494 MSS.—Hannah Hickes her Book of Receats, *calf*, 1709 ; A Collection of Choice Receipts, 1712–13, etc., *written at both ends*, *old calf*, and others 4 vols, 12mo

1	8	6
1	8	6
1	8	6
4	8	6

my

Hannah

Hicks Her

Book of Receis

May 21 - 1709

Hannah Hick

Her Book of

Receis

Lord
yeir
remanis
Wickes Ser. b Book

5132
5128

Spent

0 fol
p
p 80
p 8
80

2

t
fo
it
sp
to
ha
Si
bo
a g
ma
aft
be
per
it n
it n
fill

Surrup of Steel

take a quarter of an ounce of ~~salt~~ salt of Steel beat to powder disolve it at a gentle fire in half a pint of spring water let in stand two days to settle pour of the clear put to it half a pound of double refined Suger disolue it over the coals without boyling when it is cold put it up in a glase bottle half a spoonful a mornings and at four a clock in the afternoons for a month together may be a enough for a child a grow person may take a large spoonful it must not be done in brass nor Iron it may be done in a pipkin or in a silver porringer

2 f.38 To make Plum cakes mt

Take a pond of fresh butter wash
well in Rose water then put to it
eggs well beaten Leave out to of the
whites work it with your hand
till ye eggs are all mixed into the
butter then put in a pound of fine f
and A pound of fine pondered suger
Continue workeing of it an hour @ h
or Longer till it ye as thin Light b
when it is all most done work in o
pounds of Corrants then bake them i
tine pans well buttered scrape a l
doubel refined suger on ye tops of

To make a posset frouth at top 3
an Custards in the midest an Cleare
at the bottom

Take 3 pints of good milk and 16
yelts of eges take out all the whites
of the eges make your milk byle then
put in your yelts of eges and take half
a pint of sacke and set it one the fier
in a bason with fiure suger in it then
take the white of your eges and put
fum sack and suger to them and
bet them with a rod and as the froth
riseth put it to the hot sack and then
sweeten your milk and poure it in to
y sack and y frouth will swim you
may byole in cace or sinnamon if you
please or grate in som nutmig if you
like in

4) To make seed biskets m

Take half a gallon of flower a
put to it half a pound of suger a
and half a pound of butter and one o
of Carriway seed a lettle bruised a
3 or 4 spoonfull of rose water and th
eges leue out one whit and wet it
milk but you must boyle it and let
stand till it is could these must be
rolled very thin

To keep orings all the year to
make pudings of

take your oringes and cot them
and take out all the Juce then
take out all the meat clean fro
skins and seed for they will giu
it and ill relish then bet it very
well in a stone morter then put
the Juce to it and boyle it a gu wi
3 quarters of a pound of sugers to
a pound of oringes but to a gelly

How to prefarue goosberies green

Take your goosberies and lay them in water 3 days then take your fuger and clarify it you must take more then weight in fuger 12 ounces of fuger to a pound of goosberies then prick your goosberies and warm your clarrify Liquor on the fire and first befor you put your goosberes in the clarrified liquor fcald your goosberies and wh[illegible] they be cold put them in the liquor fo warmed put them every day in the fame liquor but let not the goosberies ftand on the fire at all fo you must do till your goosberies be tender

6

To Make Jelly of Hartshorn

To a quart of water put in an ounce of hartshorn and as much Juory a few marygold Leaues a furze burrge blossomes and a sti of cinnamon so couer it in a pipk and let it stand 24 hours or till will Jelly which you may try by feting a little in a spoone to cool when you give it to the party to dr squeeze in a lettle Juice of lemon or orange and sweeten it with sug

A marmalet of lemon and orenges

Take lemon whole scrape of ye rine very thin them water them boyle them very tender slice them and take out the meat pick them Cleare from skin & seeds scrape ye rines and all ye soft pulp cleare from ye skin mingle this and there Juice together then take half a pound of pared pippins then a pound and a quarter of double refined suger to a pint of water and make a syrup there with when it is Cleare put in the pippings boyle them till they are cleare then put in the pulp of the lemon and boyle as fast as you can till it be fit to put into glasses

To make quince wine

Take 16 pound of quince and pu
them and grat them to the core th
take on gallon of water that ha
ben boyled half an hour then pu
it upon ye quences then let it
stand all night then cleare it
ofe from the quence then set it
licke beare then put it in a
vessell a forthnight then draw
it ofe ye lese @ to every gallon
put a pound and half of sugen
the barell it up 6 weeks then
buttel it up

Mrs wellers feed water 2

Take 2 quarts of brandy and half a pound of figgs sliced half a pound pound of rasson stoned one ounce of anifeed and one of carryan feed one of sweet fenell feed and one liquorish sliced and the feed bruised then put it all into the brandy in a great wide mouth glass and strain it ofe and put good fine sugar to it and it is good againts wind one way thing that often of stomack you may take the seeds and plomds @ put in a could stil and put in the still first a handfull of specment and blum balm @ penirial and Angelicoe then your seeds and point of brandy a quart of good ale @ then still it moderatly and you will have a quart of very good water then

10 put suger to it as the other and you may draw of a point of sma but that will not keep long

---

To Make oring puding

Take a pound of butter and a pound of suger and beat them to gether a quarter of an hour in a stone morter then take 16 eges and put away 8 of the whits bea them very well and put to them a pint of the juice of sower oring the pell of 2 or 3 grated or cut very fine then mingell it well togther you may put in cittorn or carded oring pel if you pleas you must put puf past under and over bake it quick 3 quarters of an hour will bake it

How to make a cake Ey

Take a peck of fine flower rub in a
4 pound of butter then put in 8
pound of currance half an (oz) of
mace half an (oz) of Sinamon
a quarter of an ounce of cloves
and nutmegs or soo what more
8 eges 4 whites and sack @ roses
water as you please half a pound
of suger a quart of good ale yeft @
wet it with warm cream

To make Concerues of roses
or cowslips

Take a pound of flowers well
picked and cut and beat them well
in a stone morter till very small
and to that put 3 pound of good
suger and beat it well together
then put ti up for your use you need
not put but to pound to a pound of
cowslips

(12) To Make Syrup of Saffron

Take half a pint of read rose w
@ in that steep 14 pennyworth
the best Saffron puled in small
peces 7 day then strain out the
Saffron and get out all the goodne
you can then put to it half a p
of sack @ one pound of suger t
boyle it to a surrup sum wil
not take out the Saffron till boy
it should be stured every

To make lettle loues

Take duble refined suger a
Make it in a past with gum
water and the ~~withes~~ whites of
eges beaten to a froath then ma
them in Little loues and dry the
mordartly

To Make artificall backon

Take duble refined suger and take gomdragon and steep it in water and wet your suger with the whites of eges beaten to a frouth and that gum water and sum of the culering till it will make up in a past which must be made in 3 one part wet nothing but the suger and gum water @ eges the other coulred with with saffron which must be laid steep in water and for the lean lay a water sam scutchearell so rul it and lay it as you think fit and so cut it in rashers

To Gelly of yollos mrs Bol

Take the yelks of 10 eges beaten then put in the Juice of 12 oranges stir them together @ sweeten them to your tast strain them and set them on the fire keeping it

14 Stirring till it be offe a conuen
thickness let it not boyle then pu
it in cups or what you please

To Make rasberry brandy

To a quart of brandy one pint o
resberry and let it staind one n
and then strain it out and put s
to it and it is a very good cordia
all most as good as black cherry
in brandy they should be onely
pluck'd from the sprigs and s
put in to bottls and let it sta
till you drink it with the ch
in it you ned not put any sugerr
them for they are sweet enuf y
may put read Cherryes in brand
and they are very good to eat s
times to digest any things that
doth ofend the stomake but you
must put in som suger to it

and this brandy is not so hot as
the other if you do put many cherry
in the brandy then you must put a
way some and fill it up again it is
very good to put in a coling Jullip

To Make mint water

Take 4 gallons of march beer
@ 4 handfull of mints and let
it ly all night put it into your
limbeck and still of as you think
it convenient this quantity will
run 8 quarts and so mix it all to
ether and sweeten it the wormwood
water is stilled the same way

16 To Make surrup of read or
damas Roses or Gelleflowers or
Slips violets or popeyes or any
of Flowers

Take to every half pond of flo
a pint of scalding water and so
fuse the flowers over a few emb
till you have got out all the
strength then take to every
pint a pound of suger and boyle it
a surrup or put in to pound and in
melt the suger and scumb it and
it will be enf but for violets tho
must not boyle for if it do it w
lose the culler so you must p
in some what more suger to kee

How to make sugar Cakes

Take 3 quarters of fine flower
Take one pound of loff sugar
Beat it well and sift ~~your~~
sugar put yor sugar and flower
together then take one pound and
A quarter of fresh butter wash
yor butter first in water and then
in rose water rub yor butter in yo
flower then take yo yolks of 4 eggs
And beat yor eggs with yor cream
Take one blade of mace shred it
very small wet therewith cream
And bake them upon plates In ye
Zinkous
n

To Make birch wine
take a gallon of birch water
& half of sugar a lemon and
A few cloves boile them one
our scuming it well and when
It is cold put work it with
sum Alle yeast then put it in
yor vessell and in a littell time
you may bottell it out

(18) To Make Crackna

Take one galon of flow
1 lb ½ of buter rub yor buter
rub fly in yor flower take
Eggs lay out half yo wh
Wet it with cold water
put them in yo kettell an
let them boyle one at at
When they rise up they are
Enuff put them out of t
Water into cold

How to make goosberry wine

Take 12 lb of goosberys stamp them very small then put to it 8 pints of water wine measure let it stand 2 or 3 days then press it then put your Juice into ye Vessell and let it stand 3 or 4 Days or and clear it then draw it of put to one gallon of Juice 2 lb of sugar and put it into yor Vessell it must all be wine measure

---

To Make goosberry ffool

Take yor goosberys and scald them and wash them and strain them through a sieve And put them in a pan boiling with a bit of buter and sugar And yo yolks of 2 eggs beaten Set it over a few coals stirring it till it be hot then Take it and let it stand till it be cold

Dr wrights water

take the leaues of rue scord
wormwood rosemary sage sull
of the leaues of scabius egrem
cardus of the leaues and floures
of Scottish marygold floures
Rose mary ffloures Rosasolis lea
Leaues of scabius agrimony fare
of ye leaues and ffloures of bitto
of mugwort balm pimpernell wi
ye principle floures dragon flow
of Lilyes of ye valey of each
of those to Handfulls of ye lea
and floures and roots of scorzionera
three handfulls of the roots of Alicom
Chiffolio zedoary tormentill piony
Liquorish of each one ounce cut all
these small being gathered a boate
band of June and bruse them to gat
and put to them 4 quarts of small wh
wine and so lett them stand to ove
days stopping them distill them with
a soft fire keep ye first for your mo
spirits Ens & the left still them till m
more will come

