herbes to season.

herbes to cure.

Yf thi nose thou clene, as may
befalle
Take care thy hande [illegible]
clene wythalle,
Prively wyth skyrt to hit [illegible]
Or ellis through thi tepit [illegible]
so gay.

Grace Oxton
May, 1621.

— viande royal —

Take Greek or Rhenish wyne and clarifyde honee mix them well wythgrounde 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

— Browet of Almayne —

Take coneys and parboil them chop them in gobbets and seethe wythe pork or kid, take cloves, mace, pines, minced ginger, currants and onions, boil and colour wyth saffron take alkanet fryit and presyn out 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 wythe raw egg, sandal wood and saffron mix wythe lard from a fat hog and put on wen, follow by leche.

Syllabub.

1 quartyrn of red wyne, 1 quartyrn of whyte wyne halfe quartyrn brandye sugar to taste, 1 bowle of milk half pound cream quartyr of a nutmeg. Milke the cow into the bowle or pour from a height.

Grace Oxton.
May. 1621.

— viande royal —

Take Greek or Rhenish wyne and clarifyde honee mix them well

whyte wyne halfe quartyrn brandye sugar to taste, 1 bowle of milk. half pound cream quartyr of a nutmeg. Milke the cow into the bowle or pour from a height.

	s.	d
First, for 2 necks of mutton, 3 breasts, 12 marrowbones, with porterage of a quarter of coals.	2	5
Divers spreery.	2	4
6 swans.	15	0
12 cones.	3	0
200 eggs.	1	6
2 gallons of frumenty.	0	4
2 gallons 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
Porterage of water by the water bearers.	0	4
1 Pottel of fresh grease.	0	8
4 dozen pigeons.	4	4
100 Pears	0	7
11 gallons of red wine.	9	2
4 gallons of milk.	0	4
White bread.	2	0
Trencher bread.	0	3
Payn cakes.	0	6
Half a bushel of flour.	0	7
1 kilderkin of good ale.	2	4
Given to minstrells.	1	4
To John Hardy, cook, for him and his servants.	3	4
To William Devenyshe, panter.	0	6
1 quart of vinegar.	0	1
Packthread	0	1
Hire of 2 dozen of pewter vessells.	1	2
Salt		1
Washing of napery.	0	4
	£2	15 · 3

viande royal

Take Greek or Rhenish wyne and clarifyde honee mix them well

whyte wyne halfe quartyrn brandye sugar to taste, 1 bowle of milk, half pound cream quartyr of a nutmeg. milke the cow into the bowle or pour from a height.

Peacock wythe the Skin.

Strip off the skin wythe the feathers tail, head and neck, spread on a table and strew wythe ground cum-min. Take the cock, roast and en-dore wythe raw yolk of egge, when cool sewe into the skin and serve alway at last course.

Cure for Bed Wetting.

Boil a moule in urine and pound wythe 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 wythe some good broth and draw it up wythe blood and vin-egar, and put it into a pot wythe pepper and cloves and let it boil and serve all this together.

Drope.

Take almonds, blanch and grinde them mix them wythe good meat broth and seethe 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 potage wythe cloves and cinnamon and a lit[illegible] sa[illegible] to gre[illegible] boil the whole.

Rose.

Take powdered rice and boil it in al-
-mond-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 Sty on the eye.

Take hedghogge lard and verdigris
and mix wythe ashes milk in a silver
pot apply to the eye wy in a hares
tail.

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 til it be
done enough then cut in slips of the
form of peascods grinde railing in a
mortar, mix wythered 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 serve it.

Cure for Cough.

Halfe quartryn of honie, halfe quartryn of glyceryne or fylh oil 2 lemons. Blend all together and take every twoe hours. for childe every 4 hours

To eale 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 vinegar or clarey or other sweet wyne, put in a faire pot and boil well then put toit halfe a quartergn of sugar or honie and halfe an ounce of cinnamon in powder and in the letting 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 seethe it, cut in thin slices and laye in a dish, fry pines in fresh grese take out and calt into same pot then put the lyquo above the brawne in the dish and serve hot.

1.

Browet forsed and charlet.
Baked mallard. Teals, Small birds.
Almond milk withall.
Capon roult wythe syrup.
Roalt veal. Pig Roalted. Herons
A leche A Tart of Helh.

2.

Browet of Almayne Viaunde rial
Mallard Conies Pheasant Venison
Jelly A leche Urchynnes
Pomme de orynge.

3.

Boar in egredouce Mawmene
Cranes Curlew. Partridge
A leche. A Fruttade
A. Peacock endored roaled
seived wythe the skin
Cockagris Flampoyntes Daryole
Pears in Syrup.