

Hudson, Sarah

Contributors

Hudson, Sarah

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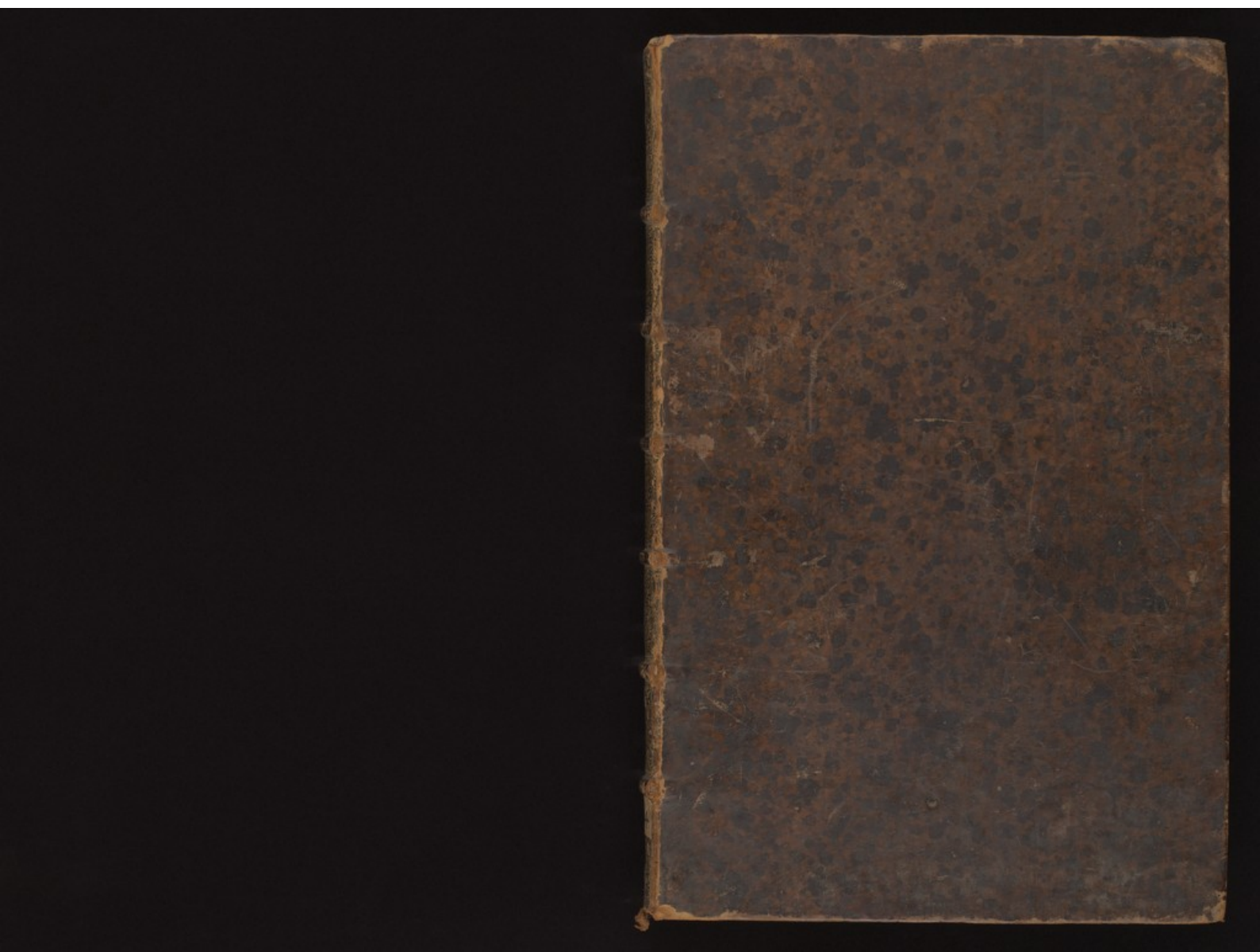
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Book VI

2041

HUDSON (Sarah)

Cookery book

1678



MS2954
ACCESSION NUMBER
62924
PRESS MARK

1
infant but
of Lon
L L

22 1/2 lbs for 1000

22 1/2 lbs for 1000

R O Robert

R L Robert

2/3 2/3

Robert

Sarah Hudson her
Book in 2 year of her
and fair 1/2 of 1/2

1687

a paper so lay
to the feet in a
fewer a pined

WIK MS. 2954

Take 2 handfulls of Alehoof.
6. or 8 beds of Garlick
a handfull of Bay salt
Beite them all together

Then take a handfull
of Rye flour & as much of
old Vargis as will make it
into a Baultis & apply it to y^e
foet

A plaister against Wormes in Children

Wilk MS. 2954

A plaster for childrens stomakes
take 2 ounces of bees wax and 2 ounces of
rofen boyle them halfe an houre and stir
them all the while and skim them & very
well then take it of and put in
3. Drames of the best allowayes and
2 Spoonfulls treckell and boyle it up againe
and Rob the boord with fitch butter then
powder the salve on y^e boord and work it
well together and make it up in roles

when you make the plaster sprinkle
the plaster with a litle saffron and
cut a hole in the plaster just against
the nable

A Receipt to Make Brage

Take a Muckle of Veale and put it in
Peaces and put it in y^e Pot, and line
of Mutton a bunch of sweet yeards
and - Oneons Carrots and Turnips; and
some Salt, boyle them all to mash
and straine it, and then stowe a
Pickling into it, wth Spinage and Sorrell
and Carlin of Jelly

Sarah Hudson

born 16th February y^e 18th Day
in y^e year of our Lord and
Saviour Jesus Christ

1628

Sarah Hudson god preserve her in all her
Virtues whatsoever she godd god preserve
her in all parts of y^e world where
she godd & with whom she godd

Handwritten notes on the left page, including the word "Horse" and other illegible cursive text.

Handwritten text on the right page, consisting of several lines of cursive script.

14
To Preserve Red Quinies

To Preserve Red Quinies

1 Take 3 or 4 quins pare them and Dore them then putt them in
power or thin sugar and boyle them in y^e puddle of Dore with
water till it comes to a quart if you putt in one of y^e Quins
Dore and all it will be y^e better but in y^e boyling them you
must keep a pye plate flat down upon them y^e Dore a bowl wth
a pike thrust and a stike at y^e end there of so as you may be
able to take it of when you please to turne your Quins &
so so if they burne not in y^e bottom, and when you find your
syringe to be fadden away and it looks something red or rather
it were something carnation then take it from y^e fire & strain
it and to every half pint of liquor take a pound of sugar and to
every pound of sugar very neare a pound of Quins and so set
them together to boyle in y^e same pan you see your plates being
of early sugr as they are to be made make in you must in your
Quins raw being finely pared and Dore then lay y^e afore say
plate down on them as you did in y^e first boyling without
plate or platter like wise on y^e top but let not y^e plate be to hard &
downe upon y^e quins for clapping or breaking them, if you
you must turne them more and then with your spoon and finger
them & set againe if you plye them with a continuall fire so
they may ever boyle pretty and not to fast they will be dry
in three hours, or there abouts as you may see by their
Dore which will be very red and y^e fair y^e thicker and lighter
so then take them from y^e fire and let them stand in y^e glass
in y^e same pan all night then next day put them into Gallypolls
or Glass with their sairp and so keep them for y^e use of y^e
Dore & D

How to Preserve cherries without stones
another way

2 Take y^e fairest cherries if you can get and cut off half of y^e stalk then
take a fine sharpe pouldred knife and al y^e of y^e cherries y^e cut out y^e stone then
might them with y^e sugar wth salt for sweeten and keep y^e stalks out
if your cherries be not in y^e pan but in y^e Dore a bowl wth
to put in your cherries and Dore a bowl wth a pike thrust and a stike at y^e end there of so as you may be
able to take it of when you please to turne your Quins &
so so if they burne not in y^e bottom, and when you find your
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or Glass with their sairp and so keep them for y^e use of y^e
Dore & D

How To Preserve Herries & Gist wth out Stones

[illegible]

How to preserve Gooseberries

Take your tops, sugar and mix them very well and weigh them into 10 paper packets for each one, then take a pan full of pure sugar and throw some sugar and cream into it till a good deal of pure sugar. Stir put in your tops, sugar and pour them into paper and seal them one for each top. With a little sugar and pour in to get pure sugar and when it is very thick then take them tops and the cream and mix them into a good deal.

Now to prepare Rags white or red

Put the sugar in a bag very well mixed and weigh them enough for weight
only your place then take a little more salt for as much sugar, and throw some sugar
in a bottom still, heat a pound of wine washed to melt it then put in 40 drops
and a pint of sugar and put them over a fire to boil, and let them boil and
a good part of the liquor is very thick take them off and put them into a
glass pot and keep them 1/2

How to prepare Quinids to make them look yellow

[illegible]

This is ye best way to preserve pears plumbos to make them
look like a white and golden

Take your years pleasure when they are full ripe and take a good deal more than
weight in your gain and eat it feeling and make a forepart thereof and please it
with your wife. The best and so please it into a good part, then last your pleasure
and of half of that and with a pleasure. The wife of pleasure is not much
pleasure, cannot it be so? you are young, you are young, you are young, you are young
and by one and set it over with a good part of it to a good deal of your kind of
pleasure and eat it and let it be over with a good part of it to a good deal of your kind of
while they to them you a good part, and so please it through them softly with your
and when you are forepart think and with a pleasure, and so please it through them
if any of these things you get full then on of your and let it be over with a good part
in your gain by one and set your forepart to them, and your forepart of this
forepart, let it be over with a good part, and then say it over your years pleasure with a good part
and then, in any wife forget not to find their forepart of pleasure first and with
them for breaking much in your place, and so please it through them softly with your
they will now look toward a while and so please it.

The Best way to preserve Rumors to make them look behind
A white and a yellow

[illegible]

The Best way to Preserve Oranges and Lemons is

[illegible]

To Preserve Grapes whole -

- How to Improve Apricocks & ^{the} skins upon them

- To perform *Apricocks*

- How to Preserve Good Repasts

- F. Inferni Rapsod.

