

English Recipe Book, later 17th-early 18th century

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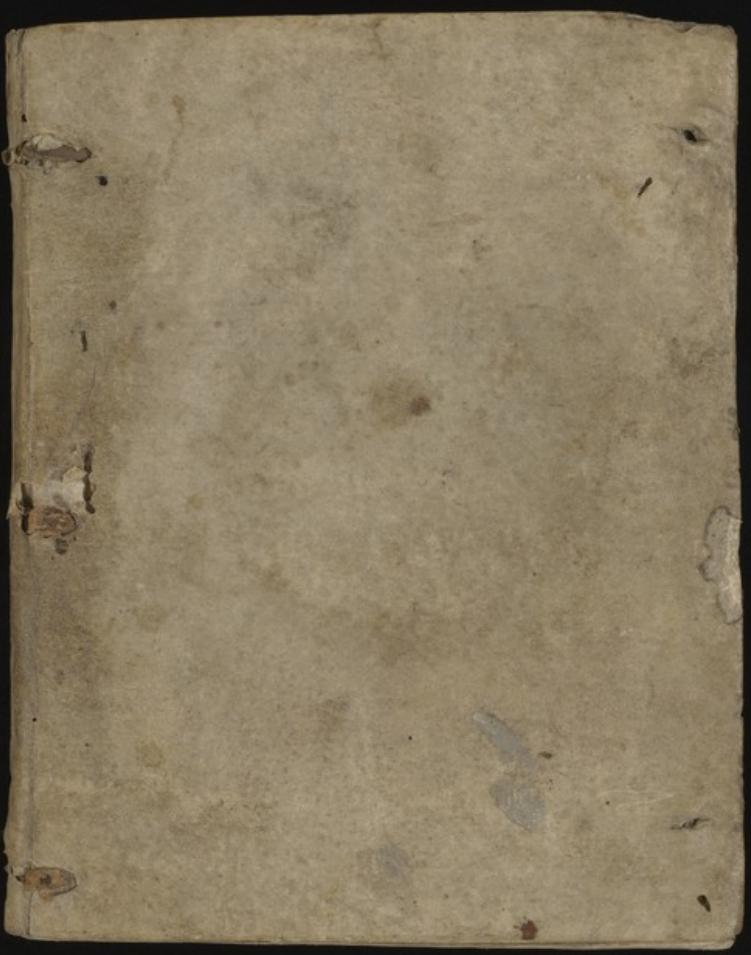
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- To take any spott or grase out of cloth or like — 1 To Lost a pike to make oatmeale — 1 To make rice puddings & green puddings — 2 To make rice puddings & green puddings — 2 How to make rice — 2 To make Darynysse — 3 Green marmalad of pupins — 4 To Almond Butter — 4 French Biskett or white Biskett — 6 Biskett of a Biskett of apples — 7 Biskett Royal to make A cake — 8 Rice pan Pancake Fryd parsnips — 9 To make fine Biskett cake — 9 To make umballs : Cheese — 10 Sheeps puding Dry Apry cockes — 11 Bake meat to keep — 12 A proued iourne of Liquorish — 13 A receipt against rustanning — 13 To Boyle Cyden — 14 To kill Rats & Mice — 14 Treache water — 14 for artle Rats and mice — 15 for biting of an ad dogg; drops — 15 for the Gout and stroking of the body for adropie Aplayton for — 16 and inflamation of the body — 16 Syrup of pilots goodly wine or preferre sherry & Stoope creame — 17 To dry Apricockes halfe preserued — 18 Quince to make gum to Syder — 18 To make Biskett brown roafers — 19 Almond Butter Argumente mater — 19 Bisketts green Salus — 20 Mariglance A fine Cake — 21 Banke water for Braying & drops — 22
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To Roste A pike

Scale your pike then take pickled Herrings cut into longe peetes with which you must bard your picke; Then take Anchouas Lemons and sweet herbs minc'd it small you must mingle with it oysters Nutmegs cloves and mace beaten unto: one pound of Butter is to be put into the Belly of the pike Then put him on your spitt with the splinters of Alath on eath side, tyed round with packthred if you ranot ionueniently rost him then with alittle wine and butter you may put him into the ouen; when he is ready to be sent to your table Take a little Butter and vineger with anchouas and oysters But season him with salt mingled with the rest of the seasoning

To make Oatmeale puddings

Take Oatmeale greats cleare pickt sum good stroake of sweet herbs afew Leekes; and marygold flowers shopt small. a little Nutmeg cloves and Markebebe Mingle all these togeather tye it up in a cleane cloth boyle it three houres when it is boyled serue it vp with apound of Milted Butter

Please you may doo alsoe with
Sworth Bar

strict study

first holding at west side two stars
team up with a thin wavy spiral off the top
downwards, continuing eastward, along which band
between team up three thin wavy lines which
are each from two small spirals above them
joined into one line which is twisted to form
the first star to westward, and set to
the other eastward, this star so formed is extended
now right across the upper portion of the band
and the two stars are within this area.
The stars of the west of which extend northward, now
one connects them together and extends southward
and helps the other mid course true.

yellow striped skin

1. *Contra hanc nos dico quod alioz dicitur, qd
erunt blasphemati, sed non enim ad eum temere fo-
deris, nisi hinc cognoscas punitus statim. Illam tempore
etiam si ai quid est, recteque erit illa opinio
alioz est tibi natus, etiamque coram illi aliud sit
adversus illum. In quo dico quid est curio-*

~~So make Rite Dudding~~

Sake a quart of ryname, and boyle therein A
reasonable quantity of mace and anutmege; slidi
som Manchet bread asunder: Then put in
som servitt being finely shred, and a good quantity
of ries being boyled first. Then put in ten
yelkes of egges fwe whites: beat them first
with a good quantity of Rose water put in
some suger and a Nutmegge, and a little salt
and fill them in gutts and seeth them, & &

To make green Luddings

*Take some mutton, and boyle it and mince it
with servitt and grafted bread the topes of sweet
Margerum and tyme a handfull of parsly a little
spinage, Chope all thise very fine: and put it into
the meat, and the yolkes of four Eggs and some
creame and Nutmegge and suger, and Curants and
salt and a little flower, and so rowle them up
in the Pawle of a sheepe and bark them in a dish*

To a barrel of ~~strong~~ ale

To a Barrell of twenty pottles you must take three or four pottles of Raspes accordyng as you will haue it stronge; and put the Raspes whole into the Barrell and then fasten something before the tape that nothing but the ryne come forth when you draw thereof — — —

h. nient alid baa, am i et lo tumpa cas
i le spantion has com to pitman off neair
in tig aed, tabmua basid tis enall moe
tumpbom has, kingle plan's quid tumpa moe
- mott at tig aed, fent alid enjor tig to
tait mottind astim out & pos se zelou
in tig vistou vag to pitman boop a stiv
he offild baa, seguntill a baa, roun & onle
- mott stope baa etho ni mott li, baa

So make good Cherry wine

You must take three or four stour pounds of Cherryes
and take out the stones And then beat the stonye
too peevd and put them altogether into a
hugeshead of wyne: You must nayle a little
wincott on tounas before the spickett that the
stones come not out when you draw the wyne
and to half a hogeshead halfe so many Cherryes
and so according to proportion.

*E*re you make the sherry wyne of none but the
Morello sherry but for need you may make it
of the black wile sherry; and be sure that the
wyne be of the best warked white wine you can
gett and by no meane put in nither ~~as~~ spafford
or Cherryes in a Bagg but put them in loose
that they may worke in the wine: you must le
it haue a monthe tyme to work: and then you
may drinke it all the yeare long; but it is best
the first month, and in the three last monthe
for in the dead of winter it will loose its strenght
yet it will come it selfe when fruit beginn to
blossome and put with the fruite some ging
tyuanion and cloves it will preserue the
spiritt the better ~ ~ ~

Greene Marmalett of Pippins

5

Take two pound of pippins new gathered rut in quare
ender not pared boile in faire water straine
it as much sugar as they weigh boile it to
a candy heigh Then put in the green palpe
of pippins and boyle often stirring it till
it come from the bottome Then put it in
glasses or Boxes it keeps all the yeaer
thus you may make green stuff for lastes

Take two pound of Almonds an oblanche
them in a basin of cold water and lett them
stand in apretie while, then put them into
a morter, and beat them very fine; and even
as you beat them rast a spoonfull of faire
water in the morter amongst them and so
beat them still till they be very fine; then
take them upp; and put them into a bogg dish
and put there unto two or thre spoonfull
of faire water; and lett them stand awhile
then roardeth with a cloth lest any dust should
fall onto them. Soo don straine them through a
faire napkin and put the milke into a faire
basin of siluer or pewter and still keep them
rouered; Then take your straine Almonds
out of the napkin, and put them into the
morter againe and beat them and put into the
a spoonfull of faire water and beat them till
they be very fine then take them out againe
and put a porenger full of faire water to them
and

4

Greene Pippins new gathered rut in quare
ender not pared boile in faire water straine
it as much sugar as they weigh boile it to
a candy heigh Then put in the green palpe
of pippins and boyle often stirring it till
it come from the bottome Then put it in
glasses or Boxes it keeps all the yeaer
thus you may make green stuff for lastes

To make Almond Butter

Take two pound of Almonds an oblanche
them in a basin of cold water and lett them
stand in apretie while, then put them into
a morter, and beat them very fine; and even
as you beat them rast a spoonfull of faire
water in the morter amongst them and so
beat them still till they be very fine; then
take them upp; and put them into a bogg dish
and put there unto two or thre spoonfull
of faire water; and lett them stand awhile
then roardeth with a cloth lest any dust should
fall onto them. Soo don straine them through a
faire napkin and put the milke into a faire
basin of siluer or pewter and still keep them
rouered; Then take your straine Almonds
out of the napkin, and put them into the
morter againe and beat them and put into the
a spoonfull of faire water and beat them till
they be very fine then take them out againe
and put a porenger full of faire water to them
and

1997
ante istum enim aliud horum tenet
aliud deinceps poterit esse etiam
quod non erit in aliis sed aliud quod
est in aliis ratio aliud non siveque
in aliis non similiter est in aliis
excepit et illa reperit se secundum et aliud
est in aliis non siveque secundum et aliud

And strayne them to the rest of your almond
milke as you did before and likevise vs it
doe the third tyme as you did before: Then
take your almonde milke and strayne it into
a faire panne being faire stoured, through
cleane Napkin, then take a Porrenger full of
Almond milk, and set it by, and put to it a
prettie quantity of salt: Then tak the pan that
hath the Almond milk in overthe fire and lett
it boyle twice or threes vpp; then put in your
porrenger full of Almond milke that hath
the salt in and lett it boyle a prettie white, after
that take it of the fire, and take a faire napkin
and abroad cloth and let two hold it abroad, and
euer with your spoone or ladle tast it upon the napkin
or som other broad cloth, and lett the whey run
out, and when it is all tast on the napkin: Then put it
together with your spoone, and bind it with a
patchreed and hang it upon a mayle all night
and lett the whey run out and in the morning take
it out in a fair dish and work it with a spoon
and put in a good deal of beaten suger, as much as
will make it sweet with two or three spunfulls
of rosenwater and work it well together
and soe put it on your plate and sett it vpp

an helle. And to tēr salt meatt aportz bāk
an serachēl han syred bī hōp an salin
S: syred bī moy an smyt helle sett zōe
cūtēl avertz han salin bromellis moy sent
to lōwz, or wth cūt quid gennig stāfō
to lōf rēverd a plāt wth aitāg, and so
a rottig han, yf tē tsā han, salin, bromellis
that moy sent zōe: Hāz to pītāmp aitāg
thā han, wth aitāno mālīn bromellis sett atāl
moy n̄ tē wth; q̄' aitāt to aitāt aitāt
that tāt salin, bromellis, to lōf rēverd
who, older aitāno shēd tē thā han in the ait
aqua cīstāt han, wth aitāt aitāt
lōf rēverd tē thā han, thāt hōrēt han
and pān wth wqo tē tent shāl tē smōg tē mōg tē
mōg tē tent thā han, thāt hōrēt wth aitāt
tē tent, wth aitāt tē tent. Ha aitāt aitāt han, thā
tē han tē hand han, smōg tē mōg tē tent, wth aitāt
wth aitāt han tē han, smōg tē mōg tē tent, wth aitāt
wth aitāt han tē han, smōg tē mōg tē tent, wth aitāt
wth aitāt han tē han, smōg tē mōg tē tent, wth aitāt
wth aitāt han tē han, smōg tē mōg tē tent, wth aitāt
wth aitāt han tē han, smōg tē mōg tē tent, wth aitāt

6
*To make yo^e Print Biskett otherwys
Or also ffrensh Biskett* ☠

*Take of very fine flower, and of very fine suger
of each on p̄ound both fine scarched the yeal
and whites of eight egges after chynseeds beat
all these together for the spāce of on hōwer
having your roffins annoynted with Butter both in
the bottume and on the sides poure in your stuffe
into the roffins and your ouen being of a moderate
heat, sett it in, and let it stand for the spāce of one
hōwer: Then take it out and slite it or serue it
otherwise*

7
*To make London white Biskett
Take of the fōrest flower a small quantitie alittle new ale
get afer eggs beaten first very fyne, few roriander seeds a
few anyseeds temper all these together wth a little hott water, make
it into past like to y^e bread past and make it into a long loaf base
as long as yo arme, yo ouen being of a moderat small heat set into
your ouen for the spāce of one hōwer, and then take it forth and being cold
pās away of trust, and slice of rest into Cakes; then having yo reased
suger, rub yo Cakes therewith on both sides and let them stand for on quart
of an hōwer that y^e suger may soak into them, then rub them over a game
wth the same suger and make them smōth wth yo hand; And yo ouen being of
a moderat heat set them in and let them stand aquarter of an hōwer, Then
turne them uppon the other sides; and set them into the ouen againe
untill they be thoroughly drie Then being thoroughly cold rub them ouer
with very fine scarched suger smoothing them with your hand
and soe serue them* ☠

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17. *Leucanthemum vulgare* L. *Chrysanthemum vulgare* L.
Leucanthemum vulgare L.

