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W.a.302: Cookery book of Jane Webb, compiled by several people [manuscript].

front outside cover

front inside cover || front endleaf 1 recto

&nbsp;

Page

Almond Cream }

Carrott Pudding } 1

Pickle Samphire }

Stew ribitts, Mutton or lamb } 2

Almond Cream }

Black Puddings }

Pancakes thick or thin} 3

to make a Pudding }

A Frycassie }

fry a hind quarter of lamb } 4

to make sassagees }

to pott Beef }

Chocolate Creame }5

To stew Carp 6

frycassie Chickins & rabitts }

Brown or white } 7

Orange butter }

Little seeds Cakes } 8

sweat meat white pott }

preserve orange peels }

Pickle Oranges } 9

1 Sweet Spice }

Savory Spice }

paste for pasty } 10

past royal for pasty pans }

To Butter oranges }

to make Chocolate Creame } 11

Stew Pidgeons }

to burn Butter } 12

Page

Ginger bread }

Fritters } 13

Green Cakes }

Chese cakes } 14

good plum Cake }

Iceing } 15

Stew Pidgeons with }

forcemeat }16

Fry mutton in Cakes }

Ragoo of Potatoes or Egg } 17

Ragoo a breast of veal }

Lemon Pudding } 18

Coller Ells }

Ielly of hartshorn } 19

Caudle for sweet pies }

a lear for Savory pies }

a lear for fish pies }

a lear for pasties } 20

Ragoo for made dishes }

Regalia of cowcumbers }

Strong broth } 21

Gravey }

whipt Sillabub }

Orange butter }22

Scoth Sclopps white 23

Strong broth }

Gravey }

Herbs to bake with }

Ox cheeck } 24

Gooseberys all the year }

A Trifle } 25

Venigar }

Sew mushrooms }

for second Course } 26

Page

Lemon Sillibubs }

A Cake } 27

An apple Pudding }

thin paste for tarts } 28

Scots collups 29

Scotch collups 31

Orange Wine 32

Orange 33

Cowslip Wine 34

Elder Wine 35

Lemon Cream }36

Orange Cream }

Lady Crofts seed Cake }

pickle walnutts} 37

Frigassie of lamb } 38

Pickle Pidgeons 39

Pontack white }

frycassie of Chickens} 40

force meat with Mutton }

Ratifia } 41

Harsh a Calves head 42

Ragoo of Pidgeons 43

Almond Tarts }

Pease soop in winter } 44

water Tart

Lemon Cheeseakes} 45

Pickle for Beef Hams }

or tongues } 46

Stew Pidgeons }

A Soop } 47

Lobster Pye 48

Mead 49

Seed Cake }

Minced Pyes } 50

front endleaf 1 verso || front endleaf 2 recto

Page

Plume Cake 51

Ice the Cake }

Ham Pye } 53

Frycassie of Lamb 54

Quacking Pudding }

french bread }

Pickle Pork} 55

Melon Cheese }

Little Cakes} 56

Burn Almonds }

Welch way to pickle Oysters } 57

Coller Pigg 58

Rice Pudding }

Frycassie of Rabitts } 59

Cheescakes }

Stew pippins } 60

Orange Cakes }

Oyster loaves } 61

Pickle Onion }

Sugar of roses } 62

Preserve Barbaries }

Custards }

Common fish Sauce } 63

Craw fish Soop 64

A Soop of Carp or Tench }

A fine Caudle } 65

Potatoe Pudding }

Mallet Pudding } 66

Roast ? ribs of beef

Minced Pyes } 67

Page

A Dish of Stakes }

Cuttlets } 68

Broil neck of mutton }

Scoth Scollups } 69

Cutletts }

Scotch Scollups } 70

Pickle Pork 71

to make a Far= }

=demay }

Pickle Barberys } 72

keep Venison

Potted 73

Mushrooms }

powder good. } 74

Make Custard }

a Tansey } 75

Pickle Pusline }

ash Keys Elder } 76

buds on any }

green sallet }

Turgeon of a }

Calves head} 77

orange Pudding 78

Penneroyal }

Pudding } 79

Pott Hare

white Frigasie 79

Lemon Wine 80

Rice Custard 81

Page

front endleaf 2 verso || front endleaf 3 recto

Jane Webb Her Book

front endleaf 3 verso || folio 1 recto

Quince Wine good

Let your Quinces be through ripe, clean, grate

them, press out the Juice, let it settle 24 hours

by which time it will be clear, pour it off from

the thick bottom and to every quart of Juice

put half a pound of fine Sugar put it into the

vessell as soon as the sugar is desloved and when

it hath done working stop it close, let it stand

10 weeks, bottle it it will be soon fit to drink

plume pudding

4 Spoonfulls of flower

4 Spoonfulls of Sugor

4 Eggs

1 pound of Suet

1/2 a pound of Raisons of the Sun

to be boyled 4 hours

To make almond cream

take a quarter of a pound of jordan almonds lay

um in cold watter till thay will blanch then beat

them in a marble morter with a little rosewatter

strain them with a quart of verey sweet cream

sweeten it with fine suger then sett it over the

fire stirring it a good while lett it boyle verey gentle

-ly if at all then sett it by an eat it cold

To make a carrote pudding

take a pint of cream 6 eggs 4 of the whites

beat them verey well and putt um to the cream

then grate white bread and red carrots of each a like

quainty and putt in as much as will make it as thick

as bread pudding with a little sack and suger to your

tast mix all these togather and putt it in a dish

with thin slices upon it and bake it about half

an hour is enough

folio 1 verso || folio 2 recto

To Make a Hericoe

Take 1/2 a pound of lean Beef and the scragh End of a

Neck of Mutton/ which you are to use afterwards/ and make

a good Brooth with it Cutt the other part of the Neck into Cutletts

and beat'em em with a Knife on both sides then put it in a

stew pan with the Broth a piece of Bacon, stuffed

with Cloves two onions a Bunch of Thyme parsley

sweet Marjorum a Carrot & a Turnip & Let 'em all

stew with the Mutton .centuke take 2 or 3 large Turnips

and Cut 'em in Dice & fry'em in Butter to then take a

stew pan and put in a piece of Butter to brown &

some Flower to thicken it then take the Broth from

the Meat and put into the Butter the onion Thyme

Bacon stuffed with Cloves the fryed Turnips leaving

out the other Ingredients till put in one anchovie

Let all these stew together till it is thick then

Take the best part of the Meat & Put in a Dish

be sure you take all the ffatt off the Sauce & pour

it with the Rest of the Ingredients over the Meat

and squeese in half a Lemon take out all the onions

and Herbs when you dish it Garnish it with Lemon

and fryed bread. be sure don't let it boil

To pickle samphire

take samphire and pick of all the old stems

and putt it into a copper pott with some vineger and

watter and a bitt of allum then past it close that no

air may come out let it boyle half an hour then take

it off and lett it stand soe till it is cold keep it in

the same pickle/

To stew Rabbits Mutton or lamb

take your meat cut it in pieces and fry it in butter

till it is crimp then put it into a pipkin and putt to

it parsley sorrel and other sweet herbs one onion and capers

minced and some slices of lemon a litle peper mace

and Nutmegg some clarrett and strong broth lett this stew

with 3 anchovis when you dish it putt in a little

vineger and butter/

to make almond cream

take a quart of cream and boyl and in boyling drop in

the juce of half a pound of almonds well beaten with rose

watter then sweeten it and dish it and drop in it some

sirrup of barberrys cherrys or plums which you please before

it is cold and when it is cold serve it/

folio 2 verso || folio 3 recto

to make black puddings

scald the middle sort of gretts over night with milk

the next morning take a sufficient quainty of blood and

putt to it season then with a little thyme sweet marjorum

winter savory fennil and a few leeks if you please with

