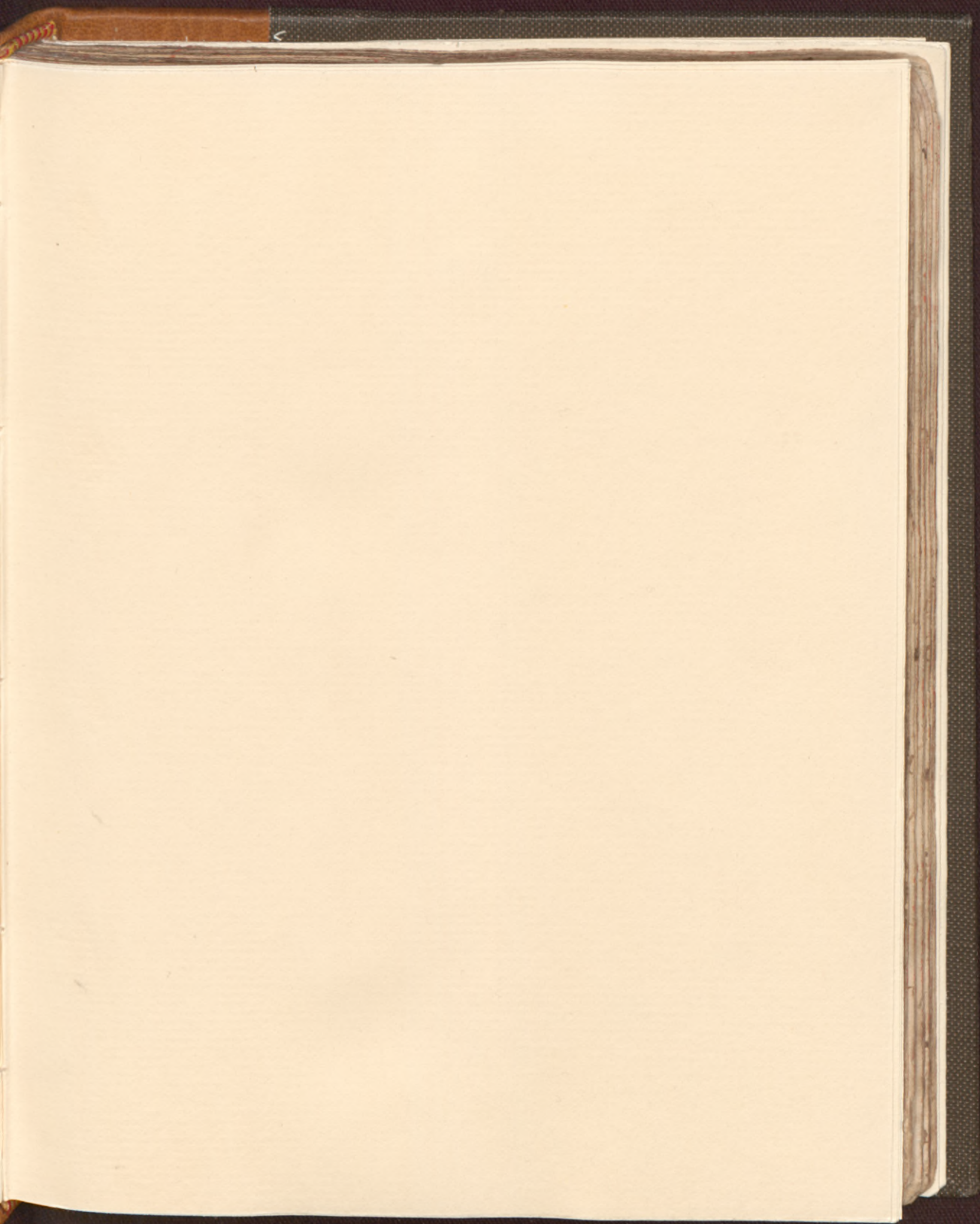
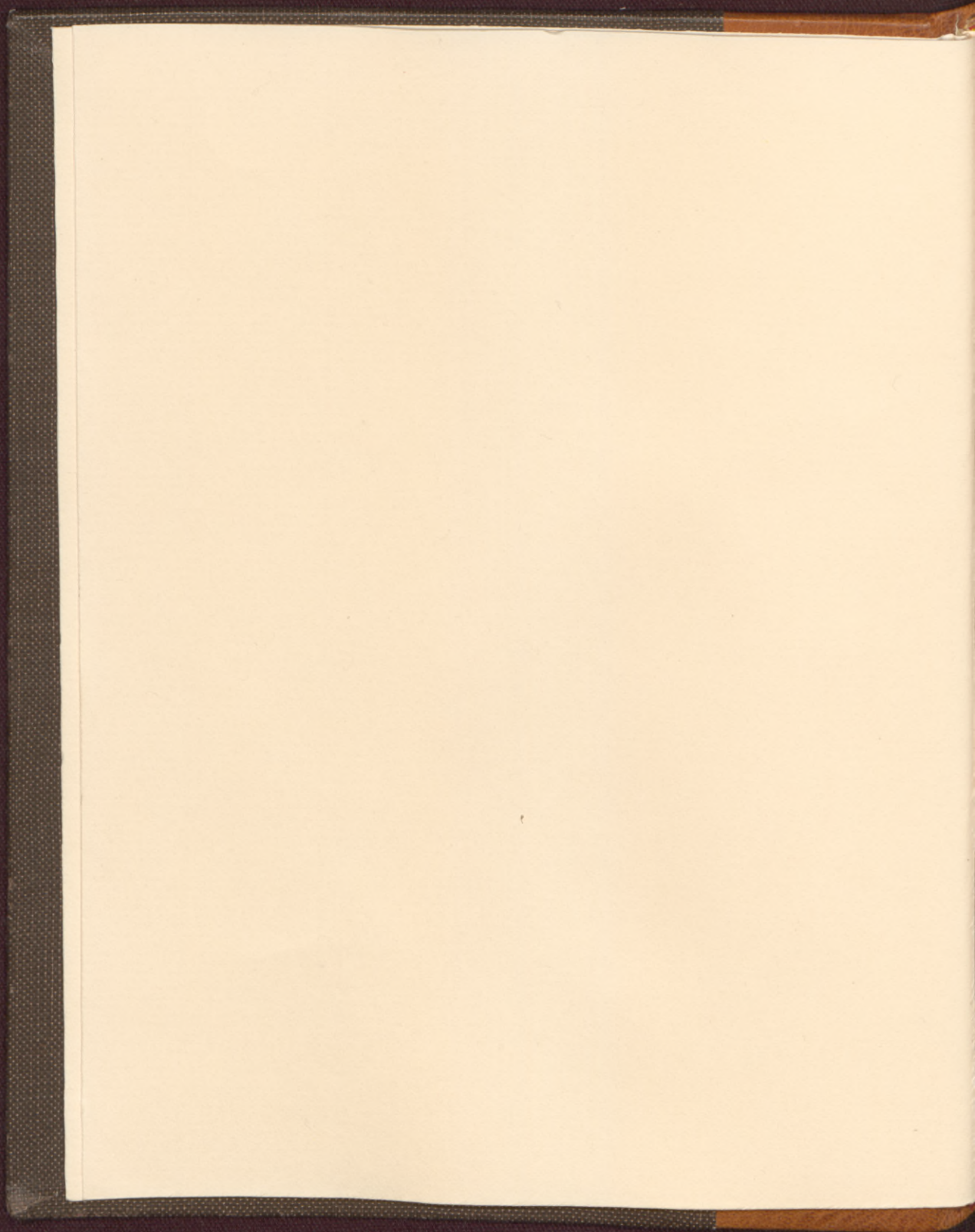


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Cookery

127 Cookery

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✓ ✓ Bandoft

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✓ J. Barker

✓ J. Barker

✓ R. Barker

✓ Rogers

✓ Russell

✓ Sage

✓ Scum + H

✓ Smith

✓ Simon

✓ Simpson

✓ Swanwick

✓ Shipley

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✓ John Willmott

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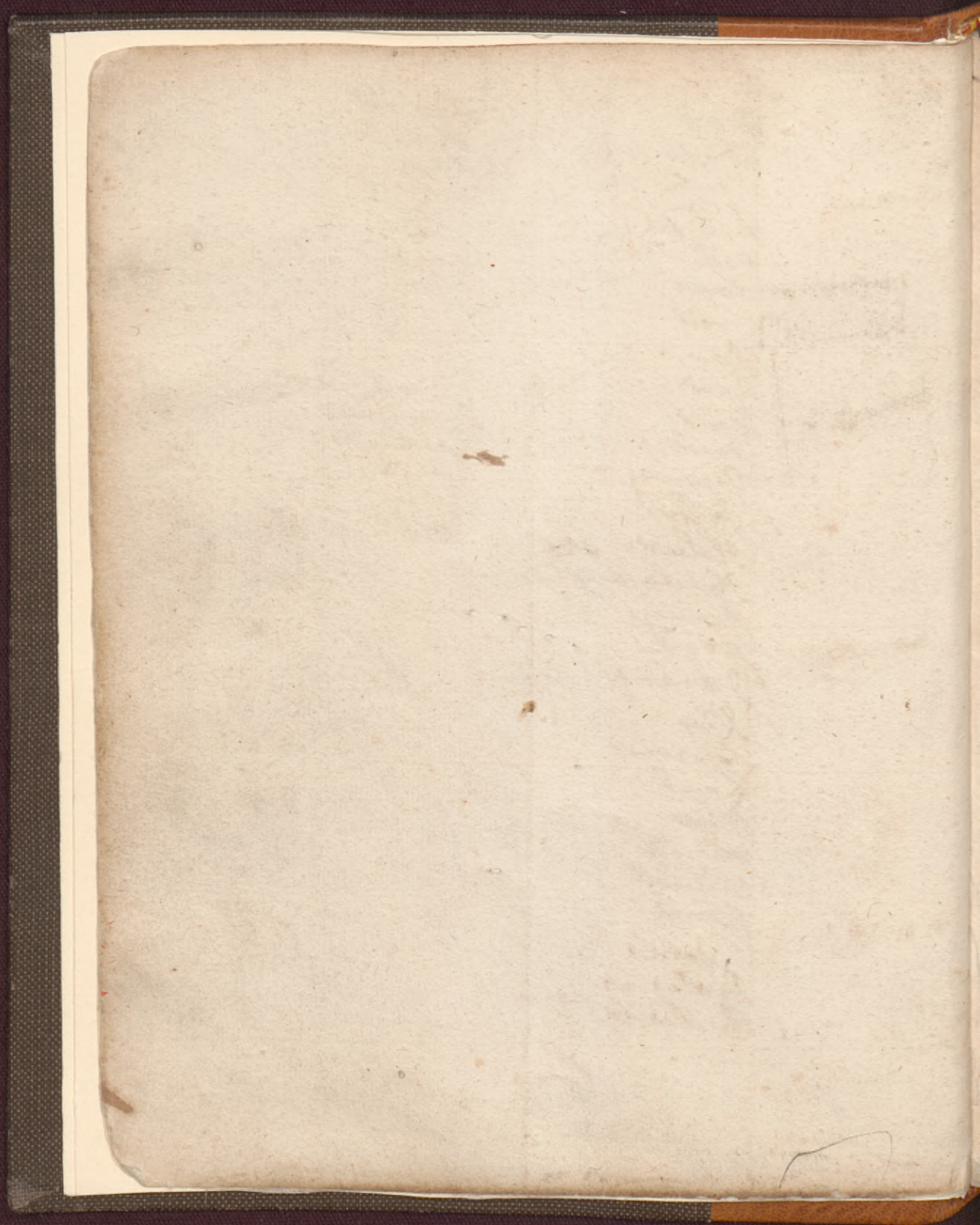
✓ Warrington

✓ Willist

✓ Wilton

✓ Walker

MS
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128



To Make a Beefe Eye

Take auroloyne of beefe and take out the
bone and sinews then beat the fles. very
well with a rowling pin take 3 pound of
beefe suett Chred it very small in the sum-
mer winter Janory seek blades marjoram
peanyroyall in Corperate all theser use good
in theys blood leasoned very high with
peper & salt put y^r beefe in to sundays
thing that it may be covered with the
aforesaid ingrediants stufe it with sun-
parsaly and let it ly all night in the
pickle & in the morning put it in to your
poye it will take 6 ounce baking when you draw
is put in to it 2 good Ladles full of gravy
shak it well in the poye to serve it up

A dish of a calves head to yeat Coult
Take a calves head parboyle it a little then
mince it very small take a good handfull of
heart & mince y^m very small a little marron
finely thred & mix them all together then
take a pint of port wine vinegar & then set
it stand all night you put it in to a cloth &
eye it withy hard & give it aogle when it is
cooled slice it & eat it with oyle & vinegar

Reason
the first
the second
the third

an orange pye

Tak oringis & core them & wash them & rub the
 well & par them very finely then steep ^m in
 water 2 or 3 days changing the water every day
 then putt them in to a cloth & putt them in to
 a kelle of water leting it boyle first & let
 them boyle till they be tender shifting
 of water if they be bitter then tak pipings
 & boyle them to pass & with whit wine &
 suger fill up the dringes full of this pap &
 put up the open end of the oringis downe
 with great stor of suger in the pyc well must
 be 4 ours in the oven then tak the Juice of
 3 or 4 oringis & suger with it & put it into
 the pyc with a bunill & shak it well together
 & let it stand to be cold and it will jelly
 if it be right

To pickle frish herrings

wash & cleane y^r herrings & lay y^m in a pot that
 that is pritty good y^r shon on by a good quantity
 of salt & pepper & ^{with wine & repeat in e noran} Jamaica pepper. make
 close beat small then lay another lare of herring
 & shon on age seasoning y^r more herrings to
 doe till you have done all y^r will doe then fill
 up wth y^r wine & vinegar & cover y^r pot
 & lett it stand 4 or 5 weeks & take it out &

This will keep a quarter
 of a year or longer in
 a barrel

an oylment for the goyns of ore in the
 Tak of the leaves of Common wormwood.
 lesser Centory: whit. hore hound: Germander
 Scordinn. Coman Paltmint. feverfew. meldon.
 Sazifrag. St Johns wort. Gouldeu rod. wild
 line. mint. Sage. Rue. Cardus. benedictus
 Penney Royale. Southern wood. Camemile.
 Tassa is, lily of the valey all freshly gathered
 & chopt of each one hand full: hogs lard
 four pounds, Sheeps tallow too pounds, —
 Clarrit wine a quart let them stand twelfe
 hours soaking on hot ashes in an earthen
 vessale then boyle away the moyster and
 after wards straine them for an oylment
 with which anoynt the belley & the parts
 under the short ribs & also the lynes eue
 euery morning & euening for ~~two~~ ^{two} or thre dayes
 or the child recouers

for striking a bleeding of the nose

dip a pece of linaer Cloth 4 times duple
 in water in which salt prunelle hark bene
 dissolved and squeezing it a little apply it
 to the neck behind & on both sides of: Times
 in a day

to stop the
 bleeding
 of a nose

Take the whites of 2 or 3 egg and beat it well with a little
 armonick and dip hark downe in it and binding
 the goyn and it will stop it if any thing will stop
 it

an admirable remedy for aume in
the Eyes

Take 3 Eggs & boyle them very hard & peel
them cut them exactly in halfe and take
the yolks out keep the whitts hole & put in
to the hollow of the whitts sum roman
withrill well beat then clap the 2 halfe
to gether & by the Eggs up in a piece of muslin
muslin at any other linen that is very
thin & set the egg up on one end in sum
small earthen thing & set it down in a
circular or sum other very low place & in
12 oures touch at it and there will be
a water com from them pouer it into a
bottle & at night when you go to bed
yt eyes lids being shut annoy at yr

promuch
of it use
sharp thing

Eyes, the next morning wash in them
well with fave water & it will dri up the
same annoy at the eyes not so much for the eyes
sharp yt eye being shut yt finger
in and annoy at it over the lid
a very Good Meade in for a sore throat like hoys
long new down dipped in vinegare Applied
overwards to the throat as quick as may
Be they hath done a very Great Cure

The Llargewater

Take Egremony worm wood Scabias Salidain
Sage Sorrid. balme. magwort dragons Pennyrial
fether fen. burnet gins. motherwort. Cardus ^{golds}
beniditus. angelic. Be Honey. Yrmentil. Merri
of each of thes halfe a pound. with Elicomany
roots Sweet fenel Seeds Carraway Seeds
anisseds. Lancies of each one ounce. bray the
Seeds: & choppe the Carbs small, & Steep them
in a gallon of whit wine & a quart of sack
& dayes ster ing them every day then mix
them in a could shill & mix the first & second
runing to gather.

