V.a.468: Cookbook of Elizabeth Fowler [manuscript], 1684.

front inside cover || folio 1 recto

Elizabeth Fowler

her: Book 1684

front outside cover

folio 1 verso || folio 2 recto

M E Jackman

the I

To Pot Uension to make oyntment for

burnds take A handfull of Elder buds And A

handfull of brier Leaues And A handfull of

sheeps dung boiled in hogs grees And Aply

it to the place on heartstonng Leaues And

when you dress the wound waish it with milke

To stay the R boule flax seeds in bear And

take it 3. days At A time on After Another

Another Reseit

Take A handfull of sheeperds pooch And A

handfull of hearts horn And A handfull of not

grass And A handfull of Comfory boyled in bear

And take it As often As you please

To make A good healeing salve

Take some bees wax

Take some bees wax And venvs turpetine And Rossom

of Each sort the Like qvantity And boyl it vp in

fresh Liqvor

folio 2 verso || folio 3 recto

Abreuations which are writen

in this book

1684

wth for with

yn for then

ym for them

& for and

ye for the

yt for that

Ianuary the 5th

3

To Pot Venson the first

Take a hanch or side of venson and bone it and take

out all the sinews and skin it and beat the Leane

into a past but not the fat then season it high

with gross paper salt and Nutmeg put it in a

Tray sprinkle red wine or Clarret all ouer it

Let it lye 5 or 6 houres then roule it up hard

in round Coller with the skin side outward

Then put it into a pott Iest fit for it put in

2 or 3 bay Leaues in the bottom and 3 or 4 in the

Top put either some beefe dubbin or butter

upon the top and Couer it with Course dow

bake it with houshould bread when it is baked

if you intend to eate it presently fill it up with

butter as it is not take it out and strew some

Spice uppon it poure out all the liqer very Cleane

and put up the end that is downe fill it with Butter

folio 3 verso || folio 4 recto

2 To Pott all manner of wilde Fowle

Take wilde geese or duckes and bone them and

season it very high with peper cloves mace and nutmeg

and salt putt som butter in the boottom of the pan

put it in the fowle take the Largest geese first then

take the least and put it in the belly of that putt

youre duckes with theire neckes downwards round

the geese if you please you may season a breast

of porke & put on the top of the geese put in -

other or beefe dubblin and som breade mace

and Couer it with Course dow and bake it with

houssould & bread when it is baked poure out all the

Liquor and grauy Cleane frome it fill it up with

fresh butter and keepe it in youre seller and for

your other foule Season them all only you must

not bone them/ /

3 To Make Sprige Garden Beefe

Take the best ind of a rib of beefe & bone

and Cut out all the skin and senews very clean

and beat it to a past take to penny worth of cuchanell

& puut in a pinte of red wine to stipe Let it stand

for an houre Season youre Meat with beatten -

Cloues and mace and nutmeg peper and salt then

put it in a tray and sprinkele youre winde all

ouer it & Let it stand all Night the next morninge

take it and rowle it as hard as you Can and Lay it

in a pott that will Iest fit it put a few bay leaues

and beefe budin in the bottom of them and Lay

youre meate on the leaues and put som dubbin in

the top and lay a tile stone and a paper betwen and

awaite vpon that and Couer it with Course dow and

when it is baked take it out and order it is you did

the other when you serue it to the Table Cut it in

slices as you doe beefe and viniger upon the top

Garnish you dish with flowers and Leaues as you

Fancy

4 To Keep Gravy

When you boyle a rump of beefe or a Leg of

mutton or any such peice of beefe or mutton

folio 4 verso || folio 5 recto

When it is a Little more then halfe boyled take it

up that the grauy may run from them then take the

grauy and boyle it with a branch of sweet herbs a

hole cloues, & broade Mace and peper and salt boyle it

and scum it uery cleane ty it downe a Lether on

It and keep it for youre yous somtimes you may bake

it with youre bread this grauy is good to put in a

hash or frigasy or sawse

5 To Make Ballonia of Beefe

Take som of the Buttock or rump of beefe

only Cut out all the sinews and skins Cut it

in thin slices and put it in a Large morter &

pound it to a perfect past then season it with

beaten Cloues mace nutmegs spice and peper

and salt & Couchaneele and a glase of redwin

work it very weell butter youre pott you bake it

in take an onion and Cut it in thin slices and

Put it in the bottom of the pot you must haue som

beefe dubbin of the kidneyes and cut in slices so thick

as a barly Corne and put it in the bottom of the pott

upon the onions take some of youre beefe and lay

downe on youre dubbin as Clos as you Can about

the sides thick and then Lay dubbin on the top and

Soe doe till youre pott be full your pots must

be according to the Quantity of youre beefe that you

may haue enough to fill it up put on the top som

dubbin and Lay leaues of a sprig of rose Mary

then you must haue a tile stone round Iust fit

to youre pott and put it within youre pott on the

top of youre meat only put a paper betwen &

and a waite on that Couer it with Course dow

bake it very well when you take it out take of

the tile stone and paper and poure out all the

grauy and fill it up with butter when you serue

it to the table stick Lorrell and bay and Cut it

with mustard

folio 5 verso || folio 6 recto

6 To Make a Frigasie of Mutton

Take a short Leg of mutton cut it in thin steek s &

and knock it very well with a great knife or Cliver

season it with peper salt and nutmeg and let then Ly

an houre haue youre pan on the fire full of

water with some winter sauory brod time and

sweet Margorum and parsly half a dozon of Cloues

of shallet cut in slices and a few siues Let them

stew together till the herbs are uery tender then

put in the meate and Let it stew till the meat is

tender then put it into a Collender that the water

may run from it wipe the pan Cleane and put

in allmost halfe an pound of butter and a pinte of

white wine and when the butter is melted put in

the meate with the herbs and let it fry till it be

yallor and a little broade mace & when it is

fryed yallor take 6 egs and beat them very

well and stere them into the meate taking great

Care that it doth not Crudle when the eges is hard

ened take it up & dish it on spiets first diping

it into spiets in white wine you may fry oysters

and Carry in egs and Lay ouer it

7 To make Lemmon Creame

Take a quart of thick cream and set it on the fire

with a stike of Sinomon and some broad mace & a

peice of Lemmon reine when it boyles up take it up

and Lett it Coole stire it till it be Colde and take

Yolkes of egs & the Iuce of on Lemmon & as much

shuger as will sweeten it beat youre egs well with

rose water when youre Cream is allmost Could put

In youre egs & beat both well togther then sett it on

the fire when you find it doth thicken at the bottom

take it of and stere it againe uery well then sett

it on againe stireing it all the while taking great Care that

it doth not Crudle then second of third time then take

it of and put it into the bason you intend to serue it in

folio 6 verso || folio 7 recto

It must be Could before you serue it to the table

garnish youre dish with sliced Lemmon or oreng

8 How To make Sacke Creame

Take a quart of good Creame and set it on

the fire to boyle with the same spice as you did

Creame before then take the yolks of 5 eggs and

beat them uery well together with halfe a pinte

of Sacke and as much shuger as will swetten it

and beat them together for half an houre when

Youre creame is pretty Coole bruse youre egs

and Creame together as you doe buttered alle

for a Quarter of an houre together at Least

then put it into the dish or bason you intend to

serue it in put it on a Cheffin dish of Coales

Iest to warm when you finde it doth begin to thicken

as you may finde by diping youre spoone by the sid

of the pan and it will thicken about the spoon you

must not sture it all about take it of the

Im maden I mad

2

ffire and sett it to Coole and garnish it with sweet

Meats

9th To Make Gossbury Creame

Take green gossberyes scaled & Pulk them through

a rang way them and put them in youre preserue

pan and Lett it boyle till it will part from the

side of the pan and putt the waite of it in fine

shuger and boyle it up to marmellet the take

itt of the fire and when it is Coole take a quart

of goosberyes a quart of Creame stir the Cream

into the Goosburyes keep stiring for halfe an hour

or more with to or 3 sponfuls of rose watter then

putt it into youre pan and sett it on a Cheffindi

sh: of Coales lett it stand till it doth begin to

thicken which you will find by stiring it by the

sides of the bason Sto take it of and Lett it Coole

before you serue it to the Table

folio 7 verso || folio 8 recto

10thTo Make Apriccok Creame

Take your apricoks when they are ripe them

and stone them & put them in a silver bason

or deep dish with 3 or 4 spunffules of rose water

to stew on Som Coales till they be tender as the

other then take som other Apricoks and boyle

them as you doe the marmellet when they

are thick then stire in the Creame to the

marmellet of 6 Apricoks a quart of Cream

stire them very well Together then Lay youre

steewd Apricoks in the bottom of your pan

that you serue it in poure the creame all

ouer them and serue it to the Table garnish

youre dish with sweet meats

10th

11thTo make Rasbery Creame

Take a quart of Rasberies plump them

through a ring and put them in youre

preseruring pan with almost half a pound

of shuger and lett it boyle till it will be a

Ielly about the spoon then poure it into a bason

and Lett it stand till it be through Could then

take on halfe and stire it into a quart: of

Creame stire it well till you see your Rasb

eries: and Creame is very well mixt Together and if

Youre Creame be not sweet enough with the

Rasberis add a litle more to it then tak a Little

Sweet meat spoon and lay the other part of

the Rasberies in a little sheap over the

Cream & and a few whole rasberies so serue

it to the Table garnish your dish with whole

Rasberies and Carrants

the

folio 8 verso || folio 9 recto

12thTo Make Snow Creame

Take 3 pintes of Creame 15 or 16 Egs & strain

them toge ther a Litle rose water as much

shuger as will sweten it then take a stike as

big as a Childs Arme Cleane one end of thr

stick and widen it with youre fingers soe

beat it with the stick or a bundle of reeds

tied together roule it betwen youre hands

standing upright for that will make the snow

rise the faster now as the snow riseth take

it up with a spoon put it in a Cullinder that

the thin may run from it and when you haue

sufficient of this snow take the Craime

that is Left and seeue it in a skillet and put

in beaten Cloves and sliced nuttmeg beate too or

3 yolks of egs to thicken it and sweeten it with

a Little rose water and shuger poure it into the

bason when it is boyled & when it is could

Put the snow upon it in heapes dip a bunch of

rosemary in the snow and stike it up on a round

peice of bread put it right in the midle of the

dish garnish it with sweet meates & Caraway

Comforts

13 To make Rice Creame

boyle youre Cream thickk with Rice flower it

must be pounded sifted through a silk seeiue

2 or 3 spoonfuls will thicken a quart of Cream

lett it Coole Season it with oreng water boyle a bla

de: of mace in it then take som Coole Creame

with rose water whites of egs & shuger beat it

up with a wisk to a froth and Lay it upon heaps

upon the Creame

14 To make Barly Creame

Take 2 ounces of barly and wash it & let

it stand half an houre in: water poure away

the water then boyle it till it be tender

folio 9 verso || folio 10 recto

sifting it often in hot water as Long as the

watter Looks reed then draw out the water

Cleare from it then sett a pint of Cream

on the fire with a Leafe of mace & when

it boyleth up put in the barly soe lett it

boyle together till it doth begin to grow

thick which you shall find by the stureing

of it then Season it with rose water a shuger

as you like it you may put a Qart of rose

water and 2 ounces of Barly

15 To Pickle Ash Case or samphire

You must take your cayes when they are

very young before there is any seeds to be

seen in them: in handsome viniger as will Couer

them and as much salt as will rellish the

uiniger and stiffe them uery Cloos with Cours

dow and hang them on the fire very high

for 3 hours that they may iust simber them

then take them of and put them in a tray spreading

along to Coole and strew a handfull of salt ouer

them & put the picckle to Coold by it selfe and

when it is through rould put both together and

ty a paper down very Close upon them in the

earthen pott that is well glased then couer them

on top with a paper and a Lether and keep

them in a rould seller about a month Chang

your viniger thus you must pickle shamphire

the viniger must be boyled and through Could be

fore you Chang youre Pickle

16thTo keep Pushlan for sallet

Take youre pushlan and pick of all the

Leaues take the best whit wine viniger you

Can get and put a quart of watter to it and as

much salt as will giue it rellish when youre

viniger and watter boyles take youre pushlan

and iust dise it in on the fire put them on a

folio 10 verso || folio 11 recto

Plate to Coole and Let your pickle boyle till you

think the water is halfe boyled away then

take it of and Lett it be through Could and

put your pickle and Puslin together in a

Pott that is well glassed and Lay a paper down

Cloose upon them and ty a Leather upon that

17 To do them Another way

Take as much viniger and water as

will Couer youre puslin 3 pints of viniger

on part of water and as much salt as will

make it a pretti strong pickle when it is

halfe boyled boyled away Take it of and Let

it cole and pickle youre Puslin in handsom

stalked with the Leaves and Lay them in a pot

that is well glazed with a rub or 2 of roch

Allom & power the pickle on them and ty

a paper down Close on it and leather on that

18thTo Pickle kidny beanes

Take as much water as will Couer your beanes

and as much salt as will giue it a rellish and

a knub of roach Allum and as big as a small wal

nut and let it boyle till it is of a good relish tak

it of and let it be through could put youre

beanes in a pott that is well glazed and pour

youre pickle to youre beanes and ty downe a

paper on them and a lether on top of that

and in about of thre weeks you must Chang

youre pickle and about a month after chang

it againe and put a Little viniger to youre

water and soe keep them for youre vse

19 To do them Another way

melt som beter and hang them in the bottom

folio 11 verso || folio 12 recto

of the pott Lay your benes on the top and Let

your butter be Almost Could before you put

your beanes in then then spred the butter soe

thin as you Can to Lay a Laying of beanes &

a Laying of butter till youre pott is full

and Lay the buter thick upon top & Couer

them Close & Lay them in a could seller thus

you may keep sparrow grass all the yeare

you must Chang youre butter 3 or 4 times in

the yeare

20thTo pickle Gilliflowers

Tak gilly flowers pick them and put them

in a pott put first some shuger in youre pot

and then Lay your flowers in the pot till it

is halfe full then Lay some more shuger

in the middle & fill it up youre pott and Lay

shuger ouer them then take as much wine

viniger as will couer them & ty down paper on

them & Lay them in a Coold seller

21 To Pickle Barbery

Take some of your barberies and boyle

them in as much water and salt as will Couer

them If you intend to Pickell them Let it boyl till

it is the Coller of pale clarret then straine

out the barberies & let it Coole & lay your

barberies in a pott that is well glazeed &

poure the pickle to it and Ty down a paper

on it and Lay and lay the barberies you stra

ined: out on the paper & a Leather on that if

you doe them for sallet you must put viniger

insted of water/

22 To Pickle Batallians

Take your young Batalians apples they

folio 12 verso || folio 13 recto

are to be gathered in Agt August when they y are

about as big as Larg nittmags tak them & put

them in a brass pott with some faire water &

an ounce of raoch allum stiffle them for an

houre & a halfe and if they doe looke

very green stiffle them a little Longer

when they are grew take them of lay them

on by on to Coole then make the pickle of

viniger as much as will Coover them with

sallet Cloues and mace & whoole mace &

as much salt as will giue them a good relish

let it boyle uery well take it of & let it

be through Coulde & when it is Coole put

your battalians in a pot & poure your pickle

to them and put a nub or 2 of roach allum in

the pott & ty them downe Cloose & keep them

in a Could seller for youre use/

23 To Potch Egs and Moone shine

Take a Quarter of a pound of Curens pickt

& washed Cleane & a quarter of a pint of

whit wine & a Little Slice of nutmage

& a little oreng peele Iust as much as

will giue it a rellish sett it ouer the fire

to boyle & if you see it want any more Liquor

you must ad more whit wine it must boyle

till the Currans are uery plump then put in

good store of butter after you take it of the

fire stire it till the butter be melted then

pocth youre egs uery white & hansome & Lay

them on sippits first wet youre sippits in whit

wine: then poure the same on them serue it to the

Table/.

