

Bent, Mary

Contributors

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73730

444 Clayton

Co. Asheton of Ormskirk p. 119.
Lady Yastrow p. 56.
Lady Bradshaws Poem p. 37.
Mrs Pollocks Mending p. 110.
Mrs Winder - two cases p. 151.

3437

BENT

Clayton

book

1664-1729



ACCESSION NUMBER
73730^b
PRESS MARK
MS 1127

Date 1729 at foot of p. 163. but much later than the date of the book itself.

Lamon

Caypons

73730^b

a fraguie of
Chickens

Claw foot pye

atonga
and beinon
favee

roost

BENT

a fallit

roost

pigs pocket foot

rigood breate
veul

trast hare

ham and Piggins
a piggy

21 + To make Currain or Gooseberry Wine

Take to every quart of Currans well bruised
a quart of boyd Water, put them into an
Earthen pot, let your water be cold before
you put it to your fruit cover y^e pot
close & set it in a Cellar, let it stand
24 hours then strain it thro: a haire sieve
& to every Gallⁿ of Liquor three pound^s
of Sugar if it be white, take white Sugar
if redd colour Sugar will do, then let
it stand 24 hours again stirring it
often, then tun it into a Vessel in w^{ch} has
brown Sack, but don't stop it till it hath
done working then stop it close & let
it stand till Xmas, then bottle it.

How to make a Egg Eye
Take eighteen Eggs or as many as you
please, boyle y^m hard & shred y^m very fine
Season y^m as you do minch pye & put in a little
Mustard pot full of Sack, put in a pound of
Currans & a pound of Currify Butter mix y^m
well together & make a paste on y^e Top &
Bottom of y^e Lish.

To make ~~your~~ gooseberrys who
Take the clearest & Largest Crystall
gooseberrys you can get pick them ve
Cleane & wick them in the thickest sea
& ~~stone~~ Stone them, take some spring
-ter & let it boyle, take it of the fire & p
in y^e gooseberrys, covering them very
-till they will spill when pill'd take 10
of Berrys 1^o of double refined Sug^r & 1 point
of y^e Water y^e Scalded them in strain it
3 times before you put y^e Sug^r in then p
them in a Silv^r basin, set it over y^e a
Chaving dish of Coals let your fire be
very quick keeping it boyleing very fast
when y^e Sug^r is melted then put in y^e goose
-errys keep it still boyleing fast till y^e
-syrrop will jelly dont paper them till col

To Make Balme Wins
Take 9 gallons of Spring water 15 lb
of best powder Sug^r boyle them to get
gently in a pan or Taren pot Scum it
well then power it ⁱⁿ to a tub to col^l it
it be the temper of Wort when Beers

put to it have redery 2^o pounds of the
tops of balme bruse it a little then put
the balme into a Barrill with won-
eneyworth of Barne then powder the
Liquor upon it and stir it worst in 2 or 3
houers for fore and twenty hours together
then ~~rack~~. Stop it up close for a fortnight
or 3 weeks then rack it off into a clean
Cask and add 4 or 5 pound of the same Sug^r
with a pound of Balme then let it stand
or 5 Weeks more well Stopt up then
Bottle it off with a little Sugar in every
Bottle.

If you woud have it have the
renish flower put into your Cask
Some of the flowers of Clercy w^o
you Rack it of but it will not look
so Pale

with MS. 1127

2 + To pickle Cowcombers y^e Best way
gather y^m drie, and take y^e pricklyest as bigg as your little
finger cover ym with boyleing hott watter so strong with
Salt that it will beare an egg after the hawc laine in
it 24 hours wash and draine them dry then cover them
with boyleing white wine vineger let them 3 day then put the
vineger on the fire and when it is as hott as you can put
your fingers in put in your cowcombers stir them very often
till it is just ready to boyle this greens them then put
all into apott and to one thousand add one ounce of cloves
bruised and as much mace with a good quantity of Dill and
ffennell then stop it close that no air get in till they are
Cold then keep them in a cold dry place you may put a little
pepper in if you please but we do not

to pickle Fried Cowcombers +
take three dosen of full grown cowcombers slice them thicke
then for the table lay them in rows with Salt let them lie
24 hours then take a quart of white vineger and
boyle it up with some white pepper and mace and
white it is cooling put your cowcomber in a Cullender to
draine y^e put them together and keep them for your use

+ to Make fritters
take sum new milk Curds five or six eggs 2 or 3 Spoonfull
of flower and 2 or 3 of Cream a litle Nutmeg and sum Correns

mix all these together so thicke as a spoon will stand up
in the Must be fried in rendered fitt or marrow and
and you must dust them over with suger and Sauge
for y^m of butter sack and suger you may make them
with cut Corren if you please

To Pickle Shrempes +
Take a litle oyster or Cockle pickle and boyle it with
a litle white wine and vineger a blade of mace 2 or 3
Cloves a litle Lemon pcell a bay leaf a litle salt and
boyle and skim itt y^e putt in your Shrempes and Let
them have a plump in y^e Secker then take them
up and take an Egg yolk and beatt it with a litle
white wine a spoonfull of the pickle so put itt in to fish
it with y^e put in your Shrempes and Let them have
a stue in the pickle and att y^e weeks end boyle y^e pickle
so keep y^m close from y^e air

To Make An Oyster Pye
Take half a hundred or 3 quarters of a hundred of Large
Oyster and be Carefull in the opening of them y^e set on
a litle watter to boyle and put in a few at a time and
wash out all the shells and Drast of them, Cutt beure you
shod y^m not to much in you have Done all put there on

Licker to the water yⁿ yolms yⁿ yⁿ Cleare y^e top from
the scatchings and wash y^e pain and put in your Lick
again and boyle and skim itt till itt be Cleare
and boyled away till itt be a litle about half a Gall yⁿ
lett itt be a litle scalded so Cleare itt of againe and put
apese of Lemon int it and lett itt stand all night
and strende a little Lemons mill amongst y^e oysters
in the morning make a few bolls of 2 or 3 sweetbread
and as much beef marrow as will make itt fat
enough a litle cutt grated bread one large egg
alittle mace and nuttmug and y^e Lemons peel you
steeped in the cyster Licker a litle pepper and salt
but shred the Lemons very smale yⁿ make up
y^e bolls sum round and sum long and have sum
2 or 3 sweetbread seasoned with y^e same seasoning and
slightly parboyled and cooled before you season them
and if you be sheare of sweetbread for Chany you
may have of felfares Lard the brestes of them with
smale Lemons mill butt if you have nether felfares
nor many sweetbread you must make y^e bolls of
scraped veal and fitt shaven y^e very smale and
shred and sprende a litle shrew mace amongst y^e
cyster butt if you have sweetbread or fables that
you season do not season y^e oysters for the seasoning
that y^e fables are seasoned with will lasten enough

for if they be so strong of y^e seasoning it will take
of there one natroll taste yⁿ fell up the pye and
Lye butter in the bottom and Cover up y^e top well with
butter itt will take neare a pound yⁿ Lye on the Lid
but besure you make itt not so thick and y^e butter
that you Desire to laye in itt worke itt well from
the salt and Lye it in watter all night in the
morning wipe y^e butter from itt before you cutt
itt wⁿ you seend the pye to the oven mix to the
oysters Licker as much white wine and wⁿ you
seett itt in putt half of itt in yⁿ and y^e other
half wⁿ itt is enough and 2 or 3 spoonfull of veal
broath set on the fire and lett itt boyle ~~over~~
itt in not good

How To Order your Paste

Take half a pound or 6 ounce of butter and 1/2
wone pound of flower make this into paste with a litle
watter mixed with your egg but besure you mixe in your
egg very well and your butter and butter your tin and
Drest on flower yⁿ fell your pye you must Lye y^e
thines wⁿ under and y^e thickest atop -

To make an Almond padding Cos pattan receive
Take Three quarters of a pound of almonds blanch

them and beate them very fine and put Eleven
Eggs all butt Eight whites very well beaten and
three quarters of a pound of melted butter Clear them
Scaree three quarters of a pound of loafe Sugar
and a bout two Custard vepps full of Creame
so bake it

✦ Cos patton To Stew Carpe

Take your carpe and dresse it Clean when
you open it keep all y^e blood and soe lay your
Carpe in your stew pounn and put what blood
you get and a littel water and the rest white
wine put in some mace with Lemon and
Nutmeggs a bunch of Sweet herbs and stew with
some two Anchovies and a few Oyster when it
is tender put in Lump of Sweet butter and
shake in some flower to thicken it with and serve
it up with pickle this is a good way for a Lent
but Lett the wine be Clarred and serve it up
with some herbs Shred put amongst

✦ Cos patton To make Goosberry Wine

Take 24 quants of Goosberys gotten Dry and
picke them take 13 quants of Spring Water

after it well boyled and seumbid Then Cruse your
goosberrys and when the water is cold put it to
them let it be with them 12 or 16 Hours then drane
it of and measure your liquor by a statute quart
and let it run through a fine sive put to every
quant three quarters of a pound of Sugar one half
loafe and the other halfe Lisbonn Sugar save two
pounds to put into the Barrell when you
Clarifie it with one glasse of new bearme Stop
it up close for half a year and when you bottle
it put in every bottle a peice of loafe Sugar

✦ Cos patton To make Cowslap Wine

Take six gallons of Spring Water 12 pound of pow-
der Sugar 4 whites of egg beat them and put them
into the Sugar and water cold let them boyle
three quarters of an houre seume it well and when
it is cold put in 4 Spoonfull of ale Yeast three
ounce of Syrrup of Sytron beat it well up with your
bearme and put in three pecks of picked Cowslaps
lett them worke three days put in two Lemmons
cut with the Rhines then Lett it stand 4 days then
Tun it up and put in two quants of Rensh or

white wine stop it up close for a month then
bottle it and put in each bottle a sum of Loafe
Sugar it will be two months in the bottle before it
is fit to drinke

† To Pott Beef like venison ^{red for some}

Take eight pound of buttock beef and skin it
and slash it yⁿ take 2 ounce of black pepper
and knock it not to smole yⁿ season your beef
very well with it and let it lye in the season
ing 2 dayes and turn it once or twice a day as
it lyes on the 3 day in the morning wipe all
the peper of on it and season it with a little
peper yⁿ att night send it to the oven with
2 pound or 20 pound and half of butter ^{as}
as your butter is goodnes if you would have
it red for some you must cutt your beef in
lices and sprinkle it over with salt peter and
and little common salt and lye one side of the top
of another so lett it lye 2 or 3 dayes and turn it
once or twice a day yⁿ when you are going to
send to the oven wipe itt and season it with a little
peper and salt yⁿ bake itt with as much butter and
when itt is enough cleave y^e butter from itt yⁿ

mash your beef and chop it very small when
Chopp it pour in ^{sum} of your butter and a little three
maice and nuttmuges and a little lemon pill shred smal
yⁿ butter your potts raised with butter so putt your beef
Close downe so pour your butter and sett it whear it will
not shake before you season it sprinkle it over with
littel salpeter while itt is hott

not good

† To Pott Beef like Venison

Take eight pound of buttock beef and skin it and
slash it yⁿ take 2 ounce of black pepper and knock
it not to smole yⁿ season your beef very well with
it and lett it lye in the seasoning ^{off} day and
turn it once or twice a day as itt lyes on the 3 day
in the morning wipe the peper of on itt and season
it with peper and salt as you would do for caten
yⁿ att night send it to the oven with 2 pound
or 2 pound and a half of butter or you may put
3 pound all after as your cutt or is a goodnes
lye it up and bake itt w^h it is tender pour
your butter from it so shop y^e Beef and as you
Chop it sprinkle in sum maice and nuttmeg
so felly your potts as you do for other and pour
on your Cutt ^{not good}

To Make a Pound Cake

Take eight eggs then take a pound of fresh butter that
has been in rose water y^e beate your eggs with a litle
brandy a litle sack a grated Lemon a Cheunc oring rine
shred y^e mix your butter well with your eggs till
your butter have taken up all your eggs y^e put in
a pound of soft suger scarsest and a pound of Corns
well washed picked and dryed and plumyred
by the fire and coult y^e mix itt well y^e mix
in by degrees a pound of fine flour and beate itt well
and putt in an ounce of Candied Lemon and an ounce
of Candied oring so beate itt well and butter your gath
and beake it

To Make Oyster Loaf

Take a fresh Loaf and Coff w^holl in the top y^e
take out all y^e Crumb y^e take your oysters
and shod them In pan in thare own Secker w^h
beard then and put to them a litle nutmeg a litle
mace a litle white peper and salt and sett
your pan on againe und a litle white wine
und a sumps of butter and shake them together
and mix them to y^e Crumb and so putt itt in your
Loaf so beake it with butter

To Make a White seede Cake

Take 9 eggs and take out all the streins and beate your
eggs with a peneworth of brand or half brandy and half
sack and grater in a Lemon rine 2 peneworth of masee
shred and a litle nutmeg y^e have a pound of fresh
butter and wash itt well and lye itt in rose water
all night then work itt well till your butter have
taken up all your eggs y^e mix in by degrees a pound
of soft suger scarsest and dryed and a pound of fine flour
dryed und coult y^e beate itt very well and when
you see itt looke very white then putt in an ounce
and a half of Caraway seedes and cleane them well
from the dirt y^e putt in an ounce of Candied Lemon
and an ounce of Candied oring und an ounce of Clove
so beate itt well and butter your gath and beake
itt in a precey Quick oven

To Make A Tregecy of Rabetts

Take 2 or 3 couple of rabetts and cut and cleane
them from the blood but Do not wash the blood
to much away for you will wash the sweetnes
of them y^e put in as much water as you thinke
will cover y^e 10th the water Boyles putt in an ounce
stuck with 2 or 3 Cloves und sum mace a bunch

6² Carbes winter savory time sweet margram and
parsely but just a Sprig of every sort you putt in
your meate and a little salt and smie them easely
till you think they be a littel more then half
enough yⁿ run them throrow a Sive and take
out the onyon and Carbes yⁿ frye them in Butter
till they be enough as they frye make Redden
The Sauce Take a littel of the Broth and thicken
half a pound of Butter and Dredge in a little Cloves
and lett them have a sharp Booye or 2 then three
ett of the fire yⁿ take the other part of the Broth and
lett it on the fire with anchouey and a littel Clove
and Lemon pill shred and a little mango Butt a very
littel for fraid it maken it so strong as you will
or 2 of oyster pickle yⁿ shake your Sauce and meate
well together and Dish itt up hott with oyster
Capers and Coucombers and whatt other Pickells you
please - not good

To Make A freysey of Cabells ^{another way}

Clean them and Cut them in pees but not to little
pees yⁿ season them with a few carbes mace nutmeg
peper and salt and lett them lye about half
an hour then prepare your sauce you must

have sum strong broth and 3 or 4 Spoonfull of bitan
gravy and wone Cloves of Shallott But lett it but just
boyle a very littel and take itt out and put in a pece
of anchouey a littel oyster pickle a pece of Lemon pill yⁿ
Clear sum Butter from the Drays and made itt hott and
lye your meate in and frye itt till you think itt be
tender yⁿ take itt out and Dredge the Butter from itt and
put itt in a stee pan and yⁿ serve hott to itt and lett
them stae easely wⁿ you think y^e meate is well Jusied
of the sauce put in sum Capers sum whole and sum shred
and a few mushrooms sum whole and sliced and 6 or 7
pickled oysters yⁿ put in sum thicken Butter
and mixe these well together and Dish itt up ---

not good

To Stue Hare

when you have Cleaved your hare Cutt itt in pece
pees and hack itt yⁿ sett itt onto stove in half water
and half ale you must put in as much to stue itt in
as you think will be convenient for the sauce if itt be
an oyle hare you must put in the bigger quantity
because itt will be longer in stuen as itt stues putt in
a little Lemon pill a bunch of carbes an onyon stuck
with Cloves when you have stued itt and it is tasted
of the onyon and the carbes take itt out wⁿ you think
sum turn over

6
10
11
12
14
The hore is almost tender enough y^e take as ^{the} ⁱⁿ
ore of Caries and mix a litle flower to itt to litle
itt with and thicken in a litle butter when you have
putt them in put in a litle water when you have put
in that put in a fill of Caries a litle mase and either
a litle Lemon pill shred or put in apere to give itt
a tast or you may stue itt with a litle water on you
and carbes and when you have well stimed itt take
out the carbes and put in sum Caries as much
as you did ale and sett itt over y^e fire and if you
have any strong broth or brown gracey set it out
with itt and y^e water before you putt itt the Caries
when you think itt is boyled enough Lih Graditel
flower as before w^h it is almost enough Take a
litle broth up into a sawspan and mix 2 or 3 spoon^{full}
of oyster picale y^e thicken in half a pound of
butter if you have anchoves you must put in
apere but you must not let itt be so strong as you
can just tast itt a but the other ingredients you may
have a litle nutmeg into your butter but shave itt very
thin y^e mix this to your hore and shake itt well together
and serve itt up with supes and and slices of Lemon on
the top and so itt is done not good

+ To Make ginger bread Cakes 15

Take two quarts of flower one pound of treacle one
pound of suger half a pound of butter one penworth
of ginger sum Cloves and sum mase and one nutmeg
half a penworth of Corianders seeds and half a penney
worth of Carryway seeds and a Candie Lemon pill
two eggs you must melt the butter over the fire and
take it of and put the treacle and suger into the
pan and mix them well together and if the Butter
does not melt the treacle you must set itt all on
the fire againe you must mix the spices in the
flower and you must mix itt all well together to
and not roll it out but make it up in your
hands

+ To make Barley gruel

Take 4 quarts of fresh water 3 ounces of pear Barley
half a pound of Curraines an half a pound of raisin
the Lemon liquors of an ounce of Annison a litle
mace sweet itt with suger and brack wine to your
taste

† To make Checake

take three eggs and beat them very well and as you beat them put in as much greated bread as will make them thick and put to them ~~three~~ ^{or four} eggs more and beat them all together then one quart of Sweet Cream a quart of a pound of butter put the Cream and butter over the fire when it boyle putt in the eggs and bread for them well and lett them boyle till the be thick then season itt with Salt Sugar and rose water Cinnamon Corron ~~allnus~~ which you please for the past take ~~eight~~ of fine flower one pound of butter rub itt ~~in~~ ⁱⁿ against of a pound of Sugar two Spoonfull of rose water make itt fit to rould itt as thin upon papers

† to make of Lemmon to stewed pullets

take fatt and young pullets when the are made read take out the breast bones and fill the breast with the skin and the flesh with a good forch of veal and marrow season itt to your tast lard sum of them with very small lard then putt them into your fire pan

with strong broth and littel white wine lett them boyle very slow till the be very tender for your sauce take sum white wine and gravey and a good quantity of fresh oysters two or three Lemons small cut a littel season lett these boyle together first before you putt them upon your fowles shake in a littel burn butter with as much draw butter as will make your sauce thick all over and about your fowles put sweet bread cut and fryed pallan and sheep young boyld and forch lett your sauce be very hott putt horse redish and Lemon all over

† To make Coek Peas Porridg

Take a leg of beef for strong ~~broth~~ ^{broth} Take the Orroath of a haught a beef and putt in to it sweet herbs peper and salt and the pulp of sum white Peas a littel mint sum fry Sorrel and corn saltett boyle them all together with a good lump of Salt butter and a butt of bacon putt sum dry hant rub at the bottom of the dish and pour itt on with two or three peice of butter when in green Peas time us above but not the herb tyled but put in green ynd fred sum of the Peas what boyle first the bech wash and pounded and sum of the licker putt in shake sum butter and putt in in sum burn butter