Another
Sont. Blagu
water

Take Saladine Gormary & balme red sage magwort
worm wood illarigon. Scabias. Egremony. angeley co. betony
pimpernel. adders tonges. Yrmentil. carbs & roots
Carabus Centory rosastolay boonet of each of these
apound. gentian. Zeduary of each halfe an ounce
put all those into a great pot & let them in fey
in whit wine 3 dayes & 3 night stopping it close
then shill it for 4th youse the longer it is kept
the better

powder to increase better pain
Take the liver of an Ele with the light & salt
to dry it in an oven and beat them in a mill
and finey son it and keep it try for your
gouse take as much as will lay upon a sinew or
root in Annion water or Sack and it will do good

To make Surfet water

To: a gallon of anisod water a pint of poppie
water; a pound of red poppie the black Cat out:
a quarter of a pound of dates: 2 ounces of Rose
rose leaves dried: an ounce of marigold flowers:
an ounce of sweets-margerum: 4 ounce of Cloud
gilliflowers: 2 pound of roasong of the sun flower
a pound of. lofe-sugar: an ounce of mastan ounce of nut
nutmegs: an ounce of liquoriz: 6 Cloves: put all these
into a glass of all Cloves stoped & kept it over
a day altogether till they be stoped 14 dayes,
then strain it out through a fine strainer
and put it up in glasses when a bag of musk
in every glass

Take
with sugar
and put in
a good
quantity
of
ice

To: white amber, white Corall pearles, ruby
eyes: hart horman one beere-stone as much the
tip of the black Clau of Crab gathered in
June when the sun & moon are in Cancer, &
pound all severally & drye fully: then mixe
together with hart hord-solot, & spirit of wine
or balneo water & a little fat roe to form
litol round bales, & send in a mull glass with
a temperat fire dose a gr 6 or 7 at 12 to
men 10 infants & Children a gr 3 at 6

To make the Gaskins Powder

Take of raged pearle, of Red Coral of Crabs eyes
of hartts horne, of whit amber each of they
alik quantity beat them very small in an iron
morter, take so much ^{ivys} of Crabs Claws the black
of them as much as of all of them for it is the
chefe in gradient pick them & wip them very
clean beat them into very fine powder
This dun mix them all to gether when weighed
in an iron morter untill they be all as one then
searce them all to gether agane so with the
Jeley grad of hartts horne wher in must be
Sun Saphire Stone in feused. mak it lik past
with Continual beat in then roule them up in
balls in the palme of yr hand & when they
dried put them up in a box this powder
may be taken in smol beer or in any distilld
water at one time yr may tak 8 or 10 grains or
in the highest extremety more when you tak
~~it~~ it must be finely powdered a child may
tak it in a les quantity

a Receipt for on in a Consumption

Take a pint of Red Roas water & a pint of the best
Mallygoe sack mix those together & disaltea
quarter of a pound of Bronne Lager Candy in the
water it three times aday tak 3 spoonfulls of it
they shall find great ad vantage by it if not too
long in it

To Pickle Pidgony Lik Cyprus Birds

When y^e pidgony are newly taken youd them very clean peny ma
some them y^e best they are some ma^{ke} Great Care you break not the
skin in boning them Lard y^e in the fleshy part of the best having the
in side outwards tak Care you Lard not wth they as to goe throo the out^r
skine for 5 peeces on a side is enough them Season y^e wth Sum Sweet marjome
parsely ali the they me^{ts} mind or Savory ali the peeces wth all shred ali this
parbs very small then ad Sum beason p^r shippes wth as in a ch Salt
Sum Peafen Ginger wth Sum acap over wth Grated nutmeg mix they wth the
herbs wth add as y^e think f^r that for they must be peny wth high seasoned
shred Sum Leander wth amongst it wth the seasoning all over y^e pidgony
before you turn them right wth y^e up the vents of the wings wth legs wth the
before you turne them when burne them wth a needle wth Lard sow up the
wth necks wth wery Close when take as much fine linen as wth say wth buy
over them wth putt y^e pidgony y^e what forme you please so fouk y^e buy
a small towards the wings by them at each end wth salt in y^e wth able
to lay them by side y^e water y^e near boyleing putt them put in your wth dy
wth Sum wth Cinnamon peper wth Ceonopid then put in your wth dy
ony let them boyle wery the wery for fear of breaking when they be
have boyled halfe an houre take them up and by them Sum thing harde
then tak 3 pints of the Lickour they wth boyled in wth the Spice Lemon

will ad a pint of whit wine & a bundle of sweet herbs
boyle y^e pickle well a quarter of an hour & let it fast well of spice
& tender will then put it y^e pidgony & let them boyle a quarter of an hour
then let them & the bread when y^e oil is cold & thick be a quart to a pint
them out of the clothy & put them to gather in a deep galley pot
they may all ways be covered with pickle cover y^e pot with a black
lid & see once in ten days revent y^e pickle & if you keep them so
long that they begin to change make new pickle & a pint of whit wine
is enough for 12 pidgony if you like the last of Jarlot you may
put sum id -

To make an excellent ear puding for to bake ^{take a pint of Cream & Eggs}
four of the whites put away and the Cream ^{of the said Cream} of a pound & a half
and dried by the fire mix this y^eather and ~~sum~~ ^{sum} for ~~the~~ ^{the} ~~same~~ ^{same} ~~in it~~ ^{in it}
and a pound of butter melted & put in a great sam hatmeg in it &
make it with sugar & bak it a little baking with ^{serve} ~~serve~~
A Cornish puding Take Carril & pare them & then ^{are to be} ~~are to be~~
boyle. Make a mace with bread Crums & y^e Butter & then ^{are to be} ~~are to be~~
a pound of butter melted & 6 Eggs & sum. Cream a new meale & y^e
with a little salt so take it you may put it in a tin if you please
but if it is to be stone Drie y^e Crumbs & so cover y^e water you may
when melted, let y^e Cream be warmed when y^e put it to y^e tin
& put it in y^e tin & sugar & Eggs & beat y^e well to y^e tin
to be the same with 6 Eggs & beat y^e well to y^e tin

To make a Carroway Cake.

Take a quart of flour a pound of Butter
mingle the flour and the Butter well
together then take six eggs three of
whils six spoonfulls of cast and four
of Cream then make it into a past and when
the oven is hot put in half a pound of
Carroway Conits bake it in a tinne pan
and butter your pan well

To make Mincher pies

Take a Large neats young shread
if ivory well three pound
of Suet very well shread Corrans
three pound half an bunch of beaten
Cloves and make season it with
salt ~~if you think~~ half an
drige pill, a quarter of a pound
of Sugar a little Lemmon pill
sticed very thin put all those
together very well, put in
two Spoonfulls of orange juice and
a quarter of a pint sack if you
have no orange juice put three or
four juce apples

A very good thing for the gripes or Stone in the In side of
ridged gisery when you have put out the gravil and dirt
wash them in small beat & lay them upon a plat or a clean
trencher & set them in the oven to dry after your bread is
baked & when dried beat it and sieve it and take as much
as will lay upon a sixpence in Beer or Ale

If you leave out one penny of
of Cardus put a penny of Raim
Stone of Sward or put in a
to leave out some of the sugar &
put in ashale maple or bit

To make a quaking puding
Take a pint & halfe of the thickest cream
& foyle it with mace & nutmeg then grate sum
small bread into it & beat 8 eggs take out of the
whisk away then take a few blanched Almonds
finly beat & mix in 3 or 4 eggs sweeten it
with sugar beat beat y^e Almonds with rose
water put in one spoone full of fine flower
then put them in a dish buttered or in a close
net strawed with flower & boyle it in a pot
where beefe or other meat is boyled in you
may take it in a dish if y^e please a little taken
with wine.

To make Custards.

Take two quarts of Cream and boyle it
well with whole spice then put in the yolks
of twelve eggs and six white well beaten
and straine then put in these eggs ~~in a dish~~
over fire and keep them with stirring
Least they turn then when they are
thoroughly hot take it off y^e fire and
stir it till it be almost cold then
put in orange flower water or for want
of that rose water and sugar and take
out the whole spice, then put your
Custards into pots to bake it & but
do not let them stay too long

milk into

a Remedy for one that hath the fluxe

Take a quart of milk 3 spoon fulls of rice and
a stick of Cinnamon boyle these till it be halfe
washed then strain it an stir it till it be cold
then take 2 quarts of Spring water & 3 spoon fulls
of french barley boile that to a quart & strain
it and stir it till it be cold then mix the
milk & water to galler & let the person drink
as much as they will

To dry Bacon or Hungs

Take your hams of Bacon & hang it upon a flesh
hook for 4 days & that will help to make it tender
then take 4 pound of Bay Salt & 8 ounce of salt ^{pecker} ~~pecker~~
^{quantity} pecker and beat both & put them in 20 ~~gallons~~ ^{gallons} of
~~the water~~ ~~or~~ ~~spring~~ water till they be well desalted
& put to them ~~the~~ a pound of brown sugar when all
is well dissolved put in your ham & Hungs hring them
every day they must lie in the pickle a month & take
them & drase them from the pickle & hang them
upon a hanging for to be smacked out later after
set on fire but it must not stay for spoyleing them
only smock them if you may put Hungs in the same
pickle after turn wth ever other day in
the pickle

How to make Phoocakes

9

Take a quart of new milk (urd
work it till ther be no hard m^e
it when it is wrought put two or
three quarters of a pound of butter
and as much suger ~~and~~ eggs and a
little Cinnamon and a nutmeg with
a little rose water ^{saffin} in all these
well together then take a little fine
flower with as much suger work it up
with butter and Rose water a little of an bird
of an Egg you must Roast it the thickness
of a paper when they are baked well
put then fund Butter and Rose water
upon them then strene summe suger
upon them

To make a Green Tansie Brolerby

Take a quart of Cream three yolks
of ~~12~~ eggs and half a pound white
well bott mix them together and
put in one nutmeg grated then colour
it well with the Juice of Springe
and sweeten it with suger then fry it
with Butter and fond it in with Lemon
upon it if you will not fryt then butter
your self and pour it thogh and set
it upon a pott of watter bog in till it be
a rough this is the better way

To Make an Orange Puding

Take one orring pill and a halfe and ~~stew~~ it
and stay it 2 dayes in water then boile it in
water till it be tender then take it up and let
it stand to be cold then beat it in a mortar
of Marble very small put to it halfe a pound
of Sugar halfe a pound of fresh butter grate
in sum nutmeg and Bennimond a little orring
flower water halfe a pint of Cream 23 yolks
of eggs and beate them when you have beat them
then beat all these red together and make a skin
Crust of fine past and lay about your dish and
put your puding in and so in to a quick oven
let it bake halfe an houre to serve it with sum
Sugar grated upon it. ~~if you may squeeze y^e Juice of~~

to make
a tart
of
chick
lice

you may
put
chick
lice

Take harty Chocky and Boile them very tender
and take the yolks & yolks of 8 Eggs & large
mace & a little Siteru or Lemanspid butter
Sugar Marrow & sum Cardamom or Grapes when
you put it in to the oven put in a good quantity
quantity of carriage & set before for want of that
put a little Sider or whit wine and when it comey
out of the oven sum Coriander & Butter & Sugar on the top

To Make a Rice pading

10

Rice may
be coult
for y^e
put in y^e
cream &
Eggs & Smit

Take halfe a pound of Rice & boyle it in milke
till it be tender and then putt in halfe a pound of
strands or more well picked & washed then putt in
beefe suitt putt small and a pint of Cream then
season it with salt & sugar time mond & nutmeg &
beat 8 eggs & take away ~~the~~ of the whites mix all
these together & boyle it in dish or bakit in a dish
or boyle it in dogs shames as you please if you boyle
it in dish you must pour melted butter over it when
it is boyled & keep sun sugar upon them when y^e send
it up or bakit which is best way

To make
haggis pad
in

Take you haggis or halfe a pound & nip it and scour
it very clean with salt and let it lye a night in water
the next mornin boyle it and chop it very small but
first take out the kernalls put to it Cream 10 or 12 yolks
of Eggs salt mace & nutmeg & nutmeg and brandy &
take or boyle it as you please you may make up of it
thus put in ing a little sugar and a little suitt finely shred
if you wil have it savery leave out the sugar &
put in sun paper and a little earth as savorian
Liman time & a little pennyriole

To Make Liverings

Take the hogs liver and boyle it very well
then take & smoyt fine in a mortar but shred it
first & put it in a suit finely shred and the yolks
of 7 eggs and a little cream boyled and cold again
from sugar and Cinamon & nutmeg ^{& salt} and strands
mix all they & gather then put them in 12 hogs
sharmy and boyle them carefully for fear of
breakin & salt To Make ^{small} ~~small~~ cakes

Take a pound of flower & a pound of butter &
a pound of sugar & dry your sugar and beat it small
then rubad they & gather then take a pound or half
a pound of Corrandy then take 10 eggs ^{whills} & adt beat
very well with a poundful of sack or orring flower
water so cut or your grass or papers & putt them in
& bak them in a quick oven Crapiny sun sugar upon
then after you set them in halfe an ~~hour~~ hour and
take them you may make seed cakes so only leave
out the Corrandy & putt in seed & leave out part of
the eggs & putt in a poundful of good East as a pound
ful of Cream & take tak as much bakin

To make Cherry Wine

11

Take y^e best and fairest Cherries when they are
full ripe & pick of the stalks then bruse them with
your hand thorowly ^{and} let them one night so washed
to gether then press them hard but not so break
the stones so every gallon of sicker you must add
2 pound of fine sager if you desire to keep it
long else a pound & halfe may do except y^e cher-
ries be sooner then putt in the full quantity is theriⁿ
well to melt the sager & putt it in a vessel that
may be full and if wil work over keep it filled up
and it has done ~~work~~ work in then stop it up
very close and let it stand a quarter of a year be
if the vesell be large it must stand the longer
when you bottle it you must put a lump of loaf
suger in every bottle & doe not drink it till it
be fine you may put in to the vesell a little
fising Glass which will fine it if you may spread
your cherries upon a clean sheet in the sun to bring
them shours it will make your drink much richer
of a very hott day: you may make gooseberry or
Cormor wine so or damson but ~~the same~~
in the same way through a strainer &c.

