OF THE USE, VIRTUES ET DOZE
OF THE TREACLE OF ANDROMACHUS THE ELDER,
MADE IN THE APOTHECARY'S SHOP
AT THE SIGN OF THE BLAK EAGLE
IN ST. SAVIOUR'S SQUARE, AT VENICE,

In the presence of the most Illustrious Magistrates of the ancient Justice, the Doctors of the College of Physicians, Apothecaries & other Deputies.

THe Treacle of Andrômachus is a composition so well regulated in all its parts, & so beneficial in the effects it produces, that for these twenty Ages past it has excell'd all other medicines, and therefore from its great reputation it may be inferr'd that the use of this grand remedy will last to the end of the world, provided it be prepar'd with Drugs of the most perfect quality, & in the some manner as is practis'd at the *Black Eagle*.

It serves particularly for the preservation of health, freeing the human body of all impurities by transpiration.

It is a preservative against contagious Distempers, & by taking it in scordion water, cures the most pestilential Diseases.

It heals such as have been stung by Scorpions, bit by Dogs, Vipers, & other venimous animals, by drinking it & applying it to the wound.

A Drachm of it infused in wine hinders all sorts of poison from taking effect.

It cures all Kinds of putrid periodical & pestilential Fevers, by taking it in white wine.

It is very good for the stomach-ach, Belly-ach & intestine cholick; It Kills worms in Children and forces them out of the body.

It stops the spitting of blood and acid humors that affect the lungs: Is a cure for the most inveterate and violent cough, and facilitates breaching in such as are *asthmatick*.

It incites women's Terms & Hemorrhoids, and if need be, moderates an overcopiousness of the same.

And finally it is a cordial very useful in *Syncopes*, palpitations of the heart, quakings, Apoplexies and other nervous distempers; and in a word it may be said that this famous antidote cures or extenuates every the most dangerous disease of the human body.

It is a medicine which may be taken by People of all kinds, & at all times, and may be adapted to every constitution by rightly proportioning the Doze, which must never exceed the weight of half a Drachm.

The Doze is as follows:

2. SCruples to be taken in water, broth, or any other liquid, once a week, by young People & of a strong constitution to preserve their health.

Half a drachm to be taken in white wine by old & weak People.

In venimous or pestilential distempers the ordinary Doze must be a Drachm in spiritu[illegible] repeating the same three times a day till dured.

Gooseberry wine
Mr. Goblet

Agnes Eyre
Fleet Street

To make Gooseberry Wine

Take five bushells of green gooseberries, (just before they are turning off ripe) bruise them to pieces with a wooden pounder, put sufficient water to cover them, and let them stand three days; in the meantime melt 120 lbs of loaf sugar, in a small quantity of water, and put it into a forty gallon cask, strain the liquor from the pulp, and put it into it; then fill the cask up with water, draw off two or three quart, then fill it again let it work a fortnight filling it up (with what you have drawn off) twice a day, then take out another gallon in order to make room for the gallon of brandy which must be added. Place a piece of flannell over the bunghole, and lay the cork over it. when it is perfectly quiet (which it will be in six months cork it close down, and in abt a twelve month, bottle it.

A Book of Receipts for Cookery and Pastry &c.

1732.

Sarah Tilly Lady Moore

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Apothecary's Weights.

20 Grains - make - 1 Scruple
3 Scruples = — 1 Drachm
8 Drachms = — 1 Ounce
12 Ounces = — 1 pound.

For a Rheum in the Eyes.

Take a handful of bitter Almonds, and let them lie in Elder-berry-water 3 or 4 Days, untill they will blanch, then blanch them, and beat them with an Ounce of Spirit of Benjamin, and a handful of Raisins of the Sun stond, beat 'em alltogether, and so keep it in a Gallipot, and wash your hands or Face with it. It will dry away the Rheum in the Eyes.

For a Whitelow, or Fellon.

Lay to it New Cow Dung 2 or 3 Times a Day, it will draw it & heal it.

For a pain in the Side.

Take 4 grains of Frankincence, and waste it in an Apple, and eat it when you go to Bed, for 4 Nights together.

For them that can't make Water

Take a head of Garlick and bruise it, and put the Juice of it into half a pint of Ale and give it to drink, or you may give it in White wine, and sweeten it with Syrup of Marsh-Mallows.

Another Receipt for those who can't make Water.

Give 4 or 5 Drops of Turpentine in a Draught of White wine.

For a pain in the Side.

Apply to the Side boild Onions, slicd and boild to a pap in a little Water, and so applyd on a Cloth as hot as can be endured, and when they are cold apply more hot.

How to dry Apricocks to preserve them and keep them in Syrup or Jelly. see page 6.

Take the largest and palest Apricocks, before they are too ripe, weigh them, and take their Weight in double refind Sugar, then Stone them and pare 'em, and put 'em into a Bason of Water as you do them, then set 'em upon a Chafendish of Charcoal, and cover them, and let them stand while they are tender, then turn a Sive the bottom upwards, and lay them to drain; in the mean Time beat your Sugar, and put to it a little Water just so much as will melt it, then boil it up to a Candy height, then put in your Apricocks, and let them boil a little gently, then skin them clean, and put a Paper upon them, and set them in a Stove untill the next Day, then boil them again gently, and skin 'em, and put the paper on them again, and so do once or twice more till they be clear, then set them by a day or two, and then take out as many as you please to dry, and put up the rest in the Syrup to keep them, and lay them

on panes of Glass, and dust a little double refind Sugar over them, and set them in the Stove, and turn them 2 or 3 times a day till they be dry.

How to preserve Peaches or Apricocks to dry.

Take the right Newington Peaches, or else the white Peaches that will come from the Stones. If you do the Newington Peaches, you must cut them down the seam on the side, and cut out the Stones with a penknife, then pare them and weigh 'em, and take their weight in double refind Sugar. You must put them in Water as you pare 'em, and when you have pard 'em all, set them on a clear Charcoal fire, and boil them till they be very tender, then take them out of the Water, and lay them on the Backside of a Sive to drain, and take the Sugar being beat, and put to it so much Water as will just wet it, and boil it up to Candy height, then put in the peaches, and let 'em boil very fast, untill they look very clear, then scum them and cover them with a paper, and keep them under the Syrup, then set them in the Stove for two or 3 days, and then you may take some of 'em, and drain them from the Syrup on a Sive, and lay them on pains of Glass, sifting some fine Sugar on 'em, and set them in your Stove to dry, turning them 2 or 3 times a day. The rest you must boil again till the Syrup is thick enough, then set them by till they are cold, then put 'em up, or you may boil 'em softly at first, and then scum them into your Stove, and so

do

do three days together, then dry some and put up the other, you must not let the Apricocks boil in the Water, They will not bear it as the others do, but scald them tender.

To preserve Apricocks wet.

Take large Apricocks Stone them and paze em, having first beat your Sugar very fine, then weigh them, and take their Weight in double refind Sugar, and fill the Apricocks with it and cover them over with Sugar, and let them stand untill the Sugar is melted, then set them over a gentle Fire, and let them simper a little, and scum them and put on a Paper and set them into a Stove, and the next day boil them gently, and scum 'em, and if they are not clear, nor the Syrup thick enough, then boil them again, and when they are cold put 'em up.

To preserve Citrons.

Take the smoothest and clearest Citrons: grate off the outward Rind with a little round Grater, then rub them with Salt, and lay them in Water 3 days, shifting them twice a day, then rub them with a Cloth, and cut out all the Spots, then cut them in halves the long way, and save all the Meat and Juice, then cut them in 6 pieces the long way, and if the peel be too thick, cut off some of the Inside, leave them about half an inch thick, then set on two Skillets of Water, and boil your Peels till the Bitterness be gone, and they are tender,

then drain them on a Sive, and weigh them, and take twice the weight in Sugar, and to every pound of Sugar, a quarter of a pint of Water, let your Syrup boil and scum it, then put in the Citrons, and let it boil till the Syrup be pretty thick, then set them by in an earthen pan 2 or 3 days, then boil them again till they are very clear, and the Syrup will draw between your Fingers, then put in the Juice of your Citrons, that you saved, and to every Citron the juice of 2 good Lemons; let them but just boil up after the juice is in, then set them by, untill they are cold, and put them up. Some of 'em you may lay in Jelly of Pippins, as you will be directed hereafter, and some you may dry.

To dry Citrons.

Take it out of that former Syrup, and put it into another made with double refind Sugar, and as much Water as will just melt the Sugar, boil it till it will draw between your fingers, and then put in the peel and set them in yE Stove 2 or 3 days then drain them from the Syrup and put them on Glasses to dry, turning them twice a day.

To preserve Peaches green

You must take the fairest Nawington peaches before they loose

their

their Greenness, but they must be allmost at their full bigness. You must slit them down the Seam, and cut out the Stone with a penknife, and put them in Water as you stone them, then boil them in that Water, untill they look as green as Grass, then put them into a Syrup made with fine Loaf Sugar, a pound to a Pint of Water, let it boil till the Sugar is well dissolved, then put in your peaches, and let them boil, untill the Syrup begin to be a little thick, then scum them, and put a paper on them close down upon the Fruit, and set them into your Stove with a Moderate heat for 2 or 3 days, then boil them again, putting the same paper on them, set them into your Stove for 2 days more, then take them out of the Syrup, and put them into another made with double refind Sugar as much as will cover them; put no more water to your Sugar than will just melt it, let it boil till all the Sugar is dissolved before you put in ye peaches, if they be to be kept wet, but if to dry, boil it to a Candy height, then put in your peaches and let them boil so fast, that the Syrup may cover them, until they look very clear, then scum them and take them off the fire, and shake ye pan, and set them on again, and so do 2 or 3 times, and they will look the greener, and when the Syrup is thick enough, take them off, and put on a paper and set them into your Stove a day or two, then put them into pots and so keep them, and some you may put into Cup Glasses into pippin Jelly.

To preserve Apricocks in Syrup or in Jelly

Take the fairest and palest Apricocks you can get, weigh them and take

take their Weight in double refind Sugar, beat it very fine, then stone and pare your Apricocks and fill them with Sugar, and lay some in the Bottom of a Silver Bason and lay in your Apricocks, and put the remainder of the Sugar on them, then lay a stone plate on them, to keep them down into the Sugar, and set them by untill the Sugar is melted, then boil them so fast as the Syrup may cover the fruit untill they look very clear, then scum them and take them off the fire, and put a paper on them, and set them by a day or two; then boil them again, untill the Syrup will draw pretty stiff between your Fingers, then set them by untill the next day, then pot them up. You may take some of them out of the Syrup and put them into Jelly of pippins or pair plumbs, or Codlins, and put in a little of the Syrup with them, put them in when the Jelly is boild, and let them have a little walme in it, and scum it and lay your Apricocks into a broad China dish at a good distance, one from the other, and strain in the Jelly to them, and when you send them in take them up with a large Spoon, the Jelly lying about them, they will lie like poched Eggs on your plate.

To make Jelly of Pippins or Codlins, clear Cakes.

Pare them and slice them into a Skillet of Water, and let them boil, untill the Strength of the fruit be forth, then strain them out and put in as many more as that Liquor will cover, and let it boil as before, then strain them out, and weigh the Liquor, and take as much double refind Sugar, and put into it, and let it boil untill the Sugar is melted, and no longer, you may put in

any

any fruit, as you are directed in the foregoing Receipt, or you may put it into your Glasses, and set it into your Stove, and if you would make clear Cakes of it, untill it hath a clear Cand on the top, and then turn it out, and dry it in your Stove; you may dust them with Sugar when you turn them out, and they will cand the sooner. If you keep it from the fire, it will jelly without Cands.

To make clear Cakes of Goosberries, Rasberries, Plumbs or Curans

put your fruit into a well glazd pitcher, and cover it with a Saucer, and set a weight on it, and let it boil untill the Juice will run from it, then put it into a hair Sive, and let the Liquor run from it, then take the Liquor and weigh it and take the Weight in Sugar, and put as much Water to it as will melt it, and boil it to a Sugar again, then put in the liquor of your fruit, and set it on the fire again, till the Sugar is dissolved, then take it off and strain it through a Tiffeny Sive into Saucers or Glasses. If it be red you must not put it into pewter Saucers, it will turn them blue, set them into your Stove till they be stiff enough to turn out, then put them on panes of Glass, and keep them turnd twice a day, till they be dry, then keep them with paper in a dry place. For Rasberries, you must put some clear of Goosberries, or else it will not be stiff enough, to red Rasberries as well as white.

To preserve amber Plumbs or any white or yellow Plumbs in Syrup or Jelly.

Take them when they are full ripe, prick them in 7 or 8 places near the Stalk, then scald them very leisurely till they be very tender, then

then put them into cold Water to harden them, and let them lye in it till they be cold, then make a thin Syrup with a pint of Water to a pound of Sugar, and when it hath boild, and is scum'd, put them in and let them boil a little, then set them by all Night, the next day add some more Sugar to them, and boil them till they look clear, or you may take them out of the Syrup, and make another with so much Water, as will melt the Sugar, and boil them up in that, and when they are cold put them into Gallypots, or you may boil some of the same fruit in a Pitcher, being set in a pot of Water, and pour the clear from them, and add to that Liquor the Weight of it in Sugar, and let it boil a little and scum it, then take some of your plumbs out of the Syrup, and put them into your Glasses and strain the Jelly, and fill your Glasses with it, and keep them in a dry place.

To dry Amber Plumbs, or any other Plumbs green or ripe.

If you would have them green gather them when they are so, or else gather them when they are fully ripe, prick them and scald them as before if ripe, but if green shift them into several Waters, till they be green as grass, then put them into cold Water, and let them boil till they be cold, then put them into a thin Syrup, a pint of Water to a pound of Sugar, for much Sugar will shrink the fruit, and let it boil very liesurely a little while, then take them off the fire, and cover them with a paper close down upon the Fruit, and set them into your Stove for 2 days, with a moderate heat, then take them out, and lay them on a Sive to drain, then make another Syrup with a Quarter of a

pint of Water to a pound, it must be double refind Sugar, and when it hath boil'd a little and is scum'd, let it cool a little, then put in your Fruit, and let it have a gentle boiling, till they look clear, then set them by 2 days more, then take out the Fruit and add a little more Sugar, and let it boil till it will draw pretty stiff between your Fingers, then put in your Fruit, and give it a good Boil, and take off the Froth, and put a paper on them, and set them into a hot Stove 2 days, then take them from the Syrup, and put them on pans of Glass, to dry with a moderate heat, turning them 3 or 4 Times a day, they will be dry enough in a day or two. If you find they have not Sugar enough, sift a little Sugar over them through a Tiffeny Sive.

To preserve Damsons or any other red Plumbs.

Gather the largest Fruit, and let them lie all Night, the next day prick them in 5 or 6 places near the Stalk, or else stone them, if they will come from the Stone, then weigh them, and take their weight in Sugar, and to every pound of Sugar, take a quarter of a pint of Water, let the Syrup boil and scum it, and let it cool, then put in your fruit, and set them on a soft fire that they may but simper, so let them stand 3 or 4 hours, untill the Syrup is thick enough, then set them by till the next day, and if any have slipt their Skins, put them on again, and then put them up, if you do but just scald them over Night, it is best, and boil them up next day; and if Damsons let them lie 2 or 3 days, before you do them, they will be the more tender.

To preserve Rasberries in Syrup or Jelly.

Take bright large Rasberries when fully ripe weigh them and take double their weight in Sugar beat, and put to it just so much Water as will wet it, boil your Syrup, till it will draw stiff between your fingers, then scum it, and let it cool a little, then put in your fruit, and let it boil till the Syrup will draw a little between your fingers, then scum them very clear and set them by in your Pan till next day, then pot them, and if you will put any into Jelly, take some Goosberries and boil in a pitcher, being set in a pot of Water, then pour them into a Sive, and take the clear that runs from them, and weigh and put to it, half so much Loaf Sugar as it weighs, and let it boil till the Sugar is melted, and scum it, then put so many of your Rasberries as you think fit, and so much of your Syrup, as will make it look of a bright Red, then put them into Cup-Glasses, and if the Jelly is not stiff enough, set them one Day in your Stove, then set them in a dry place ~~by~~ from the Fire. You may do them with pippin Jelly at any Time when you have Occasion, and they will be as well as when they were first done.

To preserve Goosberries in Jelly.

Take large Christal Goosberries, cut off the tops and tails, then weigh 'em, and take their weight in double refin'd Sugar, and beat it, then with a pin pick out all their Seeds at the Stalks, then put 'em in Water, and let them scald, untill you may peel them, which you may do before they be soft, then peel them, and put so much Water

to the

to the Sugar as will just melt it, and let it boil and scum it, then put in your Fruit, and boil 'em so fast, that the Syrup may cover the fruit, they must be boild in a broad Bason or Skillet, that they may lie one by another, else they will break, so let them boil till the fruit be clear, and the Syrup will jelly, which it will do in a quarter of an hour, then take them out and lay them one by one into Cup Glasses, and strain the Syrup to them, but you must do it quick, or else the Syrup will jelly before you can strain it, and least you should not have Jelly enough to fill up the Glasses, you must have Goosberries boild in so much Water, as will cover them, and when they are well boild, put them into a hair Sive, and take the Clear that runs from them, and add to it the Weight in Sugar and boil it a little and scum it, and fill up your Glass with it, they will look whiter, than if boild in a pitcher in a pot of Water.

To dry Goosberries

You must do them as before, only when they are boild, you must put them on a Sive to let the Syrup run from them, and boil up another Syrup with double refind Sugar and as much Water as will just wet it, boil it till it will draw between your fingers, then put them in and let them have a little Boil, then set them into your Stove with a paper on them for a day or two, then drain them from the Syrup on a Sive, and lay them on Glasses to dry, and dust them with Sugar and set them into your Stove with a moderate heat, turning them often; they will be dry in one Day.

To preserve Currans in Jelly.

Take large long bunches of Currans, stone them with a pin on the Side, and put them into a Gallipot as you do them, the pot being first weighed; if the Bunches are not large, tie 2 or 3 together, with a small thread, then take their weight in Sugar, and take your small Currans that are not to stone, and wring them in a piece of Canvas, and take the clearest of that, weigh it and put the weight of it in Sugar, and put them together with the Sugar you weighed with your Currans, boil it and scum it, and then put in your Currans, and boil them very fast, till the Syrup will jelly, which it will do in a quarter of an hour, then put them into Cup Glasses or Gally pots; If you find they do not jelly stiff enough, set them into your Stove till they do, then set them in a dry place. If you please you may stone them and pick them off the Stalks, and do them as before.

To dry Currans.

Take the fairest and largest bunches, stone them as before, then take as much Sugar as you think will cover them, beat it, and put to it as much as will just melt it, then boil it to a Candy height, then put in your Currans, and boil them very fast, less then a quarter of an hour, then take them off, and put a paper on them, and set them into your Stove a day or two, then take them out of the Syrup, and lay them on panes of Glass, dusting them with Sugar, and when they are dry on that Side turn them, and dust that

Side

side, and when they are almost dry tie 2 or 3 bunches together, and put them up with paper between them, and set them in a dry place. You must boil no red things in pewter for it will turn them blew.

To preserve Pippins in Jelly.

Take golden pippins or other right pippins that are fair and clear, cut them cross the round way, and pick out the Seeds, and put them into water as you do them, weigh them and take their weight in Sugar, beat the Sugar, and to every pound thereof, a quarter of a pint of Water, set your Sugar on, and let it boil and scum it, then put in your pippins, and make them boil so fast that the Syrup may cover the fruit, and when they look clear at the Core, and the Syrup pretty thick, scum it, and put in a little Citron peel and a little Orange peel cut in little thin Slivers, then let it have a little Boil, and put them into Cup Glasses or pots, and if you have not Jelly enough of that you boild them in, you must boil some more pippins being pard and sliced into as much Water as will cover them, and let them boil till the Liquor tastes strong of the pippins, then strain it out, and add to this Liquor the weight of it in Sugar, and boil it a very little and scum it, then fill up your Glasses, and if it do not jelly stiff enough, set it into your Stove a day or two.

To make Jelly of Currans, Raspberries, Plumbs, Goosberries or Dunces.

put your fruit into a Canvas, press it in an Almond press, or wring it with your hands, then set it on the fire, till the Scum rises, then

take

take off the Scum and weigh it, and put to it the weight in Sugar and set it on the fire till the Sugar's dissolved, and let it boil a little; then strain it through a Tiffony Sive, and put it into Cup Glasses or what you please, and if you find it not stiff enough, set it into the Stove till it is, but let it not stand long, for then it will candy on the top. You may boil your fruit in a pitcher in a pot of Water, and take the Clear of it.

For Quinces.

You must gather them when they are ripe, and scald them also assoon as gathered, & when they begin to be a little tender, before they are too soft, pare them and core them and quarter em, and press them in an Almond press, and add to the Liquor that runs out from them, the weight of it in double refined Sugar [illegible], and set it on the Fire till it boil up, then scum it and put it in your Glasses, it will be stiff enough, you need not set it in your Stove.

To preserve Cherries & inoculate them.

Take May Duke Cherries or ordinary Cherries that are fair and bright, weigh them and take their Weight in Sugar, put some part of your Sugar in a preserving pan, then stone your first Cherries on the Side, leaving on the Stalks, then take off the Stalks and Stones of two more, and cut the Cherry cross the Top, and put them over the Cherry that hath the Stalk, then tie the Stalks of two together, that the Cherry that was put on the Stalk slip not

off

off again. put them into your Sugar in your pan, as you do them to keep their Colour, and save all the Stalks and Stones as you do them, and take back as much Sugar as they weigh, then take some red Currans full ripe, and put them into a piece of Canvas and wring forth the juice, then weigh that juice and add to it the weight in Sugar, and put it to your Cherries, then boil them very quick, untill the Syrup be thick which will be in a quarter of an hour, then take them off the Fire, and set them by in the pan, untill the next day then pot them up. Thus you may do single Cherries with Stones or without.

To dry Cherries flat or in Bunches.

Those Cherries that you dry, stone at the Stalk, those that are fully ripe will come off with the Stalk, weigh them before you pick off the Stalks and stones, then to 6 pound of Cherries take a pound of fine Sugar, and as you stone them put them into the Sugar, and let them stand till the Sugar is well melted, then set them on the Fire, and let them boil up a little, then scum them, and take them off the fire, and put them into an earthen pan, and set them in your Stove a Day or two, then pour them out on the backside of a splinted Sive, and when the Syrup is drained from them, spread and set them into an Oven after pyes are drawn, and when they are a little hardned, flat them and turn them, and set them into the Oven again. They will be dry in Twice putting in, then keep them in a dry place. Thus you may do them with Stalks, stone them on the Side, and tie them 4 or 5 together.

To preserve Oranges in Jelly.

Take eight Civil Oranges, Bermuda or China, grate off the outward rind with a little round Grater, then put them into Water 2 or 3 days, shifting them twice a day, then set on 2 Skillets of Water, and boil them, still shifting untill the Bitterness of the Water is out, then cut a hole at the Stalk as big as a Twopence, and with a Bodkin pick out all the Seeds, and leave the meat, and save the piece and boil it with the Orange, and put it in again, and when they are boild very tender, so as you may thrust a Straw through them, put them into a Syrup made with a quarter of a pint of Water to a pound of Sugar, and when it is boild and scumbed, put in your Oranges and let them boil, till they are very clear. Some you may keep in the Syrup, and some you may put in pippin Gelly, one Orange in a Glass fit for it, stiring some of the Syrup in the boiling of the pippin Gelly, you are before directed to make, or you may wet your Sugar with Pippin Water, putting a pint to a pound of Sugar, and boil up your Oranges in that After they have been boild and look clear in Syrup made of half a pint of Water to a pound of Sugar, and as many pound of Sugar as your Oranges weigh, when you have drain'd them out of the Water you boild them in, put not all your Sugar into your Syrup at first, for that will make them hard.

To dry Oranges.

Take out all the Meat with a Coring Iron, after they are grated and laid in Water as before, then boil them very tender and have some double refind Sugar ready beat, and put just so much Water to it as will make it into a Syrup, then boil and scum it, and put in the peels, let them boil, till they look very clear, then take them out, and lay them on a splinted Sive, and set them into your Stove to dry.

To make clear Cakes of Oranges.

Cut your Oranges in half saving the juice, take out the meat, then boil them in Water till the bitterness is gone, shifting them from one Water to another, then beat them in a Mortar very ~~dry~~ fine, and put to them some pippin Water, the pippins being pared and sliced into as much Water as will cover them, and when the Liquor tasteth strong of the pippins, strain it through a hair Sive, and put in more pippins, and let it boil again, then put in a good quantity of Liquor to the Orange, and then weigh it, and take the weight of it in double refind Sugar, beat it, and put just so much Water to it as will melt, and boil it up to a Candy, then put in your Orange with the pippin Liquor, and let it boil till the Sugar is all melted, then take it off, and stir it in the Juice, and let it have one Walm, and put it into Saucers, and set it into the Stove, till it begin to Candy on the Top, then turn them on panes of Glass, and set them into the Stove again, turning them twice a day till they be dry enough

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Other Cakes of Oranges.

Take peels and boil them in Water till the bitterness is gone

and they be very tender, then cut them in pieces as big as pease, but square and even, and have some fine Sugar boil'd to a Candy height, then put in the peels, and let them boil a while then put in some of the juice of the Oranges, enough to give it a Tartness, then set them into the Stove, till they begin to cand, then put them on a plate, some in round Cakes, and some in long ones, then set them into your Stove till they are dry, turning them twice a day. If you please you may grate your peels.

Marmalet of Oranges.

Take bright Civil Oranges, grate the outward rind with a little round Grater, then cut them in quarters, and put the Meat into a hair Sive, with something under it to save the juice pick out all the Skin and Seeds from the Meat, then boil the peel till the bitterness is gone, and they be very tender, but be sure they loose not their brightness, then scrape off the White on the Inside, and shred it as small as to bake, then put to it the Meat of the Orange you saved, and put to it a pint of pippin Liquor, then weigh it and take the Weight in Sugar, beat it and put altogether into a preserving pan and let it boil till it will gelly, which it will do in a quarter of an hour. You must keep stirring all the while, then put in the Juice of the Orange, and if it be too much, put so much of it as will give it a Tartness, and let it have a Walm, and no more, then put it into a Gally pot or Glasses, and if you find it not stiff enough put it into ye Stove a day or two. Or thus: beat the peels when boil'd in a Mortar fine, & put the Inside White of the peel in also.

To dry Grapes in Bunches or single.

