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Last Updated: 11 September 2020

V.a.434: Cookbook of Ann Smith [manuscript].

front outside cover

front inside cover || folio 1 recto

to Cuer a Soer Lege

Thinktur off Marr

to Cuer a Soer Lege

warm it in a Spome

depa Letel Lent in it and

Lay it Apon the end

folio 1 verso || folio 2 recto

Ann Smith Senior

Her Book

October The 10th

1698

This Book was

Written by Thomas Barnaby

Senior

of Reading

folio 2 verso || folio 3 recto

to peckel fenel

pell the Fenenl put them a soke

in pumpe waiter 9 dayes sift the

water byel on 3 times a day for nine

dayes then dran the water from them

then meke youer pickel mes cloue

gingr mustard seed wite peper byel you

pecked wen it ies Cold put et one the

Ienons then Let them stand nine dayes

then byel youer pecked up again put

it buyel n hote apon your fenanl ty them

done

1To Make Gooseberry Currant or

Cherry Wine

Take your Gooseberries when they are att theire

full growth before they ^ are ripe to every Gallon,

of Gooseberrys 2 Gallon of water & 2li of sugar

your gooseberries must be pounded & putt in

steep in your water 8 Days Covering itt Close &

stirring itt every Day Then Straine itt outt

and putt your sugar in itt & A Brown Toaste

Spread with yeast to worke: the next Day &

Tunn it in A Vessell that is fitt for itt when

it hath Done workeing stop itt very Close

itt must not be medled within 2 or 3 moneths

you may Bottle itt out if it be very fine

Some Dont. Bottle itt in 6 moneths or 3/4 of A yeare

The Longer it Stands before it is Bottled the

Stronger it is if it be not sweett enough you

may sweeten it as you Bottle it to your Drinking

So you make Currantt Cherry or Rasberry

Wine only They must be Ripe and must

be Bottled Something Sooner

folio 3 verso || folio 4 recto

to make the wind

take Elder when it is full Ripe pres out

the Iuse and to euery quart of Iuse take 3

quarts of Byled water and put in some stalks

and Let it stand one Night Close Couered

and the nex morning straine it out and put

in the Iuse and to euery gall of Liqeuer 3 pond

of whit suger and Let the suger and Liquer Boyle

together tell it bee Clean from scum and

when it is Cold worrk it with yest and Let stand

to make GusBery winde

take 1 gall of GusBerys 1 gall of Raw wullen

and Bardak or pound your Gusberys and Let

them Lay a steep 8 days then straine them

and to euery gall of Liquer 3 pound of suger

and put it in a uessell and Let it stand 2 or 3

months before you Bottell it

to pickell Coucumbers

wipe them Clean and put them into good

vineger and salt 2 days and then take them

out and Byle the pickell and pore ouer them

Boyleng Hot and Couer them very Close.

and when you Byle your pickell againe in

a weeks time throw them into it Boyling

a Littell time to green But Bee shure

take Care that thay Lay not to Long

2To Make Damson Wine

To every Gallon of Damsons putt in one Gallon

of water & 2li of sugar Boyle all these well

together & when it is Cold sett it A working

with A Brown Toaste spread thick with

yeast & when it hath stood one Day Tunn

itt vp & Lett itt be Close stoptt in a vessell one

Moneth & if itt be very fine you may then

Bottle itt outt

3To Make Cowslip or Ielly flower wine

To Every Gallonof water take 2li of sugar and

putt to itt one houre then sett it A Cooleing and after

A working with sirrup of Citterne & yeastt

to every Gallon take 1 1/2 of sirrup beat with

yeast & putt them in hott to worke 2 Days and

the working putt in your flowers being stampd

to Tenn Gallon take A Bushell of flowers then,

putt in 2 Lemmons being Cutt Assunder and

A pottle of white wine & putt all the Ingredientts

when itt hath one moneth or 5 weeks if

itt be very fine Bottle itt vp & Keep itt

in sand which will be Coole

folio 4 verso || folio 5 recto

4To Make Sawce for Fowles

Take Turkeys Capons partridge pheasants

woodcocks Ducks Teale Plovers Kirlins

Dottalls & Sea Gulls: Take gray & strong

Broath a slice of Lemon minced and

greated Bread one or 2 spoonsfulls of Clarritt

& a Little Butter give them all a Boyle

Remember to putt in A Shallott

5To Make Sirrup of Violetts

Take one pinte & 1/2 fountaine water boyle

it to Take of the Rawness of iff being hott

putt it in a Close pott to 1li of Violetts and

stirr itt together Cover them Close & straine

them out in some Linen Cloath into A

silver Bason & when you have soe Done

putt in the Infusion into the same pott

againe & putt in as many Leaves as the'

Infusion will take vp then stirr them well

Together & Cover them Close & putt them into

A Kittle of water to be made hott againe and

& Lett them stand to settle then poure out the

Cleare & measure them & take the Double quantity

of Double refined sugar & soe Dissolve itt and

stirring itt nowe & then till the sugar be all

melted then take itt out & Keep itt for your vse

folio 5 verso || folio 6 recto

6To Allamode A Shoulder of Mutton

Take A midling shoulder of mutton Roast itt

as you doe Like & take 1/4 of A pinte of Clarritt an

whole onion stuck with Cloves in itt one sprig

of winter savory & Tyme & a Large nutmegg

Butter as will make Liquor Thick Lett itt boyle vp

then have ready A french Role Cutt in sippetts

aboutt the bigness of A six pence when your mutton

is Roasted Draw itt off & putt itt in A hott Dish then

Take A Knife & Carbonadoe all the inside of itt

very quickly Cover all the slashed places with

Bread Trowing A Little salt to Keep in the gravey

Then turn the bread side Downe & have your sawce

boyling hott poure itt vpon your mutton & soe serve

itt hott as fast as you Can, Thus you may Cutt

both sides of A small shoulder of mutton if you

will add oysters to make itt The finer

7A Neats foot Pudding

Take A neats foot boyled, tender & shread itt

with A 1/4 of li of sweet beefs suett & putt in the Crumb

of A penney Loafe into itt & 1/2 Doz of Eggs well beat

grate A nutmegg into itt with salt to season itt and

one quarter of a pound of pure fine sugar

folio 6 verso || folio 7 recto

78To Make Elder Wine

Take 20li of Maligoe Raisins picked & Cutt

small putt to them 5 Gallon of spring water boyled

an houre & poured hott vpon the raisons Lett them

stand 10 Days Close Covered then squeaze

Them in A Cyder preess butt first gett ready

five pintes of the iuce of Elderberries which

must be putt whole into A pott of pitcher Close

Covered & boyled in A Kittle of water Like

Conserves for A Ielley or if you please you may

bake your berries as you Doe Apples or peares with

houshould Bread Covering the pott with a Course

paste & when the Elder iuce is Cold & strained

putt itt into the Raison Liquor & after stirring

them well together Tunn itt vp you may

Bottle itt in 5 or 6 weekes if fine enough

9To Order Syder

When your Apples have Laid some Time to be

mellow: stamp or grind them when the iuce

is pressed outt putt itt into an open Vessell for

2 or 3 Days or more Covering the Top with a Course

Cloath the Tubb haueing 3 or 4 tap holes one

above another & when you finde itt somewhat

settled Draw att the vper tap as Long as itt

will Runn & so on to the Last Leave in the Leese

att the Bottome of the Tubb: Tunning itt vp

& in 3 or 4 Days you must beging to watch itt

folio 7 verso || folio 8 recto

Drawing A Little in A Glass att a pegg hole

aboutt the midle if you perceive itt to worke

or to Look att all whiteish you must then

presently beginne to prepare to find itt but

if itt Doe not Change Collour nor worke but

Incline to settle Lett itt Remaine till itt be

prety fine fine Draw itt off into another

Vessell & soe Lett itt Remaine for some time

& when you perceive it to be very fine

Draw itt into another Vessell & Lett it Remaine

There vntil you Bottle itt outt which must

nott be vntill itt hath binn in the Vessell

Two moneths if you would nott have it fly

Butt if you perceive by the Collowre & the

working thatt itt will nott be fine you must

putt 2 1/2 of Iseinglase to steep in faire

water in A pipkin vpon some embers all

night till the wrinkles be all Dissolved

if itt be very full you may have 3 Draw

off your Cyder & Tunn itt with your Isingglase

into another vessell. & so Lett itt stand Close

stopd 24 houres & then by A pegg you may

see if itt be fine & Draw itt off & putt itt

into another vessell & in 2 or 3 Days you must

Draw itt off againe as before for Bottling

10Spanish Creame

Putt hott watere into A pale & goe with itt a

milking then poure out the water & then

presantly milke into itt & as soone as you Can

straine itt into milke panns on the ground then

stand on a high stoole & Lett itt fall into them

thatt it may make Bubbles this on the morrow

will be very Thick Creame which you must

Take off with A scumming Dish & putt in A

Dish you Intend to serve itt in Lay: Laying

vpon Laying with sugar vpon every Laying

vntill itt is all Done

11Another of The Same

Scald your morning milke & sett itt in A pann

for Clouted Creame & when itt hath stood soe

Long as Creame vseth to Doe scumm itt off &

putt itt into A Bason & beate itt with a Ladle

till itt begins to be thick soe you make itt as

Thick as Thinn as you please Butt nott

to Thick is Counted best sweeten itt with

sugar very finley beaten & searchend

folio 8 verso || folio 9 recto

12To Make Dumplin Puddings

Take 6 Eggs beate them very well & putt to them

some grated Bread & a Little suett finely shread

some Tyme Mariorum winter sayory & penney

Royall Cutt very small & A few Currants and

sugar & a Little nutmegg grated or A Little

Cloves & mace well Beaten with a Little salt

mingle them well Together Rowle them into

Balls if it be stiff putt A Litle white wine to itt

when they are well made putt them into A

Boyling water a Little more then 1/2 an houre

will Boyle them Take them vp & poure Beaten

Butter & sugar vpon Them

13To Make a Quakeing Pudding

Take a pinte of Creame & 6 Eggs putting outt 2

of the whites beate them well 5 spoonfulls of

fine flower & as much sugar & nutmegg grated

A Little salt & beate these all well together and

putt itt into A wooden Dish well Buttered & tye A

Cloath Close aboutt the Dish & soe putt itt into

the pott with the Bottome Downwards & soe Lett

itt boyle 1/2 an houre Longer & then itt will be

Enough The pott must boyle before you Doe

putt itt in & Keep itt boyleing whilst it is in and

for the sawce whatt you Thinke fittestt

folio 9 verso || folio 10 recto

14To Make New Colledge Puddings

Take the Crumb of 3 penney loafes and

grate them into 1/2li of Currants & 1/4li

of Beefs suett 1/2 A nutmegg a spoonfull of

sugar & a spoonfull of Rose water a Little

salt flower & Eggs Then make them vp

in Balls & putt in 1/2li of Butter The sawce

must be sack Butter & Sugar

15To Preserve Wallnutts

Take oneli of wallnutts when they be

green about the bignesse of the Top of ons

Thumb & Lay them in water 9 Days then

Boyle them in 2 or 3 waters till they be

pretty soft then take them out of the water

& take one pound of sugar & putt in A

little water & Lett them Boyle & scumm

itt Then putt in The Wallnutts

16To Pickle Pigeons

Bone them & season them with pepper

salt & mace, Cloves & Lemon stew them in

white wine water & salt some whole spice

some Lemon & when they are enough take

them vp & when the Liquor is Cold putt them in

Eat them with Venigar, if there be any

Breaches in the skin by boning them they must

be Neatly sewed vp with A needle & Thread

17To Make Portugall Eggs

Take 3 Pintes of water & putt into 1li of sugar

Clarified & boyle itt with the whites of Eggs

then take the youlks of 14 eggs & beate them

Exdroardinary well & make itt boyle vp very

quick & poure the eggs through the funnell

shakeing itt Rownd to Run itt into wrinkles

Then garnish with youlks of eggs & Carraway seed

18To Pickle Mangos

Take 6 quartes of white wine venigar and

A pinte of mustard seed. Bruised 1li of sliced

Ginger or heads of Garlick aboutt one Dozen

of shallotts & aboutt 3/4 of an ounce of

Turmerick in powder

folio 10 verso || folio 11 recto

11To Make Cheese Cakes

Boyle A pottle of milke & one quarte of Creame

together then poure itt into to A broad Bason

& when it is blood warme sett it to Come

with a spoonfull of Runnitt & when itt is

Come whey itt very well & break itt very

small & putt to itt 4 eggs youlks & 2 whites &

one handfull of grated bread & beate them

& 1/2lb of Almonds one pinte of Creame straine

itt & putt it to your Curds with a Little beaten

mace Nutmeggs some sugar & Rose water

Then haue your Coffins ready somewhatt

Deep & hardned & in the Oven & so putt in in your

stuff & if you will strew in a few Currantts

thatt haue bin halfe Boyled & so Bake itt butt

nott to Dry that will spoile Them

To Make A Florintine

Take the Kidney of A Loyn of Veale with some

of the meat & fatt being roasted mince itt

very well then season with sugar nutmegg

Rose water salt and A good handfull of Currants

one youlke of an egg mingle these together

take A sheett of Puff paste att the Bottome of

A Dish then putt in your meat Lay itt round

Then Cover itt with another Dish sheett of

Puff paste & Gage into whatt fashion you

will have itt

folio 11 verso || folio 12 recto

19To Make A White Pott

Take a pinte of Creame almost a penney

Loafe greated putt it into your Creame & boyle

them then take itt off the fire & take the

youlks of 5 eggs with Rose Water & Putt it to

your Creame & Bread with 4 of sugar & a Litle

nutmegg stirr itt together putt itt in a Dish

& putt some Raisons of the sun Cleane washed

on the Top of itt & Bake itt scrape sugor on itt

20To Boyle Chickens with Capers

Take your Chickens & pull them very Cleane

wash them & quarter them & putt them into A

skillet of water some salt 3 or 4 Blades of

mace putt in a good peice of Butter in the

Boyleing: & boyle them as fast as you Cann.