a good quantity of pennyroyal and what other cooling

herbs you like gratted nuttmegg cloves mace salt and a

good handfull of brown bread gratted 3 or 4 eggs add to these

a good quantity of hoggs lard cutt pretty bigg wash your gutts

in rosewatter/

to make pancakes thick or thin

take a pint of cream 8 eggs a gratted nuttmegg a quarter

of a pound of butter and a little flower fry um in a pan

dry for the thin ones warm the pan and pour in the

batter and leave enough to cover the pan and pour out

the rest/

to make a pudding

take a pound of suett minced verey small half a pound of

raisons stoned 4 spoonfulls of white suger 4 spoonfulls of

flower 4 eggs a little salt boyle it 4 houres melt butter

with sack for sauce/

folio 3 verso || folio 4 recto

To make a Frigassie

Take Rabbits or Chicken & cut them in smal peices & fry

them in some water first then put to them some white Wine

lemon Shallot sweet herbs mace; pepper, salt anchovies then

thick it with an Egg/

To Fry a hinder quarter of Lamb

Cut the loin in bones & the legg in thin peices beat

it well with a rowling pin then let it be fryed in butter,

let your butter be boiling hot & the froth fallen

before you put in your meat & fry it it till enough then

take out your meat & put away that butter for the

sauce take some water & the bones broken well & some salt

let it boyl together till it is scumed then put in two or three

blades of mace three or four corns of pepper an anchovie

let it boyl till it be strong then strain ^ it & put in a

good peice of butter in it stir it till it be thick

then have ready three yolks well beaten & put in it, stir

it well together then put the meat into the pan again

&pour the sauce all over it & stir it a little while

together in the pan then put it in the Dish you may

do frigassies of Rabbitts or Chickins or anything else so

you brake the bones/

To make Sassages

Take 2 pound of lamb or Veal & as much ^ beef suet shred them

very smal together & put as much Nutmeg cloves mace pepper

& salt as will season it to your taste then break 5 Eggs & mingle

all well together with your hands then rowl 'em in long rowls

and fry them/

folio 4 verso || folio 5 recto

To pott Beef

Take a leg of mutton peice of beef and

putt ^ it in salt three or four days and then

putt ^ it in a pott with a pound and half of suet

and bake it with bread and when hott pull

it to peices taken a way all the skin and seniws

and beat it verey fine with the suett itt was bake

-ed with clean from the gravey season it with

one nutmeg a quarter of one ounce of cloves and

mace togather the cloves to be the bigest half

putt both suett and spice in by degrees in beating

and when fine enough putt it in a pott and

run it over with Clarifyed butter/

To make Chocolate Creame

Take a pint of Creame & boyle it & 3 Eggs beaten and

stirr'd in the creame over the fire every well if thicken

take it off & put in 2 spoonfulls of chocolate & melt

it in a chocolate pot when cold put it in Chinia

Basons or Glasses/

folio 5 verso || folio 6 recto

To stew carps good

Take a brace of liveing carp knock them on

the head open their bellies wash them out ^ of the blood with

vineger and salt then cutt them close to the tail

to the bone and wash um clean putt um in a broad

stewpan putt ^ to um a quart of clarett half a pint of

white wine half a pint of vineger a pint of watter

a faggott of sweet herbs a nutmeg sliced some large

mace 4 or 5 cloves 2 or 3 race of ginger some

whole peper one anchovie cover them close and

stew um a quarter of an hour then putt to um

the blood of the carp and the liver lett um boyle

and thicken itt with brown butter. if you please

you may putt in ^ a ladle of drawn butter to thick

it if you do. not like browned butter garnish

with lemon/

folio 6 verso || folio 7 recto

To make orange Custard to eat hott or cold

boyl a quart of cream with a stick of cinnamon and

a little mace lett it stand till it is almost cold beat

8 Eggs butt 4 of the whites mix it with the cream and

put the juce of 4 oranges mixed with suger strain it

altogather and bake it in crust: half milk will be

verey good instead of cream

To make a tart before green Apricocks come

pare c sevil oranges white and all clean off then

slice them and lay a laying of them and a pretty many

layings of sorril the stalks picked off then a laying

of suger and so on till you have made it as thick as

you like then bake it: it must be long sorril

a little dish for second corse

putt large oysters on skuers and between every one

a bitt of fatt bacon and roast them and drudge them with

a few crums of bread serve it on the skuers you may do

the same with sweet breads cut and rosted with them

To fricase of chicken or rabitts brown

cut um in peices fry um in brown butter then have

ready hott a pint of strong gravey a little clarett

and white wine 2 anchovies if you 2 shivered pulletts

a small faggott of sweet herbs and some savorey balls

thicken it with brown butter and when you dish

it squeeze a lemon over it

the white

if chicken cutt um and skin um putt um

in a stewpan with a little nutmeg salt peper

some strong broth and lett um stew slow and

when you think um enough putt a blade of Mace

a pint of cream some white wine and thicken

it with a bitt of butter rowled up in flower

if it is rabits when cut wash them from

their blood for before you stew um

folio 7 verso || folio 8 recto

To Make a Carraway Cake

Take 4 pound of flower one pound of butter rub in the butter

then take 14 Eggs leaveing out 7 Whites and beat them

well togather with a pint of cream and a pint of balm

putt this into your flower and lett it stand while your

oven is heating when your oven is hott putt in one pound of

suger finely beaten and half a pound of carraway seeds or

comfitts putt in your Cake and lett it be well baked it

will keep 6 or 8 weeks/

To Make hartshorn Flummery

Take a quarter of a pound of harts horn shaveings boyl

it in a quart of watter till it comes to a pint then

strain it off and putt a quarter of a pint of cream in

it 2 or 3 spoonfulls orange flower watter, and sweeten it

with double refined suger to your tast give the cream a

boyl up in it then blanch some almonds and call them

verey small and thin and steep them in orange flower

watter stick the flumery with them when turned out

To Make orange fool

take the juce of 6 oranges and 6 eggs well beaten a pint

of cream and a quarter: of a pound of suger lett itt ^ boyl till it be pretty

thick putt in a little peice of butter stir it till it is almost

cold and then putt it ^ in your basons

orange Butter

take the yolks of 12 eggs and 6 whites well beaten

and strained put to them the juce of 8 oranges season

it with refined searched suger verey sweet put it

on the fire and keep it stiring till it thick putt

in ambergreece if you please if your oranges are

not verey Juicy you may put a little Iuice of lemon

To make little seed cakes

Take 3 pound of flower half a pound of suger half

a pound of butter an ounce of carraway seeds 3 eggs

beat well warm your butter in milk then rowl them