You must stone them and peel them, and boil them in their own Liquor, as before directed, and when they are draind from their own liquor, then boil them in thin Syrup, and set them into your Stove in that Syrup with a paper on them, to keep them down in the Syrup, so let them stand a day or two, then pour them out on a Sive to drain them from the Syrup, and make another with double refind Sugar beat, and as much Water put to it, as will just wet the Sugar, boil it till it will draw pretty stiff between your fingers, then put them in, and boil them and scum them, and set them into your Stove 2 or 3 days more, then drain them from the Syrup on a Sive, and put them on Glasses, and set them in your Stove to dry, turning them 2 or 3 times a day. You must be careful you break not any of the Grapes from the Stalks, to break the Bunches, and you must part them with a pin, that they may hang clear, and not stick one upon another. If need be you ~~would~~ may dust them with fine Sugar in the drying.

To preserve Barbaries.

Take large long Bunches, picking out the Seeds with a pin on the one Side, or take them that grow without Seeds, if you can have them, take to a pound when stond, a pound and Quarter of Sugar, wet your Sugar with some Juice of Barbaries, wring out in a piece of Canvas, allowing for that also the Weight in Sugar, so let them boil till the Syrup be thick enough, then set them by till they are cold, & then pot them up.

To make Marmalet and Cakes of Rasberries.

Take two pound of Red Rasberries, and pick out the third part of the best of them, and set them by, then put the 2 thirds in a Silver Dish, and let them boil a little, then put them into a hair Sive, and rub them through the pulp, leave nothing but the Seeds, then bruise the Rasberries you sav'd, and boil them a little, then put 'em Seeds and all, to the pulp you rubbed through the Sive, and also put to it a pint of Goosberry Liquor, the Goosberries being put into a pitcher and boil'd in a pot, then stir alltogether, and take their weight in Sugar beaten, and put as much Water to it as will melt it, and boil it up to Cand, then put in your fruit, and let boil a Quarter of an hour, and stir it all the while, and when you take it off, put the Juice of half a Lemmon, then put it into Cup Glasses, and set it in your Stove 2 or 3 days, or if you find it stiff enough, you need not let it stand so long: So you must do Cakes, only put it into Saucers, and when it begins to cand on the top, turn them out, and dust a little Sugar on them, and keep them turning twice a day till they are dry enough.

To make Marmalade of Apricocks and Peaches

Take your Apricocks when they are fully ripe, pare 'em and cut them from the Stone, then chop them very fine upon a plate with a knive then weigh them and take their weight in double refind Sugar, beat it and put as much Water to it, as will melt it, then boil it to a Cand and put in your Apricocks, being first

boil'd

boild a little in a Silver Dish, then let it boil together a Quarter of an hour, then put it into Glasses, and set it into your Stove, till it hath a thin Cand on the top, then set them in a dry place. So you must do Cakes, only put it into Saucers, and turn it out on plates, turning them every day, and keep them in the Stove till they be dry. You may make your Marmalade, without boiling your Apricocks, but peaches you must boil, before you put them into your Sugar, and if it be for Marmalet, put your Sugar to your Apricocks, and do not boil it to a Cand; and you may put in a little pippin Liquor.

To make white Marmalet of Quinces and Cakes in Molds.

Take your Quinces before they are too ripe, and scald them very tender assoon as they be gathered, then peel them and cut out the Cores, then rub them through a Sive, and weigh the pulp, and take the Weight in double refind Sugar, being beat and sifted, then mix it together, and set it on a very quick fire, and let it boil up a little, then take it off and put some into Cup Glasses and some into stone or Silver Molds, dusting them first with Sugar, the next day dust them again, turning them out till they be dry, which will be in 2 or 3 days.

To make red Marmalade of Quinces.

Take your Quinces when fully ripe, scald them a little and pare them, cut out the Cores, then weigh them, and take to a pound of Quinces, 3 quarters of a pound of Sugar, or a little more, and to every pound of Sugar, a quarter of a pint of Water, lay them into your pan, a Lay

of

of Quinces, and a Lay of Sugar, and put Sugar on the top, then set them on a very soft fire, cover them close with a Stone plate, for Pewter will make any red thing look blew, so let them boil, till they are of a fine bright red, then break them with a Spoon, as fine as you please, and let it boil till it is stiff; which you must try by dropping it on a plate, and setting it to cool, and you must keep it stirring, after you have broke it, or else it will burn. It is best to let your Quinces be tender before you put in your Sugar, and then put it in by Degrees, let there be no more Water than will cover them, being coloured with Cutchanel, beat with Juice of Lemons, and then straind.

To preserve Nutmeg Peaches wet, & to dry them.

Take your white Nutmeg peaches when they are fully ripe, peel them, and put'em into Water as you do them, then scald them in Water, till it is ready to boil, then take them out, and drain them on a Sive, then have some fine Sugar beat, and wet with so much Water, as will but just wet it, and when it comes to a Candy height put in your peaches, and let them boil very fast that the Syrup may cover the fruit, and when the Syrup will draw between your fingers take them off and put a paper on them and set them into your Stove a day or two, then slit them down the Side, and take out the Stones, and pot up what you will keep wet, and take out of the Syrup those you will keep dry, dusting them with White Sugar, and set them into your Stove, turning em 2 or 3 times a day till they be dry.

To preserve Figs ripe or green.

If you will have green, gather them when they are so, or else they must be throughly ripe, take to 3 pound of Sugar 4 pound of Figs, when very ripe boil them in Water till tender, then dry them in a Cloth, and make your Sugar into a Syrup, and put them in and let them stand on Embers, and scald 2 hours, then set them in your Stove, then set them so on the fire for 10 days together, but boil them not at all, but keep them in a pan in a Stove, keeping fire there, and set them on the fire every day till the Scum rises then take it off, and put a paper on them, and put them into your Stove again for a fortnight till all the Syrup is dryed up, then put them on Glasses, and dry them in your Stove. You may put a Quart of Water or more to 3 pound of Sugar, your Syrup must but just boil, & be scumd before you put in your Figs, else they will shrink; do them with double refind Sugar.

To candy Angelica. see page 36

Gather your Stalks about April or the begining of May, cut them off what length you please and put them in a Skellet of Water and lay a Saucer upon them, and keep them under Water, then cover them close, and let them boil gently untill they will peel, then put them into cold Water, wipe them through a Cloth and the Skin will slip off, then put them into a Skillet of Water, and let them be covered as before, and boil them gently, till they be very green and tender

then take them out, and lay them on a Sive to drain, and dry them with a Cloth, then strow some double refind Sugar in the bottom of your Bason beaten fine, then lay a Lay of ye Stalks, and strow on some more Sugar, and so do till you have laid in all your Stalks, then set them by all Night, and then next day boil them up till the Syrup is pretty thick, then take them up, and lay them on plates to dry in ye Stove or in the Sun. When you have the first time boild ye Stalks, and peeld them, then weigh them, and taks to a pound and half of Angelica a pound of Sugar.

To dry Plumbs with a little Sugar, or without, to look blew.

Take large black plumbs when they are throughly ripe, stone 'em & then weigh them, and to 6 pound of plumbs take one pound of Sugar, and put them into pewter Basons or Dishes, for pewter will make them look blew, lay a Lay of plumbs and a Lay of Sugar, let Sugar be on the Top, then set them in an Oven as soon as the Bread is drawn, and stop up the Oven again, and so let them stand a Day or two, then taks them out and lay them on Sives to drain, then lay them on pewter plates and set them into your Oven, after pies be drawn, and when they are dry on that Side turn them till they are dry enough, or if you can dry them in the Sun it is best; or you may dry them without Sugar, but then they must hang till they be very dry, and you must stone them and set them on pewter Dishes, and so dry them in the Oven as before.

To make Almond Gumballs or Cakes.

Take a pound of Almonds and wash them well, and lay them in cold Water all Night, the next day blanch them and put them into Water as you do them, to keep them white, then dry them in a Cloth, & beat them with a little Rose Water to keep them from oyling, and beat them till they have done shining: then take a pound of double refind Sugar being beaten and sifted, and the Whites of 2 Egs beat up to a Froth and half a Spoonfull of Gumdragon, when steeps in Rose Water and straind, beat up your Whites of Eggs and Gumdragon together, and put to it a Spoonfull of Sugar, and a Spoonfull of Almonds, still beating it till all be in, and then beat it an hour or more, then butted papers, and drop ye Cakes, having first stird in 3 Spoonfuls of Griander Seeds, being pick'd and rubbed in a Cloth. Roll the Gumballs between your hands, and lay them in knots on butterd paper, and sift Sugar on them; you must save some Sugar to roll up the Gumballs with, and bake them on Tin plates, and set them on Trevits in the Oven, for setting them neer the top of the Oven makes them rise and be hollow. The Oven must be so hot as for ordinary pies, but let the heat be a litle over before you put them in and let them stand in near half an hour, then take them off the papers, and put them on the bottom of a Sive, and set them into the Oven again till they be crimp and dry. They eat best when a Week or fortnight old.

To make Almond Towers

Wash your Almonds from the Redness and put them into Cold Water all

Night

Night, then Blanch them, and cut every Almond into 4 pieces the long way, and put them into cold Water to keep their Whiteness then take them out and lay them in a dry Cloth, then boil up some fine Loaf Sugar, with as much Water as will just melt it, and when it is boild a little thick, put in your Almonds, and let them have a Walme and take them off, and pile them up laying every Row across; pile them like a Sugar Loaf, as broad at the bottom as a half Crown, and sharp at the top, about an Inch and half high. You may dry Citron or any Peel or dry Apricocks, and drid Cherries all cut in pieces as big as the Almonds, and piled up with them, then set them on plates in your Stove, till they be dry. If you have Wafers you may pile them on, laying them on plates, or you may do them without Wafers.

To make Cakes like Mots

Take half a pound of fine Sugar, beat it and sift it with 2 Ounces of white Starch beat and sifted through a Tiffany Sive, then the night before you make them, steep some Gumdragon, some for Green in Juice of Spinage and Lemon, and some for yellow in juice of Lemon and Syrup of Gilliflowers, or if in time of Year the juice of them, and a little Cutchanel beat and sifted, and when the Gum is dissolved, wring it through a piece of Canvas, every Colour by it self, - - - - - - it must be very stiff, then mix your Starch and Sugar together, then take some of it and mix for White, for you must have as much White as of all the other Colours, and the Gum must be

steep'd

steep'd only in Juice of Lemon, Take up a little of the Gum on Your knife and mix Your Sugar with it, Till it is all a Stiff paste, every Colour by its self. for Your Red you must mix it on pewter but on a Stone plate, but some of it that You would make a peach Colour, that You mix on pewter. When You have mixed all your Colours roll them in Your hands, and take a little of Your Colour and rub through a hair Sive every Colour one by another, then take it off with Your knife, some round like Cakes, and some in other fashions as big as a Shilling, lay them on paper, and set them all Night in Your Stove.

To make Puff Gum-balls white or coloured.

Take 8 ounces of fine Sugar and 2 ounces of white Starch, being both beat and sifted through a Tiffony Sive, then take the white of an Egg and a Spoonful of Gumdragon when steep'd in Juice of Lemon and strain'd, then beat them together with a Spoon till it comes to a froth, then put in Your Sugar and starch by Spoonfulls and keep it still beating till it's too stiff to beat, then roll it in Your hands with some more Sugar, and lay it in knotts on a Butter'd paper, or a paper dried well is better, and then put them on the bottom of a pasty pan, or else on tin plates, and set them into the Oven on Trevets, that they may stand a good distance from the bottom of the Oven. The Oven must be as hot as for pies, but it must cool pretty well again, else they will loose their Colour. Some of those Gumballs you may mix some Colours with, as you are directed in the

foregoing

foregoing receipt. You may take them assoon as bread is drawn which will be hot enough, and then you may bake them only on papers, without a pan setting them on Trevets, they must stand in the Oven 2 hours till they be dry.

To make Apricock gumbals.

Take Apricocks when fully ripe, pare them and chop'em with your knife very small, then boil them in a silver dish, then pour the liquor from them, letting them stand till they are cold, then put in their weight in fine Sugar being beat and sifted, then put in some Gumdragon steep'd in Water, and some Whites of Eggs beat together, then work it up to a paste, with as much Sugar as it will take up, and roll it between your hands as small as a great packthread, and lay them in knots on a Shee of paper, then lay them into your stove till they are dry. You may make some into Biskets.

To make Orange Bisket

Take Civil Orange peels, boil them in 2 or 3 Waters, till the bitterness be gone, then shred it small with a knife, and take 3 times their weight in fine Loaf Sugar, and beat them together in a Mortar, till it is like paste, then lay them on paper like Gumballs, or some like Cakes, and so set them into your Stove till they be dry.

To make Biskel Rolls, or Cakes.

Take a pound of Sugar, beat and sift it, then take 8 Eggs, putting away half the Whites, beat them with a Wisk, the top being cut off; beat them very much, then put in your Sugar, still beating of it, then put in a pound of Flower, being dressed over 2 or 3 times, that it may be very fine, when it's too thick to beat with a Wisk, stir in the flower with a pudding Stick, then put it into Biskel pans for Cakes, the pans being buttered, and for Rolls put them in with dry paper. Let the Oven be as hot as for pies, but let the heat be a little over, then set them in, and let them stand near half an hour, then take them out and pull off the papers, and set them in again to dry upon the bottom of a Sive. You may sift a little Sugar on them, before you bake them, and put Coriander Seeds in your Cakes.

To make Cracknels.

Take half a pound of Sugar beat and searsed, put to it a pound of of fine flower, put to it 4 Eggs with one Whites, a Spoonful of Rosewater, 2 Spoonfuls of Coriander Seeds, then make it up into a paste with melted Butter, then roll them out very thin, and race them from the Board with a broad knife, being cut round by a Saucer, then butter the bottom of pasty pans, and lay them on, and wash them over with the yolk of an Egg and Rosewater, & so bake them, they must look of a yellow brown when Baked.

To make Syrup of Gilliflowers.

Take the Flowers and cut off the white at the bottom, and put them into an earthen pot, and pour on them as much hot Water as will cover them, so let them stand all Night, the next day strain them out, and to every pint of that Liquor put 2 pound of Loaf Sugar, and set it on the fire till it boil up; then scum it and put it into a pan, till it is cold, then boil it up. You must boil all red things in Brass or Silver, for pewter and tin will change blew. Let the Water boil well before you put it to the flowers, or else it will stink, for it is best to let them stand 2 or 3 days, for at first it will look blew, but afterwards will turn to a beautifull red.

To make Syrup of Violets.

pick them from the Green & bruise them in a Mortar, then put as much hot Water to them as will cover them, and let them be straind out again and the flowers well pressed; if it be not blew enough, bruise more flowers, and put that Liquor to them and stirr it well together with the pestle, then strain out the Flowers, and put 2 pound of fine Sugar to a pint, and set on the fire till the Scum riseth, then scum it and take it off, and put it in an earthen thing, till it is cold, then boil it up.
So you must make Syrup of Gowslips. They must be garden Violets, and the first blowing is best.

To make Syrup of Elderberries.

Take the Berries when they are very black, and put them into a pitcher

pitcher in a pot of Water, till you see the Liquor rise, then put 'em into a Sive, and let the Liquor run from them, and to a pint of that Liquor run from them put 2 pound of Sugar, and let it boil and scum it, then let it cool in a Pan, and when it is cold bottle it up.

To make Syrup of Rasberries, or Mulberries.

Take the best red Rasberries pickt from the Green, and put them into a Canvas bag, press them between 2 Trenchers, take the juice presently before it settle, to a pint of which put 2 pound of fine powder Sugar for Loaf Sugar will be apt to candy, set it on a soft fire in a pipkin, till the Sugar be dissolved, and when it's cold bottle it up.

To recover Sweetmeats when turn'd sowre.

Take the fruit out of the Syrup and add some fresh Sugar to it, boil it and scum it, then put in your fruit, and give them a good heat together, then take of the Scum that rises, and set them by till they be cold, then put them up.

Best way to keep Sweetmeats from sowring.

When you pot them up or soon after, put 2 or 3 papers on them, and let not your pots be full by above an Inch, then fill up your pots with Mutton Suet, being melted and strain'd, and when it is cold tie on papers, and if after a while you find it loose from the Sides, or crakt, melt some more Suet and pour it on.

To make Conserve of Roses.

Take your Roses and clip off the White at the Bottom of the Leaves and weigh them and take 3 times the Weight in Loaf Sugar, put as much Water to the Sugar, as will just wet it, then boil it till it will draw between your fingers, then put in your Roses being beat very fine, and let it boil together a little, then put it into a Gallipot, and set it in the Sun, and put in a little juice of Lemon, and stir it about, being set in the Sun as aforesaid, uncovered 4 or 5 days, then it will have a Cand on the top, & be a fine soft Conserve underneath: so keep it for Use. Or you may beat your Roses fine, and put 3 times the Weight in Sugar, and beat it well together, so keep it in Gallypots.

To make Conserve of Burrage, Cowslips, Rosemary Flowers, or any other Flowers.

Take the flowers, and put them into a pitcher that is well glazd, and put it into a pot of water and cover it, and set a Weight on it, and let it boil till the flowers are very moist, then weigh them and take double their Weight in double refind Sugar, and so beat it up, beating the flowers well before you put in the Sugar. Or you may beat it without boiling the flowers, but this will keep best for Cowslips, you must clip them and take only the top of the Flowers

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To make Apricock Biskets.

Take the Apricocks and boil them in a pitcher set in a pot of Water, and pour away the Liquor every half hour; when they are

tender

tender, rub them through a Sive and weigh the pulp, and to every pound there of, put a pound and 2 Ounces, of double refind Sugar, being beat and searsed, then beat it together 2 hours with a Spoon, and make up papers in what form you please, and put it in half an Inch thick, then set it into the Oven, after Bread is drawn, and when it is well dryed, take it out of the papers the next day and turn them, and put them on paper, and set 'em into the Oven again, till they are dry, or you may set them into your Stove.

To make fine little Plumb Cakes or without Plumbs, putting in Coriander seeds It eats like Naple biskets, and will keep a quarter of a Year and not be dry.

Take a pound of sweet Butter and put Water to it, and wash it with your hands, shifting the Water till it is clear, then work it on still pouring away the water, as long as there is any, and when it looks white with working, mix a pound of flower 2 or 3 times sifted, and set it into the Oven after Bread or pies, and a pound of Sugar being beaten or searsed, straw it into your Butter by degrees, and some beaten Mace, then put in 8 Eggs, putting away half the Whites, beat them first wth 2 Spoonfuls of Rosewater, then put in half a pound of Currans washt and pickt and dryed very well; mix them well together, & when the Oven is hot, put it into Tin moulds being buttered, the Moulds must be half an Inch high, then searse some fine Sugar on them, and flat it down with a Spoon, and set them into the Oven, the heat being a little off, so let them stand till they rise and begin to fall, then draw them and turn them out of the pans, and some you

may

make without plumbs putting 2 Spoonfuls of Coriander Seeds, & some you may drop on paper being buttered, the thin ones bake on pudding pans the Bottoms being upwards, these will be bak'd in less than a quarter of an hour, and the former in half an hour, or little more; or you may bake it in a pudding pan, and when it is baked, cut it in Quarters as you please. If after you have mixt your Stuff well with your hands, you beat it an hour with a pudding stick or scrubbed Wisk they will be much lighter and better

To preserve Walnuts green or white.

Take your Walnuts the beginning of July, when you may put a pin through'em, prick them in 5 or 6 places, and put them in Water, set them on the fire and let them boil, till the Water is black, then have another Skillet of Water on the fire, and take them out with a Skimmer and put them in, so keep them in till they are tender, then make as much Syrup as will cover them, and so boil them till the Syrup is thick enough, and when they are cold put them up. You may stick 2 or 3 Cloves in every one, before you boil them in the Syrup, and when you take them out of the Water, you may take off the green rind, and the Nut will be white, so you may boil them up in Sugar by themselves, and they will be white, and you may take some of them out of the Syrup, and dry them.

To preserve any red Plumbs.

Take them and stone'em with a Bodkin, then weigh them, and take their

their weight in Sugar, and put as much Water to it, as will melt it, and set it on the fire, till they begin to boil, then take off your Sugar, and let it cool a little, then put in your plumbs, and let them stand and scald, but not boil lest they slip their Skins, then skin 'em, and put a paper on them, and set them in your Stove with a good heat, and so let them stand all Night, the next day set them on the fire again, and let them stand and simper over a gentle fire, and set them into your stove again as before then the next day boil them up gently, and when they are cold put them up.

To candy Angelica.

Gather your Stalks about April, or the beginning of May, cut them off what Length you please and put them into a Skillet of Water, and lay a Saucer upon them to keep them under Water, then cover them close and let them boil gently, till they will peel, then put them into cold water, and wipe them through a cloth, and the Skin will slip off, then put them in a Skillet of Water covered as before, and boil them gently till they be very green and tender, then take them out, and lay them on a Sive to drain, and dry them with a cloth, then strow some double refin'd Sugar in the bottom of the Bason, being beat and sifted fine, then lay a Lay of your Stalks, and strew on more Sugar, and so do till you have laid on all your Stalks, then set them by all Night, & the next Day boil them up, and watch till the Syrup be pretty thick, then take them out and lay them on plates to dry,

to dry, in your Stove or in the Sun. When you have the first time boild the Stalks, and peeled them, then weigh them, and take to a pound and half of Angelica, a pound of Sugar.

To make hollow Amond Gumbals.

Take half a pound of Jordan Almonds, and 20 bitter Almonds, let them lie in cold Water all Night, and the next day wash them out, and put them into fresh Water, and blanch them well and dry them in a clean Cloth, and beat them well in a stone Mortar, till they leave shining, with the Whites of 3 Eggs, which must be first beat to a froth with a little Orange flower Water, then beat your Almonds and Eggs together, and you must have double refind Sugar ready beat and sifted, and work your Almonds and Sugar together to a stiff paste, then run it your String upon a white paper being very well dryed, and some Sugar sifted on it, then bake them in an Oven after Tarts. The Oven must be very cool, else they will be spoild. If you please you may put in a little Lemon or Orange peel in Powder. Let them cool before you take them off the papers, or else they will break.

To preserve Grapes in Syrup or Jelly.

Take your Grapes, great Raisin Grapes if you can get them when near ripe, peel them, then stone 'em into a Gally pot, and when you have

done

done what you intend, then put them into a Sive, and let the Liquor from them, then weigh them and take their Weight, and to every pound of Grapes, put a pound of Double refind Sugar, but put it not to them at first, put a pint of Water and a Quarter of a pound of Sugar to every pounds of Grapes, then set them on the fire, and let them boil gently, till they look very green, still scuming them, and keeping them covered, and if they do not green ~~th~~ well, put in now and then a Spoonful of cold Water, and when they are green enough, then put away most of that Water, and put in the remainder of the Sugar by degrees, not all at once, so let them boil about a Quarter of an hour after all the Sugar is in, then take them off, and put them up when cold. If you will you may put them in pippin Jelly. You may put a pound and half quarter of Sugar to a pound of Grapes; if you have no Raisin Grapes the ordinary Grapes will do well enough.

To make Wiggs

Take half a peck of fine Flower, a pound of Butter, a quarter of a pound of fine Sugar (or something more) sifted, some Cloves, Nutmegs and Ginger and a little Salt, a pint of Ale yest, and a pint and half of Milk, put some yest into the middle of the flower and mell the Butter, and put the Milk to it, which will make cold enough, then put it to your yest, and let it stand till you see the yest begin to work, then stir it together, and mould them up, and soule them broad in the Middle, and sharp at each end. Strew your Spice

and

Sugar into the flower before you put in the Yest. You must take them on tin plates, or on the bottom of pasty pans rubbed clean they will be baked in half an hour.

To make Jelly of Hartshorn.

Take half a pound of Hartshorn and boil it in a Gallon of Water till three parts be waste, then strain it. If you have not present occasion for it, let it stand till it is cold, then put it in the Skillet again with a blade of Mace, and half a Nutmeg cut it in 2 or 3 pieces, the Juice of a good Lemon 2 Oranges, 3 Spoonfuls of Sack and as much fine Sugar as will make it taste pleasant, set it on the fire, and when its prettly warm put in the Whites of 2 or 3 Eggs being beat to a froth, but keep stirring all the while your pouring of it and whilst it boiles, then pour it into your Jelly bag, which must be first tied up, and a blade of Mace put in and a top of Rosemary, a Stick of Cinnamon and a little piece of Lemon peel, then let your Jelly run through the bag, and if if it be not clear enough then let it be put into the bag again, so do it 2 or 3 times, Till it is as clear as Water. If you serve your jelly to the Table, you must a little coloured Jelly among the White If for yellow you must put in Saffron before you clarify it, and make some deeper some paler. For red you may put in Syrup of Gillyflowers or Mulberries, and a little Cutchanel if you please. The Saffron put in before the Jelly is clarify'd. You need'nt put in Sugar into that wch you put Syrup. You may take some Orange peels cut in

in halves, and take off all the white on the inside, and fill them with some of your Jelly, which will look very finely: set 6 or 8 of them about your Salver, and jellies in Spoonfuls between them, and leach cut in wreaths, and laid up and down amongst it, and Laurel Leaves guilt about it, lay the gold on your Leaves with the white of an Egg. Thus you must do Veal Jelly or Calves feet.

To make Leach.

Take a quart of sweet Cream, and a quarter of a pound of Almonds, beat them with some Rosewater, then mix them with your Cream, and strain them, and beat them again, and strain them, then put in a Stick of Cinnamon and a blade of Mace, and so much Sugar as will make it pleasant, and 2 ounces of Jinglass being laid in Water 2 hours, being washt and wipt, then let it boil till the Jinglass is dissolvd, then put in 4 Spoonfuls of Rosewater, or Orange flower Water, then strain it out, and keep it, stirring it is neer cold then put some in a Glass that is narrow at bottom, and broad at the top which you must turn out, and set it in the midst of the Gelly, with a branch of Guilt Rosemary sticking in it. You may make your Leach without Almonds, if you please.

To make a Goosberry Fool.

Take 2 quarts, and scald them very tender and rub them through the

a Sive, and to that pulp put 4 Eggs and a quarter of a pound of Butter and Sugar, so set it on Coals, keeping it stirring till it boils, then take it off and put it into a Dish. You may eat Cold or hot.

To make Goolberry Cream

Scald your Goosberries and rub them through a Sive, and put fine Sugar to the pulp, enough to make it pleasant, then boil it till it's pretty thick and clear, then put it into your Dish, 2 Spoonfuls in a place, that it may appear above the Cream, then fill the Dish with thick Cream or clouted Cream.

To make Quince Cream.

Scald your Quince and scrape the pulp and put some Sugar to it, let it just boil up, Then put it into your Dish, till it is cold, then boil your Cream with a little piece of Orange peel and let it be cold, then put it to and stirr it together, then beat up a little more Cream with the white of an Egg, and Sugar, and take off the first froth as it rises, and put it into a Bason. You must beat it up with a Wisk and when you send in your Cream, lay that Froth up and down in Spoonfuls upon the Cream.