To Make Surrup of Cherys

Take your Cherys and pull out
theire sprigs and boyld them in water
Till all there goodness be boyled
out then to a pint put one pound of
Suger and boyle it to surrup it is proper
to put in any coling Julip

To Make Suger puffs with the flowers of burrage bugles or cut Jelliy flowers

Take your Suger an wet it with
rose water or oring flower water
and then boyle it to a acandy hight
then put in your flowers and boyle
it a great pace till it be all in a froath
and so drop it in spoonfull one or in
moulds made with paper and when
cold light an prety among sweetmeat

~~Take~~ To Make Resberys cake

Take ~~a~~ pound of rasberys an as much ~~fuger~~ 2 pound and a pound of thi gelly of currans your fuger must be beat and sifted ~~the~~ heat it very h and put the regt in a bras skillet when it is scolding hot put the fug to it and keep it stirred till the ras are all broken then pour it out in glases when a lettel hardened you take them out of the glases an them upon peice of ~~glas~~ and ke them turned till they are drey

the kings cakes

take a pound of flower and a pound currants half a pound of bu and half a pound of fuger 10 spoo of creme 2 spoonfull fack 2 spoon of rose water an a lettel mace eges lette out 2 white pin up pap and lay plates and bake them in quick oven ~ H C

To Make Rambose

Take a pint of ale or strong beer and a pint of sider and beat 3 eges very well and put into it and some suger and nutmigs and cinamon mix them all well together in a pot or mug cold then set it on an indifferent fire of coals and sometimes stir it and when it is hot as thick drink it in cup as Jacklet

To make lemon cream

take 12 eges half the whites beat them very well then take the Juce of 4 lemons and mix it together with a lettel orang flower water and sweeten it to your tast then make it Just scolding hot and pour it out into glases

To Make black bery w

Mash your berys a lettel ar to
eaery gallon of berys put 2 qua
of water let them steep 24 hou
then strans then throgh a clot
but not to hard for the seeds tog
throughl to euery gallon of liq
put 2 pound of suger then put
to barrel keep it fitted up all the
whilo it works when it hath do
working corke it up very close i
must stand a quarter of a year
before you dran it out you mu
put into euery bottel a lettel sug

~~To make white mead~~
~~Take 3 gallons of water and~~
~~one gallon be boyled away keep~~
~~it very we~~

To make white mead

Take 3 gallons of water and one quart of honey boyle it till one gallon be boyled away keep it very well scumed then set it cold as you do bear to set then take a tost of brown bread and spread it all over with good yest and work it as you do beer it will be ready to drink in fortnight time mis P

To Make Comfit Cakes

take 2 quarts of fine flower
spoonfulls of yest and wet it w
warm milk very soft and so
it ly till your ouen be ready the
then take a pound of butter m
it very well with your hand then
take a pound of Carraway comf
and mingle them in very well
then lay them on plates in lett
cakes and bake them in a qui
ouen, mrs B

To make chees cakes

Take a quart of cream and make it boyle with a lettel mace then beat 8 eges very weell and put it to it and let it boyle a great pace till curd when then set of a lettle then stir it a lettel and let it stand a while then strain

Conceruis of Cloue gilliflowe
very good for a weak stomake
Take the flowers and cut the
as you do for surrup and then
beat them very well and the
to a quarter of a pound put hal
a pound of good suger and beat t
well together and put it up in
gallipot for your use you may ta
a peice as big as a walnut a ati
and it will strnghten the stom
and is very cordial
concerues of mallow flowers are
the same way and is very good for
those that are apt to be costiue it
coling and lasning and may b
eaten at any when you find occa

To Make Jelly of Resparges with the heads or with out

Take your risparges and bruse them well with a Spone then take to uery pound of them one of Juger and bogle them together till thy ielly then put them in pots or you may put them in a pot and set that pot in a pot of water and keep it boyling till you fine them tender then thro fine so you may take to uery pound r pint of that one pound of Juger and then boyle it to a Jely so you may make Jely of currance or gosberryes r blackborrys or mulberrys or any such things

To make surrup of marsh m[illegible]
good for the graull

take the roots marsh millon
and wash them very clean and
scrape them then cut ~~them to~~
~~peeces and fill a skilet ful of th~~
~~then put as much water to it~~
out the the hard string in the m[illegible]
and cut them to peices and fill a[illegible]
skilet full of them then put as m[illegible]
water to it as it will hold and one
ounce of aniseed and one of Liquori[illegible]
bruised boyle all well together the[illegible]
strain it out and clarify the liquor
with the white of an ege and every p[illegible]
put a pound of good Suger and so b[illegible]
it to a surrup

water stilled of asmart a quart
of a pint a littel warmed and se[illegible]
with the surrup of marsh mall
is very good for those [illegible]
that are troubled with the
graull and when the fit is one
should be that asmart that ha[illegible]
black spots in the leaves mustard
water is also very good burdock se[illegible]
beaten and take as much as will
one a shilling a glas of sack is

Surrup of Cotsfoot flowere or leaves

the flowers must be bruised and then infused in as much water as will cover them and when it is strong then strong then strane them out and clarify the liquor with whites of eyes well beaten and to every pint put one pound of suger or somewhat more and boyle it to a surrup you make it of these leaves ripe then and stamp them and strane out the juice and then make it boyle and then clarify it as the other surrup of alloo is good for a cage and cold and is made the same way

to make Surrup of Cherys

take your cherys and pall out there sprigs and boyle them in water till all ther goodnis be boyled out then to a pint put one pound of suger and boyle it a surrup it is proper to put in any cooling Julep

32 To make elder bery wine

to a gallon of bery put three gal
of water then boyle it about ha
an hour then strain it out through
a sive as you do bear after tha
you may put tow quarts of wa
to a gallon to the same berys and
boyle it as before when it is strain
put to every gallon of liquor to p
of suger then let it boyle a quar
of an hour and keep it well scum
when it is cool put it in a vesse
and cost a peice of brown bread to
and spread it over with yest wh
it hath done working paper it
down and let stand a month
six weeks then bottel out it wi
keep a year very good

To make lemon ardent

take two pints of water to one pint of honey and a pound lofe suger let it boyle together a while keep it well scumed when ~~together a~~ ~~which~~ it is cold put it into a vesel & put to it three lemons & little handfull of sweet briar then tost a peice of brown bread & spread it with yest & put into it when it hath done working stop it close and let it stand six weeks then bottel it out it will keep a year very good

To keep the pill of oring
fresh and geen to use all
at any time

befor you cot your oringes gra
of all your pill til the white
apear then take a galipot and co
the bottom with suger then ~~take~~
~~gallipot~~ put in your pills and the
couer them close and thick with su
and when it is hard do not break it
as you use it and then couer it cl
againe

To make ginger bre

Take some treacle boyle it
scum it then take asmuch
flower as the treacle will
put to it what ginger you pl
and so wet good stif past
it till it is smoth then bo
it in a quick oven when it
baked put it into a pot of bo
water to set a glas upon it
dry it againe in the oven

To Make goosbery wine (wite

Take 12 pound of goosberys stamp them and put to them 8 pints of water let them stand and night then pres them out and put into the liquor 4 pound of suger and put it into a vesel and lay pyper one it for a day or to then stop it up close and let it stand a forthnight or 3 wicks brethen bottel it up it will be soon after be fit to drink and will keep a yeare very good you must gather your gosbery green pores them in a liar or canvis bigge you med not in furst bat 3 pound of suger

~~To Dry cheryes a very~~
way

~~Take~~

To make Jelly of pipins

take 2 dosen of pipins and 6 apl
John cot them in quarters as fas
you do them put them in coul
water then take them out of ye
and put them more water then in
Couer them ~~with them~~ and boyl
very fast when you think you
liquore is strong enuf to Jelli t
clear it out from the pipings a
set it in glasses to clear then ha
ready boyled 2 orang peels boyl
very tender and often shifted t
the bitternes is out then cut t
in long peices then take ye pi
liquor and to every pint tak
pound of double refined suger
set it on a quick fire & boule it u
scum it clear then put in the or
peel & when it begins to lock cl
then squees in ye juce of a lemon
& put in an ounce of double refin
suger beaten & sifted 2 or 3 grai
of ambergres if you plese boyle it
blettel but very fast til you see
Jelly

To make Red Marmaret of quinces

Take to every pound of suger 3 quarters of a pint of water and make it boyle and if your suger be not verey fine clarify it with the white of an ege then take out all the hard strings and pare your quinces quarter and core them take out all the heard strings and take to a pound of suger a pound or somewat more of quince then put ti into the suger and water and put the in peece of tiffeny and put into it then keep it byleing and as you stir them quarters about do not break them nor mash them till boyled almost enuf then mash it with back of a spoon very well and stir it often if it be not of a good couler you may put in it a spoonful of surrup of gilliflowers that is very good you may take some of the quarters when boyled red and tender and put in a glas or gallipot and when the surrup is thick cover it with it you may put them sower in halfes or whole takeing out at eye all the seed and hard

To make wine of damsons o a other plumes

take to every gallon of plumes a gallon of water make your watt boyle then pour it upon your plu and let it stand to days then cle it from the plume and put it i a uesel to every gallon of liquor it two pound of suger let it stan a month or six weeks then bott it out and put into it every bot a little peice of lofe sugar wido

To Make Reason wine

take 4 pound of reason of the s uery good and stone them and p them into a stone pot with 2 pou of suger and 3 lemons and the peel then take 4 gallons of spring wat and let it boyle half an hour the take your water and pour it hot to reson and so let it stand 2 days and then let it run through a jelly bag bottel it out & tye downe ye corks it stand 10 days or a fortnight befor drink it

A Jelly posset Mrs S K

take 3 points of cream and make it boyle with a lettel cynamon then beat 12 eggs very well and put to them half a pound of suger then straine them out into the bason or dish you ~~deign~~ desingne it to be in then put to the eggs one point of sack or mead then set it over same coals and keep it stirre till it be as hot as you can bear your finger in it then pour your milk in to it and set over a pot ~~of boyled~~ boyling water till it be as thick as a Jelly

To make a good butter ca

breake 16 eges into a peck of fine
flower one ounce of cloues and m
beat very fine one pound of cande
orange pill and lemon sliced one
pound of ~~suger 12 pound of~~. citron
and dates two pound of butter 4
pound of suger 12 pound pourraint
2 quart of cream ~~of~~ one quart o
yest a pint of sack mix all th
together and set it by a fire a
quarter of and hour to rise put
it into a hoop and bake it 2
hours or more