thin and round and bake them in tin plates/

To make sweet meat white pott

lay your sweet meats in your dish a little distance between

then take a quart of cream 3 eggs leave out one of the

whites beat the eggs and cream well togather with

suger to your tast pour it over your sweetmeat so

as to fill your dish then bake it in a slack oven

folio 8 verso || folio 9 recto

Pidgeons Aladobe

Take thin slices of fatt Bacon fry them till

thay are a light brown season your pidgeons with

a little peper and salt and nuttmeg then fry them

in the liquor that comes from the bacon cutt a

handfull of onions in thin slices fry them in the

same liquor take them out of the pan and lett them

stand by the fire: burn a bout half a pound of butter then

putt the pidgeons in with some whole peper a little

mace bruised and some lemon to your tast if you

have any gravey putt some in thicken up the sauce

with a peice of butter and flower then putt in the

onions and fryed bacon when you have burnt your

butter have some boyling watter hott to putt to it/

Green Pease Soup

boyl 2 quarts of old peas in more then a gallon

of watter with a little mint a sellicea littice and

cabbage lettice when the peas will pulp strain it through

a cullender then putt to it a pint of young pease one

scellicea lettice one cabbage lettice a good peice of

butter pepper and salt boyl it till the are tender tost

a french role and putt in the dish and a little spinage

putt in att the first/

To preserve orange peels

pair your oranges verey thin so that none of the whites

remains throw them into watter as fast as you peel

them Just enough to cover them save this watter to

make your syrrop then boyle the peels till thay are

tender as the watter wasts fill it with more boyling

watter so as to keep them covered and when they

are enough putt them into a thin syrrop and give them

a boyl in it it and then dry them

to pickle oranges good

take sevil oranges and putt them into a thin cloath

boyl um tell thay are tender shifting of them 4 or 5

times then cutt a little hole in the top the bigness of

a shilling and take out all the pulp with as much as

you can of the white rind then fill them with white

powder suger and when they are cold putt them into enough

white wine vineger to cover them then the longer they

be in vineger the Clearer they will look/

folio 9 verso || folio 10 recto

To stuff the bodys of Ducks

harden the liver of the duck the yolk of ^ one egg

boyled hard 8 or ten young onions chopt small

altogather paper and salt and a peice of butter

mix well and putt in the bodys before thay

are toasted

To Make Walnutt Catchup

Take your nutts before thay have any shells

and to every hundred of nutts putt two large

handfulls of salt and bruise them verey well

togather and lett them stand a fortnight then

strain out the liquor and boyle it up with all

sorts of spice and a great deal it will keep

a year or more from one hundred of nutts

you will have more then a pint of catchup putt

no cinamon/

sweet spice is

cloves mace nuttmeg cinnamon suger and salt

savory spice is

peper salt cloves mace and nuttmeg

Past for a Pasty

lay down a peck of flower work it up with

6 pound of butter and 4 eggs with cold watter/

Past Royal for Patty pans

lay down a poun d of flower work it up with 1/2 a poun d

of butter 2 ounces of suger and 4 eggs/

folio 10 verso || folio 11 recto

To make orange marmalade

Take your oranges and quarter the out side

skins with a knife but do not cut through

to the juce and pull the out side and inside skin

of togather then pick out the inmeat clean from

seeds and skins and beat the meat smooth and

all a like in a Marble Morter then boyl the

outside skins verey tender without changing the

watter only filling the saucepan up with boyling

watter as the watter wasts then slice them

in thin slices the length way of the quarters to

To a quart of in meat and Iuce of orange

there must be two quarts of pipkin Jelly

and two pound of the sliced peels and four pound

of suger boyl your suger to a candy height then

put in the peels and boyl them a little then put

In the orange meat and Ielly lett alk boyl till it

flaks from the sides of the preserveing pan putt

it shallow potts or glasses

To Make the pipkin Jelly

Pare your pipens and slice them into watter putt as

much as will cover them boyl it as fast as you can

breaking and stirring them often when they are all

boyled to mash squeeze it throughg a cloth/

To butter oranges

Take 6 oranges and chip them verey thin and make

a hole as the top and scoop out the seeds and meat and

boyl them in two watters till they are not bitter then make

a thin syrrop and boyl them till they are tender take

the chippings of two of the oranges unboyled and mince

them verey small and the Iuce of all the six oranges and

the Juice of one lemon the yolks of 4 eggs with some

suger beat all these well togather and sweeten it to

your tast fill your oranges with it then sett your

oranges upright in an earthen pott and putt the syrrop

to them and sett them into an oven till the inside is

as thick as a custard then take them out and putt them

into your dish with some melted butter and suger

over them a lay on the tops

To make a Carrotte Pudding

Take a quart of Cream or milk a pound of Naples Biskets

grated & three quarters of a pound of Carrott grated

half a pound of dish butter melted twelve Eggs &

leave out half the whites a spoonfull of flower

some grated nutmeggs put in a good glass of Sack

sweeten it to your taste garnish your dish with

puff paste, one hour bakes it/

folio 11 verso || folio 12 recto

to stew Pidgeons good

take six whole pidgeons and beat them flat

with a rowling pin flower them on both sides

and fry them brown with sweet butter then put them

into a stew pan with as much strong broth as will

cover them with a blade of mace two or three cloves

a little ginger sliced a peice of lemon peel a bundle

of sweet herbs a bag leafe or two half a pound of the

thin end of bacon cut in slices two inches long of

the thickness of a crown peice and put half a pint of

mushrooms two dozen of coxcombs blanched in warm

watter 2 ox pullets boyled and blanched and cut in

long slices let these stew togather till they are tender

then take out your pidgeons and put them into the

dish they are to ^ be served up in then take all the fatt off

of the broth as clean as you ^ can then put 2 or 3 anchovys

washed and boned and bruised then shake them up

with a quarter of a pound of butter and pour it on

your pidgeons garnish the dish with grate bread and

pattys and lemon on the pidgeons/

To burn butter

take your butter and put it in a frying pan with

only some flower and let it boyl up with it and it

will burn and turn black/

folio 12 verso || folio 13 recto

To make Ginger Bread

To a quarter of a peck of flower put a pound of

Butter and rub it well in: two ounces of ginger

one ounce of coriander seeds one ounce of carraway

seeds a quarter of a pound of suger half a pound of

candid cittron lemon and orange Mix all these

