

## **Acton, Grace**

### **Contributors**

Acton, Grace, fl.1621.

### **Publication/Creation**

1621

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herbes to season.  
herbes to cure.

yt thynse thou clone alway  
Take care thy hande <sup>befalle</sup> then  
Prively wylh skycl. to hit a way.  
Or ellis through thi lepid <sup>elene wylh hille</sup> to gey.



75096

Grace Odon  
May. 1621.

MS. No. 1

*[Faded handwritten text, likely bleed-through from the reverse side. Includes a red stamp on the left edge that reads 'HISTOR' and the number '3535' in the center.]*

— viande royal —

Take Greek or Rhenish wyne  
and clarifyde hore mix them well  
with ground ryce ginger, pepper  
cinnamon and cloves saffron, sugar,  
mulberries and sandal-wood, boil  
the mixture and salt it and take  
care that it be thick

— Brouet of Almayne —

Take coney and parboil them  
chop them in gobbets and seethe  
wyth pork or kid, take cloves, maces,  
pines, minced ginger, currants and  
onions, boil and colour wylt saffron  
take alkanet fry it and press in a bit  
through a strainer then adde a little  
vinegar and ginger mixed together.

— To cure a Wen in neck. —

Chop an adder's tongue and pound  
wyth the raw egg, sandal wood and  
saffron mix wyth the lard from a fat  
hog and put on wen, follow by seche.

Byllabub.

1 quartyrn of red wyne, 1 quartyrn of  
whye wyne halfe quartyrn brandye  
algar to taste, 1 bowle of milk  
half pound cream quartyr of a nut-  
meg. Milke the cow into the bowle  
or pour from a height.

Grace Odeon  
1721

MS. No. 1.



ACCESSION NUMBER  
75096  
PRESS MARK

— viande royal — 75096  
Take Greek or Rhenish wyne  
and clarifyde honce mix them well

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3535

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sugar to taste, 1 bowle of milk  
half pound cream quartyr of a nut-  
meg. Milke the cow into the bottle  
or pour from a height.

Grace Eaton  
 May. 1621.

MS. No. 1.

Recipe for 2 necks of mutton, 3 beards,	S. d
12 marrowbones, with portrage of a	2. 5
quarter of coals.	
Divers spices.	2. 4
6 Swans.	15. 0
12 comf.	3. 0
200 eggs.	1. 6
2 gallon of firmeny.	0. 4
2 gallon of cream.	0. 8
Hire of 2 dozen of earthen pots.	0. 4
Hire of 2 dozen of white cups.	1. 4
1 quart of honey, with a new pot.	0. 4
Portrage of water by the water bearer.	0. 4
1 Pattel of fresh grease.	0. 8
4 dozen pigeons.	4. 4
100 Peas.	0. 7
11 gallon of red wine.	9. 2
4 gallon of milk.	0. 4
White bread.	1. 0
Trencher bread.	0. 3
Pain cakes.	0. 6
Half a bushel of flour.	0. 7
1 Kilderkin of good ale.	2. 4
Given to myself.	1. 4
To John Hardy, cook, for his and his	3. 4
servants.	
To William Deters, the painter.	0. 6
1 quart of vinegar.	0. 1
Packthread.	0. 1
Hire of 2 dozen of pewter vessels.	1. 2
Salt.	1
Washing of napery.	0. 4
	<hr/>
	£ 2. 15. 3

— vic  
 Take Gree  
 and clarify  
 with ground  
 cinnamon a  
 mulberries  
 the mixture  
 care that it

— Bro  
 Take cone  
 chop them i  
 wythe pork  
 pines, mince  
 onions, boi  
 Take alkane  
 through a str  
 vinegar and

— To cur  
 Chop an ad  
 wythe rawe  
 saffron mix  
 hog and pu

By  
 1 quartyrn of  
 whyte wyne  
 sugar to la  
 1/2 pound c  
 - meg. milke  
 or pour from

Octon  
1621.  
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MEDICAL LIBRARY  
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— viande royal —  
Take Greek or Rhenish wyne  
and clarifyde hence mix them well

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3535

whye wyne halfe quartyrn brandye  
sugar to taste, 1 bowle of milk  
half pound cream quartyr of a nut-  
meg. Milke the cow into the bowle  
or pot from a height.