24 To: M Dress Trouts

You must gut them and give them 2

Scoches

folio 13 verso || folio 14 recto

on the back and boyle them syder or water

and six cloues & put in salt & 8 sliced

ginger and a bunch of sweet herbs and when

it haue boyled a while put in the fish and

: boyle a quarter of an hou're and then tak

them and set them on sippets on their bolyes

as if they were a swiming & then melt

som butter and beat the yolks of 2 egs

with a little viniger chop the yerbs that are

boyled with the ffish and mix it all together

& poure it all ouer the fish garnish the

dish with Barberies and green Leaues

and flowers

25 To Stew Oysters

you must open the oysters and put them

in a dish Liquor and all then wash them out

of the pickle and put them into another

dish with Clarret wine & Lay maste and

on Anchoues and a litle peper and Nutmeg let

it stew a Quarter of an houre ouer the fire

then take the yolks of 2 egs on spoonfull

of raw Claret then put in a good peice

of buter to your oysters then stire the yolks of

the egs and stireing it till the butter be

all melted and serue it upon sippets garnish

your dish with sippets and soforth/

26 To Make the best Sasseges that

euer was eat

Take the Leg of a young porker and cut

of all the Leane and sred it very small but

leaue non of the strings or skins amongst

it then take 2 pound of beefe sewett &

sred it small then take 2 handfuls of red

sage and peper & salt & nutmeg & a small

onion chop them all together with the

folio 14 verso || folio 15 recto

Flesh and suet till it is small enough put

the yolks of 2 or 3 egs and mix them all

together and make it up into a past if

you will use it roule it in as many peices

as you please in the forme of an ordi

nary sassager and soe drie this past it wil

kep a fortnite upon ocasion

27 How to Make Potted Hare

you must take on or 2 young hares a

Coople of rabbets a fat goose a breast

of pork then boyle then altogether &

when they are boyled very tender you

must take them and put all the bones

sinews and skins very cleane & take the

meat and pound it in a morter very well til

it comes to a perfect part then take 2 or 3

cloves of garlicke and put amongst it

pound the garlicke till it cannot be seen then

season it with nutmeg cloves and mace and a

Little peper soe mang it all together & put

in as much of the spice as will make the

meate rellish of it then butter a hansom

earthen pott & put buter in him according

to the quantity of youre meate and bake

it 2 houres and when it coms out of the oven

you must fill youre pott up with butter this

will keep a Quarter of a yeare good

28 To make Carrot Puddins

you must take youre carets and wash them & serrape

them and boyle them very tender then plump

them through a rang then take some creame

& mang with it and 2 or 3 sponffuls of grated

breead grate it very fine slited nutmeg &

folio 15 verso || folio 16 recto

a Litle siniment & the yolks of 5 egs &

the whites of 3 then mang it very well

together and put in some Currens and as

much shuger as will sweten it and a litle

rose water and make it a litle thicker

then for round flitters take some sweet

fresh buter & heat it in the pan and

put it in about the bigness of round

Slitters ad fry them very broune

& shave shuger ouer them and serue

them to the table if you make the same

puddin to bake you must ad a quarter

of a pint of sacke and a little marrow

and put it in a deep dish and couer it

with puff past

29 To Rost a Hare in his skin

you must take a hare & wash him very well

and dry him in a Cloth you must spit him &

lay him downe to the fire you must bast him

with Cleane water & when he is half rosted

you must take of the skine Lard it with fat

bacon keep basting of it with viniger and varges

till you think it is amost done then bast it with

sweet butter, throw a litle salt vpon it &

flovre & rost it vp with a Quick fire as can

be you must serue it to the Table with with venson

Sawce

30 The Best way to make a Collar of beefe

You must take a ribe of beef or a flanke

of beef cut out the bones & beat it very

well and season it with cloves mace & butmeg

peper & salt and Chuchaneele & beath it

folio 16 verso || folio 17 recto

and mix it with spice and season it your

meat very well & take 2 anchoves and take

out the bones and put it every where about the

meat then take youre meate and cut out

the Collar and roule him up as hard as you

Can and put him into an earthen pot that

is fit for youre Coller & you must put

halfe a dozon of bay leaves in the bottom

of your pot & binde up your Coller with fillit

ine: or tape then put it into your pot if it be

in the winter time putt in halfe a pint

of Clarret wine but if it be in the sumer

time put in none but not keepe lay bay

Leaves on the top of your meat & som beaten

meat dubbin or else butter soe Couer it

up Close with a peice of past and soe

bake it if you will keep it Longe

you must youre out all the liquor as soone as

it comes out of the oven and turne the meat

that was downward upward keep out all the

Grauy & put in the fatt againe and fill up the

meat with melted buter & you may keep it

halfe a yeare you must serue it to the

Table in the pott that it was baked in

you must turne up the bottom of the pot

and break him out & you must eat it out

& if you take it out it will not keep

31 Swet Seasonings ffor a Lamb Py

You must take your Lamb & Cut in small slic

es: then season it with cloues mace & shuger & salt

& soe put it into your your py in the time of yeare

you may put in puslin or clove Lettis or a few

goosberyes or grapes & sliced Lemmon but if you have

none of these put in a could cup of whitwine or syder

folio 17 verso || folio 18 recto

32 To bake a carp to be eaten hott

Take a carp & call it aliue & scrap of

the slime draw it and take away the gall &

guts scoch it and season it with nutmeg peper &

salt slitly lay it in the py and put the meat

into the belly of the py then lay on slitates

in halfe large mace sliced Lemon goodberies

and or grapes or Barberies & som reasons of

the sun & a good peice of buter cloose it and

bake it being almost baked Liqor it with

buter shuger Clarret or whitwine & ice it

you may if you please make a pudin in the

belly of the fish make it with grated bread

peper and nutmegs yolks of egs sweet herbs

Curens and shuger goosberies or burberies

orengado dates capers taches Raisons &

some minced fresh Eale

33 To bake a Carp with Oysters

Skall & scrap of the skine & bone it then

cut it into larg dice work as also the milt

being parboyled mingle them with the bits of

the Carp and season them together with beaten

peper salt nutmeg cloues and mace

grapes goosberies or barberies blanched Clus

tnuts pistaches seson them lightly then putt

in the bottom of the pie a good big onion or

to fill the pie & lay upon it some larg

mace & peper cloose it up & bake it being

baked Liquor it with whitwine & sweet butter

or beaton buttur only

34 To make open MaRmelet tarts

You must youre aples and bake them when

they are baked you must put in beaton sinoment

rose water and shuger oreng peele minced

folio 18 verso || folio 19 recto

boyle it till it is thicke If you have any

quince put a litle quince amongst it you must

make your dow with puf past when you have

put in your marmellet then lay some long strips

of your past on the top of it when they are

baked thick upon some suckets on the top

carp some white wine shugar on the top of it if

you have any Collered Caraway Comforts stick

them on the top of it soe serve it to the

Table

35 To make a Neach toung pye

You must take your toung & boyle it blanch

& when it is through ready cut it in thin

slices season it well with sinomon cloves

mace nutmeg & some suger them put it

into your py being made & washed with butter

then succkets & dates Larg mace on the

top when it do come out of the Oven putin a

Glass of Seck

36 To make a Sallomon Gundy

You must take the breast of a Capon or

pullet or turky & pull it with your finger in

small slices you must rub the bottom of the

dish with cloues of garlick shallet then lay

your slices in the dish as you do anchous you may

put in small bits amongst it mince a few capers

on the top of it & oyle & viniger a little peper

a Little thine slices of Lemmon garnish your

dish with Barberies

37 To make a dish of Scotch collops

You must take some of a fillet of ueale &

none but the flesh you must take none of

the fatt nor strings & then you must hack

them with the back of a knife on both sides then

lard them with bacon & season them very weell

folio 19 verso || folio 20 recto

with nutmeg peper and salt fry it with fresh

butter and keep stireing it that it may

look white then take a Litle shallet &

mince it very small boyle it in a Litle

whitwine or syder a Copl of yolks of egs

& some sweet butter & on anchoues &

keep stiring of it till the butter is melted

youre Collops being fryed & put into a

dish & pour ouer it

38 To keep Quinces Raw all The year

Saue all the Cores and rines & put in as

much water as will Couer the quinces as

you meane to keepe them put in a hand

full of salt and a good spoonfull of

hony & lett them boyle till the Liqor is

thick and boyle it about halfe away then

straine it into a cleane vessell & lett it

stand till the next day in a Coole place

then whip youre quinces & put them in a

pott that will hold them put in the pickle and

lay a strong cleane paper closs upon the top

of it poure the scores and reines which you

Straine out of the pickle on the top of the

paper and keep them from vining an keep

them up close that no aire may com to it

soe keep them for your vse when you have

ocation to vse them you must take out

the scored and pare them and boyle them when

you do bake them you must you must put

in theire weight of shuger thus you may

keep them all the yeare

39 To Make an Egpie

Take whits of egs pocth them very hard

& mince them very small & to the whits of

a dozzon eges halfe a pound of beefe suet

and mince it very small & season it as

folio 20 verso || folio 21 recto

you doe a Calues foot py serue them to the

table/

40: How to mak a Calues foot py

Take the Calues feet & boyle them very

tender & mince them very small with 3 or 4

pipins when it is minced very fine Season

it with cloues mace nutmeg & sinement and

shuger according to your pallett & put in as

many currens as you think fit you must

slice some Suckets & put in along with it

then fill your py with it and Lay upon top of it

either marrow or fresh butter is best

and more Suckets and lay ouer it & soe

Couer it and bake It

41 To make :a: hering py

you must take your herrings and lay them

in water till they are fresh then tak

them and slit the belly & take out the

bones then take som broad time and winter

sauory sweet margorum & mix it uery smal

then mix it with halfe a pound of Curens &

mang with the herbs beaten cloues mace nut

meg & a litle pepe r & season your herings with

w it then put them in the py and a full spon

full of sh hony upon the top of it & bake it

42 To Stew a Rump of beefe

Take your beefe & boyle it very tender

then taker it up and pooll out the great bones

Saue the liqor that runs from it then take it

& put it in the stew pan of the lioquor tak

a quart of Clarrett three anchoues a little

larg mace and sliced nuttmeg halfe a dozzon of

cloues and a Little peper a bunch of sweet

herbs sweet margerum and winter sauory

mince 2 or 3 onions finely with a little

Claret you must turns the meat when it

is a stewing when it is very tender

folio 21 verso || folio 22 recto

put sipets and Lay it in the bottom of the

dish and put the meat ouer it and poure the

Liquor ouer it & garnish your dish with

barberis and soe serue it to the Table

43: To Stew a leg of beefe

you must tak youre beef and boyle it

uery tender then tak it up and put it in

a Less pott & take of the top of youre

& put in the pot with a quart of whitwine or

syder or els a litle uiniger with a few Cloues

and mace & nutmeg and halfe a graine of

peper and a bunch of sweet herbs as is ness

esary in the forgoing receit with a sprig of

rose mary & another of bay tyed up toge

ther and steew it you must take out all

the herbs when it is done you must stew

it with to or three handfuls of onions when

your meat is stewed put in a quarter of

a pound of Curens put in a litle sake & a litle

shuger malified when your meat is very tender

tak it up & lay it upon sippets & poure the

Liquor ouer it and garnish your dish with any

green thing and a few barberies and so seru

it to the Table

44: To Stew Mutton

Take mutton raw cut it in slices put

in viniger and water and salt sliced

nuttmeg hole peper onions with a bunch

of all sorts of sweet herbs Lett it steew

till it is enough then take out the herbs

putt in a handfull of rapiers & sampire

and on anchoues serue it to the table

on sippets garnish youre dish with Capiers

and Sampire

folio 22 verso || folio 23 recto

45 to Make a dish

of hogpodg a french dish

You must take slices of beef fat and Lean

pork If you haue it veale mutton &

bakon & piggons or any other sort of fowle

stew it with a little whitwine water & salt

and a uery litle viniger if you leaue

out the wine a bunch of sweet herbs with

a Litle cloues mace peper pound it as

small as you Can you must put in a good

handfull of onions merrigolds with 2 or 3

anchoues and Carrets and a few green

beans or peese a few Collifowers when

it is all very tender stewed serue it

on sippets so serue it to the table liqor

and all together you must garnish your

dish with samphire capers or any green

Thing

46 To make a hasg of a Calues head

Take the Calves head & boyle it & Cut out

it thin slices saue the gravy and tak som

swett burs of veale & lambs and sheep toungs

boyle them till they will peele then cut all

of them in slices and take a slice of Leave

veale Cut it in bits & beat it in a mortor

till it Coms to a perfect past then take

or gaine sweet margery winter sauory or

time choop them very small then mix it with the

meat a Little peper salt and Cloues and

brake into it an egg mix it altogether and

make it into a round ball & take your meat

afforsaid and put in a quart of Clarret

and sett it on a Chefindish of Coales in a

dep dish & put in a hole onion to be taken

out when it is ready half a pint of oysters

folio 23 verso || folio 24 recto

and too or three Anchoues and a handfull

capers and larg mace hole peper salt

Sliced nuttmeg Samphire and a bunch of

Sweett herbs to pound of sasages cut of

the links thess being stewed altogether put in

the bellys that were made with veale the

take braines being beaten boyled &

stir it in with a pound of fresh butter

or elc the marrow of too bones the meat

being very tender stewed serue it to

the table on sippets

Likewise the liqor and garnish your dish

with fryed bakon and fryed sasages capers

Samphire and barberies

47: Rose a Shoulder

To Make of muto

47: To Rost a Shoulder of mutton in blood

Saue som blood of the sheep & the caul of the

sheep you must tak 6 spoonfulls of cream

tak all sorts of sweet herbs sweet margerum

and winter sauory broad time & chop them

very small with a litle clous and mace &

peper 2 or 3 anchoues & a Pound of mutton

dubbin minc it very small with 2 or 3

spoonfuls of grated bread put all these

Ingrediences together with as much blood

as you think fitt beat 2 or 3 raw egs

very weell a litle sallet minced very

small & put amongst it & if you haue

and fresh oysters put them among fresh the

rest of your ingredients so stuf youre mutton

with it & rap the call all ouer it and when it is

at fire keep basting of it with the remainder

of youre stuff and when that is all basted

vp you must bast it with fresh butter & sauc

the gravy for sawes make it with youre

folio 24 verso || folio 25 recto

Gravy and sallet so when your meat is ready flower

it and bast it so serue it to the table garnish your

dish with barberis & Oysters If you put any

in sawes

48 How to rost a calues head

you must tak your calves head and wash it very well

take out all braines and cut out the toung cleane

from the fatt and boyle it with the braines

sadge & put a puding where the braine was

and mak it very stif with egs and shuger

grated bread bread & a litle spice in the

sumer time put in spinage to coller it green

soe ty it fast with tap and put on the spitt

and rost it stick a feew branches of rose

mary & & a few cloues in the rosting

off it beat it with fresh Butter & throw

some salt upon it In the rosting you

must take some oreng reine & boyle

it in 3 waters cut it in small pices

then take a litle water & boyle a quarter of a pound of

currens with a little sliced nuttmeg siaon butter viniger

and the oreng peell minced: a little shuger & the

Iuc of oreng so when your calues head is ready put

it in the dish with your saws so serue it to the table

garnish your dish with oreng peele & salt

49 How To make a ffrigasy of rabert or chicken

Take them and skin them both and bruse

them in pices with a knife take good store of

onions and or and parsly broad time and winter sauory

Chop them very small and set them in a frying

pan with water till they bee tender then put in

the meat being cut in pices and hancht with

a knife and when your meat is tender tak it

up up and the herbs and Lett the water run

through a rang then put half a pound of buter

into the frying pan when the water is cleane

from the water put them & harbs bak into

the pan fry it very weell with the butter

folio 25 verso || folio 26 recto

then take 3 eggs and halfe a pinte of creme

beat them toogether very weell with sliced nut

meg and salt stir it into a deep dish with

sipets in a Litle whitwine then fry oysters dipt

in egs you must lett your meat fry till it is broun

and a litle nutmeg beat with your egs lay

it upon top of your meat clarrified in eggs

garnish the dish with some of the sam or barberies

or flowers

50: How to stew a Calues head

Boyle your calues head very tender &

cut it in slices cleare from all the bones &

saue the grauy take a pinte of whitwin

& put in the grauy and put it on a Chefin

dish: of coales and lett it stew half an hour

then put in the braines with a handfull off

Capers with hole peper salt & sliced nut

megg: half: a pound of butter keep stireing

it till the butter is melted then serue it

to the table on sippets garnish youre

dish with Barberies

51: To make a goosbery ffoole

Scale the Goosberys plump them through

a serue & take the pulf & shuger & rose water

& oreng peell & boyle it till it is thick & Lett it

stand till it is could then put in som Creme by

degrees keep stiring of it in your dish and when

you see it of good thickness for such a dish

sheaue shuger on it and soe serue it to th Table

52: How to Stew a Bullock Cheek

you must boyl it till it is very tender

take out all the bones and sue the gravy

and tak the fatt of the pott & putt to: your : meat

in the stew pan with the grauy & putt to it a

pinte of Clarrett or syder or viniger with

folio 26 verso || folio 27 recto

a handfull of capars minc it uery small

& shallet and a bunch of sweet herbs with

a litle peper mace & cloues & stew it

very tender with 2 or 3 anchoues if you can

haue them: when it is very tender stewed

put sippets in the dish & poure the liqour

on the Cheek garnish your dish with Barberies

or any green thing

53: To Stew duckes

Take your ducks raw cut them in peices &

take out the gall from the liuor & wash

them and the g carkeses cleane in Claret

wine bruse the liuor when they are boyled

between 2 trenchers and stew it in the wine

with the meat on a Chaffindish of coales

season it with a couple of onions sliced

thin grated nutmegg and a good quantyty

of peper and salt anchoues 2 or 3 when

it is stewed enough put in a peice of

27

fresh buter ring the Iuce of a Lemmon: in to it

soe serue it to the table on sippits garnish

your dish with Lemon peele or onions

54: Another of the Same

Take your ducks when they are halfe rosted

cut them up and putt them in a dish with the

Grauy a Litle Clarret a couple of onions &

on Anchoues i nutmeg sliced & when it is

enough putt in a peice of fresh butter serue

it to th Table on sippets garnish your dish with

Onions

55: How to make the best sort of stewed broth

You must tak your bones of meate muton

beefe or veale and boyle it with a bunch

of marigoulds and bayes tender poure out all

the Liqour through a range then putt it into

a pott & hang it ouer the fire put a Leg of

folio 27 verso || folio 28 recto

beefe or a neck of mutton when the meat

haue boyled half an houre put in the curens

pruans raisons with larg mace & sinament

you must thicken it with grated bread

coller it with sanders a litle a boue an hour

before you take it up you must take the

marow of 2 bonens and put in it take it

of the fire put in sak & shuger acording

to your Liking with som suckets minced then

stire it all together and put the meat

in the dish with small sippets and poure

the broth upon top of it garnish your dish

with some fruit and soe serue it to the Table

56: To make white broth:

You must take the meat & boyle it as

before put in a Chik or neck of muton

& 2 marrow bones and tak the marow

of them and Leaue them it in the broth then

put in the fruit spice thicken it as the

stewed broth when it is boyled enough

put in a quart of Creame with the yolkes

of 10 egs beat 10 weell with some rose water

& half a pinte of sack a graine of amber

grees with shuger and suckets minc it you

must keep it stiring it after the egs & cre

ame: lest it Crudle sack must be put in

after they are of the fire

57: To stew veale

Take veal raw cut it in small s peices

& & season it well with cloues hole mace and peper

stew it with whitwine put a bunch of sweet

herbs as broad time winter sauory southern

wood pars sly and marow if you haue it in the

winter time put in currens in the sumer

time goosberys or grapes Instead of currens

when it is enough take out the herbs and

put in 2 or 3 egs beten weell w and a peic

of fresh butter soe keep stireing it till your

butter is melted soe serue it to the table

garnish your dish with Lemmon and oreng

folio 28 verso || folio 29 recto

58 To Smere a Rabet A ffrench dish

You must skin the robert & slit him for the

taile to keep bone and bring the Legs & thrust

under the shoulder you must take a scure

& thrust the hinder Legs you must haue an

other: scuer and a put into his mouth & stick

his head upright upon his bak put it in the

pott when the Liqor is ready to boyle take

out some of the liquor into a skillett put

in good store of onions sliced with Currens

and a litle larg mace & sliced nutmegg &

then put in a good peice of fresh butter

with som suger some viniger then take

them up and put them in a dish with sipets

slip out the hip bones and put the eyes ends

in the eyes of the rabbets let the rabbets

stand upright in the dish to poure out your saves

all ouer garnish youre dish with barberies/

59: To make kidny toats

when you haue a line of veale take the kidny

and fatt mince it very ver small with swet herbs

Cloues mace nutmeg peper an a Litle salt

a quarter of a pinte of cream & a few: egs

rose water & shuger & a L mingle it alltogether then

cutt manchet in thin slices fry it with fresh

butteer you must turne them in the frying

so serue them to the Table/

60: To make an orier of sweet bone

of pork or a fillet of veale

Take a quart of viniger & a quart of water

a handfull of shallet & winter sauory margerum

and time cloues and mace and nutmeg

and a good store of peper and salt boyle it

altogether and Lett it stand till it is Could

folio 29 verso || folio 30 recto

If it be a sweet bone of pork you must cut

it in peices and put it into a pot that will

Jest hould it then poure out the Liqor upon

it & et it stand 3 dayes befor you dres

it then rost it and bast it with fresh buter

garnish your dish with Lemmon & eat it

with the iuce this you must doe to the

veale also & the same Liquor will

serue for 2 or 3 peices of meat

6i: To Rost a shoulder of mutton

with oysters

Put a knife at the handle of the meat

and holow the skin all ouer the back of

the mutton & thrust in the oysters all

on the back of it with the skin lay it to

the fire rost it up as quick as you can

and bast it with fresh buter sett a dish under

and it to saue the grauy and put in 2 or 3

anchoues

a litle sallet and peper and boyle the saues ces with,

a few minced capers putt the saues ces and claret

in the dish and Lay the meat upon it soe serue

it to the Table garnish your dish with oysters &

barberies Capers and samphire/

62: To rost a Capon with oysters

wash the inside of it with Clarret & stufe

the inside of him with oysters trus him &

Lay him to fire & when it is about a quarter

rosted winde about him sasages & bast

him with fresh butter keep a dish under

it to saue grauy and the Clarret which

you washed with and 2 or 3 anchoues and

a Litle sallet and peper and a peice

of fresh buter keep sturing it till the

buter is melted so put the Capon in the

dish with sasages & fryed oysters and

Barberis

folio 30 verso || folio 31 recto

63: To stew calues feet

Tak your calues feet and stew them

very tender take of all the skinn &

heire very cleane from them then

put them in a stew pan with a quar t of

syder & sliced nutmeg and a Litle

broad mac half a pound of Curens a

litle salt a litle minst oreng peel

set it ouer the fire lett it stew altogether

take yolks of 3 egs the whites of one beat

it weell with some of the liqor you stewed the calues feet in

it in take out the calues feet put them

in a dish on sipets then stur in your egs

in the liquor with a litle shuger & a fresh

peice of buter Let it be ouer the fire

till it doth Iust simber after the egs

bee in keep sturing it all the while &

pour it on the calues feet ring the

Iuce of 3 orenges upon the top of it garnish

the dish either with flowers and some of

the Curans which was boyled with it and

oreng peele

64: To Make a hash

Take a should of veale half rosted

cut it in thin slices and saue al the gruy

put it in the stew pan with a quart of whit

wine too hole oniones and a bunch of sweet herbs

2 or 3 anchoues a good handfull of hole peper

Capers and some samphire halfe a pint

of oyster and half and ounce of hole peper

some hole mace sliced nutmeg and a peice

of Lemon peele hole so couer it and sett

it ouer a gentle fire that it may stew

Leasurely when it has stewed halfe an

hour put in hallf a pint of sasages a pint

of strong broth or grauy then sett it ouer

the fire againe Lett it stew till it is Enough

folio 31 verso || folio 32 recto

beat it withthe yolks of 6 egs very well with

some of the Liquor that it may not Crudle

take the hash of the fire stire in

the egs with a good peice of fresh buter

take out the herrbs onions Lemmon

peele & sipets put in the botom of

the dish & so you must serve it to the

table garnish the dish & lay ouer over

the hash ball of frost meat fryed burs

and tonges fryed oyesters bakon & sasages

capires sampire olives & barberies put in

the middle of the dish 2 fowles or a turkey

or a couple of neach Toungs rosted or

a calves head rosted you may put

chikin & marow bones round the dish

you may put in the hash when you stew

it first Lambs stones sheps toungs ope

pallets or & burs//

65: How to make forst meat

Take some Lean meat but cut of all

the skins & stringe very cleane pound it

till it comes to a perfect past take to every

pound of meat meane a pound of beefe dubbin minc

it very fine and mix it with the meat take

a litle broad time winter savory margerum

Corse mary a litle southern wood persly &

sorell & minc it very fine season it with

beaten Cloves mace & nutmeg peper & salt

tak the yolks of 4 egs and the whites of 2

beat them & put to it 3 spoonfuls of grated

bread mix all these very well together then

boyl six egs together very well take out the

yoks hole make the meat in litle round bals

som about the bigness of walnuts but round

som the bigness of goose egs in the middle

of these bals put the yolks of egs on in each of

the Large bals so fry them browne these balls

of forst meat are very good in a frigasy put

barberies into some of them and currens into

other some both must be whole

folio 32 verso || folio 33 recto

66: To make a spread Eagle

you must take a fryg young pullet that is

fleshy & you must keep her fasting all

night then you must tak her & cut her

throat & you must have the water scalding

hott & ready against it is dead you must

nott ouer scald her nor brak the skin you

must take the craw out where you cut

her throat then you take a quill and blow

her untill all the skin com from the flesh

and you must take all the bones Except

the Legs & wings & head & you must cut

of Legs rump & Leave it hang in to the

skin the flesh bones & lime guts must be

taken out wher you take out the Craw

then you must parboyle the flesh & minc

it fine & mince it with 5 spoonfuls of grated

bread and som barberies and minc 3 egs

to beat up with the meat & some shuger

and salt beaten Cloves mace simoment

Dubin wher you take out the meat you must

put in this Lay it in an Earthen platter &

lay butter under it & Lay upon top of it &

slit the head in 2 and slit head wings up by

the sides & the Leegs upon it & soe bake it

& serve it to the table & ring the Juc of

an oreng upon it & garnish the dish with

oreng and the peele

67 Sawes For Rosted Chickin or Partrig

Tak a Little Claret & a whole onion

& a little peper & the livers of the chickin

boyle them together take out the onions for the

Chickin sawses but lett it alone fore the

Partriges put in som fresh butter stire it

Altogether with a litle salt

68. Another of the same

folio 33 verso || folio 34 recto

Take onions & peper & boyle it in fair

water take up the onions and put in grated

bread Lett it boyle againe put in peice of fresh

butter stire it all together it will serue

for sawes for a Capan

69: Three Sorts of Sawes for a Capon or Turky

Take Clarret wine peper onions minced

very small the Liuors very small and

anchoues boyled together & put fresh

butter into it keep sturing of it till it is

melted

70 Another Way

Take clarret wine & Lemmon peele

that is uery thin & mince it uery

small & put it on a Chefindish

of cooles with a little Suger & butter

71: Another Way

Take a good quantity of onions & peele

them & boyle them white & tender chop

them very small and put them in Sawes

pan with peper and Salt & butter stir it

altogether till it is melted

72 Sawes for a Rosted Pigg

Take some Sawes & serell & boyle it

very weell in faire water when the Pig

is rosted put the braines in the sage &

serrell finely minst with shuger and buter

& viniger & a little sliced nutmeg so garnish

your dish with a litle crust of a manchant finely

grated

folio 34 verso || folio 35 recto

73: Sawse for boyled Chicken

Take a litle of the water you boyled

them in a litle sweet margorum &

winter Sauory & boyle it then take

gisards & liuers mince them very smale

with the herbs then boyle a pound of

Spanish Putatoes & put it with broad

mace & marow Lett it boyle till it is

Enough then put in 8 Caled goosberis

& shuger and butter and half a pint

of shuger sack lett it boyle Enough then take

it of and garnish the dish with barberies

sliced Lemmon shaue shuger round

the dish soe serue it to the Table

74: To mak Snow with Cream

Take 3 pints of Creame 15 or 16 egs

and straine them together and a Litle rose

water & as much shuger as will sweeten

it

then take a sticke as big as a Childs arme

cleane on end of the stick & wind it with

your fingers soe beat it with the stick or a

bundle of reeds tied together rowle it between

your hands standing upright for that will mak

the snow rise the faster now as the snow

riseth tak it up with a spoon put it in a caldron

that the thin may run from it & when you

haue suficent of this snow take the Creame that

is Left & seeth it in a skillett & put in beaten

Cloues & sliced nutmeg beat 2 or 3 yolks of

Egs to thicken it & sweeten it with a Litle rose

water & shuger pour it into the bason when

it is boyled & when it is Coole put the snow upon

it in heaps dip a bunch of rosemary in the

snow & stick upon a round peice of bread

stike it upright in the midle of the dish gar

nish your dish with sweet meats and caraway

Comforts

75: To mak harts horne Ielly with barly water

folio 35 verso || folio 36 recto

Take the barly & still boyle it on the

fire put away the first water tak what

Quantity you please If you take a pinte

'put in a nounc of hartshorne and Let

it boyle till you think it will Ielly then

straine it out and put in Lemon Pele

& a litle spice of nutmeg put in shuger

as you Please for sweetness and put in the

white of an ege & put it in and Lett it boyle

walme or 2 & put in Iuc of a Lemon a

Sprige or 2 of Sweet margerum soe

Lett it run through the Ielly bagge

76: How to make Pan Pust

Take a stale rowle and pare of the

Crust Cutt in thin slices then tak 6 egs

& beat them very well take siniment

sugeer and rose water and put in half

a pinte of thicke Creame as you can geett

put it in the egs then put the slices of bread

into it then fry it in pure sweet buter keep

poureing of the egs as you turun it till all

the egs and Cream be in then when they be

fryed put them in the dish & shaue shuger

upon them soe serue them to the Table

77: To make a Posset

tak Cream and sett it ouer the fire

with a little mace & nittmeg then haue

som sack & sweeten it with shuger & when

your Cream and set it on a chefindish of coales & when is boyled stur it an a little coold

then put in your sacke hould it up a good height

that it may leather in froth then let it

stand Couered ouer the Coales half an

hoour at least

78 To mak a could Posset

folio 36 verso || folio 37 recto

Take a pinte of whitwine 2 Lemons or

or a litle varges or a litle bunch of

rose mary or a little stick to Lase it

with as much shuger as will sweeten it

brew all these things together for a

quarter of an houre then Lett it setle

straine it in your posett your bowle

standing as high as you can from the

ground & as high as you can and lett

youre bowle be on the ground then

pour a it into new milke as soft as

you can till it be neere full then

stur it up and put in fine shuger into it

79 How to make a Pudding in

a Legg of mutton

Skin all the skine from the flesh &

take up all the bones & flesh Except

the very Leg bone That must hould

the skine then mix a litle of the

meat & suet together & boyle som

Creame & put it on a sliced manchet

then beat a few egs take shuger & spice

& reasons & Curens & temper it alto

gether then put it in the skin & put it

in an earthen pan & bak it without

anything in the pan

80 How to make a dish of fryed peasecoods

you must take Aples & Coodles them &

plump them through a rang then put

to it some shuger & beaten sinoment & rose

water & boyle it till it do come to a

past then take it up & Coole it &

when it is Could roule out some puft

past uery thin roule it about the breadth

of the plaine of your hand put into it a spoo

nfull of your aples & couer them & make

them in the shape of peasecods soe fry

them in the pan with fresh buter very

broun soe put them into a dish-

folio 37 verso || folio 38 recto

& shaue shuger ouer them & serue

them to the table

81 How to make Goosebery past

You must take the grenest gooseberyes

you can geet & scald them & plump

them though a range then take your plump

& put it into your preserueing Pan

ouer the fire keep stiring of it till

it will come cleare from the sides of

the skillet then to euery pinte of

Gooseberyes take halfe a pound of

shuger & put in your shuger by deg

reese then boyle it as Quick as you

Can & stir it that it doe not

burne till it doe come from the

bottome haue youre moulds redy

on a peuter plater dust it with

fine shuger under it and on the

top then fill your moulds with your past

& dust shuger upon top of it & when

they are Could take them out of your moulds

& put them into your ouen & when they

are dry take them out and keep them

for youre vse put them often into

your peuter platter

82 How To make Iely of rasberies

You must take a quart of rasberies & 1 quarrt

of curens & put them into your preseruing pan with

half a pint of faire water and set them ouer

the fire and Let them boyle till you think the

water is all boyled away then plump them through

a rang that is very fine that none of the

seedes may goe through then put your puple in

your preserueing pan and sett it ouer the fire

& keep stireing of it & Lett it boyle very fast

sture it till it will parte from the sides of the

skillet then haue a pound and a halfe of shuger

folio 38 verso || folio 39 recto

Beat very fine put in your Ielly when it will Iely

in a spoon put in your glases and keep them for

your vse.

83 How to make a past of rasberyes

You must take Rasberies to the value

of 3 pintes and plump them through a rang

and take the plump & put it into your preseruing

Pan & soe Lett it boyle apace keep stiring of it

till it Com from the bottom of the pan then take

3 parts of a pound of shuger being beaten very

fine put it in by degrees and soe Lett it boyle

till it is as stiff as it was before you put in

the shuger then haue your moulds ready in a

Peuter platter & dust them with shuger

then put it into your moulds & dust them

againe with shuger & when they are could

take them out of the moulds & put them

In the Sun to drying & soe keep them for

Youre vse

...