well togather and then putt to them two pound

of treacle rowle it with your hand in what shape

you will and bake them on tin plates

To make fritters

Take a pint of milk and a pint of flower and mix

it well togather and then boyle it verey well stirring it

continually least it burn then lett it cool put to it

the quantity of 5 eggs and then whites of 3 and

little nutmeg fry or boyle them in lard in verey

little peices and they will swell large and be

extreamly light

folio 13 verso || folio 14 recto

To make cheese cakes good

take 4 quarts of milk run it very tender

& when it is very tender well drain'd put it through

a hair sive then take 1/2 a pound of butter

or better boyled up & scimed, then put it

to your curd, then take 3 naples biskets

grated, put to it 3 parts of a pint of

cream, boyl it till it comes clear from

the bottom of the Sawcepan and when it is

cold put it to the curd & put 2 nuttmegs sugar

& a little Salt to your tast 9 large spoon

fulls of sack withthe yolks of 14 eggs

half a poun d of Currants will do for 1/2 the

curd a little cinnimon & rose water &

for ounces of almonds or mackroons beat

with rose water twice as much cinnamon nutmeg as

let your bottoms be of the best puff past

To make queen cakes

Take a pound of butter and work it till it is soft

as cream take nine eggs 5 of the whites and work

it in with your butter take a pound of flower and a

pound of suger and mix them togather then work it

in with your hand the other and a pound of currants

and work it very well togather with a glass of white

wine and a glass of rose watter make them up into

tin pans buttered and scrape suger over them

as they goe into the oven

To make Cheesecakes

drain a quart of curd from the whey and rub it

through a hair sive with the back of a spoon then put

in a little sinnamon 6 eggs a little rose watter half a

pound of suger then melt half a pound of fresh butter and

mix them togather then put in four ounces of almonds

beat with rose watter or mackroons and what currants

you please and it is fitt for use

folio 14 verso || folio 15 recto

To make a good plumb cake

Take 4 pound of flower well dryed 4 pound of

currants 8 eggs leaveing out 5 whites a pint

of yeast half an ounce of nuttmegs mix the nuttmegs

and flower part the flower: with one half of it

mix the yeast and with the other mix the eggs beat

the eggs verey well and put to them a glass of sherry

and as much rose watter mix the eggs and flower

well a part then mix the whole togather with 2

butter pound & a pint of raw cream melt the butter in the

cream over the fire when it is melted take the top

of it and mix it well togather with the rest then

let it stand half an hour before the fire for to rise

then mix the currants and half a pound of suger and

what sweet meats you please 2 hours will bake it

put some lemon peel and ginger in it

for the Iceing

take half a pound of loaf suger and the whites

of two eggs beat veryer well togather/

folio 15 verso || folio 16 recto

to stew pidgeons filled with forced meat

a pound of beef suet and half a pound of lean veal

2 anchoveys chop all verey fine put to it some parsely

and sweet herbs and shallots or onion and some lemon

peel all shred fine wett it with one spoonfull of white

wine a little lemon juce the yolks of four eggs and

season it with salt and peper mace cloves and nutmeg

beat fine lard the breast of the pidgenns and fill

them with this force meat rowling each peice of force

meat in crumbs of fine bread then put it into the

pidgens and fry them brown in fresh butter and then

put them into as much strong ^ broth as will cover them

and season it with salt whole peper mace and cloves

whole onions or shallots a bundle of sweet herbs let

them stew gentley and they are done take out the

pidgens and skim of the fatt of the sauce and strain

it: put to it some pickled mushrooms and capers and

fryed sweetbreads and lamb stones morrels truffels

boyle up all put in a glass of whitewine and a good

lump of butter and boyle it as thick as cream lay

the pidgens in a dish and pour the sauce over them

and garnish the dish with barberies/

folio 16 verso || folio 17 recto

To fry mutton in cakes

take the lean of a leg of mutton and beat

it verey well in a stone morter and season it with

peper mace cloves and nutmeg beat fine put in

some salt and parsely and thyme shreed verey fine

pound it with some onions or shallott and anchovey

and mix all togather with the yolk of 3 eggs and

make it in little cakes and fry it in butter and

serve them with good gravey and a little wine boyled

in it/

To make A Ragoo of pattatoes or egg

boyle the pattatoes or eggs hard then cut them in

slices and have ready some good gravey in stew pan

and put them in with some shallots ^ or onions a bundle

of sweet herbs 2 blads of mace and a little salt

and beaten peper and one anchovey a good lump of

butter and boyl them in it and send them to table

folio 17 verso || folio 18 recto

To Ragoo a breast of veal

bone the breast of veal and lard it with fatt bacon

verey thick and fry it verey brown in fresh butter

and take it out of the frying pan and drain it

from the butter and then put it into as much strong

broth as will cover it with whole onions and

sweet herbs and season it with whole peper cloves

mace and salt a slice or two of lemon let it stew

tell the meat is verey tender then strain some of

the liquor and add to it a glass of white wine and

some capers and mushrooms morrels and truffels

2 anchoveys boyl all these with a lump of butter

thick and lay the meat in the dish and pour

the sauce over it you may put in the dish

fryed lambstone and sweetbreads and sasages

garnish the dish with lemon samphire

and barberies/

To make a Lemon Pudding

Take 6 Lemmons pretty large pare them reasonable thick boyl the

peal in 5 or 6 waters, then beat them in a stone morter very fine then put to it

8 Yolks of Eggs amd 4 whites beat them very well together add

6 ounces of loaf sugar and half a pound of Butter still keep

them beating in the morter, make puff paste and lay at the

bottom and top or like bares an hour will bake it/ 2

folio 18 verso || folio 19 recto

To Coller Elles

Take the largest Ells scower them with Salt, then

open them at the belly & take out the back bone &

smal bones but none of the meat, season it with

Cloves, mace, & Nutmegg ^ salt & sweet herbs, most nutmegg,

then role it up very close & sew them up in cloaths

very hard boyl them in this pickle, take the

back bones heads & tails with a bundle of sweet herbs

some whole pepper salt & a little Venigar boyl

all these in as much water as will make pickle

when the heads are boyl'd take all out & put in the

Collers which will not long be boyling then

take them out & set them upright till cold then 2

put them into the pickle

Jelly of Hartshorn

Take half a pound of hartshorn & 3 quarts of water & boyl

it in a new pipkin till it be stif Jelly & strain it then let it be strained

& stand to settle, then add the Juice of 4 or 5 lemons & as much fine Sugar as to