Putt in some Capers when they are boyled

season them with sugar putt 5 or 6 spoonfulls

of sack lay your Chickens in A Dish poure

your sawce vpon them one pinte of water will

serve to Boyle them Boyle itt allmost away

21To Make A Seed Cake

Take 4li of very fine flower twice searched

& 1li of sweet Butter rubb itt well into the

flower with a Little salt & 1/2 pinte of Ale

yeast & A Little Damaske Rose water & one

pinte of Creame Knead itt well & Lett itt Lay

folio 12 verso || folio 13 recto

To rise one houre by the fire then

strew into itt oneli of Double Refined sugar

Beaten & searched & 2 of Carraway seeds

make itt vp quick or if you will Instead of

sugar you may putt in 1li of sugar Carraway

or 1/2 on & 1/2 the other Doth very well Butter the

paper you putt vnder: one houre & 1/4 will

bake itt you may Ice itt if you please

22To Make Wiggs

Take one pottle of fine flower & rubb

in itt 1li of Butter wett itt with one pint

of Ale yeast if itt will nott Doe putt

in one or 2 spoonfulls of water then rowle

in 1/2li of Carraway Comfitts

23To Make A Plaine Cake

To one peck of flower 5li of Butter 1/2 melted

& 1/2 Rubed in 3 pints of new ale yeast & 26

Eggs the whites outt 3 pints of milke heated

hott 1 of Cloves mace & Cinamon nutmegg

Dryed & beaten very small 6li of the best

Carraway Comfitts & 1li of Colliander seeds &

4 of Citterne Cutt them 6 of Apricock slips

1/2 Doz heart Cakes grated in 2li of sugar beat

small mixt in, Ice itt as the Plumbe Cake

24To Make A Plumbe Cake

To one peck of flower 4li of Butter rub & Dry

1 quarter of new Ale yeast 16 Eggs 1/2 of the whites

cutt 10li of Currants 2li of Raisons stoned and

Cutt small 2li of Almonds Blanched and

Beaten 6 of Citterne Cutt thinn & small

mix in itt 4 of Apricocks Chips 1 1/2 of nutmeggs

Cloves & mace & Cinamon 4 grains of Amber and

musk mixtt one quarte of Creame or else one

quarte of new milke heated hott & 1li of sugar

when your Currants are well washd & Dryed

putt them in A greatt pueter Dish vpon A

Chaffin dish of Coale then take the best parte

of A pinte of sack & putt in by Degreess and

keep them very well stirring till they are well

plumptt & very hott soe mix it in the parte &

Knead itt very soft then putt itt into A hoope

& soe into the Oven: Take the white of 4 eggs

& beate them till they be in A froth & 1/2li

of pure Loafe sugar beaten small and

sifted through A fine seive take some

Rose water & stirr thatt & the beaten whites of

eggs & some sugar & mix itt thick & take A

Bunch of strong feathers x wash itt with

itt & thatt ywill make itt a very good Ice

so putt itt into the Oven againe

folio 13 verso || folio 14 recto

25To Make French Pottage

Take a Legg of fresh Beefe or the hinder part

bone & some peiceis of mutton or Veale putt them

in A great pott with good store of faire water

Lett them boyle fast 5 houres Remember to

putt in some Cloves mace about an houre before

your meat be enough & when your meat is boyled

to a Ragg straine your Broath from itt take 1/2

A peck of Lettice & spinnage Cutt them in Little

peiceis putt some of the strong Broath in A stew

pann & putt your herbs to itt Lett them boyle together

till they be neare Tender then take 2 or 3 french

Cloves & A new manchett Chip them take out the

soft & Dry the Crustt till they be very Dry take

heed you burn them not then breake the Bread in

Little peices putt them in to the stew pott with

the Restt of your Broath Cover them Close sett

them safe till they be tender Then break the

Bread into your Dish if you have Capons boyled

or Duck 1/2 Roasted them Lay them in the Dish

thatt you will serve them vp in poure in the

herbs & broath Dish itt vpon hott Coales &

a pinte of Gravey Garnish your Dish with

sippetts parsley & salt & soe serve itt

vp vnto the Table

folio 14 verso || folio 15 recto

26To Make A Raggow

Take the Cragg end of A neck of mutton or

any fowles halfe Roast them then Cutt them

& putt them into stew potts with strong broath

& Clarritt a Little Cloves & mace & nutmeggs

a handfull of Littuce & spinnage Cutt one

onion if you please putt A Drop of venigar

a Little Butter fry itt scum itt as it boyles or

frys putt in A Little grated bread when itt

fryed Thick Putt itt to your meate give them

A Boyle together then beate vp a Little

Butter Thick Poure itt on & shake itt on

Together Garnish your Dish with parsley

fryed in A Pann or Baked in an oven then

serve itt vp to The Table

27To Make A Chicken Pye

Season your Chickens with pepper salt and

nouttmegg a Little sugar if you please then

Lay them in Around Dish Coffin with

good store of marrow Cutt in square peiceiss

bigger the Dice Role them vp in egg youlks

well beate with a Drop of white wine

a Little grated nutmegg putt in some

Artichoaks Bottoms boyled you may putt

amongst your Chickens some hard egg youlk

folio 15 verso || folio 16 recto

Butt if you will have itt sweett relishes

putt in some shread Dates Citterne sugar

some Lettice stalks & Raisons of the sun

Currants & a Little whole mace Lay on

good store of Butter make a Caudle of

white wine & sugar a Little sack or

Muskindine Butt if you will have a sharp

Relish putt A Little veriuce to the white

wine & the iuce of A Lemon so poure itt

on the Chickens when they are baked &

serve itt vp

28To Make Rise Florintine

Take oneli of Rise Arye them in milk

with a Little whole mace then season itt

with mace Cinamon & sugar a Little sack

the quantity of 1/2 A Gille a Little Rose water

1/2li of Currants 1/2li of Raisons 3 or 4 eggs

A Little Butter soe Lay itt in puff paste

vpon A Dish & Bake itt scrape on some

sugar & serve itt vp

29To Whisk A Sulibub

Take one quarte of Creame & a pinte of

white wine a glass of sack a sprigg og

Rosemary sweeten it to your Taste Whisk

itt vp & Putt it in your glasess

30To Snow

Take one Pinte of Creame the whites of 6

Eggs & a Little Rosewater & whisk vp very

quickly for snow & Lay itt on your sulibubb

31To Make Sett Custard Meate

Take 2 quartes of Creame putt in Cinimon

Cloves & mace & nutmeggs boyle itt with

A Bay Leafe you must break in 16 eggs

take 6 whites & beate them in A Little

salt when your Creame is taken off the

fire putt in ali Little sugar & when your

Creame is half Cold Keep itt stirring

Putt in your Eggs Beate some Almond with

the end of your Rowling pinn with rose

water & Cinamon water strained

& soe fill your Coffins

folio 16 verso || folio 17 recto

32To Make Puffe Paste

Take 1 quarte of the finest flower & 3li

of Butter worke the Butter in Little Roles &

Lay itt water all night then bland your

flower with the whites of eggs & Cold water

& make itt vp as stiff as you Cann worke itt

well & role itt outt into sheets prety thinn

Take your Butter & spread itt thinn vpon your

paste then strew a Little flower on itt Lay

itt vp & Role itt out againe so spread itt out

as before this Continve till your Butter

be Roled into your Paste strew on Butter

Every Time you Role your paste

33To Make Paste Royall

Take 1/2 a peck of fine flower putt to itt

6 Eggs 4li of Butter break itt small peices

putt in A Gille of Rose water one pinte

of sack a Little sugar & whatt you need

of spring water worke all these well

together butt take heed you worke itt nott

to stiff nor overmuch nor heat itt with

your hands This you make a Pasty

Lay or made in A Dish

folio 17 verso || folio 18 recto

34To Make A Dish of Creame

Take 2 quartes of Creame putt to it whole mace

& Cinamon sliced nutmegg boyle your Creame

with your spice when it is enough Boyled

Take itt off the fire & putt in 1/2li of fine

sugar Then straine itt through A Cloath take

1/4li of Almonds Blanched in hott water and

stamp them in A mortar with a Little Rose

water Take your Creame that is strained

& Putt in A Bason & sett it on some Coales

Either putt your Almonds in itt all or 1/2 of your Creame

besure you Keep itt stirring vpon the Coales either

putt in 4 Egg yoalks strained or else some Rice

flower to Thicken itt soe Lett stand till itt rises

Then you may take itt off & putt it into A

white Bason putt in some Rose water and

garnish with wafers scrape some sugar and

serve itt vp Now for the 1/2 of the Creame that

you sett by sett itt on & Thicken itt with some

Rice flower vpon the Coales when you take itt

off squeaze in the iuce of A Lemon a Little rose

water & 2 or 3 spoonfulls of sack you may

Putt in the midle of the Dish some Curds well

seasoned with Cinamon sugar & nutmegg

so Garnish as the other & send itt vp to The

Table

folio 18 verso || folio 19 recto

35To Make an of The French fashion

You must take strong Broath & Gravey some

slicess of Veale & make them thinn Lard them

with Bacon & Lemon fry them Lightly take

some Neats Tongues & boyle them & hash them

& Lard them with Bacon & take some beasts

palletts Blanch them & boyle them Cutt them

in small peicess Then putt them alltogether

with your strong Broath & Gravy slitt a nutmegg

Anchoivess pickled Oysters & slicess of Lambs

sweett breads veale fryed stew them altogether

putt in A Little Pickle: of Capers 2 mushrooms

& the Pickle 1 or 2 spoonfulls of white wine

or Clarritt if you have any Patridges or any

snipps stew them & Lay them on the Boyled

meatt with sawsagess fryed Garnish with

Capers Oysters & wafers & serve itt vp

36To Stew A Carpe

Take your Carpe quick Lett them bleed & save

itt scale them & putt them into A stewing

pann putting in some Clarritt & strong gravey

A Little whole mace & Cinamon & strong

Broath A Little whole spinnage & the

Blood that was taken from them sett them

vpon A Charcoale fire stew them till they

be enough Garnish with herbs & shread

folio 19 verso || folio 20 recto

some youlks of eggs together till they

be enough & grated Bread Ginger so

Lay your Carpes vpon A Dish & poure

out the Broath your Carpes were stewed

in & serve them vp to the Table

37To Sowce A Calves Head

Take A Calves head with the skin on and

Lay itt water 2 houres then take itt outt and

shale itt & scrape the haire off with your

Knife then bone itt & spread itt a broad then

Dry vp with a Cloath Take mace Cloves

& Cinamon with the Rinde on Bay Leaves

Cutt : pepper & salt & A Little Rosemary

if itt be in the summer a few sweett herbs

strew all Thess on the Inside of your meate

Role itt vp in one Role or Two tyeing itt fast

with Tape Boyle itt in water & white wine

some salt & venigar slicess of Ginger boyle

itt enough: Sowce itt in the Liquor it is

Boyled in poure itt in an Earthen Pott serve

itt vp either whole or Thinn sliced with

Venigar & sweet oyle A Lemon peale

sliced Anchoives & grosed pepper

so serve itt vp for A second Course

38To Make Sawce for A Shoulder

of Mutton

Lett your Mutton be halfe Roasted turne itt vpon

the Inside & stuff in seede all placess with

Anchoivess & pickled Oysters Cutt in Little

peiceiss save the Gravey that Comes from itt

& Lay itt to the fire againe & Roaste it enough

then putt to your Gravey a Little Clarritt A Little

pickle of Oysters Anchoivess shread small 1/2

A spoonfull of Veriuce give all thess a Boyle

when you Draw your Mutton Lay itt vpon the

Dish where your sawce is Cutt itt all over the top

in Little nicks & stick slicess of Lemon all over

itt Dish itt vp poure on the sawce on the top

Garnish your Dish with Pickled oysters slicess

of Lemon & Capers & soe serve itt vp to the Table

39Apricock Creame or any Fruite

Take Apricocks Apples Quinces or any other

fruite what you please Boyle them tender

Then take theise weight in sugar beate them

very well with the sugar & putt in Raw

Creame in the beating them Lay your stuff

in A Dish Butt first putt in Raw Creame

with sugar & Orange flower water if

you Like itt

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40To Stew A Dish of Mutton Stakes