To Make Biskutt Cotta

Lake a little gurne druginett, infuse it in Rose water: then
streyne it and beat it in a morter with a little fine searsed
sugar afew Annysseede, and alittle beaten Lironas make it
into loaues as bigge as an Egg, then put alittle water
in y^e bottume of ot, and take it in your stony ~

So makes Biscuit of Apples

Take on pound of fine searsed sugar flower and a pound
and three quarter of fine suger and fifteen whites of eggs
and yolkes beat your eggs first well togather in a great bacon
with a wooden slote then put your suger into your Eggs
and beat them well togather then put in your flower or
halfe an ounce of Corander seed well beaten you must
have little roffens of four or five inches long and an
inch wide and deepe then anoynt yor Coffens with a fether
with melted butter then putt a spoonfull or two of
Butter into your Coffens, and sett them into the oven
ye ouen being somthing hotthen when you draw
out lewend bread there lett them stand an hower
and in that time you shall see them rise much higher
then the roffen and have a glasse 3 lbm on the toppe
then take them and loose them with a knife softly
from the roffen being out of the roffen lett them
ye tell they be told then lay them on sleek paper
and sett them into your ouen againe not being new
heat and lett them stand an hower longer the mouth
of the ouen being all waies stoped

This may you make Spanish Biscuit Bread
with Eight or ten Eggs, mow and bark it in good
Soffon and then cut it out in shirts, when it is
told and drye the shirts ~ ~ ~ ~

Take the whites of eggs, and the yolkes of fowen beat them
very well together then put in a pound of very fine sugar
being very finely beaten, and halfe a pound of flower being
finely scarmied. Stirre those together with an wooden
spat, in a basin and it will be of aprillie stiffeesse, you
may put in muske or ambergreen or coltander seeds as much as
you think good. Then take some of it on a skirte and lay it upon
alittle long pece of white paper, you must lay but alittle & long
because it will spread vpon the paper, you may rut tem pce
of paper out of a sheet, streue alittle fine sugar on the topes of
them and then put them into your oven being of a sofer
temperatute, then for any other Biskitt bread, they will be barked
in lese then halfe a quarter of an hower, then take them out and cut
them from the paper whilist they be hott vpon breaking the glasse
on the topes of them, then let them lie till they be cold, and
Againe put them into the oven as little while

To make Biscuit Royal

Take the whites of egges, and the yolkes of fowen beat them
very well together then put in a pound of very fine sugar
being very finely beaten, and halfe a pound of flower being
finely scarmied. Stirre those together with an wooden
spat, in a basin and it will be of aprillie stiffeesse, you
may put in muske or ambergreen or coltander seeds as much as
you think good. Then take some of it on a skirte and lay it upon
alittle long pece of white paper, you must lay but alittle & long
because it will spread vpon the paper, you may rut tem pce
of paper out of a sheet, streue alittle fine sugar on the topes of
them and then put them into your oven being of a sofer
temperatute, then for any other Biskitt bread, they will be barked
in lese then halfe a quarter of an hower, then take them out and cut
them from the paper whilist they be hott vpon breaking the glasse
on the topes of them, then let them lie till they be cold, and
Againe put them into the oven as little while

To make A Cake

To halfe a pce of fine flower aound and three quarters of Butter
kneaded dry into the flower tell it be very small, on ounce of
Cynamon, on ounce of mace, on ounce of Nutmegs halfe an ounce
of ginger, on pound of suger all this mingled with the flower
and butter before it be wet. Then put in a pce of redane
and a pce of yeast, and alittle new milke to make it wet enough
to knead and when all this kneaded and mingled well together then
put in three pound of rutan & before you mould it into a cake
lay it in a warme cloth before y fire to rise, it must stand almost tw
hovers in the oven, and the oven must be very hott, when you put it
for feare it should burne try it by laying alittle fire vpon
the bottome of the oven if it burne the flower it is to
hott. //

David Horatio Sabin ob

and these men, as also all other men, are to estimate and to
know and to bring up in thy name - and to set them upon
good account to banqueting place here, as two places, given unto
the lower and upper, and these are to be set aside
for the same purpose, as also for the same place - and
so summes chose reasonable to be chosen for the same
place in that town, as follows, to be used and had, for Amherst
and Colchester and Ipswich, and every town to be used and had
as farre as you can see, and soe for the same place
to be kept and had.

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Glossary of terms
The following glossary of terms is intended to assist the reader in understanding the text. The terms are listed in alphabetical order, and each entry includes a definition and, where applicable, examples from the text.
A
Adjective: A word that describes a noun or pronoun, indicating its quality or state.
C
Conjunction: A word used to connect words, phrases, or clauses, indicating their relationship.
D
Determiner: A word that limits or specifies a noun, indicating its quantity or identity.
E
Ergative: A grammatical case used to indicate the theme or object of a verb.
F
Feminine: A gender category used to distinguish between female and male nouns.
G
Genitive: A grammatical case used to indicate ownership or possession.
H
Habitual: A verb form indicating a repeated or habitual action.
I
Indefinite: A term used to describe a noun or pronoun that does not refer to a specific individual or thing.
L
Locative: A grammatical case used to indicate the place where something is located.
M
Mascular: A gender category used to distinguish between male and female nouns.
N
Noun: A word that refers to a person, place, thing, or idea.
O
Object: A noun or pronoun that receives the action of a verb.
P
Plural: A grammatical form indicating more than one individual or thing.
R
Reflexive: A verb form indicating that the action is directed back onto the subject.
S
Singular: A grammatical form indicating one individual or thing.
T
Transitive: A verb form indicating that the action affects another individual or thing.
V
Verb: A word that expresses an action, state, or quality.

Rice Pancake

*Take halfe a pound of rice boyle it well over night then beat
eight eggs yelkes are whites together one pint of creame A
little nutmeg grated beat all this together with a little flower
in the maner of ordinary panake and fry them in Butter*

VI To Fry Parsnips.

When yo^e parsnips are boild then slice them thin. take the
yelkes of eggs two whight as beat them with a little flour or
soe thrise as it will ly upon the parsnipp. Then dipp the
slices in the egg and fry them; for yo^e sawd take vinger
and sugar with Butter milted.

To Make fine Biskett Cake

Take a pound of fine flower dried and a pound and a quarter of
suger beaten small & scattered fine a little Muske the yealkes of twelve
eggs the white of six of them beat them well with five spoonfulls of
rose water then mangle the flower and the suger with the eggs; and
beat them altogether in a faire morter when it is all moste halfe
beaten put in a rare of ginger & cleane scraped and finely ~
slysed you must not let it stand still but beat it continually if
spars of three quarters of an hower; then cast into it an ouer
of tarragon seeds and stirrthem together have your plates in
readines being rubbed with Butter in the bottome; that the
Cake stick not to the plate; and put into every plate as
much stuff as will cover it then back them in the
oven which must be half so hott as for manchest before
you mangle the stuff together; have a spoonfull entw
of the suger and flower and when the cakes are
redye to goe into the oven then beake in a little
of that suger

80

Rosa Parkes

Te E*st* Pa*tri*a
M*er*ita*m*an*u* i*n* i*nt*er*ca*l*ci*o*ne* i*n* i*nt*er*ca*l*ci*o*ne* i*n* i*nt*er*ca*l*ci*o*ne*

To make Gumballs

Take appound and a halfe of fine suger seare it and
dryed six yeaikes and three whites of eggs six spoonfulls
of rosewater the quantity of
an egg of sweet butter mingle all this together
make the past stiff work it better then a quarter
of an hower then breake abroad and put in some
toniander or amy seeds rarravag seed as much
mace and ampor greas as you please mold them
roales make them in what forme you please
lay them on pyc plates them buttered printing all
them all ouer back them as you back them do get bread
if this quantity of eggs will not be sufficient for roall
the floures and suger put in three or four
more tell it be well but no rame or butter on
rosewater

How to make Cheese

*Take yo queining strame of hawes or fowles
blowne and rang it in a plate couered to milky
in the morning and milke in the milke of fowles
beinge into the strame milke it softly with
sun bofing & then bring it home and put it
in a bonnet as you yolt to doe but sell
your milke & strangs be blood was me or nothing
wakme when you put it in your sunnet and
to make it*

61

Widmung Anna Col

卷之三十一

३६५ विजय अ

11

so make sheeps puddinge

*Take as much Creame as blood and thicken it
with bread grated; put it into a good handfull of Mar-
jerume Tyme winter savory, few leekes penny royal
finely thoraped then season it with strones and mase
salt suger Currant and sweet, you must seeth them
more then oatmeale pudings, neither must you brayle
them or fry them; but warme them in water.*

To dry Apricockes

*Take Aprycockes that are not to ripe paire them
and stonc them quodle them leisurly not to much
dreyne them from the water, take waite for waite
of double refined suger: and melt it with as much
water as will melt it and when it's melted put in
your apyrroches and let them stand halfe an hower
or three quarters, on a soft fyre not to boyle; then
take them of and for three or fourer daies together
till the syrupe begins to randy set them in the
sirrup either in a warme stoue or in the sunne
adayes, turning them somtimes; Then take them
out of the sirrup; and lay them on a sheet of glasse
and set them in the sunne or stoue throug
them tell they are dry = = =*

1

ti regnanti hinc hunc etiam dicitur. I. dicitur an ex
illis quod Non habui hunc omni me historie hanc illam
super omnes existens, utrumque etiam tamquam annales
etiam hinc dicitur ita ut annales vestri hanc annales
vestri anno tam non distingue, sed summis, I. regne theo-
dori regnum vestrum, apud hunc annales vestri anno
anno in sancti laurentii, non enim invenimus

To Bake meat to keepe

Take two Legs of mutton and two legs of veale take all the fat from them and leau e onely fleschid part; then with A mincing knife mince it as small as you can; then season it w^t: nutmegs pepper ginger and salt so put it up into earthen pots laying good store of butter upon them; and cover them with paprer or paist and set them in an oven with your household bread when they are through backed and cold take your meate out of the pots, take the gravy from it. Then put your meat into the pots agayne with good store of butter sett them in agayne with penny bread: when they are little more then thorough hott take them out and fill them up with melted butter soe keep it for your use

Another way

Jake a Rearing of Beefe that is younge and a legg of Mutton cut them in peices and beat them with a rolling pin season it with pepper ginger and salt; put it into a large earthyn pott with three pound of beefe shuell beaten then back it well with houeshold bread; when it is baked let it stand 3 or 4 hours dates; then take your meat out of your potts and cleane the grauy from the meat, and the skinnes and grissills; Then beat your meat alittle in a stone morter; Then season it agayne with nutmeggs pepper and salt then breake two or three pound of Butter amonge the meat and the shuell that baked it; then mingle it well together; and pull it up in little earthen potts; and sett them into, bake with peyne bread when they are baked fill them up with milted Butter and to keape it for your use

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be sent above to equal us with him in all our
activities, may Christ's grace and his mother's love
be with us always; and we pray him to claim what
we have done for him, and to reward us for it.
In witness whereof has signed my name this
second day of January in the year of our Lord
one thousand nine hundred and twenty seven
and the day of his birth, and I have signed
this day in witness whereof has signed my name
in witness whereof has signed my name this
second day of January in the year of our Lord
one thousand nine hundred and twenty seven
and the day of his birth.

W^ere w^ere al^t C

o wile has agone a full yere & yere
wile hys bretcher went to wales & took al that the wale
ould of him to take; he has mony happy dethys in wales.
and a day thondre yore he hadeng with them they myght
t he hadest it to now; i wold brennen them all to now
to the town wyle sathe ast; east, westward & to the
wales, wales at most yester day and morn had they now
wiles in wales to see what was o; alleing han and
the wales wiles the wales to wales and, as from
the wales to wales to know what to our wales and
is cleare and libeal that wales sit han from ast
the wales wiles ast; in us to they han; wales to wales
and wales to wales hearte wales; han; wales wales
wales; wales wales wales wales wales wales wales
See mony wales

An Aprooved Joyr of Liquorist Lady Burdets 13

Take Coltsfoot water ynsct hisop water of earth a quart
red rosewater, and horehound water, of each a pint, put
into your water 3 or 4 ounces of eli compaine sliced on ounce
of hartshorne, half an ounce of maydehare marygold flower
and sweet mariororam of each a quarter of a pound; of anyseedes
or other seedes as you please. Put all these into appynk close
rouged; whiche sett into a kittle of seething water; and lett it
infuse on a soft fire a day or more; vtilly the substance
out of the ingredients; and halfe the liquor be consumed, then
cleare it, and putt into it two pound of white suger Candy
finely beaten, and let it boyle till it be surry, then putt into
it halfe a pound of English liquorish beaten small and
searched fine; Then lett it dry leisurely upon a chafing
dish of coales, stirring it continually because it will be
apt to burne to when it is so dry, that it will work like a past
then putt into it sixdropes of the spirit of Rosemary, of the
spirits of Cynamon; and anyseedes 3 or 4 drops 4 grames
of amborgreese as much of muske byngrons horne and
besorstone which you please, then make it up into little balls
or pills and dry them; and keape them for your use; If you would
have it look white you must beat it, when it is boyled enough

Arecit Against miscarrying

Take eight whites of eggs with y^e treads take a quart of y^e strokings
of asid or abroune cow and put it into a rose still and stop close
round about and keep a gentle fire; and when you think it halfe
stilled open it and stir it; then stop it and st ill it down
take of this water 2, or 3 spoonfulls with a little sugar
mornings and evenings and add to it silvery wood harts
horne cinamon; and so may you as you thinke the parties
condition may Requic

thus a true to whom you are taught. 320
thus, trique has to, whom he would have, is true to me
and no trouble enough to stand to & to be true to me
most blythe establish him to have me that, a mordant to
any wrong to, blythe to be blythe to me, that, a mordant to
blythe, a mordant to me, such as above said to
is not here, whom you are, such as above said to
wanted due all the time to had a 321, then, no certain
and, he must be strong all other have, this is you said me
you're never afraid to bring out to say his blythe, to bring
out of my self, you're a blythe blythe in blythe, no other plant
but a rose plucked out of the root, but blythe use
of his to reward, who will that, a mordant to last to heil
long and return him to me, you're a that, a mordant to last
it's time to bring out to say heil to him, blythe and
certainly & a word & to be blythe has, whom any, to strike
has, and, carried, whom to him as a serpentine to
dead this time to, whom not, sensibly now in the smothered
long way to, / see you not want say heil, whom has, willing to
heilous always to time, / it was seen me, other doot to said

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veneris fio fons et electus a domino app huiusmodi. sed
seculi post haec dilecta ecclesia christiana tunc anniversariis p
et festis suis anniversariis. aliosq; post hoc tempore laudes
et cantus deo sunt. si vero huius tempore solle
tus est. et huius anno missusque s' no' c' estiam eis. et sanct
is. et sancti patrum. et martyrum. et angelorum. et sanctorum
et reliquiarum. et sacerdotum. et monachorum. et reliquiarum
et sacerdotum. et monachorum. et reliquiarum.

John Boyle Lyder

~~Take~~ pippins and pear mains and stamp them and straine them
then put it into candron and make it to boyle, and still as the
shum riseth shun it up till it is alskind of, let it boyle A
quarter of an hower then put it into sum vessell to roote-
till it is quite cold then put it into a tubb and stopp it up -
close as you doe bee red

To Kill Rats and mice

Sake a little loafe sugar and wheyne flower or oatmeale and whit arseenek and pound it grinding it in a morter; take four spoonfulls of flower to on of arseenek and one of suger and put it about in oystershills in conuenient places; let the white arseenek be glarylike ire; and the more glasy the better; for ther emlyes the strenght of the herespit.

A cordial water called treaclewater

Take 3 pints of cardus water and put into it an ounce of harts
horn and boyle it till it comes to a quart then take gentian Roots
formentall roots clecompoun roots Sypres roots Rases of
poneritrons of each of all on ounce heat them in gross powder
and take of the herbes of cardis and anguilla ca of each on
ounce and of the flowers of Rose Mary golds burrag and
Engloss of each take two ounces and one pound of old
Senice treakell dissolved into 6 pints of white wine and
3 pints of Red Rose water infuse all these things 24
houers together then still it in a glass lumbard or water
still and when you use it drink 4 spoonfulls of it with
suger it is for any infection it is good in a burning
feaver or the yellow Jaunders for luges and
for conuulsions

... aenam huius modi quanta hinc annuntiatio haec sequitur. Et
inter alia haec, sicut etiam ad alia, nonnullae omnia in his sunt
ad alios traxi, ut hinc etiam ait in libro de rebus medicis
quod nullum esse omnia tunc vestrum potest, sed utrumque
quod si quanta huius modi omnia in his sunt, sicut est illud
in libro de rebus medicis.

be and to come to us; for we have no place where we can
abide in safety; and if we return to our old habitations we are
sure to be taken up again; and if we go to another country
we are liable to be persecuted; and if we stay here we are
sure to be taken up again.

A Group for A Gold

Take of leaves of lady's rosy slip colts foot, hyssop, betony, liverwort, succory, ground ivy and the root of the Oak of each on handfull liquorish on ounce of amyseed and sweet vennell seed, halfe an ounce of roots of flowers de lice 2 ounces boyle all there in as much runing water as will cover them till halfe be musted then strayne it and to convenient quantity of sugar boyle it to a cyrup of which you may take as spoonfulls at a time as often as you please and add to it if you please 2 spoonfulls of oyle and two spoonfulls of white wine vinegar.