A Julip for one in a feau

Take a pinte of spring water an
make it reddy to boyle then pu
in to it on good handfull of dryed
roses and a lettel oyle of vitriol
dropped upon them when you see
of a good collour sweeten it w
loafe suger o suger candy

To make pufe Bisketts

Take half a pound of suger & a quarter of a pound of flower dryed in the ouen 7 eggs one white beate all there together and dropp them upon paper & searse some suger ouer there

For make wafers

Take a ~~pint~~ pint of fine. flower heaped and put to it ye yolk of 3 or 4 eggs a whites of one 2 spoonfull of orreng flower water make it like batter ~~with~~ with craam or a lettel better then raw milk sweeten it with fine suger beat and sefted put but a lettel at a time in your Irons

Too make cream wth eggs

Take a quart of Cream and boyle it wth mace and synamon and ta ye whites of 8 eggs and y^ll well wthen boyle it once up with ye Cream and so put it in to the dis

A Cold posset

A quarter of a pounte of sake a a pint of good Cream a lettel lemon shred small sweeten it to your taste beat it with a wiske as you doo other syl

pil ruffi tab

Mrs G E

~~Arereg~~ ~~Arenegit~~

To Make Goosberie wine

Take three pound of Goosberie and put to it a quart of cold water and let it stand two days then stran it and add to it one pond of suger

Mrs G.E

To make Churant wine

Take three pound of Churant well stragd and put to it a quart of water boyling hot and let it stand two days then stran it and add to it one pound of sugr

To Make appel Cream

Take a dozson of good piping pa
them and slice them from the Core
put some clarrat wine some fine
suger an a Race gener some lemo
cut small put it in a bell brace
skillet boyle all there to gether till
the pelf be soft then take a qua
of creme and boyle it well with
some nutmig sliced in it ~~rush~~
power it in to a dish and keepi
stireing till tis cold then mix th
appel and cream to gether as th
as you ould have it when you
send it in to tabel dust suge
on the top

How to make Iron Cakes

Take one Gallon of flowers one pound ~~of~~ and half of suger one pound & quarter of butter six Egs take half there whit out one peny worth of Cinnimone a quarter of a pint of Jack or rose water wet them with trea.

To make Cherry wine

take your Cherye & bruise them and pres them them in a hair bag then put to every gallon of Juce one ~~off~~ pound of suger take some small quantity of ye stones of Clear from ye stalks & Cherye put them into ye vesel it give ye wine a flavor and helps to keep it put ye wine ~~imedely~~ mediately into your vesel and after a day or to you may draw it of from ye lees & put in more seger a you think fit

To make Ginger bread

Take sumut treakle boyle y
it and scome it then take as
much flower as th treakle wi
well put to it what Genger yo
pleas and so well good stiff pa
work it till it is smooth the ba
it in a quick ouen when it is
backed put it into a pot of boy
ing ~~hot~~ water to seet a glas
upon it Just dry it agane in
y ouen

To make Ginger bread

Take a pound and a half of
treakle ~~to~~ half a gallon of fl
half a pound of suger half a pou
of butter you may melt your
butter and suger with your trea
when you boyle It to scome It
or rub It In which you plese

To make drop or naple biskets

To 6 eges and one pound of white
suger @ 3 spoonfull of rose water
and beat it altogether half an
hour then stir in a ~~pint~~ pound
or ~~sumthing better of fine flour~~
then drop them one tin plater
what bigness you plese you may
strow caraway seed in surme
if you plese

To Make Lemon brandy
or orange brandy

To a quart of brandy pu
three seuill orranges peals
pared very thin and Let the
steep In the brandy 12 hou
take half a point of spring
water an 2 ounces of double
refined suger and boil togeth
half an houre and when it
is cold mix it with the
brandy then bottle it up

Mrs w

To make elderbery wine

put two euery gallon of berry
a gallon of water and let It
stand by if fier A stueing tel
ye strans be prety well out then
stran it of an ad two if berys
half ye quantity of water an stue
It as before ye stran It of an
put two euery gallon of ~~leche~~ lecher
two pond of suger an boyld it
an oure after if suger Is In you
may boyld It befor you put ye
suger In A cume It

To Make a bisket

one pound and half of flour
one pound of butter one pound
of caraways 3 spoonful of
sack 3 spoonful of yest
6 spoonful of rose water

9 eggs you must set ye yest
and sack and rose water and
eggs an ye half pound of flour
a working an hourg or two b
ye butter and ye rest of ye flo
@ caraways must not be mixe
with It till Its reddy to go In
oven It Is a lettel better then an
hour a backing

Coson~~[illegible]~~ton

Harts Horn or Calfs foot Jely
the ~~beett~~ way

Take to half a pound of good
Hartshorn three quarts of fair
water let it boil very stondy
till above one quart be consum
if you cannot get hartshorn
one set of Calfs feet will make
more in quantity an~~the~~ taste
almost as well the Look with
care will be the same strain
this liquor and let it stand to
cool the stronger you make
your Jelly the more ingredients
you may use to make palata
when it is settled as it will be
the next day take of what is
clear of the hartshorn an of
the calf foot Jelly you must
take of the fat from the top as

well as leave the dros a the
bottom to this two quarts of
strong Jelly you may put
a pint of Canary beat up the
whites of five eggs to a froth
stir all together with sugar
to make it very sweet mix
it well an set it on the fire
and stir it till it melts an
curdles then put in the juice
of five large lemons an a
bit of the peel let this boil
up then pour it through your
Jelly bag an pass the first
quart or to over an over ag
a gain till tis perfectly fine

Artificial ~~Artificial~~ Asses Milk

Take 2 ounces of pearl Barly 2 ounces of harte horn
boyl them in two quarts of spring water till one
third be consumed then wash and bruise ten
shell snails and put in: and two ounce of
eringo root and let it boyl a lettel longer then strain
it off take six spoonfulls of this and one of milk put
it in a cup and set it in hot water till the medicine
be as warm as milk from the cow take it in the
morning ~~f~~ fasting and at four in the afternoon

To Make black caps the best way

Take a dison an a half of very larg ~~French~~ french pipins or golden Runnets cut them in half an lay them with the flat side con[illegible] the mazareen which must be larg lay them single across by each other as they can lie squeeze a large lemon into spoonfuls of orange flow[illegible] water and pour over them stired lemon peel very fin an shake between an grate double refine suger all over them put them into a quick oven an they are done in half an hour

To make fretters

taro three poynt of flower
put 12 eggs leue out half
the whits beat your eggs very
well a strein your flower
~~strew~~ In by degrees make it
thin with warme eall put
In sume nuttmig and mace
an cloues an a lettel salt
slice your apel pretty thin
a cut it so as not let any
core hole be in then fry
them In a great dele of fat

pancakes very good

Take a pint of thick cream
three spoonful of sack and
half a pint of flower six eg
but three whites one grate
nutmeg a quarter of a poun
of melted butter a very le
salt an some suger fry
these thin in a dry pan

To make Crust for tar
a quart of flower one poun
of Butter the yealks of three
eggs wet it with milk and wat
rub in some of the Butter in
the flower and vold in the re

Flannel

to make lettel plumca

take a quart of flower

half a pound of currants ~~half~~

quarter of a pound of but

a poynt of Creme 4 eggs

3 spoonfull of good yest on

nutmige and 6 ounces of

suger

To make Jocketet
puff ~~ttt~~ ttt

Take a pound of dubet refined
suger bet it an sift it very fine
then grat three oncees of
Jocketet an sift it wet with
~~whit~~ whits of eggs to a past
then beat it in a morter atell
wold then make it up in
potts it will ~~after~~ not requir
anery hot oven

To preserve Apricocks
peches or Cherrys ripe

to a pound of the furt take
three quarters of a poynt of
Brandy a pound of Pulvet
refine suger Just Boyle to
scum then put in your fur
and let it Boyle till the furt
looks clear

To presuere chirrys (111 111

Take 6 pound of chirrys and stone them an put them in stuepan let them boyle a great pace till ye lucker is all most boyld away then put in 2 pound of fiind suger an let it boyld a lettel longer then put in a poynt an halff of corrant juce an let it boyle till a thick Jely

you must pick your corrants an put them in a pot let them in kette of watter ouer ye fire til ye lucker will run from them

6

Hannah Hicks 1779

Ye ~~fund tabel is~~ ~~[illegible]~~
the fuft

A pretty sauce for woodcocks or any wite fowl

Take a quarter of a pint of claret an as much water some grated bread two or three heads Rocombole or shalot a lettle whole peper mace a sliced nutmig and salt let ytt is stew very well over the fire then heat it up with butter an pour it under the wite fowl which being under vosted will affere gravy to mix with this sauce

To Make a good forcedmeat
for any use

take a pound of veal an put
its weight in beefsuet a bit of
~~bacon~~ bacon shred all toge
ther beat it in a morter me
fine then season it with sweet
~~herb~~ herb peper salt clove
mace an nutmigs when
you roll it up to fry add the
yolks of two or three eggs to
bind it you may add oyster
or marrow on extraordinary
occasions

to picket Morreter Cherry

take the Cherys when
they are furst ripe an
pick out the ffrigs an put
them ffr to a Jare an put
~~them~~ to them some of the
best wine veneger you can
get befor you put your
veneger to your Cherys
you must put to a quart
o veneger a spoonfull of
salt an let ffr stand till
ffs ffr melted then ffran
ffr to your Cherry you must
ffran ffr threw a very fine
cloth.

to make plum Cake mrs

take 3 pound of Currants
a gaurt of flower a gaurt
of a pound of butter rub half
your butter in your flower
melt half in your milk then
you well it with nutmeg
mace alittle suger to eggs
whits an yolks an what yes
you think proper dry your
plums very well over fom
Coalls put them hot into
your flower before you
well it

To make puffs

Take a quart of flower and
a lettel salt well with
Milk in a stiff past then
fold in one pound of butter
make them in thin Cakes
Cut them Crost the top

To make ~~[illegible]~~ frickasy of (1
Rabits ~~or~~ chickens

Take your Rabits or chickens and brake the bones then take Lard mace peper and salt whit wine and strong brouth 2 Anchovis so put it in the pan and fry it till it be tender then thick it with butte and the yolks o 2 or 3 eges and whe it is in the dish lay sliced lemon & pickelee barbryes over it then serve it in

To peckle Tuckes pigeons or Rabbets

bone them season them with Mace nutmegs peper and salt boyl them in milk and a lettle water and make a pekle as you do for your veal

Sauce for boyled Chickens veale or Lamb

Take half a pint of Whitewine a Ladlefull of broth or anchoves 2 3 slices of Lemon let it stew toge then beat it up with a lettle fre butter and parsly boyled green and pour it over your meat in the time of the year you may add grapes or goosberries for your mutton and a handfull of Capers.

