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W.a.315: Receipt book of Dorothy Stone [manuscript].

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any and they

Iohn Iohn

than

Iohn Grub 1 day

his son 3 days

Tom 2 days

Isak 3 days

Iohn half a day

Tom his son

Tom 1 day

Iohn Grub 1 day

his son 1 day

ho hn Iohn Grub 1 day

his son 1 day

Ieck

Iohn Grob 5 days

his son 5 days

tom 5 days

Iac sak 4 days

Iohn Gozna } his hand

Iohn Gozna }

Iohn Gozna } of Breg-end in the parish of horbury

Iohn gozna }

Elizabeth

Doroghty

D Doroty

Doroty

Dorgh

Doroght

/Bacon it an d/

and and

To roast Beef Beaf pooto ed

of

To roast a Pike

it must be Slit on both sides

Then take grated white bread & eggs spice

sweet herbs & make a pudding of them

& stuff every one of the Slits withthe same

& stuff the belly withthe same soe it up

then take half a dosen Yelks of eggs

beat them very well ... all

over with it then for sauce

take whites of eggs &

sweet herbs & spice boil

it together & then put

in a bay leaf a bit of

Rosemary & thicken it up.

...the yelks of the Eggs

...ice butter

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Nota Bene you must beat the Cochaneal

very fine in a brass mortar

To dye Scarlot upon wosted

To one pound of wosted take one Ounce of Cotchaneal

one ounce of double aquafortis to one ounce of

Cream of Tarter, Nota Bene the aquafortis must be killd

with puter Shavings. To one ounce one thimble full

of Shavings set a puter Bason full of good washing

water over a Charcole Fire in a Chafing Dish & when

you have set the water upon the Fire put the Shavings

into the Bottle of aquafortis when the water boils put

put in all the Cream of Tarter and 1/2 the aquafortis

stirring it well togeather then put in the wosted and

but wet it in soft water and keep it boiling two hours

lift up the wosted now and then to give it air and put

in a little cold water as it boils away and when it hath

boiled two hours take out the wosted and put in all

the Cotchaneel and the Remainder of the aquafortis

Stirring it well together then put it in again and

keep it boiling 1/4 of an hour then take it out and

wrince it in boiling water and hang it up to dry

.. it is finished observe you never lay it down but

hang it up

To make Sattin Bisketts x

Take the white of Eggs and Beat them very well, than take

double refin'd Sugar Cessed very fine and mix them well

togather, Butter a Plate thin, and Drop it in little drops

Bake them in an Oven not to hot.

To make Moss

Take Drop Leake and gum Booge, Scuchineel and Smalt

grind them very fine; Put smalt and Gumm Booge together

to make a green on, than take gum dragon steeped in water

all night, and double refin'd Sugar Cessed very well then

take drop Leake and gum dragon and mix them togather, then

put double refin'd Sugar to them untill they will not stick to your

fingers; and so you must mix all your Collours; and for white

you must mix gum & Sugars, and force them thorough a hair

Sieve with a spoon and put them before the fire to dry

To make Lemon Cakes x

Take double refin'd Sugar and the white of an Egg, and the

Iuice of a Lemon and Beat them alltogather, till it be

very white, than Strew a Plate with Sugar and drop them

on it, and sett them to the fire to dry.

To make Almonds

Take gum dragon and Amber grease of the same that you made

your Puffs of, and mix them togather with Sugar and chocalett

let it be of a right thickness to make the shape of an Almond

than sett them before the fire to dry.

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To make Puffs

Take gum dragon steept all night in rose water than take

musk and Amber greece, crush them; and tye them up severally

in a muzlin cloth and lay them all night in the gum; than

take double refin'd Sugar cessed very fine, and some of the

gum and Musk, and mix them togather a good while, than take some

of the same you made Moss of, and rowle them togather, so make

them into Puffs and Bake them, some of them you may put

allmonds knocked, Sugar and the white of an Egg mixt togather

Lay the Puffs atop and so Bake them.

To make wafers

Take double refind Sugar and Iuice of lemons, mix them togather

and sett them over the fire, but do not let it boyle; Take but

a spoonfull at once when it begins to candy over the top, put

it on a paper, and colour them with any of your Colours; grounded

and mixt with Sugar and Iuice of Lemons, sett them by the

fire to dry; but to colour them you must dipp your pin in

the Colour, and so write on them what you please, and when you

have written you must pin two corners of your paper togather,

so as they lye round, and when they be dry, you may wett your

finger in water, and just touch the paper, and so you may gett

them of, but you must dry them after.

To make Pastells

Take double refin'd Sugar Cessed very fine and of the same

gum dragon that you made your Puffs of, some Amber greece

and muske and Beat them all togather very well, than make

them into Pastells, and sett them to the fire to dry

3

To make snow Balls of any Fruit

# Take double refin'd Sugar cessed very fine 3 quarters of a pound,

Pulp 1/2 pound strained; than warm the pulp in one thing and

Sugar in another very hott, the white of two Eggs beaten to

Froth and put into the Sugar and pulp and continue

beating them 2 hours without ceasing, than make them of

what shape you please and stove them

To make rasberry Paist

Pick your Rasberrys from stales and little grubs, and put

them into a Brass pan, Sett them over the fire, Beat them all

to a pulp with a wooden Pestell, and than you must take them

out and put them to a hair Sieve to drain for about an hour,

than weigh your Pulp, and to one pound of Pulp; put 1l ℥ 1

of Sugar sifted, put your rasberrys into the pann when

throughly hott, put your Sugar in; and when it doth just boile

take it of, and put it in an Earthen pann, when cold lay it

out to dry; If you boyle it too much it will take away the

colour and make it tough.

To make pippin Paist

Take Pippins and just Coddle them, than pulp them

through a hair Sieve, and for 5 pounds of pulp you must have

6 pounds of Sugar, so clarifie your Sugar with the white

of an Egg, and Boyle it: till it blows through the Scummer

like Feathers; it must be higher than your Images; than

put in your pulp, and for your red paist, put Scutchineel

in a ragg in dip it in water, so Squeeze the Colour out

of it. Than put a little water into your pulp and so boyle

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4

it till it be clear, and put it into your stove to dry and

for your green putt saffern into aragg; and some blue in another

and mix them togather, and that is a green. some take spinidge

and knocks it, and Iuice it, than sett over the fire, and when it

comes like a crud on it. Take that Crud and knock it, and

put that in for a green. Than for your lemon paiste take the

ragg that has saffern in, and colour your pulp yellow with it,

and so Boyle it as you do the other till it be clear; than Iuice

Lemon into it, but you must not boyle it after the Iuice

comes in, but so drop it, you may Grater some of the rine

of Lemon and the tincture of Saffern to make it yellow, and

you may Boyle that after the Lemons are in till it be clear; then

drop it and sett it in the Stoave to dry.

To make Rock Candy

Take gum dragon and steep it in water all night than take

double refin'd Sugar Cessed very fine, than beat the white of an

Egg and your gum togather, with the Sugar till it be sad Paist;

and so make it into what shape you please, than dry them

before the fire, and when they are dried thoroughly, Paint

them with Gumboge, Vermilion and drop Leak, and smalt

ground small, and mixt with a little water and Sugar; than

take for 3 quarters of a pound of your painted mings 4 1/2 l of double

refin'd Sugar, and clarifie it, and Boyle it untill it drops

like a hair follows it, and so pour it boyling hott upon them,

But before you boyl your Sugar, you must have a small

mugg and some splinters of furr firr sticks laid in water, when

you put your water from them, lay a row of sticks and a row

of your painted mings; and than 2 or 3 rows of sticks and another

row of painted mings till you have done; than lay a trencher

on the top of them to keep them downe, than put your Sugar

boyling hot upon them and sett them near the fire, and when

they are Rockandyed on the top all over, than take them up

and let them dry

To make Images

Take double refin'd Sugar, and Clarifie it with the white of

an Egg, and Boyle it till it flies like feathers when you slatt

alittle out with your Scummer on the Floor, than have your

moulds ready washt, and stick't with some course paist, you

must put small sticks in the leggs and wings of you molds, and

in the Bills of your birds, than rub your syrup to the sides of

your pan with your Scummer, than fill your molds and when it

is alittle cold take them out, and the next day you may paint

them with the same you did your Rock Candys, frost them and

giuld them with leaf silver and gold.

To make Cowslip wine

Take 3 gallons of water and put into it 3 pound of white

powder Sugar, Boyle your water and Sugar very well togath

and Scum of the Dross of the top of the water, put a Peck of

pick't Cowslops into an Ale pot and pour your Liquor

boyling hott upon your Cowslops and stirr them very well togather

than cover it very Close with a Cloth and let it stand 3 days,

and than strain the Liquor from the Cowslops, and put it up in

a pot that hath a Spiggot in it, than take a toast of

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Brown bread well toasted, and put good Ale Berm upon

it and than put it into your Liquor, than Cover it very

close, and let it stand a week or 10 days as the weather doth

require it; if it be hot weather it will work sooner, Bottle it

up when its ripe, and take care you do not fill your Bottles

too full and to stop them very well.

To make Damsin Wine

# Take 6 quarts of Damsins and put to them 8 quarts of cold water

than let them stand till the Damsins work all to the top, but

you must stirr them 2 or 3 times a day, than take them &

strain them through ahair Seive, and boyle the liquor, and

put to it one pound and half of Brown Sugar to a gallon of

Liquor, Let them boyle and Scum them when they are cold, Bottle

them and put apiece of loaf Sugar in every Bottle, and do

not fill your Bottles too full but Cork them well.

To make Saffern Biscakes

# Take 6 quarts of Flower, Carriwayseed, Coriander seed of

each one ounce, you must knock them, than take half an ounce

of Ginger, and one Nuttmegg, one Pound of Sugar, and as

much Butter or rather more, one pint of Berm, half a

pint of milk and 12d Saffern dryed and rub'd to powder, put

it in 2d of Brandy; and 1d of Turmerick. put into your

Milk, and than just melt your Butter, than Knead them

alltogather but add to it half an ounce of Clove

pepper.

7

To make Pottatoe CheeseCakes

# Take 1l of Pottatoes, Boyle and Pill them, than take half

a pound of Butter, and half a pint of Cream, and knock them

very well in a Mortar all togather, than take half a pint

of Creame, some Sugar and some Currans, 2 Eggs and 3

Spoonfull of Sack, and as much rose water, one Nutmegg &

1d of Cinnamon and as much mace, and knock them very small,

mix them alltogather and so Bake them.

{ To make a Cake in a pudding pye mugg

Called Dutch Bread }

Take a pound of Flower, one pound of the worst brown Sugar

a quarter of a pound of Allmonds, Blanch them and Cutt every

one of them into 2 or 3 pieces, a little cinnamon and Ginger

Cessed, than mix the rest with 5 beaten Eggs, till they be very

well wrought into the Eggs; than pour it into a Mugg, and bake

it well; though not in too hot an oven, and it will be very good

Bread.

To make a great Cake x

Take 6 pound of flower 6 pound of Currans, mace, Nuttmegg

of each half an ounce, 2 pound of Butter, 2 white Sugar

half a pint of good Sack, 20 Eggs, as much Berm with

Eggs as well melt the Flower, than with the Butter and as much

good milke, as will make it very light to put in a Cake

To make Queen Cakes

Take a pound of the finest Flower dryed, a pound of Sugar

Cessed; mingle them togather, and take a pound of Butter

washed well in rose water; Rub in half your Flower and

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8

Sugar into your Butter, than break 6 Eggs, and put the

x whites of four, and work them into it with the rest of the

flower and Sugar and about a spoonfull of rose water and

about 3 quarters of apound pound of Currans, with a Nutmegg grater'd.

Butter the Coffins and fill them half full, and Strow fine

Sugar over them, when they are sett in the Oven which must

not be too hot.

To make Shrewsbury Cakes x

Take 3 quarters of a pound of a Flower, and a quarter of a

pound of Cessed Sugar; Mix them well togather, then put

to them one Egg, then worke the Butter very well from

the water, and Salt and Knead it up, you must mix a

little Cinnamon grater'd in it.

{ To Make Dutch Bread}

{or Ginger Bread }

# Take a pound of brown Sugar, and a pound of fine flower

than take 8 Eggs and beat them very well, take 2d of white

wine 1d of Ginger finely beaten, 2d Coriander seed beaten

2d Cinnamon an ounce symbol 2 Allmonds Blancht and Cutt in Slices,

Mix alltogather, put half of it in a pan, or pudding pan

well Butter'd, then Cutt in Candied Orange or Lemon pill

or Cittern, or which of these you will, Strew them in pess

into it, then pat the rest of your Cake upon it, and

strew in more sweetmeats upon it, and put in the rest

of your Cake. Bake in a soft Oven

To make cold wine for Summer

Take 1 1/2 Gallon of spring Water, Boyle it a little with

two pound of Sugar, Scum it, take it of the fire, when it is

cold Squeeze in 6 or 8 Lemons; Put in one Pill, Let it

stand 2 or 3 days, than put to it half as much white

wine as Liquor, so Bottle it, and Drink it when it

hath stood a week or Fortnight, you may put into some

of it the Iuce of Rasberrys or Currans instead of Iuce

of Lemons.

To make Raisin Wine

Take 2 pound of Raisins in the Sun, Rub them with a

Cloth, Cutt them in pieces, put them into an Earthen pot

put to them a pound of Loaf Sugar, the Iuce of two Lemons

the pill of one of them; take two Gallons of Spring water

Let it boyle half an hour, than pour it into a deep mugg

to the Raisins let it steep. cover it close and let it stand

2 or 3 days, stirr it once a day with a stick, than run it

thorough ahair hair Sieve, and Bottle it, see your Corks be

good, you my drink at a Fortnight's age, you may Boyle

Cowslips if you please, Put the Liquor hot to the Raisins.

you may make Cowslips or Gillivers alike.

To make a Ginger bread Cake

# Take 3 pound of Treakle and the Yolk of 3 or 4 Eggs

2 penny worth of Brandy, half a pound or rather more of

Butter melted and an ℥ 3 of Candid Orange an ℥ 1 1/2 of

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Carriwayseed and Coriander beaten, one ounce of knock't

Ginger, mix them alltogather with as much Flower as will

make it sad enough to make into a Cake, you must Add

2 ounce of Blanched Almonds and Cutt every Allmond in

two pieces.

To make Allmond Cakes

Take one pound of Allmonds and Blanch them, and put

them in water and Let them stand a good while in the water,

than take them and knock them very small, and put a little rose

water to them when you are knocking them, than take a

pound of Loaf Sugar Cessed very well and 3 whites of Eggs

and Beat them very well; than put in Sugar by degrees

and Beat it a good while, and than mix the Allmonds with it,

and make them upon Wafers, when they are ready to sett it

the Oven Scrape Sugar on them.

To make Nable Biscakes

Take Seven pound and a half of Eggs and take 3 yolks

out of them, grator a Nuttmegg in and beat them very well,

than put in the same weight of powder Sugar Cessed very fine,

continually beating them, then put in Six pound of Flower

and stirr it well togather than put them into your Cofings,

and scrape Sugar on them, and when they be Baked drie

them upon Wyars.

To make Bisket Cakes

# Take 4 pound of Eggs, and take out of them 3 Yolks and

Beat them very well, than put 5 pound of (Sugar powder)

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Cessed, and beat them togather very well than put 6

pound of Flower, a few Carriway and Coriander seed, and than

drop them upon your plates, and scrape Sugar on them

before you Scrape them.

To make Carriway Cake

Take 3 pound of Flower; 2 pound of Butter, Rub your

Butter in the Flower; Than take the Yolks of 6 Eggs with

3 of the whites; 2 or 3 Spoonfull of Sugar,a pint of Berm

a little rose water, mix them togather, let them stand an

hour to rise, than take a pound and half of Carriway

Comfitts ℥ 2 of Lemon pill, or Cittern, Mix them well and

so Bake it on a hoop.

2d To make Shrewsbury Cakes

Take two pound of Loaf Sugar, knock't and Cessed very

fine, then put as much sweet milk or new butter milk as

will will wett the Sugar, then put 3 Spoonfulls of rose water

to it and Stirr it very well; iust before you put the Flower

in, than put 3 pound of Flower, to a pound and a half, good

weight of Butter, than rub and Squeeze them well togather

in your hands, but you must not Knead them.

To make Queen Cakes

Take one pound of Flower and a pound of Loaf Sugar

finely Cessed, Dry them very well by the fire, than take

half a pound of Currans and wash them and dry them

very well, then take a pound of Butter and wash it from

the Salt, and put to it full half a quarter of an ounce

of Mace knockt and 3 or 4 spoonfull of rose water and Six

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12

large Eggs, put in 3 of the Whites: than put your Flower

and Sugar togather, but they must not be too hott when you

mix them and then put them to your Butter and Eggs. when

you have stirr'd them well togather, they will be white, than

put in your Currans, and Butter your tin Coffins and fill

them about half full, and Strow Sugar over them pretty

thick they must be Baked in a Cool Oven.

To make Pottatoe Cheese Cakes

Take a pound of Pottatoes, Boyl them and Gill them,

than take half a pound of Butter, and half a pint of cream,

and knock them in a Mortar very well togather, than

take half a pint of Creame more, and some Sugar and

Currans, 2 Eggs and 3 Spoonful of Sack. and as much

rose water, one Nuttmegg, one pennyworth of Cinnamon &

as much mace knock the three Spices and mix them all=

=togather.

To preserve Oranges & Lemons

# Take the thickest Rhines and clearest from Spots that

you can gett; put them into spring water for 2 or 3 Nights

Shifting them every day; than take them out, and chipp them

and take a piece out of the stail of the Orange. as you

may put your finger in; to take out the seeds, but take

care you breake not the Skin, than put them into a

cloth and sett them on the Fire; and let them boyle, shift

your water 5 or 6 times, or as oft as it Bitter into boyling

water, Boyl them untill you can thrust a straw through

them, than take them out of the Cloths, and put them into

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cold spring water. Than take to your Oranges double

weight of Sugar, with half a pint of water to every pound

of Sugar. than take the white of an Egg beaten with a

spoonfull of water to Clarifie it, put in your Eggs when

you sett it on the Fire and stirr them togather, as your

Sugar boyles up, put in a little water, and when it is clear

put in your Oranges, and let them boyl untill they be clear

and begin to sink in the Syrup, then take them when

they are cold and put them in your pots, and the next day

give them a Boyle or 2 and let them Coole before you

cover them.

To make Orange paist

Take of oranges that is Broke in the water and put

them thorough a Sieve, than take double weight of Sugar

and Boyle it to Sugar again, than put in your Oranges and

Boyle it till it be clear, than take it of and put in the

meat of your Oranges that was not boyled, than put the,

into your Glasses.

To Candy Oranges or Lemons

Take your 3 Oranges out of the Syrup and pop them

into boyling water, than take them out and Lay them to

dry, and when they be dry enough take Sugar and the

white of an Egg and a little water, and sett it over the Fire

and as it boyles up, put a little water into it, and than

Scum it very well, so keep it Boyling till it will Blow

through a Scummer like tubells, than put in your oranges

and boyl them till they will blow through again, so take

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them oft and strain the Syrup with the Skimmer to

the side of the pan and than take them out.

To Candy Angilico

Take Angilico and lay it in water for two nights,

but be sure to shift it often into fresh water, then

take it out and put it into a pan of water, and cover it

close, sett it over a coole fire to boyl sofly, and when

it is tender pill it, keep it cover'd close, puting it

into the same warm water again to keep it green, as you

do when you Coddle Apples, then take as much Sugar

as will make a Syrup to Cover it, and Clarifie it with

the white of an Egg. than take your Angilico and put

it into your Syrup and give it a good Boyling, so lay

it into the Syrup straight in an Earthen pot, keep it

tied close till you have a mind to Candy it, and when you

would Candy it take it out of the Syrup, and pop it into

boyling water than take and tye it in knots, and platt

it in what shape you please and lay it to dry, than

take Sugar and clarifie it, and Boyle to candy height

than put in your Angilico and Boyle it awhile than

grain it, and take it out and lay them on awire to

dry.

To preserve Green Apples whole

Take round green apples with small Stales, and Bore

a hole with a Bodkin thorough the Eye, then put them

into cold water and gently scall'd them keeping them

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Close cover'd, Let your fire be very gentle and when

they begin to turn the colour, take them of the fire, let

them stand Cover'd till the Skin will come of, and put them

into the same water again, and sett them over the fire

again cover'd close, and gently let them scald, and when

the water is scallding hott take them of an Let them

stand close cover'd and so do till they be as green as grass

take them out and prick them full of holes to keep them

from shrinking and wrinkling, than put them into

clarified Sugar and let them stand 2 days, than boyle

them gently for 2 or 3 times till they are tender green and

clear. If you are minded to dry them from the Syrup

Scrape some loaf Sugar over them and dry them in the

Stove.

To preserve Gooseberrys

Take large green gooseberrys pick of all the Blossom

and stalks and put them into water as you do them than

take the same weight of Sugar as Gooseberrys, and some

water than let them boyle till they be cleere, and begin to

sink into the Syrup, but as they boyle Strow Sugar on

them and when they begin to sink in the Syrup put them

into your Glasses.

To make Gilly of Goosberrys

Take goosberrys and put as much water to them as

will coddle them, then let them boyle a little time, and put

them thorough a Sieve to let the Liquor run from them

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than take the same weight of Sugar as Liquor, and put as

much water to the Sugar as will wett it and keep it stirring

over the fire till it boyle to Sugar againe, than put in your

liquor, and when it is iust at Boyling take it of and put

some into glasses to be cleare Cakes, and sett them in the

Stove to candy, the rest you may Boyl a little more for a

Gilly.

To preserve cherrys

# Take your preserving cherrys, and Stone them, Strow some

Sugar on them as you stone them, than take the same weight

of Sugar as cherrys and some water, and Let your cherrys

boyle in the Syrup a good while till they begin to sink and be

cleare in the Syrup, If you would have them Gilly take a little

of the Iuce of Currans, as you make your Gilly of Currans of,

instead of water

To Candy Cherrys.

Take of your preserv'd cherrys and let the Syrup run

from them, then put Boyling water on them but let them not

stand it, than sett them in a Stove to dry, and when they are

dry enough take Sugar and Boyle it to Candy height, and

then put in your Cherrys, Let them boyle a little and than

grain it, take them out lay them upon a wyar. If they be moist

lay them to dry.