Take the Top end of A neck of mutton & Cutt itt

into stakes fry itt till it be Lightly browne Cutt

a Little salt in it before you fry it not to much

then putt itt in A Dish & putt some white wine

A Little strong Gravey of Roast meate if you have

any if nott as much faire water as will stew itt

putt in A little whole mace A few herbs shread

small 2 or 3 Capers shread an Anchoivess and a

pickled Oyster or 2 A little Bread Cutt Dice

way stew all those together vpon the Coales stick

in sippets Garnish with Capers Lemons and

salt & serve itt vp you may lay on some

sawsagess fryed Browne if you please

41To Make A Graund Pye

First make a fair round Coffin putt in some

Butter take a Couple of Rabits Cutt them in

little peiceis & a Couple of Chickens Cutt: with

some Kidneys of Veale & take A Calves head

halfe boyle itt: then hash itt off the bones

slice itt: & putt the meate altogether season itt

with mace Cloves & nutmeggs & pepper shread

A Little Lemon peale & Lay in some sweett

herbs shread small putt in some Capers and

slices of Lemon peale putt in some Bacon

shread small & some sawsagess and a Little

whole mace Close itt vp and when itt

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Doth Come out of the Oven putt in some

veriuce & some Gravey of Roast meat

with some white wine & serve itt vp

42To Make A Dish of Scotch Collops

Take the Largestt Legg of mutton you Can gett cutt

the greate end into thinn slicess as broad as

your hand beate itt very well season itt with

mace Cloves & nutmegg & a Little salt Lay

them a broad first take 1/2 A Dish of Butter

Clarrifie itt take off the scumm & Lay

your Collops into your pann & fry them till

they be Browne Then take a stewing pan

with strong Broath Gravey Anchoivess

pickled oysters a few shread Capers an

nutmegg grated Bread & Claritt putt

your Collops into itt till you fry the bestt of

them when they are fryed putt them in your

fryeing pann againe with the Broath Doe

nott putt out the Butter you fryed them in

Remember to putt in in A Drop of venigar or

the pickle of Capers & bread Crumbs for to

Thicken itt Lett itt nott be to thick give itt all

A shake over the Coales & putt itt into the

stewing pann again Keep itt warme till

you serve itt vp Take heed you Doe nott

Lett itt be burned to Oyle Garnish with

Crusts of Bread grated Barberries & salt

lay on your Collops flatt on your Dish & poure on

your sawce Lett itt swime with good store

of sawce Lay on sawsagess with slicess of

Lemmons & serve itt vp to the Table

43To Make Frigosies of Chickens

Rabbits or of Lambe

Take your Chickens rase them Cutt them into

small peiceis Likewise your Rabbits or Lambe season

Them with Cloves mace nutmegg pepper & salt

then fry them in sweett Butter Clarified take the

youlks of 8 Eggs beate them with a Little white wine

take a few sweett herbs mix them small & put them

to your eggs youlk & wine them take your meate out of

the fryeing pann putt the egg youlk & herbs vnto

itt mix them together & give them another fry

putt to them a Little strong broath Gravey and

Venigar A slice of A Lemon minced give itt A

Tosse together Dish itt vp Garnish with

Grapes or Barberries or Goosberries & putt

Anchoivess & Capers into itt & serve itt

vp vnto the Table hott

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44To Make A Pigeon Pye

When you Lay your Pigeons in your Coffin putt

Butter vnder them then take some Bacon Cutt Dice

way take 1/2 Doz of sawsagess Cutt them into Little

season your Pigeons with pepper & salt & nutmegg

straw on your Bacon & sawsagess all over them with

a few sweett herbs shread small a slice or tow of

Lemon shread small 1/2 Doz hard eggs youlks

putt in amongst them Lay on eggs Butt Close vp

your Pye & Bake itt 2 houres when it is enough

poure on some Thick smeare Beate itt vp

with A Little white wine A Drop of venigar

shake itt & soe serve itt vp to the Table

45To Make A Frigasy

Take your Chickens & Cutt them in peiceiss

then wash them in severall waters till the

water be Cleare then Lett them Draine then take

about 1/2li of Butter & putt your Chickens in the

fryeing pann when your Butter is allmost melted

Then putt into it A peice of Bacon stuck with Cloves

putt in Tyme mariorum & savory of each A

Little sprigg or 2 & 2 Bay Leaves tye them together

& putt them into your pann one whole onion and

A Little peice of Lemon peale then Lett it boyle

altogether in your Butter till your Butter beginnes

to be Oyley then fill vp your pann with strong

Broath & soe Lett itt all Boyle till your meat be tender

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Then take the youlks of 4 or 5 eggs &

beate them well together with 4 or 5 sponfull

of white wine venigar & grate a nutmegg

into itt then Cutt parsley very small and

putt into your fryeing pann according to

your own Desire if it be green then putt in

1/4li & stirr itt well together in your

pann till the Butter be melted Butt see

Thatt your Butter Doe nott Turne to oyle then

putt in your Eggs & stirr itt a Little while then

Dish itt outt & serve itt vp

46To Pickle Mushroomes

Take the hardest & the smallest you Can gett

first Cutt off the Round end of the stalk

& see thatt theire is no Little wormes holes then

skin them & putt them into A skillett Dry only

a Little salt then Lett them stand a while

vpon some embers to stew then take them

outt from the Liquor very Cleane & putt them

into a pott & as much white wine boyled with

salt slicess of nutmegg & pepper as will cover

them Lay the Bigesstt att the Top to be spentt

first if you Doe nott keep them Long you need

nott boyle your Pickle if you put in some venigar

then putt them all in venigar: they will eat as

well & keep better butt nott Looke so white

47For Pottage

Take A Peice of Beefe & boyle itt very well with

A Peice of Bacon stuck with Cloves with any

other meat to make your Broath strong &

putt A Bundle of sweett herbs when it is boyled

Thatt is strong take aboutt a handfull & 1/2 of sorrill

& A Little parsley Chope them very well butt not

to small & putt them into your pott 1/4 of an houre

before you take vp your Broath then take some

french Bread & make sippetts & Lay them

in your Dish & sett itt over A Chaffin dish of Coales

then putt in your Broath & stew them over the Coales

A Little then putt in some Gravey & the iuce

of A Lemon Butt before you Dish itt out take

off the fatt very Cleane & serve itt vp

4To Make Sawsagess

Take some Veale minced very small with

Beefe suett & sweett herbs A Couple of eggs and

A Little pepper & salt make them into Balls

or into Sawsagess & Boyle them in A

skillett with A Little Butter

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To Make an Oatmeale Pudding

Take A Porringer of great Oatmeale & Lett itt

soake all night in a pinte of Creame then shread

one li of Beefe suett & putt in the Marrow of A

Great Ox bone in Lumps & 1/4li of almonds beaten

with Rose water & 1li of Raisons of the sun grated

9 Naples Biskitts & beate a pretty Deale of

Cinamon & nutmeggs with a Little salt & beate

7 Eggs take outt 2 of the whites with a spoonfull

of sack stirr all very well together then have the

Caule of A Brest of Veale warmed & putt in

A Cloath Then poure in your pudding & Tye

itt Light itt must boyle 4 houres with meate

when you Dish itt vp meltt your Butter either

with sack or Rose water you may stick itt

with Citterne or Lemon if you please take

nott off the Caule Butt scrape sugar on itt you

may Leave outt halfe the Raisons if you will

To Make Orange Pudding

Take the peele of 2 Civill oranges Cutt off the

white Cleane & take the yellow & Cutt itt

very small & take the youlks of 16 eggs take

all the Red thene add 1/2li of Dish Butter & 1/2li

of Loafe sugar putt all together in A mortar or

some other thing & Beate them till they are

Dissolved & very thick then putt thick puffe

paste at the Top & Bottom of your Pudding

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To Make Angolett Cheese

Take one Gallon of stroakings & one pinte of

Creame Runit & when it is Come fill your pott

with the Curd with a spoone or A Ladle for itt

must not be Broken & as itt sinks you must

fill itt vp againe

To Make Very Good Paste for Tarts

Take one quarte of very fine flower & Rubb

into itt oneli of Butter if you will a Little fine

sifted sugar Temper itt with 2 Eggs & as much

milke as will Temper it to make itt stiff enough

To Dress Little Artichoakes

Payre the Tops of the Leaves then Boyle them

in fair water till they be Tender then Draine

the water from them & stew them betwen 2

Dishes in sweett Butter with A Little Venigar and

A Little sliced nutmegg & a Little white Pepper

To Make Wiggs

Take 1/2 peck of flower 2li of Butter rubb itt

well into the flower & putt 1/4li of sugar A Little

Cloves mace & salt if you will some Carraway

seeds beaten small one pinte of bitter Ale yeast

Temper itt with new milke & Lett it Lay to

rise 3/4 of an houre A Distance from the fire

Covered with A warme Cloath & then make them vp

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And have your Oven hott & Bake them with

A Little fire of small sticks at the mouth

of your Oven to Blaze soe when one Oven

full is Done putt in more as fast as you

Can have them made & soe Doe till all are bak

Almond or Comfitt Creame

Take one Gallon of new milke & a pinte or a

quarte of Creame mingle them together and

season with sugar & orange flower water

Then take 1/2 pinte of Almonds Blanched beate

them fine with Rose water or orange flower

water or both they must be very fine and

one pinte of Thick Creame putt in the

Beateing them mingle them altogether &

putt Runitt to it & Lett it stand till itt be

as Thick as Cheese: whey itt & hang it vp

in A Cloutt for 2 or 3 houres then take Thick

Creame to itt

To Make Spanish Creame

Take 3 quartes of new milke & one quarte of

Creame boyle them by themselves both att A

Time then poure them together then larrd

them into serverall panns shallow soe Lett

them stand all night in the morning

take off the Creame as Cleane as you Cann

& putt to itt 2 spoonfulls of sack sweeten itt

as you please putt in 2 Drops of orange flower

water Then beate itt vp with a spoon till itt be

Thick Creame putt in as nigh one heape as

you Can with Creame & sugar

To Make A Quaking Pudding

Take one pinte of Creame & 4 eggs putting out 2

of the whites beate them well 5 spoonfulls

of fine flower & as much sugar a nutmegg

grated & a Little salt beate this well together

& putt itt into A Wooden Dish Buttered & tye

A Cloath about the Dish & so putt itt into the

pott with the Bottom of the Dish Downward

& soe Lett itt Boyle 1/2 an houre then turne itt &

Lett itt boyle 1/2 houre Longer & then itt is

enough the pott must boyle before you putt

it in & Keep Boyleing whilst it is in

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To Make A Marrow Pudding

Take oneli of Almonds Lay them in Cold water

till they be all Blanched Dry them with a faire

Cloath Beate them in A Marble mortar with

A wooden pestle to 1/2 pinte of very thick Creame

& as you beate the Almonds now & then putt in a

spoonfull of Creame to keep them from oyleing

there must be 1/2 a quarter of a pinte of rose water

putt to your Creame & beate your almonds till they

be as soft as Butter then take a fine manchett

payre the Crust off & grate itt then take as much

of the Crumb as the quantity of your Almonds or

something more putt into itt 1li 1/4 of sugar finely

beaten & searched you must take the marrow

of 12 bones brake the marrow small take 1 of

Large mace Cutt itt very fine take one Doz of

eggs & as much salt as will season itt mingle

all your Ingredients together & putt them into

the copes as soone as you Can

To Make Paste of Orangess

Take orangess that have thick Rindes & pare

them as thick as you Can Lay them in water

all night then boyle them in water very

Tender Changeing the water when the are

boyled mince them very fine then have ready

your sugar boyled to a Candy height then putt

in your oranges till they be thick then wring in

the iuce of 2 or 3 oranges & stirr itt well together

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Then Drop vpon the plates stew itt

till itt Candy a Little then turne itt &

Lett itt Dry

To Make Fritters

Take 6 eggs Breake them into A strainer over

A pan & take 2 nutmeggs beaten & a Little salt

to season itt then take one pinte of faire water

warme them more then then Blood warme then

take 4 spoonsfulls & putt to the 4 eggs with 5

sponfulls of sack & 5 spoonfulls of Ale yeast

& straine them with the water & milke in

the eggs & whilst itt is warme stirr itt vp for

Batter as Thick as you think fitting then

take the Tenderest Apples you Can gett &

Cutt them into the Batter then take some very

sweet Driping & when itt is sufficently hott

wash your hands & take the said Batter in your

hands & shake them into Liquour stirr them

with the scummer till they Look Yellow

To Make Orange Biskett

Take oneli of oranges & 1li 1/2 of sugar Lay your

orangess in water for 4 Days & shift them twice

in a Day then Boyle them till they are very

Tender & Dry & take outt the iuce & white skinn

of the orangess & Leave only the Peale & putt in

1li 1/2 of sugar to 1li of peale & beate itt very well

& fine in a mortar when it is fine take itt oute

& Lay itt aboutt an Inch Thick vpon a glass

& Dry itt But Cutt it in quarters before it is Dry

To Preserve Apricocks

Take your Apricocks & pare them stout

the stones at the Top of them with a Bodkin break

the shells & Take outt the kirnells & putt into the

Apricocks againe then take as much sugar as

they weigh beaten very fine & strew some

of it vpon a silver or Earthen Dish or Bason &

sett your Apricocks vpon itt with the pailest side

Downward & strew the rest of your sugar vpon them

Lett them Stand all night for the sugar to melt then

putt them in A skilett & Lett them stand vpon a very

soft fire vntill they be ready then take them

vp & Lay them in A Dish a Cooleing & the boyle The

sirrup a Little more when they are Cold & the sirrup

allmost Cold putt the vp in A Glass pott

or Glassess Together

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To Preserve Littuce Stalks at Midsummer