To make green Codlin Cream

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Put your Codlins into Cold Water, and scalld them till they will peel, then peel them and put them into another Water. Cover them

close, and so let them stand over a soft fire, till they look very green, if need be you may change them again, for they will look as green as Grass, then take them and scrape a good deal of Sugar on them, and put your Cream to them.

To make another Cream with Pippins or Codlins.

Roast your Apples, and scrape off the pulp, then put some Sugar to it, and boil your Cream, and when the Apples and Cream are cold stir them together, and so send it in.

To make fresh Cheese & Cream.

Set 3 Quarts of Milk as it comes from the Cow, when it's come, whey it, then rub the Curds through your Cheese Cloth with your hands, then put to it some Rose Water or Orange flower Water and Sugar, then put it about half an hour before you use it into an high earthen Cup full of holes, or else into Molds like Fish, or what fashion you please, and put them into your Dish, and fill your Dish with Cream and so serve it in.

To make Clouted Cream.

Set your milk in pans, and when it hath stood 12 hours, put it over a Charcoal fire, without stirring it, and let it stand till it is ready to boil, then set it by till it's cold, (if you let it boil the Clout will be ~~thick~~ still) then take off the Clout with a skimmer, and

put it into your Cream Dish, and put some thick Cream to it and scrape some Sugar on it, so send it in. When you take it off the fire, cover it with a Dish till it's cold.

To make a Triffell with Apricocks

Boil a quart of Cream, and set by till it is cold as Milk from the Cow; you may boil a Stick of Cinnamon in it; put in a little Runnet, then put in 4 or 5 preserv'd Apricocks into it cut in small pieces, and when it is come send it in with some Shivers of Apricocks on the Top, and some bigger pieces, stuck in on the Sides. If it be when you can have Apricocks off the tree then only scalld them in a little Water and Sugar.

To make a whip'd Sillibub.

Take a pint of sweet Cream, and half a pint of Sack or white Wine, a pound of Sugar, the juice of 2 Lemons, a little Rosewater or Orange flower Water, a little piece of Lemon peel, a Rosemary Top, the Whites of 2 or 3 Eggs, beat it with a Wisk, and let it stand a little before you take it off, then put into your Sillibub Glasses or pot.

To make a Slipcoat Cheese.

Set your Milk pretty cold and when it's come whey it in a Cloth, between two, still pouring on it cold Water, and then put it into your Vat, and lay a 2 pound weight on it, and set it in a Tub of

Water

Water 2 hours, then take it out, and turn it into another wet Cloth, and lay a bigger weight on it, and at Night, salt and put it into another wet Cloth, and keep it in wet Cloaths 10 days.

To make a Dish of fine Curds.

Take 3 quarts of Milk and a quart of Cream, let be set as warm as Milk from the Cow, and when you have wey'd the Curds, put to them some Sugar, Orange flower Water, and some Ambergrease, then stamp them in a Mortar, and put them into scolopt Shells, and let them stand an houre before you use them, then turn them out round a plate, one row within another, and so serve them in, with a little Jelly of Respas or a preserv'd Cherry between every one.

To make an Almond Chese.

Take a quart of sweet Cream, boil it with a Stick of Cinnamon, and Nutmeg, a top of Rosemary and one branch of Tyme, and a little piece of Lemon peel, then have a quarter of a pound of Almonds ready blanch'd, and beat them, then mix them with the Cream, and then strain it, getting out as much of the Substance of the Almonds, as you can, then put in some fine Sugar and boil it, till it is thick, then put in a Spoonful of Sack, and stir it about and let it stand, till it is cold, then lay a few Almonds on the top, and so send it in

To make a churnd Cream.

Take a quart of sweet Cream, and some Orange flower Water and Sugar, then put it into a Glass Churn, and when it is half come put it into your Bason, and still beat it with a Wisk that it may have a froth on the Top to send it to the Table.

To make a Snow Cream.

Take a pint and half of Cream, and put into it 4 Eggs the whites of them, a little Ambergreece and Rose Water or Orange flower Water and Sugar, then beat it with a Wisk, and as froth rises, take it off, and put it into a Cullender being set in a Dish, then take a large Apple or an Orange and stick a Branch of Rosemary in it, and set it in the middle of your Dish, then lay in your Froth, piling it very high, and hanging some of it upon the Rosemary. You must not put it into your Dish, till you are ready to send it away.

To make a Lemon Cream.

Take half a pint of fair Water, and half a pint of Rose Water, the Whites of 7 Eggs and the Yolks of 3 Eggs, put in the juice of two Lemons, and the Rind pared very thin, let it stand all Night, then strain it out, and stir it over a Chafing Dish of Coles, till it is very thick, then put to it some fine Sugar, and send it in when it is cold.

To make Almond Butter.

Take half a pound of Almonds, blanch them and beat them very fine with Rose Water, then mix them with thick sweet Cream, then strain them, till you have got out all the Substance of the Almonds, then boil it over a clear fire till it is thick, then beat the Yolks of 5 Eggs, and put them in, and let it just boil up, then take it off, and tie a Cheese Cloth over the Mortar, and pour it on, and so let it stand all Night, in the Morning beat it again with some fine Sugar, being beat and sifted, then serve it on a plate being laid high and round.

To make Almond Custard.

Take a quart of Cream, and boil it with a quarter'd Nutmeg, then have a quarter of a pound of Almonds ready blanch'd, and beat with Rosewater, then mix your Cream and Almonds and strain it put to it the Yolks of 8 Eggs well beat, and a hand full of plum Currans, and so bake it in an open Dish.

To make Cheese Cakes with Curds.

Run 8 quarts of New Milk and one of Cream, make a tender Curd, and when well wheyed, rub it through a Cheese Cloth, with your hand, then put into it a Quarter of a pound of Butter, and if the Curd be stiff, half a pint of Cream, if not, less, half a half penny Loaf grated, and sifted through a Cullender, some Salt, Mace, Nutmeg

and

and a little Ginger, Sugar Rosewater and Cinnamon, 8 Eggs with 2 of the Whites; mix all these together, with a pound of Currans clean washd and dryed, raise your Coffins, and half bak them before you fill them. If in Tin moulds fill them first, and roll not your paste too thin, for then they will not come out well.

To make Cream Cheesecakes.

Take a quart of Cream and 15 Eggs putting away half the Whites, beat them very well and put them into the Cream, put into it a quarter of a pound of Almonds, being beat with Rosemary till they have left shining, then put some Sugar, Mace, Ginger and Rosewater, mix all well together, and set it on a soft fire, keep it stirring till it grows thick, then put in a little Salt, & keep it on the fire till it curdles, and begin to boil, but it must not stand till it wheys, then pour it into a pan, and when its cold put in a pound of Currans, well washd and pickt and plumpd, make them into flat thin Cheese Cakes with puff past, cut them round by a plate with a Jagging Iron, and turn them over. Bake them in a quick Oven, they will be bakd in less than half an hour. You may make them without Almonds.

To make Iceing for Cakes.

Take the White of an Egg or two for a great Cake and put in a little Ambergreece, beat them to a froth, then have a pound of double

refind Sugar beat and sifted, put it into the Egg by Spoonfuls, keeping it beating with a Spoon all the while, making it no thicker than it will drop, and beat it two hours, the longer You beat it the whiter it will be. Spread it on the Cake with a knife, when its baked, and set it into the Oven again a quarter of an hour, to harden the Jeeing, but if You let it stand long, it will loose the Whiteness, and look brown; You must pick off all the burnt Currans, wiping the Cake with a Clean Cloth before You ice it.

To make a fine Plumb Cake.

Take 5 Wine quarts of flower shakd in and strikd; Let the Flower be dressd 2 or 3 times, that it may be pure fine, then take 20 Eggs putting away 14 of the Whites, put into them half a pound of fine Loaf Sugar beat and sifted, then put in Mace Nutmeg, Cinnamon, a little Cloves and Ginger, an Ounce of all the Spices together, but most Mace, then take a pound of Almonds blanchd & beaten fine, with a little Rosewater, and put them into your Eggs, and stir them alltogether, then put to them a pint of good ale yest, and 4 or 5 Spoonfuls of Sack, and strain the Yest into your Eggs, then take a pint of thick sweet Cream, and put into it 2 pound and half of Butter, breaking it in pieces, and set it on a clear fire, stirring it till its melted. It is best to melt your butter, and then take it off the fire, and put in your cold Cream, and stir it together, and mix your Cake with it. It can't be too cold, then put it into a Bason, and stir it, till its as warm as Milk from the Cow. If it be too warm, your Cake will be heavy. When

your Oven is hot, then mix your flower, and all things together with your hand, and set it by the fire to rise for half an hour, covering up very warm; Let the Oven be throughly hot, but let the heat be off pretty well before you put in your Cake, when you are ready to put it into the Oven, put in 7 pound of Currans ready washd and very well dryd, then put it into a paper hoop, and let it stand in the Oven 2 hours and half. You may take a little of the Cake before the Currans are in, and make it up a little stiff with flower, and Sugar, and cut out Flowers or Beasts, or lay knots on the Top of the Cake, and when it is baked, ice it as directed in the foregoing Receipt, and guild those Things upon the Cake; You must lay on the Gold, with the White of an Egg, after the Icing is dry. You must measure by a Wine quart, and you may put in a pint of Flower more, and leave out the Almonds if You would not have it too rich, and You may put in preserv'd Citron, and some Orange peel cut in pieces.

To make an ordinary Cake without Eggs.

Take 4 pound of Flower with 3 pound of Currans washd, a pint of Ale yest, a pound and half of Butter, some Nutmeg Ginger & Mace, a quarter of a pound of Sugar, a pint and half of thick Cream, rub your Butter into the flower, till its like grated Bread then put in your Spice and Sugar, and mix it with your flower then put in the Yest and Cream, and work it with your hands till it

till it hath left sticking to your fingers, it must be lighter than pasty Crust, then put in your Currans, and let it lye half an hour before the fire to rise. It will require 2 hours baking, in stead of rubbing in the Butter, you may melt it, and then take off the fire, and put in the Cream, and stir it together, till you can hardly feel it warm, and so temper your Cake with it.

To make Cheese Loaves to bake or Puffs to fry.

Take the Curd of a Gallon of Milk and whey it in a Cheese Cloth and put to it an handfull of fine Flower, some grated Bread, Nutmegs Salt and Sugar, and 8 Eggs, putting away half the Whites and a Spoonful of Rosewater and Sugar, then make them up into little Loafes, and bake them on butter'd paper, they will require an hours baking, and when they go to the table, set 5 or 6 on a plate, and cut a hole in the top of them, and put in melted Butter and scrape Sugar on them: So you must do them to fry, only put in 2 Eggs more, make the Loaves as big as farthing Loaves.

To make Egg Pasty to fry.

Take three Eggs and boil them very hard, and when they are cold shred them very fine, then put to them half a pound of Beef Suet being shred, and then mix them together pure fine, then put in Currans, Sugar Nutmeg Cinnamon and a little Cloves and Mace and two pippins shred small, put these into little pasty

made with puff paste, and so fry them as you do fritters. You may fry Apple pasties so, but you must boil your Apples, before you put them in paste.

To make Puffs to fry of Carrots or Potatoes.

Boil them and shred them very fine with a knife, then boil half a pint of Milk and slice into it a penny Loaf, and when the Bread is well soak'd set it by and put to it as much flower as bread and so Carrot or more, a little Rosewater and Sugar, and Spoonfuls of Sack, then put to it 8 Eggs, and beat all together, then drop it into a pan of boiling Suet, as you do Fritters, and about that bigness. You must put in Salt and Spice and strew Sugar on them, when you send them to the Table.

To make an Orange Pudding.

Take two large Civil Oranges pare off the Rind very thin and shred it very fine with a knife, then put it into a Stone Mortar and beat it till it is like paste, then put half a pound of fine Loaf Sugar to it, and beat it together till the Sugar is very fine, then put to it half a pound of Butter, and beat it well together then put in the Yolks of 12 Eggs, and beat it half an hour or more, then have puff paste ready laid in the bottom of your Dish as thin as any paper, then put in your pudding and spread it about an Inch thick, then cover it with a very thin puff paste laying it loose on the top that it may have

have room to rise, then cut it on the brim in what fashion you please, and so bake it. Let the Oven be as hot as for ordinary pies, and let the heat go off a little, then let it stand half an hour. Scrape Sugar on it when you send it away.

To make an Apple Pudding to bake

Take Codlins or pippins, pare them and slice them, and put 4 or 5 Spoonfuls of Sack to them, and stew them, then rub them through a Sive, then take a pint of that pulp and a pint of Bread, being grated and sifted through a Cullender, then put in half a pint of Cream and the Yolks of 10 Eggs, a Spoonful of Carraway Seeds and some Sugar, beat it well together with a Spoon Butter the Dish which mustn't be too deep, put it in, let it be about an Inch thick, so bake it; it will be baked in half an hour.

To make a Tansey Pudding to boil

Take a pint of Cream or Milk and boil it, then grate a penny Loaf and put to it and cover it close, and when it is well soak'd break it fine, and put to it 12 Eggs, putting away half the Whites then put in some Sugar, Rosewater and Salt, and as much Juice of Spinage as will make it very green, and as much juice of Tansey as will give it a sufficient taste, then set it on the Fire, and let it gather pretty thick. You must put near a quarter of a pound of

Butter

Butter into it as you gather then butter a wooden Dish, and put it in, and tie a Cloth over it, and boil it in a Beef pot an hour, then pour melted Butter on it, with a Spoonful of Sack and Sugar on it. You may stick it with blancht Almonds if you please, you need'nt gather it on the fire before you boil it, if you put in but half a pint of Cream.

To make a Carrot Pudding

Take your best red Carrots, grate them small, with grated Bread as much as the Carrots, an handful of flower to bind it, a pretty deal of Sugar, some Cinnamon, a Spoonful or two of Sack, a little Salt, as much Cream as will mingle a Couple of Eggs well beaten, half a pound of Butter melted, beat all together, and butter your dish, When its baked, turn it out and pour melted Butter on it.

To make a bak'd Pudding

Slice the Crumb of a two penny Loaf very thin, then butter a Dish and lay in a Lay of Bread, then strow some Currans and suet shred very small or Marrow if you have any, and put in a little Sugar and Nutmeg, then lay in Bread again and Suet, Sugar & Spice and Currans, so do till your Dish be full. Let there be Currans on the Top, then boil a quart of Cream or Milk and take 8 Eggs, putting away half the Whites. Beat 'em well and put our Cream to them, then put it on your Bread as much as the

Dish

Dish will hold; let it stand so half an hour before you bake it, that the Bread may be well soak'd, and when you put it into the Oven, fill the Dish again with what remains, it will be bak'd in half an hour

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To make an Almond Pudding with Rice & Marr.

Blanch and beat half a pound of Almonds with Rosewater, till they have left shining, then put to 'em a quarter of a pound of Rice boil'd very tender in Milk, and a penny Loaf, grated and sifted through a Cullender, then put to it 12 Eggs, with the whites of 5, half a pound of Beef Suet shred very fine, the Marrow of 3 Bones in pretty large pieces, some Nutmeg Mace and Ginger, & a ~~large~~ little Marjarom shred very fine and some Salt, a pint of thick sweet Cream, and some preserv'd Apricocks and Citron & Cherries cut in pieces, then butter the Dish and bake it, and when you send it to the Table, stick it with Apricocks, Almonds, Cherries and Citron. It will be baked in three quarters of an hour. The Oven mustn't be too hot.

To make another Marrow Pudding to bake

Boil a quart of Cream and pour it upon a two penny Loaf grated and sifted, then put to it half a pound of Butter, half a pound of Almonds blanch'd and beaten, the Marrow of 2 Bones, a quarter of a pound of Sugar, 12 Eggs with half the Whites, a little sweet

Marjarom

Marjaram, dry beaten and sifted, and salt, so bake it with some beaten Mace or Nutmeg. It will be bak'd in half an hour.

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To make a very fine Marrow Pudding to bake

Take a quart of thick Cream and boil it, then pour it on a half-penny Loaf sliced and so set by, then beat 12 Eggs with Rose-water Sugar and beaten Mace, put in but half the Whites of the Eggs, and when they are beat well, put half a pound of Almonds blanch'd and beat fine with Rosewater, then put it into your Eggs by spoonfuls beating them with your Eggs very much, and mix it with your Cream and Bread. Just as you put it into the Oven, butter your Dish and strow in some Raisin of the Sun and dry'd Apricocks and Citron, the Marrow of 2 good Bones, a quarter of a pound of Butter. Then bake it. It will be baked in half an hour, then stick it with Almonds and Citron, and lay on here and there a preserv'd Cherry. Draw it to the Ovens Mouth to stick it, for if you draw it out it will fall.

To make a quaking Pudding 6 or 7 in a Dish.

Take a Wine quart of Cream or Milk, then beat 12 Eggs, putting away half the Whites. Then put into the eggs 2 Spoonfulls of fine flower and Salt, a quarter of a pound of Sugar and a little Rosewater, beat these all together, then boil your Milk with

Nutmegs,

Nutmegs, Cloves and Mace, and strain it into your Eggs and stir it about, and then put it back into the Skillet, and let it stand close covered, that will thicken it, then butter little wooden Dishes, that will hold a quarter of a Wine pint each, fill them and tie a double Cloth over them being first flowered: Boil them in a Beef pot, they will be boild in half an hour. Some of them you may green with the juice of Spinage, and then to every green one, you must put in an Egg more. When you send them to the Table, scrape in some Sugar at the bottom of the Dish, and pour melted Butter with a Spoonful of Sack in it, upon them. If you put the Sugar into the Butter, it will turn. You may add a quarter of a pound of Almonds beaten.

To make a fine Pudding to boil or bake

Take 3 quarters of a pint of Cream, boil it and slice into it 4 Naple Biskets, and put into it a Small Spoonful of flower, 8 Eggs putting away half the Whites, some Salt and beaten Mace, beat the Eggs and flower together, some preserved Apricocks and dried Citron, and a few dried Cherries cut in pieces, and then butter a Wooden Dish and put it in and tie a Cloth over it, and let it boil very fast an hour, then turn it out and stick it with Apricocks, Citron Cherries and Almonds, and pour Butter and Rosewater over it, and Sugar in the Dish. If you bake it add Marrow and Raisins and preserved Apricocks and Cherries and a quarter of a pound of melted sweet Butter.

To make a Pudding in a Pigs Skin.

When your pigs half roasted take it up, and pull off the Skin, which will slip off easily. Be carefull you brake not the Skin you must leave on the head, then fill the Skin with a pudding made of Cream and Eggs, Spice, Marrow Suett and Sugar, and if you will you may boil the Liver, and grate some of that into the pudding. But it's best to tie up the pudding in a Cloth, and boil in a Beef pott half an hour before you put it into the Skin, you must stuff the skin, that it may look just like a pig, and roast yellow and cracklin, and when you take it up, froth it and flower it, and so send it in with Butter and Currans in the Dish. You may make a pie with the flesh of the Pigg, or roast the Sides, and send them in a Dish with pig Sauce.

To make a Marrow Pudding to bake

Take a pound of Almonds blanch and beat them (till they have left off shining) with Rosewater, then put to them a penny loaf grated and sifted, and half a pound of Beef Suett, the Marrow of 2 Bones in large pieces, a pint of Cream, half a pound of Sugar, 10 Eggs, putting away half the Whites, Nutmeg Cinnamon, a little Lemon peel shred, a Spoonful of Sack, and a little Ambergrease if you please, then Butter a Dish and bake it, and stick it with Almonds, Cherries and Cittron, or green plumbs cut in small pieces.

To make a pretty light Pudding without Suet.

Take a Quart of Cream or Milk boil it and put it upon a Twopenny Loaf sliced and all the Crust cut off, then beat 8 Eggs putting away half the Whites, then put them to the Milk and bread a quarter of Butter, but don't break the Bread too much, but stir it together you must put in 3 small spoonfuls of Flower, beat it upon your Eggs, and some Sugar and Mace and Ginger, Rosewater and Salt, then butter your Dish, and so set it into the Oven, then pour in your pudding, and when it's baked (which will be in half an hour) pour on it some melted Butter with a Spoonful of Sack, and send it to the Table. You may leave out some of the Bread, before it falls it will rise very much, and put in Almonds if you please in ~~room~~ some of some of the Bread.

To make a good ordinary Pudding to boil.

Slice a two penny Loaf and pour on it a pint of boiling Milk & when it's well soak'd, break the Bread very well, and put in 8 Eggs Whites and all, a little Sugar, a great deal of Cinnamon, a little Ginger, and a small handful of Spinage shred pretty gross, and some Salt, tie all up in a Cloth, and boil it an hour in a Beef pot very fast, and when you send it in pour upon it melted Butter, and scrape a little Sugar upon it.

To make a Marrow Pudding to bake.

Take a quart of Cream and a penny Loaf, slice in the Bread and boil it in the Cream, then take it off, and let it cool, and put in 6 Eggs Whites and all, but stir in half a pound of Butter first then put in half a pound of Almonds beaten fine with Rosewater, and a quarter of a pound of Beef Suet shred small, and the Marrow of 2 or 3 Bones, some Mace Nutmeg and a little Ginger and Sugar, preserved Apricocks and Cherries or what you pleas

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To make a Pudding of a Calves gather.

Boil it and shred it very fine, put to it as much Beef Suet, and then soak white Bread in Cream and put to it, then put in Raisins stond and cut, and some Carrawaise, Eggs, Rosewater, Sugar, Spice and Salt, so tie it up in a Cloth and boil it.

To make a Cabbage Pudding.

Take a pound and half of a Leg of Veal and as much Suet, parboil the Meat and mince it very small with the Suet, then put in Spice and Sugar, and a little Cabbage cut in amongst it, Salt & the Yolks of 8 Eggs, work all these together, then take the Stalks of Colworts being half boild, and lay about it, fashioning it like a Cabbage, then roll it up in a Cloth little at one end and bigger at

the

the other, keeping still the Shape of a Cabbage, and when it's boil'd lay it on Sippets, with the juice of Orange and Butter.

To make fine Fritters.

Take 10 Eggs, put away half the Whites, and put to them a large Spoonful of Ale Yest, beat them together half an hour with your hand, then put in 4 Spoonfuls of Sack, some Cloves Mace and Ginger, beat altogether very well, then strain it and put in 3 Spoonfuls of grated Bread being sifted through a Cullinder, then put in a pint of Cream, pretty warm, then put in your Flower, still beating it with your hand till it's thick enough, then put in some Salt, and set by the fire half an hour before Dinner. It will rise with a froth on the top, then pare Pippins, and core them with a Coring Iron and slice them round, and some cut in little slices as big as a Groat, and some you may chop very fine, but keep them distinct, the round ones must be dipped, but the chop'd must be stirr'd in the Batter, and drop'd with a Spoon very small, them that are cor'd will have a hole in the middle, which you must lay round your Dish, and the small ones heap'd up in the Middle, and strow Cinnamon and Sugar on them, or Sugar alone, you must fry them in half Suet and half Lard.

To make fine Pancakes.

Take a quarter of a pound of Rice boil'd very tender, put it into a Mortar

Mortar and beat it very well then put to it a pint of Milk being boil'd and ten Eggs, Yolks and Whites beaten very well, half a quarter of a pound of Butter being melted, some Nutmeg and Salt, a handful, stir these altogether very well, and fry them in Butter very thin, and strow Cinnamon and Sugar on them. Fry them with a Quick fire.

To make Puff Paste.

Take a Wine quart of fine Flower, break into it a quarter of a pound of Butter and rubb it a little in the Flower, then put in 3 Whites of Eggs, and make it into Paste, and mould well with Cold Water, then roll it out, and stick it with Butter all over, then flower it very much, then double it and beat it and roll it out again, and put on Butter and Flower it well and so do 7 or 8 times till you have spent the remainder of your pound of Butter, or you may weigh your Butter and flower a pound of Flower to a pound of Butter and three Whites of new laid Eggs.

To make Paste for set Custards.

Temper it only with boiling Water and no Butter.

To make a green Tansey or a Cowslip Tansey.

Take 20 Eggs with half the Whites, beat them very well and strain

strain them, put in half a Nutmeg grated and Sugar and Salt a porringer full of fair Water, some Rosewater, and 4 or 5 Spoonfuls of Sack, 3 Spoonfuls of grated Bread, then put in juice of Spinage, and other Tansy herbs, as will make it as green as Grass, and as much Tansy as will give it a sufficient Taste, then put it into a Bason, and put to it a quarter of a pound of Butter, and let it gather in a Bason on a very soft fire, stirring it all the while till it's very thick, then put a quarter of a pound of Butter into a pan, and make it very hot, then put in the Tansy, and spread it with a Spoon all over the pan, and fry it with a gentle fire, still shaking it, till it will turn, then turn it with a plate, and fry the other Side, keeping it as green as you can. When you dish it, pour juice of Orange and Butter and Sugar on it and lay Oranges in Quarters about it. So you must make Cowslip Tansy, only instead of Herbs, the Cowslip juice, and a Quart of Cream instead of fair Water Rosewater and Sack. You must beat your Cowslips, and put some of your Cream to them, and then strain it, and wring them in a piece of Canvas.

To make a very good Sack Posset.

Take a quart of Cream, and a quarter of a pound of Almonds, beat the Almonds and boil the Cream and put it to your Almonds, and it well about, then strain it and beat it with 12 Eggs with half the Whites, and strain them, and put to them 3 quarters of a pint of

Sack, and about half a pound of Sugar; Set your Sack Eggs & Coals on the fire in a Bason, and keep it stirring till it begin to thicken, then put in your Cream as hot as you may eat it, & stir it together, then have a Skillet of Water boiling on the fire set your Posset on it, and keep it boiling for 2 hours, then send it in with Cinnamon and Sugar on it. It will be like a Custard on the top. You may mix a little Ambergreace with the Sugar.

To make a more ordinary Sack Posset

Take a quart of Milk and boil it with a Nutmeg and put in a penny Loaf grated and boil it well, then take half a pint of Sack and half a pint of Ale, and put to it 8 Eggs beaten and half a pound of Sugar, set it on the fire, and stir it till you see it begin to thicken, then put in your Milk pretty hot, and stir it about, and set it over Coals together, so let stand about half an hour. Strow Sugar and Cinnamon on it.

To make a Snow Posset.

Take 6 or 7 Whites of Eggs and 2 or 3 Spoonfuls of Sack, Sugar and a little Ambergreace, beat it with a Wisk, and as the froth rises put it into a Cullender, so continue to do till you have taken all off, then take a pint of Ale, and half a pint of Sack with

with some Sugar and Nutmeg, set it on the fire ~~with~~ in a Bason till it's scalding hot, then lay on the froth, then pouze in a quart of boiling Cream, with a pot that hath a Spout, holding it very high, then cover the hole, that the Cream makes with a Spoonfull of ffroth, and so send it in.