To make bisket

Take a pound of loafe Sugar finely beaten & Eggs
yolks & whitts Beat an hour & gather then put
to them foune of almonds very well beat with
or orring flower water beat all thos & gather then
take two ounce of fine flower & mingle thes with
the rest beat your oven as hot as for manchet
then set up your oven stoke like the heat be taken
then butter you p lat and drop you later open
it the Craps a little Sugar open them & set them in
with they be well baked then lousen them from the
plates & set them in againe a little to dry

To make wiggs

Take a peck of flower one pound of butter &
a pound of Sugar dry your Sugar & beat it and
dry your flower and rub your Sugar & flower
to gather 2 ounce of Caraways seed 3 pint of milk
a quart of east if it be very good as will serve
~~the~~ ^{make use of} milk ⁱⁿ for
your milk & put in you butter as you do for
pys then mix it when your milke is all most cold
and not so thick half 4 hours bairn is a wiff

To make Mead

to a gallon of Spring or rain water putt 100 parts
 of honey & 20 6 gallons of water you may ad a
 pound of sugar boyle your water & honey ^{half an}
 hour & when it is at boyling have the whites
 of 6 Eggs ready bet and putt in befor it boyle
 him it very well then putt it in to a vessel
 of wood & when it is all most cold putt East
 in it but never beat it in above once for if you
 it will break up your bottles and when you think it
 hath wrought once putt it in a varril and let it
 stand a fortnight then bottel it of out do not
 knock your cork in too far at the first for it
 break your bottle you should boyle Ginger in it
 Lemna pil. sicut marioram

putt y^r whites
 of Eggs in
 when y^r water
 is cold

To make
 Mead
 Brandy
 Gypsonasilin
 1712

Take a quart of spring water & a quart of brandy
 take a pound of soft sugar bet fine mix them
 so gather as devid's brim pills finely pared in to
 100 parts putt them in to 100 bottles let it stand
 a fortnight then fildre it through Cup papers
 drink it when you please To Cure the Gripes
 Take the Gysara of apidgeon and open it and
 Crap the Gravel out of it then take the inner
 skin and nip it very Clean with all oth and
 mix it & beat it to powder & take as much at a time as

Of Sick Hens

From 10 Eggs take y^e Whites of 6 or may y^e best them
very well and preserve them very well into y^e Cages
you intend to serve it in and so them put a pint
of sack them set them over y^e fire & keep it stirring
one way all y^e while till it begins to ^{thicken} ~~be~~ ^{if you have it}
~~where it first begins to thicken~~ ^{where it begins to thicken} ~~be it~~ ^{be it}
~~and~~ ^{where it begins to thicken} ~~be it~~ ^{be it}
or good milk y^edy byls & boiling hot hold it high
and pour it on y^e sack and Eggs you may preserve
either y^e Cream or y^e sack Cover it wth a plate
set itt flame half an our from of y^e fire
before it be eat y^e next m^o some what freer
if it some parts a little milder filter in it the Cream y^e before
it will be y^e sack & Eggs with do very well to put one
y^e whole & any but y^e might not let y^e sack & Eggs be
let before y^e power of the same y^e ^{is}

et Receipt of Milke water

Take six hand full of mint three hand full
of Fen: three hand full of Cardus shred the
herbs with them in to four quart of
new milk let them stand all night next
morning strid them in a cold shild put
a lump of sugar in each bottle it must be distill
shild

A Receipt for dill water

Stabyrs: femetery: myrrour: worm wood: salad
Eggon: burnet grass: bettany pimpernell
wild time: fermental stalks & roots: hantle
blue buds: Gosasol: five leaved grass: kernar
new: mint: palme: dragons: Angelye leaves
root: ofins: merrybolds: leaf flowers:
red sage Cardus pencyrole featherfew

single piana root halfe ounce ^{not} Grantrall
of each of these one hand full pick ed washed
and shred then steeped in a gallon of sack
and shild with a soft fire in a sim beak
dry Conpany halfe ounce Cordomone had
lickerish ounce Juniper halfe ounce
tidery halfe ounce

you must
take it
in a
new
milk
let it
stand
all night
next
morning
strid
them
in a
cold
shild
put
a lump
of
sugar
in
each
bottle
it
must
be
distill
shild
it is
best
to
shild
in
milk
than
in
a
sim
beak
put
2
quart
of
water
in
a
sim
beak
before
you
put
in
the
herbs
of
milk

To pot Meats long

14

When they com in prick them wth a
Pen knife or else make a hole under
y^e fat to let in y^e salt & salt them wth
Salt
peper 3 weeks then boyl y^m & pull y^m
& when pulled beat what quantity of
Cinny Peper ginger & Cloves & some
Mace which you Judge may rub
y^m over & when rubbed over if you
have half a dozen. Judge 1 pound
of butter put into a pot wth y^m
may serve and yⁿ set y^m into oven
When they com out take y^m out &
wip y^m Clean & from y^e spice & put
put them into an other pot to keep
what butter is Clear of the y^e did
y^m you may take or else melt. frost
enough to cover y^m & thus by one at
a time you may be eating of
a pot a quarter of a year. The
spice is Cinny peper for quantity
a little Clarit Wine will do v^e
well to put to y^m when y^e take

Go Make Savvy Biskets

Take 10 ounce of Syger & dry it well by the
fire & beat it and serge it take 8 ounce of flower
and dry it well before the fire take 8 eggs putt
the whites of six away beat them very well then
puttin your syger and beat it with the eggs
halfe a doer at least then putt in y^r flower and
beat it as long then lay them upon buttard pap^{ers}
and bak them in a quick oven serg som fin Syger
upon them you must putt in 3 or 4 Spoonfulls of
Oring flower or Beas matter & beat with y^e Eggs

How to Colter safe

Take the shine end of a bricket of beafe &
lay it in a flesh thing then take beife man
as much as will cover it before you putt ^{that} on
take 2 handfull of bay salt & some ounce of salt
salt pater then after it has laine a day &
a halfe in the briar take 2 ounces of salt pater
finely beaten & sifted on it so let it stand
a day & a halfe longer turning it 3 or 4 times
take it out & season it with Cloves mace pepper
meg lemon pill & all sorts of sweet heat mix it
all together then take as much as will season it &
smear it upon y^e great roule it is find it in a collyer
and putt it in a wooden pot with a pond of water

How to keep in Cover it in a doer
of it stand 7 or 8 day in the
oven

To Make Jambalputt

15

Take halfe a pound of soft sugar and beat it
and seave it and take 2 ounce of Almonds and
beat it and beat with a little orange flower water
or rose water take a little Lemons Juice and boyle
it very tender and then beat it in a mortar very
fine take the white of one Egg beat it a little and
mix the sugar & Lemons & almonds all in to apoint
with past and make them in to what shape you please
take them in an oven not to Rott Scrape some sugar
upon the papers you lay them upon to take

To Make Lemon Cream

Take 3 quarters of a pint of Spring water a quarter
of a pint of orange flower water Grate a Lemon
and let it stand all night then in the
morning squeeze in the Juice of a Lemon and halfe
then beat 3 whites of eggs and beat it very
well and mix all to gather then strain it
through a piece of muslin in to a skillett upon
a slow fire and stir it continually till it be
gin to thicken then put it in a saucer and
sweeten it with double refined sugar keep it till
string and it be cold put in a little piece
of butter when you put in y^e whites of Eggs
which will keep it from cracking.

How to Colour face

Take the thin end of a bristle of beefe
& lay it in a few things then - A
Take beefe bristles much as will cover it
before you use it then take a hand full
of bay salt & one ounce of powder of salt
pale finely beaten & sifted on it so let it
stand a day and halfe

Eye Water

Take of Bole armarick Commin seeds & with
Coppors of each halfe an ounce boyle them
in a quart of Springe water till it com to a pint
then pour it off in an earthen pot let it
stand till tis settled then pour it off & lay
so do soe or three times till tis clear then put it
in a bottle when you use it warme it little in a
Spoon & bathe your temples & Eye lids morning
& evening or often if you please

A good thing to prevent the falling of any part
that may be the torn by any nail or other iron
like matter take red waxe and egg yolk gather and
take the place in all what it you can in cleane
oil of talow put it and a quarter of an ounce of
oil of olive

A powder to purge wind

Take Annased swat fennil seeds Carranay
seeds Coriander seeds & of Seare. Each halfe an ounce
beat and searce theye very well and so mix them
with Sugar Candy finely beat & searced & take
it at any time ad to theye halfe an ounce in my stomach

Take an ounce of flower brim stone and need
finely powdered 3 spoon full of Eggs reds dried and
powdered mix they in treacle lick an avelectran
take the signess of an nutmeg in a morning fasting
& at 4 a'clock in the after noon drinking after it
a quart of a pint of this Bitter drink

Take of Cardus seeds a small flower Centaury roots
Roman wormwood Sea figs 4 to money of each of them
nge hand full putt in this & feary of boiling water
let it in full tick the water it is cold Bitter it is
you may drink that 4 or 5 times the night before you
begin to take it you may have a Glass of wine

Very good thing to fire a green or Persian cold sore
if you have any part of
body the sore and drye in new milk a part
spint with a good quantity of Sage and apply it
to the part several times at hot as you can it then
to bath it several times a day finding a Sage
in the evening the milk drye away with Sage you
may notice that your mearring to drink a good
glass of wine or for an inward sore

a Ham Lick Westphalia Bacon

Put the Ham as Large as you can and take
a pint of comon white Salt a pint of Bay Salt
100 ounce Salt Peter a pound of Brown Sugar
100 ounce of white Salt finely beaten mix all
together and lay it in an earthen broad pan or tray
as small as will just hold it Pour a pint of red
water on it turn it ⁱⁿ for fortnight or 3 weeks or more
Every other day as y^e size may require then dry it
you may do. Fungus in the same brain after your ham is
out in a box with 1/2 lb Salts of Sugar in 2 or 3
of water or 1/2 lb Sugar in 1/2
To make Mead that will keep 2 year
and drink like Sherri

To every Gallon of water put 3 good Honey
Boyle your water in it melt your Honey Skim it
as long as any will rise Boyle in a balm with mastic
with in saffron some meringolds flowers a little Cloves
in a bag when it is cold when it is ⁱⁿ to be
my spirit of ale East beat the East in 4 or 5 times ady
for a fortnight to gather till you find the honey has
gone of all most then run it up keep in the vent hole open
So long ~~long~~ as you hear it hiss in the vessel when
it has run up in stop it up close keep it for a year in the
vessel when you tap it if it be not fine it has not lost
honey has drawn out a quart or so of it if it be not
be fine is red dressed it is not in 2 or 3 years

you may see in the first chapter of
the history of the world
the first chapter of the world
the first chapter of the world

A water for the Wind

Take a gallon of Brandy and as much sack then
take mint Calme Wat Marjoram Angelico of each
hand fulls of wormwood seven of each half the grain
they pick is 10 lb. them small is 5 lb. they in y^e by our
the right with halfe a pound of Caraway seeds a quart
of a pound of sweet fennel seeds 2 ounce of Carduus
was much Coriander seeds 2 ounce of Jamaica pepper
3 ounce Ginger 2 ounce of Juniper berries let the sack
the spice dried in the morning putt it in your Limbeck
the with it of keep the strongest by it selfe betwixt
2 or 3 days after you mix them together then straine
with the soft syzer

To Make a Lenten Rice puddin
take a pound of Rice pick it & wash it then put in
it 2 quart of milke & halfe a pound of sugar
a stick of Cinamon so putt it in upon a sad bake
it butter y^e pan after you putt it in that it may
out well it must be baked in a good hot oven
with meat pyes & stand 3 hours at least

To make a great Cake Mr Charney way

Take 6 pound of Corronds pick & wash them
very well dry them in a cloth & set them by the
fire that they may warm take 5 pound of flower
putt it in a bowle take 16 Eggs & putt away halfe
the whitts & beat them very well then take a full
pint of Ale yeast strain it in to yr Eggs then take
1 pound & halfe of butter & a pint & halfe of Cream
and let them stand upon the fire till the butter be
melted and so putt yr Eggs & cast being ~~very~~ warm
mix yr flour with it & when it is well mixed cover
it with a warm cloth & set before the fire an hour
turning the bowle some times then take halfe a ounce
of mace & ~~halfe~~ 2 Large Nutmeggs finely beaten
& halfe a pound of Sugar when yr oven is hott enough
take your Cake & putt in your Corronds & with them
the Sugar & Spice so mix them all & gather have
large paper buttered well putting the hoop ~~up~~
up on it & lay up yr paper on the out side then put in
yr Cake an hoore will bake it if you see it set it in
for halfe an hoore more if you may put sitem & bring pill
studd what you please it is best to mix yr Spice with yr
flower before you putt yr Eggs cast & Cream in it

To pickle Samphire

18

Take yr young Samphire pick it very new
Cut it Clean the take vinegar and Salt and mix
them well so gather & putt yr Samphire when you
would use it you must take faire water & a little
Salt and set it over the fire till it boyle then putt yr
Samphire in & cover it close up & let it simble till it
begins then take it out to boyle & boyle a pickle
for it of vinegar & giney pepper when it is cold
putt yr Samphire in it so you may use it by a little
at a time as you use it

To pickle porstles Take your porstles Cut the
leaves from it & lay it in a strong brine of Salt
& water for 4 dayes then take it out & dry it
well with a cloth then take faire water & put a little
Salt in it and set it over the fire & when it boyle
putt in yr porstles & hange your pot up a great
way from the fire to grate & when it is grand
make a pickle of vinegar & giney pepper let stand
so cold after you putt them to gather so keep them
for your use

To Make Orringstone

for every Gallon of Spring or Water take
 2 pound of the best powder sugar Let the water
 and sugar over the fire in a Kettle, Let it boyle
 halfe or 3 quarters of an houre timing it as it first
 risis you may clear it with the whitte of Eggs they
 every Gallon of water take a dron of the dist
 rille orringe rub them Clean then pare the rinds
 from the whitte when you take yr water & sugar
 of the fire putt the orringe in to it the outer
 rind that is outer, then ^{whilst hot} put the juce in to a cleare pot
 out of the orringe & strain it on to your water
 to boyle ~~the water~~ but boild warm then
 put a spoon full of good cast to it and let it work
 in and ~~for~~ for one or two days so put it in to yr barrell
 the pills are all and let it stand a week or a month
 in a fore you bottle it ~~in a bottle~~
~~and~~ ^{add} keep in bottles 2 years if you play
 you may strip of Lemons in each gallon & once
 if yr vessel be but a little one you need not let it
 stand above ^{a month} a fore yr bottle 3 to 6 Gallon
 of Liequr put a quart of good brandy
 when you put it in to yr barrell and
 halfe an ounce of Isinglass at yr same
 time

if you
 muste open
 in which the
 water is
 could and
 being not
 well set

To make linslop wine

In every Gallon of water putt a pound of the
best powder sugar mixt wth water & sugar together
set it over the fire heat some white of Eggs wth it
so clear wth it set on wth fire
3 quarter of an hour to every Gallon of linslop a Gallon

Gallon of

behovr. let it ~~stand~~ ~~in a tub~~ ~~for~~ ~~2~~ ~~days~~
~~broken~~ ~~your~~ ~~job~~ ~~is~~ ~~upon~~ ~~the~~ ~~linslop~~
~~and~~ ~~then~~ ~~put~~

a little east upon it and worke it in a tub 2 days
beat ing it in once or twice a day then strain it upon
a little vail the flowers & all but be for you putt

it east upon it put in some Amery Squ^{are} in the jar
if you put the pills will be put the same in the jar
let it stand a fort night or 3 week in the barrel the

is up putting a cup of sugar in every bottle some
people think it best only to work it in the barrel
if live it may in stead of cure of Seneca make it

Curripn^{er} much wth best wth put in when the
A receipt of a new sort Drage matter

Take five gallons of strong bear cold march bear
put to it a gallon of Treacle a pound of white Ginger Bruised
then make it wth some hart drage as a preservative

ward an end in it and it of in a Linbeck with a slow fire
this it to be made when the horses are at Grass
it is admirable good for Sicken or pain

A. Cad Lake

Take halfe a pecke of flower or 3 pound of butter
rub y^e flower or butter to gather til it be all a licke
as it wear crumb of bread then take 5 Eggs and wash
away six of the waies beat them well and mix them
with a pint and a halfe of ~~the~~ Custard then
then if one will mix with a pound of Currany Comfit
A quart of a pound of almonds blanched and beat with
a little soue and one ounce of Currany soue east and egg
and when they are all mixt together then take
of Cream blood warm and mix with them then let it
stand till it rise for half an hour and when
you are sure y^e oven is hot take up y^e cake and mix
three quarters of a pound more of Currany Comfit in
and it is as little as you can then butter y^e pan
and put it in let y^e oven be fallen well for fear of
Burning when it hath stood a quarter of an hour
looke at and lay a neyve of it if it wast and it is
baked well it should be top of the cake and smear it
over with Currany Comfit on the top and so dry it
a little in the oven y^e best way is to mix y^e
cream Eggs & East to gather

a Great Cake ^{as} Hakes way

Take 5 pound of fine flower 3 pound butter
 rub the flower & butter together very well
 then take 3 pound of Rye-corn of the best shelled
 5 pound Ground wheat & dried up on a cloth
 Season with halfe an ounce of mace & Eleph halfe
 an ounce of fennimon mix all these together
 then take a quart of cream a quart of good Ale
 yeast & 12 Eggs rub them all together very
 well so take it in good cloth over but let
 the same be set up first to let the heat fall
 it will take 1 hour to bake in take it out of
 the oven when it hath bene 4 pound & a halfe
 in 10 pound some sack all over the top & set it
 on for the other half our you may see if you
 please with the white of Egg & double of y^e red
 Sugar beat & searced & after beat well to the white of Egg
~~if you may add siterm & candied orange pill~~

Get it be warm so mix with y^e last 4 Eggs

Candied
 siterm &
 orange pill
 sliced after
 y^e cakes
 mixed

So make Shrovsbery cakes

Take a pound of flower a pound of butter
 and 3 quarters of a pound of good powder
 sugar rub yr butter into y^e flower & sugar
 then take one Egg and 2 spoon fulls of Rose
 water and beat your Egg with all so mix
 your past and roole it out into thin cakes
 the bigness of the palm of y^e hand putt them up
 on papers & bake them if the rose water & Egg
 will not mix them y^e may add some

To Pickle Radishes

Take 1/2 Gallon of water for 1/2 lb of radishes so they are
very thin upon them then lay them in Spring water
draining the water every day for a week then lay them
in a drain pipe then very well put them in a pot
put dull and sharlot garlick mustard & all these
take a bit paper ginger a little of the root of dill
2 proof feall a little horseradish beat beat good
All vinegar & salt & mustard together & fill up
a pot & stop it close

To pickle Cucumbers

Take the right kind of Cucumbers & rub them
upon a cleare cloth then make a strong brine of salt
and water & lay them in for 3 or 4 dayes then take
them out and dry them upon a cleare cloth then
put them in an earthen pot with dull & horseradish
paper and take in bag 1/2 lb of salt & mix them
together upon the fire good Ale vinegar & when it boyle
the mistant power is upon them boyleing hot so long
them close with a cloth so they are pickled every other
day powering it upon them & covering them close
with they are grane & Crisp which they will be
if you do not neglect them if you need not
use them in 2 or 3 dayes fill up a jar with vinegar
and salt & put it in stand by of preservation
it will last for a long time

To make Apricock Wine

21

Take 12 pound of Apricocks after they are stoned
with the pitting in to 3 gallons of water with 6 pound
of the best powder sugar boyle them in rather water an
hour scum it very well & when it is cold strain it
off on a fine sieve which must be Strained ^{thru} over it
Close let it stand 3 days Strain it twice a day Strain
it through a hair sieve adding 1 pound of the sugar
when you putt it in the vessel ^{to be bottled} let it stand ~~3 days~~
~~to fine it~~ to settle or till it is clear then bottel it
it will be ready to drink at the month end.