84 How to Make a Lemon Cake

Take some dry Rose buds & strip them &

put them in a litle rose water as much

as will Couer them & soe Lett them be all

night the next morning boyle them & tak

a Lemmon and grate of the outside of him

& mix them with your shuger & take a Iu

spoonfull of the Iuce of a Lemon & as much

of the rose water that your roses was in

as much as will Couer the shuger then

tak and boyle them to a candy height then

drop them on a sheet of paper & keep them

for youre vse

85 How to Clarifie Shuger

Take a pint of running water & beat the

folio 39 verso || folio 40 recto

whit of an ege into it till there arise a

whit froth upon top of it then put a pound

of shuger into it and Lett it boyle very fast

& in the boyleing ther will arise a black

scum upon it Let it boyle a Little & then

scim it very Clean straine it through a cloth & so

vse it

86 To know when your shuger is in a thin sirip

Take your shuger being clarified sett it

to boyle againe Lett it boyle very fast

& in the boyleing there will arise a white

scum soe Lett it boyle scumming it very clean

an when youre serip boyles cleane without

any scum then you may know it is in a thin serrip

youseing accordingly

87 To know when youre shuger is

In a full Serip

Take youre shuger being Clarified & sett

it to boyle againe very fast & in your

boyling your sirrop will Change his Coller

& it will look more high Collered then

before & when yov see it high Collered of

the Coller of amber or strong beere by

they yow may know it is in a fvll sirrop

& use it accordingly

88 To know when your shuger

is at manus Christi height

Take youre shuger when it is clarified

& sett it to boyle againe Let it boyle fast

til it doth dry betwen your fingers Lik a

Small thred or weeb & doth not break &

by that you may know it is manus Christi so

vse it

89 To know when youre shuger

is at a Candy height

folio 40 verso || folio 41 recto

Take your shuger after it is Clarified

set it to boyle againe Lett it boyle very

fast and when your shuger is at a Candy

height It will dry between your fingers

like Clots Like bird Lime & soe you

may vse it

90 To Preserue Quinces whole & red

Take the best Quinces free from spots or

bruises pare them & score them through

them into faire water as you doe take the

rindes & scores and boyle them in as much

water as you doe think will mak serip

to preserue them the water must boyle

halfe away then straine it through arang

way your Quinces & put them into the preseruing

pan poure the Liquor upon them put half

Theire waight in shuger to peniworth of Cuchan

elle stifle them very cloose & hang them

very high from the fire that they may keep

Scalding hott not to boyle for to houres time

then take them of them of the fire & open

them & puut in another quarter of shuger

& stifle them up very cloose & seet them

ouer the fire againe too houres more

Lett them simber but not boyle then open

them againe & if they be a good Coler sett

them ouer the fire to boyle apace if

they doe not boyle red enof sett them

ouer the fire againe as they did befor

when they are of a good Coller seett them

in the Gally pots & lett them stand in the

serip 2 or 3 dayes then boyle them againe

put in the rest of the shuger they must

haue theire full waight of shuger in all

Then let them boyle prety Quick till the

folio 41 verso || folio 42 recto

Quinces are tender & Cleare then take

them up & put them into your Galypots

boyle the serip after they are up till

it will Ielly about the spoon you must

scum it uery Cleane poure it to your

quinces you must not Couer it till it

is very Could then Lay a paper Cloose

downe upon the Quinces & Couer it

with another keep them in a dry place

91 To mak nable Bisket

Take the yolks of 16 egs the whits

of 6 beat them 1 houre tak a pound

of Lof shuger beaten and sifted very

fine put it into your egs saue alitle of your

shuger to strew on top of them & beat

them another houre then put a pound

of flowre dryed beat it halfe a houre

More with sack & rose water buter your

moulds & fill them with your Bisket bater

Lett your ouen be prety hott you must

strew som shuger ouer guest as they goe

in the ouen when they doe rise they

are enough take them out of the moulds

put them on Cap paper & sett them in the ouen

to dry

92 How To make Italian bisket

Take a pound of Loof shuger take it

& pound it & sift it very fine take

1 ounc of gumarabak pound it and sift

it very fine put the gum into youre morter

againe put the whits of 2 egs and beat it

weell halfe 1 houre then put in a Quarter

of a pound of shuger beat it againe a quarter

of an houre more then put in another

Quarter of the shuger and beat it a

Quarter of 1 hour more

folio 42 verso || folio 43 recto

put in 2 sponfulls of roswater beat it

againe another quarter of an houre & put

in againe another quarter of the suger

beat it halfe an houre more then put

in halfe a spoonfull of fine dry

flower beat it againe a bout a quarter

of an houre then put it into your

preseruing pan set it over a Cleare fier

keep sturring of it that it doe not burn

put into it a quarter of an ounce of beaten

Caraway seeds as soon as it doe boile take it of

& put it into the morter againe keekpe po

unding of it till it Coms to a past then make

it vp between yovre handes with a littill sug

ar in Cakes about the bigness of a shilling strew

suger upon whit paper bake them on it the

oven must not be so hot as for other things

keep the oven with a littel breake of fire after

they are in when they doe Rise they are enough

take them ovt of the oven

How to pickle mangross

Take youre wallnuts when they be green

about the bigness of large nutmegs make

them full of holes throw them into fair

water as yow pickle them boyle them in 7 waters

btweene euery boyling then wipe them in a

Course Cloth put them in as much vinigar

in a brass pot as will Couer them to a quart

pot in 3 parts of an ovnce of hole peper a

good handfull of salt half an ovnce of rochalem

stifle them very close hang them very high over

the fire where they may keep hot neither simber

nor boyle for 3 hours then hang them Lower that

that they may boyle a pace vncover them that you

see they do not breake when they look green take

them vp pvt them a broad on a platter to

folio 43 verso || folio 44 recto

Coole & boile your pickle Longer then you mvst

put it to Coole till it is through Could put

it together In a deep pot that is weell

Glazed couer them very close that no

Aire may com to them keep them in

a Coole sceller these mangrose are

very good in hashes or for sauce wher

capires and Sampires is Vsed

94 To Pickle broom Buds

You must gather them when they are

very young before they blow in a

dry day put them in a deep gally poott put

as much Viniger and salt as will Couer

them & alitle shuger Lay a paper

down cloose upon them Couer them with

a peice of leather keep them in a

Close seller this way you may pickle

ieliflowers Cowslops or any sort of flowers

95 To candy Cowslops

Take halfe a pound of loafe shuger beaten

& sifted very fine put 2 parts of it

into youre preseruing Pan and Iest wait

with faire water & put it ouer the

fire & Lett it boyle up to a Candy then

take your Cowslops being pickt the

blowings of & stew them lightly into

youre Candy boyling ouer the fire keep

stiring of them & lett them boyle very

quick when you doe see them Candy again

put in the rest of the shuger Lett them Just

boyle againe & take them of the fire

keep stireing of them in the preseruing

Pan till the candy Do com to be a perfect

shuger againe then put them in a rung

& sift the shuger from them put in the

Pan to dry keep them in paper bags keep

them neare the fire this way you may

Candy other flowers

folio 44 verso || folio 45 recto

96 To Candy Grapes

Take hansom bunches when they

are through ripe you must gather them

in the midle of the day when they

are dryed you must take theire waite

in double refined shuger pounded

& sifted very fine haue it in

readyness stiped ouernight &

ounc of gumaraback in rosewater

& with a feather wash your grapes

all ouer Couer them all ouer with

your shuger then ty a string to the

stem of them and to a stick lay

the stick a thirt the earthen pan

soe that the bunches may not tuch

the pan sett them in a stow or warm

ouen that is of a good drying heat

Lett them stand about 3 houres

and tak them out & strew more

shuger upon them all ouer soe that

you may not see the grap if you

find the shuger doe not stik weell any

where upon the grapes wet the plac

with a Litle of your gum water Put them

in a stow & Lett them stand till you se

the shuger is dry & hard about them

them keep them for your vse

97 How To make Almon Iembels

Take halfe a pound of Almons blantch & beat very

well with rose water they must be the best Ior

den Almonds & beat very well then pvt an ovn

ce of gvmarrabeck being stiped in a littell rose

water & the whits of 2 eggs then beat them

alltogether very well with Almons then Take a po

vnd of lofe Sugar mix it all very well then

pvt it over the fire in yovr preserving pan keep

folio 45 verso || folio 46 recto

sturring of it till it do come from the side of

the pan take it of the fire & Let it stand

then beat it againe very well in a morter

to a fine past then rowll it ovt in littil

rowls then bake them vpon wafer paper

before yovr ouen be not to hot

98

How to make Gimballs of

Apricocks or Plvms

Take the ripest Apricockes and bruse them

in a Silver dish as small as yov can & stir them

& turn them & them on a fire till it doe

grow as stif as dow then rowll it in 2

balls so let it ly all night then the searched

svgar work them together into past & lay

it not so set them in a stow so dry

99 How to make oreng biskit

Take the fairest orenges yov can get take

ovt the middle of them & lay them into wa

ter fovr ro 5 dayes sifting them twice a day

then boyl them very tender then dry them

on a Clean Cloth very well bvt what yov

mvst doe more I cannot tell

100 Hov to make a Goosgiblet py

You must take your Giblets and Perboyl

them then break the bones & save the skine

of the neck whole you must season them

with sweet margerum winter sauory & broad

time & chop them very small with Cloues &

Doe saue the bloud of the goose to make a

Puding with a Litle milke & gratted bread

& a litle dubing mixt very fine with 2 egs

& the same seasoning which you seasoned

the giblets with all

folio 46 verso || folio 47 recto

You must put your Puding in the neck

of the goose into the hose of the geele

and some Curens in the Puding &

that you may Leaue put in the midle

of the py & put good store of fresh

butter in the top of the py before

you close him up/

101 How make red marmelet of Quince

Tak the fairest quinces you can

gett pare them & score them as

you pare them put them in faire

water & saue the Curnells & tak

the curnels & put them in a lane

bag thenm tak the rinds & scores

& boyle them in as much water

as will Couer the Quinces & when

it is half boyled away it must

boyle till the water is slimy

Then way your Quinces & put them in your

Preseruing pan poure the Liquor upon

them put the Curnels that you put

in the sam bag with a peniworth of

venus Leak pounded in the middel of the

quinces then tak take the weight of your quin

ces & put it into your preseruing pan &

Couer it uery close & hang it ouer the fire

pretty high where it may stew about

1 houre then stire it and put in alitle

more shuger & Couer it againe &

Lett it hang till it is of a good Coller

then sett it on the fire to boyle up

quick & put in the rest of the shuger

& when it will part from the side of

the pan after the shuger is in it is

enough

102 To mak scots Collops of mutton

folio 47 verso || folio 48 recto

Take a Leg of mutton & cut the

Lean of in thin slices round the

Leg about the thickness of a Crown

peice hack them with the bake of

an knife on both sides strew a

Litle salt on them & broyle them

on a gridian on a Cleare fire as

soon as you see the blood upon the

top of them turne them in a dish to

saue the grauy and bryle the other

side take care you doe not broyl

them to much Put som Claret wine

& 1 anchoue & put in the dish to the

grauy with a Litle sliced nutmeg 3 or

4 spoonfuls of pickle oysters & a

Litle peper 3 or 4 salets sliced

sett it on a Chefindish of coals

& when it boyles Put youre

Colops to it & Lett them boyle all

together a litle while then beat the

yolk of 2 or 3 egs with a Litle Claret

wine very weell then take out your

colops put them on sipets in the

dish you intend to serue it to the table

then tak youre egs & a good peice

of butter and stire it into the saues

till the butter is melted on the

Chefindish of Cools soe poure it on

your Collops & garnish with barberies

& Lemons

103 To make an hash of rabets

Take your rabets and flay them &

Cut them in quarters the wings &

Legs in 2 or 3 peices & the Chin

in 3 or 4 peices put it into the

folio 48 verso || folio 49 recto

with a pinte of whitwine & a pinte

of water a Litle Larg mace sliced

nutmeg groose peper & salt take

a litle winter sauory broad time

sweet margerum Parsly & litle

seril & a small sprig of southwarn

wood & couple of onions or salet

sliced strew it all ouer your rabets

in the stew pan Couer it very

Close & sett it ouer a Clear fir

to stew when the Rabets are stewed

very tender tak to yolks of egs &

beat them with a litle whitwine &

stire them into your hash with good

peice of butter serue it to the

table upon sipets garnish youre

dish with barberies & flowers

104 To hash an hare

Take your hare & flay him & draw

him in a litle faire water then cut

him in peices the Legs and thighs in 3

or 4 peices & rip up the brest and

Cut the ribs in peices & Leaue

the head whole put it in your stew

pan straine the water you washed

the hare in & into a Quart of claret

wine a bunch of sweet herbs 3 or 4

Larg onions cut in half an peper an

sliced nutmeg broad mace & salt

& 1 anchoues or 2 half a pinte of good

Larg oysters Lett it stew alltogether

till it is very tender take out the bunch

of herbs & the onions beat 2 or 3

egs very weell with a litle raw Claret

stire it into your hash with a good peice

of buter take care you doe not

Lett the egs crudle about serue it

folio 49 verso || folio 50 recto

to the table on sipets garnish the dish

with sliced Lemon barberies & oysters &

flowers

105 To Codle Aples Green

Take good Coodleing aples &

put them in a brase pott as much

water as will Couer them Lay som

Leaues on them keep them under

water stifle them up cloos & hang

them up high to Codle ouer the fire

when they are coodled take them

of and peel them tak Care you doe

not breake them put them back

into the same water againe stifle

them up close & hang them uery high

soe that they keep scalding hott

but not simber nor boyle for 3

houres time then open them & if they

are not green enough stifle them up

2 houres longer if they are green

enough take them for your vse

106: How to make a Salmon:Pye

You must ake your salmon & scale

it very thine & Picke out the bones

as well as you can you must season

it very weell with beaten cloues nut

meg & salt and put good store of fresh

butter with a Litle Large mac up on

top of it when it doth com out of the

ouen fill it up with fresh butter you

may keep it a Long time

107 How to make an oliue Py

folio 50 verso || folio 51 recto

Take a fillet of Veale of a Cough

Calfe & Cvt in small slices & take ovt

the vdder & cvt it in as many slices as

yov did the veale & take some sweet

margorvm & time & serrell & Chop them

very small & mix with beaten Clovs

mace nutmeg & salt & sugar half A

pound of Currans mix thm altoge

ther with the yolkes of 6 eggs & thre

whits & pvt herbs & spices into it them

take some of the Calues call & cut them

Long peices & rowle vp euery

peice with the spices & herbs & so pvt

them into the py & a few graps

& goosberries If yov have none pvt

slices of Lemmon & svckets & fesh

bvtter or marrow boile 3 or 4 egs hard

mince the yollkes of them small

& strew vpon the top r row when

it coms ovt of the oven pvt in a Cadle

of whit wine & so serue it to the table

108 How to make a pasty of a bvll

ocks Checke

Yow must take 3 or 4 Checks the fatttest

you can gett and the youngest and boyl

them till they be very tender or bake them

with Claret wine & when they be baked

take them out & pick out euery bon & splinter

of abone saue all the liquor & season

you cheek veery well with peper salt

Cloues mace & nutmeg then put

them into your pasty or py wash the

Botom of the py with buter before you

put in the meat put all the fatt that

is upon the grauy upon top of the meat

when you put youre py into the ouen

poure out all the grauy that was Left

when it first coms out of the ouen you

folio 51 verso || folio 52 recto

may put som Claret in the Py

109: To make a Pasly Py

You must tak the Parsly pick it

and byle it very tender & ring out the water

betwixt 2 trenchers chop it very small and

put into it a pint of Creame & beat with

4 or 5 egs halfe a pound of reasons of the

sun with a litle peper sliced nutmeg rose

water & a Litle buter & lett it stand

till it is Could and then put in your

stuf into the py then when it is baked

tak it out of the ouen & cut of the

Couer in 5 Peices Lay 4 about the

py and the other upright in the

midle & put it into the ouen again

for about a quarter of an houre &

when you take it out shaue shuger

round about him and seru it to the Table

110: To make Vension of mutton

Tak a quarter of mutton and bone it

Leame very well & wash it with blood &

a kind of blood that is holesome & then

season it with peper salt nutmeg & a litle

Couchaneell and put into youre py

when it is going into the ouen w pour a litle

Claret wine you must bak the bones in

a pott and bak them in the ouen with

youre Py & when you serue it to the

Table take Liquor that comes from the

bones & fill up youre Py

10 111 To make Caules Chaldr on Py

Take a chaldron half boyled and Lett it

Coole and when it is could mince it as

small as grated bread with half a pound

of marrow

folio 52 verso || folio 53 recto

season it with Salt beaten Cloues and mac

& nutmegg a Little Onion the Iuc of

half a Lemmon & sum of the peele

minced very small & 1 pound of Curens

mixed altogether then tak a peice of

past & Lay aleaf thereo f in the dish of

the bignes to Containe the meate then

put in the meat & Couer it with another

Leaf of the same past then bake it &

when it is baked open it & when it

is opened put in the Iuce of 2 or 3 orengis

stire it altogether be shuer that there

be non of the stones in the orengis

couer it againe serue it to the Table

112 How to make a Tansy

Take ten egs & beat them with their

whits tak a pint of Creame a good

handfull of wheat if you Can get it if not tak

spinag with a Litle tansy on spoonfull of grated

bread to bind it a Little nutmeg Caraway

Comforts fry it in the pan till you

see it is enough then ring the Iuce of a

Lemon and strew som shuger on it &

garnish the dish with orengis

113 To make a spinage florandine

boyle it tender ring out the water

well mince it smale put to it a pint

of Creame & a good handfull of Chees

Crudes beat it in a morter and sum

minced suckett and shuger and marow

season it with sinomun & nutmeg beat it

altogether & put it into your dish & couer

it with puft past sett it into the ouen

and when you take it out put in a

glas of sak & serue it to the

Table

folio 53 verso || folio 54 recto

114 How to make a Lambert Py

Tak a pound of ueale that is Leane &

Cut out all the skines uery Cleane &

pound it in a morter till it Comes to

a perfet Past: of beef suet minced

& pounded with it tak a Litle southernwod

broad time winter sauory orguny swet

margerum mince it very fine and

mix it very well withthe meat with a Litle

sallt beaten cloues mast nutmeg

sinoment a Litle shuger then break

into it the yolks of 6 egs the whits

of 3 and to sponfull of grated bread

beat it all very well together diuid

it into 2 parts on part mix it with

half a pound of Curens & make

it into Litle bales som about the

bigness of wall nuts som about the

bignes of eggs

some Long some round take 4 or 5

eges & boyle them uery hard & take

the whits from them mix in the other that

have no Currens some sliced suchets

then take the yolkes of the egs & -

rowle up in the midle of the meat in

some put in a hole egg & some

yolks & in some peices of yolks make

some Long & some round take 4

or 5 egs & boyle them very hard & take

the whits from them mix in the other that

haue noe Curens some sliced suckets then

take the yolks of the Egs & rowl them up

in the midle of the meat in some put

in a hole eg & some yolks & in som

peices of yolks mak som Long & some

round

115 To make a Pork Py

folio 54 verso || folio 55 recto

Take a pessell of pork that is young

and boyle it till the skine comes of &

then take it up and skine it & Lett it stand

till it is through Could then slit it in 2

peices & take out the bones you must

put in a round py the meat being in

the midle of the py Lay the f fat sid

upward & stik it full of cloues you

must season it very well with peper &

nutmeg you must lay Larg mace on the

top & fresh butter & bak it till the meat

be very tender cold & if you mean to

keep it Long you must fill up with fresh

butter

116: To make Sirop of snailes

Take youre hous snailes & put them in

a basket put fenall in the botome & in

the midle & on the top Couer them very

Clos & let them stand for 24 hours then

take them up & whip them very well &

Clean in a Course cloth prick the bottom

of the snailes with a botkin & stop theire mouths

with Lisborne shuger put them in a Caue with

the holes that you made with the botkin downe

wards & sprinkle a litle rose water all ouer

them there Let them stand till the shuger

bee disould & the sirop drop cleare into

a dish that you must put under the seiue

to catch take it for youre spent use

with out boyling but for to keep put it on

the fire Lett it Iust boyle scuming it

very Cleane tak it of the fire & keep

it till the next morneing then botle it

117 To make shuger Iumballs

Take halfe a pound of double

folio 55 verso || folio 56 recto

refined shuger weell beaten & sifted

then take an ounce of gumdragon stipt

in rose water take the gum & put it in the

morter withthe white of an egg & a

graine of ambergrese beat it together

till it is uery weell mixt then take the

shuger & put in by degreese keep pound

ing all the while till it doth com to a

stif past the more you beat it the whiter

it will bee then tak it & diuid it into 5

or 6 parts then take for youre coulering

yallow tak safron & for blew powder

blew & for green take green sap-

& for red take uenus Leak for another

red tak vermillion & for purple take

Couchanele grinde all these Collers

seuerally for another yallor marigoulds

grinde youre Collers very fine then

take on part of youre paste & mingle

it with on youre Collers then take som of your

blew & som of youre yalor & mix it very well

& it will mak another green you must

keep the best part of the past when all the

Collers are well mixt then take some of

each Coller & rowll it out in littell

Rowls about the bigness of a good big

straw then place your Collers as you

please & rowle them together & ty them

in prety knots as you please & dry them

in the sun in the svmmer yov must

take flowers of all these Collers & Coll

er your Iumballs with them

118 To make moth Cakes

you must make your past all one as you

did for your Iumbals & mix the Collers

all on but you left most whit of that

folio 56 verso || folio 57 recto

which now you must leaue most green you must

take som march pane past & make Litle

cakes very thin & as big as a crowne peice or a

Little biger som of them you must tak the Colers

in a haire seive Seuerally with the back

of the spoon doe them in litle dabs on those

Cakes as you pleas som in the shape of roses

& other prety fancys and plac the Collers

to your fansyes as you may doe som of those

Cakes with out march pane past under them for

botome and dry them in a stow or ouen

119 To make Serip of mulberies or rasberies

Take the mulberies or rasberies put

them in a siluer tanker in a pot of

water & Lett it boyle for 3 or 4 hours take

Care that no water Com unto them then

Lett it . run through a haire seiue

And to euery pinte of this Iuce 3

Quarters of a pint of shuger

and Lett it boyle till a drop will

stand upon the naile scum it very

well then tak it of and keep it

till the next morning then put

it into the botles

120 How to make serip of gilyflowers

Take youre gillyflowers and cut

of all the white from the bottom of the

flower you may stipe them either in water

or seck or whitwine or brandy tak a Qart

of either of these & held it scalding hott

and put youre flowers into it and put

it into the Chibmny Corner till you se it of a

good Coller & when it is squiz out the flowers

very well & grind dry 500 flowers will make

a Quart of serip then take of each a pinte

of this a pound of lisborne shuger & lett it boyle till

folio 57 verso || folio 58 recto

will stand upon youre naile scum it very

weell and Let it Coole & botle it to the

sirop that is made of brandy or such

take to euery pinte a pound & a half

of shuger and sett it to the sun till the

shuger be desolued then botle it

121 To make sawes for boyled fish or fryed fish

Take thre Quarters of a pinte of whitwine

and 2 or 3 Salets and on anchoues 2 or 3

Slices of Lemon 2 or 3 slices of nutmeg

and then boyle it up with buter put in the

dish sipets of manchant

122: To make Sawes for wild Duckes

Take a pinte of water a steake of

Lean beefe an anchoues or 2 a slice

or 2 of onions 2 or 3 peper Corns &

halfe a pinte of Clarret when it

is boyled

123 To make boiled pvdding for 4

in a dish

Take

Take halfe a pound of Almons blanch

them & beat them ueery small &

3 pints of Creame some grated bread

& 8 or 9 or 12 Eggs a littill sack or

spice & sugar & a spoonfull or 2 of

flower to binde it & so flower your

Cloth boyle them a bout an houre

& a halfe Culler on with Coucheneele

for Red & for your yoller with -

saffron & for your green with sp

inage Iuce for your sawse butter rose

water sack & sugar stick muskedins

blanched Almons & Long Comforts

on the puddings garnish the dish with

Collered Carawayes & shaue on suger and

folio 58 verso || folio 59 recto

serue them to the table

124 To make sirrop of m i aiden haire

Take youre maiden haire fresh gathered

& picked very cleane & tak as much

water as will be about an inch deep

then take herbs scalding hot and pour

it to it & Let it stand in the Chimny Corner

till the next morning then straine it

& put as much more then straine it &

to euery pint a pound & of Lisborn shuger

& Let it stand in the sun & stire it 2

or 3 times a day till the shuger is dis

olued & the sirip thick then botle

it and keep it for your vse the sirip

of Coultsfoot & other herbs make

this way

125 To Make Sirip of burig or

buglas or other flowers

Take your flowers being gathered in a dry

day and pick them into a pot that is

well glazed an take as much water

as you think will twiz Couer them

and Lett them boyle half away scum

it very Cleane and paire it scalding

hott into the flowers & Couer them very

cloose & Lett them stand 12 hours in

the sun or in the Chimny Corner &

squize out those flowers & put in

more & soe doe for 3 times & if you

see it not of a good Coller then put

the flowers 4 times & tak to euery

pint of this Liquor a pound of suger &

six ounces & Lett it stand in the sun

stiring it 2 or 3 times a day for a week then

botle it

folio 59 verso || folio 60 recto

126 How To Candy Curens

Take the best Curens you can get

& the hansomest branches & stone

them taking care you doe not squat

them cut of the black eyes with the

sisers & you stone them strew some

shuger all ouer them tak som other

Curens and put them in a siluer tankerd

in a pot of water taking Care that

non of the water gets in Lett them

boyle an houre then Let the Iuc run

from them through the sides of the

tankerd way the Curens that you haue

stoned & take 3 times theire wait

in double refined shuger you must

put the better part of your shuger

into your pan & as much of the Iuc

of the Curens that was in the tankerd

as will wet it & sett it ouer a Cleare

fire & Let it boyle Iust to a Candy

height then tak it of the fire & put in

the Curens strew almost the rest of the shuger