- To Professor Lippincott Esq

- To Mr. George Green Plumber

- 10 The plants I will be growing when it is purchased is a wheat plant
with all others in the harvest but you must gather them in before
of July when they are green or some are young for them in August or early
and when they will mature be of a good green when they are matured
when you have gathered your plants let them lie in water, 2 days or
3 days hearts and for 1 night to be prepared according to the other herbs
plants will look like a green fern and that is what the other plants
and so to be no left any more than in a glass under the sun and half of no part
of them all, then put her in the water, water over to fire and when one
of them are almost ready to rot put in your plants and take them from
the fire and pour them and so let them left for 2 days of half an hour

To Thomas & Green Grays

Gather your grapes before they be ripe, whilst they be green friends and
 had. I will tell them to of your signposts of white grapes if you can get them
 not a greater than of red, please to grapes first or black, or if you
 can do them in clusters, then leave it to a or half a dozen upon a
 stalk, which is enough then for two pellets with water good of first and
 put in a glass and pour the drops, and so let them rest a quarter
 of an hour, then take them up and when you take them pellet down to
 the water take it from the side and put your hand into it, turning them to
 each other, but let them be in the water a while, then take them up
 from the water and a growing left to when you have taken them up
 will them into your hands as you would do do long, when left to rest
 to of first and water, a little fair water, and when it begins to be cold
 in to grapes into it which you have pasted and let them rest, so they are
 of the water until you see them wax green in water, or they will bring
 God as I have written, if all when you have pasted them you can let them sit
 like with a penknife, and then take out of them, before you begin to
 they will look much clearer when they be ripe, and when you have
 not put them too much water in it, but you may take away too much of
 of sugar, and of your grapes, for then they will be black with and sweet
 and then let them rest for a space of a quarter of an hour, a
 then take them up into a dish, and dry them only in water from them
 or more as you can and weigh them your sugar for every pound
 of grapes a pound and two ounces of sugar of fine white sugar,
 then from a handful or two in to collect of your grapes, and
 so put in your grapes, and set it up, if their weight of sugar
 were them, and a pound to three pounds, and a pound of half an hour
 and summer of a little plant, you may do to them a grain of sugar
 then put with a little sugar and rest water a piece full and when
 your grapes grow up, very green and your grapes to grow thick
 take them up and put them in a dish, and let them rest a while
 to a little longer at first, then to water, and when it has been a
 while then bring it up to your grapes through a piece of canvas
 because of the water which will be in it, and when they be
 through and then your grapes will be clear, and you may do so
 2 and you may have them all of yours, you may also do so to
 sent in all respects as before

gather your peepers when they are very green young and tender then
scald them, but let your water be hot & hotter at first then you
may not suffer your finger in it, then pour those peeps in a little
dish so as your peeper may be fill with air & water, and so keep
a gentle small warm heat about your peeper & space of 3 or 4 hours
that they feed but not boggle, then take some of those eggs and mix
your knife try to take away a little thinne flanne or flane that is
upon them all over, if you find they will not safely be done &
then let them feed, a while longer if you see them in a well
hatched peeper it will be so better, if reason of their long feeding
one of great hasting peeps will be so soft and greenest when they
be done, then your peeper being hatched boggle them in a little
water they were skilled me, but let them not be put in till the
water boggle, and when you print them to look very green and
tender without, take them up and let them feed till they be well
then weigh them with your sugar weight for weight, and half their
weight of pure water and reasonable together half a dozen peepers
full of pure water is enough so it is good make your syrup first
and frame it very pleasant in so boiling, then take it from the fire and
when it almost cold put in your peepers and stir them with a
porchinsonall soft stick for half a hour till were so then very
green and without to be very tender then take them up but
let your finger a little longer being there to a spoonfull of pure
sugar, then take it from the fire and when it is cold pour it
amongst your peeper, and when they have feed 3 or 4 days
peeps should come out their syrups from them into a flower
or China dish adding there with a quantity of sin Oranges and
a good spoonfull or two of pure sugar, and let it boggle well to
get them a quarter of sin hours or longer upon a Chaffin dish
and flanne it very strong, then take it from the fire and when
it through quite pour it againe upon your peeper, and put into your
peep a piece or two of Synamon and half a dozen cloves which will give
them a pretty taste.

Take to seven pound of plumbis a pound of sugar cut your plumbis in six
squares and prick them all over And lay them in a fetter cald with
rose of plumbis and a row of sugar. And on it top with a sugar to every
thick then put them in an Oven as hot as to bake marmalade, then take
your Oaten water a silver paper or silk paper, upon which you may lay
your Oaten and bake them half an hour before you take them out
if you find some fire not yettified put it down kindly with a spoon
full of sugar, and so leave it yett till not at plumbis least you break
them when they are fully enough powdered. Let them not stand long
in a Oven least they lose their softness after two or 3 times take
them out of the fire and boyle your Symples with a little sugar and as
soon as it is done put your plumbis in a silly roll, leaving a row of
symples betwixt every row of plumbis, pour them into a paper and
do not touch.

20 After how have filled your glasss with red rose water 3 quart full
I put as many heads of rose into it, as will fill up yo glasss and sett into
your still againe, then so let it still then strain this matter from the
Rose and mingle with faire water make your perfume

[illegible]

22 Take your Malink nears. But only when a wheat sprout will peep
head through them take to such kind of stalks one pointed and shorter of
good ground sugar. And one kind of red soft water pure of all other plants
if your Nulli or there as you grow and lay them in water all night
then take in every rat one or two flowers or more of your plants, take
your grass with you for good sugar, and red water. Change it well
if white of the egg and when it is fine, mix in your Nulli and eggs
them on a stick. Give him they do die and tender and if your foreign
be fresh enough then keep them for your use.

五

5.5 ~~Put~~ put not in your Muffet before it is almost red, the
ball of Drugs will be sooner red, than you putt of Camomel, but
if you drage them too much it will not be dry red, so
when you see it is dryd enough to take it from your fire and
pour it in like fine sugar very thin upon a clean lead
or glass plate & putt out your water thoroughly by spoonfully,
nothing a little fine white sugar upon them till they be
kelt, and when they be almost drowd make them out into
Dish or Langes or prints them of any good wood paste of
gumst, and lett them before us fire to Drow, but not
too near for they heat them, Also you must turne them
now and then with your knife, and turne them sometimes
in a longling, for some of burning too red with, if you
make them in red powder you may dry them in a fire as
well as you fire.

To Make Pancakes

Take your Plumest Gooseberrys, Raspb, & put them into a
sieve, press them till it is over, squeeze off in a pott of water
which must be made to scald every sett, and as the fluids doth
boile and wred out fine dragee it shalbe so longe as y^e fluids
will gred downe, then must y^e water be a pinte of y^e fine and
a pound of fine sugar which you must boyle to wath faire
water so that y^e dragee almost to be bright of colour, & thick
then put in your Juice in the bright of morning & thick
then put it into Glasses or boxes of what thickness y^e you
will have them, so sett them into a stove where they may
stand till y^e tops of y^e Dabie are covered to have a hard crust,
then turne them face into plate or Glasses & sett them on
y^e stove till y^e Dabie be as close as a card and there
you must keepe them till you please to use them.

To all the parts of ye mouth of Oringer (Cement or Mortar)

54 Take it forgrist and swift Coloured Orange you can get and put
them in halves or thirds ways, and roll out all of supplemen
them into some warm water, then take out all of supplemen
of it and so wonder at it till you come to use it, then put your
and in water 3 or 4 days, changing them here or there and then
Boyle them in some of a few cold waters until they be tender
to eat the in water and change them all over very things causing
not parts of it better to be upon them, then take them to
water, washes, and let those be there no part of a quarter of
an hour, and then take them out and dry them well in the sun
Rashet, then weigh your seed and make of your seed 1/2 pound of
of them 1/2 pound of salt, draged out, and now make 1/2 pound of
of water to one of salt, and in sugar 1/2 pound of them salt
— holding mass down, let your sugar be of us soft and juicy and
your drags will with be full very small upon a Gravel, and then
beaten a little in a mortar of stone, with some of their weight of

of sugar and so putt all together into a pan and boyle it on a fire of
Charcoal, but then it shall be too hard and growe to much to it, and if
please you may add thereto into a quantity of Mastic made fine, and two
or 3 pound full of soft waller, but putt not in your Mistle till be almost
dry, Mastic will fit to make but one boyle a time in soft, and when it shall
boyle to the first sight of blacke smoke, scum it a little & give away thus you
a Glasse boyle, and put out your fire by speed falls there upon, and so
when it is almost done, putt a little soft sugar on there and to make
them into Cakes, or what forme you will, and lay them upon a
plate, and so lett them be drye in fire to drye, and burne them with
your knife now and then, and being thus played with a continuall
heale in two or 3 dayes they will be dry, then put those you
in Boxes and so sende them)