To Make Minced pyes

Take 1 pound of tounge 2 pound of eggs and 4 of suet. 3 pound of Currance and suger and spice as you plese and a lettle sack and veniger

and

how to picket neats tongus &c

take a handfull of bay salt and
2a handfull of other salt and a
handfull of saltpeter and a little
brown suger mixt and let it stand
a week or ten days and then boyle
up the brine and let it stand till
it is cold and then put it in a
pot with the tonges and let them
stand till you want them and
when the brine is hore at the top you
must boyle it up and let it stand till
it is cold before you put it to your
tongues and so they will keep half
a year to boyl when you please

To make minced pyes

take 1 pound of tongue 3 pound of
currance and 4 of suet suger and
salt and spice as you please and
and a lettel sack and. venigar

4) To pot meats tongues

boyle the tongues tender then pell them and put them in the pot with som peper nutmeg and mace and half a poind of water Couer it over with past and when it is baked power out all the liquer and fill it over then with melted butter before you boyle them salt them with salt pette 4 or 5 days and bay salt this way you may pot any ffowle or hare or rabit boiling then and not season them till you bake them or a goos or tureky

To make a ham

Take a ley of pork and cut it a ham then wash it a bout half a hour in good ueriger and then take half an ounce of mace made uery fine and mixt with salt a saltpeter and rub ye ham with and let it stand forthnight or 3 weeks then dry it as you do baken pennyworth of salt pete for 2 lary hams

To coller Ele

Take a Leang ele and splet it down the belly and take out the bone then strow peper @ salt Cloues @ mace time @ ~~pepe~~ iii sauery a lettle ~~sweet~~ Maryrom over it then roll it up uery tith in a strong

6)pese of cloath the whole bredth
of the ele put into fom water
with a quarter part beriger and
when it is boyled a quarter of an
hour take it out of the liquour
and when your ele is could take
it out of the cloath and put it
into that liquor a gaine which
must be could also you may put
in when boyled a lettle lemon
pell and a shelot or to

To make hogs pudings &y

Take a pach of grated whit
bread sifted put to it 7 pound of
beef suet choped very small @
6 pound of currance @ half ⅌
of sinamon half an ounce of mace
and half and ounce of nutmegs
and a few clones @ suger and salt
as you pease and a glas of sack and
8 eges and wet it with Cranne or
milk in batter or to rout as you
leas please

To make Puffpast

Take A gallon of ffine flower
And break in it sixe eggs take
one or to of ye whites and wet it
With cold water take to pound
of buter and cold it in foure or
sixe times dusting it over with
fflower bosuer roul it all one
way bake it in a quick oven

Too make a cracked pudin
Take one pony white loff
And slice it and put to it
Sum scalding hot milk e
Let it soke then put to it 6
or 7 eggs keep out half the
Whites put in a litell sugar
A buter yo dish and oun
Let it boyle

To make Gravy Sauce

take a skillet with sum water and put in it sume lean pord of meat sume whole pepper and sum winter savory pot marjorum and sum time a little horsradish an onion or to a little salt so let it stew a good while then put in a anchouis or to when dissolved strain it out then put to the grave sum Clarret a spoonfull or to of vinegar a little spice & squeas in a little Juce of lemon thick it up with burnt butter

White Broth & B

Boyle other a hinkel of veal or four Calfs foot in a gallon of water till the straught be boyled out then strain it of lay a pint of beten otmell in water all night in the morning strain out the white liquor and thick the broth with it then put in Currans & Raysons and if you desire them boyle them with a little mace when you dish it up add 4 ~~[illegible]~~ eggs whites & all a pint of Cream a little sack sugar as you luk it

To Collor a brist of mutton to Eat
hot Cutt out all the bones and rub
the yolk of an ogg rowd the bones
rowd then take sum ollargorn
winter sandey and Chop verry small
and mix with sumd salt popper
and nutmeg stroo thest on the
Collor then rowld it up as you doo
other Collors and boyld till it bee
tender the sard is to Mutons
to onions sumd Clarrat a little
popper boyled to gather then
straynd of and beat up thick with
butter Cut yourd Collor in round
slices a pourd yo sard upon it.

To keep sparrowgrass all yo year
sparboyld it a little while it is
Could lay it in a pot but not
full then fill it up with Clarified
Butter when it is Could set it
under ground

To make Rould pancakes
Take to a peck of flower 2 lb of
Butter & a lb of hogs Lard & put
in it 8 Eggs & a handfull of salt
You must warme youre milk too
Wet it with but not let it boyle
You may melt sum of youre butter
in yo milk & rub yo Rest in yo.

A Could hearth flower

Rost a turkey and let him bee
rould then mince yo whites of him.
Small ith anchouies & oysters so
Draw it outt in yo dish in flowers
lay it round with all sorts of
Pickels & it is prepare for yo midle
of yo table. you may mak it of veal
or any other meat as Chickens or
Rabits

To make a Haslet of A
Young Caulos Ball

Take ye ball of a young calf
& cut it in pieces as you do hog
meat for a haslet & was it
well then take a piece of fat
young pork & cut it in pieces
& split a piece of on & a piece
of another & put betwixt every
piece sum sage leaves & if you
can get ye call of a young calf put
it over it ye will keep it ye meister
when it is roasted lay it in ye dish
like another haslet & season
it with apple sauce & mustard
if your pork be powdered it is
best so you may make
this at any time

To put up frinch beans to keep
all yf yeare boyle
geather your beans not to ould
and string them then lay a lare
of beens and a laire of fast fo do
till your pot be full then lay
close with fomthings to keep
them together and couer the
pot well I think it may be well
to lay them a water a day be
you boyle them thay are proper
to eat alone or to lay with
rost chicker or boled motten
boyle them in fresh water

how to fry stakes

Cut your stakes very thin an some
fom peper an salt and time fried
very small

A Rice Pudding

Boyle yo Rice very tender then put to it ½ a lb of Currants one ounce of candied orrange or lemon pool sliced a glass of sack three penneworth of cloves mace and nutmeg 14 Eggs ½ a pint of cream A little grated bread to or three spoonfulls of flower half a lb of sugar then boyle it in a cloth well ffloured you may make a almond pudding yo same way Blanching yo almonds & then beat them well in a stone morter w th Rose water a marow pudding yd same way only ad ½ a lb of marow and salt and a white loaf grated

an and

A farce for green gesse or boyled Chicken or lamb

Take butter and melt it thick then take french sorrel and stamp it and straine ye Joyce into ye butter till it be green and put in som suger in time ~~of your~~ gosberye scalded or grapes and lay your rost gose or boyled meat one sipets of white bread that must be scalded in the ~~butter~~ lugu then layed in the dish and put the sauce one it if best to boyle your Chicken in melk and water garnish your dish with some of your gasberys and barberyes & grene parsly

it is also very good to boyle Cotti flowers or white cabidg in milk and water

To make lettel pyes of the kidnies of a loyne of veale to fry

take kidnies ~~of a loyne~~ with the fat on and mince it small then put som Currants to it and som suger and spice and som salt as you think fit then make them in littel flat pyes with with puf past to fry but not to thick it is best to make ye butterboyle that you do fry any such things with for then the salt will ly at the bottom and if you do not it is apt to discoler it

A sauce for a duck

take half a pinte of claret and put in it 2 or 3 anchouis one onyon or shelot stew them well together then strane it out and put a peice of butter to it a some of the duck grauy

---

Sauce for A rost goose

take a peice of brown bread toste it very brown and hard then soke it well in good winegar and put it in the gooses belly and some sage with it and so rost it when rosted take it out and make it very small then melt some butter and mix it well with the butter so pour it in the dish and lay the goose upon it

Sauce for rost veal

take time and hard eges and shred them very small then put it into melted butter so put it in ye dish with your meat

Sauce for boyled veal

take french sorrel and strip it from the stalks and put crumbs of bread to it and stamt it very well till it be all as one then put it in sausers

Sauce for venison o hare

take grated white bread and boyle it in water and put in a great deal of cynamon made very fine boyle it very well and put in some ale a good peice of butter and suger as you pleas

Sauce for a rost pige

take some sage and parsly and shre
very small and put to it some grat
white bread and a littel veniger and
make it up into a ball with some
butter and put it ~~out~~ the pigs bebly
to rost when he is rosted take it out
and put it to some melted butter
and some gravy of the pig so serve
it in — — — — —

Sauce for a duck

take onyons and boyle them well
in water then take them out and
mash them with the back of a spo
and put some butter in it then
put it in the dish or in a plate
or you may boyle the liver and
parsly and chop it very smal and
put it to melted butter so serve it
in the dish if you please or you
may make gravy of the giblets and
that in the pan thick it up with
butter

Sauce for a turkey partrig or feasant

take grated bread and boyle in water with a lettel whole peper an onyon and some salt put away the onyon an put in a peace of good butter

To boyle a trout

take him new out of the water and cleans him very well then boyle him in water with a lettel venegar and salt and a lettel spearmint time and parsly and when boyled if if you souse him take him out of of the liquor till it be could then put it in the liquer again besure let it be covered with liquer so you may souse a trench or carp

how to make scouce in drink
for scouce

boyl sume ~~bran~~ bran in water
a nuf for to make

To powder neats tongues in 24 hour
enuf to dry

take a pewter dish or stewpan fill
it with boy salt and set in the ouen
or ouer a chafing dish of coles and
make and make it very hot then
take your toungs and with your pen
knife make a whole at the wyderside
of the tongues where it is thickest
and put in a peice of petter salt as
big as your finger then rap your
tounges in the hot salt and so couer
it up very close and in 24 hours
you may hang it up to dry

To pot a bullocks harts

Take a young larg bullocks heart cat awy all deaf cars pipes and strings then cut it in thinn slices and lay a layn of that in the pot then a lay of good beef suet cut thin as the heart and strew between euery peice peper and salt cloues and mace and mutinig season it well when the pot is ful put one it a bunch of sweet herbs and a pint of water and half a pint of uenigar couer it ouer with past when it is baked pour out the liquor and when it is cold fill it up with melted butter