sweeten to your taste, then take the whites of 4 Eggs well beaten

& set on the fire till it iust boyl, so run l it through your bagg into

your glasses & if it happens not to be very clear then run

it through again, you may put in Shavens of Lemmon

or Orange peel

folio 19 verso || folio 20 recto

A Caudle for sweet Pyes

Take sack and whitewine a like quaintity a little

veriuce and suger boyle it and brew it with 2 or 3 eggs

as buttered ale when the pyes are baked pour it in at

the funnell and shake it togather

A lear for savory Pyes

take clarret gravey oyster liquor 2 or 3 anchoveys a faggott

of sweet herbs and an onion boyl it up ^ & thicken it

with brown butter then pour it in to your savory pyes

when called

A lear for fish Pyes

take clarret whitewine and vineger oyster liquor

anchoveys and drawn butter when the pyes are baked

pour it in with a funnell

A lear for pasties

season the bones of that meat you make your pasties

of cover them with watter and bake them with the

pasty when they are baked strain the liquor out

into the pasty/

folio 20 verso || folio 21 recto

A Ragoo for made dishes

Clarret gravey sweet herbs & savorey spice

toss up in it lamb stones coxcombs boyled and

blanched and sliced with sliced sweetbreads oysters

truffels and morrels thicken these with brown butter use

it when called for/

A Regalia of Cowcumbers

Take 12 cowcumbers and slice them as for eating

putt them in a corse cloth beat squeeze them verey

dry flower and fry them brown then put to them clarret

gravey savory spice a bitt of butter rowled in flower

toss them up thick they are sauce for mutton or lamb

strong broth

take 3 or 4 gallons of watter putt therein a leg and shin

of beef cut in 5 or 6 peices boyle it 12 hours now and

then stirr it with a stick and cover it close when it

is boyled strain and cool it let it stand till it will jelly

then take the fatt from the top and the dross from the bottom

folio 21 verso || folio 22 recto

gravey

cut a peice of beef in thin slices fry it brown

in a stew pan with 2 or 3 onions 2 or 3 lean slices

of bacon then pour to it a ladle or 2 of strong broth

rubbing the brown of from the pan verey clean add to it

more strong broth clarret white wine anchoveys a faggot

of sweet herbs season it and let it stew verey

well then strain it off/

A whipt Sillabub

put a pint of cream into a broad earthen pan with

a little orange flower water 2 or 3 ounces of fine

suger the juce of a lemon the whites of 3 eggs beat these

togather and haveing in your glasses wine and suger: and

clarret and sugger at the bottom of your glasses lay on

the froth with a spoon heaped up as light as you can

Orange butter

take the yolks of 5 hard eggs put to it a pound of butter

a little fine suger with a spoonfull of orange flower water

work it through a sive almond and pistastia butter is made

the same way but let them be blanched and pounded/

folio 22 verso || folio 23 recto

Scotchl Collops White

Cut a leg of veal in thin slices and hack them

with a back of a knife and fry them in butter

and watter will thay are just turned yellow then have

ready some gravey seasoned with Mace peper and all spice

a ffaggot of sweet herbs and shallot and 2 or 3 spoonfulls

of milk boyl all well togather then strain it off

then add to it a glase of white wine and the yolks

of two or three eggs with a little cream beat

togather and squeeze a little juce of lemon in the

beating of the eggs and when these are put in throw

in a bitt of lemon peel and a litle bitt of butter rowled

in flower boyl all these till it is a thick as cream

then put in the collops of veal and shake it all

togather take out the lemon and grate in a little

nuttmeg when you putt in the collops and dish of

it out/

folio 23 verso || folio 24 recto

To make strong broth

Cut a leg of beef in peices and put it in a pott

with 6 quarts of watter a little whole peper 2 or 3

onions a bunch of sweet herbs and boyl it down verey

well and strain it when cold scum of the fatt and

it is fitt for use for a white frycase make it of a nuckle

of veal/

To Make gravey

take some lean beef and fry it brown then putt some

watter to it an onion stuck with cloves a little whole

peper a little sweet herbs 2 or 3 anchoveys and boyl

it down verey strong then put in a little clarret/

Herbs to bake with Ox Cheek

Carrot, Salery, Endife, Turnups, Time,

Savery, margeram, Shallot

folio 24 verso || folio 25 recto

To keep Goosberrys All the year

Take your goosberrys before they turn ripe

pick them carefully that you doe not bruise

them and fill glass bottles that have wide mouths

with them and stop them verey close with good

Corks then sett them into a kettle of cold watter

up to the neck of the bottle then make the watter 2

ready to boyl this done take off the kettle with

the bottles and lett them stand in the watter

till it is almost cold then take them out and doe

ye corks round with wax or pitch and sett

them in a cold celler/

To make a Triffle

To take one quart of Cream boyle it a little

while with whole mace then take it off & cool it

season it with sugar & rose water & when it is 2

lukewarm pour it into a dish and put a spoonfull

of runnett into it, stir it altogether and let it

stand till it become Cheese/

folio 25 verso || folio 26 recto

To make Viniger

Take green Goosberrys just as they are turning

to be ripe, to every Gallon of Goosberys one

Gallon of boyling hot water on the Goosberys 2

stop it close, stir it often for 14 days than

strain it & to every Gallon Liquor put a

pound of the worst brown Sugar & put it into

a vessel & set it in the Sun till Michaelmas

if it not Sower enough then set in a hott

place near the fire, past a peice of paper

over the Bung Hole & prick it full of holes

To stew Mushrooms for Second Course

Take Clarrett or white Wine 2 blads of Mace

a little whole peper lemon peal & Ginger stew your

Mushrooms a little in their own liquor, you must not

put these things till half be wasted, then have 2 or 3

Yolks of Eggs beaten Iuice of Lemmon & anchovies 2

& a peice of butter, put this them & shake it

together lay Sippits of french bread.

