

Hodges, Martha (& others)

Contributors

Hodges, Martha
& others

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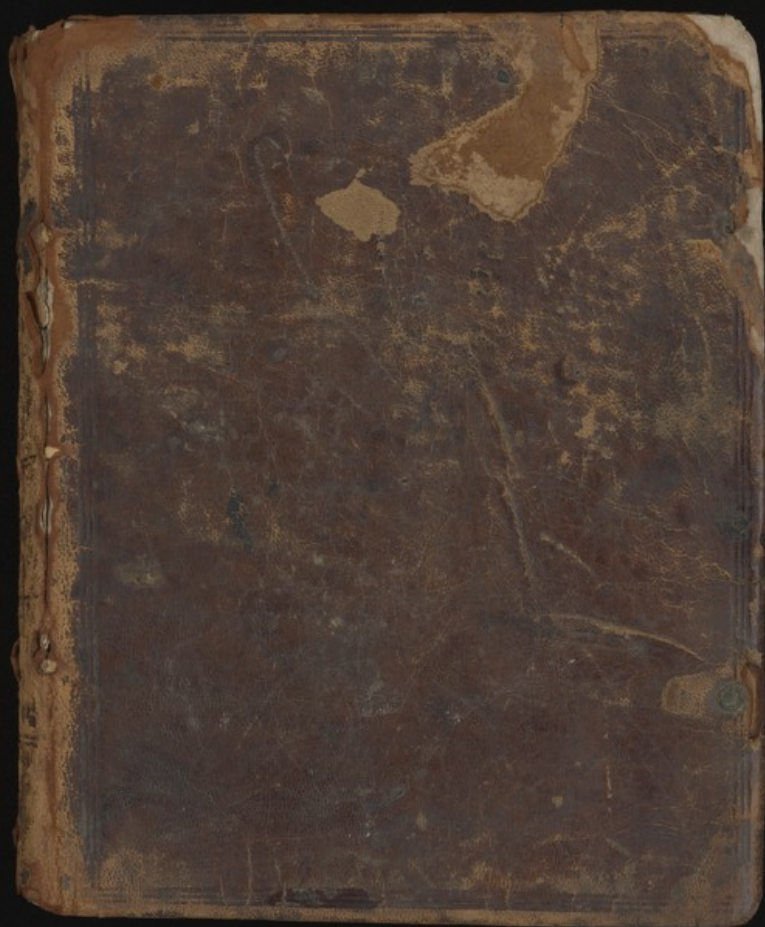
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Mar 60
Sarah Alice Wedgwood
Our Great Grandmother Wedgwood kept a little
receipt book. The way mother kept it is really
who was? Grandmother of Mrs Sarah Tilly Esq
How many married daughter Jay May
Grandly. Her name; written by her self
by other end. The way father of Dr Wedgwood.
The writer of a large book of receipts
the town 1888 and 1889

The hoe hoe - Apr. 1. 1862 -
Book 886 May - June - July -
Book 886

Vincula qui fonsit didicit succurere Vinculis
He who has been loaded with chains, know
how to pity Captives

Vincula qui fonsit didicit succurere Vinculis

1057

A curious Book

HODGES (Martha) [et alia]

Cooking book [etc]

[c. 1675-1725]

Martha

Sarah Alice & Margaret
Our Great Grandmother Hodges kept a
receipt book. She was mother to Mary
who was Grandmother of Mrs Sarah Tilly Esq
who was marrying her daughter Jay Mary
Fairly. Her name; written by her self
only other end. She was sister of Dr Hodges.
The writer of a large book of receipts
the owner 18 off and 10 88. - 1/2 read

The hoe hoe - Apr. 1. 1762 -
Book 886 May - June - July -
Book 886

Vincula qui fusi sunt didicist succurere Vinculis
He who has been loaded with chains, know
how to pity Captives

Vincula qui fusi sunt didicist succurere Vinculis

In Tyspasa an ancient Town in Africa Ann 484 — 2
Huneric King of the Vandals furiously enraged against
the Orthodox — ordered all their Tongues to be cut out
who refused to become Arians. This Order was executed
& the Inhabitants came in great Numbers to profess the
true Religion. And after their Tongues were cut out
they cried with a louder & stronger Voice then ever,
That Jesus Christ was true God. And what was more
strange, a young man born dumb, began to speak like
the rest. This cannot be called an imaginary Wonder
there are so many Witnesses who attest it, as not only
as not only having heard — but seen it themselves.
Victor the confessor then in the Place said, If any Body
doubted the Truth of it, he might come to Constantinople
where among several others, he should see the Deacon
Apparatus, who spoke very well without a Tongue.
Procopius who lived under Emp Justinian & was a
Person of great Reputation, declares that in his Time
there were several of those Persons at Constantinople
who spoke easily without Tongues. Anas Carius
a Philosopher who lived at the same Time, to be satisfied of
the Truth of this strange Report, after having examined
the Mouths of several of those venerable Persons found
their Tongues cut out by the Roots —

430865- Quantum
4739- Tantum
387975
1292545
3015955 } Total.



Anno 1414. in Tyrn a City of Hungary, 12 Jews & Women
persecuted an unheard of cruelty on a Christian Child, having
enticed him into their synagogues, they opened his Veins & sucking
the blood drank some & laid up the rest for other Uses.
then cut the Body in Pieces, & buried it in a Cellar.

The Officers of Justice making a strict search in
the street of the Jews, where the Child was last seen
found some Drops of blood in several parts of the house
& thereupon seized all that lived in it, who being convicted
of this Crime, were condemned to be burnt alive.

When they were put to the Torture they were asked
what put them upon such a horrible Cruelty, they
answered, Because they were taught by their Ancestors
that the blood of a Christian was a powerful Remedy
to stop the blood in Circumcision &c. Because it
was a Philis which created Love in them who eat
meat steeped in it, &c. It stoppt the overflowing of
the Hemorrhoids &c. It was to observe their
Antient Customs of offering the blood of a Christian
to God yearly, adding that the Inhabitants of that
City were enjoined to perform their Sacrifices
about that Time.

those twelve Jesus
lent forth and commanded
them saying go not into
the way of the gentiles

Psalm 119

With brimley words my lips abound
Which from my heart arise
Because such Multitudes are found
Who Gods Commandments diffise

To make muskiline confette

Take suger sliced mold it in a little musk and amber
grise roll it as thin as paper then cutt it square like
diamonds and lett it dry as it lieth

To make past of oranges and Lemons

Take well colored oranges boyl them in clear
water or wavy tender shift them six or seven
times in the water cutting pice out of the fruit
water put in a handfull of salt and when they
are boyled take them up and beat them in a wooden
boule with a wooden pease and strain them throu
a peas or cumis then take them waiged in suger
syr which more then boyl it dry and fashion it as
befor

To make suger plate

Take searched suger make it up to past with quinc
dragon steeped in rosewater and when you have knead
it to a past roll it as thin as ever you can & print
with your moules and it will dry as it lieth

He molen a famous City on the Banks of
the Meuse in Germany, where in by the wiles of
the Devil a strange thing happened, A bag Piper
came often into the City playing on his bag Pipes he
pleased the Children a great company of Children followed
him, having a long while led about the Children who
were charmed with his Music, he led them to a moun-
tain in the Neighbourhood, the Piper entering
the Cavity of the Mountain the Children following.

July. 22. 1376 - being incredibly troubled with Rats,
a Musician they called the dyed Piper, offered to destroy
them for a sum agreed on, tuning his Pipes, all the
Rats in the Town danced after him, as he crossed the
River & were drowned, then he demanding his Pay
was denied. Whereupon seeking a new Tune,
all the Children in the Town (males & females) were
so charmed there with that they followed him to
a Neighbouring Hill which opening swallowed
all up but one who lagged behind, who showed
the People the Place.

to Make quidins of pippins an amber colour
or rubby 5

Take pippins pare them and quarter them leaving
in the cores put them in a possitt, and put to them
as much spring water as will cover them then
boyle them untill halfe the water be boyled a
way then straine all the Liquor from them
take to a pint of y^e Liquor a pound of sugre
and boyle itt untill itt will hang upon a spoon
Lib quaking gelley power itt into your moulds
your moulds being wett before when itt is all
most God turne itt of upon a wett trench
so slide itt into a box y^e box being something
wett that which you will have to have
a nother Colour you must boyle as fast
as you can, & coure that which you will
have to be red boyle itt very fast
close covered untill itt be as red as
any Claritt wine in your spoons.

then boyle it as before //

To preserve cherries //

take a pound of the worst cherries and boyle them in water then straine the thinn Liqueur from them and take 2 pound of the best cherries and 2 pound of sugar finely beaten take a preserving pan a lay of sugar and a lay of cherries untill all be laid then powder upon them the Liqueur strained before and boyle them with all the speed you can untill they be cleare and well coloured and lett the Syrrap be all most cold then put them to gether, put none more of the cherries Liqueur then will with the cherries and this way will serve for ruffas or barberries or any tender fruit //

to preserve white pines //

take ye pines and bore a hole through them and pare them and take as much pines sugar as ye pines cleave way and put to every pound of sugar a pint of water and when your sirrop is boyled a little while then put in ye pines and boyle them as fast as you did ye cherries untill they be cleare and when they be almost cold then put them by together. How //

to preserve Damascines or any red or black plum //

take ye plums being new gathered and as much sugar as they doe way and some what more take halfe a wine pint of water to every pound of sugar and when you have boyled your sirrop a little while then lett it coole untill it be blood warmer then put in ye plums and sett ye bason of plums upon a pott of scolding water so lett them boyle (rarily) untill they be tender then take them up and boyle the sirrop untill it be some what thicker //

this is the true way to make y^e white muske cakes

take halfe a pound of double refined suger
small beaten and searched very fine to whites
of eggs put them into a mortar take a spoonfull
of ^{gum} Dragon water being steeped 10 days in
rose water press thine put halfe a grain of
muske and a grain of amber greece. beat
these in a mortar to gether halfe an houre
then put in y^e suger by degrees and be
beating of itt an houre to gether lett y^e
oven be so hott as not to colour the wafer
then put the past upon wafer in little
round cakes put a mongst y^e past halfe
a spoonfull of Carraway seed keep the past
alwayes stirring while itt is in the mortar

to Make Marmalitt of oranges pines and Lemons

take 6. oranges and 6. Lemons cutt them
in halves and pull out the flower meale

7 out of them. then put them into soothing water
and lett them boyle a little while then shift them
into another water so out of one into a nother while
while they hang bine in. 2. pour all waters and
when they be sed press downe that you may put
your fingers through them. take them up and
chip off the yellow put sed of them. then put
on water to be soothing for y^e pines cut in
quarters to 12. they must be for 6. oranges
and 6. Lemons lett y^e pines be paired
and corded and leaved sed. thene stamens then
be y^e small sawrally by them stews then str
in them through a haire sieve with the pines
being warme. you must put more pines
to y^e oranges then you doe to y^e Lemons
then take as much suger as pulpe put
y^e suger into a stillitt and as much water
to itt as will wet itt. clarrifie itt and put in
y^e pulpe and sooth itt and in soothing put
in of the pine water. 4. Spoonfulls
boyle itt lett itt be sed to marmalitt then
take it of and put on spoonfull or 10 of

the inner of the fruit afore named then
put it up in boxes or glasses and if you will
make past of any of the pulpe that you
make for marmalade of, you must take
as much sugar as your pulpe doth way
and put to your sugar as much water as will
wett it and sett on a chafin dish of coles
and boyle it to a candy height and then put
in the pulpe and lett it boyle halfe an
houer and lay it out in cakes on pane
of glasses

To Make a talian bissett

take scorched sugar the whites of an egge
a litle flower ambre greese and muste a
according to y^e taste and when you haue beaten
them to paste in an ableblasse mortar then mol
it in a litle amfords fink busse and make it be in Leauer
as bigg as crabbs cut them aboute like manchets
and when they be risen from what high take
them forth upon the plate you bake them on

remoue them not till they be cold if you see they will
breake bake them in your own at for manchets

To make Almond Bread other wayes called breade bread

take a pound of Almonds blanched in cold water
and as you blanch them put them into a basin of
cold water then take them out and dry them in a
cloth and cut them as thins as may be then take
a pound of loafe sugar beaten small two spoonefulls of
fine flower dried two spoonefulls of rose water
three graines of muske and as much gumme
Dragon Dissolued in rose water as will ly upon
a groate and carraway seeds as many as you
thinke fitt then take the whites of 10 egges
wett beaten to froth you must take the froth
as itt riseth will itt be all in when the ome
is hott they may be mingled and laid upon
waferes scraping a litle sugar on them
then sett them into the oven //

to make Prince Buisquets

Take a pound of suger a pound of flower. beat
the suger very fine. take 7. eggs take
out 10 of the readdest yolles and beat them
to gether 2 howers then take combe coffings
Dore them over with a lottle swete butter put
to itt halfe an ounce of amissedos when you
are ready to fill them for if itt be put in
before itt will coulde you browne //

how to make mackarunes

take halfe a pound of almonds and lay them
in cold water over night blanch them the next
day with faire water beat them very small
putting to itt now and then a spoonfull of roze
water having dissolved itt putt halfe a
graine of muske. when the almonds

be small beaten put halfe a pound of Loafe sug-
bring finally beaten a maceitt itt and mingle itt in
a pott put in Dish and sett itt upon coles keeping
itt very carefully stirring that itt may not burne
to breill itt grow Dry like past that itt will come
from the Dish. then lett itt grow cold and in that
while take .5. whites of eggs. beat them
with .2. small spoonfulls of flower. when the
Dish is hott put in itt halfe a graine of amber
grasse that itt may melt and stir itt
amongst the past and when the past
is cold put itt into the mortar and stir itt
very well with the flower and eggs and
when the oven is all most hott according to
the former booke. not to Culler the wafer
lay the wafers upon ypple platters and lay
the past upon the wafers with a spoon
set the platters in a bating Dripping
pan and they will have the white

for you sett them in the oven take a pound
of sugar refined out of the former quantity
and scrap it upon them beat y^e flower and
eggs after named in howers to gather //

To Make sugar plate :

Take Double refined sugar make itt up to
a past with gum dragon dissolved in rosewater
and when you have brought itt to perfect past
roll itt as thin as you can so print
itt in y^e moulds and itt will dry off itt self
as itt lyeth //

To Make Jumballs

Take y^e flower and put itt in a piggin and
thrust itt hard together and put a paper
on the top and so sett itt into an oven
with manchott and bake itt then season

itt through a finer sieve, and to a pound and
halfe of searced flower, take a pound of ¹⁰
searced refined sugar and mingle them together
then take .4. grains of muske .4. grains of an
ise grease and beat itt to powder with a little of
y^e sugar and so mingle itt with y^e flower
and sugar, then take .6. eggs. Drawing out 3.
of the whites and beat them a little with .5.
or .6. spoonfulls of Damask rosewater and as
much of cream, then take as much of sweet
butter as an egg and beat itt in a little pos-
sers and mingle itt with y^e flower then put in
cream and eggs as itt is beaten into y^e flower
and so make itt into a stiff past then work
itt well together a quarter of an hower then
take a quarter of an ounce of Carraway seed
and as much bruised Carianore seed and mingle
with y^e past then work itt well together

against then rowle it in rowles and then make it
into knots then butter a pyre plate a little and
lay them upon it so sett them into an oven that
is hott enough for brysted bread and while they
bake take a quarter of a pound of the best
refined suger and wet it with as much rose water
as fair water both to gether as much as
will swete it and lett it boyle to a candy
hight then take a feather and doe over yor
fumballs and sett them into the oven againe
till they be throwly baked /

To Make past of gonway the true way

Take quinces and boyle them in their skins
then scrape all the pulpe from the coore
straine it in a piece of cushing' linnen
and take as much suger as the pulpe
Doth way put halfe a pint of water
to every pound of suger

boyle it to a candy high then dry the pulpe
upon a chafin dish of coles then put the sirup
and the pulpe together boyle it with stirring
till it will ly on a pyre plate and rane
no broader, then fashion some like leaves
and some like letters. so sett yor pyre plate
into an warme oven or to pillows on the
heath of the oven lettting them stand all
night and every morning sett it in the lit
water & againe keeping it turning till it be
dry //

To dry any fruits after they are preserved

Take pigmes prares or plumes and wash
them with warme water from that sirup
they are preserved in and flow them over
with powdered suger as you woud doe
flower upon fish to be fried

then sett them in a broad earthen pan that
they may ly on by on then sett them in a
warmer oven to dry if you will candy them with
all you must strow sugar upon them of
four times in the drying

How to Make Marmelatt of some of the ^{quinces}

take some of this greenway past after it is
placed on a pee platt and boyle it untill it
come cleane from the bottom of the skillett
this is the difference between past and
marmelatt

To make conserve of Curridge flowers

Take curridge flowers and pick the blacke
out of them and take as much water as
they way and as much sugar as they way

then take yor water and sugar and boyle them
to gether untill it will stand on a drey, then
put in your flowers and lett them boyle all
most halfe an hower

To preserve fruite greene

Take pippins apricocks prunes plums or
peaches while they be greene scald them in
hott water and peel them and of the
peaches and apricocks scraped of the fur
and put them severally three times more
severally into scalding water then boyle
them very softly untill they be tender then
take as much sugar as they way put
there to all much water as will a glass
to cover them ^{boyle them} what softly

and take up and boyle it syring to be some
what thicker as a fow said and bring
coo put them up together //

To how to Make naple biscit //

Take sixtene egges a pound of flower
to pound of sugar finely beaten beat
the egges well first and after you must
put in sugar and flower and beat them
well to howers together then take a
littol long or round seffing and
fill them and bake them //

To make Collages like bacon //

Take some of yol marchon past

and mount it up in sandes till it be
rowd then rowle it abroad three rowles
of the rowd and four of the white then
lay a white and abroad on a top of an other
till you have laid them all then cutt them
over thewart in thine glines and dry
them and they will looke like rashers
of bacon / if you marchon past
be not paste enough you must
dry itt in a Dish on a Chafin Dish of
coales till itt be dry enough to rowle
then you must take a littol gum dragon
steeped in rosewater and with yoe
pokers a littol to make them sticks to
gether then lay them into a stoo where
they may dry and if they be dry
enough they will cutt very

smooth if you will make gamon you must
fashion your peeces before you lay on peeces upon
another for the shining of your bacon you must
take a little conserve of roses and with it a little
with your gum dragon and rub it up in a little sugar
and then set to a fire while it is dry //

To preserve red quinces //

Take your quinces pare them and core them
and to every pound of quinces take a wine pint
of water and a pound of fine sugar and to
your water put something more then halfe your
sugar and cover them close and so lett them boyle
a little at the first and then slacken your fire
and lett them but simmer while they be a little
tender then put in the rest of your sugar and
so lett them stand till they begin to colle

then boyle them up a good pace and when they be all
most enough string halfe a dozen cords upon a
thread and hang them in then boyle them up a pace
till your sirup be gellied and your quinces tender and
well collected then take them off and then next day
put them up. you must keepe some of your
sirup and boyle thicker and that you must
put on the top of them when you glasse
them up //

To make past of Lemons //

Take 2 ounces of Double refined
sugar and the peeces of 2. Lemons minced
minced as before and boyle them very tender
then bray them in a stone mortar till they
come to a paste and then lay them in what
fashion you please and when they be dry
put them up //

To Make red marmelade of quinces /

Take your quinces pare them and quarter them
core them and wash them and to a pound of
quinces three quarters of a pound of loaf
sugar and a pint of water put the quinces
sugar and water all together and when the
sugar is melted and stoned sett them on
a soft fire only to keep them simpering
and close covered and now and then put
a little fire as you see occasion and so
lett them stand till they come to a pretty
collor and then boyle them as fast
as you can and stirr them all the while
for fear itt burne to and when itt is enough
itt will come from the bottom of the skillett
then put it up into marmelade glasses //

To prepare pearles corall & ambre //

15

Take a durn of Diamonds and square them into
a grate glass and put into the glass on one
of peards lett itt stand 5. dayes stirring itt 3.
times aday and then 6. day lett itt stand unshir
and there will be a thicke cream at the bottom
from wch you must power out the thicke juce
and then put itt into a sheet of the coarsest be
down paper and hang itt against the fire
very hott 3. howres and after scrape itt of the
side of the paper and referre itt in a box for
your use after this manner you may prepare
corall and ambre //

To prepare wallnuts before they bee
shelled /

Take wallnuts when you may prick
them through then pare them

thine and lay them in brine a week, then
boyle them tender in faire water shift them
in the boylng 4. or 5. times then take them
up and wipe them and stick 3. or 4. clowes
in every one of them and put them in as much
clarified sugar as will cover them and lett
them boyle softly close covered on hower
then power them into an earthen pott and
lett stand a week then warme them againe
and power them into a ~~one~~ calender to lett
the sirrope dreane from them then put a
little more fresh sugar into the sirrope &
boyle itt to a thicke sirrope then bottlene
them and you may put them up and
keepe them all y^e year //

Receate to make marmellats in Jelly

Take y^e quinces and grab them

as you would Dow bread and steame them
till you have a pint of juce and then put
itt through a jelly bag that itt may be very
clear and to that take a pound of double
refined sugar finely beaten and boyle
itt to a candy and put in the juce of to
itt and lett itt stand till you have scald
ed y^e other quinces each you must
pare and cut in quarters taking out
the cores very cleane and they must not
be so tender for then they will beate
much in the jelly and take to a pound
of sugar a pound of quinces and put jilly
and all together into a skillett and boyle
itt up very thicke quick and you shall
perceive by the jellifying of the liquor
when itt is enough and lay y^e peeces in
first in the glasses and when itt is a
little cold power the jelly

claw upon itt and that will make itt look
glasse yor red must be made just so
out itt must boyle softly covered and if
yor quince be not a right English quince itt
will not make good white and you shall find
by the grating of them whether they be right
for white or no if itt turns in the grating
of them itt will never do well as for as itt
is brought you must powder it out of the
skillett into a silver basin or itt will alter
as soon as itt is taken of the fire itt will
turne redish //

To preserve Gooseberyes //

Take the fairest gooseberyes you can then steepe
them and take the water in sugar and put
halfe the sugar into a skillett and pour 20
Spoonfulls of water or more to itt and
lett itt rise to a scome and then scome
itt cleane //

and put the gooseberyes in and lett them boyle
up to the top and then strow in some sugar
and as they boyle up strow in more till all
the sugar be in and that will make itt jelly
and when yor finger begins to be thick
then take them of and put them up //

To preserve white bullons //

Take the fairest bullons you can gett and
take the water in sugar and then take the
bullons and lett them stand in a skillett of water
upon embers not to seeth lett them stand 2
howers till they be tender then take a nother
skillett and halfe the sugar and about halfe
a quart of a pint of water and when it is
ready to seeth take of the scome and put in the
bullons and keep them at fast boiling as you
can and as they boyle strow in sugar till
all is in and boyle them till they be
very tender //

18
Boncourt is a Village in Normandy.
in the years, 1666-7. 8-9. This Village was burnt
by an extraordinary Fire, the natural cause could
never be discovered. It seized most of the Houses
at different seasons, sometimes in Rooms, some-
times in Barns, in Stables on the walls & being
hills - It resembled an ignis fatuus, which went
& came on all sorts of Materials. It burnt violently
was of a blewish Colour & smelt exceedingly.
Having on a time seized on an house which was joined
to two others it consumed the first & last, without
touching the middlemost, there were 80 Houses in a
Village which were all burnt except 2 or 3 - It
was observed that during the four years wherein
this Fire appeared it was most ardent about the
latter end of August, & beginning of Sept. & that
before it began they only perceived some reddish
clouds in the Air, & that in those years the Land
brought forth commonly all sorts of Fruits.

