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V.a.7: Cookbook of Jane Buckhurst [manuscript].

front outside cover

front inside cover

leaf 1 recto

Iane Buckhurst har booke

and yf this booke Chance

To bee lost and aney one doe

finde the same I praye restore

This booke againe to har that

heare hath sette har names

Iane Buckhurst

Kent in Sutton

Vallence 1653

leaf 1 verso

leaf 2 recto

To mack a Special all good scear Cloth

tack soft sealing waxe & burgeint

pich & venis Turpantine of each a

quantity & byle it & when it is amost

byled then put in summe aquavity then

spread it vpon white Lether & lay it one

& it will giue you eas & healpe you

A Medsin to prevent the poxe being

much a sinne in the face

When oncethe poxe begine to dye tacke

2 or 3 ships heads & byle them & tacke

the broth & wash your face 3 times a

day & lett them not peecke them

& then your face will not bee holley

A Medisin for to Cwer sore eyes

Tacke huney & white Coperise of each a quanitity

& tack a new layd egge & macke a hoale at

one end & tacke out the white & the yolk

& put then put the huney & Copeise into the

shell & fill it with watter & boyle it: Then

put it into a glass bottell: & so wash their

eiyes with a fine rage & it will helpe them

A littell Huney & Coperises will

seerue

leaf 2 verso

To Macke the grapes of a vine ripe

together: tacke a payle & fill him

halfe full withhinnes dounge & lett it

stand all night next daye put it

one the rote of the vine & it will

rippen them all together

pigyens dounge is a littell to hotte

A Medesin for an Impostim in the

stomkmacke

Tacke 2 pints of stronge beare

& 5 ^ blwe flower deluce Rotes

& 1 white lyley rote & 1 handfull

of sowde Isupe & 1 of Caraway sed

& byle it together till it is halfe

byled awaye: & then tacke of it

then put in summhunny

euery morning 4 or 5 sponefulls

for A women you must vse but

3 flower dluce rotes

To Swage aney ech whatsoever

Tak Nettells & boyle them in

Runing watter & anint the place

leaf 3 recto

A Medesin for the quinces

Take sinckiffill & Cullembeanes &

suckery of each a handfull: & Boyes them & boyle it

in a pint of Runing watter & then put

it into a bottell alle potte: & then lett it

be very hote & hould their mouth over it

till the desease abate: then while they hould

their mouth over it they must sett vp in

theire beed: but they must be keept very

hote: & then it will Cure you:

A Medesin for to Cwer the ech or

soore heade

Take 3 ounces of Hoggs saime: & 3/4 of an

ounce of quicksilver: & 3 ounce of

ffrankensence: & put it into a morter

& beate well together with a pretye

deale of fastin pettell in a morter

& then anynt the sore places euery

morning & it will Cwer it:

before beate it well together

Ann exelent Medesin to stope the veiner in

the eyes: tacke a littell milke & boyle it &

turne it with alam & wash your eyes morning

& evening with the whaye of it

but be sure you sheate your eyes close

thatthe alame gitt not in

leaf 3 verso

leaf 4 recto

An execellent oyntment for swelling & wormes & Aches

Take fetherfewe, rewe, or wormwood

duble balme Tansey whit mint, smaledge

spearemint, bassell mint, Common time

ffrench wormwood, masticke, sweete

margeram, coast mary Bipras, sage

peach leaues, angillica, rose leaues, Isope

of euery one of these a good handfull,

Cardus benedictus Lauendar flowers

young vnsett purets basill: of each

of these Two good handfulls dill mudlin

pote margeram mugworte shreed all

these as for a pott; then put them into

an Earthan potte & put theireto viii or

9 oxe gaules lett them stand 3 or 4

dayes in steepe being euery daye stured

together once: Take 3li of Hoggs gresse

& 2li of Maye butter, boyle these to the

Consumption of the gaules Continally stirred

boyling vntill the arbes be crispe: then y

strayned put it vp:/

leaf 4 verso

A Medesin for the Shingles

Take ragweede & stompe it & strayne it &

then put as much sollitt oyle to it: & beade

it or mexe it together: & anoynt the place

greued: then take a primrose leafe & laye

it with the suney side to the place greued

To skine aney soare whatsoever

or to anynt the lipes or face

Take marrow & quince carnels &

Rose watter of each a quantity & byle it

a little while together then take it of &

strayne it & put it in a gally pott

& you will find it very plesant & cuering

leaf 5 recto

hou to make a great paste

take a pake of flouer and two

pound and a quartar of

butter and half a pound

of shuet shred wery small

and 12 eggs put in but 6 of

the wites rob the butter and

the shuet in the flouer and

wet it with kold watar and

the eggs. clos it up with the rest

of the wites of the eggs wash

it with the yelks of eggs

leaf 5 verso

wery rich cordol sorrops

a

one pack of elldar berys two

quarts of claret wine two

pound of blue curanc a

quartar of a ounce of fat

faront foure ounces of

lickeresh two ounces of an

nysede two pennyrd of

angellecoe stollkes one

hanfull of meregoles floure &

put all these two gether into

a nue pot and back it then

straine it out and two euery

pint a pound of suger byle

it up two a surrup tack two

sponfuls of it and one of bran

dy mix it when you drink

it in a morning fasting two

ours aftar it brus the curranc and

sedes

leaf 6 recto

hou two make cheris brandy

take a gallon of brandy and

4 pound of cheres and one

pound of sugar and a little

spermint and bame your

cheris must bee black a

sted of the suger you may

put surrop of gillyfloures

wich will be much better

and a fue cloues in it

leaf 6 verso

to make the red ile take

ounce allcanett and half

how to make the red ile

take one ounce of allcanett

and half a pinte of the

best ile and simpar them

ouer the fire a littel wile

it must be made in a new

ethen thinge

to make a sede cake

take fiue pound of flowre

and two pound and a halfe

of butter breake it in peices

into your flowr and make

it up together till it be like

grated bread: then streu

in to your flour halfe an

ounce of betten nutmegs: then

take a pinte of good ale yest

and a lettle rose watar and

two or three spoonefulls of

sack: and take a pinte of

leaf 7 recto

creame and warme it:

then make it into paste: wrap

it in a cleane cloth and sett

it to the fire and turne it

sometimes when it riseth:

worke into your paste a pound

and a halfe of carraway

comfitts when your ouen is

hott put it carfully in: a

little bakeinge will saruit

to cure the rickette

take the liuers of rookes

and dry them well and

beate them into fine pou

der and giue a lettle of it

to the child in milke or beare

or broth or minced meate

and giu it for three times

a day for some time

to make a uery fine creame

with gooseberries

take your gooseberries and

skald them and straine them

leaf 7 verso

into your creme: soe that it

may bee thick: and season it

with rosewater and suger

and soe serue it up

two make cherry wine

take of the right inglish cheries

and crush them with your

hand uery small and so let

them stand three daies in a close

uessell of stone in a cellar

or some coole place and soe

strane them through a str

ainer and to euery gallon

of giuce put in three quar

tears of a pound of lofe sug

ar: let it stand one day to

cleare: then bottle it up and

put into euery bottle halfe an ou

nce of suger

Lady Abergaueny way to

make a sack puddin

take half a pinte of creme

3 egges beate them well 4 spoo

leaf 8 recto

full of sack a lettle mace beate

a lettle. and sugar and salt

for the taste tow handfull of

great raisins then put in

some grated bread two make

itt thick and a lettle melted

butter put itt into thin coff

ins as you make bisket and

so bake them when they are

well baked turne them out

upon pie plates wring on them

the guice of oringes or lemons

and strow sugar on them

To make the woodstreete cake

take eight pintes of fine flowre

dried and warmed before the

fire: take tenn pound of curr

antes pickt and plumpt:

dry them and lay them in a

siue before the fire: take a 11

eggs halfe the wites and one

pound of lofe suger finely

beaten and sifed: halfe an ounce

leaf 8 verso

of cloues and mace finely beaten

: one pound and an halfe of

butter a quart of creame

and a pinte of good ale yest

: put your sugar cloues an

d mace into your flower

and mingle them well toge

ther: then haue the butter

and creame ready mel

ted beeinge sett in hott wa

ter to melt and heate the cre

ame lettle warmar then

blood warme: then put in

your eggs and yest beeing

well beaten together: stra

ining them:

then mingle them as soone as

you can: then put in two

graines of amber grease

and one graine of musk: beten

uery small with a lettle loafe

sugar: and when it is ready

then put in your warme

currantes and mingle them in

with all hast & speede: your

leaf 9 recto

ouen must be ready before

you butter your papers:

then sett on your hoope &

fill up your paste into your

hoope one hower & halfe will

bake it:

To ice the cake:

Take two white of eggs & fiue

or six spoonefulls of rose watar

& a pound of the best double

refined lofe sugar beaten uery

small & seaued in a uery fine

seaue: then mingle it well

with the eggs & rosewater:

it must be beaten as long as

the cake baketh till it be as

white as snow: when it hath

stood the full time aforesaid:

draw it & if it be broune poure

it on with a wing be sure

you close it with all haste

least it spoile the colour

of the ice then blow wth a

paire of bellowes that noe dust

leaf 9 verso

may remaine. let it be allmost

cold: then put on the iceing

with a spoone all ouer the top

& aboute the sides. if you

please you may put it on as

thick as your stuff will afford

. then sett it into your ouen

vpon a peele till the iceinge

be dried on: not shuttinge

your ouen:

remember when you beate

your sugar & eggs & rosew

ater put in two granis of

amber grease & one grane

of musk finely beaten:

To make the greene pudding

Take two penny loufes the

whitest you can gett: grate them:

then take two spoonfules of the

leaf 10 recto

leaf 35 recto

leaf 35 verso

A Medesin to Cwer Cabey shipe

Tacke Tobaco or Tobaco stackes of each

a quantyty & byle it in Chamberly sune

5 or 6 oweres then tack it of & strayne it

in to a Earthan or stone bottell & stope it

in Close with a Corke; then mack a hole in

your Cork & put in a quill & so shift the

shipes woll & put it in thorrowe the quills

& it will Cwer it: but it is best to tacke

aney such ship from their fellowes

To knowe the age of shipe you must

noate thatthe first year they sheed 1 toth

next year 2 teath & so 2 euery yeare till

a shipe is 4 yeares owld & then they ar

all full mouthes at 4 years owld: 4 brod teth

but yf a shipe be owlder & haue a

about 4 yeare owld are hield to be the

best to fatte & & to by them of from hayle

land. & whear they are not stoud EB

you maye knowe the age of a hors till

he is 7 years owld & noe Longer & then

the marke is quite out of his mouth

To keep your shipe hayle: about Michelmas: lett all your young

shipe bled at tayle: but yf they bled to muche nett their tayle

with a pack..d at night: giue young & owld bay sall

brimstone & sutte bede together eury one sponfull & after

that euery one spunfull of sige: doe it in the morning

& take heede of the signe: EB

2 brood Teeth at 2 yeres auld

leaf 36 recto

let it bee prity hott and sweeten it with

Suger then take your Creame boyling

hot and pour it into your bason of Soup

then cover it and let it stand a little

time and strow some sinemon a top

of it

To make Meade

Take 14 pound of honnye and put it

into 10 gallands of water being made

warm before you put your put honye

into it then put into it an ounce of

Ginger crapt and sliced and one ounce

of Nutmegs and at least halfe an ounce

of Mace and let it boyle an houre

sciming it all the while then take

it of from the fire and let it stand

till it is coald then put to it 4

Sponefulls of new Ale yeast and

stir it well and let it stand cowered

till you see a white head over

it then put it vp in a vessell fit

for it and let it bee a fortnight ould at

lest before you bottle it: you may drink

of it when it is botteled a fortnight if you

please

leaf 36 verso

How to make Gosbery wine

Take the fairest Gosbery when they

are full ripe and way them to foure

pound of Gosberyes to quarts of spring

water 4 pound of suger: put your

water into earthen vessels cold then

picke your Gosberyes and breke them in

one by one into the water: then let them

stand 4 and twenty houres then straine

it and put it into a glasde Crooke cover

it close and let it stand sixe weekes then

straine it out

How to make Meade another way

Take to quarts of the best hony and

put it into: 6 Gallonds of faire water

mingle it very well then boyle it as

fast as you can for halfe an houre

schiming it very well all the time so

let it stand till it is allmost colde then

turne it into your vessell to a pint of good

ale yeast: If you please you may boyle

a little spice in it: when it hath done

workeing stop it very close and in a

fortnight you may bottel it out

leaf 37 recto

How to make a Sackeposset.

Take one quart of Sacke and put in

to it one pound of shuger and when

it is desolved, take too dosen of eggs

well beaten, the whites as well as the

yelkes and put them to the sack in

your basone and set it over a Chafing

dish of Coales with 2 nutmeggs

sticed very small put it into your

Sacke and eggs and keepe them stiring

till it bee bloude warme, too these

quantityes of Sacke and eggs, and shuger

you must take to quarts of good Creme

and soe set it on the fire to boyle as

that it may boyle by the time your

Sacke is blode war^me, and take it of

the fire boyling and power it in not to

fast, and while it is a powering in to

the bason one must stan and stire it

with a spone all one waye and when

the creame is all in stire it a little

while and cover it with a worme

plye plate and take it off frome the

Chafing dish and let itt stand covered

halfe a quarter of an houre till itt

sett like a Custard then take your

plate of and strowe a little sinemon

leaf 37 verso

rope of it and set it to the Table

how two make pouf past

take two quartes of floure and

a pound of butter and 4

eggs rol your butter in the

floure and wet it with the eggs

and kold watar

back inside cover

ffra Pawle sayth Cut ofe one

Ioynt of a Caues tayle & hee will

never be cu tayle when hee is a bulacke

a 1/4li of brimstone will seerve for

a sceare of shipe:

back outside cover

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A booke of

Medisens

spine

head

fore-edge

tail