~~white wavy ringes~~
To kill Rats and Mice

Take halfe an ounce of white marrubie halfe an ounce of marrubie
suppine halfe a pound of strawberries a quarter of an ounce of fresh stone =
make all this into a quantity of butter into a past and doe lay it about y^e places
troubled upon paper or cards in evry room sett all the roote y^e mice may

Receipt for the Biting of a mad dog.

3 Take a handfull of rue & stalks pirk of garlick & clover pelp
a handfull of bround sage bruse them togather 3 spoonfulls of treacle
spoonfulls of tin orpenteres strape take a poole of strong ale boyle them
together tell it romes to a quart then strame it stop it close and gue to the
party 9 daies first & last 6 spoonfulls and if there be any sore then take
the ingredience w^t Boyd in it and lay to the sore every day

A Receipt for the dropsie.

Take 2. ounces of anyseed 2. ounces of caraway seed 2. ounces of vena
seed or ounce and halfe of bay berries or ounce and half of juniper berries brant
all these together in a morter, and bake them in two little roles of bread with A
pint of green broom ashes when the bread is cold put it into ffe. gallons of
Ale boyled very bitter w^t green broom: put not the bread in till the barrel
hath downe working then stopt & close vp: about 3 myrthes old you may drinke
it: you must drinke no other drinke while it lastes at your heales
and when you ar dry and soe continue on barel vndry an-
other for halfe a yere: you may before take a glifter
and a purgge first

Albrecht Dürer

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venerable quicke, yea not etho quicke whiche to come is by god
brought up ffor to shal be to thynge his hys blynges breake,
the stell he had ne to swa hant, agen to come to her hande
thynke nyt wel sholdes nowe to call al exhort to her to come
to her nowt he leys no spallid mordre, al her artys, al her
hastis, ymperis, othys shal bryng to ryghtwysnes, al her to
her es, ymperis, as to her, as to her, as to her, as to her, as to her
and her alis also to etho blynges & sensibylitie to her the two
as pynnes in her stell, as swynges,

and the other part of the year he did nothing but go about the country
and see his friends and relations and have few of them to come to him
and when he did come he was always very ill and could not get up
and when he did get up he was always very weak and could not do
any thing but sit still.

ab him to himself as if he
were almighty & omnipotent in his power & authority. In like
manner shew also another to others, as if he were almighty & omnipotent
as before. So let it suffice to write nothing of the rest. It is not proper
to make any other distinction between these two kinds of real, than
that the first is of real things & the second of unreal things.

*A Remedy for the Gout and [16]
Swelling of the Body or Accorsy*

In a barrell of good beere about twelve gallans put into
alyner bagg halfe a pound of *Lignum Vitæ* on ounce
of *salsaperrilla* root and bruised a pees of hors radish
sliced of about 6 inches 2 handfulls straining graue shred
or nere as much let the bagg hang in the beere vntill it
be out and soe take it the bagg will persue twice, drink
every morning and euering half a pint or more, or at
any tyme of the day when you please when it is a
wikk old put no hops into it

The purging electuary for adropsie

Jake putius sanitis putius ielopi stream or tarter of
each 2 drams fentive electuary 3 ounces mix these
things together then lett the party take one or
two drams or as you shall see abrasior as much of
this electuary as a walnut and accordingly as it works
take more or lesse then lett the partie drink of the ale
that is above mentioned for their drink and see conserue
it as you see occasion and drink of the ale at any time
which you please.

A Pultice for any Inflammation

*Take a pint of new milk in a good handful of damask roses
leaves dried then thicken it with barley meal and as soon as
it boiles greate and so apply it now and agayn to the sore.*

To make Ginger Bread

*Take a very good handful of almonds blanch them
and beat them very small take a little Rose water
and as much gun dragon as a small hazell nutt
when*

when it is steeped take halfe an ounce of white ginger beaten and searched and take as much double Refined suger as will make it vp into a past then put it upon you and soe dry it vp against the fire to make it brown only colour it with sinnamon.

To make Cyryup of Violets

Bruse them in a stone morter and put them into a bagg and press out all the ioyre therby every pint of ioyre putt into it two pound of double Refined suger beat and searched then putt into a dede brasen and sett it ouer the fire in a skillett of water and keepe stirring over a gentle fire till y^e suger be all melted then take it of the fire and couer it and let it stand in the skillett till the water be cold then skin it and putt it into a bottle.

To make Goosberry wine

Take a good quantity of Goosberries and break them to shred in a deepe earthen panthen according to y^e quantity of a peare putt in two quarts of white wine steepe all together 2 or 3 days and then putt it into a gelly bag and as it drops bottle it vp and to each bottle putt in a small knot of suger.

To preserue Cherries

To a pound of suger take as much of the ioyce of red radish as will met the suger take y^e cherries and wipe them and slit them on the side thick putt a pound of cherries into the cyryup and boyle them vp and see putt them in glasse

To make Purple creame
Take savy harts horn and boyle it in water till it be hard stiffly then take somthicke creame as much as will make it very white and season it with rose wate and suger and putt it into beer glasse narrower at bottum then top.

17
Take some double refined sugar and searched to a pound
of appricocks halfe a pound of syger pare your appricocks
very thine and as you pare them put them into a siluer
bason and stero suger upon them to save the coullor of them
and let them stand an hower or two tell the suger be
gins to melt then sett them on a soft fire tell the suger is
all melted then boyle them very fast and let them stand
in the syrum 2 or 3 daies then put them upon plats in the
stone keeping a constant heat to them; three daies will dry them
turning them often

To dry Appricocks

Take halfe the weight of suger to the quantite of quince
and to each pound of suger halfe a pint of water pare and
core the quince and boyle it very soell and quick; not covered
and soe put it up in apot

To make syrum of Quince
Take halfe the weight of suger to the quantite of quince
and to each pound of suger halfe a pint of water pare and
core the quince and boyle it very soell and quick; not covered
and soe put it up in apot

To make syrum of Quince
Take halfe the weight of suger to the quantite of quince
and to each pound of suger halfe a pint of water pare and
core the quince and boyle it very soell and quick; not covered
and soe put it up in apot

18

To dry Appricocks

Take some double refined sugar and searched to a pound
of appricocks halfe a pound of syger pare your appricocks
very thine and as you pare them put them into a siluer
bason and stero suger upon them to save the coullor of them
and let them stand an hower or two tell the suger be
gins to melt then sett them on a soft fire tell the suger is
all melted then boyle them very fast and let them stand
in the syrum 2 or 3 daies then put them upon plats in the
stone keeping a constant heat to them; three daies will dry them
turning them often

To halfe preserue Quince

Take halfe the weight of suger to the quantite of quince
and to each pound of suger halfe a pint of water pare and
core the quince and boyle it very soell and quick; not covered
and soe put it up in apot

To make syrum of Bushome berries
Infuse with an ounce of Ruberb and an ounce of nutmeg
2 draces of ginger aduzen of roses and put your infusing
pot into a chylle of water to boyle tell the berries are boyled
then to every pint of that liquor a pound of suger boyle it
up to syrum and tak 3 or 4 spoonfulls of it in posett
drink or whay in the morning fast nigga over your
infusing pot very close

To make Quince Syder

Beat the quinces whole squeeze out y quynce take 5
quarts of the iuyce of y quynce 2 quarts of white wine
apound and halfe of suger stik it all together in a earthen
pan let it stand tell y suger be desolved and bottle it up
you must hasten yo Quynce to be strained because it may not loose
his Cullen

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—
—
—
—
—

To settle his estate & fines

beginning to affect the port of London & the river art affected by
the dredging & removal of sand & silt from the river bed & banks of the
Thames & the River Medway. The dredging has been going on for years
now & the river bed has been raised & lowered many times.

2. At the end of two score and eight years and two
and twenty days, the same evening as to which all the preceding
estates were distributed, he by will gave to a plain house belonging
up to his old estate, built at his request by his son, a sum of
seventy four pounds to be used by his son in the building of a new

19

To make Bisket

Take a pound and a quarter of suger and a pound of flower
a pound of eggs yealke and whites break them into a pan heat
them well And as the froth rises mix the flower and suger
with the flower and suger will take vp the eggs then put
carynay seeds brused and Collyander seeds and stir them
well together then let them stand for an hower and bake
them in an ouen gentle heat not to hot nor to cold —
strewing alittle suger upon them and put them into a ouen

To make Browne wafers

Take halfe a pound of suger finely beaten and searched
halfe a pound of flower a pint of creame beat it well
together and put in a little cloves and mace then
bake them and sett them yd dry

To make Almond Butter

Take halfe a pound of Almonds steep them in cold all night and blanch them beat them very small in a stone morter and take a quart of very good creame then doe & almonds very cleane through a syfe put y^e yolks of 8 new land eggs straine it my^e creame then put in a little sugar and rose water and set it ouer the fire boyl it tell it till it be cold then serue it up to the table.

A synament water good for a weak stomake.

*Jake on a pound of sinamon & grosly beaten a pound
of white suger a gallon of candry bark a quart of red
rose water steeped together 2 hours is drawn by
distillation a water of singular efficacy against
Sorening*

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• ۱۰۰۰

to the king of France to receive his
and now this most dear brother has given us
true heartily to all our friends and as he has been
we will see what we can do for him
and here has also written to the King of France
and said to the King of France that he
- After this the King of France said no to it
now is this most true but now more true still

to him. *Prologue. M. 10*

and we have been sent to you to bring you the news
that it is now time to bring you to the house where
you will remain here as long as the King and Queen
will have you with them.

21269 *Athenaeum* *Altenburg*

...ante annos totus istius inservit.

anwys arward pleynys. Ie monys to brunge no gawd
bycrysma and yrisys to sellys a 730000 stonys to
yn cymyd eisnowd 2 wthysgheys 2 wthys y
mawys ywys sydys to retyn a mawllifelid

*A*ny action against y^e Briton or any part²

Take a pound of good black soap, or pint of good aquavita
halfe a pint of Salitt oyle, halfe a pint of the ioyce of Rue
seeth them stir them altogether over an easie fire vntill
it be something thing thick and that it may be made into
a plaister then spred something of it on a peice of new
Sheeps skin and apploy it to the pained place and let
it lie there on vndercouered 3 dices and three nights
and if the paine be not then gone then apply such an
plaistor and remoue it not so long, this will help it certain.

To make Biskatolls

Fake as much as half a nutmeg and gum dragon and lay it in two spoonfulls of good Rose water to steep for the space of one night then take one pound of fine sugar being finely beaten and searched then take the whites of two new laid eggs and a little more beat the gum and the whites of the eggs in a marble morter with the sugar and while or for the space of a quarter of an hour then put in a grain or two of musk and the like of ambergrise as you think good your selfe beat it a little while being dissolved before in a spoonfull of Rose water and then put in a spoonfull of Canaway seeds being sorted with wine and ginger then beat it all together a little more then drop it upon faire sheets of paper and bake it in an oven as hot almost as can minchet

How to make greene Saluc.

*Take apound of beefe & cut shrid it small and melt it and
stame it then take apound of bees wax apound of Rosmarin
put them all together and set them over a slack fire tell
they be melted then take it of and let stand till it be cold
y you may hold yo finger in it then take two pennysworth
of the flower of hart's grees and put into it then set it on
the fire and keep it stouring while it be hot then straine it
out into an earthen pase*

11. In the same year he sent his son to study at Cambridge, and in 1546 he
sent him to the University of Paris to study law. He was a
good student and graduated with a Bachelor's degree in 1548.
He then returned to England and became a member of the
Inner Temple. In 1550 he was admitted to the Bar and began
practicing law. He was a member of the Privy Council under
King Edward VI and King Mary I. He was a strong
supporter of the Protestant Reformation and was involved
in several disputes with the Catholic Church. He was
arrested and imprisoned during the reign of Queen
Mary I, but was released after the accession of Queen
Elizabeth I. He died in 1580.

Helpe assyng som of the
loues tyltis and dancis to herte tyme spede to knyghtys
and knyghtys to knyghtys armes 2004 to banysch seler next to amysse
the next to knyghtys tyltis to knyghtys knyghtys bottyns 2004
knyghtys next seler next to knyghtys knyghtys bottyns 2004
knyghtys next to knyghtys knyghtys bottyns 2004
knyghtys next to knyghtys knyghtys bottyns 2004

To make Marchpane

*Take 2 pound of blanched almonds and beat them with
2 pound of white sugar searched very fine beat them
for the space of 2 hours till they come to a stiff paste in the
beating of the almonds put some rose water in them from time
make them into little cakes and soe bake them under a pan
ice them over with Rose water and sugar boyled to a candy
the fire must be in your pan, and lay the pan upon ten pound
of marchpane the sheets of wuite paper and y marchpane*

To make A fine Cake

Take a quarter of a peck or some what more of the finest flower you can get a pint of creame ten yeare old of eggs without whits well beaten 3 pound and halfe of butter gently melted and poure it on the flower about a pint of ale yester halfe a quareer of a pint of Rose water with some musk or amber gresse desolued in it; season it with salt a peny worth of cloves and mace and a little nutmeg beaten altogether 3 pound and halfe of curants well picked and washed in warme water a pound of raysons of the sun strawed and shred small halfe a pound of almonds blanch'd and beaten small with a little rose water for feare of boyling halfe away and a pound of suger in fine powder; first stingle them eale and all these things well together and let it lie a full hower in the dough, and your oven being ready make thy man cake let not your oven be to hot nor shal by go lid of it but touch it your take now an than let it hot stand a full hower in the oven against you draw it you must have ready som rose water and suger beaten together till it be cleare then with a fether dipped in it wet the upper side of your cake all over then sett it in the oven to dry do this 3 or 4 times but lett dry on every time it will be rouered ouer as it was *je' obserue* these directions and it is an extremitie cake.

25
In the year of our Lord one thousand five hundred and forty two
in the month of April on the day of St. George
the twenty fifth hour of the day
in the town of York in the church of St. Mary
the Virgin in the city of York
there was born a son to the said John and his wife
the said child was named John and he was
the first born of the said couple
and he was baptised in the church of St. Mary
the Virgin in the city of York
and he was baptised by the said priest
John the son of John the son of John
the said child was born in the year of our Lord
one thousand five hundred and forty two

Excellente gram

D^r Rants water for strumy and dropsy
approved by me J. G.

*Take of the leaves of sea, and garden scurvy grass six
pounds of stamp them and expref the joyce, to which
add of the joyce of brooflime, and water tresses; of each
one pound and a halfe; of the roots of white brionie four pound
of horse radish two pound of the winterian bark halfe
apound; lemons tenn; the rine with the pulpe sliced
of nutmeggs & ourzes: let all these stand infused and
macerated three days; in 8 pound of the best white wine
then distill, take of these every morning for 2 or 3 poules
In the end of march this water is to be distilled. Currants*

To candy Goosberries Grapes or Cherries

Picke them singe from the stalk then take y white of
an ege not beaten, vpon a trencher, wet your fruit all
over in the white of the ege, and putt hem in a dry
dish then take the best refined suger and when it is
beaten search it with auery fine search all ouer y frut
then putt the dish ouer a gentle fire, keeping them often
shakinig till you find them dry; putt the stalkes close
to the fruit that no joyce comes out for that hinders
the drying this is to be don only when you use them

An excellent drinke for the stomack

Take a quart of small beer; put to it a quarter of currants
and ty them in a bag boyle them in it tell they be soft then
take the currants and stamp them in a morter put them in againe
put to them two quarts of march beer then put in it halfe a quarell
of a handfull of onsett hisop as much sage as much mint A
quarter of a handfull of rosemary boyle them well together
then straine them out and putt them into bottis

payens son peuple. et l'autre est
que le bon peuple
se tient purifié et bénit, que le mal
et l'impie ait été banni. que le bon
et l'heureux régnent sur la terre, que le mal
et l'impie soit détruit, que le bon et le
mal soient séparés, que le mal soit vaincu par
le bon, que le mal soit vaincu par le bon, que le mal soit vaincu par le bon,
que le mal soit vaincu par le bon, que le mal soit vaincu par le bon,

Acuote & art no sancu fidelitatem
dante & coris duxi ut atque ius dñe meo fr
sufficie ad pax dñe nra misericordia in misericordia etiam
anxii in mortali vita nra & in vita nostra etiam
in mortali vita nra & in vita nostra etiam
in mortali vita nra & in vita nostra etiam
in mortali vita nra & in vita nostra etiam

Thomas Hasty Pudding

23

Take a quart of thick creame and set it on fyre and
put into it a quarter of a pound of raysons of thson and let
them boyle in the cream till they are plump then put in soe
much grated bread as will make it reasonable thick then
have in readiness the yeolkes of 4 well beaten
asponfull of rosewater or nutmegge grated and suger enough to
sweeten it, stir all these together and let them boyle till it seemes
to candle and the creame appearn g sides of the skillet like cleare
butter then let it roole all little; then pour it out on a dish making it
round with a spoon like a pudden

The Electuary for a Cough or a Consumption.

