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X.d.602: Recipes for ale [manuscript].

folio 1 recto

The method of resing your Barme in the

fatt ore tun in Casse it fall is as faulothe

Teak of mustard seid betten in to pouther a sofisient

quantite stra it wpon your tune and bett it thrugh and

it will Cas it to ferment and work afresh agene /

if your eall do nott sett butt Kipith wedn

to Caus it to sett tak of osster shells a quantite or nomber

and burne them in a cleir faier till thy becume were whit

then Crush them to a Gros pouther and mix half an handful

or on handfull of the Gros pauther with your drink in the

barrell and it will Caus it to sett and Cutt and seperat it

from its barme /

The metthod of preserving your eall from

souring in the sumer tyme and Cleiring it

and reviveng of your flett dead eall is as

folouth

Teak of whitts of egs in nomber eght bett them

Vere will then tak of Ithia Colla in Inglucd Isingles on

ounce and on half slice it thin put it in a pint stoup

pouring upon it of the Lequor your to put it in thre

mutchins sett it over as lo faier till till it be disolved

then when it is disolved mix the whitts of the egs with it the

disolved Isingles being Could befor yow mix them being

mixed mix them in the last heid of your Eeill or tune so

bett it thrugh your tune then tune it wp it bottle maks

it sett sune and preserves it from souring if yow be

to revive your flett palled dead suries eall your most draw

of agalone of your hoghead or barell and in sted of that

tak a Galoune of soked wort then mix with it a sofisent

quantite of the disolved Isingles and the whitts of the egs

mixed also ad a litell pouthered mustard seid and pour

it in the bung of your hogshead or barrell sturing them

togither thrug on another and it will sett it in ferment

ing and it will pury it self and be were feine in tuolve

hours tyme Lett it be the first you wend

for your botteled eall

Taek of irios florentine Caled florence flourdeluce rute on

Ounce slice it thine devid it in tuintie four partts puting a part

in ech bottel so cork it Cloce up and Lett it stand if you ad with

the irios florentine a peipeir Corne or tuo of Iemeca peper to ech

bottell or a littell pitt of Cortex Winterani or a cloue is it the better

folio 1 verso

folio 2 recto

The method of prepering of turine rossasolus

By infusion is as folouth

Teak of the seids of Carvie Coriandre suit fennell of

ech of them tuo drams Cashia Ligni on ounce or six

drams Calamus Aromaticus Irios florentine of ech on

drame Crocus or Inglies sefron half on scrupell brews and

infuse them altogither in on mutchine of frence Brandiey

and Lett them stand for 24 hours in infusione then ad

of whitt refined shugar thre unces or tuo in pouther then

when it is disolved stren it thrugh a clein Linine Clotth

doubell then taek of musce on Grane scutchenill six or

Siven Grans then tak of whit shuger asin all pice bett it in

a Clen morter. then ad to the shugar the musce and the

scutchenill and mix and pouther them exterordinare

feine so mix them with the straned infusion with the Brande

puting it in a bottell Corck your bottell and sett it so

nier the faier till it Cume blood warme then remove

it and sett it up for eus if it be to strong yow most bring

it palatabell or weker by ading ros watter a sofisent

quantite

for prepering of your Lecor tak of sied

Leck a sofisent quantite in pouther infuse it in

brand to extract the tintur then tak Guta

Gambug a small quantite in pouther pouring of

the Liquor or Cleir tintur upon it mixing them

to Gither warmine your plett no hotter nor

blood Lay it thin on with a pincell so dray it.

folio 2 verso