To Roast an Eale

Take y^e Eales strip them of y^e skin to y^e tale
lash itt on both sides rub itt over with pepper and salt
then take Savory and time untill ~~the~~ then
very small and mingle itt with butter and fill
up y^e slashes and draw on y^e skin againe ^{turn}
them and tye them to y^e spitt taste the take
some gravy and a bundle of Savory and time and
a whole Onyon and boyle itt then take y^e herbs that
were boyled in itt and a littel pearly boyle greene
mince itt very small put it into y^e sauce and after
mince Capers two Anchoves some butter and
shabe them together

To Paste for Tarts or mince pyes

Take three quarter of a pound of flower put to itt
two yokes of Eggs then make y^e liquor boyle and
put in half a pound of butter and make y^e past
indiferent stiff

To Preserve Green Plumbs

Take the plumbs when they are green and Corde
them in warme water and pill y^e thin skin of them

then put them into y^e water againe and lett them
stand by a soft fire close Covered till they looke green
againe Clarifie one pound of Sugar and boyle itt to
a full Syrop and put half of the Plumbs into itt and
boyle them very leisurly and lett them stand 3 days
then boyle the Syrop by itt self againe and put itt to
your Plumbs then keep them for your use

To make Orange Creame

Take y^e 6 larges oranges and 10 Yokes of Eggs
well beaten then mix them with y^e Juice of y^e Orange
sweeten itt well with ^{white} Sugar and put two Spoonfull of
Rose water lett it run throught a bag set itt over a
Chaving dish of fine stirring pitt all won way
continewaly till it be thick then put in a littel peice
of butter and when it is melted take itt oft and stir itt
till it be cold some Creame sweetned with Sugar and
mix itt as you like

To make Jelly of Pippins

Take the best Pippins or hard apples you can paire
them and pick out all the spots and styse them
into faire water as you paire them and take care

Neither Coope nor Cernall goe in Glysing as many as
will make y^e Liquor very strong then set them on the
fire and let it boyle till the juice of y^e apple be out or
the apples is tender then take it from y^e fire and
hang it up in a strainer and let it stand one houre
to settle take a pint to a pound of your best Sufe
suger set it over y^e fire as soon as y^e suger is melted
let it boyle as fast as you can have ready a candied
Orange pill cutt in thin slyes y^e juice of two or
three Lemons strained when you see itt begin to jelly
and put in the Orange with a litle Cump of suger
which you must keep out let itt boyle a litle till it
jelly very well if you please put a litle Musk
or Ambergrace then put it in glasses with a litle
Orange in every Glass much better to put
all the suger in that first

To preserve China Oranges

take
Boyle y^e Oranges in two waters till they are boyled
a enough then take them out and cutt off the tops
and cut out y^e seeds then put y^e spon againe and
drye them up severaly in sifens then make a
syrups and put them into, let them boyle very fast

that they loose not their Colours when they are boyled
enough pour them into a bason and let them stand till y^e
next day then make a jelly wth joyppius and let them just
boyle in it then take them out and take off the Syrup
and put them into y^e glasses and your jelly wth them
you must keep some jelly to cover them

To make Lemmons Cream

Take two quartes of Creame boyle it on a quick fire wth
the pill of one Lemmon with a litle mace and put into
it a pint of new milk and let it stand to coole in Cold
water 12 hours then take y^e uppermost and lay suger
betwixt every ley and so serve it up

To make Lemmons Cakes

Cutt Lemons in y^e middle long ways take out y^e
meat whole as you can clean from y^e skin then take
half y^e weight of double refined suger and boyle it
to a Candy height then the meat of y^e Lemons being draind
from the juice but not crushed put it into y^e Candy and
set it together and let it stand a while and wallop but
not boyle then put it into glasses and set them in a stove
when one side is Candyed turn it and let y^e other side
Candyed

To make almonds Custerts

Take a quart of Creame and $\frac{1}{2}$ of allmonds beaten in boyle them with y^e Creame with a blade of two of Mace then straine it through a haire sieve and sweeten itt to your taste then take Whites of Eggs beaten to a froath and when y^e Creame boyles pour them in keep them stirring till boyle a little then take it and pour it into Cups

To make fruit Creame

Take y^e pulp of any fruit and to half a pound of that pulp take three quarters of a pound of double refined suger beaten and finely seret and the whites of Eggs beaten up to light froath and beat it an houre and out in a quart of an hourse put in a spoonfull of that froath and when you have beate itt like biskett for an hour and halfe it will be thick like Cream that is churnd almost to butter and very white if it be white fruit and if red it will be red it must be beat when you send itt in or els it will fall and Chang its Colouer and if you have anny left itt is beat a game half an houre with one spoonfull of froath of Eggs this is all that is to be done to any

fruit biskett it must be dried in a stove and when they will come of y^e papers turn them of to clean papers and dry them and so keep them dry

To make Candy Pearberys Grapes and Goosberys after you have preserved them as before dip them in warm water sudanly to wash of the rosey Syrup then dry them over with seret suger as you doe flower upon fish to frye and so set them in a warme oven or stove to dry 3 or 4 times aday and never let them be cold till they be dried and they will sparkling Diamonds

To make Clear Cakes

Take your goosberys before they be ripe cut of y^e stalks and topes and boyle them till y^e water be strong of y^e goosberys boyle them as fast as you can for fear of being red there must be a point of water to 3 point of goosberys strain it through a jelly bag into a point of this liquor take a pound of double refined suger sett it over y^e fire in a bason till it be as hot as you cannot endure your hand in it let y^e suger be finely beaten then put your suger in but besure it do not boyle then put it in y^e glasses set them in your stove till they are candied and given you then put them

Put upon glasses and let them stand till they are
Candied then cut y^e Edges heat y^e glasses and they
will slip you may make any sort of Clear Cakes
this way

To Make Clear Cakes of Currant
Gooseberys and Rasberys +

Take a pound of Currant pickt clear from y^e stalkes
put them into a sifter dunked set in a kettle of
boyleing water as y^e Currans sinke power y^e juce
offen from them especially if they be white for fear
y^e standing may loose y^e Colours to a pound of
Liquor you must take a pound and quarter of a pound
of double refined suger take your suger in lumps
and dip it in y^e water and so let it melt into a shell
then set it upon y^e fire and let it boyle to a Candy
height have your liquor in another shell that
it may be very warme when your suger is
ready mix it with the liquor very well then put
it into your Cakes glasses and be sure not to keep
the fire to hot but a constant heat in y^e skone
To Clear Cakes of Red Currant you must take an
oz more then they doe for the other to a p^t of y^e juise
of red Currans & a p^t of the juise of y^e Gooseberys
or else they will not be so good

To Season a Calves head pye 25^t
Boyle y^e Calves head cut y^e flesh a bout the oyes
of an oyster season it with sweet seasoning and
a littell salt.

To Season a haire pye
par boyle the haire and take out all the bones and
beat the flesh in a Morter with some flat porke
of baken then soke it in Clarrett all night the next
day take it out season it with pepper salt and nut
meg then lay the Chine bone of y^e haire in y^e
Middle of the pye wth the meat a bout it

To Make a Calfs foot Pudding + good
Take 2 Calfs feet and mince y^m very small grate to
y^m a penny lofe and a half a pound of Currans and half
a pound of beef suit cut small and cloves mace and nut
meggs powdered small a littell salt and suger and Candied
Lemon and orange pill sliced two or 3 Spoonfull of sack
& eggs mix all well together with your hands Cutte y^e
your Cloth well and tie it pretty close and lett it boyle
about an hour then take it up and y^e Sauce must be
Sack butter and suger

To Make a Carpe

Let them bleed at y^e lower finne and lett them stee
in their own blood wth Clarret wine take some
of the liquor that itt is stee in pepper and Salt horse
Reddish and sweet herbs serve it up with butter &
Anchoves some Pickled Cyters some french bread

teste take some of liquor and shake in some Ham butter

To Make fforst Meat Balls

Take Beale and good beefe suet and beat it small
put to it 2 eggs and season it with salt Cloves mace
nutmeggs some sweet herbs chop small beat all together
and put a little flower to it make in balls and frye
them for use

To Make french Bread

Take $\frac{1}{2}$ of a peck of flower put to it 2 eggs &
a point of good Berme sprinkle in a little salt then
make it into Dough wth a little milk and water
warmed and a little peice of butter mix it light
and set it by y^e fire to rise $\frac{1}{2}$ an houre then lett
your oven be ready and make it into little loaves
or Bowles and bake itt

To Make Pudding

A Quacking almond Pudding

Take a point of Cream and boyle it and take
10 yolks of eggs and as many whites beat them well
and put them into y^e Creame beat $\frac{1}{2}$ of allmonds
very small beaten with Rose water and stean
them into the Cream and eggs with half a grated
nutmeg or more season it with salt and suger and
a spoonfull of flower butter a Napkin and flower
it a little and put the midding into it and put it
into a pot of boyleing water and boyle it an
houre and half for Juice butter Sack Rose water
Suger Senevon

A Quacking Pudding

Take a quart of Cream and season it with salt
and put to it 3 spoonfull of fine flower take a grate
nutmeg and wet itt with a spoonfull of Rose water
strain itt through a fine Cloath into y^e Creame then
take 12 yolks and 8 whites of Eggs beaten then well
and straine them to y^e rest and wet the Cloath
and flower it or only rub it with butter very thin

28
and tye it up close and put it into a pott of boyle
ing Beef or Mutton Broath and lett it boyle just an
houre then serve it in with Malted butter Rose water
and water and suger if ye beefe be any thing
Salt put in in ye pudding and if you like
put into good pudding before you boyle it as much Juice of
Spinnaigh as will make it a light Green Coloure and a sprinckle
of sweet flowers To Make Church Wine +

Tap your Birch trees ye latter end of aprill or ye
beginning of may but do not lett your Liquor be too long
in gathering 3 or 4 days at ye most boyle your Liquor
before you put suger to for about 1/2 of an hour to
every Gallon of Liquor put 2 pound of suger if ye
suger be coarse put in whites of eggs beat together
and when it boyles aground scum will rise keep it
boyleing while anny scum will rise when its of
same Coolness of ale wort when they put Darn
to it put good ale yeast and lett it work as ale will
do lett a boddle swim at the top and stir it 2 or
3 times aday when ye find it has worked enough
smoak the Cask with Brimstone and if you have
it strong to every Gallon put a pound of malice
Crassens just Chopt without cutting them to small
put them into ye Cask just after its smoaked and turn

ye Liquor upon them and lett it worke and in a day
or two close it up do not bottle it till michaellmas or
longer if it be sweet but I never put above half
apound of Raisons to a Gallon or three quart of a
pound at the most do not put suger in ye botels
for that makes a jeliling

J To Make Lemmon Wine
Take 3 Gallon of water to 3 pound of white suger
and seven Lemmon Prise them and boyle the skins
with the suger and water about a quart of an hour
and scum it clean then lett it stand till it is almost
cold and squeeze all the Juice in and put them
in it so put it all together into a close vessell and
lett it stand 2 or 3 dayes then bottle it with a
Lump of suger in each bottle it will be ready to
drinck in a month time

J To Make Jelly +
Take a Knocke of veale and stitt it lay itt in
all Night then take it out of the water and put
into newthen pottin with 2 Gallons of water
and a half a pound of Hartshorne and lett it boyle

31 gently for 6 hours till half or more be consumed
then pour it through a strainer and let it ~~boile~~
stand till y^e next day then take away the
top and bottom cleane of and put to the
clear one pound of double refined sugar half
a pint of sack 2 nutmeggs sliced an ounce
of whole Cinimon broken ablad or two of
large Mace the juce of 6 Lemons the whites
of 6 eggs beaten well then putt all this Coude
together into a skellet and set it on the fire
and make it boyle leisurely for quarter of
an hour or more still stirring it then let it
Jelly bagg be of the thickest Cotton you can
gett dress it with a lemon and sprig of rose
mary then run it into y^e glasses

To Make Water good
Take a quart of Cream and boyle it with Cloves Mace
Cinimon and Ginger or any other Spices you have among
they shall tast of boyle the spices the Milk till it tast
strong of the spices when it is Coude take it clear from

the spices and mix it thicker then you see for pancakes
then put the half a pint of sack and sugar to your tast
see bake them

To Make Orange Pudding
Take a Quarter of a pound of Candie orange slice
it very thin the yolks of 12 Eggs beat them together
untill ye orange be dissolved then putt to it 3 Quarts
of a pound of sugar one pound of melted butter
beate all these very well together so putt it into the
dish with a thin past then bake it The orange and
Eggs must be beaten with a Jadele or silver spoon
in a bason and not a mortar

To Make Orange Pudding
Take the rind of 4 Oranges and boyle it very tender
shifting your water oft to take away the bitterness
then cut it in small peices and put it in a Mortar
and a pound of it very well then putt in ten ounce
of sugar and beat that very well then putt in ten
ounce of butter and beat it very well in take
4 yolks of ten Eggs and beat them a little then
put them in your Mortar with the rest of
then beat them all very well together have in

32
redness very thin crust made with flower
and good deale of butter and suger you must
lay your thin past under and over your dish

J J + So make Pastifia Crislett

Take a quarter of a pound of bitter almonds and as many
sweet ones blanch and beat them into a past with
white with a little Orange flower water then
put to it y^e yolks of Eight eggs with 6 Whites
beaten to a froath and stirring it well in y^e
morter to the almonds then put in a pound of
double refined suger sifted and half a pound of
flower well dryed and when it is well mixt put
it into butterd paper moulds long or square sift
suger over them before you put them into y^e
oven quarters of an houre will bake them

J J + So make Balsme Wine

Take 9 gallons of Spring water 13 pound of best powder suger
boyle them together gently in pan or Iron pot Come
it well then pover it into a tub to coole until it be y^e
temper of Wort when barm is put to it have ready 2 pound
of the tops of balme true it a little then put the balsme

33
into the barrill with one pennyworth of barme then
pover the suger upon it and stir it ~~anast~~ in 2 or 3
houres for fore and twenty hours together the stop it
put close for a forth night or 3 weeks then rack it off into
Clean Caske and add 1 or 2 pound of the same suger with
a pound of balme then let it stand 4 or 5 weeks more
well stopt up then bottle it off with a little suger in every
bottle

If you would have it have the renish flower
putt into your Caske some of the flower of Cleren
when you rack it off out it will not be pale

J J + So Make Rice soope

Take a necke of beale boyle it in water till
y^e broth be strong and pretty thick then straine your
meat from y^e broth throught a sieve then boyle thickes
rice in water boyle it till it be soft and dryed then put
ye rice to y^e broth with a bottle of white wine in a stew
pan and clep some spinage sovell time and paricely
butt not small and fry y^e well in butter a good
quantity of milkmeoz Cloves and mace boylet and
serame throught a fine rag boyle these all together
to your last fry bread sipit in butter and when you

34
thick up with in your torts with lemon pill and
if you have a Duck or pullet put it in and garnish
your dish with Lemmon and heapes of rice for
serve it up

So Make a Gravy Soupe

Take a ~~beef~~ ^{beef} of fresh beef and
a ~~quart~~ and sell ~~that~~ ^{it} to boyle put in
some mace and ~~black pepper~~ black pepper
and a bunch of sweet herbs fry one halfe of your
beef very browne and boyle them altogether over
night and when they are well boyled strain ym
out and when you must use it scum of the top very
well and put in a little parmisley with a spoonfull
of ~~egg~~ ^{eggs} a few morels and truffles if you please to have
it rich a best pullet or two tenderly boyled if you
have them and cut in peices some fryed bread or
fort meat balls for boyled it up with a little grated
bread to thicken it as you please and serve it up

So Make Conslip Wine +

35
Take six Gallons of water and boyle it an hour and
quart: it self allow six quarts for mast then put in 12 pounds
of good sugar scum it well then take it up into a sweet
vessel and when it is a little warmer then milk strain
Cows put in goat pecks of Conslips mix them with your
hand and if it be of good temper put in a pint of fine
barne as you thinke will doe scum it up and leave on
y^e bowls in and fling a cloth over and stir it as it mix
let it stand 2 days and a night then put it through
a haire sieve in y^e flowers well with y^e hands
then turn it be sure the tassel be full stop it close and
let it stand three weeks then draw it of into another
vessel and put into it 2 penny worth of Ising Glass
cut very small and half pound of fine soft sugar
stop it close for 3 weeks then bottle it very dry bottles
and let y^e Corkes be new and sound and well corked
keep it coole

So Make a White Soupe +

Take veale and boyle it to streng broth then strain into
your stomp an scum of all the fat put in a bunch of sweet
herbs and two or three cloves peper and salt to your tast
put in a newis ~~gum~~ and varmegill lemon pill

76
Juice and nutmeg a little Sage about it very well
and thicken it with butter and flower but in
six or eight spoonfull of Cream put in the Juice
of Lemon and a little white Wine and serve it up

Q R + To Make a Goosberry Tansy
Take quart of Goosberys boyled tender bruse
and strain ye Goosberry and take six Eggs beaten
them well a little grated bread and a little flower
and a little Cream then mix them with goosberys
season itt with nutmeg and sugar and a little
rose water and frye itt in sweet butter and
melt some butter and spuce in the juice of
orange and some sugar and powder itt all over so
serve itt up

Q R + To Make Italian Balls for supper
and a second courses
Take a Capon or Turkey take out all ye bones and
skins from itt swred itt very small then take a hand
full of grated bread half a grated Nutmeg and hand
full of Corrans plumpst in water a spoonfull of
Cinnamon powdered a small spoonfull of sugar and half
a spoonfull of old Cheese grated bread into it 3 Eggs

and as much Cream as will make itt up into 3 parts
put into itt a little flower to bind itt together
with and make itt into flatt cakes what shape ye
please let your frying pan be ready with a good
quantity of sweet butter very hott put them in
and fry them leasurely to prevent burning them
put them on a Mazerine dish powder upon them
a little of ye sugar they were fryed in grate
in a little sugar upon them to serve them up

Q R + My Lady Braidshans Pisset +
Take a pint of Milk something better than new
lett itt boyle then lett itt stand till itt be coole then
take a pint of ale a good deale of sliced nutmeg and as
much sugar as will foreten your Pisset then your
ale has boyled put in the yolkes of 4 eggs and ye
whittes of one well beaten then powder on your milk
and set itt over the fire till itt be a good thickness so
serve itt up if you please you may put in a few slices
of bread

Q R + Goosberys Wine +
Take four Gallon of green Goosberys and to every
gallon as much spring water beat them in a mortar

30 Take all the juice be out and strain them throught
a Cloath till you have all y^e liquor and then
beat them with y^e watter strain them and to
every gallon of liquor Take three pound of
Leaf sugar and lett it stand 24 hours in a stene
pott often stirring it and then stop it up close
Close for three weeks then bottle it and to
every quart bottle and ounce of sugar and
a gill of sack and Cork itt Close but ~~put in~~
a quart of goosberry ~~to make a pound~~
in stead of y^e wine to every gallon

To make Orange Wine +

Take six gallons of Spring water 12 pounds of the
best powder sugar the whites of nine Eggs put the
sugar and Eggs into y^e water when it is cold then
boyle it a half an hour and scum it till it be clear
when it is cold put in six spoon full of beam and six
spoon full of Syrup fittern or Lemons beat them well
together then put into y^e liquor y^e Juice and Rind
of fifty Orange but none of whites lett all these work
together three dayes then put in three quarts of white
wine or Rensish then stop it up Close in a barrell and
lett it stand one Month then bottle it and Cork it well