Hamelon a Town of Lower Saxony, under the Duke
of Saxony, in 1376 - being greatly troubled with Rats, a musician
called the pipe Piper, offered to destroy them for a sum which
was agreed on. Then the Piper playing on his Pipes all the
Rats in the Town danced after him as he crossed the River &
were drowned. He demanding his pay it was denied him.
The tricking up another tune, all the children of the Town
were so charmed there with that they followed him to an hill
which opening swallowed all up - but one who lagged behind.

dedication

19

To all my little masters
And all the little
misses
Who are in London town
And to all the little masters
And to the little misses
In the country up and down
And to many hundred more
from three years old un
to threescore
This little book is writ
which tells of gog magog
And of king brute
And of his friend cori
neus who
In fight that mighty giant
it tells of many wonders
which hastily I've blun
der'd over
The like were never told
before

Then very soon
I'll print another
Which for size
will be its brother
such pretty things
it will contain
you'll read it over
and over again

Francis Salines, a Spaniard
having lost his Sight at 10 years of Age
neglected nothing to improve his Mind
having learned Latin & Greek made great
Progress in Mathematics & Music &
composed very good Verse & Prose
he taught Music in the College of
Salamanca & composed an excellent
Treatise of it in 7 Books.

Exomologesis.
A Treatise concerning Confession.
by Erasmus

Besides the numberless Labyrinths of Questions
wherein the learned were formerly engaged, after
power of the Keys, of restitution, of satisfaction
of indulgence, & observation disputed by several
whether this Confession of sins, wherein everyone
is every year obliged to disclose the wound of his
Conscience to the Priest & which they call a Sacrament
was appointed by Christ. so as it cannot be laid
aside by Men: whether it having been practiced
by the Ancients, it obtained by degrees, & is become
of such authority now, as if it was instituted by Christ
especially since it is enjoined by the authority of
the Roman Pontiff, & has the consent of the Christian
People, again allowing it to be appointed by Men
whether tis more convenient to continue its Use
on account of the numberless Advantages, which we
see attending it; or lay it aside, because the many
Inconveniences which thro the faults of those who
confess & of them who hear their Confessions, we
are sensible produced on this Occasion.

But none of these Reader, expect in this
treatise, for these have been long ago
debated by Learned men, & because I care
not now to stir up the dogs of such corrupt
matters. *Cetera Desunt*

For tho' one lastly confounds with many of
strong Arguments, that this Confession was
not appointed by the Lord Jesus himself, & that
so great a sin there ought not to be imposed
on Mankind by Man only, this certainly
cannot be denied, that he is safer who hath
confessed rightly to the proper Priests

Besides since tis with dispute, that Confession is
on many accounts very beneficial, provided each party
do their Duty - viz. he who by confessing seeks a Cure
for his Soul, & he who as spiritual Physician is
consulted. I think proper therefore briefly to con-
sider how it may come to pass, that much benefit
may be obtained by Confession, & the inconvenience
avoided - which mischiefs are not from the affair
itself, but from the wickedness of men. As there
is scarcely any thing in human affairs, so holy so
excellent & so may say so heavenly, which the
corrupt manners of men do not
pervert to mischief.

To do this more clearly, we will, briefly shew, how
many benefits arise from Confession. And then how
great a destruction to true Piety, happens amongst Men
occasionally. Next how we enjoy the benefit, & avoid
the inconveniences. Lastly, we will pursue what belongs
to the Duty of the Hearer - & the Confessor.

1. The first & principle benefit which arises
by confessing our sins, I reckon is that there is no
other better or more effectual way to humble the
Pride of the human Spirit, & stiffness of Neck
against God - which if it be not kept down with
great care, erects itself against all that is
worshipped, or called God. For this both was & is
the Spring of all impiety - that we esteem our selves
to be something when we are nothing. This
cast Lucifer down with all his unhappy company
because he arrogated to himself, what he had received
from the free bounty of God. Exalting himself against
the majesty of his Creator, was suddenly cast down
to lowest, whilst he offered to possess the highest.
& began to be the most vile - after he had conceived
too high a conceit of himself. And both by his example
& suggestion the first parents of Mankind, whilst
by tasting the fruit of the forbidden Tree, they affected
to be equal to God, are cast out of Paradise. Lucifer
was a spirit noble & immortal, incorporeal & endowed
with excellencies - beyond our
But because he submitted not to him who bestowed
them on him - whatever happiness he enjoyed, & to

whom he could not compass, he was mind beyond recovery. how much ~~then~~ then does it become Man so very inferior in dignity, to stretch out his Neck against god - his Maker & without whom he neither has nor can have any thing. And yet this Plague is so fast in the Mind of mortals, not does that subtle serpent forbear to

As therefore the first step to impiety was an haughty Mind & self confident. so the first motion to reformation, with a mind altogether dissatisfied with its self, & submitting its self to god. Moreover

there can be no greater submission, than for a Man to submit himself freely to the feet of a man & disclose to him not only his Actions, but even the private thoughts of his Soul. especially when some of them are such as he cannot declare them without the greatest confusion. others of such nature as cannot be without great hazard of ones Life be discovered to a person who either thro' folly, or drunkenness, or malice or distemper may betray what he has heard. Consider again what an insolent & haughty Disposition some are naturally of. others are elated by the prosperous success of their Affairs. the rich, the beautiful, noble, learned, hypocrites & such as are advanced to high Stations. Such must necessarily put a great force on their Mind, when from the fear of god & love of their Salvation they depress all this & cast themselves at the feet of a Priest, despised by the world at mean & contemptible & to him as to a divine Physician, display all the corruption of their Breasts & wounds of their Conscience

22
Now when a Man prostrates himself in this Manner to another Man for gods sake he is raised up & become great before God. for unless this stubborn spirit in us be broken. the mild spirit of god will not be poured into us. who does not rest but upon the humble & contrite & such as tremble at his Word. I have heard of pious Men protest in conversation that they have received more light & heavenly grace from a sincere Confession than from any other thing, when at the same time they have confessed to an humble Priest, of little Learning.

A second Benefit is, that there are many persons who either thro' Age or Ignorance do not know their Disease, or erroneously judging that to be no Sine which is a Capital One, & contrary, that to be a Sin which is not or if they know their Disease they are so involved, that they know not how to be satisfied, here the Priest like a skillfull Physician, from the symptoms finding the Disease unknown gives satisfaction, confirms the vainly hinders, where there was no Danger.

Again he who is entangled in many Difficulties, is assisted with learned & faithful Advice, showing how to avoid the Danger, whether it be more stubborn from the inclination of Nature, or often relapsing from long Custom & familiarity. For in no Case is the Physician thus more tried than in those which by length of time are become familiar, as in inveterate Episthymia & Stoney. But in Difficulties of the Mind we must not despair of recovery, a faithful & sound & a soul Physician whose no perceives plain Danger of approaching, admonishes & shows with what ways it may be avoided. this is never more reasonable than in sacramental Confession

23
The Emperor Julian having renounced
Christianity had a Mind to rebuild the Temple at
Jerusalem out of a wicked Design to contradict our
Saviours Prediction, that it should never be rebuilt.
His Letter is still extant on this Occasion it was send
in such kind & encouraging Expressions that the Jews
believed he would be a Propitius but God disappointed
both Emperor & Jews for after a very expensive &
sumptuous Preparation & the Work was begun with
all imaginable Expedition, the Work men having
digged to the Foundation of the old Temple and just
ready to lay the first Stones of the new, there burst
out of the Earth all on a sudden terrible Balls of
Fire which burnt & scorched all the Men & frightned
away all the rest, who running into a Temple hard
by a Fire broke out of a sudden & burnt most of
those Wretches, & a flaming Cross appeared in
the Air at the same Time & was seen by the whole
Town - with all these were such terrible earthquakes
that the greatest Part of the Jews, who fled to the
Piazza's for Shelter, were crusht under the Ruins
& others were burnt by an unaccountable Fire
breaking out of their own Houses, & for a whole
Day, the great Square appeared all on Fire

A Conference

To the Duke of Buckingham
Dean of the Priory

Priest. Bless your Grace, I come from His Majesty
who sent me on Purpose to wait on you.

Duke. I am exceedingly obliged to his Majesty for
all his Favours, may He take a Care & that
may your Grace so.

P. His Majesty being informed of your Graces Illness
and as it becomes a Prince who has a Care & regard
for his Subjects, Compassionating the dangerous
Circumstances you are in, he has commanded
me to use my best Endeavours to reclaim your
Grace from that heretical Communion, this now
your unhappiness to embrace, & persuade you
to the catholic Church, out of which there is no
Salvation.

D. I perceive, if you are a Priest Sir, bring
up a Bottle of wine & a glass. Do you
smoke?

P. Sir, I pray your Grace, I did not come to drink
but

D. Well, well, a glass now & then will not hurt
congregation. But do you say, there is no
salvation to be had out of the Pale of the catholic
Church?

P. It is not my private Opinion, all the great Divines
of the Church maintain it.

D. And of the catholic Church, you mean the
Church of Rome, don't you? P. Yes.

D. Why then, Father, I'm afraid you'll find it a hard
Matter to bring me to have a good Opinion of her
come & Father honor'd to his Majesty's good
Health.

P. I humbly thank your Grace, but you have filled
too unmercifully, I can never

D. Not take of such a Trifle, you are no Priest
then, come & engage it never indispoly you
what would the King say to you, should he know
you refused his Health?

P. Well then I submit his Majesty's Health
(Drinks)

D. But all this while, Father, you take no Notice
of playing with the Cork of my fine & being there
do but observe his exquisite Shape, what a fine
turn'd Neck is there, his Eyes how lively & full
his Face how majestic & noble, it'll lay an 100
Guineas, there nothing in how Market can
compare with him.

P. And please your Grace, I see no Store.

D. Why don't you see me play with his Main, let's
him under his Belly, let his Buttocks and
manage him as I please.

P. Either your Grace is miserably disposed or else
your Senses has had a very unlucky Effect on
your Imagination. I see nothing but a Cork
in your Hand.

D. How, my Store & wind too into a foolish point

of Cork? Come Father, this is unkindly done of you
to run the finest Golding in Europe, whose Silver
as it is, it had a better Genealogy to speak than
the best Gentleman in Wales or Scotland can
pretend to, may whose illustrious Ancestors have
had the Honour to carry several Sultans of
Babylon, Caliphs of Egypt, Grand Saigniers of
Constantinople, & Kings of Morocco upon their
Backs, to turn I say, a Creature so well descended
into an insignificant idle Cork. If you prize
me, it puts me into Confusion, I can't tell what
to say or do, therefore at my Request once more
observe him more carefully & tell me your
Opinion.

P. Not to flatter then this melancholy Humour
in your Grace which may but serve to confirm
it the more in you, I must roundly & fairly
tell you, Grace that 'tis a Cork & nothing but
a Cork.

D. It is hard that a Person of my Quality should
wont to be taken in such a Matter, where I
have not the least Prospect of getting a
resting by imposing upon you. But Father
how do you make good your Assertion?
I say still it is an Store, you tell me 'tis a Cork
how shall this Difference be made up between
us?

P. Very easily, for Instance, I first examine

(taking the Cork from the Duke of it by the mode
to that tells me it is Cork, & so can't tell my sight
to that affirms the same. Then I judge it by my taste
still it is Cork, in short my touch assures me it is Cork
& my ears that have heard the Description of this Cork
a hundred times, concur in the same Story, 'tis impossible
that all my senses should be battered & cheated in an
affair of this Nature & they are they proper Judges to
appeal to upon such Occasions.

D. Have you, Father, before you proceed a step farther
say, since you are so positive, Father, I will
not contest the Matter with you, but on't let it
be a Cork, the Fumes arising from my Jumps
(which I thank you for not flustering) I perceive
had something disordered me, but now they are
blown over, & I see as plain as a pike-staff, that
'tis nothing but a Cork. — so now, Father, if you
please, to the Business in Hand —

R. I presume your Grace believes the Trinity.

D. Mark you, Father, before you proceed a step
further, thou art plausibly mistaken, if you think
to make the Trinity a stepping stone to trans-
ubstantiation, & thought you came to reconcile
me to those Points about which the two Churches
differ & not to spend your Breath to no purpose
on a Subject wherein we are agreed —

26
R. As it to them, & since your Grace has mentioned
transubstantiation, we'll enter into the Mority
of that Controversy. I need not remind your Grace
that most Article of our holy Religion is so
expressly laid down in Scripture as that, for
what can be plainer than, This is my Body.

D. But under Favour, Father, 'tis not so plain
as you imagine, 'tis certain the primitive
Christians believed nothing of the Matter, nor
ever dreamt of a corporeal Presence. For
what tragical work would Julian, Porphyry
Celsus, & the other Learned Adversaries of
Christianity, have made with Christian
Apologists, who used to charge the Pagans with
the Necessity of their human Sacrifices,
exposed the fable of their Deities & divulged
ed Saturn for devouring his own Children
had transubstantiation been the avowed belief
of those primitive Times, how could they have
instilled the Trinitarian & handed off the Edge of
this Discrimination from themselves, could
they have sowed the Christians with that
monstrous, most absurd & most barbarous
Principle of eating the very God that
made & redeemed them —

Q. However this be, as absurd & monstrous
as your Grace represents it, has the continuance
of Fathers & Ecclesiastical Councils, & has been
asserted by all the celebrated Doctors of the Greek
& Latin Church, not to mention a constant series
of Miracles, that have supported it ever since
the Institution of our Religion.

A. As for your Fathers & Councils, I value them
not at all. They were Men as well as we
& consequently as liable to Mistake. Besides
I must tell you plainly, its not fair to mention
them out of a Library - where you may be
immediately satisfied, whether the Quotation
is honest, or to any other. But such who have
carefully read them, or in the Originals
confer'd his common with your Priest, so
to make a great Boister about them - to
the Jesuits & Jesuits. To blame the Fathers
& Councils were never intended to be the
Regulators of our Faith, for I partly in part
of Mankind have neither capacity nor leisure
to read them, & of those few that do, few do
understand them. Even those that pretend
to understand them are at odds & wars -
whether they are genuine or no, & make no
scruple to reject them when they do not
serve their turn.

27
B. To let your Grace see, I am a fair & open man, I
will at present lay aside both Fathers & Councils, and
appeal even to your own translation of the Bible
where at the institution of this mysterious Sacrament
our Saviour expressly told his Disciples, This is my
Body,

A. So he tells them in the same Book, I am the Door
& I am the Living Vine. I never heard that any set of
Men or any particular Man, was ever so frankish
as to maintain that he was either a Door or a Vine
tho they have as plain a Text to countenance it
as you have for Transubstantiation, all these are
figurative Expressions, such as daily occur in
common Conversation. & none but Fools out of
Ignorance or Envy out of Hypocrisy will
interpret them in a literal sense. But to dis-
miss this Digression, pray tell me, honest Father
whether at the Celebration of this last supper, our
Saviour gave himself to be verily & really eaten
by his Disciples.

B. No doubt of it. For what says Austin upon
this Occasion? Christus post laud scissum Manducavit
suum. Christ held himself in his own Hands.

A. If that Father was such a Coxcomb as to ex-
press himself so foolishly, what's that to me? Well then
if our Saviour was really eaten by his Disciples at

Supper it follows of Course he was really Dead
& that his supposed Death was made an Oblation
for the sins of Men & so he offered himself
a Victim to the Justice of his Father upon the
Cross, which I suppose you will hardly maintain.

P. May it please your Grace these are Mysteries
imparted to us by divine Revelation, which
we are with the utmost submission to believe
tho they shock our Reason & Sense never so
much.

D. I see Father I must respect your Memory
with this Piece of Cork which positively I
once ^{believe} more to be an Horse. But now you
would be governed by the Senses in those
Matters that properly belong to their Tribunal
but now you disclaim the Jurisdiction of the
Court which is not honestly done.

P. But in matters of

D. And what of all that? No Man shall
ever persuade me to believe against the
Plain Conviction of my Senses. — Here is
a consecrated Wafer — you tell me 'tis God
Almighty I say 'tis a Piece of Bread — and
nothing else. If I examine it by my Taste
'tis Bread — if by my Smell, 'tis Bread — if by Touch
'tis Bread still. Now why for the sake of

28
a dubious Truth which is agreeable to Sense &
Reason when understood metaphorically; but
involves a Multitude of Contradictions & Absurdities
taken literally, should I set up a most monstrous
& impious Doctrine in direct right Opposition
to common Sense & Reason to the End of our
Saviour's suffering upon the Cross, which was to
be performed but once, & not daily as you assert,
in ten thousand different Places, & lastly to the
Majesty of the divine Essence.

P. My Lord Duke, you must humble your Reason
to reconcile your self to this holy Mystery
which even the Angels themselves do not
comprehend.

D. Our Saviour, when he first inspired
his Religion, wrought several Miracles before
the People, by which he appeared to them
clearly, 'tis plain he thought them the
proper Judge of Miracles. When you have
a Mahometan or Pagan to convert you tell
him of those same Miracles, & that they could
proceed from nothing but a divine Power,
& yet you get him into your Church, but
as soon as you have got him there you
preach up quite contrary Doctrines. Thus
you subtly appeal to the Senses to wheedle

him into St. Peters Ket, but when you have
him safe there, he must trust to them no
longer. Nay, he must lay them aside as enemies
to the catholic Faith.

Q. To assured as your Grace looks upon this
Doctrine to be, it is believed by the Majority
of the Christian World.

Q. That's worse & worse still. In all Ages &
Nations of the World, Error over-dreams
Prophecy after it than the Truth. But
not to combat so inhuman as well as non-
sensical Tenets any longer, I'll tell you a
short story. When I was sent Ambassador to
Paris from the late King, in the Year 1670.
I took over with me a young blackamoor boy.
one holy day morning, he went along with
some of my Gentlemen to see the Curiosity
of so remarkable a City, he could not make a
shift to be understood in English by all of them at
last went into Notre Dame Church, as the Priest
was celebrating at high Mass. The Lad was
perfectly surprised at their rich Habits & fine
Musick. When the Priest came to the elevation
he asked one of my Gentlemen, what that white
thing was, which the Man in the particular
Coat held up in his Fingers, Why (reply he)

29
These People believe it to be God Almighty, not
long after, at a side Altar he saw a Priest giving the
Eucharist to a parcel upon their Knees, putting it
into their Mouths, which cry he to the Gentlemen,
do they eat their God after they have solemnly
worshipped him. Yes, answers he, this is their belief.
The Boy was so strangely confounded at what he had
observed, that he spoke not a syllable when he
came home; but was moping & musing by himself.
I could not but take notice of this Alteration
in him at Dinner. So Tom says I to him, what's
the matter with thee, if thou art ill, go down to
the House-keeper. No crys he, I am not sick, but I
have seen a very odd sight this morning, which
I cant help thinking on. I saw a Man in fine
Cloaths, show the people God, & they fell upon
their Knees, & eat him. A great question, says I,
how this Man put God into their Mouths, and
they swallowed him. Well, says I, he's a great
Harm of that, Tom? I dont know, says the Boy,
why they should eat God, since he does us no
Harm, but if they have the same Power over
the Devil, I wish we had an Hundred or two of
those fine Men in our Country, to eat the Devil
for us, for we cannot rest for him a nights
He pinches us a Night, in the Arms, & our
Palm Wine, spoils our Victuals, & is for plagues

Mischievous, he & his young Cub, that ~~he~~ should
be glad to get rid of him at any rate. And this
is a foolish & poor ignorant Lad, just come from
Guinea made of himself.

I am sorry to see your Grace in a Disposition so
unfit to receive most Sublime Truths; but may let
ask you one soon Question. Is it not safer as
well as more discreet, to fly into the Arms of a Church
that is infallible, than to be guided by a wandering
Motor, an ignis fatuus, for I never heard the
gentlemen of your Communion pretend to be
exempt from Error?

That shows their Modesty, I promise you
Father, to reply to you more particularly to
that Point, when your Doctors have agreed
where to lodge their Infallibility. In the mean
time, it is not worth your while to talk of it,
for I shall lead you such a wild Goose chase from
general Councils to the Conclave & from thence
to the Cathedral & so back again in an everlasting
Circle, that you will soon be weary of the labyrinth.

Of Winds

30

Wind is a sensible agitation of the Air, or of those Bodies
which insensibly flow in it. therefore they who are not made
a little Wind by fanning themselves, which Motion cools not
that it is of a different kind from the other which is at rest. But
because it pierces the Body, penetrates the skin deeply, & its
visciduous steams being dispersed, which it is colder, affects
more strongly.

Those things which chiefly give
Motion to the greatest beginning to the greatest Motions of the
Air are Vapours, or Exhalations, which being raised out of
the Waters or Earth, by the Heat of the Sun or subterraneous
Fires, are crowded together in it.

Wherefore in the highest Tops of Mountains, whether
they ascend, not there is found so great Quiet, that Marked
left by the Sacrificers on the Top of Mount Arkos were found
next Year entire, although their return.

Along with the Vapours whencesoever raised, a variety
Sort of Matter, is carried up high through disagreeing Particles
meeting together what Tumults they may occasion several
Typical Experiments Discover:

T V W
 This my first book
 does things containe
 full pleasant too
 the merry train
 of masters smart
 and misses pretty
 living in or near
 Great London city
 Chapp. I. and II. 1551.
 We do describe
 two famous giants
 and their tribe

'Tis God who lifts our Conquest high
 Or sinks them in the sea
 He gives us blessed be his name
 No taking but what he gave
 Peace, all our angry Passions
 Let such rebellious Passions
 Be silent at his sovereign will
 And every Murmur die
 Grinning Morey crown our lives
 No Treason shall be spread
 And we'll do the Justice too
 That Priests our Confort dead

To die is landing on some pleasant shore
 Where Gallies never be, nor Temples rear,
 Ever well we feel the friendly stroke we see
 Our infernal Mornings sink away, the Moon of youth is setting fast away,
 Let death shut every sense in his way, God will be our reward to keep us free
 And let not this thy soul afflict, Be virtuous, faithful, and the path of Right
 Thou shalt know I tell thee this, I know I know
 And also more can be triumphed over the world.