To make Elder Wine

Take the berries when full ripe pick them well from the
stalks and stear the juce from them and in every quart of juce
put 3 quart of water if you make 21 or 22 Gallons you may
allow a quart of juce to the quart of water and a pound when
you have put the water & juce together boyle it very
thick & put 3 pound of sugar in every Gallon then it will be
good & scum it very well then let it coole & work it as
doe the with a little ale yeast for a week or 12 hours then
put it in a vessel with a paper for the long hole for
make then stop it up close for a quarter of a year
then you may draw it in bottles put a litle of sugar
in each bottle.

To Make a Pancake

Take a quart of thick sweet Cream and 18 Eggs y^e will
may ~~some of y^e~~ with Beat y^e Eggs very well and
Strain them in y^e Cream then take juce of Spinage
and a little Tansa grass and Strain it wth y^e Eggs and
Cream then grate in 3 Naple Siftet and then sweeten
it with Sugar and grate an Nutmeg in to it soape
it in a Skillett over the fire and gather it and when
it is ripe then put a little piece of butter in y^e
frying pan and when it is hot then pover in y^e
Pancake and put it evenly on that side then turn it
over wth a spatula ~~and~~ rob the bottom of y^e
pan ^{with butter} and put it in soft frying pan or fudd
and when an ome turned in to y^e dish and lay it
round about

To Make a Good Cake

22

Take 2 pound of flower well dryed and
scared 2 pound of loaf Sugar beat and beat
13 Eggs with the white 2 pound of butter well
washee: beat the butter with your hands in
a bowl till itt be soft as cream and as white
put in a little Spring flower water then beat in
the flower and eggs and sugar: the eggs and
sugar must be very well beaten together before you
put them into the fore mentione things: lett
itt stand a quarter of an hour to rise: then put
in 2 Ounces of Carriway seeds: then put itt in
a shupe or pott fitt for that purpose: the Oven
must be extreame hott 2 hours and halfe
will bake itt y^e may leave out y^e seed and
put in Corranj & bake them in little pans or
papers for itt is y^e Queen cakes

To make puddings of Lights in Tharries
par boil the lights shred them small
put to them a good quantity of grated
bread and of beef suit shreddeed small
Currans & Nutmeg season them pretty
sweet with sugar & some Rose water
mixe with them what quantity of eggs
you think fit but put but a few whites in
them and as much cream as will make
them of a stiffnes fit to fill and fill them
not too full.

Rasbery
Vine

Take to every peck of Rasbery two
quarts of water wel boild y^e water
Must be hot when you put it to the
fruit. Mash them wel & y^e let y^e licquore
ring through a hair sieve & y^e through a Tey bag
& to every two quarts of licquore put one
pound of good Sugar fiftē y^e Sugar well
in & y^e put it into a vessel stop it close &
let it stand til y^e latter end of y^e
years & y^e bottle it,

Take y^e water and boile it and scum it
 and let stand to be coule to every q of water
 take 3 pound of Goosberys mⁿ they first be ginte
 turn beat y^e fruit & let y^m steep in y^e water
 forer and twenty hours & strain y^m to every
 Gallon

liquore a low 3 pound of Sugar stir
 y^m together til y^e Sygar is wel mette y^m put it
 into a vessel & stop it close ^{when it has don ferment} let it stand
 months

~~then it into another vessel for~~
~~two of good Sygar men it every 10 Gallons~~
~~of wine by let it stand two~~

~~it should stand a~~
 year in y^e vessel before it is bottled but w^h y^e Sygar
 are in flower then in y^e best time is bottle it in
 How to (olor piggy) & same never all y^e time

Take a piggy of since weeks or more old & dress
 it as for Rottin then cut it downe the back when y^e head
 is cut off y^e feet is cut off then take all y^e Boney out of
 it & put it in do a pail of Raine water & soaking
 water let it ly in that to soak all the slud out of it
 3 or 4 hours then take it out to draine when it is
 well drained then drie it well with a cloth then
 take some stones & a little pepper & salt & a little
 salt or season it then take Lemon lime & little
 Sweet Marjoran sage parsely 3 three there very
 well then strow it on a y^e piggy then Rote it y^e hke y^e
 old tin in cloth & bind it with Tape or pack thre
 y^e tin take it out & wine in y^e best time

put in y^e piggy
 salt & still
 how to
 how to

To Pot Beefe Red

Take some of y^e Lean part of a buttock
of beefe pick from it y^e skins & season it
wth a little Comon Salt Salt peeter let it lye in
these salts ² or ³ dayes turning it some times
yⁿ Take it ~~off~~ & some butter & take
it wth brown bread yⁿ take it out & squeeze it from
y^e liquor yⁿ beat it in a mortar till it be very
small have ready a good quantity of fresh butter
wth put Anchovise in to it to y^r last let y^e butter
boile & scome it wth yⁿ run it
through a hair sine in to y^e beefe there must
be as much butter as will make y^e beefe moist
then beat it well to gather & put it close down
in Pots & cover it wth butter

Melk

Take 2 pounds of poppeys y^e grow in y^e wheat y^e
 blades cut out of every leafe put y^m into a
 a great picher or glass yⁿ put upon y^m 2 gallons
 of white anisseed water or brandy & stopp y^e glass
 close with a cork & ty it down close with leather
 & let y^m steepe to gather for 6 days every day
 shaking y^e glass once or twice yⁿ strain it
 through a Cannice bag as long as any will wone
 yⁿ put it into y^r glass again & put into it
 2 pounds of Raisins of y^e sun Stoned 2 ounces
 of Licorish scraped or sliced nut mig & mace of
 Each 2 ounce grossly beaten 2 ounce of red Rose
 buds y^e whites cut away & a little dried one ounce
 of Marygold flowers a little dried 4 ounce of clove
 gilly flowers fresh gathered & cut from y^e whites put
 all these in & ty down y^e glass as before & let y^m
 steepe to gather a week or more yⁿ strain it from
 y^e ingredients & bottle it up for use yⁿ must put
 in a quart or 3 pints of Cold poppey water y^e
 first or second day if yⁿ can not get gilly flowers
 time enough yⁿ must strain out y^e other ingredien
 & put y^m in after

Salop

part 2

a little wine
in to it
y^r drink it

To be bought in powder at y^e druggist
Take as much as will buy on a shilling
it will make four or five dishes of
of Tea sweeten it to y^r pallat and
drink it as often as y^e please it
is very good for a Consvation

To make a Savory Pye

Take a fillet of veale Cut in to thin slices hack y^m
both wayes wth y^e back of a knife y^e season y^m with
salt a little peper & nutmeg shew on som sweet herb
& beef suit extremely fine shred y^e Role y^m up
single y^e put y^m in to y^e pye & cover y^m well with
bater & lay at y^e top little balls of forced meat
is yolkes of Eggs when it comes out of y^e oven
have a candell made of a little whit wine & anchore
& a little butter thicken with y^e yolkes of Egg
& open it & pour it in to y^e pye

To make y^e Snale water to prevent or Cure a 25
Consumption

Take halfe a peck of garden Snales ripe y^m one
by one to wash y^m in a mortar shells & all to put
y^m into a quart of Red Lions milk & still it off
quick wth y^e 4 Hearbes following a handfull of mint
y^e like of peniroyall & of ground Joy or Gill
& a handfull more but y^e hearts Small before y^e
still & boile y^e Snales & milk to gather till it
be as thick as Cream but take care it do not burn
too y^e botam put it hot upon y^e hearts in y^e
still shut it now & then in y^e still let it drop
upon Sugercandis ounce of Candy to a quart of
water put halfe a pint of water in y^e still before
before y^e put in y^e hearbes with this must be
taken in a morning & fast, an hour after and
an hour before dinner & at 4 a clock in y^e after
noon & at bed time three spoonfulls at a time
If no Snales be too be had y^e may take y^e Bluck
of a Calfe flinging away y^e finer Cut y^e other
Small & boile it in milk as y^e doe y^e Snails
& still it off wth y^e 4 hearbes above mentioned

To Make fritters

Take 3 pints of milke & set it over y^e fire boile
it yⁿ take it of and put in it a pound of butter
ster it till it is melted yⁿ strow yⁿ ~~in~~ in flower
with one hand to ster it with y^e other till yⁿ think
yⁿ have enough yⁿ put in 8 Eggs & leave out 2 whill
put in some nutmeg & Cinimon & set it by y^e fire
till yⁿ ready to fry it before yⁿ fry y^m yⁿ may put
a little sack

To make a Cake porot baked

Take y^e yolkes of 20 Eggs beat y^m very well
& put to y^m 2 quaris of Cream & near a pint
of sack grate in halfe a nutmeg & sweeten
to yⁿ tast set it in a slow oven let it stand till
it be set halfe an hour will bake it y^e oven
should be of y^e heat it is for baking of tart
nicely send it up in y^e dish yⁿ bake it in
with sugar. scraped over it

To make Chees cake meat

Take a quart of Cream boile in it Cinamon
 a little Lemon pill & when coole then take 10 Eggs
 leue out 6 whites yⁿ beat y^m with a spoon full of
 flower & a spoon full of sack or oring flower wth
 a quarter of a pound of butter let y^m thicken till
 they are as thick as Mustard Sweeten it to y^r taste
 put in either halfe a pound of Corrands plum^{me}
 or halfe ^{or a quarter} pound of Almonds finely beaten
 y^m in a quick oven

To make Elder flower wine

Take 6 gallons of Spring water & 11 pound of
 Loafe or fine powder suger 6 pounds of Raisons
 in y^r Sun cut y^r Raisens & boile y^m with y^r Su
 er & water, yⁿ may put in to y^r water & suger
 whilst could yⁿ whites of 5 or 6 Eggs well beat
 ster y^m well in to clear y^r water & suger let it
 boile an hour yⁿ haue ready a quarter of
 a peck of Elder flowers gather y^m when they
 are ready to fall from y^r tree rub y^m slightly of
 y^r stalkes put y^r flower in to ~~the~~ when y^r
 liquor is all most could a day after put in 6 spoon full
 of Turup of Lemons & 4 spoon full of salt & 2 days after put
 it in y^r vessel yⁿ it will fill let it stand 6 months before yⁿ
 bottle it if y^r vessel be less sooner put a small
 lump of Dubble refined Sugar in y^r bottle

put halfe
 an ounce
 of Ginger
 in y^r bottle

To make Cream Cheese

Take 1 Gallon of new milk one pint of Cream
one pint of warme water put in as much rind
as will make it come stirring it all to gather, n^r
it is done Lay a Cloth in your Cheesfalt & take
it up with a dish y^e some y^e Cream with it lay it
in by degrees breaking it as little as y^e can
every time y^e Turn it put it in a wet Cloth
and lay a pound wight on it, when its fit salt
it on both sides & on y^e second day lay it in
Rock leaves ~~on~~ every Day fresh grass & in a
week or 10 dayes it will be ripe if y^e weather
be warme this quantity will make 2 Chees

To Ragone a brest of veale

27

Take y^r brest of veale & halfe roost
it have ready a pint or more of strong
broth made of y^e bones of veale & beefe
& put in to y^r stew pan halfe a pint
or a little more with an onion stuck wth
cones a little hole peper 6 or 8 slices y^e
enough a little mace an anchovise y^e
put in y^r veale with y^e ribs vpon the
cover it close & let it stew Easely till
it is pritty tender then put in some lemon
pill finely shred a little Clarit wine &
some pickled mushromes with y^e sweet
bread cut in small peices if y^e have any
powder of mushromes halfe a spoonfull
mixed in y^e yolk of an Egg & a piece of
Butter to thicken it vpon with before
y^e send it vpon slice lemon & la vpon it
to forced meat ball)

you may frye them in a little butter
if you will you may frye them in a little
of the Collops of veale & lay in a little
of the Collops

To make white Scotch Collops
Take y^e Leg of veale & cut it into Collops
let y^m not be too thick yⁿ beat y^m with y^e
back of a knife very well yⁿ season them
with nutmeg & a very little beat pepper &
salt then put them in to an earthen dish
& put to y^m a pint of Sweet Cream & let y^m
lign it yⁿ or six houres before y^e fry y^m
then take about 2 ounce of butter & put in
y^e fry in pan or stew pan & just let it be melt
y^e put in y^e Collops over a slow fire yⁿ
take care y^e do ~~not~~ not over fry y^m a little
frying will do yⁿ take y^m out of y^e pan and
put y^m in to a little earthen pot & keep them
warm by y^e fire close covered then take y^e bou
of y^e veale & make som white gravy of it
then put some of it in to y^e pan y^e frye y^e
Collops in y^e to y^e liquor they wear frye
in which y^e must save for y^e use then
put in 2 Anchoves & an onion let all boi
well to gather & then ~~put in~~ ~~the~~ ~~liquor~~ ~~of~~ ~~the~~ ~~veale~~
y^e grana from y^e bones & strings y^e put it
in to y^e pan again with half a pint
of red wine then thicken it up with a peice
of butter worke a little flower in to it & g
some more nutmeg in to y^e liquor & put
in y^e Collops & let them just boile to gather
brown in a little time with a little

To make Forced meat for balls for Scotch Whigs
or Raggu or Balls head both 28

Take veale & pick it from all y^e sinew &
skins & to halfe a pound of veale take y^e
lick quantity of good beefe suit & for want of
of that ye may use y^e kelle of y^e veale if
it be not too skeneey ^{but y^e best} shred y^e meat very fine
then have some sweet Hearbes as Lemon Time
Sweet Marjoram a few Leaves of Sage a little
Larsey a leek blade or a few Chines peas &
shred those season y^e meat with a little pepper
nutmeg, salt y^e put y^e Hearbes to it then have
some grated stail whit bread about 3 spoon
fulls mix with y^e rest then beat one Egg &
put to y^e rest mix all well together y^e
make it in to balls about y^e biggness of a
wall nut or searse so big fry y^e in y^e when
fried take some of y^e & shake in y^e sauce
& Lay y^e upon y^e meat

To make a marmaliet of oranges
you may make a puding of it on occasion

Take your oranges whole & steep them 20 dayes
at night shifting you in to fresh water
morning & night then put your oranges into
little peices of Linen Clothy & put you over
with fine in a little pot of water & boile
them till they be so tender take them
out of your clothes & beat you with three
night of suger in a marble mortar
or Clean boule taking away your seeds
& skins as you beat you let you be very
fine you put it up in to a pot or glass
for your use it will keepe a year

when you make a puding of it you must
Take 8 Eggs put 2 of your whites a way
put to you a quarter of a pound powder
suger & spoonfull of your above pulp of
your oranges & better you a quarter of a pound
of fresh butter melted thick beat those
well together & put it in to your dish
with a little fine puff past about your dish
half an hour will bake it if you would
make a large pudie to your quantity of one orange

in the next part 3 Eggs & 2 oz of butter
take a quart of white wine over 3 Eggs & sugar
or to your taste sugar & wine in if you would
make a large pudie to your quantity of one orange
the next part