To make rasberrys Gilly

Take rasberrys and pick of all the Stails, and wormes that

are somtimes amongst them, then put them in a Iugg and

tye it up very close, and sett it in a pan of water over the

fire, with a little Strane about the Iugg to keep it Steady, and let it

boyle till the Iuce comes out of them, and so pour it from them

till you can gett no more, than take Currans and do so ly them

take of each equall quantity and mix them togather, and take

the same weight of Sugar as Iuces and Boyle them alltogather

about half a quarter of an hour scumming it cleare, than take

it of and put it into your Glasses.

To make Rasberry cakes

When you have made your Gilly of Rasberrys take the stones

that were left of the Gilly of rasberrys, and take the same

weight of Sugar as Stones, and Boyle the Sugar to Sugar

again, then put in your Rasberrys and boyle them till

they be cleare, then put them in your tins and sett them in

your Stoves to dry

To make Rasberry Gem

Take Rasberrys anbd pick all the stalks out of them and

worms and put them in a Iugg, and Cover it close, then sett

it in a pan of water as you did your other, and as they soften

crush them with a Spoon, then take them off, Put the same

weight of Sugar to them, and boyle them. till they begin to be

clear, then put them into your Glasses.

To preserve Currans

Take the largest Bunches of Currans that you can gett

stone them, and strow Sugar between every Row of Currans

as you stone them, then take the same weight of Sugar as

Currans and some of the Iuce that is for the Gilly boyle

them all till the Currans begin to sink in the Syrup, and

put them into Glasses. If you have them lye in

Syrup you must put water to them instead of Iuce.

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To make Gilly of Currans

Take Currans and Strip them of the Stails, and put them into

a pitcher cover it close, and sett it in a pan of water over the

Fire to boyle as the Iuce comes power it of, when you can

gett no more take the same weight of Sugar, and so Boyle your

Gilly till it be clear then put it in your Glasses.

To make Curran Iumballs

Take the Currans that was left of your Gilly and pulp them

thorough a hair Sieve, then sett them over a Chaffingdish

of fire to harden in Muggin dish it must not boyle, keep it

stirring, and when it is very thick take it and Rowle it in

Sugar, till it be sad enough to make into Iumballs, then dry

them in the Stove.

To preserve Wallnutts

Take your Wallnutts when you can prick a pin through them

then lay them in water all night, Boyle them and shift them,

into boyling water as the water is bitter, and so boyle them

till you can thrust a Straw through them, then take them

and pill them and put them in water as you do them and

shift them in 2 or 3 waters, and take cloves and Stick

two in Every Nutt, then take double weight of Sugar and

to every pound of Sugar, half a pint of water, when the Sugar

is melted put your nutts in. Boyle them and Scum them

a great while. till the Sugar be gott to the heart of the

nutt, when they begin to sink take them, put them into

a mugg tye them close.

To Candy erringo Rootes

Take Erringo roots and lay them in Spring water all

night, then take spring water and put them over the fire, be

sure you put them into the water whilst it is Cold and cover

them close, then when they are boyled tender take them and

pill them with the point of a knife, flatten them so as you

may see the heart and take it out, and as you do them, put

them into water and let them lye in all night, then take them

and with a thred tye both Ends, than run them thorough

one End with a Needle and fine thread, Tye it so wide as

you may gett your hand through the String, then take

rose water and put it in a Broad Dish, and sett it over

a Chaffing dish of Charcoale, than put double refin'd

Sugar into it, but it must be knock't very fine, when

your Sugar is melted put in your Erringo's and stirr them

with a String for they must not boyle, as you turn them

put more Sugar still, till they begin to Look clear in the

Syrup, Then take them out, Twist them and tye them in

what shape you please and lay them before the fire to dry.

To Candy raw Fruit

Take Currans or cherrys, and half weight of Sugar cessed,

take some of it and a little water, and boyle it a little

while, then dipp them in, and Rowle them in dry and lay them

before the fire.

To preserve Barberry

Take the largest barberrys in bunches you can gett and

stone them, then take of the Iuce that is for the Gilly

and put to them, then take the same weight of Sugar or

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rather more, and a little water, and Boyle them ill they

be clear, and begin to sink in the Syrup, then take them

up and put them into your Glasses.

To preserve Damsins or

French Ballers

Take damsins and Cutt a knick in the vein, then take

the same weight of Sugar. To 2 pound of Sugar half

a pint of water, then take them and sett them over a

chaffing dish of fire and let them Simmer but not boyle

for the Skin will strip of if you do, then shake round

in the pan as you do them, so keep them simmering over

a coole fire as you do them about an hour, then let them

boyle faster till they begin to Look clear, and sink in the

Syrup. To take of the Scum, lay a brown paper over the

damsins claping it down with the back of a spoon, then

taking the paper of will bring the Scum cleare without

hurting the Damsins, then put them into your Glasses.

You may take some of your Syrup in the Glasses for

Gilly. French Ballers are done the same way onely put

more weight of Sugar than Bullers.

To make Gilly of Damsins

Take damsins abd put them in a pitcher and cover it

close and put it in a pan of water over the fire, and as the

Iuce comes pour it out when it can run no more take the

same weight of Sugar as the Iuce and Boyle it to a Gilly

To make Barberry Marmalett

Take Barberrys and strip them of the Stalks and

put them into a pitcher, set them in a pan over the fire

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and put a little water into them and when they are very soft,

force them through a Seive with the back of a spoon, than

take more than weight of Sugar and beat it, and put it to

your pulp, and boyle it till it be cleare then put it into your

Glasses,

{ To make clear cakes of }

{ Barberrys }

Take the same pulp you made your marmalett of and

rather more then the same weight of Sugar; and boyle it to

Sugar again then put in your pulp and let it boyle till it

be clear then put them into your Glasses and sett them into

your Stove to dry, you may try to dry some of your Gilly

if you please.

To make Gilly of Barberrys

Take Barberrys and strip them and put in a Iug and

sett them in a pan of water over the fire and put some

water to them, and put the Iuce thorough a haire Seive &

take more than weight of Sugar and put it to your Gilly

and Boyle it a little while, and when it is a Gelly put it

in Glasses.

To make Apple paist

Take green Codlings or green pippins Coddle them &

green them, then take the green of the outside, and pulp

thorough a Sieve and the weight and half of Sugar, and

boyle it to Sugar again. then put in your apples to be gre..

and boyle it till it be clear, and put it into your tins,

and sett in a stove to dry, then for your paist pulp the

white of your Apple, and do the same as you did to the

green. for your red paist take of the same that you

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do your white of, and some cochineal steep in the water

and put some Allom to it, boyle it a little then colour your

apples with it, and when it is a good red put to it its

weight and half of Sugar, and boyle it to Sugar again

so put in your Apples and boyle it till it begin to be clear

then put them into your tins and Stoave them.

To preserve Apricocks

Tale 3 Apricocks and put out the Stones pare them

and Strow Sugar between every Row of apricocks,

but first weigh the same weight of Sugar, and put 2 or

3 spoonfull of water to them, then sett them over the fire

and boyl them slowly and as they boyle strow Sugar

on them and keep them turning till they begin to look

clear and sink in the Syrup, but they will Boyle a

good while before they be enough and when they be

clear put them into your Glasses.} Another way to

preserve Apricocks Take the apricocks and weigh

them and then stone and pare them, and lay them in loaf

Sugar knock't very small, then take the same weight

of Sugar as Apricocks, and let them lye till all the

Sugar be Dissolved, you must turn them 2 or 3 times

a day then boyle them over a Charcoale fire untill

they be very tender, then take them up and pour the

Syrup on them.

To make Apricock paist

Take apricocks and pare them, and slice them

into a pitcher then cover them close and sett them

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over the fire in a pan of water and when they are

boyled all to pap take them of, and put them on a plate

and sett them on a Chaffing Dish of Coles to dry

To make Apricock Gem x

Take apricocks Slice them and pare them and take

the same weight of Sugar and a little water, and boyle them

till they be clear and so put into your glasses

To make Marmalett of Bullars

Take Bullers and pick of the stales and put them in a

pitcher then sett them in a pan of water over the fire and let

them boyle till they be soft, then with a spoon force them through

a Sieve, and take the same weight or rather more of Sugar

and put it into your pulp, so Boyle it till it be clear keep it

stirring all the time then put it into your glasses.

Another way to preserve Damsins

Take a pound of Damsins, and a pound of Sugar; with a

knick in the vein and prick them with a pricker very thick

as you prick them lay them in Sugar, and put to them a little

water, then sett them over a soft fire till they warme through

gouy then take them of and let them stand If they be very ripe

you may boyle at 2 or 3 times or Else boyle them over the

next day and let them stand to be Cold.

To make Gilly of Peppins

Take Peppins pare them and slice them then put them

into a pan of water over the fire, so let let them till they be

soft then strain them through a Cloth, and the same

weight of loaf Sugar must be put to them as the Juce

goovy

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Then boyle it about half a quarter of an hour, than take

orange pill, boyle it and slice it very thin, and boyle it in

you Gelly, and put it in your Glasses.

To preserve peppins

Take the best peppins you can gett, pare them, Quarter

them and Cutt out the Caulk, than put them in water as

you do them, then take the same weight of Loaf Sugar &

about half apint of water to a pound of Sugar, then sett

them over the fire, but put not all your Sugar in at first

then by degrees put the rest of your Sugar in as it boils

and boyle them till the appls be clear, then put them into

your glasses, take your Syrup and strain it through a

cloth, then put orange pill to boyle and Slice it into your

Syrup, Boyle it well and put it to your preserved peppins

To make Apple Gem

Take the apples that are broken in preserving and break

them to pieces and put a little of the Syrup to it and let it

boyle a little, then take it of and put some Iuce of oranges

or Lemons to it so put it in your Glasses.

To preserve Quinces red.

Take of the Yellowest Quinces you can gett pare them and

Cutt them in Quarters, putting them in water as you do them

those you would preserve whole, after they are pare'd

scrape out the Coure of them, then weigh rather more then

weight of Sugar, and about half a pint of water to a pound

of Sugar, and one peppin par'd and Quarter'd to 6 Quinces

then put them into your pan first a Row of Quinces than

a Row of Sugar, till you have put them all in, than

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put in your water and cover them close and sett them over a

slow fire, so that they may but just Simmer, you must now

and than turn them if they be whole ones, so let them stand

over a cool fire till they be very red, then take up the Quinces

and breake them with your Spoon to make marmalett of

so boyle it alittle while and put it in your Boxes, but you

may Let your whole Quinces boyle Longer than your Marma

lett when it is enough put them into pots and let them be

overwhelm'd in Syrup.

To preserve Quinces white

# Take of the best yellow Quines pare them and put them

into water, and Scrape the Coree out of them that is to preserve

whole, you may weigh the Same weight of Sugar, and about

half a pint of water to a pound of Sugar, and to 3 whole Quinces

you must Slice one apple and one Quince, and boyle them

very fast, and as you boyle them Strow Sugar on them, so

let them boyle till the Syrup begin to reddin, then take

them of the fire, and put them into your pots, you may for

your marmalett take the Quarters and boyle them very

fast, but you must put in more Apples to that than you did

to the red, so let it boyle very fast till it begin to redden,

then breake them with your Spoon and boyle them awhile

after so put them into your Boxes.

To make Frockes Mr Per......ls

Take one pound of double refin'd Sugar and 1d of gum

dragon, steept in 2d of fumitary, 1d of powder of Liquorice

flower of Brimstone, and allecompane of each one half

pennyworth, take and beat them well together Rowle and Cutt

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them in small pieces, and let them stand all night before the

fire to dry.

To make Lemon Wine Margt M

Take two Gallons of Spring water two pounds of powdered Sugar

Put just the Yellow pill of 4 Lemons into it then let it

boyle a while, and put in the Juce of 5 Lemons and let it

stand 2 or 3 days then strain it through a woolen cloth

and Bottle it up putting in every Bottle a Clove and a

lump of Sugar.

To make Balm wine in June

Take 9 Gallons of waterr 13 l 1/2 of the best powder Sugar,

Boyle the water and Sugar to gather gently 2 hours in a

pan or Iron pot, Scum it well then pour it into Coolers to

Coole it, till it be of the temper of whort when Berm is

put to it, then have ready two pound and a half of Balm

Leaves stripped of the stalks, only the tops Crop of with

your finger, then put it in Crushing the Leaves and tops

a little to pieces in your hands, then put it into the

hole of your Rundlett, and pur upon the Balm 1d of

Berm then pour the Liquor on them stirring them well

togather, and let it lye unstop't 24 hours, stirring it up

once in 3 or 4 hours then stop it up close and let it

stand 2 weeks then Bottle it with a lump of Sugar in

every Bottle, but before you bottle it, you must strain

it through a piece of Flannen.

To pickle Cucumbers

Take as much water as will cover the Quantity of

Cucumbers you have and make one part of it strong

When it has stood a fortnight draw it of into a clean

Caslk and put im 1/2l ℥ of Ising glass & let it

stand a fortnight.

enough with salt to bear an Egg then put the other half

to it and sett it over the fire, and when it is Scalding

hot, pour it in the Vessell on the girkins, and so stop it

up close till it be quite cold then heat the Liquor again

and so repeat it 3 or 4 times, then take Vinegar and

heat it scallding hott and pour it over them, and leave

it, till it be quite cold, then heat it again, with cloves

mace and most pepper, your gerkins being laid in a

wooden Vessell one by one in Roes and between each

put some bay leaves, and a little Dill but very little for it

makes them sweet, so pour your vinegar and spices scalding

hot upon them, then let it be cover'd as before till it be cold

so keep them for your use, and once in 3 or 4 months heat

the vinegar adding more to it, and pour it on them, but first

wash them in Liquor, and let it settle leaving the dreggs

behind. If your Vinegar be not good it will Speckle

{ To make Hamms as good }

{ as Westphaly }

Take a ham and put one pound and half of brown Sugar

on it and Rub the hams with the Sugar 3 or 4 times a

Day for 48 hours then take the 4 Salts Bay salt, salt

peter, peter salt, common table salt of each half a pint

and lay them likewise on the ham and Rub them as you did

with the Sugar 3 or 4 times a day as before, then

let it lye for a fortnight, then hang it in a Canvas

bagg in your chimney for a month at Least

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To make an Orange Pudding

Take 14 Eggs half whites and beat them, one quarter

of pound of orange pill candid, Cutt it small and put it

to your Eggs with half a pound of white Sugar, and half a

pound of melted butter, put all togather, and put it into

the Dish with thin puff paist at the bottom as thin as you

can Rowle it, and cover it with the same, and let stand

above half an hour in the Oven.

To Coller Beef

Take a Sirloinu or flank of beef and bone it, and

lay it Flatt in a Mugin Driping pan, with as much pump

water as will cover it, Season it with 4 ounce of Salt peter

5 or 6 handfulls of white salt, let it lye in this 3 or 4

days, than take it out, rub the inside with cloaves, mace

nutmegg and a few coriander seed beaten instead of herbs

then Rowle it up and bind it close with course tape,

Bake it in the same pickele; when it is baked, put it into

a nett and hang it up to drain, when it is cold unbind it

and take of the Cloth, and bind it over again with the

tape, when the pickele is cold strain it thorough a hair

Sieve, and then put in the beef cover it close and keep

it for use.

To Coller Piggs

Take a fat pigg and dress it as you do for Rousting

than cutt of the head and feet, cutt down the back and

belly to make two Rowls of it, then take out all the

bones and Season it, with white pepper and Salt and

two pennyworth of mace and a few cloves and a

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nuttmegg and half, the 4 Spices must be knockt with a

little dryed Sage, then Rowle them up fast with a cloth

and bind them with Course tape, then take all the bones

and knock them, and put in the water you boyle your

Coller in, and when your water boils put in some pepper

and salt and half a pint of vinegar, when your pickle

boils put in your Coller and let it boyle till it be very tender

then take them up, and the pickle be strain'd and cold

before you put them in.

To make Lemon Cream

Take 3 pints of Cream and the Rhines of two Lemons and

a half and boyle them for one hour, then let it stand and

coole a little, then squeeze the Juce of two Lemns & a

half and season it with Sugar to your taste and when

the cream is cold enough put to the Juce and Suagr then

take some of the Lemon pill and cutt it very small in

long pieces and lay it on your Cream.

To make Ginger bread

Take half a pound of Allmonds blanched and beaten very

fine, a pound of double refin'd Sugar sifted and with the

Sugar mingle sifted ginger in it to your taste, Mingle with

all this a little gum dragon steept beat all togather in a

stone mortar to a stiff paist, then rowle it thin in

little pieces, and put them on paper as it will dry.

To make Irish saffern cake

Take 24 pound of flower 6 pound of the best sweet

butter; and 3 pints of honey, melt the honey and butter

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togather, and then mix with the flower 3 quarters of an ounce of

cloves, as much cinnamon, as much nutmegg and as much

mace, all beaten fine, one ounce of Saffern dried, and

powder'd, wett with strong ale, and 2 Quarts of good ale

Yest, and so knead it exceeding well togather, and let it

lye cover'd with a warm cloth near the fire to rise a while

and so make it into cakes as big as a trencher the thickness

of your finger, be sure to prick it very well, before you

bake it.

To make Cherry Wine

Take the best English Cherrys, pick of the stalks

clean, and bruise them very well, and then strain them

through a hair Sieve, and put it up after a little working

into a Vessell proportionable, and there let it stand for

a Fortnight, then draw it out into bottles, and as you

find it you must sweeten it, to your Pallit, If it

prove tart, you must put in more Sugar, you may keep

this for half a year to drink very well.

To make Goosberry wine

Take your Gooseberrys very ripe, pick them very

clean so Bruze them in a marble mortar with a wooden

pestill, and for every gallond of fruit, take a gallon of

spring water well boyld and scum'd, put the fruit and

water into an Earthen pot, and let them stand close

cover'd 4 hours to infuse, then let them be drain'd through

a hair Sieve, and to the clear Liquor put for each

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gallon of fruit 2 pound of good loaf Sugar, so put the

liquor and Sugar into an earthen pot, close covered and

sett them into a sellar for a month, then open it and take of

the Scum, and bottle so much of it as is clear, and to every

quart bottle put 2 ounces of Sugar. Cork and tye them

close up and sett them in a sellar, the wine being brisk

and good at 2 Months, and will keep for a year, this

Receipt will serve as well for rasberrys, Currans Straw=

berries ar any other fruit

To make asweet water }

to Burne }

Take half a Bushell of damask roses and 3 handfull

of Lavander tops, before they be blown, and dry them 10

days at least, then put them into 3 pints of Muskadine, 1

pint of damask rose water, then Bruze one ounce of

cloves and one ounce of orris and half a lemon pill, put all

these in a gally pot stirring them every day for 4 days then

still it in an ordinary still

To make another burning

Water

Take a lay of damask rose leaves, then strow finely

over it, some powder'd benjamin, and Storax, and so

roses and powder till your still be full, and let it drop

through a Rugg with musk and Ambergreece into your

bottle

To make powder for Linnen

Take storax and Benjamin 2 ounce Lignum Rhodium

2 oz Yellow Sandere ℥ 1 orris ℥ 2 Callimus half an

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ounce sweet Marjorum 4 ounce RoseLeafs dried &c

powder'd 4 ounce 2 ounce of Lavander flowers

To make moss powder

Take the flaggy broad white Moss, wash it clean in

Succory water, then lay it in steep in rose water, &

shift every other day in fresh rose water for 8 or 10 days

till you think it sweet enough, then Ring it clean out

of the rose water, and dry it in a Sieve over the fire

with Benjamin, till it be so dry, that you may beat it

in a mortar to powder, when it is beaten Cess it in a fine

Sieve, then take that powder and mix it with some amber

greece and muske, according as you please to have it

Sented, and take a little Civit amongst your powder to

sent it well.

To make burning Cloves

Take half a pound of loaf Sugar well beaten and

Cessed: the quantity of 2 thimble full of cloves well

beaten and Cessed; then take willow boughs and burne

them to Charcoale, then beat them and Cess them to the

quantity of two thimblefulls, then mingle these with

your Sugar, then take some gum dragon being the day

before soaken in water, then take the thickest of it

and Rowl it with your Sugar up to a paist and so

make them up into cloves.

To make Orange Butter

Take 6 Oranges pill them, and Cutt them in halves

and put them in a little sive of silk, and Squeeze them

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very well untill you gett all the Juce out, then put in somes

cream and the Yolks of 2 Eggs, a little rose water, some

Sugar some fresh water, and stirr them over the fire untill

they are thick then put them in a glass, and serve them

at the table with orange comfitts stuck in them.

To make Orange Marmalett

Take the biggest Barmoodus Oranges, rasp them all over

with a rasp, then Cutt them in half, and squeeze all the

Iuce into a glass, and throw the pitts into spring water

and so let them lye 3 days, shifting them night and

morning, then boyle them in 9 or 10 waters till they be

very tender and all the bitterness gone, then squeeze

each half between two trenchers, scrape out all the

strings, then cutt the yellow and the white very small then

weigh it, and put it into your pan, then weigh your Iuces

and put to it, and take the weight of both in fine Sugar

and put to it, stirr it a little togather, and sett it on a very

quick fire, stirring it constantly till it part from the

pan, then have ready Squeezed Iuce of Lemons and put it

into the Marmalett just as you take it of the fire and so

glass it, but do not cover it till next day it should not

be eaten till it be two months old at least.

To make Quince Chips

First pare your Quinces very well then Slice them into

a dish, and put Candid Syrup to them scallding hot, and

let them stand all night, then lay them on plates and

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strow Sugar on them, and turn them every day, and

scrape more Sugar on them till they be dry. If you would

have them look clear, heat them in Syrup, and let them

boyle, keep them in a warm place.

To make Cherry marmalett

Take 4 pound of stoned Cherrys, and put them

into a Tray or Bason, and with your hands monsh

them, and pour most of the liquor from them, then

beat a pound of loaf Sugar very fine, and mix it with

your Cherrys, and sett it over a quick fire, and let them

boyle apace, and scum them very well, and when they

are 3 quarters boyled, put into them half a pint of

quiding of Currans with the weight in Sugar then

boyle it apace till it Quiding x which you may see

by putting a little in a spoon and when it is allmost cold

put it up.