To make Cock Ctle +

39

Take a cock and flea it and parboyle itt then beat it
in a Mortar then steep itt in two quarts of sack 24 hours
then stone 2 pounds of Ralsons of the sun and beat
them with a quarter of a pound of Dates then take an
ounce of Cloves and mace mixe them with the rest and
put in a baggs and hang itt in a vessel of 15 Gallons of
strong ale before itt have done working lett itt hang 13
dayes then bottle it and put in every bottle apiece
of sugar then Cork itt Close itt will be ready to drink
in a night but if itt stand longer itt is better Madam
Glets way is 2 Quarts of sack to 8 Gallons of ale
and 4 pounds of Ralson in all things as above
writ

To Preserve Raspberries with seeds

Take 3 quarts of Raspberries 2 pound of sugar Juice half
your Raspberries then put your juice and whole raspberries
and sugar together and mash your whole ones very
well and lett them upon the fire when your sugar is
very well dissolved lett them boyle as fast as you can till
itt be of a very good jelly then strain itt very Clear
and pour itt in to y^e Potts or Glasses as fast as you can

80 To Make Gooseberry or Curran Wine

Take your gooseberries very ripe and pick them brise them in a Mortar to every Gallon of fruit take a Gallon of water well boyled and scummed then put y^e fruit and water into an earthen pott so let them stand close covered 24 hours to gūfuse then let them draine through a haire sieve and to y^e Clear Liquor putt for each Gallon of Liquor two pounds of sugar then putt the Liquor and sugar into an earthen pott close covered and sett it into a seller for a month then open it and take of y^e scumme and bottle so much of it as is clear and to every quart Bottle putt six ounces of sugar Corke them close up sett them in a coole Celler this wine will be brisk and good at fouer months old and will keep well for a year this receipt will serue for Rasberries or strawberrys or any other fruits only Cherres excepted

81 To Make Curran Wine

To every quart of Currans putt a quart of well boyled water and let it stay as long as you would do for ale keep it close covered you must brise your Curran very

well and every three Quarts of wine you must putt 2 pound sugar as it runeth off then putt it into some Caske that it may work but putt noe barne to it let it worke as you would doe beare and stre it every 3 hours and take the scumme of as it comes when it has gone rising then turn it and let it stand till near Matrimon and then bottle it and ca

82 To Make Wiggs

Take a pound of flower dry rub in it 2 pound of the best butter very fine then putt in one penny worth of Cloves and mace finely beaten alittel salt 3 yalks and one white of an Egg well beaten a Spoonfull of Saek and as much rose water then putt in as much de barne as will wet it to a past then mould it upon a table light and well having half a pound of sugar finely beaten and as you mould it strow on your sugar and after your sugar is in mould it well and sett it to rise a guine the fire half an hour if it be Cault weather if not let it lye upon the table whilst it lyes to rise on your paper cut them fit and dry them well that you doe not scold soe make them up backe them in a pretty quick oven which must be cleared by that time y^e Wiggs are

42
make get them in and as soon as you see ym Coloured
draw them for they must not be baked hard for
that will quite spoile them

Q 3 X 60 Make Lemmon Puffs

Take a pound of Sable refined Sugar sieve it
and grate the yellow rind of 2 Lemons into it y^e
beat y^e Whites of 2 Eggs to froath mix y^e froath
Lemon and Sugar together and beate them again
while then squirt it into Jumballs and bake them
upon tin sheets dusted with Sugar if the bottom
right the bottom will be as pale as the top

Q 3 X 70 Make Dutch Biskets

Take 2 Quarts of flower rub into it a Quarter of
a pound of butter then put into it half a pint of
ale yeast and a bout half a pound of Carraway Comfits
and make it into a tender past with new Milk put
warm then make it into rolls a little thicker
then Wiggs and let them stand half an hour in
the oven then draw them and cut them in slices and

43
get them in the oven againe to dry
Q 3 10. Marinate Smelts Soles Trouts or y^e Chumpe
of Samons

Take a dosen Trouts or any of y^e fish above said
skilt them and wash them very well then dry them
well in a cleane fry them in two pound of Clarified
butter or more according to y^e bigness of the fish fry
them pretty dry and crisp then take them out of y^e pan
and let them stand in y^e liquor till they be cold
To this quantity of fish take a quart of white wine
and as much white wine vinegar a little handfull
of salt wine or ten blades of large mace 12 Cloves
and one nutmeg and a rose of ginger sliced three
or four little branches of rosemary at much time
a little sweet Majoram and winter favour one or
two bay leaves one lemon or orange sliced or
half of each put all these together and let them
boyle almost a quarter an hour upon a temperate
fire Let y^e fish be put into a deep dish or milk pan
and put this liquor hot into that it may all mix with
y^e fish and what it was fryed in if you like it
you may put in half a pint of Sallet oyle but

48 Many not loving it it is best to put in none
but as you please when you eat it

This you may do by y^e Tayles and Chinses of
Salmon let them be covered with liquor and
they will keep six weeks as you spend them
put in more fish one pickle will serve a
double proportion

9. 7. 50 Make Orange Marmalitt

Take your oranges and pare them thin y^e
boyle them till they be very tender then
take y^e weight in double refined Sugar Cut your
oranges and take out the pulps have ready your
Sugar with only as much water as will dissolve
it when it boyles flume it clear put in y^e oranges
and boyle it till it be clear and thick before it
be boyled aenought put in y^e pulp being first
put tharow a haire sieve when it is just ready to
come of y^e fire put in y^e Juice of Lemons to make
it a little sharp

49 10 Make Surrup of Elderberries

Get ripe Elderberries and pluck them from the stalk
and put them into severall pithers set the pithers in
a pan or pot, and as the liquor comes, pour it off
and set it in again as often as you think fitt
then take a pound of Sugar to a quart of Juice and
boyle it pritty well and pritty thick if you fear it
will not keep well set your bottles in the Oven
Gently warm for fear of breaking them drink
three spoonfull of this Surrup every morning
fasting the like when you go to bed and
use exceciffice tis good against the Scurvy

11 make a Cake without Caste

Take 11 pound of fresh Butter take it to Cream
then take two pound of white Sugar dry it well
and beate it small mix y^e Sugar and butter well
together then take four pounds of flower dredged
mixt it with y^e butter and Sugar put in one
point of sack then take eight Eggs to each one
pound of flower y^e yolkes and Whites
beat severaly whiff y^e whites to a Curd which
will take half an hour at least mix y^e whites

46 first with other things then y^e yolkes take
four pound of Currant well washed and dreyed
before the fire and mixe them hot have ready
one pound of almonds blanched and cut long ^{ways}
as thin as you can and mixe them with half an
ounce of mace and as much nutmegs pounded
small then you may put in whatt sweet
meates you please this is to be done in y^e same
order as it is written and take care that your
thing be exactly weighed before any be
mixed beating them up then y^e are to put
in to the hoope and put two or three sheets of
brown paper in y^e bottom to keep it from
running out after it is risen and Coloured
cover it with a sheet of brown paper before
you stop your oven let it ly two or three
hours

J O + Orange Water

Take y^e Yellow parings of 30 Civil Oranges
put to them two quartes of best Brandy and two
quartes of sack let them Infuse ~~for~~ and forty
hours being Covered in a pot then still it &

in a Cold Still you may take three quartes of Water
sweeten it with a lump of double refined sugar
and mixe the small and strong together as you please
and just give it a Colour with Saffron if you
would have it perfumed or finer than ordinary
you may add a small quantity of leafe Gold, Musk
and Amber grece

J O

To Make Thin Chees

Take 2 quartes of milk warme from y^e Cow
Boyle a quart of Cream have ready a pint of
Cream more upon y^e fire then put all the Cream
into your milk and put your runnet in when it
is come in put the fleeting dish down in the
middle and let it stand a while whay it by
degrees with as little breaking as you can then
put it into your fat and lay a small weight
upon it and add more by degrees you must lay it
in a fine Cloath not dye turn it often and lay
it in grass we never use a Cloath but make it in
a straw fat loose from y^e bottom and have either
bottoms ready to turn it on

48 J. X So Make Orange Posket

Take of the best Civill oranges as many as you please and pill of the rine pritty thick then boyle them in three severall watters till one half be consumed then draine them well from y^e water and rub them throught a haire sieve then take double y^e weight of them in loafe suger finely cleared then beat them and all y^e suger well together in a silver or pewter dish and set it over a chafing dish of Coales not too hott and let it boyle slowly till it come to a Candy height then take a sheet of white paper and wet it a little to make it leave then put it on and have another ready to lay over it and whilst it is hot and cutt in to slices and lay it upon a plate to dry in some warm place and they will keep a long time you must be sure to keep stirring all the whilst or else it will burn

J. X So Make Biskett Gumballs 45

Take three poundes of fine flower and two poundes of loafe suger cleared 12 yolkes of eggs six whites or 13 spoonfulls of rose water and a Quarter of a pound of butter a few Carriway seeds working all these up with your hands into a stiffe past and then roule them into Gumballs and bake them in a oven after y^e wayes

J. X So make Short Cakes

Take to one pound of fine flower one pound of butter rub it well in then add five y^e yolkes of eggs and three whites two spoonfull of bearm then worke it up into a past then roule it out with suger then make them up into what facion you please laying some Currants in the middle that has been plumped in hot water if you please a little suger with them etc suger must be the finest

J. X So Make allmond Butter

Take a quarter of a pound of allmonds Blanch them in warme water then knead them very felle priting in two or three spoonfull of rose water or orange flower as you beat them to keep that from oyling then take a full pint of thick Creame and put your allmonds into it and boyle them very well together till they are very thick then spread them over a dish and when it

If it is full could put it through the next morning
through a Gumball Squert on your Salver and
serve itt up

So make almonds panning

Take half a pound of almond three quarters of
an pound of loafe Sugar when the almond are
blanched beat ye Sugar with them very well
together adding a little rose water as you beat
them then take six ^{ounces} of London Bisket
great them then pour a pint of good Cream
upon it and lett it sweet when cold put to it
your almond nine yolke of Eggs four Whites
a little orange flower water three quarters of
a ounce of Cinamon when these are all mixt
together lay it in your Crust and when almost
beaked anought stike bittes of almond on
ye top and ice it with double refined Sugar and
Whites of eggs half a pound of flower and
half a pound of butter two Whites of eggs and
one yalke will make the peast for it rauling
it as thin as possible

So pickle Rumphire & T^o ^{sc}

Take one quart of Varguse and one quart of Spring
water to a pecker of Sampshire and pour them all to
gether Cold into a bords pot stop it very Close
and set it over a very Cole fire that it may
not boyle nor bee so rouen as pleaded hott at
first it will be yellow and after wards be come
green when you think it is green anought take it
of the fire and keep it Close covered so till it
warm take it out of ye pickle into a sieve and
sprinkle it well with Salt and when it is Cold
put it into a pickle of alicar or white wine
Vingar and so keep it Close for your use

Winter Bowls

Take half a pound of fine flower eight
yolkes of eggs and three Whites two Spoonfull
of ye best brandy and twenty Spoonfull of
blow milk grate in one Lemmon pill and
mix all these very well together and bake
them by art in finest fresh hogs lard rendered
baking ym on ye back of a ladle letting the
lard be boyleing hott and keep itt so all ye
time you use doing them

52 *g* To make almonds Biskett

Take a quarter of a pound of bitter almonds
blanch and beat ym small then put to them the
whites of four eggs new laid beat ym up with as
much double refined sugar finely seiced as
will make it so stiff that you may roll it into
little round balls lay ym upon papers and bake
them upon tinns your oven must not be hot

g To Make Quince Cakes or whites
marmelot

Take your quinces and paire them then quarter
them if very large quinces, in six peices then
cut out very clean all the hard cores of them
then weight them and to every pound of quinces
the full weight of double refined sugar which
must be first beaten and seiced then give a
lay of sugar in the bottom of the pan, and then
a lay of quinces quartered and then a lay of
sugar and cover y^e quinces all over and put to
the quantity of a pound which is enough at
a time to doe it in a pretty large panted good
Spoonfull of spring water let the water be

springed all over the quinces and sugar then set
the pan over a clear fire there must be one to
blow the fire and one to shake the pan, often and
when it boyles over the quinces will be presently
enough in a half a quarter of an hour which
you may know by there looking clear then take
them of the fire and break them with a spoon a
gainst the side of the pan as fast as possible you
can, when it is well broken and pretty coole you
may drapp them on glasses or white peates and
dry them in your stove after a day you may
lightly sift a little sugar on them the like when
y^e are ready to turn on the other side your
quinces must be of the best sort of round yellow
quinces

g How to Make Saffron Biskett

Take four quarters of flower appoint and half
of Cream one pound of butter melt the
butter in your Cream let it stand then it
is cold six pennynworth of saffren dryed by
the fire rub it powder and put it to your milk
rub a pound of sugar in your flower half a
pound of good sad bearn half pennynworth of
Carway and Carriander seeds powdered and

34 mixed in your flower and then mix all together
do not let your past come near y^e fire

To Make Sherbet for Punch

Take seven pound of Malaga a seasons pipe
them with a course cloath then put them into
a pot with 12 quart of spring water and
a lemon or two with y^e Rines on but y^m
in peices cover them close and let them
stand eight dayes stir them up every other
day out then let them run through your
sherbet baggy and so bottle them up let
them stand three weeks before you drink
them

To Make Elder Wine

Take six Gallons of water well boyled and
scummed Let it stand till it be blood warme
then have ready twenty pounds weight of
Mulligoe Rasions Chope small put them into
the water the Pills and fusices of six Lemons
four ounces of Elder flower let it stand four
dayes in a tubb stirring it every day straine
it through a haire sieve into a vessel then

to it ten pound fine loafe suger stirring it very
well to make it worke then stop it up in two or
three dayes and let it stand five or six weeks if it
is fine bottles it if it is not fine take a quart
of your wine and put to it two ounce of freing
glass lett it stand to resolve which will two or three
dayes then put it to your wine and whisk it well
together then let it stand a fortnight and it will
be fine to bottle and you may keep it as long as
you please

R. B. The Rue Water

Take two quart of water and put it into your pott
and put to it three quarts of the Best Brandy then
put into them sixteen or eighteen bunches of Rue
well picked from y^e large stalkes and cutt into
small then put your Limbeck up sett it over a
slow fire and distill it keeping your Limbeck
very coole with wet cloathes and water when
it is done keep all apart in y^e bottles as itt was drawn
about six weeks the bottles being tyed over with a
paper prickted full of holes then mix them to your
pallett and put in 10 annuslin three pennyworth

86
of saffron sweeten itt with double refined sugar
to your tast and bottle itt up keeping some of
ye first runing by itt self for extraordinary
ocasions when anny one is violent ill tis good
to be take in a favor and a mighty cheerer of
the spirits tis the best maid in may itt will
be a bout four hours distilling

g d + To make Lemon Cream
Lady your brought

Take a pound and half of the best double refined
sugar and a pint of spring water and sett y^m
in a quick Charcoal fire and keep it stirring
and flaming till it boyle and be clear then
take it off and when it is pretty coole put into
it the Juice of eight Lemons and with you please
a pretty deale of y^e pill cut in pieces the whites
of 12 Eggs well beaten and the froth taken off
when you have stirred all these well together
then straine them throught a fine Napkin doubled
or else a flannell to keep it clear then sett it on

the fire againe stirring it continually and scum
itt till you find it thicken you must not let it
boyle when you perceive it begin to thicken take
it off as fast as you can and pour it into another
thing for fear it turnes white stir it a little and
so put itt into your Glasses or Cheany dishes put
in a spoonfull or two of orange flower water
when you put in your Eggs

R B X To make pudding Lings milk
Take half a pound of beete fruit greded very fine
half a pound of Currant first plumb them in hot
water half a pound of grated ~~bread~~
bread half a nutmeg as much sugar as you
please mince it all dry then take 7 eggs leaving
out 3 whites one spoonfull of sack one spoonfull
of thick Cream beat these together the mix with
you other ingredient see it in a little yoddung
half an hour will boyle them you may leave
out the Currants when you please and add a few
blanched almonds or without if you please

55^o To make Common Cream

Take a pound and half of the best double refined sugar and a pint of Spring water and set them on a quick Charcoal fire and keep it stirring and summing till it boyle and be clear then take it of and when it is pretty Cooled put into it the Juice of eight Lemons and if you a pretty Deale of the pill cut in little

To make a Calfs foot pye

Take Calf feet and boyle them and ^{cut} them in pieces about the bigness of a nutmeg and season them with mace a litle peper and salt then put them into your pye with marrow or fat of a line of veal fied then set in an oven fitren amonest it put in a litle veal gravy and bake it when it come from the oven cut open the lid and put in yolkes of 2 eggs ~~from~~ white wine beat together and a litle nutmeg bitt asuger three or four spoonfull

of the licker out of the pye mix itt all together and put itt into pye send itt up

Curd Pye

Take y^e Curd of 3 quartts of new milk wheyed and rub it into a litle fine flower then take a race of ginger thin sliced into y^e Curd and a litle salt take have a pint of yeast and put it to it and 10 eggs and beat 3 whites as much flower as will work to a paste then put it in a hot Cloath lay it before y^e fire to rise till you oven is hot make it in a lode when baked Cut open y^e top put in melted butter sugar and sack and nutmeg

60
Take two breast of Mutton Bone them and
Season them with pepper and salt and sweet
herbs and a litle lemon pill then cut Collop
of Bacon very thin fatt Bacon where
cricket bone come out of then lay the
two inside together butter a fish very thick
and put them in and lay ~~spices~~ over it
and upon them lump of butter flowers
and sett it in the oven a half a hour will
take the ~~spices~~ is gravey and sweet herbs
with a litle of horse radish and thicken up
butter then if you have not gravey take
beehive and a litle water and whose herbs
and thicken as before

To make an Oyster poye
When your oyster are opened season y^m with
Cloves and mace nutmegs and a very litle pepper
then prepare your past and lay ⁱⁿ your oyster
with a pitty quantity of new butter or marrow
when it is baked take of the lid and put in

a good Deale of white wine Cabell made
Sweet to your paltit Soe Close your poye and
force it up, if you please you may boyle some
~~white~~ eggs hard and put y^e yolke into y^e poye
whole you must straine y^e liquor that is at y^e
oysters and put it in your poye when it goe
first into your oven

To Make a Cake

Take one pound of fine flower dried and sears
one pound of lofe suger beaten fine and sears
12 eggs and leave out 4 of the whites beat the eggs
and suger together one hour with two Spoonfull of
rose water you must not beat them after the flower
is in if you please may put in fun seeds about
an ounce of Corrans or some Lemon Pills dried
very small

To make an Excellent Cake

Take 4 pound of the best fine flower dry
it well by the fire and sift it also take 12
pounds of good Corrans well pickt and rubed
but not washed 3 pounds of the best butter

62
washed and beaten in orring flower water
2 pound of almonds blanch'd and beaten wth
oring flower water and each 4 pound of
eggs weigh'd 2 pound of ~~white~~ with only
yolks and the other 2 pound with yolks and
whites 3 pound of double refined sugar sifted
a quarter of an ounce of Cloves as much mace
3 nutmegs a litle ginger all beaten and
sifted Canded orring and lemon and citron
as you think fitt but it take a good deal and
you must not cut it too small you must beat
the butter with your hands till it be cream
before any of the ingredients be put in then
work in the flower by a litle at a time and
so all the things by degrees and about the
middle of putting in of the things put in quarts
of a pint of the best french brandy you must
never leave working of it till you put it into
the hoop and then Clap it into a spittig quick
oven but not to burn it may stand a
soake a hours