God of unsearchable Love, Whose bowels ^{of} Compassion move
To Adams helpless Race, See at thy Feet, O Lord, I see
In tender Mercy look on mee And my sin efface.
O let thy Love to me descend, Thy multitude of Mercy show
Abundantly forgive, Remove this unsupportable Load
Blot out my sins with sacred Blood, And bid a sinner live
Take all the Power of Sin away, Nor let in me its being stay
My inmost soul convert, Wash me from all my filth of Sin
Come Lord, & make ^{me} thine, Thro' thy eternal Coat of Purp^{le} in Heaven
From my Misdeeds avert thy Face, The strength of sin by
Of all my Sin remove, forgive O Lord, but change ^{me} ^{in wisdom} ^{grace} me too
And perfectly my soul renew, By sanctifying Love.
But thou requirest all our Hearts, Trust rooted in the most
Unspotted Purity, And by thy Grace I humbly trust
To learn the Wisdom of the just, In secret taught by Thee
Thou wilt thy saving Grace impart, Sprinkle the Blood upon my
Which did for Sin flow, The Blood that purges every stain
The Word that soon shall wash me clean And make me white
Thou wilt the mournful Sinner hear, And grant me once again to
Thy sweet forgiving Voice, That all my Sins & inmost soul
Awaken by Thee, by Thee made whole, May in thy strength rejoice
My wretchedness to Thee convert, Give me an humble contrite Heart
My fallen soul restore, Let me a life divine attain
The Image of my God regain And never to be lost more
The Comfort of thy Grace restore, Fit me now as heretofore
Lift thou up my head, The Power of thy Power impart,
Stablish & keep my faithful Heart And make me free indeed.

33
Ye sons of Adam vain & young, Indulge your Eyes, and Tongues
Till the Rights your Soul desires, And give a wage to all your Vices
Pursue the Pleasures you desire, And cheer your hearts with merriment
Enjoy the Days of Mirth, but know, There is a Day of Judgment too
God from on high beholds y^e Thoughts, His Book records y^e secret deeds
The Works of Darkness you have done, Must all appear before His eyes
The Vengeance you follow, due should y^e Heavly with Terror thro-
How will ye stand before His Face? Or answer for His high Grace
Almighty God turn off their Eyes, from these alluring Vanities,
And let the Thunder of thy Word, Awake their Souls to fear the Lord.

Now in the Heat of youthful Blood, Remember y^e Father God
Before the Months come hastning on, When ye will say, My joys
Shew the aged Sinner gone, Laden with guilt & heavy woes
Down to the Regions of the Dead, With endless Torments on his bed
The Dust returns to Dust again, The Soul in Agonies of Pain
Held to y^e God, not there to dwell, But heavy her Downy Sins to Hell
Hear thy Name, Teach me to know how Grace I feel

And when my Soul shall hence remove, Give me a Mansion
(in thy Love)

Well the kind Minutes must appear, When we shall leave these
These Sons of Clay, & mount on high To join the Bodies here
Bless'd above the Air.

I have waited for thy Salvation, O God,
O Lord, have Mercy upon me & grant me thy Salvation
Remember me with thy Favour - thou art so
to thy People, O Lord & visit me with thy Salvation

Evening Song, Vespers-

Dread Sovereign, let my evening Song like holy Incense
 Asist the Offerings of my Tongue, To reach the lofty Sides
 Thro' all the Dangers of the Day, Thy Hand was still my Guard
 And still to drive my Wants away, Thy Mercy stood prepared.
 Perpetual Blessings from above, In compass me around,
 But O holy Returns of Love, Hark my Creator found,
 Lord with this guilty Heart of mine, To thy dear Cross I fly.
 And to thy Grace my soul resign, To be renewed by Thee.
 Sprinkled afresh with pardoning Blood, I lay me down to rest
 In th' Embraces of my God, Or on my Saviour's Breast.

Mattins

Once more, my Soul, the rising Day
 Salutes thy waking Eyes,
 Once more thy Voice, thy Tribute pay
 To him that calls thee Kins,
 His to support my mortal Frame,
 My Tongue shall speak his Praise,
 My Sins would reach his Wrath to Flame
 And yet his Wrath delays -
 Dear God, let all my Hours be thine
 While I enjoy the Light,
 Then shall my Sun in Smiles decline
 And bring a pleasant Night - Amen

Mattins

God who once more unsealed my eyes,
Shall have my choicest Sacrifice,
My highest Thanks I humbly pay -
For Mercies granted Night & Day.

O Lord thy Pardon I implore
And Grace that I offend no more
O let thy goodness never cease
Renew thy Covenant of Peace.

At thou knowest still my Days
With new endowments crown my Ways,
Father, this Day with me abide
Be thou my God and my Guide.

That I may plainly see & know
The very Path that I should go
And may at Night rejoicing say,
My God was kind to me this Day.

Those Graces that I want supply
And keep me with abondance yet
Let my Corruptions more & more
Loose of the Ground they had before.

By Faith dear Saviour I would live
And like the fruitful Lillies thrive
The fruitful Christian honour God
And show his Praises to be good.

Give me my claim to Heaven clear,
The constant Grace to persevere.
While others on Earth do stum my Guard
And my exceeding great Reward.

Vespers.

35

O Lord behold a wretched one
That casts himself before thy Throne,
By Realities sinfull & by Birth
Lord, viler, ~~more~~ ^{more} than the Earth.

O let thy Christ my Jesus be,
To save from Sin & misery
My soul beneath thy Foot I lay
Entreating Pardon for this Day.
God made this World & brought me in,
And I brought mine a World of Sin.

Behold these Sins not as a spy,
To mark, or as a Judge to try,
But as Physician to the Poor -
Who brings a Balm for the sore
Resolve, renew me by thy Grace.

Fit me for Death that comes apace,
Encircle me with thine Arm
My Body to defend from harm
Preserve my wandering soul from Sin,
Both going out & coming in.

Keep far from me a careless Heart
From which my Saviour would depart.
Lord Bless & prosper all my Ways,
That they may issue in thy Praise.

My Soul, Death swallows up thy Fears
Thy Grave No more the Prison of all thy Tears, ^{whipe}
Why should we ^{weep} this parting Pain,
Who die that we may live again.

Who walk below in Father's love,
Be sure to live with Christ above.
To those that live unto the Lord,
O how the Resurrection Light,
Will clarify Believers sight,
How joyful will the Saints arise,
And rub the Dust from out their Eyes.

My Soul, my Body I will trust
With him who numbers every Dust
My Saviour faithfully will keep,
His own & Death is but a Sleep.

Let the Redeemed of the Lord,
Thro' thankfull voices raise,
Can we be dumb while Angels sing
Our great Redeemer's Praise
Come let us join with Angels then
Glory to God on high
Praise upon Earth, good Will to Men
Amen, Amen say I. to all Eternity

I confoss my Guilt to Thee for all my Sin
My help less Impotence I see, & beg support divine
O God forgive my Tollies past, be thou for ever nigh
O Lord of my Salvation best & save me, or I die.

36
Glory be to God on high:
God whose glory fills the Skie
Peace on Earth to Men for ever
Men the well beloved of Heaven
Everlasting Father heavenly King
Thou we are presuming to sing
Thy Mercy come from God on high
Thou Object of my daily cry.

My God was with me all this Night, & gave me sweet Repose
My God did watch me while I slept, or had no other repose.
How many would be wight for Thy Sleep - until they could for
Morning slow hours with them quick Pains, while I sweetly lay -
While I did Sleep, all dangers slept, no Thieves did me assault
Thou Evening Wolves, those Beasts of prey, Disruptors of the Night
Raging Flames, nor Storms did rend, the House that was in
Thou no dreadful riot without no doleful groans within.
What Storms have I escaped this Night, which have on others fell
My Body might have felt its loss, my Soul have awaked in Hell
I was left had gained that strength to me, which I should have
My Body was in weakness down, but it is raised in Power.
And in the Morning of the Night, my humble Thanks I pray.
Let this Day praise thee O my God, And so let all my Days
And O may my eternal Day, be thine eternal Praise.

Vers. port.

Now from the Altar of my Heart, let incense flames arise
 Affix me to offer up — My evening sacrifice
 Awake my love, awake my joy, awake my heart & tongue
 Keep not when Mercies loudly call, to break forth into a song.

Man's life's a Book of History, The leaves thereof are Days,
 The letters Mercies closely join'd, The Title is God's Praises.
 This Day God was my Sun & shield, My Keeper & my guide
 His Care was on my frailty shewn, His Mercies multiplied.

Minutes & Mercies multiplied, have made up all this Day,
 Minutes came quick, but Mercies were more free & free than they
 Now time, now favourit & now joy, do answer long require,
 Till I shall praise thee as I would, sweetest my heart desires.

Of my time, whose Hand hath set, now time up on my score
 Then shall I praise for all my time, ^{the} time shall be no more.

Encircle me within thine Arm, my Body to defend from harm
 Preserve my wandering soul from sin, both going out & coming
 Bless & prosper all my days, that they may issue in thy praise.

O servants of God, whose diligent Care
 Is ever employ'd in watching & prayer,
 With praises unceasing, your voices proclaim
 Rejoicing & blessing his excellent Name.

Thy Jesus commands, come all to his House
 And lift up your hands and pay him your vows
 And whilst you are giving your Maker his due
 The Lord out of Heaven shall sanctify you.

The magnificat.

37

^{Soul}
 My doth magnify the Lord.
 My spirit joy in God the Word.
 My various & my hopes.
 Who hath on me his Favour plac'd
 And from the Dust hath highly rais'd
 His lowly Handmaid up.

Therefore, behold, from this glad Day,
 The Nations that in Embrio lay,
 Shall bless my rising Fame,
 For he whose Might doth all controule
 In love hath magnified my soul.
 And holy is his Name.

Nor less his Sovereign Grace extends
 To the wide Worlds remotest Ends,
 Whose is his Name's adored,
 Strength with his Arm that hath shewn
 The Proud in just Revenge o'rethrown
 And all their Hopes abhor'd.

The Mighty from their seats he cast,
 The Meek & humble Poor at last,
 Rejoice to see his Day.

The hungry are with food replete
While Princes at his feet prostrate
Are dust sent away.
Thus in Memorial of his Graces
The Stock of Israel chosen Races
Are holpen by his Power
According to his Promise made
To Abraham & his faithful Seed,
Henceforth for evermore.

From Nature's first unerring Laws
We're lifted to the eternal Cause
Which moves this little World;
This wondrous frame, this vast Design
Proclaims the workmanship divine
No Architect a God —
Architect

Psalm CXXXV.

- 38
- For those the Desert shall rejoice
The Wilderness lift up her Voice
Her hidden fountains disclose
The solitary Place shall bring
Clothed with the Verdure of the Spring,
And bloom as the Rose.
2 - Her Broom shall abundant spread
At Lebanon shall her Head,
And shout Deliverance night —
Germeth Sharon's flowering Field
Shall each their verdant glories yield
And lift her Horn on high.
3 - Then with exulting Joy her Ear
Thrice animated Bands shall hear,
While with unclouded Face,
Thou view the glory of the Lord
The Excellency of our God,
The Riches of his Grace.
4 - Thus faith your God, the eternal Lord,
Proclaim ye Heralds of my Word,
The Message of my Peace,
Hasten to do my kind Commands,
In Faith confirm the drooping hands
In Hope the feeble knees.

5. Lay to the faithful Heart be strong,
Fear not for so thy Hope be long,
Thy God will surely come,
With vengeance will he plead thy Cause
And ransom ~~and thy~~ save thee from the jaws
Of Hell's eternal doom.
6. Then shall the Blind their sight receive,
And strong, the Repeat believe
The Promises of the Lord,
The deafened Ears, unto thee shall hear
The Voice that bids, diminish their fears,
And listen to my word.
7. The Lame shall then his Staff forgo,
And Leap exulting at the Go,
The Tongue dumb shall sing,
The Wilderness with strains abound
The Deserts buds unfertile ground,
With living Fountains Spring.
8. The parched Land to come a Pool,
The thirsty Ground shall drink for tules
By living Springs overflown
Where the fall Dragon rears the flaccid
The sprightly Reed shall kiss thy Hand
The Bulrush lowly nod.

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9. An High Way shall be there, a Way
Of knowledge & unclouded Day,
Of Holiness divine,
No feet impure its Paths shall tread,
The Duties by Wisdom led,
That walk secure thence in.
10. No Lion rousing from his Lair,
Or Tyger with his fiery Glair,
Shall stalk thim Midnight Road,
There the Redeemed alone are found
Their Feet impress the hallowed Ground
11. The Courts of mines above,
There shall the ransom'd of the Lord
In everlasting Dance resort,
With Shouts of Joy return
To Zion Mount their Footsteps bend
Her heights of Holiness ascend,
On Eagles wings upborn,
12. With Glendens, crown'd, or overwhelm'd with Joy
Bright Songs of love their Lips employ.
Thro' out eternal Day,
No more shall Griefs of their souls oppress
The sighing Tear of deep Distress
For ever wip'd away.

Psalm 39

Verse 4 Lord, let me know the Period of my
The length of this my weary Pilgrimage,
How long this miserable Life shall last.
This Life that stays so long, yet flies so fast.
Thou measurest by a span those Days of mine
Eternity's the spacious Bound of Thine,
Who shall compare his little span with Thine,
With Thine Incorruptibility.
Men born to trouble leave this World with
His Left Estate is altogether Vain.

To make us like a foolish French Dish
Take a calf's head and wash it seane and half Doyle of it

To God my soul would seek in humble Prayer
Whose ever gracious Power you Skies declare
While from their Snows descends the kindly Rain
To water the Flowers & bless the grateful Plain
For whom Jam Justice & His faithful Deeds
And Star-bright Truth removes the lying Veil
While threatening Storms around the guilty play
And to nocturnal Honors turn their Day.
Happy the Man who feels the chastening God,
Submissive when he adores the Hand of God,
That God who pitying wounds, & joining heals
And all the yearning of a Father feels.
His Hand shall screen thee from encroaching Foe,
And bless thy smiling House with soft repose.
Thou pale-eyed Famine rage or War assail
Thy Bread, thy Peace, thy Prosperity shall not fail.
Thou envied Tongue shall not thy Glory stain
Nor shall thou dread the Savage of the Plain
As springing Offspring thy pious Eye shall see
Like the fair Branches of a fruitful Tree.
And thou to Dust full ripe shall fall again.
As in its season reap the genial Grain.

To make an elian ditch

Take a carps head and wash it cleane and halfe boyle it
then take it and cut it in thin slices then put it into
a pypen with some of the broth and cover it close and
when it is sumked put in a quart of sweet herbes
2 onions quartered a searad and of mutton to make it strong
put in this mixture when the liquor is wasted put in
a quart of claret wine and a quart of oysters and the
liquor of them & a pound of sardines and boyle them
in water beas they are soft then put them and put
them into the pypen pickling wash & of anchovies and
then sew it all they be put boyle in a quart of
rub your dish with a clove of garlic then lay in your
sippets and dight your meat on the sippets thicking
the broth with yolke of eggs put your sas over
the meat but ring the me of a lemon over it so
seart it hot

To make sardines Sardines

Take a mutton and mutton searad them together wavy
small then sison together and salt and nutmeg
at each sag and sweet herbes and so an egg make it
up into sardines.

A grand dish for the summer time, for grand folks ⁴²

Take 6 chickens and truss them to boyle, boyle to them a leg
of lame fat & many boue bread them as hot as may be. Lay
the marrow in water for may, for what boyle the marrow by
it self take 1 lb of fine sweet breads take of the skins and
put them to boyle with your chicken when they
are boyled cut them in the middes if you will you may
make Larded bindings but you must make them very
good to cream you the of eggs grinded bread and
spice sugar and marrow boyle 6 artichokes and save a
bottoms hole set your lam within in the dish and lay the chickens
round about it lay the artichokes between the chickens you may
cut some of the artichokes bottom to garnish the dish
the sas must be wargas doffer and sugar hard Lard
spinages garnish your dish to hard sugar preserved
sweet meats -- heat up deen --

In hymn my sickness
Altho' I should not my breath
And stills each vital part
And Nature droop, by some oppress
Unworned by art
No lasting Moe, which health restore
To the great Mass of clay
Who give us breath and day
Domestick love, the joy on earth
Nor at the close repose
Times of peace as usual, serene and
We wait for no to come
For to our high triumphant reign
Still, hush, or grimy Moe, -- (toward)
He who to open all my flame
On Calvary's rugged to bleed
The precious Faith my due sustains
Nearer as Affliction, light
To Dispute changes all my frame
And I, who, is to stay
My Penitence, kind with Comfort thrills
While I have invited in Idols
And mitigate the pungent fire
Which tortures the below

Which I have seen place share
This recreation, cure
The world's amiable Comforts are
Not unengaging things
No being better can be grave
My doubt, good give
Since still I cannot see to save
And so, I feel might live
In union with in angel, then
The great and true song
The breath, and due down
To draw me all around King
While steps of the building gleam
The port, the range of death
I long to meet my final doom
And yield my panting breath

[illegible]

A thought of death -
When on my full bed I lie with
Tide of sorrow full of anguish
Lining, gasping, new kind dying,
Dying, gasping, new kind dying,
My out going about to take my flight
Like the dragons of of some Astarte
O tell us you that have been long before
What that I think, when sweet death appears
That may make my grave
No think of how soon you find for
So not so full come away -
Think with thyself of how soon thou shalt be free
And find thy long desired liberty.
Better thou wast, but now thou art not so
Then in this vale of tears of misery.
Alas! - Cogan thou come on
And unarm'd attack the towered Lion
The Lion on his own side beating upon

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[illegible][illegible]

How to make Calasfoot pie: Pie

Take your feet be boiled very tender and shread
 very small: then sesing them with cleus and mace
 waimega siement let all the spices be way shall
 ages in put in sum ros water ashetek warges awith
 and ginger according to your taste put in
 milkys according to the quantitie of your meat
 For when you have put in the meat lay on the
 oven sweet butter and when it is baked put
 warges butter and ginger and souf it hot
 it is bekk:

How to sesing an oyster pie Pie

Take not neg pepper nor salt large mace cloves and
 as yonon barbaris for the liquor of it sweet butter
 you wges and ginger a spoonfull of wine wmege
 and

How to make a weak pudding

Take part of a loyne of veale when it is roasted
 shread it small with a pretie dish of beef
 then sesing it with nutmeg mace siement
 warges ros water to your taste than mak
 it in stuf bagls with flower if you wish
 them you may put corone if you wete it must
 be agins after you put them in and they must be
 as all the while for say butter warges sugar and salt

How to make a Calvesfoot pie: - Pie

Let your feet be boyled wavy tender and shread
wavy small: then sesing them with cleus and mace
with meiga sienement let all the spies be wavy small
then put in sum rosmaire alle the warges awith
salt and ginger acordring to your tast put in
correns acordring to the quantetie of your meat
and whan you have put in the meat lay on the
top sweet butter and whan it is baketh put
in warges butter and ginger and spout it hot
to it & eate.

How to sewing an y^eter pie

take nutmeg pepper rose salt large mace cloves and
Lemon barbars for the liquor of it sweet broths
wargers and sugar a spoonfull of wine, rummer

40 mal & ba woul gnebinge

take part of a longe of weale when it is roasted
and shewen a small with a pretie dish of beef
suet then sesomg it with nutmeg mace cinnamon
sable wargos res watter & yow last than mak
it up in stuf bags with flower if you will make
of them you may put corone if you wete it must
beyl apart after y put them in and they must boyl
a gas all the while for singe better waxes sweeter

To make white brath for a cuggell of dishes.

Take a quart of the liquor that you buy the
juices in a quart of white wine a pint of sack
the marrow of three bones a pound and half of
sugar large mace cloves nutmegs sinamons ginger
the nutmeg and ginger let all these boyle
together and skim it then take the yolles
of 16 egges beat them wavy well with half a pint
of whey then put it in and scum it all the
while it is on the fire then garnish on your
dishes with siggits, orringadoe large mace cloves
barberries and Lemons.

Whoever is ^{once} notorious for scandalous cheating, tho' he speaks
Truth is not believed, this is shown by this Fable of the Wolf
The Wolf accused the Fox with the crime of stealing—
She denied the woe concerned in the Theft. The Apo. took in
Judgment between them— when they had both done pleading
their Cause, he said the Apo. thus gave judgment. "Thou
O Wolf dost not seem to have lost what you require, but you
O Fox to have to hang upon what you so artfully deny—

A recreation to pray
 Let no God's servant be idle
 Let him be diligent
 A thankful prayer for his dear
 What's here that's not remain below
 Thy hand above shall be thy guide
 Thy father kindly could, thy awful God requires
 Think with calm & reverence & awe
 Thy Maker is above
 What makes a room round him vast
 And God from Whom all things are
 That's something more in light above
 And will enlighten them
 Let us must that question singe give
 (That to attend thy soul to feel)
 Such cold notions to receive
 As his warm God can never prefer
 How much to love thy only Father to feel
 In soul & mind, this God with his spirit
 How will it feel thy final fate
 To feel thy God himself by prayer
 If thou only couldst thou dost adore
 How canst thou hope to escape his loving arms
 Who flows against thy day thy day's joy

Free us from plagues of body, wealth & shame
 From mortal mischief & eternal pain
 May we with justice maintain the right
 Oph our foes & put them all to flight
 Tho' ours the gentle still shine to the power
 That gives the victory in the needfull hour
 Shall our King our King support in might to save
 That glory him of all we are or have
 Thy Kingdome, power & glory are divine
 With comfort & joy all day long towards him
 None may thy praise by devotion & love
 They are the same for ever & for ever
 To these desires we wish thou would attend
 Of thy great mercy, with thy power our friends, Amen

Give us this day our daily bread, the food
 Both for our souls & bodies meet & good
 For those whom Providence may we consider
 As for them - garments by which we provide
 For them & good them - creatures with justice
 He that feeds & sustains, shall surely prosper
 Those that fasten - may we thy grace improve
 And daily feed the famished & give of drink
 With thank with confidence & void of strife
 May grateful of receive the bread of life
 Forgive our debts, as debts we forgive
 Thee we offend thee, God how as sinners live
 This world if we not them remind by heaven
 Shall our ten thousand talents be forgiven
 Forgive us for our sins can we deny
 When for the multitude he did pray & die
 The which should merit pardon we obtain
 If we must suffer for him vain
 O into temptation, lead us not, or give
 Us means to stand it & resist temptation
 Or great trial make us bravely stand
 And cover us with thine heavenly shield
 Deliver us from every ill, from sin
 Tho' words & deeds without & deep within

And yet who knows, his friends we love
May not be quite so far removed,
Only the veil of flesh between
May often glide by us unseen,
While we (from loss lamenting) say
They're out of hearing far away,
Guarding to our souls they're near
Conceal'd in darkness of their.