folio 26 verso || folio 27 recto

To make Lemmon Sillibubs good

To a quart of Cream put a pound of Single

refin'd Sugar, the Juice of 3 Lemmons & the Rhines

of them grated, put the Sugar into a deep pan

& grate the peel into it, then put a Pint of white

Wine & half a pint of Sack & then the Cream

and with a whisk keep it stirring allways one

way for a bout half an hour; then put it into

your Glasses; They will keep ten days & are best

when they have been made three or four days./

To make a Cake

Take a pound of fine flower well dryed,

a pound of butter, beat it to a Cream, then beat

ten Eggs leave out five of the whites let your 2

flower be quite cold before you put it to your

butter & Eggs, then take a pound of dry 8penny

Sugar beat all the lumps out of the Sugar,

two Ounces of Carraway Seeds, let it not stand

long before you put ^ it into the Oven, an hour will bake it/

folio 27 verso || folio 28 recto

To make an Apple Pudding good

take about 12 good apples pair them and make

them like goose sauce ^ with as little watter as you can then

beat 7 or 8 eggs well and put to the apples the

rind of a fresh lemon shred small and the juce also

rung into the apples and a quarter of a pound of

butter melted a quarter of a pound of loaf suger beat

mix all these togather and a bitt of thin paste about

the edges and sides of the dish and bares over it a

little bakeing will doe and shred in half a sevil

orange peel/

a thin paste for tarts

to half a pound of flower six ounces of butter

and mix it with blew milk warm into paste rowl

it out thin it is for tarts in pans some put but

four ounces of butter/

folio 28 verso || folio 29 recto

To make Scotch collops

take a leg of veal skin it and cutt it into thin slices

a bout 4 fingers broad or square then hack them well both

ways with the back of a knife and then spread them on

a board and season them with a little salt and grated

nutmeg then put them in a stew pan a pound of butter

when hott skim it then put in your meat and if you

have more then your butter will Cover when it boyls you

may fry it at twice lett it boyl verey fast turning it

and tossing it all the while with your spoon and when

your butter begins to be thick and strong of the gravey

before it look oyly take out 4 or 5 spoonfulls to put in

your sauce and lett your meat be lightly brown and while

it is in the frying pan prepare sauce thus/

set a stew pan on a hott fire of charcoal put in a gill

of strong broth made of beef or mutton clear from fatt with

a little roast beef gravey and gill of white wine a little

faggot of marjorum and thyme an oinon quarterd a little nuttmeg

sliced 4 large leaves of mace shred small 12 cloves and

a little lemon peel shred also lett them be verey hot just

on boyling then shred 2 good anchoveys in it and put to it

the third part of a pound of butter and the yolks of two eggs

beat up with 5 spoonfulls of white wine when/

folio 29 verso || folio 30 recto

all these are well stired together then take your

meat hot of your pan with a slicer letting it drain from

the fatt and soe put it to your sauce and then turn it

often with a spoon and stir your sauce that it curdle not

then lay your meat in the dish upon sippets and one the top

some slices of lemon a and balls garnish your dish with pickles

for the balls

take little veal and twice as much suet shred small

then beat 4 or 5 yolks of eggs verey well and put thereto

with a little grated white bread and season it with a

little salt a pepper and a little grated nutmeg and beat

cloves shred a little thyme and marjorum or powder it if

dry then mix all with the yolk of eggs and rowl it up

in balls and put them into ^the pan when your butter

boyls and fry them brown/

let these be frying at the same time as you fry your meat/

folio 30 verso || folio 31 recto

Scotch collops

take a leg of veal cut in thin slices beat it well on

both sides with the back of a kinfe then lard it with

bacon and season it with pepper salt mace nutmeg sweet

marjorum thyme and bread fry um brown in fresh butter

clear out the butter and put into the pan half a pint of

white wine a ladle full of strong broth a sliced lemon two

anchoveys six shallots half a pound of fresh butter and

the yolks of 3 eggs beaten with a little spoonfull of

flower let all these stand over the fire 7 minutes

serve it up with 20 forced meat balls a roasted Capon

in the middle of the Dish with some slices of bacon

over it garnish the Dish with slices lemon barberries

and oysters not forgetting sippets/

the balls

take some of the same veal and twice as much suet some

oysters anchoveys shallots and lemon peel season it with

pepper salt mace cloves nutmeg marjorum thyme chop it

verey fine and mix it with yolk of egg and rowl them

in little balls a fry them brown

folio 31 verso || folio 32 recto

To make Orange Wine

Take 6 Gallons of Spring Water put 12 pound

of the best powder Sugar, or if you please

loaf Sugar, 4 whites of Eggs well beaten put

them to the Sugar & Water cold, let it boyle

half an hour, in the boyling scum as long as

any scum riseth, take it off the fire & put into

it the Juice of 50 Civil Oranges & the outsides 2

of them paired very thin. let it stand till it is

cold enough to work then put in 6 spoonfulls of

the best Ale Yeast 6 Ounces of sirrup of Lemons

beat all together, let it work in a tub 2 Days & Nights

then put in it two quarts of Rhenish Wine

then put it in a Vessel stopt close & let it

stand a fortnight or 3 weeks then it may be

bottled

folio 32 verso || folio 33 recto

To make Orange Wines

To 90 pound of the best powdered Sugar put 30

Gallons of Spring Water, then take 30 whites

of Eggs, well beaten & put them to your the

Sugar & Water cold in your boyler & stir it

about all together to melt the Sugar & to mix the Eggs

then let the fire be put to it & let boyle half

an hour, in the boyling scum it as long as any

Scum riseth that it may be clear from any

dregs then take it off the fire into a Tub and

put into it the Juice of 250 of the best Civil Oranges

let it stand till it is milk warm enough to work it

then put 30 spoonfulls of the best Ale Yeast & stir

it about, then let it work two days & two Nights

then scum off the Yeast clear then put it into your Vessell,

the pareings of the 250 Oranges must be pared very

thin & steep them into ten quarts of Brandy and

& when you tunnit up put two thirds of the pareings

and all the ten quarts of Brandy in your Vessell

then put your Water & Sugar & Juice into it,

when it has done working in your Celler stop it

folio 33 verso || folio 34 recto

up close and let it stand a Year before it is bottled

To make Cowslip Wine

Take eight Gallons of water 24 pound of fine powder

Sugar, boyl the water & sugar an hour, scum it

very well, then let it stand till it is no warmer

than new milk, the pour it upon eight pecks of

fresh pick'd Cowslips, which must be ready in a Tub:

then stir into it twelve spoonfulls of good Ale Yeast,

let it stand so all night, the put into the Juice of

16 Lemmons & the Rhines of 12 of them, and

three quarts of Strong Mountain white Wine,

Stir them well together & work it two or three

times a day in that tub, for two or three days

together, then put it into a Barrell straining the

flowers & Peels off, when it has done working

clay the Vessell up close & let it stand 4 or 5

months if your Cellar is good, if it is not then

let stand but 6 weeks or two months, When it

is bottled put a Lump of double refin'd Sugar

into each bottle & Rozen the Corks down

It must be clear River water, & if the Weather

is cool, cover the Tub it is work'd in/

folio 34 verso || folio 35 recto

To make Currant Wine

good

3 pound of Currants to a quart of water

& a 1/4 of a pound of Sugar first bruise

the currants in a tub by them Selves then put

the water cold on them Stirring them together

& let them Stand all night then press them

off through a hair bag & then put the Sugar

to the Liquor & let it Stand one day more

Stir it well and put it in the cask and to

every poun d of Brown Sugar one poun d of Single

refined in the cask & let it Stand open

till done working you may put a little peice

of allum in

If fine in two months bottle it.