To Make a great Cake

29

Take halfe a Peck of flower drie it well before the fire & when it is coole Rub in Two pounds of butter Take halfe ʒ ounce of nutme & halfe ʒ ounce of mace a quarter of an ounce of Clofes halfe an ounce of Cinamon, if may be leue a litle out of eny one of those spices if being thout too much, the spice is must be beat sepiratly & sifted through a haire sieve then put it amongst y^e flower Then take halfe a pound of Almonds finely beat y^e must put 2 or three spoons full of sack to them as you beat them to keep them from oyling when finely beat rub them in to y^e flower then take a pint of good Cream and boile it then haue a pint of sack or strong beer then make a light porrit to mixe y^e cake with, haue ready 15 Eggs Take out three whites beat y^e Eggs well haue ready neare a pint of good Ale East one pound single refined sugar beat & sifted then haue ready six pound of Corrands well washed & dried halfe a pound raisins finely shred then mix all these in y^e cake then let it stand before y^e fire to rise haue ready halfe a pound of sweet meats oring somon & sitern pills cut in slicis mix them in your cake Just before you put it in to y^e Houe this cake will take fine Coares baking, For Iceing take y^e whites three Eggs one pound of Double refined sugar finely beat & sifted through a haire sieve it will take 3 houres beat in as y^e beat at y^e heat

Bring y^e sugar out of a bag in the morn
ing take of the soup and spread on y^e crown
of the cake when you see it you must have
the morning flower water or rose water to beat
it with & be so safe

To make Elder wine with Mallico Raisons
which is y^e best way of making it

Take y^e Berries when full ripe pick them
of y^e stalks either put y^m in an Earthen
Pote with in a pot of water over a fire to
infuse or set y^e pot in to an oven after
bread is drawn when they are in fused state
y^m throug a haire sine in to an Earthen p
when cold put it in bottles with y^e want
y^e water must be left

4 a
or 5

Take to every gallon of cold water
pound of Mallico Raisons & let y^m be put to
gather in large earthen pots & let y^m stand
gather ~~for~~ 4 days stirring then once
a day then strain y^e Raisons from y^e liquor
throug a fine bagg then put it in
to y^e vesill to every gallon of liquor
put a pint of Juice of Elder if y^e have
6 or seven gallons y^e may put a pint abo
let it not be stoped up till it have don
ferment in when stoped it close vp &
let stand 2 months in y^e vesill then
bottle it of y^e may keep it 2 years it
will not be in y^eer fadion vnder
6 monthy y^e ~~may be~~ ~~made~~ ~~in~~ ~~the~~ ~~same~~ ~~way~~
your liquor into y^e vesill put in
a pice of y^e singlass to help to fine it

the squire
with y^e hands
then put in a
hair sine

water
whey
Tin

To fry Cucumbers to eat with mutton 30

Take large Cucumbers pare them & cut them in
slices not too thin put them into y^e Sausage pan with
some salt & a whole onion not too large let y^e
grease in there on a ligoor a little then drain all
that ligoor away as dry as y^e can put to them
when y^e have taken out y^e onion one Anchovy
or halfe a pound of y^e quantity y^e same a little of
pice a spoonfull or 2 of graney a little Clarie
when y^e anchovy is dissolved & take in some butter
burnt to thicken it with it is generally liked

To make Right Duck wafers

Take 4 Eggs & beat them very well then take a
good spoonfull of fine sugar one nutmeg grated
a pint of Cream a pound of flower a pound of
butter melted 2 or 3 spoonfulls of yeast Rose
water mix all those well together & bake
them in y^e wafers Tongues on a clear fire for
y^e sauce sack & sugar & butter melted and
poured in to them they must be eat hot

To make Little

Drie wafers Drie y^e flower then mix it with
very thick & sweet cream in two abater pntly thick
some put a little sack or orange flower water in
a little Cinomon beat & sugar to y^e fast butter you
iron & let them be hot then put in a tea spoon
full of y^e butter so bake them with care & role them
of y^e iron with a small stick

Orange Cream

The Juice of six oranges & one
Lemon put to half a Pint of White
wine beat down Eggs put in bat 2
of y^e whites & 2 Spoonfuls of Orange
flower water then strain it thro
a fine Sieve & boyle it wth white
sug^r to yr taste boyleing it over
yr fire when it is do thick is
Cream put in a bit of Butter as big
as a walnut then put it hot in to
Glasses put yr lute in before it be hot

To be made in the year 1660
at Manchester June

In every gallon of water take 3 pounds of
honey & water to gather if you have ready
watts of Egg well beat mix it with y^e water
hold then set it over y^e fire & when it riseth
a thick scum swim it well y^e before it boile let it
boile & houre y^e may put in a rais or 2 of
giner y^e springe bring salme & let y^e boile
it y^e take it y^e y^e time & let it be all night
before y^e put y^e east too it to 10 gallons of
y^e may put a pint of east let it work in y^e pot
fourth night keeling it in 3 or 4 times a day
then it in 10 y^e verill putting an ounce or halfe
an ounce of y^eing glass in 10 y^e ferrill when y^e
you it to time it y^e must keep y^e spirit
open till it has don last in then stop it up
keep it in y^e ferrill a whole year when y^e
it put a lump of soft sugar in to every bottle
as big as a halse nutt it is not in perfect
till it has been a year bottled

To make a Calfs head pye

par

Boile y^r Calfs head not too much then
Cut it in thin pieces as y^e do for hasking
Season it wth peper ^{salt} & butt megg & lay it
in y^r part y^e may wash an anchovic & Cut in
the pieces & Lay vpon y^r meat as y^e lay it
in y^r part of oysters if y^e have them some
yolks of hard Egg put vpon it some slicis of
Butter & a little Clarrit it is to be eate hot
when it comes out of y^e oven put a spoonfull
of Clarrit & some gravy & a little bit of butter
Melt over y^e fire with a little flower or a yolk
of an Egg to thicken it is y^e open y^e pye at
y^e top & power y^e in to it just as y^e send
it vp)

To make (Key cake) Take 3 quart of new
milk & put to it 2 or 3 spoonfulls of Carning &
let it stand by y^e fire till it is com if y^e weather
be cold when it is broken it with a Scimindis
or spoon then waen y^e whea appear drain
some of it from it then tye it vp in napkins
Clean cloth & hang it vpon something wh^{ch}
to drain y^e whea from it then take halfe a
pound of fresh butter & rub y^e vord & butter
through a hair sieve then haue 5 Egg & put
3 of y^e whits bea them well mix with y^e vord
Season it with a little salt Cinnamon & sugar
halfe pound of Corrad picked well with the & if y^e
a spoonfull of good cream y^e may put in

a Salve For, an old sore Granmother talkin

Take a quarter of a pound of Bees wax shau
thin a quarter of a pound of ^{lep} Resin if some of
fresh butte with out salt melt y^m then put
to y^m a spoonfull of huncy one ounce of
venis Turpin tin & a litle barby grease to
make it green but not to greed set y^m over
a gentle fire & not let them byle too long yⁿ
power it in to potts for y^r use y^e must work it
p^{er} y^r hand before y^e spread it ~~on~~^{to} y^e plaster

a dresing Pomatam Take hoggs Lard fresh
& Cerens & beat very well to gather put to
it a litle rose water it is good to dresing
any small sore & for heats & pumpley in
ye face or any other part beat it a good while
to make it smooth & white

Gran mother Salts green oymment
good to anoint wth piled & any inflammation
for red swelling or burn 33

Take Rosmary red Saffron mile Lavender
one Charib wormwood of each one handfull
shred them small mix them with may butter
wasalted let them lie a week then boyle
wth gentle fire they be green but ad a little
more Charib to y^m a pound of butter will be
enough to strain y^m through a Canice bag or
thin Coars Cloth in to a pott & keep it for y^r
use

an exelant meadison for a cough

Take 4 ounces of Consome of Red rois -
2 ounces of Raisins of y^e sun stoned & beat
2 ounce of super Canoe finely ~~beat~~ powdered
beat all to gather add there two 12 dropes
of oyle of ~~of sulpher~~ ^{of sulpher} & mix them well together
with y^e rest an take any time when y^e cough
is trouble some 16 dropes of oyle of vitriole
mix all well together

For ~~the~~ bite of a mad dog

Take of leaves of rue picked from of stalks soon
of limes carluck picked from of husks London treas
or meatheridate of the Craping of parlor each
four ounces boyle all those together over a
soft fire in two quart of strong Ale till one
pint be consumed then straine of liquor from the
in greadink & keep it in a bottle close stoped
give of this nine spoonfulls to a man or woman
warm seven morning to gather warm to a child four
according to ther age fasting 6 spoone full to a
could to a sheep 3 to a dog 6 this by gods blessing
will not fail to do good provided it be taken
with in nine days after they be bit apply some
of the ingrediant from which of liquor was stri
to of bitten part

Dr Troutbecks receipt

it must be made in may

Trassalls famous oyl ment or green salson

34

Take Rosemary lavender worm wood ^{Sanedoc 600}
Sage Allcott bay leaves Elder leaves brock lime
Rue Camomile Souther a wood of Each a handfull
shred the hearbes smal, also halfe a handfull
Tyme as many marri golds then take 5 pound
of butter made in may with out salt & as soon as
flurned foile y hearbes in the butt or till the
hearbes be crisp but let them boile easely for
fraid of burning then strain y oyle from the
and put in to the oyle oporinge full of flow
Dunge as new made as possible & of hennes dunge
halfe an ounce, of Cloves as much, mace and
Cinamon & two nutmegs one pint of black
Snaites when those are all well boiled strain
y oyle weh from them & put itt in a pot & keep for
y use the virtues of this it is good for all
maner of bruis or Boulds anointing y best
for paines or Stiches proceeding from cold
for y Rickets in Childeren nothing better for
all maner of Jameris in y Limbs anointing
by the fire good for the Crapp taken inwardly
good for y Wpage in y best going to bed altho
youghs or cold so be taken going to bed and
rising in y morning in little pills roled up in y sugar

of drink for one hat half after
afeare; tak a quart of milke & three spoon
full of Rice & a stick of Annimon boyle
thit till it be halfe vased then strain it
~~and~~ and stir it till it be quiet could
then tak 2 quarts of water & 2 spoonfull
of frensh barley boyle that to a quart
& strain it and stir it till it be could
then mix the milke & water together
and let the sick person drink as much
of it as they will

The Brittar Drink

Take the tops of Lent awy a small hand full
of Ammid flowers and Pardus seed each halfe
a hand full: Gentian roots and Scree willow
you please each six drames; tak them in a gridling
and infuse them all night in a quart of spring
water. at it nine or tenish which you fancy
put them in a l'os vesal by the fire side to be
warm and in the morning give them a boyle
or 2 & strain the ingredients out and drinke
halfe a pint in a morning the best way is to put
the drink to it when you drinke it that so in the
of the ingredients

g of purge in pill

Take of Aloes 3 drams of ruber 2 drams
Scamony & Gambogia & Holly quintily of each
halfe adram in powders and mix it in
apart with sarrup of wormwood Take halfe
adram or 2 scrupls for adose you may
take it in a morning or ouer night which you
please

An Excellent medicine for the

Gandus: take of reu one hand full
of Camamile one hand full of Saladin one
hand full of Germanders one hand full
of the inner bark of barbar one hand full
of penny worth of Saferon one penny worth
of turmeric boyled in a quart of white
vine or ale & drink it in a morning fast

in Dr Deanss bitter drink for a cold
Stomack; take tops of worm wood & tops of
gent wavy Gephion sliced Cardus put them
in white wine as much of them as will
make it very bitter let them stand all night
and drink of it in the morning the salts of card
y of St. ^{of cardus} steep it in spring water 2 or 3 days after you drink
put it in the wine when you doe drink it is best

The bitter
drink

A Gooddar for the pain in the stomach
Tak of powder of steel halfe anounce
of any company powder halfe anounce
of Madar halfe anounce all finely pow-
dered of soft sugar ~~halfe~~ 3 quarters
of anounce, an halfe a large nutmeg
Grated all these being seared take
every morning as much as will be upon
a shilin if you must take it in a cleor vine

Mouth Water

Tak white wine vinegar & red sage
& boyl together & put in a peece of
Ottam & boyl then sweeten it with
honey or Treacle so wash your mouth
2 or 3 times aday if your throat be
sore gargle it in it & it will Cure you

A Mouth Salve

Take honey & boyl it & skim it then
 take tooth o' llam ans wash it wth wine
 neat y^e tongue & red hot & take y^e clam
 betwixt them & let it drop into y^e
 honey & ^{stirring it in as it drops} rub your mouth wth
 wine or three day

An infallable Cure for y^e Thrush

in Young Children y^e to take a frog
 & let y^e mouth of y^e frog be put
 within y^e Childs mouth and in
 a breathing in it will certainly
 it purge

Take one ounce of Hyrcina to a quart of white
 wine. The wine must be warmed to so p^r the purpose
 in it. Shake it for 3 or 4 dayes & so give it by half
 apint at a time or a quarter as you shall have it
 purge you

a very Good purge

Take Raisins of the sun shined french Barley
Lickenish fely foot & mailenlaire of each the Lik
make an in fershon in water, in a small quantity
of which desolve too ounce of Manna and
a dram of the Cream of tartar a quarter
of a pint is sufficient of the decoction

For the stoppage and paine in the Stomach

Take honey & treacle of each a quantity of
a pound a quantity of an ounce of steel a large stone
grated & twenty work of Saffron dried & rosted
small mix all these wth to gather & take ~~the~~
a spoone full in the morning and at fower in
the after noone fasting an hour after it
is Eye water

Take of bolleamerick Coming seeds & white
Coprose of each half an ounce boyle them
in a quart of Spring water till it come to a
then pour it in to an earthen pott Let it
stand till it is cold then pour it of
easily that it may be clear so doe you or three
times till it is clear then pour it into a bottle & when
use it warm in a spoone & bath & temple

Take of
an ounce
of each
of each
of each

A Recipe for an Oyle

Take of white vitriol & say sell each
 quarter of a pound & 2 penny worth of silver let
 them first be beaten & searched & mix with
 white vinegar of wine with supping the spread
 upon leather the say 5^m & salt the mixture
 first before the first time let them continue
 for a or two days if winds must be very much
 with a true cloth till they look red before you lay
 the plates on and after they are of keep the
 fire warm you should take a little some of the
 first one and drink it & you shall find it to be
 a very good search cloth to take away

Take a quart of best oyle and a pound of red lead mix
 them together whilst cold very well and then let it
 goe a fire that doth not blaze and is clear but slow
 and keep it with stirring perpetually and when it be-
 gins to turn blackish it is done so you may see by drop
 a drop upon anything and when it is done it is done
 to be mixed wth fingers and while it is hot dip
 cloths in it and put a stick betwixt wth cloths to keep the
 from sticking together and hang them betwixt 2 plates
 to prevent wth fingers dipping let them drop out wax or
 such as that nothing be lost so keep it for use

To make a very good salve for a burn
or any sore *Callic of Blak salve*

Take a quart of the best Oyle and a pound of
pound of Beese wax and the wax must be thin
blawed into the oyle then it must be set over
a slow fire stirring it all the while till it be
melted then take it of the fire & therein halfe
apound of white lead finely beaten and put it in
to y^e oyle by degrees keeping it with stirring all
the while over a slow fire that doth not blaze for
fear of catching, you must when you see it begin to
turn black be often dropping a drop upon a board
and try if it will roole between y^e fingers and
when it will roole with out sticking to y^e fingers
it is enefe then take it of the fire and let it so
roole and when it is roole a for it be quiet could
take it up powering ^{it} upon the board a for you
take y^e salve upon it so roole it in so rooley
with papers the thinness of y^e rooley and oyle
them so lay them about y^e salve and keep it
for y^e use

a medicine for a cough or Consumption
for a child is snail puled fat of y^e Shells ^{above}
to put in to a pint of spring water & boiled till
halfe y^e water is boiled away then out to y^e water
halfe a pint of milk & sweeten it with brown
suger candie & drink halfe a pint in y^e morning
& halfe a pint at four a clock in y^e after noone
an old person may take a larger quantity continue
it for some time

Take of Venys turpentine halfe a pound & wash it 3
 Several times in Rose water then take y^e gallo wax a
 quarter of a pound & cut it in small peices & melt it
 on y^e fire when its thoroughly melted put in y^e turpini-
 tine & ster them to gather that they may mix well: then
 let y^e remain a day or 2 in y^e posnet then cut them in
 thin slicis & put away y^e arose & wet at y^e botam &
 let y^e posnet be made clean & put y^e in a gaines & set
 y^e on y^e a slow fire then take a pintes halfe of y^e best
 oyle & 3 spoonfulls of y^e best haligo sack & when wax &
 turpentin is melted put in y^e oyle & stirring y^e to
 gather then take halfe an ounce of narrow ballan
 halfe an ounce of oyle of S^t Johns wort of Red Sanders
 halfe an ounce finely ^{ground} & put them in to gather
 in y^e posnet with y^e rest stirring y^e continually that
 they may mix well to gather y^e may see halfe an ounce
 of Alknet roots in a spoonfull of rose water a day before
 & strain in to y^e rest throze a fine cloth & when y^e put those
 last things in, let them be upon y^e fire till y^e perceiv^e y^e
 foile a little y^e take them & let y^e be stirred for y^e space
 of 2 horres at least without exper miskon for y^e least
 neglect will spoile y^e Balsom then put it in pot to
 keep