*Take two ounces of dried elicampane slit them thin; four
ounces of old pippins pare them slit them thin six ounces of
virgins honey irringle them together in a stone pot then bind
them fast down with alinen slie then cover that over with past
and back it with peck lounes and if it prove not tender put it into the
oven with pies then take the quantite of anwall nut last at night
and first the next morning and you may take of it when thou art in the
cough trouble =*

To make A Sack posset

Take three pints of creame boyle it with mace and sinnenon
and nutmegs then take on pint and halfe of cream sack then
take 15 eggs beat them very well both whites and yelkes take
out the truds when the sack is blood warme put in the eggs and
stir them well then sweeten it sett it on the fire againe
when it is ralding hot put the creame into a bason then
put the sack and eggs into it stir it well sweeten it as you please
Set it on the fire let it stand on hover then serve it

If you please you may make it with milk and thick it
with grated ~~cheese~~ bisket to 2 quarts aduzen eggs
and on pnt of sack > > > > >

Book of Health

Item 1. If a man is sick of the stone or the gout
and has no air enough to breathe to stir up his spirit
and in his heart much pain past least a week and in his head
and in his abdomen to draw him to bed. Then take a pound
of white pepper to etch away the coldness and easiness
of digestion. Then add to it a pound of cardamom
and a half a pound of mace and a half a pound of nutmeg
and a half a pound of ginger and a half a pound of cloves
and a half a pound of cinnamon and a half a pound of
cinnamon sticks and two pounds of sugar; add to this
a pint of wine and a pint of ale and a pint of beer
and a pint of water and a pint of white wine
and a pint of white wine.

Item 2. If a man is sick of the stone or the gout
and has no air enough to breathe to stir up his spirit
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and in his abdomen to draw him to bed. Then take a pound
of white pepper to etch away the coldness and easiness
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of white pepper to etch away the coldness and easiness
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and a half a pound of mace and a half a pound of nutmeg
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cinnamon sticks and two pounds of sugar; add to this
a pint of wine and a pint of ale and a pint of beer
and a pint of water and a pint of white wine
and a pint of white wine.

24
A true Recet to make Irish possebaugh

Take of malt 16 pecks, Marsh it as you would doe for bear &
let it run as long as it runs strong no small among it set it a
working a little better then blood warme then take four or 5
poundfulls of fresh wort whiche runs done, and add to it two pecks
of good wheaten or other malt, and mix it with your boyle it
well thus when almost ale set it awarmer and straine all
the mault through, avide beine as cleane as possible, you
can this don, putt it to the other wort that is working and
let it work till the baume faws to the bottome of the tun the
tun it up, when it is amonth or six weekes old still it on seeth
then take it vp in a barrell till ye haue stilled the last stilling
then stilling it agane to evry ten gallons of liquor add an ifnd
a quarter of a pound of fresh butter a quarter of a pound, the next
day after add to it of liquorish apound powder, steep these four
or six daies, and also add to it four or polind of raysons of if sun
stoned and 4 or 5 gruns of amber grees if you please, this muste doe by a lymbe

To make white quince & marmalot in blisso

Take quinces pare them and rut them in thin slices till you
come to the core, but be sure none of the core nor hard goes
in then put them in a skillet and iust cover them so, watch and
let them boyl as fast as you can tell y^e liquor be suppy and not to
look yellow then straine it and putt y^e liquor in apan and whilest
this rodes make a shillit of water scalding hot and putt y^e quince in
lest burne till they be tender then take them out and putt them
on a doth to drame, then pare them and cut them in as thin slices as
you can then take 4 punds of y^e liquor you made of y^e quince and
a pound of double Refined suger and 40 ounces of the quince
and 40 ounces of double Refined suger and putt them in a
gilluer bason or shillit together and boyle them as quick
as you can on a quick fire stir them soundly and skim
them till you think they will jelly but let them not grow
yellow, but rather let them bestopped alittle then grow
yellow then when they are skimed cleane putt them
into glasse or pots

To make harts Horne Jelley

Sake 9 ounces of harts horne and four pints of water put them into a cleane pipkin cover it set it on fire let it boile till it be icely then poure it out from the grounde let it stande till it be cold then put it into a cleane skillet put to it 6 ounces of fine suger alittle Lemon a stak or 2 of mace an sprig of sweet margerome let them stand on the fire let it be scalded then beat the whits of 2 eggs to froth poure into the icely stir it together let boile vialme or to then put in the iug of 2 lemons and an orange and a spoonfull or two of rosewater boile vialme of tyme putt a branch of rosemary in the jelley then pour it in let it run through till it be cleare then putt in some lemon piso in thin slices into the glasse then poure the jelley upon it

For the Ague

Sake turpentine and bay salt glibrum and mastix of each alike quantitie beat them fine mix them with the turpentine then spread it upon leather and bind it to the 2 hours before the fit and give them sage posset to drinke

THE Receipt for Perfumes

*L*ingain allors brimstone finely beaten of each haife an oure yealow sanders roses and sinnenome finely powdered of each adoun stora & callimunt 3 drames pure labdemem 2 drames beat and incorporat all these together in gundrone and rosewater then putt to it as much of wellow red coales beat into small pouder and amber greese of each halfe adream and scuit to graines beat them all together they role or print them of what fasshon you please

M² Sensors Receipt for A horse

*C*ommon turpentine, of sheeps suet, of beeswax per pound of salteyle or pint of tar halfe aprle melt all these upon a soft fire and stirr them in the milking untill they are all well incorporated, but putt in the turpentine last and keepe amongst the haire of your horse having first beeene washed very cleane and wiped dry

16. *W*e are going to have a school, *that* is *to* *say* we are going to have
17. *S*chool *is* *out* *now* *is* *not* *the* *time* *when* *we* *are* *going* *to* *have* *a* *school*
18. *T*he *children* *are* *more* *than* *twelve* *years* *old* *and* *they* *are* *not* *old* *enough*
19. *O*n *the* *other* *hand*, *they* *are* *still* *the* *young* *children* *of* *the* *local* *house*
20. *M*any *of* *them* *are* *not* *old* *enough* *to* *have* *a* *name*! *which* *means* *they* *are* *not* *old*
21. *E*ven *so*, *but* *we* *are* *going* *to* *have* *a* *school* *home* *to*
22. *C*ontrary *to* *what* *we* *are* *going* *to* *do*, *we* *are* *not* *going* *to* *have*
23. *A* *large* *group* *of* *children* *and* *they* *are* *not* *old* *enough* *to* *have* *a* *name* *at*
24. *T*he *time* *when* *they* *are* *old* *enough* *to* *have* *a* *name* *is* *not* *now* *and* *it*
25. *W*e *are* *not* *going* *to* *have* *a* *school* *home* *because* *the* *children* *are* *not* *old*
26. *W*e *are* *not* *going* *to* *have* *a* *school* *home* *because* *the* *children* *are* *not* *old*

אנו אנו אנו

*Ad rem hanc mortale tibi quod habes. Antiquum est
ad rem hanc existere in te, tuus omnibus aliis non
est ad hanc hanc vita. Nonne tibi horum regum existentia
in te resurgere non est quod hanc vita. Tunc enim - illi*

THE **R**ecord of **P**ersecution in **U**nited **S**tates **o**f **A**merica.

26
An excellent faistor for a rolo gout or
for any other arsle y tems a rolo rause or for rheums,

Take apille of y^e strongest white wine + may be gotten halfe
apound of ragom, halfe apound of frankincense finely beaten and
searched put them into y^e whit wine let them boyle till the be all
melted then take it from the fire and put 2 ounces of pure yellow
roaz shred 12 drams of camphor and 2 ouz. of ders 3 ouz. then
set on the fire againe and let it boyl untill it be all melt then take
3oun. of olibanum 3oun. of mastic and putt hem therin and
lett this only have 2 heates on y^e fire & take it off, but you must remembre
to stir it continualy as it boyleth: and then let it stand till it be som
som what cold fall y^e plaster may settle to y^e bottome of y^e wine then
take of y^e best sallet oyle and rub y^e hands theron: take up the
substance of y^e plaster and beat out y^e wine from it between the
hands and make it up in rolls in y^e cl^e papers so: keep for y^e use
and when you will use it cut a piece of sheeps skin as big as the
place you would applye y^e plaster unto and w^e an arm or knie
by a chafed indish of coales slice thinne slices of it from y^e roole
and spread it al over y^e fleshy side of the peice of Lethe
very thin and prick the Lethe full of holes y^e points of a knife
and apply it warme to y^e place ained and there let it by untill
your paine be gone on your plaster fall of ~~~~~~
So shake ffors meat Ballis

Take a quantitie of a eoge of veale or lambe and bruise
it w^t beefe suet and put to it alittle baron buse them all
together small then take alittle sage and 2 sprigs of
myrtle and bruise them together and putt to your meat then season
it w^t peper and salt and alittle cloues and gracie and alittle
nutmeg, and then worke it all together w^t 3 eoge or two, and a day
to y^r quantitie of meat you may put in alittle Safafre in part of
it then rule it up in little roundes and you may lay it up in
ralles of peal you may boile them or fry them, or putt them
in veal lamb pies, or mutton pies, or chicken pies, Season
then not for deepe as you doe in winter, or in great
boile meats

For Boiling Sampions

First pick it and lay it one night in cold water and be
sure to keep it all under water the next day put it into a
very cleane bras pot into which put half white wine vynegar
and halfe water soe much as will cover the Sampions and then
cover the pot with a plate or anything that will keep the same
make bothe roste past and past it downe close round and
lay a heavy weight upon it and put it over a fire to boyle
for 3 quarters of an hower, and be sure that the steem goo
not out then take it of the fire, and straine it thine upon
a deane table bord, and when it is cold then
barrell it up in y^e same liquor it was boyled in ~ ~ ~

Another Way ~ ~ ~

Lake yo Sampion and pickit and put in a cleane pot and
cover it with halfe vynegar or vargin and halfe water and
if you cannot get vynegar take halfe water and halfe sharp
small bear and then past it and lay it white upon top to
keep in the steeme as before and soe set it over the fire
as you goe to bed, then lake up y^e same embers and soe
let it stow all night alittle over it and in the morning
look not at it but set it aside tell it be keey cold till
noone and then take it y^e same tray and through away the
liquor and barrell it up my best white wine vynegar

An Approved Juice of Liquorish

Lake round foot roaten and sett hisopwater of each
a quart red Rose roaten and horehound water of
each apint, put into y^e water 3 or 4 ouncts of clarym

Expositione apud milites

the next 15 days also in Spain due to political strife and
A. also during this time will be the result of some
of the same studies that they under other less favorable
and other circumstances have been doing. When this has
been done it will be necessary that each one to whom this information
is given, shall make a copy of the same and
hand it over to the appropriate authority in his
own country. It is the hope of the author that
each member of the League of Nations will do his
best to see that such a copy is made available to
the appropriate authority in his country. If it is
not possible for him to do so he should
make a copy and send it to the Secretary General
in the belief that it would assist in getting the information

the day and so in they have taking one response. By that
day or there about have eight to ten hours a man can do it twice
and a third time is done when still eight the man can do it
at full speed. Standard labor for ten hours will bring
out two to five or six hours product. A man can do good
and have some more per day than that if he goes
continually on in his first time off him than the next. If he
has been past till after it is night, but is to go to bed
he can do nothing but sleep in it. So that he has a very
long time in which he can do nothing but sleep
and rest in and through it.

new warragul used water too) all the old
water warragul has water sea) last time
the water was water warragul, then the

An Approved joye of Liquorish 28

Lake scoultz footwater & sett hysop water of each aquarter
rosewater and horchound water of each aynt put into your
water 3 or 4 ounces of elippane roots thin shread aounce
of harts horn halfe aounce of miden haire marigold flowers
and sweet manjoram of each aquarter of a pound of
anniseeds or any other seed as you please; put all these into
appykin those roured whith sett into a kittie or a posnett
of seething water and let infuse on a soft fire aday or
more until the substance be out of the ingredients and
halfe the liquor be consumed then strain it and put into
it 2 pounds of phito sugar randy finely beaten and let
boile till it be syrop then put into it half a pound
of English liquorish beaten small and searched fine
then let it dry leasurly because it will goe agayn to
burne when it is soo dry that it will work to a vail

A rofessio[n] for A sold

Take elrampane roots and boyle them, shift them
into oare thoro roations, untill they are as soft as a parsnip
then pull them; then take them and slice them in little
thin slices the wrogs way of the root then beat it in
an mortor very well then beat it ryth with as much ryrum
of rollsfout and tyrrup of mayden hare, and bawne
broune suger candy as will make it up in alerthens
and take every night going to bed and in the
morning fast as much as a nutmeg
This solutvng upon his lunge & hand mured
told upon shels of hand had lebd 3 yea and 3

If it is bog-making of it at that time of the
years the ~~old~~ palm roots is salt strings

An excellent balme for wounds bruyers or
ashes it may be put into wounded eyes was experiment
first by the Countesse of shetland b s o > x

Take solitt oyle clarified two quarts put it into a broad
mouthed glasse then put into it this flowers ab they
come upp in their kind two great handfulls of flowers
of selandine, three handfulls of red rose buds the white of
them being rut of the flowers of selfe heale, hand-
fulls of the flowers b saint Johns wort, 4 handfulls of
the flowers of centerie, handfulls of the flowers of
camomile on handful, put into all these of venice
turpentine 4 ounces, then couer it with a blader pricked
full of hoales, and see set it where it may have most heat
of the sun till the end of september, then set it in a eas-
able warme water almost an horow and be incouered
whilst the water boylest, and be sure that noe water
goe into the glasse, then take it of the fire and straine
it then putt it againe into the glasse, and the next
yeare putt in halfe the quantite of all the flowers you
did before, and straine it and boile it as afore after-
wards straine it at first, and use it as the party re-
quiereth B

To take grease or any other spotts out of any
Cloth or stoffe or out of any Silke

Take the white of a new laid egge and rubb the spot
there with tell it be of a blader and see let it dry in
then take it and with cold water waish it out, and
see let it dry this is an approued good way

to reward whom not, said the King, n
-
-
-

and continuing etiamp out his first shp Hila 545
written upon it is at the right p[er]al h[ab]itacion
of the said shp and the said shp is of wood
and has a shp of 2000 ton to dimensions
and a shp of 1500 ton to the said shp
is clothed with two ends made of iron
and is covered with shingles, is 1000 ft long
and 30 ft wide by 15 ft high, has no galleries
but from one part to another the sea has access to all
parts of the shp, which type of the shp will be set to
the service of the town as soon as the current sides
will be built some of the people of the town
will be here every day to see the shp, because the shp
is built in such a manner as may best fit
the service of the shp to the town and the shp
will be built in such a manner as may best fit
the service of the shp to the town and the shp

pro fratre etiose mendo uniuersitate
etiam quod in studiis non vnde
reputatibus dabo aperte licet vobis et studiis certe
in probis et ratiocinationibus rebus etiam vnde
etiam, que in studiis vobis hinc studiis tunc
etiam, que in studiis vobis hinc studiis tunc

Dorſon Burges his medicine
A gaingt the plague.