To make gravy sauce

take a skillet with some water and put in it some lean peices of meat some ~~rolle~~ whole pepper and some winter savory pot marjoram a some time a lettle horseradish a onyone or 2 a lettel salt so let it stew a good while then put in a anchouis or 2 when disolved ~~strain~~ strain it then put to the gravy sorre claret a spoonful or to of vesigar a lettel spice beat squeese in a lettle juce of lemon thick it up with berrit butter

to keep sparrow ~~grass~~ allys

parboyle it a year a lettle and when it is cold lay it in a pot but not full then fill it up with clayfied butter and when it is cold set it under ground

To pot a bullocks harts

take a young lard bullocks hearts cut away all deaf ears pipes skins and strings then cut it in thin slices and lay a lay of that in the pot that a lay of good beef suet cut thin as ye heart and strew between euery peice peper and salt cloues and mace and nut meg season it well when the pot is ful put one it a bundle of sweet herbs and a pint of water and half a pint of uenigar couer it ouer with past when it is baked pour out the liquor and when it is baked pour out the liquor and when it is cold fill it up with melted butter

How to make hogpodings

~~of take~~ a gallon of bread & sifted put to it to pound of suet made very f and 2 pound of currants half a pound of suger a few clouets a lettel maces a lettle salt wetit with warme milk

a cold hash

rost a turkey and let him be
could then mince the white of
him small with anchouis and
oysters so draw it out in your di
in flowers ~~long~~ lay it rown with
all sorts of pickles and it is proper
for the midle of the table you may
make it of veal or any other ~~wh~~
white meate as chicken or rabits

A Quaking pudding

Beat 12 eges with a lettel
suger and salt put them to 3
pint of cream 3 spoonfuls of flour
then put it in a cloath well flou
and then in a boyling pot for an
hour an this a quaking pudding
stick it well with blanched almo
and beat some butter thick and po
over @ it is a hedghog pudding

To stop a leg of pork ye way

take of parsley and sorrel a good parsel then take lettel spinage and simony of eatch a like quantity bytmost parsly and sorrel then cut it indiferent small and mix it well together then make holes with a case knife in the great end of the leg and stop it mostly in the lean then pin it up in a cloth and boyle it 4 hours then pill of the sword and strew on some beat peper

To make a dish of any broken meat

Take your broken meat and cot it small and thin then take some water whole peper and oyeon and some claret and stew it together then put in your ~~water~~ meat and a peace of butter when it is hot you may put in anchouis if you please

To Make crackwaike

Take a gallon of flower and break in it eges and put in a quarter of an ounce of mace made small wet it with cold water when rowle in 4 pound of butter then rowle out your crackwaike and put them into boyling water with a little milk when they swim take them out and lay abrod to dry when dry lay them upon paus bake them in a quick oven

Frenech Bread

Break 3 eges into 2 pound of flower half a pint of yest a lettle salt wet it with warm milk and water set it a quarter of an how t ye fire to rise make it in rolf bake indefrant quick

To coller pig or veale

Bone your meat and season it with mace peper salt and a lettle ~~nutmegs~~ ~~put~~ sweet margorom time and sage roll it up like brawn boyle it in water make a pickle with ~~two~~ parts veinegr one part water whole spice let you pickle boyle then put in your coller with a lettle salt

To stew a hare or neck of mutton or rump of beef

Stuf the mutton or beef with sweet heard peper mace and nutmeg. put these in a pot with a pint of water 2 anchouis a quart of clarret a lettel whole spice couer it close with past let your mutton stew 2 hours & your beef 5, serue it up with tost and garlig to the hare put no tost but butter and anchouis

To pickle parslan

Take the teder stalks and lay th
them in water and salt to days the
take them out and put them into
the sharpest wine uenuger you can
get you may pickel bromeor elder
buds ye same way

To pickle quinces

Take small beare with doubel the
quantity of water and as much salt
as will mack a gentele brinde then
put in the quinces and once a mond
in hot water change your pickel but put
in no salt after ye first time so
you may keep barberyes

To pickle gilliflowers or barberyes

Take half a pound of suger and as much
salt max them then lay a laine of
flower and alain of sult and half
a pint of clarat to it and keep it in
a close place

To Make a west-farly ham

Take a hind lag of a hog and wash it with wine veniger every where ye take a peny worth of salt petter and a good handfull of white salt and mixt your salt petter and white salt together and rub it every where you must let ye leg ly as flat as you can so that ye brind doth not run away you must let it ly a day before your turn it and then keep it turned once a day you must take to mutnige and as many cloves ~~and~~ much as contains to your mutniges and it may ly three wicks if it be forsty ~~if not~~ a fortnight will be long enuf

mp To Coller a hog chebe

you must boyle the chebe till the bones will come out and then strew some peper an salt on the chebe and then role it up for a coller and boyle some water an a hand full of chisel an when it is cold put the coller in it and so keep it for your use you must put sume salt in the water alisel.

— — — — — — —

~~To pecell~~

To make mutton seps

take a neck of mutton and cut it in
stack and take out ye bones and
set them with sumthinge then
dept them in aggs and greated
with bread then strew some pep
and salt and time @ winter savey
and pep'a pece of white papper
in butter to bryte them a pon

~~Take~~ To make a Collero of beef

Take the nauel peiee of beefe
and bone it and put it in a brine
made with bay salt so strong as to
bere an eygs the beeads of a 3 pence
a boulk the ~~water~~ brene lett it stand
so 5 days take 2 ounces of sallt peter
an 2 of peter salt rub half of it
upone ye beefe when you bone
it and ye rest of it with a lettel
white salt sume peper a nutmeg
greated some sweet margrome
parsley a lettel time shreed
small rub it one the beef when
you take it out of the brine then
rold it u hard in a cloath bind
it with. ffilliting bake it in
half brine and half water when
its bakeed enuf the filliting must

be dron herder which all ways
grows loos in baking keep the
things you bak it in couered

To make almond puding
Take half a pound of almond
blacuch them half a pound of
nabels bisqets and great itis and soke
y crust in a lettel milk then take
ta your almons and beat them
in a morter puting in now and
then a lettel rose water to keep
y^m from oyling y^n take half a
pound or more of ~~the~~ marron
of beaf suet shreed small and
mix it all together then beat ye
yolks of twelue egg and wet it
with creme put in half a pound
of white suger to sweten it

To make chese cakes

take chese cord made of new
milk and presse it very well
frome yt whey then rubb it
thrught a harie sive with some
fresh buter and put to every ℔
of cord 8 eggs leve out half ye
whites and season it with cloves
maces nutmigs and cinnimon
and suger and a lettel rose
water and mett some buter
and put in stir it very well

To make ginger bread

To quort of flower take half
a pond of correander seed beet it
wid sift it one ounce of genger
bet it and seft it mix it all in
ye flower some candy orring pell
and sit an mixt all to gether wee
with treebet and eat to a stif past
[redacted]ole them in to lettel cakes
bake them set on a skillom of
water make it boyle an as soon
as they be backed gest put them
in to the skillot of water an take
out agane

To Make sagegise

take 4 pound of meate as much fate ~~above~~ leine and put some peper and salt and sage as you thinke fit and wet it three eags

How to make sace for Turkey

Sugart sum bread take sum hole peper a lettel salt a lettel gogon boyl it thickesh put a lettel peice of butter boyl a lettel pece of raw belf in it

To make puffpast Cracknals

Take one gallon of flower 2 poun
of butter and ye yelks of 10 eges
one spoonfull of yestt a lettel rose
water bett it very well together
with some cloues an mace one
sponefull of brandy or to of Claret
and wett it with milk or water
then role your butter as yu puffpast
then block them and boyl them
one by one take them up in ye
as soon as thay rise up put them
into cold water a handing them
take them out and wete them
upon there brimer and set ym
in a quick oven

How to make Anchouies
Sage for fish

Take half a pint of water
and a strig ~~of~~ or of winter sauory
a lettel bit of Joyon a lettel
bitt of lemon pill a few cornes
of peper a lettel all spice not
beaten four anchouies A lettel
raw meat boyl it a prauty
while then take it of & let
stand till it be cold then put
it into your Jaspan and strain
sum flower on your butter and
set it one a few cols & make
it boyle ~~then take sum~~ If
you plese coller it with
claret an put a few pickel
oysters

To Pecket Concumbers

Tack ye concumbers and rub them with a cloth lay them a sohe In cold veneger one night then boyle some peper and mace In your pecket so keep It boyed @ put up apon them every day till you think thay are green amut

To make a rice puden

Take A quarter of a pound of rice a quarter of a pound of butter three ounces of suger two eggs sum nutmig nett a peece of mace with an egg to put under It you must boyle your rice In a poynt of new milk till Its prety thick the rice must be grune

To make hogpoding

take three ~~quarts~~ poynt of flower one pound of Corrance three quarter of a pound of suger three quarters of a pound suiet ten eggs make it very thin with good milk

To make hogpoding

take three poynts of grated white bread sefted one pound of Corrance three quarters of a pound of suger three quarter of a pound of suiet ten eggs put in spices as you plese a lettel rose water and wine make it very thin with very good milk

A green pease soup without
Meat

Take your pease & in shelling
separate the young from ye old
then boil ye old ones soft enough
to strain through a cullender then
put the liquor & what you strain
through together with the young
pease whole add some whole pep
er two or three blades of mace
& some cloves when the last
pease are near enough take some
spinnage a lettle mint & a lettle
green onion not shred to small a
lettle faggot of thyme an sweet
marjoram put these into a lettle
sauce pan with near a pound of
butter & as they boil up shake in
some flower to boyl with it
then put a loaf of french bread
into the broth to boil mingle the
broth & herbs together when you
have season it to your tast for
salt add some small white toast
neatly cut an the young pease

To make poor ~~knights~~ Knights

Take a quart of creme put
in it 4 eggs well beten as
you do for cerstard put a
lettel nutmeg in it then
cut some whitbread in
slices an sock it in milk
an flour then take the bread
out and fry it in butter as
brown as you do friters then
melt some butter with wine
as you do for bread pudeing
it is very well for a side dish

To broil pigeons whole

Cut off the wings an neck close
leaue the skin at the neck to tie
close then haue some grated
bread two pigeons liuers one an
chowy a quarter of a pound of
butter half a nutmeg grated a
lettle peper an salt a uery lette
thyme an sweet marjoram
shred mix all together put a
piece as big as a walnut into
each pigon an up there rump
an necks steew a lettle pep
er, salt an nutmig on the
out side broil them on auery
slow charcoal fire on the harth
bast an turn them uery often
sauce is melted butter or
rich grauy if yo like higher
tasted

To Make fetters

Take 12 eggs leue out half the whites beat them very well with three poynts of flower an some warme ale it must be beat a good white then made verythin with more warme ~~water~~ ale slice your apel thin but free from the core as you can thay must be fried in a grate deale of fat or thay will not be light