A Receipt for a Colic

Take 4 ounces of Conserve of red. Rones
2 ounces of Raisins of y^e Sun stoned 2
ounces of white Sugar candy finely powdered
beat altogether & add thereto 12 Drops of
oyle of sulphur & 16 Drops of oyle of vitriol
& mix them well with y^e rest

A Receipt For y^e Jaundis

Take a quarter of an ounce of saffron
an ounce of dragees, castile Soap the
bigness of a walnut, in fuse those things
in a quart of whit wine in an earthen
mug set in aettle of water thay day
in fuse till one part of y^e foure be
wasted when could drink at 3 times
of y^e said liq^{our} being straid
at morning & night & morning again
so repeat while well

an Excellent medicine for an inward
Bruise by a fall or another way

39

First let y^e person be let blood & as soone
as y^e can after y^e Bruise is gotten then take
perish slate finely powdered as much
as will lay upon the swelling & mix it with
white wine vinegar ^{in a spoon} warmed & let y^e
party drink halfe a pint of white
wine vinegar after it y^e vinegar
must be ~~readm~~ ^{but not too hot} if y^e person drink it
by little & little that it may not take
his breath away as it may to drink
it all at once this has done great
good

A Receipt to Cure a Consumption a Cough & Paine
in y^e Stomach

Take 3 ounces of Turpentine pitch ounce of
Venice Turpentine one ounce of oyle of Mace
2 pennyworth of Bees wax one ounce of rosin
of y^e whit sort melt all these to gather when
it is cold spread it upon Sheeps Leather prick
it full of small holes grate a little nutmeg
upon y^e plaster when spread lay y^e plaster
to y^e pitt of y^e Stomach & Cover it with a
linin Cloth & be sure to keep it smooth in
a few dayes if it doe good it will make y^e
Stomach rich so y^t y^e will be forced to rub it
y^e may take y^e plaster of y^e rabbit either
spread a fresh plaster or put some more of
y^e stufe upon y^e y^e took of & grate some nutmeg
over it again & lay it upon y^e Stomach
again this plaster hath done great good

To Make Jelly

40

Take 4 Calves feet wash y^m Clean & Scald y^m 10
 Take y^e haire of y^e pair all y^e flak from y^m
 & wash y^m Clean from all y^e hair then take 6 quart
 of Spring water with 6 ounces of hartshorn
 boyle them gentley 3 or 4 houres till it Jelly
 & firming it as it boiles y^e take up y^e feet &
 chain it through a bag of flanel in to an Earthen
 pan till it is cold y^e Scrap of y^e Top & Colam
 put it in to a cleare skelit put to it what none
 y^e Juice Lemons fine Sugar & 2 Spoonfulls of orange
 flower water ster all well to gather when atty
 melted ^{could not} have y^e whites of 8 or 10 Eggs well beat & put
 to y^e rest before it is hot when it is blud warm
 put y^e Egg in stirring all well together & set it
 over y^e fire let it boile & when it has stond a
 little of y^e fire run it through a thick flanel
 Jelly bag let it run two or 3 times through y^e bag
 some puts y^e Egg shells at y^e bottan of y^e Jelly bag
 & runs y^e Jelly through y^m thinkin it helps to
 fine it

To make Lipe Salve

Take halfe a pound of fresh Butter Let it
lay two dayes in Rose water yⁿ take it
out & put to it almost halfe a quarter
of a pound of bees wax & 3 or 4 little Apples
one ounce of double refined Sugar
halfe a pint of Juice of Red grapes yⁿ may
put in a little benismin storax & Alkenati
each halfe an ounce boyle all these together
till it is a good red then straine it in
+ to y^r bacon & when it is cold melt it again
leaving y^e dross behind in y^r bacon
ad two drames of y^e best spermaceti to it
make it in little cakes straining it through
a fine thin cloth

+ bacon for bason

To make y^e Red Cordiale balls

41

Take Dragons tormentall roots & leaves
Scabius Rue Cardus pimpernell betteny
Scordium angellico mercuriould flowers
& leaves of each one handfull wipe y^m
Clean & Shred & bruse y^m put to y^m a
quart of whit wine let y^m stand all night
Covered very close yⁿ strain it out & let it
Settle Take apound of y^e best bole
Almonick powdered & searced put it into
a bacon & put as much of y^e Licquor to it as
will make it like batter Ster it well & set it
in y^e sun when it is stif put in more so do till
all be in when yⁿ put y^e last in put in a dram
& halfe of Saffron red Corall one ounce powder
of Eli compaine burnt hart horne each one
ounce powder of Tormentall Root & Crabs Eyes
or Claves & Contraria yerva of each halfe
an ounce call these must be finely powdered
& searced 3 drames of powder of pearle
3 drames of Gum Dragon steeped in Cordiale
water yⁿ take methridat & dias Cordiale each
one ounce & mix it very well with a little
of y^e wine in a mortor before yⁿ put it to y^e
other things stir y^m very well so gathered
& set y^m in y^e sun & stir in 2 or 3 times a day put
ing y^e sid in ley micle when dry enough to

note in the balls yⁿ oyle yⁿ hands which will make yⁿ sⁿ smooth that
yⁿ see o Gallion yⁿ night bole yⁿ ever again yⁿ lay yⁿ to dry so keep yⁿ
yⁿ is good in needles small pot for many feveres flouding of choler normally
yⁿ is to do a rivus a cordial yⁿ y^e age of shewenall

To make Chees Cake meat

Take 3 quart of new milk one of Cream
of carnut prily Coule wth some break of
drainat in anapkin when well drain
take halfe a pound of butter & beat in
to y^r Curd then have read y^e yolks
of six Eggs & 3 whits well beat &
put in season wth sugar &
Cinamon as poore full of sack or
rose or oring flower water you
may have read some almonds finely
beat wth blanchd or a few Corands
w^{ch} you please

To make Pancakes

Take a pint of Creame 5 Eggs halfe a
sporne full of Ale East about 2 ounce of
Butter melted mix all these together
with some flower & let y^m stand 4 hours
to rise fry y^m with butter

To make black Cherry wine

42

Take 27 pounds of black Cherry, bruise y^m
with y^r hand & have in readiness take
a gallon of water when well boild & quite
cold put to y^r Cherries & let it soak in y^m
3 dayes stirring once a day very well yⁿ
press y^m out & to every gallon of wine
put 2 pound of fine powder suger stir y^m
well to gather & run it up in to a vessel
as it will fill do not stop it close till it
has done working yⁿ stop it down & let it
stand 3 months & when yⁿ bottle it of
put a lump of single refined suger in
each bottle

To make Anters

Take a pint of Milk & 4 Eggs a little
beat Cinimon a little Sugar & salt
2 or 3 Spoonfulls of East set it to
rise pare some pippings & cut y^m in
thin slicis set y^r same on y^r fire &
wⁿ it boyles dip y^r apples in y^r batter
& so in to y^r same they ar some
fried y^r must make it about y^r
shifness of a pudding with flower

To Make Egg Pies

Take 12 Eggs boyle them hard & w^{ise} y^r weight of
beef suet & 12 pippins shred those all very fine
2 pound of Raiten stone & cutt very small 3 pou
Corrand one large nutmeg cloves & mace Cinimon
of each y^r same quantitie to weigh against the
nutmeg salt & sugar to y^r taste put in a good quantity
of brandy & a little Charit wine y^r fine of a lemon
& y^r p^rid finely shred mix all to gether & put in
an Earthen Pot it will keep 6 weeks when y^e
make use of it put in a little sack & lanced
will cut in thin pieces

Oring Lemon Brandy

Take to a quart of Brandy a pint of white wine Infuse y^e pills of 7 or 8 Lemons in the Brandy and wine 3 or 4 dayes y^e take a pint of water and a pound of Double refined Sugar boyle y^m to gather then mix it warme with y^r brandy & wine So keep it for y^r use if y^e make morning band 3 round will be enough

To make a beefe pye To eat take a rison take y^e part of a back loine of beefe & bone it & robe it over wth fouer ounces of Sugar let it by all night, in y^e morning wa^{sh} it well & wash y^r beef with a glass of Clarrit then season it wth pepper a little place Cloney & put it in 20 y^e inch to back lying fater upon it befor y^e put on y^r patt break y^e bones & put y^m in too a pot let salt in y^e oven to bake wth as much water as will cover y^m & if gravy w^{ch} comes from y^m put in to y^r pye w^{ch} it comes out of y^e oven shemin y^e fatt of

a good pie baked pudin take 4 Eggs 3 Spoon full of flower beat y^e Egg put in wth flower too y^e have a pint of milk & put in y^e Egg & flower by degrees a little at a time & stir it well

little
in well

it y^e please smth 13 n^o 1
or Cream

To make Balme wine

Take y^e smoothest sort of Balme w^{ch} some
call Lemon Balme y^e best time is to make it
y^e end of may or beginning of June
to every Gallon of water take 2 pounds
of fine powder sugar & beat y^e whites of Eggs
& put to y^e water & sugar whilst cold
& stir well to gather set y^m over y^e fire
& let it boyle 2 hour & halfe & skim it
very well & when almost cold have
readily in a vessel y^e Topes of Balme &
shalke an all if tender Bruised a little to
four Gallons of ~~Spring~~ water have one
pound of Balme powder y^e Liquor
upon it and put a little new Eall to
it as much as will make it work it
must be put all to gather before y^e
y^e Liquor is quite cold keep stirring
it every 3 or 4 Hours for 24 hours
then stop it up & let it stand for a
month before y^e bottle it & when
y^e doe put a small Lump of sugar in
each bottle

To Stew Carpe or Tench

44

Take y^m whilst a live & scale y^m & wipe
y^m same wth blood then take a piece of butter
& put in to y^e pan & when hot put in y^e fish
& with it some mace & a few pepper cornes
& some Clarit wine & an onion & a bunch
of Sweet heartes if y^e fish be large y^e must
have a little water & salt & y^e blood let it
stew easily for feare of breaking & not
to stand so near y^e fire keep it close cover
ed when enough have read som anchovy
vice dissolved in water some oysters if you
have them & y^e liquor y^e fish was stewed
in put all to gather thicken it up wth
a little butter put som Lemon pick
ly shred in to y^e sauce put y^e fish carefully
in to y^e dish & let y^e sauce be very hot
& pour it out it & wth sliced lemon
upon it send it up

The Cholick wine by Dr Lower

Take of Guaiacum chips Em lacampary
roots Licorish sliced Coriander seeds prepared
an bruised Senna of Alexandria of Each
2 ounce halfe pound of Raisons of the Sun
Steep Infuse these in 3 quart of small anniseed
water 10 or 12 dayes then pour off clear of in
2 bottles for use; To prepare Coriander
seed you must steep it in white wine vinegar
12 houres then take it and drie it either in the
Sun or by the fire
give 3 Spoonfulls of this wine in a fitt of
the Cholick it may be Taken twice aday if the
fitt last

this cordiale is also good in sur fitt the same
quantity as in y^e Cholick it is good for a cough
or weakness of y^e Lungs taking 28 spoonfulls
in a morning 3 dayes together
in fitt the Ingredients in a glass Close stoped
shak it every day y^e may make halfe
The quantity some puts in is y^e holo grain
one ounce of sweet finel seed bruised

A thin Pancake called a givre of Paper 45

Take To a pint of Cream eight Eggs Leane out 2
whills three spoonfull of fine flower three spoon
fulls of sack & one spoonfull of orring flower
water a little sugar grated nutmeg or Cinimon
a quarter of a pound of butter melted in y^e Cream
mix all well together mix y^e flower with white
Cream at first that it may be smooth buttary
to y^e fryng pan for y^e first pancake & let them run
as thin as possible to be whole when one side y^e
coloured tis enough take them carefully out
of y^e pan & strew som fine sugar betwixt each
lay them as even up on each other as y^e can
this quantity will make 20 y^e must have a
kettle of boyle in hot water ready to powder in
to an earthen pot to set y^e dish our ^e on y^e
fire to keep them hot as they are used

To make a Sagee Puding
Take a quarter of a pound of Sagee & wash very
well in two or 3 hot waters then put to it a pint
of milk & let it boile together till thick as a
harty puding stir it carfulley for feat it burn
which it is apt to do put in a stick of Cinamon
when y^e set it on y^e fire, when it is boiled take
it out but before y^e take it out of y^e Spring
y^e boiled it in stir in ~~the~~ a pound of
Sugar beat 4 Eggs with a Spoon full of Seck
leave out 2 whites of y^e Eggs stir all together
sweeten it to y^e tast & put in a quarter of
a pound of plumped Corrands so bake it wth
a puff past about y^e dish edge it takes not
much bakin

A halfe foot pud in take halfe a pound of Caltes
foot when boiled & should finely shred a
quarter & halfe of beete suet finely shred sun
nutmeg grated yalt & sum cinamon a little
scale bread grated 4 Eggs leave out halfe
y^e which sum Corrands flower y^e bag well & let
it boile 2 houres

the y^e best of ...
20

Take half a pound of rhenish ...
a pint of ... half a pint of ...
vinegar put them in a ...
Stir & beat them well together at
least two hours till it come to a perfect
syndment when it is well beaten and
looks whitish then you may apply
it to yr place griev'd put it in
a pot & keep it for yr use.

To cure a soreness take a quarter of an ounce of
Salt p^rev^retah 3 quarters of an ounce of brown
sugar Candy powdered very fine mixed well to
gether keep it drie & lick it up a little quantity
at a time

an Exlent remidy to prevent y^e shanging
By blistering take a quarter of an ounce of
Camphire finely powdered & mix with a Spoonfull
of Sweet oyle & take as soone as y^e blister
is laid on

Sol'd Salsabub

A pint & half of Cran-hell R. of white wine
A quart of a pt of Sack & almost 2/3
quart of a pound of white Sugar ye
Juice of a Lemon y^e peel fine grated put
tho^e ad to gather in a Large ^{earthen} pan beating
one way til y^e white ^{is} stand upright
then fill y^e glasses tis best to make
them three or four hours before you
want them that they may be clear wth
y^e Bottom but if you want them soon take
of y^e Curd as it Ripes & Lay on a ~~slice~~
serve to Drain & put wine wth y^e Bottom
of y^e glasses

47
To pickle walnuts whicht
pare y^e nuts til ye come to y^e white as y^e
pare. then put them in to cold water &
lett them lay til y^e h^elve. for paring
ye. ~~then~~ have some boiling
water wth a little salt & put y^e nuts in to
ye boiling water & lett them boile half
a quartet of an hour then take y^e
up & lay them one by one upon a cloth
til they ^{are} cold y^e pickle must be y^e best
vinegar & mace & pepper & a clove of
garlick boile it half an hour & lett it
be cold before y^e put it to y^e nuts

To Green Appricock take y^e apricock & put y^e
in a cloth wth salt & give y^e m^l said in water
y^e make y^e rabe y^e wth a cloth y^e take y^e
inight in double refined suger & make a string
of put in y^e apricock & y^e use y^e some halfe y^e
weight of suger will do

To make french roley take a quart of
flower & a pint of milk 3 spoonfulls of
good East wth milk th^{er} of cold of diaprice
of butter of bigness of a walnut put into
y^e milk & turn so milk y^e by degrees & let
it stand by y^e fire so rise a good while so
make y^e in to y^e size y^e like they will not take

of Receipt for a bloody flux

Take halfe a pint of Rose water & as much
Plantain water is in use in a hot water
Red Pomegranate Roes for the fluxe & upon the
waters strain it off and add two ounces
of Rubarb cut in small peices & then
boile altogether for twelpe houers more
after having strained it off put it in a
white and add two ounces of fine powder
Sugar to make a sirrip of it

It must take of first day two spoonfulls
of it & then in the second day
after, do not eat any thing of an hour
after take in it and so continue to take
till if looseness ceases it is reached
infallible Remedy

To Roast or bake a Calfs head 48

After w^{ch} head is nicely washed &
picked take out y^e brains & Tongue make
a large quantity of forced meat w^{ch} veale
& suet well seasoned fill y^e hole of y^e head
w^{ch} ear y^e brains laye bremer it w^{ch} the w^{ch}
gather upon a spit one hour ^{well} Roast it
or bake it beat y^e brains with Clary
shred a little salt & nutmige an Egg beat
when boyled & fry in little pancake
but y^e must shake a spoonfull of flower
in it w^{ch} brains as y^e beat y^e y^e in butter
or good nut^{crust} or y^e may use y^e sounge
part of y^e shad may make y^e forced meat
with beefe suet w^{ch} sause good gravy may use
w^{ch} or oysters w^{ch} a little w^{ch} wine thicken
it abt a butter flower