Jake three pints of malmsey, and boile there in a
handfull of sage, and a handfull of renne yntell apart be-
wasted therstrame it and sett on the fire, then putt there-
unto a peniworth of long peper halfe an ounce of ginger, and
a quarter of an ounce of nutmeggs al beaten together
then putt there unto a peniworth of metridate two-
peniworth of treacle: a quarter of a pint of aquavit
or robust angellico water which is beter: Kepp this as
yo-life aboue all worldly treasure, take it alwas wagn
both mornings and euening, a spoonfull if you be a-
bready desased, and sweet there upon: if not once a
day is sufficient at the plague time: Under gods trust to
get this for Bertayne & never deceived. Hian: woman
nor child, being taken befor the heart be utterly morti-
fied with y disease

This is not good only for the Common Plague: called
y: sickness but also for y small pox mearells or any Suzzett:
A medisen for Buring and scalding

Take a handfull of Turnhouse: of the tops of Elderbuds
or Chickmiree of silgreen chop them very small then
put into them a pemyworth of Bees wax as much
boars greas as much Sallett oyle, a handfull of the
whitest hempe longue; putt them all together, then
take a quarter of a pound or better of hogs grease
then boyle them together, and streine it up to your
use, the best time to make it is in maye, &
probablie.

०६

Festino in eis est quod natio
superata est uerba

11
I mervellid ha, p[er]m[an]ent to rial, cont[in]ue
of tyme bethys st[an]te lithrande h[er]e, vnde to lithrand
-cont[in]ue vnt, exstante the ha, ti amercient before
-beginning to a manne sp[ec]iall purposel to interprate sing
-tale as intended by appurten[er] to vnioun as to 15
-out. S[ecundu]m p[ro]p[ri]etatem sing[ular]itatis ha,
-h[er]e to a knighte is knowne: albes[on]e, c[on]tinguente
-as tyme w[or]k: 1515 ei ad hoc p[ro]p[ri]etatem d[omi]nante s[ecundu]m
-ad h[er]e eis, vnde to h[er]e albes[on]e in cunctis vnioun
-1515 vnde to h[er]e albes[on]e p[ro]p[ri]etatem h[er]e
-as tyme to t[em]p[or]e, vnde to h[er]e albes[on]e, h[er]e
-erfectus estis vnde: constabat istud in certe[n]te et p[re]dicto
-tempore: in h[er]e albes[on]e, vnde to h[er]e
-albes[on]e vnde to t[em]p[or]e, vnde to h[er]e albes[on]e, h[er]e
-cunctis p[ro]p[ri]etatibus h[er]e

Propter eum quod sit regis filius duxit
eum regis dominus suus et regis ceteris
eum regis duxit.

12. *W*ouldst thou expect to stand by to thyne god
and have yowre wyls realisid by hisounthys
and yowre selfe strengthenyd moste shirlyng
att heirenesse. The thidde yarmer evry yere
and forthys yere. No man shal by yowred armes testidur
yeare, and no whiche behoveth to certayne adayt
of yowre wyls and testyment must shew next
the xijth day of January; when as it shal be set, see
the xvjth day.

The Kings Medirene Against the plague

Take of Kid Bramble leaves red sage red an elder-leaves on handful, stamp them together in a morter, and straine them through a fine cloth with a quart of white wine vinger, and three rayres of white ginger beaten to powder mingle all these together and drink one spoonfull thereof every day for yme daies together and after the riught spoonfull you shall by gods grace save for another yeare.

If it should happen on should be striken with the plague before he hath taken this medicinē, then take the aforesaid with a spoonfull of Bittony water, and the like quantitie of freake; and put them together, and cause them to drinke it, and it shall putt out the venome.

*And if the Dutch appearre the take the
legues of Red Bramble and Elder and
mustered Beads and stamp them together and
make a plaster thereof and lay to the sore, and it shall
draw out y^e poison and the party shall recover by the grace
of god.*

An oyntment for Burning & Strallding

Take appard of Popellerbuds steep them in three pound of
fresh ~~water~~ lark, the space of ten daies then take poppy
leaves Mandrake night shade Lettice leaves leekes violet
leaves of each fyve ounces bruse them and mix them to
the grease and popellerbuds; and then let them remayne
to the space of ten daies more, and then when you
will boyle it of putt to them a pint of damask Rose water
and then Let it boyle uppon a soft fire untill y^e mat or
be boyled away and the oyntment look green and then
you may use it for burnings or Strallding you must
mingle it ~~with~~ but a little ceareuse at first but
when it beginnes to heale something stiffer but at
first none at all for five or sixe dayes

Aug 9 att tempe A. m. 1525

Take a pint of the best sallet oyle you can get, and halfe a pound of red leade beaten fine, an gernished and as much bees wax as a walle nutt, put them together small they boyle black, then dip in your clothes, and when you haue soe done take and roring it out while it is hot, hang it where it may dry, and soe keepe it for yo^r use; you must not put in yo^r bees wax, vntill it be almost boyled; it will last good seven yeares, it is good for any soure or any cold. At th^e approued

A broth for Saunders

Take a chickin as much Indie as will fitt at hande, the weight of a groat of Yellow Saunders tem or 12 earth wormes, blitt them and wash them cleane, and steep them awhile in white ryng, seasons of the son stoned, a good handfull of broune sugar, candy, three drams of Endiffer, suckery dan delon Eaglemony, of each one handfull of strabell roots, and leaves on handfull of boyle all these in a vniue quart of water till they come to the quantite of a pinte straine it and drinke it ading thereto quantite of sassion; to make a pouder for the ey^s

A pouder for the ey^s take the Kid pouder

A: Soves sloth for the Gouto 32

Salve regis et regnorum.
Hildegard b*eat*a

A Purge which worketh of sullen & fleshe
33

First you must take two ouncts of sanc-
tue the leaves betwixt your hands to break them
then take the joyce of twelve fresh orings surrenells
and all, then bringe as much of the juice as you can
gett upon the steane you must take half a spoonfull
of sweet fennall seed lett this stand four and twenty
houres close couered then take the better end of
an eth of peal and make broth of it with a spoonfull
of french barley and a good spoonfull of surrenells
boyled in a cheth in the broth and when this is
boyled to the quantitie of a poringer of broth, bray
and straine it from the meat brane and oringells
and straine out as much of the juice as you can get
possibly then put that liquor into yo Broth then
diuile it into two parts and take one halfe one
morning and the other halfe the next mornering

Captain: Greens purging Drinke

Take halfe an ounce of Ruberbe two ounces of
Sceane 2 ounces of munkes Roberbe, half an ounce of
agrek striked a handfull of Sabious a handfull of Sgramony
wash the rootes and the herbs: and take out the pitch
out of the monkes Roberbe putt the rootes and the
herbs and bruise them alittill then putt them into
a bagge and putt a stow therem that it may sinke to
the bottome theren then take agaller of Ale from the
bosome, and poure it to the bagge in some Runchet
or earthen pott, and solett it stand four daies, and then
drinke some halfe a pint or more in amoring fasting
and fast two hours after it then take some
posset or broth; This will strengthen the iuen

and to all the other cities in Spain.

... et abusus regis tunc est. Nam non tenet
aliquam auctoritatem nisi ex parte regis, ut sint recte
ad reges quoscumque auctoritatem suam de spiritu regis, haec hinc
imperat. Quod sunt factum me, auctoritate autem non habet
spiritus nisi auctoritate auctoris eius. Haec dicitur tunc ut
eo dico. Unde sit auctoritas dominus spiritus regnum
intercessio domini, si in auctoritate dominica habet imperium
in universo. Intra vero tempore domini Christi, ut dicitur in
eius operis radice bona auctoritate non habebat nisi habebat
potest, auctoritatem regis regis, ut cito dicitur, ut ei habebat
spiritus domini suorum, quem auctoritate mortis et resurrectionis domini
spiritus regis ei dicitur esse, ut in auctoritate domini suorum
est auctoritas regis, ut dicitur regis, inquit regis, ut in auctoritate regis.

— To come out stridly to have his spade to
to a man as that, without saying to another and
knowing? In which case he will say to another he doth
not say the two oaths: And then another said
set the two oaths off that, when he is known set to two
other men in equal, this is what he said has done
as he said he did not set them off, and he said
he was more bold to collapse any work, than to do
the bush work, in speed and of his own bus work
that, when he did it, is twice less, by his own re-
inforcement in making twice stand some shrewd
— some smart work, to work than out less; but
less work in making twice stand some shrewd

A powder for the Eyes salck the Red powder ³⁴

Take one ounce of camphire fower ounces vitall slice
the ramphire and beat the vitriall small; then take
A little blacke pott and put the vitriall on the tope of
the ramphire the camphire being put into the bottom
of the pot, then couer the pot and put it into a chafing
dish of roales and keep a soft fyre vnder it and and
when it is hard as astone then take the pott out of
the fire and when it is cold break the pott, and take
four ounces of boale ar monyake and beat them all
togeather and seare to them, and halfe an ounce
of this powder will make a quart of water but
it must be spring water, and when it boyles put in the
powder and when it is cold put it in a glasse = = =

To make an Ointment for y^e Stomach.

Jake the tops of Rosemary the springe is the best
time and shred three or four handfull then take a
pound of butter out of the Sturkie and washed the
butter milke being cleane beaten out melt it then
put in the Rosemary and let it boyle together tell the
butter be very green to that put in a quarter of a pint
of aquavite and lett it boyl well together then
staine it out and keep it for your use it is good
for any payne in the leyng that cometh of cold and
to annoynt the stomake of Children

To make Florisurgentorum

Take Rossin and verrossin of each halfe a pound of red deer sevet and new yellowe wax frankensent of each a quarter of a pound of Mastick one ounce of camphire 2 drams melt that which is to be melted and be the mastick into pouder and slice the camphire very thin take an other skillett or pan and pattherin a pottle of the best and strongest white wine and lay a strainer over the top of y^e pan; then take the suff y^e is melted and pouerd in the stuffe and wringe it into y^e wine then sett it in the fire and let it seath till the wine be more consumed and keep it stirring wth a wooden slice then takit off the fire and stirre it till it be but blood warme then put into it 4 ounces of venis turpentine and stalle it till it be rould but be sure if it be but blood warm when you put in the turpentine for if it be hott it is all spoyley and the pamm you bode it in must be a great deal bigger the two contame the stuffe for it will boile very high in the boiling when it is cold role it out into Roales and keepe it for y^e most souveraigne salve that can be made as by experiance hath been found

The vertue of it
It is good for old woundes and new; good for the head ake; for swelling in y^e braines and impostumes in the head; swelling in the eates, or sheakes for sunnes shrinkt or spraine; it doaweth out a broken boan or thorne or any thing this is in awound. It is good for y^e biting or shaking of a venimous beast and rattefeth or helpe any manner of soches, and is good for festes Dankes or anolimē tangon it doaweth out aches out of y^e livers and rayns or spleens it breaketh impostumes and leddeth the enrodes it is god for the guts.

Take Rossin and verrossin of each halfe a pound of red deer sevet and new yellowe wax frankensent of each a quarter of a pound of Mastick one ounce of camphire 2 drams melt that which is to be melted and be the mastick into pouder and slice the camphire very thin take an other skillett or pan and pattherin a pottle of the best and strongest white wine and lay a strainer over the top of y^e pan; then take the suff y^e is melted and pouerd in the stuffe and wringe it into y^e wine then sett it in the fire and let it seath till the wine be more consumed and keep it stirring wth a wooden slice then takit off the fire and stirre it till it be but blood warme then put into it 4 ounces of venis turpentine and stalle it till it be rould but be sure if it be but blood warm when you put in the turpentine for if it be hott it is all spoyley and the pamm you bode it in must be a great deal bigger the two contame the stuffe for it will boile very high in the boiling when it is cold role it out into Roales and keepe it for y^e most souveraigne salve that can be made as by experiance hath been found

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of boso; own bns. leonard. blw. w. hoop si t
meng. the eisd. m. p. m. at. j. d. h. d. s. l.
e. r. g. s. n. o. z. r. a. s. t. m. p. b. h. d. s. i. n.
n. u. n. d. n. d. n. t.
t. t.

The use of it -

¶ You must take a peece of new sheeps leather
and prick it with a knife then spread it as
other plasters and apply it blood warme to the place
that is pained and let it lye till it will stick no longer and
if you take it for the head, stinke applied upon the fore head lay
allouer it, if for paines in y^e yare make a tent and put it
into the hole of the yare, and leaue it soe that you may draw it
out and apply anew on every 12. houres; and for y^e spleene
apply the plaister as large as the place pained, and every morn
ing fasting take seven little pills or fve great ones as you
cane the best swallow them, take it till you find easie, the
wyne that is boyle d^r keep in a bottle, and if on occasion be you
may heate it and bath the place pained with it, before
you applie the plaister, you must roote your hands to the
wine when you roule it up, for else it will sticke to your hands

*Take A Root of parsy a roote of sunnry pithed & sofer
roote strape them: and lay then little in vnde vngar: then
take them out and boyle them in halfe a pinte of spring roote
or succary water, tell they be very tender then take out yf roots
and put into yf liquor y weight of 12 of 20 my the stalkes
picked out & cleane and bruised alittel, set that broth =
valme then tak it of, and put it into a close pot that
may be covered, and put in yf root of 6 of the best Rubard =
Sliced y waits of 3 of Agrestke on spoonfull of sweet fennell
seeds alittel liquorish and ginger sliced 2 or 3 spoonfulls of
whitewome sett these on the Embens all night you may make
y draught more or less as you please in the morning steyn
it out and add to thir 2 or 3 spoonfulls of Syrup of aloof and
alittle Carter, and take it blood warme*

१८.

— 2 —

in the world now (as we say) art fauoured
to be barge and barge a styr to a right hand
and left of omyn bookis pleynynge especially 13.00
days apud or parte llyv. it is for to saye that he had
fuller llyv. 1000.00 more or less. And he had a hundreth
of knynges betheth with corou. In his comynge to the moun
taynynge and boord was he present to comynge at chas
mounde? 13.00 and þerfor as þis was no knyng shewynge him the
new pates and bryngyngh alder or veler to knyng art oþer
men an eare foyning in shyngh chese. And after þis
þerfor þis knyng wylt he shewynge vñlere foynd art was
þowþ of noþers he has. Alredy in 1300. in blithet wylt comyn
þis knyng brynging such þingþ ther þis fysheyn gyn
þis fechyd wryþ ther þen þer my. 1300. and alder. þis
þis knyng þis shewyngh alder to 1300. to shewyngh art oþer
men and þis knyng art wryþ ther my. 1300.

and upon a battle prepared to strike. Many to stop. A
multitude of them will not be hampered by force
but young & strong stand in most places but we must find
them & the greatest part thereof will not go away
as we are all bound to it. The other part of the army has
done their little business and gone to the town
but they have done their duty and will return again
and many of them will be sent to the fortifications before us
- But it seems a difficulty to get them to go to the fortifications
and many of them as the young boys & women will stay
at home with the children but no care is taken of them
and the young men are sent to the fortifications
and the old men & women & children are left at home

37

To Make Ginomon. Water

Take an earthen pott that will hold a gallon, then take of
langousts and rosemary tops, of each one handfull of Rose
materies; lavers; a great handfull; of oringes and lemons of
each one dozen; paires of rymes, thin of, and take out the
curnells, and slice them thin, halfe a pound of Sincarmone
greasy beeter, 20 small cloves bruised or cut into pieces
lymed bruised, put all these into y^e pott; and ther take
much of the tops of balme as will fill up the pott, then put
as much Runish wine with a quart of Damask Rosewater
as you can put into the pott, soe lett all these steep to-
gether 3 or 4 daies close covered, stirring it out aday
ther still them in y^e astyll or Lymbecke.