To make a great seed Cake

Take 6 pound of flower, and 1 pound and half of

butter, one pint of the thickest ale Yest, and as much

cream as will wett them, boyle the cream and let it

coole a while, rub the butter into the water flower and than

mingle the flower and milk togather with a little salt,

lay the paist by the fire whils't your oven heats

then you must have a pound of Carriway comfitts &

3 quarters of a pound of Sugar, knead it well into

your Cake and let it stand one hour in the oven.

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To make Mead

Take 8 Gallons of water and sett it over a clear fire

in a Kettle, and when it is warm put into it Sixteen

pounds of the best honey, stirr it well togather till it be

all mixt, and when it boyls scum it, and put into it two large

nuttmeggs bruised and so let it boyle at least an hour then

take it of and put into it 2 handfull of grun malt, so with

a stick keep beating of it togather till it be allmost cold

then strain it through a hair Sieve into a tub; and put

into it a pint of ale Yest and stirr them well togather, when

it hath workt and is cold you may if you please put it

in a Vessell fitt for it and when it hath done working

stop it very close up and let it stand 3 weeks or a month

in the winter before you drink it or bottle it in summer

less time will serve.

To make very good

Cheese Cakes

Take 6 quarts of milk, and run it as you do a cheese

pretty cold when it is tender come, draw it form the Whey

in a strainer, then hang it up till all the wey be drain'd

from it, then press and change it in dry cloths till it

wett the cloth no longer, then beat it in a stone Mortar

till it be like butter, then strain it through a thin

Strainer, and mingle it with a pound and a half of

butter with your hands. Take one pound of Allmonds

blanch them and beat them with rose water till they

are like the crud, then mingle them with the Yolks of

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twenty eggs, and a quart of good cream two good nuttmegs

one pound of Sugar and put them to the crud, make the

crust good with butter yolks of eggs mingle it with

milk, and having made it up in the fashion of little tarts

or any shape you think fitt, fill them up with Bran

and if you fear they will not keep your fashion you may

include them in rings of paper fitted to your bigness then

sett them in a quick oven, and when they are hardened

take them out but remember to prick the bottoms before

they go in. Brush out the Bran with a clean brush &

sett your ^ cheese Cakes in a oven hott enough to Bake a pudding

pye, but be sure to sett up your oven Lidd till the

Scorching be over, Less than half an hour will bake them

but you must not put your rundic into the milk than your

milk is no more than blood warme.

To make an Orange Cake

Take orange pills and cutt out all the whites and put them

in water, the thin Yellow pills and boyle all the bitterness

out of them, changeing the water often, till they are tender

than take your pills and dry them in a Cloth, then take

fine Sugar sifted, and take weight for weight, then put

the pill in a mortar and beat them an hour or two as you

beat them, strow in the Sugar till all be in still continuing

beating till it come to paist, then spread it upon a thin

plat of thin of what thickness you please, then put

it into a warm oven, let them stand till they be dry

on one side, than cutt them out in what Fashion you pleas

and turn the wett side uppermost till they are quite dry.

To make a Clear Cake

Take apound of Sugar and having dissolved it with a

spoonfull of water, sett it on the fire, and boyle it till it comes

to Sugar again, then pour in a pint of any Juce of the Fruit

that will Gilly, sett it over the fire again, stirring it till

it be hott but not boyle, then put in upon silver or glass

plates, when they are cold cutt them in what shapes you

pleases and lay them on Glasses, scrape Sugar on them

and sett them in a Stove, and scrape Sugar on them every

day till they be dry.

To make Sack Cream

Take 2 good lemons and grate the pill of & take as much

of it as will lye upon 6 groates, put to it the Juce of half a

Lemon, take half a pound of fine Sugar, beat it and melt it

with a little water, then boyle it till it be candy height, then

put in the lemon pill and let it not boyle at all, but take it

of; put it upon Pey plates, dropping it according to the

bigness that you would have your Cakes to be of, take

them of when they are cold and lay them up carefully.

To make a Pith Pudding

Take a good quantity of the pith of Oxen let it lye in

water all night to soak out the blood, the next morning

strip it out of the skin, beat it with the back of a spoon

till it be as fine as pap, you must beat a little rose

water with it, then take 3 pints of good thick cream

boil it with a nutmegg gratered in it, with 3 or 4 Blades

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of large mace, a stick of cinnamon, then take half a

pound of the best Allmonds Blanched in Rose water they

must lye in water all night, then beat them in a mortar with

some of the Cream, and as they grow dry still put in more

cream, and when they be very well beaten, strain the

cream from the Allmonds into the pith, then beat them still

till the cream be drown'd & strain it still to the dish, than

take the Yolks of 10 Eggs with the whites of two, beat

them very well, and put them into the former ingredients

then take one spoonfull of graterd bread, mingle all these

togather with half a pound of white Sugar, and the

marrow of 6 or 7 Bones and some salt, so fill your

puddings, they will be much the better if you put some

muske or ambergrease in them.

To make Carriway Cake Mrs L

Take 4 pound of flower, and a pound and a half of butter

half a pound of Carriway Comfitts, a quarter of apound of

loaf Sugar, but first sett your Flower by the Fire to dry

and than take your butter and rub into your Flower till

it lookes like grater'd bread, then take a pint of Berm &

a pint of a Cream, and sett them over the fire till they

be blood warme, then putt in your Flower and lett it stand

half an hour to rise, then put in your Comfitts and Sugar

and make it up to bake in a hoop.

To make Elder Wine Mr. Szch.

Take 20 pound of Malligo Raisins pick't and rubbed

but not washed, Shred them, and put to them 9 Gallons

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of spring water, let them stand 10 days, then strain the

liquor thorough a hair Sieve, have in readiness 6 pints

of Iuce of Elderberrys, the Berries being boiled in a Iug

in a kettle of water, like Currans for Ielly; when it is coole

put it into the Liquor and stirr it well togather, then tunn

it into a Vessell and let stand 6 weeks or 2 Months than

bottle it.) In 3 weeks or a Months time it will be fitt to

drink, but it will keep above a Year.

To make Samphier Pye Ditto

First pick your Samphier very clean from the Knots

then lay it in water for 24 Hours, changeing the water

2 or 3 times, Shred it small, then take 2 or 4 Eggs beaten

and a little graterd bread, some Sugar, some clouted

creame, Cittern, some Raisins, and Currans, and some

Sack, mix all these togather with the Samphier &

so make the pye.

To Make Vinegar

Take 20 pound of Malligo Raisins Pick and rub

them, but noet shred them, and put 10 Gallons of spring

water to them, and let them stand 10 Days then tunn

it, but you must not strain out the Reasings, then have

ready a little Cask to tunn it in and cover it with a

Slate, and sett it in the sun in May and let it stand

4 Months in the Sun, then it will be good Vinegar

To make Slitt Coal Cheese

Lady Shakerty s Receipt

Take new Afterings from the Cow and Serthe into an

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an Earthen pan, but as little run it as you can so your

be enough to turn the milke. when it is come, put it into

your Fatts with a spoon as fast as you can, and still as

they fall fill fill them up, then turn them, and send them

diligently to turn them often, whrense the bottom of

your fatt in clean water, and dry them as often as you

turn them, and in two days they will leave the fatts.

Cover them under and over with Strawberry leaves,

this you must be sure to do 10 Trune them over with

fresh Leaves. In nine days time they are fitt for

eating. before you put on the leaves, sprinkle a little

salt on both sides.

To make the Golden Water. Mrs Moo

Take an ounce of spirit of Saffern, one dram of

oyle of cloves, one dram of the best sented Alkerms

one pound of the double best refin'd Sugar beaten

very fine. 2 quarts of good nants Brandy, first

put the Sugar into an Earthen pot, that maybe

cover'd very close, than put the Saffern, cloves, &

Alkermes into the Sugar, and with a Spoon mix them

all togather, then put in the Brandy stirr it very

well alltogather (all one way) then cover it very

close and then put it into Bottles clear from

the settlings, you may put more Brandy to the

Settlings which will be good tho not so strong.

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If you please add leaf gold to it broken with a

little Sugar and put to it in the Bottles.

To make Lemmon Wine

Take to 5 gallons of water 4 pounds and a half of loaf Sugar

or ponder and boyle them well togather one hour and

scum it as it rises, then put it in a clean vessell till it is

cold, then have nine good lemons pill'd and the pulp

all bruized very well, then put them in the liquor with

all the pill, and put it in a pot or Caske and let it stand

3 days close cover'd, then draw it of, and if it comes

not very clear, run it thorough a fine Cloth and clean

the Caske and put it in againe, and let it stand other

3 days then bottle it, its ready to drink in a weeks

times.

To make a seed Cake

Take a pound of fine flower well dryed, 3l of good

loaf Sugar well Cessed, mix them both well togather, than

take 4 pound of fresh Butter well washed, and 36 Eggs

leaving out 16 whites, worke the Eggs and Butter well

togather, till the Butter have drank up all the Eggs,

it will take up one hour or two in makeing them, put in

your Sugar and Flower by degrees, and keep it beating

all the while, very well with a wooden spoon, when all is

beaten in, put in 6 spoonfull of orange flower water,

in which must be stept one ounce of cinnamon stick

and taken out again, and for want of orange water take

brandy, then put in a quarter of apound of Carriway

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seed, butter your pen, and put it in as fast as you can

but prick to the bottom, and let it stand 3 hours the oven

not too hot.

To make Gilly flower wine

Take 3 gallons of water 12l of best powder Sugar,

boyle them an hour togather and Scum it very well and

clean, then take it of the fire, and put it to Coole, than

put it in 2 Pecks of Clove gilly flowers Cutt of the whites

then put two or three spoonfull Yeast and 4 quarts

of Ranish wine, so let it stand 3 or 4 days, stirring it

3 or 4 times aday, then draw it of from the flowers, put

it in a Vessell fitt to hold it, stop it close and let it stand

three weeks then Bottle it and drink it when you please.

To make Cowslop wine

Take 7 gallons of spring water and 12l of good powder

Sugar or loaf, boyle them togather one hour and Scum it

carefully, then take two heapt pecks of pick't flowers

put them into a sweet Vessell that will hold the quantity

of the Liquor, which after the hours boyleing pour upon

the Flowers, Stirr it well and let it stand till its cold

enough for Berm, then take a Crust of brown bread &

toast it hard, then spread it on every side with good

Berm, and stirr it for a day or two while it workes, than

stop it close and let it stand 12 days, then bottle it & it

will be ready to drink in a Month or 5 weeks time

To preserve the great Mussle Plumb

or any other Plumb

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Take any of these and prick them in 3 or 4 places and scalld

them in fair water till they be very tender, then sett them

a dropping till they be cold, then put them in a preserving

pan with as much Sugar as will Cover them, and so warm

them 4 or 5 times, but let them be cold after every warm=

=ing, at the last heating pour them into a Sieve and let

the Syrup run from them, then put in fresh Syrup &

let them het en twice the second Syrup, boyle them 3

whalms and take the Scum cleare of them, then let them

stand till they are cold, and you may pot them all the Year.

To make the Queen of

Hungary water

# Take one gallon of spirit of wine, two pounds and a half

of the tops of rosemary flowers, and the green heads but

not the Leaves then steep them 48 hours and Distill them in

a Lymback, you may have 3 quarts or a bottle more of this

water leting the water stand 3 days, than take to

every quart of water; half a pound of rosemary flowers

clean pick't without any green, then let them steep 24

hours and Distill them in a Glass, you may have 2 quarts

of very good water of this quantity.

2d To make an Orange pudding Mrs W eon

Take the pills of three Candid Orange and mince them

very small or pound them, and take the yolks of 12

Eggs and beat them very well, be sure you take the

cockstrids from them, then take one pound of fresh butter

and beat it very thick, and half a pound of Sugar, and

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beat it very fine, then mix them all togather and

make a Sugar paist of flower and Eggs and Sugar &

put it on the bottom of the Dish, you must butter the

Dish and the bottom, you must cover the Dish with

puff paist, half an hour Bakes it.

To hang a Goose

Take a very fatt goose and draw it, let it be very

clean within, then take a handfull of Bay Salt, and as

much white salt, as you think will make it pretty

Salt, then take as much Salt Peter as will make it

pretty red, then let it lye till you think it is Salt,

I think 4 or 5 days is Enough, then take it and rub

it all over with Brann, then cover it over with brown

paper, and hang it up in the Chimney for about two

months, then take it down and Scrape of the Brans

and Boyle it with Sprouts as comes out of Cabbidge.

To make a Carrot pudding x

# Take 3 or 4 Raw Carrots and grater them very fine

than take a penny white loaf and grater it than take 8 or

nine Eggs and half whites and near 2 quarts of good

milk and a little rose water, and some grater'd nut=

-megg and mix them alltogather, and butter your

Dish at the bottom, you must melt some butter &

pour it on the pudding when it is in the oven 3 quarters of

an hour will bake it, you may put puff paist about

the Rim of the Dish.

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To make Sack Pancakes

Take half a pint of Sack & warm it, and a quart of

Cream and warm it, and 6 Eggs and warme it well beaten

and some butter mellted, and some grater'd Nutmegg, and

Cinnamon and rose water two Spoonfull of flower they

must fryed without butter, you must rub your pan

with Egg Shells and so fry them.

Take make a cold Hash

Take the heart of a red Cabbidge, and mince it as

small as you can, then take a piece of lean hang beef &

boyle it, & when it is Cold Scrape it with a knife &

mix it togather with Oyle and vinegar and lemon & a

little pepper and so serve it.

To make a Gillimofercy x

Take 4 or 5 Salt herrings out of the pickle and mince

it very small, take out the bones and take 4 apples &

mince them, and take a Couple of Lemons and mince them

Pill and all 3 or 4 onions minced, and Pepper Oyles and

Vinegar and so Eate it.

To make Cakes

Take 2 quarts of Flower, and a pound of Butter &

rub them togather and a little fine Ginger and 3 quarters of

a pound of Currans, a quarter of apound of Sugar a

pint of Berm, with aSpoonfull of Cream or two

mix them alltogather, bake them but not prick them.

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To make Mince Pyes

Take a Neach tongue and mince it very small but

it must be pretty well boyled, you must take twice the

weight of beef & Suit, mince them very small and mix

them togather, then take twice the weight of Currans,

and about a pound of stoned Raisins, Cloves, Mace &

Nutmegg Pounded about half an ounce mix them all

togather then put some Stoned Pruins and Apples' mince

them as Small as you can, Put some Sack and some vinegar

Sugar salt Cittern Candid Lemons this will make up

mince Pyes.

To make Cheese Cakes

Take 2 quarts of sweet milk, and 30 Eggs well

beaten, when the Milk boyls put them to it and let

them boyle till they be a pretty tender Crud, then

hang them up in a Straining Bagg, till all the

whey be run out, then take them and put them in a

Mortar in about half a pound of Butter Pounded

togather for an hour or two, then take the yolks of

6 or 8 Eggs, and some Cream, Cinnamon, and half a

pound of Currans Mix them all togather, and make

them up in Puft paist. Jane Winden Receipts End.

To make French bread

Take 4 pound of flower and 5 Eggs beat them

very well, and put it into your Flower with a pint

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of good Berm then take sweet milk and boyle it

and let it coole, till it be Luke warme, and so put it so

it doth leave them without sticking to 'em, be sure

when you put in your milk make it very light and

let it stand awhile to rise by the fire, before you

To make Curran Wine P'S

Take 3 pounds of Currans, a pound of Sugar and a

quart of water and Squeeze the Currans and Stalks

togather with the water, and Straine it through the

Sieve, then put it up, & it will worke of itself and

when it hath done workeing stop it up.

To make Curran Wine M:C

Take red Currans and Squeeze them in your hands

Stails and alltogather, then take water and boyle

It them very well and let it coole a little then measure

your Currans and put to a Gallon of Squeezed Currans

two Gallons of water and cover it close, you must

let it stand all night then in the morning Straine it

out, and Shift it into two or three things leaveing

the Settleing still behind, then Tunn it and put

3l of powder Sugar to every gallon of Currans &

let it stand unstopped 3 or 4 days then stop it close

and let it stand a Quarter of a year than you

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may rack it into another Caske or Bottle it of,

you must put some syrup of Elderberies to Colour it

To make an wine.M T

Take Currans Strip them and Crush them and to

every measure of Currans put 12l of black cherry &

Squeeze them, then put them both in a hair bagg

and hang them up, to every Gallon of Liquor put 2

quarts of water and 4 pounds of Sugar and Mix

them togather and let it stand 8 or 9 days and then..

put it up, this Receipt hath rather too little Sugar

M:H x To make Cowslopwine

Take to every Gallon of water two pound of loaf

Sugar, and boyle it two hours in a pot or pan then

take your Cowslops Cutt them and put them into your

water and Sugar that is boyling over the fire &

be sure to keep them down with a Slice while

they are Boyleing take it of and put it into a

Pot and let it stand two days and Strain it

through a hair Sieve, and then put it in a

Rundlett with a Crust of Bread and Berm

Spread on it, let it be close Stopped that no air

gett in it, & let it stand two weeks then strain it

through a Cloth, and bottle it for to keep all

the Year & put a lump of Sugar in Each Bottle.

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To make a Sack Possit Mrs W.

Take a pint of Sack and half a pint of Ale and sett them on

a chaffing Dish of Coales, and put Sugar to it till it be

sweet, and a Blade of Mace, and so let it stand, till it

boyles, keep it Stirring, then take 3 pints of thick

cream and Sett it over the Fire to boyle, and put Sugar

to it, and a Nuttmegg Cut into it, then take it of and

put to your Sack the Yolks of 16 Eggs, and one or two

whites and Stirr it all togather: till it e as thick as

a thick Cordiall, then take your Cream and pour it

on and Stirr it all togather for a Quarter of an hour

then cover it, and let it stand near an hour, you must

be sure that it doth not Boyle after it is Covered but

it must be very hott, you must have a Care when you

put the Eggs to the Sack that it Cruddles not.

To Die Black

Take 1 Dosen of Stockins, and a pound of Gaulo boyle

them two hours, then take them out and put in 4 l of Copperas

and boyle them one hour, take them out and Coole them,

and put them in againe for half an hour, and if they

be not black put a little more Copperas

To Pickle Mushrooms Mrs T

Take the bottoms and pill them, wash them very clean

boyle them in Tin or Silver with water and Salt, then

drain them very dry, and place them in a Glass with

cloves, mace, pepper and bay leaves and a little Salt than

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cover them with the best white wine Vinegar, and keep the

Pott cover'd with a Blether and Leather.

Paist Royall

Mix a little nutmeg and Cinnamon in two Pound of

Flower, and two ounce of Sugar, than rub in half a

Pound of Butter, break in two Eggs and make it into

Paist with Cherry Sack and Cream and Rub in a pound

of Butter more if you think fitt, you may only rub a

Pound at first and it will do as well. Som

White Puff Paist

Rub a quarter of a pound of Butter into two pounds of

Flower, then put in the White of 3 Eggs whip them to Snow

make it into a Paist with cold water, and Rowle in a

Pound of Butter more.

Hartshorne Gilly

Take 2 Gallons of water to a pound of Harts horne, boyle

it till it comes to 3 pints, a quart of white wine a pound of

double refin'd Sugar, half an ounce of Spice the Juce of

6 Lemmons the whites of 8 Eggs

Ribb in Gathes

Take 4 Calves feet that are clean boyled, take out the

great bones, and put them in a pot with ten Quarts of

water, 2 ounces of Harts horne, as much Izing Glass

a little whole mace, pepper and Cinnamon, and let

it boyle till it come to 2 Quarts, then Strain it through

a Flannen Bagg, Let it stand till it be Cold, set it

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on the fire again, just as it boyles, put in the whites of

6 Eggs a little beaten, Let it boyle a little then Strain

it of again, and put in a pint of Sherry, Amber greece,

musk, Civitt with fine Sugar, Let it be hott and strain

it out again, then run your ^Colours into Glasses about the thickness

of a Crown piece, as fast as one Colour doth Coole run

in another Colour blue with Syrup of Violets, the Gilly

sometimes by it self. Colour red with Cochineal Green

with Juce of Spinidge, Yellow with Saffern, white with

Milk.

To Pickle Oysters

Take as much white wine Vinegar and the Liquor of

the Oysters as will cover them, then put into the pickle

a little Mace Nuttmegg, and Slice it, a little whole

pepper and Salt, when the pickle boyles put in the

Oysters, let them boyle a little and take them out again

till the pickle is Cold, then put them in the Pickle again,

and Cover them Close with a Leather

To Pickle Kidney Beans

Gather them before they have Strings, and lay them in

water and Salt 9 days, then boyle them tender in water

make a pickle of reap vinegar or white wine, some whole

Spices, drain them very dry, and pour the vinegar

boyling hott upon them, Cover them Close, and let them

lye 3 or 4 days, then boyle the Pickle again, in doing

so 3 or 4 times they will be very Green, you may do Purs=

=lain Stalks the Same way, only let them lye in water and

Salt 24 hours.

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To pickle Samphier

Pick it and put it into water, with a little Salt 24

hours, take it out, drain it dry, put it in a pot with

two Quarts of vinegar, one of water, stop it up close

Sett it on the fire, make it just boyle, take it of

sett it by till cold, then take out the Samphier, Let

the Pickle stand to Settle, then put the clear into the

Samphier, make it boyling hott again, be sure to cover

it very close, then take it and sett it by till Cold, then

put it in Earthen pots, and Change the Pickele once

a month to keep it from Muther.

To Pickle Broom Buds

Gather them dry, driveing out the dust, pick them

clean, lay them in a Pot, with a little Salt, then

boyle white wine vinegar and pour it on them, and let

them stand 3 or 4 days, then boyle it again, then boyle

it again. doso 3 or 4 times, the last time give them a

little boyle with vinegar and they will be very green

To pickle Clove Gilly flowers

Cut the white and lay the red in a pot with a Row of

Flowers and a laying of Sugar, so lay it till you have

laid it all, then pour white wine vinegar boyling

hott, so keep them, you may pickele up the Flowers

you make Syrup if you please

Paste for a Pasty

Rub 5 l of butter into 14 l of flower, break in 10 or 12 Eggs &

make it into a paist with cold water & it is fitt for use.