To make a Florindine with a kidney of veal or a Calves Chadern or inside of a Sr. Loin of Beef or cold Capon or Chickin.

Take your Meat, mince it very fine, then put to it as much Beef Suet being finely minc'd. But if you make it of the Kidneys of Veal, there will be fat enough on that, then put to it a penny Loaf grated, a quarter of a pound of Sugar Cinnamon, Nutmeg and a quarter of Raisins, the Yolks of 8 Eggs, some Dates in quarters Cittron peels or any Suckets, a quarter of a pint of Cream 2 Spoonfuls of Sack and Salt, mix altogether, and put it in your Dish, with Lumps of Marrow on the Top, and puff paste bottom and Top.

To make an herb Florentine.

Take an handful of Sorrel and two of Spinage, boil it and cut it small, then take the Yolks of 10 hard Eggs, and the Leaves of a Branch of Thime, and beat them together with a knife, then put in 6 Spoonfuls of boild Rice, or a quarter of a pound of Almonds, which you please, half a pound of Currans, near as much Sugar, the juice of a Lemon, a little Mace Nutmeg

Rosewater and Salt, then put it into a Dish with puff past bottom and top, and some Buttermilk in the bottom and Marrow on the top. If you please you may put in the juice of a Lemon, when you cut it up.

To make a Rice Florendine.

Take half a pound of Rice, and boil it in Water till it's very thick, then put in a pint of Cream, and boil it again, stirring it all the while; and breaking the Rice with a Spoon, then put in Sugar Cinnamon and Mace, Rosewater and 8 Eggs with half the Whites, a quarter of a pound of Butter, and a half-penny Loaf grated, and sifted and some Salt, so put it into a Dish with puff paste in the bottom, and on the Brim, and Slips of puff paste with the Gaging Iron and laid over it cross. You must put in half a pound of Currans.

To make a Spinage Tart.

Take young Spinage and boil it, put then a little Salt to it, and press it from the Water and Raise your Tarts of puff paste and lay a little Butter in the bottom and then lay in some Spinage, and strow in some Currans Cinnamon and Sugar, and then Spinage, Cinnamon and Sugar and then Currans, then a little more Butter on the Top, and so close it and bake it. It will be baked in a quarter of an hour.

To make an Almond Florentine or Tart.

Take half a pound of Almonds and beat them with Rosewater till they have left shining, then take a pint of sweet thick Cream, boil it and set it by till its a little cool, then beat 8 Eggs with half the Whites, strain them into the Cream, and set them on the fire, till you see it turn to Curds, but keep it stiring all the while, then put it into a Cheese Cloth or hair Sive to drain out the Whay, let it stand an hour or two, then beat it in a Mortar with your Almonds, put in also a quarter of pound of Butter, Cinnamon, Mace and Sugar, beat all together very well, and put it into a Dish with puff paste bottom and top, Cut the top in what fashion you please. If it be to eat hot, put Marrow on the Top. You may Cittron or Apricocks in it? You may raise a Tart of puff paste, and fill it therewith, pinning a paper about it when you bake it to keep it up, and you may stick it round with Feathers of puff paste, with Apricocks and Cittron and blanched Almonds between. It will be baked in three quarters of an houre.

A made Dish with Apples

Take 12 large pippins, pare them and core them and slice them into as much Claret as will just cover them, and so stew them with a little Lemon peel shred fine, and Sugar and a handful of Raisins, when the Apples are soft, set them by till they're cold,

then

take a quart of Cream and boil it with a Sprig of Rosemary, a Sprig of Thyme and a Blade of Mace, a Stick of Cinnamon and Nutmeg and a bit of Lemon peel, then beat 6 Eggs putting away half the Whites, stir them being well beat into the Cream, and set them on the fire, stirring them all the while till it is thick, then put in Sugar enough to make it pretty sweet, set it by till it is cold, then take a two penny Loaf and pare off the Crust, and cut it in the Middle, and cut it into Sippets, and dip them into the Whites of Eggs you saved, and lay them on a plate, and set them into the Oven as soon as it is swept, and when they are very hard, lay as many in the bottom of the Dish, as will near cover it, then lay Apples and Raisins on every Sippet pretty thin, but lay none between the Sippets then pour on the third part of the Cream: Then lay another Row of Sippets to lie between the other, and Apples and Raisins then put on another part of the Cream, and so do another Lay, but let the Cream be uppermost, then bake it in a soft Oven, till it's as stiff as a Custard.

To pickle Broom Buds.

Take the Buds before they begin to blow, pick them clean from the Leaves, for they will look black, then put them into an earthen pot, and put boiling ~~Liquor~~ Water to them, and keep them stirring all the while, else those that are uppermost will look black

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the mean time set on some Vinegar and a little salt, and when it boils put your Buds into a Sive, and when the Water is drained from them, put them into the pickle presently, and set them on Embers a quarter of an hour, let them scald but not boil, then put them into a wide mouth'd Glass, and keep them in a dry place

To pickle Cucumbers.

Gather them in the beginning of September, they must be small ragged ones, the smooth will be soft a soon as gathered, put them into Water and Salt, and let them lie in it all Night, the next day wipe them, and pack them into your pot, and strow in some whole pepper between every row, which will make them crisp then take parts Vinegar and one part Water, boil it with Fennel and Dill, then pour in the pickle on the Cucumbers, and tie them down close; You must lay the Dill and Fennell on the Top to keep them down in the pickle. Keep them in a dry place, and if You find they are not green enough, which You will see in a Fortnight, pour out the pickle and boil it again, and put it warm to the Cucumbers.

Another way to pickle Cucumbers.

Wipe them and put them into a pot with Vinegar, some whole pepper, Dill and Fennel, let them stand 8 Days, then put them

into

into a pipkin with the Liquor, Dill, Fennel and peppor, and let stand and simper, then take it off, and cover it close: the next put them in Glasses in the same pickle, putting in also a piece of Allom; let them not be washed but brushed

The best way to pickle Cucumbers.

Take the rugged Cucumbers and brush them well with a soft brush, then put them into pickle that should be boilde the day before and cold, made with 2 parts Vinegar and one part Water, boild with some Fennel Dill and whole pepper, so let them stand 8 days then put them into a pipkin, and set them on a very soft fire, till they are allmost ready to boile, then put them into an earthen pot, and cover them close, and let them stand all Night.

To pickle Lettice.

Take the hard Cabbage of the Lettice, and boile them in Water till they are tender, then close them with your hand, and lay them by till they are cold, then pack them into a Glass, and put in be-tween the Lays some Cloves, Mace and Nutmeg, and here and there a few Cloves of Garlick, then fill up your Glass with Wine Vinegar, and lie them down till Michaelmass, then spend of them

To pickle Pursly Stalks.

Take the greenest and largest Stalks the latter end of June, cut off all

all the Leaves, and then lay the Stalks in Water and Salt 2 days then put them in a Sive to drain, then boil them in Vinegar and Salt till they look very green and clear; then put them into a pan to cool, and when they are cold, put them up in broad mouth'd Glasses, and keep them in a dry place

To pickle Samveer.

Put it into a Stone pipkin with Vinegar and a little Salt, and put it up close, and let it stand and simper 12 hours, then take it out of that, and put it into fresh Vinegar and a little Salt, and so keep it.

To pickle Turnips for Winter Sallet.

Take clear white Turnips, slice them thin the Side way, then lay a Lay into an earthen pot, strow some Salt and Jamaica pepper whole, and other pepper, some large Mace and a good deal of horse Rhadish sliced thin, and some Shalot sliced and some Ginger sliced, and then lay a Lay of Turnips, and then the other things, and so do till the pot is full, then fill up the pot with White Wine Vinegar, then let them stand a Fortnight, and pour out the pickle, and fill them up again with Vinegar, but do not pour out the Spice.

To pickle Ashen keys.

Take them when very young, the beginning of May, lay them in Water a day and a Night, shifting them 2 or 3 times, then boil Water and Vinegar an equal Quantity of each, and a little Salt, put the keys into a pipkin, and the Liquor to them, and put it up close, and set it on a soft Fire 2 or 3 hours, then make fresh pickle with Vinegar and a little Salt and put them in Broad mouthd Glasses.

To pickle French Beans.

Take young french Beans, put them into Water and Salt strong of the Salt, and let them stand a fortnight, stirring them now and then, pour them out into a Cullinder to drain, then boil Water and Salt, and when it boils put in your Beans, and let them boil till they are pretty tender, then drain them and put them into an earthen pot, then boil White Wine Vinegar and Water, each a like Quantity, with some Salt and Jamaica pepper whole, and Ginger slicd, and pour in your pickle boiling hot, and cover it close, and when they are cold tie them up to keep all the Year.

Another way to pickle Beans.

Gather your french Beans when very Young, and put them into a Broad mouthd Glass, and fill it with Vinegar, and let

stand

stand a Month, then boil them till they look very gray, then put them up again, and if there be not pickle enough to cover them, put in some more Vinegar.

To collar Eels and souce them.

Wash them and scour them with Salt, then slit them down the back and take out the Bone and Guts, then season them with pepper, Salt Cloves Mace and Sage, and a little sweet herbs shred very small, then cut off the heads, and roll every Eel into a Coller, each of them very hard and sew them up in Cloths, and boil them in Vinegar and Water and Salt and a Bundle of sweet herbs; you must boil them till they be tender, boiling them liesurely. You must not put them in till the Water boils, nor must you take them out of the pickle till they are cold, and then put them in they will keep a fortnight, Send 5 or 6 Collers on a plate with Laurell and flowers, and a Spring of Rosewater shut in every Coller.

To broil Eels.

Flay their Skins off almost to the tail and draw out the Guts, then season them with Salt Nutmeg pepper Thyme and an Anchovy shred with the herbs, then draw the Skin again and turn it round as you do to boil, so boil them on Charcoal turning them often, they will require an hour's boiling or more, when you send them,

them to the Table, fry Bay Leaves and lay like Sippets on the Dish, and pour on Butter beat thick with a little grated Nutmeg and an Anchovy; or you may cut your Eel into 3 or 4 pieces when the Skin is drawn on, and so boil it.

Another way to broil Eels.

Scour them with Salt, and take out the Guts then slit them down the Back and take out the Bones and cut every Eel in 4 or 5 pieces, then strow a little Salt on them, and flower them well and have your Gridiron clean and hot, and lay them on with the fleshy Side downwards, keep them over the Fire, turning them till they look of a Yellow Brown, and when you are ready to send them to the Table, drip them with Butter and flower, then send them in with Butter beat up thick, and some Slices of Lemon.

To roast Eels.

Gut them and flay them and cut them into pieces 3 Inches long, then spit them on a small Spit, the Cross way, and put a Sage Leaf between every one, when they are warm at the fire baste them, and flower them; Roast them throughly, they must look of a fine yellow ~~Colour~~ Brown. Before you take them up, baste them and flower them, and send them in with a froth on them, with Butter beaten up thick. You must thrust them very close together on the Spit or else they will drop of again; or you may

may if You please slit them down the Back and wind it about the Spit.

To boil Eels

Gut them and flay them and turn them round, and thrust a Seuze through them to keep them so, then boil them in as much Water as will cover them, being seasond with Salt ~~Vinegar~~ Vinegar and a bundle of sweet herbs: you must put them in when the Water boils, and when you feel they are tender, take them up and drain them well. And for Sauce take a Spoonful of Water, and put an Anchovy in, a little Shalot shread very fine, and then put in your Butter beaten up very thick, then grate in a very little Nutmeg and some horse Rhadish root, scrap, then lay them on Sippets, and pour the Sauce on them, and strow on some shred Lemon

To boil a Pike.

Truss your pike round with his Tail in the Mouth, and thrust in a Skuz to keep it round. You must save the Liver and boil it with it. You must slit it a fingers length from the Throat down the Belly, when you take out the Guts. Boil it in no more Liquor than will just cover it, 2 parts Water and one Vinegar, put into it a good deal of Salt, a bundle of sweet herbs, a little large Mace

an Anchovy

an Anchovy and a piece of Lemon peel. Let your liquor boil very fast, when You put in your pike, and moderately afterwards, half an hour will boil it. If it be pretty large, take it up and let it drain well from the Water. For Sauce put in an Anchovy into a Spoonful or two of Water, and set it on the Coals, and put into it a Shalot, and when it boils put in a pound of butter and beat it up thick, then put in a pint of great Oysters, being first scalded in their own Liquor, and a pint of Shrimps, prawns or Crawfish taken out of their Shells, and some horse Rhadish, root scrap'd, then put your fish, in yr Dish, and let it stand on the Coals, and dry up all the Water with a Spunge, then put in Sippets round the Dish, and pour on the Sauce, and garnish your Dish with Oysters fryd, being first dipped in Butter and the Liver of the Fish, and Lemon and pickled Cherries and Barbaries.

To fry Pikes or Trouts.

Cut them down the Back, and for pikes cut them cross again, and dry them well with a Cloth, and flower them, then fry them in a good deal of Suet being very hot, and when they are yellow take them up and fry parsely very crisp, then melted Butter very thick on them, and slices of Lemon, put a little grated Nutmeg on the Sauce, and lay the fryd parsely on heaps on the Brim of the Dish.

To stew a Carp.

Scale it and gut it, save the Row take half White Wine and half Water, let there be liquor enough to cover the fish, put in some Salt, a bundle of sweet herbs, and when it boils put in the fish, and likewise Anchovy, and a little Shalot minced, and it's near stew'd enough, put in a pint of Oysters, then put in half a pound of Butter cut in little pieces, and so shake it up together, then put in Sippets in a Dish and lay in the fish, and pour the Sauce on it, and Slices of Lemon, and pickled Lemon and pickled Cherries.

To boil a Carp.

Slit it down the Belly, and take out the Guts and save the Row, but don't scald it, then let the Water boil, having Salt & Vinegar and a bundle of sweet herbs in it, and some whole Spice, put in the fish when the Water boils, when you take it up drain it well, and for Sauce beat up a pound of Butter with an Anchovy, garnish it with the Row and Lemon. Take off the Fins and stick them upright down the back and lay it Sippets.

To fry any Sea Fish.

Let it ly half an hour before you fry it in Water and Salt, and then dry it very well and flower it just when you put it into the pan and let your Suet be very hot and a great deal of it, and fry it with a quick fire.

To stew a Carp or Tench and how to lay 'em in Jelly.

Boil them as before, and when they are cold put them into the Water they were boild, only put in some Wine Vinegar, so you may keep them a Week or more. When you send them to the Table put Fennel and flower on them, or you may boil some of the Liquor with a little Isinglass, till it will jelly then run it through a Cotton bag and lay the Fish into the Dish you send it in, and flower about then put your Liquor to them, and when it is cold it will jelly. you may lay Craw fish in the Dish under the Jelly if you please.

To butter Crabs, Lobsters, Crawfish or Shrimps.

Take your Fish out of the Shell and for Crabs and Lobsters, you must mince them but not very fine, put to it a little pepper, a piece of Butter a small Spoonful of grated Bread, and so let it stew a little, then lay Sippets in the Dish, and put in the Fish, and pour thick Butter upon it, with a little grated Nutmeg upon it, garnish your Dish with the Claws and strow some minced Lemon over it, or you may put the Crabs in the Shells and so send them in For Craw Fish, take them out of the Shells, and set them to warm on a fire, between two Dishes, and when they are thorow hot lay them on Sippets, and pour on thick Butter, and lay Lemon on them in Slices.

To souce Salmon

You must put it in when the Liquor boils, which must be seasond with Salt and Vinegar and a Bundle of sweet herbs and some whole Spice, when its boild enough, take it up and set it by till its cold, then put it into the pickle, and add a little more Vinegar and so keep it, it will keep a fortnight, then send it in to the Table with Fennel and flowers.

To butter Salmon.

Boil it as before, then for Sauce, butter and Oysters, or Shrimps, as you are already directed for Pikes.

To make Pease Pottage.

Make strong Broth with a Leg of Beef, a knuckle of Veal, a Scrag end of Mutton, or any Bones of Meat, when its scum'd and boild, put in an onion, Pepper Mace 5 or 6 Cloves, a bundle of herbs and Salt, let this Boil 4 or 5 hours, till the Broth is very strong, then have Pease ready boild about a quarter of a peck to a Gallon of Water, and a pound of Bacon, let it boil till the Pease are broke and it be very thick. About an hour before Dinner take the Broth and put it to the Pease and work it through a Cullender with a Ladle, till it's thicker than ordinary broth, then strain it through a Cullender again, and set it on the fire, and put into it an Onion very

small

small shred, and half an handful of parsly, and an handful of Sorrel shred very fine, and put in a quarter of a pound of Butter, and so let it boil, then put in some forced Meat Balls being first boil'd, and you are near sending it to the Table, put an handful of whole Bett and Spinnage and Sorrel, then toast two Toasts of white Bread and put in, and let them stew till they break in it, then put in a piece of Butter and so send it in.

To make a good Pottage.

Take a Leg of Beef, a knuckle of Veal and a little piece of Bacon and any Bones and boil them 5 or 6 hours with a bundle of sweet herbs two Onions and some slic'd large Mace, a few Cloves, a Nutmeg and Salt and whole pepper, with a good deal of Chippings of Bread, enough to make it thicker than ordinary broth, let it boil till it's very strong, then strain it through a Cullender into a stew pan, and put in some forced Meat Balls, and Ox pallates being boil'd very tender, and cut in pieces, and Sheeps tongues, and Toasts of White Bread toasted very brown and a few Snips of Bacon, and a good Quantity of Spinage and Beet and Sorrel whole, only broke with your a little and an handful of parsely and Sorrel and an Onion shred very small, and if you find it not season'd high enough, put in a little more pepper and Salt, let these stew together half an houre before Dinner

and

and when you send it away put in a lump of Marrow, being boild first, and a porringer full of Gravy of any Meat.

To make a grand boild Meat.

Make strong broth with a Leg of Beef, a knuckle of Veal, or the Bones of any Meat and a piece of Bacon, then put Chickens pidgeons Rabbits and any wild fowle you can get, some put in whole, and some in halfs, put in some White Wine, large Mace, Nutmeg, a little Cloves, some Shalot or Onions, a bundle of sweet herbs, some Spinage whole, then fry some Slices of Veal being first very well beat and put in and the Butter you fryd them with, and pepper and some Salt, put in also Ox pallates, being first boild very tender and pill'd, and cut the Cross Way in 4 pieces, and Sheeps tongues and Lamb Stones and Cocks Combs, and sweet breads and Mushroons pickled, all these stew together, till they are tender, but take Care they do not break, then put in a Quart of great Oysters, being draind from their Liquor, and some forced Meat Balls, and the Marrow of 2 or 3 Bones taken out as whole as you can, and then toast 5 or 6 pieces of white Bread and lay in your Dish, but cut like Sippets, laying ~~them~~ also in the middle of the Dish a Capon or pullet boild in Water, very white, then lay all your stew'd fowl about it, and pour in the Liquor they were stew'd in, it being shaked up with half a pound of Butter, then lay upon the Meat some Rashers of Bacon fryd, some of them dipd in Yolks of Eggs, and

some Oysters fryd being first parboil'd and then dipped in Butter made with flower Milk and Eggs; or you may fry the sweet Breads which is better then to stew them and lay some bottoms of Artichoaks on the Meat being boil'd, or Seeds boild, and roll them in green Butter, or you may fry some only with Butter, and strew pine Apple Seeds upon it, and lay on Slices of Lemon so send it to the Table.

To boil Chickins.

Boil them very white, and boil the Marrow of 2 or 3 Bones, let it be taken out as whole as you can, and boil a good handful of Spinage, and half as much parsely and an handfull of Burrage, and fry 7 or 8 Lambs Sweet Breads, or if you have not Lambs, take Veal, and cut them in 7 or 8 pieces, and as many Lambs Stones, and boil 3 or 4 Artichoaks, and take the Bottoms, then lay Sippets in the Dish, and put in half your herbs, then lay in your Chickens, and Sweet breads, & Lamb Stones, and cut the Bottoms of the Artichoaks in 4 Quarters, and lay on your Chickens and some Rashers of Bacon fryd, and the remainder of the herbs in heaps about them, and the Livers and Gizzards, and minced Lemon, then pour on a pound of Butter boal up thick, and garnish it with pickled Cherries and Grapes.

To boil Capons or Pullets.

Boil them white, and for Sauce take half a pint of Sack Verjuice, a good Spoonful of Sugar, then put in 20 Serrits boild & peel'd and a piece of Butter, let them stew neer half an hour, then take the Marrow of 4 Bones, taken out as whole as you can, and boil it, and put it into your Serrits, and let it stew a little with them, then put to it a pound of Butter beat it thick, and shake it well together, then put your Fowl in your Dish on Sippets, then pour this Sauce on them, and lay the Lumps of Marrow upon the Fowl, and 8 Yolks of hard Eggs, and Slices of Lemon, and you may cut 12 Oysters in halves, and put into the Sauce and garnish them, then take 4 Eggs and beat them and put 6 Spoonfuls of Sack to them, and some Sugar and some juice of Spinage, enough to make it green, put it into a porringer and bake it slowly, and when it is stiff slice it out, and lay Slips up and down on the Fowl as broad as your finger, and half so long.

To make a Frigacy of Chickens or Lamb.

Take your Chickens and flay them, and cut them in joints, beat them very much with a rolling pin, then put a little Salt on them, and put to them pepper, an Onion, Mace and 4 or 5 Cloves if you have Shalot it is better then Onion, and an Anchovy, then put them into a pan with a piece of Butter, and a porringer

of strong Broth, and so let it fry, then beat the Yolks of 3 or 4 Eggs and pour all the Liquor out of the pan to them, and then put in some Butter to your Chickens, and fry them a little, then put in the Liquor and Eggs and shake it and tofs it in your pan, but let not your Eggs turn then have your Dish hot upon the Coals, and slip it in, and garnish it with Lemon and Rashers of Bacon, or you may fry them in Butter and only dip them in Eggs beat up with a little Salt and Clary and parsely shred, and thick Butter poured on them.

To make a Fricacy of Lamb or Veal.

Cut it into thin Slices, and beat it as before, then fry it in Butter, then put into the pan some strong Broth and a little Vinegar, some Shalot or Onion, an Anchovy, and some Capers Nutmeg, Mace pepper, salt, some Sorrel and parsely minced, and a quarter of a pound of Butter, fry this till all be consumed, then put in your Meat again, with a few Oysters, and let it fry a little more, then put it into your Dish and garnish it with Marrow rolled in Yolks of Eggs, and fryd, and Oisters fryd being first parboild, and then dipped in Butter, made with 2 Yolks of Eggs, 2 Spoonfuls of Cream, and a little flower, they must be dryed in a Cloth before they are dipped, and strow on some shred Lemon

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To make a Frigasy of Rabbits or Pidgeon.

Cut them in pieces, and put them into a pan, with some strong broth, a little White Wine and Vinegar, sweet herbs, an Onion and horse Khadish scrapd, Nutmegs Cloves and Mace, pepper and Salt, some Snips of Bacon, some Oisters, 3 or 4 Yolks of hard Eggs minced. When it's well fryd put in half a porringer of Gravy, and half a pound of Butter, and shake it up very well in the pan, you must n't have above half a pint of Liquor in the pan, then put it in your Dish and garnish it with Lemon or what you please.

To make Scots Collops.

Cut thin pieces of a Leg of Veal, and beat them very much, then lard them with Bacon, and fry them with Butter, and for Sauce a little Clarret, an Anchovy, Gravy and Butter and Shalot, the juice of an Orange, pepper and Nutmeg, you must put in a good many forcd Meat Balls and Bacon in Eggs.

To roast a Shoulder of Mutton, with Oysters.

Take a quart of Oisters, pull off the ragged ends, strain their Liquor, and put them in again, and parboil them in it, then put them in a Cloth, and dry them, then put to them a little Shalot

Sage

Sage and parsely, an Anchovy, a little Nutmeg and pepper, mince all very small, and mix them with the Oisters, and the Yolks of 2 Eggs, then stuff the Mutton on the Insides as thick as you please, and the remainder of the Oisters, stew with a little Claret Wine, and put in the Dish, when you send it in it must have good roasting.

To make an Oister Pie.

Take 3 pints of Large Oisters, pull off the ragged ends, wipe 'em, and strain the Liquor, and put them in again, and parboil them in it, then dry them and season them with pepper and Nutmeg, and if you please a little Sage shred small, then lay Butter in the Bottom of your py, and lay in the Oisters, & the Yolks of 6 hard Eggs, and Slices of Lemon, and butter on the top, and when it is baked put in some butter and juice of Lemon, and a little Liquor of the Oisters, and shake your pie and so send it in.

To hash a Calves head or any Meat the same way.

Boil the head as white as you can, then cut it in square pieces, twice as big as an Oister, put to it some strong Broth and some White Wine, a bundle of herbs, some pepper Salt Cloves, Mace Nutmeg and a Shalot, let them stew half an hour, and a quart of Oisters, if you have them, pull off the ragged Ends, and dry them out of the Liquor, let them stew till they'r well plumpd, then put

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in a pound of Butter, being slice in, then shake the stew pan over the fire till all the Butter's melted, and its very thick, then put it in your on some Sippets, and lay on it forced Meat Balls made with Veal, and twice so much Beef Suet, and seasond with pepper Salt and Nutmeg and mixt with an Egg and some Oisters fryd in Butter made with the yolk of an Egg, and a spoonful of Cream and one of flower, being dryd and parboild first, and fry Rashers of Bacon and lay about it, and the brains boild and sliced and dipt in Butter and fryd; you may put in juice of Spinage, and make it green Butter for the Brains, and Sheeps tongues being first boild and slit, and then dipt in green Butter and fryd. Also you may parboil young squob pigeons or Chickens, and put in halves or whole, and lay them round your Hash, after they have been stewd a while, and Lumps of Marrow. Garnish it with Lemon, or what you please.

To make a Sweet Lark Py.

Draw them, and cut off their Legs, season them with Nutmeg, Salt and Sugar, then fill their Bellys with pudding made with Bread Cream, Currans, Sugar and Marrow, and put to the remainder of the puddings some Juice of Spinage, and make it up in Balls as big as a Walnut, then lay Butter in the Bottom of the py, and the Larks, and the Balls of pudding, and Lumps of Marrow and preserv'd Citron and Grapes or Gooseberries, and Slices of Lemon, and then put Butter on the Top, and cover it, and stick the Legs in the Lid; when its bakd, put in White Wine,

juice of Lemon, sugar and Butter. You must bake them in a Dish with puff paste bottom and top.

To make an Artichoke Pie.