Take your Lettuce stalks & peale away the outside

skinn to the pithe & putt them into a strong brine

3 Days & 3 nights that will take away the Bitterness

& the slimeness thatt is vpon them & make them

Take sugar then you must wash them in 2 or 3

waters & soe you must boyle them Reasonably

Tender & takeing away the saltness through them

intto as much Clarified sugar as will Cover them &

so Lett them boyle Reasonably softly then take them

vp & Lett your sirrup be Cold so you may keep them all the yeare

To Preserve Grapes or Goosberries =green

Gather your grapes before they are ripe hard and

firme but Lett them be of some Bigness the white

Grapes will Doe greener than the Red pluck your

Grapes from the stalks or if you will Doe them

in Clusters Leave 5 or 6 on a stalk & sett 2 skilletts

of water on the fire & when one of them is allmost

hott take itt from the fire & putt in the grapes

Cover them Close & soe Lett them rest the space

of 1/4 of an houre att the Least then take them vp

& when the other skillett of water begins to

Boyle vp take itt from the fire & putt your grapes

into itt stirring itt about softly with a spoon

Butt Lett them Lay there on butt a Little while

for feare of Breaking or growing soft so

take them & peale them with your Knife as you

would Doe Codlins then sett the skillett on the fier

againe

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with a Little faire water & when itt begins

to boyle putt in the grapes you have petted

& Lett them seeth softly by a Little while

till they grow green as they will being

vsed as before Directed when you have

pealed them before you putt them in the

Last water you must Cutt them with your

Pen Knife on the sides & take outt the

stones they will Look much the Clearer

when they are preserved moreover you

must nott give them to much water in

the boyleing itt will take away the

sharpeness of the fruite & make itt nott

so pleasantt when you take the skillett

off with the grapes you mustt Cover them

very Close & Lett them stand 1/2 a quarter

of an houre Longer then Draine the water

from them then weigh & for every li take

1li & 2 of Double Refined finely beaten

then strow one handfull of sugar into the

pann where you preserved them & soe putt in

your grapes & the restt of your sugar vpon them

soe seett them on the fire againe & make

them Boyle pretty softly the space of 1/2 an

houre if any froth arise in the boyleing

scumm itt off & when you perceive your

Grapes to be very green & your sirrup grow

thick take them vp & putt them into a Gally pott

or glasses & Lett your sirrup boyle a Little while

Longer & when your sirrup is Cold you may pick

outt any Loose stones which are in & Lett itt be

Cold before you putt itt vpon the fruite be sure

the fruite & itt be Throughly Cold before you

Tye vp your Glassess in Like maner Preserve

Goosberries

To Pickle Ashen Keys Elder Buds

Broome Buds or Green Pease

Take your Buds being younge & Tender &

Lay them 9 Days in veriuce & salt then put

Them in A new Earthen Vessell with white

wine & venigar & A Little salt Cover them

Close & you may Keep them all The yeare

To Pickle Kidney Beans

Take your Kidney Beans when They be young and

Tender befor they beginn to string putt them

into A pott with Beere venigar & salt enough

to Cover them Keep your Pott Close Tyed vp &

when you have occasion to vse them Boyle

them vp Tender in some Water

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to pickel walnutd green

take them before the shel be hard hau them

ouer the fier in a citel of water and make

them iust byel ope them teke them of put

them in Cold water then tek them out put them

in to strong brien to berancy put them in to

ffres brien euere day for 9 or 10 dayes

then wipe of all the blake skiny with

a Cod Clute and meke a pickel with withe

wiend veneger one qarte of wite wind

a qarter of an nonce of Clouef an mase some

hole peper an once of Rece gengr sliced and

7 or 8 tops of garlek then byel your pickel

and pouer it hote a pane them an Couer them

tel the be Cold then put them in your pickel

pote you may byel your pickel in 3 wek

or a munth you may put a bag of mus

tard sed if you wil

To Preserve Currants Red or White

Take your Currants & stone them & then weigh

them & take the weight in sugar then make a

sirrup for Them & Boyle itt as fast as you Cann

Butt you must nott shake it to every li of

sugar putt in one pinte of water butt you must

as you Doe to the sugar att Twice then Lett them

Boyle till they be Cleare & the sirrup Thick

Then you may Take them vp

To Pickle Cucumbers

First make your Pickle of Beere venigar &

salt nott to strong of The salt as Brine putt

into itt some Dill seeds & whole pepper sett

itt on the fire & when Boyles vp take your

Cucumbers being young & Tender & green and

first putt them in & then take them vp &

Lay them single vpon A Table Lett your pickle

Boyle A Little then Take itt off & Lett itt be

quite Cold then putt itt into A Close pott with

your Cucumbers in itt you may Cover them over

on the Top with wallnutt Leaves if you please

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To Boyle A Pike or A Iack

Take A Live Pike or Iack & slite him & wipe

itt & take all the blood away then salt itt

well & Lay itt in A Dish & poure a pretty

Deale of venigar vpon itt so Lett it Lay aboutt

one houre in the mean time sett on as much

water as will Cover itt & putt in A Bundle of

sweett herbs a Little musk & some sliced

Ginger & mace & when the Liquor Tastes well

& is boyling putt itt in & the Liquor itt Doth

Lay in Lett itt boyle as fast as you Cann att A

Continuall height to make itt Crisp & aboutt

one houre after putt in aboutt one pinte of

white wine have ready good store of Butter

According to the Bigness of your fish beaten

Thick & putt to itt some venigar or veriuce

& 3 or 4 spoonfulls of Liquor & some nutmegg

when your fish is Boyled take itt from the

Broath & poure the sawce vpon itt with A

Good Deale of nutmegg sliced & Ginger if

you will have your sawce green putt itt into your

Butter A good Deale of the iuce of sorrill

and sugar A Little & so serve itt vp vnto

The Table

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To Pickle Purslane or Littice stalks

First pick your Leaves off then boyle your

stalks preetty Tender in water & salt poure

thatt from them & when they are Cold

putt them into A pott with some venigar

& salt Cover them Close & you may Keep them

all yeare Round

To Boyle A Capon & Mary bones

Take a Capon & mary bones & what you will

as Livers Gizards & pinions & boyle all well

together in a pot against they are boyled

have Ready your sawce which must be one

pound of sweett Butter with some sugar to

your Likeing & the youlks of Tenn eggs

Boyled hard mince them very small with

with some parsley & Lemon peale a Little mustard

when itt is Ready putt itt vpon them &

serve itt vp to the Table

To Make Cracknells

Take flower putt therein a Little water & salt

Rubb itt together then seeth as much Butter as

will make itt fitt paste to Cleare the Butter

itt must be scummed & a pretty quantity of

mace & a Little Ginger & pepper beate fine

being putt in the flower & 10 Eggs you must putt into

one Gallon of flower then Knead itt well together &

make itt vp when they are made vp you must

putt them into A Kittle of water seething till

they will nott hang to your fingers then take

Them vp & Dip them in A Buckett of Cold

water & they are very well Colloured

To Preserve Rasberries

To oneli of Rasberries take oneli of fine Loafe

sugar well beaten: first Cover the Bottome of

your skillett with sugar & Lay them in one by one

then Cover them with sugar & so till they are

all Layd then take one pinte of green & good

Rasberries & slite them & take one pinte of

of water & boyle them to mash then straine

the iuce of itt Through A Ielly Bagg vpon

The Rasberries & sugar till they are all well

wetted then sett the skillett on the fire shak

itt often round till the sugar be melted then

boyle them well & take them off the fire

& scumm them with paper then strow

on them one handfull of sugar Cover them

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And sett them on the fire againe and