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a Carrot Pye

Take Carrots Parrboyle them Pill and Slice them in two

then lay a laying of them into your Pye, then strew on

a little Mace, Nuttmegg. Cinnamon, and Salt, then lay

on some bread figgs, Yolks of Eggs boyl'd hard and

Quarter'd, some Grapes, goosberrys, Cand Lemon or dates

a little Sugar, so lay one a top of another, till the Pye is

half a pound of Butter on the top; Lid it and Bake it

when it comes out of the oven put in it half a pint of

Sack as much Cream

To Stue Oysters

Take 1 quart of Oysters a little of the Liquor a pint of

white wine, two Anchovies a Blade or two of Mace a little

whole pepper, Salt, the Juce of a Lemon a Bunch of sweet

herbs. Let all these Stew togather a quarter of an hour

then put in a piece of Fresh butter, Serve then in with

Sippits Barberrys abd Lemon pill Sliced

A Marrow Pudding

Cutt of the Crust of a penny Loaf, then Slice the soft

very then, and put it in a Skellit with a pint of Creame, let

it boyle just up, then break the bread very small and

beat 6 Eggs and put in it, Blanch half a pound of Allmonds

and beat them in a Stone Mortar, with 3 or 4 Spoonfull

of rose water, put in your Cream with a glass of Sack

half a Pound of Sugar, as much Currans and half

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Pound of Candid Lemon and Cittern Sliced Season it with

a Quarter of an ounce of Cloves & Mace, 2 ounce of Cinnamon

mix all these very well togather, than breake into it a

Pound of Marrow and Butter your dish before you put

it in.

To Pot Venison

Cutt it in Slices so thick as your hand, Lard it with

Bakon as big as your finger, then Season it very high with

Nuttmegg pepper and Salt,then put it in a pot with Slices

of Sewet between, then put it in so much butter as will

cover it, when it is potted Bake it very tender, when it

comes out of the oven Cleare out the Gravy and fill it up

with Butter or Beef, you must Clarifie your Butter

A Calves Florendine

Parr Boyle the head & Cutt it in pieces as small as

an oyster, Season it with Cloves, Mace, pepper and

Salt, put in your dish a little Shalot and two Anchovies

some oysters and balls of Forcemeat, a few Slices of

Lemon, half a pint of white wine, as much fair water

Cover it with puft paist and bake it.

Artificial Sturgeon

Lay a Torbet in Salt and Vinegar 24 hours then

Rowle it up with a good Store of Salt, Lay it round with

Balls, make your Pickle with two Quarts of Vinegar

one of water, a good handfull of herbs, all Sorts of whole

Spice, when the pickle boyles, put in your Fish when

it is boyled Enough take it out, when cold put it in the

same pickle adding more vinegar to it

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To make Iumbells

To half a pound of Sugar take 1 pound of Flower, 3

Eggs, taking out one white, a spoonfull of rose water,

a quarter of a pound of Butter a little Carriwayseed

An Excellent Cordiall water

Take Angilico Carduus benedictus, Paulo Betony,

Juniper Berries, of Each one handfull , of wormwood two

handfull, Mix them and put them in a wide mouth'd bottle

and pour upon them as much Spirit of wine, as will Cover

them an Inch over, Stop the Bottle close, and Digest it so

14 Days then pour of the Spirit and keep it for your use

The Dose is ten or 12 Drops or more if there be occasion

in a Glass of white wine, It is good in all Distempers of

the Stomach against worms and all gripeings and ad=

=mirable against all Infections, It cannot be given Amiss.

A great Cordiall Water

Take Sage, Salendine, Rosemary, Rue, Wormwood,

mugworth Pimpernelle, Dragons, Scabios, agrimundo.

Balm Rosa Solis, Scordium, Carduus Benedict, Centaury

Bettony St Johns Worte, Marygolds of Each one handfull

Roots of Gentian, angillico, tormentill, zedory, Pata=

=cides, Peonia, Liquorish of Each 3 quarters of an

ounce, wash the herbs well, and Shake them in a

dry cloth, then shred them small, the Roots must be

Scraped and Shred, then mix all these well togather &

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put them into an Earthen pot, and pour upon them 3 or

4 gallons of white wine, Let these stand well Stopped

3 or 4 days, Stirring them once or twice a day, than

Distill this with an ordinary Still, with a Gentle Fire

keeping the Cover of the Still close with a gentle wett

cloth upon it often Rigging it and renewing it with

fresh water, Let your Still be well Luted with Rye

Flower white of Eggs and Vinegar you may have ended

your Distillation in two days and a night and of this

Quantity you may have 4 or 5 quarts of water which

Divided into 2 or 3 Severall Glasses, the weakest is

chiefly for Children, you may use the water on all

occasions, where Cordiall is required, and perticularly

in Surfitts and to strengthen the Stomach and to Comfort

weak persons

To Paist for Tarts or Mrs L

To Mince Pyes

To a Peck of Flower two Pound of Butter when

the Liquor boyls, put in the Butter & make the Paist

indifferent Stiff.

To make paist for all Sorts of

Great Pyes

Take a Peck of Flower 3 yolks of Eggs, when

the Liquor boyles, put in two two Pounds of Butter &

a quarter of a pound of Clarified Suit then

make indifferent Stiff

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Puff Paste

To 3 pounds of Flower, 4 Eggs and Save 3 yolks

then make it into Paste with cold water, and Rowle

it into one Pound of Butter 8 "9" or 10 times and give it

a small coat of Flower betwixt every Rowleing.

Paist for a Custard

To 3 Pounds of Flower, 3 yolks of Eggs, then make

it very Stiff with Boyling into Paist.

To Season an Egg Pye

Boyle 12 Eggs hard, Shred small with one pound

of Marrow, or good beef Suit, Season it with Cinnamon

Nuttmegg and Sugar, one pound of Currans half a

Pound of Raisins, some Rose water with 2 or 3 Spoonfull

of Sack with alittle Cream mixt alltogather, and Cover

it with puff paist.

To Season Mince Pye

Take Netes tongue and parr boyle it, and Shred it

very smalll, with the weight of it in good beef Suit,

Season it with Cloves, Mace, Nuttmegg, some Sugar with

a Glass of Sack and good Store of Currans and some

rose water, afew Coriander Seed, some Candid orange

and Cittern Shred small, mix alltogather and fill the

Pye for use.

To Season a Carp Tench Pye

Take a fair large Carp Tench. The Scales wash &

dry Season it with pepper Salt and Nuttmegg thene

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lay in the Pye some Raisins of the Sun Stoned Sprinkle

upon it a little vargis, and the Iuce of two Oranges put it

in Butter Close it Bake it.

To season a Hartichoak Pye

Boyle them and take away the Bottoms and Cutt them

In Slices, Season them with Cinnamon and Store of Mace

Sugar, Rose water, Lemon Pill and Dates shred small

fill the Pye.

To Season a Turkey Pye

Take a Turkey and bone it and Stick his Breast

with cloves, Season it with pepper, Salt and Mace &

Lard, then Season a Duck to put in the Turkeys belly

then lay it in the Pye. fill the Corners with force meat

balls, put in good Store of butter Close it and bake it

To Season a Chicken

Bruise the bones of some and Ioynt the rest, season

them with Cloves, Mace, Nuttmegg & salt, some sweet

Marjorum shred very small, some lemon Sliced very thin

fill the Pye and Close it when it is baked Disolve

two Anchovies, half a pint of white wine and shellet

put it in the pye hott.

To Season a Veal Pye

Cutt the Veal in thin Slices, Season it with a little

Salt, cloves, Mace, Nuttmegg, and some dry herbs as

Pennyroyall, Time, Sage. Rub the meat with them

and fill the Pye and betwixt every Lay, put in

Sliced Lemon, not the Pill. Cloze the Pye with a Dish of

butter and Bake it moderately.

To Season a Hare Pye

Parr Boyle the hair & take out the bones, and beat the

Flesh in a Mortar with some fatt Bacon or Porke then

Soak it in Clarret wine all night, the next day take it out

and Season it with pepper, Salt, and Nutmegg, then lay the

Chine bone of the Hare in the middle of the Pye, and the flesh

about it, Cloze it and Bake it

Orange Pudding

Take a white Loaf Cutt in thin pieces, boyle it in a quart

of Cream, then let Close, & take half a pint of Sack and

break in it 10 Eggs save out 5 whites, putt in Nuttmegg

Cinnamon and Mace, some Sugar Six Chiny Oranges, pair

them and Beat them in a Mortar with a little Sack strain

them into Sack and Eggs, put in a Quarter of a pound of

Grater'd Biscake, Mix it with the Creame and bread than

fill your Garnish't Dish to Bake.

Cheese Cakes

Take your Cruds and hang them in a Strainer to Let

the Whey run from them take 2 Quarts of Cruds 1 quart

of Cream a pound of Butter 12 Eggs , one pound and a half

of Currans, Season it with Cinnamon, Nuttmegg, and Mace

some Sugar, and a little Sack and Rose water.

Filling for Custards

Take a quart of Cream or new Milk, put to it whole mace

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Cinnamon and Nuttmegg, then boyle it and when it is

Cold put to it 12 yolks of Eggs, and 4 whites and a

little rose water. some sugar and Straine it, hard in your

cofferings and fill them in the Oven.

To Collor Beef

Take a Sirloyn or Flank of beef and bone it and lay

it in pump water as much as will Cover it, put in 4 o℥

of Salt peter or Bay Salt 5 or 6 handfulls of white Salt Let

it lye in 3 days, then take it out and Season the Inside of

it with Cloves, Mace, Nuttmegg and pepper, a few Corian:

:der seed; bind it up very close with a Course tape

Bake it in the same pickle, when it is Baked take it

out, and put it into a Nett; and hang it up to drain

when it is cold Straine it, and put in the Beef so keep

it Cover'd in a coole place for use.

To pickle Cucumbers Elder buds

Ash Keys or purslain stalks

Broom buds.

Gather them in a dry day take 3 quarts of white wine

Vinegar and two quarts of water, put to it an ounce of

whole pepper, as much whole Ginger, a hand full of Salt

Sett it over the fire and put in a hand full of Dill and 12

Bay Leaves, Let it boyle till the Strength of it be gone

then take an Earthen pot and lay in the Bottom a little

green Dill: and some bay Leaves, then put the things in

you Intend to pickle, and put the pickle to them

Scalding hot, then cover them very close with Leather

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or a Bladder, three days after cover them with a Slate

and put in two or 3 Spoonfull of sweet Oyle, and that will

keep it without Mudder, keeping them close Cover'd.

To Pickle all Sorts of Flowers

Gather them in a day, take a pint of white wine Vinegar

as much water, put to it 3 handfull of Sugar 2 handfull of

Salt, Set this over the fire, when it boyls put in the Flowers

do but Scalld them and take them out again, so keep them

keep Close Cover'd for use.

√ To Pickle Mushrooms

Take them of a nights growth, pill them upon both sides

boyle them in water & Salt one hour, then lay them out to coole

and make pickle for them with white wine, and white wine

Vinegar, and boyle in it whole pepper, cloves, mace, & Salt,

when it boyles put them in, and keep it for Use.

To Pickle Oyster

Take a Quart of Oysters fresh Open'd, put to the Liquor

half a pint of white wine Vinegar, some whole pepper, or a

Blade or two of Mace, and a little whole Ginger, some salt,

set them over the fire, Let them boyle and put in the Oysters

Let them have one or more boylings but not too much take

them out, and put them in again, when the pickle is cold, so

keep them close Cover'd for Use.

Sauce for all Sorts of Roast meats

Take Anchovies, a Glass of Clarret wine, some Nuttmegs

and a little strong Broth or Gravy shallot, stew these togather

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and thicken it, with grater'd white bread.

Sauce for Cods head

Take a pint of white wine, Lemon Sliced, half a pint

of Shrimps, a pint of Oysters with the Liquor, 6 Anchovies,

a few Barberrys, a little large Mace and Nuttmegg let

these Stew togather and thicken it with two pound of

Butter, 6 yolks of Eggs, Boyle the Cods head in Salt

and water, some Lemon pills, sweet herbs, garnish the

Dish with shrimps Oysters and Barberrys.

To Stue Carps

√ Let them bleed at the Lower Fin Stue them in their

blood with Clarrit wine, put in Nuttmegg, pepper, &

Salt, horse Raddish and Sweet herbs, serve it up with

butter, 2 Anchovies, some pickled Oysters, some french

bread toasted.

Sauce for Land Fowls

Take Sliced onyons with fair water, a little bread

Crums, some pepper, Nuttmegg, 3 Spoonfull of white wine

some Lemon pill minced, then being allmost boyld put in

the Iuce of Lemon and Orange.

Sauce for red Deer

Take Gravy and sweet herbs shred small and boyl'd

togather, or Gravy only with the Iuce of Orange and

Lemon

To make Strong Broth

Take 12 Quarts of water, 3 knockles of Veal a

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Hough of beef, two pair of Calves feet, Chickens, and Rappit

a faggott of sweet herbs, two onyons, a little large mace

and pepper, lemon pill, let this boyle togather till it come

to be 6 Quarts, then Strain them, and they are fitt for all

Sauces, and Pottages.

To make French bread

Take 3 pounds and a half of flower, put to it two Eggs,

half a pint of Berm, than make it into Dough very tender

with Milke and water warm'd, a little butter as much as an

Egg, then sett it by the fire to rise an hour, and let your

Oven be ready make them in little Loaves and Bake them.

To make Force meat Balls

Take some Veal and Beef Sewet and Chop it very small,

season it with pepper, Cloves and Mace and put to it 2 Eggs

a pint of Flower to bind it, then make it up into Balls and

fry them for Use

To make pottage

To 4 Quarts Strong Broth, put to it 4 Loaves of

French bread, Cutt in Slices, put in 20 force meat

Ball, a little large mace, a Clove or two, a pint of Clarret

wine, some time and Spinidge to make it Stew Green, some

lemon Sliced with the Rue Let these stew togather

and beat up 4 yolks of Eggs, with a little Sack, put in

the Stew pans and Strain it well together, & dish it up

Garnish with Lemon and force meat Balls.

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To make Scotch Scollops

Take a legg of veal and Cutt it in thin Slices, Carbonate on

the sides with the back of a knife, Season it with Cloves

pepper, mace, and Salt, a handfull of sweet herbs shred

small, a hand full of grater'd white bread, fry them indifferent

tender, then drain the butter from them, and put them into a

Stew pan, put in a pint of white wine and a pint of strong

Broth, put in 12 Balls of force meat a Lemon Sliced, 3

Anchouies, 2 Shellots, Let these Stew togather and beat

up 4 Yolks of Eggs with a little white wine, put all in a

Stew pan and Stir it well togather, Dish it up, garnish

the Dish with Sliced Lemmon and force meal balls and serve it

To make a Frigasie

Take chickens and Rappits, Cutt them in pieces, Season

it with pepper, Salt, Cloves, Mace and Nuttmegg a

handfull of sweet herbs shred small, a handfull of gra

terd white bread, fry them in sweet butter; Indifferent

tender, then Drain from them; and put them into a Stew

pann, put in a pint of Clarret wine, as much Strong broth

12 Balls of force meat, 3 Anchovies, 2 Shellots, some

lemon Sliced, Stue these togather and beat up four

Yolks of Eggs with little Clarret wine, put all togather

and Stirr it well togather, and Dish it up, garnish the

Dish with force meat balls, Lemon, Orange & Salt.

To make a Cake

Take 3 pounds & a half of Flower, put to it a little salt

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Cloves, mace, Nutmegg, rub these in the flower and

wett it with two pounds of Butter Dissolv'd, a pint of Cream

and half a pint of Berm 10 Eggs, save 3 whites, with a glass

of Sack and rose water, work these togather, and sett it by

the Fire to rise an hour, then worke in 3 Pounds of Currants

4 ounces of Candid Orange & Cittern, half a pound of Sugar,

then put in a hoop and Bake it an hour & a Quarter, in a

quick Oven then beat up three whites of Eggs with a wisk

untill it looks like Snow, Thicken it with two pound

of double refin'd Sugar, beat it in by degrees, put in

now and then a drop of rose water, then draw the Cake

Ize it over and sett it in again to harden.

To Stue Apples

Pare them and Core them and put them in a Stue pan &

put to them a little Sider or Fair water, some whole

Cinnamon and whole Cloves, some Lemon pill, Shred fine,

some Sugar, Stue them over a quick Fire, till they be

very thick, To Colour them take Cochincel bruized and

tyed up in a Cloth, dipt in fair water, and Strain it on

the Apples, to make them Yellow take Saffern, and doe

it the same way, to make them green take Iuce of

Spinidge and put to them.

To make a Calves head hash

Parr Boyle it, and take the bones out of one half

and Cutt the Flesh in pieces, Lard the Tongue with

Bacon or Porke, the root Cut of, and Season it

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with mace, Nuttmegg and Salt, then put it into a

Stue pan, put to it a pint of white wine, and a pint of strong

Broth, a pint of Oysters with their Liquor, half a pint of

Capers, 3 or 4 violets or pimrose Leaves, sweet Marjorum

and time shred small Strowe them up on the half head

and Gridle it upon the grid Iron, then beat up 5 Yolks

of Eggs with a little white wine, put alltogather, with

the half head in the middle of your dish, and Garnish

the Dish with Lemon Oysters and Capers to serve it in

Irish Tea

Rx Sign: Saneti ʒx Sassafrax ʒx China Serseporill,

of each ℥ss Puble Roots ʒss hartshorn raspt ℥ii

Mint and Rosemary Flowers about 3 Pugells, Sage

half a handfull, mix them and put as much as you think

fitt to make a potfull of Tea.

Purging Pills for M.T.

Rx Pil: Stomach: gum: Rutfi ℈ii Spec: Hica

Pic: ʒii Extract Gentian ℈ii Spec: Diarrhod: Abb ℈s Elix

Propr: gutt x .als: Peruv: q S f Pill 30

good ReceiptTo make a Plumb Cake Mr Clay

Put 3 pounds of Flower in a bason, and make a hole

in the midst, beat 10 Yolks of Eggs 3 whites, and halfe:

a pound of sugar well togather, and then put a Gill of

rose water and a Gill of Ale Yest to them, then sett over

a pound of butter, a pint of Creame to melt, then mingle

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all these togather and Strain them through a napkin

alltogather through into the Flower, then Strowe over half an

Ounce of Mace and a little Flower, and sett it before the

Fire to rise, and whilst it is a riseing, butter your

paper for the bottom and hoop, then take it and worke

it with your hands upward till it leave your hands, mix

it in as you worke it 3 pound of Currans picked and

half a pound of Raisins picked and Stoned, then have

ready a pretty quick oven, in which let it stand an hour,

in which time prepare the Izing, If you please you

may put in Muske, Amber greece, Suckit, and Cittern it

makes it a very good Cake

To make Cheese Cakes Mrs Iackson

# Take a Gallon of Milke, and sett it as you do for cheese

and wey it very well, and beat the Crud in a Marble

or Stone Mortar, till it be very fine, then put to it half

a pound of Fresh Butter and beat it togather till it be

well mixed, then beat 5 Eggs and Strain them, and a penny

loaf grater'd, 3 or 4 Spoonfull of rose water, one nutt

megg grater'd, and as much Cream as will make it of a

good thickness, mix all these togather, and sweeten it to

your taste with a few Currans, you may Add a quarter

of a pound of Allmonds beaten very fine, with rose

water to keep them from oyleing, and if your bread

be not very good its better to have naple Biscakes

Instead of it, and what ever your crust be, Either t...or

cold butter paist, let it be made either raised in pitty pans

very thin

Either Either either Eith

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To Tin Sauce pans.

Scoure your pann very clean, then take a piece of

Flannen rowle it very strett about the bigness of a pare

at the End of a stick or take it with a pare of pincers,

Sett your pan on the Fire, and take a little Salt Armo=

=nick a bitt of a pewter Spoon & a bitt of a Candle. when

your pan is hott, put ^ it in and Rub it well with the

Flannen, then turne another side and when it is hott

putt in a bitt more and Rub it, do so till it be all done

you must put but a little in at once because it will soon

be cold.

Plaster for the Tooth ach

Take white masstick Olibinum, Frankincense

Bole Armonick of Each half an ounce, 2 Drams of

Bees wax, as much Turpentine as a great nuttmegg, just

melt them togather, then pour it out into a little clean

water, and make it up in Rowle like Salve, The use of

this medicine. You must cutt plasters of black silk of a

round Compass to lye upon the bone of the neck or

behind the Ear & spread it with the Salve, lay on both

sides if there be paine.

Another ditto

Take an Ounce of the best beaten Ginger, and temper

it with the white of an Egg, like a pultice, and spread

it on a Cloth, and Apply it to your bone as oft

as you have Occasion.

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Another Ditto.

Take a slice of Accarus Roots, in English Gluddin

or Gallingull it groweth in water or Marshes, lay it

green upon the Tooth or tooke the root of Tormentill.

To Candy Erringos

# Take one pound of smooth Erringo Roots free from

Knots then take them and boyle them with Spring water till

they will pill, but you must put them in the water when

it is cold and cover it close after they are boyl'd pill them

and take the heart out of them, and so put them into cold

water, and Let them stand all night, then take them out

and Squeeze them in your hands from the water, then

Lay those that are of a Length togather and tye them

with abitt of fine thred at one end, then shred them

all with a needle upon a thick thred, than tye the thred

togather that you may put. your hand ^ in it, than take

3 quarters of a pound of double refin'd Sugar finely

bruized putting about a Quarter of it at once in a dish

and sett upon a Slow Chorcoale fire, putting a little

Spring water and Rose water to Dissolve the sugar

when it is Dissolved put them into your Sugar holding

the String in your hand, and keep them turning for

they must not lye to boyle, when they have taken up

all the Sugar then put the rest of the Sugar in at

twice with Spring water and rose water as before, the

last time the syrup must be thickest, and boyle it

Samuell

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till the Roots be clear, keeping them turning all the

while, let the Sugar be Candy height, then take them out

and lay them upon a Wyer & turn them into what

shape you please.

To make Marchmentize

Take 1 pound of sweet Allmonds, and blanch them into

cold water; let them stand a while, then take them out

& knock them very fine in a Marble mortar, If you find

them Oyly put them in a thin white paper and Squeeze

the Oyle out, while you knock the Allmonds put a

little rose water to them then take 3 quarters of a pound

of double refin'd Sugar , knock it and Cess it very fine

and put it into the Allmonds, and beat them togather,

and so make Marchmentize of what shape you please

harden them by the fire, wett them with gum dragon &

gild them with Silver and Gold.