Boil them and take the bottoms and scrape the meat off the Leaves season it with Salt, a little Cinamon and Sugar, then lay in Butter in the bottom of the Py, and lay the bottoms of the Artichoaks in halves, and that which you scrapt off the Leaves then lay in great Lumps of Marrow, and preserv'd Citron, and Gooseberries and a few Cherries, or Grapes, then strow in some more Sugar, and lay Butter in the top to close it, and when it's bak'd, fill your Py with White Wine, Butter Sugar and juice of Lemon, or you may bake it in a Dish with puff paste.

To make mince Pies of Tongues or humbles of a Deer.

Take Neats tongues, boil them till they will peel, then cut off the roots, and peel them and shred all that is tender and very good, weigh it, and to 2 pound of it, put 3 pound of Beef Suet, 12 small pippins shred fine, an ounce of Cinnamon Mace and Cloves, a little Cloves and most Cinnamon and some Nutmeg, shred the Meat first very fine, and then your Suet pure fine, and then your Apples; then mix them and chop together, then put in your Spice and a quarter of a pound of Sugar, half a Lemon peel, and half a Lemon peel shred very fine, a small Spoonful of Caraway Seeds, half an Ounce

of

of Salt, 3 pound and an half of Currans washd and picked, preservd Citron and Suckets, and Dates if you please, and Rosewater. Let them stand in the Oven, till the fat begins to rise on them and fall again. If you make your minced pies of Beef, Veal or Mutton, you must allow twice the weight in Sugar and put in less Currans and chopt Raisins. You may make your pies of Eggs boild hard, and chopt pure fine, and you must make them just as your Tongue pies, only you must put in twice the weight of Suet, and you may put in Marrow if you have it.

To marinate Eels.

Scowr them well well with Salt, and draw of the Skin to the tail, then take out the Guts and season them very much, with pepper, Salt, Nutmegs Cloves and Mace, and put a great deal in to the Bellies, then draw on their Skins again, and turn them round, and tie them over fast with packthread, then put a quart of Oil into your frying pan, and when it boils put in the Eels, and let them be throughly fryd, then take them out and make pickle for them with Vinegar Water and Salt, Cloves Mace and Bay Leaves seasond pretty high. You may keep them in this Pickle half a Year. They must be cold in the pickle also before you put them in, and if you will you may put in the Oyl they were fryd in, it will keep them the better, only before you take them out to send to the table you must scum

off

scum off the oil, else it will hang on them, and then put them in again. Fry them with the best oil Olive.

Another way to marinat Eels.

Take your Eels and scour them very clean with Water and Salt, but do not strip them, roll them upon a ring very close, and tie them with a pack thread pretty thick over, then have in a readiness your frying pan, with oil enough to cover them, which must be ready to boil, before the Eels are put in, any oil will serve the turn, it has been done with Oyl for want of been done with Rape oil for want of better they must be often turn'd and fry'd till they are brown. When they are cold they must be put into pickle, which must be thus made. Water and Salt boil'd, as for other pickle with a blade of Mace, when it's boild almost enough, put in as much White Wine Vinegar as there is pickle, and when the Eels and pickle's cold, put them together.

To make a Frigasie of Calves or Sheeps feet.

Boil the feet very tender, and then peel of the hair, and cut them into small pieces, and put them into a frying pan, with some Water, Salt and Mace, and let them stew half an hour, then shred some parsely and Onion and put it in and let it stew a little, then put the yolk of an Egg or two beaten, and a good piece of sweet Butter, and shake it well together, and so send it in.

To make French Broth without flesh.

Take 2 Onions and slice them, and boil in 3 or 4 Spoonsful of Water, with a piece of Butter, till they be tender, and look brown then put to it a Wine pint of Water, some Salt, pepper, Nutmeg and some cut Bread, boil all these together, then put in the yolk of an Egg or two, being well beaten and stirred in on the fire, and let it thicken a little, and if you please you may slice in some more Bread.

To make another Broth.

Take Mutton Veal Bacon Chicken pidgeon Rabbit, the more sorts of Meat the better, or any Meat that you have, put Thyme Savoury Charvel or parsely and Onion, pepper Salt Mace Nutmeg, 2 or 3 Cloves, some Chippings of Bread, and let it boil very well, then strain it out and put in 2 or 3 Yolks of Eggs beaten well, and slice in some Bread and so send it in.

To make Flummary.

Take a quarter of a peck of Oatmeal and warm 3 quarts of Water, and pour upon it in an earthen pot, and cover it close and set by the Fire in the Chimny, and the next pour off the Water, and pour in some more cold Water and so 3 days, and then strain it out (it being sowre) the Oatmeal pressing it

hard, then boil it, stirring it as you do Starch, and if it be thicker than ordinary Starch, put in some more Water and let it boil a good while. You may put the Oatmeal you straind out into the pot again, and some more Oatmeal to it, and it will be sowre enough, in a Night or two.

To sowce a Pig.

Take your pig and cut of the head, and slit it down the Belly and let it lie in Water 2 or 3 hours, then bone it and cut it cross into 2 or 3 pieces, according as your pig's in largeness then season it with a little Cloves and Mace, and Sage and a little Rosemary and Thyme, Winter Savory and a Sprig of pommy royal and Salt; shread your herbs very small, and mix them with the Salt and Spice, and take the pig out of the Water, and dry it in a Cloth, then season it pretty thick and roll it up hard into Collers, and wipe the outside of the Collars from the herbs, that they may ~~look white~~, then sow'em up in Cloths, and boil them in Water and a little Salt. You must put them in when the Water boils, and let them boil leisurely till they are tender, then take them out, and set 'em on a plate till they are cold, Then take them out of the Cloths, and put them into pickle of Water, Salt and Vinegar boild together. You may put some more Salt and Vinegar into the liquor they were boild in, and put them into it, when they are cold; They will keep a fortnight very well. If you find the pickle grow stale, you may make fresh. They should lie in the pickle three or 4 days, before you

spend

spend them; when you send them to the Table, stick them with Bays or Laurel, and strow some Flower about them, and boil the head, and send it in with Laurel in the mouth, and set it in the middle of the Collar, so eat with Vinegar.

To pot Venison to keep all the Year.

Take an haunch of a Buck, and if it be a large Buck, put to it 4 Ounces of Pepper beat fine, and 7 Ounces of Salt, bone it and bake it very much, with 3 pound of Butter in it. It may stand in the Oven 5 or 6 hours, then take it of the Butter with a Skimmer, and lay it on a plate with holes, and press it well with a Skimmer, and when it's drain'd well, put it into the pot, but be sure you put no Gravy in with it, for that will taint it, then fill up the pot with the clear Butter, still having a care that none of the Gravy go in with it, and if there be not enough clear butter, you must melt some fresh, and let it boil well and skim it, and put in the Clear of the Butter, and keep it in a clear dry place. For a Venison pasty 3 ounces of Pepper and 5 of Salt, is enough for a large haunch of a Buck, and 2 ounces of pepper and 4 of Salt to a Doe.

To make a good black Pudding.

Take 3 quarts of great Oatmeal and pick it, and put to it a Gallon of new Milk, and boil it together, and when it's boild put it into a pan, and stir into it two handfuls of Ground Oatmeal and two handfuls of Lard being cut, and then cover it, and let it stand till till next Morning, then put in Salt, Nutmeg and

some

some Cloves, Mace, penny royal and a little Fennel, an Onion a little parsely, Thyme and Savory, Margeram and a sprig of Rosemary, chop all these very fine, and mix with your Oatmeal, you must make them pretty salt, and put in but an handful of the herbs when all together only penny royal, and put into this quantity at least a pint of that when its chopped fine, then put in 6 pound of Lard with that you put in before being cut pretty gross, then put in your blood the top being poured off, put in so much as will colour it very red, then fill them, and have your kettle of Water boile, and so put them in, and when they rise prick them with a great pin, and let them boil near half an hour, keeping them down in the Water with a smooth stick, then lay some straw into a sive, and put them upon it, as you take them out of the kettle, ~~then~~ let them boil very leisurely, and do not fill the Guts too full, lest they break. Before you fill the puddings blow the Guts, to see they are whole, and cut them all of a length fit for 2 puddings a piece.

To make white Oatmeal Pudding in hogs guts.

Take some of the Oatmeal you boil for your black puddings, and put to it some grated Bread and Eggs, Salt, Spice and Sugar, Rose water and Currans, and so fill the Guts, and boil them as before for half an hour and put in Beef Suet.

To make white Puddings of bread and in hogs guts.

Take

Take 2 peny Loaves and slice them, and pour upon so much Milk as will just wet it, and cover it up close a will, then break it with a Spoon, and put in 6. or 7 Eggs and some Salt Nutmeg, Mace and Cinnamon, Sugar and a little Ginger, and good deal of sweet Marjaram, being cut in the Summer, and dry it must be beat and sifted, then put in Beef Suet shred, and make them pretty salt, so fill the Guts, and boil them half an hour, and put Currans into some, and some without, put a Spoonful of Rosewater through every Gut before you fill them

To make Liver Puddings.

Boil some of the Liver, and when its cold, grate it, and sift it through a Cullender, then take a pint of it, and 2 or 3 times as much grated Bread, then put to it 6 Eggs, some Milk, and a little Spice, as Cloves Mace and Nutmeg, some Salt Rosewater Sugar & Currans, then take some Lard, being pretty fine, and put it into a Skillet, and let it be a little melted, and so put it in, and the rest of the Lard also, and so fill them, you may also shred in a little Sage, and boil them half an hour.

To make Almond Puddings in hogs guts.

Take one pound of Almonds and lay them in cold Water over Night, and in the morning blanch them, and beat them very fine with Rosewater and Suet, then put to them twice as much Bread grated and sifted, 10 Eggs, half the Whites being put away, sweet Cream a pint, Cinnamon Mace, a little Ginger, and

a pretty

a pretty deal of sweet Margeron dried and beaten and sifted, some Salt, and half a pound of fine Sugar, then put in the Marrow of 2 or 3 Bones, and some Beef Suet, shred very fine, and the Marrow in large pieces, then fill your Guts, first pouring a little Rosewater through them, so having your kettle of Water boiling, put them in, and let them boil half an hour.

To salt Legs of Pork to eat like Westphalia Hams.

Cut them in fashion of Westphalia hams, and dip them in Water: hang them in a Cellar 2 days, then take for 2 Legs of pork a quarter of a peck of Salt Peter Salt, and 4 handfuls of ordinary Salt, and heat it very hot in a Skillet, then salt your Legs of pork with it, stuffing the Boughs and cut a hole at the Bone, and thrust in as much as you can, then lay them in a Tray, and turn the undermost every Day for 4 Days, then hang them in the Chimney to be smoaked 3 Weeks.

To make Sherbet.

Take Loaf Sugar and set it on the fire and beat it fine, and put in the Juice of any fruit by Spoonfuls, so much as the Sugar will take in, still keeping it dry, and when it will take in no more, then put it up, and it will keep all the Year. You may put this Sugar into any Liquor, and it will give it the Taste of the Fruit.

To make Syrup of Strawberries.

Take the Strawberries when very ripe, and put Sugar to them, being beat and strawed among them, then take the Syrup that runs from them, and keep it for your Use, and there will run no more, take the Strawberries and put them into a pot, and set them in a kettle of Water, and boil it, then pour out the Syrup, and keep it for your use.

To make fine little plumb Cakes

Take a pound of Butter and put Water to it, and wash it with your hands, shifting the Water till it be clear, then work it on still, and pour away the Water as long as there is any, and when the Butter looks white with working, put in by degrees one pound of Sugar sifted and a pound of Flower sifted 2 or 3 times and well dried in the Oven, but let it be cold before you use it, mix it together with some beaten Mace, then beat 8 Eggs with half the Whites, and two Spoonfulls of Rosewater, work them all very well together, then take a pound of Currans after they have been washd picked and dried, and mix them in, and when the Oven is hot, put it into your Mold and seire some Sugar ~~with~~ over it, and flat it down with a Spoon, and set it into the Oven as fast as you can; You must butter the mold and paper you set them on. When they are risen, and begin to fall again draw them. The Oven mustn't be so hot to brown them.

To make Chocolate as prepared for the King

Take oyl of Jamaica pepper, and oyl of Annisseeds of each a quarter of an ounce, oyl of Cinnamon half an ounce; Cardamum Seeds and Jamaica pepper in powder of each half an ounce, Cocoa Nuts prepared a pound and half, make all those into a Mass in a hot Mortar, which is called Leaven; take of this Leaven an Ounce and half, Cocoa Nuts prepared a pound, one Vavello and Sugar half a pound, make this into a Mass in a hot Mortar, and if you please you may add Must or Amber greace. To prepare the Nuts you must them into a kettle, and hang them over the fire, and shake them about till the Shell will shake off. you are to beat them in a Marble Mortar and Glass pestle both heat hot. you may do it in an Iron Mortar heat hot.

To make Licorice Lossinges for a Cough

Take 9 Ounces of Licorish and scrape it, then beat it in a Mortar and put in thin pieces, and put it into 2 quarts of Water and let it stand all Night, the next Morning boil it till the Water's all consumd, but stir it sometimes, that it don't burn then put in a pint of hysop Water, and a pint of Colts foot Water, and boil it till you can hardly take up any with a spoon then wring the Licorish with your hands as hard as may be, but let there be not above half a pint of the juice, rather less, then put in 8 Ounces of brown Sugar Candy beat fine, then set over a soft fire, till your Sugar melts, stirring it the while, then boil it

to

to a paste on a very slow fire, and when it will roll take it out, and roll it with a rolling pin on a smooth table, as you do paste, and then cut cross into Lozinges. You may put in a little powder of Annideeds and Ambergreace if you please.

To make Metheglin.

Take to every Gallon of Water two and an half of hony, or something more if it be to keep long, mix hony and Water together and make it boil, then scum it and put to every Gallon of Water a Nutmeg quarter'd, and let it boil about half an hour, then take to every Gallon the White of an Egg and beat them well, and put it in, holding it pretty high, and stirring the Liquor, then let it boil a little, and take it off the Fire, and pour it through a Cotton bag, and let it stand till its cold enough to work, then put in a little Yest, and set it on working, and the next day turn it, and leave open the Bung till it hath done working, then stop it up very close for a Month, and then boil it up; If you make it as you need, it will drink most pleasant, and is better than to keep it all the Year. A pound and half of hony is enough for a Gallon, for present spending.

To make Cowslip Wine

Take 7 Gallons of Water 4 pound of Sugar, a peck of Cowslips pickt, put them into a Tub, and set your Water and Sugar on the

Fire, and boil it till half be wasted, then pour in your Cowslips boiling hot, and cover it close 3 or 4 hours, then strain it out, and when it is cold enough, work it up with a little yest, then put it up in a Runlet, and stop it up, and let it stand 5 or 6 Days, then bottle it up, and put a Lump of Sugar into every bottle, and in a fortnight or 3 Weeks it will be fit to drink, and it will keep half a Year.

To make Goosberry and Curran Wine. see page 103

To every Gallon of Goosberries put 2 quarts of Water, and 3 lb of Sugar, take the Goosberries and stamp them, but not fine, then measure them and put to your Water, then press them in a hair bag in your Cyder press, then measure it and put in the Sugar and mix it well till the Sugar's all dissolved, then put it into a Vessel, and let it stand till it hath done working, then stop it up very close, and let it stand 6 Weeks, then draw of the Clear, and the Lees you may still into another Vessel, & let it stand 3 or 4 Months, but be sure your Vessel be full; when you bottle it up, put a Lump of Sugar into every Bottle. If you please you may boil it with the Sugar about half an hour, then cool and work it with a little yest before you tun it

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For Curran Wine.

Take only the juice prest forth in a hair Bag, and to every Gallon put 3 pound of Sugar, and stir it, and let stand till the Sugar is

is melted, then put it up in your Vessel, and let the Bung be open till it hath done working, then stop it close.

To make Chocolate.

Take of Cocoa Nuts in an earthen ~~pot~~ or Iron pan, dry them over the fire very high, till they will shell very easily, then to every pound when they are peel'd take half a pound of Loaf Sugar, 3 Vensilloes, three quarters of an ounce of Cinnamon, a quarter of an Ounce of Jamaica pepper, a Nutmeg, a grain of Musk and 2 grains of Ambergrease, beat all these and sift them through a Tiffeny Sive, then mix them well together, and take a Bell mettle Mortar, heat it very hot in the fire, and the End of the Pestle, and so beat it all together, till it come to a paste, then make it up quickly while its hot into what form you please. In beating, put as much into the Mortar as will well work

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To make a sharp white Vinegar as good as white Wine Vinegar.

Take of Malago Raisins 2 pound to a Gallon of Spring Water, cut the Raisins small and put them and the Water into a Vessel and stir them once in 2 or 3 Days for a fortnight together, then set the Vessel in the Sun for 6 Weeks, then draw of the Liquor and let the Raisins stand in the Vessel in the Sun 6 or 8 Days

then put your Liquor into the Vessel again upon your Raisins where let it remain in the Sun, till by its Sharpness you find it fit for Use. You must put a paper over the Bung hole, and paste it on with a little yest; and then lay a Tile over it to keep off the rain.

To make white Metheglin or Meath.

Take 4 Gallons of Water and one of white Virgins Hony, Coil the Water very well with a little sweet Brier Leaves, and Eringo roots sliced, and pour it into a wooden Vessel to cool, and when it's Cloud warm put in the hony, and stir it till it's all dissolved, then put in a new laid Egg, and if it's strong enough to bear it up to the top of the Water, it is enough, if not you must put in some more hony till it will, or if it bear it above the Water, more then the breadth of a groat, put in more Water, then put it over the fire in a clean Kettle, with the Whites of 3 or 4 Eggs beat well and stirred in it, and when it Coils scum it clean, let it Coil about 3/4 of an hour, then pour it into wooden Vessels, that it may not stand too thick, for then it will be the longer a Cooling, and when its blood warm, put it together in one Vessel, and put some good Yest to it, and let it be covered with a Blanket all Night, and in the Morning tun it into a Vessel that hath had Sack in it, if you have it, and hang a Bag of Spice and some Coriander Seeds bruised a little, or you may steep

Gillyflowers in some of it, or in Sack or Spirits of Wine to tincture it if you please; when you boil it put it in, and when it hath done working, stop it up very close, and in a Month you may bottle it, or if you will you may keep it longer. When you tun it take Care you leave the Sekings in the Bottom of the Tub.

To keep Goosberries all the Year for Tarts

Gather your Goosberries at the full Growth, when the Weather is dry, cut off the tops and tails carefully, that you don't cut the Goosberry, then put them into Glass Bottles as close as you can, and stop them very close with very good Corks, put your Bottles into the Water cold, then put them into a kettle of Water, and let them boil till you see they are throughly scalded, but broke, which you may discern through the Bottles, then take them out and set them in a cool Cellar, and they will keep all the Year fresh, and bake tender, and as good as when they came off the trees.

To make Almond Cakes.

Take a pound of pure fine Flower and neer a pound of double refind Sugar, beat and sifted, then beat half a pound of Almonds, and strain them with as much Sack, or rose Water or Orange flower Water, as will make it into a paste, so make it into little, and prick them and bake them.

To make Gooseberry Wine

Gather your Goosberries in a dry time, and cut of the tops and tails of them, and to every 3 pound of fruit, take a pound of good Sugar, bruise your Goosberries in a Marble or stone Mortar, and when some Water hath been boild an hour, let it stand till its cold, then to every 3 pound of fruit put one quart of Water, let it stand together an hour, stirring it some times, then strain it through a Flannel bag, you may press it soffly if you please, then put it in your Sugar, and let it stand till the Sugar is all dissolved stirring it sometimes: When the Sugar's all melted, put it into a Barrel fit for the quantity you please to make, if it doth not work in 3 days, stop it up, if you hear it hiss, give it vent, so let it stand in the Barrel 3 ~~days~~ Weeks, and then bottle it out, but if you find it not very fine, rack it out into another Vessel, and let stand till its very clear before you bottle it, at which time if you please you may put a knobb of hard Sugar into every Bottle, but will endanger the Bottle.

To preserve Oranges in Pipin Jelly

Weigh the Oranges and take double their weight in Sugar, pare them very thin, and lay them in Water 2 or 3 days, shifting them twice a day, then boil them in 2 or 3 Waters, till they are very tender, then take them out and cut a little hole in the

bottom

bottom, and take out all the seeds with a Bodkin, then take pippin Water as much as will cover them, and put in 2 thirds of your pippin Water, and half your Sugar, let it warm before you put in your Oranges. When they have boild an hour or are half done, put in the rest of your pippin Water, and half the Sugar you left out, and as the Oranges boil strow in the rest by degrees, when the Syrup begins to jelly, they are enough, then fill them with Syrup and put them every one in a Glass severally with the hole upwards that the jelly may not run out, and when you serve them in, turn them out upon a plate, you must your Glasses with the jelly. An hour and half will boil them, after they are in the Syrup.

To make a Marrow Pudding to bake.

Take a Quart of Cream and a penny Loaf, slice in the Bread, and boil it in the Cream, then take it and let it cool, and put in 6 Eggs Whites and all, but stir in half a pound of Butter first, then put in half a pound of Butter first, and then half a pound of Almonds beat fine with Rosewater and a quarter of a pound of Beef Suet shread small and the Marrow of 2 or 3 Bones, some Mace Nutmeg and a little Ginger and Sugar, preserv'd Apricocks and Cherries, and what you have.

To make good wife Budins Wafers.

Take half a pint of new Milk and boil it in half an ounce of Cinna-

mon a quarter of an ounce of Cloves and Mace, one large Nutmeg, half a dram of Saffron, till be strong of the Spices, stirring it half the while, then take it off the fire stirring it is cold, then strain it, and put to it a pint of wood Cream, a little Sack and Rosewater, make this into a Batter with a pint of the finest flower, and the Yolks of 5 Eggs, and three quarters of a pound of double refind Sugar sifted, till there be no Clods in the Batter, beat all these together again, then put in the Quantity of a Walnut of melted Butter, you must then continue beating it an hour and half, then heat your Irons with a Charcoal fire very hot and put as much butter into them as a small Nut, clapping them together again, then put into them half a large Spoonfull of Butter, and turn your Irons twice. Let your fire be a soft equal fire, if you roll them it must be upon your Irons, before you take them out.

To stew a Carp in Blood.

Let your Carp be alive, scale it and take out the Guts, and save the Row, wash the Blood into a pan you stew it in with a pint of Claret the Juice of a good Lemon or a little Vinegar, then put to it a porringer of any Meat Broth that you have, boiling some large Mace, a little whole pepper, a bundle of sweet herbs, a quarter of a pound of Butter, two whole Onions, or some Shalot, let the Liquor boil before you put in the Carp, and let stew softly about an hour, and when you are ready to serve it in, put in a little Gravy, and some Slices of pickled Lemon, lay

Sippets

Sippets in the Dish, and pour on your Sauce, you may also put in a little Chippings of Bread to stew in the Sauce, to make it a little thick, and take out the Onion, and lay the Row upon the fish in pieces to garnish it.

To dry Figs.

Take your first ripe Figs, when they are thorow ripe, and to every 4 pound of Figs take 3 pound of double refind Sugar, then have a broad pan of Water ready to seeth, and put in your figs and let them boil as fast as you can, till they are very tender, then take them up and lay them on a coarse Cloth to drain, then make your Syrup. To 3 pound of Sugar, 3 pints of Water, assoon as it's boild and scumd take it of, and put it into a Silver Bason, or earthen pan, till it's almost cold, then put in the figs and heat them 3 times a day, for 10 days together an hour at a time upon hot Coals, but let them never be need boiling, when the Syrup is almost dried up, lay them on plates, and dry them in your Stove turning them 2 or 3 times a day.

To make a Seed Cake.

Take 3 pound of Butter, melt it on a gentle fire, and let it stand all the next day, then take off the bottom and top, rub it into a quarter of a peck of pure fine flower, then beat 9 Eggs with a quarter of a pint of Sack and Rosewater together, and a pint of

Ale

Ale Yest, beat it together and put it into the flower, and make it up into a paste, and let it lie before the fire to rise while the oven is heating, turn it often, that it may rise all alike then work in 3 pound of Carraway Comfits, then make it pretty thin, and butter your paper. It will be baked in 3 quarters of an hour.

To preseve quinces white.

Take the fairest Quinces assoon as you gather them, core them with a Coreing Iron, then scald them quick that they may not loose their Colour, pare them and weigh them, and take their weight in Sugar, wet the Sugar with a little Water, and make it boil and scum it, then put in your Quinces, and make them boil till they look clear, then set them by and have some more Quinces scalded a little, pare them and core them and cut them to pieces, and put them into a Canvas bag and press them in an Almond press between 2 Trenchers, weigh the Juice that runs from them, and add to it the weight in Sugar, and let it boil up and scum it then take your Quinces out of the Syrup, and put into this, and let them have a Warm together, then put them into Glasses, and keep them in a dry place, or if you find the jelly not stiff enough, set them into your Stove a day or two.

To dry quinces.

You must use them when first gathered, core them with a Coring Iron. If you do them whole or in quarters, scald them very tender, and peel them and cut them in quarters, cutting out the Cores, then take as much double refind Sugar as you think will cover them, and beat it and wet it with a little Water and boil it, then put them in, and let them boil till they look clear, then set them by in that Syrup a day or two; then make another Syrup, and boil it up almost to a Candy height and put them into it, and let them have a little boil, and set them into your Stove a day or two, then take them and lay them on a Sive to drain from their Syrup, and lay them on pains of Glass to dry, setting them into your Stove dusting them with Sugar and turning them twice a day.

To make a Seed Cake

Take 2 pound of fresh Butter melted with 2 a pint of Sack, but not to Oyl, then beat it till it is as thick as Cream, then put to it by a little at a Time, 2 pound of white Sugar, finely sifted, and by 2 Spoonfuls at a time, put 21 Eggs, leaving out 6 of the Whites, well beaten and strained, then put in 2 pound of Flower well dryed and by a little at a Time, and 1 Ounce of Carraway Seeds, with Sweet Meats if You please; So put it in the Hoop.

Court Pancakes.

Take a Quart of Cream and boil, then put in a pound of Butter to the hot Cream, and stir it till it's almost cold, beat Sixteen Eggs with half the Whites, three Spoonfuls of fine Flower, one whole Nutmeg grated into it, mix all well together, then fry them in a dry pan as thin as possible only 1 Side, for they will not turn, when your pancake is baked enough put in a plate with the bottom upon the pancake, and so turn it upon it, and fry them all in the like manner one upon another till all be done, and strew some fine Sugar upon every pancake. They will cut like a Custard, and not Tough though cold

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Red Surfeit Water

Take a Gallon of double stilled white Annisseed Water 2 pound of Red poppies, Sweet Marjeram, Balm, Spake Mint, Mother of Thyme, Pennyroyal, Burrage, Bittony, Sedge, Marigold flowers, Angelica, Dragon, of

each

each of these a handfull, Aniseeds, Sweet Fennell Seeds and Liquorish of each Two Ounces, Raisins of the Sun one Pound stond, steep all these in the Aniseed Water 9 Days then strain it off. If you have any thing that is strong to put after upon the Ingredients, it will make a good Surfeit Water Still in a Limbeck.