To Make veal Cutlets

Cut as many slices of a leg
of veal as will make a hand
some dish beat them with yo
rolling-pin lay them singly
in a larg dish an grate nutmeg
all ouer them an strew them
with salt lard some with bacon
and pour the yolks of three eggs
well beaten ouer all make them a
all moist with the eggs and fry
them of a fine coler in clarifyed
butter put fresh frying to every
pan full when thay are all
nicely fryed put some gravy
into the pan an the Juice of a
lemmon with butter an flour let
em shook ouer ye cutlets garnish
your dish with bits of bacon
fryed an forcemeat balls

To make Scoth collups

Cut some uele in very thin
stack an fry it in butter
till it be of a good brown
coller stiw some time an
a lettel mace an [illegible]
it an [illegible] shoues a lettel chickup
a

To Make dutch Beef
a very good way

Take eight pound of buttock
beef without bone rub it all
over with six ounces of coarse sugar
let it stand to days then wipe
it a lettle then take six ounces of
saltpetre beaten a pint of petre salt
and a pint of white salt rub it
well in and let it stand three
weeks rubing an turning it
every day then sew it up in a
cloth and hang it up in your 68
chimney to dry turn it upside
down every day that the brine
do not settle bril it in pumpinnes

To hash a Calfs Head

Boil your calf head till the meat is near enough for eating take it up an cut it in slices then take half a pint of whitewine & three quarters of a pint of good grauy or strong broght put to this a lettle mack a small onion stuck with clones two Anchovis half a nutmig an boil this up in the liquor a quarter of an hour then strain it and let it boil up agane when it does so throw in the meat with a lettle salt to your tast and some lemonpeel shred fine let it sten a lettle an in you plese add sweet bread make forst meat balls of veal mix the brains with ye yolks of eggs an fry them to lay for garnish when the head is ready to be sent in shake in a bit of

butter

C
pl

D
ru
lie
an
an
Qu
n
th
an
bea
a p
th
of
th
tis
th
stor
ne
of
fir
an
n
wi
dor
wi

The Best way to pot Beef
which is as good as venison

Take a peece of lean buttock beef
rub it over with saltpetre let it
lie one night then take it out
an salt it very well with white
an bay salt put it into a pot.
just fet for it cover it with
water and let it lie four days
then wipe it well with a cloth
an rub it with peper finely
beaten put it down close into
a pot without any liquor cover
the pot close with past and let
it bake ~~with~~ six hours at lest
then take it out and when
tis cold pick it clean from the
skins an strings beat it in a
stone morter very fine then season
it with nutmeg cloves an mace
finely beaten to your taste
and pour in melted butter
which you may worke up
with it like a past put it close
down in your pots an cover it
with clarified butter

To fry oysters for garnish for fish or flash

wash them In there own liqur and dry them very well then take some yolks of eggs beat up with spice & salt finely beat and flower to make It thick enough to hang on the oysters fry them quick In clarified Beefsuet

bi
eg
sa
fi
te
fi
pu
to
fe
ap
on
tim
n-
to
Re
or
gr

Madm

To
pecket cowcombers

boyl some ~~with~~ wineuen
eger a lettel mace a lettel
salt a few cloues some
hole peper lett It boyle a
lettel while when you
haue wripe your cowcombe
put them In ye pot you Intem
to keep them In with a lette
fennel bettween to keep them
apart power your weneger
one them boyling ye first
time It must not boyl after
ward but It must be heted
to ~~or~~ three ~~time~~ a day and
kept stopped with a cloth to
or three days with make
green enuf

To picket ~~walnuts~~ walnuts

Take your walnuts put them in salt and water nine days changs them each day stir them twice a day wipe them with a cloth wash them in vineger and put a layer of wallnuts a handfull of mustard seed a lettel garlick a clove or to cover them with vineger and keep them for yse

you must let the veneger be put up boyling hot one the walnuts

to remove a plurisy or any other pain in ye side or stomach

take of aliconpane roots sweet anny seed and ligarish of each one ounce powder all these and put to them 3 quarters of a pound of good hony stir it well together, and take of it the quantity of a nutmeg first in the morning and last at night it should be virgins hony if you can get it

---

ffor a Coffe R E

Tak Rosmary and and make it in to a fine power and then put it to as much good hony as will make it liche an electuary and then boyle it a lettle when it begens to be thick it is enef and then put it in a gally pot and take often of it

2 A salue for womens brest

Take sop butter beswax honey Linse oyle ~~[illegible]~~ a~~n~~ brandy of each a like quantity and mix it well together you must let it boyle till it be a salue then take it of the fire keep it stired till it is cold

A back sture by mr weller

Take 3 quarters of a pint of fallet oyle half a pound of red lead one ~~ounce~~ ounce of bory grese and one of deary suet put them all together and boyle them till it be browne then put in on ounce of beswax and boyle it a lettle then put in a peace of fresh grese and when it is enuf rub a lettle lard on a pewter dish @ powerit in if on a bord as well then grese your hands and work it together and make it up in roulls as you pleas

A black blue goodwife peen

Take one point and a quarter of
fallet oyle and half a pound of read
lead boyle it together till it be black
then cut in half a pound of beswax
stir them till disolved then put it
up for your use

For a loosnoss

Take simmon beat it & sift it
And take lofe sugor and beat it mix
yo sugor and simmon mixed lofe
water untill it be thick and so take
it

A present remedy for yo Gripes
Take a quarter of a pint of milk &
As much water a little simmon
And swoeton it with lofe sugor
And drink it up

4 To make Elixer ~~flu~~ salutis or
The purring Cordiall

Take of Alicompane roots and
liquorish slice them fenna Coriand
seed lignuita ~~pow~~ powdered of each
two ounce Cochinul in powdered two
drams Raison of the son stoned one
pound put all these in a glas
that holds a gallon and put to
them 3 pints of the finales Agu
uita stop the Bottel close & let
it stand 5 dayes shaking it every
day 3 or 4 times then strain it
out and put it in a bottel and
sop it close and it will keep good 4
or 5

For the bleeding of ye nose
Take liuerwort and byle it in
bear and seeten it with suger
and drink of it often

a receipt of stone horse dung water (5)

Take 4 or 6 pounds of stone horse dung and 2 ounces of ~~flour~~ liquorish and of anised bruse them and steep them in a quart of whit wine with half a ounce of methredate if it be leef of wine ~~put~~ it is as good but for one quart of wine put to of lees you must let it steep 48 howers ~~then~~ then take your horse dung as new as you can and every still of dung put in fum wine and part of what stept in t you may put the dung and wine ~~in~~ together in a crock if you please this is very good for plurysy or any stiches is ~~by~~ caused by wine

6) A Receipt for a consumption
the rickets or green sickness

Take a pint of malligo a pint
Rear rose water half a pound
fine poder suger put all these
a bottel and shake them together
and drink a wine glas of it every
morning and fast at ~~night~~ after
it one hourse this is also good for
cofte

To Make an excelent pow
good against fitsy

Take the roots of singel piony
and dry it @ beat or great and
take as much as will ly on a
6pence every morning at the
full and chang of the more or as
there is occasion you may take it
in a spoonfull of convenient liquor
or beare if for a child give les quan
in any spoonnet or any sack wray tity

for the green Jaudes

Take 2 pounds of nailes and steep them 6 dayes in a quart of whit vinegar sturing it once a day then strain it and take 6 spoonfully every morning fasting you may purge before it with the biter draught that followeth

The bitter purging draft

take of cardus centary camamoial flower of each as much you can hold between your 2 fingers and thumb gention roots 20 grains fennel one drame boyle these in half a pint of water till it be a quarter and take it in the morning fasting and you may go a bout keeping warm after it and drinking some thing warm when it workes if taking for the green iaudes then add to it

8) mother wort and muig wort

For a Lofnes

Take a pint of milk warm from the cow and take a quarter of an (3) of cinimon cut in small peeces and put into the milk and make it boyle quick then put ~~water then~~ in as ~~boyleth~~ boyleth a pint of ironmine water then make it boyle again then put in a pint of reed rose water as you put in the other then take a quarter of a pound of lofe suger beaten small and put in to the milke and water and make boyle again and when could put it in a bottel and drink a quarter of a pint of it a lettle warm at any time as longe as you fine occation

An ogntement good for a burn

Take of alcohol and bramble leaves and the midle rine of elm of eatch 2 handfuls lay ye rine in water 2 howers 2 ℔ of new sheeps dung shread these all and boyle them in 2 pound of fresh butter you must boyle it in a bras skillet till the verty of the earbs be oute it must not boyle to hard fast and stired it often then it must be use cold and often it will both take oute ye fire and heat

when you use this ountment you must spread a plaster of black flue and spread it over with this ountment and apply it could

A water by Madam West

For a fore Leg

Take read Ladg planton alho of eatch on handfull boill it in two quarts of water till to one then strain it out & put one ℥ of roud allom beat to powder to it and two peniworth of campher and so wash the leg with it as hot as you can bear it ~~pill ruffi~~ taken somtimes from 20 grains to 30 grains all to constitute

Pill Ruffi

Docter wood

Take of fine allous two ounces of choice myrrh on ounce of Safran half an ounce with the Surrup of wormwood make a mas they help disgestions and good in fumes strayg ye head and strangthen the brest and stomock and clens then & force the (ourges)

dos half a drame or a drame may be taken at any time

To make bulls ointment

Take 3 quarters of a pound of the youngest shoots of bies half a pound of wormewood half a pound read sage half a pound rue a quarter of a pound of Cammomiall shreed them very fine then take 3 pound of sheeps suett not from the sheep shreed it very fine then stamp it in a stone morter with the heards untill it be all one then work with your hand till it be well mixed together then put it in a earthen pot or crock for the space of 8 days stop it close with paper and leather then boyle it till perfet green then strain out then put into it a wine quart of oyle olife then boyle it a gain till it hath don bubling and then

13) it is enuft then put in to ij
ounces of oyle of Speake this
ointment is good for the ague in
any parts of the body it is good for
the ston to anint the back and
loyns it is good for the goute the
oyintmets to be bathed in by a hot
fire till it be dryed in where the
pain lyeth