To make Plumb Cakes

Take a pound of new butter wash it well with rose

water, put away the water Take 6 Eggs and put away

two of their whites, beat them very well, and put them to

the Butter, and with your hand worke them alltogather.

take a pound of Flower well dryed, a pound of Sugar, put

them to the Eggs and work them with your hands an

hour and a half or better, then take a pound of Currans

well washed and dryed and Stow them into the butter

and mingle it well togather, butter some tin pans and

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fill them half full, Scrape Sugar on the top very thin, be

very carefull in Bakeing them this will make 3 Dosen and

a half of Cakes

To make a Cordiall water.

Take 3 quarts of Sack in an Earthen pot, Steep in it two

handfulls of balm, Spare mint & rosemary, an ounce of Cloves

2 ounces of nutmeggs, 3 ounces of Cinnamon, beat the spices

but not too small, Steep these two nights and a Day in the

Sack, then put it in a still peest very close; save a quart

of the first running it will be strongest, a quart of the

Second and so of the third, then put about two pounds

of Loaf Sugar into the bottles as soon as it is stilled, you

must do it with a gentle fire, you may mix the two

first quarts togather and keep the other apart which

is best for children, keep the Bottle close stopt.

To make Stomach Water.

Take 2 quarts of brandy, put it into an Earthen pot, half

a pound of figs Sliced thin, half a pound of Raisins in

the Sun Crushed, half an Ounce of Annyseeds,

Liquorish Scraped and Sliced thin, Coriander seed

Carriwayseed of Each half an ounce, 2 or 3 handfulls

of damask rose leavues, 1d of Saffern, let them all

lye in the Brandy 40 days, stirring it once aday

then Strain it and put it in Bottles, you must bruize

your Seed, and you may hang a grain of Muske

in a Bagg.

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To make Cracknells

Take a Gallon of Flower one pound of butter, 10 Eggs

2 whites, half a pound of Sugar, one Spoonfull of Yest

mace or pepper, wett them with Creame very stiff than

dish them and boyle them, Prick them and bake them.

To make Surfitt water

Take a gallon of Aqua Vitæ in an Earthen pan, 1

pint of damask rose water, one pound of white Sugar

candy beaten a pint of red poppy water, half a pound of

Figgs Sliced, a pound and a half of Raisins of the

Sun Stoned and Sliced thin, an Ounce of Mace half

an Ounce of Nuttmegg Sliced thin, an ounce of Liquo

rish Sliced, an ounce of Anniseed Cleansed, half a

peck of red poppy Leaues, a little hand full of balm

and Angilico, let it stand 9 days stirring it twice

a day, Straine it and put it in the same pan againe

to Settle, the next day bottle and Stop it close, you

may put in of Muske & Ambergreece of Each 2 grains

To make Cock pease pottage

Take a legg of beef for strong broth, Cutt into

small pieces, and boyled for hours, or any other

Strong Broth, then boyle two or three Quarts

of Pease by themselves to a pulp with a little

piece of bacon to give them a Relish boyld init

when the pease and Broth is ready take 2 or

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3 handfull of Sorrill Chop't and a handfull of

Parcilly and 2 or 3 Leaves of spare mint, and put them

into Stue pan with half a pound of Fresh butter &

a pint of Strong Broth to prevent the butter going to oyl

Stue it for quarter of an hour, with a whole onion

or two Shollots, then pour in some of the pulp of the

Pease, and some more Strong Broth to make it as

thick as you please, and let it stand alltogather

a quarter of an hour, put in some slices of white

Bread & about a quarter of a pound of Butter &

a little pepper Stirred togather and Seasoned

with Salt, the Pease must be strain'd thorough

a Calendar, in the Summer put in the pease whole

and thicken the pottage with 6 or 7 Yolks of Egge

Iust as the broth is ready to be dished, boyle in the

strong Broth, a hand full of sweet herbs or put them

in a stew pot shred or Cutt small.

To Ease Womans Travell

# Take of the Iuce of Kermis one Ounce, Syrup of

Gilliflowers 2 ounces, Syrup of Rasberrys 2 Ounce.

mix them, and let the woman take of this one

Spoonfull Every morning fasting, 6 weeks before

the Travail of the first Child, and 3 Weeks before

the next Child.

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To make Birch Wine

Take a gallon of Birch water, one pound and a

half of the best Loaf Sugar a little Orange and Lemon

pill and a few Cloves, boyle them an hour Scuming it

then take it of and when it is coole, work it with

a little ale Yest till the Yest begin to settle, then

put it into bottles, Corkeing it but gently for 3 or 4

days then pour what comes clear in another bottle

and Corke it close up.

To make a great Cake

Take 7 pound of Flower, dry it well before the fire

than put into it a pound of white Sugar, with a grain of

musk in it, 3 Nuttmeggs and as much mace powder'd, Take

a quart and half a pint of Cream, Cutt into it 3 pound of

Butter, Let it only be so hott as to melt it, have in rea=

diness 20 Eggs half the whites left out, beat them very

well, then put into your Flower. a Quart of Ale Yest &

your Eggs, Creame, and Butter, and a quarter of a pint

of Sack, with as much rose water, beat these all well

togather with both your hands, and let it stand while

the Oven is heating by the Fire to rise cover'd with a

Cloth, when your Oven is hott put in 7 pounds of Currans

picked and dryed, and two pound of Raisins Stoned

& Shred half a pound of Cittern, while your Oven is

sweeping mix these in, and put it into a hoop Bake it 3 hours

the Oven must have Soaking heat in it.

Izing for a great Cake

Take 1 pound and a half of double refin'd Sugar beaten

and Sifted, the whites of 3 new laid Eggs, a little orange,

Flower, water, Musk, and Ambergreece, Strow the Sugar

into this and beat it in a stone Mortar, with a wooden

pestill till it be white as Snow, which will by that time

the Cake is baked, when the Cake has baked 2 hours and

a half you must draw it to the mouth of the Oven

and drop on the Izing in what Forme you please &

let it stand a little to harden.

Levand

To make Vindepiree

Take 18 Standard Quarts of Fresh water, 5 pounds

of Malligo Raisins pick't and Cutt, 6 pound of the best

powder Sugar, boyle the water & Sugar togather for

one hour, when it is ready to be tooke, Squeeze a

Lemon into it, and pour the Liquor into a pot to your

pro the Fire a month stirring it once a day, and when

it begins to Cream about the Slice that you Stirr

with; then straine it thorough a Cloth, and put in an

Ale pott to wicken, and Cutt a Lemon in Quarters &

put it in with 3 or 4 Spoonfull of good Berm and

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let it quicken and when its Settled bottle it of and

cork it, and tye them over with Leather.

To make Wiggs

Take one pound and a half of Flower, half a pound

of butter rub'd in it, half a pint of berm and 3 Eggs

a little warm water, beat them well togather and sett

them before the fire to heave, then take half a pound

of powder Sugar and a few Carriway seeds mix them &

so make them.

To make Gooseberry Wine

Take 20 Quarts of ripe Gooseberrys clean

washed and picked, 17 Quarts of water, boyle your

water awhile with a Sprigg of sweet Marjarum in it

when it is allmost cold put it to the Goodeberrys being

well bruzed, stirr them well and let them stand for 44

hours, strain it and take to Every 3 Quarts of this Liquor

2 pound and a half of powder Sugar, Stop it up close

in an ale pot or Firkin, let it stand half a Year,

bottle it with a Lump of Loaf Sugar in every Bottle

It should be two Year before it be drunk

To make an Orange pudding

Take 1 pound of Sugar finely flower'd 1l butter

℥ii Candid Orange, 2 ounce of Candid Lemon

20 Yolks of Eggs, harden up on a Chaffingdish

To make Ginger bread

Take two pound of Flower and a pound of butter work

it well in your hand, then Crumble it as Small as you

can into your Flower, then take one Ounce of Sugar

one ounce of Carua Seed, one ounce of Coriander Seed &

one ounce of Ginger, Mix them to your Flower and

take two pound of Treakle and mix it in by degrees,

do not work it too much, then rowle it out as you woud

have it and Cutt it with Lay it upon Flower'd

papers so Bake it.

To make Snow

Take 4 Apples and Roast them in the Oven but let them

not be burnt, and take from them the Skins and

Cores, and run them through a hair Sieve, and take

two whites of new beat Eggs and double refin'd Sugar

finely Cessed and beat the Sugar and Eggs togather

very well, then put the Apples to that, and beat it

till it be well mixt and light, you may put ras

berry Ielly or Currans or Marmalett to it instead of

Apples you may put a few drops of 1 water

when you put your Apples in.

To make Ielly of Lemons

Take 4 Lemons and Squeeze them and to Every lemon

4 Spoonfull of water and 1/2l of double refin'd Sugar

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and the whites of three new Laid Eggs, beat them

a little and Stirr them over a fire of Charcoal till

they be thick, they must neer boyle, and then strain

them through woolen bagg, you must do it in a

Silver porringer or else it will be Sower.

To make Ielly of Peppins

Take 20 peppins and pare them into water, then take

and Cutt them into Slices, and take half of them over

a brisk fire with some of the same water that they

lay in, you may put in full 3 pints of water and let it

boyle very fast, til the Apples be soft and then

mortar strain them thorough a hair Sieve, and then take the

other half of the Apples, and put them into the same

Liquor that you strained from the other apples, and

boyle them very fast till they be soft enough and

Straine them thorough a hair Seive, and put to that

the Iuce of a Lemon and the same weight of double

refin'd Sugar, and one part you may boyle softly for

white Ielly, then take one Orange pill that has

been Canded o're, else one that you may boyle as

if you would preserve it, and Cutt some of it in

mortor thin Slices, and boyle in some of the Iuce that

you would have of another Colour till it be

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Ielly and to make the red Ielly take 2d of Cochineal &

grind it and put to it a little drop of water, but you

must tye the Cochineal in a Muzlin Ragg with a little

lump of Allom with it, then Colour your Iuce with it

and boyle alittle Lemon pill in it to give it a Taste,

let it boyle but a little while to Ielly, and strain tho=

=rough a Flannen Bagg then must be all straind

but that which has the orange in, and that they

must put the Orange in to the Glasses and all.

To make Hartshorn Ielly clear

Take half a pound of Hartshorn 1/4 l of Ivory 5 pints

of fair Spring water, put all togather in a Mugg, and

sett it in a pot over the fire with hay and water, and Let it

boyle till it be a Ielly, then take it of and run it through

a large woolen Bagg two double, then put the Ielly into

a pann over a Charcoale fire with Sugar and Rennish

to your own pallet and Cover it close, then breake 7 or

8 Eggs and beat the whites and shells in a Bason, beat

them till they are in a white Froth, with a Sprigg of

Rosemary, then when your Ielly is hott put in your Eggs

and put the Iuce of two Lemons Squeez'd upon it, and

Stirr it about then cover it close and let it boyle up

To make an allmond Pudding

Take half a pound of Allmonds and Blanch them

putting them into cold water for 5 or 6 hours, then

pound them intocoldwater small in a Stone or marble

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Mortar, take 10 Eggs, 8 of the whites being taken

away, melt one pound of butter takeing both top and

bottom of the butter away, about half a pound of powder

Sugar, a Custard pot of Cream, beath them all well to=

=gather, butter the dish well putting puff paist about

the Dish, but not long before it is put in the Oven

To Pickle red Cabbidge

Take a red Cabbidge and slice it and put it in a

pann of cold water, and Cover it and let it Simmer till

it be tender it must not boyle, then take if off &

lay it an a board, and Strow Salt on it and let it

cool, then take Vinegar and 1d of redwood with a

bitt of Allom knock't to strike a Colour and boyle them

in the Vinegar till they be a good Colour, then strain

it, and boyle hard Spice in it, but you must not put

Salt In the Liquor, and pour it boyling hot into the

Pitcher and Cover it close, with your Cabbidge

pickle you may colour Turnops or Radishes.

To make Ginger wine

Take 28 Quarts of Spring water and 5l of the best

powder Sugar, boyle them well for half an hour,

Scum it very well, then put into it 3/4 of an ounce of

Ginger or rather more, you must bruize it and

it must boyle a little after it, then sett it too cool

untill it be the heat of whort then put in four

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Spoonfull of good Berm, Stirring it once or twice a day

then close it up and let it stand 5 days, then bottle it

and a Fortnights time you may drink it.

To make Iumballs

Take a pound of dryed flower and a pound of washed

butter, breake your butter in pretty big lumps into

your Flower, and then beat the white of two Eggs, and

put in two Spoonfull of Berm, and Squeeze them all=

togather, then take a little loaf Sugar cessed through

a Course hair Sieve, and Rowle them in it as you make

them up, and so make them in what shape you please,

and Scrape Sugar over them, when they are baked.

To make Allmond Butter

Take two ounces of Allmonds, blanch them and knock

them and put to them a Quarter of a pint of water and

grind them togather, then Strain them thorough a

cloth, then take the Allmonds, and knock them

again, and put the same you strain'd out of them to

them again, and Strain them again, and so do for

3 or 4 times, then have ready half a pint of Cream

mix it with the Milk that comes from the

Allmonds, and boyle them togather over the Fire,

Sweeten them with double refin'd Sugar according

to your Taste, then have ready 4 Spoonfull

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of Sack, and one of the Iuce of Lemons, sweeten

them with a little double refin'd Sugar, putting

in alittle of the Sack by degrees, as the Sack boyls

up till it be all in, you must boyle it so thick as it

seems to be Cracking you must be sure to keep it

Stirring all the while, you must put in the Iuce

of Lemons just before you take it of the fire, then

you must have ready a piece of diaper Cloth double

and put the milk out of the pan into Cloth and

tye it up, and so let it hang a little distance from

the fire till next Morning, then take it out of

the Cloth in the Morning and Salver it up.

A Dyet drink for Children

Take Roots Solamons Seal Asparagrass Buchers

broome, Male Fern, polipod of the Oak Eringo

Licorish Sarsapirila of Each one Ounce Bark

of Tamareens and Roots of Capers of Each 3 Drams

Cleanse them, and Cutt them small and boyle

them in 3 gallons of Middle wort without hopp

then strain and Coole it, and work it as you do

other drink, when it is put into the Vessell

hang it in a Bagg with the Follwoing Ingredi=

=ents Sinna ℥ss Liverworts, Argrimona

Maiden hair, Colts foot, of Each a handfull

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Anniseed 1/2 an ounce Raisins Stoned 1/2l put them

in a bagg with a Stone to keep it downe.

To milke of Snail water

Take burreg flowers, Colts foot, Mugwort,

buglase flowers Maden hair of Each two handfull

Ringo roots half a pound, plantin and Gumfry

flowers, Sallodin, Clove Gilliflowers of Each two

handfulls, Rosemary Flowers 1 Quart, pinks two

handfulls, barbary bark, Liverwort, harts tounng

& single wall, flowers of the wall, Arkangle

Flowers of Each two handfull, Cowslop Flowers

and Agrimony one handfull, a large peck of snails

Earthworms slitt and wash't 3l Deats, Dock roots

raisins of the Sun Ston'd English Liquorish of

Each half a pound, red rose leaves sparrowgrass

2 handfulls of Each Disstill all the Aforesaid

things in two Gallons and a half of new milk from

a red Cow.

To make Mary gold Wine

Take 1 Gallon of water 2l of Sugar and boyle it

half an hour, Scumm it as long as any will rise

or white Stuff will come of it, take it of the fire

and put it Abroad to Cool, and when it is cold set

it as you do your Ale for working, Take one

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the Cowslop & Mary gold is

all one way

Spoonfull of the Syrup of Cittern or Lemons &

four Spoonfull of Yest and mix it togather, and put

into it two Quarts of Mary golds bruized in a Mortar

and let it work togather till the next day, then strain

it out into a Vessell, and when it hath done working

stop it up close and let it stand 3 or 4 weeks then

bottle it up it will keep two years of you please

To make Black berry wine

Let your Black berrys be gather'd in a dry Season

and to one pound of them, pour one Quart of boyling

water, let them stand 12 hours, then draw of the

Liquor, and to Every Quart of Liquor put half a

pound of powder Sugar, be sure you Crush your

black berrys before you pour on the boyling water

when the Sugar is very well Dissolved, put all into

a barrell, but dont stop up the Vent hole till you

Discern it has done working, you may keep it

after you have stop't the Vent a Quarter or half a

Year; and then bottle it up with a little lump of Sugar

If you think requisites

To make a Sego Pudding

Take a Quarter of a pound of Sego and wash it

in 3 or 4 waters and sett it on the fire with three

Gallons of water, and when it is boyled to a red

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Gilly, and pretty thick then take it up when you

think it is Enough and sett it to cool, and when it is

cold shred a lemon Rhine; and mix to it a pint of Cream

and two Ounces of Candid Orange and one of Lemon cut

in thin slices 2d of rose water and 2d of Orange

flower water, half a Quarter of a pound of Biscake

knock't small, one large Nuttmegg grater'd 9 ounce

of Iordan Allmonds and Cutt in Slices, and sweeten it

to your taste and put in some salt, take 6 or 7 large

Eggs, take out half of the whites and mix all these

in the Gelly and if you think it not think Enough

you may put in a little cream, but make it not too stiff

then butter the dish bottom and pour it in a Quarter

of an hour will bake it, and Against you draw it

have ready for Sauce water, Sugar, and Butter

To make Braggot

Take 10 Gallons best wort 6 pouder Sugar ℥i

white Ginger℥ 1/2 Cloves ℥i Nuttmeggs ℥i Cinnamon

alittle orris shav'd boyle these in 3 Quarts of

water about half an hour, when it is Cold Tunn

it up with your Ale.

To make Birch water Wine

Take 6 Gallons birch water, 12l powder Sugar

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and boyle them togather a little above an hour, and

Scumm it well as long as any white arises, and when it is

all most cold put to it a little bagg with two Nuttmegs

Slitt and two Races of white Ginger scrap't and Slic't

a little Mace and Cinnamon broke, a Rhine of a Lemon

and when it is new milk warm put to it 8 or 10 Spoonfull

of good new Berm and let it work 3 or 40 days Stirr it

twice a day and then Tunn it up and put in two pound

of Loaf Sugar in lumps into your Vessell, then close it

and let it be 3 Months before you bottle it and

when you bottle it put into Each bottle a lump of

Refin'd Sugar. you may drink it in a Month.

To make a Ginger bread Cake.

Take a pound of Flower well dryed and half an ounce

of ground Ginger or rather more according to your taste

and an ounce of Carriway seeds knock't and Sifted, but

throw away the Coars for they must not be Sifted too

near and 2 or 3 spoon full of brown Sugar, and mix

these well all together, then take a pound of Treakle

and a quarter of a pound of butter mellted, and take

away the dross, and 4 or 5 Spoonfalls of ale made

warm, beat these well togather with a wooden

Slice, & then put in 3 or 4 Spoonfulls of berm,

and a little brandy, and Mix your Flower and

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alltogather and beat them very well, and add to it two

ounce of blanched of Allmonds, cutting Every Allmond

in two, and two ounces of Candid Sucket then butter

your hoop or Mugg that you will Bake it in.

Another

Take 1l of flower 1 1/2 Treakle 1/2l Butter

213 6 Eggs 1/2 ℥ Cinnamon 1/2d of Clove pepper 1/2d

of Carriway Seed ℥ 2 Ginger ℥ 2 Allmonds

℥ 10 1/2 of Citron ℥ 10 1/2 Orange pill ℥ 10 1/2 lemon

pill 1/2l Sugar.