To Make a Seed Cake 11 + 63
Take 2 pound of the finest flower 2 pound of
butter rub it very well in the flower then take
ten Spoonfulls of bearm 12 Spoonfull of Cream
12 yolks of eggs with 2 of the whites beat the
eggs well then mix them all together set it to
the fire for half an hour to rise then take a
pound of the best Carway Cornfills mix them in
your past so put it in y^e hoop and bake
it an houre and halfe

To ffigase Pidgeons 11 +
Take eight pidgeons new killed Cut y^m into
small peeces put y^m into a frying pan with
a pint of Claret and a pint of water being
first Seasoned with pepper and salt then take
a litle sweet Margerum penny Royall time
onyou or shallott shred these very small and
put y^m into y^e frying pan with y^e pidgeons
with a good peice of butter lett them boyle
lett there be no more liquor then will serve
for sauce then beat four yolks of eggs

64 With a spoonfull and halfe of wine vinegar
and half a nutmeggs grated when it is
enough put the mate on one side of y^e pan
and then liquor on the other put y^e Eggs to
the liquor and stir it till it is thickned
over y^e fire then put the mate into a dish
and pour the liquor over it for sauce and
lay Rashes of Bacon and oysters upon it

65 To Make Sack Cream

Take a quart of Cream and boyle it and
put to it some Cloves mace and Nutmegg
boyle these spices in take them out and take
5 yolke of Eggs and 2 spoonfull of rosewater
and put them together and just take the runnes
off and then make firmids and lay them in
a dish of ^{sage} biscuits and ~~white~~ bread and put
a little sack to wet them and some sugar
then put your Cream on and eat when it
is cold

67 Of Neats Tongue Oudding 68

Take 2 large neats tongues and boyle them
almost aenough then grate them when they are cold
then add to them 2 Whites Cloves grated and
serced fine a pound and half of marrow or
beef suet a pound of sugar grates some citron
or shred very small with some Dates some
nutmegg and mase a very litle margetum
26 yolke of eggs beaten and strained
with a litle Cream a litle Orning flower
water and amber grace and a litle salt
then fill y^e guts and take care in boyling
them for they will be apt to burst

68 A Pansey

Take 15 eggs and but six whites beat them
put in sugar to your taste with a spoonfull
of sack beat them well together then put
in a litle more than a pint of good Cream and
as much of y^e Juice of Spinage as will make

66. It of a light green stea them well
together then put peeces of sweet butter
into a scellet melt it and stir it well
then put in y^e ransey then stir it till it
be a little thicker then butter eggs turn it
out on a pie plate and fashion it round
with your knife then set your plate on
a chafin dish of coales for your ransey
to harden and when it is a little hardened
turn it to another plate for the other
side to harden yn fist some sugar about
y^e dish and garnish with orange and
lemons you may add a handfull of grated
bread or biscett to make it better

67. To Collos Meats Feet

Take your feet and boyle them so they will pull
and the ~~bones~~ come out of them pick them carefull
that there be no haire and cut it clean from y^e
bone take sweet Marjrom and time and

winter Savory and a little green onions⁶⁷ or hard
onyon cut it must be a little one bread it with y^e
herbs as small and possible and Cloves mace
and Nutmeggs finely beaten so mix these together
with some salt y^e feet will take a good plate
full of seasoning so take the mate and seasoning
and mix them well together then make a bagg
of milky strong cloth as bigg as you will have y^e
Collor and tye up one end and fill it with
the mate and tye it very close roll it with a
fillit and boyle it in water with a little
salt and a faggot of sweet herbs so boyle
it till it be very soft and it will sink very
much then take it and streighten the fillitt
be very carefull of making wrinkles in
the Collor and as soon as you have roll
it dip it in y^e hot liquor it was boyled in
so take it out and put it a pickle

99 X to first Cates

flie them down to the tale take all
the meat of the bones and put to it sum
Leage marigorn and Parsley a handfull
of great bread peper and a little salt
Sed it all fine together and lay ^{it} a
bout the ^{game} and flip the skin turn
them vown and boyle them in water
and sum horse reddish in it butter and
white grage and sicut rownit

90 X How to make fish sauce

take water a bunch of sweet and a
peice of horat reddish boyle them together
straine it before it be bitter then take cockes
Licker and the shells of primpz and put to
that Cicken quarter of a Spoonfull of ~~the~~
kechup a bit of peper stue them well all
together lett them stand then you

be ready to draw it up then straine it and
make it up with burn butter

91 X to make an almond Puddings

Take a penny loaf grate it and searce it through
a splint five take as much thick Cream as will
soake the bread boyle the Cream and power it
upon the bread Stir it well and cover it to
soake the bread well then take half a pound
of Blanch almonds pound them very small
in y^e beating put in some Rose water to keep
them from drying beat the quantity of two
large blades of mace mix all these together with
the yoads of six eggs and a little salt sweeten it to your
taste take a half a pound of beef suet beat small
and searce it through a splint five that there
be lumps in it to make them eat rich take a
pound of Rye Biskett insted of the bread and
cat half a quart of a pound of Candyed Syterow
as much orange or Lemon rill cut small with
a spoonfull of Corriander mix them all together
and fill your skin

To Pickles Cockles

Take your Cockles wash them in faire water when you have opened them dry them in a cloath. then take the Liquor and that water and put in a little salt and set them over the fire and when it boyles scum it very clear then put in your Cockles with a little whole pepper mace and Cloves and let it boyle a quarter of an hour then to two quarters of Cockles a pint of Vinager then pass them up strain y^e Liquor before you boyle it

To Cook Heates Tongues

Take them when they come in and wash them in salt and water and scrape them clear from the slime and filth then rub them as dry as you can with a cloath and put them in some of that Brine you made for Beefe and let them lye in eight or ten dayes then take them and boyle them and mill them and whilst they are hot rub them with the same sort of

seasoning as you doe the Beefe so put them in a pott and set them in an oven with Ryes or such things as will give them a little time to stue in the seasoning and putt some of the stalt which you baked the beef in for it is better then Race salt and a little water they must be very tender then take them and put them into the pott and when they are cold cover them with Clairefied Butter

To make Scotch Collops

Take a Leg of Veale and cutt it into thin slices and carboarde it on both sides with the back of your knife layd some of them with Bacon and season them with pepper salt Cloves mace and nutmeggs some sweet herbs and grated bread fry them in sweet butter and put them in y^e stue pan and put some white wine and some strong Breath 3 or 4 anchoves 2 or 3 sheetes some balls of forced meat some nutmeggs ~~some~~ grated stue these together and beat up a yaulk of Eggs with a little white wine put all together spin it well and dish it up and garnish the

72 The dish with shred lemon and balls of
first meat

87 X To make damsons madding

Take damsons and put them into a basin
to run from the farrip while the ~~water~~
are a draing make very good yufft paste
to rowle it the thickest of your finger
lick a lid. lay your damson in the middle
and close it up and butter a cloath
very well tye it up very close up and
boyle it wth some thick cream a litle fack
and sugar

88 To first foules

Take what foules you please and bone
them make good first meat of a foule
stuf them as they will be in there. one
shape tye up the neck and tailer pinn them
up in cloaths and boyle very carefull white
gravy and sippitt down them

89 X To first Jammon 73

Take a Jammon drest it Clean flide up
the skin from fish in very two finger brath
take out the fish of the bones take that and
make in to good first meat put it into the
vacouses againe fill the belly with oyster
cockles and grimp so it up pin it stret up
in a cloath and boyle it make sauce of
strong gravy and bitt of lemon yill and
sweett herb a litle black up boyle them
all together straine them then buy some
butter powder in the gravy ~~within~~ some
parboyle oyster and boyle it up take
care it do not curd you may putt in
some whitt wine if you please

to make the first meat for it you must
take the fish that you take of the bones
and oyster and a very litle salt and
pepper two or three Capers some greated
bread and a yoa the of a egg and a bitt of
a nuttmegg mix it all together and use it

X Collor Cales

when the are flued ~~split~~ them up and
take out the bone and season them
with pepper and salt and sweet herbs
and sage and ^{and deal of} rowle them up in rowle
what thickest you please ~~but~~ very
close and stitt in a cloath and fillit
them very strett with a fillet and boyle
them ~~in~~ the fillet grin. strett it
and boyle them till the are a nuff
take them up and the are could
take of the cloath and fillet and
put them into pickel take gum of
the licker that the was boyle in a litle
whole pepper and a bay leaf or two and
a bitt of salt boyle these all together unt
when it is could put in some vinger and
so put in rowle and keep it for your use

87 To Make a Calves head ⁷⁴ ~~75~~

Take a Calves head and half boyle itt let
one half be whole and cut the other half
in price the bignest of a oyster then season it
with pepper and salt and mace put you
part into your pan then lay in your prices
and half in the middell and lay the prices to
be equal with the whole lay amongst the
prices the yolke of hard eggs if you have
~~in~~ any marrow from gone on the top
fill it up with deal gravy up to the brim
lid it and back it when it come from
the oven cutt of the lid scum of the
fatt take a litle of the licker the yolke
of a egg beat it and a litle white wine
mixe all these together and pour it all
over your ^{and stitt it in} prices and put on your lid
on againe and so seate it up
Never put in the pereggs till the ppe is
bake

To broyled breast of Mutton

bone it and season it with pepper and salt
and lay it on the fire to broyle when it is warm
strew it over with Crums of bread and sweet
herbs fied very small mix the herbs and bread
together before you put them on keep it
continually turn and every time it is
turned put on more Crums if it be dry
taste it with butter to make your Crums
stick Jarvee it up with strong gravy
oyster and mushrooms

Jarvee for Boyle Chicken good

take Larg ripe ~~Cucumbers~~ Cucumbers
paire them and boyle them in fresh water
till the be a enough Cut them in quarters
take out all the seeds put it away
Chop the rest on a board lay it to draine all
the water from it boyle the livers of the Chicken
rub them through a sieve take a lemon and paire it
cut it small but not use the rind put in

some juce of lemon to your tast Let your butter
be drawn very thick before you put these
ingredients put but a little butter in to strew
so much as will let it strew a little while
do not let it boyle to fast for fear it wags
when it is a nuff pouer in sum drawn butter
very thick pouer it in very hot while on
the fire do not make it till you are
ready to use it

To Jugg pigeons

take pigeons season them with pepper and salt
boyle the livers fied them with marrow or eel the
fat of a line of veal with sweet herbs when
they are fied very small put a good handfull of
great bread mould it up a deal of butter
into a past put this in to your pigeons tye
up the necks sent the neck down be sure you
do not let them lye any way but on the
neck straight up put them in to a mug with
some gravy set them in a pot to boyle

78
in water let them stew till they be enough
if you w^{ish} them to see if they be enough
Cover them very Close againe ~~with~~ ^{the}
be enough take them off the fire and set
them on the hart till you are ready to
use them serve them up with strong gravy
and sip it if you please

83
To renove Breast of Veale
Take the bone it season it with pepper and salt and
mace and sweet herbs and a little grated
bread half roast it put it in a stew with
a onion some gravy a little water and anchovy
a bunch of sweet herbs stew it with the right
side down if you must turn it turn it but
once take that liquor that it is stewed in shake
it up with burn butter oyster and Cover it
all over with horse reddish

87
To frigate Chickens 79
when they are brost fled them and fry them
and put y^m in a stew pan some strong gravy
sweet herbs and bit paper and salt and
some whole mace when they are a no^t
shake them up with some butter rub
well in flower ^{and a yolk of an egg} so tender & etc

if it ~~must~~ must be white when you
have fled them and cut them put into milk
water wash them very Clean and put them
into more milk and water and let them
stand all night stew them in veale gravy
with a bunch of sweet herbs and a little anchovy
shake it up with a little butter rub well in
flower and a little wine and a spoonfull
or two of thick Cream but put it in the
last things you do

80 J T X To Make Lemon Posset

Take a quart of thick Cream a pint of white wine and a pint of sack and juice of 2 large Lemmons grated y^e rind of one sweeten it to your tast beat it to a froath and as it rises take it of and put it in a glass and let it stand till next day so eat them

J T X To Collet a Pigg

Take a pig and bone it lay it in milk and water two dayes often change it then season it with giney pepper and sage then rowle it with tape and frow it in Cloth boyle it in milk and water when it is enough take it up save the liquor when it is Cold put some vinegar and keep the pig in it for your use

J T Posset Cream 81

Take a wite wine Sillibub let the Crud be as hard as you may take it Clean from y^e Drink beat your Crud well with some of your Lemmon Cream with a little juce of raspberries onely to turn the Collo^r Straine it and beat well together and season it with suger to your tast so serve it up

J T To Make Marmalet of Damsons

Take of your Damsons which are very ripe and pick them from their stalks wash them and put them in an earthen cup and set them in a pan full of hot water till they be thoroughly sealded then draw them through a fine searce and to every pound of pulp take a pound of suger and boyle it till you thinke it will be stiff then box it up and keep it all the year

EM

To Make Sapon Biskets

Take quarts of flower well dried take half a pound of
suger sum carraway and coveander seeds and one
pound of butter and a pint of Cream ^{and melt your butter} half a pint
of good beame and ^{and cream together} penyworth of safron dried
and pounded very fine so make it up into a
sticky sad past and roule it out

How to Make hung beef

Take your beef fresh out of the market and
rub it over with a little salt petter and lett it
lye two day then make a strong pickel of salt
and water boyled and steam it very well
and lett it be quit could before you put your
beef in and lett it lye in a fortnight if
a thin peice turning it once a week if a
big peice lett it lye a three week or a month
take it out and lett it drane from the
pickel then rub a littel salt and flower
on the and hang it up ^{to dry} but not to ^{near} the fire

To Make Bacon EM

Take your hames and rub them with
over with salt petter and lett it lye a day
then rub it very well with coman salt
then make a strong pickel boyle and steam
well when it is could put your hames in
^{and lett them} lye in ^{the} mouth or longer as the are of thickness
your fliches and Cheeks need not lye in so
long so hang it up

To Make Catehup

Take only the gills of large mushrooms
put them into a large Earthen pot and
put to them a good hand full of salt lett
them stand two dayes stirring it up well two
or three times a day then send it to the Oven
bread oven and let it bake all night then
put it throught a hare five and put some
mace and some anchoves to it and boyle
it up and when it is could bottle it up if
you please put into sum of it you may

put in a little garlick you may put in
anittmeg or peper or what other seasoning
you like — To make troches for a Con

Take a pound of Cofe Sugar beat it very
fine thin dry it very well in a dish over
Charcole and put into it an ounce of
Serragalunden ground fine of musk
and amber greace 2 graine then wet it with
Spring and Oring flower water sett it over the
fire to melt but do not let it boyle so drop it
on papper *Oleates*

† To Presarve Strawberys

Take a pound of Large Strawberys when ripe and
a pound of fine Cofe Sugar and as much Cam
Suce as you think fit then lay a layer of Suce
and layer of Strawberys and so Continue yⁿ

Your pan be full let it boyle to a pretty thick
Syrup be often shakeing and Scaming it and when
you think they are enough power y^m on a Stone
Dish and when Cold glas them up for use

Syrup of Cowslops

cut of all y^e yellow ends of the Cowslops and throw
y^e whites ends away put y^m in a pitcher and
power one boyleing hot water and let it stand
warmed six or eight hours yⁿ straine it and boyle
it up into a Syrup with Cofe Sugar

Caults foot Pudding

Take one paire of dressed Caults feet boyle y^m
very tender and take out all the bones and
shred y^m very small with 3 quarters of a pound
of beef suet and mix it up with half a pint of
thick Cream and eight eggs with two of y^e white
left out one grated manchet half a pound

of Currans if you please sugar to your tast
season it wth Cinimond and Nutmeg and mace
and salt mix these all together and tye it ^{stright}
up in a Cloath well buttered and let it boyle 2
houre serve it up with butter and sack

To doct a breast of Veale

Take a large white fat breast of Veale bone
it but leave all the grisle part in boyle it
almost enough and wth Could Cutt all ye
breast parte in thin long stices Cross the
Veal lay it in rowz in a dish and season wth
nutmeg and salt then bat 12 or 14 eggs in
a beason putt in a little salt sum sweet margam
and time picked and shred very fine sum nutmeg
and a bit of mace when you are going to fry it
putt all the meate in the eggs so lay it thin in
the pan and fry it brown then cut it in four
pieces to turn it and fry it out then lay it in

a stew pan by the fire cover it close up take
all the bits out of the pan and put to y^m a
gill of good peale gravy and half a gill of
white wine a little bit of lemon pill shred
fine a few shred mushrooms and Cappel great in
a little nutmeg and dust in sum fine flower
lett all these stew together awhile yⁿ sheake
it up wth a lump of butter about the bigness
of a wallnut and 3 or 4 Spoonfull of Juice of
Jordan almonds then lay ye meate that was
fryed in a dish and pour on the sauce hot

Curds pudding to fry

Take ye Curds of a quart of new milk dreane itt
well from ye whey beate ye Curds wth sum butter
wheat sum fine bread or biscuits and take ye
same quantity of bread as Curds eight eggs
leave out four whites putt in a gill of Cream
and sum almonds thin sliced or beaten season
it wth mace and nutmeg and a little

Sack sweeten it to your taste put in a few Currants
if you please y^e put a lump of butter in y^e
pan and when it is very hot drop your batter
in a little bigger yⁿ a Crown pecke and as
thick as your hand do no fry y^m too much
but a fine light brown and serve y^m up
with Sack and butter melted together
dust on sugar

to make Curd Pudding ^{bake}

Take y^e Curds of two quart of new milk draine
it from y^e whey put in 4 eggs take out one
white season it with ~~the~~ a little nutmeg and
mace yⁿ mix it up with flower about the
thickness of french bread then make them up
in balls about y^e bigness of an oving beake
them on paper in a quick oven as soon as y^e are
brown draw y^m cut a hole in the bottom fill

y^e with melted butter and Sack and sugar
fill up the hole againe with y^e bit you
cut out rub your Curd very fine

how to make White Cream
Take a pint of Cream and boyle it with
a little mace then put in a little sugar ^{thick}
it with the whites of five eggs and stick blanch
allmonds on the top

how to make Oving Cream
Take a pint of good Cream and put in 2 or
3 ~~fine~~ slices of a sweet oving then take a
little Saffron and infuse it in a little of y^e
Cream to give it a Color then lett it just boyle
up then take ~~it~~ out the oving pill thicken
it with the yolkes of five Eggs but take care you
do not let it Crake and put sugar to your taste

90
+ Great herrings -

Take fresh herring cut of the heads lay them flat in a board sprinkle salt on them and let them ~~lie~~ ^{lie} while then turn y^m and strow on all the more salt on y^m and lett them lye three or four hours to draine y^m put them into a Venison pot put to them ale and water Vinegar to your tast a litle mace and a litle whole peper as will cover y^m very well tye a paper over and send them to y^e oven take care the donot bake y^m too much for fear of mashing y^m

+ To Pickle Walnuts

Take the walnuts when a needly will we throw them into salt and water and shift y^m every day for ten days into fresh water and salt then boyle them in water all most a quarter of an hour then have another water boyleing over y^e fire and shift y^m into it so do three or four

times for if you boyle y^m long in one water y^e will look black, when the are tender take y^m of y^e fire, take care you donot boyle y^m too much then powder y^m in a sieve to draine then have ready a pickle of white wine Vineger put in a litle salt cloves sliced mullmeg mace and a few Corn of whole peper y^e boyle it and lett it cold, then powder it on y^e walnuts and when y^e have had a week power of y^e Pickle and boyle it and lett stand till it be cold so powder on y^e walnuts, and keep them close covered, that no aire may gett to them and y^e will keep a year lett y^m stand a month before you tast y^m you must put in spices to your tast.