[illegible]

That my gay friend, that solemn soul
 Is gone, that's all we know, but where;
 Is that the portrait of a soul,
 Be how it would be, that does face
 In that my friend's words, God knows
 The good alone he knows it goes,
 To know how soon to him or him
 If by what of morning God we view
 His wisdom, that we're passing to
 Heaven has lookt out the future age,
 And seemed to stamp round the stage,
 Who show perhaps our friends so well
 Doth think the next lives out far well
 God, either for ought we see
 Sees at once to break by
 There we'd seem of his ambiguous friend
 Inquid in death a name no more,
 Immense where unseen thought remain
 In distant words, we know not where
 Since the first part he gave
 Through and through beyond the sun
 Where then the stand, more how to
 For the joyful day to come.

Take red wine, biniger, softs of white bread —
sugar, finaman, and ginger. boyle them well upon
a Chaffin Dish: then stroke y^e eggs and lay them
on tofts and strawe sugar and cinamon upon the

lice fixed wardens and make a syrrupe of any
sweete wine and straine & wardens with the same
syrrupe and then divide the syrrupe into 4 parts
and couller the first part with Sanders and season it
with suger and ginger and lay the second wardens
thorow and boyle them on a chafin dish colour a cloth
er part with saffron and season it with Crames, cinna-
mon and Nutts and lay the third in ale wardens the third
part colour with turnesole season it with Viniger and
ginger and of the fourth part colour with cream of Mm and miller and season it
with suger and cinamond.

Black roasts' foot, both them and flitt of all
thorfall stamens the druff of 5. liquor and put
4 parts, Colloar 5 on roasts with sanders and reason
it with salt and pepper, the bread with haffon
and reason it with sugar clous and maces, the
with raryfol and reason it with sugar clous and

ginger, the 4 with milke and season itt with sugar and cinamon

To Cure the with out fish or flesh

Take dates partly and fennell rootes with Crumes of bread when they are poodlen seate them in a mortar small with almonds and stame them together then season itt with sugar, cloves and mace.

To bate peaches

pare them rafe out the stones, season them with sugar cinamon and so bate them, and make sirrup for them

To rost a pike

Draw him at the mouth and make a guiding for him of his own Liver with gradd bread and almonds season with cloves mace and small reasons minced Dates and a little pepper, Coloure itt with a little saffron, fill the body of the pike with this stuffe and binde him with two splinters on the sides fast itt with fowle eyes or butter make saws for itt with vinegar pepper red wine sugar currants, and boyle them in a chafindish //

To rost a Lamprey

kill itt in the mouth, and saw the blood take the string out of the backe, wash itt in hott water, and putt itt upon the fire to drye, baste itt with vinegar pepper and butter or the salt of an egle, then gallantime, for itt take to the howell bread, and seape itt in vinegar red wine and the blood and strain itt and season itt with sugar cinamon and ginger and boyle itt on a chafindish till itt be fower things thicke //

To rost small vels

flayn them and split them, baste seape the belly whole, take out the bones and cast on them a little salt, when the bones are soft seape them with itt a way; then take parsley, timo and rosemary; choppe them small and putt them to a little pepper and small reasons lay all upon the coles and begin at the stails and robe itt up to the head, so putt them on the fire; baste them with pepper and vinegar //

To make a fluxed broth in Lent:

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Take parsley roots: small roots and parsnip roots wash them and cleave them in the midst and take out the stith cutt them small and lett them boyle a good space; then take staps of bread and now yest and strain them into the pott: then putt them in a good bunch of rosemary timo and parsley bound to gether: then if you will add reason currants: Dates: cloves mace sugar //

To Cure the for Lent

Boyle rice and then boyle itt with blanchet almonds: strain them with rosewater, season them with sugar: cloves: mace: ginger: saffron a little salt: putt the coffin on a little hardner before you putt in the fish bones //

Another way:

Take the halfe of pooden vels and cutt itt straine flayn the almonds and crumes of bread: binde with cloves mace and saffron: and hardner itt the coffin as before //

Notes

For the quarrow and strain itt: then lett itt stand till itt be cold: then take hard eggs: grated bread small reasons minced Dates: sugar cinamon and ginger: mingle them together with vinegar: seape them with a saffron, so baste cutt itt in felices and serve on a chafindish //

Take raw cream and whites of raw eggs two two a pint and a little
rosewater and sugar beate all together in a glass bowl with a piece
of wood till it be very thicke like the froth of cream when it is
carried down.

Almond butter

Blanch two pound of good almonds and beat them very fine with as
little liquor as you can then straine them with as little liquor as you
can: till it on the fire and stirre it from burning: putt in a little
salt when it be both take it from the fire and putt to it a good
quantity of roswater and an ounce of saffron: take a faire cloth
of an ewe and lay the butter thereon: lett your cloth be holden
straigh and serape under the cloth with a ladle that the whey
may come cleane from it: then gather it into the middle of the
cloth and butt the corners together and hang it up and lett it
whaye: which when it is out pressen it with a quart of a pound
of white sugar beate: seffe it in dishes and print it as butter
in putt it with little of yongrammels always if the almonds be
not fine enough: still beate them and straine them againe //

Almond Creme:

Bray the almonds very fine and to make the miller thicke draw
them twice through the strainer with faire water and with a quart
of a pound of sugar: putt it on the fire: and stirre it well from
burning: putt in a little salt and when it be both: lift it from
the fire: cast a ladle full of faire water round about: colour it
with a cloth till it be cold: then take a cloth of an ewe and lett it
be broad and cast the creame abroad on it: and serape the cloth
with a ladle and gather the creame to the middle: still the y corners
together: and hang it up a while: then it is made: // //

Blanch mangiare for on that is wanted: // //

Fill a capon or a chicken full of flesh: then him and wash him very
cleane: if it be a capon cutt off the upper part and drye:

Then take upon a cloth: putt him on the fire with a good
cundit water: then take a halfe gill of good liquor cutt off all the
rust: putt it into the capon and putt it in the capon: then take
a pound of almonds and blanch them: if a chicken: halfe a pound
beate them very fine: and then grind them with the broth that
the capon is odd in take by the capon and take the flesh from
the bone: putt it in the miller and grind it very fine with the
for said almonds: and take some of the bread feed and grind with the
when it is finely ground take a good ragin and steame it as thicke
as you would drinke it: then putt in as much sugar as will make it
sweete: and putt it over a quick fire of coles: when it be both to
be putt in: 5 or 6: quart full of good roswater: and as much
salt as will season it: so lett it boyle till it be of a sufficient
thicknes: stirring it continuously while it is boyling: and when
it is as thicke as you thinke good: putt it into an earthen pott
and so you may keepe it: 3 or 4: Daye: this is a greater restory

Matus

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Take 3: pottles of morning milke: putt it on the fire with a quart
of sweete cream in it: when it hath gotten a good fire pour
it into: 7 or 8: pannes of earth: when it is cold putt it on the
fire againe till it be very hott: but lett it not boyle: take heed
that you drawe bracke the creame that it gathereth: when you
poure it first into the panes with taking it off the fire lett it
be both on the pan but take them off with a spoon before
the creame be gathered: as soone as you pour it out of the
brasse panes: and after the seconde taking it out of the fire
lett it stand: 6: hours: then take it off the fire and lett it
be both: and then with your hand take the Matus of the
miller: and beate it very on strawe sugar and a small quantity
of bearded ginger mingled with the sugar: saffron roswater
with it be both: and so lett it stand on Matus with the sugar be
mowed till the dish be full: and when you serve it cast
snow on it: // //

III: Bakinge dishes

Take the 12 yolles of: 12: raw eggs with: refouler and put it on a chafindish of Colles with butter: Lett it burne: season itt with suger and the iust of oranges and if you will cinamon: when itt is thicker take itt of the fire: when you serve itt cast suger upon itt

II: Tart: of Curles

Take curles with new milke: flange them in a mortar with: 10: yolles of eggs: and a dish of butter melted then straine them and season them with suger and salt and a litle fason: putt itt in past and bake itt halfe an houre make itt thicker off the curles: 11: 11: 11:

III: Tart Chry: Tart

Take the flowers out of them after they be washed: putt them in past on by on try: cloce: flange suger cinamon and a litle ginger on them with a litle butter cover itt with a cutt cover: Bake itt halfe an houre sprinkle refouler in the bakinge

II: Custard of Almonds

Blanch almonds and brabe them with the spawne of a pippe and the crums of a man chett: then straine itt and season itt with suger clowes mace and cinamon and ginger and fason: show in the bottom: lates and small reasons and fill the Custard: when itt is baked cast on suger and beffons: 11: 11: 11:

To Have a neatstfoote:

Take a litle crutton broth vinegar and sweet butter: flange the foote thins and lett itt begin together with small reasons cinamon ginger and suger: 11: 11: 11:

in the eggs: when itt is almost baked make toffe of white bread and flange them in white wine: then straine itt and season itt with suger cinamon and ginger and putt in the eggs: 11: 11: 11:

To bake a Garre

flange him and take out the gale: season itt with suger salt clowes and mace lay him in the eggs with butter and small reasons to grunes and bake itt 2 houres: 11: 11: 11:

To Bake a Soule of Salmon

season itt with salt and ginger and lay itt in past: then putt small reasons about and brabe and butter with itt and when itt is almost enough putt in a litle vinegar: 11: 11: 11:

To Make Purple onyons

Take the ribs of a pecker of onyons and boyle them in water and wine with 20 onyons: lates and season them with suger salt and butter boyled together: 11: 11: 11:

II: Tart of Chopped Apples

Choppe the apples as small as may be after they be washed and putt from the core: take 4 yolles of eggs and a good Dish of melted butter suger cinamon and a litle ginger: show them together on lates of past: season them: cover itt with a cutt cover: and when itt is almost baked: candly itt with suger and rofe water: 11: 11: 11:

To Have Lardes:

Boyle them in wine and water with a good Dish of marrow and small reasons with suger cinamon and ginger season them and thicke the broth with strained bread: 11: 11: 11:

To stew a mallard

Boyle it with mutton: skimmer it cleane and then putt it in a good stock of geltworts and thicken it with floure: also mull and season it with pepper and salt 11:11:11

Fish broth

An excellent fish broth to make by putting in great quantitie of currants steepe of raspens and oranges sliced with shrimps and all and add till they have by the possession of the currants left there to much carbinages: and let there be food with them blanchet almonds 11:11:11

Fowles in brine

Take the wings whole except outings of the garbages: and prepare for the a pickle of wine and bay leaves with a little orange iuce and pepper sodden together with salt: untill it be stronger then they a gown of bay leaves and over them a row of the browe untill your barrell or firkin be filled: clowes sod in the brine: make it much shorter: and lastly cover in the brine: and let the fishes be cold before they be bariled 11:11:11

To seeth a pike

When you have rownd your pike cleane with salt and lay it in vinegar: take water with wine and a little yel and sliced oranges and a few whole mace and salt and a dish of butter: and Boyle it a good while: putt in the pike and seeth it softly 11:11:11

A game

first scowde the pike before: and when the water boileth set it the pike and lay it in a basin with vinegar while there putt him in the broth with vinegar

and all and make it forth as fast as you can then putt it in a platter 11:11:11

A piment tart

Take a good many of piment and seeth with yre grunde

1111 oranges tart

Shave the orange pills and water them over night and parboyle them in water: that don lay them in muslin 2 hours then strain them and putt the 10:3 yells of yre cinamon sugar and rosewater and so putt it in paper 11:11:11

Macadam for a swans

Take the giblets and seeth with onions: till the giblets be tender then stamp them in mortar butt not the onions: then strain the giblets with some of the butter: and some of the swans blood with it: sett it on the fire: and stir it with it be food: then putt in yore salt and a little sugar cinamon and ginger and a little of the graut of the swans and serve it with the fowle and the onions in yre sauce

Counter diet of mutton: capon or calf

Take a Legg of mutton and cutt out all the mear butt keep the skinner whole: mince the mear very small with Dates Currants a Leafe of grate bread: eggs: floure: clowes: and mace and pepper and salt putt hallow of fowle mear into the

saw stinner with fair water white bronger grate
raisons and pound sweet butter: boyle them all to
gether: strain it may for a legge of mutton
with a hard yolk of an egg mixed and cast upon
it: take a Cagon and fill of the stinner mixed
with the head leggs nor wings take then the
other half of the mutton and put it into the
Cagons stinner: then take white wine white
bronger fair water white currants barberries large
marrow boyle all these together with a piece
of sugar: strain it may for a boyled Cagon, the
broth must be thicked with 4 hard eggs strained with
white bronger which will cause that the broth
shall never grow: to plucke of the stinner
of the Cagon plucke him dry then with a good knife
make a whole between the stinner and the flesh
putt a quill into the whole and blow it: and it will make
the stinner to come from the body then draw him whole but
Cragge him not with the stinner of: thus you may have
pigeons or any other things: take the body of the bird
Cagon and fill him full of clowes: season him
with pepper and salt: putt him in past with sweet butter
and so bake him with a little bronger and a piece of
sugar and season him by for a pheasant //: //: //

It foris in blood of a wild boar

Take a legge of veale and lard it and season it with
pepper and salt: putt it in past with a pound of sweet

butter a bay Leaf or two and a Lemon slice: bake
it: then take bronger butter cinnamon sugar and putt it
in the fair //: //: //: //: //: //

It Countersitt of pigge Lamb to feed

Take a pigge and take of his stinner: make a quill
in the stinner with a loaf of grabe bread: Take cur
rants white bronger chopped 4 eggs a piece of fat
a piece of sugar clowes bronger pepper and salt: putt all
these into the stinner roste it hard fond it with a
gill aples in his mouth: take the body of the pigge
pigeon putt in the middle trusse it like a Lamb: Lay
it a quill of an house in time to take away the
tail of the pigge: and parboyle it to take away
the salt: Draw on half with parsley for Lamb: and
the other half for Lamond for feed //: //: //

Countersitt sucking and pigeons:

Take pigeons and plucke of their stinner and make
quillings in the stinner of what you please bronger
butter large marrow boyle all together and season
the broth with pepper and salt: then season them
a way for byled pigeons //: //: //: take the body of
the pigeon pidgeon lard them and sticke them with
clowes boyle them in fair water: take parsley and

chop it small: 4 or 5: grate onyons a piece of
sugar and a piece of butter and season them by for
pigeons: //

Puddings in Carrot roots

take 4: or 5: great Carrot roots and pick out the
pith in the middle: then take Currants parley eggs
sage and Cinamon a peccor of sweet milk mince
putt it all in the said roots and boyle them in fair
water and read binder with Dates and a few Currants
a peccor of sweet butter and turne fold to couler them
read them cutt them into 4 parts and serve them a
way for boyled oysters //: //: //

To steeve Beefe of Beefe

take a fleshy peccor and layd it through and through
in every part then lett it after his first binder lay
2 or 3 days magrawie made of wine plenty of butter
and sweet pepper and cloves and then steeve it in the same
grawie and serve it hott in a deep Dish all most
covered with the grawie //: //: //

Almond Butte

take blonched almonds stampe them fine and strain
them through a fine strainer with a quart of water
then milke and in the strainer putt so rosewater and
lett it by a while then cast the milke upon a Lectricum
cloth which cloth knit very softly and lett it hang
till the water be runne out, then serape it cleane
from the cloth with a spoone, take after this fine white
suger and rosewater and temper it together, till
it have a taste of suger and rosewater and so serve
it in three Robes in a Dish //: //: //

To watre and sooth sturgeon

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Lay it in water two dayes and two nights change it every
night day then make the folls for washing of the fish
sooth it with halfe white wine and halfe water when
it is done lett it lay till it is cold and then lay
it covered in cleane white wine make it still for
further lay some and primerose leaves upon it
lett it not sooth to thoroughly for breaking and it
will not if it be sooth in all wine for then it
will not be sooth till it be sooth for you may
know it like brayne //: //: //

To Make vants

carbonyl the kidney of roale will it be done: then chop
it small with the yolke of 3: or 4: hard egges: then
season it with Dates small cutt currants ginger suger cina-
mon sation and a little salt: for the past to lay it on
take eggs both the yolk and white and boale them well
together and fry them with butter as thin as a pancake
and lay the stuffe there on and so fry them to
gether and cast suger and ginger upon it //: //: //

Stoekstithers

take the steeve that you take to barts and the past
that you take for pasties and you may fry them or
boale them //: //: //

Lean Ruffe

take the flesh of vants and for the past take also
sugar suger meat and season water it and putt it

to the flour with the yolk of a raw egg and so lay
the stuff in the past and fry till //: //: //

snaw

take new cream and sugar with a little Damask water
and a nutt bigger of rymett, beat it with a branch of
rosmary floure it as a little rish and put it into a dish
and sprinkle it with a rosmary branch and serve it //

To Bake Chickens

season them with vinegar and salt putt in with them
barberies: grapes: gooseberries and butter when they are
baked take the yokes of eggs and vinegar and strain
it through a strainer and fill it on a chafin dish draw forth
the chickens: putt into the oven the four fair fawes
and shake them together and putt them into the oven
a little //

Another way

season them with pepper salt clous and onion small
brasons: also take half a pint of vinegar very small
yokes of eggs and barberies putt them about the
chickens together with marrow or butter when they
be well soaked in the oven putt in Clarified butter
vinegar sugar: and putt them into the oven //: //

Eyes Corall

Boyle a Legg of mutton in fair water then chop
it in fair water and let cool: take as much shewer

just small shewer: season altogether with pepper clous
oregano then take two eggs with brabe and mingle them
with the shewer //: //

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To Countersett Vermifon

upon the hinder part of a sheepes righte boned parboyle
unlawed sailer in the stime, prick it in the flesh
as vermifon is wont: frame the blood of a goose and
rub the flesh with a little ginger //

To blow a Coete a restoritive

putt him pulled and dyed in an earthen pott and
to him a quart of good wine and twelve Salts quor
word: make a powder of an ounce cinamon and
manus christian. o. stopp the pott with water and let
it forth twice for halfe the frame the broth and
all the broth bringe taken out and after Clarified
on the fire and so stopp it close in an earthen pott
and take of it as neede requireth: //

Stewd tripe

putt a pint of claret wine on the fire and cull the
tripe into frye water and putt therein, and a little
cinamon and ginger and allie onyon or to and
lett them boyle halfe an houre and serve the up on
goose: //: //

A tart of brans

Boyle the brans under blanch them and bra

them strain them with fower cream or possit curd
and 4 eggs season itt with suger cinnamon flowers and
mace and boyle itt on a chafindish with butter till itt
be thicke so putt itt into the paster and bake itt //

A tart of goofberies

parboyle them in wine or ale and boyle them with
a little white bread then draine them through a straine
as thicke as you can with yolles of eggs then season
itt with suger and so bake itt // //

A tart of meddlers

straine ripe meddlers with yolles of 4 eggs then season
itt with suger vinegar and butter and so bake itt // //

A tart of rice

A quart of Cream and a pound of rice: boyle the
rice and strain itt with the cream: season itt and
bake itt // //

A tart of Damsons:

boyle them in wine with a dosen pears or six white bread
to thicken them: Drain them with the yolles of 6 eggs
season them and bake itt // //

A tart of Surin or Cowslips

straine fourin flowers or Cowslips boyled with the
yolles of 4 eggs and Curds: or else straine them
with 2 or 3 aples season itt with butter mace & Cinnamon

A tart of strawberries

straine them with 4 yolles and grate white bread season
itt with suger and Cinnamon // //

A tart of Cherries

Do as to Damsons but take more pears

A tart of Spinnages:

boyle itt tender: then draine the water, and Chopp itt
and putt itt into the fire in a skillett with fower butter, and if
you will haue itt greene straine itt with greene spinnage season
itt with suger cloves and mace // //

A game

with the Leaves under the Tree them on aboard from
water then grind them in a mortar and strain itt with
yolles and butter season itt with suger cinnamon ginger
Lay itt somewhat thicker in the paster // //

A tart of hard Cheese

Cutt itt in slices and water them as Lay them in
milk: Be howeise bray them then in a mortar strain
itt with 6 yolles and season itt with suger butter cloves
mace or ginger and so bake // //

A Couer tart of the French fashion

Take a pint of Cream and 10 yolles boyle
them together and putt them to butter and suger and boyle
them thicker then make 10 Cakes of fine paste and Lay the
paste in on and cover itt with the other and cutt the
bunt about and so bake itt // //

A tart of Apples

boyle them in ale or wine strain them with clarified butter and yolles of eggs season it with sugar cinnamon and ginger also if you will slice apples rawe and lay on the last bottom season them and bake them: //: //: //

Another way

boyle them in radish wine when they be cold strain them with 4 yolles of eggs: if it be not thick enough boyle it on a chafin dish and stir it till it be thick and season it as before and strewe blanch powder and Carduays

A Clove Apple tart

mince the apples, pass them and season them with a little fennell seed well beaten sugar enough ginger and little cloves and mace when it is almost bakede raise them on rosewater and sugar and sett it in againe: //: //: //

A Clove tart of Cherries

take out the stones and season them in the past and doe as to a clove apple tart: or else boyle them in Claritt wine and sugar then season them with sugar cinnamon cloves and mace and so pass them: when it is almost bakede take some of the fennell where in they were seased with sugar: and putt into them and so lett them bake: //: //: //

A tart of Spinage and curds

season each as before, butt make interchangeable

layers of them on upon another and lett them be made of all be spinage: and so cover it with yaff: butt putt in a good quantitie of butter: and so bake it: //: //

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Eggs in meene thins

lett a Dish of rosewater and sugar upon colles and lett it boyle then putt in: 6: or: 7: new yolles: when they be a little hard putt slices of bread under them and strewe on cinnamon and sugar: //: //: //

To Make Tarts for Lent

putt ibinglass and a little aniseeds into water: then stale almonds and strain them with the said water then boyle it and season it with sugar: take eggs and open them a little on the top: putt out all the ymber and wash them: then fill the shell with almonds: boyle them and when they be hard: lett them coole: cutt them in the midst: and make a round whole and fill it with the same meane beinge made yellow and seeth them a gaine: //: //: //

Fritters Royall

chope roasted kidneys of water and putt to it yolles of eggs and grate bread small wring sugar and cinnamon make sheets as fine yaff lay the sheet an inch thick then in round it with the other sheets and cutt it as Loppings and make a batter of the yolles of two eggs and a little beere dip them into the batter and then fry them in butter or Oyle

Stock-fritters

Cutt Dates and forth them aboth: then bray them with almonds and crumbs of Breads: and straine altogether then putt in small wilsons flours and other spices then close the gluse in fine past and frye it in oyle or butter

Linton fritters:

take almond miller and flower and spoonfull of yest: season itt with sugar: and make itt good thicke batter putt thereto a litle flower mace and saffron: sett itt against the fire and lett itt then take good aples parred and putt to itt, frye them in oyle // // //

To make oysters: muggles and cockles and yeffrodis brate to walke almonds and figes: putt to sugar and ginger: take a fairer oyster and fill the deeper side with past: roll and lay of the fluse there on: and close itt with the same past and close itt with the other shell: then strake the shells away: and frye them in oyle or butter if you will make yescods putt to small wilsons and in close them in the past in stead of yescods: and some of the said fluse with all: and serve them forth hott with sugar //

note for Laze:

Chine itt as you doe a hogge: cutt of all the lard that is all the hard fat: Lett no lard be inclosed out from itt to keep itt stiffer: Lard whiche fall out running water: not cold water: sett to gether with a luffe lard in itt: and yea a piglet to secke to draw out the blood: then make new brinde in like manner // //

To make Hoggsblisk for a fatt hogge

Chine the hogge and all the lard: bringe taken a way: brate the fowre into 8 parts: 2 of each side: and to of eache haunch yarb ylb itt lightly: and lett itt lye upon a fire: boild till itt be full of wholes and sprinkle itt with vinegar that itt may lye mayst two howres then take a itt of pease floude brate a quarter of a lb. of clowd pickes and mace fall then is - old mace: if you will fadge then on halfe take two or 3: handfulls of vime stripped from the stalks: of fage fernage: parsley: and a litle margerom: chop them very small and take yelkes of 40: eggs chop them with the herbes: then take 3: parts of the yarb and eggs: season the with clowd and mace pepper and 12: rawe yelkes moulde them together and binde them with all fluse the yres as you would a gammon of bacon putt them in braye stronger the past

and the rissidion of the hearbe stow upon them
in the cofins: and the cure for what lett thefe which
you feared must be yett and the rissidion yastise!!!!