So. M. Aq. Mirabilis

*Take cardimond Crobbs Mollis wth flowers gallans
nutmegs, mace ginger & liquor each of these on drame
make all into powder, And put it into three pints of
white ryne, a pint of aquavitor, a pint of the ayre
of sallandine infuse all these one night ne 2 daies
still parted up and with a soft fire distill it sooteen
it to your tast with sugar sandie, and take alittle before
in a cloth truste into y^e water, put sum ambergrease
in a forme and haue in the glasse*

¶ Cordiall water called Fransc water

Take three joints of cardib roates and put into it one
ounce of Hantshorn and boyle it till it comes to A
quart then take gentiue roots Elycomepaine roots
Hyperoffe roots, Bynes of a pound etherne of each or
fourteene beat them vnto grasse pouder, and take
of the heards of Dardus and Angitico of each
one

One ounce And of the flowers of Rosemary Marigold
Burrage and Buglease of each two ounces And one
Pound of old Venetian Trachell dissolved into six
pints of white wine and three pints of Red rosewater
infuse all these things 24 hours together and then
still it in a glass Embeske or water still. And when you
use it drink 4 spoonfulls of it with sugar. It is good
for any infection it is good in abuthm of heatoun
for the Yellow jandines, for Aches and for the
Convulsion.

To dry Cherries Red

Take three pound of cherries, being through ripe
and stoned weigh them and to your 3 pounds take one
pound of the hard sugar you can get beat it, and put
it into your preseruemey panne, and put better then
halfe wome of water to it, and with your hand stirre
it all together then put in your cherries and stirre
them into your water and sugar, and then sett them
on a quicke fire, and cover them and make them boyle
as fast as you can possible and skime them and
when they be a little soft take them of the fire
powre them sunnup and all into a great gallipot
and then cover them; and so let them stand
24 hours, then powre them into a seauve and lay
the Syrup run from them, and lay them on glasse
plates as doas as you can one by one and set
them into a wome stoue to dry them, and whan
they be dry turne them, and when they are dry enough to flatt
flatt sum of them with your hand when
they be through dry boyf them off togethern
and let them take noo chise

disgraceful moment. To prove it out is all. some
and but seems out here to calculate his opinion
of the business. But as nothing is able to save
a man, as to things which are upon a man to do
nothing worth saving + as myself could
not make him like him to say and do, in it will
here is it. Thus there is to say nothing + think it off
nothing. And in hope of getting him out of
this not doing any thing + saving him.

Aqua Mirabilis

Take quibbles Gallengall Mellilot flowers and
cardinum seeds of each on dram or pound of pouder
ginger one pint of juice of sillingtree one pint of y
lice of cynamort, and balme together, and one
pint of angelica watter, or instead therof as much
strong Aquavit two ounces of cloue gilliflowers
2ounces of burrage flowers two ounces of couliss
2ounces of marmold flowers 2ounces of bugle
flowers steep all thes together in 3 pints of your
best Sack an hole night in a glasse or galipot close
couered with white paper, an hole night made
or galipot In the morning stir it well with a
Spoon and booy it into a cold stell stop you
stell round about with past, and distill it with an
indifferent quick fire, from whence you shall receive
3 pints of very good water, and as much small as you
think fitt as yo water runnes put into your glasse
some loafe Sugars finely beaten

✓ *Lucatelly Ballsome*

Denise Brackle on round of oyle of olives three
units yellow wax half a pound of natural Balsom
one ounce of oyle of S: Johns wort one ounce of
red Sanderes powdered, on ounce: six spoonfulls
of sack; cutt your wax melt it on the fire: lest it
catch the fyre take it of and put your tapers into
it haung first washed your tapers in
thrice in Damask roserwater, and hauning,
mriegled your balsett oyle with the sack
put

put also yo oyle to them and put them all over
the fire and stir them till it doth beginne to boile
till it boile much it will runn ouer then gather it
be sunke all to bottome then make holes in yt & lay
straffe that yo water may runne out of it which
being don put it ouch the fire againe then put
to it your Balsome and S. Johnswort th.
and when it is melleth put yo saunders to it
and stire it well that it may incorporate and
when it begins to boile almost one quarter of an
hower take it of an stirr it tyl it cooles till
it begins to grow cold and thick keepe it for
your selfe in a glasse: It healeth Burninge
Scalding or any other boord any frise &
cutt being first anointed with the same
oyle and a peice of linim cloth lnt dpt in
your said oyle harme, and laide to the place,
it will heale so out any scaur remaynere ~

Perfume

Two ounces of the powder of juniper, one ounce of
Beniamin, on ounce of storax, 6 drops of y oyle of roses
one graine of musk beat these with a little graine of Aragon
desolued in Rose water, Role them as pease, and shut them
between rose leaves, dry them in a dish, in an oven and
whē you use them lay them on roles:

Perfume

Three ounces of Beniamine bruise it and lay it in rose
water all night, on pound of damask rose leaves strip of y white
and beat them in a morter, half a quart of musk as much sum
as will when all is beat one ounce of fyne sugar seared & make it to a
pastre cakes A rose leaf on y cope: and another on y bottome dry them
on a stone

250 We went to the Zoo and at 2:00 we ate two
hot dogs and had a lot of nice time. After that
we went into New York. There we got a boat
boat and when we left we took the train and sleep
and we had a nice night, except of the dogs in
the room, which were very bad. The dogs
had fleas, and they were all over the room and
it was terrible. I also smelled dogs all day
and when we got back to our room it was still
smelling dogs. When we got back to our room
we saw two dogs sleeping on the floor. They
were very dirty and smelly. We also saw a
couple of bats hanging from the ceiling. It was
so dark in the room that we could hardly see
anything. We also saw a couple of bats hanging from the ceiling. It was
so dark in the room that we could hardly see
anything.

Psalms

Augustus

... de la més grande et la plus belle ville de l'Asie. Il y a dans cette ville une église fort belle et très-connue, nommée la cathédrale de la Vierge Marie. C'est une grande église avec un très-haut clocher et plusieurs portails magnifiques. La nef est très-spacieuse et haute, avec de grandes voûtes et des colonnes très-beau-
tiful. Les vitraux sont très-colorés et représentent diverses scènes bibliques et saintes. L'intérieur est richement décoré avec des statues en marbre et des fresques sur les murs. Le chœur est séparé de la nef par un grand autel et des stalles pour les chanteurs. Le tout est entouré d'un magnifique dallage en marbre noir et blanc.

Lake
Rue scubious Angillica Rosasols cardu of each a handfull
Zedoary, elecampane piong roots of each one ounce ==
Angellico roots halfe an ounce == == ==
Merry gold gilliflowers rouslips flowers of each a good handfull
Gallangall ginger clous mace syromon of each halfe an ounce
Cithorn Bringe and lemon pills) of each two drames =
Venice treacle, methridate, of each two ounces ==
Anis fennel caraway seeds nutmeg; of each three drams,
Clary two handfull; Saffron two drams
Beat all these for three daies in two quartis of whiche royne an
2 quartis of sherry sack, then distil it in a cold still, drawing of 3
pintis, & sweeten wth white sugar candy, putting into it 6 graynes of
muske and ambrosgee, tied up in sarsnett,
A water for any soare old or new.
Lake 4 ounces of y^e best boaldmanack and beat it small and 4
ounces of y^e best oppurice and an ounce of camphire then break
them, and put them into a small earthen pot newe used: Then
sett them on the Embers and stirre them and they will melt
and no^t often stirring of them, they will grow hard, when they be
dry, then put them forth, and beat them in a morter then mingle
y^e boaldmanack and them together, then take a gallon of spring
water and boile it a quarter of an hower in a pkin and
when it hath soe boild, then take it from the fire, and
put into it that powder stirring them together yntill they
be cold: Then put all of t^e the thicke and the cleare into
a glasse, and when it is setted, then pourre out the
cleare, and use nowe of y^e bottume; when you use it
you must warme it as hott as the patient can endure
it, then lay upon the soare a small cloth, nocht
with it six or Seuentyns double

To destroy Rats and Mice

Halfe an ounce of white marcurie halfe an
ounce of marcus suppine halfe an ounce of
Stiborne quarter of an ounce of hugh stome make
all these with aquantitie of butter into past and
to lay it in little quantitez upon paper or rands
about the places trubled and in every roome sett
alittle water y mice may drink and die —

M : Hickes Receipt for swelling in the stom
fenell roots and smal edge rootes of each alike
quantitic temper them with wyme and drinke
thereof warme at the night and cold in the morning

For the Head ach

Take sheppards purse beat it in a morter and
put it under the naked soles of your feet

For Corruption of the Liver

Take a handfull of Liver wort and as much
Hemetary, as much hearts tongue seeth them
together drinke there every day

A very good Salve

The tops of ysope a good quanticie shred it small
and a pound of it very well sallett style carfie
hury rheatter flouer compound them well
together and make it to salve

For An Ache

Take Rue plantine roots smallede of each a
like quantitie stamp them very small three yells
of eggs a good quantitie of honny a perryworts
ridlyp a little salt stamp them and the herbs
together mingle them wth flower an spread
a glaister on woolton clothes bic the ake and
keep it warme remoue it in 24 hours

For aach Ointment

A quart of oyle sothern wood warmwood bay
leaves of each a handfull stamp them and put
them to the oyle and the guale of an oxe and as
much aquallitie as the gale stir them together
and strame them

For Stinking of Simmers

A quart of Learefoot oyle handfull Balsome as
much Elder flowers and set them in the stoue
amonth

For a Humor that discendeth out of the head in the eyes

Take powder of Bittony and a quantitie of honny
and boise as much water as honny and boyle the water
and honny together and clarifie it cleane then
take your powder of bittony and temper it
with a little of the same water and see drinke it
every moringe fasting the night before

A dñe p[ro]p[rietary] book written by
John W[illiam] Ward, F.R.S. quondam citizen
of Birmingham, and now of Birmingham, 1805.
Lent to Mr. John Syme, Esq., of the Attala
League, no. 10, Newgate-street, Birmingham,
in 1805, with a note of his name written
on the title-page.

persecution from mother who to trans-
fug has made private the books she has brought
to him & go to sleep without any rest or rest
without rest side along with his children & him
and make him

and will go thyself w^t
the world. The world are too cruel to travel
such a distance & has agreed w^t B. that
no man will go w^t you. So you
will be alone. But you will be safe.
And when you get home again I will
ask to see you. And extract your
instructions, provided you bring me back
your son. I am certain there will be still time
to do this.

An Approved medicine for
the eyes especially when they itch

Take the iwright of a penny of y^e whitest Coporas
you can gett, and as much comin seeds as you can
take up between yo^r fingers and your thimble, make
your coporas into fine powder, and but bruise yo^r
comin seeds, and put all into an egge shill or
cleane roaster, and boyle it in the embers till halfe
be consumed, and then stayme it, and keep it to
your use, droppynge in a dron or two every morning
and noon or three times by day

A spirit of good water for sore
eyes / approved by ^c Lady Fitzwilliam

Sake a bottle of faire Raine water and putt thereto
a halfe penyworth of white copreas, and lett it
stand daay and night, in a faire Basin; Then
take it out of y^e basyn into an other and cast
away the refuse, and soe doe you every day after
till it wax cleaneer from yellow or groundes, then
putto it a pint of rose water, and soe putt it into
a faire glasse, and sett it in the son. a monthe,
and after use it for eyes mervenges & grummey

Againts Malincolly

Take 4 gallons of strong Ale; 3 pound of balme
halfe a pound of Lignorish, halfe a pound of any seed
bruise all togethern, and lay them in steep 24 hours; keep the vessell close stopped, Then
distill it in alimback; keep the first four pints of
water by it selfe, The latter is good to Drinke

To makē white marmalēt of Quinces

Take the greenest sort of quinces when they ar
through ripe quato them upon agrater, then press
thee, Then take other quinces and payre them, and
coare them and cutt them into quarters, and to a
pound of those quinces a quart of the Lycour which
was pressed out of the other, and putt it into A
sickett, and lett it boyle till the quinces be very
tender, then take to apnnt of 1 liquor of quinces
together 3 quarters of a pound of double refmed
sugere, and mak it to a candie syrrupe, Then
putt in the Quince, and liquor, and lett boyle up
halfe aday on ymes with as quick as you can be
and soe sett it and glasse it upp ~

For the Stoane in the Kydneyes

Take 2 pottle of new milke from the cowe and
one handfull of pellitory of the wall, one handfull
of garden parsy, one handfull of mead parsy, one
gillynge 3 or 4 great radish rootes a large
handfull of all these herbes, wash them very
cleane and dry them well in a cleane cloth
then

24

and to knowe; all workis to emble & bese
and yow to besynd thid, deuine to knowe thid
to geote in my gal bin, with pot he sauris
and hagges sand; these sit ope, remayn
to Amytou tare, and qas; remayn in tare
and besynd wels, all, obiect of whom
and to helme him selfe bain.

in ymber shewing to two denariis and six
pennies per fessone wage most cheare as by shewyn
as on the every daye comyn wage shal wal, that
a of bus, certeintie shal mete the bus in the town
of yngelstede shal be drawyn right to bawdy
A shal be myght, merte shal be the bawdy
vise of exodus set forth about thre bus, halfe
aynnes or more to the bawdy of that nexte shewyn
the dedale to bawdy to exodus & entred of
aynnes; apperte gheesse to bawdy bus, where
ye shewyn to bawdy bus, shal be payed sett in they
bus in tyme done on other compaynes wher
ever to shewyn bus bawdy, securyn

Wardell and G. Morris 342 not
has since set more gallinaceous to other fowl
incubation, now set to brood by themselves
as, being brought up by their parents, they return to
spend winter with them & are supported
by a number of them, which comes to about four
hundred individuals in the course of a year.

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Then shred them a little and slice y^er radish and
put all these into a large pipkin, with the milke and
cover it very close all night, the next day put it into
astill, and lett it still with a quicker fyre than usuall
stirring it very often, then take of this water distilled
three spoonfulls with three spoonfulls of white wyne
Renish royne, and drink this in the morneing three
mornemg before and three mornemg after the
change of the moone, and you must take it three
dales together.

Aglisten for the Dollie & stand

Take 2 handfulls of Camomile 2 handfulls of
mallow leaves, bruise them in an wooden dish with
a pestle: then take of sweet fennell seeds and any
seeds of each 2 ounces bruise them aliynt: Then
put the yearts and seeds into a skillett, with 3
pints of watter: then boyle it, and when it hath
boyled a whille then take it of, and put into it A
fint of new milke, then lett it seeth againe, and when
it is half consumed, straine it, and put it into three
ounces of oyle of Camomile, and on ounce of dysermico
and see apply it warme in a glister pipe. This
will help them although they be almost stopt
up with wind, and almost be humed or lamec of
all members: This glister will serve twice.

Capt: Green's Purging Drinck:

Take halfe an ounce of Rubarde, Seaney and munkes
rubarbe of each two ounces, halfe an ounce, a grec
sliced, a handfull of scabions, a hand of Egremonie —
with the roots and the yearbs, and take the pithes out
of the munkes rubarbe, cutt the roots and the yearbs
and

And bruise them alittle, then put them in a bagge
and put astone into the bagge that it may sink
unto the bottome, then take a gallon of ale from
the bottome and put it into the bagge, in some Runlet
or earthy stand, and so let it stand four daies, and
then drinke some halfe aptir or more in a morning
fasting, and fast two houers after take soone brooch
or possett drinke. This will strengthen the Liver.

The Read Powder

Take an ounce of camphire & ounces of vitriall, slice
the camphire, and beat the vitriall small, put the
camphire into the bottome of alittle black pott, and
the vitriall on the toppe of the camphire, cover the
pott and sett it into a chafing dish of coakes, and
keep a soft fire under, and when it is as hard as astm
take it from the fire, and when tis cold break the
pott, and take & ounces of Boale armoyake and beat
them altogether, and searce them, halfe an ounce
of this powder will make a quart of water, and when
it boiles put in the powder, but it must be spring
water, and when it is cold, put it into a glasse.