An Herb Soop

Three handfulls of sorrel 2 of parslin 2 of beach Lenea
parsley & Chervile each a handfull 4 Lettice 3 onions
Cut these small then put them into a frying pan
& shake them well over fire put to them halfe
apound of fresh butter stir it till its melted then
then put to it herbs a quart of green pease which
have boyled a bone a Rout in 4 pint of water
season it with salt & peper then let it steep 20
gather halfe an hour longer put some torts in
if dish is power if soop on them

To preserve Raspberis for Cream 2 quart of Raspberis take
2 pound of fine powder suger boyle yr Raspberis very well
in swey suger over y^m when well brook then have ready
1 pint of whit cream put to them & stir all to gether
set y^m over y^m fine & boile y^m till they Jeley skim y^m
well & put y^m in. to y^m poss for use stir y^m till they be
at most could be for y^m put y^m up

To Stew goulden Pipins

49

pare y^m & nicely scoope y^m of core, put
thru y^a ja to water to preserve y^e colour
to a pound of pipins thus prepared take
halfe a pound of Double refined Sugar &
one pint of water boile y^e same y^e Sim
up before y^e put in y^e Pipins wth y^e pipins
in let y^e boile apace to make y^e clear
y^e wth they are so put in a bit of Lemon pice
& y^e pice of Lemon to y^e Taste

To make mangos

Take y^e large Cucumber that is firm & green of y^e
Horn each kind wipe them with a C^o cloth then put y^e
in to a deep narrow pot then have ready as much good
the vinegar as will cover y^e set it over y^e fire put in
in to it handfull of salt when it boiles scum it (clear
y^e power it boiling hot upon y^e C^obers & cover y^e C^o
y^e y^e stand by y^e fire to keep warm which will make
y^e be sooner green boile y^e vinegar every day till they
are green keeping y^e by y^e fireside all y^e while when
green h^o a good quantity of hors readish scraped the
heat mace y^e cloves & shon amongst y^e hors readish as
much as y^e think will do they should be pretty hot of y^e
spice then make a slit in y^e sid of each C^ober & sh
them with y^e hors readish then put y^e in to y^e pot &
each wayes put in w^{it}h y^e hole peper a good quantity
y^e some cloves of garlick & mustard seed grovety
heat then boile y^e vinegar againe & power it boil
in hot upon y^e keeping them close covered till coold
y^e Sie^r leather upon y^e pot to keep y^e close & keep y^e
for y^e use when they have line in y^e pickle as w^{it}
to last of y^e spice they are best & not to be use
emeadably there is no need of salt in y^e vinegar
they will be greener w^{it} out

To pickle walnuts

50

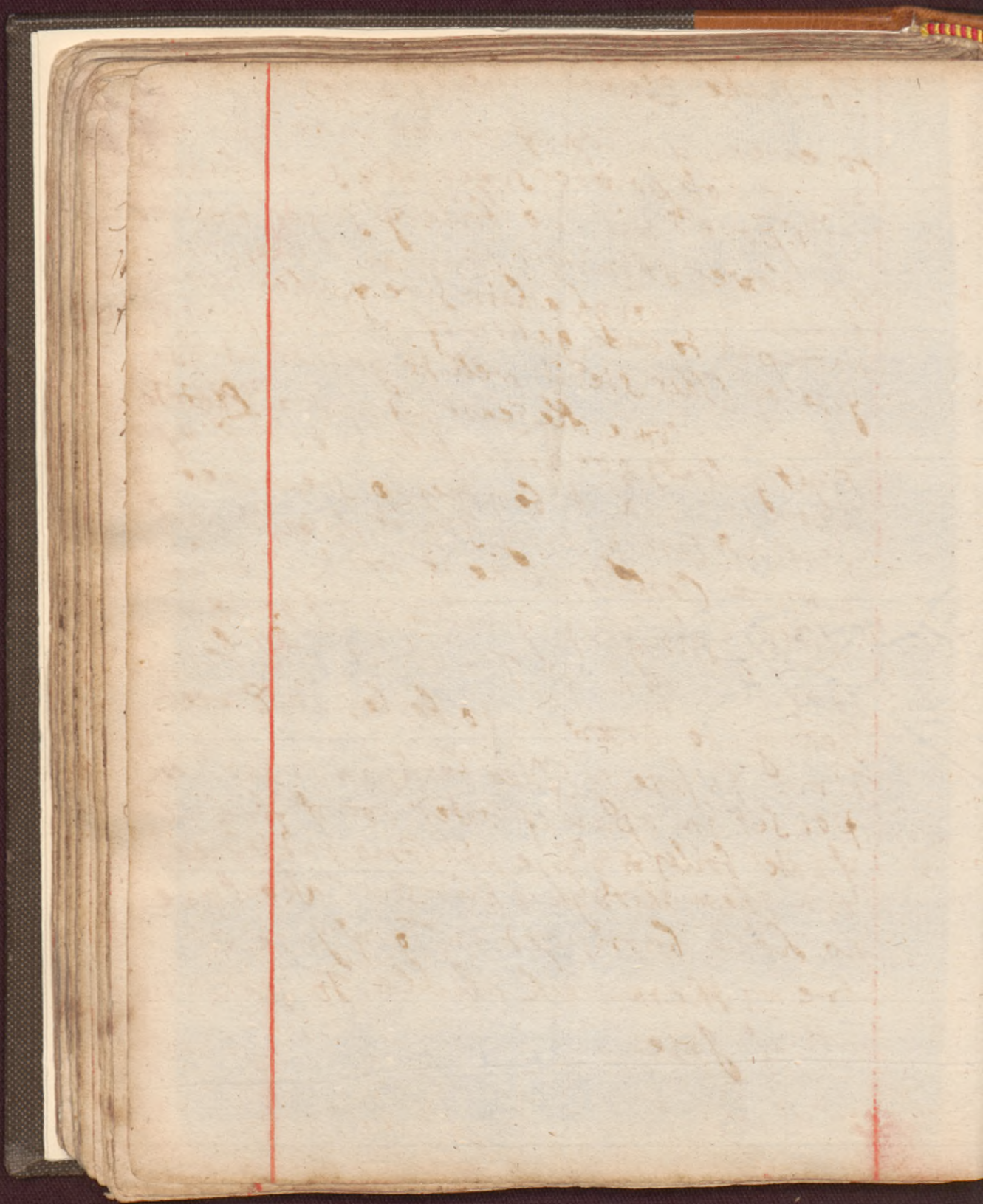
Take y^r walnuts before shelled or hard
th^t set them over a fire to scald till y^e skin
beginne to slip wth y^r hand then take y^m off
y^e fire & straine y^m shift y^m in to faire water
for 10 dayes ~~th^t~~ till y^e bitternes be gon then
Rub of y^e blak skin wth a Cott Cloth
then for y^r pickle y^v must have as much
ale vinager as will cover y^m spice must be
Cloney mace a litle black peper Lemaca peper
some ginger sliced musbar ready made boile
all those to gather when could put it to
y^r walnuts with a layer of salt & hors Radish
wth a Clove of garlick wipe y^m with a Cott Cloth
when y^v use y^m

M^o Thomasons Recet to pickle walnuts

Take a narrow mouthed pot & fill it wth walnuts yⁿ
wth salt & water strong enough to bear an Egg &
fill y^e pot of walnuts full with it. Shift y^m every day
for a fortnight then Cut a nut to see if y^e bitterness
be gon if not go on shifting y^m in to salt & water
if it is then pour out y^e water from y^m wth out taking
y^e nuts out Take as much the vinagers as y^e think
will cover them & pour it boyleing hot upon y^m
let y^m stand 24 houers yⁿ take y^m out & wipe y^m Clean
wth a Cors cloth & put y^m in y^e pickle pots in Layers To wit
of nuts y^e must put a pint of mustard seed between
y^e Layers wth a Clove of garlick Stok wth Cloves ginger
Sliced nutt mess Shred & a little mace yⁿ Take y^e best
vinager & boyle it by its self & pour it boyleing
hot upon y^m & stop y^m up Close for use) Sover fear will
do as well at first scalding wth vinager

To make Elder wine of Sugar 51

To every gallon of water take a pound
or halfe of powder sugar if y^e sugar be good
5th of powder will do boile y^e sugar & water
an hour skimin it clean as it rises then
strain it through a hair sieve & when new wine
warm put to each gallon of sack or apint of
Juse of Elder sterit well to gather at y^e some
time put some Ale yeast bet with y^e Light to
Eight galonds 5 or 6 spoonfull is enough & put
upon it when it begins to speck over
with y^e yeast y^e may son it cover it with
a warm cloth to make it work y^e may put
A little Issinglass pulled picie in 8 yr
farrth when y^e son it it will be
Ready to draw in 10 bottles in 8 week
Time In Juse of Elder berries in an earthen
pot set in a pan of water over y^e fire till
y^e water boiles & y^e Juse will come out & then
run them through a hair sieve take care
no hole berries get in to y^e Juse &
brews them with a ladle to get out
all y^e Juse



To make Conship wine ^{by} Mr Kings Receipt

52

To every gallon of water put 3 pound of good powder sugar
beat 8 whites of Eggs & stir them in y^e water & sugar whilst
cold set it upon y^e fire take y^e scum of as it Rises & when
it is well Clarified boyle it 3 quarters of an hour
Take y^e Conships fresh picked & pecky to 6 gallons squeeze
in Lemons take y^e seeds away pare of y^e Peel very fine put
them into y^e Tub y^e work it in y^e when y^e liquor is blood warm
make a large Toast of old bread spread it over with good
yeast not bitter & put it in with blood warme let it stand 2
nights & aday then put it in to y^e vessel fit for y^e quantity
peales of Conships all so gather stop it Close leave in a spile hole
open for y^e yeast to work out when it has done working
put in y^e spile & it must stand a month or 6 week in
y^e vessel according to y^e quantity when y^e bottle it put
in a little lump of loaf sugar in to every bottle

To make walrus Catchup

Take halfe a peck of walnuts & slice them
Stamp them in a mortar put them in to an
Earthen pot with six ounces of salt steepe
them every day for three weeks then
press of the Liegver To every quart
of Liegver put Cloves mace & nut mices
Ginger whit & black peper of each one Dram
a quarter of an ounce of Shallot boyle it
a quarter of an hour then put them in to a pot
& cover it close & let it stand ten days then
strain it off & put to it halfe a pint of Red
wine a quarter of a pound of anchovies & let
it boyle one minnit when cold bottle it for
use

If you ready ^{the} spice which of catchup is strained from is
good to put in to sauce putting a litle walrus pickle
to it & stir in it to gather

53

To make a ham a pound of halfe of bay salt one
ounce of salt peeter halfe pound of sugar let y^m be
in y^e pick 3 weeks turning y^m every other day rub y^e ham
well wth y^e salt & sugar beat y^e ham with a rolin pin to make
it tender

of stomok plaster) of oyle of mace halfe an ounce
rosen beey wax whit pitch frankincense veres
Tyrrpelin each one ounce melt all to gather keep it
in a bladder or pot when y^e spread it it must be upon
leather an old glove cut in y^e shape of an hart y^e point
to go to y^e pit of y^e stomok when spread grat nutmeg upon
it

Irish Plum Cake

Take a pound of Butter beaten to Cream & a pound of Sugar well
cried & sifted Eight Eggs if Large if small nine if yolke beaten
well y^e whites whipt to a light froth a pound of Coriander
washed & well dryed in a cloth a nutmeg grated a quarter
of a pint of Brandy 2 ounce of Clove or orring peel sliced
2 dozen of Almonds sliced thin a pound an a quarter of
Flower of d^rid & sifted y^e almonds Clove & Coriander must be
put in not long before y^e goes into y^e Oven a little
more then an hour will bake it in a quick Oven

To pickle walnuts Green

54

ripe y^m, wrap y^m up one by one in vine
leaves. Tie y^m with a strong thrid Boyle
good oile vinager pour it on scalding hot
Tie y^m Close for 14 days then Take them from
y^e leaves & liquor wipe y^m & wrap y^m up as
before in fresh vine leaves ^{put} ⁱⁿ ^{pot}
between every row of nuts strew pepper
mace Cloves a little giner mustard seeds & garlic
make a fresh pickle of vinager boiling y^e same
^{2th} spice with hors readish sliced pour it boiling
hot upon y^m Tie y^m Close done they will be
ready for use in 2 months & will ^{keep} 2 years
only boile a litle pepper in y^e vinager & strow
y^e other in greedichly amongst y^e walnuts as y^e put
them in to y^e pot

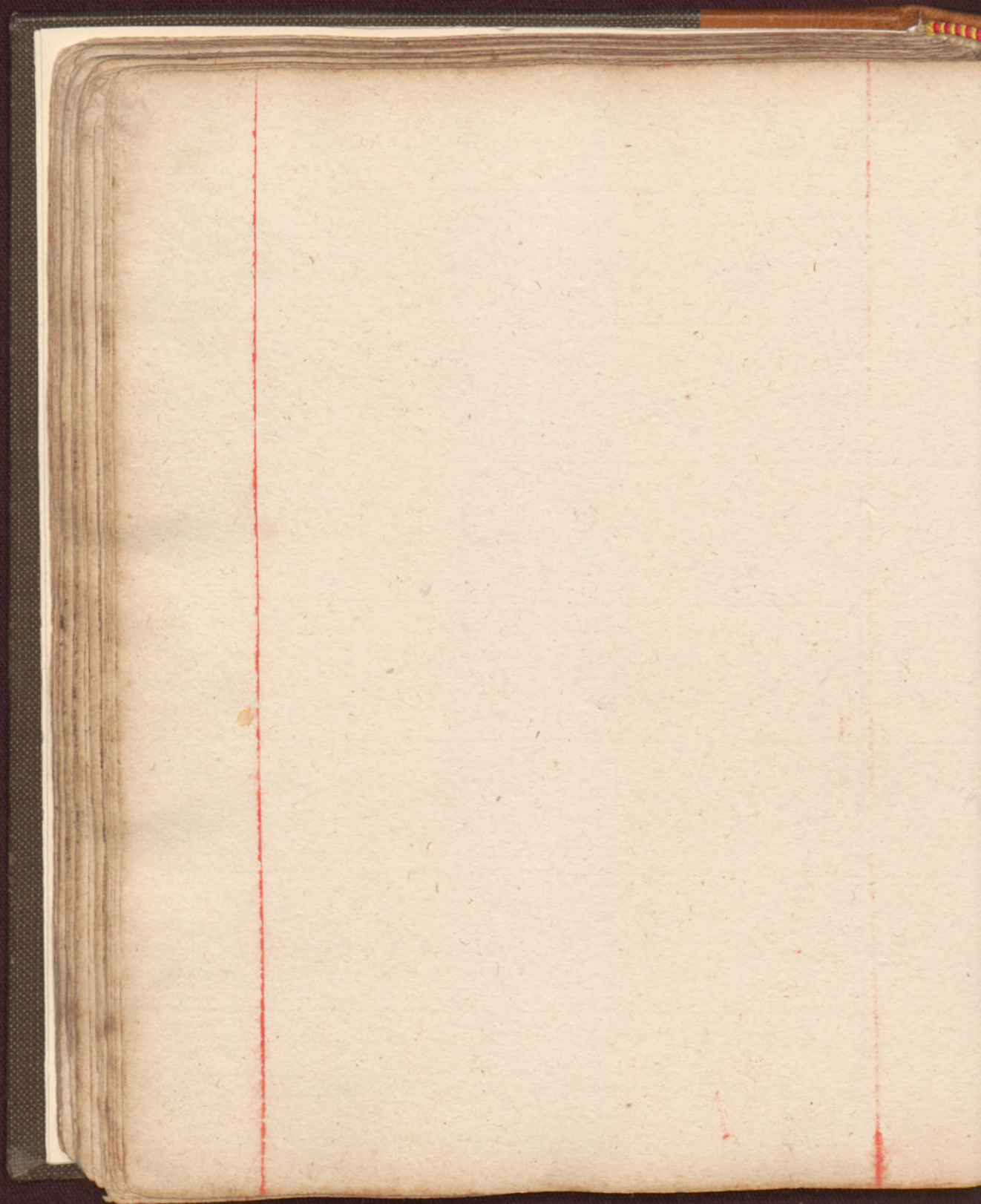
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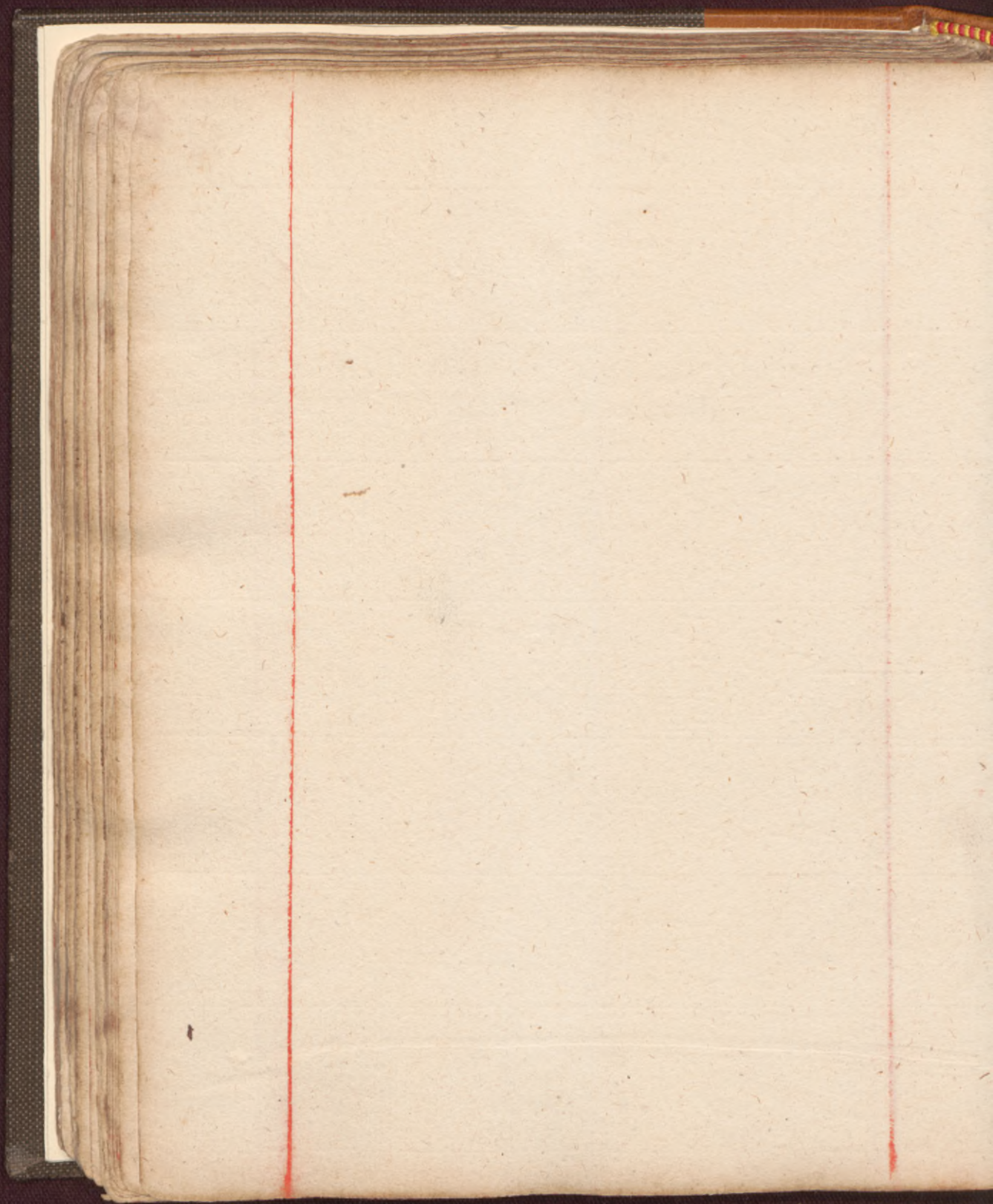
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55