To make ye leaden plaster
Take 2 pound and on ounce of the
best fallet oyle one pound of read
lead and and one pound of white
lead and let them be made into
fine power then take 12 ℥ of cassel
fore and corporate all these together
in a bras pot very well till the
for cometh upwords then put it
upon a small fire of coales continu
ing the fire the space of one hour

and a half fill sturing it with
your ball of lom on a stick and
then make your fire som what
liger untill the readness b turned
o a gray culler but you must not
leave sturing of it till it be turned
into the culler of oyle somwhat
darker then dra som of it one a
wooden board and if it cleave not to
the board then it is enuf it will keep
20 ~~year~~ year the older yt better you
may put it in gully pots som will
incorporat the things in a glased
pipkin before boyled — — —
the vertues of this plaster being
laid to the stomock it prouketh
an appite taketh away and greife
of the stamok being laid to the belly
d if a preset remady a gainst the
colick layed to the rains it is good
for yt bloody flux the @ the weak nes
of the back it healpeth all swelling

15) and bruses and taketh away
aches breaketh fellous pashes in poste
healeth them it draweth them with
out breaking ye skin and being apl
to ye fourdament it healeth any
distemper growing theire it cureth
the ~~k~~ king euell being taking in
time its is good for ruins in ye eyes
for a gengren or ~~old~~ vlcer in the
throt. Mad Pollill

A partorall drink:
Take Chickgrass roots one handfull
of 3 leaus sowill one handfull of
barly half one ounce of liquorish &
Quartor of one ounce of raisons of
ye sun stoned one ounce and half
Boyle it in 3 pints of water to a
Quart let it stand to gether till
It is cold then steam it and drink
A draught 3 or 4 times a day

A diet drink for a weake
Child

Take tamaras harts towngs leaue
scabus liuerwort and the rinds
of ash and gry of eatch one smal
handfull and half an ounce of mai
haire and half an ounce of rubub den
and half an ounce of gingglas and
a handful of sinecle and as much
bittony take of the outer rinds
from the rinds boyle all these in
2 gallon an a half of good barly
molt wort and take

For a red seeling eye

Take the whit of eye and beat
with some rouch allom till it
come to a card them wet rags
and lay ouer the eye night and
day and as thy dry wet them
againe in the same water mrsg

for a rhume in ye eyes

Take an ege and rost him very hard then peel him and cut him a funder and take out the yolk and fill it up with coming seed then lay it to the nap of the neck as hot as you can and it will draw back a rhume

a present medison for the graill

take one thimbleful of ~~gunpow~~ gunpowder and make it small and put it in 3 or 4 spoonfulls of white wine or beer and drink it

an approved medison for the rikuft

take 3 night 3 corns of mastik last going to bed then rest a week then take it againe

ffor the grauill of the kitneys

take a gallon of milk and torn it
with white wine and make a lear
posset dirid then put in a hand
full of marsh mallow roots well
clened from rine and dirt and one
handful of bouewort roots a penniwor th
of feniel seed and as much dill seed
and boyle it halff away then drink
of it 3 times a day a lettel warme
and put in th yolk of a new lay
ed ege every time in it well beaten

for sore eyes m c

Take one ounce of may butter aquar
of one ounce of camfire slise it fine to
into the butter then worche them
one a fine board till it is an oyntme nt
take half an ounce of tatty prepared
and it must be all worked to gether
if it be to stift put to it a lettel eye
bright water and so keep it for your
use that is you must take a lettel
one your fingers and stricke it
down your eyes at night lying

down that it may worke to
your eyes and in the day time
if need requir if it be to dry wi
keeping put to it rose water

For green sickness Mad Rec

Take Eli compane root to spoonfull
of steel to spoonfull of saffron 12
pennyworth to ounce of leuckarish
and one ounce of aniseed and
half an ounce of turmerick mix
them with surrup of gillyflowers

for short windynes with
A Cold

take a querter of an ounce
of liuckarish brues it with
a presell an poll it in strange
then boyld it in three poynts
of water till a poynt be
boild away then take a
quarter of a poynt of liker
an a quarter of a poynt of
milk as warm as milk is
from ye cow in ye morning
an at night

A Salue for a burne of ~~Gout~~ scold

Take one ounce frankinsence an
on of beeswax & one of mutt
suet melt all these together
then stir in a peice of Crock. but
then dipt rags in it and lay them
to the burne of scold one day on
side the next day ~~turne~~ turn it

for the stone collick
or gauell

take venice sope made in to
pills six in ye morning and six
at night in a lettel beare

An oyntment of cloves wond worth
or all heal

take of the herbs 4 ounces and
of barrows grass as much sweet oliue
8 ounces stampt the herbs and boyle
them in oyle and lard till it be
green then strain out the hearbs
and put in 3 ounces of beeswax and
2 of turpentine then boyle them to
gether a lettel and put it up for
your use, this is good for any green
wound in a wonderfull manner it is good
to dip tainits or lint in for any sore

A spetial remedy for a sore mouth
or canker in the mouth ET

Take herbs grace red sage 5 leaues
brambles hony sockls leaues Ivy
leaues that grow at the roots of a
whits thorn of each a small hand
ful chop them then boyle them
in a point of wine veniger till
half be boyled away then straine
it out and put to it a spoonfull of
hony ~~good~~ and a peice of roch allom
and boyle it a lettel it will keep good
a yeare

To make an oyntment for a straine

Take egrimony sweetmargrom courmary lauender & bays St Johnwort atheal planton & ragweed fethier camomiall mallows wormwood foy alicomepane root of each one hanfull ~~shred~~ and bonewort root one hanfull shred very small and boyle all these for to pound of ~~butter or~~ lard gently ~~a while~~ while then set it by for 2 days then boyle it one hour or more then stran it out in a gallipot for your use

A water for sore nepples

take some burrish and beat prty small & lay a steep in spring water so wash your nepets with it as hot as you can bear it then lay some wine leuese upon your nepets you must keep washing them pretty often

D
a
fl
the
prep
lou
it b
be
you
one
you
it m
in
be t
rose

A eye ointment

Take one ounce of may butter
a quarter of an ounce of Camfire
slice it fine in to the butter
then take half one ounce of tutty
prepered and work them one a fine
lourd till it is ane ointment if
it be to stif put to it a lettel eye
bright water one so keep it for
yours vse. you must take a lettel
one your finger an strich it down
your eyes at night ly down that
it my work in to your eyes and
in ye day time if need requir if it
be to dry with keeping put some
rose water to it to keep it mist(m

Pal
of
Ja
on
foo
the
the
po
poc
thon
the

To make a plaster to cure any old or new strains upon any part of the Body ==

take 2 ounces of Burgony pitch one ounce of soft sealingwax and four spoonfulls of brandy & putt those things into a pipkin and molt them very softly and then take a peice of a new white Lamskin and pock the flesh side with a nife and then spread a plaster according to the bignes of the place

A good milk water

Take one pound of carduus half a pound of wormwood Spearment balm shred a lettle put them in an ordinary still with a gallon of new milk an distil it of leisurely tis good in any thirst

A nother milk water

Carduus an wormwood of each one handfull Spearment two handfull pick and cut the heads an pour upon them a pint of sack let them stand stand all night an next day put them into a cold still with a gallon of new milk dray of white it runs good

To Cray an egue

take penny worth of costick an put
In ye leather you must haue two
peaces of leather cut ye bigines of
a half crowne there must be a letter
hole abought ye bigines of a pea and
there you must put ye stuf In an
bine on were ye esue Is two be let
Itly 3 or 4 hours then lay on a plaister
of melilot and change ye plaister
euery day till there comes out a
core then put In a pea & lay on
Ille skin

To
of
qu
2.
ab
Hir
wa
it
Hr
wit
4 1
roic
30 £
wh

To make A yellow sauc good for all sores ——

Take half A pound of Burgingpi (ch
one pound of franckincence one quarter of a pound of uirginia wax 2 ounce of beeswax boyle them all to gether then strayn it all throu a clouth In to a paile of water then tack it out and pull it and make it up in roulls

~~then take sollit oyle as much~~ ~~will~~ ~~will make~~ then take a peace of the roul and put to It so much sollit oyle as will make It soft when It Is coold

Lozenges for the heart burn

Take calcined oyster shells as found on the sea coast let them be so well washed by time as to be as white within an without as mother of pearl dry them well by the fire and let them be beat an sifted as fine as tis possible with half a pound of this power mix half a pound of suger well beat and sifted wet this with a spoonful or two of milk an water to make it a very stif paste then mould them in to lozenges neat ~~an~~ lay them very dry in an oven that is not too hot for fear of discolouring them they do best when ~~very~~ every thing is drawn this douth so effectually sweeten that sour humour in the stomach

that causes this distemper that
It not only prevents It but helps
digestion an secures you from all
the ill effects that are the con
sequences of It an It was Recom
mended on the experience of a very
worthy gentleman who had
suffered extreamly till this
specifick was discouered and In
deed this medicine may be
Reasonally supposed to work
the cure tis prescribed for If we
will be at the pains to try Its
immediate power ouer the
sharpest venegar

~~An Oyntment for Lam~~

An oyntment for ~~lams~~ burn or shals

Take an ounce of beeswax
Anounce an a half of sweet
oyle mett It together
an lett It boyle a letter
while then put to It ye
yelt of an egg beetten an
let It Just boyl up again
An Its a nuf spred It one
whit paper an lay It to
ye sore

A posetes

take two spoonefull of
honey some Carryaway
seed bruised an boyle it
till as thick as shoomaker
wax then make it up
in ~~roll~~ roulls for your
use

How to flower muslin with

disolue half an ounce of gum
Arabak in half a pint of water then
grind flake white or white lead
very fine and mix with the gum
water bloute the thicknes of Cream
shad your white with a lettel
powder blew

1 for Coters

for scarlet vermition: for
Crimson dragons blood :: for yelow
gum bough or parment :: for
blew smalt :: verditor :: greas green
vice or verdigreas distiled black
Juory burnt and mix all your Coters
with the gum water and when you
haue drawne any thing let it be
dry: then draw it over with your
pensils wet in fine salett oyle
mixt with ~~your~~ a lettel oyle of
turpintine:

Camils haire pencil

To fasten Any Chaynni yt
Is broken

disolue Isein glase In to spirit of wine
An stone lime made In to power
ye white of a new laid egg and lime
will fasten any common weare

how to Take out any pattan
of musten when Its worke take
A sheet of Clene white paper and
lay It one ye worke you desine
to take out then take a peace of
black lead and roube ye paper
with and ye worke will preut

Blew smalt & verditer & ore green
Gill or verdigrease distilled black
Ivory burnt and mix all ye colours with ye
gum water and when you have drawn any
thing lett it be dry & then draw it over
with ye pencil wet in fine tallett oyl mixt
with ye little oyl of turpentine

Camels hair pencils

how to flower muslin white

Dissolve halfe an ounce of gum Arabick in halfe A pint of water then grind flake white or white Lead very fine and mix with the gum water About the thickness of cream shade y white with A little ~~powder~~ blew powder