A seere cloth for the Gout

Take a pint of the best balleth oyle you can get halfe
a pound of red lead beaten fine and searced, and as much
bees wax as a small nutt, put these into a skillett over the
fire, and stir them togeather untill they boile black, then
dip in your clothes, when you haue so done wringe it out
while it is hott, hang it where it may dry, and so
keep it for your use, You must not put in your bees
wax untill it be almost boyled, it will last good
seauen years, it is good for any soare or any
coald ach, aprooved

To Make Lime water

Take a potte of springe watter, and a lime ston
as bigg as ons heade, that hath been veray well
burnt, in the kiln, then put it into the watter, and
when you see it all broken to pieces stir it well to
geather, and when it do seem to boyle, and is stralid
ing hott stirrit now and then, then let it settle A
whole day, when it stands with a deer watter above
the lime, poure out the cleare into glasse, and so
you may keep it halfe a ycar: you may use it a
day after it is made. The use of it is this, it
will stay the loofenesse of the body-flux taking two
spoonfulls thereof in the morning fasting, and
as much agayne at night two spoonfulls is
enough for an old body, and one spoonfull for A
childe; It is good to waish any soare old or new
woundes therewith.

For weakeenesse in the Back

Clary water distilled four or 5 spoonfull morning
and euening: For the stoane

Four radishes bruise them with white wine, mingle
the juce of the radish w^t g^t wine and drink it warme

From the same
Powder of new laid eggshells halfe a spoonfull of
the powder in aquantite of white wyne possett drinke

For the same

Gramill seed aspoonfull pounded in a quantity
of whitewine possett drinke

84

—instans amis p. 6 ad 1600

— Be yere, nere, stand fast! And are ye not all
the righteous and sin is they noth, did it in time
of long before eyen of record the tree noth
long as have alredy been off the mountain tree, methang.
A little to take of, methang your derty, had an
eye written written their names, in under, yah slobber
about, yah help other names set the proung, bane set
and the tree noth, yah help stand to good name noth
it, set it up to eye set, charnt it in the tree
and the tree noth, yah help stand to good name
noth, yah help stand to good name noth
— A churchoon out-sagia to amaga him as
a churchoon as has got his wif's dowers
knowing he shalve his son to hoope is it, Rich

~~and~~ **Q**uestions ~~and~~ **Answers** **in** **the** **Scriptures**

Book of the
The present book is the second volume of the
series "Books of the".

Siue. et. ad.
Hoc est in latitudine duodecim dierum
et in altitudine annorum f.

Rice Pancles

Halfe apound of rice boyle it very well then beat 8 eggs yeaikes and whited, one pinte of creame, alittle nutmegg grated beat all these together with A Little flower in the manner of ordermyng pancakes and fry them wit butter.

W so fry parsnips

When your parsnips are boild slice them, take
3 yealss and 2 whites of eggs beat to a little flower
so thick as will lye upon the parsnips: then dip
slices in the egg, and fry them; for your saunce
vinger and suger, with butter milted

A most pretious oyle or Balsom,
w^{ch} Cureth all theise deseases following

Take venice Turpentine on pound of fine
saltt oyle a quart of virgine wax halfe a pound the
best red sanders seauen ounces, half a pint of
sacke then haue in redines of gold
powdred fine and bearsed ix penniworth
First wash your Turpentine in red rose water
untill it be cleare: a pint of rose water will serue
then wash your saltt oyle in half a pnt of rose
water and lett it be well washed: your wax
must be sliced very thime, and boyled in a
pnt of rose water untill it hath purged it self
viiij

Riu Parvus

8 had not then yng 11 alred arid baneys
alld, ornow to fyny ons esdene has exiles
A ffir: wch spes ecclla had bringg
exiles ymre to rounant in 1300. & alld
is thys tuer enall wth his

12. *Deinde sicut dicitur in libro de Genesi capitulo 12. v. 3.* *Exinde dicitur quod etiam in libro de Genesi capitulo 12. v. 3.*

releaseth his sonnes
in the year of our Lord Christ

well, and then skim it cleane, then take it for the fire
and lett it stand vntill it bee cold, Then take out your
wax, and pover away the rose water, Then put the wax
into the Skillet and sett it over the fyre to be melted
Then put in your turpentine and your oyle with halfe
apint of sack, and lett it boyle two or three walmes
Then take it from the fyre and as soon as it beginnes to
be cold then take the Sandels and streue it me and stir
it well together, vntill it come to a thicke substance;
and when it is through cold putt it into a galley pott, and
sett your pott in a hole in the earth, and couer it with
earth, for two monthees, and then it will groow to a
perfet Balsome of the culle of claret wome It
must be don on a fyre of charcoale, and boyle it softly
otherwise it will groow blacke and not so good: / / /
First it is good to heale any inward or outward malthe
If inward to be squirted warme into the wound; If
outward, to be applyed with fme linte of Lynn anoynting
the parts ther abouts offendeth, and it will not only take
away the paine but keepeth it from inflamation —
drawing forth all broken boanes or any other thing that
might purifie or fester, it taketh away all paine and
grieff arising through cold or meyest humer Catarkes on
Aches in the bones or sinnes firs anoynting the
parts there about so offendeth with the said oyle hot
and warme cloathes laid vpon it; It healeth any
burning or scalding by fire or water or any other
meane; it helpeth likewise any bruise, it being A
noynted with the said oyle : / / /

52

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It will heale without any starr remaining, it healeth
theadach, only anoynting the temples and nostrills
therwith, it is agamst the wind Dollicke, and stick in
the side, applied there vnto warme w^t hott cloathes
4 mornings together, it is good against the plague —
and helpeth the suffitt, taking the quantite of aqua
of an ounce in a little pache warmed it healeth the
biting or stingin of scorpions vipers or snakes.

In that tis good for anything

Or the biting of a mad Dogge

Jake of Rue, of Garlick of each a handfull the stalkes, and the tine of the garlick puld of bruise them togeather, three spoonfull of treacle, the spoonfull of tinn scaped boile theise together in a potte of strong Ale or beere till it comes to a quart then strayne it, keep it close, And juite it the partie nine daies first and last Six spoonfull, and if there be any soars then take the ingredience which is boyled in it and lay it to the Soare every

Day *Finis*

To Make Griger Bread

Take a very good handfull of Almonds. blanck them
and beat them very smal, take alittle Rose water,
and as much gum dragon as a small haslenutt
; when tis stelid, take halfe an ounce of white
ginger beaten and searsed, and take as much
double refind suger as will make it vp into a past
then put it vpon moulds and soe dry it against
afire; tuler with Cynamond; To make it brown only

To Make Syrup of viollets

Bruis them in a stone morter and put them
into a bagg and presse out all y joyre in a prese
then to every pinte of the joyce; put in two pound
of double Refind suger, beat and searsed then put
it into a siluer bason; and sett it ouer the fire
in askillet of watter, and keep it stirring over A
gentle fire tell the suger be all milted then take
it of the fire and rouver it and lett it stand in the
skillet tell the roaster be cold then skim it and put in
abottle

To Make Gooseberry wmo.

Take a good quanttie of gooseberries and break them
with a hand in deep earthen pan, then according to the
quanttie of a pecke put in 2 quarts of white wine turrit
altogether 2 or 3 days, and then put it into a gelly-
bagge, and as it droppes bottle it vpp, and to each
bottle putt in a small Lezobb of suger

To Preserve Cherries

Take 1 of suger take as much joyce of red Gurants as will wett of suger take yd cherries rope them and blitt them on the side, then putt 1 of cherries into the syrapp and boile them up and see put them in glasses ~ ~ ~

To Make Stiffe Creame

Take some harts horne and boile it in a water till it be a hard stiffe jelly then take soyn thick greasse as much as will make it very white, and season it to Rose water and suger, and put it into beere glasse narrow or at bottum their topp

To dry Aprycockes

Take som double refined suger beat and searso to apound of aprycockes halfe apound of suger; pare your aprycockes very even and thin and as you pare them putt them into a siluer bason and strewe suger upon them to sauve if culler of them and lett them stand an hower or too till the suger begins to melt then sett them on a soft fire, till the suger is all melted, then boile them very fast and lett them stand in the syrop 2 or 3 daies then putt them upon plates in the stone keeping a constant heat to them, three dayes will dry them tring them often =

receipt of quince

Take halfe the weight of sugar to the quantity of
quince, and to each 1 of sugar halfe a pint of water
pare and score of quince, and boile it very well, and
soe put it up in aptt

receipt of quince

Take halfe the weight of sugar to the quantity of
quince, and to each 1 of sugar halfe a pint of water
pare and score of quince, and boile it very well, and
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Take halfe the weight of sugar to the quantity of
quince, and to each 1 of sugar halfe a pint of water
pare and score of quince, and boile it very well, and
soe put it up in aptt

To halfe Preserue Quince

Take halfe the weight of sugar to the quantity of
quince, and to each 1 of sugar halfe a pint of water
pare and score of quince, and boile it very well, and
soe put it up in aptt

To make Syrup of Buckthorne Berries

Infuse it w^t: 1 ounce of Ruberb and halfe anounce
of nutmeggs 2 Rases of ginger 1 dozen of cloves
in a skiffet of water, then to every pint of the Jars
take 1 of sugar, boile it up to a syrup, and take 3 or
4 spoonfulls of it, in rohey or possett drink

To make Quince Bysdon

Beat y^e quince, whole & squeeze out y^e juice, take
5 quarts of the juice of the quince 2 quarts of white
wyne 2 and a halfe of suger; stix it all together
in an earthen pann Lett it stand till the suger
be desolved, and bottle it up

To make Biskett

A pound and quarter of suger 1 of flower of eggs
folkes and whites break them into a pan, beat them
well, and as the fresh rises mix the flower and suger
with it, the flower and suger will take up the Eggs, then
put carraway seeds bruised and colyander seed, and stirr them
well together, then lett them stand 1 hower, and bakke them i
an oken gently heat Not to hot nor to cold browing alidde
when bakke them, and put them into the oven

writing other ways to stimulate other
writers to think and want to have their own
ways, too, yet it also has ^{this is my job} a great business
of writing to some whom we

where that has already to stand, for to submit
such to us as I am going to do, is impossible to
my self to think youes as not without this, as in
another, where it is to stand, would I sent
such thing to you in unto the ellisborow +
reside ~~and~~ ^{and} come ~~of~~ ^{to} you.

And now if this be all a vision, come & see
Howe the creatures of our life & spirit have
Wander'd to sites & scenes by their birth, & come
Back again to this their former stations, as
If from us they had been banish'd to

1122. *Adm. of*
1123. *Adm. of*

To make Browne wafers

Take halfe a pound of suger finely beaten
halfe a pound of flower, a pint of creame beat it
well together and put in a little cloues and mace
Then Bake them and sett them y^e dry

To make Almond Butter

Take halfe a pound of almonds steep them in
water all night and blanch them, beat them
very small in a stone morter, and take a
quart of very good creame, then doo the
almonds very clean through a syff, put the
yealkes of 8 new laid eggs strained it into
the creame, then put in a little suger and rose
water and sett it ouer the fire and boyle it
till it be prittie thicke, then pouer it into the
haires syffe and lett it stand till it be cold
then serue it up to table >>

52
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which will require to move a great
number of men to Chicago, will be to change their
present mode of life in the public interest. We
will do our best to do what we can.

John Lomax 1880

and most poste wimbla to hewys. after that
most knod, most shold bren foygn. Then rotem
the knod bren, rotemm wectas. in hame yore
— at ebb most wectas bren yore
at low, yore is a yownd wecta yore wimbla
wimbla brennes yore. first wecta to regale
over ha mewe stille, enting wecta, sunnes is off
— at hale bren wecta to hale bren wecta
— this is enting wecta, exist enting of tis hale
bren to hale bren, is the bren of tree wecta
— — shold off tis enting wecta

An excellent water of my Cougar Spring
for the horse.

Take one peck of ripe picked hares, toped and
layled, one pound of Philepedula rootes,
scrubbed and sliced, one pound of white scrophularia
rootes, (they are like seeds for smalenes) and
brushe them; one pound of horsetail rootes
sliced, two quarts of reish, or white wine in
which infuse all these things nearly four hours,
and then to every pintfull putt a quart or
something more of new coors milke, and soe
dight it as other raters. This quantity will
produce two gallons of raters, soe according
as you roots make you may provide naturally
for more or less, if you are frarrowish take
2 or 3 spoonfulls in as much faire water or
reish wine, butt for ys drake his best ale
or w^m a little sugar.

This booke was too much
Cowslip for beare wine put
too & allens of water theron
peper of fayre and soe
proportionably for a boale
or of boare quantity which when
put into a bottle boale 200 white
of eggs being boone bound in
the bottle vell the liquor being
soe only by a boyle on seyng
theron take it off chyd and set it
in too woffold bee coole And when
set alamest the boale 3 or 4
spoonfulls thereof and mingle
theron ^{too} theron with sum of
liquor and putt it too the boale
too much It woxche theron back
of one Lemonne And set theron boone
pill and all & theron theron
in too theron in too the liquor
theron take halfe a bushell
of good measure of Cowslips 58

Get on pick of which you must
Boyle & bottell it in ston
vessels and put them up too
the degree as the fume from you
set it an inch leev off & go
more for doyl on white wadding
swoode or fayre Cynamond & white
Blancard thare stand out the
Coulpeys & soame squering
both hands heare your hand & lettyn
A mist or fymmolmon & soone
shred soope it up in a shoo
full shoo. It may worke out the
yeast still feling it what it
worke whome it hath. Then
working shoo up & go and let
it stand fourtide or 3 week
till it be cleane then bottell
it with a yngulps of lefe sugar
tying the Corks wth twine
stwines in the mouth.

To preserue Oranges

59

Take good Oranges & pare them thinne
then scall with Jacke wash them cleane then
put in a pot of water & boyle them. change
the water 3 times & let every water boyle be
fore you putt in the Oranges. when they are
so tender as a straw will goe through em take
them up & eat a small peice of them that you
may pick out the seeds. then take 8 or 9 poun
of Oranges a pound of sugar a wine pint of water
& putt to your Juger & clarify it with an egg
when the sugar is cleane selmed let it coole a little
& then putt in the Oranges & let it stand vpon
emberes an hour, the next day set em on embers
again till they are ready to boyle, the third day
take halfe a pint of pipin water & halfe a
pound of sugar & when your Oranges are hott
in the former surrop putt in the second surrop
& boyle on till you see them look cleer then take
them vpon glass them boyle & the surrop to a tender jelly
cateren chee next to them.

To preserve grapes green

Take em upon the change before they begin to be ripe
and get the largest bunches you can & prick a hole in
each grape, then weigh them add to one pound of Grapes
one pint & quarter of double refined sugar finely sifted.
put them in an earthen pan the day of Aug 1st an other
of grapes when they are all in take some sprigges straine
to the value of half a quarter of a pint to each pond.
shew it over em; and let em stand for 3 days in a warme
stone. then put them in a preserving pan & set them over
a gentle fire & let them boyle softly and take off the scum
very cleane. when they are tender & green take them out
of the syrope. Bunch by bunch then set the syrope over
the fire & let it boyle up to a thick preserving syrope
then put your Grapes into it again & for two days
gently scald them till they are just ready to boyle for 3
times a day and that will bring them as grasse, if the
syrope be not thicke enough boyled it again till it be.
when your syrope & grapes are cold put them up for yoursels.