upon the top of them & there Lett them

stand to houres then set them on the

fire againe & when you see them

begin to simber stur them round by the

side of the pan taking Care you doe

not squat them when you se them begin

to boyle softly strew on the rest of the

shuger that is Left & when the sirop

Do begin to Candy about the spoone

an the the Curens Look Clear it is

Enough tak them of & tak your Currens

& put them on the seiues bottom twic

it must be seiue that dries them put

them in a warm ouen or a stow & Let

them Ly for a Quarter of 1 houre

then tak them out & turne them

folio 60 verso || folio 61 recto

in dry places & when you see they

doe begin to dry then tak them &

dry ty them as you pleas take som

twine & ty a thirt a windy wher

the sun comes very hott & Lay

them a cros the twine & turne

them & loose the Curens somtimes

with a botkine & plumb them som

times wround with youre finger wher

you se they are sqaten & soe

Let them dry

127 How To Candy spermints or bame

com what now

Take your spermints & gather

them in a dry day the tops of

them about half a pound of shuger

and as much water as will Couer

the weett of it & boyle it up to a

Candy height then take your herbs

& put them in your sugar boyling

on the fire then stew in a littel

more sugar sttirring them & let them

boile till the sugar will Candy about the

spoone take it of the fire & stir it

till the Candy Comes to the suger put

them in a seive that the suger may

run from them so keep them in

papers

128 How to make Egs & bacon

Take half a pound of Almon

blanch aand beaten very fine with

rose water and as much gumaraback

pounded & sifted as will Li on a six

penc which almons are beaten very

wel put to it half a pound of Loaf

shuger pounded and sifted with a gram

of ambergres pounded to a past

folio 61 verso || folio 62 recto

tak it out of the morter & diuid

it into 2 parts the on almost soe

big as the other then tak som red

sander pounded with the Least

part till it is the Coller of Lean

bacon diuid the whit into 3 parts &

the red into 3 parts Leaueing the

on part of the whit as big as the

other 2 parts & so Likewise the

red then take the bigest peice

of the white & red at Last soe

flat them down & cut them in

what bignes you please put them

in the sun or a ston to dry to

mak egs take half 1 ounc of gum

araback or gumdragon which you

pleas diped in rose water and

pound the whit of an Egg till it Look

very white then put in half a pound

of double refined shuger or beaten

and sifted very fine with a Graine of am

bergreese put it to your gum pound it

an houre & a half till it Looks very whit

then drop them on a sheet of paper a

bout the breadth of a Crowne som

of it you must mix with the yolk of

an egg & put in the midle of euery

on of these bake them in the ouen

& when you see they rise & slip

them from the paper they are enough

so bake them after bisket

129 To prepare Apricok green

Tak your apricoks when a pin wil

run through them put them in a

pot of water on the fire very high

Cloos stifled for 3 for 3 or 4 houres then

tak them of & Scrap of woll

iness of them & haue in readyness

theire serrip mad with half theire

folio 62 verso || folio 63 recto

wait in shuger tak water that did

scald them to mak the serip you

must take Care that they do not

boyle but keep scalding hot put

them into youre sirip and put shuger

alouer them and set them on the

fire and stifled them very close as

before 3 or 4 hours very high only

to grem them they must not boyle

if they be not green enough then

you must turne them and set

them on againe you must not Leav

them to Long for they will burn

black if they are green enough

then you must turne them and

sett them & sett them on againe

if they are green enough at first

you need nott put them on againe

when you see they are green as

gras sett them ouer a Quick fire

strewing some shuger ouer them

& Lett them boyle you must not

Too often turne them in theire sirip

when the serip begins to thicken & the

fruit Looks Cleare take them up

taking great Ceare you doe not

break them put them in youre Gally

pots sett the serip to boyle Again

Let it boyle scum it very Cleane

pour Let them stand a week then boyl

them againe theire waite of shuger

in the whole to Every pound of shuger

a pinte of water

130 To make Ielly of Pipins

you must Take about Christmas

the fairrest pipings you Can get

pare them & Cut them in thin

slices & put them in your presauer

uing pan & put into them as much

water as will Couer in about an Inch

aboue them & set it ouer the fire

folio 63 verso || folio 64 recto

with a littill oreng peele & lemon peele

& 3 or 4 Cloues then Couer them

& set it over the fire & let it boyle

till it be halfe boyled a way then take

it of the fire & let it boyle about a qua

rter of a noure to put it into a hairn

Ceiue that the Ice may run from

it but not the plumb then put it into

your pan againe & set it ouer the fire

& let it boyle a quarter of an hour then

put in a quarter of a pound sugger beaten

then let it boyle

To make sirrop of Violets

Take the Right sort of vilots Cut of

wits & put them in warm water & put

them in a pot that is well glased & set

them in the Chimny Corner let them

stand all night to infuse then the next

morning take those violets ovt & put

in fresh ons and let them stand till

the morning If you see the water

do not Collour then take out those &

put in others so do till the water is

well Colered & when the water is of

deep Collor take to each pint water

A pound of Lisborn sugger in a pre

seruing pan & let it boyle sofley scuming

of it till the svgger be disolued then put

in halfe of the other part of the svgar

& let it boyle apace keep sturring of

it all the while when that is melted pvt in

the Rest of the sugar & let it boyle

till a drop will stand upon youre

naile then take it of & let it stand

till it is Could & put it into your Pot

tels Cover it with paper & a peece

of leather tied down Close keep it in a dry

place but not to dry

folio 64 verso || folio 65 recto

To preserve orenges in Ielly

Take Chany orings the fairest you

can get cvt them scoope the boyle them

all on as you did the Candied ons

then take them vp & let the water

Rvn from them & haue in Readiness

a sorrop made of pipins water & pour

them in it yov mvst make the sorrop

take 2 or 3 orings a pound of sugar take

half a pint of water that haue had

pipins boyled in it as high as for Ielly

at first & when it is boyled that all

the sg svgar be pvt in be disovled then

put in orengs & let them boyle a pace

about a qvarter of an hovr & pvt into

them a handfvll of svgar you must take

great Care in the boyling of them that

they do not breake keep stvrreing of

them & then take them of the fire

& pvt them into the galipots againe

with the Rest of your sugar & boyle

them till the sirrop will Ielly about

the spoon then the them vp &

pvt their siverall pots If yov plese

yov may fill the with marmilet

If not pvt in the spices yov took ovt

so keep them but to fill them is

the best way yov may do Allmons

all on as yov do these but they will

not keep so long as orings

To Candy orenges whole

Take faire Cheny orenges yov

can get the Clearest from spots then

Cut & take ovt a peace of a hole

where the stem is & take out the

meat with a scoope take it out the

very Cleane then put on a pot of water

& when the water boyels pvt in the

folio 65 verso || folio 66 recto

orengs with a stike keep them

down in the water till they be boyled

tender then put them up & strew

sugar in the in the bottom of the

bason & fill each of them with

double Refined sugar let them stand

3 or 4 dayes till the sugar be

disouled then set them ouer the fire

& let them boyle keep stirring of

them as you did the half & when

the sorrrop will Rope btween your

fingers then throw in some more

suger then take them up & put

the hols downwards Leaue youre

Candy of an indiferent thickness &

sift some sugar through a pice of

stifeny upon them those that you

would haue only before they are Could

put in the peice you took out when you

took out the meat put in a littill of

the Candy close it hansomly & those

that you wovld have full make some

marmilet of the meat you took out &

fill them with it & when it it Could

put in the peice you took out & put

it in & with some of the Candy close

it hansomly that it may Look like

orenggs those you fill you must put

them in an oven or stow to dry w

they are dry put in papers seuerallyy

& keep them in a dry place

To preserue sweet orenges

& Lemons

Take your orenges & pare them

uery thin & let them ly all night

in water then boyle them half an

hour then Cut hols in them & take

out the meat as Clean as you Can &

put them in Could water & let them

ly in all night then boyle them agan

folio 66 verso || folio 67 recto

for half an hour then put them in

Could water till next morning then

then boyle them againe for half an

hour then take them out & put them

dwble cloths then Couer them with a

Cloth till they are allmst Could put

in your Orengs & boyle them with

a quick fire till they Leak Clear &

the sirrop be of a good thickness then

take them of & put them about 3

Weekes take the sorrop from them

& boyle it againe and when it is

Could put into your orenges keep

them in glasses

To make Orenge Water

Pare yor orengs wery thin & let

them ly a night in water with beaten

Cloues then still it

To make spanish Biskit

Take a pound of sugar finly ebaten

then take 10 Eggs the whits of 4

beat beat your Eggs half an hour

before yov put in your sugar yovr

sugar must be of the finest &

finly beaten put into it a pound

of flower by littel and littel and

stur it all the whille yov are prot

ing it let the flower run betwne

your fingers & put it in Leasurly

beat it all the wile & a good while

after the flower is in yow me must

make it no thicker then pan Cakes

eackes & in the beating put in as

mvch white win white wine as will

go in 2 Egges hels then take wafer

paper & lay in the thing If you

dissine to bake it in it & poure

folio 67 verso || folio 68 recto

Butter vpon it & svgar finly

beaten & strew sofley all over

them so pvt them into to the

ouen & when they are half

baked cvt them in what form

yov pleas set them in the ouen

at the disscrestion of the baker

If you pleas you may put some

Caraway or Cariander Iust brused

To keep walnuts fresh all

the yeare

Take the sennells of the shells &

lay them in salt & water 24 houers

then waish them out of the salt &

put them into milk & set them ly

3 or 4 hours then take them out &

peel them & dry them in a Cloth &

so keep them

To make Lemon water

Take the fairest Lemons you can

get pare of the outward Rind as

thin as you Can & steep them in

sack 3 or 4 dayes then still them

in a glass still or Limback let your

water drop into a bottel where is

some suger finly beat & put in

your second stilling some brused

Cloues & it will make uery good

small water with the paring

put into it some sack

To make Apricot Iumballs

Take the Ripest Apricocks you can

get pare them & cut them in peices

folio 68 verso || folio 69 recto

put them into your preseruing pan

with as much water as will allmost

Couer the set it on the fire Let them

boyle till the pecis are broke & are

uery tender then take it of & put

it into a siluer bason ouer a Cafin

dish of Coles & let it stand drying

till it be prety stiff as stiff as dow

then take it of & let it stand till next

morning then put it in a morter &

beat it a good whille with a littell

gum marrAback then beat it in by degrees

as much double Refined sugar as will

make it a perfect past then make it up

in knots, knots or with your fancy

dry them on papers or in a stew

To preserve Damsons

Tak 1 pound of damsons wip them and pick

them

full of holes with a nedle then take a pound &

a quarter of shuger finly beat then strew

som shuger in the bottom of a silver bason

or an earthen vessell weell glased soe put

a Lay of damsons and a Lay of shuger & put

them 3 or 4 spoonfuls of water then couer

a day for 5 or 6 dayes together Lett them

be hot but boyle them tak som other

damsons put them in another pott of hot

water lett them stand till the Iuc comes

from them then tak 9 or 10 sponfuuls of that Iuce

& put it to your finest damson soe heat them

1 a day as before till they are tender enof

for your vse If any riseth take it of with a

stick or knife

To make Iumbals of Apricoks

or plums

folio 69 verso || folio 70 recto

Take the ripest Apricoks you can gett bring

them in a silver dish as small as you can bruise

them And set them on the fire stire them & turne them

till it is stif as dow then roul it in bales & let

them Ly all night then take some sifted shuger

& work it withthe plums to a past then Lay it in

nots or prety fancyes soe dry them in a stow

on papers

To Preserve Quinces whit in Ielly

Take the fairest Quinces & cleare from

spots you can get pare them very hansomly

& couer them Cleane. & when you pare them throw

them in water then take the rinds & scores &

youre pipins sliced in thin slices put them in

as much water as you think ffitt when it is

half consumed it will mak sirrop couer them

when the water is boyled half away straine it

through a ceiue then take the wait of

your Quinces Iin shuger & put half of it into the

water & sett it ouer the fire Let it boyle

till the shuger be disolued then take quinces

out of the water & put them in the sirop ouer

the fire & put in almost the other half of

your shuger & Lett them boyle apace & scim

them as the scum riseth & when the sirop begins

to thicken an will Ielly about the spone

& the Quinces Look Cleare the put in

the rest of the shuger when they Look

Clear and the sirop will Jelly well then they

are enough take them up & put them in

a pott & keep them for the use you must

Lett them boyle after the 1st shuger goes

in till they will Ielly well

To make Ielly flowers wind

Tak to ouneces of dry Gilly flowers and

pick them in to a bottle of seck beat 3 ounces of

fine shuger or shuger candy & grind som

Ambergrese & put into the botle of sack

folio 70 verso || folio 71 recto

and shaue it often and run these through a Iely

bagg and iuce it great Cordiall and you may

mak Lauinder wine as this & put this first

Gily flower wine must stand a week before

you use it al

To make Goosberie wine

Tak first ripe Gooberies and briues

them but not break the stones &

straine them into an earthen pott with in

narrow mouth the mouth being soped

all but a Litle vent hole & Lett it stand

3 dayes and then straine it through a

haire seiue into a vesell & soe Lett

it stand till fortnight and bootle it up

with a Litle shuger as big as a walnut

for each bottle it must be drunk in a

fortnight

To make marmelet of Quince

white

Take the fairest through rip Quinces

pare them & score them through them into

faire water take to euery pound of Quince

a quarter of a pound of pipins pared

& sliced put it into the preseruing pan

with as much water as will Iust Cover

them sett them on a quick fire and lett

them boyle as fast as they can till they

are very tender take a pound and a

quarter of shuger pounded drop out

a Quarter of it to the Quinces and Let

it boyle keep stireing of it all the whil

Lest it burne then put in another quarter

of shuger and Let it boyle half an hour

then put in a Litl more shuger & Let

it boyl a Litle Longer and soe doe till

you haue put in all youre shuger which

must be at fower or 5 times Leting it

boyle a quarter of an hour betwixt

each puting in of the shuger

folio 71 verso || folio 72 recto

Let it boyle til it doth part from the botom

of the pan after the Last puting in of the

shuger then tis enough take it of fire

and put it into glasses

To Preserue Quinces whole & white

Take the fairest Quinces you can

gett free from spots pare them very

neatly and score them with a scop

doe them through them into Clear wate

tak the rind and Cores and put them in

as much faire water as much as will

serue to make serop to the Quinces when

half of it is boyled away & to it the win

of 6 or 8 pipins being cut in slices when

your Liquor is boyled enof tak it and

straine it through a rang then way

quinces to every pound of Quinc tak

a pound and a quarter of shuger & put

three parts of the shuger in the preseruing

pan with the Liqor that the rinds & aples wer

boyled in & set it on the fire and Let

it boyle to a siroip sleime it very weell

and put it in your Quinces then strew the

rest of your shuger on them sett it ouer a

Clear fire Lett them boyle as fast as they

Can turneing of them often taking care

that you doe not break them you must

keep out a Litle of the shuger to

put a nub of it in now an then in the boyleing

when they Look cleare and the sirop will Iely

about the spoone they are enof take them of the

fire & put then in youre galy pot poure the

sirop all ouer them Lett them stand till they are

through could then paper them up and if you

see theire sirop grows thine in a fortnight or

3 weeks after they are done you must boyle it

againe

folio 72 verso || folio 73 recto

Wine of damsons Curens

Goosberies or Cheries

Tak what quantity of fruit you pleas and

put it into an hot tob or such like vesele

and put as much hot water to them as

will Couer them and keep the water warm

with Cloths or som other deuise as long as

euer you doemoust when you doe

step it let them ly 24 houres or more

till they be plump or swelled and soe

more water is to bee aded and use

is to be boyled together ouer quick fire

for 1 houre then straine it hard from

the husk and stones through a haire

Cloth being strained you must sett it

to work with barme or the Leese of good

and after tunn it up but if you desire

to haue it stronge soe soone as you

haue strained it you may boyle it a Litle more

away and instead of barm sett it to work

with the decoksion of red Corins thus

to a pound of Curens tak 3 pints of water

& boyle it together till it Comes to about

a Quarter straine decokscion through

a harie Cloth which proportion you

may Allow to euery gallion of this friut

wine this will not sett it only aworking

but allsoe ad strength to Itt when it

hath Risen a froth a Litle time tune

it up in a good wine Cask and stop it

Exactly Cloose & this without the help

of the grape you may haue a perfect

strong wine neither in strength good tast

not Collour Inferiour to french wine

If not better and more holesome

To mak Rasberies or Curen

wine Another way

folio 73 verso || folio 74 recto

straine out the Iuc of youre fruit

And to euery Gallion of Iuc put a pound

of shuger Cleare and dry and boyle

all these together a Litle whille then

set them aworking with som barm

when it is al Could as wort useth to be

put barme to It and Lett it work

as Long as it will and when it hath

done working tune or botle it up and

stop it very Close and sett it in a Could

seller till it be ripe which will be a

bout a month

To make Hoypocrit wine

wine white or red

Take a botle of whitwine an Quarrt

of seck 1 Quart of Renish wine 2

pound of shuger 2 ounces of Sinoment

well briused 2 ounces of nutmegs

8 dussen of Long peper 12 race of Ginger

and their waiite in Cloues briues all

these spices together and dip them into

into the Liquor and stire them 2 or 3

times before you goe to bed for you must

Lay it in stipe ouer night and in the

morneing take half a pinte of milke the

the Creaime being scimed and stire

them together and soe Put it all into

youre bay and Lett it run till it is

Cleare likewisse for the red hypocryt

tak 5 pints of Claret wine 3 pints of

red wine and youre milke Lett it run

through youre bag till it be Cleare one

pd and half of shuger will serue for the

red hypocryte

To make Hypocryt Water

Take a botle of whitwine & put

folio 74 verso || folio 75 recto

therein a pound of shuger & then

take iounc of sinoment & as much

ginger 16 Cloues 3 nutmegs and briuse them

in a morter and put them into the wine

then Lett it stand a day and a knight

Close Couered till you think all the good

nesses of the spices be gone out then let

it run 2 or 3 times through a wollen bag

till it be very Cleare soe putt it

into the botles and stop it up Cloose

you make hypocryt of seck after

this maner

To make ordinary Gingerbread

Take stale white bread grat it

and sift it through an herie seiue

& then take beaten giner sifted

sinoment a Litle Likuoris dryed &

beaten & sifted mingle these

spices with youre bread but lett the

greatest part be of ginger then sett

on a pinte of hony in a kitle Lett it

boyle up then take it of the fire &

nead your bead and spic with it to past

then take som of youre fine ginger

and rub it upon youre moulds & when

you haue rouled som of youre past

let it be printed you may fill your

moulds you may rub youre moulds

with som beaten sinoment which will

mak them difer in Collour this will

keep half a yeare

To mak Apricock chips

Take youre apricokes before

they be ripe way them and take

theire Iust wait in double refined

shuger and beat itt very fine then

folio 75 verso || folio 76 recto

Then pare your Apricoks & cut them

In the Midle and cut euery half in

six or eight peices the Long Way

acording to the g bigness of your

apricock and strew a Litle shuger

on them to keep their Collour

then take the rest of your shugger &

melt it with faire water but be

shuer nott to melt it to much then

boyle it to a Candy height and put

in youre slices of Apickocks then set

your skillett on a Quick fier and mak

It boyle apace shake them often

and stire sides of youre skilett with

a spoone keep it from burning when

you see youre Apricoks look very

Cleare take them from the fire &

Take up youre slices with the spoone

Lay them In a white or glass plate

then sift them againe on more Clear

plates & set them Inn a warme stow

or against Cherkcoale fire which hath

a good heate and they will dry as well

as in a stow but they must haue a

continuall heat and you must turne

them very often on Cleane plates they

will dry and Candy the better you

must doe but a few at a time if you

doe many together they will goe all

to mash and bring you a greate deale

of trouble the serip after you haue

done will bee very good to eat Codlins

with

Marmelet of Damsons

Takke through rip damsons skine

half of them and put them in the

preseruing pan and to a pound

of them putt half a pound pint of faire

water

folio 76 verso || folio 77 recto

sett it on the fire and Lett it boyle

till it parts from the sides of the pan

then take 3 parts of the waite of your

Plumes and Let it boyle till it parts

from the bottom of the pan then

take it and put it in galy pots

whilst it is hott Lett it stand till it is

Could paper it up and keep it for

your use you may make marmelet

of any sorts of plums allon

To Preserue Licompane roots

Lett them be Clean scraped &

shiffted in the boyleing about 12

or 13 times all on as the wall

nuts were then dry them in a

Cloth you must boyle them as you

Doo the wall nuts because you take

theire waite and halfe in shuger

To make a Tart with bacon

Take a pound of fatt Bacon &

scrap it and put it into faire water

& Lett it Ly a Quarter of an houre

take 3 ounce of mack herhoones beat

them small and tak som Correns Cloues

& mace nutmeg and amborgreese beat

All these together and mix them with

the forsaid things & make them up

in puft past & bake it in a dish as

youre florandine

Conserues of burage

pick them and pound them in a morter with 3 times

theire waite in shuger & to every ounc of

mary goulds & pound it 3 or 4 houres & after

put it in a glas pott & put it in the sun stiring

folio 77 verso || folio 78 recto

of it 3 or 4 times a day for aboue a

fortnight Cover it Close & keep it for your

use

Conserues of Burrage

picke them & pound them in a

morter uery fine & take 3 tims

thire wait in sugar by degrees

pound it 2 or 3 hours & put it in

a glass gallipot

Conserues of bettony flowers

pick them & pound them & take

3 times their wait in sugar &

to every ounch put in a spoonfull

of faire water & pound it well for

3 or 4 hours & put it in a glass in

the sun for a week sturring it

2 or 3 times a day then pound it

again for about an hour & put

it in the glass againe

Seasoning for a Turkey pie

you must bone youre turky &

season it with peper Salt nutmeg

and stick some cloues upon the

brest & Ciuer him all ouer with

butter & when he goeth into ouen

put in half a pint of faire water

into it you must season your goos pe

all on but you must Leaue out the

Cloues & insted lay bred mace

folio 78 verso || folio 79 recto

How to make a Rabbet pie

Take your Rabbet & cut him in

peices & quarters & breake the bones

& you must season the meat with

peper salt Cloues mace mince parley

and good store of fresh butter & when

it do go into the ouen put in a quart

er of a pint of water & when it Coms

out of the ouen If you please you

may put in a glass of whit wine or

a spoonfull or to of Vargis

To make A french stake pie

Take a Rack of mutton & Cut him

in steacks season him with Cloues mace

nutmeg peper & salt & let it ly 2

hours before you make your pie

& put in A gless of Claret wine

upon the meat then some

herbs & minc them uery fine take

sweet margorom & time winter sau

ory pasly & onion Raise your pie

hight & waish the bottom of it with

fresh butter put in your meat & strew

the yolkes of Egges minced uery smell

and when he is in the ouen put in

the grauei & the wine that coms

from it in the seasoning

How to make a Pigion pie

Take the Pigions & cut of the

leeges & breake the Bons season

them with peper salt nutmeg &

folio 79 verso || folio 80 recto

put in a peice of butter into your

pie put in a peice of butter ouer into

them & some large mace when he goes

in the ouen put half a pint in the pie

How to make A Potato pie

Boyle your Potatos & peale them

Cut them in handsom peices & put

into euery peice a slice of suckets then

take 2 or 3 Egges & beat them uery well

take sinnimont & nutmeg & pound

them uery well & put it to the Eggs

& so lay them handsom in the pie

then slise some suckets & lay on the

top of them with houle mace some sli

ces of fresh butter or marrow & half A

poun of fine sugar & so Couer it &

Vake it when it Coms out of the

ouen fill it up with a sack sheaue

sugar on the top of it

How to make a Chicken pie

You must tak out the breast bone or

break it season them with nutmeg clou mac &

sinoment & shuger & salt & if you haue marow

Enough roule it vp in the seasoning & put

in to the bely of euery 1 of them if not

hould ^ roule buter in the seasoning & put in

bely & if you haue hartiocks put the botom

of them between the Chickin or spanish po

tatos Cut in Long peices & dip it in the yoks

of egs with sinoment & shuger

folio 80 verso || folio 81 recto

& rose water beaten weell together

or a few goosberies if you haue them or

Grapes & if you haue non put in a sliced

Lemmon if you haue no Lemon you may

Put 2 or 3 spoonfuls of varges You

must Lay on the top of your py sliced suckets

& slic dats & Larg mace if you will

haue it rich couer the breast of them

with gould & put into it a graine of

Ambergrese mince the yolks of 4 egs

fine & strew on the top of it when it

Comes out of the ouen put Cadle into it

made with whitwine or sack shaue shuger

on it soe serue it to the Table

To make the best sort

of minst pyes

you must take either a neach toung or a

Calues head when they are boyled and

Could minc them very small season it with

Cloues mace and sinoment and a litle salt

Salt rose water & shuger you must put

in the pyes no dubbin nor friut but you

must take good store of minst dats &

marrow & suckets & minc them altogether

and Lay it in youre pyes fresh buter on

the tops of euery on when they comes

out of the ouen put in every a Litle

glase of seck if you please put in the

sack a Litle Claret to giue it a sharp relish

Seasoning for min pyes muton veal or beef

Take your meat & cut it in very

thine slices & cut out All the skins

folio 81 verso || folio 82 recto

and fell with a knife and when you

haue beaten it thin to a perfect past

and put to euery pound of meat 3

pound of dubbin and 3 pipins shaue it

amongst the dubbin then mince the

dubbin fine & mince the meate &

dubbin together and season your meat

Acording to youre pallet with nutmeg

cloues mace & sinoment & a litle salt

put in som rose water & shuger in the

meat and to euery pound of meat 3

Pound of Currens & put on the top.