---

For Scarlett vermillion + crimson dragons blood + yellow gum bough + or ● ● orpament blew smalt + verditor + or green

---

Blue or verdigreale Distilled blue

Dissolve Isinglass in spirit of wine

Stone lime made into powder

the white of a newlaid egg

this is good to fasten any Chayni that is

broken ye white of a newlaid egg and lime

will fasten any common weare

to take any pattan out of muslin that is

worke take a sheet of Clene white paper and

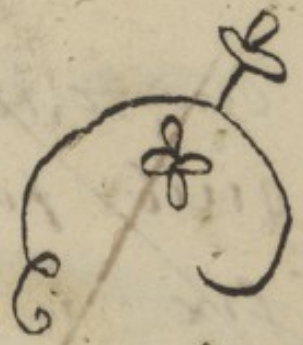
lay it on ye pattan you desire to take out get some

black lead and Roll ye paper with ye of flowers will

prent

Susannas bill

	s	p	d
for an apron — —	2	6	0
for stocking — — —	1	2	0
for a hoppettycoat — —	2	2	0
for a parer of shoos —	2	-	2 0
for mending of shoos:	0	6	0
for a lifoing for an apron:	1		



Layd out for many for Clothes 6

for hooping and pins — — 9

for working ~~of Cruets~~ for

mis girls for 4 cr

~~for~~ work done for mis girls

for working of 4 Cruet at ~~eight~~

~~18~~ teen pence a peece Comes to 6 shilling

due to me from mis mary

girls for working of 4 Cruet

6 five shilling

what

10 shift 12 aprons 11 hancker

chiefes

The third Table is of Surgery ::

A recept for a consumption or
of rickets or gren sickness — — 6

To Make an exelent ~~pod~~ ponde
good a gainst fits — — ~~5~~
for the green iaunders — — ~~8~~
of better purging draft — — 7
for a Lasnes — — — 8

An ogitement an

for 3 ℔ of 8 pony shuger — 00 020

~~[illegible] my sister w~~

Receue ~~for my sister wayat~~
6 shilling ~~any~~ "

for chacelet 6 pence for cracnals
3 pence for suger 5 pence for sucps,
7 pence for sand 2 pence

young

Grape wine

Sister M D

pick your grapes from the strigs and bruise them and to every gallon put a gallon of water let them stand 3 or 4 days then strain them out and to every gallon of liquor put 3 pound of suger when it has done working stop it up close

104

105

A Receipt for L

Two Ounces of Bark shree o
Cochineal, of Each two Draw
Bottel. with three Pints of Ma
Every Day three or four times
it ~~out~~ off when you Drink it.
Twice a Day, at Eleven o Clok

My Mother being Causiff
it is Call'd a Very Good
in years and has done
which Made Me Willin
should try it this Sn

lor Lowness of Spirits

ree very Small; Castor Saffron,
Draw, Put them into a two Quart
ts of Mountain Wine, Shake the Bottle
r times for three or four Days, then Strain
ink it, take three or four Spoon fulls of it
e Clock and four,

usiff a das Ruburb

Good Receipt for any body
done Many People Good
iling My aunt betty
is Inring Frances Curtis

1770

To Make Wallnut Catchup

Take the Wallnuts when fit to pickle pound them and strain them through a Course Cloth let the Liquor stand to Settle then pour it off To every pint of Clear Juice put half a Pound of Anchovies and let them boil till Dissolve'd then strain it of and to Every pint put the following Ingredients Half a quarter of an Ounce of Cloves the same quantity of Mace and the same of Black pepper two Ounces

Cloves the same quantity of Mace and the same of Black pepper two Ounces of Shallotts and half a quarter of a pint of Vinegar boil it all together a quarter of an Hour when Cold Bottle it

Steack Steac 108

H

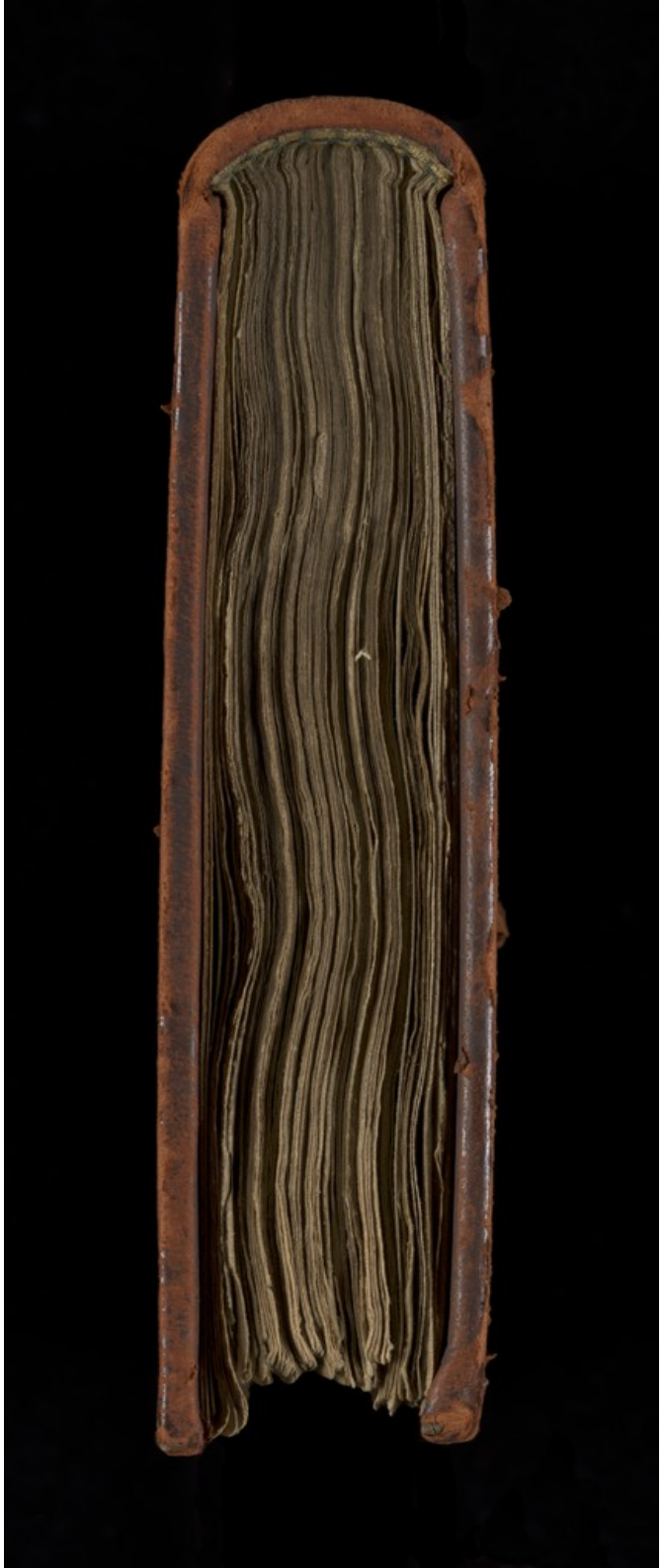
F

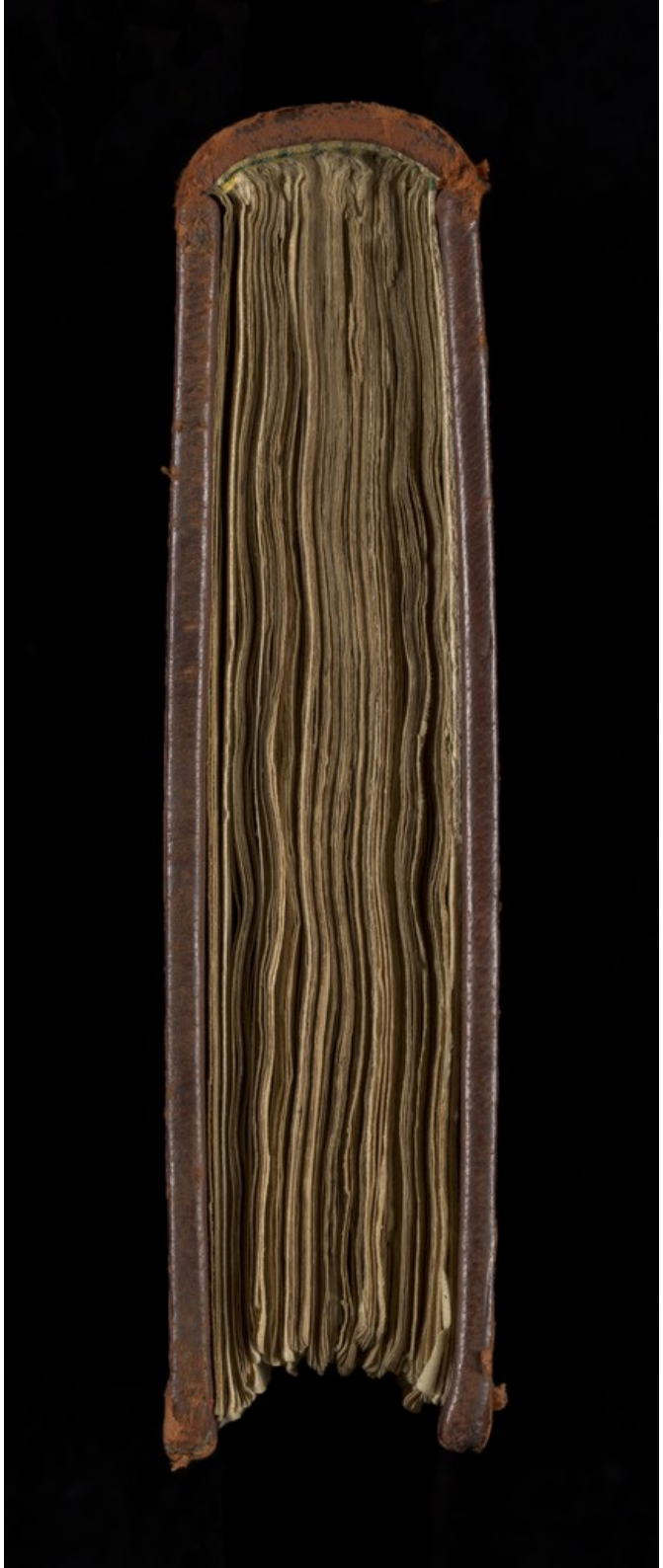
Bo

Ba

HANNAH
HICKES
HER
BOOK OF
RECEATS

1709





a posset frouth at top 3
in the midest an Cleare
tom