To make Elder Wine

To a Gallon of water put Six pounds of Raisons

pick the great stalks from the Raisons & chopt them

very small & put them into a tub, boyle the Water

an hour and let it stand to cool a little, than pour

it upon the raisons & stir them very well together

and cover it up close, let it stand ten days stirring &

squeezing the raisons very well with your hands

every day morning & night, than strain it through

a hair Sive squeesing it very well; than to every

Gallon of Liquor put a Pint & half of Ederberry

juice let it stand half an hour mixing it very well

together, then tunn it when it had work'd, stop it up

very close, it may be fine in six weeks but if it stands

a twelvemonth upon the lees it will be the better,

The Elderberrys must be full ripe, you must bake

them a day before you strain them, When it

is bottled Cork it very well & let it stand a month

or Six weeks in the Bottles before it is drank/

2

folio 35 verso || folio 36 recto

To make lemon Cream

Take four lemons and chip the peel verey

thin into half a pint of water: and squeese

the juce upon half a pound of fine loaf suger

and lett them stand three or four hours

then beat the whites of four eggs verey well

and mix them all togather and strain itt

off and putt it over the fire stiring it all the

while one way till it is thick/

Orange cream good

Take four sevil oranges and chip the peel

verey thin into half a pint of water and

squeeze the juce upon a quarter of a pound of

fine loaf suger and let them stand three or four

hours then beat the yolks of four eggs verey well

and mix it all togather and strain it of and set it over

the fire stiring it all the while one way till it

is thick./

folio 36 verso || folio 37 recto

Lady Craft s Seed Cake

Take 2 pound of the finest flower well dry'd,

and 2 pound of Butter, rub them well together

than take 12 Eggs leaving out 4 of the whites

beat the Eggs very well, put to them 12 spoonfulls

of Creame & as much good Yeast, then strain

these into the Butter & flower, let it stand

an hour before the fire, then put in a pound

of Carraway Comfitts & what sweatmeats you

please, an hour will bake it. 2

To Pickle Wallnuts

Just scall'd the Walnutts & rub the Skin off with a

Course Cloth, then put Water & Salt to them, chainging it

one a day for ten or twelve days together till the bitterness be pretty

well gone. Then make a pickle of one third white Wine, & two quarts

of the best Vinegar, & put it to a great deal of white

Pepper, Cloves, Mace, & Salt, as you do for other pickles

& put it to them boyling hott. They will be fitt

to eat quickly. You must keep them close tyed

down with Leather./ 2

folio 37 verso || folio 38 recto

A Frigasee of Lamb

First take the Scragg of a neck of Mutton or

any other odd meat with two or three large ly

Onions, a good bundle of sweet herbs, half a

peel of Lemmon boyl all these together till it

comes to about a pint of liquor then adding

a quarter of a pint of Creame & 3 Anchovies

then strain it all off, then take a hind quarter

of house Lamb & cut the line in smal peices

then take most part of the lean from the leg

leaving the skin whole, cut some of that meat

into little peices and the rest must be shred with

as much again beef suet & some sweet Margerum

& time & some Lemmon peal chop all these together

then grated the crum of some white bread put a

little Salt the best part of a nutmeg then break in

two Eggs so work it up with your hands & stuf the

Skin full of this force Meat then tye it up in a

Cloth so boyle it for an hour & half then the

Lamb that was cut out stew it in half of the

Gravy till enough then take it out pouring

that liquor away then put the remainder of

the liquor into the stew pan adding to that

the Yolks of two Eggs with some grated

folio 38 verso || folio 39 recto

Nutmegg, above half a pound of butter a little white

Wine, & some Mushrooms cut, then stir it alltogether

shaking in a little flower to make it thick, then

put in the peices of Lamb stirring it till it

almost boyls then take it off, putting first the

Legg into the dish and the frigasee round it

pouring the Sauce all over, garnish your Dish

with Lemmons./

To Pickle Pidgeons

Bone your Pidgeons, then Season them with Cloves

Mace, & Salt, put their livers & gizards within them

being seasoned, you must open your Pidgeons in the back

to bone them, when you boyl them you must have

a very small Squre to keep them together, then boyl

Oatmeal in water & strain it put in your Pidgeons

& add to it a few cloves, Mace, pepper, & Ginger, and

some white Wine Vinegar, when the Pidgeons are

boyled enough take them up, and when the Pidgeons

& liquor is cold put them both together, they will be

Eatable in 3 or 4 days & keep a fortnight, more in

the Winter, Eat them with Oyl & Vinegar/

folio 39 verso || folio 40 recto

Pontack s white frycassy of Chicken

Take two Chickins cut them in peices put

them into water let them lay two hours

wash them in more water put them into a Sauce

pan with a quarter of a pound of butter, pepper, Salt

cloves & a bunch of sweet herbs then put a sweet bread

in Mushrooms Morrels trufles hartichoke bottoms set

it over the fire & let it stand a little then put as much

water as will cover the meat & a little white Wine

& let it boyl till the liquor is almost consumed then brake the

yolks of 4 Eggs into a Poringer with the Juice

of a Lemmon & a little nutmegg & some

parsely minced smal, a peice of butter and

put some of the liquor into the Eggs then

put the Eggs into the pan & set it over the fire

and keep it stirring till it be thick, then put

it into the Dish & garnish it with Lemmon

Peel/

folio 40 verso || folio 41 recto

To make forced meat with mutton

To a pound of mutton picked clean from skins

or fatt putt one pound of beef suet shred them

then verey small and add to it half a pint of

oysters season it with sweet marjoram a little

tyme a good deal of sage a few small onions salt

peper and nuttmeg to your tast then work up the whole

with three yolks of eggs.