of the pyes some dats sliced suckets

when your pyes are baked put in a glas

of sack to euery peck of flower put

4 pound of buter to make very good

and other wise 3 pound

How to make a sett Custurd

Take a Quart of Cream and 16 yolks of egs

beaten very weell then mix with a Litle sinoment

& shuger and a Litle rose water & put it to your Cream

& beat it altogether harden your Crust in the ouen

before you put in youre Custard

To mak an humble Pye

Parboyle them and when they ar Could minc

them small with Cloues mace sinoment &

shuger and Curens & minced suckets and sun

rosewater a pound of fresh buter ouer it or

marow and 2 or 3 sprigs of broad time &

sweet margerum and a litle seryl shred very fine

being mixed with it bak it and when you draw it

out of the ouen put in a glas of sack

To make Past Royal

folio 82 verso || folio 83 recto

Take A pecp of flower break in

the yolks of 12 Egs & the wits of

6 a quart of Sack 1 pound of shuger melt

6 pound of buter with som faire water &

Lett it stand till it is allmost could tak

of the top of it and mix it with youre flower

Lite it with your hand as Limber as puft past

nead it not for that will mak it heavie

this past will serve for pasty as pans or

platers

To mak Lossongengers

Take halfe a pound with double refined

shuger pound it and sift it fine tak half

1 ounc of gumaraback being steeped

24 houres in rose water till it Comes

Like a gelly take this gum and pound it

in a morter very well take Care

that there be noe spots in it put to it a

Thimbell full of the powder of Caraway

or aniseeds and as much powder of mastick

2 grams of musk a grame of A grame of

Ambergrees beat al these for 1 houres time

take your double refined shuger afforesaid

and put to It by degreese till it Comes to

a perfect past then tak it and roule

it out in very this peices & Cut it in

Litle round Cakes and print them with a seal

or anything els what you please & put

them in a ston to dry and keep them for

your Use the Lossenger are very good for

a Could or for those whoo are Inclined to

a Consumption if you make these Losinger only

for a prefume you may Leave out the aforsaid powder

To dry PiPins or peares with​out shuger

Take the pipins or peares and prick& them​ full of litle

holeswith​ a boctkin & lay them in sweet wort 3 or 4 days

then lay them on a seires bottom & put them in an

ouen till they are dry but to drythem​ in much hast is

not good

folio 83 verso || folio 84 recto

To make marmelet of Cheryes

Take 3 pound of Cheryes and Lett them

boyle in theire owne Liquor till it is boyled

away keep stireing of it all the while Let it not

burne the put in a pint of the Juce of red

Curens and Lett it boyle againe till it parts

fron the side of the skillet then put in 1 pound

of loafe shuger beaten by degrees about a quarter

of a pound at a time and Lett it boyle againe

that with stireing you may see the bottom of the

skillet after all the suger is in it is enough

put it in the glases

To make Jelly of Curens

Take the Curens and pick them in your

preserveing pan to every quart of

Curens 1 pint of water sett them over

the fire Lett them boyle till you think the

water is boyled away then take them

up and put them into a heire seive

& Let all the the Juce run from them & put it into

the preseerveing pan againe & put it over the

fire and Lett it boyle till twill part from the

pan take to every botle of Curens 3 quarters

of 1 pound of shuger put in more then

half your shuger at onc and Lett it boyle

till the shuger bee disolved then put

in the rest scim it as often as your scum

riseth let it boyle til it will Jely about

the spoon then it is enough take

it up & skim it & put it in

your glasses when it is Could

Enough ty down paper on

it & keep it for your Use

A Jelly of Rasberies

Take the rasberies doe them through a

seive take the Juce and set it over the fire

into your preserveing pan & let it boyl

till you doe begin to see it part from

the side

folio 84 verso || folio 85 recto

To every quart of rasberyes take half

a pound of shuger pounded it and sift it & put

It into your pan and Lett it boyle till it will

Ielly about the spoone keep stiring of it

all the whille take it of and put it in

your glases

To mak Ielly of Damsons

Take your Damsons when they are

through rip and put them into a silver

tankerd and set them in a pot of water

and lett them boyle Almost 3 or 4 houres

takeing care that none of the water

get into them take them vp and put

them into a seive Let the water run

from them then take the sirip & set

it ouer the fire & Let it boyle till it

will boyle till itt will part from the

side of th skillett then put in the

shuger by degrees alone as you did in

your Ielly of Pipins soe put it in your glases

To make Ielly of Goosberyes

Take the Largest Clear goosberys befor

the are ripe & scald them and plump

them through a seiue and to the plump of a

Quart of Goosberyes take a Quart of

water & put it together in your preseruing

pan on the fire and Lett it boyle till half

the water is boyled away then tak it of

the fire and pour it softly in a seiue

put it in an earthen dish to receiue the

Liquor you must Lett the Liquor run soft

ly through the seiue stiring softly with a

spoone then tak your Liquor in to your

preseruing pan Sett it ouer a very clear

fire and Lett it boyle till you see it will

part from the sides of the Pan then

take to euery pinte of this Liquor 3

Quarters of 1 pound of shuger or the

folio 85 verso || folio 86 recto

waite which you please pounded and

sifted and put in youre pan of Liquor

and lett it boyle pretty Quick till you se

it Jelly about the spoone scime it very

Cleane and put it into your

glases

To Candy Angylygo

Take Angylygo stems when they ar

very young and cut them in what Length

you please and string them very Cleane

haue on a Litle water when the water

boyles put them in Lett the water run

Cleare from them strew som shuger in

in the botom of your pan & Lay a Laying

of stems and a Laying of shuger till all

youre Angylygo is in you must not Lay abou

+ Layings of Angylygo to do at onc couer

them all over pretty thick with shuger

Lett them stand an houre or more till

the shuger is melted and sett it over a

Cleare fire and Let them boyle as fast

as you will till the shuger will roap betw

Em your fingers stir it from the side of the

pan till it doe not burne when it doe be

gin to roap put in a Litle more shuger

& stire it gaine till you Can draw a Long

thred beetwen your fingers then tak it of on a

plate twist them as Long as you can &

strew som fine shuger over them paper

them and put them in the sun to dry &

then keep them for your use

To make Angylygo Cakes

you must take the young buds of Ang

ylygo & boyle them very tender Leting the

water boyle before you put them in and

when they are boyled very tender take

them up in a Colendar that the water may

run Cleare from them then put them on

a trencher and mins them as small as posible

you can and put them in your pan & As

folio 86 verso || folio 87 recto

Much shuger as your

angyly go will Just

weet and sett it on the fire & Lett it boyle

to a Candy drop it on papers as big as a

Crown when they are Could take them

up and keep them for your use thus you may

doe spermints or bame or other tender

herbs only drop them Lesser

How to mak your Hops of

goosberies

Take your fairest Crystall goosberys

and pick them & cut them acros ... your eye

very even half way downe then pick out

all the seeds with a thorne then take som

Long blake thornes dried and Craped very

Cleane Leaning the heads of the thornes on

then tak of the Goosberys and put the

thornes & take, of the Least Goosberys

and put on first take another a Litle

big or then that you must be shuer to put

the peck of the Goosbery against the cros

of the other untill there is 6 or 8 on then you

must tak theire wait in shuger & half to

make sirop to evory pound of sirop tak a

a litlepound of bytiny half a pinte of water

a quarter of the shuger over them Lett them

stand till the sirop is all most could and

then set them on the fire till they be

Almost scalding hott then tak them of the

fire againe & Lett them stand a Litle

& then sett them on the fire & Lett them

simber a Litle then tak them of & Lett them

stand till the next day put Them into your

preserveing pan againe sett them over the fire &

Lett them boyle very softly taking great Cear that

they doe not break them put in the rest of the shuger

when you se they Look clear then take them up

& put them into your galypott then boyle your sirop

againe till a drop will stand upon your naile

then poure it upon your hops & Lett it stand till it

is through Could then paper it up and keep

it for your use

folio 87 verso || folio 88 recto

To Candy Couslops

Take your Couslops fresh picked pick

only the blosoms taking Ceare you do

not squat them take twic theire wait

in shuger put most of it in the prese

ruing pan with Iust as much water as

will wett it when you see it boyle all ouer

your pan then strew in youre flowers &

keep stiring of it al the while when you

see it Candy thick take it of and stire

it till it Comes to a shooger & when you

see it is dry & the sheger dusty put it

in a ryn seiue that the shuger may goe

from it and that shuger will serue to doe

more use it to mak cakes or keep it in

a dry place for your vs

To Pickle Cowslips

Take them Long or then the Candy put them

in a galy pot that is well glazed strew a

Litle shuger in the bottom of the pot & litle

betwene them as you put them in it must

be but a very litle shuger then take

as much whitwin viniger as you think

will Couer them and sett them on the

fire with as much other Cowslops as will

Collor it yallow then take it of & strain

the Cowslops from it & let it Coole & whe

n: it is through Could put it to your Cowslops

and ty white paper downe Close upon it

& put the flowers that wass boyled in

vinigar a top of the other paper & a paper

upon top of the other those A Leather on top

of them so keep them in your seller

To make Cowslip wine

Take your cowslips & pick them

folio 88 verso || folio 89 recto

& to euery peck of Cowslips 3 gallons

of water on the fire let it boyle scum

it uery well Put your flowers in wood

or vessell Couer uery Close & let it

stand there 2 or 3 days then stur your

water & Couslips uery well together

& straine it through an heire seiue

wringing the Iuc very well out of the

cowslops then set it on the fire with 4 pound of

shuger & boyle it an houre full then tak

it of & put it into your wooden vesell again

& keep Lading of it with aboull till it is all

most Could & when it is allmost Could

as wort when you put it to work tak the

yolks of 2 3ggs & half a spoonfull

of wheat flower & half a spoonfull of

ale & a Litle spoonfull of hony & beat

it well together & put it to your wine

keep Lading of it with a boule for half 1

houre then Couer it as you doe a seiue

when you see It is gathered to a head

tak it up and when it hath done working

stop it vp Cloose and In about a fotnight or

3 weeks you may bottle it & when you do

bottle It put in your botle anub of Loaf

shuger & for Chany put in a glas of whit

wine

To mak Rasberi Past

Take your Rasberies & Plump them

through then put the plump into your pan

and sett it ouer the fire & Let it boyl

till it doth part fro the bottom of the

pan to every Quart of Rasberyes

half a pound of shuger finely beaten

& sifted then put half of it to your

Rasberies on the fire keep stireing

it and when you see it part againe put

in sum more shuger keep stiring of it all

the while it is on the fire when it is parts

againe put in the rest of your shuger &

when it doth parte cleane from the

side of the pan it is enough for

folio 89 verso || folio 90 recto

you may dry it on a plat you must

Leaue in readyness your mould son

a peuter plater with som shuger dusted

through som tifany & so doe with them

as with your pipin past your Cakes must be

mad all one but you must Leaue half

the seeds in the Cakes

To mak Tabelets of rasberies

put in your Rasberies in a seiue &

briues them with a knife or som such

thing that will not briuse to mash

& Let them stand 1 houre & that thin

Iuc that doe run from them you must

take it and put it in your pan with som

fine Loafe shuger mak it as thick as for a Con

serue & sett it on the fire and Let

it Iust boyle then take it of and drop

it on papers as you doe Lemmon Caks

To mak a Quideny of Rasberys

Take your rasberies & doe them in a seive as you doe for past

and boyle it almost as you doe for past put it in glazes & so keep it

To make Goosbery Past

Take your duch goosbery green & scald

& to euery Quart of goosberyes take a

duzen green Aples Codle them green

take you goosberies & Codlins and

plump them through a rang then put it in

your pan and Lett it boyle & put into

It a pint of faire water & euery now

& then put in a Litle more till you doe

see it Look green then take it of and pour

it very softly into your seiue & Let it

stand till the water is run from the

pulp & put it in your pan and set it

ouer the fire & Lett it boyle till you see

Itt will part from the side of the pan

folio 90 verso || folio 91 recto

Then take their waite in shuger &

put in the best halfe first it must be

finely beaten and sifted & put in the

rest by degrees when you se it parte

from the bottom of the pan it is enough

you must stir it al the whill it is on the fire

it must boyl prety Quick then haue your

moulds in readynes & chang it as your other

past that Liquor that runs from them through

your seiue will make you very good Ielly

To Preserue Goosberyes

Take the Largest duch goosbereries you

can get & put in water scalding & let

them stand A Little while then take

them out & put them in another Couer

them Close & when you see the skin to

Rise peale them takeng great Ceare

ye do not bruse them pick of the eyes

but not the stews then haue a surrop

make with a pound of sugar & A

pint of goosberreys your sirrop muts be

made with half a pint of water & half

the sugar when your sugar is dissouled

put in your goosberys & put All most

the rest of your sugar upon top & let

them stand till you sirrop is allmost

Could then put upon a Cleare fire

stirring them by the side of the pan

th take Ceare you do not breake them

when they do look Clear & green

they are Enough take them of &

put them in your galipots & let

them stant or a fortnight then boyl

them againe & put in the Rest of

your suger & let them boyle a little

scum them very well then take

them up & put them into your

pots & when they are through

Could ty them doune Clouse with a paper

scum them very clean after their first

boyleing

folio 91 verso || folio 92 recto

To Dry Apricocks

Take the Largest Apricocks you can get

when they are full Ripe take Care they

be not squot way pare & stone them as

you tone them strew suger all ouer them

& let them stand till the next day then

put them in your pan where they may

ly on by on then pour their sirrop to

them & strew a littel more sugar

ouer so set them on a soft fire that

they may Look Cleare let them boyle A

littel faster you must let them boyle

till the sugar will Rope betwne your

fingers take them up in a bason powr

the sorrop all ouer them & put them

in a warm ouen to dry when you see

them Candy upon top turne them &

when they Candy only on side take

them of & put them in thin plats

before they are quiet dry in their

stows turns them often in the dry

ing on plats when they be dry keep

them in papers for your vse

To Dry Damsons or Plums

Take your damsons or plums &

Cut them down the sids & put them

in your pan with as much water as

will Couer them & 2 quarts of damsons

on pound of sugar beaten & put to it set

them ouer the fier & hang them uery high

take Ceare that it be not scalding hot take

them out in a broad pan & boyle your

sirrop wery well afterwards then powre

it on your plums & let them stand for

3 or 4 days then set then on the fire a

gaine & let them boyle sofley till the plums

Are dender & take them up & take out

folio 92 verso || folio 93 recto

the stons at the side & fill them vp with

the mrmilat of plums & set them in the

ouen againse & let them stew a quarter of

an hour more thus do till the plums

are full & the skins Look smoth take

& Iust drip them in warm water &

wipe them with a cloth uery Cleane

put them on a clean thing in the ouen

A littell while you must cheing your

seives euery time you put them in the

ouen keep them in a dry place

To make marmilate to fill plums

Take a quart of damsons & stone them

into your pan put half a pint of water to

them & let them boyle till yow think all

the water is boyled away them put in half

a pound of sugar finly beaten & boyle it

up to a stif marmilate keep sturring

of it all the while Least it burn set it

in a broad dish in the ouen with youre

plums & fill your plums with the

outsid & so put it in the ouen with

your plums againe

To make mackeroones

Take a pound of Allmons & blanch

them out of warm water into Could

take them Clean from the water

& put them in A morter & beate

them indiferen small take 2 pound

of suger pounded & sifted uery fine

& put it to your Almons & pound it

very well together then put to it as much

Gumaraback being first diped in Rose

water as will ly on six pence then

break into it the whits of 10 Egs beat it

folio 93 verso || folio 94 recto

all very well together for an ours time

& stur in 3 spoonfulls of flower pu

put it in your pan set it ouer a Clear

fier keep sturring it all the while

Least it burn when it boyls all ouer

tak it of & let it stand till itt is all

most Could & drop it out on wafer

paper or other papar & see them in

the ouen to bake them the ouen muts

be as hot as for Biskit when you see

they haue done Rising they are

Enougt take them out & Ice them with

A stick A thick white Iceing & strew

some Coullered Careway comforts ouer

them set them in the ouen againe till

the Iceing is dry then take them out

& Cut the paper euen with them &

keep them fore your vse

To make Iceing

Take the whits of 2 Eges & much fine

powder of gumarabeck as will ly on a

shilling beat it uery fine for an hours

time at Least put to it a quarter of a

pound of double Refined sugar pounded

& sifted & half a spoonfull of Rose

water wherin a grain of musk haue

bing stiped & beat it together for 2

hours till tis as whit as any thing

Can be this Iceing wil serue either

for Bisket mackeroons or Cakes lay

it on with a small brush of feathers

Pipin Paste

Take the faires pipins about Chrismas

pare them score then and cut them in thin

slices put them in the preseruing pan

with as much faire water as will couer them

& set them ouer a Cleare fire to boyle

folio 94 verso || folio 95 recto

opening them now & then to stir them Least they

burne Lett them boyled up all the water

then take them of the fire & plump them through

a rang thern way the plump & put it in

your preseruing pan againe & set it ouer

the fire & Lett it boyl till twill part from

the bottom of the pan take the wait of the

plump in fine Loaf shuger pounded & sifted

half of it to your aples on the fire Lett it

boyle againe till twill part from the botom

of the pan keep stiring it Least it burne

then put in a quarter of the shuger and

with it a 2 or 3 spoonfuls of rose water and let

it boyle to the same height againe put in

all the shuger and Lett it boyle till twill

part from the bottom of pan then ring

into it the Iuce of a Lemon and Lett it

boyle againe a litle then haue your mould

ready on a plate dusted with fine

shuger put the past into your mould while

they are hott and when they are Could

turne them Cleane plats & take them

out of the moulds and put them in a

warm ouen or stow to dry put them up for

your vse

To make a Calueshead Py

Tak a fat clewe whit Calues head

being well Cleanesed boyle him somthing

more then halfe let him stand till he is Could then

Cut them in thin slices about the bignes

of Larg oysters cut him cleane from the

bones blanch the toung and cut him in

thin slices also then take the yolks of

6 egs and the whits of 3 and beat them

ver well with Cloues mace sinoment &

nutmeg and shuger a Litle salt a spon

full or 2 of rose water half a smal

Lemon peelle minced very fine beat

it all very well together for amost

half an houre put your meat to the eggs

and mix it all very well together

folio 95 verso || folio 96 recto

your py being raised wash the bottom of him

with fresh butter & Let it stand til it is

could then put in som marow in the

bottom of your py & som sliced suckets &

dats and open the top of it with som

Larg mac and pell a Lemon and cut in

thin slices & Lay all ouer it the meat &

strew som shuger ouer & Lay in som fresh

butter boyle 2 or 3 egs very hard &

mix the yolks very small & strew

all ouer the meat & Lay on the buter

ouer him & bake him & when he

comes out of the ouen put in Cordiall

of whitwine

Seasoning for a vealle Py

Take a good line or breast of veale

& tak out all the Rip bones & neck

bones Leauing in the grisell bones

and cut him in handsom peices of the

Line of veale take out only the Long nuckle

bone season it with beaten Cloves mace nutmeg

peper & salt take a sprig of winter sauory

sweet margerum southranwood a Litle of a

sort minced very fine as posible you can

with a Litle Lemon peele mix it with the sea

soning amongst the meat Lay the Laying

in the py Lay on good store of fresh butter

couer him and bake him and as you are

going in the ouen with it put in half a

pint of whitwine or syder

Seasoning for a Vension pasty

Take your vension skin it and tak out

all the bones beat it but not the fat

season it with gros peper salt nutmeg

high put in youre past then Lay a good

deale of buter upon the top of it when

you put it in the ouen put in som

Clarett break the bones & put in a

pott whith som calret win and water

folio 96 verso || folio 97 recto

and bak it with the pasty when you

draw the pasty out of the ouen fill it

up with the Liquor that is the bones

To make Serop of Roses

Tak red roses & cut al the whits tak

som faire water & boyle them tak an

earthen pot that is weel glazed and put

your roses into it poure your water boyling

hot into it 1 inch higher then youre

flowers Lett them Lay till the next

morning then straine them out and

put in soe many more and Lett them

stand as Long as befor and if it be

not of a good colour Lay in more

& set them as Long then strain the

roseses very dry to a pint of this

till a pound will stand on youre naile

Lett it cool & botle it

How to mak Puff paste

you must tak 2 pound of flower

to euery pound of buter mix with could

water and to euery pound of flowers

put 1 egg a Litle sack you must

put but a litle buter in the mixing

of it and when you haue mixed it

roule it in a thick n Leafe & cut your

buter in thin slices Lay it al ouer the

past & throw flower upon it and do to

it till You haue rouled up all the buter

which you must doe at 3 times then

you must roule it up for youre vse

you must not mould it up with your

hands after you haue onc minagled

it but with your rowling pan you

must be shure to roule it al on way

inxt it Limber

folio 97 verso || folio 98 recto

How to make stand in past for Pys

To mak it very good you must

put 4 pound of buter to a peck

of flower by waitt tak your buter

and work it very well with youre flowr

and be shuer the water doth boyle

befor you mix it & mak it up as

Quick as you can & stife & be

shuer you doe scald al the flower

otherwise you may mak it & boyle the buter

in water you must scum of all the

white froth and mix it up pretty

stif as quick as you can you may

make very good crust with 3 pound

of butter to a peck of flower

folio 98 verso || folio 99 recto

Mr Conways r

Iohn the 7:37 in the last day that great day of the feast

Iesus stood & said if any man thirst let him com to me &

drink:

now my beloued we read that this was in the dayss of the

feast of tabernacles: & in this feast they were for to goe

out into the feilds & mak themselues boths of bough lik

our standings in our market places & they were ther

toway for to rember gods mersi towards them in his deliuering them out

of the bondage of egyt & in the red sea & they were

there for to keep the remembrance of gods mercys with thank

sgiueing now that he mit them truely thankful he did order

this feast of tabernacles I canot but think by the way

of our feast & rables it is that is uery prejudical to the

soules & bodys of men this is not of gods making.

now in the words that i haue read to you is in the last day

that great day of the feast so that we find that the last day

& the first day was the stricest keept & there was no work to

be don in those days on those great days of the feast ourf

sauiour taks ocasion for to conuert soules & christ takes ocasion

for to mind them of spiritual food & of spiritual dayntys

Let us then mak som improuement of this

first heare is a feast of spiritual for to inioy the word -and

means of 3 Doctrin that god would haue the memory

of great deliuerances not 2 b forgoten

it may b that many ofusof this congregation haue had many deli

uerances from great dangers & from sicknes or from any other dangers

god takes it uery unkindly ofus when we forget his goodnes towards us

..

again Christ taks ocasion for to speak to them for to laboure for 2 get

spiritual treasure: Doct that it is our duty from ordinarry

thing to draw water of spriutal education & spritual meditation

the woman of sumaria when Christ cam 2 the well he said giue me to

drink & there Christ takes ocasion for to speak to her of liueing water &

by water is meant a mans coming to Christ for grace & for glory 3ly &

Christ takes ocasion of specking consering the last day ofthe feast & of

thirsting after him 2 Doctrin that Christ is uery wiling that many should

be saued: mark 16: 15 he said go into the world & preach the gosple

to euery creature: 3 Doctrine that they who thirst after Christ shal haue

for leaue to come to him & they haue asuranc from his own mouth

of being receiued but som may obiect & say I am afraid that Christ

wil neuer receiue me but it is sayd Isayah 5:j.ii oh euery on that thirsteth let

him com to the waters of lif & drink frely without mony & without prise

al this while Christ meanes himself & spiitual things: Reuelations 22:17

let him that is athirst com & hapy are thos that god haue mad their

hearts for to thirst after Christ & whosoeuer wil let him com & tak

of the waters of lif freely & our lord I expreses thos persons

blsed who do thirst after him there be many other criptures that

tend to the sam efect 2ly it is spoken to morners here is a

promis mad to them that are burthened & heauy laden with

theire sins mathew 11: 28: 29

folio 99 verso || folio 100 recto

Com to me al ye that are burthed uery & heuy laden & i

wil giue you rest: thos that groane under the burthen of

theire sines. & moure for them the cripture is uery ful

to proue that Christ is uery wiling to receiue to intertaine

& to satisfi the hungry: in this thirsting ther is an efectual

thirsting & longing after Christ as Christ says the whol ned not a phy

sician but the sick a man must be sin sick my mening is

this a man bein mad sensible of his faling in adam &

of his being in a damnable estate & condiction god do by his

spirit work efectualy on his heart -and so do mak him sensibl

of his sin & misery in this thirsting there is an efectual sens

of our sin & misery this is a Reason suficient that when

we do thirst after Christ this is a singne that he wil receiue us

2ly this thirsting do imply a thorough & a sensible aprhension

of a sutablenes that is in Christ for to saue us in our condiction

3ly in this thirsting there is som wak though languishin g hop of

relif by Christ

4ly where there is a true thirsting it do imply a restles

going out after Christ in the us of the means for suply a man

wil be restles in the us of the meanes til he has goten

his desire thos that goe from sermon to sermon to lok

after Christ & shal not thos persons be acepted why shurly they shall

where god hath wrought this thirsting in the heart

after Christ he wil prepare the hart for to receiue Christ

I haue gon through the doctrinal point I shal now com to the

Aplication

1 a use of incouragment for to com to Christ if any man thirst after

Christ let him com to Christ-and he shal be reciued if you can say that you

had rather haue Christ then al the plasures & profits of this life

I shal A som obcetcion the 1 obicetcion is this som may say for al you

haue sayd that al that do thirst after ChristChrist wil receiue them but I

canot find that Christ is wiling to receiue me & my sins are uery

great & i am afraid that he wil neuer forgiue me oh don't

rais such hard thoughts ofChrist there are no persan in the world

that haue more right & mad more welcom to god then those persons

that think meanly of themselues if a man haue bin the cheifest

of siners if he be a swearer a drunkerd a percetar as was

paule he was a percecutor of gods people but he tels us that

god had mercy on him in his conuersion & wil you say that I

Christ wil not except you & he wil except of som that are the

greatest of siners whateuer they are if you com to Christ-and

turne from your sin & com to him with a broken heart

why do you say that I Christ wil not except you you may say that

yo are a uery great siner & i am afraid that he wil not

except me

To answer this obcecion those persons that find that they haue ned of

him why shurly they doe wrong Christ for to haue such thougths of

him for such as com to Christ in the sens ofthe want of his pardon

such he wil in no wis cast out for Christ confeses that it was his

buznes for to com into the world to saue siners Christ knows that

they that are the greatest siners when humbled they bring

most glory to god & to his name the Apostle paul was a uery great siner

& yet after his conuersion he did highly exalt fre mersi -and

he did greatly exalt the righteousnes of Christ for Iustification

folio 100 verso || folio 101 recto

and not works som wil dispis a pardon but on that is going to be hanged

for his breaking of the Law oh how thankful wil he be for a pardon

mary loued much because much was forgiuen her Christ knows

that great siners wil be greatly ingaged for the glory of god

again 4ly such persons of any others wil giue al the glory

to Christ though they are the persons that wil do most for god

yet when they haue don al they can do they count themself

but unprofitable seruants 1 Corinthi 15 i am the least ofthe Apostles

because i perceuted the church of god to the death I this paule

did grealy exalt Christ in his coundision 2 Corinth 23 manase was a

uery wicked & his father a good man though your sins are

beyond the example of cripture yet they ar not beyond

the promises you may say haue you any mor to say it yes

3ly if there was neuer a person sinc the fondation ofthe

world that sined as you haue don in euery perticular yet

if god do giue you a sens of your sin he wil forgiue your

sin for if god do work in you a sens of your sin -and you haue

a desire to be holy as wel as hapy god wil forgiue you

4ly to answer another obecion al this while i am afraid

that i haue not a thirsting after Christ as i ought i am afraid

that i haue no a rit thirsting & a true desireing after Christ.

is a signe that you haue grac - that you haue a rit to

Christ.

2ly god do prouid & wil giue Christ to them that desire -and alk

him who euer desires to com to me says Christ let him com

to thos desires Christ do promis to giue grace that is yo desire

grac & therfore you haue grace & you that do desire after Christ

& after grace that is a signe that you haue som good

work begun in you againe this thirsting after Christ do supos a

high ualuing ofChrist & prizing of him to thos he is precious

there is an thing more that you would fain haue spoken to that is how

shal i com to Christ & s how shal i now to com to Christ tis true i am

incouraged but how shal i do to com though i do thirst how shal i

know how to com to Christ i shal giue you 5 heads. 1 tis true ther is a coming

& you can neuer com by a coming of your own & therfor 1 in the

words ofthe canticles say draw me & i shal run after thee neuer look

up to him but in an holy maner mak use of thos uery words

lord i beleiue oh do thou help my unbelif: 2ly would you com to Christ

oh be often renouncing of your own righteougnes dont you rest any

where in any outward priuiliges dont you rest in your going a great

way to heare a sermon in hearing al the sermons which you can &

in sorowing for your sins but you must rest in the righteounes ofChrist

by faith 45 Isaiah 22 look to me al the ends of the earth oh look to Christ

for al say lord wher shal i haue any help but of thee thou hast

the words of eternal life learn to know Christ-and last of all wil you

learn to know Christ do you kep your selues from your iniqity

would you be welcomed to Christ oh do you break of from al your sins

I can say no more then this oh do you beg of god that he

would giue you such a fram of heart & do you neuer

be but a thirsting after Christ tak this scripture Ezek 36 a

spiit in you oh doe you folow hard after Christ god for to work in

You such a heart as for to com to Christ

folio 101 verso || folio 102 recto

Mr Fulersse

Psalme 62: uers 5 my soule trust thou only on god for my

expectation is only from him

That dauid was the penman of this spalme is most certaine

for the title shews it a spalme of dauid but the ocasion

of his pening of is uncertain whether he was percecuted

by saule or by absolam his son but shuer we are that

he was in some great strait we may find therefor that he

did in the words of the text stir up his soule for to

trust & wayt on his god god wil do nothing but what is

Iust & good & he wil certainly do what he hath promised

therefore as for the present he dos seem for to forsak thee

though the enemy do percerut thee - though the enemy

doe disquiet thee yet be thou patient & wayt thou one thy god

waiting is mentioned in scripture in referenc to god & somtims

in referenc to men 1 the waiting of god for us & to our

selfs is to haue somthing from us as it is said god g wil wait

for to be gracious that is he wil wayt for a fit opertunity

somtims it is spoken in referenc to men & that do

reach us that our dependancexpectatision should be only from god & our

dependance wholy on him I shal now show you what it is to wait

on god in the general

1 waiting on god in general is for the performanc of what he

hath promised that is to wayt on the lord & to stay our selues

on the holy on of israel it is a making god our hop & a comiting

al our wayes & works to him

spsalme 37 39 but the Saluation ofthe riteous is ofthe lord he is

their strength in time of trouble feares & cares are our

cares but this but this wil eas us of al our cares for to stay

our selues on the lord our god 2ly it is a relying on god

for al that he hath promisd not for al that we would haue

but al that which god hath promisd we shall haue a suply of all

that we want & a blesing on what we haue for the blesing of our

feares & the santyfying of our temporal estat & spiritual thus we

are to stay our selus on god but then 3ly it is an ord^er by lazily

-and Regular waiteing upon god ...ordarly Regular when itt is a constant

Relyanc on god when we walk in darknes -and can se no light -and so

in prosperity but especialy in euil time prouerbs 3:5 trust in

the lord with al thin [ inverted heart ] - leaue not to thine own understanding

but then 2ly it is ordarly -and regular when it is not lik feathers

that are losed to and fro in the ayre but we should be fixed

in him Iames 1: 6: but let him ask in faith nothing wauering

for he that wauereth is like a waue ofthe sea driuen with the wind

-and tosed: fearing no euil though we should walk through

the ualy -and shadow of death we should conclud that god would

prouid saluation for us. that god wil caus our captiuity to return

48: 21 ^Genes-and israel sayd to Joseph behold i dy but god shall be

with you -and bring you againe to the land of your fathers

& that god wil aris & that for our hop -and safti as in spalm god

wil aris & his enemys shal be scatered & that god wil as paul

ses wil deliuer & shal deliuer Timothy 2: 4: 18 & the lord shal

deliuer me from euey euil work & wil preserue me to

. t his heauenly kingdom but then 4ly it is a sole Relyanc

there is but on rock indeed but it is a strong on & in

folio 102 verso || folio 103 recto

him must all our hope be we must not diuid our confidenc

betwixt the Creator & the Creature seting on foot on the rock & the other

on the sand som look on god with on eye & on the Creatoure with

the other our eys must be wholy set on god not on places of strength

though neuer so strong not on santuarys not on chariots

though not on men though neuer so wise Ieremiah 17: 5 thus sayth the lord cursed

be the man that truseth in man & maketh flesh his arm

whos heart departeth from the lord: much les on our selus

but we must trust on him who is the rock of our saluation

-and he that is the author of our saluation not in anything of

our own but on him who bringeth about saluation for us

so I haue shewd you in general what it is to wayt on god

in perticular this wayting doth imply 5 things

1 silenc before god 2ly I trust & confidence in god 4 Relyanc 3 hop & expectation

from god 4 suplication to god on god 5 -and a patient wayting on god til he bring us out of

al our troubles. 1 it doth imply silenc befor god as dauid

i was dumb & opened not my mouth that is he speak nothing

against god that is the first to wayt on god in silenc now

to improue it this silenc before god com then the my soule be

silent befor god thou must wayt on thy god thou must not

be fretish & peuish before god so Ionah i do wel to be angry

thou mast mourne but thou mayst not murmer thou art

his Creater Cr&#230;ature & he is lord ouer thee he may preserue the &

he can destroy thee do not thou o my soul god about to disparag

gods wisdom & think that thou art able to teeach him

he is able to bring good out of ewil he is able to mak that

plank that would let thee sink he can mak that to cary thee

saf to shore.

far be it sayth Iob form in the almighty to comit foly far be it

from thee o my soule for to distrust god & for to think that the lord

hath folishnese in him god is to wis to do thee harme a fr & to Iust to do

thee rong away with thise Cursed whining why do the lord deule so hardly

with the sheep of his pasture & why is it so wel with others & so ill with me oh for

to stil this wayt thou on god that is the first to wayt with silenc

before god 2ly trust & confidenc in god & fayth in him it is

nothing but a wayting by faith on him that will do it a wayting for the

promises so the apostle did wait it is a leauing al to god with

a Confidenc of gods fulfiling of his promises in his due time it

is a comon saying a bird in hand is worth 2 in the bush but it

on mercy in hand is worth to in Reuersion but ther is no mercy then sperituall or

is temporall that gods peopel desirs but they shall have the it in the uery

kind to let the uery time they desirs it if god sees it best for them if not they

fayth is to liue with on the imutabilyty ofthe promises Reuelation 22: 6

shall be made to wait with patienc gods Apointed time or els to faith Lvue with outt that

thes are true & faithful saying. & god the promiser mercy

malike the 3 & 6 uerse i am the lord i chaing not therfore ye sons of Iacob are not consumed

is a true & faithful god god haue not by his promises euer past his

power but he is able for to performe the tis the couenant which

he wil not break tis that that is gon forth of his mouth & it shal not

alter I say it is the true & faithful sayings of a true & faithfull

god com then o my soule do not sink & rise lik a weather glas

in foule weather but at what times thou .. art afraid trust in god

do not stager by unbeleif but grow stron in faith giueing glory

to god through beleiueing & in the end thou shalt be able to

say with Ioshah . al that god hath promised is com to pas

thus i haue giuen you an acount of trusting & cofidenc in god

3ly expectation from god exercises a beleiueing & waiting for

for it is hop that maketh beleiueing & beleiueing that maks

hop wayt for the promis that is expect it with hop the

promis is the ground of faith & that is the ground o of hop now hop is an

expectacion of somthing beleiued & it is a Chereful &

folio 103 verso || folio 104 recto

not a feareful expectation Iob 4: 4 thy words haue

upholdene him that was faling: a solictitous expectation

like that of the Creature wachman Romans 8: 19 for the earnes

expectation of the Creattur waiteth for the manifestation

ofthe sons of god despaire is to think that it is imposible four

any good thing to com: com then o my soule & wait thou

on god with a settled hope whos former hope haued semed

to Com to nothing we haue toiled al the night & haue

caught nothing yet at thy comand we wil let downe the

this one more

net is the sun of deliueranc gon backward yet hop stel

with expectation til it return back againe promises not

prouidenc is our rule if we walk by faith & not by sens

thus in al discouragments we should wayt on god in all

his promises the Iews would say that li Iah. the mesius would com so we

may stil our selues & wayt patiently for our god for he is

omnipotent & can do al things & therfor no on thing is to

hard for him

Againe waiteing on god do imply suplication to god

Psalme 40: 1 I wayted patiently on the lord & he inclind

to me & heard my cry: micah 7: 7 therefore i wil lok

to the lord i wil wait for the god of my saluation my god

wil hear me: Isaiah 8: 17 & i wil wayt on the lord that

hideth his fac from the house of Iacob & i wil look for him

by al which you se that waiting do not only imply a trust &

& Confidenc in god but a suplication to god & a waiting in

the use of the meanes we must not so mayt as to neglect

the us ofthe meanes we must not only hasten,, it in our indeauor

but we must hasten it in our desires tis the way & means which

god hath apoynted his people for to met him in & haue bin sucksesful

to al thos that hath rightly sought it when we are in trouble the best

way to get out of it is by prayer Com then o my soule & wayt thou

on thy god by prayer & suplication be dum & silent from inurinering

be not stil in suplication do god seme to cast thee of out of his

site ... hid his sit & to hid face from thee do not thou cast him

out of thy site but do with daniel look to him are thy straits great Are

oh let thy prayers be the greater the greater thy extemitys the greater

let thy prayers be in praier great be low in humility but loud in prayer

doe god sem for to stay long pray him to mak hast but be not

thou ouer hasty or at least so hasty as to be angry if he do not

mak such hast as thow wouldst haue him make thus wayt &

thus pray & he wil hear in heauen & be gracious to thee

ye he wil work a miracle but he wil saue thee that is

the 4 thing waiting on god do imply suplication to god/

5ly wayting on god do imply patienc waiting is not only -and

act of hop but an act of patienc not only a hop -and expectation

from god but a but a patient wayting til he com it is good that

a man should hop & quietly wait on god Psalme 37: 7 rest

on the lord & wayt patiently for him directly oposit is

murmering to this ptienc is a quiet waiting like the husband

man for the haruest Zephaniah 3: 8 therefore wait ye upon me

sith the lord until the day that i ris up: god dus indeed stand

many times with the people he do stay long not that god do

forget his people it may be for to mak them the more thankful

& to mak them patient

folio 104 verso || folio 105 recto

this is for to mak them tak his bare word we must not mistrust

god but wayt patiently com then o my soule & wayt thou on god

by patient as wiling to abide his time & his pleasure do not say

that god is slack conserning his promis 2 peter 3: 9 the lord is

not slack consering his promis as som men count slacknes

neither say thou why ar his chariots so long a coming as if

thou didst say he that can com wil not com at all he wil com in

his fixed though not in our deternied time yet a litle whil &

he that shall com wil com and wil not tary god desires

for to saue his Church & he dus and wil go on for the deliuer

ant of his people he is com out & his motion is swift yet a

litle while & he whom thou fearedst would neuer com wil com

-and that to thy sens he may com soner then thou doest expect

do not go backward through unbeleif but but go forward

through patienc wait thou til he that shall com wil com will com

& him that hath promised deliueranc to his people wil com & then

thou mayst sing this triumphant song with his church lo this

is our god we haue waited for him oh wayt for god

which think yoou is best gods will or ours our saluation may

be nearest when we think it is farthest of patient waiting

for redres not making more hast then good speed we should

dayly wait for god be preparing for the worst that we may haue the best

god is a god of Iudgment -and blesed are they & blesed shal al

they be that thus wait for him/

Mr Sheild

Numbers 23: 10 verse let me die the death of the

Righteous & let my last end be like his who can caunt the

dust of Iacob or the 4 part of israell: though thos words

are the words of balam the diuiner yet they are r"ed by the direction

of god -and are for our Learning and who this balam was & his atempt

to curs israel you may read in the chapter forgoing & in some

of the chapters folowing but god did hinder him from his purpos

& designe he could not curs israell but instead of cursing israel

he must speak of the hapynes of israell god dus restraine the

wicked many times thes words as to the mater of them good

though he was a bad man let me die the death ofthe Righteous

& let my last end be like his & he wished that he mit be

hapy as wel as them the words -and expresions are double that

is to shew his strong desire that he had to dy the death of the

Righteous 1 Doctrine that bad men may haue good wishes & good

words: balam was a bad man but he had many good words wicked

men may haue comon gifts of the spirit they may haue a great

deale of notinal knowledg euen thos that are wicked -and shal

perish for euer they may pray excelent -and do many good things

-and yet they shal be for euer miserable tis not go od words &

good wishes that wil saue men but it is a good lif -and a good

conuersation -and an Iterest in Iesus Christ this is that that wil

saue us 2ly you may obserue from hens another doctrine

2 Doctrine that there be some that would desire to dy the death

of the Righteous no:they hat the Righteous -and would faine curs them

if they could but whens is it that they desire to dye the

folio 105 verso || folio 106 recto

death ofthe Righteous & yet they wil not liue the lif

ofthe Righteous 1 becaus they are conuinced that it shall

goe for euer il with the wicked & that it shal go for euer

well withthe Righteousnes I must not stand long on this but

we may se that balam he did desire to dy the death of the

Righteous when he was in a could blood neuer did a good

man desire to dy the death ofthe wicked but there haue bene

a great many wicked men that haue desired to dy the death

ofthe Righteous wicked men are afraid of death hel & dam nation

though they dare it out they are conuinced in theire consiences

& this wil be their agreuation in hel that the way of siners

was the wrong way & that the way ofthe Righteous was the

best way 3ly the Righteous dy as others there is a

temporal & there is a eternal death the first death is

a temporal death that is a . des...... c separation of soule & body

the 2 death is a spiritual & eternal death that is the soul &

body for to be for euer seperate from god: againe that

the Righteous dy as wel as the wicked that is euident for

what man is he that liueth & shal not se death wis men

dy as wel as fools al the apostles & prophets they dyed as

wel as others your fathers wher are they & the prophets do

they liue for euer but wil not god spare the Righteous from

death must they pas through the shadow of death as wel as

others why the Righteous must dy as it is unreuersable is not

there an apoynted time for all liueing but god wil tak his

people out of the world in loue & mercy to him he do deliuer

them from the sin & misery that do accompany them whil they are in this world

it is a great burthen to a Righteous man for to Cary about

with him this body of death

we are liable to many sorows in the life but god do hid them

from us in the graue Isaiah 51: 1 heare ye me al ye that folow after

Righteousnes & you that seke the lord look to the rock from whens ye

are hewne & from the pit from whens ye are diged: againe god

take away the Righteous from the euil to Com god taks away his

people that they may not se the euil to that com upon the world god dus

in the graue hid us til his indignation be euer past as tender

parents when ther is some troubl more then ordinary in the hous

then they put their Children to bed to saue them from harme so

god do tak his people to graue to saue them from the euil to com

3ly the Righteous dy as wel as others becaus they may be tried & that

theire faith may be tryed in the faith of the Resurection tis

on of the articles of our Creed faith to beleiue the Resurection

ofthe body & this a hard mater to beleiue the Resurection ofthe dead

Can you beleiue when you se others layd in the graue that

they shal be raised out ofthe graue -and that you shal see them

againe at the last day -and stand in at the Resurection this was that

that martha did beleiue of her brother lazerus she could not

wel beleiue that he should be raisd to lif again in this world

4ly god would haue Righteous men dy as wel as others that

the power ofChrist should be sen in their this raising of them again

at the last day oh how greatly wil the power of our lord Iesus

Christ be sen when he shal rais thos many milions of his saints

at the last day the apostle seems for to answer on obiection

her how shal the dead be raised in the last day why Christ

hath great power & he is able to break the bonds of

death & he is able to raise us up in the last day

folio 106 verso || folio 107 recto

5ly the Righteous shal dy as wel as wel as others upon

this acount becaus god do conseal who are elect & who

are Repropat her i shal answer on obiection why must

the children of god dy seing Christ hath dyed for them I

answer that by Christthe sting of death is taken away there

for death is as it were no death to the saints -and Iesus

sayd i am the Resurection -andthe lif he that beleiueth in

me though he dy it shal he liue: though he may dye

a natural death yet he shal neuer dy a spiritual death.