These Receipts following are known

and approv'd to be good

To make an Orange Pudding

Take 6 or 7 large oranges pare of the Rhine, lye

them to steep to take of the bitterness, put them

into a pann of boyling water boyle them till they

be half Enough, shift your water to take out the

bitterness, take them out and Rowl them in a boyle

or beat them in a Mortar, then take them out

and mix them with a pint of Cream, 7 or 8 Eggs taking

out half of the whites, beat them with 6d

of orange flower water 2 long Biscakes half

a pound of Carlified butter ten ounce of Candid

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Orange finely Shred sweeten it with loaf Sugar to

your taste, mix them alltogather, and butter the

bottom of your dish so bake it with a Border of

puff paist about it, against you draw it have

Sauce ready of the Iuce of Orange Sugar and

Butter to pour on it when it comes

To make paist Iumballs

Take half a pound of fine flower well dryed a

Quarter of Starch finely cess't, a pound of loaf

Sugar finely cess't 1/4l fresh butter rub it in

your Flower and Sugar, Carriway Seeds Nuttmegg

and Cinnamon, ^ the white of one or two large Eggs & 2 Yolks

make up your paste with a spoonfull of Sack

then beat them up with Cream work them well &

make it into long lengths, then tye thim in

Knots Dridge your paper and bake them in a

a slow oven and dry them pretty well

To Collar Eells or Trouts

Lay them to Steep in Vinegar, water, and Salt

all night, be sure you lett it be sharp of the Vinegar

In the morning take them out and wipe them season

them with Nuttmegg mace pepper and salt a little

lemon pill. to one part of it lay whole leaves

of sweet Marjorum, to another nip a few leaves

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of Parcilly, to another strow lemon time, to another

cutt long ranges of lemon Rhine, so roll it up very

hard, and lye up both Ends, rowll it as you do for

your Veal, then boyle it and the same pickle will

serve for this as the Veal

To make a Carrot Pudding

Take 1d or 1 1/2d worth of the Yellowest Carrots you can get

boyle them till they be tender then take them up and

Rowle them, and grater in a little old bread 2 long

Biscakes a pint of thick Cream, mix to it 2d of

rose water 1d of Cinnamon 1 Lemon pill shred fine

3/4l of Clarified butter 3 ounce of Allmonds Sliced &

7 or 8 Eggs taking out some of the whites, sweeten

it with Sugar to your taste, as much milk as will

make it of aright Stiffness. Mix all these togather

and let them stand an hour, butter the bottom of your

dish and bake it with a paste about it

To make a Frigazie of Chickens

Take your Chickens Cutt them in pieces Hack them

and Stew them in water and Salt till they be pretty

tender, pour your Broth from them and fry them

in Butter, and Order your sauce for them as you

do for Rabbitts, and so you may keep them for

your use

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To make Friqasie of Chickens another way

Take 6 midling Chickens flay them, and Cutt them in

Quarters, hack them with the back of a Cleaver, then

sett on as much water as will cover them, and when it

boyles, put it in and a Bunch of sweet herbs, most

sweet Margerum and onyon stuck with Mace and

Cloves, a little salt but not too much, when you

think they are Enough that the Broth is boiled away

put in as much as will make your Sauce, take them

up and Spread them abroad and grater a little Nuttmegg

then take the yolk of Eggs and do them over with a

feather and fry them a little brown, sett on your

broth to make Sauce, and when it boyles thicken it with #

a little flower, put in an anchovie and a few oysters

cutt in thin Slices and a little pickle or Cockle pickle

whether you have, a little white wine and a handfull

of Mushrooms shred, a little lemon pill Shred, when you

think they are well boyled togather put in a pint of

thick Cream to make your Sauce look white, shred in

a little Mace, and thicken in half a pound of Butter

then put in again your Chickens and Sauce and balls

and Shake them all well togather, Serve it up with

Sipits and Slices of Lemon, and Oysters on the top

of the water, and so garnish your Dish, for

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your balls take 2 or 3 Eggs hard boyled, sweet breads

and a little scrap't Veal, take out 2 or 3 of your whites

put to it as much Suet Shred as will make it light

enough then mix them togather, and take one or two

whites of raw Eggs and old grater'd bread, a few Capers

shred a little lemon pill, some mace, nuttmegg and Salt

make them up into balls, and fry them a little brown then

take them out of your Butter and Stew them with your

Meat and Sauce not forgetting to take out your

herbs and onyon to keep it

To make a French Raggu

Take a large breast of Veal, take out the bones

and most of the skins, Scure it up round then stop it

and for the Stopping take a sweet bread or two that

is parrboyled and shred them very fine, mix them

to a little lemon pill and two anchovies 1d of Capers

a little Nuttmegg and Mace, some Mushrooms

Cockles and pickled Oysters, shred fine beef suet

and Seasoned, mix all these Ingredients togather

and Stuff the thick of your Veal, then take a

pound or a pound and a half of Lean Scrape it from

the Skin, and to one part beef take two parts

Suet finely Stred, then mix as much Nuttmegg

Mace Cloves pepper and Salt, a little lemon pill

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two raw Eggs old grater'd bread, Mix a few

savory herbs finely shred, mix all these Ingredients

togather, Rowll old bread and four hard Eggs Yolks

boyled, fryed in butter while they be Crisp then

take 6 or 7 Sheep tongues and Rowl them while

they be Blanch't, rowl them untill they be tender

slitt them down the middle, season them and rub

them over with an Eggs Yolk, setts them before the

fire to broyle, then parrboyle 5 or 6 sweet breads

and Cleave them, rub then over as you did the other

Take 2 or 3 Calves brains parrboyle them and

bruze them, when they are Cold mix to it 3 Eggs

old grater'd bread, a little lemon pill a little

seasoning the same you season'd the balls with a

few Savory hers a little sage mix all these toga=

=gather, and when you think they are light

melt some butter in a pann, drop them in and

fry them till they be brown, when they are ready

have the large Stewing pan that your breast

of veal may lye in, then dish up your meat &

lye your meat in the middle of the dish, Stick

your tongues that is boyled and Cakes of brains

and Eggs that is Cutt in halves, and lye puff

paist Sipits about and Slices of Lemon and

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whole pickled oysters, pour your Sauce upon the

top of your meat and garnish your Dish with pickels

and Serve it up.

To Collar a Pigg

Take him, dress him Cutt of his head, and Cutt him into

four Quarters and when you have boned him lay him to

steep in blue milk and water, then take it out and lye

it to steep in clear blue milk all night. In the morning

take him out and lay him to drain wipe it with a cloth

than Season it, sprinkle it over with a little Salt on both

sides then season your Quarters with Nuttmegg Mace

pepper and Salt, one Quarter lay on sweet Margerum

leaves and another lay on lemon thyme and a little parcely

leaves togather, to the third Quarter parcilly leaves

only, to the last Quarter lay some rosemary leaves

or a little bay, when they have lay'n in Seasoning about

an hour or two, then rowl them and sprinkle your

cloths over with Salt, sow up your cloths close and tye

them up at both Ends, than rowl them very hard with

broad tape, than have a pann with boyling water and

salt and a little Alligor, boyle them till you see the cloths

shrink, than take up the cloths and Rowl them

harder, and tye them close at both Ends and put

them in again put to it a blade Mace 2 or 3 cloves

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two or three whole peppers and a little salt and make it

as you woud have it of a right sharpness with vinegar

a sprigg of sweet Margerum boyled in the pickele

when you think these has had a sharp boyle or two

let it lye in the pickle in the cloths till it be cold,

than take of the Cloths and put into a Streight mouth'd

pot, pour your pickle and take of the Fatt, and you

must boyle your head in a Cloth, and if you would

have your pigg more for Colour than taste, boyle

it in milke and water, and keep it in blue milk &

shift it once in two days so keep it for your Use.

To Collar Neats Tongues

Take large tongues and Cutt the Root of pretty

close and lay them to steep all night in water In

the morning salt them with a little salt peter and

salt as much as will strike it, then blanch your

tounges as you do for Roasting then Cleave your

tongue down the middle the broad way and make them

to rowl in two Rowls. If you think they be not

strucken Enough you may let them lye all night

the next day wash it of and season it with the

same seasoning you did the pigg than Cutt lemon

in long ranges, and lay them on over thwart and

when they are taken of the seasoning, you may rowl

up with that in it, and so boyle it and make the

same Pickle you did for the Pigg.

To Collar a flank Piese of Beef.

Take it, bone it and skin it salt it with a little

salt peter, then let it lye two or three days till it

be struck red, than pour all the Brine from it, put

to it as much Clarret as will Cover it, then take it

out and Season it with Nuttmegg, mace, Cloves, pepper &

salt, you may Either Season it with Savory herbs,

or Lemon pill without savory herbs, lye your Lemon

in Slices, or if you will you may lay in a few whole

Margerom Leaves, or you may rowl it without them

then rowl it and lye it up Close with tape as you do

for Veal or Bake it in an Oven in a pott so may keep

it for your Use.

To make puff paist

Take a pound of flower finely Cess'd one pound of butter

wrought like wax 5 whites of Eggs beat to froth

in a little water nip a little of your butter in the

Flower, then pour in your Eggs and make up the

paist, work it well and dust on Flower, then

Cutt it out Square, butter your paste and

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To order your Apples for puffs

Take 12 or 14 large apples, pare them and Cutt them

into Quarters, and put them into boyleing water and

let them boyle very fast, then take them up when

they are soft enough, bruize them very well and divide

them into four parts, then sett over the fire a pound &

a half of Sugar, put to it a Jill of water, beat

the white of an Egg and put it in, and Clarifie your

syrup very well, than take up 3 or 4 Spoonfull

for the white, than divide your Syrup into three parts

then put one part of your Syrup into the pan, and

one part of your Apples, and put in a little saffern

water as it boyles as much as will make it a good

colour like Apricock, when you have Scummed it well

put in in 1d of Cinnamon broken in pieces, when it is

half boyled put in some lemon pill finely Shred &

some Juce of Lemon, boyle it till it be very Stiff then

take it up, then put in another part of your apples

and another part of your Syrup and some of the apple

water, then mix a little Gumbage and water and a

little powder blue, when you have made them green

with that keep Scimming them till they be Clear than

put in as much Cinnamon as you do unto the other

and when it is allmost boyled Enough, put in some

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Lemon pill, and make it pretty sharp with the Iuce of

Lemon, but you must dust dry your powder blue and Cess

it through a Muzlin Ragg or Else it will be greety

when it is boyled stiff Enough, pour it out and make

your pan ready for the red, then put in your other two

parts of your apples and Sugar, and a little water and

as much Cochineal as will make the Colour deep

enough, when it is boyled and Scummed as the other put

in the same Quantity of Cinnamon and than put in your

lemon pill as before when it is Stiff Enough and Cold

put in 2d of rosewater or 2d of orange flower water

divided amongst them all.

To order your Cochineal

Take your Cochineal, bruize and mix to it a little

rock Allom and a little loaf Sugar, and tye it up in

a bitt of Muzlin and lay it to steep in water 2 or

3 days before you Use it, for Apricock Colour

take a little Saffern and tye it up in a bitt of

Muzlin and lay it to steep in Water, for Green

you must take a little Gumbuge and Steep it and

mix it to your blue, If you woud have a deep greene

put more blue

To make a pasty Paist

Take betwixt a Quarter and half a peck of

fine Flower to two pound of butter lay it in cold water

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all night to harden and in the Morning work it out the

salt, then take your Flower and rub the butter into

the Flower, take 7 Egg whites and beat them to a

froth, put in 3 Yolks, beat them very well, then Knead

up your paste in the mean Season. Take a Loyn of

Mutton bone it, strow a little pepper on it, lett it lye

an hour, then make up your Pasty. In the mean^ time Season

with pepper and Salt, lay long ranges of Butter over.

To make Chees=cakes

Take a quart of Cream, and a pint of new Milk sett it

in a clean Scoured pann, then take 8 Egg Yolks 4 whittes

take out the stream, beat your Eggs very well with

2 or 3 Spoonfull of Cream, and put them into your milk

when it is cold. then sett it on a quick fire and keep

it with Stirring till you see the Crud breake, then put

in the middle of it a spoonfull of Vinegar but not too

much for making your Curd hard, when you think

the Wey is well parted, pour it into a Cloth, tye it up

and hang it up to drain untill the Whey be drained

from it, then take it down while it is warm and

Rowll in it 3 quarters of a pound of Fresh butter as you

rowll it Season it with a little Nuttmegg & Cinnamon

when your Crud is throughly cold divide it into two

parts, into one part put a Quarter of a pound of

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Allmonds that is Blanch'd and shred a little suet,

two pennyworth of orange flower water, and a pint of

cream Sweetened to your taste, then take two long

Biscakes grater'd and dryed and divide it into 3 parts

put two parts of it into the Crud that hath Allmonds

in. Then breake 7 Eggs taking out all the whites

and the Streames, and beat them very well and put

two parts of the Eggs to the Allmonds, mix all these

well togather an hour or two before you fill them, to

the other part of your Crud mix 1/2 or 3/4l of Currans

as your like it of fullness, and the other part of your

biscakes and Eggs and as much Cream as you think will

make it of a right Stiffness to lye on Lidds or to

bake it on Tinns and a little Sack, and sweeten it

with Sugar to your taste and put into Either of them

a little Salt.

How to make or Stew Apples red

Errata

Pare your Appls and Cutt them at both Ends and

bore a hole through them with a punch, and throw

them into water as you do them, then have Gills

of water 3 quarters of a pound of Loaf Sugar and boyle

with it a Stick or two of Cinnamon, when you have

boyled and Scimmed it till it be Clear put in 5 or 6

Middle Sized Apples and Let it boyle at the first

as fast as you Can and keep them with turning

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that they breake not, then take 4d of Cochineal that

is bruized, a little bitt of rock Allom and a little fine Sugar

then tye it up in a bitt of Muzlin and boyle it in your

Syrup and a piece of Lemon pill but do not boyle your

apples too much at the first but Stoave them over the

fire 2 or 3 times a day then Cover them up and let them

stand all night in the morning take out, the Cinnamon ,

sometimes in the boyling take your apples out, & boyle

and Scum your Syrup, then put in a Quarter of a

pound of Loaf Sugar and a little Rose water and ℥1/2

of Candid orange or Lemon Cutt in thin Slices, then

when your Syrup beginns to grow thick, then put

in your apples and let them have a Stew and let them

Stand in the Syrup till you dish them up.

To make a Garth Cake.

Take four pound of fine flower well dryed at the fire

and Cold, shred a lemon Rhine, one pound and a Quarter

of loaf Sugar, then take a quarter of an Ounce of Mace

2 Nuttmeggs, one Ounce of Cinnamon as many Cloves as

you think Convenient a little white Ginger, thanearipe

one pound and a half of butter, betwixt a Gill & a

pint of Cream and sett it over the fire again, than

take 10 Eggs taking out four of the whites beat

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them very well with 4d of orange flower water a Iill

of Sack then mix to it a pint of Cream, barm half of it

Errata to your Seasoning the other half unto your flower

then mix your butter, milk and Eggs alltogather, let not

your milk be too hott. Then make a hole in the middle

of your Flower and sett it to the fire to rise and when it

is risen, mix it with your hand and as you mix it Strow

in half a pound of Currans that is washed dryed &

picked 2 ℥ of Candid orange 2 ℥ of Candid Lemon

2 of Cittern in lumps sometimes, for a Change you

may mix in an Ounce or two of Allmonds or dates, but

over many makes your Cake sad, when you drawe

it Ize it before the fire for it will make it look

whiter.

To make your Izeing

Take 6 whites of Eggs and beat them as you would do

for Lemon drops, and so let them stand till the Oyle

part from them, and put to them 3 quarts. of double

refin'd Sugar 2 or 3 drops of Orange flower water

beat them very well, than take a Wood cock wing &

sett your Cake before the fire when you have done it

over once let it dry and then do it a pretty thickness

and lay over it a paper or two to keep it from

bawwning

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To make a Gravy Soop

Take a good legg of beef wash it very well a neck

of Mutton and any off all meat you leave, sett it on

all night to boyle, and let it boyle till it be all

mash't, then run it thorough a hair Sieve, be Sure

you don't let it boyle too much away, then have a good

deal of lean beef, and beat it well with a rowling

pin to mash it, then have a large frying pan with

half a pound of Butter or iil and let it brown, at twice

drop in your beef, and fill not your pan too full, let it

be in the butter till it be brown, till all the butter be dried

up, then take your strong Broth and put them into a pan,

with a Bunch of Savory herbs 2 onyons, some whole

pepper, and salt, then rub it with the Ladle back

till all the Brown be gone into the Gravie, and when

all the Goodness is gone out of the beef thorough

a Cullinder, then sett it on the other butter and do in

like manner till you have gather'd as much as two

dishes will hold, sett it by all night: in the morning

take of the top and bottom, then sett a pot over the

fire, and put in the other Broth to it to make as

much as will make a good dish, and if you think

you have too much Strong broth, save some of it

to make gravy Sauce, you must take it out before

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you mix the other to it; then sett your Broth on a

slow fire, grater a good deal of old bread, and dry it

at the fire, and when it is dry put in the Soop to

Err. a thickin it, have 2 or 3 space of veal parboyle them

pretty tender, when they are Cold Slice them thin and Cutt

them into little pieces, and put them in. If you think

the Soop be not thick Enough, yo9u may take a little

Clarret and fine Flower, mix them togather and put;

them into it, and be sure it be not too thick, for that is

as ill as if it were too thin, Slice some Mace Nuttmeg

and Anchovie, take out the bone, and Season it well

to your taste, then have Savory balls fryed a little

before you dish it up, put them in, let them not be

too soft, make them not too big, nor too strong of

herbs, bet well tasted of the herbs and Seasoning,

Cutt some old bread in Squares, fry them not to burn

take them out and put them in the Soop, before you

send it up there's a thing that's most proper for

soop but it is hard to gett, the name of it is

Parmon Ielly) there is 3 Sorts of it the one is broad

and Curled like Izeing Glass the 2d long and small

scall'd it till it be tender, and take them out, and

put them into your Soop, If you have them not you

must take bread as aforesaid. To order your Butter

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Have Mutton or Veal finely shred and Scrapt like

Sausage meat, to one part meat put two parts Suet mix

them well togather, then grater a little bread, and mix

to it some Eggs, a few savory herbs, season it with

pepper, and salt, Nuttmegg, mace, and Cloves so make

them up for your Use. To Garnish your dish, Sett on

some hoggs lard and let it be Scalding hott, and put

in some green parcilly, till it be Crisp, than take

some Box and dip in it till the Leaves arise then dip

in some more box, and dip it in Yolks of Eggs &

sprinkle some salt over it, and let it be Crisp in

the Lard, make little Fritters and dip them, your

Fritter must be made with milk Flower and Eggs

alittle Nuttmegg and Salt, Garnish dish with

shred Parcilly and Balls

To draw Gravy for Gravy Sauce

Take two Pound of Buttock beef cutt in thin slices &

beat it with a Rowling pin to mash, take a quarter of

a pound of Butter or rather more sett it over the fire

in a frying pan, let it brown, then drop in your beef fill

not your pan too full, then let it stew in the butter on

one Side before you turn it when itis brown turn the

other side, then let it Stew untill all the Butter

be dryed up, then have something strong made

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of bitts of meate, when it is Strong, put it to the beef

with a Bunch of Savory herbs, and an onyon Stuck with

cloves and Mace, and alittle whole pepper and Salt,

then with the back of a Ladle rub of the browness into

it, and thicken it with a little bitt of Flower, when

you think the goodness is come out of your beef run it

thorough a hair Sieve, then do so by another panfull

or as much as you design to drain, let it stand all

night, next morning take the fatt of the top ofit

then clear it from the Settlings, then sett it on

again with a bitt of Lemon pill & an Anchovie a bitt or

two of Mace and let it boyle well, and then put

it into a pott and keep it for your Use If you

would make the Sauce for a Turkey that is forced

you must mix to it a little Clarrett, An onyon, An

Anchovy. To make a Savory hair Sauce take some

of the Gravy mix to it some Clarrett mix in the

body of the hair some Savory herbs An onyon when

it is Enough take it out and shred it mix some

Clarrett and some Lemon, you may use this Gravy

with thickened butter or to any other Sauce

To Stew a Carp

Take a large Carp, and dress it, Stuff in the

Body a few Cloves and Mace, Set on the pan and

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Put in a Quart of Clarrett and a Iill of Water 2

large bay leaves and a little lemon pill, sweet Margerum

a little lemon Thyme and a piece of Onyon, when your

Carp is allmost Enough take it up, Cover it Close by

the fire, then thicken your Sauce, but be sure you

do not make it too light, shred a few Mushro^oms and

a few large Oysters, and a little Oyster Liquor, shred a

little Mace and Nuttmeg thickned in a Lump of your

butter, shake them well to=gather, then put in your

Carp and let it heat throughly, then dish it up and

let your Sauce be warm, and pour it on the top, Garnish

your dish with pickled oysters Cockles and pickled

Mushrooms, a little Lemon, and a few green pickles

so dish it up hott.

To make a French Pallateen

Take a large young Turkey or a Capon, and take the

Carcass out whole, and the Gutts, then Cleave it straight

down the back, and Levill the leggs and the breast to

make it flatt, or you may bone a less fowl to lye in the

neather part of it, then lay it in a tin dripping

pan, and mix with it as much vinegar, and a little

salt as will Cover it, than let them stand all

night. In the morning take them out and wipe

them on a Cloth, then Season it with Nuttmeg

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Mace pepper and Salt, and lay ranges of lemon pill

before you Season it, rubb it over with a little Oyster

pickle with a Feather then Season it. Than shred a

few Capers and Sprinkle over them, then take a large

Neats toungue that lies in pickle that's pretty red, and

boyle it till it be allmost fitt for eating Either Cutt it

in Slices or Scrape a hole in the middle of it as you

can put a piece of a Calves in them, take a piece of

the Straightest of the Grizley of a Calf Foot, but you

must season your Turkey with the same Seasoning you

did for the meat, then Rowl it up hard and tye it up

at both Ends with a Cloth, as you do for the Collaring

of a breast of veal, then take 4 or 5 fowls bone them

and take out the Gutts, then season them with Mace

Nuttmegg pepper and Salt, and a little sweet Margorum

and Lemon Thyme, and when it has layn in the

seasoning half an hour, rub it over with a little

Oyster pickle, then turn your Fowl, Parrboyle 2 or

3 sweet breads with a little lemon pill, and put on the

Breast some whole pickled Oysters and sow up

Errata the neck of them and tye them up: & Plump them

with two Scures, then sett on some water and salt

with a little Alligor and boyle them till till they be

allmost Enough, then take them up, and Lean

the breast downward, and lay on the breast any

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Ranges of Lemon pill, then have 3 Ducks, wild ones

and roast them till they be half Enough and very brown

then take them up and Stew them in a pan, that they can,

lye flatt on with the breast downward, and put to it as

much Broth and brown Gravy, Clarrett and Anchovie

and Onion as you think will Cover them and Stew them

well togather, and when it is well tasted of the Onions

take it out before it be too Strong then sett on a

pan that your Chickens and Pullets can lye flatt in

then sett on a pan with a little veal Broth and a piece

of An Anchovie and a little blue milk, and when it boyles

put in your Chickens with the breast downward and when

they have boyled a Quarter of an hour put in a piece of

lemon pill, and a little Oyster pickle and a blade or

two of Mace, and a few Mushrooms shred, and when

you think they are Enough put in a little white wine

and when it boyles thicken it with a little butter &

dust in a little flower and when it is boyled well, Mix

to it your Sauce that your Chickens were Stewed in

and mix as much thick Cream as will make it white

Enough then dish up your Rowl and lay your Pallat s

round about, and put your brown Sauce into little

dishes, and lay your fowls about your Pallats

then pour on your white Sauce, and brown Sauce into little

dishes before you dish them up, lay whole pickled Oysters

upon your Fowls and Stick amongst them Fritters and

a little lemon pill, then Garnish your dish with Fritters

and some of your balls. To make your Fritters take

3 Eggs and a little Milk then mix to it as much fine

flower as will make it as thick as Pan=Cake Batter

then put into it a little Nuttmegg and a little lemon

pill, then have a pound or 1/2l of hoggs Lard in a pan

and when it is scalding hott, do as you do for Fritter

of Apples, then put in a Spoonfull at once, then

drop them and Sett them before the fire to keep hott

as you do Others, and when you have dropped the

half of your batter then put in alllittle parcilly. To

order your Balls take 2 or 3 sweet breads, parboyle

them, and one part beef Suet & 2 parts meat

finely shred then Season your Meat with a little

pepper and Salt & Lemon pill, Nuttmegg & Mace

then fry your balls till they be a little brown forgetting

not to parrboyle your sweet breads and dip them in

Egg, frye them & Serve them up.