To make a Red powder.

Take Tormentil roots and Leaves, Scabes, Pimpornell and Scordem, Angelica, Carduus of each one handfull, Chop them and infuse them in a pint and quarter of the best White Wine Vinegar 24 hours, then strain it off, and put to it a pound of Bolearmoniack finely beat and sifted, a quarter of an Ounce of the best English Saffron, one ounce of burnt hartshorn, one Ounce of Venice Treacle or Methridate, half an ounce of Confection of Alcermis, half an ounce of powder of Crabs eyes, a quarter of an ounce of Verginia Snake root finely powdered, mix all these very well together, let it stand in the Sun, till it is dry, stiring it well every day, and when it is as dry as Paste, make it up in Balls, and

dry them in the Sun

To make Cholick Water.

Take Alacampain roots sliced thin, annisseeds, Coliander Seeds, Guiacum Chips of each 2 Ounces, of the best Sena 4 Ounces, one pound of raisins of the Sun stond, two ounces of Liquorish sliced, 2 ounces and a Quarter of red Sanders, put all these into a wide mouthd Bottle, adding to it a Gallon of the best Juniper Water, let it stand four days in the Sun, or by the fire side, shaking the Bottle every Day, then strain it off, Take 5 Spoonfuls any time when in pain; 3 Spoonfuls when going to Bed and 2 in the Morning may be taken when you fear a fit of the Cholick.

The Liquid Balsam.

Take one Quart of Rectified Spirits of Wine, steep in it Spanish Angelica roots, flowers of St. John's Wort, of each half an Ounce, and when the Spirits are tinctured therewith, strain it off, and put in the dry Balsam of Peru one Ounce, Storax two Ounces, the finest Benjamin three Ounces, Soccortrin

Alas,

Alas, the best Myrrhe, male Frankincense, of each half an Ounce; these Ingredients first sliced and then bruised grosly, then infus'd into the Spirits, stop the Bottle close, set it in the Sun during the Dog Days, or in any Moderate Heat, shaking the Bottle often very well, till the Spirit is as strongly tinctured as possible with the Ingredients, then decant the clear Liquor, runing it through a fine Linen Ragg, and keep it close stopt for Use in small Bottles, and whenever you open a Bottle stop it immediately, it loosing much of its Virtue by standing open.

If no dry Balsam of Peru's to be got, the Liquid will serve, the first being what naturally distils out of a Peruvian Plant by Insision, the latter being a Decoction of the Leaves and tender Branches of the same plant: the Drop Storax or Storax Calamlita is extremely preferable to the liquid Storax, so only to be used; the roundish clear pieces of Frankincense of a yellowish white Colour are to be chosen.

To Dress an Ox Cheek à la Mode francoise

Bone your Ox-Cheek & Soak it in Several Waters Then drain it well & put it into a pan Well seasoned with pepper, Salt, Cloves, & Mace; put to it a porringer of Strong Broth, two Anchovies, two Onions, a Bunch of Sweet Herbs, 6 Sage Leaves, a Glass of Claret, & a Glass of Vinegar; then let it be ~~boild~~ baked very tender & when it Comes Out of the Oven, take a Porringer of Good Gravy & a Porringer of Liquor from the Cheek, thicken them up together with some flower & Butter; then put to it some Pallets & sweet Brkads cut into square pieces & some Mushrooms; Then dish up your cheek being well drain'd, & pour the Sauce over it, with some Juice of Oran=ges if you like it.

An Excellent rec: for y. heart burn. bro. from Italy by the Duke of Shrewsbury

Takes white Chalk two Ounces, fine Bole Armoniack one Dram, two Scruples of Crab's Eyes prepared, one Ounce of Pearle prepared, two Scruples of red Corrab prepared, 4 Scruples of Nutmeggs in powder, One Scruple of white Candy, the Mucilages of Gum Tragacanth made in Rose Water mix and make a paste, w.ch form into Tablets.

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To Boil Carp in a White Sauce

For a Brace of Carp, Boile about a Quart of Water, 5 or 6, Blades of Mace, a small Stick of Cinamon, some All=spice, some whole pepper, a Bunch of sweet Herbs, & 2 large Anchovies; boil these to 7 or 8 Spoonfulls; then strain

strain it off; & melt some Butter in flower & Water, and put your Liquor to it; You may put in a spoonfull of Milk if you find it to thick. boil your Carp in a Great deal of Water, w.th a Bunch of sweet Herbs, some spice, & an Onion, & some Winegar; these must Boil in y.e Water Before the fish Goes in

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An Approv'd Receipt for a Feverish Disorder w.ch has Cured those that have had it upon them many Years

Take One Ounce of Salt of Wormwood Half a pint of Lemon Juice. put a little of the Juice at a Time to the Salt till it is all dissolved; then Mix it well Together & add to it a pint of Strong white wine & a pint of Water, drink a Wine Glass of it 3 Times a Day.

This a Sweetener of the Blood Every Good for the Hart-Burn or any Other Sharp Humour

Mr. Porters Receit and gripes

For the Cholick

Take of Venice Treacle One Scruple, of Compound Peony Water & Barley Cinnamon Water each Six Drams, Liquid Laudanum ten drops mix into a Draught to be taken Going to Rest (the Bottle being first shook)

For Pain or weakness in the Back

Take 5 large Nuttmegs baked in a brown loaf, then beat to powder, 2 drams of bole almanick, 2 penyworth of venice turpentine, half an ounce of Rosin, make all these into pills & take 4 or five at a time, twice a Day for some time

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To make Dutch Soupe & Balls,

Take a large Nuckle of Veal, cut all the best part of the Lean off, then cut the rest in peices & put it on in about 5 or 6 Quarts of Water wth a Blade or two of Mace, & let it boil 2 Houres, then put in the Balls & a Pound & a good deal of Sorrel, Sallery & Endiff cut Small, & boil it an Hour Longer

To Make the Balls

To ℔. of Meat, a 1/4 ℔ of Kidney Suet from a Loin of Veal, ½ a Nutmeg, as much again pepper, & and as much as both Salt, 2 Beaten Dutch Rusks & 2 Eggs & then role them up in pretty Large Balls & put them into the Soup. — No Other Biscakes will do than Dutch Biscakes & they are to be bought at the Dutch Bakers in St. Catherine's

For y.e bite of a Mad Dog — Mead.

Let the Patient be blooded at the Arm 9 or 10 Ounces. Take of the herb call'd in lat. Lichen cinereus terrestris, in Engl.th Ash col.r, ground liver wort, clean'd, dry'd & powd.ed ½ Oz. of black pepper powd.ed 2 Drachms. Mix these well together & divide the powder into 4 doses, 1 of w.ch must be taken every morng fast. & 4 morng.s successively in ½ pint of Cow's Milk warm. after these 4 doses are taken the Patient must go into the cold bath, or a cold River or Spring every morng fast.g for a month; he must be dipt all over, but not stay in (w.th his head above Water) longer y.n ½ minute if y.e Water be very Cold: after y.e he must go in 3 times a Week for a fortnight longer. The Lichen is a very comon herb & grows generally in Sandy & barren soils all over England

The right time to gather it is in is in the Months of October and November

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Daffey's Elixir

Sana 4 Oz: Lignum Vita, Aniseeds, Caraway Seeds, Jallap Roots powder'd fine, Juniperberrys, Coriander Seeds bruis'd, of each 1 Oz. Stick Liquorish 1 1/2 Oz. Elecampane Root 1/2 Oz. Saffron 1 Dram. Raisins stone'd 1/2 lb Rhubarb sliced 1/4 Oz: infuse all these Ingredients in 2 Quarts of Brandy, let it stand 14 days, Strain it off carefully y^t it may be fine

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For the Gravell, Stone or Gout or any Violent pain in the back

Balsam of Capive 1/2 Oz. Oyl of Juniper 1/2 Dram dissolve in the Yelks of 2 Eggs, add of Syrup of Marsh Mallows compound 2 1/2 Oz. Arumart Water 10 Oz. mix all together take 2 or 3 Spoonfulls every 3 or four hours - Plain Water will do

To make ye Golden Cordial

Take 4 Quarts of Nants Brandy, 1 quart of Damask Rose Water, 1 Pint of Poppy Water, 1 pd & ½ of Raisins stond, 1 Oz. of Cinnamon & 3 Nutmegs bruis'd, 1 Oz. of Cloves whole, ¼ pound of Liquorish slice, 4 Drams of Saffron, or more, if You please, 1 Oz. of Carraway Seeds whole. — Put all these into an Earthen Pot close Coverd 7 or 8 days & stir it 2 or 3 times a day, then put to it a Sprig or 2 of Balm & Angelico, let it stand one day Longer, then strain it thro' a Jelly bag & bottle it up, the longer You keep it the Better.

To Stew Carps

Take a Brace of Carp, wash & scrape them very clean & bleed them into a clean Pan, take a Pint of strong drawd Gravy, 3 Pints of Water ¾ Pint of Red Wine, put the Carp & Liquor into the Pan, a peice of Horse Radish quartered, an Onion stuck with Cloves, Some Mace, whole pepper, let them Stew ¾ of an hour, then take up the Liquor, thicken it with a Pound

Mr Porter's Receipt for Ner-vous disorders

Take Virginian Snake root 3 Drams, Species of Diambre, Russia Castor, of each two Scruples, Cochinea one Scruple Infuse them warm in a pint of White Mountain Wine. — One Dram of Spirits of Lavender is to be added to 2 Oz. of the Tincture for a draught to be taken at 11 o'Clock every Morning & at 5 in the Afternoon every day

For the Buggs —

Rub ½ pound of quicksilver in a mortar w.th two or 3 Oz. of Venice Turpentine till it is killd then put to it a pound of Hog's Lard & beat them well together. — To 2 quarts of boiling Vinegar you must put ½ a pound of the Ointment & do it with a painting Brush

For Fitts, Hysterics & Vapours.

Take Stone Soot, which comes of Wood fire only 2 Oz. beat to a fine powder; Asafedita 8d. worth w.ch is 5d. to be 1 oz. slicey.d very thin; of Egg Shells dry'd in an Oven & finely pound.d 1 oz. the Skins on the inside of the Egg shell must be taken off before they are dry'd; infuse these in a quart of Brandy ab.t 12 days keeping it warm in the Sun or otherwise all y.e times; & shaking well every day; pour it off clear; it is to be taken at Night two or 3 Spoonfulls for a grown person less for Children according to their Strength, but not of the night the Moon is new, nor of the night it is at full

The Juices for Sweeten.g.e Blood

Scurvy Grass, Wood Sorrell, Brook Lime & Water Cresses of each equal parts; to pint of the juices ~~of each~~ add two Sevill Oranges, let it stand to settle, then Decant it & put in a Gill of White Wine & Drink a Glass twice a Day.

N.B. You need have y.e herbs but twice a week on the Market Days.

The Bitter Draught

Of Roman Wormwood half a handfull, Camomile flowers 1 handfull, Gentian Wood Sliced, Galingall, Sevill Orange Peale of each a Dram, Cloves, Cochineal, Cardamum, of each ½ a Dram; infuse them cold in a quart of Sherry or Mountain Wine 24 hours; then take a small Wine Glass full each Morn. & afternoon; strain it off only when You drink it.

The Linseed Emulsion.

Take three pints of Water, & 1 Spoonfull of Pearl Barley & boil them a Quarter of an Hour, then take two Dozen of Almonds, & blanch them, & 1 Teaspoonfull of Linseed, & beat them together in a Mortar, then pour the Water in, stir it well together, & then Strain it off; Sweeten it as You like with Loaf sugar.

A Bitter

Green Broom with Sullendine & the Roots, Camomile Flowers the inner Rhine of Barbary tree Old Rusty Nails of each half a handfull; Tedevery Session 2 Drams of each 1 Oz. Juniper Berrys bruised & put into a quart of Mountain Let it stand 4 days & drink a Glass of it every Morn. & at 4 in the Afternoon

The Cordial for any Gouty disorder in the Stomach

Take the Flowers of Wildpoppies, 2 pounds

Cloves - - - - - -
Ginger - - - - - -
Cardemoms - - - -
Sweet Fennell Seeds -
Ledoary - - - - - -
Snake root - - - -
} Of each an Ounce —

One Gallon of French Brandy —

Bruise the Spices & Seeds, & put all into a pot or Glass bottle, well Cover'd, let it stand 9 or 10 days, stirring it once a day, then strain it, & let it stand & settle, & pour off the Clear, Distill the Dreggs & mix with the rest, and put into it so much White Sugar Candy as will make it palatable — (Mr. Crump:)

Directions for Mr. Hoare to mend his Blood & keep him free from oppression, Lowness & Flatulence, I would have him take for a long time y.e foll.g pills, w.ch require neither keeping house, nor regimen. —

Take Æthiops Mineral two Drams.
Gum Guajacum one Dram & half
Purified Nitre - one Dram. —
Syrup of Balsam a sufficient Quantity.

Make them into moderate pills, of which 4 are to be taken morning & evening, drinking after them a dra.t of Pyrmont or Bristol Water. —

When upon letting out a little Blood he finds y.e Size gone, the Bishop once or twice a week will keep him allways well, & of chearfull Spirits.

The Bishop —

Take of Rhubarb two Ounces. —
Jesuits' Bark one Ounce. —
Two Seville Oranges roasted & Sliced.
Half an Ounce of Juniper-berries. —
Cardamoms & Cochineal of each a dram.

Infuse by a Kitchen Fire for 48 hours in a Qt. of White Wine, first strain, & y.n filter it. —

Four spoonfulls of y.e going to bed, twice a Week

Dr Cheyne.

To make Brawn of Calves Head —

Take a head with the Skin on & boil it till the hairs will come off, & let it stand till it is cold, then cut it down the middle & take out the Bones & strow over it some Salt, then Rowl it up as tight as you can in a Cloth, then boil it till it is tender, then rowl it in again in the Cloth & let it lie till it is cold. —

N.B. You must keep it in Brand & Water & salt Boyl'd together. —

To make Milk Punch —

To 4 quarts of Brandy add 5 quarts of fresh Spring Water, 1 quart of Orange juice, 1/2 pint of Lemon Juice, the Peels of 25 Lemons & 5 Oranges & 1 to 1/2 of Double refined Sugar beat small, shake these in a Vessell or Glass bottle well together, then powr into it 3 pints of boiling milk, then shake it all together & let it stand a Day, then draw off the Top, till you find the

Settlement

Settlement begin to arise. Then put all the Settlem.t into a Jelly Bag, & strain all off that was drawn off before, through the Settlem.t which will fine it, & then bottle it & it will keep a Twelvemonth

To make Shrub

To 12. Quarts of Brandy, add 5 pints of Orange Juice, One pint of Lemon Juice, 4 pounds of Double refined Sugar & the peels of 15 Oranges & of 20 Lemons, shake all these well together & let them stand a Day. Then pour in three pints of Boiling Milk & shake them ag.n Then let it stand a Week or longer till it is fine, & draw it off till the Grounds rise; Then shake all the Grounds together, & put them into a Jelly bag & the Liquor in it will immediately run out fine, therefore if what You have drawn off before is not perfectly fine, Run it through the said Grounds & then it will certainly be fine

To make Elder Wine

Mrs Vanbright's recr.

Take the best Raisins of the Sun you can get, pick them clean from every little Stalk & chop them as near as you can to cut each Plumb, then put them into a large mashing Tub (which should have a Tap-whisp & Spiggott & Tofsett fixt in it) & to every Five pound of Plumbs put a Gallon of Cold Water; cover them close & let them stand sixteen days, stirring them every Morning, & night; then draw off the Liquor & put it into your Vessell, & at the same time put to every Gallon of Liquor half a pint of the Juice of Elder Berrys (first baked, straind & cold.) stir it well together; set an empty Bottle over the Bung hole, and it will work of itself; but as it works out fill it up wth a little of the Liquor which must be kept for that purpose, it will work for a Month, or six Weeks; when it has done fill your Vessell quite

quite full, rosin up the Bung hole very close and let it stand six months before you bottle it.

To make a Rusook

Take a Pint of Cream, and six eggs, Two Spoonfulls of Ale yest, a little Salt & as much Flower as will thicken it for a light Cake; two or three Ounces of butter melted & beat it up together for half an hour, Set it by the fire for half an hour to rise. Bake it in a quick Oven an Hour & Half

To make Verde

Take six Lemons & six Oranges, pare them thin, put the pareing to steep in a gallon of Brandy close stopt for 24 hours; take six Quarts of Water, 3 pound of Loaf Sugar, One Quart of Milk, the Juice of the Lemons, & Oranges, mix them together, put into a Jelly Bag, & run it through till quite Clear.

The Gout Drops

Mr. Cromp

Take Rhubarb One Ounce thinly sliced, Gum Guaicum half a pound in gross powder, Balsam of Peru two Ounces, Rectified Spirit of Wine One Qut.

Infuse all together in a close stopt bottle & in a gentle heat for ten days then pour off the clear for use. Dose from 20 to 60 Drops.

For a Cough

Mrs. Vanbrugh

Take a pint of Wine, half a pint of White Rose Water, & half a pound of brown Sugar Candy put in little Lumps, when that is melted, shake them well together, & take 4 Spoonfulls, the last thing at night, & first in the Morning, & two Spoonfulls when the Cough is troublesome.

For Ditto

Mr. Graham

Take of Parma Sitty three Drams dissolved with the Yelk of an Egg, then add of small Cinamon Water & Hysop Water of each Three Ounces, Syrup of Balsam Tolu six Drams; mix them all together in an Emulsion & take three Spoonfulls when the Cough is troublesome

Tincture of Rhubard

~~Infuse One Ounce Sliced Fine in a Pint of Mountain, & add to it a Spoonfull of Brandy, & let it Stand till ye Virtue is drawn Out, & if not Fine & Clear enough, Filter it, or Strain it through Swanskin. If it is apt to Gripe add half a Dr^m Cardamum Seed, & 2 or 3 leaves of Saffron.~~

To make Shrub

Take 1/2 lb. of nicely slice Lemon peel, 1/2 a pd of fresh Orange Peel, infuse these in 2 Quarts of true French Brandy for 24 Hours, then Strain them by Squeezing them to the Strained Liq^r. Add 6 Quarts more of Brandy, 1 qt of Lemon Juice, 1 pt^r of fresh Orange Juice, & 2 1/2 lb. of double refined Sugar, let them stand in a Bottle close stopt 3 or 4 Days Shaking them often, then decant it thro' a fine flannel let it stand some Hours to fine down, then Bottle it off, You may put 2 Quarts of Rum instead of 2 D^o of Brandy, if you think proper, 1 Qu^t of this, and 2 Qu^ts of Spring Water makes Excellent Punch at once

No Citron Water is a better Dram

To make Orange Water, —

Take 2 qts. of Sack, and 2 of Brandy, the Peel and Juice of 12 Good Oranges, 4 grated Nutmeggs 1/2 lb of Raisins Stoned. & 1/2 an ounce of Rosemary flowers, Let them Steep 2 days. then distill them Carefully in a Cold Still. Any decayd Wine will serve instead of Sack, you may leave out ye Rosemary flowers if you think proper —

To stew an Ox Cheek the French Way

Bone yr Cheek, and Soak it in Several Waters, yu put it into a Pann, being Well Seasond wth pepr. Salt & Cloves & Mace, put to it a Porringer of good broth 2 Anchovies, a Glass of Claret, a Glass Vinegar, wth a Bunch of Sweet Herbs & 12 Whole Onions Six Sage leaves, bake it very Tender, then take a Sauce Pan with a Piece of Butter as bigg as a Walnut and 2 Spoonfulls of Flower, brown it and put to it a porringer of Liquor from yr Cheek taken Clear from the Fatt, boyl it up till thick wth some Pallatts, Sweet bread, and Mushrooms

Dish up yr Cheek being well draine, and yr Sauce over it, Garnish yr Dish wth Fryd Toastes and Spinage — Squeeze the Juice of some Seville Orange or Lemon NB, Lay the Right Side of the Cheek downwards, and cover the Pott with double Paper —

To Preserved Meat from Tainting

Cover the Bottom of a Great Dish wth a Quantity of Dry Salt, & Cover it with a Dry Napkin, Then Putt your Meat on the Napkin, & Cover it with another So that the Flys Cannot Getts in between, & then Cover that Napkin with Salt also. From Spa in Germany

For the Stone or Gravel.

Take Marsh Mallow Roots, Fennell Roots, & Parsley Roots, of each an Handfull — Breakstone Parsley, Pearle Barley, & Swine Cresses half an Handfull — Slice them & boil them in three Quarts of Water till the Roots are Soft, then Drink a pint of it at a Time Sweetned wth Honey adding 3 Spoonfulls of Ginn —

For any Hoarseness.

One Glass of Sack, Two of Water, One Yolke of an Egg beat together, Sweetned wth Brown Sugar Candy.

Blacking for Shoes.

Halfa Penny Worth Brown Sugar.
Two Penny Worth .. Ivory Black.
Haly Pint Soft Water - - - - - - - -
} Mixed together in a Bottle, & alway' Shake it before Ueing.

Tincture of Rhubarb.

One Ounce of Rhubarb Sliced Fine - - - - - - - - -
One Quarter of an Ounce Cardamums ~~Bound~~ Bruised - -
Ditto - - - - - - - - - - of Saffron Pulled to peices - - -
}
Infuse these into a Pint of Sound Strong Mountain, or Old Arrack till ye Virtues ~~of them~~ is Drawn Out, then Pour it off from the Ingredients, & if not fine Enough Filter it thro' a Swan skin.

 A Vermicelli Pudding

Take a Quart & a gill of Milk, put to it two Ounces of Vermicelli; boil it slowly till its thick, when cold put to it six Eggs, leave out three of the whites; nutmeg & Sugar to your Taste. add a quarter of a pound of Butter. It is to be baked.

To make Sallary Sauce

For two Fowles take 4 Roots of Sallary, pick out the best part wash it very clean & cut it into peices about an Inch long put it into a Stew pan, sprinkle a little Salt over it, & put to it a peice of Butter as big as an Egg, & a Blade or two of Mace, lover it up close, & let it Stew till the Sallary is almost tender, But care must be taken that it does not burn to the Pan, then add to it a Tea cup full of good Cream, & Let it Stew till quite enough, & then put in as much butter as you require for the Sauce; Shake it up all together, & then pour it over the Fowles.

Scollop Shells of Potatoes

Boil the Potatoes, then peal them, & mash em up with a little Butter & Milk & a little Salt, put them into Scollop Shels, & brown em over with a Salamander.

To make five Hogsheads of Small Beer according to Mr. Cornelisen's Method.

Take Nine Bushels of fine Pale Malt, half a Bushel of fine Wheat, & half a Bushel of fine white Oats just broke at a Mill & five pounds of good Hops, & Boil every Boiling for five Hours.

To Bake Sprats, Herings, Roach or Jack.

Cut the Heads off, pull the Guts out that Way & wipe them very Dry, mix two Spoonfulls of Bay Salt & four of common Salt, beat a little Mace Cloves & Nutmegs, Slice a Lemon, then lay your Fish in the Pot they are to be bake'd in, & between Every layer of Fish, Strow over a little of the Salt & Spice, & Some whole Pepper, & a good deal of all Spice, Some Slices of the Lemon & a Bay Leaf or two, then put another Layer of Fish, & so do till the Pot is full, then Strow Some Salt Spice &c on the Top, & gently pour on Vinegar till they are quite coverd, bake them with brown bread — They do very well with only pepper, common Salt, all Spice & Lemon.

Mackrell are baked with the same Spices, only it is put into the Bellies instead of Strowing it over them, but a Shallot or two must be added.

To make a Hogshead of Raisin Wine. Ben: Benson Esq

Three Hundred & a half weight of the best Malaga Raisins, pick'd clean from the Storks & Dirt, put em into a large Mashing Tub with a Tap & Tap ouse, fix'd in the bottom, then put on Sixty three Gallons of Soft Water, & Stir em with a clean Stick thoroughly well twice a Day for 21 Days; keep the Tub cover'd with a clean Cloth of any Sort.

Draw off as much as you can & then put some boards upon the Raisins with Weights upon them, till You press out the full Quantity you want.

The Vessel that is to receive the Wine must be very sweet & Dry, & just before You put the Wine into it, take a Rag dipt in melted Brimstone & put it all a fire into it, but dont let the Rag fall in, & when the Flame is extinguish'd, Stop the Vessel up close, for a Minute or two & then put in the Wine.

The Vessel must not be quite full by an Inch or two, to leave room for fermenting, Stop the Bung & Vent peg up close from all air.

Observe when it begins to ferment, & if it works & hisses violently put in a Quart or two of French Brandy, as You see Occasion.

In about 10 or 12 Months it will be perfectly fine & fit for Bottling, but if it is strong enough & stands in the Vessel for two years, it is so much the better.

The best time to make it is about January or February, that the fermentation may be off before the Weather grows Hot.

Lett Your Mashing Tub stand so high from the Ground, as that You may set a Pail under it & draw off Your Wine without Trouble

To Distill Brandy from Grapes

Gather Your Grapes in the middle of the Day, if Dry, when Ripe or near Ripe, before the frost takes them, Pull em from the Stalks, & put em into a Tub & bruise em well therein, stir:ring them often until they ferment, & then let em stand 10 or 12 Days till the ferment is abated; Then put em into a Still, & let it Run off as long as any Strength remain. It must be kept a a Year or more, before used.

Dr. Porter of Yeovil

A Cure for the Jaundice

Let the Patient first take a Vomit of Ipecacuana, & the Day after begin the following Mixture.

Two Drams of Rhubarb powder'd, forty Grains of Salt of Tartar put to Six Spoonfulls of french Brandy & twenty spoonfulls of Spring Water, Shake the Bottle well; & set it some distance from the fire about an Hour. The Patient must take two Spoonfulls & a half or as much as will purge two or three times in a Morning fasting till all is gone, Shake the Bottle every time, after resting a Day or two, he must take the following Pills.

Two Drams of right Castile Soap, one Dram of Rhubarb powder'd, Rub these well together in a Mortar, & add as much Syrrup of Cloves as will make them into Pills, & take five of a Common Size every Evening about Six o' Clock.

Burnt Cream

Beat the yolk of Six Eggs together with a little flower & Milk, Strain them to a pint of Milk, a little Rose Water, Some Sugar & some Lemon peal cut very fine, set it over a gentle fire, keep it stirring till it is of the thickness of good Cream, then let it stand till almost cold, put it in a flat China Dish, & make the top very brown with a Salamander.