shakeing them often round & boyle them

well till they Come to A Ielley then take

off the scumm with A paper & so you

may putt them into your Glasess

To Make A Great Cake

My Lady North s way

Take one Peck of flower by measure

& 2li of Butter & 2 quartes of Creame 1/2li

of Loafe sugar 1 of Nutmegg 1/2 of mace

& 1/2 of Cinamon beate all thess well

together & mingle with your flower &

6li of Currants & mingle with your

flower & one pinte of yeast & putt in your

Butter & Creame Cold with the yeast Lett

nott your Cake Rise att all butt putt itt in

The Oven so soone as you Can

To Make Marmalett of Apricocks

Take your Apricocks when they are very ripe &

pare them & Cutt them in peiceis & then weigh

4li & to oneli of them take 3/4li of sugar wett itt

with water & Boyle itt to sugar againe then putt

in your Apricocks & Lett them boyle to marmalett

vncovered then putt itt into Glasess & Lett it stand

in A warme place one weeke to make them

Candy on the Top of the Glasess

To Preserve Red Quincess

Take fine Apple Quincess & parboyle them &

weigh them & to oneli of Quincess take oneli

of sugar & one pinte of water & make A sirrup

& scumm itt very Cleane then putt in your

Quincess & Lett them Boyle Covering them very

Close till they Look Red & when they are

Red enough vncover Them & Lett them boyle

till they are Ready & very tender & the sirrup

Thick enough to Jelley Then take them

vp & puttevery one in a Glase by itt self and

your sirrup on them & Lett them stand neare

The fire for one weeke & Cover them vp very Close

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To Make A Rabitt Pye

Take 2 Rabitts & Cleane wash them & Cutt them

in peicess about a fingers Long & strew salt vpon them

Then take sweett mariorum parsley Penney

Royall of each 1/2 Doz spriggs mince them very small

& putt them to your meate & fill your Pye putting in

Butter & soe Bake itt & when itt is baked have ready

halfe a pinte of white wine & 5 eggs well beaten &

one spoonfull of sugar stir this well together & putt

itt to your Pye then sett itt in the oven for 1/4 of an

houre & then itt is enough

To Preserve any Green Fruites

The fruite you Preserve must be gathered on the

shady side of the Tree & the greenestt you Can find then

take 2 skilletts of water & sett them on the fire

& when they are scalding hott putt your fruite into

one of them & when thatt water grows bitter

Take them out & putt them into the other &

soe into the Third till they will peale & then

peale them as fast as you Can & putt them bake

into one of the skilletts & Lett them simmer till

They Look Red then putt them to the sirrup &

Lett them stand all night in A Dish if the surrup

be Thinn Boyle them againe the next Day

& when Cold putt them in Glasess or A Pott

folio 36 verso || folio 37 recto

To Preserve White Pears

Take your Peares & parboyle them very Tender

then weigh them & to 1li of sugar take 1li of pares

& to 1li 1/2 of sugar take one pinte of water & make

A sirrup then peale them & putt them into the

sirrup & when itt is Lukewarme wett them with

the sirrup soe fast as the Peares be hidden with

the boyleing till they be very tender & when the

sirrup hath stood 3 Days if itt be Thinn boyle

itt againe & poure itt on your Peares

To Picke Quincess

Take A Kittle of water & sett itt on the fire vntill

itt Boyle then putt in your quincess Lett them be butt Iust

scalded then take them out & Lay them on A Table

single to Coole & then putt into the Kittle some

peiceiss of small Quincess that are not fitt for vse

& Lett itt Boyle till itt be Thick as A Ielley att the

Top then take itt off & straine itt into an

Earthen pott & when it is Cold putt your Quincess

into itt & Cover them Close & soe you may Keep

Them all the yeare Round

folio 37 verso || folio 38 recto

To Roaste A Pigg with A Pudding

In His Belly

Take A Pigg & Roaste itt with the hair on and

when it is 1/2 roasted pull off the hair skin & all

Before you putt itt to the fire againe wash itt all

over with the youlks of eggs a Little salt & so Lett

itt Roaste & baste itt when you Take itt vp Bread itt

A Little as you Doe other meate

The Pudding

Take The hearte the Liver & Lights & boyle them

very well & quick till they be tender one sweet

Bread of Veale shread all very small with as much

suett as other Things & a Little grated Bread mingle

thess with 3 youlks of eggs & 2 whites almost one

whole nutmegg a Little sugar & salt a Little

sweet Mariorum parsley & Tyme & putt into

The Piggs Belly when you spitt itt & sew itt vp

The sawce for itt is white wine & Butter a Little

sliced nutmegg & Lemon Butt if you have not

A Lemon A Little Venigar will Doe

folio 38 verso || folio 39 recto

To Preserve any Kinde of

Black Plumbs

Take your Plumbs & wipe them verye clean

Then weigh & to every li of Plumbs take

1li of sugar slite your plumbs & putt some

sugar in A skillett & Lay your plumbs in one by one

in the skillett with the slite side Downward

& putt in 5 or 6 spoonfulls of water & Cover them

with some sugar Butt Keep some of the sugar

till the other be melted then sett your skillett

on the fire & Lett itt melt very softly & when

it is melted take them vp & turne the slitt

side vpermost putt in the rest of the sugar

sett them on the fire & Bole them till the sirrup

be Thick thatt itt will hang vpon A spoone

To Make Cleare Cakes of Damso=ns

Or any other Fruite

First stone them & putt Them in A stone pot

& sett it in A Chafer of water to boyle & as your

sirrup Risess on the Top take itt off into A

Cleane pann then weigh your sugar & to 1li

of sugar one pinte of sirrup then putt in as

much water as will wett your sugar & boyle

itt to A sirrup againe then putt your sirrup

to itt & Lett itt warme on A Chaffindish of Coales

Butt not Boyle till itt be Thick enough to hang on

A spoone you must not Leave stirring itt nor you

must not Lett it Boyle for then they will nott

Candy on the Top you may putt it into Little glasess

& sett it in A warme place & when they are Canded

on the one side you may turne them often vntill they

be Dry enough

To Make Marmalett of Cherries

Take 20 or 12li of Cherries stone the Best of them into

A Preserving pann Keep all the iuce with them &

Boyle them on a good Charcoale fire as fast as you

can shaking & scumming of them & when itt

grows Thick stirr itt Continually thatt it burnes

nott when all the iuce is Boyled Dry that itt Comes

Cleane from the Bottome of the pann Take itt vp

& weigh itt in Glasess & to every li of Cherries take

1li 1/2 of fine Loafe sugar & putt in as much water

as will Iust wett itt then Boyle itt to a sirrup then

putt in your Cherries to itt & Lett itt mingle very

well on A gentle fire when it is well mingled

Lett itt Boyle very fast Keeping it stirring till it Comes

Cleane from the Bottome of the pann then take itt

from the fire & Lett itt Coole A Little then putt

itt in the Glasess & Lett itt stand 2 Days in A warme

place or Roome

folio 39 verso || folio 40 recto

To Make Quince Marmalett

Take your Quincess & Cover them & then pare them

& after weigh them & to every ^ one li of sugar a full pinte

of water then Cutt your Quincess in to peiceis & putt

them altogether in to A pott of Bell mettle or of Brasse

& Lett them stew vpon a soft fire Keepeing them Close

Covered & when they 1/2 are enough putt in some of the

Coares & Kirnills tyee in A Lawn Bagg to make itt A

Ielley & when you perceive it to Thicke enough take

the Covering & Keep itt stirring till itt Comes to

A Marmalte & Putt it in Glasess

To Dry any Green Fruite

Take your fruite green & weigh them & to 1li of

fruite take 3/4li of sugar & one pinte of water

make A sirrup of itt & scumm it very well then

putt in your fruite & Lett itt heat in a Little butt

nott boyle for the space of an houre & soe you

must heat them Twice in one Day till all the

sirrup be quite Consumed Then take them

outt & Dry them on your glasess in A stow

To Make A French Hash

Take your mutton that is Roasted & Cutt itt

into Peices then take Beefe or mutton broath

& stew itt over the fire in A frying pann and

Putt in A Little samphire & a few Capers with

A slice or 2 of an onion & a Little salt & when

it is enough take out some of the broath & put in

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A slice of Butter then Thicken itt with the

youlks of 2or 3 eggs putt in a blade of mace

& soe putt in your sawce vpon your meate and

Carbonadoe your Blade bone if it be of a

shoulder of mutton & Lay itt in Thmidst

To Preserve Orangess

Take either Burmudese or the fairest Civill

Orangess & pare them very thinn then rubb

them with salt & Lay them in water all

night the next Day slite them then have 2

skilletts of water over the fire & when you

have Cutt a Little Rownd hole in the Bottome

of every orange putt them into one of the

skilletts & Lett them Boyle till the water Doe

Look yellow & till they are Tender then tak

them vp & Lay them on a Cleane thing

with the holes Downward & when they are

Cold gett out as many of the seeds as you Can

Then take to every li of orangess 1li 1/2 of

Loafe sugar & to every li of sugar 1 pinte of water

& Clarrifei the sugar with the whites of eggs and

when it is scummed Cleane putt them in & bolye

them till they Look Cleare then squeaze in

the iuce of A Lemmon or 2 strow in some hard

sugar after they have boyled A Little take them vp

To Make An Eccellentt Dish

Called A Dutch Pye

Take A spesiall brest of Veale bones & well

Beaten & Lett it be seasoned 6 houres with these

Following things Viz: 1/2 of nutmeggs 1/2 of

Cloves & mace the greatest parte mace & 2 of pepper

one of them beaten & 2 Large Rasess of Ginger and

2 handfulls of Mariorum & Tyme & one handfull

of salt the Like of sorrill & 1/2 A Lemon the rinde

shread small & the iuce squeazed in: all thesse

must be well Beaten & mixed in together & 4

Anchoivess 1/4 of a pinte of white wine 9 spoonfulls

of venigar 3 youlks of eggs: The Venegar the wine

The eggs Beaten togther & putt into your meate Iust

before itt goes into then paste The other seasoning

is to be putt in 6 houres before & putt into the

Bakeing 3li of Butter & Cover itt over with Butter

itt must be 4 houres A Bakeing att the Leastt

The most Naturall way is to Eatt itt Cold

Hip Coate Cheese

Take one Gallon of new milke & 1/2 a pinte of Creame

& 1/2 pinte of Cold water so runn them together &

putt in a spoonfull & 1/2 of quick Runitt lett itt be throughly

Come then Draine the whey from itt so press itt for

6 or 7 houres with a weight of 2li then take itt ouffe

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To Make Marmalett of Oranges

Take good Civill Oranges with the Thickest peele

you Can gett pare them very thinn rubb them with

salt then Cutt them to take outt all the meate butt

none of the skinn thatt groweth about itt Lay your

peiceiss in water all night the next morning

boyle them in 2 or 3 waters & when they are Tender

take them vp & break them in A stone mortar

then take the weight of your meate in sugar wett

itt well & boyle itt to sugar againe first putt in

the peale & when itt boyles putt in the pubbs

the seeds being takeing out so Lett them boyle

to A marmalett & Take itt vp & Keep itt as

other sweet Meats

To Make Fine Ginger Bread

Take 1li of march pane or as much as

one 1li of Almonds will make & beate itt

1/2 of nutmeggs & 1/2li of Ginger searched

& when itt is mingled mould itt Like

paste & Role itt into what fashion you

will & soe printe itt some you may make

in the fashion of Medles & Lett them Lay

A Dryeing

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To Sowce A Pigg

Take your Pigg being fatt & well grown Kill itt

that it may bleed very well then seale itt &

cutt it Down the midle & take out the head bone

& sides & wash them from the blood & Dry them

in A Cloath then have some beaten Cloves & mace

& a Little nutmegg & some winter savory and

sweett mariorum & Tyme shread them together

& mince them with your spicess season your pigg

with it then Role it vp in to Collars & binde it vp

with Course Tape as you Doe other Brawne for

the Liquor to boyle it in you must take to the

water a quarte of sharpe white wine venigar

& a bundle of sweet herbs some Cloves & mace

& whole pepper make itt savory sett itt on the

fire & when itt Boyles vp putt in your 2 Collars &

herbs & Lett itt boyle till they are very Tender

then take them off & putt keep them in the

Liquor for your vse when you serve it vp sett

The head in the midle of your Dishe & Cutt

some of the Collars in slices & Lay Rownd

The Dish

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To Pickle Wallnutts

Take your Wallnuts picke them from the

stalks & putt them in Cold water & sett them

on a great fire till the outside skinn

begine to peale off then wipe itt off with

A Cloath & putt them into a Tubb putt

salt & water to them Changeing them 10 or 12

Days together till the Bitterness or Discoulor

be quite gone from them

The Pickle

Take 1/2 white wine & 1/2 the best venigar

according to yourTaste quantaty you Doe

sett itt on the fire & boyle itt 1/2 an houre and A

Little before you take itt off putt in some

white pepper Ginger Cloves & mace of each

a Like quantity & A few Bay Leaves then have

your nuts Dry & putt them into the Pickle whilst

it is Boyleing & Immidiatly take them off again

sett them by & Cover them Close & when it is Cold

putt them A new Earthen pott well glazed

Tyeing them Close with A peice of Leather

To Stew A Capon or Pullett the french=way

Roaste your Capon or pullett not throughly then

Cutt them in peicess & stew them with the gravy

thatt Come from them or the Gravey of some mutton

or Beefe 2 or 3 spoonfulls of water & a Little wine

then putt in a onion & shread one Anchoivess &

putt in 2 or 3 spriggs of Mariorum Tyme and

one blade of mace a Little whole pepper and

the iuce of A Lemon sweett butter then

Take 1/2 Doz of Larkes & stew them with your Capon

or pulletts & putt oysters in your Larkes

To Make Orange Cakes

Take Orange peales & boyle them in 3 waters till

they be Tender then press the water Cleane from them

when they are well strained & beaten in a Mortar

take 1/4li of Pippins parboyled & strained migle them then

take allso 1li of sugar beaten fine Dissolve it in

faire water & boyle itt to the height Mums Christie

then putt it to the other stuff of orangess & pippins

with musk to your Liking Lett them boyle to the height

of Marmalett Keeping itt Continually stirring and you

may season itt to your own Likeing

folio 44 verso || folio 45 recto

To pickel warnotes

Rope youer warnotes won by one

Cloes in a uien Lete sengel Le them

in on by one then put Ra venger

Let it stand tue weekes then teek

them out put them in fres wien Lefe

then byel your peckel put et

hot apone them tihi them douen

To Preserve Green Apricocks

Take your Apricocks when they are almost at

theire full groweth but before they beginn to be

Colloured weigh them & take there full weight

in sugar & 1/2 a pinte of water & make a sirrup

butt Keep outt some of the sugar to strew vpon them

when you putt them in you must green them in

water Keeping them Close Covered vpon a soft fire

till they be Tender & very green butt note you

slite them before you putt in the sugar then putt

them in & when they are boyled a Little while

in the sirrup you may gett outt the stones then

strew some of the stones To Cleare them Boyle

them moderately vntill they Look Cleare & the

sirrup Thick then putt them vp & Keep them

as you Doe other sweett Meates

To Collor Beefe

Take one stone & 1/2 of good Beefe Lett it be skined and

Boned & beaten very well & Lett it be seasoned with

Theses following Things Viz: 2 of nutmeggs

& mace 2 handfulls of Mariorum & Tyme Lett

your spice be well beaten & your herbs well shread

& mix them with 4 handfulls of salt Lett your meat

Lay 2 houres in one quarte of Clarritt & twice be

Turned before you Doe season itt & Lett itt

Lay 6 houres in season then Rowle itt vp & Lett

itt Boyle 3 houres & Lett your Liquuor boyle before

itt goes in & when itt is enough take itt off the fire

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And Lett itt Coole & Lett itt Lay in the Liquor