To make a green pease Soup

Take Young Pease, boyle them as you do for

Buttering, when they are boyled take some of them

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up whole, and the rest pulp thorough a hair Sieve

then take a large Neck of Mutton, and Chop it all to

Mash, and sett it on to make Broth, when all the

good is come out, Strain the Broth from the Meat,

and take of all the fatt, then mix the Broth to

the Pulp of your pease, then sett it over the fire to

stew, and when it hath had a boyle or two then take

Spinage and Lettice and a little parcilly, Rowl them

in a bowl, then Squeeze as much of the Iuce of it as

will make it green Enough, then sett on a pan when

it boyles put in a few Young Spinidge leaves and

Lettice leaves and put it into the water, when it

boyles put them in and lett them have a sharp boyle,

or two, then take them up and drain them from the

water, If you think it be not thick Enough mix

a little Flower to a little water or Broth, and

mix it to it to make it Ioyne, be sure you make it

not too thick, as it boyles put in the green pease

that you left out, and thicken in a little Lump.

of Butter, but put not in too much for taking

of the Colour of the green, forgett not to put

in two or three green Spriggs of Mint, and Salt

it to your taste, then dish it up with a Crust

of French bread, broke in Lumps as you Serve

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it to the table. In Lent you may make it of green

dryed pease, Boyle them as you do the white and

pulp them thorough a Sieve, pulp them over night, mix

a little Mace, Salt, sweet Margerom and a little

dryed mint, Mix them to your pulp over night in the

Morning sett it over the fire with a little Mutton

broth, then gett all Sorts of mild herbs, and Strain

as much of the Iuce as you Can to make it green

if you think it be too thick still, you must

put in a little Flower and water, if too thick

a little water, then Scald a few herbs, and put

them in as you did before, and put in a little

Cream and a little butter, but not to make it look

white, then you must fry some old bread Crisp

in butter, and drain it from the butter, then put

it into your Soop, and make it taste pretty

well of the Salt and of the mint, so serve it

up hott. If you be for them that keep Lent

you must mix a little water, and white wine or

old March bear Instead of Broth mix to it

your pulp

To Pot beef like Venison

Take 8 pound of buttock beef, skin it and

slash it, then take two ounce of black pepper

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and knock it not too small, then Season your beef

very well with it, let it lye in the Seasoning 2

days and turn it once or twice a day, as it lyes on the

third day in the morning, wash all the pepper of it

with a Course Cloth, then Season it with pepper and salt

as you woud do for Eating, then at night send it to

the Oven with 2 pound and a half of butter or 3l as

your Butter is of goodness, tye it up and let it

stand in the Oven all night, and Bake it pretty

tender, In the Morning pour the Butter from

them and press it between two Trenchers, till all

the gravy be press't out, then put it in a wooden

Bason and breake it with your hands or Chop it.

when it is pretty small, pour a little of your butter

that is on the top of your Gravie amongst it.

Then rub your pot you design to lay them on

round with the Butter, then put in half of your

beef, than Sprinkle in a little of your butter then

put in the other part of your Meat, then press

it Close down with your hand, and pour your butter

on the top, and Scum it with a Feather and Sett

it in a place where it will not Shake.

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To make a Dish of Puffings

Bone your Chickens a hole, and take the bones and

Gutts out, then Season your Chickens, with

Nuttmegg, Mace, Pepper, and Salt, a lemon pill a few

savory herbs, let them lye in Seasoning two hours

then have a good deal of parcilly a little lemon pill

shred them very fine, Divide them into so many

parts as you have fowls, then put them in at the

Neck, and lay them toward the back part for fear

of making them black, then tye the neck up with a

threed and plump them up with a Scure, then have

in readiness a pan with some water, boyling Alliger &

Salt, whe n you think they are Plump't take them up

then have a Stew pan that they can lye Even it n

then have some Strong Broth and a little blue

Milk when it boyles Skim it well and put in an

Anchovie, and lay the breast downward, when

you think they are allmost Stewed Enough

turn them, boyle in it a piece of lemon pill a blade

or two of Mace, and as they boyle thicken in a

little fine Flower, and keep them with Scuming

when you think they are allmost Enough

put in a little white wine, a little Oyster

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Cockle Pickle, and whole oysters, then thicken

in some butter and a little Cream, then take a piece of a

legg of Veal, and shred it very fine, and put to it

as much beef suet, as you think will make it fatt Enough

but you must not make it so fatt as you do for balls

a handfull of Capers and 2 Anchovies, a little Old

grater'd bread, a little lemon pill. 2 Raw Eggs &

beat all these in a Mortar togather very well,

then make it into a great thick Rowl as thick as

your arm, and then fry it till it be Brown, then

make it into little balls and Lay your Puffings in

the Middle of your dish than Cutt your Rowls in

Slices, and lay on the top Slices of Lemon pill and

whole pickled Oysters than lay them on the top

& garnish your Dish with Pickles & Oysters so Serve

it up

To Make a Marrow Pudding

Take a large old penny loaf, grater out all the

Crum, then take the Inside of the Crust, Slice it thin,

and sett it over the fire with a pint of Cream, a quarter

of a pound of butter, let it Stew till it be very thick

when it is Stiff and the Lumps Dissolved take it

of, and take twelue Eggs, taking out 4 or 5 of

the whites, beat them very well with Some salt

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Mix to the Crum, half a pound of Raisins of the Sun

Stoned & Cutt in halves, Mix in three ounce of Iordan

Allmonds Cutt in thin Slices, and put in two long biscakes

two ounce of Candid Lemon, 2 ounce of Candid orange

Cutt in Slices 3 quarters of a pound of Marrow half shred &

half Cutt in Slices, one pennyworth of Cinnamon finely

Cessed, some Sack or gooseberry wine, sweeten it with

fine Sugar to your taste Mix all these togather and

butter the bottom of your dish, and put it in, and Bake it

with a Border of puff paist, Serve it up hot, forgett

not to put in a little French bread that is old Cutt

in Slices. to the bread that was Stewed over the fire

besure to Mix as much Cream and New Milk as will

make it of a right Stiffness

To make a Marrow Pudding another way

Take a little old French bread Cutt in thin Slices

dip it in Sack, and lay on Marrow in the bottom of

the dish, and lay on some Slices of bread and some Slices

of Candid Lemon and Candid orange and Cittern on the

top, then lay on the Marrow on the top and more

candid Lemon and Cittern, Continue so doing 4 or 5

times, then send it to the oven, and against the

Erra Marrow be well Dissolved, have a Custard to

pour on, boyle your Cream very well and when

it is Cold, boyle some Milk, Nuttmegg, lemon

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and a little Cinnamon in the Stick, a blade or two

of Mace, when it is well tasted of the Seasoning

take it out against your Milk be Cold, beat as many

Eggs as will make it Stiff with Sack or orange

flower water, when it is Cold Mix your Eggs to it &

Slice in two ounces of Iordan Allmonds

{ To make a Gooseberry pudding of }

Bottled Gooseberrys or green ones }

Coddle your Berrys untill they be soft, when they

are Cold rub them thorough a hair Seive, than rub

the pulp thorough and let it stand till it be Cold. then

take 6 Eggs taking out two of the whites, beat them

well and mix them with a little gooseberry wine one

Iill and a half of thick Cream, then mix your

pulp or Gooseberrys well with the Cream, If you

have a pint of pulp, you may put in a Quarter of a

Pound of 3 ounce of Biscake, and Sweeten it with

loaf Sugar to your taste, 2 or 3 Spoonfull of

Clarified butter, and beat it for an hour, butter

your Dish, and put it in and bake it. Against

you draw it make Sauce for it of Gooseberry

wine Sugar and Butter

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3dTo Make Shrewsbury Cakes

Take 2 Pound of flower 1 pound of Sugar 1 pound &

a Quarter of Butter 2 pennyworth of rose water

three whites of Eggs 2 Yolks, rub the Butter into

the Flower, and leave some of the Flower to

dust with, knock a Nuttmeg with your Sugar

To Make Saffern Biscakes

Take one pound and a Quarter of fine Flower, half

a pound of Sugar, a lemon quartered, a little Nutmegg

2 pennyworth of Saffern, three whites of Eggs two

Yolks, when you Sett them in the Oven, do them

over with the white of an Egg, and beat it to a froth

and dust on your Sugar as you sett them in forgett

not to put in 6 Ounce of Butter.

To Make Biskett Cakes

In Tinns

Take 5 Eggs Yolks one white and a piece, put to

them 3 Spoonfull of rose water, beat them well togather

and take out the head, then put in 9 ounce of Sugar

and beat them togather, till it be white as Cream

then grater in a piece of Lemon put in by degrees,

half a pound of Flower, and when you have put in

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all your Flower, put in three or four Spoonfull of Cla=

=rified butter, and beat it very well, then butter Tinns that

is Low ones and fill them but half full, and as you Sett

them into the Oven dust on Sugar.

To make Sugar Cakes in Tinns

Take a pound of London Flower, rubb into it three

Quarters of a pound of butter, three Quarters of a pound

of Sugar & 2 ounce, a little Nuttmegg in your Flower

then take four whites of Eggs, 6 Yolks beat them with

a good pennyworth of rose water, then mix up your

paste, and beat it very well till you think all the

Butter is mixed in. then butter low Tinns or Cardes

and dust over Sugar as you sett them into the Oven

To make little Gingerbread

Cakes.

One pound and a half of Treakle 2 pennyworth of

Cinnamon 1/2d of Iamaica pepper, 1d of Carriway

seed and Corianders, beat all these and Cess an

ounce of Ginger, you may put in Ginger to your

taste, half a pound of Sugar dried, and half a pound

of butter Clarified, and allmost cold, a little

Brandy. Mix all these togather, then stirr in

as much dryed flower as will make it a Stiff

paist, you may dry 3l of fflower and take what you

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need, then make it in little Cakes or all in one ^ to Slice

To make Gingerbread in Tinns

To a pound and a half of Treakle, put half an ounce

of Cinnamon and 1/2d of Clove pepper 1/2l of Sugar 1/2d of

Carriway Seeds & 1/2d of Coriander Seeds 5 Egg Yolks

three whites half a pound and two ounce of Clarified

butter, a little Sack 2 ounce of Orange and Lemon

togather, and half an ounce of Cittern, and as much

Ginger as you think Convenient for the taste, some=

=times and ounce or o℥ 1 1/2, as you like the taste

Mix all these togather very well, then Stirr in a

pound of Flower that is dryed at the Fire, and

cold, but when you dry your flower, you must sett

a pound and a half to dry, than divide it into 3 parts

and take two parts, and take two parts of it and

some of the other you may rubb out the pann with

beat it very well for half an hour, then fill your

Tinns about half full, and when you have filled about

half of it, Then put in 2 ounce of Allmonds shred

small in the other part, and put in Another Egg, and

Mix it well, and fill them and Cake them asoon

as you can fill them

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To Make Cittern Cakes

Take 2 pound of butter without Salt, two pound

of Flower well dryed and Cold. 16 Eggs taking

out half the whites and the treads. put to them a Spoonfull

of rose water or orange water, beat your Eggs with it

very well, then put in your Butter, but you must work

it well from the butter milk, then work in all your

butter, till allmost the Eggs is taken into the butter

Then put in two Spoonfull of Sack and a little

shred Mace, and half of a Nuttmegg knock't in

your Sugar and Cessed, then breake your Sugar

and put it in, with the butter, with your hands then

put in your Flower by degrees till all the butter be

dissolved, when you have put in all your Flower, take

out your hand, and beat it with a slice, and when

you have beated it about half an hour, divide ^ it into

two parts, to the one you must put 3 ounce of Iordan

Allmonds Sliced and shred, but they must be Steeped

in cold water all night, to the other part about

an ounce and a half of green Cittern, but it must

be very thin, and in little pieces, then fill your

Tinns, and butter them, but fill them about

half full

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Make a Carraway Cake in a Garth or Tinn

Take 18 Eggs take out half of the whites and stream

and beat them, then have two pound of butter, work

out the butter Milk and Salt, and then put to it a

little rose water, wash your butter very well, then

take out the butter and mix it with your Eggs, till

all the Eggs be taken up to the butter, then mix in

about 1d of Brandy or a Spoonfull or two of Sack

grater into your Eggs a Lemon Rhine; then put in

by degrees a Spoonfull at a time 2 pound of flower

and a pound and a half of Sugar that is dryed at the

fire and Cold, and when you have mixed it very

well with your hand, take a Slice and beat it

very well for half an hour, till all Look white

then mix to it a few Seeds a Quarter or 6 ounce

of Smooth perfumed Carriway Comfitts, and some

Cittern Cutt in Slices, and Candid Orange, then

beat it well and butter your Garth, and bake it

in a good Soken oven.

To Make Allmond Iumballs

Take a Quarter of a pound of Iordan Allmonds

and Steep them in water all night, then blanch

them and beat them with a Spoonfull of

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Gum dragon, steeped to a thin Iilly with rose

water, and when you have beat them to a fine

paste, take them up and mix them to a pound and

a Quarter of double refin'd Sugar, beat the

whites of three Eggs to a Froth with a little

rose water, when you have whicked them to a

Froth, let them stand a little, that the Oily

part may Settle, then take as much of the

Froth as will make into a right Stiffness to

Squirt them on white paper, and bake them

in a Slow Oven.

To Make Lemon drops

Take a pound Loaf Sugar, beat it and Cess

it very fine, and take the Rhine of one Lemon &

shred it very fine, and put it into your Sugar, take

the whites of three Eggs and whisk it to a froth then

let it stand till the Oyle be parted, then Mix

your Sugar with some of your froth, Squeeze in

some of your Lemon Iuce to your taste, then beat

it for half an hour, then drop them upon papers

and dry your papers before you drop them. If

you would have them yellow you must take 1d

of Gumbuge and Steep it in rose water allnight

then mix it to some of your paste and beat it

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very well, put a little dry Sugar, and mix the white and

yellow togather to your fansye, and bake them in a slow

Oven.

To make Sturgeon of a Turkey

Take a large Turkey that is very fleshy, bone it

whole and a large hen, or Capon, and 2 or 3 Claves feet

and boyle the feet about half Enough, then take the

best part of them and rub them Over with Sturgeon

pickle, and as so the Inside of the Fowls, and let

them be so for an hour, then take a pint of 3 Gills of

vinegar, and mix with it a little Salt, and then lay

the fowls in it with the breast downwards on a

Clean deep dish, or in a dripping pan all night, In

the Morning take them out and fling a little Salt

on them, and rub them all with Sturgeon pickle

very well, then lay the Calves feet towards the

middle of the fowls, but you must lay the small

Ends of the Fowls towards the Middle, and lett

the breasts lye towards Either End, then tye them

up in a Cloth round, and lap them on around lap

or tye them in Bassis like Sturgeon, then have

pan that will hold them well, when the water

boyles put in a little Salt, and that they was

steeped in all night, and boyle it till you think

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it be enough, then take it up and harden the Cloths

and let it stand in that it was boyled in till it be

cold, then take it out, and put it in Sturgeon pickle

if the Sturgeon pickle be thick and good, and if

you have not Enough of it, you must sett on some

white wine, or half white wine, and a little old

March Bear, and so when it boyles, put in the

pickle, and let them have a sharp boyle or two, then

take it out, and let it stand till it be Cold, then put

in the Fowl, and keep it Cover'd, It's better to

have Sturgeon Pickle.

O my Dear To my

To make a Carriway Cake

Take 3 Pound of fine Flower dryed at the fire &

let it stand till it be Cold, and rub in it 3 Quarters

of a pound of butter, then Mix into it half a pound

of Loaf Sugar Sess't a little Salt, 8 Eggs taking

out half of the whites, and take out all the

Streams, and Mix to your Eggs 3 or 4d of Orange

flower water, alittle Mace that is knock't Nutt=

=megg and Cinnamon, and a little Glass of Sack, 6 or

7 Spoonfull of new Ale Yest that is Strong

then take a pint of Cream, and a Quarter of

a pound of butter melt in the Milk and let

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your Cream be no hotter then new Milk, when you

mix it to your Eggs, mix your Berm and Milk togather

Mix it to the Flowe, and sett it to the fire not

forgetting to grater a Nuttmegg into your Flower

when you think your oven is ready, and it is well

risen take it from the fire, and mix in it a pound &

a Quarter of Carriway Comfitts, Candid Lemon

Cittorn and orange, and Mix all these togather

butter your Tinn bake it, and so keep it

To make a Garth Cake

Take 4 pound of fine Flower well dryed at the

fire, when cold, shred a Lemon Rhine, one pound

and a Quarter of Loaf Sugar, and then take a Quarter of

an ounce of Mace 2 Nuttmeggs and a Quarter of

an ounce of Cinnamon, and as many Cloves as you

think Convenient, a little white Ginger, then

Clarifie one pound and a half of Butter and

betwixt a Gill and a pint of Cream and sett it over

the fire again, then take ten Eggs, taking it

four of the whites, beat them well with 4d of

Orange flower water, and a Gill of Sack, then mix

to it a pint of berm, half of it to your Seasoning

the other half to your Flower, then Mix your

butter, Eggs and milk alltogather, let not your milk

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be too hot, then make a hole in the middle of your

flower, and sett it to the fire to rise, and when it is

well risen, mix it with your hand, and as you mix it,

Strow in 1 pound of Currans, that is washed dryed &

picked, 2 ounce of Candid orange, 2 ounce of

Candid Lemon and Citron in Lumps, sometimes for

change you mix in an ounce or more of Allmonds

or dates, but over many makes your Cake sad, when

you draw it, Ize it before the ffire, for it will make

it Look whiter

James Ion

To Make a Citron Pudding

Take 6 Eggs, take out the streans, and beat

them very well and mix two or three Spoonfull of Sack

half a pound of Loaf Sugar, finely Cessed, and 1/2l of

butter finely Clarified, and wrought in your hands

till it be Stiff like honey, and a l of Citron Cutt

W in thin Slices or little pieces in beat in a Mortar to

a pulp, two ounce and a half of long Biskett dryed

and rowled very fine, beat all these well togather

with your hand, for half an hour, then butter your

dish and bake it with a paste about it.

To Make a Lemon pudding

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Take large Lemons, pare them and boyle them till they

be tender take them up and beat them in a Mortar or

Marble, and drop in a little Gumbuge, being Steeped in a

little Cream, and mix 3 or 4d of Lemon water 1/2l of

Clarified butter, 2 ounce of Candid Lemone Cutt in

thin Slices: knock in a Mortar a Quarter of a

pound of Biskett very well and is dry'd at the fire, &

as much loaf Sugar as will make it sweet Enough

6 or 7 large Eggs taking out half of the whites

and as much thick Cream as you think will make it

of a right Stiffness, and if you woud have it taste

Sharp of Lemon you must mix it to your pulp and

Biskett, and mix the Cream in last for fear you

should it, then Mix all these well for a Quarter

of an hour, then butter your dish and bake it with

a Border of puff paist

To Make a Sego Pudding

Take 2 ounce of Sego wash it in 2 or 3 waters &

Sett it on to boyle in a pint of Water, and when

you think it is boyled Enough take it up and

Sett it to Cool, then mix into it half a pound of

Lemon Rhine shred, and grater in it half of

a Nuttmegg, then Mix 2 oz of Iordan Allmonds

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blanched and sliced, three Ounce of Biskett dryed

and knock't small alittle rose water and about

a Iill of Cream then take 6 Eggs taking out 2

of the Whites and beat them very well, Mix

all these togather, butter your dish and bake

it with a Border of puff paist

To Stue Pidgeons

Take Young Pidgeons, and Clean them from the

blood, and Stuff the Bodys of them with a few

savory herbs, Lemon pill Nuttmegg Mace pepper &

salt, and tye the Neck up with a thred, and Sett

them on to Stew in Strong Broth, with the breast

downwards, with Lemon pill and a few Mushroom,

slice some Nuttmegg, Salt it to your taste, Mix

in a little white wine and flower, and make them

not too thick, when your pidgeons are Enough thicken

some Butter, then put your Sauce to it and so

dish it up

To make a Frigazie of

Rabbitts

Take 3 Couple of Rabbits, and Clean them

well from the blood, Cutt 'em to pieces and

hack them with a knife, Sett them on with a

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good deal of water, Let them boyle with a few

Savory herbs, a little Lemon pill, a little Shallot &

an Anchovy, some shred Nuttmeggs, and 3 Egg

Yolks, thicken in a Quarter of apound of butter &

Mix it with your Sauce, and shake it well toga=

ther over the fire and so dish them up with Sipits

about, and garnish your dish with green Sipits

Lemons and Salt. If you would have your Sauce

look brown, have some brown Gravy as you do for

Soop, a pint of Cleared Oyster Liquor, the same

Ingredients as the Other only in the wine and Broth.

forgett not to fry your Rabbitts when you take

them out of the Butter, before you put them

into the Sauce

To Make a Frigasie

of Rabbits. another way

Take your Rabbits and wash them lightly and

Cutt them in pieces, then Season them with

Savory herbs Nuttmegg pepper and Salt, and

fry them in Butter till they be brown then

take 'em out of the Butter, and put them in

a little Strong Broth, and Clarret and An

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130

Anchovy a few Capers and Lemon pills, and a

little Oyster Liquor, and thicken in a little

Butter, and Shake them togather, and so Serve

them up

Note that those Receipts

which have this Mark Opposite

to them In the Margent are

known & Approv'd to be as good as

any now Extant

Dorothy

they all give thie r Service

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To Make Cowslip Wine

Take to every Gallon of Water 3 pound of Sugar boyl it very well for 1/2 an hour

then let Your Cowslips be pickt & beaten in a Stone Mortar & pour the

Water hott upon 'em To six Gallons of Water take 3 pecks of pickt Cowslips

let 'em stand all Night in an earthen pott the next Morning strain it

& put in One quart of Sack & as much white wine & Make 3 great toasts

of Brown bread & spread them on both sides with Ale Yeast put them into the

Liquor & let it work two days & One Night then tun it up & let it stand a

Month then bottle it

When You put in the toasts you must squeese

in the Iuice of 8 Lemons & put in the Rines

You may Clarifye it

withthe whites of six Eggs.

To Make a Comport

Take 12 Chickens or Pigeons and Truss 'em as for Boyling fill

'em with Forct Meat (or you may do 'em with out) fry 'em a gentle

brown then Make some Gravey with White wine a little Lemon pill

and a little mace and let them Stew in it untill they be tender

You must have a peece of Bacon boyled very tender take of the

Lard stick it with Cloves and broyle it thick ...