White Sauce for Carp or Tench.

For one Carp boil about a Pint of Water, two or three Blades of Mace, a bit of Cinnamon, some all Spice, a little whole pepper, a bunch of Sweet Herbs & a large Anchovy; Boil these to three or four Spoonfulls, then Strain it off, & melt some Butter in flower & Water, & then put your Liquor to it; You may put in a Spoonfull of Milk to thin it if you find it too thick; Boil your Carp in a great Deal of Water, with a Bunch of Sweet Herbs, Some Spice, an Onion & Some Vinegar; These must boil in the Water before the Carp or Tench be put in.

To Pickle Pork.

First take Some white Salt & Sprinkle your Pork upon a Board, & let it lye 24 Hours, then take a Peck of White Salt one Quart of Bay Salt, One Ounce of Salt Petre, a quarter of a pound of Salt Prunelle, half a pound of Peter Salt; Beat your Salt petre & mix em all together, so rub it well in the Pork, & put it into the Pot with the Rind downwards, & tye your pot down close.

A Neck of Veal stew'd in Cream.

Take the best part of a Neck of Veal, & cut it into thin Chops season them with a little pepper, a bit of Nutmeg & a little Salt, & lay them in a Stew pan, lover them with Cream, & set them over a Slow fire, they must stew almost two Hours; when almost enough, take two Anchovies, wash them & put them into it, a quarter of an Hour before tis taken up; Put the Chops into a Dish, & Strain the Cream, thicken it with a little bit of Butter & flower & pour it over the Chops.

To Stew Apples.

Pair & Bore Some Pippins, then take their Weight in Sugar & Some white wine, & as much Water, Some Lemon Peal & a Stick of Cinnamon, Stew them as fast as You can, & strain their Liquor & pour it over them.

A Loyn of Mutton Kebob'd.

Take a large Loyn of Mutton cut broad, joint it in every joint & cut it a little Way, but not through the flesh, Slice four or five good Onions, one handfull of thyme, a little grated Nutmeg, a little winter Savoury shred very small, a little pepper & Salt, mix all these together & stuff the Mutton between every Joint; then Squeeze it very close, then Roast it, & instead of flower, Drudge it with Grated Bread, the Sauce Gravy made Savoury, & put Mushrooms into the Sauce.

A Hambrough Fricassee of Chickens

Cut two Chickens into small Peices, Heads, Necks Legs feet & all, then put em into a Stew Pan with as much Water as will just cover them; take some Pepper, Salt, Mace; & a handfull of Parsley chopd small, mix up these together, & put in as much as may make the Water savoury; About a quarter of an Hour after put in a peice of butter about the bigness of an Walnut. Keep the Stew pan boiling for an Hour or more until it makes a good Broth; then Skim out the peices of Chickens, & put the Yolk of two Eggs & the

White of One into the Broth, with a Glass of white Wine, Stew these again gently over the fire, stirring it often, for fear of the Eggs turning it, until the taste of the Eggs is taken off, then pour it over the Chickens in a Soop Dish, & Squeeze a Lemon therson.

Dr Radcliffe's Specifick for the Cholick

Take Species of Hiera Piera	½ an Ounce
Rhubarb Sliced	½ an Ounce
Juniper Berries bruised	2 Drachms
Saffron	1 Drachm
Cochineal bruised	1 ½ Scruple

Infuse them in a Quart of double distill'd annised Water for a Sortnight shaking the Bottle morning & Evening for the first three days: Let it settle & then Strain it off; strain thro' a Flannell bag 3 times, letting it stand a Week betwixt time; Take 4 Spoonfulls at night going to bed & 3 the next morning. You may take 4 or 5 Spoonfulls any time of the Day when You feel ~~any~~ great Pain; but Dont omit taking a Dose at Night.

A Tincture for the Gout or Cholick in the Stomack

Dr. Radcliffe. (~~Mr Barnes~~)

Take of

Cochineal ~~2 Drachms~~	1/4 of an Ounce
Saffron	1 Drachm
Raisins	10 Ounces
Rhubarb sliced thin	2 Ounces
Senna	1/2 an Ounce
Coriander Seeds }	of each 1/4 of an Ounce
Fennell Seeds }	
Liquorish sliced	1 Drachm

Infuse these in 2 quarts of Brandy 10 days, often shaking it, then strain it off, & add to the Ingredients 1 quart & 1/2 pint of the same letting it remain 6 Weeks, & then strain it squeezing the Ingredients. Take 4 or 5 Spoonfulls at a time

A Ramequin of Cheese. RHc.

Beat 1 pound of cheese, half Cheshire, half Glocestershire in a Mortar with 1/4 Pound of Butter & the Yelks of 2 Eggs. When thoroughly mixed spread it on Toast of French Roll or Bread & bake it with a hot Salamander

Fromage fondue

RBH

Take one pound of Cheese scraped thin, half Chesh. half Glocestershire; put it into a silver dish with a little peice of Butter & water sufficient to keep it from burning; Stew it over a Lamp or clear fire often stirring it till quite melted, then mix with the Yelks of 2 Eggs; Serve it up hot in the same Dish with toasted Bread.

To dress Cardoons.

Cut out the inside & white part & scrape it clean with a knife; Boil it in Water till its tender. Stew it afterwards in good Gravy.

Dr. Boerhave's Tincture for y. Rheumatism or Colds attended with pains in the Bones

Infuse one Ounce of Gum Guaicum powder'd into 4 Ounces of Salvolatile 48 hours or more before the fire, often shaking the Bottle, w.n settled filter it; Two Tea Spoonfulls is a Dose, in warm water or Whey.

Tincture of Rhubarb. (146) from Mr Morris Apo: at Bath.

Take of the best Rhubarb sliced thin 2 Ounces. Saffron & Cardamoms seed the lefs of each 2 Drachms Anise Seed Water double distill'd & the best Mountain Wine, of each one Pint; Let them infuse in the Sun for three or four days; then strain it off & add half the quantity of the aforesaid Liquors & let them infuse as before, mix all together & take a moderate Wine Glass as a Dose at any time when troubled with Gout or Flatulencys.

To make a Flower pudding. Mrs Cornelison.

To 3/4 of a pint of Milk take 3 Eggs; leave out one of the Whites, & nine Spoonfulls of Flower; Put about 1/2 the Milk in a pan, then break in your Eggs & beat it together with a little Salt; Put in your flower by degrees & beat it till it is smooth; then by degrees put in the rest of your Milk & keep it Stirring till it is all in. Let the Water boil & put your Pudding in, & when it boils; boil it a full hour, after that it must not be tyed too hard, nor too slack as to have the Water get in.

For an Ague

Take Half an Ounce of Jesuits Bark & Half an Ounce of Venice Treacle, Make it into an Electuary with Common Treacle, Divide it into Three Parts, and Take one Dose every Four Hours. NB you must take a Vomit First. Vide p 159 & 166 —

Blanc Mange Mrs. Hill —

Take Two Calves Feet, Boil them in Spring Water till the Jelly is very Stiff, & put a Quart of the Jelly to a Quart of Cream, & a Quarter of a Pound of Almonds Blanched, & Beat Fine; Sugar, Orange Flower Water, Cinnamon, Mace, & Lemon Peele, to yr Taste, Mix them all together, & Sett it on a Clear Fire, Lett it Boil up three Times, then Strain it through a Sieve, & Keep it Stirring till you put it into Cups.

Gooseberry Vinegar by a Receipt from Wexford in Ireland.

To Every Gallon of Cold Water put Six pounds of Ripe Goose:berries, bruise them in a Mortar with a Wooden Pestle, then pour the Water on them, & stir them, then put them into a Rundlet (or a Jar) or other clean Vessel; Let the Vessel stand in a warm place near a Kitchen fire or in the Sun if hot till the Liquour ferments & the fruit all rise to the Top, which it will do in about a fortnight; Then draw off the Liquor, & strain the Berries from it very clean & put the Liquor into the same Cask; & to every Gallon of it One pound of Brown Sugar, which will make it ferment a second time; And when you ~~Or~~ See it hath done Working, stop the Vessel close. It will be fit for Use in Six Months, but it must be kept in a Warm place near a fire, which will add to the Goodness & ripen it sooner — Note that Chrystal (or Amber) Gooseberries are the best & give it the best colour, But any Gooseberries will make it good for common Uses, But be Sure you use none for Pickles but that made of Chrystal (or Amber) Gooseberries. (NB. Some boil the Water first & then pour it Cold on the Gooseberries.

Dr. Porter's Nervous Electuary

Take of Prud Russian Castor .... 20 Grains
Species Diambra ——— 30 .. Do
Conserve Orange Peele .... ½ an Ounce
Make it into an Electuary with Syrup of Cloves
RB ... The Dose, the Size of a large Nutmeg

Conserve Orange Peele

Take of Seville Oranges fresh Come in, & peele them so thin as to be free from any of the White Rind, To Every Ounce of Peele add Three Ounces of Lump Sugar. You Must beat your Peele in a Mortar by itself till it is Made a Paste, then Add the Sugar by Degrees till thoroughly Incorporated

150 To Cure a Horse of the Cholick

Infuse 1 ℥ -- of Philon Romanum
1½ of Powder Diasenna
into a Quart of Warm Ale.

For Grease in a Horse's Heel.

Mix One Ounce Verdigreece Powdered with ~~one~~
half a Pound of Honey. .

For An Ague.... ~~Probatum est~~

Take Two Ounces of Jesuit's Bark,
Half an Ounce Salt Wormwood.. Powdered
Half an Ounce Snake Root ---
Infuse them in a Quart of Brandy, often Shaking
the Bottle -- Two or Three Spoonfulls a Dose when
the Fit is off.

Hungary ... Lavender Water.

Infuse 7 oz. Rosemary Flowers into 1 pint Sp. Wine

Hierapicra

Infuse one Ounce of Hiera Picra Powdered in a Pint of Mountain Wine Adding one Dram of Saffron. If apt to Gripe Add to each Dose Two Tea Spoonfuls Palsey Drops, al. Compound Spt. Lavender

A Drink for an Horse if has Humours.

Logwood Powdered .. one Handfull
Ground Ivy ---- Two Handfull
Saffron Pulled --- One Dram.

Boil them in Three Quarts of Mild ale, till half is wasted then Strain it off, & Add to it.

Long Pepper .... 2 Grains
Paradise Seapents ½ an Ounce
Juniper Berries ... one Ounce
Sulphur ---- Four Ounces - 2 oz. wagon Mag.

The Horse must not have any Water 4 Night before nor 4 Day he takes it

To make a Pilau after the East Indian manner

Burn half a pound of Butter to a pound of Rice & when the Butter is turn'd to Oil put in some Mace Cloves whole pepper & cinnamon together with the Rice & stir it about & let it fry till the Butter is almost dryd & soakd away, Let a Fowl at the same time be Boiling in Mutton Broth till it be enough & then pour as much Broth upon the Rice as will cover it about three Inches & let that boil away without stirring, only raising it now & then from the bottom for fear of its being burnt, then add by degrees a little & little more Broth until the Rice is boiled enough & quite Dry, then Dish it, putting the Fowl in the Dish first & pouring the Rice over it with some Salt according to your Taste

Rockwell Apothecary

For a Cough — my Aunt Benson

Take
2 ℥. of Oyl of Sweet Almonds.
3 ℥ of Syrrup of Balsam of Tolu
8 oz ... Hyssop water ...
40 Drops Sp. Sal. Armoniack.

Mix These all together, & take a Spoonfull often.

To make the famous Black Sticking Plaister —
Take a Pint of [illegible]

An Excellent Receipt.
For a Cough.

Oil of Sweet Almond ... 2 oz
Syrrup Balsam Tolu ... 3 oz.
Hyssop Water ... 8 oz.
Together with
Spirit of Sal Armoniac 40 Drops

And Take a Spoonfull or Two when the Cough is Troublesome.

To make the Famous Black Sticking Plaister

From Aldrige.

Take a Pint of French Brandy & beat very fine 2 ounces of Gum Benjamin & put it into the Brandy & keep it shaking twice a Day for a Month, letting it stand by a fire or in the Sun during that time or longer if it is not dissolved, after which strain it off thro a peice of fine Holland & put it into a Silver Sauce pan with 2 ounces of Isinglass pick'd fine & let it simmer over a slow fire till all the Isinglass is dissolved, then strain it thro a piece of thin Muslin, warm it again, then take a Painter's brush & do it twice all over on a yard of Black Alamode tack'd in a frame & let it dry a small Distance from the fire, before you do it the second time.

To cure an Ague. Dr. Aldridge's.

Probatum est tq pro Dr. Coa

In the first place take a Vomit of 12 Grains of Hypocacuana, The Day after take a small Dose of Tincture of Hiera Pika, Then this following Medecine.

Take an Ounce of Conserve of Wormwood & a 2.r of an Ounce of Bark, 20 Drops of Tincture of Steel, Mix them well together & take half the Quantity an Hour before the Fit comes on, & the other half 12 hours after it is off; Then continue taking Tincture of Steel 20 Drops in a Morning in a Glass of White Wine; If the Fit sh.d return after this, which seldom happens, repeat a Dose of Hiera Pika & the Electuary as aforesaid, Vide p. 166.

To kill Buggs, an approved Receipt from Paris

Rub half a pound of Quick Silver in a Mortar with 2 or 3 Ounces of Venice Turpentine till it is killed, then put to it a pound of Hog's Lard & beat them well together, then take half a pound of this Ointment & melt it by degrees with two Quarts of boiling Vinegar & do your Bedsteds with it hot with a painting Brush; Also the inside of the Skirting board of the Room, & where there are many Buggs the Wainscoat must be taken down & the inside done as above — N.B. When the Ointment is mixed with the Vinegar, it must not be set on the fire, by reason that it will separate.

Blacking for Shoes

Take 3 pints of Ale & a small quantity of Kid Leather Shreds 2 Ounces of Sugar Candy, 4 Lumps of fig Blue, boil em all together till it comes to a Quart, then strain it off & let it stand till cold, & put to it a quarter of a pd. of Ivory Black & mix it well together.

Blacking for a Coach

Take a quarter of a p.d of Ivory Black ground in Oyl & half a p.d of Brown Oyl double boyled & mix them up about the Thickness of Cream.

To make Gooseberry Vinegar —

Take Gooseberries when full ripe, bruise them well & to every Quart of Gooseberries put 3 Quarts of Water; after the Water has been well boiled & quick Cold put in the Gooseberries; Let it stand 24 Hours then strain it thro a Sieve & press the Husks thro a Hair Bag, Then put to every Gallon of that Liquor, a pound of the best brown Sugar & stir it well before you Barrel it up; towards the next Spring it will be very good, especially if the Barrel be exposed to the Sun in Hot Weather, or in the Heat of the fire which is better; The amber Gooseberries are the best, & a Sieve & a half of Gooseberries will make 20 Gallons.

Red Surfeit Water — Dr Aldridge —

Take a Gallon of Brandy or double Annised Water put into it 4 pounds of Poppy Leaves & 2 Ounces of Oak Shreds & a p.d of Raisins of the Sun stoned & a p.d & a half of Blue Figgs, 2 Ounces of Liquorice, 2 Ounces of Alkermes, Of Cinnamon Mace & Cloves of Each half an Ounce, of Coriander Seeds ½ Ounces, Sweet fennel Seeds 2 Ounces, Carraway Seeds 2 Ounces, Cardanum Seeds 2 Ounces You may if you please bruise your Seeds when you put them in, which Some think the best Way, Put in a Dram of Saffron, an Ounce of Virginia Root; If you infuse these Ingredients in Brandy you must put in 2 Ounces of Aniseeds; Mix all these Ingredients together in a deep Earthen Jarr stirring them well every Day for fourteen Days then strain it thro a Sieve & Flannel Bag & Bottle it off —

Calves Foot Flummery.

Take 2 Feet & a Gallon of Water & boil it to 2 Quarts & when Cold clean it off from the Fat & Dross, then boil it up with a little Cinnamon & sweeten it to your taste, & put in a few bitter Almonds beat not too fine then put it into Cups & when you turn it out stick in long Bits of Jordan Almonds blanched to eat it with Cream.

To Boil Carp in a White Sauce

For a Brace of Carp boil about a Quart of Water, 5 or 6 Blades of Mace, a small Stick of Cinnamon, some All Spice, whole Pepper, a Bunch of Sweet Herbs & 2 large Anchovies, boil these to 7 or 8 Spoonfulls, Then strain it off, Melt some butter in flower & Water & put your Liquor to it, You may put in a Spoonfull of Milk if You find it too thick; Boil the Carp in a great deal of Water with a Bunch of Sweet Herbs, some Spice & an Onion & some Vinegar, These must boil in the Water before You put in the Fish.

Hysterick Water

Take of Briony Roots one pound; Pennyroyal & Rue of each half a pd.; The Tops of Savin one Ounce; The Leaves of Mugwort, Dittany of Crete, Cat mint, Basil & the Flowers of Feverfew, Each half an Ounce; fresh Orange Peel & Lovage Seed Each two Ounces; Upon these Ingredients when duely cut & bruised pour two Gallons & a half of French Brandy, Then let them infuse together for four Days & afterwards draw off the same Quantity — It will be necessary to put 3 or 4 Gallons of Water to save the Still from Burning.

Treacle Water

Take of Angelick Root fresh dug 12 Ounces; Master wort, Butter bur, Burdock, the Roots of Each Six Ounces; Leaves of Rue & Venice Treacle & Mithridate, of Each 6 Ounces; French Brandy three Gallons; Spring Water 4 Gallons; Let these Ingredients infuse together for four Days & draw off three Gallons. NB. To every Gallon of Water ch.d be added one pint of Distilled Vinegar.

Annised Water

This is to be made by the New College Dispensatory but to be double Distilled.

The Emetick Tincture — Dr Oliver's —

Take of the Ippecacoanha or Indian Roots 2 Ounces; Zedoary Roots 1 Drachm; Orange Peel ½ an Ounce sliced thin; Cochineel 10 Grains; Emetick Tartar half a Drachm; Let the Roots be well beat & infused in a Quart of White Wine cold for a Week or 10 Days & then filterd thro White Cap Paper — Dose 2 Ounces or two & a half for a Grown person & from half to a whole Ounce for Children from 3 to 8 years Old.

Tincture of Rhubarb

Take of the best Rhubarb 2 Ounces; Cardamom Seeds without the Husks bruised half an Ounce; best Saffron two Drams; of the best french Brandy One Quart; let these Ingredients infuse Cold for a Week & then filter it off — NB. The above Ingredients serve to make the Tincture either with white Wine or Annised Water.

Palsey Drops.

Take of dried Lavender Flowers 4 Oz: Tops of Rosemary & wild Thyme of Each One Ounce & a half; Orange & Lemon Peel cut thin of Each half an Ounce; Let these Ingridients be infused in a Gallon of the best Brandy for a Week, put them into a Cold Still with 2 Quarts of Water, & draw off with a very gentle Heat One Gallon to which You are to add well beaten of Citron or Lemon Peel, Cinnamon, Mace, Nutmegs, Cardamums, Cubebs, Cloves, of Each half an Ounce, Cochineel & Safforn of Each One Drachm; Let them infuse for a Week or 10 Days over an Oven or in the Sun upon the Leads of a House, which when Cold You may filter for Use.

Syrrop of Saffron

Take of the best English Saffron 2 Ounces, Cochineel in powder One Drachm, of the best Canary One Quart & a quarter of a pint, Let them infuse Cold for a fortnight, after press it out & filter it, & to a pound of the same put 25 Ounces of the best Loaf Sugar powderd or beat small & dissolve it over a fire in a Vessel of warm Water.

The Gout Draught — Dr Harrington —

Take of Lapis contrayerva 20 Grains, Milk Water 1 Ounce, Small Cinnamon & Nutmeg Water & Diaxcodium of each half an Ounce to be made for a Draught to be taken at Bed time.

Rhubarb Purging Tincture. Mons. Dr ~~Harrington~~

Take of Tincture of Rhubarb made with Anised Water 2 Ounces of Solutile Tartar 1 Drachm, Syrrop of Roses half an Ounce to be mixed for a Dose to be taken going to Rest.

The Bark Bolus — Dr Harrington

Take Extract of the Bark One Scruple, Turmerick in powder ½ Scruple, Saffron & Aromatick Species of each 5 Grains, Syrrop of Saffron a Sufficient Quantity to make all into a Bolus —

then; when cool, turn it with two spoonfuls of yeast; put a quart of the liquor to two ounces of Ising-glass shavings, while warm, whisk it well three or four times, & pour all together in the barrel, next day stop it up; in three weeks bottle, & in three months it will be a delicious & refreshing liquor; & though very cool, perfectly safe.

Another

Boil nine quarts of water with six pounds of lump sugar, the rinds of two or three lemons very thinly pared, with two ounces of bruised white ginger, half an hour; skim. Put 3/4 lb of raisins into the cask; when the liquor is little warm, turn it with the juice of two lemons strained & a spoonful & a half of yeast. Stir it daily, then put in ½ pint of brandy, & ½ oz of isinglass shavings: stop it up, & bottle it

six or seven weeks, do not put the lemon peel in the barrel.

The Jaundice Draught — Dr Harrington

Take Turmerick in powder 15 Grains, Salt of Harts Horn 5 Grains, Milk Water 1 Ounce & ½, Simple Mint & Nutmeg Waters of Each 3 Drachms, Syrop of Saffron 1 Drachm, Mix for a Draught.

The Astringent Draught — Dr Harrington

Take Extract of Logwood half a Drachm, Small Cinnamon Water ten Drachms, Milk Water & strong Cinnamon Water of Each 3 Drachms Diacodium 2 Drachms, mix for a Draught going to Rest —

Julep to stop Purging or Cholick Pains — Dr Harrington

Julep of Chalk as prescribed in the New London Dispensatory to which add 8 Ounces of Strong Cinnamon Water — Go 8 ounces of the Julep Add 2 ounces St: Cinn: Wat.

Syrup. B. Diacodium — How to be taken — Its Syrop —

For a grown Person from One Spoon full to two or three in violent pains with a Drachm of Mithridate. For a Child from One Year to five or Six, from a Tea Spoon full to a Large One —

Powders for a Horse.

Take of Crocus of Antimony & flower of Brimstone of each half a Pound, Mix them well together into a very fine powder to be divided into 32 papers, of Which One may be given every Night & Morning in his Corn.

For a Greasid Horse, or One that Swells without Breaking.

Take Annisseed in Powder, flower of Brimstone, Liquorice powder, Elecampane, Turmerick in powder, Lapis Calaminaris & Tattie powder, of Each One Ounce & a half; One head of Garlick cut small, One handfull of Rue cut small, boil these in a quart of Ale, then add 3 Ounces of Oil of Turpentine & 1 p.d of Treacle; Mix all well together & give the Horse just warm, keeping him from Meat or Water 4 Hours before & as long after; You sh.d bleed him the Day before or that Morning You give it him the first time.

Purge for a Horse

Take Succofrine Aloes 1 Ounce, Senna 2 Drachms, Rhubarb, Myrh & Mechoachan, of Each 1 Drachm & ½, Syrrop of Roses & Treacle enough to make it into an Electuary.

Blistering Ointment, for a Horse

Take half an Ounce of Cantharides, 3 Drachms of White Mercury, 4 Drachms of Euphorbium, make it all into powder, then mix it with half a p.d of Neat's foot Oil & half an Ounce of Quick Silver, then work it so well that the Quick Silver is not to be seen, & apply it to the Part grieved with care.

A Drink for a Horse.

Take half an Ounce of long pepper, of Fenugreek, Turmerick, Bay berries, Diapenty & Elecampane, of Each the like quantity, pound them fine, then take a Quart of Ale & boil it, then Scum it, then put in the powders stirring them; Let them boil, then take it off & put in ½ p.d of Treacle & give it your Horse lukewarm.

Balls for a Cold, for a Horse.

Take Annised in powder half a pound, Liquorice in powder ½ p.d of Elecampane in powder ½ p.d Sulphur ¼ p.d Oil of Bays 3 Ounces Fenugreek ½ p.d Diapenty 3 Ounces, Antimony ½ p.d make these up with 4 Ounces of Syrrop of Roses & put in 4 Ounces of Sweet Oil Half a p.d of Honey & half a p.d of Raisins of the Sun Stoned.

To Cure An Ague

Divide an Ounce of Bark into 8 Papers, take One paper whilst the fit is off every two or three Hours mixd in a Cup with a Spoonfull or two of Red Wine — When 8 Papers are taken as above, then take One paper only Night & Morning — When the Ague is quite off, Drink half a Pint of Camomile Tea Morning & Afternoon warm for a fortnight.

A Purge for Children

Take of Pruans 4 Ounces, of Senna One Ounce, of Cream of Tartar & Carraway Seeds of Each $\frac{1}{4}$ Ounce Stewd in a Quart of Water till it comes to a Pint —

For the Worms. Mrs Masham.

20 Grains of Cinnaber of Antimony in a spoonfull of Milk every Morning for a Week — Then one Dose of Glauber Salts — Eat no Fruit nor Tart during the taking of this.

Cheyne's Burgundy

Take of the best bark in powder 3 Drachms; Zedoary Root, Gentian & Galangal of Each & Orange peel One Drachm; Cardamoms the lesser half a Drachm; Saffron & Cochineal of Each 1 Scruple — Infuse for 24 Hours in a pint of White Wine — Dose 4 Spoonfulls every Day an hour befor Dinner.

Bark Wine — Sr. Edward Hulse's.

5 Quarts of Red port — 6 Ounces of Powder of Bark — One Ounce of Snaks Root — One Ounce of Orange Dried — take one Glass befor Dinner.

Tincture of Bark.

Take of the best Bark one Ounce — Nutmeg & Cinnamon, of Each 2 Drachms — of the lesser Cardamoms one Drachm — Brandy a Pint — mix & after three Days filter, take a tea Spoonfull in a Glass of white Wine & Spaw Water.

For an Obstruction in the Liver. Mr Burton.

Take the Gales of Eals or Carp clean taken off from the Livers & with a Needle let out the Gall into a tea cup; Mix an equal Quantity of Arrack therewith; & of this mixture take a tea spoonfull in any vehicle you like once or twice a Day.

Mrs Masham's universal Purge.

6 Drachms of Christals of Tartar — 2 Drachms of Nitre — 4 Drachms of Holy powder — 4 Drachms of powder of Jollop — one Ounce of Dia. Cassia.
Mix up with Syrrup of Damask Roses — the Quantity of a small Nutmeg to be taken early in the morning — Drink a little Water gruel, & afterwards breakfast upon Green tea.