To Make Rummed Cakes

Boyle and pass and take it pass and try it. ^{2. 17} ~~Reckless~~ and first
then take an old one by the top, and be some & some put it in a
small it. ^{2. 18} ~~Go your~~ ^{2. 19} ~~Go your~~ ^{2. 20} ~~Go your~~ ^{2. 21} ~~Go your~~ ^{2. 22} ~~Go your~~ ^{2. 23} ~~Go your~~ ^{2. 24} ~~Go your~~ ^{2. 25} ~~Go your~~ ^{2. 26} ~~Go your~~ ^{2. 27} ~~Go your~~ ^{2. 28} ~~Go your~~ ^{2. 29} ~~Go your~~ ^{2. 30} ~~Go your~~ ^{2. 31} ~~Go your~~ ^{2. 32} ~~Go your~~ ^{2. 33} ~~Go your~~ ^{2. 34} ~~Go your~~ ^{2. 35} ~~Go your~~ ^{2. 36} ~~Go your~~ ^{2. 37} ~~Go your~~ ^{2. 38} ~~Go your~~ ^{2. 39} ~~Go your~~ ^{2. 40} ~~Go your~~ ^{2. 41} ~~Go your~~ ^{2. 42} ~~Go your~~ ^{2. 43} ~~Go your~~ ^{2. 44} ~~Go your~~ ^{2. 45} ~~Go your~~ ^{2. 46} ~~Go your~~ ^{2. 47} ~~Go your~~ ^{2. 48} ~~Go your~~ ^{2. 49} ~~Go your~~ ^{2. 50} ~~Go your~~ ^{2. 51} ~~Go your~~ ^{2. 52} ~~Go your~~ ^{2. 53} ~~Go your~~ ^{2. 54} ~~Go your~~ ^{2. 55} ~~Go your~~ ^{2. 56} ~~Go your~~ ^{2. 57} ~~Go your~~ ^{2. 58} ~~Go your~~ ^{2. 59} ~~Go your~~ ^{2. 60} ~~Go your~~ ^{2. 61} ~~Go your~~ ^{2. 62} ~~Go your~~ ^{2. 63} ~~Go your~~ ^{2. 64} ~~Go your~~ ^{2. 65} ~~Go your~~ ^{2. 66} ~~Go your~~ ^{2. 67} ~~Go your~~ ^{2. 68} ~~Go your~~ ^{2. 69} ~~Go your~~ ^{2. 70} ~~Go your~~ ^{2. 71} ~~Go your~~ ^{2. 72} ~~Go your~~ ^{2. 73} ~~Go your~~ ^{2. 74} ~~Go your~~ ^{2. 75} ~~Go your~~ ^{2. 76} ~~Go your~~ ^{2. 77} ~~Go your~~ ^{2. 78} ~~Go your~~ ^{2. 79} ~~Go your~~ ^{2. 80} ~~Go your~~ ^{2. 81} ~~Go your~~ ^{2. 82} ~~Go your~~ ^{2. 83} ~~Go your~~ ^{2. 84} ~~Go your~~ ^{2. 85} ~~Go your~~ ^{2. 86} ~~Go your~~ ^{2. 87} ~~Go your~~ ^{2. 88} ~~Go your~~ ^{2. 89} ~~Go your~~ ^{2. 90} ~~Go your~~ ^{2. 91} ~~Go your~~ ^{2. 92} ~~Go your~~ ^{2. 93} ~~Go your~~ ^{2. 94} ~~Go your~~ ^{2. 95} ~~Go your~~ ^{2. 96} ~~Go your~~ ^{2. 97} ~~Go your~~ ^{2. 98} ~~Go your~~ ^{2. 99} ~~Go your~~ ^{2. 100} ~~Go your~~ ^{2. 101} ~~Go your~~ ^{2. 102} ~~Go your~~ ^{2. 103} ~~Go your~~ ^{2. 104} ~~Go your~~ ^{2. 105} ~~Go your~~ ^{2. 106} ~~Go your~~ ^{2. 107} ~~Go your~~ ^{2. 108} ~~Go your~~ ^{2. 109} ~~Go your~~ ^{2. 110} ~~Go your~~ ^{2. 111} ~~Go your~~ ^{2. 112} ~~Go your~~ ^{2. 113} ~~Go your~~ ^{2. 114} ~~Go your~~ ^{2. 115} ~~Go your~~ ^{2. 116} ~~Go your~~ ^{2. 117} ~~Go your~~ ^{2. 118} ~~Go your~~ ^{2. 119} ~~Go your~~ ^{2. 120} ~~Go your~~ ^{2. 121} ~~Go your~~ ^{2. 122} ~~Go your~~ ^{2. 123} ~~Go your~~ ^{2. 124} ~~Go your~~ ^{2. 125} ~~Go your~~ ^{2. 126} ~~Go your~~ ^{2. 127} ~~Go your~~ ^{2. 128} ~~Go your~~ ^{2. 129} ~~Go your~~ ^{2. 130} ~~Go your~~ ^{2. 131} ~~Go your~~ ^{2. 132} ~~Go your~~ ^{2. 133} ~~Go your~~ ^{2. 134} ~~Go your~~ ^{2. 135} ~~Go your~~ ^{2. 136} ~~Go your~~ ^{2. 137} ~~Go your~~ ^{2. 138} ~~Go your~~ ^{2. 139} ~~Go your~~ ^{2. 140} ~~Go your~~ ^{2. 141} ~~Go your~~ ^{2. 142} ~~Go your~~ ^{2. 143} ~~Go your~~ ^{2. 144} ~~Go your~~ ^{2. 145} ~~Go your~~ ^{2. 146} ~~Go your~~ ^{2. 147} ~~Go your~~ ^{2. 148} ~~Go your~~ ^{2. 149} ~~Go your~~ ^{2. 150} ~~Go your~~ ^{2. 151} ~~Go your~~ ^{2. 152} ~~Go your~~ ^{2. 153} ~~Go your~~ ^{2. 154} ~~Go your~~ ^{2. 155} ~~Go your~~ ^{2. 156} ~~Go your~~ ^{2. 157} ~~Go your~~ ^{2. 158} ~~Go your~~ ^{2. 159} ~~Go your~~ ^{2. 160} ~~Go your~~ ^{2. 161} ~~Go your~~ ^{2. 162} ~~Go your~~ ^{2. 163} ~~Go your~~ ^{2. 164} ~~Go your~~ ^{2. 165} ~~Go your~~ ^{2. 166} ~~Go your~~ ^{2. 167} ~~Go your~~ ^{2. 168} ~~Go your~~ ^{2. 169} ~~Go your~~ ^{2. 170} ~~Go your~~ ^{2. 171} ~~Go your~~ ^{2. 172} ~~Go your~~ ^{2. 173} ~~Go your~~ ^{2. 174} ~~Go your~~ ^{2. 175} ~~Go your~~ ^{2. 176} ~~Go your~~ ^{2. 177} ~~Go your~~ ^{2. 178} ~~Go your~~ ^{2. 179} ~~Go your~~ ^{2. 180} ~~Go your~~ ^{2. 181} ~~Go your~~ ^{2. 182} ~~Go your~~ ^{2. 183} ~~Go your~~ ^{2. 184} ~~Go your~~ ^{2. 185} ~~Go your~~ ^{2. 186} ~~Go your~~ ^{2. 187} ~~Go your~~ ^{2. 188} ~~Go your~~ ^{2. 189} ~~Go your~~ ^{2. 190} ~~Go your~~ ^{2. 191} ~~Go your~~ ^{2. 192} ~~Go your~~ ^{2. 193} ~~Go your~~ ^{2. 194} ~~Go your~~ ^{2. 195} ~~Go your~~ ^{2. 196} ~~Go your~~ ^{2. 197} ~~Go your~~ ^{2. 198} ~~Go your~~ ^{2. 199} ~~Go your~~ ^{2. 200} ~~Go your~~ ^{2. 201} ~~Go your~~ ^{2. 202} ~~Go your~~ ^{2. 203} ~~Go your~~ ^{2. 204} ~~Go your~~ ^{2. 205} ~~Go your~~ ^{2. 206} ~~Go your~~ ^{2. 207} ~~Go your~~ ^{2. 208} ~~Go your~~ ^{2. 209} ~~Go your~~ ^{2. 210} ~~Go your~~ ^{2. 211} ~~Go your~~ ^{2. 212} ~~Go your~~ ^{2. 213} ~~Go your~~ ^{2. 214} ~~Go your~~ ^{2. 215} ~~Go your~~ ^{2. 216} ~~Go your~~ ^{2. 217} ~~Go your~~ ^{2. 218} ~~Go your~~ ^{2. 219} ~~Go your~~ ^{2. 220} ~~Go your~~ ^{2. 221} ~~Go your~~ ^{2. 222} ~~Go your~~ ^{2. 223}

To Make violet cakes

Boaleys gums and y^e sugar first in a mortar y^e gums being washed
in soft water, then put in your violok or Gally flowers in Cafe
or fruit and so work it with rasperd sugar in a dry stune moule
and so glaze it.

To Mass Falls of Rappahannock

Pass them on with these into a firenew and Gently Grind them out
 Pleas through a Paper filter, put it away, then Grind out your
 third full pound and to every spoonfull of your new Lard to make
 spoonfull of Clarified sugar it must be 60 of the sugar for then it will
 Candy and of the Lard which was first Grinded out your mass
 fully and to every spoonfull of it you must add but half a spoonfull
 of sugar it must be broken sugar or Brown it will make Candy
 La. Mary Oliver, N. C.

To Make Orange Paper

Take your Onions and boyle them cut them first in a mortar, and put
in two of sugar, and put as much, rofable as will cover of sugar
then so do it untill it comes to sugar againe then drye in a
in a dish and remove the sugar with so the it and rest it on a
pys plate, that maye you make all sorts of. 1681

To Make Violet Paper Another way

Salt onley Gum: fine sugar fruit of violet or what you will it
is at last before,



[illegible]

Take a pound of y^e best soft sugar and lay it up to a goodly height with 12 oz^{ns} of greenfully of down after soft-blower shon to sit it of blood; then pull it to sh^e powder of followings; and Nall in eggs fat byms as much Diamond and fine byms as much Cyprio. Nall about 3 bowrs of mass; Gallinalls as much as Ralt. 12 blackwags; Saffron Muffs and Amber Gasot of oile blue Graynes powder shon find an roads them; then them into y^e sugar to pour it on a plinder; and when it is roue roll it in to luffing on.

15. Take your Onions and pare them and lay them in water and then boyle them in water whole in salt. They be tender, then cut them in plates, and take out y^e pebbles and Chale them very small in a flowe charles, and it entry you will a pound of sugar and putt as much water to y^e sugar as will wet it, then boyle it till it is as thick as thicke. And Onions in a dish on y^e fork till they be very drye, then pour tharin y^e melted sugar hott and mingle them together. Then pound it on a y^ere plate and lett it stand till it is ready to be cut from y^e plate.

To Made Giano Isles

66
 Load Quince's part & rose to quarrel them then Ram a shell of water
 upon the face, & when it is drying let put in y^e quince and let them dry
 till they are very tender, then drage y^e water from them, and use them
 and let them be then so long as y^e face runs dry. Now, then put y^e face
 in y^e fire and put it to a pound of double refined sugar or 3 quarters and
 to it let heat but not dry to let y^e sugar be thoroughly melted, then pour
 it into a thinned glass, and set it into a stove upon Bricks into y^e stove for
 hours 3 day then when it is dried use as upon face, leave it to dry upon a
 sheet of y^e cloth it dries on a cloth for, so dress them for use or
 thus you may make any more darts

49 Just half a pint of y^e finest flowers this year of sweet-bulbs, or
it very fine among the flowers and a pint more of bladder-blossom and
more and one pound of Elm-wood-blossom and Redden-blossom and
six pennyworth of dandelion-grass, with a pennyworth of hys waller-pine,
all these together to be as much weight and Mithridate will send to grow
most plenteous your grass to make it y^e into a paffe, then water it
it 3 pound of Paraway, then spread it out upon a carpet and send
it in y^e Oven and till all plant and leaves, send to little dandelion grass
to wash it when it cometh out of y^e Oven.

68 I add some of your paths of flowers in my Receipt following, to lead
them into their proper and just places, then take your Garden Worms
in soft weather, and beat it to powder, pass it in a strainer, then rub it
thick and rub it out the little length of worm cut them short and flat
them down with your finger, and rowle them at times upon
and they will lead to marbles and pretty pollutions!

69 Take your sunfish & find sugar you can get, honey, Balsam and Bear's
then take 3 or 4 egg's worth of shads, then wash shads fish, then wash
that fish as at it right and drop it into your sugar by little & little
grinding it till in y^e mortar till it with your sugar is all at
all thoroughly melted and you must stir it great to be sure till in
grinding of it and when it is thoroughly wrought and then
enough to drop on plate, then put into it as much salt as you
or a great piece lead, and keep a quartle of as much pitch, and
give it a little to gather them all over in a few drops of water
dusted and mixed, then take your y^e plate in little may flower
with a cloth sett in butter, then with a spoon, press it in
a little round hole upon your plate, then fill your plate into y^e
oven; but one thing rather than y^e sun at that time or when
you go there to be hard and rip a little then take them out of
the oven and flip them out of y^e plate, and wipe them and
to put them up for your use;

[illegible]

To Make Pearle Cakes or Jolly

- 71 Take a long glass dish or tub to fill in, if not it take a long belly pot, and fill it full of fresh fruits as you desire to use, any fruit that will jolly or grow, for this use, when you fill your pot with fruits take of y^e stalks, round it with Cotten and tie it close, put it in a brass pot of cold water, then make a fire under it and let it boyle as fast you can, whilst it boyle put your water and sugar together, a pound of sugar and half a pint of water or thereabouts, it must boyle to sugar, it will be hard for you to hit it, but if you se it and done it will be very easy, when your fruits is boyle enough, strain it in a strainer, and take a quart of y^e liquor to two pound of sugar you must streig it so that y^e sugar and liquid must be both ready to be put together, take your sugar now as fine when you put in your liquor, and stir it with a spoon till you see no lumps of sugar, it must come no more on y^e fire, put it in broad glass or flat belly pots for your use.

To Make Cakes of Oranges or Lemons

- 72 Take y^e finest Lemons Cut them on peeces, and boyle them very tender in y^e water, first taking out y^e seeds, full strained as whole in y^e water, then draining well, boyle y^e same, take them up and with a cleane cloth dry y^e water from them, then take away y^e seeds of them as near y^e rinde as you can, but first last away y^e ragg and thers, if you gett to the rinde, then take and with your finger and knife wound into a very thin gulle or full strand, then take y^e seeds full strained which you have cut before and mingle it with y^e rest of y^e said Masse, so much as will make it pretty phange, the done drye it over a Chaffin dish a little while and let it not boyle in any case, then boyle y^e sugar with a very little water to a right if it once hangs or fall from y^e spoon like a hair, then take y^e quantities of sugar as you shall think fitt and mingle y^e stuff and y^e same together, let it dry a while over y^e Chaffin dish till you think it to be hot, but in any case not to boyle, and then bring almost round take it up with your spoon and cast it upon flat plates and by another then set it into y^e stove, and there lett it drye till it is a little then take them out and mend them with your knife, but do not be a Ragg cast or let of them as new or you rare, then if you will have at thicker take y^e two May the said together then put it into your stove againe till it be harden so keep them in Boxes.