death is no disaduantag but for an aduantag to the saints

as I shal shew by -and by though death is an euil in it self

yet it is an aduantag to the saints

4ly let not the Righteous conclud that they are not

Righteous becaus they may met with many aflictions in the

world I should haue mentioned by the way that Righteous

men must dy becaus they must be united to Christ theire head

oh we should mak good use of them while they do liue oh there

is a great deale of good that we should mak of theire

xample I com now to the 3 Doctrine that the death of

the Righteous is a desirable thing: though death is teribl in

it self yet it is desirable to the Righteous I shal shew you

in som perticulars how that death is to be desired by the Riteous

1 it is an honourabl thing to the Righteous nay wicked men

themselues who did reproach them while they liue they wil

speak wel of them when they are dead Christ speak how that

when the propheets were dead they did build their sepulcres

mathew 23: 29 wo unto you scribs & farises hipocrits

for ye build the tombs ofthe prophets & garnish the sepulcres

ofthe Righteous

tis com on for wicked men to abus the liueing saints though

they wil speak wel of them when they are dead the memory

of the Iust that is blesed after they are dead but the nam

of the wicked shal rot but the memory ofthe Righteous shal

liue 2ly many times death is many times death is a comfortabl

time to the Righteous becaus that they then meet with the greatest

Ioy that euer they had in their liues tis true gods people haue

bin in great afliction & struglings agains satan & haue bin

bufeted by him but god wil in his time deliuer them out of their

distreses & he wil giue them peac againe som there haue

bin that haue gon out of this world in a triumphing maner

to heauen

3ly if death of the Righteous is a disirable death becaus it is a

peacble death though they may diy by the sword it it is a peacable

death Iosiahs is sayd to dy in peac though he died in the batele

Kings

2: 23: 37 then his seruants caryd him dead from megido & brought

him to Ierusalem & buryed him in his ow sepulcre: how is

he sayd to dy in peac why he died in the peac of god which paseth

al understanding & of liklihood he had peac of conscenc &

presently afteer death they enter into peace: 4ly the death

of the Righteous is a seasonabl death som are rip son er'lier

others as it is with our somer friut: In the . 5 of Iob: 26:

he shal com to the graue in a ful age as a shock of corne in

his season this is in the leter fulfiled: but they may be sayd

to dy in in a ful age & in a good season & the soner thou

folio 107 verso || folio 108 recto

it is the beter for thee 5ly the death of the Righteous is a

profitable death for me to Christ-and for me to dy is game

death is again to them as in philipans: 1: 21 for me to liue

to Christ-and for me to dy is gaine so it is a great gaine for

Christians to dy though they los the compani of earthly relations

yet they shal inioy beter company & a hous which is

from heauen -and though they lose the inioyment of ordinances

yet they inioy for them a gloryous plac in heauen

6ly the death ofthe Righteous is desirable becaues ofthe Reser

ection the Righteous hath hop in his death prouerb 14: 32 the

wicked is driuen away but the Righteous hath hop in his death

a litle use & Aplication & so I shal com to a conclusion is

the death of the Righteous a desirable death 1 then let us

examin whether we are Righteous as to Iustification -and Righteous

as to santification do you beleiue in Christ-and for the Righteousnes of

Iustification haue you that fayth that do cleans the hearts

-and to beleiue in Christ tis the Righteous that shal inherit the Kingdom

of heauen consider wel of it: 2ly then you may se the hapy &

blesed estat ofthe Righteous man in his he is hapy in lif &

hapy in death -and hapy to al eternity i must hasten is death

desirable to the Righteous 2ly then let us Learn henc we that

are Righteous not to be afrayd to dy Christ hath sufered in our

stead the punishment of our sins wicked men are afraid to dy

becaus they are afrayd they shal go to hell but now the Riteous

are deliuered from this death the sting of death is sin but this

is taken away from the Righteous Remember

you that ar Righteous. that death is a gainful thing it doth let

us into a better plac : 4ly do you not sorow ouer much for the death

of your relations. there is nothing more tedious in the world then

for to depart with our relations but we should not sorw ouermuch for

they ar but layd down to sleep Christ wil bring them again

with him tis for heathens that beleiue that there is no resure

ction to be sory as men without hope Thesilonians 1:4 but

i would not haue you ignorant bretheren of them that ar aslep

that ye sorow not as others that haue no hope : 7ly is the death ofthe

Righteous a desirable thing oh then let us learn to liue a holy lif

we must liue Righteously soberly & godly in this present euil

world & then you may liue in the comfortable expetation of

the coming of our lord Iesus Christ Labour for to be through out

Christians neuer expect to dy the death ofthe Righteous if

you do not liue the lif ofthe Righteous ther are but uery few

when they com to dy but will wish that they had liued more

holyly -and more Righteous why tis but a litle while but it wil

be so with us oh doyou improue the time with al posible care &

industry oh ther was neuer a seruant of god that when

he cam to dy that did repent his liueing such a holy lif

againe my beloued we should imitat the good examples of

our frinds that are gon before us in shewing kindnes to

the pore Acts 9 chapter later end then peter aros -and com with him

-and when he was com they brought him into the uper cham

ber wher al the widows stood by her weping & shewing

the coats & garments that dorcas had mad while she was

liueing we ought to keep in rememberance the good

folio 108 verso || folio 109 recto

deed of our godly relations -and god hath promised that the

generation of the upright shal be blesed -and if ye be folower

ofthe good examples of others that ar you befor you and do

the same you shal hear this blesed sentanc blesed are

the dead that dy in the lord for they rest from thir

Labours & their work' shal folow them which that

we may do god of his infinit mercy grant for son

Iesus Christ his sak Amen

Mr Smyth Iohn: 14 chapter part of the 1: 2 vers Let not

the hearts be trouled beleiu in god beleiue also in me: in my fathers

hous ar many mansions if it were not so I would haue tould you

I go to prepare a plac for you: my finds i haueing not an

opertunity the last time that i was with you for to finish this text

I then speak somthing to the first uers I com now to speak to the 2

in my fathers house are many mansions if it were not so I

would haue tould you I go to prepar a plac for you our sauiour Christ

knowing that the time was near that me must lay down his lif -and

go from his disciples he had an ey to them considering that they

would met with great troubles in this world -and therfor he dos as

it were forwarne them -and comfort them let not the hearts be troubled

it is a metefor taken from the stiring of water wherby our stiring

of the water we stir up the mud -and dregs that are at the botom -and

Christ uses this to shew that his people are somtimes apt to murmering

-and therfor he ses let not the houres be troubled do not murmer

-and disqiet thy self

psalm 42 - at the beginning

-and heare let not your hearts be troubld -and do not murner -and do not

be trouled be not difident for so the word is used in the new

Testatament do not murmer -and be not of a difident spirit but do

you beleiue in me you beleiue in god beleiue also in me in my

fathers hous are many mansion/ if it wer not so I would haue tould

you&#8942; though a beleiuer may met with many troubles in this world

yet it shal be wel with him at last &#8942; Doctrine that thos things that Christ

hath promised in another world they are not fained things but real

-and substantial truths I go to prepare a plac for you: 2 that al the

great desings of Christ with his father is to prepar a heauen for his

peopl his people for heauen -and as they do beleiue in Christ so they shal

be guided by him Iohn 1: 72

my beloued i shal now com to the 2 us which i shal dwel most

upon what euer hop a wicked man hath yet the Righteous man hath

this hop that Christ prepared a plac of glory for him 3ly the nesesty

of it for to bear them up under al their troubles which they met

with in this world which I shall speak more to anone: I shal giue

you som Reasons

in the first plac the best of gods people are subiect to disponding

feares our sauiour did know that his disciples would be troubled

with this & therfor he prepares them for it psalme 88: 14 lord why

casteth thou of my soule & why am I thus aflicted who is this

that was in this condiction dauid was a man after god own heart

& it you find him in this condiction but that that i am hinteng

at is that the dearest of god poples are subiect to disponding

troubles but this god own peopl may be brought to disponding

troubles

folio 109 verso || folio 110 recto

what time is this that god pleopl are brought to dis ponding troubles

j it is when god sems to stand at a distanc from the soule -and when

god wil not answer by urim nor by thuin and he senns as if

he would not answer at all or if he do answer it may be

that itt may be with such a A as may strick the heart in a

could damp dauid he was aflicted -and he was chased as a partry

from mountaine to mountaine psalm 77: 6: 7 verses wil he Cast

of for euer -and wil he be fauorable no more is his mercy

Cleane gon for euer doth his promis fail for euer hath god

forgoten to be gracious : hear my frinds obserue what a cloudy

day dauid met with hath god forgoten to be gracious -and wil he

remember no more thus my beloued god brings them to their

how long -and somtims god brings them to their how long becaus

many times becaus they brings him to his how long &#8942; againe

my beloud when the enemys of Christ do lay ambushments as

Iobs frinds 4 Iob 5 but now it is com upon thee & thou faintest

it toucheth thee & thou are troubled 3ly when the arows ofthe

almity do stik as it were to our uery hearts & god do this

many tims to his own people & this is for to sweten his mercy

to us & god dos it somtims for to purg out the Coruptions & for

the quicking of our graces my frinds I tel you an Reason why god

do bring us to disponding troubles & that he do strick his darts at

us is becaus we are so much weded to our sins againe tha he

mit show his unchangable loue in our ceducing : 4ly in time

when consienc shal cast a Reflect ey upon us for al our

misdemeanors then thou mayst xpect for to haue a cloudy

day: while we are in the huris of this world we cant hear the

voyc ofyou & of consienc but god wil bring you into the wildernes &

there wil humble you & there he wil speak comfortabl to you them

the Reason of this is first for to humble them -and for to show them

that in ability that is in themselus 2 for the tryal & exercis of their

graces & to mak them depend more on him 3ly & he wil there speak

comfortably to them not only becaus ofthe weaknes of a beleiuer & the

litlenes of his faith but becaus satan is a busi enemy & he wil be

redy for to trouble them I shal com now to the uses of this 1 by way of

exhortation if a child of god is not fre from disponding troubles & feare

that are apt for to be cast into his soule how do you laboure to be

acqainted with god mor & labour for to walk with god if Christ hath pre

pared a glorious place for you & oh do you liue to Christ & beleiue Christ foe

discovery ofthe glorious things in another world that they ar not fained

but real & substantial truths there Remaineth therfor a rest for

the people of god that they are Real and substantial truth s Hebrew

10 & the beginning ofthe Chapter who wil Render to them eternal lif

1 peter 1:4 to an inheritanc incoruptible undefiled reserued in heauen

for you &#8942; againe it is typyfied by the sacrifices in xodus 2 chapter later

End so ther are mansions prepared for you. fear not litle flock

it is the fathers good flock to giue you a kingdom I shal giue you

seueral Reasasons to pres this hom 1 Reason there is ned of beleiu

eing of it for Christ hath purchused it & god hath promsid it & Christ hath

taken away al mak bots & hath goten the uictory ouer death &

ouer the graue oh death wher is thy sting oh graue wher is thy

uictory Christ hath layd down his lif for to saue thine & mine siner

& thus he hath taken away all mak bats

folio 110 verso || folio 111 recto

againe Christ is an aduocat as Christ came into the world to dy for our

sines & to saue us so Christ hath also remoued al mak buts out of

the way & not only so but he is acorded for to tak posesion

of thos glorious mansions for us that do truly beleiue in him

this may be thy comfort that thy aduocat & sauiour is acended

into this glory for to tak glorious mansions for thee & as he

is asended into this glory so he wil neuer be at rest & be

himself til he hath goten al his members to him Hebrews 12: 22

but now ye are com to &#8942; mount sion & to the city ofthe liueing god & to the heauenly

Ierusalem & to an inumerabl company of saints & angles heare

is a great priuilig frinds that we shal be brought to the city of

the liuing god & to the heauenly Ierusalem & though thou mayest

fal & that foouly yet thou shalt neuer fal totaly Iohn 14

father i wil that thos whom thou hast giuene me may be with me

where i am that they may behold my glory 2ly & in the next

plac if there was not somthing more in the end the promises of god

would neuer go so easily down & though thou mayest met with

many troubles in the way yet thou shalt be reciued into a glo

rious plac at last & shalt reciue a Crown of glory againe the wilely

heart of man ye the best of men would be apt for to draw back & to

tak wings & would fly away & would be apt for to slip color wer

ther not a glorious place prepared for them & a crown of glory

againe another argument the Children of god of of al the men &

women in the world would be most miserabl & they would haue

the hardest bargin wer it not for this Crown of glory which

is prepared for them

the Reasons of this is becaus they are the but & mark which saten

shots at & that are haled of al his instrumentes & of this world

if in this lif only we haue hop we are of al men most mise

rable we the memberesofChrist if the meanest memberes we ar

not fre I say we the members ofChrist are the obits of wicked men

Iohn 15: 14 yet a litle while & the world seth me no mor but

ye se me because I liue ye shal liue also 1 Corinthians 2 Chapter : 9 ey

hath not sen nor year heard neither hath it entered into the hea

rt to conceiue the things which god hath prepard for them that

loue him I shal end this with that in the 19 genesis : 9 verse-and they sayd stand back

-and they sayd againe this on felow cam into sojurn -and he wil neds

be a Iudge now will we do wors with thee then withthem this good

man lot he indeauors for to giue them admonition for to do them

that soiured with him in his hous no wrong but they say to him stand back

psalme 31: 14 oh how great is thy godnes which thou hast lay up

for them that fear thee which thou hast wrought for them that trust

in thee: I shal now com to the Aplication & i of al by

way of comfort & consulation Let me beg you to lay hold on the

blood ofChrist for your saluation in my fatheres hous are many man

sions & though thou mast be clad with rags in this world yet

when thou shalt go hens thou shalt heare this bl esed sentans

wel don thou good -and faithful seruant enter thou into they makers

Ioy mathew 25: 33 then shal the king say to them on hiis right

hand com ye blesed of my father inherit the Kingdom prepared for

you befor the foundation ofthe world for i wais an hungry & ye gaue

me meat I was thirsty & ye gaue me drink I was a stranger

folio 111 verso || folio 112 recto

& ye tok me in then shal the riteous Answer-and say when sae we

thee hungry & fed thee & thirsty & gaue thee drink & the

king shal answer -and say unto them verily I say unto you in as

much as ye haue don it to on ofthe least of thes mi brethren

ye haue don it unto me againe my beloued ther wil be a

retaliating day to al the enemys of god & then shal he say to

them go ye cursed into euerlasting fire & there shall be a

retaliating day for gods ow people & they shal hear this blesed

sentanc wel don thou good & faithful seruant enter thou into

thy masters Ioy againe there wil be a day of espousal for

god people when Christ hinself shal com atended with his Aingles

& he wil [ heart ]love and mary them to himself & bring them up with

him to his glory 2 use is of consolation be not discouraged but

hold out to the end ye are alredy in sight of scian behold I cam

quickly & my reward is with me did you euer find god fail oh

do you wayt on him for there is a distinguishing day coming

malakiah

3 17: 18 -and they shal be mine sayth the lord in the day whene i

mak up my Iewels sayth the lord & I wil spare them as a man

spareth his own sun which serueth him I wil betroth you to me

sayth the lord do you hold out Remember that you wil neuer be

losers if you hold out to the end you shal be saued againe my

frinds there shal be a day of distinguishing betwen persons he

shal set thee sheep at his right hand & the goats at his left

oh for gods sak consider that ther is a day when he wil seperat

betwen the righteous & the wicked & consider that ther shal not

be a word sede to you of your former trangresin he wil remember

your sins no more

it shal not be cast in your teth as you may se in that ofthe prodigal

son which serues to this purpas & when the prodigal son cam to hinself

I wil returne to my father he ses & in the next uers it is sed that

his father saw hin coming & ran & fel upon his neck & kised he

did not say here is my son that hath spent his estate on harlots &

on Rietous liuing not a word of that was sayd so there wil not be a

word say of that to his people he wil com & welcan his people with

a well don thou good & faythful seruant ther shal not be a word

named of their former iniqitys oh what a day of sorow wil it be

on the other hand to the drunkerd to the swearer & not only for them

but for folish & empty profesers that haue no oyl in theire lamps

I know you not

depart from me ye cursed into euerlasting fire againe my frinds

there is a day when Christ wil com & tak his seruants to hinself Ieremi 3 Chapter 14

turne ye back sliding children to me saith the lord for i am mary to you

& i wil tak you 1 of of a city & 2 of a family & i wil bring you

to sion Hebrews 13: 5: 6: uers I wil neuer leaue thee nor forsak thee it is

not thy sine nor the malic of satan that shal cause me to leaue thee

wel my beloued is it so that there ar mansions of glory prepared

for you by Christ oh do you put this to your soules haue i a rit to this glory

what relation haue I to Christ what acquaintanc haue i with Christ for gods

sak do you set about this work & the lord perswad you & inable you

thus you may com to a greater accquaintanc withChrist that you may

haue acqaintanc with him for god sak let me perswad you to put of

al your rags & put of al your polutions & do you go hom to Christ & beg

of him for his righteousnes & labour for to put on the brest

plat of Righteousnes oh do you consider what a priuilig it is

folio 112 verso || folio 113 recto

when you are in the feild wher the bulets fly about your ear

for to haue a Brestplat for to saue you oh my frind do

you labour for this brestplat of Righteousnes that may sheltre

you against al the shots & firy darts ofthe deuil & & do you

labour for to mak shur ofChrist & then thou shalt be sheltred

against al the shots & firy darts ofthe deuil oh do you laboure

not only to know that there is a god but labour to know that

he is thy god laboure for to know hin to be a wis god & to

be a holy god & a faithful god oh doyou labour for to say

my lord & my god my Christ-and my sauiour & be you much in

prayer to god prayer was prayer hertofor but now it is grown

out of fashion perhaps now profesers go a quarter of a l yeare

& not put up on serious petion to god how can you know a man

that you neuer saw in your liues &#8942; -and that you had neuer no conuers with so you canot know god unles

you walk with god oh do you walk mor with him oh be you mor

zealous & walk in his presenc walk in his presenc how j labour

for to walk in al thy actions as ify considering that the ey of god beholds

thee abroad & at hom & in al thy dealings againe delight in

god in the ways of god meditat on him & pray to him Labour for

to mak it your delight if thou art a child of god inded thou wilt

ponder on god & on his ways oh hear stand & admire with

admiration that ouer god did send his son for to dy for us that

thou & I might not fry in hell for our sins & do you set apart

som time for to spek to god euery day this is the way for to know.

god & to conuers with god tak on text of Criptur for this.

Psalme 73: 23: 24 neuertheles thou art with me thou

hast upholden with thy right hand thou shalt guid me by thy counsel

& after bring me to glory befor I pas this tak on cripture more

Psalme 61: 63 my god my god early wil I seek thee oh deore

frinds if we would but meditat on god more oh what might we obtain

from so tender a fat her from so tender a god again my frinds that you

may walk with god go out of the broad way of the world labour to .

set your feet wher others do set theire hearts hear my frinds

I would haue you labour for to trample on the prid ofthe world

but not to tak a prid in it what good would a chest of gould do thee

in a dying houre my frinds this world & the things of it wil be as

a clog on the legs of the eagle so that he canot fly upward the things

of this world wil not canot satisfi olet not your hearts be set on the

world the soule wil not be satisfid withthe things of this world the

soule is an imortal euerliuing substanc for it shal neuer dy it

shal dy & it shal neuer dy it shal dy to god againe euerliueing

now the soule is imortal & therfor it must haue somthing that is

imortal or it wil not be satisfid & the Reason lys heare there is not

a tenasidy in things heare below & therfore it canot satisfy the

soule I haue set in this plac that that we should set our feet where

others do set their heart seek thos thing that are aboue aboue

the Reach of satam oh labour for the bread of lif & do you meditat

on the word of god & pour your hearts out befor god is not 12d

now as good as it was a 100 yeares agoe oh is not prayer as

good now as it was so long agoe for it hath the king of heauens

broad seale on it againe my frinds labour for to obserue the step

of god study god in his word in his works in al his dealings

oh the deeps ofthe wisdom & ofthe riches of you walk with god

labour to be holy as god is holy

folio 113 verso || folio 114 recto

a Christian & a carnal man it is a contradiction in mature

be you holy as your heaun ly fathers is holy study after holynes

labour for to get mor acqaintanc with god who is the doner of

holynes who wil giue grac to euery on that seek it in the next

plac when thou hast goten this acqaintanc with god labour

for to se thy intere st in a sharing mersi I would wilingly

com to 2 mor obseruations I haue ended withthe 1: 2 Doctrin

if the things of the other world was short of our expectation Christ

would undoutedly haue tould us of it heare my frinds I would

proue this by Cripture Iohn 14: 2: in my fathers hous are many mansions

if it wer not so I sould haue tould you I go to prepare a plac

for you again if it wer not so god would haue giuen them notic

for them to prepar for it againe al Christ undertaking with

his fat her was soly for to bring them to god 1 peter 3: 18 & inded

it was the great end of Christ in sufering for to bring :us to

god to bring them to know god -and to frindship with god & to bring

them into the belif of god & to bring them into the liknes of

god that they mit be his uery imag & liknes //

2 of Corinth 4 Chap 7 verse

But we have this treasvre in Earthen veseles that the

Excelency of the power might be of god & not of vs

Doctrinethe 1 that the gospel is A treasvre 1 becase it

Doth Convay to vs the most Rich & preciovse things that

the sons of men Are capable of Receiving As we Are

Rationall Creatvres I in generall it doth convay Christ vnto

vs & in him All Excelencies if thow hast Christ thov hast

yenovgh for in him Are hid All the treasvres of wisdom & knowledg

2ly in pertecvlar it doth Convay to vs the pardon of sin & Ivstification

of ovr persons in & throvgh the Righteovsness of Iesus Christ 2ly the

gospell is A treasvre becase it doth Convay pretiovse things & yenough

of them 1 peace with god 2 peace of Concsienc Aske those that

have been vnder the terovrs of Concsienc what this is or thos that

have knowen how it has been to be Inioy peace with god 3ly the

gosple is A treasvre becase it doth convay dvrable Riches 1 A right

to heaven 2ly A trve title to Glory the fvrst vse is of thankfvllness

Learn hence what A thankfvll frame of heart we shovld be in vnder the

Inioyment of so Rich A mersey As this treasvre of the gosple is & now I

Come to give yov A few diretctions to heithen yovr thankfvllness

for so great A mersy fvrst Consider what we Are more then

others we Are All by natvre Children of wrath As well As others 2ly

Consider how great A part of the world Are withovt this great

mercsy that never heard A sermon in their Lives that Are without

god in the world

folio 114 verso || folio 115 recto

psalm the 100 & 28 1 verce Blesed is the mane uery on that feareth the

Lord that walketh in his ways

doctrin the fvrst that euery on that feareth god

are & shall be Blesed 1 I shall shew you what

the fear of god is

it is caled the grace of god wherby we worship god

1 they are blesed that do fear god for they haue the

best treasure in the world 2 they that haue

the fear in their hearts are in Couenant with

god 3 they haue A Right to All the promises of

god thar is not on Promise in All the b3

they haue the Sprit of god & they shall

pertake of the Comforts of the spirit i

know 1 by way of information if All &

euery on that fear god shall be blesed

Learen henc the wofuf & miserable estate of

them that fear not god they are vnder the curse

for 2ly by to shew vs the misery of those

that serue other gods they are vnder the curse

3 o Let me beseech you & preuaill with

you to fear god Ieremiah 10 5 o that euery of our

harts might say I will fear god 1 Labour

to fear god truly Let vs not fear god faignedly

to profes to fear god & not to fear him

that will bring A Curse

2 Labour to fear god timly Can you be

to sone blesed Can you be to soon happy Let

me beseech you to fear god in your youth

3 Labour to fear god emienently & s 11 Labour

to fear god Continually proverbs 23 17 be in the

fear of the Lord All the day Long essa 33 to send

1 when we Com to hear the word we mvst do it

5 sal.. & i will Com

with fear when we Com in the Congregarion

of God we showld Com with fear & Reueranc in

the fear of the Lord Consists the whole duty

of man 2 Considen that the fear of the of the Lord

is the excelents thing in the world 1 god

talks plesure in them that fear him 2 his

mercy is Infinite & everLasting to them that

fear him

3 god fulfils the desirs of them that fear him

psalm 145

4 they that fear him shall haue saluetion

seluetion sperituell & eternall Pr 41 26

5 the fear of the Lord is A fountain of Life

6 in the fear of the Lord is Lafty 7 in the fear

of the Lord is Length of days temperall &

eutend mencys 8ly gods Aingels doth encamp

About them genesis 32 & the begin 9ly

no want shall be to them that fear him if you

haste not great things in the world it you

folio 115 verso || folio 116 recto

shal haue that which is good in the world

to the eye of the Lord is vpon them that feare

him 11 it shal go well with them that fear him

ecc lesiastes 8 12

f before god dos send his Iudments vpon the wicked

furst he doth take for his own peopell 12 the

son of Righteousnes shall Rise with healing

in his whings malachi 4 10

thay that walk All the day in the fear

god shall walk All the day Long with the

Son of Righteousnes Lastly by way of triall

how shall I know wheather i do fare god 1

the fere of the Lord is to depart from euile

not only to Abstain from euill but to hate euill

2 persons that do fear god showld Labour

to perfect holynes in the fear of god 3

A man that fears god he will be A companion

of euery on that feanc god 5 praieing to

god is A sign of the fear of god 5 walking

in gods way & to Close vp Al how i with

bruses of Compasion speak to you Al that

you would fear god more we should beg of

god to make & inseperable vnion betwne

ovr hearts & his fear god Loues to be put

in mind of his word

gin 32 9 Last study the word of god

more

mr sheild hebrews 11 Chapter Lat part of the 6 verse for he that comeh

to god must beleiue that he is and that o is a reward of them/

diligently sek him/ 1 Doctrine thos that diligently sek god heare shall

be reward by god in heauen 2 Doctrine those only shall goe to god in

heauen that beleiue that there is a god in heauen 3 Doctrine such

& only such shall goe to god that belice that he is a rewarder

of them that diligently sek him there is non shal receiue the

reward of heauen but such as beliue there is a rewarder in

heauen now I shall shew you what there is in god that must

be sought for 1 we are to sek the knowledg of the esenc of

god 2ly we are to sek the knowledge of god in the trinity of

father son & holy ghost 3ly we must seke the knowledge of

his attributs prouerbs 2: 13 This is the first thing in Religion to

be known / is to know what god is the knowledg of god as a

Redemer & santifier of his people/ 2ly we are to sek the

wil of god 3ly in god we must sek his fauor & his grace

his pardoning grace & fauor 4ly we must sek to god for the

manifestahin of his Loue & mercy to our soules that god

would shew us the light of his countinanc of his fauor & grac

& Lastly we must sek the saluatin of god/ now we com

in the next place to the act of seking god it is caled an

act & it is meant euery act of seking god & first it is by

prayer he that sek god by prayer shall be rewarded 2ly by

sekeing of him in his word 3ly by meditation of his word this

is a seking of him 4ly in the lord super that is on speciall

means by which ye sek god & christ there Christ stand at

the dore an knocks 5ly by holy conferenc & discours with

ministers & priuat Christians & Lastly by fasting & humiliation

is another means by which we sek god 3ly I Com to speak

somthing as to the quality of the seking of god I shall shew

folio 116 verso || folio 117 recto

you what it is to sek god diligently 1 it is to sek god early

they they that sek athing diligently & that which they haue a mind

to find why they will be seking of it early we find in

scripture that god children haue bin wp early at god work

abram whoWas up erly though it was to ofer up his son izak

2ly to sek god diligently is to sek hin ernestly thus you se

Daniell sets hinself to sek the lord who did it in an ernest

maner it was by prayer & fasting he did it with his

whole heart 3ly to sek god Diligently is to sek god dayly

and freqently they are sed for to be blesed that wait daily

at wisdoms gat prouerbs 8 Chapter : 33 4ly we must sek him by

meditation & 5ly to sek god diligently is to sek him in all the

means that god hath apointed 6ly to sek god Diligently is

to sek him timely & 7ly & Lastly to sek god Diligently is

to sek him perseueringly & wnweariedly neuer to giue ouer

our pursuit til we com to the injoying of him heare on

earth & till we com to the ful Inioyment of god in heauen

I com now to the 4th thing in the Doctrinell part & that is the

reward of them that Diligently sek him I shall shew you

what kind of reward the lord giues to them that diligently

sek him it is caled the reward of the Iheritanc & tis caled the

Iheriting of the Promise Hebrews 6: 12 but to set forth sumthing

of this reward I shall doe it in 6 perticulars 1 then to spek

of this reward it is a manifould reward there is riches & pleasing

& honours & lif ther is the injoyment ca if es of the most swet &

comfortable relatin & euerlasting light to injoy all thes

2ly it is a free & gracious reward as seruants doe at the

end of the day receiue for theire work so god children

doe receiue theire reward at the end of theire liues

3ly it is an exeding great reward there are non giues

such a reward to their seruants as god giues to his

seruants 2 corinthians 4: 18 Hebrews 10: 35 then 4ly as

it is a great an exeding noit great reward soe it is

so 4lya it is a most sure and certane uery seasonable reward & it wil sudenly be giuen to you