Peacock w<sup>th</sup> the skin. —  
Strip off the skin w<sup>th</sup> the feathers  
tail, head and neck, spread on a  
table and strew w<sup>th</sup> the ground cum-  
min. Take the cock, roast and en-  
dore w<sup>th</sup> the raw yolke of egge, when  
cool sewe into the skin and serve  
alway at last course.

Cure for Bed Wetting. —  
Boil a mouse in urine and pound  
w<sup>th</sup> the chopped acorn and see coal  
and feed to childe on empty gull.

Bruce —  
Take the umbles of a swine and par-  
boil them, cut them small and put  
them in a pot w<sup>th</sup> the some good broth  
and draw it up w<sup>th</sup> the blood and vin-  
egar, and put it into a pot w<sup>th</sup> the pepper  
and cloves and let it boil and serve  
all this together.

Drope. —  
Take almonds, blanch and grinde them  
mix them w<sup>th</sup> the good meat broth  
and see the this in a pot, mince onions  
and fry in fresh grese, put them to the  
almonds. Take small birds, parboil them  
and throw them in the pot w<sup>th</sup> the cloves  
and cinnamon and a lit. saffron  
all the whole.

Rose.

3

Take powdered rice and boil it in almond-milk till it be thick take the brawn of capons and hens beat it in a mortar and mix wythe the preceding put the whole in a pot wythe powdered cinnamon and cloves and whole mace and colour wythe saunders

For a Dry on the eye.

Take hedghogge Tard and verdigris and mix wythe alpes milk in a silver pot apply to the eye wythin a hares rail.

Leche lumbarde

Take raw pork pull off the skin pick out the skin sinews and pound the pork in a mortar wythe raw egge add sugar, salt, railing, currants powdered pepper and cloves, put it in a bladder and let it seethe till it be done enough then cut in slips of the form of peascods grinde railing in a mortar, mix wythe red wyne and put to them almond milk colour wythe sandal wood and saffron add pepper and cloves then boil the whole, when it is boiled mix cinnamon and ginger wythe wyne and pour on it and so leave it.



Cure for Cough.

4

Halfe quartyn of honie, halfe quartyn  
of glyceryne or fysh oil 2 lemons.

Blend all together and take every  
two hours. for childe every 4 hours

— To ease a woman big wythe childe. —

Straddle a pot of boiling leewater  
to whych hal been added vitriol and  
soot from a fire repeat til the childe  
be delivered.

— Boar in egreduce —

Take dates washed clean and currants  
boil them and pound them together  
and in pounding put cloves to them  
and mix wythe the vinegar or clarey or  
other sweet wyne, put in a faire pot  
and boil well then put to it halfe a  
quartern of sugar or honie and  
halfe an ounce of cinnamon in powder  
and in the setting down take a little  
vinegar and mix wythe it halfe an ounce  
of ginger ground wythe sandal wood  
and saffron, in the boiling put minced  
ginger to it, next take fresh brawne  
peete it, cut in thin slices and laye  
in a dish, fry pines in fresh grese  
take out and cast into lame pot  
then put the lyeup above the brawne  
in the dish and serve hot.

1.

Browet ferled and charlet.  
 Baked mallard. Seals, Small birds.  
 Almond milk withall.  
 Capon roult wythe Syrup.  
 Roalt veal. Pig Roalted. Herons  
 Aleche A Gurt of fleth.

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2.

Browet of Almayne Vianderial  
 Mallard Conies Pheasant Venison  
 Jelly Aleche Urchynnes  
 Pomme de orynge.

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3.

Bour in egredouce Mawmene  
 Cranes Curlew. Partridge  
 Aleche A Cruttade  
 A. Peacock endored toaled  
 ferled wythe the skin  
 Cockagris Flampoyntes Daryde  
 Pears in Syrup.

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