To Make Orange Disset

- 73 Take of y^e best and clearest wine Disset, and cut them in y^e third, and put them in fine water and shall them twice a day for eight dayes together, then boyle them in fine water, which you must change as you find y^e better, then remain in y^e water till y^e water is almost drye, then strain it through a floure through the water, then take out y^e juice, and to every pound of Disset take 3 pound of large sugar, which must be first full strained, then put y^e Disset into a stone mortar, then as they were first put in y^e sugar by degrees and when it is brought to a first paste, spread it upon a plate about half an inch thick, then spread it with a very good white wine, then cut it into peeces, remember to wipe y^e Disset very drye when you take them out of y^e water.

To Make Shaw Cakes

- 74 Take one pound of sugar put a pound and half of floure, and take none of y^e salt and boyle it very thick, and take 3 spoonfull of y^e best of y^e red wine when it is red, and mix it with y^e floure and two white Malt, and so much water as will make y^e cake of y^e said cake, and so much water as will make y^e cake, then when it is brought together y^e same y^e same it is cakes, the better they will be and so shall them.

To Make floure Disset

- 75 Take half a pound of sugar and three quarters of a pound of floure, and take some few grains of musk beaten into fine powder, mix y^e floure of eggs, but none of y^e whites and so much water as will make y^e cake, then when you have them y^e cake rings and make them in shells, what y^e floure you will.

To Make Chaterons

- 76 Take two pound of Jordan Almonds blanched them and bat them small, as you bat them, then mix y^e same with y^e rose water, or some Massader that they do not be drye, then take a pound and 3 quarters of fine sugar, and give your almonds and sugar together in a glass, with a wooden stick, then bat y^e whites of 5 eggs, till they come to a very froth, and as you have y^e same, cast in a spoon full of wheat floure, but before you putt in y^e whites of eggs to y^e our, then you must put y^e same with your floure upon hot plates, and then show them with a wooden stick, a whole quarter of an hour, then put it to double and whisk it in, make y^e same with y^e whites of egg and give them well together, then take up a little with your floure, your face papers, and make it into what form you will, then put it into y^e oven, being in y^e temperate heat, then without y^e heat half baked, which you may find by y^e softness of the body, then take them and wash them with y^e paper, and let them stand till they be thoroughly cold, then put them into y^e oven, not more hot againe, and keep y^e same in y^e plate, you must remember that y^e oven be not smoking hot at y^e first.

To Dry Herbar

78 Cast twenty pints of Phlegmes out over your head, then throw and send a figure of yourself out in the air, and put it into your performing order upon the Phlegmes and then send a figure of a figure of Phlegmes, take 4 pints of good lump sugar, beatle into them some finger in the colour of your name and then go Phlegmes; and so continue till 1644 are all gone, then sit your place upon a quilted seat of Phlegmes and make it light, then to bid it of and that it, then put it in a bag and do so as before 3 or 4 times; then put the Phlegmes and sugar into a great earthen dish and let them lay in a liquor 2 or 3 days; then drain your Phlegmes out of a figure; and lay them in earthen Dish from by one; go hold of a Phlegmes or 10 pints; then put your Phlegmes into an earthen dish and wash them down with water when you have it good that there out and turn them into earthen Dish; and put them in or before after Bed; wait or think's joking or will be enough then put them in a box being round or close or your room lay them and so you may sleep them.

To Make Ginger Bread w: Almonds

Take a pound of gum dragon and cleave it in half a dozen pieces
full of soft water, it must of one night then take a pound
of soft Jordan slaked being blighted and in cold water
and beat or grind them in a mortar of stone, beat in the
beating you must add some soft water where as gum dragon
was powdered, which will draw youe element to be like fair
and beat them now burning into dust, then when they are
so small or perfect you may beat or grind them still into
them a good quantity of yellow alcohol cast, then pour it
with finger and finger out left them both a day in dry broken
and rear for them beat together as you would puffs out
to powder it of on your mortar with cast finger and left them
alone as fine as drags, when they are dry they will look
away white and in eating for other then without finger good

To Mats wed Marmalad of Quinies

[illegible]

Co. Mass. rebels Marmalot of Quimor

To do more quick and bright then first in fire smelt, but this be very
 fast, therefore take them up and pare all off their scales, and put them
 in Sleyes to be covered and kept there upon a fire with a spout, till
 the yaddes more then their weight in fine sugar, and make it
 firm, and glaze it with y^e whites of two Eggs well beaten, and
 when your sugar is boiled enough, throw it into a fine sieve and
 put in some beads of garnet, and put it over a gentle fire and stir
 it continually when it is boiled to a good fall and lay it upon a plate
 to cool, and if it will stand when it is cold, then it is boiled
 enough, then take it up and box it.

To Mads Marmalot, of Oringer

17 first dip your Oranges into very thin, then lay them in water three
Days floating them daily, say Lord, I commend thee in two
waters first to very tender, and yet abundant of good Greens
and then float them upon a Plate as usual to eat as you
will, and weigh them with your finger, they will be weighty then
both them together to the weight of a Marrow in an Earthen
pan will give it, but rounder than your Eggs than still be firm

The Mass Marmalot of Oringer Andtger way

[illegible]

To Miss Marmalot of Lemon &

99 Take a pound of red soft Cloamons, and rub them in quarters and beat
four or five meale, in a pestle and so while it groweth, rub it in meale, till
no pills in water for use. Take of hart shorn, then drye it then wryte
under. Then prepare the meale and all pills through a cloth, and so fill
and beat being fulling, stamp in in a mortar, then take a pound of
green soft Cloarified sugar and Mace it with your full hands
prepared, and beat it with a pestle first making a little muffed with
the finger it will be it will come out of your hand, which you shall
then show by taking a little one or two pounds of your sugar
and when it is beat it will be soft, then it is. But some of it is
high enough, then a little sugar and so serve it.

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My Lord Rulmonoy. Your Drink

[illegible]

This is to be drunk at 10 or 12 Days old

your flasks of alle and world it very well together, you must
let it stand uncovered, till it have done working, then it you
very plebe for 9 or 10 days before you brew it.

To Make Beagat another way

- 115 Take 12 Gallons of Ale about a wood old to drink of, & drop
half pint of Oil of Olives an ounce of Nutmegs, & a pint of a quarter
of Ginger and much of Saffron and a little mace, then take two
quarts or more of Honey and Clarify it in some of the Ale then
put the spirit into all the Ale in small or large in a mortar together
& put them in a little bagg tying them into a bagg, & boyle it
till be then let it be honey, & put it into a glass, in a glass
apple, and hang it up by a string in it, then take a Gallon of new
Ale and Barley, & put it to it that it may work again, and after it you
work it, stop it for 10 days or longer if you please, & then drink
it, and if it be new still it, and after a week in better it will
drink very quick and please all your Ale to well, remember,
but not to strong.

To Make to Make Cyder

- 119 Take of your best pippins when they are fully ripe, let them be dry
gathered, & wash two Moneths, after, then stamp them or rend
over into thin pieces, then through a flaxen cloth, then boyle
in a Copper head, continually stirring it, then let it stand
to be water, & so turn it into your vessel, but you must not drink
it of 10 months, after, if you would put it a quick drinky taste,
put to a huge head of white quarts of Mustard, it must be made up
in the without danger of danger.

How to Make Meath

- 115 Take to every 4 quarts of water 4 quarts of honey, let it on being
when it boyle, take of Saffron, when it is well boyle, put in a
quantity of Saffron, and let it be to a while still, then
put it with a quantity of Saffron when you have it of a fine pattern
a good quantity of Ginger boyle in a whole whole you pour
it, let it stand a whole day, then pour it into another vessel
as much as is there, and put there to a small quantity of
Barley, let it stand two days, then take of it a pint or more
that which is there, and put it into a small vessel, and
then let it stand two days, then take and pour it well, and
let them fast.

To Make Drunk Ale

- 116 To eight Gallons of Drunk take 4 pound of Quercus half
a pound of red dried roots, scraped, still and crushed, & little
in a mortar with a little Quercus, and half a dozen of Nutmegs
of little in the ale, this must be changed in a drink, but not
in a water, also take two hand full of broke bone & a good hand full
of water, & so they, and boyle them in a water with half a
hand full of hops.



To Make a Drunken Ale

- 114 Take 12 quarts of fair water, 8 pound of raisins of the sun, & a pint
of must, & so boyle, then count and a half of Clarify, put in small
peas, a little Clarify in a mortar, put all this in a mortar, & so
put it into a hole, & so boyle, & so boyle, & so boyle, & so boyle,
it be there 6 days, & nights, by the sun heat, & 7 day, pour it into
in a mortar, & so boyle, & so boyle, & so boyle, & so boyle,
mustard, & so boyle, & so boyle, & so boyle, & so boyle,
put it in a water, & so boyle, & so boyle, & so boyle, & so boyle,
or new wine, but not as yet, & so boyle, & so boyle, & so boyle,
and put it into a glass, & so boyle, & so boyle, & so boyle,
Clarify, or white wine, for it will last the doing of this Ale, & so boyle,
to your favor, all last you put in it, & so boyle, & so boyle, & so boyle,
it be wrought well, then pour it in a glass, & so boyle, & so boyle,
with a glass of white wine, & so boyle, & so boyle, & so boyle,
Natural wine made of grapes.

To Make a Drunken Ale

- 118 Take a quart of water, & so boyle, & so boyle, & so boyle,
two of them, & so boyle, & so boyle, & so boyle, & so boyle,
parted, then pour it out, & so boyle, & so boyle, & so boyle,
then drink it, & so boyle, & so boyle, & so boyle, & so boyle.

To Make a Drunken Ale

- 119 Take of your best pippins when they are fully ripe, let them be dry
gathered, & wash two Moneths, after, then stamp them or rend
over into thin pieces, then through a flaxen cloth, then boyle
in a Copper head, continually stirring it, then let it stand
to be water, & so turn it into your vessel, but you must not drink
it of 10 months, after, if you would put it a quick drinky taste,
put to a huge head of white quarts of Mustard, it must be made up
in the without danger of danger.

This is to be drunk at 10 or 12 days old

How to Make a Drunken Ale

- 120 Boyle your Ale first, then let it be of Ale, & so boyle, & so boyle,
to it, & so boyle, & so boyle, & so boyle, & so boyle, & so boyle,
to it, & so boyle, & so boyle, & so boyle, & so boyle, & so boyle,
to it, & so boyle, & so boyle, & so boyle, & so boyle, & so boyle.

How to Make a Drunken Ale

- 121 Take a vessel of 10 Gallons, put in two Gallons of fresh small Beer, when
it is new, & so boyle, & so boyle, & so boyle, & so boyle,
into every bottle a little common salt, & so boyle, & so boyle,
Rampen, & so boyle, & so boyle, & so boyle, & so boyle, & so boyle.