vntill it be spentt

To Make Rasberry Sugar

Take Rasberries & putt them into A skillett

& stirr them vpon the fire till the iuce Come

outt then Take the iuce & putt in as much

fine sugar as will Cover them then sett itt

on the fire againe Keeping itt still stirring

Till itt be Dry & when it is Dry beate itt

& sift itt soe you may Drink itt in wine

To Preserve Apricocks & Dry them

Gather your Apricocks before they be to ripe

one Day after stone them & to 3/4 of li of sugar

take 1li of Apricocks Lett them Lay in the sugar

2 houres that the sugar will melt withoutt

water then putt them vpon a gentle fire

that they boyle nott in 1/2 an houre Lett them

boyle very softly 1/2 an houre more turning

them often that they breake nott when you

Thinke they are enough putt them in A Deep

Glass & the sirrup in a silver Dish Lett the

sirrup seeth a Little then poure it vpon

your Apricocks & soe Lett itt stand vncoverd

vntill the next Day then Cover them and

when they have Laid one weeke in the sirrup

take them out & Lay them in A faire glass

plate & putt them where they may have

some aire of the fire & every Turne them

vpon Cleane Glasess till they be very Dry

To Preserve Currants Single in Ielley

Take your Currants before they be to ripe

pick outt the fairest & stone putt the smallest

into a Earthen pot sett them in A skillett of

water on the fire vntill the sirrup risess then

Take them off the fire & hang them vp in A

that Cleare sirrup may Runn from itt then

stone the Largest Currants & slip them off the

Bunch vpon A Glasse plate & Take theire weight

in sugar then sett them by & take your Cleare iuce

& weigh to one pinte 1li sugar putt itt in

A skillett & sett itt over A soft fire till your sugar

be melted Then Lett itt Boyle vp & scumm itt

Cleane then Lett itt Coole a Little & putt in some

whole Currants & Cast in The sugar thatt belongs

to them in the Boyleing you may putt in 2 or 3

spoonfulls of water to make the scum rise when

you have so Done take itt off Keeping itt fast boyling

shake them often till they Look Cleare and

The sirrup Ielley

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To Make Almond Cream

Take 1/4li of Iordan Almonds Laid in Cold water

vntill they will Blanch then beate them in A

stone Mortar with A Little Rose water straine

Then with one quarte of Thick Creame season

This with fine white sugar according to your

Taste then putt itt into A Cleane skilleett and

sett it on the fire still stirring till itt Boyles

Then putt it into A Bowle & soe you may Eate itt

To Make A Lemon Sallett

Take 4 of The fairestt Lemoms you can gett Cutt

them A Crose & Cutt out all the meat in Thinn

slisess Then take the peale & pare it as Thinn as ever

You Can & putt them in faire water as as you Doe them

& have ready A skillett of water boyleing and

Tye them vp in Rownd Bundles & putt them in

& make them Boyle when They are Tender take

Them vp & Lay them in A Cloath & Cover them

then take one pinte of wine Venigar & 1/2li

of sugar & sett itt on the fire & Lett itt allmostt

Boyle scum itt & Lett itt stand till it be almost

Cold putt your Lemmons into a pott & poure your

sirrup vpon them Cover them & Lett them stand

2 Days before you vse Them

folio 47 verso || folio 48 recto

to Make London Wigg

Take 2 pond of the fienes flouer rub in it

hahf a pond of buter 1/2 a pond of fien suger

1/2 anes Caraway seed 1/2 pint of all este an toegether

bet the eyes in the est together an letel of the

flouer an to or 3 spoinfuels of melk wel together

an srtrun it in the medel of the flouer and Let

it stand 12 ouers or Longer mekt in a prety

tender pest with Luke warem melke

then Lett them stan 1 ouer

then was them ouer with a yolk of an eg

an melk

To Make A Pudding My Lady Lovelace

Take A good quantity of the Pithe of an Ox and

Lett itt Lay all night in water to suck out the blood

The next morning stripe it out of the skinn

& so beate it with the back of A spoone till it is

as fine as papp you must beate A Little Rose water

with it: Then take 3 Pintes of good thick Creame

& Boyle itt with a nutmegg grated in itt with 3 or 4

Leaves of Large mace & a stick of Cinamon then

take 1/2li of the best Iordan Almonds blanch them

in Cold water all night then Beate them in A

mortar with some Creame & as they grow Dry

putt in some more Creame & when they are very

well beaten straine the Creame from the almonds

into The Pithe then Beate them still till the

Creame be Done & straine itt still to the Pithe

Then Take the youlks of 10 Eggs with the white of

2 & beate them very well & putt them into the

former Ingredients then take one spoonfull

of grated Bread mingle all these together with

1/2li of fresh Butter ^ fine sugar & with the marrow of bones

& some salt & soe fill your Puddings they will

be much Better if you Putt a Little musk and some

Ambergrease in Them be sure to straine all

your Creame & eggs Through The Almonds

folio 48 verso || folio 49 recto

To Make Lemon Creame

Take 4 greate Lemons Chip them very thinn

& shread those Chips very small & putt them

into A silver porringer then squeaze the iuce

of thoses Lemons into them & Lett them stand

2 or 3 houres then Take the whites of 4 eggs

with the youlk of one of them beate them

very well altogether then Putt the eggs &

Lemons together & stirr them very well

then putt to itt one pinte of faire water

so straine through A Cotton bagg then putt

in 2 or 3 spoonfulls of orange flower water

then sweetten itt with Double refined sugar

Then sett itt over a Chaffin Dish of Coales

Keeping itt Continually stirring itt must be

seethed butt nott Boyled

To Dry Tongues

Take your Tongues & putt them into water for

one night then wipe them very Dry then Cover

Them all over in salt in A Tubb for 3 weekes

Then hang them vp & Dry them with

sawdust the salt must be salt peter

one Pecke will Doe 2 Doz of Tongves

To Dry Cherries

Take 1li of Double Refined sugar & beate itt

an Alabaster mortar then squeaze itt into the

Mortar againe save of it in a paper 4 ouncess

Then putt to itt the white of one egg and the

Iuce of A Lemon then take a Little of

Ambergrease in A sawcer with a spoonfull

of Rose water brake itt with a spoone &

putt itt to the sugar in a mortar & beate &

stirr itt with the pestle when you have made

it as Thick as Butter then take oneli of the

Biggestt & freeshestt Cherriess & Lett them be

together then Dip them in the Batter and

hang them on A stick & in one Day they

will be Dry Enough

To Make Nouris^hing Papps

Take fine oatmeale & steep it in fair water

one night & straine it & boyle it till itt be

a Thick as a pudding & putt a good quantity

of strong ale into itt & Lett itt boyle till it be

as Thick as papp Then putt fresh Butter and

sugar & what spicess you will & soe eat itt

in the morning for your Breakfast itt is

very Nourishing & will make you very

fatt Quickly

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to meke pest for pasties

allow to a pound of flower 1/2 a pound of butter and

on egg Diuide the butter in 3 parts brake in on

and rowl in the rest at 2 or 3 times

for pickel kideny Beans

Let them be dwarf beans for this boyle vp new

witwin uiengar you think wil couer them and

som salt and pour it one them boyling hot and

Couer them don cloes on the nex day gren

them as you don Cokembers

to meke Good Reet Grauey

take 3 pound of lean beef steakes and hak

hak them with the back of a nies and put

them in to a stew pan or frying pan

with a qartan of a pond butter som

salt put aniean stuck with Cloues

Clos mes a spreg of tiem and Lete it steu

ouer a slo fier for holes an ouer then

put in 1 pint of water 3 uneoy

a smal pd of Lemon pel

To Preserve Wallnutts

Take 2li of green wallnutts at the Latter end of

May or the beginning of Iune pare them & Lay

them in steep all night in faire water then

stik att each end of every wallnutt a Clove

& Lay them in a skillett & putt to them 1li

& 1/2 of sugar 3 Pints of Damask Rose water

& sett them over the fire & Lett them stew

and as the scumm risess take it off with

the Back of A spoone & when they are

soe Tender that you may thrust a straw

through them & the sirrup begins to be

Thick take them vp & putt them into a

Gally pott & Cover them Close & keep them

To Make an Excellentt Dish

Take one lli of eggs & boyle them hard and

stamp them in a mortar putt to it 1/2li

of Beefe suett shreed very small 1/2li of

Currantts picked & washed season all

this with a Little salt nutmegg & mace

finely beaten & putt in some fine sugar

& grated bread 2 or 3 spoonfulls of orange

water & as much musk & Ambergrease

Dissolved in water take allso 2 youlks of

eggs

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An one white well beaten then take

all thesse & mingle in sweett Creame &

haveing made itt very fine putt paste

& Lay in your Dish putt in your stuff &

Close itt hansomely vp bake itt very

Carefully & Lett nott your oven be over

hott & when it is Baked Lay itt in A

Cleane Dish Lay some preserved

Lemons or Orangess vpon itt or grate

some hard sugar vpon itt & soe you may

serve itt vp to the Table

To Make Mustard

Dry your Mustard seed then pound itt very

well in A Mortar & sift it through a very fine

seive then mingle it with very fine white

wine venigar & Putt a Little pepper beate

very small A Little salt A Little sugar and

A Little horse Radish grated Cover itt Close

& sett it in A warme Place by the fire all

night & itt will be very good mustard

Butt in the Drying take heed you Doe nott

burne itt: if you Doe itt will be very Bitter

To Make Barley Creame

Take oneli of french Barley & wash itt very

Cleane vntill itt Doe nott Collour the water then

Boyle itt very Tender till all the water be quite

Consumed then Putt in one quarte of milke

& a Blade of mace this must nott boyle over

and after your milke is Boyled putt in your

Creame one quarte or 3 pintes will serve thatt

Quantity after the Milke & Creame goes in

itt must not Boyle to A Creame a Top butt

keep itt with a Continuall stirring & when you

Think itt is Boyled sweeten it according to

your Taste & stirr itt till it be quite Cold or

Else itt will nott be worth one pinn

To Hash Veale

Take the Leane of Veale & slice it into very

Thinn peicess & with the end of your Knife

hack them all over then Take one handfull

of shreed parsley with 4 eggs the whites

only of 2 & putt those with the meate into A

frying pann with a Little salt & nutmegg

& beate all well together then putt in A good

peice of fresh Butter into the pann & Keep

itt stirring till you think itt is enough and

putt in A Little venigar & Dish itt with Lemon

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For Hashing of Chickens

Take 4 Chickens and strip the feathers with the

skinn take all the Blood you Can then Cutt them

in peiceies & Crack the bones & sett them over the

fire with as much water as will Cover them

with a Little shreed parsley & Lett them boyle

1/4 of an houre & then putt in A peice of Butter

Lett them boyle till the water is pretty well wasted

and then beate the youlks of 2 eggs & a Little venigr

& nutmegg shreed & putt them together in A

skillett & soe Dish them & so may Chickens

be hashed with one quarter of the same Ingredients

To Make A Carpe Pye

Take your Carpes & scale them very well and

wash them Cleane & Dry them then season

them with Pepper & venigar & a fwe Currants

Prunes & Dates a Little sugar some Barberries

make your paste shorte with Butter & eggs and

when it is Baked Putt sugar & veriuce in itt

with sweett Butter & strew on sugar & serue it vp

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To Make A Lobster Pye

Take 4 Lobsters boyle them & take them out of the

sheells & Cutt the flesh out in slicess an Inch

square & take all the restt Cleane outt of the sheells

then take boyled oysters Beard them & putt them

to your Lobsters season all with mace nutmegg &

saltt to your Taste make your Crustt good and

Proportionable to your meate then putt your Lobster

with the rest into your pye & putt Butter on the

Top & Close itt vp when you Putt itt in the

oven putt a Little oyster Liquor into itt Lett itt be

Baked allmost one houre & when you take itt outt

Cutt the Lidd & Take outt the fatt & putt in the

Thick Butter 2 Anchoives Disolved & 2 or 3

eggs & a Little sack & a Lemon Pared & Cutt

Grosely Lett this be pretty sharpe & then

you may serve itt vp to The Table

To Candy Angelica

Take your stalks before they are to old boyle

them in water till they will peale & are very

Tender butt putt them nott to your water till

itt boyles as you peale them Lay them in A

Cleane Lining Cloath & Lett them Lay Rowled

vp a Little whil to 1li of Angelica take 1li 1/4

of the best Loafe sugar you Can gett

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A Possett without Milke or Creame

Take one pinte 1/2 of sacke white wine 1/2 pinte of Ale

3/4li of sugar boyle them & scumm them &

then take them off the fire & Lett itt Coole

& sett it on againe & take 30 eggs well beaten

straine them into a skillett stirring itt till

itt be Thick then poure it in A Bason &

serve itt vp

A White wine Possett

Take one quarte of white wine & oneli

of sugar boyle them & scum itt & one quarte

of Thick Creame & boyle in another skillett

& when they are both Boyleing putt them

together into A Bason stop itt Close with

A Dish wrape a Blankett about itt and

Lett itt stand by the fire 3 houres by that

time your possett is made enough

To Make Meade

Take as much water as you Think will

serve your Vessell & make itt boyle one houre

then take itt off & sett itt by till the nextt

Day then putt in as much honey as will make

itt pleasantt to your Taste & being well

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mixed putt in aboutt 12 Eggs beaten

to 6 Gallon of Liquor sett itt over the fire

& when itt boyles scum itt Cleane and

Lett itt be boyled aboutt one houre

then sett it by in A Tubb till itt be

through Coles soe Tunn itt in a fitt

vessell stop itt Close & Lett itt stand

6 weeks then Draw itt into Bottles putt

to each a peice of Lemon peale sliced

Lett itt be well Corked & sett itt in

A Coole place

To Make A Creame Cheese

Take 3 Gallon of stroakings of Milke & one

quarte of Creame & putt them together

warme as you Can without heating of itt

Then putt a Little Runitt & when it is Come

gather itt Down bu Break the Curd then

Cutt itt & putt it in the fatt & press itt and

Turne itt often & salt itt & when it is

Enough Lay itt into nettles or Rushess for

to be Dry if you please you may strain

A few Marigolds in itt to Collour itt

To Roaste A Shoulder of Mutton

Take A shoulder of mutton & slite itt & Cutt

holes in the Thickestt parte of itt stuff them

with oysters then Lay itt to the fire againe

& when itt begins to be hott sett a Cleane

Dish vnder itt with Clarritt & a few Capers

& a whole onion & baste itt frequently and

Throw on a Little saltt on itt & Takeing the

Dish with your Clarritt & Capers & mutton &

slice some nutmegg thinn & strew in itt

A Little orange peele Cutt small & Lay on

itt a few slicess of Lemon & serve itt vp

To Imitate Westphalia Hamme

Take The fattestt Leggs of Porke Cutt them outt

westphalia fashion & Rubb them over with

Blood then rubb them them with salt peter and

Bay salt each a Like quantity Lay them vpon

A Bricked flowrs one vpon another for

4 or 5 Days then rubb them over with Blood

againe & salt as before & Lay one week Longer

then sew them in a A peice of canvas single

& hang them in a Chimney & take Care no

weett Comes to them & when you have a minde

Boyle itt for 10 houres till a straw will run quite

Through itt & Keep itt till it is Cold

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To Make A Good Baked Pudding

Take one quarte of Creame boyle itt with a

Blade of mace & when it is boyled put in

a white Loafe Cutt in peicess & soe Lett itt

boyle a Little then putt in 3/4 of li of suett Cutt

fine & then take itt off the fire & putt it in

A Bason to Coole & putt in 1/4 of li of Almonds

Blanched & beaten fine with some of the

Creame or a Little Rose water to Keep them

from oyleing & sweeten itt & 4 youlks of eggs

beaten & a Little salt & so Butter your Dish and

Bake itt very well Butt not to much

To Dry Cherries

Take 4li of Cherreiss & pull the stones & the

stalkes outt of them & putt them into A sirrup

made with 1li of Loafe sugar & Lett them

stand in A gentle stewing way till the

Cherries be all Cracked the take them off the

fire & Lett them stand in a Close seive till the

sirrup be all out: & then Lay them one by one

vpon A Large hair seive for the purpose &

sett them in the oven as hott as when white

Bread is Drawn the next Day take them

off & flatt them with your fingers & Lay them

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And Lay them on a seive till they be