A very good way to take red Dure

garboyle itt and season itt: and Lay itt in water the yast
of yee very thicke or cleer itt will not holde: before
you close itt cast on a good quantitie of clowes and
mace: beaten small: and upon that a greata Dabbe of
butter: Laye a holl att the top: and when itt hath
stood: 2. houers in the oven fill itt as full of vinegar
as yee can: then stopp the holl with yest
very close and sett itt in againe for two houers and then
if the oven be hott att the first: then the yest will
boyle a greata while: and the longer you keepe them
the better: when they be taken out of the oven and
almost cold: shake them betwixt your hands and sett
them with the bottom upwards: when you sett them
first into the oven beware that on yee touch
not another by more then a hand breadth: then roll
4 oranges and 6. wardens in the dymers: grinde and
season them with sugar and cinamon //: //

Mustard in hals and good psonthly

Take mustard seede very small in a mortar, sift itt in
a finer then floore crabel of bread in water an hower
or lesse: then bray all in a mortar with pynar
to a pinte of fode goe: 3 Little Loaves of bread

Mancheat

halfe a bushell of fine flower with boulders a
gallon of water sett warme and rathest a handfull
of white faller: and Little Lysse then a pinte of abe
yest: boyle all as hard as you can handle itt with
out any knowe Lysse: Let itt Lysse halfe an hower
then take itt by and make the mancheats and Lett them
stand almost an hower in the oven: //: //

Powder Duche

season $\frac{1}{4}$ lb. Long pepper $\frac{1}{4}$ lb. cinamon $\frac{1}{4}$ lb. ginger
 $\frac{1}{4}$ lb. nutmegs. 1 lb. grains 1 lb. mace $\frac{1}{4}$ lb. fennel
seed $\frac{1}{4}$ lb. sugar. 2 lb.

the order to fitt Capone

to fitt 6. Capons take att a moute halfe a pinte
of Cream: sothe itt then boyle itt with barley made
fine: make itt murther to soft now to hard in
Little pices of the biggness of the Little finger
and putt halfe so longer: be ware of givinge to
growe a gorge or gorge upon gorge: for then
will they rather dye in parr: give them att each
moute fresh water: so will they be white and
of greaser but not excellent of greaser under a
month: then Cuss must stand att Least a yarde from
ground and sett made that the ground may safely
fall Lett not the Leggs of the bottom be to broad

to make Chickens of Greater in 2 weeks

Take fine bread and thicke milk which hath stood a good while afore the milking: putt it putt in a bagg of Linnen yugor and when itt is dry nigh ablen putt in the bread to steepe and give thereof to the fowls putt in no more crumms then when they are fowls then moult they be putt a litle fatted: then crumme them with the white bread and milk untill they be fatted: be sure that att every time you feed them you make new moult and give fresh water att evny night or Lette afore give them a moult and choppe them sup 4 times in a day putting in fresh flesh: when you perceive on that it is whole and fatted and not to digest his moult: kill him or she with a pinne and make be fatted: if you keep them not fowls all the Laboure is lost //

the manner to feed a Lard

Let him be dry that his water voids away: give him each day fresh straw and lett the yelke be made brown: steepe ground barley and baling water untill it be lukk warme in no case lett it be to Rott: feed him thrice a day: att each time as much as shew will: by no means give him water or other things: after a monthes feeding you must putt Linnen water and Lette to the barley untill it come in time to be shoked as dough: and then will shew shew Lette and Lette: then give it him in balls

and for fowls of the mawfull take as much water as water or thirer your thomb: putt the yelke 2 shew of into your brinde of two dayes old and mingle the fowls with the barley and water as fowls said: only water or thirer and shew will be no fowls of mawfull

to make good mince pyes of Nales

when you putt your moult into your capine Lay 4 yelkes into swy Cofin: and in swy yelke 4 or 5 clous shew: //

to batre a Crane or Bustard

garboyle itt a litle then Lard itt: fowls itt in the cofin with a good quantitie of yelke and falk putt in butter and lett itt batre 4 howres: //

to batre a Gapon and to Counterfitt a pheasant

batre itt with prunes: ginger and falk 3 howres then batre two yelkes and a goobitt full of brimston and a good quantitie of fuge: mingle all well and putt itt into the cofin batre his fowls: //

Cutt his Legs and wings as of pheasant truffer him shod and garboyle him a litle: Lard him and rosin him cast upon him a litle pepper and falk with a good dish of butter batre itt 2 howres: fowls itt Gold

To Bate Chickens

bake them in wine with currants and grapes in form
more with gesebines ginger and cinnamon. bake to
each ypp a yolk. halfe a goblett of verjuice a good
quantity of sugar for lawar bake them an hower
and halfe: // //

To Bate a Mallard

Boyle him with onyons pepper and salt to hower

To Bate a mares tongue

first sooth it under: then with marow good store
minace to lay betwixt every flace and under
bake it an hower: which don take a pinke of red
wine a little butter and halfe a matchett and
cutt in to flice and flraine it with the verjuice and
wine: then take flowers marow cinnamon and sugar
sooth all the che: and put it in att a hall and sooth
it in for halfe an hower

Quince eyes

pare them take out the cores parboyle them tender
lett the water runne from them to drye them: putt into
sugyr ypp on: and in every quince a good quantity
of marrow: then sugar cinnamon and ginger: fill
every ypp with all and lett them bake an hower

To Bate a hanch of red Drare

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parboyle it presse out the bloode drawe: cutt it
into two row: 3: psses lay it thicke: lay it in
verjuice: 4: hower: take it out and season it with
pepper and salt: bake it in past 4 hower: serve
it cold

A Garpe Baked

bake it with flowers: marow: salt: currants and
a few grapes: 2: hower: serve it //

A Sole of Salmon Baked

bake it with ginger and salt currants butter and in
fine past two hower: // //

A Burnard Baked

first salt it then season it with flowers: marow
salt currants good store of butter about it and
in the belly: and in fine past: 2: hower: // //

A Crowt Baked

first wash them a little then wash: 2: or 3: good store
flowers marow and salt: ginger currants and butter
bake them an hower and halfe: // //

A tart past

Make it with cream butter yolles and flower

A tart of Peaches

put cream into againe: with a grated manchale: halfe a dish of butter and 2 ylls: straine them with a little cream: and sett it on the fire forth it thicke: raise the thine sheets of paper to a finger breadth: put in the cream to fill it and covere it with the other sheets: cut the crust with loppings: bake it halfe a quarter of an houre: cast sugar upon it

A tart of Lemons

boyle them with wine till they be thicke as may be: runne in a manchale and forth them: then straine them as thicke as they can: then take sugar cinamon in good quantitie: ginger a little slice them well and doe as before: but cast a good deal of sugar over it: // //

A tart for peumes for winter

take it of peumes: 6: aples unpai'd a quart of red wine: forth them well: straine them thicke putt shreds of cinamon and ginger into them and doe as before: // //

A Cherry tart

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Lay them (the stones out) as thicke as you can cast in a little sugar cinamon and ginger: but the other be cutt all in pieces: bake it a quarter of an houre: cast sugar and cinamon upon it: // //

A tart of Strabories

Doe just as before in a cherry tart

Sweete onions

wash peeces of mutton and forth them putt to it a good quantitie of wine with 20 onions sliced: when they have sodd a good while to gether take a good quantitie of ginger salt and butter: so lett it forth a good while and then serve it forth: // //

Lazbe Studd

stowe them with wine and marrow upon a chafin dish a good while: then gett in shall reasons: sugar and cinamon and a quantitie of cream of bread: then straine: 6: toffes into the dish

Snowe paires

A potter of paires in a pint of clarrifd wine

2 sticks of cinnamon: 3: 2 of sugar and a quarter
of a pint of rosewater: //

Boyled. Almonds

take hard yolles: sweeten marioram: time and
parley: chop them with small vases: Lay them
in the mutton stews like a yewinger and sooth
them in mutton broth: season them with pepper
and salt: if any stuffing be left putt itt
into the broth: //

to bake a Capon after the Spanish fashion

first itt sooth itt tender: then sooth a hen
broth and take his brauns pull itt in as small
pieces as you can: putt the brauns into a quart
of cream and milk together and sooth them
a while in an earthen pott: putt in a little
rice flower untill itt be almost thicke,
sooth them so together till itt be good and
thicke: then putt in rosewater sugar ginger
and the Capon boyle all together a while: //

the alman fashion of soothme: a pike

spitt him a lewre to the head putt him in
6 pices round them in vinegar then putt itt

and vinegar into a pan and make itt sooth hapi-
tily: as may be: serve itt blande and when
itt is well food: season itt and cast ginger about
the platters: //

Another way:

take also yest white wine and water and
two sliced onions: make and salt and butter
stout: boyle them together a good while then
putt in the pike sooth him with sugar: //

to sooth Starlings:

Lard them and boyle them with long pepper
half a dozen and a little vinegar: //

to sooth & Pigeons:

stuf them with time parley onions mar-
ioram: spinage sweet butter and hard yolles
sooth them with the same sort of herbes
in small quantities with sliced onions gress
pepper and 20 claus boll season them with salt

to sooth Chickens:

boyle them with a racher of mutton broth
the broth be good: straine the broth and
take a $\frac{1}{4}$ of blanchd. Almonds and

finely beaten in a mortar strain them in
in the broth: and boyle them in marrow as
much as of on bone: season itt with suger nutt
meg: mace: holl: rosewater, currants: 3: or 4
salts: and prunes wider in faire water some
them with sugar: // //

Boiled meats in balls

take mutton suet: not over much smacked
remotes of bread currants: 3: or 4: yolks raw
eggs: mace: suger: roll all in balls: boyle
them in mutton broth: or water with 5 or 6
holl onions and a little vinegar pepper and
salt: put some of the spices into the broth //

A water tongue Dew

you see itt with salt two waters: Dry itt and
hang itt in the smoke: when you will use itt steep
itt in hott water and laid itt: season itt with
pepper and salt, mace cloves and ginger bake
itt and take itt Cold //

Counterfitt Sturgeon

scale to touches: scrap them and rutt of
the finnes: boyle them in white vinegar

not to tender: gett them and take out the
bone scale the finnes: holl: then take the fish from
the finnes and strain them in a mortar: when itt
is well stamped putt the touch finnes square and
lay them side to side roll the fish in itt and lett
itt dry: lett itt be cold: lay itt for a while space
in powder in vinegar // // //

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Frost upon Greens //

Chop boyled beets and strain them with
miller: season itt with suger and ginger
drop the melle with suger: and so make
itt of the cold //

Agrano to Colloze meats

boyle green herbs in water: then chop them and
strain them: with milk itt lettitt that the boylings
should allow the vinegar and that raw herbs were
boile

Boiled Cranes

lett milk upon a soft fire: straight as itt comes
from the fire in abroad vessel: so keep itt from
morning till night: for sure itt forth not: then take
itt from the fire and lett abroad all night

Pianca mangiara

lett flower it: 3 pints of milk: with itt thicken
boyle itt with suger and rosewater: and lett itt in vessel

gists: which is also a forerunner restority

round the bones of Chickens. Capons. Geckes or bones
and sooth them till all the strength be out of them
draw out the liquor from the bones: and in the same
sooth the flesh in water and make the broth into a
very thick collige //

Jelly of red and white of a Cock

take an old cock or Capon pull off the skin: draw
out the guts and wash him clean: then putt him in
a gallipot of running water: and boyle him till he
come to a quart: then putt to it spices bruised
cinnamon 1 oz: ginger 1 lb: nutmegs 1 oz: sugar
1 lb: Clarified with the white of an egg and
lett it sooth again: then straine it through a
spoon bag: colour it if you will with turnsole
you may make it with Calves flesh fowl if you
will

good white Jelly of almonds

take rosewater and gum Dragon cinnamon
bruised: sooth them together: take then a lb of
white almonds and boyle them very fine with rose
water and straine them: then putt itt in a cloth
and shake itt through that itt may be clear
then take the water about a pound: lett
itt run through the cloth sooth them to

gether with sugar: stirre itt still: and so take
itt from the fire and putt some of itt in a glass
and lett itt cole: if itt be faine to make itt faine
lett itt run through a jelly bag and so cast it

Jelly a nother way: of flesh //

take Calves foot on an old cock or a
knuckle of veale: boyle itt in water and some
wine: and prime cleane of the fatt: then
season itt with bruised cinnamon ginger Long
pepper and cloves not beaten but bruised and
when itt hath boyled a good while: take out the
meat then turnsole: and putt itt in your pott and
take a little of your broth and putt of itt in a
saucer: and see if itt will stand when itt is cold
then itt is ready: then take your turnsole out and
putt in your sugar and first take a white of egg
and putt them in the pott and when they have seiden
awhile take them out: take then the jelly bag
and putt through the liquor as much as you will
roll itt be faine then cast the jelly into Dishes

A nother way

your meat bringe foddin till the liquor be
almost consumed putt to itt a quart of wine

till you thinke the water is boyled away: take out
the mace and skins of the fitt as cleane as you
can: lett it stand till the water is cold: if you parwinke any
fitt skins itt of it then boyle itt againe with tansie
and 3 quorles of a lb of suger: halfe an ounce
of nutmegs: and when they have so boyled a
good while: putt itt into your bagge and lett itt
stand: Layinge first a litle rosemary in the bagge

Large Marmalade of peaches

take peaches and pare them and putt them from the
stones: and mince them finely: and lay them to soake
in rosewater: then straine them in rosewater through
a coarse cloth into the pan that you will fitt them
in: take for every pound of peaches a pound of suger
finely beaten or grated: and putt itt into the pan:
to the strained peaches you must referre a good quantity
of that suger to moult your sugar with all: then
set your pan on a fire: and stirre itt with a stick
untill itt be so thicke that your stick will
stand on upright: then take itt up and Lay itt
in a shalott in pretty lumps accordinge as

you will have the lumps printed: mould itt when
itt is cold on a faire board with suger: and print
them out: and take them in a march pan: pan
with umbels upon itt in a borse safe open: and keep
them nigh the fire: and make them of what fitt
or you will //

Fine Marmalad

grate your quinces: and take as little water as
you can: to keep them from burninge take: 12:
lb of quinces: 9: lb of suger //

Of Apples

puth 20: apples of pally: Dowsons: or pippins in a
pottle of water: when oranges or Lemons have
their shoyde to pidgeon for conserue: the better
or the water is so much the better: when itt hath
sofly boyled an houre putt in jerrug of green
ginger: to or 3: spoonfulls of suger: after the
rate of a lb to 20: pippins //

Concord of quinces and after the same fashion
May be made of Gooseberries or any other fruite

Take a pottle of Rhenish water, brate in it 3: whites
of eggs till it hath like for put in to this
Liquor: 6: lb: of fine sugar broken into small
pieces setting it on a quick fire of coals
and when you see it ready to foorth by putt
in a little faire water to gather: to gather the
skumme: and bringe skimed cleane: take: 20:
quinces: pare and core them: being cutt in
your quarters: putt them in this liquor: to make
them soft a quarter of an houre then take them by
and straine the sirap and sett it on a fire in
a cleane pan with the quinces, and taken of the
skumme as it riseth, sett them till the
strength of the quinces be in the liquor, to know
when it is ready, take a little of the liquor
and sett it to cole, if it be then like jelly it
is ready then pour the thins liquor into your
boxes setting the quinces in a place till they
be cold, then dust bringe in the place //

A mother way // over the way 75

take: 6: lb: of quinces: take: 4: lb: of sugar and
4: gallons of water: or after the rate: choos
the fairest and largest quinces that have least
grawell: then take away the parings only very
thinly: then cutt or slice the quinces: but not
to waste the core for grawell, putt this quan
ty of water and sugar together over a good
fire, if you be disposed to Clarifie the
sauce, then take the whites of 2: eggs and
flaste them together, and lett them boyle in the
water and sugar till it hath gathered all the
skumme, which you must then take cleane a
way, then straine the water through a straine
and putt it in the pan, againe bringe cleane
washed, when it is ready to foorth putt in your
quinces, then if there arise any skumme take
it cleane away, and lett the quinces soft on
with a moderate fire, stir so that nothing
sticke to the pan, so lett it foorth till it
come to that softnes that marmalade
is of: which you shall trye by often take

in a spoonfull and Letting it cool, for if it fasten
take it up and putt it in boxes. potts or glasses, it
is some times used when the liquor is halfe consumed
to putt to this said quantity halfe a pint of rosewater
of provins and: two Lbbs. sticks of cinnamon //

To Preserve Quinces yellow

Take to quinces 7 lb of sugar, if they be greene
6: wash them when they be quartered and corred
straight putt them into the fothinging liquor as
soone as you can, lett them sooth till they be some
things tender, then take them up and putt in the
scummings and cores, being cleane washed, sooth
them till the liquor be stronger, and strain: 3
pints of it into a pan, and a pint of rosewater
then Clarifie it with eggs, and Lett them sooth
till they be tender and the sirup thicke,
then take up the quinces hot or if you will
make marmalatt strain it and putt it in a Lb
muffin //

to Candy Cherries //

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Take the greatest and ripest and with a pinner take
out the stones, to apaine of cherries putt apaine
of sugar and 3. or 4: spoonfulls of rosewater
lett them sooth as fast as you can, when the stone
or be ready take them from the fyre and Lett
them drain a while, then lay on a platter or
dish searced sugar and Lett it stand on a
chafin dish while it is hott, then Lay the cherries
one by one, and sett them farr of the
fire change it thus 3 or 4 times, and as the
sirup is foted from them sett a silver platter on a
chafin dish of embers and in sundry places putt a
Lb of sugar and on 100 of rosewater in every
place where the sugar is, when it is sooth dip
the cherries in the sirup and Lay them by
in the cold vane on a Lb of sugar cover this
3. or 4 times //

Quinces whole

putt a gallon of water in a pan and throw in

100 pound of sugar, when itt foorth shewitt wry
cleane and putt them in 12. Spoonfulls of roserwater
and 10. quinces well pleynd and couer them wry
close for the space of 2. howers, and lett them
boyle a good space, when you becouer them if they
be under hanginge a faire Crimfon colour, take
them by and couer the sirroy againe untill itt be
somewhat thicker, then putt in the quinces againe
putt them all a pace into a galley pott and stopp
it wry close, for the stopp of the pott thatt
the sirroy be fretty and the quinces faire followe
a glass will be best //

Hard Plumes conseru

Two: two: pound of beatef sugar: putt: 20. Spoonfulls of roserwater when itt is boyled and skimmed
lett itt stand till itt be all most cold, then putt in
two pound of pear plumes first wiped then sett
on the fire againe, and lett them boyle as softly
as you can, when they be boyled enough the limell
will be yellow, take them by and lett the sirroy
boyle till itt be thicker then //

putt your plumes on the fire a gaine and lett them
boyle a quater or two, then take them of and lett
them stand in the beell: 3. nights, in the morninge
putt them in the pott or glass and couer them close
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Wings peoles or oranges whole: the shortest way and best
pricke them after the rate of: 400. prickes to an
orange with a small needle, so lett them simmer with
the forthloft fire possible and swee now and then
empty out some of the water and putt in fresh
after an hower prick them againe halfe as much
as before, and lett them simmer halfe an hower
more with change of water as before, then prick
them a little againe, and rather flow them upon
embers in sugar then forth them, lett them if you
can stand warme: 24. howers //

Walnuts:

first gather them betwixt .5. pastre day and
midstome day lay them in faire water. 20. dayes
and every day shifte the water, forth them then
somewhat under and att the first forthinger

putt to them hony then putt out the water and put
into every on two clouts and lay them in a faire vessell
to beate to gether with your hand the whites of an egg
and a pint of rumme water untill skime a brisish good
stomach then putt snow water to itt sufficient to cou-
re the walnuts in a pott, then putt two, or much
suger as may make sweete syrre, boyle itt with
a quick fire a small space then straine itt againe
untill itt be thoroughly skimm'd, then putt the
syrre to the walnuts as hott as the pott may
suffer, when the syrre is cold coure itt with
brown paper and asswage upon itt and for the
space of .3. weekes after every third day the
syrre must be new fild on untill the skime arise
straine itt then and when itt is cold putt to itt
the walnuts againe /

Syrre of Apples good for all weaknesse and faintnesse of the heart
take the iuce of apples sweete and fowre and .ii. 5.
puth them to the halfe and lett itt stande about
two dayes till itt waxe cleare, then straine itt, and
with .3. lb of suger make a syrre itt is more

excellent if you dye therein silke dyed in graine
untill itt be dyed red //

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Syrre of pears, comforting the stomach
Syrre of quinces comforting digestion
Syrre of peaches good for stomach and breath
and made as apples //

Syrre of pears are made as syrre of violets
and of Lilie spere //

Syrre of sweete pomgranide are good against
coughs pleurisy thurst and is made as syrre of
violets //

Syrre of cittron or Lemons rinde comforting the stomach
and making sweete breath //

booth of them .ii. of fountaine water pint. 5. with
two parts be consumed, with suger .i. lb. make a
syrre of itt and conditt itt with .4. graine of muske
foure cast therein when itt is all most fild on
of cittron rinde and itt is delectable, colour
put in silke dyed in graine and itt is excellent //

Waffles

take a pint of fine flower, besee it with cream
3 ylbos of eggs and rosewater, with cinamon and french
and sugar beaten and make the batter not too
thick //

Sugar of roses

take red rose buds, chipe of the whites, then shred
them and beat them with sugar, putt it in a glass
in the sunne a month and strain it every daye,
to a lb of roses you must have a lb of sugar
this is the way //

Orange Cakes

Take the oranges in washing and boiling as you would
preserve them whole, then beat them in a mortar
very small and make the syrop of so much
sugar as the quantitie of the oranges be and
when it is cleare strain it out to the beaten
oranges and lett them steeke till they be so
thick that you may make cakes thereof and in the
makinge strow sugar on both sides and so lett them

Dry in an oven as you would Dry march you
take and in the Drying turne them and when they
be Dry putt them in boxes //

Biscitt or Dick bread

take halfe a pecke of fine flower 3 lb
sugar $\frac{1}{2}$ of a pint of water blood warme put
the water and sugar to geather and putt into it
so much ale yest as will make the flower
water as itt were yest and $\frac{1}{4}$ of a lb of
colliander seed and so worke itt well together
Lay itt in a warme cloth and lett itt rise for
the space of a quarter of an houre, then
make a good leafe thereof and putt itt into the
oven, bringe as hott as if itt were to cheape bread
lett itt stand 2 howers, then draw itt, before
you Dry itt rubb itt with sugar and putt itt
into your oven againe //

Manus Christi

Take the mortar and pestle and Labour

throm sugar a good while then take gold and
a little fine meale and mingle it well with the
sugar, then putt them to rofowale and take of the
water and stirre it about well till it be
thicker that you may worke it as a paste then
take it forth and worke it and lett it by
the fire till it be well hardned //

A nother way back again.