How To Make Sider

122. Take Powder of pear blossoms if you ran or clung when faint of your
body, blanch them or Amalgam them in a Sough, & let them stand
a day or two before you layne or profit them by reason thereof
you will have no more fevers after it is changed into a good
poudre so that it stand two or 3 dayes, as it overdo lett you
be taken of them blanch at once if it offend, but not stop it
for it will work in reference to fill it up as it is covered
by the stones of put into a bag of flax and fill it up with dill and
lett it stand six weeks or two months, & then when you have
spent all your powder fill it up with dill and lett it stand six
weeks or two months,

How So Made Me Good Against y^e Hon^r

- 923 Take 7 Gallons of w^o left warts, then Take a Horn full of Saffron
a handfull of musk, w^o Sennell of el^l a handfull of soft Saffron
A handfull and a half of Sings root unperfumed and a handfull
of garlick Dry all these well and beat them in a mortar
do eight times in w^o warts the house and more then put it A
working as you do. Other ells And so turn it up and drink
it at 3 or 4 days old you may put a few drops in it to keep
it from fermenting, you must drink a good draught in the
morn^ging fasting with Nutmeg and figs, if you please, and
Again at 4 el^l drink in y^e after noon, nothing or ying
some Moderat Exercise with it,

To Mr. C. C. C. C.

- 12.4 Take 4 lbs and flea him and Bala-hime small in 4 mortars -
Take also a pound of ~~reservoir~~ and stamens thence, a quarter of a pound
of Bala and stamens thence, and one ounce of Ninkmoss, sliced, and a
few flowers and two quarters of honey, put all these into Eight
gallons of water before its hath done working & then straine it
out and bott it stand Nine dayes. Then you may bott it 6.
At it stand sixe dayes before it be drunk.

To Make good Saker Powder

- 125 Take 4 pails of Spring Water, throw and trample them in a barrel
of mallet, till a third barrel of it is used, then pour y^e
Mallet or mallet water, when it hath stood three or four
Nights. Then pour y^e water & Oyle, and all y^e 3 Distillings of
Oyle, draw out wth mallet at 4 layers 3 or 4 times a day,
for 3 days together, then press out y^e 4th Distillings
and when it hath done returning y^e Oyle it was Oyle 1



A Dyott Drums for ye Spoons & Line.

- 129 You may take well fairs: Pennell fomatory & Diandis, Landis
of each of hand fulls and Caylor shewen & Gallary of M.C. Embell
it with and working, you may find 3 Owners of San Francisco,
2 Owners of Santa 2 Owners of Hollister; owner of Foster & Land
of 4 Caylor, 1 Owner and half of Capricorn & of a Calaveras Island
Owner of Obispo, and 1 Owner of all, & George Thomas a fine
Eider Egg in your barrel of Oil, Outing them with your
hand in go Oil, and take half a pint of you full of Good
Lard, and as much of you full of your own grease, and
put them all in your barrel, this I think is a good way
means to repair your Natural scale and to strengthen your
Lard and Eggs and -

George Spilbon.

127. Juice of soft Reynolds or y^e younger Barbs of soft a small quantity
A quarter of the said Juice of Barbaage, more or less, y^e quantity
of Beer flowes or finer Barbs or y^e quantity of some new wine
Take these rooles, Laye there in, y^e Juice of the said Barbs
Lay it in with sugar, and drink it when y^e full comes
Lay your hand till y^e fourth week, & you shall

For ye Dealing of ye Harb

- [illegible]

To Make Salt of Wormwood

- 14 Take garden sweet wood & let it dry in ye sun untill it is dry
Take it to burne, then burne it upon a flower stone to exhale
Take up of them and putt them into a new pott (it must not be
in Portland one for it will growe rats) then add a quantity
of oil of vitrich with faire water & let it stand two dayes and two night
After stirring of it in a day or two, then let it settle and pour off the
flower branding of it untill it is as cleare as water
Then putt it water into a Chymy or fildon or Bason & let it
Evapor a way upon a soft fire and then will be remaining a full
ingre to be used take it fast and weight it and weigh as much as
the flower brande is consumed or small as flower sand putt through
a fine linnen then weigh it with y^e salt and putt them into a gl
of Urinall and putt y^e Urinall on a very hott fire to be first
all y^e Urinall & the powder which you may see by little & by little
then take out y^e residue of water it is made put it into a glass of
y^e same and reader upon it & let it evapor away as before upon a soft fire
if you have a new of fat and salt burned it will be Reddye solely, you may

• 3

150

154

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174

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458



Take 1000 of beards of the wale parrot, Methe-
Jues of each. & hand fulls of Roshes, Anise or y^e quantity
of them in herbedayes. Let there be waight floure. wght
y^e beards. Dry them in a cleane cloth & bruse them in a
mortar: Then saute both Roshes and beards into an earthen
pott with foure quartes of new melle, from the Cor. Cover the
pott close wth a thin cloth: It. houses: & keue diffill it in two
Hills wth a soft fire: It must be still in the night of way:
ye must take it fower mornings together in each month thorough
out the year eyther at new or full of the moon. & of fower
of new requises, whome ye take it wth fine pomegranate of this
matter wth of much white wine wth Quince & sugar: keue
together halting or lying fow moderate exercise after it

To Make Coney Water

101

Take 1 pound of cheerys, stene them, & put them into 4 pintes
of Roshet wine one handfull of Roshes 2 of beards 2 ounces
Quamen, 2 nutmeggs sliced. put them into the still, when they
haue been infused one night. Dore ye water into 3 quartes

The Coney water the Dy Norstone way

102

Take 1000 of beards of the wale parrot, Methe-
Jues of each. & hand fulls of Roshes, Anise or y^e quantity
of them in herbedayes. Let there be waight floure. wght
y^e beards. Dry them in a cleane cloth & bruse them in a
mortar: Then saute both Roshes and beards into an earthen
pott with foure quartes of new melle, from the Cor. Cover the
pott close wth a thin cloth: It. houses: & keue diffill it in two
Hills wth a soft fire: It must be still in the night of way:
ye must take it fower mornings together in each month thorough
out the year eyther at new or full of the moon. & of fower
of new requises, whome ye take it wth fine pomegranate of this
matter wth of much white wine wth Quince & sugar: keue
together halting or lying fow moderate exercise after it

The pague 2d Water

103

Take of sage, saladinie, Rosemary, Rue, wormwood, myrrour
Roshes, pomegranate, Dragons, scabious, Eysenwort, Balmie, Cardus
medicinis, Balmie flowers & saues of each a good handfull,
then take the Rotes of Tormentul, Angelica, Elicampans, piony,
Zedaira, Genion Liquorish, all scraped & chopped of half an ounce,
& when the herbs haue been well washed & dried, tread them
& then take the Rotes & put them into a gallon of white wine,
let them steep together in an earthen pott well glazed & stopp
stopped for 2 dayes & 2 nights often stirring them, then distill
them in a Retort still with a soft fire: vorsewing of the first
running a pinte, of the second a quart, of the third a pinte

To make Coney 2d Water

104

Take 3 pound of cheerys pick out the stons and stalks 2 quartes
of Roshet wine 2 ounces of Cinamon bayes & 2 nutmeggs sliced
handfulls of Balmie, as much sweet Marjoram & topes of Rosemary
put all these wth y^e wine into one earthen pott & stopp
stopp it close all night, in the morning still them in an
earthen still, ye may take 3 pomegranate of red rose water
& fine sugar, so much as will make it Candy, when it
is boile, also a little melle if you will, being boile, put
into the aforesaid water, you may take of this water 3
pomegranate, at a time wth one pomegranate of sirup of Robue
Gilliflowers at any time when you are dyscomposed wth
heat or cold

The Receipt of a Cordiall Water

105

Take sage, saladinie, Rosemary, Rue, wormwood, myrrour
Roshes, pomegranate, Dragons, scabious, Eysenwort, Balmie, Cardus
medicinis, Balmie flowers & saues of each a good handfull,
then take the Rotes of Tormentul, Angelica, Elicampans, piony,
Zedaira, Genion Liquorish, all scraped & chopped of half an ounce,
& when the herbs haue been well washed & dried, tread them
& then take the Rotes & put them into a gallon of white wine,
let them steep together in an earthen pott well glazed & stopp
stopped for 2 dayes & 2 nights often stirring them, then distill
them in a Retort still with a soft fire: vorsewing of the first
running a pinte, of the second a quart, of the third a pinte

It is said to excite the various, i.e. sex, menses or infections
of matter form of initial work, forming if like menses alone
or cold or sugar or strong medicine, digressing or the like
as there is cause, i.e. it is of the strongest to a man or
woman a powerful all once, e to a child about a powerful
but the weaker part is better for Anderson

155

aby

To Make a new man. Take good
offes of Laine, filts & stuff of red roses water, & waits full
with as many red roses. Let it at night sit in the glass & sett it
in the sun till againe & so lett it still, then straine this water
from y^e Roses & mixt mingled with faire water make it strong.

Take 3 pintes of ed malygo sack & boyl them one handfull
of ragoz, as much more till one pinte be boyled away then put
thereto one ounce of Long pepper, halfe an ounce of ginger
halfe an ounce of nutmeggs, all beaten together then take 1 lb
beefe sliced thin putt thereto an ounce of masticke, an ounce
of treacle, a qt. of a pinte of angelico water, taste of this
3 sweetly morning and evening if he be already diseased
if not one goodfull in an evening is sufficient, this good
also for falling sickness, ^{and} jaundice, swellings & surfeit, but
for a loose if he be infected, y^e must take a graine att a
time, boyling him 12 h, & throwing him 2x to the belly
to make him sweat, next day give him a dronke of Cy-
mids if this do not cure him att once give it him
increasing proportion, if he be not infected half y^e quantity
will serve.

The Lady Miss Cordial water

Take sage, saladins, Rue, Rosemary, wormwood Antiquary
tongues & many good flowers of. each of a lb. mace, nutmeg
Gingerbread, dragons, scabious, Eucromy, Rabbits, scordium
Cardus, Galleney, flower of C. Rabbits of Peppermint Each of
these a good handfull, then take of Roast of Peppermint
Aniseeds, Chiccomin, Penny, Reddys, Squawish, gentianum
being all cleare scraped & sliced, of each half an ounce
Put all of these to be washed & broken in a linen cloth
till the be so well dryed, then shewd them all together &
sell & sliced Roast and shewd Roast all to be mixed together
then putt them all into a gallon of y^e best water wine. Lett
them stee in a great gally pott, or earthen pott well covered
Close covered 2 dayes & 2 night, shewd them once a day,
then distill them in an ordinary still not a Linbeck wth
a slow fire, receiving a pint of y^e first coming by it self
& all y^e Liquor. End a vint of y^e smaller. Each quantity
in several water glasses. Left steeped wth a close pott bound wth
Lather for y^e use.

[illegible]

Boyle 3 parts & take of pure & dry it Exceedingly well
for the lungs an excolem high fever & so put it in wine &
some bebell it like of pure & butter of rancid very well
it is washed better if it may not stain too dry them in
a dish

172 Bay of wine and I suggest first, in a mortar the gums be
mashed in wine matter, then with in of bechels of polley flours
in Leaf or Juice & so wash it wth Cracked sugar in a very
thinn mud & soo stone it

192 Take them and put them into a strainer and gently shake them out clear through the strainer. Put it away then strain it & third substance is every spoonful of it may take too many spoonfuls. ~~It may be~~ suggest, it must be hard suggest, for then it will candy & of the clear which was first washed out & make jelly & is every spoonful of that I must take but half a spoonful of suggest it must be broken suggest because it will make candy.