+ To Make yellow mango

Take large Cucumbers and cut of the stalk end and take out the innecate, and boyle salt and water and powder it hot on them, and lett them lye 3 days then take them out and fill y^m with whole Mustard and mace and peper

92 and grated nutmeg and a bit of garlick or
onyon mix all these together and fill y^m
full and tye the peeces on with a bit of
round thred and boyle a legar and poure on
y^m hot, and let them stand 3 or 4 dayes and
boyle the pickle againe and keep them close
and they will keep all the year

* Jack Mead

To twenty or quarts of watter take 12 quarts of
honey and 6 pound of raisons of the sun
cleane picked when it begins to boyle skum
it cleane and when the raisons are soft take
them up and beat y^m in a bowle then put them
in a quine and let the mead boyle to 20 quarts
then take it of the fire and let it coole when
it is something coole straine out the raisons so
sun it up into a sack vessel let it be blood warm
lett it stand six months then bottle it up for your
use take care that your raison be new or
it will spoile it.

To Make Parsely Puddings good 93

Take six ounces of Currants six ounces of beef suet
and six ounces of grated bread one nutmeg a pint of
Cream five Eggs beaten with rose water one handfull
of Parsely fine shread apronfull of flower and sugar
to your tast But your Cloathes you boyle them in
this quantity makes five sack butter and sugar for
saves

To Make Leggs of Piske resemble Westphalia hams

Take the hams being cut after the Westphalia
fashion and hang them in a shady place three
or four dayes then lay them in pump watter
and salt twenty four hour then hang them on
a hook six hours to drain after put them into pickle
made thus Take four Gallons of pump watter half
a peck of white salt a quarter of a peck of bay salt
two pounds of ~~black~~ pepper ^{salt} four ounces of salt pepper
up and half of Course sugar some Cedar
Clippers shaved very thin and tye hulse an

97 Juice of Oraseel in a little bagg with a small
peice of Roach allom mingle alltogether till
the salt be dissolved then put in your hams
which must lye 12 or 14 dayes beete 10 dayes
Leggs of mutton or songues ~~10 dayes~~ 8 dayes
geese duckes or small songues 11 dayes
then drye them with Saw Dust or green wood

To Make Shrowberry Cake

Take 2 eggs one pound of butter beat ye
water out of it then take one pound of Coafe
Sugar and a quarter of a peed of fine flower
and two pennyworth of fenniment one
pennyworth Cloves and mace bruse ym
very well and rub all these together
then work ym up into past you must not
mould the past then make ym in cakes
and put ym open paper buttered and
so bake ym

98 To Make Lemons mackrooms 95
take a pound of allmonds blanch ym and beat ym
very fine in a mortar with putting now and then
a spoonfull of spring water into keep them for use
take 3 or 4 ^{large} Lemons rasp of ye rind rine then rub
ym very fine with ye backe of a spoon and put
in a little sugar and ye Juice of 2 Lemons then
take a pound of double refined sugar beat small
and put to it as much spring water as will
dissolve it set it on the fire and when it is
dissolved and hot mix y^t beat allmonds with
it ~~then~~ start it very well together over the fire
and then put in your Lemons rindes and dry
them over a slow fire and when they are pretty
thick lay them out with a spoon and knife in
a little things upon wafers and dry them in
a stove and when they are thow dry eat them
a hander and keep them for your use

+ To hash Calves Tongues

boyle them tender and pill them lard them wth Lemon pill and lard them allso wth fat bacon then lay them to the fire and half rost them then put y^m into a pipkin with Carrot wine whole spice and sliced Lemmon a little rosemary and a little salt boyled altogether and serve them in upon toasts thus you may do with Sheep tongues allso

+ To Make Stone Cream

Boyle a quart of Cream with whole spice then pour it out into a Dish but let it be one quarter ~~or~~ Consumed in the boyleing then fix it till it be almost cold, then put some runnet into it as for Cheese and stir it well together and colour it with saffron serve it in sack and sugar

+ To make a hasty Choker page 97

boyle your hasty Chokes and take y^e bottom of y^m slice them thin and lay y^m in your petty pan that is redy with a good past put in with a good store of hard eggs cut small and some sweet butter Lid it and if you have them put in some morells when it come out of the oven put into some white wine Coddell with sum Candyed orange cut in little slices and so serve it up

good To Make a Carrot Pudding

boyle your Carrot very tender and floupe them and beat them very fine in a mortar y^m put in half a pound of butter and beat it with the Carrot till it be mingled then put in eight eggs yolks with two white 2 of 3 Spoonfull of sack a pint of good Cream a little salt and grated nutmeg mixe all these together in your mortar with as much sugar as will sweeten it the put in as much grated bread as will make itt as thick as orange pudding

90 and bake itt in a buttered Dish about halfe
an hour will bake it put not into carvills

Sack possett

Take a pint of sack half a pound of Loafe suger
16 yolks of eggs half y^e whites beat y^m and
scrame y^m yⁿ mix them with y^e sack then take
a quart of Cream set it on the fire with sun
fliesed nutmeg then set y^r Sack upon a soft
fire keep it stirring till it is pretty thick
it must not boyle yⁿ powe your milke
hot and as hie as you can upon it
and cover it Close for quarter of an
hour yⁿ serve it up y^t milke most
boyle all the while your is upon the
fire

No Juice C

To preserve green wall nuts
Take them when a pin will go through y^m
then boyle them till the water is bitter then
put in Cold water and mill of the bark and
weigh as much suger as the weight of them
a little more water then will wet the
suger set them on the fire and when
the boyle up take them of and let them
stand two dayes then boyle them againe
so put them up

To Make Posagget

Take ten Gallons of the strongest Ale
six ounces of Cinimon seven ounce of Ginger
four ounces of nutmeggs three quarters of an
ounce of Cloves you must break your spices
very ~~small~~ then take five quarts of the first
runnings of to boyle ~~the~~ your spices in and
boyle them very well then put in five pound of the
best powdered suger and boyle it a litle then

100
Let it by Close Covered till your ale bee
ready to tun and put it into the barrel
with it and in a fortnight time you may
botlec it

+ To make Plumbe broth

Take a pound of beefe fresh and stew it in
as much water all night as it will make
into strong broth adding a bunch of sweet
herbs and a pound of munes that must
bee stewed in the broth and one half must
be rubed throught a sieve the other half left
whole to put into the dish when this broth
is soe prepared then take as much of it as
will fill a dish ~~and~~ add two handfull of
greated bread half a pound of Raison and
half a pound of Currans and the munes
that was rub yow must mix very well with
the pated bread and a little of the broth
over a chaffing dish of Coales before y^e
put it into the pan then putt your broth
and fruit in all together and season it wth
a good deal of Cinamon and some Cloves

and mace finely beaten and a little ¹⁰¹ Lang
mace boyle all these very well together
and when you dish them up add a large
glase of sack and a little sugar you
must garnish the dish with a little
of the fruit and sugar and the
White of a eggs beaten to froth and
laid in heaps round the dish and
some whole munes soe leave itt up

+ To preserve white Currans
cut of the stalkes if you please, butt the black
tops must be ~~cut~~ of y^m Stone thus at y^e
end y^e black top was cut of with a bodkin
make the hole as little as you can have ready
a pound of double refined sugar from it take
some to strow upon your Currans as you strow
them take quart and pint of the Juice and make
your sugar and Juice to boyle together and
then seum it and if your Currans be ready

put them in and make them boyle as fast as you can up to the top of the pan then take them of and steam them and put them in a dry pot and boyle your Jelly againe steam it and put it hot to ye Currans shake the Jelly into them and steam the pot save some of the Jelly out to put on them when you goe to tye them up the next day lay it on with a spoon and tye them up Close you must have full half a pound of Currans when they are steamed to this quantity of Juice and Sugar

To make Jelly red or white Currans
Take some of the fairest Currans stone them take a quantity of Currans Clean picked put them into a

103
To make Jelly of red Currans
Take the best and largest Currans you can get pick them Clean from the stalks then straine them through a strainer twice and to a pint of that Juice take one pound of sugar boyle it over a Chier coale fire slowly till the sugar be melted and yn very fast steaming it very well and letting boyle till it will Jelly then put it into your glasses for your use you must take double fine sugar for your white Jelly and your white Currans must be bruised and hanged up in a Jelly Bag or an wick will make it much Clear then straining and it must be boyled very quick

To preserve Gooseberry

Whole
Take the clearest and large Christmalls gooseberries that you can get and pick them very Clean then nick them

To make Little cakes good

Take a pound & a half of flower, w^on pound of butter, 4 yolks of eggs one nutmeg & a little mace, 4 Spoonfulls of Rose-water, 3 Spoonfulls of Sack, beat y^e eggs very well & putt into it y^e rose-water & Sack & a pound of Sugar, & batter mix it well together, Strain in 4 pound of currans & y^e pound & half of flower which made very warm together this quantity will make 3 or 4 little cakes

To make Artificial White good

Take y^e yolks of 11 Eggs one white wth a pound of Loaf Sugar beaten fine, beat y^e Eggs & Sugar together till y^e are very white, then take 4 ounces of bitter Almonds, 4 ounces of sweet almonds beaten fine wth orange flower Water, mix these wth Eggs & Sugar both halfe a pound of y^e simple of lower well dryed, Bake it in a tin a little Butterd when it is put in y^e Hoop, grate over it a little Sugar.

x

To make Shrubb

Take the thin outward Rinds of five Lemons put into a Quart of Brandy, then Straine the Juice of ten Lemons an half a pound of Double refine Sugar into the same Brandy through a haire sieve put into a bottle and let it stand 24 hours to refine and then Decant off the Clear Signor

In Making the punch put two pint of water to one of shrubb

These Cakes

Get 3-quarters of new milk to Conn for these Cakes Soak y^e up and drye y^e from y^e whey as dry as y^e can run them through a sive with about a quarter of a pounds of butter fresh and Clean very well about 3-quarters of a pounds of Currans take Eggs taken out 11 whites, a whole nutmeg apenylofe grated and put thorrow a sive from great peices is a pint of Cream when y^e are ready to set you Crusty into y^e oven which must be in petty pans mix these together put your Cream to your Cakes then your eggs withing Currans grated

108 Bread and melt about three quarters of
a pound of butter to oyle and drained from
it a glass of sack if you let your Crust be
baked a little Crisp before you fill ym then
set ym into your oven and bake them out
if you please you may put beaten allmons
into some and leave out the Currans

ye Tortell cakes

Take a lb of flower dry it well 3 quars of a
lb of suger beat it fine & sift it throu a fine
sive put to it a lb of butter beat to a cream
mix y^e flower & butter & cream & a litle mace
then put in six eggs, but half y^e whites take
3 quarters of a lb of currans to this quant^y
but if you make half plain half y^e currans
will do but before you put them in y^e oven
dust them over with fine suger put them in
netty pans ~~fill~~ ~~of~~ ~~half~~ ~~a~~ ~~quart~~ bake them
in a hot oven

* To Make Hanov^r Cakes 109

Take a lb of suger a lb of flower as much
mace as will lie on a shilling a lb of butter
and rub it all together with y^e flower
y^e half a pint of Cream, half a lb of
almonds 6 eggs leave out half y^e
whites 2 or 3 Spoonfull of Sack or orange
flower water mix all these together
to this quantity if you make them with
Currans it will take a lb, Pruttin y^e
pans and fill them half full y^e put
them into y^e oven take care of baking
them

To Ice them you must have
ready a lb of double refined suger beaten
and sifted thro a lawn sive, and take y^e
whites of 2 eggs beaten very well 3 Spoon
full of orange flower water 3 grains
of musk, 2 grains of amber grass finely
ground to powder mix this with your
whites of eggs, y^e put in your suger by

100
Degrees beat it two hours or longer you
beat it or whiter it will be, have it ready
when your cakes are drawn for them,
all over the tops and sides.

To make Lemon water
Take the rinds of 12 Lemons pared thin
only take the yellow part & quarters of Brandy
put them into a Jug, then take a quart
of water and a pint of sugar and boyle it
and scum it clean, and pour it on the Brandy
hot then take a gill of blue milk boyle
it and put to the Brandy hot, let it stand
3 days close covered stirring it once or
twice a day then filter it through
a paper linnell soe mix it all together and
bottle it

Bath Cakes

4 Eggs 4 Spoonfulls of Light Cast half
pound of butter half a pound Carraway
Comfits 3 quarters of a pound flower
and 4 Spoonfull of Saich

21. Roast Calfe head with Oysters
Slit the head and cut out the brains wash it
very well Cut out ye Tongue boyle it and blanch
it boyle ye Braines with a little sage mince ye
Tongue and sum Oysters and a little beef suet
and thread them small all together then mix
the Braines and 7 or 8 eggs yolks Cloves Nutmeg
and a little salt and grated bread mix these
together then parboyle the head a little then
take it up and wipe it drye with a Cloath and
fill the holes where the Braines and Tongue
lay with the forster meat bind it up close
together and spitt it then stafe it with oyster
being first parboyled in there own liquor put
them into a dish with thread fine parseye Clary
and mace mix all these with a little Vinegar
and the yolk of a egg roul the oysters in it
and make little holes in the head and stuff
it as full as you can put the oysters cut half
way in and secure them in with spiggys of fine
then Roast it and set a dish under to receive
ye Greasy Let there be some Oysters white wine
and some thread Nutmeg in the dish when the head
put ye ingredients of the head in the sauce with

110
a good lump of butter the juice of an orange
and salt beat it up thick and dish the head and
pour in the Sauce Garnish the dish with orange
some sag or roots of veale about it cut in slices

x Mrs Potters Pudding to bake. *Good*

take a pint of Cream a quarter of a pound of Jordan
almonds blanched beat y^m very well with a little
rose water's sweeten it to your taste boyle all
these together a little then set it to Cool till
you have beate six eggs and mix 2 good Spoonfull
of fine flower with your eggs and stir y^m very
well together then butter your tins and fill
them not to full so bake y^m in a quick oven
then turn them out and serve up with melt butter
and sack. x To make Cakes *Good*

take a pound of butter washed a little from the
salt and beat it to cream then ad a half a pound of
white sugar finely beaten and clarified and beate
well into the butter and put in to it half a pound of
Corians a little Nutmeg and mace and Spoon full
of sack mix them all well together and while y^e
are stirring it add the flower to the quantity of
three pints then put them on paper or lins sheets
and puse them on the top with sugar.

To Make friters

111
take half a pint of small beer four Spoonfull of
strong ale 2 Spoonfull of brandy half a Nutmeg
suger to your taste niches this to a pie cake
baker beat it very well half a hour set it before
the fire an hour before you fry them parr your
apples and slices them thin dip them in your batter
and fry them in hazel, *very*

To Pickle Gerkins +

get your gerkins in about of September y^e few
suff sort are best wipe y^e moute of them very
well and make a bryer of salt and water that will
beat a egg and put it boyling upon them and cover
them close and the next day drain them from the bryer
and boyle as much good aleget as will cover them
and pover it boyling hot upon them and
stove it close up and do it thus once aday till
they be Green and Crisp then make a pickle
of the best Vinegar and Cloves and mace and Nut
meggs Cut in Quarters and Whole pepper and ginger
Cut in a little bits and y^e heads of Dill boyle what
quantity you think fit till the Vinegar tast of them
well pover it hot upon the Gerkins they being well
drained from y^e aleget they were Green with and
covered it up till this Cold then tye them close up
they must have great Deale of Pickle more plain
Vinegar without boyling in pot of spices that
is in pickle will make it strong must

To stew a Carp or Tench

Take a Carp and scale it very well and wash it very clean lay it in a stew pan blood it all ye lower fins and cut it open and take out ye guts and rub it with a little salt and powder a little ^{guts} ^{gins} upon it let it stand one hour then take your Carp from your liquor and put one onion to it stick ^{the} ^{loves} in ye onion and a blade of Mace and some small pepes a little sweet Marjoram and some a piece of fine bread but no crust in it as much blanch as will cover it Carp then boyle ye liquor till it tastes of the spices then put in the Carp and when it is almost anuff put 2 or 3 anchoves 5 quarters of a pound of butter and dish it up with Lemons and Pickles and horse Radish you must take out the onion and herbs and spices you must scale a Tench in hot water

To Make a Gelly Tansey

Take 12 eggs leaving out 6 whites beate them well together then put to them a pint of Juice of Egs & Crangey of Corn sallit or Wheate and a pint of good milk beate them well together till they be well mixt so season it to your taste with nutmeg and sugar and so bake it over a boyling pot of water
no more Juice of Tansey than will fast it

To Stew A Pullet or Chicken

To every pullet or Chicken take one anchoves fine margerom sholet with some mace and the bones as you think fit shered all these together put to them alike salt and fat a little into your Pullet then frus them short up for boyleing and tye them close up in a bladder boyle them for one hour at least boyle them in salt and water make your sauce of a little broth and with wine in which youe a good many oysters a little mace some sholet some anchoves with a fagot of herbs which must be taken out before you send it to the table heat it up with a good lump of butter and slice some bread thin into your dish serve and when your pullets are cut up some of your stuffing in to your sauce if you have no oysters Cockles liquor will do, an hour is too much to boyle your pullet in

To Dry Cherries

Take your largest Cherries stone them and to every pound take half a pound of ordinary life sugar and half a pint of red of red Romas boyle them till they are tender skimming them very well then put them in a pot and let them stand 2 or 3 days then lay them upon a sieve and dry them in the sun when the sun is dry in one pot turn them on the other so keep them for your use

To Preserve Raspys

Take the largest raspys you can gett and to a pound of
 fruite take y^e weight of fine Sugur and a pint of the
 Juice of White Currans made a pale pink with y^e Juice
 of Raspys and to your Juices put 3 quartors weight of Sugur
 so mixe them altogether and boyle them quick upon a brise
 fire stir them a little with a spoon as you can but shake
 them well and scum them very well and when the boyle parts
 from the pan side and bottom they are enough Glass them
 up and so keep them for your use

To Preserve Green Walnuts

Take them when a pin will goe through them then boyle
 them till the water is bitter then put in Cold water and
 pill of the barks and weigh as much Sugur as the weight
 of them a little more water then will boyle the Sugur set
 them on the fire and when they boyle up take them off
 and let them stand two dayes then boyle them againe
 so pot them up

To Preserve Green Walnuts another way

Take your Walnuts when they are so young and tender
 that you may put a pin through the shell and prais them
 and steep them in water six dayes and not fail to change
 the water twice every day then put a small bodkin through them
 twice then boyle them in water change the water 3 or 4 times
 but it must be with boyling water in another pan and the
 must be boyled till a straw will goe throo them and then take
 them with Cloves and Cinimon then take full as much Sugur
 as walnuts and boyle it then put your nuts in let them

boyle and then take them off and let them stand two dayes then
 then boyle them againe and soe keep them for your use in
 a pot