Cold turne them vpon fresh seives every

Day till you finde them Dry enough

This is the Cheapest & the best way

thatt Ever I Could finde to Doe them

& will Keep all the yeare

To Make A Dish of ferret Lamb

Take A Legg of Lamb & Cutt of all the flesh

from the skinn & take oneli of Beefe

suett & shread itt with your meat very

small & then stamp itt in a mortar

with some sweet herbs & season itt

with pepper nutmeggs Cloves & mace

& salt then worke itt with your hands &

putt to itt one egg & after you have so Don

putt itt into the skinn againe & sew it vp

with A needle & Threed & putt it into

an Earthen pann & bake itt & make A

Frigosie of the Loyn & putt to itt

To Make An Almond Pudding

Take one quarter of milke & 2 penney white

Loaves grate them small & put it in & sett

your milke over the fire & when it is boyled

putt in oneli of Beefe suett shreed small

Take 4 eggs & take outt 1/2 the whites & beat

them very well & mix them altogether with

a Little sugar & nutmegg & putt itt in A

Dish & Bake itt very well

To Make A Pippin Pudding

Take one Doz of pippins & Quodle them

soft then take the papp & beate it in a mortar

Take one Doz of eggs & putt in butter 1/2 the whites

mix your Appells & your eggs together with a Little

nutmegg melt 1/4li of Butter mix it well

together Putt itt in A Dish & Bake itt well

To Make Paste Royall

Take 1/2 peck of fine flower & 6 eggs 4li of Butter

brooke in small peiceiss putt in one Gill of Rose

water & 1 pinte of sack & a Little sugar & what

you need of spring water worke altogether

butt take heed you make itt nott to stiff

This is for a made Dish

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To Make Comfitt Creame

Take 2 quartes of new milke & one pinte of

Creame you must Blanch 1/4 of li of Almonds

Beate them very well with orange flower

water or Rose water & 1/2 Pinte of Creame

mixt together & sweeten itt with a sponfull

of sugar & when itt Comes whey it a Little

as you Doe Creame Cheese then hang it vp

in a Cloath for 2 or 3 houres then take itt &

brake it with the Back of A spoone beat it

Through a stone Cullendar into the Dish

you mean to serve it in Lett it be as

high as you Can then take the Creame

sweeten itt with orange flower water & sugar

To Make Hartshorne Ielley

Take 2 quartes of spring water & 1/2 li of

Hartshorne Infuse in A Pipkin 12 houres

then Take itt & boyle it 1/2 a way with one or 2

Blades of mace straine itt & then take the

Iuce of 2 orangess & 2 Lemons sweeten

itt to your Taste & sett itt in A Coole place

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To Make Little Plumb Cakes

Take 1li of flower 1li of sugar very finley

searched then mingle itt with your flower

& take one 1li of sweett Butter & putt itt into

a Deep Dish & 2 or 3 spoonfulls of Rose water

working itt with your hands haveing so Done

take 6 youlks & 3 whites of eggs beat them

well together with Rose water then

putt them together with a Blade or 2 of

mace finely beaten then worke in your

flower & sugar by a Little att a Time

when you have Done almost then putt

in 1li of Currants thatt are Keeptt hott

vpon Coales then putt them in your

Buttered panns sett them in A quick

oven This Quantity will make 22 cakes

To Make A Fresh Cheese

Take one pinte of Creame & sett itt on the fire

& Take 4 eggs the whites of them the iuce of one Lemon

beate them together & when your Creame boyleth

vp poure them & Keep them stirring till itt

Comes to A Curd then putt it into A straining

Cloath & hang itt vp for an houre then take itt

& putt itt in A stone mortar & stamp it sweeten

it with sugar or Rosewater or Orange flower

water you may putt in Ambergreas or musk if you will

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To Make Cowslip Wine

To every Gallon of water take 2li of sugar

& boyle itt an houre then sett itt a Cooling

after that A workeing with sirrup of Cittern

& yeast to every Gallon take 1 1/2 of sirrup beaten

with the yeast & putt itt into itt & make 2 Brown

Toastes & spread them with yeast & putt them

in hott to worke 2 Days & in the working

of itt putt in your Flowers

To Make An Egg Cheese

Take one quarte of mace Creame & Boyle itt putt in

one or 2 Blades of mace & one spoonfull of

sugar then Thicken itt with the youlks of eight

eggs & 4 quarts of milke from the Cow and

when itt is Cold as new milke putt in Runitt

as to another Cheese when it is Come Doe not

Break itt butt take itt vp whole & putt itt

in A Cloath & hold beaten of itt till the whey

is Run outt then preess with a small weight

in one or 2 houres Turne itt & salt itt on the

one side then Preess itt & salt itt on the other

side the nex Day take itt outt & keep itt in A

Dry Cloathes & when itt weetts the Cloath no

more putt Rushes or Ashen Leaves on itt but

Lett there be a Cloath Betwen itt will be

Ready in 10 or 12 Days Time

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To Mak A Ball Pudding

Take one peney Loafe grated & as much

suett firmely minced & 1/2 as ma^ny Currants

A Little Tyme & sweet mariorum &

witer savory & peny Royall one small

onion shreeds your herbs very small putt in

1/2 a nutmegg grated a spoonfull of rose water

mingle itt all together & a Couple of new

Laid Eggs well Beaten one spoonefull

of flower make them vp in 6 Balls

strew in vpon them a Little flower when

you putt them into the pott & soe you must

serve them with Butter & sugar

To Make A Whisk Sulibub

Take one quarte of sweet Creame in A

Bread pann & one pinte of white wine and

putt it in a Close pott pott sweeten itt well

with sugar & putt to it 6 musk Comfitts

the iuce of A Lemon Lett them soake in your

wine till your sugar & Comfitts be melted

take outt the peele & Rosemary & putt in

the rest of your Creame Then whisk it vp

with A handfull of willow Twiggs as the

froth Doth Rise take itt of & putt itt to your

Sulibub glasess itt must stand 1/2 A Day before you

Eat itt

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To Make A Good Tansey

Take 24 Eggs beate them well & straine

them & putt to them one pinte of sweett

Creame & one pinte of the iuce of sweett

herbs: as spinnage strawberry Leaves primrose

Violett Colinbine Leaves & Tansy butt most

of spinnage to Collour itt & whatt other herbs

you Like sweeten it with sugar & putt to itt

a great nutmegg & have ready a great frying

pann melt in it 3/4li of Butter & when it is hott

poure in your Tansy & hold your pann over the

fire butt not to nere stirring itt gently from

the sides thatt itt may not stick & when it is Come

all Like firme Custard gather itt vp with your

spoone into the midle of your pann & have

Ready a Plate that is fitt for your pann

Buttered Clap itt vpon itt & Turn itt vp

thatt your Tansey may Remaine vpon the

plate sett itt vpon A Chaffindish of Coales

& putt a napkin Close vpon itt to Dry vp

the whey & soe Lett itt sytand aboutt 1/2 an

houre till itt be Closed trew on sugar and

Lay on oranges Quartered to eat itt with

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To Pickle Cucumbers

Putt your Cucumbers 2 Days & 2 nights in brine

then Boyle your Pickle with Dill & sweett fenell

& pepper Ginger some Cloves & mace then pour

outt the Brine & putt the pickle to them

boyleing hott & a weeke after Boyle your pickle

agane soe Doe the next week the Last time

putt in A Little Allome the Biggness of a

nutt Cover them Close every Time when

you Doe putt them vp putt your Dill a

Top boyle only the Tyme

Another of The Same

Take water & salt & make itt strong enough

to bear an egg boyle it & Lett it stand to be

Cold putt in your Cucumbers & Lett them stand

2 Days & 2 nights then make new pickle of

Rape venigar & Ginger Long pepper mace & Cloves

& sweet Anny seeds & sweett fennell seeds then

Lay your Cucumbers into the pott with Dill and

french seeds pouring your pickle boyleing

hott & stoping itt very Close

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To Make A Plaine Cake

Take 6li of fine flower & rubb oneli of

sweett Butter into it then take one pinte

of Creame & one pinte of Ale yeast and

2 spoonfulls of sack then worke itt well

together with 1li of sugar & Carraways

& Lay itt before the fire to rise Lett itt

stand in the Oven 3/4 of an houre

To Make Good Iumballs

Take 2li of flower 1li of sugar finely

Beaten & 1li of new Butter mix itt together

with the youlks of 6 eggs & the whites of

2 with a Litttle Rose water make itt into

paste in the workeing strew on as

1/2 of Colliander & 1/2 of Carraway seeds

when these are well mixed make them

into Iumballs & bake them on Buttered

plates

To Make Currant Cakes

Take 1li of Currants 1li of sugar 1li of Butter

& flower rubb your Butter in the flower & sugar

then putt in 4 youlks of eggs & 4 whites beaten

& 1/4 of a pinte of sack putt all in & mix itt

together putt in your Currants then putt in intto

Biskitt panns & bake them sift some sugar

on them before they goe into the oven

To Make Biskett Cakes

Take oneli of Loafe sugar beaten & searched

& 1li 1/2 of fine flower & 4 eggs Beaten very

well in a Large vessell of wood & when they

are well Beaten stirr in your sugar & beate

itt well till it be pretty well melted then

strew on your flower & stirr itt well together

you must allso putt in some seeds of whatt

sort you think fitt when it is well mixed

Drop itt outt vpon Cleane Brown Paper and

sift some fine sugar on them then sett them

in an oven itt being nott so hott as to scorch

Lett them stand 1/4 of an houre for Naples

Biskitt you must you must putt in 3/4li

of sugar to one lli flower the other things in

the same manner butt Leave out the seeds putt in

a Little musk or ambergreas 2 spoonfull of rose water

& beat your eggs

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Take oneli of almonds Lay them in water

one Day & Change them often then Blanch

them & Dry them in a Cloath & pound them

small & now & then putt in a spoonfull or

2 of rose water & fair water mingled together

more of the fair then of the rose to Keep them from

Oyleing when they are allmost pounded take

one graine of musk mingled in a spoone

with a Little rose water Take oneli of Double

Refined sugar beaten very small & 4 spoonfulls

of fine flower twice searched mingle them

Together & 4 new Laid eggs & breake them

& Take outt all the strings & beate them then

putt your flower & sugar & beate an houre then

putt in your Almonds & stirr itt well together

then melt fresh Butter & with a feather Butter

your panns or plates fill them & sett them in

The oven not to hott & when they are baking

turn them outt Removing with your Knife

from the plates vpon white papers till they

are Dry att the ovens mouth with the vper

side vpermost before you sett them in

the oven take a Little fine flower & as

much sugar search itt on the Tops they

must be Keept Dry by the fire

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To Dress A Iacke or Pike

Take your Iacke & scower off the scales with

salt then Wash itt & Cutt itt in peiceiss as you doe

please then putt to itt white wine or white

wine venigar & water asmuch salt as will

season itt one nutmegg sliced a race of gengir

one Little onion Cutt in peiceiss a bundle of

sweett herbs soe Lett itt stand in the Liquor

as much as will season Cover itt & Cover itt Close

for 2 or 3 houres before itt be seett on the fire

then Lett itt boyle quick which will be Done

in 1/2 an houre or Leese & take some Liquor

it is boyled in & Dissolve 2 or 3 Anchoivess

& beate the Butter with it till it be Thick

A Little Lemon shreed in itt Doth well

To Dress A Carpe

Take your Carpes a Live open the Bellies & take

out all thatt is in them the milt or spawn you

must Reserve to boyle with them & have ready

A Little water Boyled or Veniger in itt A

Bundle of sweet herbs & salt putt to your

Carpe when itt Boyles apace Keeping itt

Boyleing as fast as you Can till they are

Enough then Putt them in a Dish with

A few Coales Covered Close & Dry vp the

wateer with a Cloath & for the sawce

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you must have A Little wine venigar