god who canot ly who Will certainly be as good as his word 5ly

it is a uery seasonable reward as it will be certain & d suden so

it will be seasonable when we are most bit for to receiue it

then it shall be giuen us/ 6ly & Lastly it is an eternall euer

lasting reward this doe mak it of such a great worth & ualu

the inheritanc in heuen is an euerlasting inheritanc the crow

of glory is that which doth not fad away I com now to the

reasons 1 why should we sek god 1 Reason becaus god hath com

anded us to sek him. 2 bec ause god hath apointed us to sek him

for all thes thing wil i be sought unto 3 we ought to sek him

becaus there is the most swet & comfortablest things for to be

found in him againe why should we sek him diligently 1 becacaus

god is a most pure act himself & he loues diligenc & actiuity

in his seruants o loues not slothfulnes in his seruants 2ly it should

be an argument for to sek god Diligently because we haue

bin diligent in sinnig 3ly we should sek god Diligently bec ause

he is the chifest good I com now to the aplic atin he that

cometh to god nust beliue that he is & that he is a reward of them

that diligently sek him In the 1 plac here you are informd

that there is a god & it is of unpspeakable consernement for

us to beliue ^ ther in god 2ly you must not only beleiue that there is a god

but you must beleiue that he is a bounty full god he is good

to all but especialy god is good to his children he that cometh to

god must beleiue that he is 3 Doctrine that we are by nature far

from god 4ly you may se heare the exelency of true faith

why without faith there is no coming to god without faith there

is noe coming to Iesus Christ there is a reward for the righteous oh

let us not be wery in well doing for in due time we shall

reap if we faint not I should com now to a use of self

examination or inquiry to know whether we are of the numbe

of those that doe diligently sek god but I shall wave that & shall

com to a use of exhortation that is to exhort you to sek

god euery on of you and that you would sek him diligent

folio 117 verso || folio 118 recto

& when you sek to god sek him with an ernestnes & you must

be uery wacffull that you doe not grow faint & wery in well

doing remember therefore that in the 6 Hebrews 12 & we

desire that euery on of you do shew the same diligenc of hope

to the end how long did the patriarks hold out in a profesin

that hold out for som hundred years & what canot we hold

out for sum few scores of yeares set forward in the way

to heauen & kep up your afections for it is a uery hard mater

when you haue ons lost your afections to it it will be a hard

mater for to gett them againe be lese in seking the

world & the things thereof & more in seking of heauen &

heuenly things consider euery on of you of these things

I am shure when you com to heauen you will find that to

be mor worth then all that euer you haue done here/

the 16 3 verce what time I Am Afraid

I will trvst in thee hear you haue the history

of dauids fear compared with 1 of samuell 27 the 1

vers & dauid said in his heart I shall now perish

on day by the hand of saul from henc I

shall Rais this doctrin that it is not vnusall

for the Best of saints that have got Vp to the

highetst highest measvrs of faith & confidens to be Afraid

evein of their felowe Creaturs when they set them

selues Against them the fvrst Reason fvrst be

case they be bvt men &, of the same Afetcions &

svbject to Like pasions with other men. 2ly becase

they Are bvt in part saintified in this Life 3ly becase

they are in the most dainger of All men in the world

they are in dainger of their Lives of their estates of

their Libertys & of their Religion 4ly becase in

suddain encovnters & time of great fears & becase of their

vnwatchfvllness over their own hearts they may not have the

Actuall exercise of faith & ther are times when fear

is very daingerous 1 when it is not Kept within its

due bovnds 2ly when it is immoderate & distrvstfvl

the vse of this doctrin is of exhortation & o be

yov exorted to Leave your evill wais & tvrn to the Lord your

god o do you Reuive & earnestly. set Aboote that known

though mvch neglected dvty of fasting & earnest

prair prayer to god o be earnest with the Lord in

this time of England s fears that he wovld yeat spare

vs & Continve the gloriovs gospel Amonghts vs

the word of his grace the glory of ovr nation & & to

encov rage yov in this so great & profitable a dvty fvrst

Consider that how mightey soever the enemise of gods

Church & people may be & how many soever their

devises & Covncels & Combinations may be yet it is

the All wise god that overRvls All thes things psalm

the 11 & Eclesiastis 5 8 if thov seest te opresion of the

poor & violent perverting of Ivdgment & Ivstice in

A province marvell not At the mater for he that is higher

then the highets regardeth & ther be higher then they

2ly Consider that god has not as yet left the enemise

of his Church At thair wills it is he that hath set the

bovnds of the sea that it cannot & hath said to the

proud waues therof be still 3ly Consider that if

it should pleas the Lord to Let Loos the enemise of

his Church & people yet he hath set the our soulls the

best & noblest part of man out of their Re... Reach

Luke 12 4 & I say vnto you my frinds be not Afraid of

them that Kill the body & after that haue no more

that they can do I shall give you to or three directions

& so Conclude with dauids fear & the next

opertunity I shall shew svmthing of dauids faith

folio 118 verso || folio 119 recto

fvrst posess your hearts with the fear of god

2ly considr your ways & turn to the Lord &

3ly put your trust wholy in god

A

Sermon preach'd by Mr Flower

at a Lecture in Tedbury on the September 20th, 1692.

Matthew vii chapter 14.verse Because strait is the gate, and narrow

is the way which leadeth unto life, and few there be

that find it. The words before are, Enter

ye in at the strait gate; for wide is the gate, and broad

is the way that leadeth to destruction, and many there be

which go in thereat. Because stait is the gate, &c.

The Doctrin that few shall be Saved was

preach'd by our Saviour, and tho' it be a bitter, yet it is a

safe Doctrin.

The word Way is often taken in Scripture for the Course

of Men's actions; by Life here, we are not to understand our

natural Life, the Life of our Bodies, but eternal Life the Life

of our Souls. The word few is not to be taken absolutely, for the

Number of them that shall be saved is very great in regard of

their excellency and worth, but being compared with the world

they are very few

The Gate we are here said to enter in at is said to be strait,

in opposition to wid'ness, and narrow, that is it is an afflicted

way; some have it that it is narrow and strait even to a

Miracle. From the words we may observe this Doctrine

That that Way and Gate that leads our souls into ever

lasting Life, is very strait and narrow.

Here I shall enquire what it is that makes it strait

It is strait by reason of our corruptions, and by reason

of the Devils Temptations &c.

In the next place I shall enquire what is that Gate

that is so narrow thorow which we must enter if ever we

will be saved; there are many of these Gates. the

First, is the Gate of Conversion, the Gate of Regeneration of

being born again. Christians the natural birth is not without

difficulty and without danger; many Children stick in the birth

and cannot be born; so it is in the new birth, many stick in

it and cannot be born Isaiah 26, 18. We have with child, we have

been in pain, we have as it were brought forth wind, &c. This is

a fault that the Holy Ghost blames them for, that they would

not come over throwly from their sins, and close with Iesus

Christ. There are some Christians when they hear the word

they are off and on, one while they are willing, another while

they are unwilling to leave their sins and receive Christ: they

come it may be as far as the Work of conviction, they find they

are Sinners, and they confess they are Sinners, they fall into sor-

row and pangs of Travel, but then they being unskilful like many

women when Travel comes on them they take cooling things and

so put back their travel. So the travel of these are hinder'd & put

back by the world. Isaiah 37, 3. And they said unto him Thus saith

Hezekiah. This day is a day of trouble and of rebuke and of blas-

phemy: for the children are come to the birth, and there is not

strength to bring forth. Some there are when their Consciences

are awaken'd for sin, they go ^ to wrong Physicians to merry Com-

pany, and so cause the going of the Mill the knocking of Con-

science to cease and to grow stupid again.

When the Sinner comes to be new born, he is like a

Bullock that makes many kicks and flings when he comes

first to the Yoke; so men are apt to throw off the Pangs

and Throws of the new birth, and take up with earthly

pleasures; the pangs of the new Birth are bitter Things

with some, and some to escape 'em they run to sensual

folio 119 verso || folio 120 recto

sensual Pleasures, &c. In Regeneration there is first a

a spirit of bondage, which the Apostle speaks of in Romans 8, 11

For ye have not received the Spirit of bondage again to fear &c.

This Spirit of bondage brings fear, and fear brings wrath. Some

do by Fear as some do by Wounds, for fear of cauterizing they

will cast off their Physician till their wounds become ineurable;

So some there are that cast off Christ the Physician of Souls;

and desire to be cured speedily rather than truly, and run to

the pleasures and enjoyments of this world. the

Second narrow Gate is the Gate of Mortification, that

is crucifying the Flesh with its Affections and Lusts; of this

Mortification there is an absolute Necessity, for without this

we cannot Live Spiritually Iohn 12, 24. Verily verily I say

unto you, Except a corn of wheat fall into the ground and

die, it abideth alone: but if it die, it bringeth forth much

fruit. Our members must be mortified, our Lusts

must be crucifyed; and to die christians is a hard

thing. Sin can no more be crucifyd without pain than

our Saviour Christ; it is not enough that our Corruptions

lie sleeping, it is not enough that we want Opportunity to Sin,

but we must abhor it, and fear running into it, as we would

fear running into the Fire. We must lothe sin, and it's hard for

a man to part with his beloved sins, it is hard for a man to mor

tify them, but so it must be. Col. 3, 5. Mortify therefore your

members which are upon the earth, fornication uncleanness, in-

ordinate affection, evil concupisence, and covetousness, which

is idolatry: If it be hard for old Friends to part, so it is hard

for old Lusts to part; but yet our Saviour tells us, that we

must cut off our right hand, and pull out our right eye if

it offend space Now our right eye must be pluck'd out in

regard of sinful pleasures, and our right hand cut off in

regard of worldly profits. Our old Lusts that we have

entertained Friendship with must be mortifi'd, and cast

away from us every one of them. And it is not enough

that Sin be mortifi'd but we our selves must be the Exe-

cutioners; as we read Deut. 13. 9. that the nearest Relation

was to throw the first stone at him that tempted him to

to Idolatry. This seems to be a very hard saying, and almost

not to be born with you may say, a man may be carried on

very far, and yet not carri'd on far enough; the old man must

be crucifi'd within us; Rom, 6. 6. Knowing this,, that our old man

is crucified with him, that the body of sin might be destroyed, that

henceforth we should not serve sin. If the crucifixion and

death of our Saviour Christ has had any real influence on

our souls, and we have had any virtue of it there you may

see the Effects of it. Sin must be dead in us, that henceforth

(as the Text saith) we may not serve sin. But is it possible may

you say, that any man can live without sin? I answer no

man can be wholly free from sin in this Life; but by force as

the Apostle saith the evil that I would not do, that do I. We

must not be subjects of sin, but lothe it.

Thirdly, There is the Gate of leaving all for Christ,

this is a strait Gate indeed; and ^ when it comes to this then it is a

very hard case, and this has been the case of many good

Christians, better christians than any of us are; this is a strait

gate to strip our selves of all for Christ, this is always done

in intention, and sometimes it must be done in execution; we

must part with all yea Life it self rather than part with Christ

Luke 14, 33. So likewise, whosoever he be of you, that forsaketh not

all that he hath, he cannot be my disciple. If a man love not

Christ more than all he undervalues him, and don't love him at all,

don't love him in that way that he will accept of him. It is hard

Christians to lose for Christ, I have found it so, I have had expe-

rience of it: It is hard christians to lost a little, but what is it

to lose all, to lose Life and all! Yet this hath been the Conditi-

on of Martyrs and of many good christians in many Kingdoms

and Countries. Many good men have been made by being undone

the loss of their Estates, have been the saving of their Souls.

There must be all lost for Christ; some bid high, but not

high enough for it, he that sells not all for Christ this precious

Pearl shall never have it; this is a very hard thing. There

was not some but many that Forsook Christ and went

folio 120 verso || folio 121 recto

back as it's said Iohn 6,66. From that time many of his

disciples went back, and walked no more with him.

I will give you an Instance out of the holy Scriptures.

You may find it in Matt. 19c, 26v. and so onward, if you

compare that with another place in the Evangelist in some

of the foreging verses the Young enter into Life, he must

keep the commandments, he said all these things haue I done;

what lack I yet? Here was many wonders christians ^ in this young

man, for it's said that he was a Ruler, a great man, a rich

man, and for such a one to follow Christ was a great wonder;

and he was not only a great man but also a young man in

the pride of his Life, and he seems to be willing to follow

Christ; and he was also well Educated, as we may see by his

keeping of all the Commandments from his Youth up: And when

he came to our Saviour Christ, one of the Evangelist saith that he

came running to Christ, and seem'd to be willing to lose no time,

and he said all these things have I kept from my Youth up; he

had kept all the Commands except one; but when our Saviour

Christ saith one thing lacketh thou sell all that thou hast &c.

then it's said that this young man that came so willingly to Christ

went away very heavily. It's story'd of the King of Navar, That

he said he would launch forth no further into the Protestant

Religion than would make for his carrying on his Designs; so

many will venture will venture upon Religion so far as will

make For their worldly Interest and no farther. but a

Fourth Gate that is strait and narrow, is the Gate of

self-denial; this is a strait gate indeed, and hard to be

enter'd in at. He that comes into spiritual Life must be as

naked of his own Thought and Good, as he was when he

came into natural Life. Every man hath Self to deny;

and what do we mean by Self? By Self we mean a man

of flesh, our own Reason, a man of self-moderation

in eating and drinking; nay a man's splender and Glory

in the world, his own Ends and aims must be denyed, and

if we do this we shall be no Losers, God will own us for it.

we read in Matthew 25, 33. of sheep that were set upon our Saviour

Christa right hand whom he own'd to have visited him when

sick, and fed him when hungry, &c. and you know they deni'd

it, and said, Lord, when did we do this space He that will enter

in at this gate must follow Christs Example, he was contented to

part with all for his people, he was content to part with all

for the salvation of his elect; and when he prayed against his

dissolution, he said not my will o Father but thy will in thy

merciful salvation of sinners be done. All must be parted with

for Christ. We love every one our selves, and that self Love'

is the undoing of all. Now to do all that we can do, and when

we have done to say we have been unprofitable servants,

this christians leads us into the Life of Christianity, and he that

He that is slow to anger, is better then the mighty space that is

that overcometh his own lusts, and he that ruleth his

own spirit, then he that taketh a city. i.e. a man that can

thus tame his spirit is more noble and honourable than he

that gets the victory over the greatest and strongest City.

It is a great Difficulty to overcome to overcome that ene-

my that is at a distance from us, but it is harder to over-

come that Enemy that is close with us; now our own Cor-

ruptions, our Honour and Reputation being that which

is within us is the harder to be overcome by us.

Fifthly, The fifth strait Gate that we must pass

thorow is the Gate of Contrition and godly Sorrow.

most men in the world cannot endure to go through this, to ^ go thro'

the Pangs of the new Birth; wicked men are too high in their

hearts; but they that will not grieve for him here shall be

made to howl for sin in Hell hereafter, when none will

pity him. It is ^ as easy to break the adamant as the heart of

a Sinner; the heart of a Sinner is compar'd to an adamant in

Zach. 7, 12. Yea, they made their hearts as an adamant stone

lest they should hear the law, and the words which the

folio 121 verso || folio 122 recto

Lord of hosts hath sent in his Spirit by the former

prophets: The heart of a wicked man is as a stone, which

if you break every bit and piece of it is hard, and if

you break a stone it will but fly in your face, so if

You go to humble a sinner, he will but fly in your face.

So Ahab, he would not be humbled by the Prophet for

his wickedness. Man is by nature a self-conceited &

proud creature: Christians mourning for sin is incon-

sistent with hardness of heart. Few know the hardening

nature of Sin; it is a very hard matter for us to bring a

Drunkard, a Swearer, an Unclean Person to smite upon

his thigh and to say what have I done? But my beloved

one that will enter in at this strait Gate he must

mourn, he must turn his Crowing into Crying.

Iames 4:9. Be afflicted, and mourn, and weep: Let your

laughter be turned to mourning, and your ioy to heavi-

ness. Christians I am teaching you an uncomfortable

Practice, but tho' it be sorrow at first it will end in

Ioy. He that will enter in at this strait gate, waters

his couch with tears; he must with Iosiah seek a place to

weep, he must with the Corinthians mourn with a godly

sorrow, and with Manasseh humble himself greatly

before God; and with David he must bathe himself

in a River of penetential tears; a true Penitent must

weep and mourn bitterly for his sins.

Christians, if we could but see how filthy and foul

we are in the Glass of God's Law, it would draw tears

from our Eyes and sorrow from our Hearts: Christians

it is a hard thing for a man that abounds in worldly

pleasures, to go into his Closet, and to speak to God by

the eye, and by the Heart; by the Eye with tears, &

with sorrow in his heart; it is hard to bring a sinner

to be sensible of his miserable and undone condition

by Nature. Christians, I must tell you that tho'

there be bitterness in this not, yet it will end in

Ioy and Comfort; if we weep for our sins, our Saviour will

come with his handkerchief and wipe off our tears. the

Sixth strait Gate is that of constant Duty, the waiting

on God in publick and private Duties; in publick in his Ordi-

nances, in receiving the Sacrament, hearing the Word; this is a

christians duty; but our Family and Closet duty is our special Duty.

this our Saviour mentions Matthew 6,6. But thou when thou prayest, enter into

thy closet, and when thou hast shut thy door, pray to thy Father which

is in secret, and thy Father which seeth in secret, shall reward thee

openly. This ^is a strait gate, and I fear many that hear me this day have

never yet entered in at this gate; and then how do you think to enter

into Heaven? Psalms 53.4st The fool hath said in his heart there is no

God; corrupt are they Psalms 10, 4 The wicked through the pride

of his countenance will not seek after God: God is not in all his

thoughts. Wicked men will not stoop. Now there is great

need of this, that we should make this our constant Duty, be-

cause we sin constantly, and how shall we expect forgiveness

if we don't beg of God for it. Intermission of Duty is lawful,

but the total omission of Duty is ungodly and unlawful.

The worship of God is that high Honour and Respect which

we owe to God as our Creator, and to him as our Redeemer:

and not to give him this is an Omission of Duty, and that is

ungodly. Omissions of Duty in themselves are dangerous,

yea they are in themselves damnable; and they are not only

dangerous and damnable, but they usher in many Sins; if

we live in the Love of one sin, it is iust with God to give us

up to others; one Sin brings in another, and little sins make

way for greater. And he that will venture omission of

Duty towards God, he will venture upon any thing that is

offensive against God. I remember I have read of a -

Father that was tempted either to defile himself with

a Black, or to offer Sacrifice to an Idol, and he choos'd

to offer Sacrifice to an Iol; and he confessed that that

morning he went forth without Prayer. O Christians

we should never go forth without this Spiritual Armour

of Prayer. there are many Families where there are

more Oaths in one Day, than there are Prayers in a

folio 122 verso || folio 123 recto

whole Year, and therefore it is that there's so much

of the Devil in those Families; and because they omit

Duty, they fall into the commission of all sin.

There are many Causes of this neglect, some there be

that pretend Inability, they cannot pray, but their pretence

lies in their Obstinacy, they cannot do it because they will

not do it. Pray christians consider this, good men would do

more good than they can do, and carnal men they may

do more good than they do do. The Service of god is a

Burthen to the ungodly, they are weary of religious duties;

like those in the Prophet Amos 8, 5. saying when will the

new-moon be gone, that we may sell corn? and the sabbath

that we may set forth wheat &c. The Prayer seems to be too

long, and the sermon not short enough; they long to be at

their worldly Bsiness, Pleasures and Enioyments again;

the attending on God in his Ordinances is tedious and irksome

to them: And if there be any one of you that will say

you cannot Pray, to you I will say, why will you not try?

If you would try, you would have Qualifications for this

Duty; we learn to pray as we learn to write, we cannot

learn to write if we don't write; so if you cannot pray as

you should, yet if you are sincere God will inable you, &

he will give you his Spirit to help your Infirmities. A

prayerless person is a graceless person; our Saviour Christ

one would have thought had less need of Prayer than any,

and yet we read that he continued whole nights in prayer.

And if we would pray aright, let is tread in our Saviours

steps; so did David Psalms 55,17. Evening and morning, and

at noon will I pray unto thee, i.e. three times a day;

So we find Daniel he was of the like spirit, Daniel 6, 10. tho'

it was to the endangering of his Life, he thrice opened his

Casement and prayed three times a day to the God of hea-

ven. Those that are prayerless persons, they seem to say

as those in the Prophet, depart from us, we desire not the

knowledg of thy ways.

Seventhly, There is yet another Gate, and

that is the gate of Persecution. Christians, it is true, God

hath now given us a breathing Time, that is a Time of res-

pite to get strength against another time of Trouble, as it was

said of the Kings of Israel they were at peace from all their Ene-

mies round about them. Christians, though the Church of Christ

be at peace now, we know not how soon Persecution may arise

again, and christians are exhorted in Acts 14, 22. to go through

many Temptations, not to go by them, but they must go through

them to the Kingdom of God. And there be many Reasons for

it, why God suffers his Church to be afflicted, it is to prove and try

us, for what is not Gold will not abide the Fire. Rotten figs

are not dyed in grain; colours will fade if they be not laid in

Oil; so we shall fall away in a time of persecution, if we

are not Christians indeed and in Truth.

Again he doth it to purge and purify us, as wheat is winnow

=ed to clean it from chaff, as Gold is cast into the Fire to -

cleans it from Dross; so God Afflicts his people to purge them

and cleans them, Isaiah 27.9. By this therefore shall the iniqui-

ty of Iacob be purged, and this is all the fruit to take away

his sin: It is true, Persecution can never destroy the Church

of Christ, but it may sometimes shatter it; it can never destroy

wounds; it's like the Salamander that Lives in the Fire, it's

like Moseses Bush, that is always burning, but never burnt.

He that will please God in all things must sometimes pull

upon him the Displeasure of all the world. We must ex-

pect to fill up what is wanting in our Masters sufferings.

It is a hard thing to be made the Offscouring of all things,

it is a hard thing for us to take all our Sufferings not only

patiently, but thankfully; and this good men have done and must

do; Paul and Silas sang at midnight in Prison; St Paul was rea-

dy not only to be bound, but to die for the Name of the Lord

Iesus. Acts 21, 13.

Eeightly, and lastly, There is the narrow Gate of

folio 123 verso || folio 124 recto

Affliction, of Affliction sent to us by the Hand of God;

For whom the Lord loveth, he chasteneth, and Scourgeth

every son whom he receiveth. Hebrews 12, 6. Divines have ob-

served, that God had one Son without sin, but none with-

out sorrow. Iudgment begins at the house of God, at his

own people, i Peter 4, 17 Now affliction is called our Baptism,

because we are his sheep, and this is our Mark; and it is

called his Cup, and tho' it be a bitter one we must pledg

him in it. Psalms 34, 19. Many are the afflictions of the

righteous: but the Lord delivereth him out of them all.

They have sometimes not only Terrors without, but ter-

rors within, as Iob speaks chapter 6, 4. For the arrows of

the almighty are within me, the poyson whereof drinketh

up my spirit: the terrors of God do set themselves in aray

against me. Afflictions are like the sheep dog that bring

us that are going astray, home to Christs Fold. This is that

that teacheth a man to be a Christian indeed. Was it not

think you hard work for Ioseph to be sold into Egypt for

his Piety, and to be put in Prison by his Mistress for his

Innocency? Was it not hard think you for Moses to forsake

his own Country and all the riches of Egypt, and to ^ go thorow

a howling Wilderness &c? Was it not hard for our Saviour

to be Reiected by his ^ own people? and to be called by them a

Devil, yea the chief of the Devils? and be betrayed by one

of his own Disciples, and forsaken by all of them, and to be

persecuted by his Enemies, and to suffer not only a shame-

ful but also a painful Death? this was a hard work &

so it would be hard work for us again to be banish'd

and imprison'd for Christs sake, and the Gospels sake; but

this we must do if we are called to it.

Now I have shewn you what are those strait &

narrow Gates, that we must go through. I come in

the next place to speak something by way of Appli-

cation. Are these Things so, that narrow is the

way and strait is the Gate that leadeth to Life, and

few there be that find it? that that way and gate

gate that leads unto eternal Life is a narrow way &

strait gate. Why then we may Infer this, That when all

things are outwardly well and you have the world at will,

and all men speak well of you, and you are settled upon

your Lees, beware lest you are not in the wrong way, for the

way to Heaven is a persecuted way. You may well Question that

you have not God's Favour when you have none of the worlds Frowns.

It is our Saviours own words Luke 6, 26. Wo unto you when all

men shall speak well of you: for so did their fathers of the false

prophets. It is said of the Rich man in Luke 16, 25. Thou hast receiv'd

thy ^ good things in this life, but Lazarus his evil things, and he is comforted, and

and thou art tormented. A prosperous Life is a dangerous Life;

It's hard to carry a full cup without spilling. Some men are

tryed with Prosperity, and some with Adversity; and it's very

hard to demean ourselves as we ought in every Condition.

Grace and Greatness, they are very Lovely very happy things,

but they are very rarely conjunct. When we are full, we are

full we are many times farther of and most empty of grace and

godliness: The better we are dealt with here, oftentimes the worse

we are towards God; as it is in Deuteronomy 32, 15. But Ieshurun wax-

ed fat, and kicked: thou art waxen fat, thou are grown thick, thou

art covered with fatness; then he forgat God that made him, and

lightly esteemed the rock of his Salvation. Waxed fat & kicked,

it is a Metaphor taken from young mules, that when they have

suck'd their Dams, they turn about and kick at them. So when

we are full we are apt to kick against God, and to turn away

from him. This was that that Moses caution'd the children

of Israel against, in Deuteronomy 6, 10, 11, 12. And it shall be when the

Lord thy God shall have brought thee into the land which

he sware unto thy father, to Abraham, to Isaac, and to Iacob;

to give thee, great and goodly cities which thou buildedst not,

11.v And houses full of all good things which thou filledst not,

and wells diged which thou diggedst not, vineyards and

olive-trees which thou plantedst not, when thou shalt have

eaten and art full; 12.v Then beware lest thou forget the Lord

which brought thee forth out of the land of Egypt, and

from the house of bondage.

folio 124 verso || folio 125 recto

When we are full we are like fatting Cattel, fatting cattel

they are so wanton that no Bounds will hold them; and there

is a great wo pronounc'd against those that abound in all

sensual Delights and wallow therein; it is dangerous being in

Moabs condition, Ieremiah 48, 11. It is said there, Moab hath been at

ease from his youth, and he hath settled on his lees, and

hath not been emptied from vessel to vessel, neither hath

he gone into captivity, therefore his taste remained in him,

and his scent is not changed. v.12. Therefore, ^ behold the days come,

saith the Lord, that I will send unto him wanderers that shall

cause him to wander, and shall empty his vessels, and break

his bottels. Where people are at ease, there often times God

is most displeased with the heathen that are at ease:

2ly Hence we may see the Reason why it is that so few are

saved, that so few enter into everlasting Life; it is because

they like the End, but they like not the way; they would

be Happy in both worlds, they would have the Crown,

but they care not to take up the Cross. The Text tells us

That strait is the gate and narrow is the way and few

find the way saith the text; that is few will come up to

the Power of Godliness. So much of Religion as will bear

up their Names and Reputation here in this world, they

are for, and no more; and so it was of old Isiah 30, 10. Which

say to the seers, see not; and to the prophets Prophesie not,

unto us right things, speak unto us smooth things, prophe

sie deceits.

Indeed many persons that hear Sermons, they use

them as people does nose-gays, they smell to them for

a while, and then they throw them away.

The Doctrine I am now preaching to you is not a

pleasing doctrine to many, but it is the Doctrine that our

Saviour preach'd and taught. Luke 15, 24 Strive to

enter in at the strait gate; for many I say unto you will

seek to enter in, and shall not be able. Matthew 7, 13. Enter

ye in at the strait gate; for wider is the gate, and

and broad is the way that leadeth to destruction, and many

there be which go in thereat: v.14. Because strait is the gate, &

narrow is the way which leadeth unto life, and few there be that

find it. As the straw is still more in Bulk than the corn, and as

the Dross is still more for weight than Gold is, so the worst of People

are always the most. but it may be obiected, If so very few be

saved, how then is God's mercies over all his works?

To this I answer, we must not iudge of the Greatness of God's mer-

cies by the Number of those who are saved, but by the greatness

of it to those that are saved. The Lord shews more mercy in

saving some than all, and more mercy than in saving none

at all.

Once more is the ^ gate strait and ^the way narrow that leads to Salvation?

Why then we ought not to despair of mercy, tho' the Gate be

strait and the Way narrow, we have all of us Cause to

Question our Salvation, when we hear Lord is there few that

shall be saved? then do you Question whether you shall be of that

Number that shall be saved? Our Saviour tells us that many

of them that seek shall not be able to enter; Therefore

we should question whether we do make one of those very few

that shall enter in.

I have laid before you many strait Gates through which we

must enter if ever we would come to Heaven, and perhaps you may

say sure if the way be so difficult, I am afraid I shall never come

thither --

Now lest this be a stumbling block to you I will give you some

comfortable Motives and Considerations, and so Dismiss you.

Must you suffer Afflictions? must you suffer Persecution? well

finally then, what are Afflictions? what are Persecutions? when

we have Christ to be with us to comfort us in all our Afflictions?

2ly. What are these, when we have his spirit to Direct us un-

der all those Afflictions that we meet with in our way to

heaven?