178 Take only quite fine sugar & pieces of Violetts & what you
will it is at Largo. Caparo.

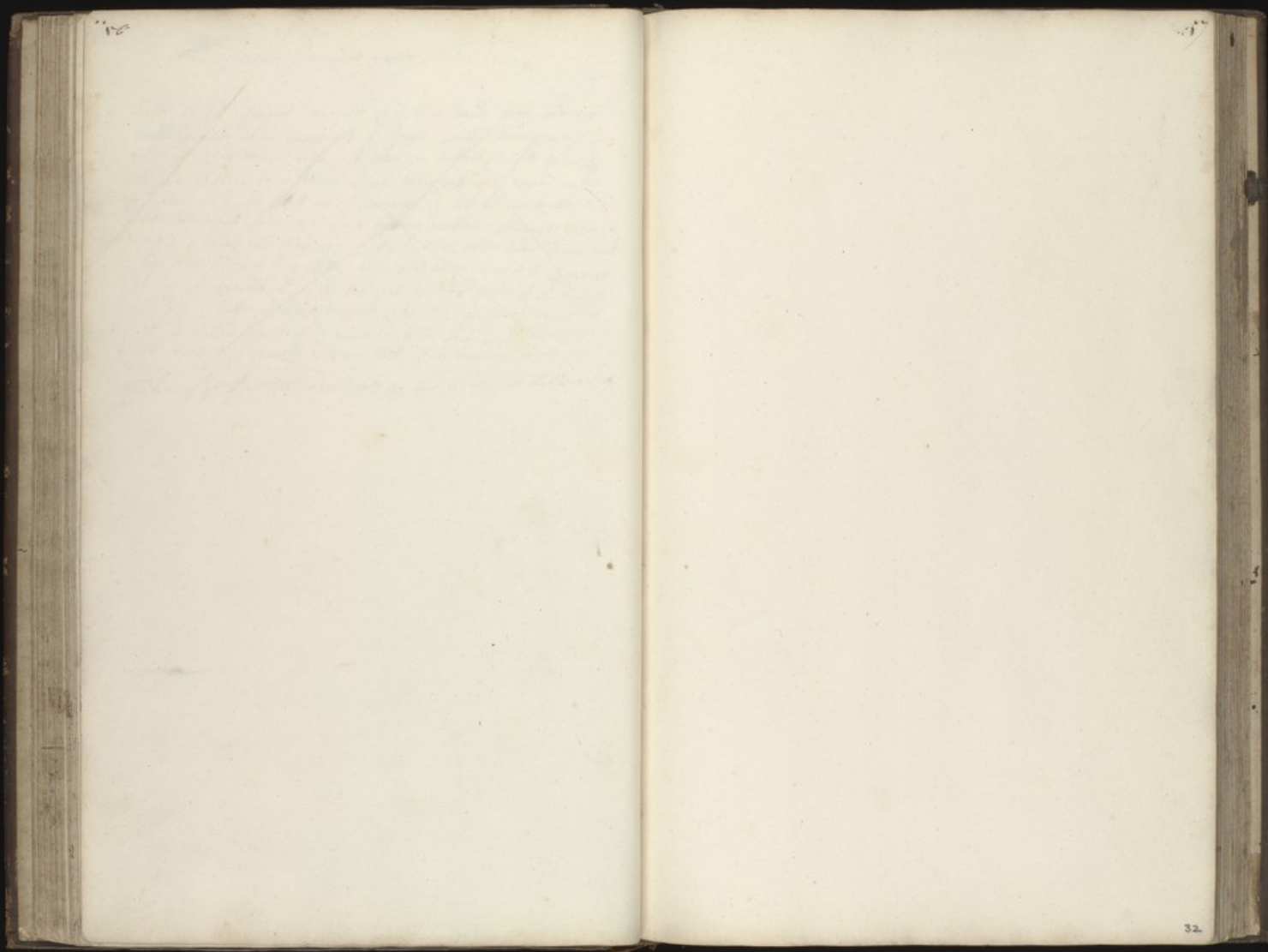
Take your apron & stain them & raise them putt them in a
179 Cell & sett them in a pott of water to boyle then take y^e cloth
from them & when they are tender Enough take them away & put
them in a silver dish to dry, & when they are well dryed yet
scalded wth refined sugar, & boyle it very fine & putt your aprons
in a marble mortar wth y^e sugar till it come to putt off y^e pull
them must & amber grisee in y^e sugar it will be y^e better
when it is in y^e pott Boyle it in small water, and make parulation
of what shal y^e fancy requires best of, when y^e have made
them lay them upon plates and lett them in y^e stove
to dry then box them very

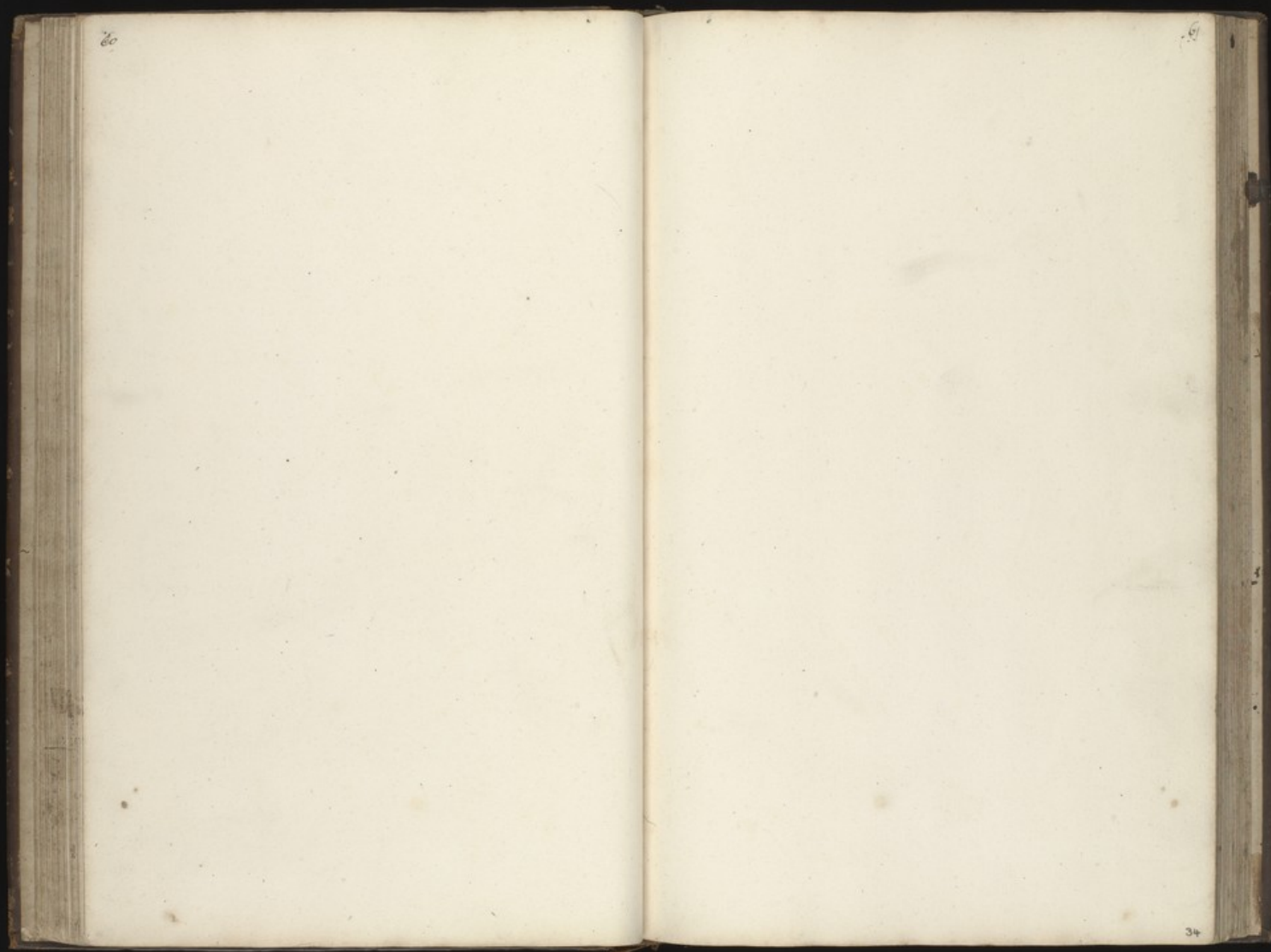
Barah. Hudson

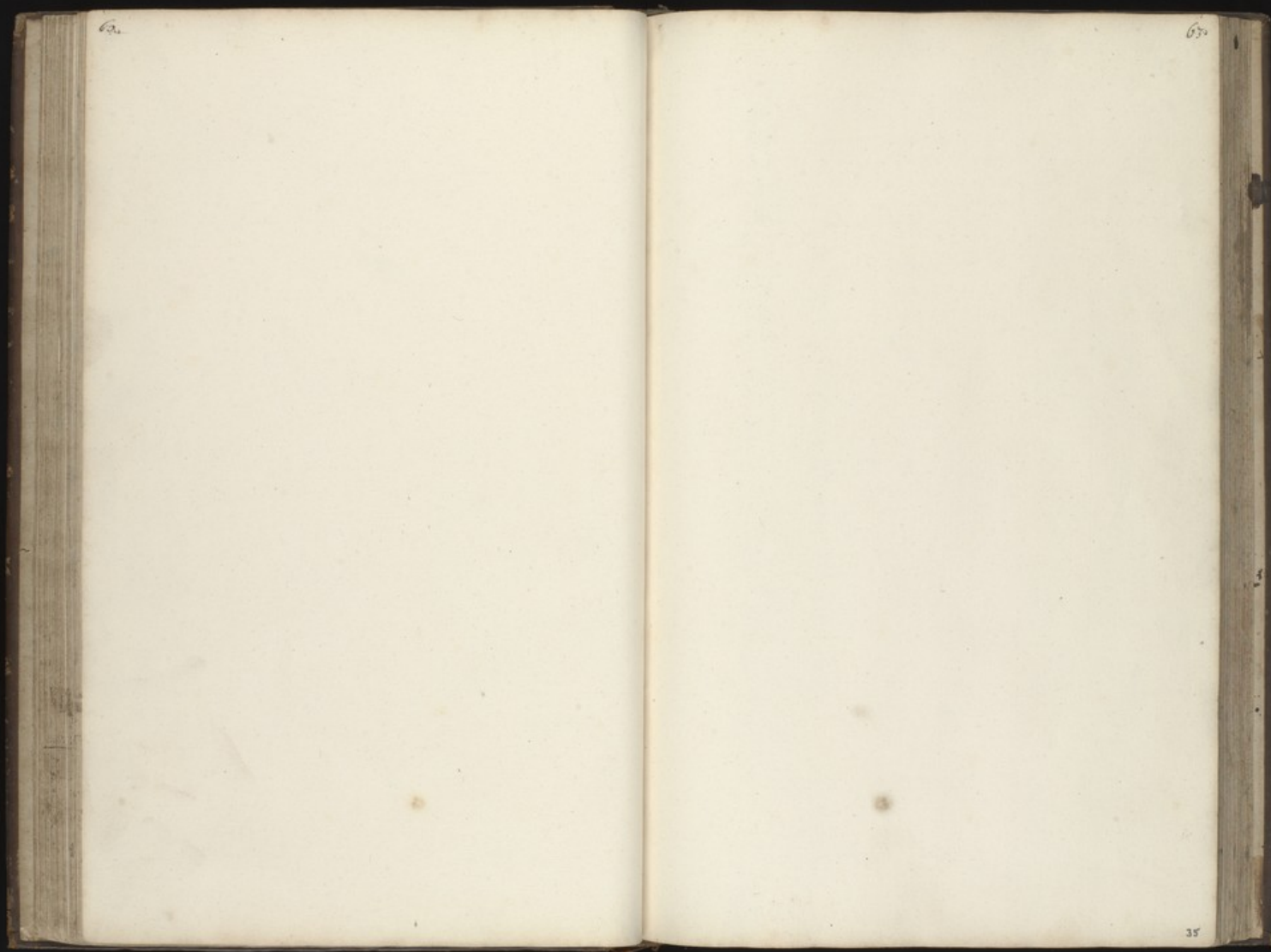
To preserve Oranges whole.