To Dry Apples

Take Apples prais them Core them Cut them and put
 them into a mugg and set them into an Oven with brown
 bread then take them out and take the top of any lay
 them in spoonfully upon ting or Glass then let them stand
 in a Cloose oven all night then take them out and lay two
 of them together and put them in a stove or oven all night
 so keep them in a dry place for your use

To Make a Rice Pudding

Boyle half a pound of ground rice in two quartors of Milk
 with a little mace keep it stirring that it do not burn
 then mixe in 3 quartors of a pound of fresh butter then
 let it stand till almost Cold then put in ten Eggs leaving
 out six of the Whites sweeten it to your tast and butter
 your dish and put in half a pound or three quartors of
 pound of sliced sweetmeats, it will eate very well without
 half a hour will bake it

To Make Ocean Cakes

Take a pound of Almonds Blanch them in Cold Water and
 Cut them in ovey thin peices then to this take one pound of
 dable refined sugur and with the Whites of Eggs beate to froath
 wet your sugur and put your Almonds in then lay them upon
 wetters set them upon plates flowered when the w^or hath
 enough raise them from the plates with a knife and with
 a bodkin raise up your Almonds and make them stand as
 upright as you can then strow some Corraunders or Caraway

Comfits and set them in the oven till the be enough

116 M.C

to Pickle Coddins

make a brine of salt and water strong enough to
bear a egg into which put as many Coddins as you have
occasion for the finest you can get full grown but not
full ripe Let them lye in this brine nine or ten days
shifting ye brine every two dayes then dry them & scoope
out the Core but take ye stalk with a pen knife whole
that it may fit againe but take care what you do not
push out the eye of ye Apple as you scoope it then in stead
of the Core put in ginger sliced and as much as you like
of garlick and Whole musterd seed rasp horse radish and
of spice nothing but Cloves 2 or three whole and a little
Salt cram them full of those things then put in ye
eye of the Apple againe and lye it round and round
with course thread and make your Pickle of as much
white wine vinegar as will cover them for it will
boyle with boyleing put in ginger whole Musterd seed salt
peared this liquor boyleing hot and stop close boyleing
it every other day for a fortnight by that time they will
be close and pressed through with the pickle and not
look like apples when tis out do not eat them under a
mouth

of B - to Make hartshorn jelly 117 good

Take half a pound of hartshorn, wash it and put to
it two quartes of spring water two penny worth of Ivory and
set it over the fire, let it boyle till it will gelly but it
must be close covered and boyle 4 or five hours then
Straine it through a lince sieve let it stand till it is
Cold, but be sure it be a stiff gelly then take a pint
of Rhenish Wine and two or three Spoon of each a stick
of Cinnamon well wiped before you put it in a Nutmeg
Cut in quarters the whites of 4 Eggs beaten to a froth
ye Juice of 2 Lemons the mil of them Cut very thin of
which put in with your eggs and other ingredients stir all
very well together, put some of your mil of Lemons
into your gelly bagg sweeten it to your tast with double
refined Sugar then put your gelly and all things together
into preserving pan and let it boyle half a quarter
of a hour after ye gelly is dissolved then take it of
the fire when you see it begins to breake, and Straine
it through your gelly baggs till it clear
if you would have it perfumed add to it some Ambergreen
and a little muske brused in a bit of Muslin and tacked
to the ~~top~~ side of the gelly bag that the bottom of it

to Make Apple Pudding

take a dozen of large apples roast them in the oven but take
care they are not burnt, take the whites of 12 eggs then put
to them three quarters of a pound of Sugar beat them till
it is very white then put in ye mil of the apples and

118 Beat it very well then put one pound of Malted Onions
take of the top power in only the Clear mix them well
together put past at top and bottom of your Dish

A, B X To Pickle Melons Lady Marston
to a Gallon of Vinegar put two quarts of white wine
one ounce of golden Crocus seed one ounce and quarter
of mace pepper and salt to their palate boyle all
these together till it be strong of y^e Seasoning take
the largest of your Melons that are green cut out
the seedy part scrape off y^e rough Rind put them into
a well glazed pot, put to them 22 or 23 Cloves of garlic
pour this pickle & boiling hot upon them stirring in
two large Spoonfull of strong Mustard Let it stand 3 or
4 dayes then pour of the liquor from y^e garlick and
Melon heat it Scalding hot and pour it on upon y^e
Melon this must be thrice repeated I think is best
way is to cut y^e Melons into quarters

M, O + To Make a foist pye

Take a Leg of Veale a fitt of a line of Veale in stead of
fute but if you cannot get it use best suite sweet herb
shred them very fine Season it with pepper and salt
and mace to make it a good Savore first meat then scale
it out the thickness of past Lay it on the dish when the meat

119 is in take a breast of Veal Bone it any half roast it season
it with the same Seasoning you must have sweet breads and
pallies Cut in peices and lade all over it a little butter and
fill it up with strong grave you must lay the top cut of veale
in whole in the dish if it want grave you may put in
a little more before it Comes out of y^e oven you may fill
the same Crust with same strong sweet breads and pallies
or very young rapits and sweet breads and pallies

To Make a seed Cake for whetton of
omskike way

X
take one pound of flower well dried before the fire then
take one pound of Coafe sugar beaten and least fine mix
these together with one ounce of Carraway seed and a little
mace and a nutmeg finely beate then take one pound of
new Chournd butter washed well from the salt and then
work it well with your hands till it be like Cream then
take ten eggs leave out whites beate them a little then put
them to your butter then put in your sugar and flower by
degrees working it continually with your hand for a hour
make a Coffin of paper butter it and put in your Cake

To Make France parent Past

Take 3 quarters of a pound of butter and 3 quarters of a pound
of flower dried beat 2 Eggs leave out one yolk 2 Spoonfull
of water and a ounce of fine sugar finely searced so make
it out then

10 Oranges in Syrup

Take your oranges Cut them in half Squeeze
 out the Juice but be carefull not to loose
 the Rinds put them in water which you may change
 once or twice if you please, Let them stand in
 the water 4 or 5 days then put them into a pan
 of water boyle them till the best sides then
 then Scoop out the inmeate, with y^e thumb
 weight them and to every pound put 2 pounds of
 Sugar made into a very thin Syrup part of which
 you must put into your Oranges Pills and give
 them a boyle up and sett by, you must pile up
 your Pills one with in an other and set them on the
 whole end, then file them up with y^e Syrup to the
 top warming them every day and adding more of the
 Syrup as it Juces into them you may keep them, warm
 for six or seven dayes then put in the remainder
 of your Syrup, and boyle them till y^e Syrup is
 very strong when cold, put them before your
 Syrup at first bevery thin you may clear it with
 the whites of 3 or 4 eggs

A B Lemon Cheeze Cakes 121

Take the Rinds of 2 Lemons Steep them all night
 in water, boyle them tender and beat them to
 a Pulp then take two ounces of Rice washed and
 dry and beaten Small sifted it through a haire
 sieve or grind it in a Coffe Mill, and it will need
 noe sifting put to the rice powder one pint of
 water Let it boyle till it is thick then Let it
 stand covered till it is cold or near it take 8 eggs
 leave out half of the whites, beat them well
 and mix them with your Rice pulp put to them
 half a pound of Sugar powdered and half a pound
 of butter Melted and near cold againe, and if you
 will have them very good add half a pound of
 allmonds finely beaten then leave out half of the
 Rice pulp and put them together in your Curd
 the same you make Suits of which is as follows

Last Part

10 a pound of fine flower put 4 ounces of loute
 Sugar beaten very fine six ounces of fresh butter
 well wrought from the water Rub your Butter well in
 the mixed sugar and flower to as much water as will
 make it into a past put the whites or yolk of 4 eggs,
 but be sure not to knead it to Light

To see it take a little water in which
 put a lump of butter and gum sugar y^e same you

102 To make your Past with, let it boyle a little and when
boole, with a brush or bunch of fithers wash your
nuts 2 or 3 times over, wash when stifted dust
them over with thick with sugar as a dove but be
sure you do not take any of the matter that your
Custard is melted in if you would have your Past very
fine, put double Refined sugar to every thing and
beside to prick your Past very well before you
bake them the sides as well as Middle, they will
blisten

To do of Little Meltons

you must wipe them so put into the pit you mean
the should be in and make a pickle of whites wine
vinegar and a third part beere vinegar so season it
well with salt whole peper and Jamaica and ginger
but most Garlick and pour the pickle on them boyle
ing hot so you must boyle the pickle hot on them
till the are enough as you do for Cucumbers
and before you stop y^e pit close up from aire

To make whipped Syllabubs

Take a pint Cream six spoonfull of each the whites of
two eggs three ounce of fine sugar and with a brich
troie beat it till it is froth well then strain it and put it into
y^e old syllabubs glasses

To make little cakes

103

Take a pound of butter and as much of the finest wheat
flour and a few carraways seeds and 2 spoonfull of
new cast mingle all these together with the yolkes
of two new layed eggs till it be well wrought then
make your Cakes of what bignesse you please you
must cut them with the top of a glass lay them
with the bottom upwards and prick them on the bottom
and set them close together upon plates sifting fine
sugar upon them set them in the oven and when you
have drawn them strow your sugar upon them as before
make what bignesse you please but pretty thick

To make marmalade of Apricocks

Take Apricocks stoned pitted and quartered if the
are large cut them into less pieces and weigh them
and to a pound of Apricocks take half a pound of
sugar beat the sugar and put it upon the Apricocks
and let them stand being covered till the next day
then set them on a cleare fire untill the sugar be
well dissolved boyleing very leasurely then let them
boyle very fast till the Apricock be pretty cleare and
tender then take up your Apricock into pewter dish
and with your spoon crush and bruse them very well
mashing the Syrup well from them before you bruse then
boyle and strain the Syrup untill it hang in the spoon
put the Apricocks to the Syrup mixe them well letting

them boyle easewely together till you see by boyleing
and stirring it leave the bottom of the pan then
take it from the fire and when it is a little coole put
it out

how to order a frowne

M^r James Jagger

Kill the frowne without Chasing Cut him down the
next morning and in stead of Chincing him take
the great bone down the back as free from meat
as you can scold him straight down the back and leave
all the skin to the top of the back then bone him as you
do a frowne for hawking put him into watted Change
him night and morning into Clean watted and
Scrape the Lord of him with a Knife once a day he
most Eye 3 dayes and 3 night in water then take
him out and lay him upon adreger to deane and
wipe him well with a Cloathy then Cut them Bones
as you please have them and Salt them then rouse
them up and wash the rouses at ether end with care
till you have had the Cloaths very fite then make
them of going the Cloath at one end and tying it up
at the other end it must be salted at both ends then put it
into the pan the water just at boyleing and if it be old
brayn it must boyle eight hours if a young one six hours
they take it out and when it is so cold as you can handle
it then treat it harder rubbing the out side of the Collors
with salt it will make them leave the Cloaths better
when it lyes in water you must be sure to Cover it

a White frigate of Chickens

125

Take your Chickens and give them a little parboyle then let
them Cole take y^e skins of them and Cut them in peices put
them in milk and watter a little mace worser three Cloves
boyle them a nuff then take out hot and draine them dry
take a Coult^r a Gall of Cream and 3 yolks of eggs and a
little nutmeg and beat them all well together put y^e
Chickens into the Frying pan with it, keeping constantly
Frying while on the fire then add a little white wine
or sack and serve it paper

To Fugg a haire

Take your haire and Cleanes it well from the blood
and then season the inside with a little nutmeg paper
and salt and a blade of mace and a little bite of onion
and put it in a pretty deep fugg that will conveniently
hold it and put it into a pan full of boyleing water
and stop up the fugg close and lett it boyle till your
haire softens when it is tender pour y^e Gravy of out
and put it in a frowe pan with a little Clarried and a
peice of anchore and lett it have a boyle and then
thicken it with a little butter you may either Cut
the haire in peices or serve it up whole so pour
under your frowe

Take a Gill of Cream dyetts of Eggs six Spoonfull of
Sack half a pound of Raisins Stoned a little more greater
biskett or bread to thicken it with Sugar to your tast have
little pans ready butter them and let them be such as
you bake queeces Cakes in put your puddings and bake
them send them up with melted butter and Sack grate
Sum Sugar on them and a little Juice of Orange

To Make Orange Pudding M^{rs} Light

Take y^e yolkes of 12 eggs well beaten 3 quarter of a
pound of Loaf sugar powdered 2 Canded oranges sliced
thin 3 quarters of a pound of fresh butter Clarified
mix all these together and Bake it in a dish with puffs
past under and over it y^e oven being moderately hot it will
beaked in a hour

To Make French Bread M^{rs} Light way

Take a quarter of a Peck of Flour put to it 2 Eggs and
half a pint of beerm Sprinkell in a little Salt then make
it into dough with milk and water warmed and a little bit
of butter you must mix it very light and set it by the
fire to rise half a hour, then let your oven be ready
and make it into little loaves and Bake them

Take a Penny Loafe and grate it and a whole nutmeg
half a pound of Corians a quarter of a pound of Almonds Slices
them with a Spoonfull or two of Sack or Rose Water to
keep ym from oiling one pound of Beef suet sliced
small to these take three Eggs and a little Rose water
a quarter of a pound of White Sugar mix them not to
light lest y^e breakes y^e must be made up three square
by them Crisp but not too brown with sweet butter
or Sack

To Make a Chocolate Puddings

Take seven yolks of Eggs and 4 whites beate them
well then mix half a pound of Loaf sugar finely sliced
3 Canded a quarter of a pound of biskett half a pound of
Chocolate betwixt a pint and a gill of Cream half a
pound of Clarified butter mix these all together put
in a little sack and rose water so bake it in a dish as
you do others

To Make White Pippin Pudding

Take eight or nine of the largest and sharpest apples
you can get Coddle them till y^e are soft take them up
and separate the pulp from y^e skin take 24 Whites and 12
yolks of eggs beat them very well with a gill of Cream
bruse your apples with y^e back of a spoon and mix with y^e
eggs and Cream a quarter of a pound of biskett grate
and dried and a pound of Sugar one Lemon rind and

123 The juce of it five or eight Spoon full of Clarified butter
be carefull in using it that you Whigg out y^e Milk
one ounce of Candyed Orange Mix all these well
together and let it stand an hour before you putt
it into y^e Dish Cutt your Dish and so bake it

To Make a Mellot Pudding

Take a quart of a pound of Mellot wash it well 2 or 3
times in boyling water and take quart of Cream
and boyle it and put in a quart of a pound of Cutt
eight Eggs take out y^e whites about half a pound of sugar
a little Cinamon a little sack so thicken it like a
Oustard and stir y^e Mellot in put it in put upon
flayr dish and so take it to the oven

To Make Pudding to put in a haire belly

Take of the fates Bacon, fry it a little with some slices of
white bread butt put let it sook up y^e fat in the pan
and when Cold streed it small put to it 2 Eggs sum sweet
herbs with a little mace and pepper and salt to your tast
Mix all these well together and boyle in ⁱⁿ into along
pudding put it into y^e haire belly first bast it with
bread and then keep it basted very well with butter
till it is enough

To Make another Pudding to put in a haire belly

Take a half penny Roule, grate it 4 ounces of beef
suet a bit of parsley a little marjoram time and geory
3 or 4 Geary leaves bread them well and mix ym amongst
the Grated bread and Suet take a little Cinamon and

mace 3 Cloves and a bit of Grated Nutmeg mix it up with
half a Gall of Cream and a Egg mix it up well together and
Roule it up in a pudding so put it into y^e haire belly

To Make allmand Pudding to boyle

Take two Loaves of white Bread which Grate very fine and
take 10 yolkes of eggs and half a pint of Cream a quart
of a pound of Blanched almonds beaten very fine in a
mortar with 2 or 3 Spoon full of Canary or orange flower
water and add Marrow and beef Suet Cut in small pieces
a grates Nutmeg and 2 or 3 Spoon full of sweeten
it to your tast mix all these together so tie it up in
a pudding Cloth and then boyle it

To Stue a hare

when you have Bleand your hare Cutt it in peices and
hach it y^e let it on to stew in water and a gill of ale
you must put in as much to stew it in as you think will be
convenient for y^e sauce if it be an old hare y^e bigger
quantity be cause it will be longer in stueing as it stues
put in a little bunch of Savory herbs and an onion
stick with Cloves when you have stued it well and it
is basted of y^e onion and the herbs take them out
when you think your hare is almost tender enough
take a Spoon full or two of Claried and a bit of
horse Radish and mix a little flower to it to thicken
up for y^e sauce and thicken in a lump of butter

139
thin put in half a pint of Clarrett a little mace
and eather a little lemon pill shered or put in spices
to give it a tast and take it out or you may serve it
with a little water on you and h^o and when you
have well scumed it take out the herbs then put
in as much Clarrett as you did ale and if you have
any strong Broth or Brown Gravy sett it on with ye
water before you put in the Clarrett when you
think it is boyled enough take a little Broth up in
to a sauce pan and mix it 2 or 3 Spoonfull of
Dyest Pickle you may put in a peice of an Choory
but you must not let it be so strong as to taste of
it; you may shake a little mulling into your butter
but shake it very thin you mix this to your sauce and
shake it well together, and serve it up with sippit
side and slices of Lemon on the top

To Make a White frigate of Rabbits

Take your Rabbits, and Cut them in peices and Lay
in milk and Water, then boyle them in fresh milk and
water, take them out of that and pull a onion and
Dress from butter and toss it up in this, and y^e Rabbits
When it tastes of the onion as you like take it out and
add a Bell of Cream and shred a little parsley very fine

and put in 2 yolkes of eggs well beate toss it up with a
Blade of mace a little Jannimon a little white wine so serve
them up

How to Cut Chickens

Take 2 or 3 pretty Large Chickens and boyle them
enough to eat them Cut them up as you would
for frying, gase and take of the skins take y^e grease
as comes from them and put them into your pan
with a very little pepper and salt five or eight
good Spoonfull of thick Cream half a pound
of good sweet butter some parsley boyled and
chopt them toss it up altogether just before
you dish it up put in y^e Meas. of a Lemon
Cut small toss it quick for fear of Curdling
them season it with spices to your tast

To Make Mushrooms

Take your Mushrooms and rub them and and thro
them into salt and water then draine them and put
them into a pan and let them stay the liquor that comes
from them take as much as will be for sauce and put a
little white wine and bit of butter and shake them up

10 Stew Pidgeons

Take young pidgeons and cleane them from the blood
stuff the bodges of them with a few savory herbs and
Lemon pille nutmegs mace peper and salt tie the neck up
with thread set them on to stew with strong broath
with the breast down wards put in some Lemon pille
nutmeg mace mushrooms a little white wine and flower
make it not too thick when your pidgeons are
a enough put in some butter to thicken it up
boyle y^e livers and mixe it with y^e Seasoning
for the body

10 Stew Mushrooms

Take your mushrooms when cleamed put them into
stew pan with a little mace and peper and salt
to your tast let them stew over a slow fire close
covered till y^e are tender then take them up
with y^e yolk of a Egg and a little Orich wine
if you would have them very white take two or
three Spoonfull of Cream instead of the wine

10 Pickle Mushroom

Take your mushroom wash them with flanning and
water and thro them into salt and water Let

them over in a cleane pan over a quick fire Let
them boyle till they are a nought p over them into
a fire cover them close with a cloath till the
air is cold then put them into Vinegar for a fortnight
and there have stilled Vinegar that is stilled
of a cold still with a little ginger some peper which
must be put into y^e still with y^e Vinegar when it is
ready put it to your mushrooms with a few blade
of Mace and some white peper Corn sliced nut
megs when your bottles are full pour over them
a Spoonfull of Rendered Mutton Suet Cork them close
up
to still Vinegar for Pickles +