Take rofowale and sugar on the fire stir-
ring still, then putt in a leafe of gold or 2
as fufieth and fprinkle it upon a marble
stone upon which first lye sugar that it
cleave not to the stone //

foote of portugal

Take fine flower a pint of, mustindes
6 yolles a good quantitie of butter mingle them
bruse a good quantitie of myrr powder and fennel
seed mingle them well with the flower and a great
quantitie of sugar moule them a good
while

Put out peeces and roale them up a good lon-
gth, make letters or what you list, lay them
upon asbest of paper and bake them with a
soft fire, if when they be halfe baked you
wet them with rofowale and sugar they will
be like an iere, then sett them againe in the
oven, till they be througely baked they will be
a yowre //

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A Bridge or spica royal for Stomachs

Anise 2.0. liquiriz 2.0. Carraway forander
yregard, sweete fennell seed ana $\frac{1}{2}$ o. cal-
mar aromatics 1.0 white sugar candy $\frac{1}{4}$ to ginger
 sliced $\frac{1}{2}$ o. manus christi 1.0. lyepe them in
a box //

to make a lathie

Take sugar 1 lb finely beaten 9 eggs white and
all, beat the sugar with the eggs untill they
be all consumed and putt there 10 : 2 ounce
of fennell seed vnbated, then putt all to
gether and putt there 10 a lb of fine

flower and mingle all very well, then take
3 earthen pans and anointe them with a little
butter and grind those substances into those
pans equally and set them in an oven not to
hott, butt as to bake cakes, and when itt is
halfe baked, take itt out and lett itt coole
and when itt is cold cutt itt in fince slices
and lay itt on a cleane latten and putt itt
into the oven againe not to hotten and so lett
itt stand till itt be thoroughly baked //

How mangrove for a sick man

blanch Almonds brate them fince with sugar
and refoverate them straine them, lett itt be
as thicke as tairt glue, then putt in 10
spoonfulls of Rhenish //

How to make almond puddings in skims

take 5 pinte of Cream and scith itt. then put
into itt as foote as itt comes of the first your hand
whch is in quantity. 2. luppenny Loaves sliced very
thinn, the of them yeared of course itt very

cloffe and lett itt stand till the bread be very tender
then straine itt lett your cloath be thinn that all your bread
may come through. then put in one pound of almonds being
beaten very fince with alittle Rhenish water to keep them
from drying, you must lay them in cold water over night
and they will blanch the next morning then take 14
eggs beating out halfe the whites and brate them very
well and put in y^e eggs before you strain out y^e cream
and beat and when you have strained y^e cream
beat and eggs an altogether then put in y^e almonds and
season itt with salt according to y^e taste then put halfe
a pound of sugar good weight a quarter of a pinte
of Rhenish water a quarter of an ounce of nutmeg a
quarter of an ounce of cinnamon one penny and halfe
of corianders two pound and a half of fust shred
small but not too fince when you have put all those
together put into them almost a luppenny loafer grated
and sifted very fince //

How to make rice puddings in skims and to labor in Dishes

take on pound of rice wash it very small so small
as you may sift it through a sieve then take three
pintes of cream and scald it then put your cream
boothing' hott to your rice put it in the night before
you make puddings then take 10 eggs beating 4
whites beat them very well before you putt in your
eggs for your rice be very tender if it be not
lett it cure the first but be sure that you keep
it very carefully stirring that it doe not burne
so if you find it to be to stiff put in a little more
cream and when you have taken it of the fire
put in your eggs and grate half a dozen of Naples
biskett into it half a quarter of an ounce of rose
water almost a quarter of an ounce of cinamon
and as much of nutmegs lett y^e spice be very
finely beaten some thing more then a quarter
of a pound of sugar on pound of currants two
pound of sugar as before this may you
make y^e rice puddings to bake in dishes but you
must lower out your currants

and take y^est pieces of marrow each by in the y^ellow
of an egg beat together and lay' down and take a m
pound into your pudding before you putt them into
the oven 11

how to make Lyeu Puddings

Take a quart of cream and a quart of new milke
but if you will have them very good put in all
cream then take 12 eggs beating out some 4
whites beat them very well beat your cream
boothing' hott then put in your eggs and your bread
which is two toppery loaves grated a little rosewater
almost half a pound of sugar a quarter of an
ounce of cinamon a quarter of an ounce of
nutmegs on pound of Currants. two pound of
sugar as above of wine as bigg as a half penny loaf
bought and grate very fine

how to Make Blacke Puddings

put in your cake mill when your blood is hott put
in two quarts of cream and on peny worth of
new milke 12. eggs drawing out 6 white almost
two peny loafes grated. 2. ounces of sweete fennell
seed. 2. ounces of Carraway seed on ome and
halfe of cloves and mace on ome and halfe
of nutmeg. 3. quarters of an ounce of ginger
fine then take on handfull of linne streipt finely
from y^e stalk on handfull of rosemary streipt
on handfull of winter fennell streipt on hand
full of peny royall on handfull of margettome on handfull
of sage on handfull of parsley halfe a handfull
of margettome leaves lett all these herbes be washed
in purtye cream and shred very small. 10 pound of
houegnat

how to make an almond ge. To be taken in Dyskes and
pistatua puding

Take a quarter of a pound of almonds lay them
in cold water over night

and blanch them the next morning and bake them by
fine gutting now and then a litle refresher to keep
them from drying then take an pint and halfe of a
cream boyle it and as soon as it comes off the
fire put in your bread wch is in quantity something
about halfe a toppery loafe sliced very thin
the crust being cutt off cover itt cloffe and stra
ine itt when the bread is tender then take forme
5. or 6. eggs drawing out forme to or 3. white
bake them very well then put in y^e eggs as before
and strain them all together and when you have
strained them putt in y^e almonds and season itt
with salt and sugar according to y^e taste put in
a litle nutmeg a litle cinamon a litle rose
water almost an pound of butter shred fine
then take y^e eggs and boyle itt and lett itt by y^e gate
pours of water and lay in y^e pudding putt in
this manner you must make y^e pistatua puding
only leaved out y^e almonds but yett not do
but you may putt in two ounces off almonds
and 3. or 4. of pistatua blanched in a 83

boile warmer water boile them small putting in
the boilinge altho before water if you shoud put
in no almone yor puddings woud be a litle clamy
take some almone and blanch them and slice in
litle slices and streke yor puddings when they be
boile //

how to Make Potatow Puddings

you may make them as you make yor almone puddings
only you must put in neither bread nor almone
but in stead of yor almone and bread you must
take pistachio and boyle yor potow boile and boile
them very fine and putt them into yor cream
and eggs and stow them very well together you must
mash thing into thofe that you putt into yor almone
puddings only bread and almone and thofe must
be as thicke as they when they goe into the oven //

how to Make a quating pudding

put al the soft water in
take a pint of cream and boyle itt

and as soon as itt comes of the fire putt in yor
bread which is in quantity altho about halfe a
toppeny loafe sliced very thinn and when the
bread is boile putt in yor eggs and strow
itt all together you must put in some .5. or .6.
eggs yolles and whites and all putt in salt sugar
and spices according to your tast then take a
wooden Dish well seasond you must be sure
you dish shoud be no water nor cracks in itt butt
you dish a litle and tie itt up in a very thicke
cloath and very close that itt may take no
water in the boilinge lett yor water boyle when
you putt in yor pudding before the pudding is full
downe and all the while itt is boilinge if you
can you must putt in no salt into this pudding
putt in a litle butter and sugar into yor Dish

how to Make a Marrow Pudding

Take a pint of cream and .6. or .7. eggs

Leaving out some 3. of the whites beat your cream and
eggs very well to gether then season it with a little salt
and sugar a little nutmeg and a little cinnamon very
finely beat in then take your bread and slice it as thin
as possible you can then take some raisins of the
sun and boyle them till they be very tender and a
few currants lay in a row of your bread into your
dish and strow in a few of the raisins and currants
and atop of them lay greater peeces of marrow diged
in an egge and then lay a row of your bread againe
fruite and marrow and then bread againe this
lay on atop of of a nother till your Dish is full
then pour your cream and eggs atop of them
and be sure you fill your Dish with your cream
and eggs that all your things be covered you may
putt in a little rosewater if you please and a few
thin slices of Dates amongst your other things //

An other puding

Take a good many leaves and cutt of all the crust
of itt and slice it very thin

then take as much milke or cream which you
please as will wet the bread but not more then
beate 4. or 5. eggs and putt into itt put in some
sutt and some currants beat your bread very
well with your spoone before you putt in your sutt
and your currants then lay itt by in a cloth and
boyle itt. an hower will boyle itt

85

an other puding

Take apertes and butter of cream and some 5. or
6. eggs leaving out some 2. whites beat your cream
and eggs well to gether then thicken itt with flower
but make itt not to thicke then put in salt
nutmeg cinnamon and a little ginger put in 3
quarters of a pound of sutt some thing more
if you sutt very small tie itt by in a cloth
and boyle itt you may if you please put in a
little sugar //

how to Make a green puding

Take a pint of cream and boyle it and flie
in a toping leaf and put in some 5. or 6. eggs
well beaten when the head is tender strain it as before
in the mean time take halfe a handfull of willett
leaves a few primrose leaves a few marygolds
leaves a litle pott margaroms a litle winterfauing
a litle spinnage stampe all these together and strain
in as much of the iuice as will growe for
pudding then put in a litle rosewater a litle salt
season it to your taste with suger and spice you may
boyle it in Dishes as you make pudding on in
a cloth //

an other green pudding //

Take a pint and halfe of cream some 5 eggs
beate y^e cream and eggs well together put in
almost a pound of suger first shred very small
thicken it with flour thick enough but not to stand
stir season it with salt for and spice as you
thinke fitt take a litle penny royal a litle

winterfauing a litle pott margaroms a litle willett
leaves a litle parsley a pott of spinnage a
litle marygold leaves a litle winterfauing from the
stalks but not so much as they other herbs wash
them very cleane and draine them very well from
the water then chop all these as fine as you can
chop them then put as many of these herbs into
your pudding as will make it very tender green
then put it into a litle long bag that when it is
boyled cutt it in litle round slices and season
it in with a litle suger and sweet butter //

86

how to make Cab-bow //

how to make the mince pice of a cake //

Take two 4 pounds of veale 12 pound of
beef sooth that is to say pound of lean 3 pound
of fitt and to this quantity of meat 2 ounces
of cloves and mace 2 ounces of nutmegs

2 ounces of Cinamon. 3 ounces of Carrawayseed 4
ounces of Bramon roots finely shred 2 pounds
of sugar 7 pound of Currants 12. pepper shred
with yor meate a pint of Vardges halfe a pint of
red water doe not boyle yor Carraway seed par
boyle yor boate a litle or else itt will clott in the
sheding way itt to yor fast after you have par
boyle itt //

for the seasoning of yor brison meate //

ther for humbles on other brison to every pound
of boate. 3. pound of fowth to 8 pound of meate
fat and boate together 1 ounce of clout and 1 ounce
of nutmegs 1 ounce of Cinamon 1 ounce and halfe
of Carrawayseed 2 ounces of Bramon roots finely
shred 1 pound of sugar 3 pound and a halfe of
Currants 6 peppins shred among yor meate
halfe a pint of Vardges a quarter of a pint of
red water //

for yor boate yor seasoning //

87

To 3 pound of boate putt 4 pound of fowth to this
10 pound of meate putt in halfe an ounce of clout
and mace and halfe an ounce of nutmegs halfe
an ounce of cinamon halfe an ounce of Carraway
seed 3 quarters of a pound of sugar 2 pound
of rasens 1 pound of Currants 2 pound of
peppins 3 quarters of a pint of Vardges
10 peppins //

how to make fittres

Take as much Curd as a quart of milke
and a quart of fowth will make yor curd tender
and season itt through a thicke cloath and when
all the fowth is taken from the curd put yor
Curd into a mortar and boate itt very fine
then put to this curd a quart of Cream

and aquart of new milke 13 eggs putting but 5 of y^e
whites beate them very well by them selves then putt
them into y^e milke and curd then beate them all
to gether very well put all most a pint of albe then
thicken itt with flowre itt must be harty thicke season
itt with salt nutmegs and ginger cutt y^e apples
thinner and put them not into y^e batter till you
goe to fry them they must be very thicke with
apples //

for the Making of Almond
made Dish //

Take a quart of a pound of Almonds blanch
them and beate them with soft water then take
a quart of cream beate with itt 8 eggs whites
and yeltes and all very well and sett itt over a
foure fire keepe itt stirring till itt turne into
curd then straine the curd from the whey and
add to the curd 1 quart of sweet butter
a litle nutmegs Cinnamon and sugar if you

will have itt greener you may put in a litle
juice of springe if you will have itt with
spices you must leave out halfe y^e almond
and putt in twice as many spices in stead of
the almonds or more if you please when you
put itt into the dish you must lay in greene
herbes of marrow rowled up in an egg //

for the seasoning of a Venison pasty //

for the seasoning of a side or hamch take 3
or 4 ounces of pepper according to the bignesse
of the Venison but the least must be for the
hamch season itt deeper with salt a pecke and
halfe of flower 3 pound of butter 3 pound
of suet //

for seasoning of a Chicking pie //

Take Cinamon nutmegs and pepper for

fruite if with out fruite take Dales mace barberries
grapes and Lemons and for liquor of itt take bargiss
suger and butter //

for seasoning of a Pigeon pie //

Take pepper nutmegs and whole mace and barberries
for the liquor take onely fustee butter //

for the seasoning of a hartichoke pie //

It must be seasoned with liquor in itt also as
ye & Chickens three mace beans lay y^e Mary
in water wrapp itt in 3 yelkes of eggs and
for lay itt in //

for sauce for y^e boyled Chickens //

Take a little of the broth a little bargiss a little
white wine halfe a pound of fustee butter a little
mace and suger a little for on Dish for the
garnishing of itt Dales Diamond mace shredded
partly and a few barberries //

for boyling the Carps //

89

Put the scales of. then putt into the liquor white
salt and take a quart of claret and a little wine
vinegar. for sauce of itt take vinegar 3 quarters
of a pound of butter make itt very thicke and for
the garnishing of the Dish a little beaten ginger
whole mace Lemons a few barberries and shred
partly //

for y^e Dike boyle itt well with water and salt
for y^e sauce and garnishing as y^e Carps //

for y^e Dill for Venison brood itt with cold
liquor and is a yoke and a halfe of floure
take 4 pound of butter. 6 yelkes of eggs and
make itt very stiff //

A Cordiall water for the stomacke

take a pottle of aquavita halfe a penny worth
of Coriander seed 2th of aniseed 1 quarter of
Licorish a Duzin of cloves a quarter of cinamome
2 good nutmegs a quarter of a pound of raisins
of the sunn a quarter of a pound of figges a
good race of ginger a few Dammaske roses
Leaves 2th of sugar and a little saffron put
all these into the aquavita and Lett them stand
6. or .7. days and stirr itt every morning
and evening then straine itt out and use
itt as you please // more - then

To Make a broth for a Consumption

Take beate or a cocke and make broth and
put into on handfull of the roots of Couch
grasse 1 handfull of Long wort and a nother
of harts tongue and as much liue wort
on handfull of Capors and 2 handfulls
of french barley 3 handfulls of

Leaves of the fenn boyle all these together
to a broth and put into itt 1 handfull of sugar
of Shorusalem and a handfull of Yewy or
harts horne and when itt is boyled all well
together straine itt out and give the phis
3 times aday of itt //

A nother for the same

Take some beate or a chicken and 3 quartes
of water and put into itt 1st of raisins
of the sunn 1st of french prunes
2 handfulls of french barley boyle all these
together in a pipkin till they come to broth
then straine itt forth and give the phis 4
spoonfulls of itt every 4 houres for a fortnite
all together //

how to make a Chiny broth

Take China roots three liars i quartre and
for first itt into 3 quartre of water in a pipkin close
paste 24 houre then put in a cocke chicken and
the bottome Crust of a Manchett lett itt boyle
till itt be well scord then put in on quarter
of Liquorish scraped and bruse Colles foots
sage of Iherusalem and penyroyse of each a
quarter of a handfull 3 Dates stoned and
that whites paired away reasons of the same
stoned and Currants of each 3 poundfulls
red Currant, white yellow and red sumers
of each, i pound full tied by loose in a cloth
in grosse powder. boyle all till halfe the Liquor
be wasted then take the chicken and bruse it bones
and all, and froston the broth wth white ginger
suger Candy and lett the patient drinke of itt
in the morning fasting and att 3 of the clocke
in the after noon //

for Distates Cholerics

Take i quartre of Gramer & eggs turne itt
into Curds as you doe for y^e made Dish
Dreane itt well from the whey put itt into
a wooden bowle or mortar wth a good piece
of sweet butter beat itt pure finer then put
in 4 or 5. eggs first beaten very well Laying
out 2 of the whites then put in halfe a pound
of Almonds blanched and beaten fine, finer
then put in a quarter of a pound of pastabs
beaten if you will have them very green put
in a little powder of spinage wash itt not but
wipe the leaves, then put to itt a Litter thick
Gramer as much as you shall thinke fitt
season y^e Curds wth rose water suger
salt limmonds and nutmeggs season itt not
wth yole suger and spice will all the other
things are to gather when you make

almonds cleave cakes alone. Lend out y^e pest
also and p^{re}pare of sp^{ice} /

How to make past for y^e /

Take 3 quarters of a pecke of flower to that ad
a pound of butter sliced thin into the flower 2
eggs mixed with some of y^e flower that it do
not curdle in y^e crust. then take 3 wine pints
of water and put to itt 3 quarters of a pound of
salt, sett itt on the fire and bo. fure you lett
itt boyle and power y^e Liquor into the flower
as soon as you take itt of the fire knead itt
very well this is the right Direction I can give /

How to Make Jellies of hartshorne /

Take halfe a pound of the best hartshorne
you can gett putt itt into a new white pippin
putt to itt 2 quartes of Rinditt water lett itt boyle
whil you think will jelly then putt 2. or 3.
drops in to a spoon and lett itt coole

if itt doth jelly firmly in the spoon take itt of
and straine itt through a p^{re}tye thicke cloath then
for y^e red jelly take some of itt out and putt
into a pippin by itt selfe. then putt to itt dried
leaves of clowd berry flowers sett itt upon
embers to infuse. before you putt in a new to
make itt deeper enough then straine itt out and
boyle itt as you doe y^e other jellies with the same
things, take y^e white jelly that you straine out and
putt itt into a basin and sett itt on a chafin dish of coale
then putt in itt suble refined sugar powder of loa
mond ~~sugar~~ season itt pleasant to y^e owners taste
then putt in ablad or to of make a little sliced
nuttmeggs and a few Coriander seeds brewed then
boyle itt upp a good pace whil itt tasteth very well
with out any rawness then straine itt out a gaine some
of itt deeper by for y^e white some of itt color with
safron for y^e yellow some of itt color with sirrups
of billets some of itt you may color with flowers
jelly flowers, for y^e red, if y^e sirrups be
deeper enough for colors you may take a few

For madder leaves you must not wash but wipe them
and stamper and straine them then putt in the power
of itt for yo' greens you must boyle that a Lette
after the power is in or else it will taste raw
then lett them stand till they be through Colde
to searve them as you please

Pope Gregory. 7. in the Councell of Braxia was
condemned of Necromancy, & heur in this
Plowmans Tale writes thus of him

He trot on hunting with Dogg & Batch.

And blown his horn & drawn his bow;

And for long upon us. Which

Such keepen evil Peters Key.