& Clarritt if you would have it Black

you must save the Blood as you Doe to stew

them putt in 2 or 3 Cloves one or 2 Blades

of mace one Anchovess A peice of Lemon

peale & if you will an oyster or mushrone

with a Little of the Liquor soe Lett them

stew & take 2 or 3 spoonfulls of the Liquor

They were Boyled in & stirr your Butter

Till itt be Thick Then putt in your things

thatt weere stewed with some Gravey

& some of The milt minced with some

Grated Nuttmegg stirr them your taste

putt itt to your Carps Lay on the Rowes &

some slicess of Lemon Garnish with

Grated Crusts of Bread

To Keep Quincess all the Yeare

Gather your Quincess before they be to ripe &

gather also some Leaves Dry your Quincess in

the Oven with your Leaves very Cleane then

Take A New Tubb never vsed & Lay one

Rowe of Quinces & one Rowe of Leaves till

your Tubb be full shutt your Tubb very Close

& Keep them for your vse

To Preserve White Peare Plumbs

Take your Plumbs when they are full ripe

weigh them & Take to 1li of Plumbs and 1li

& 2 of sugar when they are weighed pare

them very Thinn & have a pueter Dish

with some sugar finely beaten & strewed

in the Bottome of your Dish then putt in

your Plumbs as you pare them & Cover them

vp with the rest of your sugar Cover them

with another Dish sett them by all night

in the morning sett them on a Chaffin dish

of Coales & Lett them Boyle softly scuming

Then Cleane & often putting in a spoonfull

or 2 of water to make them rise Turning

Them till they are very Cleare and the

sirrup will Ielley take them off Then &

when they are Cold putt them to your sugar

must be Double Refined

To Make Mackroomes

Take 1/2li of Almonds 1 of sugar beate and

Dryed & searched mingle them together and

beate them in a mortar with 1/2 a spoonfull of

Rose water till the Almonds be very small

then putt them in a Dish on a Chaffin dish of

Coales & Lett them be warme & in the morning

putt in the whites of 2 eggs beten to froth then

Lay them vpon waffer & Bake Them

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Pottage of Green Pease

Take aboutt a quarte of green pease & putt them

into a sawce pann with a peice of Butter the

Biggness of 4 eggs Lett them stew together shakeing

Them for fear of Burning Then putt in 2 spoonfull

of flower still shakeing itt togehter & when they

have stewed a pretty while take a quartes of strong

Broath & putt them into itt with a Little peice

of Bacon stuck with 6 Clovess & a bundle of

sweett herbs & A peice of Lemon peale & a Little

Beaten Pepper & as much salt as you think fitt

Lett them stew & putt in some purslin and

2 Littuce & a Little parsley shread small

& so Lett them stew till they be very Tender

Then Dish itt & when itt hath stood to breath strew

vpon itt some Gravey & vpon that squeaze 1/3 A

Lemon & so serve itt with sippetts or withoutt

as you Like if your Pease be nott very young you

must straine them into the strong Broath

To Stew Eales

Take them & skinn them & Cutt them in peiceiss then

putt them in a pipking with as much venigar as

will Cover them with some white pepper & salt

& sweet herbs with a pretty Deale of parsley &

Cover them Close & keep them stewing till

They be Tender then take & beate as many

youlks of eggs as will Thicken itt to your Liking

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Mince the herbs & stirr them in with

a peices of sweett Butter & if itt be nott

sharpe enough putt in some more venigar

serve them vp with sippetts

To Stew Carpes

Take a Live Carpe Lett itt Bleed & save

itt & then seale itt & putt itt into a stewing

pann putt in some Clarritt & some strong

Gravey A Little whole mace one onion

A Little strong Broath one Anchoivess &

There own Blood sett itt vpon a Char

=Coale fire stew them till they be enough

Garnish your Dish with herbs or shreed

youlks of eggs together or Ginger Lay your

Carps in the Dish & then poure on the

Broath The Carps weere stewed in

To Make Iemballs or

Mackerooms of Almonds

Take 1li of Almonds & Blanch them and

Beaten small with Rose water 1li of Double

Refinded sugar finely beaten & searched mingle

them together Leave enough to Role them in &

Take the white of 3 eggs beaten to froth with

thatt weett your Almonds & putt in 1/2 a spoonfull

of Gumm Dragon steeped all night in Rose

water seett them on A Chafin dish of Coales

Keepeing them stirring till they grow

Cold & stiff & putt in a few Colliander seeds

& musk & Lett them be stand to be Cold

Then Role them vp into Iumballs then putt

them on plates the mackerooms & all only

putt on them the whites of eggs & fine sugar

& when they grow a Little Dry putt them

on a plate thatt is sugered att the Bottome &

strew on some on the Top allso

To Make Good Sugar Cakes

Take one lli of fine sugar the youlks of 6 eggs

& 13 spoonfulls of thick Creame 1li of Butter washed

3 Times in Rose water one whole nutmeggs beat

the Butter & Creame well together take your sugar

& as much flower & mix them together

& breake the Butter in small peicess

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And putt itt into your flower & sugar then

putt to itt your eggs & Creame & make itt

into a paste & so into small Cakes & bake

them vpon Plates strewed with sugar

& prick them

To Make Metheglin

If your honey be Dryed vp take 4 Gallon

of milke warme water to one gall of

honey & stirr itt well together so Lett itt

stand for a Day then boyle it with a great

fire one houre & skimm it of the scumm

Risess then putt in some Rose water and

Egromoney & savory & when it is boyled Lett

itt stand in the vessell till it is Cold then

Tunn itt vp in A Barrill Keeping back

the grounds then spices must be grosley beaten

& putt into a bagg fastened with a string vnto

the top hole, as pepper Cloues Ginger & the Like

if you would Drink itt in 2 or 3 months Lett it

be no stronger then to beare an egg above water

if 6 months Lett itt beare an egg a Top of the water

This is the best way to make Proportion of your

honey The time of Tryall of the strengh is

when you Incorporate your honey & water before

the Boyleing if you will have itt small Take 6

Gallons of water to one Gallon of honey

To Preserve Oranges whole

Without The Rindes

Take 4 orangess thatt are full of meate &

pull off the skins & the whites that sticketh

to them Leave only the Thin Skin that

holdeth the meat together be sure you Doe

not breake itt & take the weight in Double

Refined sugar make it into a Thin sirrup then

with a small pen knife the orangess in Divers

places putt them to the sirrup & boyle them very

fast till itt begins to Cleare then sitt it by

This Doe 2 or 3Times till the sirrup begins

to Thicken then take as much pippin water

& when it is boyled to A Ielley as you Think will

Cover itt to 1 pinte of Liquor take 3li of Double

Refined sugar putt in to itt a peice of Lemon

peale boyle itt till it begins to Ielley then put

in as much iuce of orangss as will give itt

A Taste & a Little of the same sugar as was

Boyled weighed & so Lett itt boyle to A Ielley

& Then putt in your Orangess

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To Make A Pippin Ielley

Take 12 faire pippins & pare them very

Thinn & as fast as you pare them Cutt them

in peicess into Cold water after they be

soe Done take them outt of the water and

putt them into a skillett of Runing water

& sett them over a quick fire & Lett them boyle

fast till the Liquor be wasted to one pinte

then straine them into a Bason & Lett them

stand all night then take one pinte of the

Clearestt Liquor & putt itt into a skillitt and

putt to itt oneli of hard sugar beaten small

& boyle itt fastt 1/2 an houre & have ready an

orange Peale sliced very Thin boyle itt

in water till itt be very Tender Dry itt in a

Cloutt & putt in the Ielley & when the Ielley

is almost boyled putt in the Iuce of a Lemon

also & boyle itt a Little after these things be in

& poure itt very hott into your Glasess and

wehe when itt is Cold itt will be stiff

Enough

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A March Pane to Restore A

Weak Body

Take sweet Almonds Blanched & bruised

& 1/2li of the finest sugar 1li of Pines and

Pistaches of each one of mace one Drachme

of Rose water whatt will suffice to make march

panes putting waffers vnder them in an oven

or some Copper Vessell fitt for the vse

To Make Spanish Perfumed Cakes

Take 1/4 of an of Amber grease & as much musk

beate them very small & putt to them one

li of Double Refined sugar searched &

mingle itt with amber & mustk then add to

as much Gum Dragon & mingle in Rose

water as a greatt a Wallnutt if need be a Little

Rose water to moisten the paste when

you have wrought itt into paste make itt

vp into Little Cakes

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To Make Very Good Sawsages

Take the Leane flesh of a Leg of porke and

Beate itt very well then take as much Beefe

suett as meat then mince them very well

together thatt you Cannot see the suett then

beate them very well together season itt with

salt & Cloves a Little pepper & sweett mariorum

Twice as much sage 2 or 3 eggs a good peice of

Butter so worke them together & make them

into Little Rowle & fry them you may Putt them

into skinns if you will you may make them

of Capons or of Veale

To Make Good Cake Bread

Take to 1/2 A Bushell of flower 5li of Butter 2

of Ginger 1 of Cinamon 1/2 of nutmegg & 6li

of Currants 3/4li sugar 4 eggs putting out halfe

the whites 4 spoonfulls of Rose water & as much

Creame a Little salt a Little saffrone if you will

one pinte of Thick yeast mix your Currantts

spicess sugar & flower then melt your Butter with

A Little water & skimm it off into your flower

Lett it be butt Blood warme then putt in the

Rest of your Things & Knead itt well pull itt

small peicess 2 or 3 Times then make itt vp

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To Stew Artichokes

Take the Bottomes of 2 or 3 Artichokes being

Boyled Tender quarter them & Lay them in

A Dish putt allmost one pinte of Creame

to them with Large mace 2 or 3 Dates sliced

Raisons of the sun & sugar stew them betwn

2 Dishess in the Boyling putt in 1/4li of Butter

Boyle this till it is Reasonable Thick to give

it a prety Taste Roll itt well together Lay

The Artichokes att the Bottome of your Dish

& poure in your Liquor vpon them with sippetts

& sugar & so serve itt vp to the Table

To Preserve Cherries

Take oneli of Cherries & stone them & oneli

of sugar beaten very fine & putt them in A

skillett Lay one Lay of Cherries & one Lay of sugar

till all your Cherries be Layed butt Keep a Little

of the sugar to strew vpon them in the

Boyleing putt 8 spoonfulls of water into them &

sett them over a very quick fire to boyle &

when the Cherries Look Cleare take them vp

and boyle vp the sirrup & when it is enough

Lett it stand till itt is allmost Cold & Putt them

together in a Glass or pott & Keep them Close Covered

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To Make Olives

Cutt Thinn peicess of a Leg of veale then take

one peney Loafe of grated Bread a good hand

full of parsley Time Currants winter savory

Rosemary of each Chopp your herbs very

small then take a nutmegg sugar & salt very

small minced 3 eggs beaten mingle all thess well

together & make them in Balls Role in the peicess

of veale & Chop your veale with the Back of your

Knife you may Roaste or Bake them which

you will if you Roaste them wrape them in a Caull

To Make A Sack Creame

Take a very sweett Creame neare a quarte boyle

itt very well with some mace then take itt off

the fire & putt in 5 or 6 spoonfulls of sumer Creame

& sett itt on the fire. Keeping itt stirring till it be

pretty Thick putt in sugar to your own Liking

& take itt off the fire & stirr itt be allmost Cold

then putt in 4 or 5 sponnfulls of sack stirr itt

together putt itt into A Dish to be Cold scrape on

some sugar & serve itt vp

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To Make A Lumber Pye

Take one penney Loafe grate itt one handfull

of sweet mariorum & one of penney Royall

A Little Tyme the fatt of a Lyon of mutton

minced very small your herbs being shreed

very fine putt them to your suett then putt

in your Bread some sugar & Currantts mingle

them together with the youlks of 6 eggs beaten

in Rose water make them into Balls and

as you make them wett them outsides with

some of the eggs that are Left & soe putt

them into the pye & fill itt with Dates

hard eggs sugar & or any sweett meats in slices

& when itt is Taken outt of the Oven putt into

itt some veriuce sugar & Butter melted together

To Make A Foole

Take good Creame aboutt a quarter & 4 or 5 eggs

of the whites of Them beate them very

well & putt them to your Creame with a

Blad of mace & sugar to your Likeing stirr

itt together & sett itt on the fire & stirr itt

tell itt boyles then take itt stirr itt till itt

is all most Cold and have your Dish

with some siuppetts Cutt very Thinn

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And putt them att the Bottome of your Dish

& putt in 2 or 3 spoonfulls of sack & a Little

salt into the Creame the putt itt in the

Dish nott stirring itt & Lett it stand till

itt be Cold before you shall Eeat itt

To Make Rasberry Wine

Take 2 Gallon of Rasberries & 8 Gallon of water

Boyle the water with 2li of sugar putt in

your sugar before you sitt itt on the fire Lett

itt Boyle one houre & scumm itt very well

& poure itt hott vpon your Rasberries in an

Earthen pott & Lett itt stand 5 or 6 Dayes

Then straine itt through an hair seive &

putt itt into A Vessell & when itt is very

fine Bottle itt outt Butt be sure Lett itt

be very fine firstt

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To Make Marmalett

of Cherreiss

Take the Beste & fairest Cherries you Can gett

& wipe them very Cleane then stone them

into The Thing you meane to boyle them in

in which there must be silver or Earth that

they may not Change Collour then Boyle

them as fast as you Can in Theire own Liquor

till they be boyled Dry soe thatt you Cannott

boyle them any Longer for Burning have

A Care you Keep them Continually stirring

Then weigh them in A Gally pott thatt they

may be Keept warme to every Gallon

Cherries 1/2li of Double Refined sugar then

Boyle your sugar with water till itt be almost

A Candy Then putt in your Cherries & boyle them

Till They Cutt Like MarmaLett which you may

Know by Droping some vpon A plate Then

putt it into Marmalett Glasess & when it is Cold

paper them vp: 10li of Cherries before they be

stoned will nott be above 3li when you Doe

Come To Weigh them in The sugar

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to pickell oynone

take small oynons and put them into

Brine strong enough to Bare an egg

Let them Lay in it 24 ouers then put

them into faire water Boyle them

almost halfe an ouer then take them

out and put them into a Tine to dren

make your pickell as for Coucombers

only ading a Littell Hanfull of mustard seed

and put your pickell in when Could

to pickel oyenanes

take smal oynans Lay them a lake 24 oueres

then byel them a qarter of an ouer fer water then warm

pell a skin of of them then make youer

pickel put noen but clod into the pickel

put the oynans into the pickel when warm

to meeke Chepap Lay youer musher

Ruenes spred salt them 3 oueres then

put them in a pot Let them byel gently anouer

or to then stran them of put cloves mace black pepr

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folio 86 verso || back inside cover

back outside cover

spine

head

fore-edge

tail