Take the Soures alleigat you can gett and put
it on a cold still with a little ginger and some
peper and it comes of it will be a clear as water

10 Make French Cakes +

Take a pound of butter a pound of flower a pound
fine suger Ten Eggs only six whites beat all
these together for two hours then add the Juice
and pite of an Orange and a glass of sack when
it is beaten enough put in a pound an half of
almonds beaten small and as much Citron or Oring
as you please or both

To Make a potatoe pudding

Take some Potatoe and boyle them and rub them through a sife and take three quarters of a pound of them and 6 Eggs take out 3 whites then take 6 ounce of butter and melt y^e butter and scum it, a quarter of a pound of sugar 3 spoonfull of Rose water a little nutmeg beat y^e all together and butter your dish and bake it you may put in ether 2 ounce of bitter almonds or two or three spoonfull of Cassia water

To Force a Turkey

Take your turkey dress it and bone it whole y^e skin it season y^e wrong side with pepper salt a little mace but not too much pepper then take sum sweet breads or Lam stones parboyle them and fry them, and a few roasted Chestnuts, and as much marrow or beef suet, as will make them fat enough for the ingredins you put in it a good handfull of musroom two Oyster two

Anchoves and a little Lemon pill season it with mace and salt a little old bread grated two raw eggs a spoonfull Oyster pickle mix all these in ingredins together, and force the body of the Turkey

or you make a force meat only of hard eggs a few oysters Musroom a few Capers marrow or beef suet a spoonfull of hoo of Clarified against you have dont have a little strong Hoath as much as will cover it and lay it with the breast downward and when it is half stued put in a gill of white wine as it stue put it in have three or four Chickens broyled or parboyle them a stue them brown grave a little mace a little Lemon pill a few musroom and anchoves when it is half a nought put in a little Crame a yolk of a egg six or eight pickle oysters when it a nought put in a lump of butter a dish it up lay Lemon on your Turkey with pickles and make y^e spirit of puff past so lay your Chicken about it you must parboyle 3 or 4 sweet bread and fry them brown so put them in with your Chickens to stue with your Turkey

To Make Sauces for boyled Chickens

Take the Livers of 3 Chickens or Rabbits boyle them and 5 eggs boyled hard a little time and winter Savory boyled and striped Chop all these together very small with a little Lemon pill and one Anchovy and some Juice of Lemon to make it a little sharp thicken some butter and put them in let it just boyle and put it on your Dish if you please you may put in some Mushrooms

The best way to make the old English bread pudding

Grated a penny loaf all but the crust and pour upon it a full pint boyling milke if you can get Cream it is better cover it and let it stand to scald for this quantity beat up 5 eggs leave out 2 white with ^{salt} and a little sugar strain this to the bread and milke when that is pretty cold grate in a little nutmeg and mix

all well you put it into little wooden dishes ¹³⁷ that have been buttered and are of a size to tie them up in Cloath, very light they require near an hour to boyle when in Dish before to flower the Cloath you tie over the dishes if you would have your puddings very good you must make them almost as thin as Custard and in the spring the addition of Juice of Spinage make them as good as tansy you must have each sugar and butter to them and if you please they are as good cake as boyle but then you must leave out the Spinage and put them into a pot to bake

To make a Carratt Pudding

Take a white manchet grated y^e fifteen ounce season it with nutmeg and Cinamon sugar and salt to your taste then temper it with Cream and four spoonfull of each puting in a little Orange and fifteen red small then put in 3 quarters of a pound of rubed Carratt fine and ~~rubed~~ shred very well together with the other ingredients then take 2 ounce of butter well melted and stir it in with the rest then Cutt your Dish well then put in your putt Bake it well

next under and over

138

To make another Carrott pidding +

Take your Carrotts and scrape them then grate them small take some Savoy biskett rubed very fine then some very good Cream some milk rose watted Orings flower watted some Carrans and a good store of eggs make pretty Light Batter a few Carraways Comfittes on the top but first garnish the dish with Ouff past then put it in a lay Cross bars on the top and bake it when baked take it out and scrape sugar on the top and give Candied Oring and Lencorn and Sytoon so serve it put

To make allmond flumary +

Take Cluff feet after they are dressed put them into 4 quartes of Spring watter let it boyle leasurately till one half be consumed with will Jelly then strain it the next morning take of the top and bottom then take 3 or 4 spoonfull of Oring flower watter good to know fast then have ready half a pound of Allmond fine knocked with Oring flower watted mix them well together then strain it through a cloth keep it straining it till be cold then cut it square as you wish

To Make Aprilock Piskett 139

Take your Aprilocks being full ripe and pare them and put them into a stone jugg set them into a pot of boyleing watter untill they be very tender put them into a fire to run till they be very dry then rub them through a sieve then with Double refined sugar beaten them untill they be some thing thicker then pan Bake Batter the sugar must be finely seared and put in by degrees put them into paper Coffins and set them into your stove to dry the stove must not be too hot let them be put into your Coffins near a jinch thick.

To preserve apples white

Take 3 apples pare them and make a hole and pick out the Core and throw them into watter take 3 quarters of sugar and Clearytie it with one Egg and put into it 3 gills of watter when it is Clear the put in a sup more watter and then put in your apples and boyle them as quice as you can and it is done

To make a Sage Pudding

Take 3 ounces of Sage wash it in 2 or 3 Waters put one Pint of Water to it and boyle it then you think it is enough take it up and set it to Coole then mix half a Nutmeg and half a Lemon rind 2 ounces of almonds freed 2 long Biskets greatred very small some rose Water 6 gill and half of Cream take 6 Eggs leaving out two whites beate them very well mix them all together one ounce of Candyed Orring and one ounce of Candyed Lemon half a pound of Sugar 3 quarters of a pound of Butter half pound of flower butter your dish put a border of paste about y^e Dish

To make a Cheese or Marmalad

Take bullose and put them in a Earthen pot and sett it in a kettle of boyleing water till they be all fallen to pulp then rub them through a harse sieve then wase your pulp and take the weight in Sugar and boyle it till it befy be Candy high then put in your pulp and boyle it

till it be stiffe or leave the pan bottom then ^{put} it in Glasses

To make bread

Take 2 quarts of flower one pint of Milk and one of Water one pint of barm wase all these together then beat in 2 quarts more of flower by degrees make it in 4 or 5 loaves and bake it

To Make a Citron Pudding

Take six eggs beate them very well then put in 2 or 3 Spoonfull of sack half a pound of Loafe sugar Serac half and pound of Clarified butter half pd of Citron sliced then beate these then y^e be thick then 2 ounce and half of long Biskets greatred beate these together half a hour put paste round your Dish side

To Make a goosberry pudding

Codel your goosberys and Rub ym through harse sieve when they are Cold take 6 eggs taking out 2 whites beate them well mixing them with a little goosberry wine one gill and half of Cream wase your pulp and Cream to a pint of pulp put in half a pound of Sugar wase it to your taste 2 or 3 Spoonfull of Clarified butter beate it one hour

Take the Greenest Parslam you can get and strip of the leaves and put it close down in a pot and put to it as much stale beer and a little salt as will cover it and make it pretty salt then spick it down with 2 or 3 sticks and put a paper over it and lay a slate stone upon it and let it stand a month then take it out and wash it well and set it on to green in a Clean pan with water and put in a little salt and cover them with a white plate and let it stand a quarter of an hour set it on again and so continue doing till you have made it a good green then take it out of that pot put it into another water to cleave it with and let it stand to be cold then put it to it again and keep it from the air

To Make Almond Pudding

Take 2 pounds of almonds blanch and beat them and put them into a pan with a spoonfull of Cream a penny loaf of white bread one pound of white sugar eight eggs but 4 whites mace and nutmeg to your discretion a little rose water 2 pound of beef suet minced small mingle all these together then fill in hogs skins and boyle them

Take half a pound of almonds blanch and beat y^m with 2 or 3 spoonfull of Cream strain the almonds in the Cream beat the almonds againe and strain in y^e Cream doe so till the goodnes be out of the almonds then take the Cream and half a penny loaf grated fine and put to the Cream when it hath ~~the~~ ^{been} able to soake put it in the shelllet when it boyles up take it up and see if the bread be fine in it take the yokes of three eggs beat them well and put to the Cream put in a handfull of raising of the sun a nutmeg and a little cinimon all this put to the Cream let it have a warm on the fire stirring it all the while then take it off and slice 2 or 3 dates put sugar to your taste then butter your dish and put in your Reader into it put in a sliced pipin at the bottom of your dish as thin as you can slice it before you put it in the pudding then take the Marrow of 2 or 3 bones rouse the marrow in the floures and stick in it slice or rings Lemon s^htron in thin slices and lay on the top almost to cover it then put it into y^e oven half a house will bake it the oven ~~half a house~~ must be hot as for bread but the fire heat must be over for it must not cook brown

To Pickle Trout

Take your trout Drain them wipe them and wash them in salt and water then salt them and let them lye about an hour or 2 in salt to harden them, then wash them from the salt season them with Pepper Salt a little broken mace to put in the belly of ^{you} a little water and salt as you think will cover them when they are put in and let them have a boyle or two then take them out to cool but be care to pin down the tails where opened boyle as much alligars and salt and a piece of Lemongrass with water white wine, and a blade of mace as you think will cover them when they are cold put them in so keep them

+ To Pickle Carrots and Turnips

Take your turnips and cut them in slices or in what forme you please then you must make a Pickle of Vinegar pepper Salt nutmeg gratered a Raisin of Ginger then a few Cloves and mace so make your Pickle then take some very good garden and boyle in your Pickle and strain then boyle your Turnips till they are Red through then take them out and put them together to keep to your use

To Pickle Cabach ^{and} 1245

Take the deepest red you can get cut of all the out leaves wipe the rest well then seed it long and small all but the middle stalks and let it lye on a table season it with a good bit of salt a little small pepper 2 or 3 Cloves a blade of mace and a raisin of ginger cut in slices then let all the blew water run out when you put it close down in your pot and pour as much alligars on the top as will just cover it and lye it ^{up} close for your use

To Pickle Colliflowers Red or White

Take the Closest you can get cut of y^e branches and in it let them have flouding water a little salt then set them on a cloath on the flower end to dry when dry have as much white wine vinegar as will cover them boyle with a little salt and a blade of mace when cold put them to your Pickle and for the Red put in a little Seachinaine

To Make a Seed Cake

Take 4 pounds of fine flower 3 pounds of loaf sugar finely forced mix them together and set them to y^e fire and stir it often take a pound of sweet butter 36 Eggs take out y^e whites of half write the butter ^{and} eggs together till the butter hath drank up all y^e Eggs then put in your sugar and flower by little at once into the butter and stir it continually with a slice till you have put it all in 3 ounce of Casway seeds and a little orange flower water or brandy with a stick of Sinnamon in the

1. The day or 2 ~~in~~ before, butter your hoop and set it in
quickly into the oven

X To Make Apr Cock Cakes

Take the largest and smoothest you can get parr toyle them
in spring water till they be very tender then pressing out
the pulp put to it an Equall weight of sugar set them over
a gentle fire and keep them continually stirring and when
you can see the bottom of the shell or pan they are a ~~long~~
enough then put the pulp into Cards sewed round and
dust them over with sifted sugar and letting them stand
2 or 3 dayes turn them then if they be candied take them
out of the cards and dust them with sugar again so
often turning them let them dry for your use in a
gentle heat

X Florantine of Partridge,

Take your Partridge being roasted and minced ~~small~~
the weight of the meat in beefe marrow put to it two
ounce of oving fill with as much small green gybme
small minced season the meat with beaten Cloves nut
meggs mace salt and feger mix all together and put the
materials into puff past and open it being baked put
in half a grain of musk or Amber greese dissolved in
the juce of an orange and rose water stir them a
mongst the meat the cover it and serve it up

To Make a Calf head kash 47

Parboyle 2 Calf heads and take out y^e bones of 3 parts
cut the meat about y^e bigness of an Oyster Card the
tounge with baken and season them with pepper salt
Cloves mace nutmegg and put it into a stew pan some
white wine 3 or 4 in choies 12 balls of foist meat
balls some mutton brath with oysters pempt and the
Lignon on them stue these together and season the whole
head with pepper salt Cloves mace and nutmegg sweet herbs
and grated bread griddle it then beat up 4 yolks of Eggs
with a little White Wine stir it well and dish it up with
the whole head in the Middle and garnish the side with
Lemons oyster and balls of foist meat

To Make Cleave Meade

Take 4 Gallons of spring water set it on y^e fire
when it is redy to boyle put in equarter of honey 3 pd
of Sugar & Cin it as long as any scum rises then take
it off the fire and squeeze in the juce of 6 Lemons and
put y^e pills into and let it stand till cold then straine
it put 20 Cloves full one ounce of ginger sliced then
squeeze it up then put in a hot toast with 4 spoon full of
cast upon it stop it in a day time let it stand
one month and bottle it

To make an oate meale pudding

Take almost a pint of fine oate meale and a pint
an half of ^{new} milk boyle it and put it on the meale
when it is cold breake in a pound of butter and half
a pound of suger & Eggs and ~~lett~~ megg Cutt your dish
and powder it on so bake it

Candy Peares

Take peares and Goddole them and paire them fine
then take for every three pounds of peares two pounds
suger Clarifie it yn boyle y^e peares till the be clear
then let them stand in y^e ~~syrup~~ ^{syrup} a day or two yn
boyle them again in the same ~~syrup~~ ^{syrup} till it be very
dye Draw them out and dry them by the fire a day or 2
and then take their weight in fresh suger boyle them
in it till it be flyinge high and dye graine y^e suger
then take them out and lay them in a sieve to dry

To make Nutt past cakes

Take a pound of flower and a pound of new Chive
Cutte four Eggs and leave two whites out four Spoon
full barm a little sack and Corianders and Gum ~~gum~~
to mingle them and Clap them to y^e oven Let them ~~stand~~
know longer then you are make them making it
them and putting Rose water and suger to see then
~~put~~ ^{put} them into the oven as fast as you can or the
will not be light

To make Biskett Rowles

Take a pound of Eggs and beat them well and then take
a pound of suger and beate them well together then take
a pound of flower and beate them all together with a little
rose water what other sent you please to add and so fill
y^e pannes and beat white suger upon and then bake them

Fine Bisketts

Take the Juice of 2 Lemons dry them and beate them to
powder take 2 ounces of Jordan almonds beat them very
fine being first blanched in cold water with a Spoon
full of orange flower water and 3 of Rose water
beat with it as much groundragon steeped in rose water
and 3 small nutts put in the whites of two Eggs with
a wish beat all these together in a stone morter with
as much table refined suger sifted as will make
an indifficant thick past not too thick for you may
add suger after it comes out of the mortar take it out
in nutts and bake it upon you paper you must try a
fine white paper in the oven and if it does not stretch
the paper it is fitt to bake them in

To make Jeam Goosberrys

Take a pound of the best Goosberrys pick your Goosberry
Clean and Cut them in quarters one pound of table
refined suger then take so many of the Goosberrys
as will make half a pint of iudex and strain them

18
Then take y^e Goos berries and the sugar and that juice
and half a pint of that water which the Goos berries
were scalded in and put all these together in a silver
bason boyle them with a quick fire brusing and
scumming them let them boyle and the will jelly
not papering them till cold

To Make Rice Soope

according to what quantity you would make
you must sett out a slow fire to boyle with
spring water and put in a peice of Lemon
pill to boyle with it the Rice will take it
four hours in boyleing when you can discover
what it is take it of and put into to your best
made wine or white wine but take care it
be not too thin and give it one boyle up stirring
in a small lump of fresh butter squeeze in some
juice of Lemon and cutt sum in bits and put
in sweeten to your taste serve it up with
slices of Lemons and Lemon bitt abought y^e
dish grate a little Nutmeg over it

how to frost Beef M^{rs} Winders

take the inside of the buttocks, cut in pieces as if it
was for stakes season it with pepper salt and all
spice season it as high as you like it on both sides
put it in a stew pot put as much butter to it as will
take it cover it over with an Earthen platter lest
it harden on the top bake it till it be very tender
take it out from the fatt put it into a wood Cabon
beat it very well with a trencher till it be small
then pull it with your fingers and take out the
skins then put it into a pot very close down you
intend to eat it out of when so done set it into
the oven to harden it melt your butter you take
it in cover it very well over with it if you please
you may mix a little of the gravy with the beef

To Pickle Ashe Keys

take young keys and boyle them in 2 waters but
let the water boyle before you put them in and when
they are enough take as much Vinegar as will pickle
them and sweeten it with sugar and when it boyles
let your keys fast boyle and no more you may keep
some with salt if you please

To Make Gooseberry Vinagar M^{rs} Case

first boyle good spring water near a quartet of Aleas
then strain it well let it coole when it cold take your
Gooseberry ripe and pickett measure them and let

152

them be broken and to every quart of Gooseberry when
so broken powder on three quarters of the fore said
water stirring them together Let them afterwards
stand two or three dayes to settle then run y^e Liquor
through a Canvas and afterwards run it through a
Clean flanen bag then to every gallon of Liquor
add a pound and quarter of your best Jamaica Brown
sugar put it up in a vessel stop it Close and keep it in
an upper garret a year before you bottle it, it make
a very sharp and pleasant Vinagat and as Clear &
Cleard as any white wine Vinagat

To Preserve Cucumbers for Greensweet
meats

Take them clean them Lay them in a bask pan
with some water and a little Rock allom green
in it then take them and Lay them in fresh Water
to take of the allom fast Lay them in a cloth to drain
take to every pound of Cucumbers a pound of sugar
take half the sugar make a thin Syrop, boyle some
Lemon mill in water to take of the bitter cut it in
small pieces and draw through your Cucumbers then
boyle them up for three dayes and once a day in the
thin Syrop, add the rest of the sugar to the Syrop but
take out the Cucumbers and boyle and scum and add
a race of Ginger and juce of a Lemon so put in the
Cucumbers and keep them for use

To preserve green Appricocks, Gooseberry, Blackberries

First you must take Appricocks before they come to be frowne
and prick them down the seam and round the stalk wth
a large pin then scald them tender and put in y^e them
in water let them stand 2 dayes Changing them every
12 hours then strain them out and mix as much as you
think will Cover them one half water the other
Clarified sugar so let them stand for 2 dayes then give
them 2 or 3 good heates to bring them to their greenness
so let them stand for one day more then drain them out
and boyle the sugar up by it self till it will draw 2 good
piches and put it to your Appricocks so let them stand
for one day then give them 2 or 3 good heates to bring
them to their full greenness and when they have stood
a while to be cold put them up for years use

To Preserve Quinces red

Take a little penknife and core the quinces make
as little a hole as you can then pare them cut a quince
in pieces and fill up the holes where the core came
out as full as you can weight them and to every pound
of quinces take a pound of sugar then take a quart of
water put it and the sugar in a shett let set it on the
fire and when it boyles down to very Clean scum
it put the sers up into a shelt and put into it the
quinces set them on the fire and cover them very Close
and let them boyle very softly for 4 hours when they come
together to their colour and they tender take them up and
boyle up the sers and when they are cold put together they will
be for 6 hours before they come to their colour and besides if
they be large ones