And they

to make apple water /

93

Take pippins and pare them and cut them in small peeces put
to them as much water as will couer them boyle them till they be
till they sink into the water then straine the liquor from them
and to every pint of itt put halfe a pound of suger itt will make
quidney of itt if you may put in some plums to color itt

To make a marchyon to be for itt and garnish

Take blanched almonds out of the feeding Liquor brate them in
a soft mortar to keep them from cying new and then strew in
a handfull of powdered suger to bring itt to past then rowle itt thin
as you could haue itt and raise an edge about itt as a tart the
set itt in a oven as hott as for manchett lay wafer brede itt upon
a white paper upon a pipelate then yea itt with the white of an egg
reforesable and suger brate together as thick as batter for fritters
and when itt is half baked spread on this suer with a feather sett itt
into the oven againe when the suer is risen take itt out and stick
in there garnishing with long cumfitts while itt is hott but when it
is cold then geve itt //

how to Make white Muske cakes /

94

Take 3 or 4. pieces of gum dragon and lay it in water in three or four goodfulls of rosewater over night and take a spoonfull of that and the white of an egg and stirr those together in a cleane stone morbe with a wooden pestle if following amongst it halfe a pound of muske and halfe a grain of amber graine if more of each will doe no harme then take halfe a pound of double refined suger bring small brabe and sifted through a fine sieve and mingle it by degrees amongst it and keep it stirring while your oven is heating then take it out with a spoon and lay your wafer upon a piece of paper and put the glasse in little lumps with a knife and stirr them round in the midst with the point of a knife take a grate care that your oven be not too hott try it with a piece of wafer if it colles your wafer it will be too hott

This is the truest way to make white muske cakes

Take halfe a pound of double refined suger small brabe and sifted very fine two whites of eggs put in a morbe take a spoonfull of gum dragon bring it to 2. days in rosewater & try

thin half a gram of musk a gram of amber graft brab-lyst in a mortar
together half an hour then put in your finger by degrees and be beating of
it in together four hours till your own be so hott as not to colde the
wafer then put the past upon wafer in little round cakes put a
morsell the past half a spoonfull of carraway seeds keep your past
allways stirring while it is in the mortar /

95

This is the true way to make the medicine for the cough in the lungs

Take 4 ounces of constricts of red roses and 3 ounces of rations of
the son stoned 2 ounces of brown sugar candy brab-lyst the wafers and
sugar candy small by them stirs apart in a mortar put in the sugar candy
being small brab-lyst and then put in the constricts of red roses and compound all these
together in the mortar then put it into a stone dish then put in 6 drops of oil of
sulphur and 12 drops of oil of bittry and let all these be mixed thoroughly with a
silver spoon then put it by in a gally pot and take the quantitie of a nutmeg
during the morning

To make Siropt of Cobs foot /

Take cobs foot first gathered brab-lyst in a great stone mortar with out washing
the cobs foot stamp it bry with then stam it forth and set it on the fire
and let it haue on warmer then steam it forth again through a fine cloth and

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lett it stand four days and then take the thirde of it and to or three pints
 of Dorection take on pound of sugar and on pound of honey or on pound of
 sugar and none of honey the whites of two eggs then sett them on the fire and when
 they begin to take it of the thair ill through a jelly bag then boyle it by to a sirup

An Excellent Sirup for a Consumption of the Lungs / 96

Take juce of colts foot two quarts the juce of scabious horsehound hisop
 of each halfe apint the juce of forth and partly roots of sack y owner the
 juce of the compaine & spoonfulls mixe all these together then lett them stand
 on water to lett them put all the cleare into a pipkin put to it red roses of
 the son and dabs of each two owners bruised to a pulpe Liquarish and amissed
 leaved of each halfe an ounce maiden hair on ocher lett all these boyle upon a soft
 fire the space of an hour or more then strain it by a cloth through a camell
 strainer and boyle it to a sirup with hard sugar and brown sugar candy if after
 wards you see any molder upon it or that it grows thicke then boyle it again
 with sugar candy that it may longer the coler it is the better: this sirup hath
 recovered those that consumed in a consumption of the Lungs three years by taking
 of it sometimes a spoonfull before supper an hour before supper and two spoon
 fulls morning and evening, please!

To make Lemon Cakes / Cakes -

Scrape them and pare them thin take your rinds and parboyle them bryed
 into shifes of faire water then take of all the pittles on the inside of your
 rinds mince them bry small with a knife then dry it bry well with a cloth and

To make syrups of saffron:

97

take pint of hirraghe water and put in
a quarter of an ounce of saffron 24 hours
then strain it and put to it a pound and
half of waxy finne suger beaten and
sifted so let it stand to asyrup. in anon
nothing pipping.

Salamandre a Mineral in a Mountain
in Tartary - whereof they make Lynon which will not
burn when thrown into the fire it spreads Threads
which being dryed in the Sun & beated may be brought
like Wool or Flax they whiten it in fire which
consumes the Filth, but does not damage the cloth.

O God what Eloquence can sing thy Praise
Or who can fathom thy stupendous Ways
All things obey at thy Divines Command,
Thou makest a fruitful Field of barren Land,
Th' odorate Rock a fertile Place, shall be
And bring forth copious Crops it bid by Thee.
Arabias Desert shall with Plenty smile
And fruitful Vines adorn th' uncultivated Soil.
O God we gladly hear thy mighty Power,
And joyfully thy gracious Name adore.
All Nature is full of joy to thy will, word,
And swift nor would Carpe to obey her Lord.

All Pleasures are importunate here below —
No lasting joys we mortals wretched know —
And whilst we wait our growing Happiness
Some sudden Griefe doth raze the rising Bliss.

Oh fleeting joys inconsistent as the Wind
That only for a Moment please the Mind
Then fly & leave a weight of Woe behind.

Righteous & good art thou, Lord God of Hosts,
And all thy Works are wonderful & just.
Both Life & Death obey thy great Command,
By thy great Power the Heavens & Earth are awed
Thou art the Heavens & Earth adore thee God.
Thou glorious Sun, that measures all our Days,
Rising & setting still advance his Praise.

98
m^{rs} Grinckill water for a swelled mouth

Take a handfull of sage and a handfull of
rismary and a little bit of allom and poyle.
all these in a good pint of licker of hulse spring
water and halfe vinegar and when itt is
strong of it carges it an itt and sweeten itt
with honney and hold som of itt as hot in your
mouth as ever you can

Take a hand full of sage and a hand full
of rismary — Allom & poyle. — All the Every Day

Thou Moon & yolep glittering Orbs that Dance
Round this torrid Globe, his Praise advance,
ye liquid Seas still swelling to & fro,
Praise when ye rise & praise him when ye flow.
Ye wandering Rivers & each sparkling Stream
As ye pursue your Course, his Praise proclaim,
Ye Dews & Mists & humid Vapours, all
Praise when ye rise & praise him when ye fall,
But chiefly Drifters, who so oft doth view
His powerful Works, his daily Praise renew.

My Soul praise the Lord, thy Saviour & Sot,
 Who Man is like Thee, yet God over all,
 What great Condescension, th' Eternal hath shewn,
 For ever make mention of what he hath done,
 He bow'd his own Heavens, he bow'd & came down,
 Thy Flesh he assumed, thy Form he put on,
 His own laws obeying, thy Surety he stood,
 Thy Ransom in paying, he paid with his Blood,
 This Mystery of Grace vain Men passe by
 'Tis own by his Flesh, who therefore shall cry,
 The Lamb's Adoration deserves and Esteem,
 Ye! Up! sue Adoration to paid unto him.
 Go on gracious Lord, to open Blind Eyes,
 Go on with thy Arm the Earth to surpise,
 When others the glory discern of thy Name,
 They too will adore Thee, the wonderful Lamb.

Great is the Lord, & great his Might
 And all his Glories infinite.
 He crowns the Meek, rewards the Just,
 And leads the Wicked to the Dust.
 Praise God from whom all Blessings flow,
 Praise him all creatures here below,
 Praise him above ye heavenly Hosts,
 Praise Father, Son, & holy Ghost,

Fasting the Cure of most Distempers

99

If we carefully examine the rise of the Distempers
 which afflict Mankind, we shall find it chiefly threefold.
 either from the perverse Motion of the Wind, or from the
 bad Quality of the Air, or from too much feeding, or bad
 Diet. For the tedious Disoases, which proceed from
 are chiefly the offspring of Intemperance, or an insatiable
 Appetite is a pernicious sink the spring & original
 of all the evils both of Body & Mind, filling the Blood
 Vessels, oppresses the strength, & extinguishes the natural
 Heat & Motion, & heaps up crudities of all kinds.

Hence the most prudent of the antient Physicians did
 greater Cures in many Disoases, by Abstinence, Fasting
 & proper method of Diet, than others, with the most
 elegant Medicines, this was their Practice in Distempers,
 which were occasioned by overfeeling.

Hippocrates says that Food is Lust which taken
 in a small Quantity is sufficient to allay Hunger and
 Thirst, & that nothing conduces more to Health, than to
 eat little & be ready to exercise. Many of the Antients
 lived very temperate satisfied with Milk, Honey, Fruit,
 Herbs, & such like lived long & healthy. The Stoicks &
 Philosophers, as Plato, Zeno, Socrates, eat no flesh
 but the Produce of the Earth, in Health, Peace, &c.

Levi Canari a noble Venetian was very sickly
from the Childhood & after many Directions of Physicians
& methods of Diet to little purpose, at length
neglecting all, he took to such method of living
as to Diet, observing neither in Quality nor Quantity
whereby he lived 95 Years.

Our Food is now corrupted by Art, to serve
Pleasure, a thousand sauces are invented to
exalt & adorn it, such swallowing of Meat
& Drink as makes a sink of the Stomach
which breeds Colic-kitchon, where by a number
of Diseases are produced. Seneca mentioning
the Luxury of his Time says, Such Things as are
Food to Tumors, are Burthens to the Soul, hence
come paleness & trembling of the Nerves, soaked in
Wind & wasting more miserable from Crudities than
from Hunger. Hence staggering, Dropsy, Jaundice,
Consumptions, Gout & Rheum, Vertigoes, Pains
in the Eyes & Deafness many kinds of Fevers.
They avoid these Disorders who do not indulge themselves
in such superfluities, but govern their Appetites,
Harden their Bodies with Exercise & Labour running
Hunting Plowing &c.

The most pernicious of these Fevers have observed
the pernicious custom of Nurses in stuffing the weak
Stomachs of Infants with continual feeding whereby
they are dangerous to Colds, Worms & Fevers.

100
The voracious Feeding of young Persons, often
produces putrid Fevers, & ill conditioned small Pocks
measles, all sorts of eruptions of the Skin, bleeding
at the Nose. They who live of greater Age, by the
same cause, are liable to Obstructions, Cachexies, ill
Disposition, Dropsy, Hemorrhages, & convulsive
sufferings in the Body, quartern Agues, Stone
Jaundice &c. but be so that more are destroyed
by excess than by the sword.

Theron of Syrach says, be not unsatiably in
any dainty thing, nor greedy in Meats, Excess
or surfeit of rich food, surfeiting will turn into cholera
or surfeiting many have perished, but he that
takes heed prolongs his Life.

The Ancient Physicians acted prudently
who certainly performed greater Cures by directing
proper Diet, than by Medicines. For they examined
if the Distemper was occasioned by repletion or
want of Food, they applied to cure not only by
bleeding, purging, frictions, bathing but chiefly
by abstinence. For example, they happily overcame
those plentiful Crudities, the fountain of the Disease
so they often cured the most dangerous Distempers
by abstinence & Fasting only. Aesculapius
& his Disciple Themison used to cure distempers
caused by excess, by only Abstinence.

1- Fasting, or a spare & Low diet is to be enjoined to robust & plethoric Bodies, to prevent the Attacks of many Disorders; we must allow that the Blood & serum may happen to be superfluous or more in quantity than the receptacle & Vessels can receive, & digest, & cast off the superfluous which happens to those who often indulge with Plenty of Foods abounding with rich Juice, & do not exercise to dissipate the surplus by transpiration.

Temperance is found by Experience very effectual against the Gout & all other periodical convulsive Disorders, which usually arise from a vitious plenty of humours.

One who was subject to the Gout as often as he pursued a full retining & retained all together from eating & drinking & so prevented the Disease.

A certain rich German who abounded with Leisure & luxury, was so afflicted with the Gout that he could not move from one place to another without being supported between 2 servants, but afterwards falling into Poverty that he was forced to array in a mean Dish, where by in time he was able to walk alone, & his Gout left him.

Moderate feeding helps the faculties of the Mind which depend on the Motion of the Spirits, & that from the Blood, which has more copious & thicker causes grosser Spirits.

From sobriety the ancient Wise men, ^{Pythagoras} ¹⁰¹ & forbad the eating Flesh which was so much approved of by many, that several followed the same, that they might better take in the waters of Wisdom, wherefore to the scholars especially to such as are of a plethoric Constitution moderate food, and no Suppers to be recommended, several Persons who were stupid, thro too great Moisture of the Brain, applying themselves to sobriety & temperance became more sagacious wonderfully improved in Ingenuity. Great Distempers especially when the Stomach loathes Food, abstain from meat, for a Stomach weak & disordered is unable to digest food, so that abundance to persuade & even to force the sick to take meat for fear of starving & a very ill office, it neither causing strength nor curing the Distemper: feeding should not be allowed tho the Disease is declining & the Appetite seems returning; especially gross & hard of digestion: for so fovers will be apt to return.

Troy being Taken by the Grecians, *Aeneas* -
 (the Son of *Anchises* & *Venus*), a Man very Pious
 & courageous, in the seventh year of his Wanderings
 sails thro the Tyrrhenian Sea into Italy, from Sicily
 is drove by a violent Tempest to the Coast of Libya
 where landing he kills with Arrows 7 Doer of a
 prodigious Size & gives one to each Ship (for had got
 together so many of his scattered Fleet) and then
 encourages his Men tired with their long Wanderings
 with Stories of rest for the future, to beat Encampment
 with the Remains of their Labours; In the mean Time
Venus pleads the Cause of her Son *Aeneas* & the Trojans
 before *Jupiter*, & imputes the Cause of all their Distress
 to *Juno*. But *Jupiter* having discolored the Scales
 of the Sates, comforts the Mind of his Daughter *Juno*
 with Hopes of an happy Posterity & the Power of the
 Romans. *Venus* being satisfied, appears to *Aeneas*
 who was a stranger in those Places, & wanders
 about to find a Settlement, & assures him his Ships
 dispersed were safe & shows him that *Carthage* was
 not far off, which *Dido* had built in those Parts.
Aeneas therefore by his Mothers Hopes, being led in
 a Cloud, enters *Carthage* along with *Acates*, where
 he soon finds his Companions safe & all kindly received
 by *Dido*. But *Venus* distrustful of *Juno*'s Hospitality
 & of *Dido*'s Constancy, *Aeneas* sleeping in the Grove
 of *Idalus*, substitutes *Lydus* in his stead, who in
 embracing & kissing, secretly inspires the Queen with Love
 for *Aeneas*.

Aeneas at Didos request, takes the Manner
of the Destruction of Troy, thus; The Grecians
in the 10th Year of the Trojan War, being quite
tired out & diffident of their own strength, & in the
Night before the burning of the City, pretending to
be gone, he concealed before Tenedos, leaving a
wooden Horse near the City, so big, it could not be
received into the Gate. They inclosed in its Belly
their principal Commanders. The Trojans moved
partly by the deceit of Sinon & partly frightened by the
Death of Laocoon, having broken down part of the
Wall, take the Horse into the Town; in the dead of
Night the Greeks returning from Tenedos, enter the
City by the Breach, where the Horse entered. Sinon
lets out the Wooden Horse by opening the Horse's Belly.
& suddenly all is ruined by Fire & Arms. Aeneas
being advised by Hector in a Dream to fly, & convey
his Country Gods from the Flaming. But he preferring
an honourable Death to a base Flight, runs out armed,
the first attack succeeds happily for the Trojans, till
following the Orders of Hector, in taking the Army
of the Greeks, they are cut off by their own People.
Mean While Priamus's Palace is attackt & Priamus
himself slain by Pyrrhus the Son of Achilles. So
Aeneas having done all in his Power, & hopeless, commits
his sacreds to his Father Anchises, & taking him on his
Shoulders, together with his Son Ascanius & his Wife
Creusa makes his escape, the Greeks pursuing them.

In the Hurry he loses his wife Creusa & returning into
the City to look for her, he meets her Ghost & is convinced
of her Death, returns to his Company, where was assembled
a great Number of Men & Women resolved to follow him
wherever he went. 103

Troy being destroyed, Aeneas having got
together those who escaped, the Destruction
by having got ready two only Sail of Ship, at
Antandros steers away for Thrace, where
laying the Foundation of a future City, was
frightned by Prodiges of Polidorus slain
by Polymnestor. He goes to Delos, & after
consulting Apollo's Oracle, he was ordered to
return to the ancient Mother of his Nation that is
the first Land of his Original; going induced by
the false interpretation of his Father Anchises,
he makes for Crete. But having there laid the
Foundation of the Walls, he was afflicted with
grievous Pestilence, warned by the Household
Gods in his Sleep, left Crete & said for Italy,
There being drove by a sudden Tempest on the
Trochades (2 Islands in the Ionian Seas) they were
plagued by the Harpies, then going to Actium
he appoints Games in Honour of Apollo.
Thence passing by Corsica arrives at Epirus which
then was governed by Helenus, the Son of Priam.

Helonus receiv'd Anceas with great Civility
& foretells him what great Dangers he should
be exposed to by Sea & Land, Anceas leaving
Epirus, was carried beyond Farentum &
the first Coast of Italy comes to that Part of
Sicily adjacent to Mount Etna, there he kindly
receiv'd Achonides, who was lost by Ulysses in the
Cyclops Cave & being informed by him of the Cruelty of
the Cyclops sails away remembering the Advice of
Helenus, avoiding the Dangers of Sicily, Argos is
carried round the Coast of Sicily arrives at
Drepanum, where Anchises worn out with Age & Fatigues
dies, then endeavouring to reach Italy, is cast on the Coast
of Africa by a sudden Storm raised by Jove as related in
first Book.

Dido distracted with Love of Anceas
tells the Distemper of her Mind to her Sister
& following her Advice, applies her design to
Marry him, Juno too, that she may divert Anceas
from Italy, applies to Venus that she would allow
Anceas to Marry Dido, to bring that about, she
shows an Opportunity that offers, Next Day Anceas
& Dido ride out to hunt, while all are engaged
Juno sends a Storm suddenly, the Company being
all dispersed, Anceas & Dido fly to a Cave, & there
unluckily join together, in the mean time Jupiter
tired by the Petitions of Iarbas King of the Gtuli,

who resenting that a foreigner should be preferred ¹⁰⁴
before himself, sends Mercury to Anceas, & orders
him to leave Africa & sail to Italy, He obeying the
Order of Jupiter, privately orders all Things to be
got ready for sailing, But Dido seeing the Navy in
readiness, suspecting how Matters went, exphalates
earnestly with him, & endeavours by Prayers and
Tears, for self & Sister to alter his Purpose, Anceas
admonished again in Dreams by Mercury, sails
away at midnight, she not able to bear her pain
raises an huge Pile, pretending Sacrifice, on the
highest Part of the Palace, & sending away
Barce the Nurse of Sicheus lest she should
obstruct her intended Death — And stabs herself
with Anceas's sword.

Anceas & Dido

Andas leaving Carthage sails for Italy, but
by a violent storm, is drove to Sicily where he is
kindly received by the people & appointed a sacred
Anniversary to the Manes of his Father. Anchises
who the year before was buried at Drepanum.
& instituted Games at his Tomb, gives Rewards
to the Victors. In a Naval Fight conquers Javanthas
Euricles overcame Nipus in a Race by a trick.
Old Entolus throws Dardios, boasting like a
young Man in wrestling. Eurymon excels in
Shooting, but the chief Prizes were given
to Nestor on account of his Age & Dignity,
whose Arrow shot into the Air suddenly took
Fire. Acanthus in Honour of his Grandfather
Anchises with the youth of the chief Nobility
make a sham Fight of Horsemen.
Mean while the Trojan Dams advised by Iris
& tired with so long sailing, burn 4 Ships of
the Fleet, the rest being extinguish'd by a sudden
Shower. The Night following, Anchises appears
to Endas in his Sleep, advises him to leave the
Women & Children & feeble men in Sicily & sail
for Italy with the strong Men. But first to

105
Visit the Sibyls Cave, by whose guidance he
might enter the Elysian Fields, be informed of the
Series of his Posterity, & the Event of his future
Wars. Obeying his Fathers directions, builds
a Town in Sicily, call'd Acis, & leaves a Colony
of the Matrons & old Men unfit for War, & with
the strength of his Army, sails for Italy, —
Aspertine at Venus request makes the Sea safe.
Pallinurus falling asleep falls into the Sea,
with the Rudder & is drowned.

Aeneas — being arriv'd at Cumae, searches
for the Sibyls Cave, & sacrificing according to
Custom consults the Oracle. of Apollo, & is told
the Dangers he should encounter & the Event of the
Wars, he burns the Body of Misenus found on
the Shore & buries the Ashes in a neighbouring
Mountain call'd from him Misenus. Thence by the
Direction of doves he finds the golden Branch
which cutting down & offering sacrifice worships
the infernal Powers, & being led by the Sybil
descends into Hell, thro the jaws of Avernus. He
Pallinurus wandering about the Stygian Lake because
he had not been honoured with Burial, which he

promised him but is forbid by the Sybil to go
with him to the further Bank. After this
Funeral passing over the Stygian River & having
Dosed Cerberus with medicinal Bones travels
on thro the Apartments of Infants & of such as
have suffered Death wrongfully arrives at the
seats of such as destroyed themselves for Love
There he met Didon offering to excuse himself
tho angrily avies his sight going on he
sees Disphobus, in Places where those who
have been famous in War, turn with wounds
who acquaints him with the base Murder
of his Death. Leaving Tarchus on the left
Hand & being shown by the Sybil the punish-
ments of the wicked, advances to the Gates
of Pluto & fixes the golden Branch at the
Threshold of the Palace, afterwards he goes
on to the seats of the happy & by Muscus
is conducted to his Father, There Anchises
shows his Son Aeneas a Catalogue of the
Kings of Albany & the Romans, praises
Julius Cesar & Augustus, & extols to the
Skies Marcellus the son of Octavia cut off

106
by an untimely Death. Thence thro the
Ivory Gate, coming out to the upper Regions
he returns to his Companions & leaving
Cuma sets out for Cap. Tasi; arriving there
he Buies his Nurse Caieta, & calls the Place by
her Name, thence he passes by Cicers dwelling
& by a fair Wind was brought to the Mouth
of the Tiber, & against Tide gets up to Lavinium
sends an hundred Orators to King Latinus,
who in his Name offers him Presents, &
desired Ground to build a City. Latinus heard
the Messengers courteously; & besides granting
their Request, offers him his Daughter Lavinia
whom he was directed by the Oracles of his
Father Faunus to give to a Trojan man
while Juno vexed at the prosperous Affairs of
the Trojans calls Alecto from the Shades to
disturb their Peace, who first Possesses Amata
Wife of Latinus, & then Turnus with her
Fury, & thence turning to the Trojan Youth
who at that Time were Hunting send in their
Prey, a tame Hart exceeding dear to the Sons of
the Kings Armourer, which when Aeneas

had shot the Countrymen taking up Arms rash
upon the Trojans. Alcho from arising Ground
makes an Alarm, in the Tumult Almon the
Son of Tyrrhus & Galesus a Farmer the richest
in all that Country fell, whose Death being
told in the City. Turnus & Amata, excite the King
to make War & wrong the Affront. But when he
mindfull of the Fate of the League lately made
with the Trojans, refused to go to War, Juno her
self opened the Gates of War. Moerentius joins
with Turnus & his Son Lausus, & Aventinus the
Son of Hercules, by Rheas, Catilius & Coras,
brother in Law, Calpurnia a strong Woman of the
Volci & many others.

Turnus from the Tower of Laurentum
gives the signal of War, & gets all Latium & the
bordering Cities confederate with him. Venus
of Argos, is sent to Diomedes to move him from
the likeness of their Danger to be engaged with him.