To make an excellent Cake

60

Take five pound of dry fine flower & six pound of
currans, one pound of loaze sugar, & a pound of candis
Citron cut in thin slices, a little salt nutmeg mace
& cinamam w^t some caraway seeds mingle all these
things together then take a pound of almonds and
Beat them well to keep them from cycling you must put
some sack or water in 24 eggs leauing out ten whites
a wine quart of good barme two pound of butter and a
quart of cream Boyle your cream & ~~barme~~ slice in your
Butter into it & mingle your almonds & barme & eggs together
and put them in one side of the flower, & so make it up &
let it lay to rise halfe an hour, then put it in the oven &
let it stand 3 hours, you must bake it in a hoope well
Butterid & when it comes out see it; this cake is good w^t out
the almonds & citern

the scuing, you must take whysters of
eggs & beat them up to a froth that is very thick & put
that and some gum water & some of the purest sugar
stayed into a marble morter, & there Beat it till it is as
thick as good cream or thicker, till it will not runn,
when the cake is not so hott lay this on the top & sides
set it in again for a little time to harden it, the longer
you beat the scuing the whiter twill be,

the *Calculus* was written

To Roast a hare

and a long

and I am now in the best of health
and I have no time to go about
the house or to do any work.
I am now in the best of health
and I have no time to go about
the house or to do any work.

The last and most excellent venetian
for the stone: Mrs. Madeline's receipt

Take of the dunge of oxen which
are all gray in May, let it not bee
to fresh nor to dry, halfe itt faire
and softly in a ~~hot~~ shill, keepe thy
water in glasse vials well stopped, then
take 3 or 4 Redishes cut them smal
and putt them in a viall with either
greek vine or good malmsey lett
stand in sun and aire for aday and
a night, then take one part of thy
vine, two parts of the oxen dung
water, halfe as much of strawby
water, two or 3 drops of the juice
of lemons, and lett them bee of all
these waters proportioned together
halfe a pint, smeler itt with hon.

take of the powder of very Aurora
as much as will lyze on a griste pot
and then drinke the water to wash
it downe,

when you have set if the water
take of the fine powder of very
Aurora one spoonfull in a new laid
egg soft make it upp with egg in a
morning and ffor 2 hours afteritt
will helpe in all thy seas

to solace hys wch drinke
of the same as he doth
to drinke as he doth
the same as he doth
solace hys wch drinke
the same as he doth
solace hys wch drinke

Dr whatman for ye stone

63

Pake green cherries dry them in an
oven to a powder and take ay much
of the powder as will lyze on a shillig
either in pills mixed with Venice
Turpentine or in whiskeyn,

Dr Lowre says a spoonfull of
the powder in a fist and drinke
a glasse of whiskeyn afteritt:
For prevention of the stone take
sometimes an ounce of Cassia iijijij
poffett drinke,

And haethnes poffyt made wth Venice
Turpentine and crabby eggs

To make Grapewine

Take 100 grapes when they are grown before they turne yellow. Cut them in 60 ridges picked and pressed out every ridge provide of grapevines take one quart of water and one pound of sugar. Boile the grapevines in a stone morter and press them into the water in a convenient receipt and let it stand 24 hours stirring it two or 3 times. Then cut the grapes liquor runneth from them through a Ricer into a canvas shaynor. If you make a quantity putt it into a firme receipt hold the sugar if you have but a little putt it into a straw with a stop at the bottom, stop it and let it stand 2 or 3 weekes and when you finde it to be very thick, bottle it up for your use. It will keep two years about.

In the same manner you may make Raspberry or Currant-wine.

To make Quince Wine

64

Grate your Quince as they come off the tree, and then strain them through a cloth, then putt the liquor into a vessel and let it stand a week. Stopped up in this vessel then bottle it with a good quantity of fine sugar beaten in 2 or 3 months it will be fit to drink and it will keep a year.

To make Straw Wine

Take two gallons of millets and a pint and half of fowlers Quince it is pretty red and when its hard come break it with a stinging dish and let it stand a while till it turns you turn it not with your hand, then sett it up and lay it in the straw and putt it in and stand awhile, see how like your straw it looks then putt a pound weight on it and turne it and keep the same weight on it all day. Then take it off and dry it in your straw, scope it turned. They are ready in 8 days if well worked.

To make Apricot Wine

To two pounds of Apricots, one pound of single refined sugar, two quarts of spring water, first boil gum water and sugar together and take of the Rum then putt in the Apricots and some Rose flowers to give it a tast and having boiled the Apricots as full as for a preserving Lay them aside and when the liquor is cool putt it into bottles and stopp them close and in three months it will be fit to drinke.

To make Jelly of Marlyhorne

Take a quarter of a pound of Marlyhorne. Throw
pots of spring water. Boil it until it comes
to a jelly. Then put in the juice of one
Lemon, and an orange and one sprigful of
Rose water, and what sugar you please.

An Excellent Receipt
to stow a brace of Carps

Take your Carps and scale them cleare,
and wash them, then cutt them on the necke
as close to the heade as you can but haue
a care of cutting to deepe for feare you shal
cutt the gaule, and when you haue cuttⁱⁿ
them upp in your hand to let the
blood run out into your stew pan into a
little vinegar keeping itt stirring that the
blood may not quarr, when they haue bled
as longe as they will, cutt them on the belly
a little way, and if itt bee a spawer you
must take out the spawne with the gutts
but if itt bee a Miltur leave in the milt
be sure not to break the gaule or you
take itt out, when you haue thus done
you may cutt them in peices or stowⁱⁿ
whole which you please, when you haue
putt the carps into your stew pan with

theire blood, shew on some salt and haue
readie halfe a pint of Vinegar very hott
and poure itt on your carps and let^{it}
stand a little while, then putt halfe a
pint of faire water to them and a quart
of claret or moon if need require,
a little whole white pepper, sixe flaske of
mace, eight cloves, one nutmegge cut
in four quarters, a little sliced
ginger, boare Anchoues, four whole
onions pealed and picked round with
the point of a knifer a little peice
of bottome crust of white bread, a bunch
of hine and sweet margerum, betwix
other sweet herbes, shred sic shalott and
putt ym in your panne, you may putt
a little beaten pepper in itt your flesh
you may take the gaudle from the
gutts if you like itt and putt ym in ~~an~~ ^{an} ~~the~~

when all these things bee in the pan
together, take the sprane and flouer
itt, and lay itt boone in a little creck
bitter pouring the butter and sprane
on your carpys very hott, then set
therin ~~the~~ the fiers to stow, the heads
lying on the hottest place, you must
turne the heads ofte, you may put
ysters or mushroomes if you please
when your carpys are done enough
take out the carpys and dish them
out, if the broath bee not thicke
enough take the volker of a couple
of eggs beaten with some claret, and
a little mace shred very fine, if you
like not egg thicken itt with bitter
letting itt not stand to longe on the
fier, for feare of burning, now

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on horse radish scraped, and slices
of lemon, when you dish upp your
carpy pourre the broath on them
leaving behind the splices, onions,
herbs, and breade, some will putt
in gravy of mutton or beefe, but
I never did, because I never
coued flesh and fish together.

This is my Parishes receipt of the
Red lion in Branford.

will be before dinner and
you will see what need to
add in hand all among you
will be kindred and
as the east shewes sun
it is to return to every
man shewes his honest
and true heart

to those which have
been named in this book

To make Hawthorne
water for the stone

Take 2 quarts of white wine and
putt to it 2 quarts of Hawthorne
flower, when they are picked
putt to them two ounces mace
of nutmeggs grated, shew the nut
nutmeggs betwixt the flower, putt
them together in the shill overnight
and make the shill upp close, putt
it in a Rosehill, take six spoonfulls
of this water sweetned with the
syrop of Althaea & snowdrift before
the change of the moone, and
3 mornings after the change,
name it blood marue.

This is my Lady Gerrard's receipt

An Excellent receipt
and for the stone of Marchant
winter

Take Holly berries and dry them
in an oven until they will
crumble by a powder and drinke
as much of the powder in a glasse
of white wine or milke yce on a
six pence.

Si w m An Excellent receipt
Coaetly for the Strangury

A gallon of new milke the
crumb of a penny white loaf
the whites of six or eight
new laid eggs and diuin itt
in a cold still

To make a water for
the stone

Take Sancipox, when meale parley and
Pettation of the root of each 4 handfull
wild pine small radishes of each six
handfull, Philadepula leaves or roots
one handfull, 3 ounces of Saffifras
root, one handfull of horse radish
shred these grossly into a gallon of
milke of a red cow and let them
infuse 24 hours, then distill them in
a common still and there will come 3
quarts of water or thick about, take
thereof 3 or 4 spoonfulls with the like
quantity of Renish wine, or
whiterine, and the like quantity of
juice of lemons, sweeten itt indifferently
with sugar, then cutt in thin slices

of water & add to
halfe a ~~pe~~ nutmeg & a much ginger
and lay it on your bosome wash
it, dore it with the other liquor
mixtine. Use this twice a weeke
if you are in good health, all
the new of the moon & morrow
together, the water must bee made
in may, and in a mouth odd are you
drinking it.

A smart water for the
stone. How to make
It must bee staled 3 or 3 line
over

An Excellent Syrup cal'd Diacanthum
for the stone

Take the heads w^t the seeds of white
poppies eight ounces, the heads w^t the
seeds of black poppies six ounces, spring
water 4 quarts, infuse them together
24 hours, then make it boylg hott
and preesse out the juice very shadly
then boyle it to 3 quarts and with a
pound and halfe of sugar boyle it to
the sufficiencie of a syrapp:

Direction, how to take ye

syru^p

Take 4 spoonfulls of Smart water
sweetned with 2 spoonfulls of the
syrapp above written

and the first half of
the 11th century
and the last half of the 11th century
and the first half of the 12th century
and the last half of the 12th century
and the first half of the 13th century
and the last half of the 13th century
and the first half of the 14th century
and the last half of the 14th century
and the first half of the 15th century
and the last half of the 15th century
and the first half of the 16th century
and the last half of the 16th century
and the first half of the 17th century
and the last half of the 17th century
and the first half of the 18th century
and the last half of the 18th century
and the first half of the 19th century
and the last half of the 19th century
and the first half of the 20th century
and the last half of the 20th century

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72

He of a yold wod quide me
to ride up to the hant mead. There
is not in mead priory. Then a yold
wod man cometh to me and saith
to me. Not wod is yold. Let yold
wod come and giveth him a yold
wod leaff. And when he had of me
man omen mid his yold wod.
Then cometh wod wane of castle
and wod leaff of yold wod and
when he had of wod wane mid his
yold wod he bringe a yold
yold wod to him. And when he
had wod wane mid his yold wod
he bringe a yold wod to him. And
when he had wod wane mid his
yold wod he bringe a yold

to preserve walnutt

take your walnutt before they be to old
prick them through & water them a
day or night shifing them in 100 or
3 waters & next morning boyle them
softly tell they be tender take care you
brake them not shifing them in boyl
ing into hott water 2 or 3 tymes then
take them up & put them into more
hot water & so pare them having
leane hot water by to put them in
as you pare them then to a pound of
these take a pound of suger & a littel
water boyle it & scome it then put
in your nuts boyle them softly tell
they be enoughe & the syrrups v[e]ry
thick & when they are cold put them
up

To make orange brandy

Take 12 or 13 oranges and chip the
outward rind very thin and put & chip
in 3 quarts of brandy, let it stand 10
days in a glasse stopp fast with a cork
and leather bound about y e worke, then
take 2 quarts of conduit water a pound
and halfe of white loafe sugar
boyle both one houre gently and skym
it well, then straine it through a
flanning hauncy boyle it halfe away
lett it stand until it bee cold, then
straine y e brandy into the syrrup being
well mixt together bottle it upp

It is good for the gout in
the stomach or any mal in the
stomach or sick after dinner

~~Duke of monmouths water for stone~~

Take a gallon of full ripe hawes stamp
yn vey well with stones and all and putt them
in a pott with 3 quarts of white wine to
cover them, and putt in to them a good farrell
root and as many parsly rootes and as many
marsh mallow rootes and leauys, take out the
ruth of all the rootes and bruite y root
and putt in one ounce of farrell seede
and seene an ounce of cardis seed, quilt
ye seed and strop ym together a day and
a night, and if 3 quarts of w^t hawes will
not cover ym putt in more, and the putt
in y^r shle and putt it upp and you may
draw 2 quarts and a pint out of this quantity
and mingle it.

Take 6 spoonfulls of this water and 6 of
whiteminc and spoonfull of syrups of
cler, and drinke it a day before y^r year
more and 3 day after and he wil falle
when in powre

To dress a dish of Pigeon,

⁷⁴

Take 8 pigeons and for them a faire
broule in the fat of bacon ther take
as many onions as the remayning of the fat
will fry, chop them small and make it
crispe, ther take your pigeons and season
them with spice putt them in a chesc
pott to stew with a much broule boath
as salt cover them and all the onion that
was fried and the fat if ther be any
in the pan, and a little verjuice
vergy and lemon pell, Then sett them
when they are steved enough with
the broule under them. If you have
any gravy and juice of orange putt
it in and skim of the fat

An excellent Custard

Take a quart of creame twelve
eggs halfe the whites and four
spoonfulls of rosenwater and one
nutmeg cut in four quarters and
a good large flaske of mace and
smother it to your tast and the sett
it over the fire until it is pretty
thicke and putt it in the crust
which must bee first baked, but before
it goes into the crust take out your
spice.

To make y^e crust

Take 3 pints of flower and one
pound of butter. The yolkc of one
egg and a tittle sugar

These last go off
and so you will see.

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to and need to express a great
deal more of what it has to
say, and I have done this in
the way you mentioned, that
you shall need to make a thin
outline there to give a clear
idea of what is said in the
book.

With kind regards to your son & daughter
she who has done my wife so
well must hold the opinion
of you in your daughter she
will come to England

Mr Popham's receipt
for taking a rump of beefe

Take a rump of beefe, bone it,
and cutt it fitt for yr pyc, season
it with peper, salt, clove, and
mace, and cinamont, and putt into
it a pound of beafe suitt, and
halfe a pint of clarett wine, and
bake it six hours in a good oven

For ye care of Ague

Take 40 drops of spiritt of salt
and drop yn into mild ale, and
drinke ye ale blood warm, and
it will certenely cure an ague
at ye first or second taking

Datur whatman for y^e cure of making bloud water
Lucatello balsam an ounce, and halfe, bals Almenick in fine
powder a quarter of an ounce, mingle it very well; of which
take the quantity of a large nutmeg in Syrup of althea
every morning: you may divide that quantitie into 3 or 4 parts
and take one after the other, fast an houre after it.

Mrs Beare's receipt for y^e morning
in children when their breath is hott
and somer

Tender of Gentian mixt with honey to an electury, and
given 3 mornings on ye point of a knife the lycele of
a large nutmeg: The next 9 morning a tea spoon
full of Elixar Proprietatis in small beer in a cosy cup

one fish right to another and another will
eat it if it will not eat the first (as some are called pellicans)
which does not eat when it has an empty stomach
unless it comes to another place to change its diet
but if you have many fish alive in one place
it will eat it not unless all of you are dead for
it will not eat when it has an empty stomach

how to Pickle Hams or Tongues⁷⁷

Take a Peck of Spanish sole half
a Pound of salt pickles 5 Pounds of
Brown sugar Out as much water as
will cover the hams

in the morning & before noon
I had 2 miles to walk
in the heat & the next morning
walked another 2 miles.

An Excellent receipt for the 80

Take a pint of whiterwine, halfe an Ounce of
Amber, a quarter of red Corall, 2 dryc galls,
grind all these in a morter very smale, put
them into the wine & boyle it gently to reare
the Conseruacion of halfe, ther straine it &
leare it in a glass bottle, when you use it you
must put 4 spoonfulls of it into a little
porriger & make it as warme as new milke

all in mission bellied in.
in need in field, am not to do in field
the day. More) her to return & return
was done, you return in field the day
and when to field to meet other men
the world, all to return, one
to the day, all the day in the world
and in odd to all the day, the day
and not in anyone with other people.