Lemon drops

take a pound and quarter of Loafe sugar beat it an 8 scurs
it very fine take the rind of one Lemon thred it very
fine and put it into your sugar take the whites of
4 eggs and with them to a froth then let it stand
till the oyle part be settled then mix your sugar
with some of your froth and squeeze in some of
your lemon juce to your tast then beate them for
half an hour then drop them upon papers but on
the paper before you drop them if you would have
yellow you must take half a penny worth of gum
ounce and steep it in rose water all night then
mix it to some of your past and beat it with
a little dry sugar and mix the white and yellow
together to your fancy and bake them in a slow
oven if you would have them red take half a penny
worth of scalehancal and bruse it and mix
with it a little sugar and allow tye it up in a muslin
ragg and steep it in rose water and mix as much
as you think fitt

To Grill oysters

Lay a piece of sweet butter on the bottom
of your silver scollop shells then get a quantity of
large oysters and cut of the fins put four in a shell
with some of their own liquor strained grated bread
a little salt pepper and a spoon full of white Wine and
cover them with grated bread and set them over

your stove to stew and hold over them your brownings
from half an hour will stew them

To Make Cheese Cakes

take two quarts of Milk or Cream and the whites of three
eggs and four whites beat them very well and set it on
the fire when it boyles take it off and strain the whey
gently from it to the Curd put some Nutmeg grated
and some Cinnamon beat four spoonfull of rose water
and as much sack a quarter of a pound of Currans some
butter and fine sugar with grated Naples biscuit
put to it what Crust you please

To Make Lemons Wine

Take 49 allons of Spring water let it boyle
take 2 pound of white sugar and put it in yf
water take 6 Lemons and pare and sliced thin
then putt them with 3 of the rines a pound of rason
staid in to an Earthen pott then powder the rashes
hot on yf Lemons and rasons cover ym close so let
them stand a week then straine your liquor through
a haire sieve in to a spigat pott put to it 3 or
4 spoonfull of Cam then let it stand 2 or 3 days
drawn it of into bottles a lump of sugar a spoonfull
of sack into each bottles nine days will ripen it

~~Take~~
 To Make Lemon wine another way

Take 3 gallons of water and put to it seven pounds of sugar the whites of 3 or 4 eggs then set it on the fire and boyle it well Scum it Clean then take it off and set it to boyle then put in the y^e rines of ten Lemons the juce of 13 then strain it thro' a Cloath let it stand all night and then turn it up and put in two or three Spoonfull of Gum and the Lemon pills let it stand 3 weeks or a month before you bottle it

a Generall fish Sauce

Take a quart of Cockles wash an open them pick out y^e shells and leave y^e Liguor when the Liguor is settled pour y^e Clear upon y^e Cockles a yaine put in a little whole pepper and mace and stew them over the fire till half y^e Liguor be wasted then take a pint of Shrimps pick from y^e shells put them to the Cockles then put in half a pint of White wine set them over the fire to boyle then put in half a pound of butter workt up with ^{flour} a little Lemon pill mince small a little salt and half a nutmeg grated pour it all over your fish and garnish with Lemon Pickles

Almond Pudding to boyle

Take a quarter of a pound of almonds and lay them in cold water all night blanch'd and beate them vey fine with 2 spoonfull of Rose water put to them a pint of Cream that have had mace and Cinnamon boyled in it a quarter of a pound of bisket grated one spoonfull of sack the yolks of 6 eggs sweeten it to your taste butter a strong Cloath and flower it and put in your pudding and boyle it briskly half an hour if you would have this Ratified you must put in one ounce of bitter almonds

Chocolat Pudding

Take 2 ounces of Chocolat grated fine a quarter of a pound of blanch'd almonds blanch'd in hot water knot them fine in Cream and 6 ounces of grated biskett some mace and nutmeg a little sack and a quart of Cream and seven yolks of eggs Boyle it and sweeten it to your taste mix these all together and butter a deep dish and pour it in and lay a thin yest past about y^e dish

almond Pudding

Take 4 ounces of almonds blanch them and beat them fine 2 Lem on skins tender boyled half a pound of sugar half a pound of butter beat these all together like a paste then put to them a pint of Cream six eggs and 4 ounces of Savoy Bisket Cakes butter your dish with past about

To Make a Goosberry Pudding

Take a pint of the pulp of Goosberries sweeten it to your tast put in a Glass of sack and half a pint of water y^e yolks of 10 eggs well beaten 3 ounces of biskett rubbed small six ounces of drawn butter beat them together a quart of an hour ether with or without Cust

hartichock Puffs

Take y^e botoms of hartichock and beat them in a mortar after they have cleaved them from the strings put to them y^e yolks of six eggs with half the whites a little whites bread some grated nutmeg let it be a wittie stiff past just as will drop out of a spoon then Take a good quantity of butter and fry it brown you may serve it with Quarters of oranges after this manner you may make Parsnips or potatoes puffs

To Make Fritter of oysters

Take eggs flower and grated bread and 3 spoonfull of sack beat them all together take of y^e largest oysters and dry them with a cloath and put y^e in to the batter and when your Lard or sweet is hot in y^e frypan drop in the oysters one by one with a good deal of batter about them and when they are brown lay them on a dish heaped up

Tansy Pudding boyled

Take y^e yolks of 3 eggs and 3 whites beat them very well put in a spoonfull of flower mix y^e well together then put in half a pint of cream sweeten to your tast then put in as much juice of spinage as will it green and two spoonfull of the juice of Tansy butter a strong cloath very well flower it a little put in the pudding boyle it in half an hour

To Make a Bisket Cakes Tansy

Take a quart of Cream and six eggs beat them very well together and put them in ^{up} and set it upon the fire untill it saddens when Cold take 1/2 Naples biskett grate them and mix them with a little nutmeg and sweeten to your tast

and add y^e Juice of as much Tansy as will make it Green with bake in an oven or before y^e fire greasing the dish with a little butter and ~~not~~ garnish y^e dish with Saville oranges

To Pot Woodcocks

Pick your Woodcock very Clean and Draw them and wipe them very Clean y^e to 6 Woodcocks take an ounce of Peper and little mace and sufficient quantity of salt divide the seasoning in half and work one half of it in a pound of butter and fill y^e bodies of the Woodcocks wth it then season on y^e out side with the other half of the seasoning and put two pound of butter in the bottom of your pot then lay in the Woodcocks with the breast downwards and lay two pound of butter on the top tye up the pot and bake them and when y^e are a little cold take y^e out of the gravy and let them drain then lay them in your pot with the breast upwards and pour butter over them till the bodies be full and when they are quite cold pour on Clarified butter till ~~they are~~ covered ~~with~~ observe when you pour y^e butter upon any potted meat to cover it y^e

Last time it must stand till it is very cold 1670
thus you may pot Partridges or small Birds

To Pot a hare

Care your hare and wipe it very Clean and cut it in 3 or 4 pieces then take a peny worth of Salt Pepper let it lye all night then wash it out and season it with Peper and a few Cloves and some salt then lay a pound of butter in y^e bottom of a pot that will hold it then lay in the hare and lay a pound of butter on the top tye up the pot and bake it till its very tender then take out all the bones and beat the meate in a wooden beason till it is pretty small put in a spoonfull or two of the butter and as much of the Gravy then put it down in a pot and when it is cold cover it with Clarified butter

To Pot Beef

Take five pounds of buttock Beef cut it in 3 pieces and rub it with two ounces of Salt Pepper let it lye a day or two then season it with half an ounce of Peper lay it in a pot with two pound of butter wth its baked beat it wth some of y^e Gravy and sum butter then put it close down in a pot and when it is cold cover it with Clarified butter

To Make Icing for a cake

Take y^e whites of 4 eggs putt to them two Spoonfulls
of orange flower water then wipp them to a thick
froth then have ready a pound and half of R
Sugar beat and sifted very fine then take as much
of the froth of y^e eggs as will make it as stiff paste
as will drop from a spoon beat it till it is very
white yⁿ spreade it up y^e side of y^e cake with a
knife pour y^e rest on y^e top of y^e cake and spread
smooth all over with a knife and set it before
y^e fire to harden

To make March Pan to lay under the Icing

Take 2 quarters of a pound of Jordan almonds
blanch them take 3 part and cut them in long
slices then beat y^e rest very fine with a spoon
full of rose water then put to them half a pound
of soft sugar finely beaten make it into a past
with the whites of eggs a bout as stiff as for march
rooms put in y^e Rhinds of a Lemon grated If you
please work of it with your hands very well then
put in the cut almonds and lay it on the top of
your cake and draw it smooth over y^e cake with y^e
knife then set it in the oven for a quarter of a
hour to harden Ice it over with y^e Icing as a
bove

Ague
a little wine for the Green
Burberry drink and Laffren and veronee seed and
Century and Rue and other seeds in a pint
of white wine feathered and Lovers then give
the Child two Spoonfull in the morning fasting
and putt from a Clock in the after noon

A Receipt for the Anomastim
Take the best of y^e and 40 Drops of the Spirit of
Turpentine since twice or three times a day in
white wine and scatter of water by it self
of y^e up hit an Bateria, or y^e Detent with y^e
each of y^e former, some create 4 ounces, or the
of y^e side or y^e upper 2 for y^e lower 2 pepper of
Take y^e best black pepper or y^e same, fast
Dr. Appert's Oyl: In y^e Argue for y^e y^e 29. Feb. 1729

being covered with wax together keep firm
 it till all moist cold then press it into water
 and draw it like wax and make it into Circles
 keep it in oiled papers in a cool place
 when you need some y^e Salve to spread
 in open sores of oyle of Turpentine and y^e
 it will be good if it be for a plaster make
 it on flax or if for paine oil feather
 24. An. 10. 2. A good way for a y^e Head
 Take 2 lb of cold brasse well beaten
 on back with a wale of y^e Hair
 in a rice well y^e bottom of y^e about as full that
 then work y^e Hair
 Colours made with y^e Butter and y^e Green
 the put y^e Butter in a Dish
 place with y^e Butter with your finger
 you must keep y^e

Take 1 pound water six ounces very gently and
 y^e soap water each ounces the first y^e
 of y^e paper make with y^e trace & water each one ounce
 mixture of Gum Ammoniac and Benjamin
 Ely and oil of y^e Ammoniac spirit of y^e
 Commercial each make drops with y^e paper for
 Symplic mix of which take two Spoonfull after
 each pint of breathing
 Mr Deigks Green Pasture
 if Swins and heads any disease
 to and a Clean Cloth of this Paper is for easing
 the pain of the Seaker of other acts
 Take 3 pound of Redden Barke
 Each pound Redden Barke one quarter of a pound
 the weight Redden Barke one quarter of a pound
 or 40 drops of y^e oyle of Turpentine
 they together gently with a few Spoonfull
 an eighth part of the oyle and then take it of
 the fire to be used to it with the feare and
 the oyle of Turpentine each a quarter of a pound

2. 1. 1. 1. 1.

To Make Puddings

Calf foot Pudding	25	Cassett Pudding +	120
Quacking allment Pudding +	27	Sagoe Pudding -	140
Quacking Pudding -	-	1 -	27
Orring Puddings -	-	1 -	31
allmond Pudding -	-	1 -	50
Kings Pudding -	-	1 -	57
a Peates foot Pudding -	-	1 -	63
allmonds Pudding for Skins +	65	a Cafe Meale Pudding	148
Samsons Pudding -	-	1 -	72
Calf foot Pudding -	-	1 -	83
Curd Pudding to fry -	-	1 -	87
Curd Pudding to bake -	-	1 -	88
Parfely Pudding -	-	1 -	93
Cassat Pudding -	-	1 -	97
M's Jokers Pudding -	-	1 -	110
Rise Pudding -	-	1 -	115
Apples Pudding -	-	1 -	117
a Small Sach Pudding -	-	1 -	126
Orring Pudding -	-	1 -	126
Queen Pudding -	-	1 -	127
Chocolate Pudding -	-	1 -	127
White pipin Pudding -	-	1 -	127
Mellon Pudding -	-	1 -	128
haire Pudding for haire belly	120		
allmond Pudding to Boyle -	-	1 -	123
potatoes Pudding -	-	1 -	134
English bread Pudding -	-	1 -	136
chevet Pudding -	-	1 -	137

Cakes

for Pickling

apound Cake -	-	10	Cum Combers -	2	
white seed Cake -	-	11	pieces Coo Combers -	2	
ginger bread Cakes -	-	15	Shrimps -	3	
Clear Cakes -	-	1 -	25	Sumphire -	31
Clear Cakes of Goslarry	120		24	Cockles -	70
Short Cakes -	-	1 -	29	Walnuts -	90
quince Cakes -	-	1 -	50	yellow mango -	91
a Cake -	-	1 -	61	Codd lins -	116
a Excellent Cake -	-	1 -	61	Mellons -	118
a Seed Cake -	-	1 -	63	the little Mellons -	122
Shrowbery Cakes -	-	1 -	94	Mushroom -	132
little Cakes -	-	1 -	104	fill Vinger for Pickles -	133
Portegall Cakes -	-	1 -	106	Pars lam -	142
hanover Cakes -	-	1 -	107	trouts -	144
to Make Cakes -	-	1 -	140	Curtet and Turnpps -	144
Bean Cakes -	-	1 -	118	Cabach -	145
a Seed Cake -	-	1 -	119	Colliflowes -	145
little cake seed -	-	1 -	123	gethins -	111
french Cakes -	-	1 -	133		
a Seed Cake -	-	1 -	148		
aprich. Cock. Cakes -	-	1 -	146		
make Puff Cakes -	-	1 -	140		
balh Cakes -	-	1 -	100		
Lemons Cakes -	-	1 -	21		
a Cake without cast +	-	1 -	148		

Made Wines Preserving

To Make Currant or ^{Wine} Goosberry	Green plums	10
Goosberry wine	China orrings	20
Cowslip wine	Raspberry with seeds	30
Trich wine	Strawberry	24
Lemon	White Currans	14
Cowslip	Rasp	14
Goosberry 1	Wall nut	14
Orrings	Green wall nut	14
Cock Ale	Orrings	120
Goosberry or Currans	Jeame Goosberry	142
White Elder	Green wall nuts	20
Calme	Apples white	139
		32

3.149

Make Jellys

Dippen	19
Jelly	29
red Currans	103
hartthorn	117

Cream Bisketts

Orring Cream	19	Raltia	72
Lemon	21	Dach	42
frute	22	Orringe	40
Seamon	58	Jumballs	19
Jack	64	Allmond	52
Poffett	81	Saffron	83
White	89	Saffron	82
Orring	89	Raltia	104
Hone	96	Applecocks	179
		fine Bisket	129

Watters

To Candy

Orange	46	Raspberry Grapes	23
Rue	120	Pearcs	140
Strubb	104		
Lemons	108		

170 Make Meade

	Frying	
Sack	92	82
Clear Meade	144	113
	apples	118
	ham	93
	Buckon	85

Seasoning

	Make Soopes	
haire pye	25	17
Calf head pye	25	33
cyst pye	25	34
Calf pye	30	31
	White	11
	Plum breath	15
	barley	15

Poffett

	Custors	
Lady Bradshalls	37	16
Lemon	80	22
Sack	90	125
	Chese cake	121
	lemons	121

171 Plostantins

	o Pastes	
Plostantins pattrize	125	10
	past for a oyster pye	2
	past for tart	10
	prance past	11
	past for tart	12

Marmellet

	Makes wiggs	
oring	44	40
Samson	81	
apprick coch	125	
bullose	140	

Make Tansey

	Collor	
Goosberry	36	43
Tansy	65	80
Jelly Tansy	112	66
	Collor Cales	43
	wiggs	80
	heate feet	66

Potted Meate

Pott Beef - - - - -
 Pott Beef - - - - -
 Meate tongue - - - - -

first Meate

8 first meat ball - 26
 9 Italian balls - 36
 70 first Cales - 60
 Soules - 72
 Jamons - 73
 Turkey - 134

Pyes

Eggs - - - - -
 Lemons Patt - - - - -
 Mutton - - - - -
 Calf head - - - - -
 Chartry Chokey - - - - -
 first pyes - - - - -

Made dishes

1 Roast a Cales - 10
 22 Marinade Jamons - 73
 60 a breast mutton - 60
 8 Scotch Collops - 71
 74 broyled breast mutton - 75
 97 a boeuf breast Veale - 78
 110 a breast Veale - 80
 hash Calves tongue - 96
 Roast Calves head - 119
 butter Chickens - 131
 Calf head hash - 147
 76
 129
 129

forters

Card freters - - - - -
 Wings or bowles - - - - -
 Card soafe - - - - -
 apple - - - - -
 french bread - - - - -
 bread - - - - -
 bread - - - - -
 oyster Loafe - - - - -

to - stew -

2 Carpe - - - - - 6
 51 pullets - - - - - 16
 39 Carpe - - - - - 26
 11 Carpe or fench - - - - - 122
 Pullets or Chickens - - - - - 113
 haire - - - - - 129
 Mushroom - - - - - 131
 26 Pigeons - - - - - 132
 126 Mushroom - - - - - 132
 10 haire - - - - - 129

of Pigeons

Sauce
 fish Sauce - - - - -
 Sauce boyled Chickens - - - - -
 Sauce for dito - - - - -
 60 Pigeons - - - - - 163
 75 White Chickens - - - - - 125
 136 White Rabbits - - - - - 170

To Make Amber Cakes
 Take Sould refined sugar scard apound of Clarified
 oyle of Amber 40 or 50 drops of Sould of gum tragacant
 enough to make y^e Sugar into a stiff past mixk for me
 into little cakes or peccles and yett them into a round
 place to drye you maye bake 2 or 3 at a time more
 they are good against vapors fits of the Mithrid
 Venetian Fettery dassy fading sickness and
 head akes from cold
 Small putton
 Take 4 or 5 Cores milk and smalds of each 2 quarts of
 green worme Rabie Spere mint certant and green dore of
 each one handfull of drayes of Erich and figwort that
 of each one makes of Madder laurel ground boy Severy
 grass madder foot Camomile of each one handfull 3
 sweetenings Cut in slices let them stand a while night
 together in the morning put them into the still with a
 gallon more of milk Strain it with a constraite for the
 bottell Sugar and strain it of it every morning after noon
 and night

Sweeting powder for the stomack
 Take two ounces of hartshorn two ounces
 of Berry two ounces of turmeric one
 ounce of Berberis and quantity of Saffron
 & cut the must not drye it in the oven
 before the pound it
 For an Ague
 The Jesuits Drink finely powdered half ounce
 or 3 quarters must be with a much better for
 part as will crye in art of Country
 the Jesuits is spread upon for the
 for each part on about 4 Drigms of leafe
 or Com, one for y^e Madder de Gram bark
 Com for each part to be good under the
 bottell must on y^e Sapp of y^e Sapp

make ~~the~~ wine 1
To ~~the~~ ~~the~~ ~~the~~ - 2

A. S. Manchester
June 8. 1917. MS. 12.

Sherry in each bottle

take a marrow Bone and pick out all the
marrow and put it in a half full of ~~the~~
and stone them and put them into ~~the~~
to melt and simmer and ~~the~~ so 2 or
3 days let them stand all night in the
same thing and when you think that
the strength is out strain it out and
put the biggest of a nutmeg of virgin
10 or 12 shafe let it just melt in the
or 3 spoonfull of face with ~~the~~
and a little in to cover best and pour
not to hot on and let it be dry

10 Sipp facte

~~the~~





730