Take of $\frac{1}{2}$ pint of oranges & cut a round hole where $\frac{1}{2}$ stalk grows then squeeze out $\frac{1}{2}$ pinte gently then pour $\frac{1}{2}$ pint of strong brine then put them in water & lett them ly 2 dayes fasting them skinned a day, then sett out some water & when it boyle putt in $\frac{1}{2}$ orange & lett them boyle a while then putt them into fresh strong water, skinned them thus 3 or 4 times till they are pretty tender, then take them out & lay them upon a dry cloth, then lett them against $\frac{1}{2}$ salt & put out $\frac{1}{2}$ pint of strong brine putt to every pound of oranges a pound & a half of hard sugar & to every pound of sugar a pint of water boyle it & scum it then put in $\frac{1}{2}$ oranges & lett stand till covered scalding lett often turning them

Take of $\frac{1}{2}$ pint of oranges & cut a round hole where







To make the Cream with Yeast bread

- 1-5 * Take your Creame thicke & sweet putt into it a good quantity of sugar then take your bread being steeped halfe an houre before in damask rose water & sugar putt it in square pieces & putt it in your Creame & sett it on a soft fire stire it allwayes for fear of burning boyle it a good while till it grow thicke then put in the yolles of 2 egges well beaten give it one boyle and dish it so

To make the Cabage of milke

- 1-6 * Take your milke from a Sow but not a strutting Sow when it warms & putt it in a brasse pan or Rettle. Stirre it upward, keepe it thusd for skimming, lett it stand till it be ready to boyle then take it of & sett a board to draine in many small Rattles when it is ready have a Dish & plate ready to lay it on. Ye plate should have holes for a milke to run out att, then put your hand under a spina of the milke, & gather it one your fingers & lay ~~one~~ ^{one} of plate with holes, where ye have laid it on, ye must have a new brack & spinntle some damask rose water one it, & having fine sugar in a glasse trayd by ye must scarce some one of this ye must lay between every leafe of ye Cabage to draine it, & when ye have taken all of skins of, ye must heat all your milke together againe, & when it is of the same heate it was at first then take it of againe, & sett it upward as ye did at first, & when it is cold take of the skins as before not forgetting to spinntle rose water & sugar between every leafe, keepe ye milke till ye have ye Cabage of a biggness ye will have it, but 4 times boiling will make a faire Cabage & gallons is ye ye small quantity of ye to take to a Cabage

To Make 3 more Dreams

- 177 Take a pottle of sweet Cream & a gallon of strabings myrtle
 when you have strabings are both & 2 whites of 2 Eggs
 well beaten with some water & sugar, have a good handfull
 of fine white stiches if you can sett basket withing they will
 be 3 better & beat them altogether with 2 withings they
 will be of better & as I have not have a separate way to
 gather it of & some dit with much white round pieces of bread
 to lay your every night if you lay it still on a board it will
 be 2 more & 2 more dit with before it is of bigger as you will
 have it like a long species of harden lathings or harden mangrove
 stick it in 2 left but for want of a long piece of rope may
 have made it like as you fancy

To make 3 Orange Dreams

- 178 Take a pottle of sweet thick Cream, put into it as much
 sugar as will sweeten it & 3 or 4 Orange rinds beaten in little
 pieces & 2 whites of 2 Eggs & sugar they will be 2 better then
 into your Dreams when it is of 2 first then give it a wallop or 2
 & stir it continually almost one way & put it into your
 dish & when it is cold eat it

The Sprink Dream

- 179 Take new milk 2 or 3 gallons set it on 2 fire & keep it
 as you would see for Clouded Dreams, set it into 7 small
 basins & next morning take 2 Dreams of it into a scum
 & 2 milk runn along away from it & which Dreams
 you may taste until it begin to be thick, & see reason it
 as you shall think it fitt

The Lemon Dreams

- 180 Take a quart of Cream or more as you please set it
 on 2 fire when it begins turn it in a little Juice of
 Lemons, but not to much, have a Spoon & 2 whites of 2 Eggs
 beat in it & keep it over all night, then take almonds finely
 beaten & so lay 2 Dreams & a few of Almonds stirring
 a little fine sugar between

To make a Citrullus

- 181 Take a pottle of Cream half a pottle of white wine left
 a round of sugar & 2 whites of 2 Eggs, for most of a bowl
 a little Sugar or 2 whites, you must take a whisk & 2
 Lemon put to it & a rosemary branch, put in some must or
 Amber, sugar or 2 whites, & keep it long well and as
 2 froth & 2 froth left it stand a little before you take it of
 & so lay it into your Citrullus pottle until you have filled it
 & so eat it

A Lemon Citrullus

- 182 Take a pottle of white wine & squeeze a Lemon into it & left a whole
 one lay in it, put in a good quantity of sugar into a quart of
 hot Dreame sweeten it very well & 2 whites of 2 Eggs, then
 on 2 ground in if you would have your Citrullus made in 2
 putt, then your Dreams into 2 pieces & add 2 Eggs your hand as
 high as you can & peruse it slowly on let it stand a while & it
 will be right

To Make Clouded Dreams

- 183 Take a gallon of new morning milk, set it on 2 fire & 2 some more
 2 whites of 2 Eggs, a little butter & left it set to let it have had
 watered, then pour into it a quart of morning Cream, & keep it on
 2 fire till it have had another watered to 2 top of 2 glass, then
 2 take it of 2 fire, strain it through a Linnen cloth in 2 basket
 2 question as fast as you can, do not stir it, but set it in 2 scum
 2 place 2 days & it will have a white Clouds upon it, then take
 it of 2 scum being first wet in milk, & lay it in 2 dish & then
 it will be right & so eat it

To make a pottle of Citrullus

- 184 Take sack, white wine & ale of each half a pottle putt thereto
 half a pottle of sugar, a muttony Quarter being laid in 2 scum
 2 or 3 blades of Lavender wood putt thereto into a Citrullus handker to be
 in a skillett of water where it hath boiled a pretty while have
 2 whites of 2 Eggs and 2 whites of 2 Eggs well beaten but not
 2 over for then they will not sweeten take away your Dreams and put
 in your Eggs, stir all together with a Spoon & it will rise to a
 fine pleasant quid

To Lay a ffoole in ffinewe

185

Take a quart of ffoame 3 or 4 blades of mace 3 yeller of 6
egges and 3 whites of 1 beat your egges very well, then take
a manckell flyed with being there lay it in a silke fift cover
it over wth sack, & putt upon it a fflow of fugar fittly beaten
set it to ston byson a shapmash and scalded, if ffoame longer
boiling putt it upon 3d ston, if it be of a white spene
in some few places as you thinke good of 3 whites, you must
make 3d ston, and when 3d ffoame is through set lay on 3d
snow, & draw upon it 3d proportion of a man wth belovard
flowers & lace 3d mans dubitt wth gaudy virelets 3d best snow
it made wth rose water & fugar beaten into a froth

To Make good ffoam ffoame

186

Take a vntle of good ffoam before they be full wth sett them in
a shelt wth a much faine water as will cover them byle them
& drawe them 3 putt them into your shelt againe wth a quart
of a vntle of sweet butter, & when they be full wth water &
eggs very well beaten together then drawe them wth a vntle
thick as you wth know it then cover it & draw it in your shelt
fitt it to be used & then serve it wth

To Make a fift of ffoame

187

Take thine shingles of board & lay them in 3 bottom of a
dift, & drawe marrow & lay upon it, then lay some fuzants
upon it, & some diamond & fugar upon it, then 3d layer of
board againe, & of every 3d other things in this fuzant of 3
dift draw, then take some ffoame & better it wth 3d yeller of 3
egges & one white, & when they are well beaten putt it in 3d
dift wth 3d sides, soe as it may egges all 3d other things, & soe
take it in one fuzant

To make a good Banquetting fift

188

Take a good tender fudd wth some good thicke milke & wth
out 3d wth as day as you can then cover 3d fudd in a matter
wth 3d 3d yeller of 3d beate it wth 3d wth together a shayne
& through a strainer & then season it wth fugar & a little
rose water & soe serve it out one shales

How to make Almond butter & Best way

89

Take a pound of almonds & blanch them in a basin of cold
water, & lett them stand there a while while they putt
them into a mortar & beat them very fine, & soe as you
beate them eat a spoonfull of faine water wth 3d mortar
& soe beate them still till they be very fine then take
them up & putt them into a lye of salt & out there 2 or
3 spoonfulls of faine water, & lett them stand a while
being bounde wth a cloth lett any dust fall out into
them, soe done, straine them through a faise wth
marble in a basin of silke or poulter & still beate
them bounde, then take your strained almonds out
of 3d mortar & putt them into 3d mortar againe
& putt a spoonfull full of water to them & straine
them to 3d rest of your almond milke as you did
before, and likewise up it soe 3d third time,
then take your almond milke & straine it into
a faine pome being faine scoured, through a
silke marlin, then take a spoonfull full of 3d
milke & set it by & putt a small quantity of salt
in & soe lett it stand, then putt the remaine of
almond milke over 3d faine & lett it beate twice or
three times then putt in some spoonfulls of almond milke
& salt & salt in, & lett it beate a while while after
then take it up & take a faine marlin & lett it
beate it abroad, & soe wth your spoon, putt it one 3d marlin
one spoonfull after another & lett it wth run out & wth
& when it is all out wth 3d marlin then putt it together
wth your spoon & beate it wth a faine marlin & beate it
wth 3d wth a marble all night & lett it wth run out
& in 3d morning take it in a faine dift & wth 3d wth your
spoon, & putt a good deale of beaten fugar in as much as
will make it froth, wth 2 or 3 spoonfulls of rose water &
wth it well together & soe putt it upon your plate

To make a puffed

190

Boyle a pottle of cream wth a little whole Annam^{on} & a little mace in this pottle of cream add 18 yolkes of Eggs & 8 whites. In a pottle of sack boyle 1/2 Eggs very well, then mingle them wth 1/2 sack put in 3 oz of a pound of sugar wth a nutmeg grated & a little beaten Annam^{on} salt 1/2 before on 1/2 fire wth 1/2 wine & 1/2 egg & lett it be kett. then putt in 1/2 cream pour it in high lower it wth a lye & when it is kett strain it & have a little Annam^{on} mingled wth 3 quarts of water