Artificially Asses Milk ... Dr Mead

℞ 2 Ounces Pearl Barley
2 Ounces Hartshorne Shavings
2 Ounces Eringo Root Unscrapped.
3 Pints Water

Boil these together till it comes to a Quart, & then Strain it thro a Coarse Bag or Cloth.

Take a Tea Cup at a Time often as Warm as Milk from the Cow, & Sweeten it to Taste with Conserve of Red Roses.

Another of the Same

℞ 2 Ounces Pearl Barley
1 Ounce Eringo Root.

Boiled in Three Pints of Water to a Quart, Strain & Sweeten it wth a Little fine Sugar,

Drink a Quarter of a Pint of it Warm wth an Equal Quantity of Cows Milk.

Dr. Boerhave

For a Consumptive Cough or Spitting.

Take 30 Garden Snails in their Shells; As many earth Worms out of a Gravelly Soil; take the Snails out of their Shells, wash them & the Worms; bruise the Snails, & cut the Worms in Peices; put them into three Pints of Spring Water, with a handful of Pearl Barley; let it boyl to a Quart. Strain it & sweeten it with canded Eringo Root, which must be melted in over the Fire, keeping it stirring all the while. — — — — — — —

Drink half a Pint of it in a Morning fasting with a Coffee Cup of new Milk in it. & the same Evening fasting two Hours before & 2 hours after it; drink it as warm as Milk from the Cow, & take it for 3 Months,

To Make French Roll.

Stowton.

Take

Three Pounds of the Finest Hertfordshire Flour, Dry it well at the Fire, then Melt a Quarter of a Pound of Butter in a Pint & half of Milk, But do not Letts the Milk Boile, Put to the Milk & Butter a Quarter of a Pint of Yeast, that is not Bitter, and Two Eggs beat up both Yolks & Whites, Put all These to the Flour, & beat it well till it wont Stick to the Hands, then Letts it Rise an Hour before the Fire, before it is Made into Rolls & Baked. NB If your Yeast should be Bitter Run it Thro a Sieve with Bran & it will take it off.

To Preserve out Side Boards & Timber.

Miller.

Mell Together

5 Pound Pitch
1 ℔. Brown Spanish
1 Quart Linseed Oyl.

To Preserve Pails &c, From Decaying. From Mr. Bird.

To One Barrel of Tar, Mix 14 Pound of Red Oaker.
Ground Fine.

Make the Tar Warm or Rather Hotte, But not to Boyl Good.
Mix the Tar & Oaker in a Buckette or Tub as you use it
about 3 Gallons at a Time.....
In the First Buckette, put about 3 lb of Oaker, & Stir
it often, in the Next Buckette But 1 lb, & So on
The Reason of Putting 3 lb in the First Buckette, &
But 1 lb to the Rest, is on Account of its Settling to
the Bottom & Sides of the Buckette.
If at the Same Time the Tar & Oaker is Mixed, there
be a Pott with Melted Pitch, & to Each Buckette
of 3 Gallons of Tar, you Put in about 2 lb or a
Quart of Pitch, it will Make the Composition
much More Tenaciate & Durable.
You May Lay it on with Mop or Brushes

To Make Paper Roofs, Gutters &c

Fid. Ravenhill

First... Floor them with Boards, & Joyst. The Boards Half an Inch Thick at Least, & will season. Lett the Drip of the Roof be Near an Inch to the Foot. The Paper is Common Pencil which the Clothiers use, the Size Three Feet by Two. You Must Boil your Pitch, & Mix in it a Little Tar, & with a Thread Mop or Brush, Lay it Smooth on One Side of the Paper, & Put it on the Boards, & Lap Each Sheet an Inch over, & Press it down Till it Sticks Fast, Then in the Same Manner Lay another Paper over the First, But the Laps Not over Each Other, Then Cover the Whole with a Good Coat of Pitch, & While Warm, Sift Rough Gravel over it, An Inch & half Thick —

N.B.

It must not be done in Hot Weather, by Reason The heat of the Sun will foment the Pitch.

To Make a Cement to Fasten Shells. Pope
by Mr. Hale

Take, Stone Lime 2 Bushells.
Terras . . . . . 1. Bushels
Fine Brick Dust. ½ Peck

Sift them all ~~in~~ Thro' a Fine Sieve, & Beat them well up in a Little Water, or Serum of Blood — Use it Soon After Made, Therefore Make But Small Quantities at a Time.

The Walls to which the Shells are to be Fixed, to be First Sprinkled with a Wet Brush.

NB.. A Mixture of Moss gives a Beauty to the Shell Work. The Paste for Sticking of Moss.

N.B. to Boil Glue in Some Water, & Thicken it with Wheat or Rye Flour.

Moss, is in Flower, & in its Greatest Perfection in January or February.

To Make Lime Water.

Take

One Pound of Oyster Shells, & put them into a Clear Fire, & Lett them Continue till they are Red Hot, & After they have been in that Degree of Heat Half an Hour, take them Out, & when Almost Cold put them into a Clean Pan & Sprinkle them with a Little Water, Then Add one Gallon of Water, & Lett them Stand on it 24 Hours, often Stirring them with a Clean Stick. Then Filter it thro' Paper for Use.

Collidge Pudeling

Take

Half a Pound of Bread Grated Fine
Ditto .... Suet Choped Small
Ditto ... Currants Picked Clean

Sugar, Nutmeg, Salt, Lemon or Orange Peel to your Taste ...
Four Eggs with the Whites.
Two Spoonfulls Cream.

You may Add a Spoonfull of Sack or Orange Flower Water to Make them Richer...

Mix all of them well together, & Roll them up of the Size of an Egg, & Fry them in Dripping

To Pickle Pork 176 Mr Parsons

To one Pig one Quart of Bay Salt one Ounce of Salt petre & Quarter of a Pound of Peter Salt a Quarter of a pound of Salt Prunella beat all these together & mix them with as much common Salt as will Salt the Hog. you must take out the bones & cut the Hog to pieces fit to boil at one time, some large, & some Small, rub the Salt in very well, & put it into a pan very close, with the skin downwards, then cover it very well with Salt — Stop it with a Cork & tye it down very close that the air may not get to it

F. A. Hoare

To make a Harrico

Sarah King

Take a Neck of mutton & cut of the Craig & Stew it down with Sallery & Carrots Bunch of sweet Herbs & some whole pepper & Onions q of a pound of Bacon Stuck with Cloves — cut your Steaks off the best end of a Neck of mutton & fry them to a fine brown putting away the fat you fry them in Stew them an Hour in the Liquor then put in your turnips & Stew them till tender take a piece of Butter rolled in flower to thicken it to your taking ——

To make Carracha

Mrs Morrison

Four Cloves of Garlick but each in two, Half an Oz of Cayan pepper, two Spoonfulls of India Soye, one Spoonful of walnut pickle, mix it in a pint of Vinegar & Cochineal enough to color it ——

Currie Powder

3 oz. Turmeric.
3 " Coriander seed.
3 " Cummin seed.
2½ " Ginger
1½ " Cardamums.
1 " Allspice.

Ginger Wine.

To 20 Gallons of water add ½ lb of race Ginger, the outside (or yellow) part of 1 doz Lemons & 18 lb of refined sugar boil these (carefully skimming the froth as it rises) two hours, put the liquor into coolers, & allow it to remain until luke warm, then add 9 gills of good lemon juice 2 gallons of shrub ½ gallon of Brandy & ½ pint of yeast. Barrel it - stop it close - let it stand ten days -

Bottle it, & it will be fit for use in ten days, or sooner in summer.

NB The Barrel must be filled; the bottles also as close as the cork will allow. The Barrel & bottles must be carefully cleaned as it imbibes the taste of any thing which may remain in them.

Another

Put into a very nice boiler ten Gallons of water, fifteen pounds of lump sugar, with the whites of six or eight eggs well beaten & strained; mix all well while cold; when the liquor boils, skim it well; put it ½ lb of common white ginger bruised. boil it twenty minutes. Have ready the very thin rinds of seven lemons. & pour the liquor on

To make India Pickle.

Take 1 ℔ of Ginger, lay it in Salt & Water one Night, then Scrape it & cut it into thin Slices, put it into a Bottle with Dry Salt, & let it Stand till the other Ingredients are ready, then take a Gallon of the best Vinegar, put to it 9 or 10 ozs of Mustard Seed, ½ an ℔ of Turmerick finely powdered, then take a ℔ of Garlick, peel of the Skin & Salt it for three Days, & let it lay in the Sun to Dry. then Salt it again three Days, & Dry it again in the Sun, then put all these Ingredients into your Vinegar, & Boil it with a ¼ of a ℔ of Long Pepper that has been laid in Salt three Days, & Dryd. when cold put your Herbs, & fruit thus prepared, — Cabbages cut in qs, Salt them & let them lay three Days, then squeeze the water out, & Dry them in the Sun, in the same manner Do Collyflowers, & Cellery, cutting the Cellery as far as the white is good; Radishes, French Beans, &

179 & Asparagus, Salt two Days, give them one Boil in Salt & Water, & Dry them in the Sun — Capsicums when green Salt 3 Days, & Dry them in the Sun: you may put in melons, Cucumbers Sliced, Peaches, Apples, Plums, Artichokes, or what you please, except Walnuts. first Salting & Drying them

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To Stew a Loin of Mutton

Take your mutton & Bone it & put it in a Stew pan with a bit of Butter, & just fry it of a pale Brown then pour put a pint & half of water some whole pepper Salt & Onion or Anchovies but the Bones into the Stew pan with the rest to make the Gravy Stronger but it Stew an Hour & Half or better turning it, before to strain the Fat clean off a Quarter of an Hour before it is enough add half a pint of red wine, if you find that your Liquor is not thick enough add a Bit of Butter rolled in Flower

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To make Mince Pyes — Mr Wyatt

Take 6 Eggs Boil them very Hard & Shred them Small Shred Double the Quantity of Suet very fine, 1 pd of Currants washed & picked or more if your Eggs are Large the Rind of one Lemon Shred very fine half the Juice & five or six Spoonfulls of Sack Mace Nutmeg Sugar & a little Salt 2 or 3 Apples cut very Small, Candied Citron or Orange Peel —

To make Mock Turtle — Mr Beacons

Take 2 Pallets Boil & Blanch them put them into a Stew pan with 2 Calves Feet 2 pair of Goose Giblets 1 Onion the Peel of a Lemon cut Small a Bunch of Sweet Herbs with Salt pepper Nutmeg & Mace put to it 3 qts of water & let them Stew till tender then Strain them from the Liquor & pick the meat from the bones of the Giblets & Calves feet cut it into Small pieces likewise the pallets, put them again into the Stew pan with the Liquor they were Stewed in with Half a Calves head, or a pd of

Veal cut in thin Collops & a Sweetbread let it Stew till the Veal is enough, then have some forcemeat in Balls ready fryd some Yolks of Eggs Boild Hard half a Pint of White Wine 3 Anchovies disolved in a little of the Liquor & a little Shred Parsley let all Boil together a qr of an Hour then put in two ozs of Butter rolled in flour a Small Pinch of Cayan Pepper let it have a Boil & Serve it up

N.B. to half this Quantity of Ingredients you may put two Quarts of Water

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To make Sausages

Chop your fat & lean of the Pork separately & to every lb of Lean put thirteen ozs of the fat they should be picked clean from Strings & Skin & then Chopd a little together take two or three Handfulls of green Sage chopd very fine & mix with it & Season it with beat pepper & Salt to your palate let the Guts be Scraped before you fill them & they should not be filled very full) & afterwards hang in a room where there is a constant fire

To stew a Breast of Veal

take a Breast of veal Cut it in pieces wash it well Cover it in a stewpan with water Let it Boil till its tender: have ready some good veal Broth and some Parsley & Shallots & small onions shred small half a Pint of Good Cream season it with white pepper & salt after you lay the veal in the Dish add the Juice of a Lemon to the sauce

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To make Mackrony

Take the Rib sort of mackrony Boiled with a Bit of fat Bacon have ready some Parmason Choose grated very small Lay some & some other fat Choose Choose in the Plate then a Layer of mackrony with a spoon: a Little Cream over it so fill your dish till its full Enough Brown it over with a Hot fire shovel

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Milk Punch the Duke of Norfolks

4 gallons of the best Rum pare 12 Oranges & 12 Lemons very thin, let the peels of both steep in the Rum 24 Hours put 12 pounds of Double refined Sugar into six gallons of Water with the Whites of 12 Eggs beat to a froth Boil & Scum it well, when Cold put it into the Vessell of Rum 6 Quarts of Orange juice & the 12 Lemons & 2 Quarts of new milk. Shake the Vessell well so as to mix it, stop it very close let it stand two months then bottle it ———

These Ingredients makes 12 gallons —

To make Lemon Puffs —

They must be baked in a very slow Oven.

1 oz of blanched Almonds, beat very fine with Rose Water, & put to them the Peels of two Lemons grated — a pd of Sugar finely beaten then take the whites of an Egg & half beaten to a froth mix this all together with a little Flour — Roll it in small pieces & lay it on paper —

To make a white soup as at Mountrad

Take 4 ℔ of fillet of veal cut in slices & laid in a stew pan as for gravy, half a pint of brown Lamb season it with mace pepper & salt, turnips carrots onions parsly roots thyme & sweet marjoram, Draw this a very light color, then empty it into a soup pot, & put in 4 Quarts of water – blanch two brown Chickens or one large fowl to the other, let this boil one hour & half, then take out the fowl & pound the breast in a mortar, have pounded 3 pt Almonds 4 bitter almonds this add to the breast of the Chicken after pounded, mixed with the broth strained from the veal first, having it well pressed & rub it thro a tamey, when done make it hot, adding half a pint of good Cream, but not boil it after the cream is added — you must stew the Cream of two French rolls with cream, & add to the above passing it thro a tamey — the stomach of a partridge is a great addition to this soup —

A B

To Preserve Scarlet Strawberries

take white goosberries, Stamp & Strain them, Let the Juice stand to be Settled, put a pint & ½ of Juice to two Pound of Double refined Sugar Boil & Scum it, till it is quite Clear then put in, three quarters of a Pound of Scarlet Strawberries Let them boil till they Jelly, and are Clear never take them of the fire from the time they boil till they are Enough, twelve minutes will do them, take them of the fire & keep them Stirring till they are Cold then put them into pots, and Cover them Close with Paper dipd in Brandy

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Orange Ale with Hops — Mr Hurnall Brown —

When the Ale is brewd, & put into the Cask take three Dozen of fine Large Oranges to a Hogshead of Ale, wipe them clean & see that none are mouldy; give a cut quite round the Orange a little deeper than the white rind. & String them on a String with a weight (a bit of lead) at the end, to make them sink. So put them into the Cask to work with the Ale, it is usual to brew 12 Bushells to the Hogshead & to put a Handful of Hops in the Boiling —

Orange Ale without Hops — Ditto Mr Lane

Take 2 Doz of fine large Oranges & pare them thin as you intended to preserve the rind; then take of all the white rind from the Oranges clean as it were to eat them; Thread them on a fine packthread with a weight at the end — & with a fine thread or silk, string the rind together — so that it may not fly about the Cask when it is put in — when the Ale (which I made only of nine or ten Bushells to the Hogshead) is ready to tun, put your Oranges & Oranges peel into the Cask with it, so let them work together & when fine bottle it off — if the Oranges are not large, put in the peel of 3 Dozen & half, but no more than 3 dozen of the Oranges — no Hops at all in this sort —

German Puffs — Biddle

Take a Handful of Almonds beat with two Spoonfuls of rose Water 4 Eggs leave out 2 whites 2 Spoonfuls of flower & a pint of Cream a qr of a pd of melted butter sweeten it to your taste butter the Cups wch fill em but half full & Bake them the same butter & sack

Mrs H. Howe

Grate your Oranges with a grater if you like them plain, if not cut them in any figure you please — put them in water for 48 Hours shifting them four times, then Boil them till tender, put them in Cold Water & scoop out the inside, make a thick Syrup of Lump Sugar sufficient to cover them & Boil them once a Day for three Days in it till you see it looks clear — put them in pots for three weeks. then Boil them once more & put

them in the same pots for use

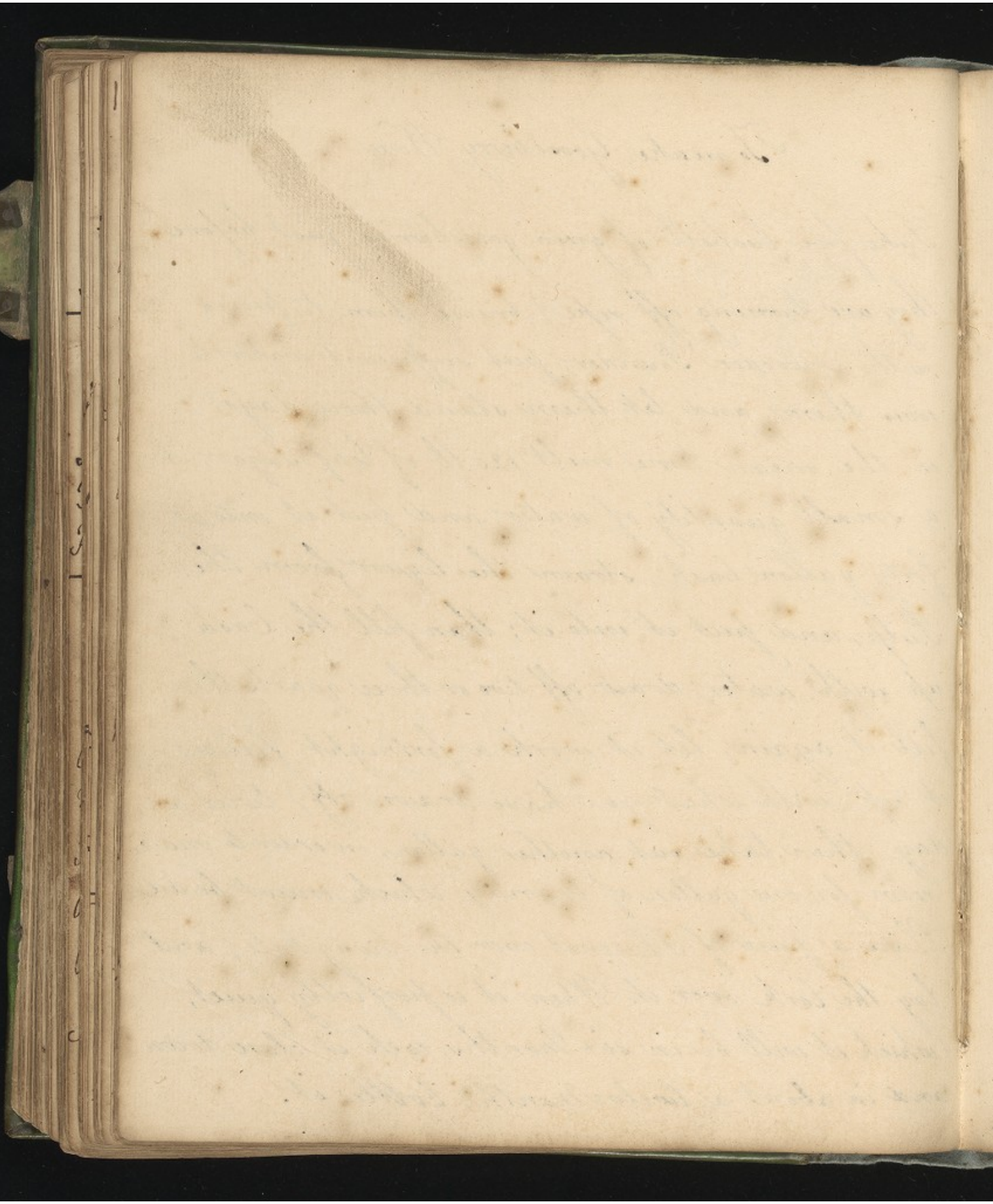
Take 3 pr. of Giblets blanch them off put them to Stew over the Fire in about 2 Quarts of White Strong Gravy while they are stewing take a Stew pan put in about a 2d. of a pound of fresh Butter & shake flower in it till it is quite mixtled have ready chopped a small handful of Burnett red Sage & Parsley one large onion chopped put in a little by degrees keep stirring it all the time then pour in some of the gravy into the Stew pan till the whole from the Giblets is all mixed together then add pepper & Salt & Chian pepper to your taste put in about a 2.d of a pint of Madeira Wine Lay the Giblets in the Dish & serve it up.

Chicken Panada Mrs Horn of Bath

Take a Chicken skin it & cut it in pieces as for broth then put it into a Saucer pan with full three pints of Water with a blade of Mace a little Salt let it boil one hour then beat it as fine as possible bones & all in a Marble Mortar after which it is to be very well mixed with all the liquor in which it was boiled, & then rub it thro a hair Sieve when taken let it be shook up from the bottom — a tea cup full to be taken once or twice a Day

To make Gooseberry Wine

Take five bushell of green gooseberries (just before they are turning off ripe) bruise them to pieces with a wooden Pounder, put sufficient water to cover them, and let them stand three days; in the mean time melt 120 lb of loaf Sugar, in a small quantity of water, and put it into a forty gallon Cask, strain the liquor from the Pulp, and put it into it; then fill the Cask up with water, draw off two or three quarts then fill it again, let it work a fortnight, filling it up, (with what you have drawn off) twice a day, then take out another gallon, in order to make room for one gallon of brandy, which must be added. Place a piece of Flannel over the bung hole, and lay the Cork over it. When it is perfectly quiet, (which it will be in six Months, cork it close down, and in about a twelve Month, bottle it.



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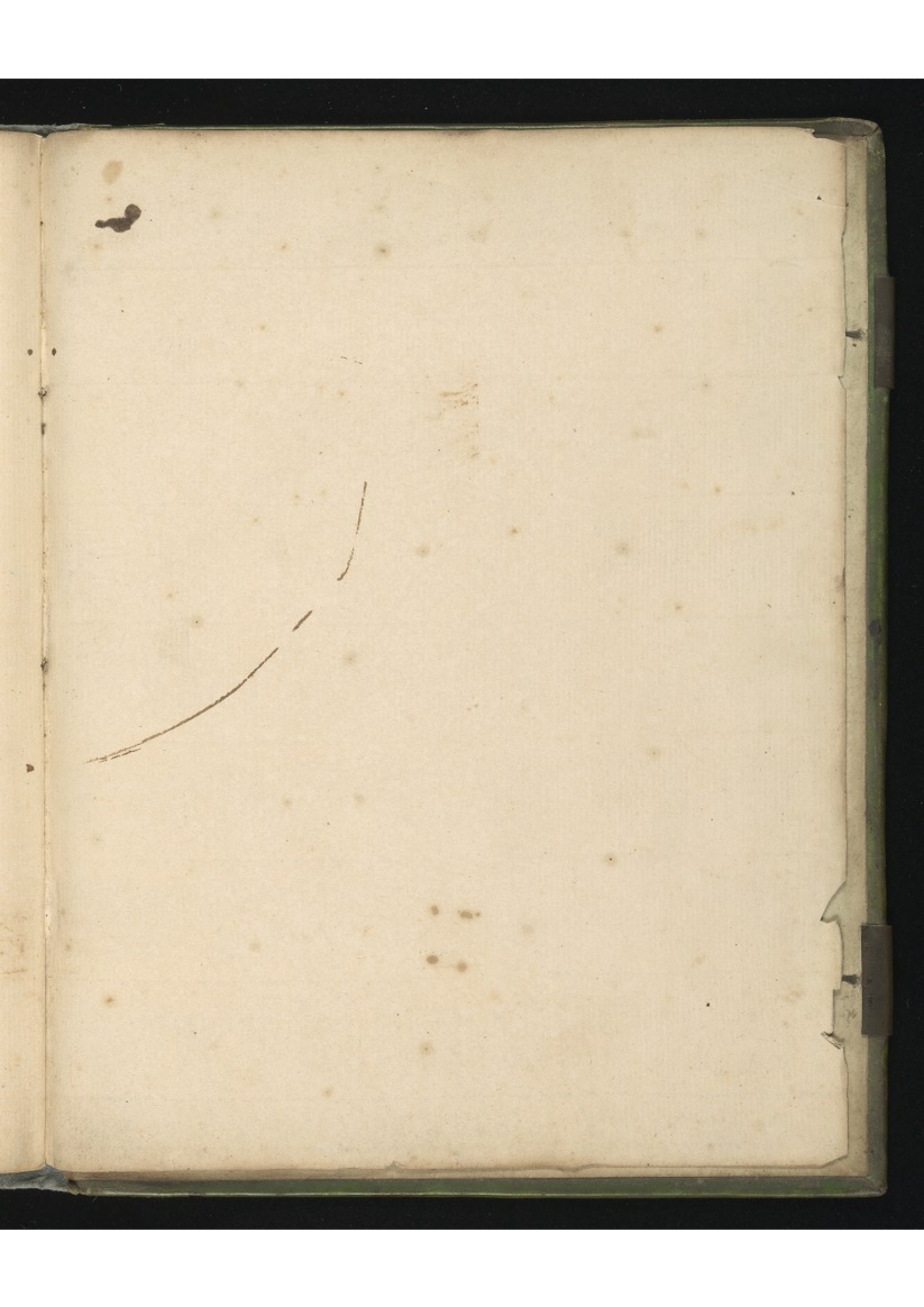

an Hoarseness.

One Egg
...d, Two of Water, One Yolke of an
...ther, Sweetned wth Brown Sugar Candy.

Blacking for Shoes.

Half
Two
Half
Mixed together in a Bottle, & alloway Shake it before Using.

Rhubarb.

One
One,
Bitt
Infu
Old
Pour
Bitt
Pound Bruised to peices
a Pint of Sound Strong Mountain, or
q^t. Virtue ~~of the~~ is Drawn Out, then
the Ingredients, & if not fine Enough
a Swanskin.

A Vermicelli Pudding

Take a Quart & a gill of Milk, put to it two Ounces of Vermicelli; boil it slowly till its thick, when cold put to it six Eggs. Save out three of the Whites: nutmeg & Sugar to your Taste. add a quarter of a pound of Butter. It is to be baked.

To make Sallary Sauce

For two Fowles take 4 Roots of Sallary, pick out the best part wash it very clean & cut it into peices about an Inch long put it into a Stew pan, sprinkle a little Salt over it, & put to it a peice of Butter as big as an Egg, & a Blade or two of Mace, cover it up close, & let it Stew till the Sallary is almost tender, But care must be taken that it does not burn to the Pan, then add to it a Tea cup full of good Cream, & let it Stew till quite enough, & then put in as much butter as you require for the Sauce; Shake it up all together, & then pour it over the Fowles.

Scollop Shells of Potatoes

Boil the Potatoes, then peal them, & mash em up with a little Butter & Milk & a little Salt, put them into Scollop Shels, & brown em over with a Salamander.