3ly What are these Afflictions Difficulties &c. when we have

his Victory to overcome them? His Victory is our

victory?

folio 125 verso || folio 126 recto

4ly, What are these when we have our Saviour Christs

Intercession to prevail for us, that we may be Conquerors

at last!

5ly, Since we have his Pity and compassion, why should

we fear Afflictions and Troubles?

6ly, We have his strength to enable us to bear them. and

7ly, and lastly, If we go through them, we shall at last

have a Crown of Glory set upon our heads; which God

of his infinite mercy grant for his son Christ Iesus sake,

Amen.

Sung after Sermon.

O enter at the narrow Gate,

For wide is that of Sin;

And broad the way that leads astray,

And many go therein.

Because the gate to Life is strait,

And all the way thereto,

Is as I say a narrow way;

And they that find it few.

Strive then to hit the narrow Gate,

The right way to Attain;

For not a few I say to you,

Shall seek and seek in vain.

folio 126 verso || folio 127 recto

folio 127 verso || folio 128 recto

folio 128 verso || folio 129 recto

folio 129 verso || folio 130 recto

the 14 of Hosea And the 9 uers

who is wise And he shall understand these things

prudent And he shall know them for the wayes of

the Lord are right And the iust shall walk in

in them but the trancgressours shall fall theirin

the great quiery or question is who is wise or

quiery of question contained in this text

is who is wise or where is the wise man the prophit seems

to immitate the philosefer who liteed A candel at noon

to find out A wise man from this text I shall Rais

these three docttrins 1 that All siners are fools

2 that ther are many profesers but there are but

few true Cristians t

hat are truly wise 3 that All Gods faith

full minesters And profits desire the good of souls

upon doctrin the furst that All siners are fools And

1 fools are egnorant And so are siners 2 fools

are conseited And so are siners o how they brag And

bost of their own righteousness of their parts And

their good hearts poor deluded souls 3 fools

are led away with their own fancies And so are

siners 4 fools are All for the things present

And so are siners 5 fools are set on mischef

And so are siners 6 fools will Lay open their

sheam own sheam And so will siners

7 fools are heardned And so are siners

it shows A peece of courage to contend

with man but it shews the greatest foley

And madness immaginable to contend

with the Lord of host 8 fools are untouch

abell And so are siners 9 examin

your selues And bless god if you are non

of those fools or siners in sion vus

of for the day will come when when

thos siners in sion will be sore afraid vse

the 1 are All siners fools whi then wed

haue many fools in our israell or this if All

siners are fools why then sin is the grea

test Euiel doctrin the 2 that there are many

profesers but there are but few that are truly wise

from there Learn those few Lesons furst fowlow not

A multitude to do euel 2 be not discouraged at

the fewness of those trew Cristians for thoug they

are but few in Respect of the vast multitude if

they are A great number And they are persons

greatly Respect5ed they are p uery precsious in

Lords acount 3ly endeauour And striue ernestly

folio 130 verso || folio 131 recto

4l to be of the number of those that are truly

wise 4ly Endeauour to increas the number of

those that are truly wise striue to make that number

greater Lastly Bless god for the Increas of this number

upon doctrin the 3 that All gods faithfull profits

And minesters desire the good of souls And from

there it is they bears with their peopels

forgetfulln vntechabelness 2ly .....

And 2ly thats the Reason they bears with their

peopels forgetfullness And 3ly that the Reason

they bears with their peopls stubornness And 4ly

thats the Reason they bears with their peopels

frowardnes And 5ly that the Reason they bears

with their peopels Reproches O say no as

those which say if we go to hell we shall do as

well as others wee shall haue company enouf

O siner dost thou think to fare euer the Better

for such company the more fuel it is it will but

increas the fire O who can dwell with euer Lasting

burnings o who can dy the second death in hea

uen there is the Best sosiety in hell there is the

most company dost thou think that

pharah king of egypt fared euer the beter

for the company of ganes And gambres his

magicians ono And that you may not be of the

number of thos o keep holy gods holy sabbaths

Collotions the 1 And the 10 verce the Later part

of that verse Christ in you the hope of glory

doctrin the furst this glory euery true Beleuer

should in A scripture sence be All wayes hope

ing And wayting for becuse furt it is A true glory

secondly it is A pure glory it is A pure glory becase ther is no sin there thirdly it is A high

transendent the exselent glory the exselent?

of this glory nither the toung of men nor Aingels

can expres fourthly it is An eternall neuer fadeing

hear on earth on man has three kingdoms but in

heuen heauen euery on InIoys A Crown And A

kingdome fiftly it is A glory that dos desend

in the sweetest way that can be we are born

to it not by nature but by regeneration

we are the Adopted sons And daughters

folio 131 verso || folio 132 recto

of the Lord god Allmighty And if children

then heyrs heiers of god And Ioynt heiers

with Christ onc children And Allwayes children

can true Beleuers finally fall A way from

grace no why becase they are preserued by

An Allmighty power through faith vnto saluation

Vse the furst is of exhortation to exhort euery on

to Look to it that they are found ?? haueing A

title to this glory I shall deuide it into to

parts furst those that haue not A true title to

this glory And secondly those that haue A

true title to this glory the Labour to get An

intrest in Iesus Christ Christ in you the hope

of glory sescondly the paynes taken in

making shure A title to this of your title

to this glory will be heauen vpon earth

it is the most sweetest work All the wayes

of the Lord are plesantness And All his paths

are peace secondly you that haue A true title

to this glory the grow in grace be thriving

Christians growing holy ?????????????????

integrity

brethren grow in grace Ay but some may

obiect An say o how shall I know whether

I have A Right to this glory that you haue

been so much spaking of why 1 you may

know it by your regeneration if you haue

A new nature and if Christ be formed in you whereas formerly you could delight

in sin if now you can truly And vnfeignedly

say the burden of my sins are intolerable

they are more then I am Able to bare o

but Christ yoke is easy And his burthen

is Light then you haue a true title

to this glory secondly if you haue A

consionabel desire for A prepared

ness for heauen An for A growing vp to A

meetness for this glory that you can say

o that I could Loue the Lord more And

serue him beter o that I could Loue the

Lord as I should thurdly are hear any

trembleing Christians that haue A

cannot Aply the to former to themsleues

with comfort that haue A godly Ielousy

O

folio 132 verso || folio 133 recto

of themselues whether they haue A Right

to heauen An A true titel to this glory

this is A true sign that you haue A true

title to this glory An then heauen shall

be yours And glory shall be yours Vse

the Last it consernes Al gods peopel

that haue A true title to this glory

as well as to make shure of heauen them

themselues to be very solisiteous for the

soules of otherr for if they miss

of this glory for want of deligenc

they must sartainly go to hell for

there is no middel place but Ither

come ye blesed or go ye cursed

the 3 of esayah ? the 10 verse

say ye to the Riteous it shall be well with

him doctrin the 1 that whatsoeuer euiel

shall man come upon the wicked or how ill

soeuer it may go with them in A time when

god bringeth his Ioudgmentes vpon A peopel

yeat gods Riteous ons may Asure them

selues that it shall go well with them

furst becase gods spesiall prouidenc

is ouer his own peopel his common

prouidenc is ouer All his works but his

spesiall prouidenc is only ouer his own

peopel God Loues his peopel with

An Apreciating Loue they are precious

in his sight how vile soeuer they are in

the worlds Acount yet they are presious

in gods Acount thou wast honorable

therefor haue I Loueed the 3 itheir

god is A Riteous 4ly god is A god in

couenant with them And they are

folio 133 verso || folio 134 recto

his peopel An 5ly the Loue &

faithfulness of god are ingeaged for

their preseruasion god wil be with

his people in six An in seauen

troubles to deliuer them he will be

wil be with them in sickness to make their

beds for them that is to Restor them

to health

1 of Samuell the 30 & the 6 uerce the Later

part of that uerse But dauid encouriged

himself in the Lord his god 1 doctrin that what

distreses soeuer gods people may be found vnder

yeat they haue this Blesed priuiledg that they

may encourage themselues in god the Lord ?????

god the Reason of this Doctrin Lies coucht in

the text that what straits or excigenses

soeuer gods people may be under yet they

may encourage themselues in god & the

Reason is because the Lord is their god

for

1 he is A god of Infinit wisdom 2ly he is A

god of Infinit power 3ly he is A god of

Infinit mercy & 4ly he is A god of great

faithfullness the Vse of this doctrin is to

fould furst to those who are in A great

measure quiet And Inioy the good things

of this Life with Abundanc of tranctquility

& delight & yet when the Lest cros or Afliction

befals them they are Ready to pine Away

with discontent to you I say if you are not

Able to bear vp in A time of peace

how will you be Able to beare vp vnder

the swellings of Iordon 2ly to those

who are in A more deiected estate O bear

up Look back vpon holy dauid he was greatly

distresed his sity was burnt the people spake

of stoning him yet says he I will encorage

my self in the Lord my god & so may you

the same god is your god & he will Lay no

more vpon you then he will enable you

to bare now I shall giue you A few directions

& so conclude direction the 1 Labour to make the

way plain before you & if sufering times

folio 134 verso || recto of stub after folio 134

be shur you sufer for Righteousnes sake

& not as busy bodyes 2ly Labour to know

more of god 3ly Labour to get vpright

hearts 4ly Labour to get A Catoluge of the

promises 5ly treasure vp A stack of

Choyce experiences 6ly & Lastly Labour

to get An Asuranc of heauen & this wil

help you to

Mr Smith Iohn the 6 & 30 7 verce

verily veryly he that

verso of stub after folio 134 || folio 135 recto

be shur you sufer for Righteousnes sake

& not as busy bodyes 2ly Labour to know

more of god 3ly Labour to get vpright

hearts 4ly Labour to get A Catoluge of the

promises 5ly treasure vp A stack of

Choyce experiences 6ly & Lastly Labour

to get An Asurance of heauen & this wil

help you to

Mr Smith Iohn the 6 & 30 7 verce

verily veryly he that

Mr Smith on the 6 of St Iohn & the 37 verse

Verily verily verily I say vnto you he that beleiu

eth on me shall haue euer Lasting Life my

freinds beleiue it & Remember it for my sake

the doctrin is this that Euerlasting life &

eternall saluation is & shall be the vndoubted

porsion of euery troue beleiuor my frends I do

Asure you it is no untruth it is the words of our

blesed sauiour veryly verily I say vnto you he that

beleueth on me shal haue Euerlasting life ? the Loue

of god is engaged for it 2 the faithfulnes of god

is engaged for 3ly god is engaged in Couenant he gaue h&

& sealed this couenant with the blood of his son

wilt thou beleiue the word of god if not with thou bold

ine the faithfullness of god if not wilt thou beliue

the couenant of god well frends will not the Laue

of god do nor the faithfulnes of god nor the couenant

of god will the oath of god do he that could

swareby by no greater hath sworn by him

self that blesing be will bles thee

folio 135 verso || folio 136 recto

the 6 of St Iohn & the 37 verse

All that the father hath giueing to me to

me shall Come vnto me & he that cometh to

me I will in no wise cast from henc I shall Rais:

these Doctrins furst that ther are A sertain number

of the sons & daughters of Adam gaue by god the

father & god the son 2 that All those that Are

so giueing by god the father to god the son shall

sooner or Later they shall come to him 3ly

those that so come to christ he will in no wise cast out

furst becase god ordains to the means ends As well as to the end

is it not meant A vocall comeing with our bodys

for so thousands caem to christ that Receued no beni

fit by him but my beloued it is meant A sperituAll

Comeing to christ by A true & liuely faith dy

But some may o how shall I know wheather

I haue this faith or not why you may know it

by the efects & fruts of it which Are these

furst only exsepting some few that weare

saintified from the womb & that were Restrained

by pious education from Runing out into that

chilosh of sin that some others haue done

but As to those that Are Adult persons if thou

hast this true saueing faith it was wrout in

thee by the preaching of the gospel 2 it is

A heart purifing faith 3ly it is A sin conquring

faith 4ly therby thou maist ourecome the

devel the world & the flesh 5ly it is A

faith that worketh by Loue hereby we

know that we Are pased from death to

life becase we Loue the bretheren if

thou Louest christ thou Louest All his members

the weakest As well As the strongest &

Louest to haue godly conferenc with

them we haue Allredy handled to the former doctrins

we come now to the second third wich is that

All that so Come to Christ he will in no wise

Cast out none Can come vnto Christ .efe.ly

?fectfvaly bvt except they beliue in him sauingly

from thenc I shall Raise this doctrin that All thos

that come to Christ by A true & Liuely faith shall

neuer after be Regected onc sons & All ways sons

those that so come to Christ Are made pertakers

of many speciall priueledges furst they shall haue

Remission of their sins secondly the imputation of the

Righteousnes of Iesus Christ the 2 of Corinthians the 5 & the 21 he

hath made him sin for us that knew no sin that

we might be made the Righteousnes of god in

inverted row next to gutter

.... the 26 ... is that they may Receue forgiuenes of sins of inheritance Among then that

are sainticied by faith that is in me

folio 136 verso || folio 137 recto

3ly those that so come to Christ by it true & Liue by faith

Are brought in to A near ReLation to god not only of sub

Iects & seruants which is A great fauour but of sons

Romans 4h 8 & 17 if childre then heirs heirs of god & Ioynt

heirs with Christ 4ly those that so come to Christ shall haue

that Image Restored Again which they Lost in Adam by Iesus

Chris t the second Adam Romans th 5th 17 for As by the

on mans disobedienc many ware made siners so by the

obedienc of on shall many be made Righteous beloued we

Come now to some Reasons why those that so come to Christ

shall be pertakers of those presious priuiledges becase

go it is the goodwill & pleasure of god the father 2ly becase

els god would never haue been At so great case

he wold neuer haue guveing the only begoten

of heauen the son of his etermale Loue to com

into the world & dy for sinful man Christ was

el willing sauior As itts writing so I

Come to do this will o god 3ly els god would

neuer haue sent the word of his grace his

euerlasting gospel amonsts us I shall Concl

this reason with the words of of Manoahs wife Iudges

the 13 23 but his wife said unto him if the Lord was

pleased to kill us he would not haue Reseued a

burnt ofering At our hands nither would he

haue shew shewed All these things nor would

At this time haue tould us shuch things As

these 4ly & Lastly if the Lord did not inclines

the hearts of those that shall come to christ to hear

the word of god he would neuer haue sent

Amongst us beloued this is your Axcepted

tie this your day of Saluasion god the

father is willing god the son is willing god

god the holy god is willing if you

will still stand out you Are gilty of

the greatest ingratitude that martals

can be gilty of & you are in the

stata Already of Condemnation All

Redy

Mr ffuler psalm the 62 to th 5 verse

my soul wait thou only upon god for my

expectation is from is fro him i it inplyes

3 solly say soul wait thou only upon god why for my

expectation is from him i waiting upon god implies

An ordinary & Regular dependance upon god i it implies

Silenc before god 2 trust & confidence in god 3ly hoop

& expectation from god 4ly suplication to gos 5ly

A patient waiteing upon god be silent o my soule

before the Lord Lord I was silent becase thou didst

it o my soul put thy trust ony in god At such time As

thou Art Afraid trust in god o my soul my hoop &

is only from the Lord that which we expect not no

do not hoop for but my hoop & expecttation is onlyfrom

the Lord what euer mersy Any of gods peopel

desires they sha; haue it in the uery kind they

desires it that the same time they desires it on

if god sees it best for them if not they shall be

endued with patienc to wait the Apointed

time of god that therby the mersy may be indeied

them & their hears & Afections the more

raised to prais the Lord & to giue glory to his name

& if the mersy they desirs be denied them they shall be

made to Liue by faith without that mersy

folio 137 verso || folio 138 recto

psalm the 32 the 1& 2 verses Blesed is the man whos

transgresion is forgivening & whos sin is covered Blesed is the

man vnto whom the Lord imputeth not iniquity & in whos

spirit ther is no gile the salmist seems hear to set out the

blesed Estate of that man whos sin is pardoned covered & to

whom the Lord imputeth not iniquety & now I come to shew you

what pardoning mercy is it is An Act of gods grace wherby A

penitent beleiueing siner for the sake of Christ is Reseved into

favor with god As if he had never sined by the gospel Law

& Covenant

Our Sheild on mathew the 5 & the Later part of the 40th verce

what do ye more then others this being part of our blesed sauiour

sermon on the mount that he preached to his disipls the publycans

salute those that salute them & Loue those that Loue them but what

do you more then others the Doctrinth that I shall Rais from

thes words is this that Christ doth expect that his desiples & fow

Colouers should do more then others furst I shall shew you in what

Christ expects that his desiples should do more then others & then

giue the Rweasons why they should do more then others & then

Come to some Aplycation furst Christ expects that his desiples & folowers

should not only Abstain from gros sins but from inward Lusts 2ly

that they should not only mortyfi on sin but All sins the most beloued

& darling sins such as Are as near as dear As the Cuting of

A Right hand or the puling out A Right eye 3ly Christ Expects

that they should not only make Consienc of doing on duty but All dutyes

& 4ly that thay should Loue Christ Aboue All Aboue father or

mother wife or Children & or Any thing that this world can

Aford us & 5ly that we should seek furst the Kingdom

of god & his Righteousness that is we should seek spirituAls

before temporalls & 6ly that we should hould fast the pro

fesion of our faith without wauering that we should hould out

to the end 7ly that they should make conscienc of keeping

All the commandments of god in keeping the greater not

to forget the Lesser & in keeping the greater we should haue

Respect unto the Lesser 8ly Christ expects that they should

ouer Look the faileings & imperfections of others & be

much in Judging & Examining themselues ther is no greater

sine of A hipocrit then to be much in Judging others they

Can desern A mote in Anothers eye when they cannot soe

A beme in their own eye 9ly & Lastly Christ Expects that

they should be much in prayers they should make Concience of

secret prayer enter into thy closet & shut the door behind

thee & thy father which seeeth in secret will Reward

thee openly pray Allwayes wach vnto prayer

1

now I Come to the Reasons why tha Christ expects that

his desipls & folowers should do more then others

folio 138 verso || folio 139 recto

the furst is becase they profess more then others o

when those that profes more then other & do Less then others

it is A great sin indeed 2ly becase they Reseue more

then others they Reseue more Counsels & directions from

Christ they Reseue more tallents & wher much is giueing

that much will be Required 3ly they Are to be patrons &

exAmples to others they Are to shine As Lights in the midst

A of A crooked & peruerce generation 4ly they Are

obserued more then others the eyes of men & Aingls

Are upon you

6ly if they do not do more then others their punishment

will be greater then others theis shall be sure to haue the

hotest place in hell he that knows his masters will & dose

it not shall be beating with many strips the furst vse is of

information to inform vs that faith withovt works is not suficient

works Are materialy good but not to Iustify us 2ly for

hipocrits & the worst of siners may do some things that

Are materialy good herod heard Iohn baptist gladly but still

he keeps his herodias his beloued sin till At Last of Coms Iohn

baptist head but we must mortifi euery sin 3ly of Examination

what haue yov done more then others haue you not only Abstained

from gros sins but from inward Coruptions haue you not only

mortified on sin but All sins your beLoued Lusts & darling

sins haue soate spirituall before temporall haue you loueed Christ

Aboue All & prefered him beofre Let your consiences testifi

haue Loued your enimise done good for euile haue you done

good to them that hate you praied for them that haue despitfully vseed

you & persecuted you or on the other hand haue you Resolued

those that haue done you An ingury neuer to forgiue them

won would not be in such A man or womans C. as for

ten thousands worlds how many times shall my Brother ofend

. I forgiue him vntill seuen times I say not intill seuen times

but untill seuenty times seuen haue you Releued the poor

Clothes the naked & haue you Releiue Christ poor or haue

you not haue they been in prisons & you uisitd them not so As

to Releue them o vp An be doing for Charity is on of

the greatest sines of your Loue to Christ in Reliueing

his pooR Aflicted members

the furst epestell generall of St Iohn 3 Chtr

& furst & second verses

Behould what maner of

Loue the father hath bestowd upon vs that we should

be Caled the the sons of god therfore the world Knoweth

vs not becase it knew him not Doctrinethe furst that

the great Loue of god in makeing sons & daughters by

the grace of Adoption is mater of Admiration verse

the 2 Beloued now are we the sons of god but it doth not yeat

Apear what we shall be but we know that when he shall

Appear we shall be Like him for we shall see him

As he is - vpon the former part of the vers now

are we the sons of god but it it doth not if Appear what

we shall be. Doctrin that it is the duty of those that

are the true minesters of Iesus Christ to preach

the comforts of the gospel to their people Comfort yea

Comfort yea my peopel saith your god elay the 40 1 vers

Doctrine 2 that the sons & daugthters of god in this Life perllke

of glorious priueledges but the glory of their sonship doth not

Apear till hear After the furst priveledg furst they Are

sett itt Liberty from the serimoniall Law & 2ly in A

great measure from the morall Law & 3ly they Are

vnder the providentiall care of their heavenly father his

common people & 4ly they shall never be cast ovt of

their sonship once A son & Allwayes A son once A daughter

& Allwayes so once An heir of glory & for ever an heir of

glory

folio 139 verso || folio 140 recto

5ly they have A right to heaven & thovgh they are Covnted

As the scoureing of the earth now yet they are pretious in gods Esteem

Malachi the 3 & 17 vers & thay shal be mine saith the Lord of hosts in that day

when I make vp my Iewels & I will spear them As A man speareth his own

son that searveth him & now I come to give you some reasons why the

glory of their sonship doth not Apear till hear After & 1 beacavse now

thay see but in c part & throv A glas darkly 2ly becaves thay Cary Abovt

with them A body of sin which thay grone vnder & 3ly becaves the

gloomey sheads of death doth vaill the gloryovsness of that Estate

which belivers shall enioy hearafter 4ly Becase they are not Capable

of Inioying this gloriovs estate in this Life 5ly becase god hath

Reserved the time of glorifiing them till hearafter & the

Reason of this is becase they shovld Live A Life of seeking

& 6ly becase they shovld walk hvmbly before the Lord

now to make some improvement Vse the fvrst it is devided

in to parts fvrst to siners & then to saints yov have hard the

gloriovs priveledges that the sons & davghters of god by the

grace of Adoption Are & shall be made pertakers of bvt

to yov that are yet in yovr sins & in An vnregenerate condition

so Long As yov therin Abide A say yov have no Lot nor portion

in this mater for yov doe yet in the gall of biterness &

in the bond of inqvity for all yovr mercies Are Iudgments

& yovr iudgments are iudgments indeed & the miserableness

of yovr estate doth not Apear till hear After the Later part

of this vse is of exortation to All Christians fvrst Let me exort

yov to walk worthey of this gloriovs estate o walk worthey of yovr

sonship As thos that are Redeemed of the Lord that are Reyd

god is pleased to bring yov vnder Any Aflicted providenc Learn to

bear it patiently & not faint vnder it for know fvrst it is the

Chastisments of A father 2 tis in Love & 3ly for ovr profit 4ly

that yov being made the sons of god by the grace of Adoption yov may have

free Access to the throne of grace O Let me exhort yov to

make vse of this gloriovs priveledg go to god & beg his pardoning

mercy & beg lpersevering & Receving grace then 4 priveledg yov are

vnder the providentcionall care of A heavenly father therfore

be carefvll for nothing I mean in A distratcing way bvt Leave

the ishew wholy to god

5ly if yov Are once in the hovs you shall be All wais in the hovs I

mean once in the famely of Christ & Allways in the famely of

of christ once A son & Allwais A son my father is gReater then I

& non can plvck ovt of my fathers hand 6ly & lastly yov Are coo

heirs with Christ Romans the 8 if children then heirs heirs of god

& ioynt heirs with Christ O Christians Let me exhort yov to clean

Vp yovr evediences for heaven to prove yovr election by yovr Calling

folio 140 verso || folio 141 recto

Water pro the Stone.

Take a peck of through ripe hawes, and one pound of the

roots of phylapendula, one pound of Sassafrage seed

one pound of hors raddish roots sliced very thin, 4 oz of the

roots or restharo cut very thin Let the haws & Sassafrage

seed be beaten well in a stone morter then Infuse

it all in a pottle of rhenish wine or Cider for the space

of 24 hours; then put into it of red Cows milk and stir

it well together then put it into the Still and whilst it is

a distilling stir it often till the Ingredients are dry stil

in a Cold still you may take about 4 spoonfulls of this

water a Little warm which you must follow once in 3

hours till you have ease it may be taken by any age or sex

Receipt pro the Cholick or Stone.

Take acron kernels and the seeds of hyps and the seeds

of ashen keyns & the seeds of haws of Each half an ounce

Groumwell seed & Ginger 2 oz dry'd and pounded 12 oz of

Louf sugar pounded sift all these very fine put it in a

bottle in a dry place where the suger may not melt take

as much at a time as will Lye on a six pence a man may

take as much as will ly on a shilling or half Crown when

the pain Coms in a Glass of ale for the Cholick, and in

a Glass of white wine for the Stone

To make Balm Water.

Take of Gallingals Cubeb Cloves Nutmeg Cinamon Ginger of

Each 1 oz annisseeds 2oz Balm 2 pound mint, sage of each

one pound; infuse the spice being bruized and the herbs cut

for one night in 6 Gallons of wine or Cider then draw of with

a Limbeck 4 or 5 quarts of Liquor you must weigh all

the herbs as soon as you Gather them but they must be

dry before you use them sweeten the water as sweet

as you please.

Annisseed Water

Take of Annisseeds half a pound, seeds of fennel and Carraway

of Each 2 oz Cloves Cinnamon Ginger of Each one ounce bruise

all the Ingredients and Infuse them in 6 Gallons of Cider and then

draw off the strong spirits in a Limbick, put in as much Sugar to swee

ten it as you please.

Receipt To make Black Balsum

Take 1 pound of venice Turpentine wash it in half a pound

of spring water, take also 3 pound of Sallet oyl which wash

in 3 lb of Spring water take also 2 pound of Liquid venice

Storax wash it in half a pound of white rose and plantane

water after they are washed mingle them together beating

Them very well a good while together, that being done

put them upon a Charcoale fire in a Bason put with them

half a pound of new wax Cut in small pieces Let these

boyl a little together and afterwards ad to it one Gripe of

these herbs as much of one as the other Bay-Leavs balm rose

-mary time and saints Iohns wort cut these herbs very small

and put them to the rest then take it off the fire and let it

Cool when it is cold cast of the water, which is Good for any

Itch or scab after this is done put it on the fire and let it

boyl a Little then strein it thorrow a Good strong Cloth

and squeze it hard then Cast away the herbs and put the

Liquor on the fire again and ad to it 3 pouders, of Mummi

-a 4 ounces red Saunders and dragons blood off Each 2 oz let them

be pounded and sifted and put them in by Little and little stir

-ing them on the fire let it boyl till it reseth then take a clean

linen Cloth and strein it twice to take away the powder put

it on the fire again and ad to it half pound of the oyl of St Iohns

wort & 2oz of the thickest India balsum stir it a Little on the

fire and put it up in a Gally pott

folio 141 verso || folio 142 recto

Lukatillas Balsum very precious

Take half a pound of the best Yallow wax cut in slices

put it in a pan with a spoonfull of the best sack melt

them together, take a pound of the best venic turpen

-tine wash it and beat it very well in rose water till it

be as white as can be then take 3 pints of the best sallet

oyl 1 oz of the best red sanders and sift it very well

then put the turpentine and sallet oyl to the wax

and wine Let it boyl up then put it into an earthen

pot and let it stand till the next day till it is Cold

and when it is Cold with a knif make holes in it to let

out the water when the water is taken out put it into

a skillet and melt it again and put in the sanders and

one ounce of Natural balsum then give it one boyl and

no more stir it and let it stand untill its cold that it

may incorperate well together it may be put in pots

well coverd with led and let upon a board two foot deep

in the Earth for the space of 3 months you may if you

please add to it one ounc of St Iohns worts the longer

You keep it the better it will be the Quantity to take

of this balsum is the bigness of a Nutmeg dissolv'd in

water or sack or rould up in sugar morning and

evening it is Good for all pains bruises or sores when you

take it inwardly you must fast one hour after.

folio 142 verso || folio 143 recto

folio 143 verso || folio 144 recto

folio 144 verso || folio 145 recto

folio 145 verso || folio 146 recto

folio 146 verso || folio 147 recto

folio 147 verso || folio 148 recto

folio 148 verso || folio 149 recto

O

O that my heart could but forbare the worlds Liuery for to ware

O that I did not know her sheap o that her snarl I could E sheap

O that mine Eys might closed be to All her pride & vanity

O that my mind were truly bent in All Estats to be content

O that I had but Eagls whings to fly Aboue her scorpione stings

O that my soule had Eys to see the glory of Eternyty aboue

O that I felt that Life of Love that draws the Loue to god

And

Am in thos days

in

in thos days

folio 149 verso || back inside cover

Commandements

Commandements

m

m

m

These

m m m m m

I

Amen

r mend made in

In my

in the end

and

and

Lay som

in the brod

& so

lay som brod

mate

ten

w wron

The fear of the Lord is m

Rem

The feare of the Lord

[ Book plate ]

Record of Exhibition

back outside cover

spine

head

fore-edge

tail