Endas alarmed at these Preparations & dis-
trusting his own small Number, by advice of
Tiberinus removes to those Parts where Rome was
afterwards built, & implows the Help of Evander,
a King who flying out of Arcadia, had built

107
a City on Mount Palatine called Palatium.
Evander understanding the Occasion of Endas's
Coming receives him very kindly, & admitting him
to the sacrifices of Hercules, which at that Time
he was engaged in, to explain the Cause and
Manner of those Rites & by the way shows him
the noblest Parts of that Country. Next Day
Endas being supplied with a supply of 400
Horsemen headed by Dallas, son of Evander,
march to Agryla, the most flourishing City of
the Tyrrheni, which Moerentius for his intolerable
Cruelty is expelled his Kingdom, between whom
Caropes of his Wife, made him for his Son in Law
which Venus sent to Endas, who was pleased
with the Beauty of them all, especially the shield
which had all the great Actions of his Exploits
worked off it.

Endas being absent & busy in raising Forces
in Tuscany. Turnus is advised by Jris from
Jupiter not to miss so fair an Opportunity,
marches towards the Enemy, who being within
their Walls & not having Ground to skirmish
in, endeavours to burn their Fleet, to prevent

their escape, the Fleet being cut out of a Grove
belonging to his Mother - Jupiter moved by his
Mothers Prayers saves them from the Flames
& turns them into Sea Nymphs, after this, Night
approaching Turnus places Guards at the Gate
of the City, to prevent the irruption of the Enemy
they are commanded by Messapus. The Trojan
Generals consulting whom to send to Andas
to acquaint him with their Danger, Nisus
& Euryalus 2 firm Friends undertake to go
who being sent out of the City found the
guards drunk & asleep, they flew & hammer
& great many of the Rutuli & loaded them selves
with the spoil. But when Morning came &
they endeavored to retire being discovered by
the Volcian Horse they fled to the Woods, where
Euryalus being oppressed by his Armour mistaking
his way is slain by Volcans. Nisus having slain
Volcans & avenging Euryalus death, falls dead
after many wounds, on the Body of his Friend.
Their Heads fixt on Pikes are carried into the Camp
where being known to the Trojans from the Walls
cause great Grief in the City. Turnus fighting
furiously, makes great slaughter. Ascanius
kills Numanus with an Arrow. Pandarus and
Bithes slayd with success, upon the Gate &

drive away the Enemy. Turnus hearing thereof 108
rushes thro the Gate & makes the Trojans flee, but
being surrounded by his Enemies retreats to that side
of the River Town which the River passes, swam
over with his Armour & so got safe to his own Army.

Jupiter calling the Gods to counsel advises
them to concord. Their Venus complains of the
Dangers of the Trojans & the unsatiable Hatred
of Juno. & desires an end of those calamities, Juno
on the other hand, throws all the blame on the Trojans
as Authors of the War, & so on Venus her self -
having in vain endeavored to reconcile them Jupiter
seeing no end of their contention, not to injure either
his Wife or Daughter, declares himself to be neutral
& leave all things to Fate. Meantime the Rutuli
return to the War with all their Forces, the besieged
make all the Defence they can. While all things
are transacting in Latium, Andas having obtained
Assistance in Thuria & raised Forces of several
Nations returns to his People with 30 Sail. Thore
he meets the Nymphs who a little before had been
his Ships, from them heard, both the loss of his Fleet
& his own Dangers Thence advancing in sight
of his Enemies, he finds out their Numbers. The
Rutuli for bear fighting, or raise the Siege & running

to the shore, and endeavour to prevent their
landing. They engage with great loss on both
sides. Thore Pallas having made great
slaughter of the Enemy is slain by Turnus, at
which Aeneas being greatly troubled, send a
great many Rutuli as sacrifices to his Friend,
Ascanius also falling out joins his Father
at which Juno being vexed & concerned for
Turnus having got leave of Jupiter, carries
Turnus off by a false Appearance of Aeneas
which while he followed to a ship. the
cables being broke by Juno was drove by
a storm on shore at Ardea. Mezentius by
Jupiters Order advancing cut of great numbers
of Trojans & Chusians till wounded by Aeneas
& defended by his son Lausus. he slays both
Lausus & Mezentius: Aeneas being Conqueror
raises a trophy to Mars, sends the corps of the
deceased Pallas, with great pomp to the City of
Ewader, where it is received with the extremest
grief of his Father & all his Attendants. mean Time
Ambassadors sent from the Latins ask a truce of 12
Days, in which Time both Parties search out the Bodies
of them slain, & give them the last Honours of Burial
At the same Time Volturnus, whom the Latins had sent to
Diomedes at the Beginning of the War as Legate;

109
returning, related the refusal of their Alliance
Latins disappointed, called a Council to consult
of carrying on the War. & thinks of sending to Aeneas
Conditions of Peace. Thore Draco & Turnus, being
at Enmity, bitterly reproach each other. Aeneas
his Army being divided into 2 Parts, sends the Knights
lightly armed in easy Journeys to the City
himself with the rest of his Army marches thro
Places obstructed with Woods & mountains, to the
higher Parks, which being related to Laurentum
the Council broke up. & they prepare for the Defence
of the City. Turnus understanding by his spies, the
Disposition of Aeneas, divides his Army also into
2 Parts, he appoints Mezentius & Camilla to oppose
the Enemy, himself with the Infantry, occupies
the Straights which Aeneas must of necessity pass
to the City, by a shorter way, & there wait in Ambush.
Mean Time the Knights attacked with doubtful
Success a long time. Thore Camilla having made
great slaughter of the Enemy, harmed with the
Lustre of the Armour of Cloreus the Priest of Cybele
followed him heedless, was slain by the Spear of
Arundus from the Ambush, which slaughter of the
sacred Virgin was not long unrevenge'd, for he
soon after, shot by an Arrow by Opis. a servant of
Diana, was punished by the offended Deity, the Rutuli
confounded by the Death of Camilla take to Flight

The Trojans prepare to besiege the Town
The News of this Mistrust being brought
to Turnus by Acca the attendant on Camilla
he leaving the Passes he guarded hastens
to assist. Aeneas follows him, but
Night coming on he could not engage him.
They rest in their Camps before the Town
& entrench them selves.

And now their Forces being broken &
their spirits dejected by two unsuccessful Battles
The Trojans despairing. Turnus saw no
Hope but in himself. Latmus in vain
persuading, & the Queen with many Tears
unable to hinder him, he resolved to fight
Aeneas in single Combat, & sends his Challenge
by Jomoni. Aeneas accepts the Conditions
& the Agreement is confirmed on both sides
by a solemn Oath. But that is hindered by
the Persuasion of Juno, by Juturna the Sister
of Turnus, appearing in the likeness of Camilla,
& first of all Tolumnius the Augur, promising
certain Success to his Party certain Success, by
his false Predictions slays one of the Sons of
Gylippus with a spear. Aeneas also ignorant
of the Cause of this Tumult, endeavours to rally
his Forces, but is wounded by an Arrow, by an
unknown Hand, & was carried out of the Battle
which Turnus understanding, thought he had
great Opportunity of making advantage,

110
flew great Numbers of his Enemies, in the
mean Time Venus gathering the Horse Dittany
from Idamides, cures his Son. Aeneas now
recovering his Strength, excites Ascanius by his
own Example to charge, with a few, fly to his
Assistance, & challenge Turnus by Name to combat.
But Turnus being unable for Juturna who
drove his Chariot his Coachman Mopsus being
thrown out, always turned the Reins the
wrong way, suffered him not to meet him
& having drawn up his Army to the Walls
to besiege the Town, set fire to the nearest
Cult of Juturna. Amata believing Turnus was
slain, hangs herself. These things being
told to Turnus, by Sagas, when he saw his Affairs
perduced that it became necessary to fight
on the City of his Allies, fall into the Hands
of his Enemies before his Face immediately
provokes Aeneas to single Combat as before
agreed. In this Engagement Aeneas being
inquired. Being almost inclined to mercy
by the cry of his conquered Enemy, the Bell
which the Deceitful Juturna of Turnus won,
taken from the murthered Pallace, was so provoked
on a sudden that he ran him thro immediate

two Citys, & cross Roads, & up Tivies, & Gods
 revenging the dying Eliza, Hee me, & apply
 your Power - in punishing such perfidious
 & accept my Prayers, if it be necessary that
 he must reach the shores, & sail to other lands
 & it be the Will of Jupiter here let him stay,
 but vexed with the Arms & wars of a very
 Powerfull People, canst thou from Home, torn
 from the Embraces of Ascanius, let him beg
 assistance, & see the untimely Deaths of all his
 Company, nor may he, after submitting to hard
 Conditions of Peace, enjoy the Kingdom or
 Life, but may he die untimely & be buried in
 the sand. - These things I implore, with my
 latest Breath & Blood, & you, O Tyrians, pursue
 with Hatred the Family, & all their Generations
 & offer those sacrifices to my Ashes, let there be
 never any Peace or agreement with this
 People, may some one arise from my
 Bones to revenge my wrongs, & pursued with
 fiery sword, the Country of the Trojans, nor
 always they still employ all their Force, I implore
 their Shores to ours be Enemies, their Seas so
 ours - their Arms to ours, & may their hostility
 be always at variance among themselves

112
 The former Consultation -
 By Mr. John Dryden
 With some additions
 Of the same Author
 In the year 1689
 Printed by J. Streater at the
 Sign of the Gun in St. Dunstons
 Church Lane
 1689
 The former Consultation -
 By Mr. John Dryden
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62 - *Handwritten text, likely bleed-through from the reverse side of the page.*

[illegible]

[illegible]

I have been thinking of you very much lately, and wondering how you are getting on. I hope you are well and happy. I have been very busy lately, but I have managed to find some time to write to you. I have been thinking of you very much lately, and wondering how you are getting on. I hope you are well and happy. I have been very busy lately, but I have managed to find some time to write to you.

The first of these is the fact that the
 world is not a uniform whole, but a
 collection of many different parts, each
 with its own characteristics and laws.
 This is evident in the diversity of
 plants, animals, and human societies.
 The second is the fact that the world
 is constantly changing, and that the
 laws that govern it are not fixed, but
 subject to change and development.
 This is evident in the progress of
 science, technology, and human
 civilization. The third is the fact that
 the world is not a simple, linear system,
 but a complex, interconnected web of
 relationships and influences. This is
 evident in the way that different parts
 of the world interact and influence
 each other.

The first of these is the *Book of the Law*, which is a collection of laws and customs, and is the most important of the three. It is the foundation of the Jewish religion, and is the basis of all their laws and customs. It is the book which the Jews regard as the word of God, and which they believe to be the most perfect and complete revelation of His will to man. It is the book which they regard as the most precious and valuable of all, and which they are willing to sacrifice everything for. It is the book which they regard as the most sacred and holy of all, and which they are willing to die for. It is the book which they regard as the most important and valuable of all, and which they are willing to sacrifice everything for. It is the book which they regard as the most sacred and holy of all, and which they are willing to die for.

...morum.

The first of these is the fact that the
 world is not a uniform whole, but a
 collection of many different parts, each
 with its own characteristics and laws.
 This is the principle of diversity, which
 is the foundation of all life and progress.
 The second is the fact that the world
 is not a static entity, but a dynamic
 one, constantly changing and evolving.
 This is the principle of development, which
 is the source of all growth and improvement.
 The third is the fact that the world
 is not a collection of isolated parts, but
 a unified whole, where all parts are
 interconnected and interdependent.
 This is the principle of unity, which
 is the basis of all harmony and peace.
 These three principles are the foundation
 of all human knowledge and action, and
 they are the keys to understanding the
 world and ourselves.

[illegible]

out on their resolution the resolution
assembled by themselves at a public
order the house of commons to be put
in execution.
In answer to that a speech was
made, that his meaning was not that
any resolution should be taken con-
cerning the affairs of religion but only
the motion of expressing the sense of
the house, will there should be a general
curriculum, but as his meaning was very
remote, that he did conceive that his
majesty should be requested to give
a general council in his name, with a
power to make laws in all those things
in which of religion they should be
concerned, and to be bound to observe
the same.

On the point of making laws with
the king he might talk in such high
words, that he had his heart to obey
the laws of God and man, which was
the cause of his being so much
of his majesty, should continue to observe
it, and yet who had not submitted to
make no innovations in religion nor
binders them. Subject to the king
against this decree the lords
saying by their order, the king
of the house of commons, and the
advice of the lords, and the
parliament called to stand. Finally
the king gave a royal declaration
to the lords, saying, that he was
determined, by the advice of his
council, to unite the two houses
in one, which was to meet at the
same place, and to be called the
parliament, and to be so called
in his Majesty's name, of the
parliament, and to be so called
with the commons, and to be so
called.

10 - The Lord of life is risen indeed,
For Death deliver'd in your Stead,
His Gift proclaims your Sins forgiven
And shows the living Way to Heaven.

[The page contains several lines of handwritten text in a cursive script, likely from a 17th-century manuscript.]

192 - Go tell the Followers of your Lord,
That Jesus is to Life restor'd,
He lives, that they his Life may find,
He lives to quicken all Mankind.

[illegible]

142
 Pope Alexander 3^d. in 1159 - the Emperor was
 forced to kiss his Padon - the haughty Pope put his Foot on beg
 the Emperors Neck with this expression - Thou shalt kneel
 on the Alps & Braich

Pope Alexander. 6. obtained the Popedom by bringing the
grandees of the Court, who he was Cardinal, he got 4
Sons & a daughter by the wife of Trimezo, for the second
of which Sons he had such an immoderate affection
that he overthrew all the laws of God & Man, he advanced
him to the throne of the Pope, he made a sort of selling
Benefices & usurping the rents & lands belonging to them
& others but those of both who blamed his Extravagance

Having a Design to poison some Cardinals at a conference that he intended himself to have with a great Train of which Firm his son Cesar had given to one of his servants a bottle of poisoned Wine, with Orders to give it none but such as he should direct And the Pope coming in hot fury, he that had the bottle by mistake gave him the Poison - of which he died, aged 72; / he cut off by violent death many of those who were tried to elect him, because Cardinal Iniqui to be poisoned, he was exceedingly given to women by Plays, in a word he was prodigiously vicious.

Pope Innocent. 8. before he was Pope had 2 Sons by a
 Gentlewoman of Naples, tho' he left rich, he was fond of
 them to excess, his Affection overruled his Justice in their
 Favour.

Pope Urban 6. he put 5 Cardinals into Bags and
drowned them in the Sea.

Given in the great Church of St. Peter
 and St. Paul in the City of London
 the 15th day of the month of June
 1644.
 The first made them a very
 good and pious man.
 The second made him a very
 good and pious man.
 The third made him a very
 good and pious man.
 The fourth made him a very
 good and pious man.
 The fifth made him a very
 good and pious man.
 The sixth made him a very
 good and pious man.
 The seventh made him a very
 good and pious man.
 The eighth made him a very
 good and pious man.
 The ninth made him a very
 good and pious man.
 The tenth made him a very
 good and pious man.
 The eleventh made him a very
 good and pious man.
 The twelfth made him a very
 good and pious man.
 The thirteenth made him a very
 good and pious man.
 The fourteenth made him a very
 good and pious man.
 The fifteenth made him a very
 good and pious man.
 The sixteenth made him a very
 good and pious man.
 The seventeenth made him a very
 good and pious man.
 The eighteenth made him a very
 good and pious man.
 The nineteenth made him a very
 good and pious man.
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 The ninety-ninth made him a very
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 The hundredth made him a very
 good and pious man.

Ps. 15.

1. Who shall approach the dread Jehovah's Throne
 Or dwell within thy Courts, O holy One?
 That happy Man whose Foot shall tread the Road
 Up Sion's Hill, that holy Hill of God.
2. He that's devout & stickt in all he does.
 That thro the sinful World uprightly goes.
 The desperate Heights from whence his gaze he
 Giddy with Fama's turn not his Head at all. Fall
 Stand firm on Honour's Pinnacle and so.
 Feares not the dreadful Precipices below.
 Of Conscience, not of Man, he stands in awe.
 Just to observe each Title of the Law.
 His Words & Thoughts bear not a double part.
 His Treasures open & he speaks his Heart.
3. He that reviles not or with cruel Words
 (Deadly as Vnion, Sharp as hoodged Swords)
 Murthers his Friends Reputation, nor dares, believe
 That Rumour which his Neighbours Soul may grieve
 But with kind Words em-balms his bleeding
 Wipes off the Rust & polish his Fame.

[illegible]

Joh.

Few but the Days that feeble Men must breath,
Yet frequent Troubles antedate his Death,
Gay like a Flower he comes which early grown
Fades of its self or is untimely mown -
Like a thin airy Shadow does fly.
Long living & short living still untill he dies
And does I shov a thing on such a one?
Does he behold him from his mighty Throne
Will he contend with such a worthless thing
Or dust & Ashes into Judgment bring?

Unclean, Unclean is Man even from the
 womb.
 Unclean he falls into ~~the~~ his drowsy Tomb
 Surely he cannot God answer, by God nor be
 Accounted pure before such Purity.
 Naked I came when I began to be,
 A Man among the sons of Misery,
 Tender unarmed, helpless & quite forlorn,
 For since 'twas my hard Fortune to be born
 And when the space of a few weary Days
 Shall be expired, then must I go my ways
 Naked I shall return & nothing have,
 Nothing wherewith to grub my hungry
 Grave.

To order the sons of the eighth century -
 Eustathius added a ninth - composed
 of the real body of Jesus Christ, the word made
 real flesh - thus uniting two to several men
 of becoming they themselves opposed it
 The first sect the Gnostics, Marcion and
 others, who were of the opinion
 of Christianity had been all along of the opinion
 of Judaism, they held to consist of two
 different things, the good and the evil
 both men, though both opposed to a new
 doctrine. 200 years after Jesus Christ
 Gregory converted a Council at Rome. 1079
 declared a fact for 300 years to make the
 Christians of that for the recovery of the truth.
 of his pretty arguing that after so many
 sections all considerable as in history
 to the doctrine which had been ever received
 there should be the same doubt of what ought
 to be believed on this matter -
 Baptista a catholic Priest wrote thus
 Venia Regna -
 Tempus, facies et orationis affluat, et
 signa, flumina, rivus, calumina, tempestas, boues
 All things are counted in the number of eight
 And seven, the number of heaven, and

[illegible]

For related, that a woman told
him of some things in 1568, that
he found near the bridge & was
delivered of a girl a boy on June 11. 1555-6
(the children were called) & that the
woman & another person to her and
refused to have the child from her with
very dejected and sorrowful as that the
child would grow & be a great
thing at a time when Queen Mary
seemed to be every day looking for
her delivery, may give such reasons to
be a great scandal against the Emperor
James 1st. & yet I think we find the
following instructions may the Lord of
God of the Holy Spirit, which in my
words, that which is to come in my heart
of such a nature from which my memory
in fullness fall into the hands of his mercy
and in his light of his mercy.

That to deliver people for some of their
speculation & which I have not to be
given government seems very remote from the
point of inquiry. supposing that the
presenting child to be a man because he
will not deliver his conscience from hypocrite
is strangely unreasonable. When cannot
believe what they do, then I understand
are not at all. Consider if the Roman
Catholic believe the Pope is such a person
thereby, they deliver they would be so there
and in the office of the Pope - why do they not
like the gentleness in that why do they hurry
them to deliver of their children?
I think, surely, that such a person as
this do not receive from above, but was really
perjured & deceiver.

Among the English converts there
loosing Mary, Elizabeth and her daughter
wound to their religion. but officers were not
sorry to see a step put to their infirmities
whereby it had been so discomfited.

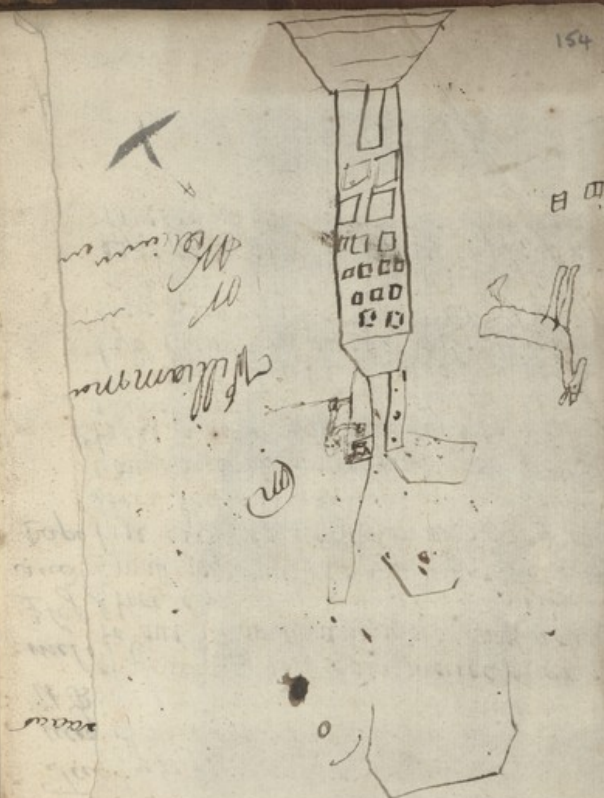
Queen Mary I. at her first coming to the Tower
 was quite of great admiration. The men of the
 castle to knowe what she would doe, sent a
 messenger to knowe what she would doe, and
 he returned with the answer, that she would
 doe what she would.

Miscellanea
Amulsiensis - for Roman Catholic
Oswald King of Northumbria - after the
King of Scotland to send person capable of
instructing his people in the Christian Religion
chose a German with others. German was
a high austere man not agreeable to the
English - which one of the Northumbria
spoke to him thus. Brother, it seems to
me that you have been too severe with those
whom you would convert that you have
forgot the Religion of Jesus Christ is not to be
established in the hearts of men by violence
but by mildness.
In matters of Religion what is not
first appears in light, by the word of
clarity, the abounding of spiritual gifts
the clergy, becomes at last of great consequence
The necessity of the clergy of the City, you
not improve on the English in 500 years after
their conversion.

- do our present situation find
 Our every sweet with whom we mix
 Since the confederate one for supply
 And ever we learn to give and die
 Since now our feeling Days are few
 Nor to alone will give too
 No more O Men with thoughtless Mirth
 Give to the Day that gave thee birth
 But must thy every will thy joy & say
 Better the Men than the 2^d ^{noted} Day

Lord I confess my guilt to thee for ever
 My heart's impotence free and thy disquiet
 O God, forgive my foolish past, I know for ever
 Of my salvation keep me now, or never

And suffer scourges every Day
 As subject to all Obedience
 And every morning from my youth
 Sustain Rebuke and Shame



To the Hon^{ble} Secy^{ry} of the
 Navy, London
 Sir,
 I have the honor to receive
 your letter of the 10th inst.
 in relation to the purchase
 of a new ship for the
 service of the Navy, and
 in answer to inform you
 that the same has been
 referred to the Committee
 of the House of Commons
 for their consideration.
 I am, Sir, very respectfully,
 Your obedient servant,
 J. B.

X
 Martha Hodges
 Martha Hodges
 Foster with his book

mus -

[The page contains dense handwritten text in a cursive script, likely from a manuscript or letter.]

Piza

Martha Hodges

Maria Hodgson

Robert Foster writ this book.