Some Receipts for Rectory and first to make a white pott

Take a quart of thick & sweet cream & boyle in it a little mace Annam^{on} & a nutmeg. When lett it stand till it be cold wth cream & putt in 1/2 yolkes of 9 eggs well beaten then putt your bread lay a rowe of it in your dish long both butter, lay one rowe of it of bread a little mace or sweet butter, then lay some some wth some of 1/2 sume stoned on your bread & if you please some 1/2 sume you may if you please putt it at once for to be in fluted one your bread likewise then take a nutmeg & grate it all over it wth 1/2 rowe, then lay another rowe & soe as you did to 1/2 first then kett it carefully you may make it of what meatness you please & when it is not into your dish with bread wth you have lett it in 1/2 time to keep it from wheying

To make an almond puding

192

Take halfe a pound of almonds boyle them & straine them wth a little rose water then take a pint of thick cream & boyle your almonds wth a little mace & sugar then boyle 1/2 yolkes of 10 eggs & when it is done putt them into your cream then kett your starch & lett it flowe one it to keep it from running out & boyle it by it self against it is kett putt sweet butter & sugar melted & 1/2 pepper on it when you have kett it

To make a Ryele Bread puding

193

Take an ordinary manchet & grate it very fine, then take a pint of cream & boyle it wth mace & nutmegs then putt your cream in your potted bread & take 1/2 yolkes of 10 eggs & one white & beat them & putt them into your puding & some sugar & a little salt & a handfull of wth some of 1/2 sume stoned together & serve it wth some starch but first have your water boyle you putt it in then putt about a pint of a pound of butter in little butter in it & 1/2 of it & boyle it & against your puding is boyle have a sauce as followeth take a little sack & a nutmeg grated & 1/2 of the pott of sugar the yolkes of an egg & 1/2 of 1/2 mix them together & beat them well together & serve it one your puding when you dish it

To make a rice puding

194

Take a quarter of a pound of rice pick it & wash it & putt it in a flaggon of new milk wth Annam^{on} mace & nutmegs & 1/2 of it & lett it in a pott of boiling water to sooke it & when it is all of a whitnesse pour it into a dish & season it wth rosewater & sugar & a grated nutmeg & 1/2 yolkes of 4 eggs & 1/2 of whites of 2 & a pretty little of fresh butter & lett it kett & take it carefully

To make a quaking puding

195

Take a pint of cream & boyle it wth Annam^{on} mace & nutmegs & some sugar & when it is done take 1/2 yolkes of 12 eggs & boyle them & putt in your cream & a little mace & nutmegs then take about a spoonfull of flower & kett it & putt into it a pretty piece of fresh butter & kett it & take it

Take a wall & flower it is out & when it is layde y^e powder some
with water butter & sugar booke together cover it And so send it
xxx. y^e must be y^e water layde before y^e putt in y^e
putting on off it will be all water & layde it by it selfe,
Sarah Hudson

To make a sugar

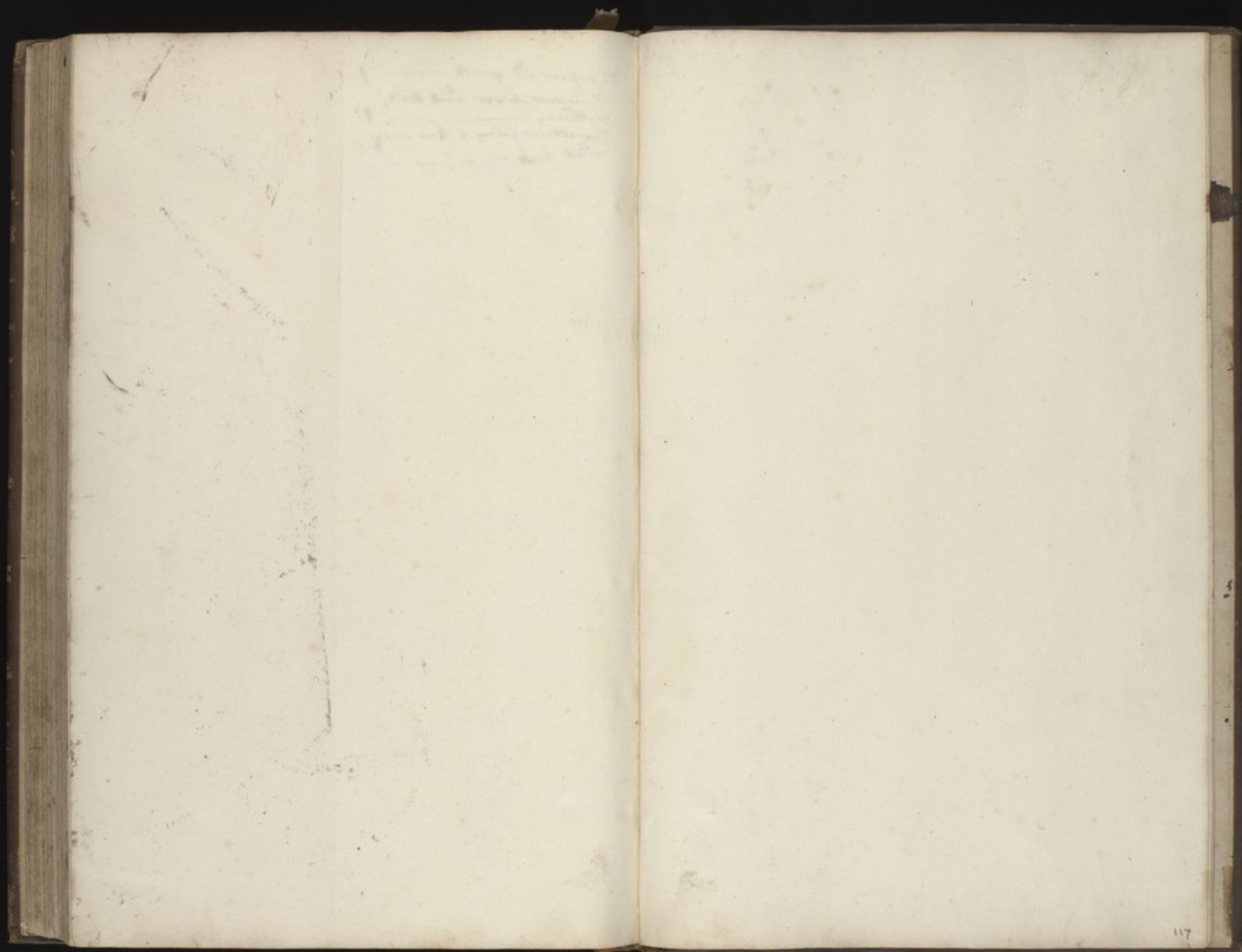
Take 8 belly pieces of y^e y^e & shred them small
& season them so make your sugar

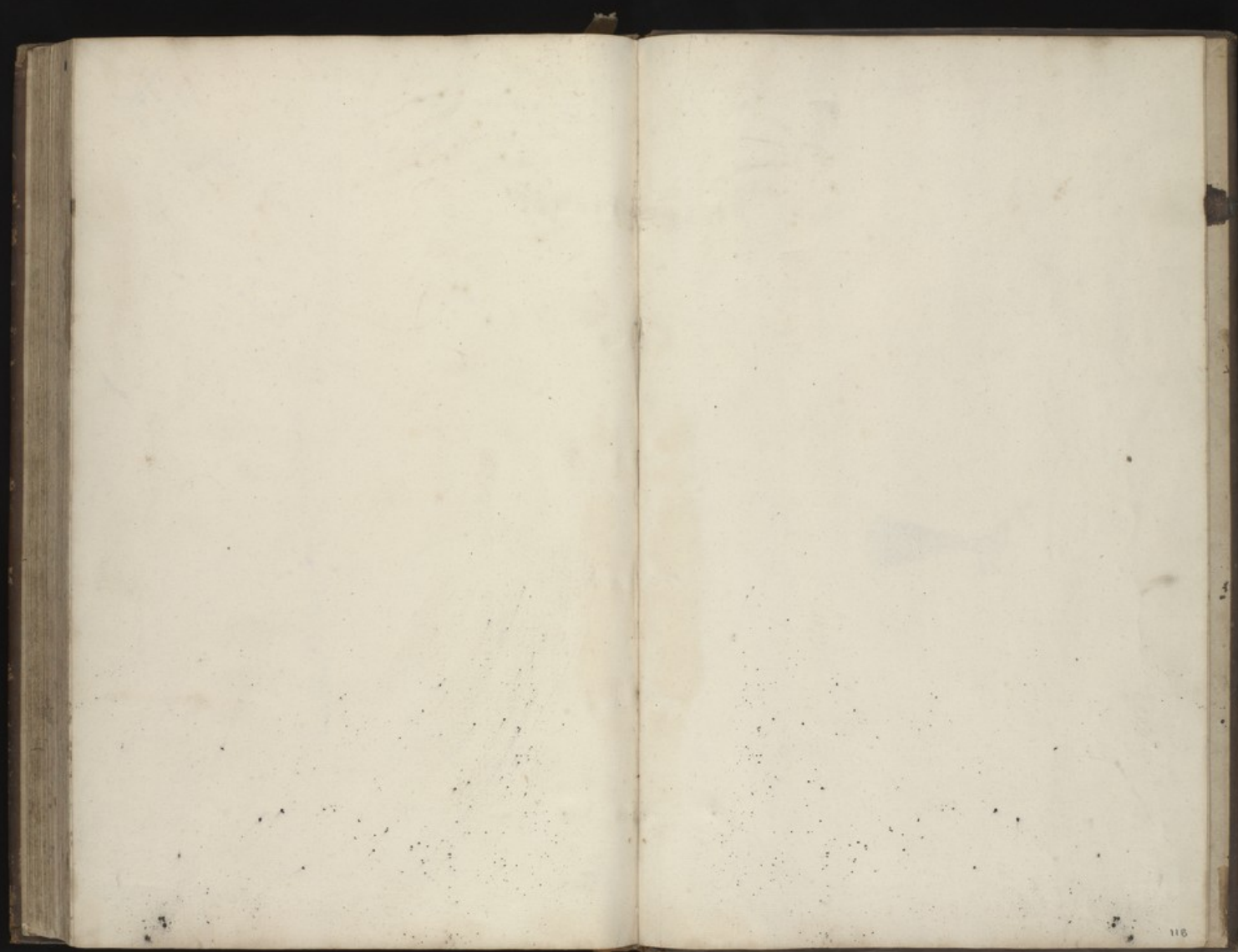
How to faine a powder

Take a good forte and draw it then stallyt skinned. Pour y^e lacte
take off all y^e fleshy & you must mixe with one pound of y^e salt sweet &
a pint of oysters, two anchovies some quater butad some salt sweet
leaves, a little shallots all this being mixed together it must be mixed
with y^e salt of eggs y^e putt all this y^e & faine a paine with a mace one pound
in salt and with y^e salt & faine then draw y^e skinned & all this y^e skinned it
you y^e salt y^e putt y^e faine in a bladder & boile it an hour or more
send it with what sauce you please straining it not a little of y^e faine
made with oysters and tis an excellent food

Folio's 41r to 115v are blank

To George and quince — 1
To George and quince and stone }
on the way } - 1
To George and quince and stone }
on the way } - 2
To George and quince — — —









Howard in beginning of letter all him in the
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