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To Make Elder Wine

Take 20lb of Malago raisons 20 Quarts of Spring Water

boyle it & when the raisons are rubb'd & chopt small,

pour the Water on them hott, stirr them twice a day

lett them stand 10 days. then squeese the raisons out

& put it 3 quarts of the Iuice of Elder & barrell is up. let

it stand 2 Months then bottle it up - It will keep

the longer if you make a thin Syrrup of the Iuice.

To Pickle Walnuts

Take green Walnuts run them all thro' the Middle with a forke lay

them in Salt & water Let them lye 3 or 4 days then shift

them into fresh Salt & water & let them lye 3 or 4 days longer -

Then take them out rub them with a Cloth & put them in fair Water

without Salt & scald them over a slow fire, don't let them boyle

For Your Pickle good sharp Aligar or Vinegar with whole

pepper & Mace When ti's cold put in some bruised Mustard

Seed & some whole Cloves of Garlick then put in Your Walnuts.

...

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To Make Goodberry Wine

Take two pecks of goosberrys well pick'd, & stamp them very well, and

take to every quart of Goosberrys a quart of water boil'd but let it stand

till cold before you mix it; Put them into a sweet wooden Vessel, and

take fourteen pound of sugar put six pound in when you Mix the

Water and Goosberrys & cover it very close down for twelve hours; but

stir it up sometimes; Then take a hair Seive & strain the Goosberry's

very well; then put in the remaining Eight pound of sugar and let

it stand other twelve hours close cover'd, keeping it stirring

very often as before; Then take a vessel and tun it, leaving out

the quantity of a gallon, over and above whatthe Vessel will hold; Let

it work 3 or 4 days, as you think fitt; Stop up your Vessel close

after it's done working, and let it stand a Month; and then

rack it off and take the remaining Gallon (which you must

preserve in bottles) and fill up the Vessel being racked off,

and tun it a second time, and let it stand till Goosberry

time come again, and then bottle it.

To make Goosberry Wine

Slaie

Take two pecks

P 4 4

s s s S S C n h c

4 4 po u r e S

C M e C

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To make Wine of Rosasolas

Take 20li of rasins chop them and put them into

a clean earthen Vessel Boil a Kettle of Conduit water

3 quarters of an hour then put a Quart of water to every

pound of Rasins cover it down close stir it well every

day 10 days togeather then strain it out clean and

fill a vessel with the Liquor. put in a pound of ffine

Sugar, Stop the vessel close and let it stand nine

weeks: Then boyle 2 or 3 penneworth of Iseinglass

and put it into the vessel stirring it well togeather

Then Stop it up close and let it stand 3 weeks

Then bottle it

You must keep out a quart of the

wine to boil the Iseeinglass in

4

4 4

4

4 4 4

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To make Carrott Pudding

Take half a pound of grated bread and as much

grated Carrott 4 Eggs beaten well & half a nutt

and little Salt, 2 Spoonfull of Sack and 2 of

Sugar A quarter of a pound of Melted Butter

and i Spoonfull of fflower

To preserve Rasberrys whole

Take a pound of Rasberrys and a quarter of a pint

of Iuce of Currons put a pound and a quarter

of Sugar Sett them on the fire and Boyle them as fast

as you Can keep them Covered and it will keep them

from growing hard, att first lay a layer of Sugar &

a Layer of Rasberrys letting them meet gently at first

before you Cover them, do not Scum nor take them

of the fire till they be enough Tis thought a Silver Tankerd

is best to do this in and putt half a pound at a time.

I putt White rasberrys amongst them and amongst the Currons

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How to pickle Oysters

Take the largest oysters you can get save the liquor and strain

it ad thereto some white wine and white wine vinegar, a little

salt lett them lye togeather a little while Then put in some mace

whole cloves pepper a little ginger sliced a quarter of a nutmeg

with a few bay leaves when the liquor is almost boyled enough

put in your oysters and plump them then lay them out

to cool putt them in a pott or Barrell and when the liquor

is cold pour it over them & keep them from the air.

Another way to pickle them

When you have opened your oysters put them in a pan set it over the

fire and when it boyles skim it very well and after a good boyle take

out your oysters put in a good quantity of mace cloves and white

pepper a little salt a little white ginger sliced a pint of white a pint

of white or more according to the liquor you have when tis cold you

may put in your oysters and keep them as long as you please

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How to pickle pigeons

Bone your pigeons put them into warm milk lett them lye 3 or

4 houre then lay them in a dry Cloth sew up the vents with the

leg holes and wing holes with a ffine needle and thred Then

take time marjoram Savoury parsly Lemmon pill a little of

each shred them very small add thereto a little cloves mace

Nutmeg pepper and Salt mix all these togeather and put

half a spoonfull into every pigeon then sew or tye up the

neck very Close boyle them in white wine and water with a little

Salt and vinegar with sweet Herbs and that will doe for a pickle

if you keep them long you must have fresh pickle and when

tis Cold put in your pigeon they will keep a fortnight.

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To pickle Mushrooms

Take your mushroome and pill them throw them into salt and

water once or twice then hang them over the fire with a bunch

of sweet herbs shift your water once or twice then hang them over the

fire with a bunch of herbs and a little water Cloves mace Nutmeg

and a little salt let them boyle a quarter of an hour then put them

into a Cullender take some white wine & vinegar Cloves Mace

and little of the vinegar Liquor with a few herbs boyle these

togeather and when cold put it to your Mushrooms the next day

run them over with rendered suet and you may keep them a year.

How to pickle Cucumbers

When your Cucumbers are small gather them in a dry day

put them into a pott of Salt and water lett them stand 7 days

then sift shift them into fresh water and Salt lett them stand

7 days and after that shift them and lett them stand 8 and

besure to keep them with skimming every day then drain

them from the salt and water putt them into a pott that

will cover very Close with some vinegar salt and a

peice of Allmond allom. let them boyle Slowly over a

fire look at them often and when they are of a good green

take them out and Stop them very Close in a pitcher

Then boyle the pickle again with a little more salt

and some topps of dill and when tis Cold putt it to

your Cucumbers then lett them Stand open and if your

pickle begin to Speck boyle it and when tis Cold

put it to them again

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How to pickle Cabbage

The night before you use it cut of the hard from the Cabbage

pretty thin and in little peices putt it into vinegar with Cloves

mace and ginger and it will eat as well as if it had been

longer in pickle

How to pickle Sampire

Pick it Clean, wash it, lay upon deall boards to dry when tis very

sey lay it upon , a Lare of wVine leaves att the bottom of a pott

then a lare of dill then another of Sampire So to the top of the

pott then fill it up with Cold vinegar hang it over the fire a

quarter hight lett it simmer o're the fire and when the topps

begin to slip tis enough so take it out and lay it in lares in

a pipkin so put your pickle to it. Cover it with pewter When

tis Cold uncover it

How to pickle turneps

Take them and pare them cut them in thin Slices then

put them into a pott take some white wine Vinegar and

other Vinegar boyle it with Cloves mace Nutmeg pepper and

Ginger when they have boyled them them a little putt them

to the turneps and they will keep a long time if you wou'd

have them red put them in Clove or Eldar Vinegar or if

blue put them only in white Wine Vinegar and they

will keep as well as the other.

How to pickle salletting green

Put your Salletting into a pott with a little salt let them stand

2 or 3 months if you please. And when you have a mind

to green them put them in a stew pan with a Little salt

water and allom cover them very Close on the fire when

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The begin to boyle take them and Sett them to coole then

hang it over again and continue so doeing till they be green

to your mind Then make a pickle of Vinegar Cloves mace

ginger and whole pepper boyle it and when tis Cold put it

to your salleting lett the pickle Cover it or twill not keep

Tye down the pott Close with a paper.

How to pickle Collyflower

Cut it and wash it ^ in warme water then put it into an Earthen

pot put to it boyleing water cover it Close when tis Cold

put in more so continue doeing till it be tender Then draine

it well from the water and make a pickle for it of Vinegar

whole pepper mace Cloves and a little Salt boyle all these

pretty well togeather when tis Cold putt them togeather

in a pott the pickle must Cover them.

How to keep kidney beans to boyl in Winter

To ke

Take your beans and string them then break them as

you do to boyle putt them into an Earthen pott and

lay a Lare of Salt and a Lare of Beans so do till your

pott be full then Cover them Close with a board made

fitt for your pott sett them in a Coole Place and

when you boyle them shift them into severall Waters

or they will be too Salt.

How to keep Barberrys

Take and put them into a pipkin and lay a Lare

of Barberrys and a Lare of Salt so do till your

pott be full then pour in as much small beer

beer as you think will keep them so tye them down

Close,

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How to make Westphalia Bacon

Take a young pig for pork feed him fat with paste made

of fflower then take the gammons from the fore quarters

salt them with Bay salt then hang them to smoak

a quarter of a year it must not hang to hot when

you think tis dry enough rap it in hay Boyle it

in Spring water till you can run a Straw into it.

To make Westphalia Ham of Mutton

Take an hinder quarter of Mutton Cutt out hot round

of the bones of the loyne then take 2 ounces of Salt peter

beat it very ffyne and rub it all over very well lett it

lye 2 or 3 days and 2 nights then take as much

brown sugar as ordinary salt rub it all over very well

If it be a great ham lett it lye a month if a small

one 8 weeks Flap the Liquor often over it and at

the end of the time hang it up all night to draine

then take gunpowder beaten and Steep it in

Vinegar rub it all over very well then drain it and

hang it in the smoak a month to dry.

To keep Bacon from Reesting

Take few or none of the bones out of your fflitches Salt them

with 2 or 3 ounces of Salt peter 2 drams of Nitre 2 pound

of Bay Salt at 2 days end Cover them all over with salt

after they have lain a Considerable time hang them

up.

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To make Scotch Collops

Take a leg or shoulder of Veal cutt it in thin Slices

hack it well on both sides then take some Lemon

Time Chop it very small grate a nutmeg & add a

Little Salt mix these togeather and therewith rub

both sides of the meat Then take a little fresh butter

and fry it Take the yolks of 8 eggs and the whites

of 4 beat them very well and strain them then put

to them a pint of sweet Cream and stir them

togeather when your meat is enough pour these

upon it shake it till it be very thick so tis done.

To Make a Goose Pye

Bone your Goose splitt it down the back take out the breast

bone break the Wings and the thighbone & Carbonade the

Inside of the breast season it with one ounce of White

pepper and some Salt For the paste take one peck of

fflower 2 pound of butter lay some in the bottom of the

pye then fill it and bake it 5 hours or thereabouts.

To Make a Collar of Beef

Take the thin end of the double round, bone it and

season it with bay Salt Cloves Mace pepper and a

Nutmeg roll it up hard and bind it with a ffillit let it

lye 44 hours then Bake it in an Iron pott put some

butter on the Top of the Meat Then Cover it with Barly

paste, Lett your Oven be made very hot bake it 4 hours

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If you intend to keep it put it in to another pott

when tis Cold Cover it with melted butter and twill

keep a ffortnight.

To Stew Eles

Cut your Eles in Short peices set them to Stew in as

much wine and water as will Cover them then take

Cives pennyriall Time and Savoury chopped small

with a blade of mace when they are enough put in

good Store of Butter and shake it up.

To stew a Hare

Case her Chop her in peices in her blood unwashed

put her into a pan with a quart or more of ale one

onyon one Anchovis a sufficient quantity of pepper

and Salt half a pound of Butter lett it stew softly,

twill take better than 2 hours Stewing over a Slow

fire.

To rost a Shoulder of Mutton in

the blood.

Take half a penny loaf grated soak it your blood

... Then take sweet herbs as savoury

Time Marjoram an equall quantity of each

shred them very small with suet put them with one egg into your blood with a little

flower to bind itt and a pretty deal of Nutmeg

and some salt shift your mutton in every place

and rub it all over with it then bind it in the Cell

and rub it with blood it will take 3 hours roasting

Then make very strong Anchovis Sauce when roasted cut

of the Cell froth it up and send it in.

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Onyon an apple some fat Bacon shred there very small

then putt in one nutmeg one Anchovis the Crumbs of

half a penny Loaf as much butter as is as big as

an egg all put togeather mixt like past and so stuff

the hinder parts of the Hare & fill it and what is left

put into the belly Bast it with milk till it be allmost

rosted then drudge it and baste it with butter and when

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To make sauce for ffish

Take a little water and put in a peice of ffresh beefe one onyon

with a bunch of sweet herbs let them stew till there be but a

little liquor left then strain it and put it into a little Ale

with an Anchovis and some gravey if you have any and some

oysters srimps and Cockles with a spoonfull of Vinegar and

one Yolk of an egg with some Nutmeg grated cut in some pickles

& shake up thick with butter shakeing in a little flower.

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To Make a hash of Rabbetts

Cut them in small peices and lay them in warm water to

take out the blood then dry them in a Cloth and put them

in a ffrying pan with a pretty deal of water a bunch of

sweet herbs an onyon a good peice of butter so let them stew till

it be almost enough then put in an Anchovis a handfull of

grated bread and a little ale shake this up with butter and

strew in a handfull of parsley shred small put in a Little

salt and some grated Nutmeg beaten up with the Yolk

of an egg shake it a pretty while and when the sauce is

thick send it in

To make a Friggasy of Rabbetts

When cased and wah shed chop them in Peices put them in

a Stew pan with as much water as will Cover them chop

small a bunch of Sweet herbs a little pepper and Salt

an onyon or two a little parsley 2 or 3 Anchovis all

shred small put these in when it boyles with a spoon full

or two of Vinegar let it boy till you think it be enough

thicken it with flower put in a good peice of Butter

so tis done.

To make a hash of Mutton or Lamb

Take a Shoulder or leg of either lay it to rost till it be 3 quarters

enough then take it up and slice it in peices then put it

in a stew pan takeing a pint of Ale a ladle full of Strong

broth a spoonfull or two of Vinegar a little pepper

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And Salt to your pallet a little parsley 2 or 3 anchovis

2 or three onyons shred small or Sliced put these in and

let them stew a quarter of an hour take the yolks of 6

and the whites of 3 eggs beat them very well with a

little of the liquor put good peices of butter into your

hash then put in your eggs shake it well and sarve it up

To Make a dish of Beef Stakes

Cut in thin slices some tender beef hack it on both sides

with a knife Then put it into your frying pan with as

much Table beer as will stew them with a little whole ^ bunch of sweet herbs an onyo n a

^ little whole pepper some salt one Anchovis lett all these stew togeather

till they be a little more then hot through then they are

enough take them out and putt to the Liquor in the

pan a Spoonefull or two of Vinegar a peice of Butter

must be putt in the pan to the beef and if you find

it is not enough put in more shake in a little

flower to thicken it then putt in the meat again

and shake it all togeather and sarve it up.

To make an Almond pudding

Take a pound of Almonds Blanch them and beat them

very small with Sack or orange fflower water

boil Cream with a blade of mace and half a Nutmeg

when tis boyled take it Clean from the spice then take a

quarter of a penny Loaf Grate it and sift it through

a Cullender and then putt it in your milk and

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Lett it stand till it be pretty Coole then put in your Almonds

and the Yolks of 6 eggs with salt and Sugar what you think

fitt and good store of Beef suet shred very small lay Puff

past in your dish and about the edges.

To Make a Quakeing Pudding

Take a pint or more of thick Cream and ten eggs

putt put in the whites of 3 beat them with 2

spoonfulls of Rose water Mix with your Cream

3 Spoonefulls of fflower putt it alltogeather & Season

it to your pallet.

To make a green Pudding

Take some white bread and Crust it steep it in

boyled cream then break it small with a spoon Then

put in the Yolks of 5 eggs and 2 whites beat them very

well Then shred some time Savoury pennyryall &

sweet Marjoram very small and putt them into it

and a Nutmeg grated with Sugar and Salt Then

stamp some Spinage or Turnep Topps and put the

Iuice in your pudding till you think it green

enough Then put in a Little wheat flower to

stiffen it and some bitts of Butter Then Boyle itt

in a Bag one hour

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To make a Carrott pudding

Take a pint of Cream boyle it and steep it in it as much

grated Nutmeg bread as you think fitt & grate as much

Carratt as will give it a Tast grate in a Nutmeg putt in

some small peices of Butter & eggs & 3 whites put in

Sugar and Salt Then put it in a pewter dish & bake it

To Make a Chaldron Pudding

When your Chaldron is dressed & boyled Then Chop it very

small mix it with as much Cream as you think fitt and

half as much grated Bread as meat & some Beet suet 4

eggs and as much Rose water as will give it a Tast grate

some Nutmegg put in three spoonfulls of meal to bind

it with Currants & Rasons as for another pudding and

mix it as thin put in some sugar and Salt with a

peice of Butter and stirr it well Butter and drudge

with flower the Cloth tis boyled in Itt must boyle as

a plumb pudding your Sauce must be sack Sugar

and Butter.

To Make white Hoggs Pudding

Take a sufficient Quantity of white bread grate it and Steep it

all night in Boyl'd Milk Then take Currants Cloves mace Sugar

and nutmeg and mix with the bread with beef suet Chop'd small

with a little Salt mix these well togeather so fill your Pudding

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To make a cream Cawdle

Take a quart of Strong ale Crust a penny Loaf and Stire it

so put it in with a Nutmeg grated boyl it a quarter of

and an hour keep it with Stirring all the while then

sweeten it to your pallett Then put in a pint of thick Cream

let it boyl a Little then send it in.

To make a Sack possett

Take the Yolks and whites of 18 eggs put to them

three quarterns of a pound of white sugar beat them very well

then strain them into a great Bason or a Deep Dish set it

over a Chafing dish of Coales then putt in 12 spoonfulls

of sack keep it with stirring half an hour whilst this is on

the fire get 3 quarts of Cream and lett it just boyle

Then Stirr it till it be almost Cold Then pour in the

Cream holding it as high as you Can keeping it with

stirring all the while after that is in lett it stand

Covered Stirring it now and then from the bottom

and sides till you find it as full of Ielly as you

think sufficient and so send it with a Nutmeg

Grated on the Topp.

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To Make a Cake

Dry your flower put in Mace & Cloves then take

Cream and melt some Butter in't o're the fire then strain

it in a pretty deal of Stif Barme and some Sack or oringe

Flower Water Beat a pretty many Eggs Then put all these

togeather and Strain them into the flower and beat it

all togeather for half an hour or more Then put in your

Fruit and beat it till your oven be ready & put it into

a hoop Two hours bakes it.

To make a very good Cake

Take better then half a peck of fflower a pound of

white Sugar rather better than half an ounce of Mace

a pound and a half of Butter rubbed very fyne

in the meal 4 pound of Currants rubbed very

Clean 8 eggs 4 whites whilst you are beating the

Eggs put in some Sack by degrees whilst you have

put in half a pint and as much ale yeast that is need

Boyl a Pint of good Cream keep it with Stirring

till it be Cold Then mix your Cake with all the things

pretty lythe lay it before the fire to rise and if it be

not lythe enough you must put in but some of

the Cream if you have a mind to Ice it beat the 4

whites that is left Beat Scarce a pound of Loaf Suger

put it in by degrees and keep beating till the Cake Come

from the Oven Then rub it all over whilst your Cake is

hot twill take 3 hours bakeing

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To Make Fine Cakes

Take a pound of fflower and as much Sugar

well dryed beaten and Sifted mix it well with

half an ounce of Cloves & mace then take a pound

of Currants well washed Clean pick'd and dryed and

as much fresh Butter work it with your hands

till it be as soft as past Then pour a little Oringe

flower water upon it Then straw in a handfull of

the flower and Sugar and mix it well togeather

So do by handfull till half be spent Then beat with

it the Yolks of 6 Eggs and the whites of 4 Mix it

well as before Then Straw in the rest of your sugar

and flower as before Then Strain in your Currants

and mix all well Then Butter your pans fill

them half full or better Sett them into the oven

as fast as you can when they are risen and begin

to fall they are enough.

To Make Ginger bread

Take a pound of Treacle and as much fine

flower as that will melt with a little warme Ale

put in a handfull of Sugar and a pennyworth

of ffyne beaten and sifted Ginger Work these

into a past Then roll it into what Shape you

please lay them upon papers well flower'd So

bake them

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To Make Cheese Cakes

Take half a pound of Almonds and half a pound of

sugar and a Quartern of a pound of ffresh butter a

Quarter of a pint of Rosewater a pint of Cream Six

ounces of Grated bread and one Nutmegg ten yolks

and 7 whites of eggs well beaten put them in &

& stirr them well togeather so put them into Coffins

and bake them

To Make Wiggs

Take 3 pound of ffyne fflower and a good half

pound of Loaf Sugar a Quartern of an ounce of

Carraway seeds half a pound of Butter put in almost

a Quart of new Milk scalding hot whilst tis hott

put your meal sugar & seeds togeather and a

pretty Quantity of new ale Barme beat two eggs

and put into it so mix it pretty stiff and set it

to the fire to rise so when tis risen make it

into whiggs your oven must not be very hot

Sand oysters my

To make a Salve tis good for swelled Leggs that proceed

from a Dropsicall humour or any Greene Wound

Take Sallad Oyle & Linseed Oyle of each a Quarter of an

ounce, Rosin half a Pound, Beeswax 4 Oz. Black pitch

1 Oz Clarefyed Tallow 5 Oz melt ... over gentle fire

keeping it stirring & when dissolved put in an Ounce of

liquid Stirax and Soone after stir it till almost

cold and put it in to Potts and keep it for Use it

will keep good for 50 Years

pare 50 Oranges very thin Take 6 Gallons

of water to ever Gallon 4 pound of

Suger let it boil half an hour

scum it very well you may clarrifi

it white with the whites of 4 egs

if you pleace pour it boiling hot

upon the Orages rinds let it stand

till it be blood warm then put it

in a basone juce of orings and as

much barm as you thing fit let

it work 24 horss close coverd

then tun it & in 2 or 3 days time

you may stop it up put out half

of your pills into the vessell with

your lioquour you may tast when

it hath been about two month in

the vissell and if the sweetness

be gon enought of ... bottle it

if it be not fine j... put it into a

quart bottell & affter

into pintes

T. T Poiy

...

back outside cover

spine

head

fore-edge

tail