56



The Bishop of the Diocese of
 London has written to the
 Bishop of the Diocese of
 London in relation of the
 right of the Bishop of
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 the Diocese of London

A Sermon preached by the
Rev Edward Browne Rector of
Walesby in 1733 at the
Triennial Visitation of the
Right Rev Father in God Richard
Lovel Bishop of the Diocese of
Lincoln preached at Laster

So mightly grew the word of God and prevailed.

Among the many excellent arguments, which recommend the Christian Religion to the belief and practice of mankind, I think I may safely say that the sudden and mighty growth of it is none of the least Considerable: Other Arguments may persuade some men to own it, but these if it be duly considered must convince all.

Scripture is liable to a various interpretation; and therefore men of corrupt minds have disputed the completion of its prophecies: Miracles indeed are in themselves a most certain testimony in ~~its~~ ^{its} ~~principles~~ its behalf; and yet we have known men of ^{Religious} ~~these~~ principles set face the truth of some of them calling them magical tricks and delusions: But he must be guilty of the most unreasonable obstinacy and wink very hard indeed who doth not see the truth the Divinity of the Christian Religion in this single Consideration, The wonderful Success in the World. The exact Accomplishment of the predictions of the inspired writers is an ~~argument~~ unquestionable proof

to men of Letters and reason; but this is so popular an Argument
that there is no nation so Barbarous no person so Illiterate
but they have skill and opportunity to apprehend and
acquaint themselves with the force of it.

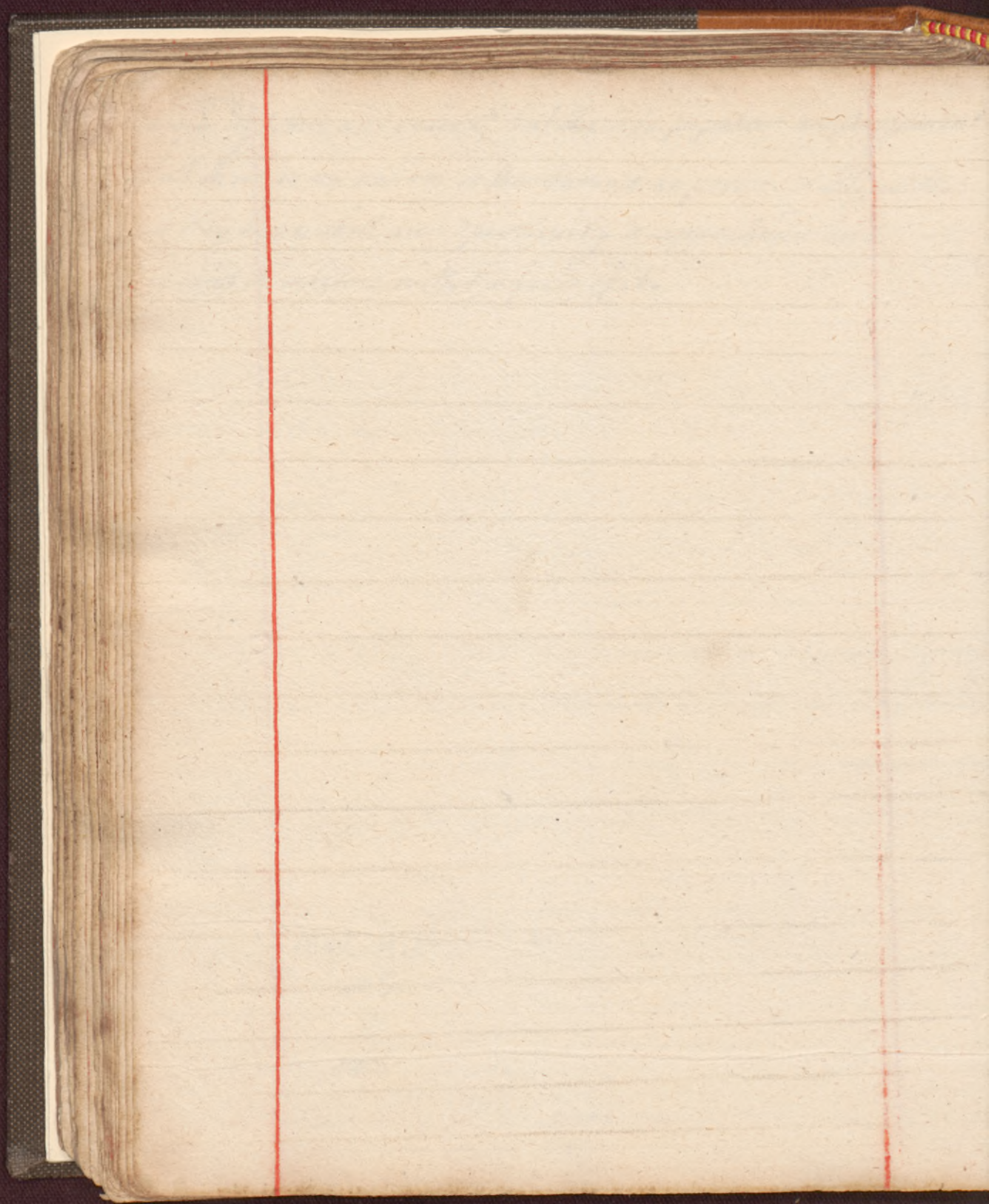
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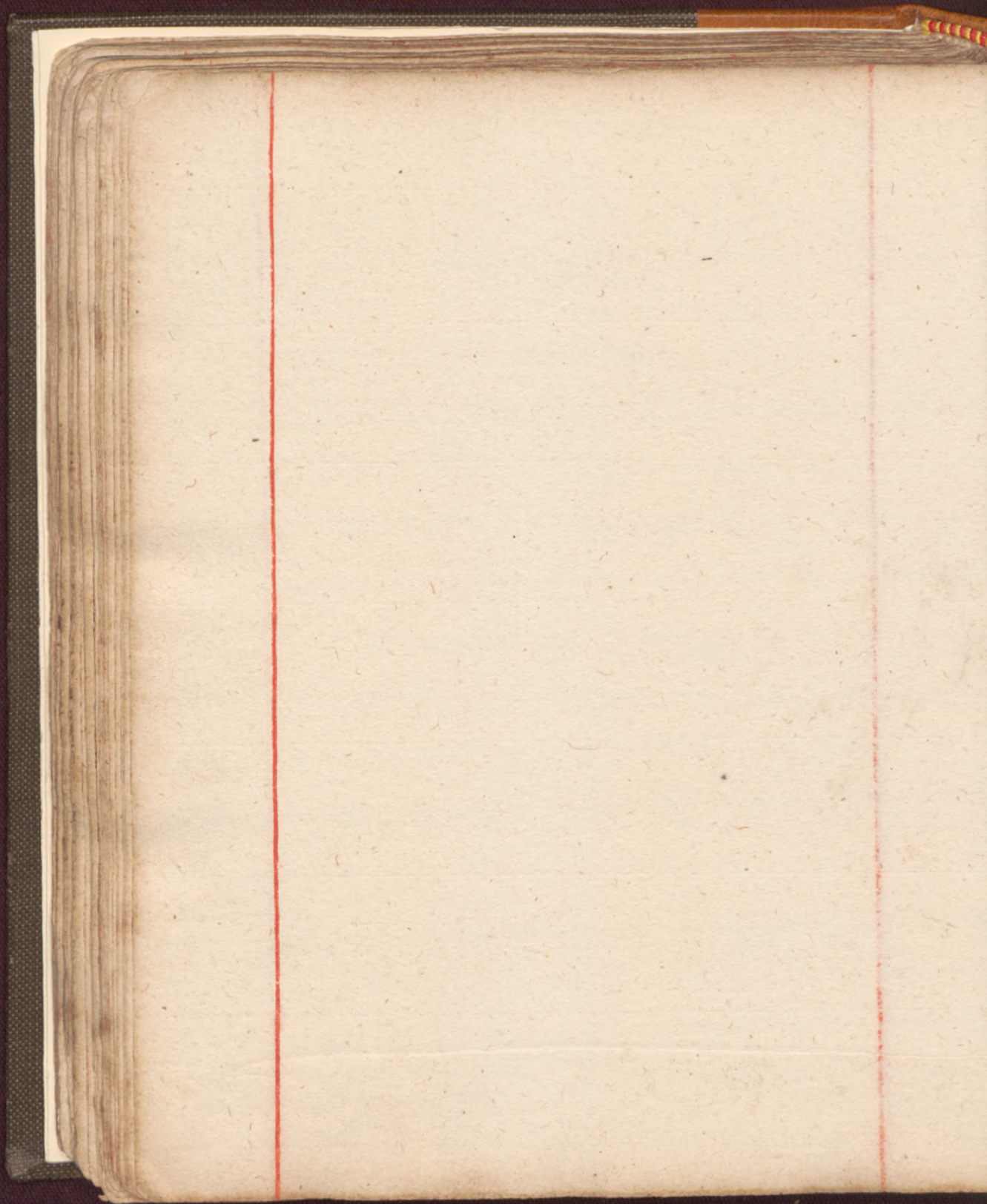
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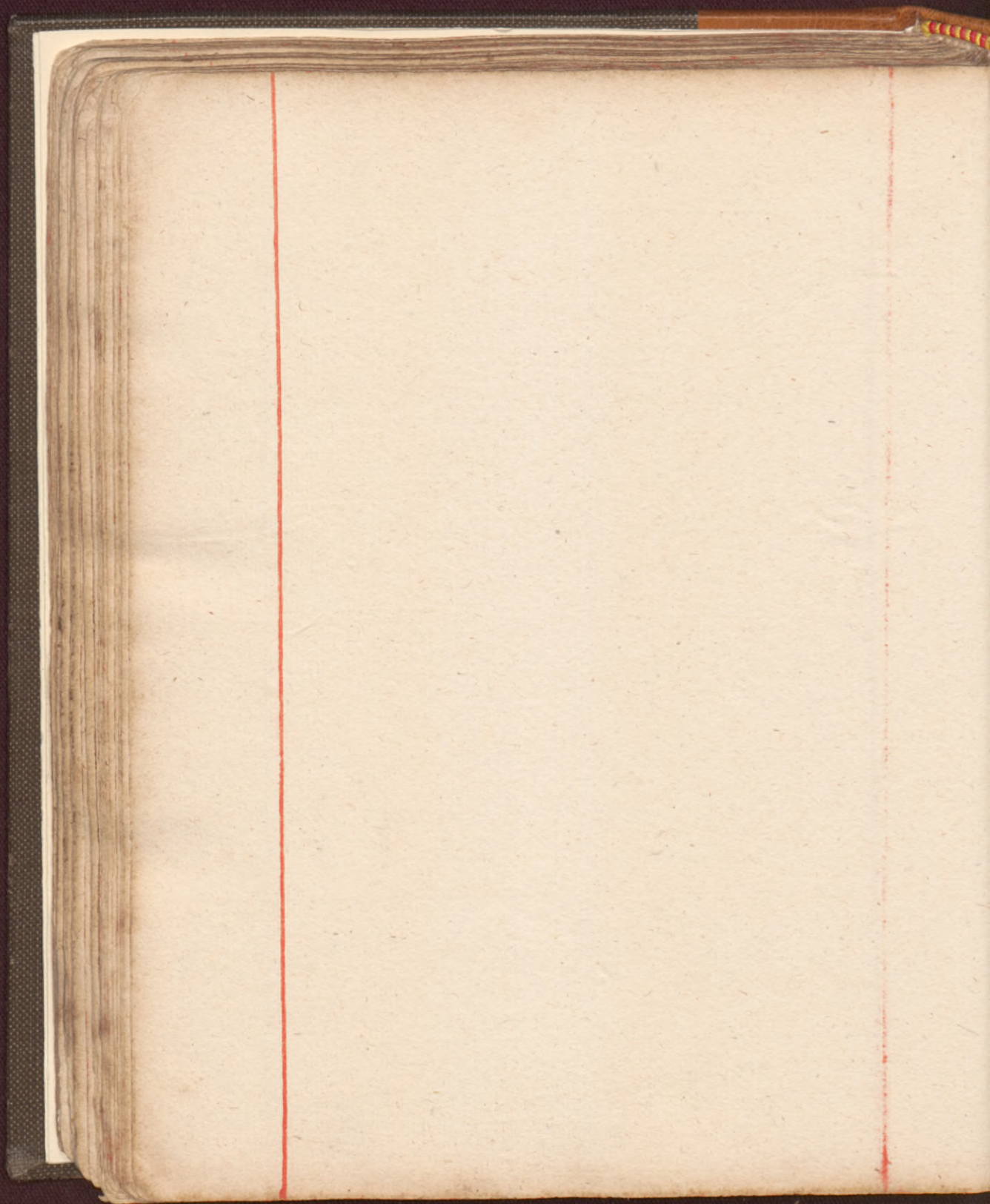
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