To make Ratifia

Take two quarts of the best Brandy, and a

hundred of Apricocks stones, a quarter of an Ounce

of Cinnamon, one pound of white Sugar Candy finely

beaten. Put the Apricocks stones without bruising

the Kernels, let the Bottles stand 5 or 6 weeks,

after this, it must stand 5 or 6 Days to settle,

the pour it off, or Philter it into other

Bottles/

folio 41 verso || folio 42 recto

To harsh a Calve's Head

Wash it clean & boyl it tender then take it from the

bones & hash it & put it into a pipkin with some Strong

Broth with white wine or wine vinegar with 2 anchovies

and a fagot of sweet herbs with 5 or 6 young Onyons

if you have no Shallots or the white of a Leake &

a little Oyster Liquor & let it stew alltogether a quarter

of an hour then take a little vinegar & 4 yolks of Eggs

beaten with a little Oyster Liquor & nutmegg & another

Anchovie bruis'd & a little sweett butter put this

to your meat & stir it till it grows thick let it not

curdle then have your dish upon coals with some

frersh bread in Sippets swell'd in strong broth &

put your Oysters in when you dish it you may have

ready the tongue in Slices some fry'd & some not

with some Oysters fryed & the brains mixt with a

little shred parsley in spoonfulls looks well to garnish

it also some thin slices of Bacon & if they be in

Season some Sparragrass between, you may boyl

one half of the head & hash the other you may

add a sweet bread cut in Slices & fryed brown/

folio 42 verso || folio 43 recto

Ragoo of Pidgeons

Pick your pidgeons & truss them as as for bakeing

beat them so as to break & bruise the bones flat

then take some Lard season'd with pepper Salt

mace cloves, lard them very well through the

bodys as you do Ducks for a Soop when they

are larded flower & fry them to give them

a Colour take them & put them into strong

broth with pepper salt mace cloves two bay leaves

all sorts of sweet herbs onions stew them till

they are tender have no more liquor then to

cover them: Make your Ragoo with sweet breads

Mushrooms cockscombs hartichoake bottoms cut

them in peices the bigness of half Crowns burn

butter with flower & fry them all brown put

some gravey not to much pepper Salt cloves mace

sweet herbs onions a little white Wine when

enough dish your pidgeons put your Ragoo

over it garnish with sliced lemmon squeese

some into your Ragoo

folio 43 verso || folio 44 recto

To Make Almond Tarts

Take a pound of almonds blanch them and

beat them pritty well and put a wine glass of

rose watter into them in the beating and three

quarters of a pound of suger then put to them

the yolks of three eggs and a wine glass of cream

and quarter of a pound of melted butter

the past must be made thus

a pound and quarter of the finest flower a

pound and half of fresh butter temper it with

cold watter and two eggs lett not your past be

stiffer then butter and work it in a cool place

and bake it in tart pans/

To make Pease Soop in Winter

Take 2 Gallons of water put in a peice of Bloody Beef about six

pounds & two quarts of pease & two large onions with a bundle of sweet

herbs, let it boyl four hours then strain it off & clean your pot

& put the liquor you strain'd off in again with a pound of

Bacon & a little pepper & and anchovies & the yolks of 3 Eggs

if you design it very thick rich put in more gravey &

oyster liquor, cut Oysters & force meat balls some green Spinage

cut square peices of toasted bread & put in your dish with some

of your Bacon./

folio 44 verso || folio 45 recto

To make A Watter Tart

Take a quart of clean watter and ^the juce of

five or six lemons squeezed in and suger

it to your tast some salt and nuttmeg a little

sack or orange flower watter then thicken it

with the yolks of twelve or fourteen eggs

over the fire and if it is not thick enough putt

a grated biskett or two in it lett it stand till

it is cold putt it in a verey good crust and

if you please you may putt sweatmeats in it

half an hour bakes it/

To make lemon cheescakes

Take half a pound of almonds and blanch them and half

a lemon peel and pare it thin boyl it in watter till it

be tender then shred it and putt it with the almonds

into a stone morter and beat them togather with

rose watter to keep them from oyling then take four

ounces of white suger eight eggs with half their

whites and mix them togather with half a pound of

fresh butter melted and putt in when cold you may

bake them either with or without currants and thay

will keep a week

folio 45 verso || folio 46 recto

To make a Pickle for Beef Hams or Tongues

Take two Gallons of Pump water & make a brine

with common Salt strong enough to bear an Egg

add to it one pound of course sugar a quarter of a pound

of salt peter and two Ounces of Salt prunella boyl all these

together & skim it clean then take it off the fire and when

it is cold put ^ in your meat & let it lie well cover'd with the

pickle, the Hams should remain in it a month or 5 weeks

the beef & tongues 3 weeks or a month then take them

out & smoake them over a little sawdust one day or two,

then hang them up in the Kitchin chimney where you

burne wood to dry, some people smoak them with horse

litter which gives them a tast of Westphialia hams.

This Pickle will serve a long time if when you see

it begin to mother or grow ropy you must take out

the meat & put in a good handfull of bay Salt

and boyl it & skim it clean as before then ^ let it

stand till it is cold & put in your Meat again

this may be used repeated till the pickle is

all used up./

folio 46 verso || folio 47 recto

To stew Pidgeons

Take 12 Pidgeons pull out their breast bones & fill them

with force meat made with Veal pretty high seasoned

take 2 quarts of strong broth, a bunch of sweet herbs, whole

pepper, some shallot or onion let it stew about an hour,

take them out of the liquor without the fat & put 'em into

your dish with toasted sippits. Take some of the liquor

without the fat, put in a peice of butter with flower

One Anchovie 6 spoonfulls of white wine, half the Pidgeons

livers bruised fine 2 or 3 yolks of Eggs shake it up thick &

pour it on your pidgeons garnish with balls & what you please

tho' the receipt says strong broth, water will do.

To Make Soope

Take a leg of Beef a bitt of lean Bacon, & an

old Cock boyl it all to peices with a bundle of

sweet herbs, then strain the liquor & set it over

a stove in a stew pan with a good handfull of

Spinage & Sorril a little pepper & Salt then take some

endif & Sallery cut in small peices & a turnip fryed fry

these in fresh butter till tis brown, then put it

into the stew pan with the rest, cut 2 loaves of

french or other bread in peices & fry it in butter then

pit it in the Soop stew it a little while put a little

white & Iamaco pepper, in the Serveing it must

stew an hour before the bread it put in only

a leg of beef will do/

folio 47 verso || folio 48 recto

To make a Lobster Pye

Take 3 Lobsters with the Spawne, take the

Meat out the Claws & Tails, & cut them in

big peices then season them with pepper, Salt,

& nutmegg, then take the Yolks of Eggs boyl'd

hard, then take green forcemeat made of spinage

Anchovies & some Eal or other fish, grated bread

& some butter & nutmeggs & pepper & salt & raw

Eggs and make round balls then have some

Musharooms, and then morrels truffels boyl'd

soft, fill your pye hansomely & put some

butter a top, then close it up put half a pint

of Clarrett and bake it an hour & half, then

take the Spawn of your Lobsters & the Shells

beat them in a morter very well, put in some

broth of fish or flesh to the shells and strain

it out the squese a little Lemmon & some

butter, and put it into your Pye

And Make a very good Crust

folio 48 verso || folio 49 recto

To make Mead

To every Gallon of Water put two pound of

Honey mix the hony & water well together cold

then boyl & skim it as long as any scum will rise

and in the boyling take a sprigg of rosemary &

2 or 3 spriggs of sweet bryer hold it in your hand

and stir it round till it has had 3 or 4 boyles then

put it into a tub that is fitt for it with the

rinds of two Lemmons and the Iuice and when

your liquor is almost cold spread a toast or two

with good ale Yeast and put to it and the next day

put it into a Vessell that will just hold it you

may tye a few cloves & Mace in a rag & put in

the Vessell & the whites of 6 Eggs beat you may

put in primrose flowers or Cowslips it will be

fit to bottle in ten days

folio 49 verso || folio 50 recto

To make a Seed Cake

Take ten pints of flower rub into ^ it a pound & three

quarters of butter, take a pint & a quarter of Cream

a little more then blood warm & three quarters of

a pint of yeast and six Eggs well beaten, half

a quarter of a pint of rose watter, a quarter of

an Ounce of Mace and as much nutmegg, sett your

paste arising half an hour, then put into it

two pound of Carraway Comfitts, three quarters

of a pound of Sugar a quarter of a pound of Citron

and as much Orange, when it is baked, Ice it

To make Minced Pyes good

To a hundred of Eggs a Dozen pounds of Currants a Dozen

pound of suet pick three pound of raisons stoned half a Dozen

pound of Sugar, Mace Nutmeggs Cloves & Cinnamon of each

an Ounce and half a Dozen of large apples the Peal of

four Lemmons the Juice of Six half a pound of candid

Lemmon peals Orange & Citron of each half a pound

a little Salt half a pint of Sack/

folio 50 verso || folio 51 recto

To make A plume cake

Take half a peck of flower and dry it in an

oven and when it is cold rub it so fine that

it may feel like grated bread then have nine

5 pound of currants clean washed and picked ^ and rubed

in a cloath verey dry and ... one pound of raisons of

the sun washed and stoned and shred fine and

one pound of almonds beat fine and rubed into

the flower: and one ounce of beaten Cinnamon

a quarter of one ounce of mace: three quarters

of one ounce of nuttmegs: half a quarter of

one ounce of cloves: two grains of ambergrease

a peice of loaf sugar: a quarter of a spoonfull

of salt: two pound and half of single refined

loaf sugar beat and sifted putt all these things

into the flower and mix them verey well

eighteen eggs leaveing out six of the whites

beat them verey well one quart of good ale yeast

the yeast must not be to light for then it

may deceive you and not make the cake light

folio 51 verso || folio 52 recto

and putt the eggs and yeast togather and beat

them verey well and then strain them into the

flower makeing a hole in the middle then take

two pound and half of butter and just melt

it in one quart of good cream then strain it

in: half a pint of rose watter and one pint

of sack heat the sack and rose watter togather

not to hott then putt it in: it must be made

into a lithe past and worked up light with

your hands: then cover it with a warm linnen

cloth and sett it to the fire to rise for half

an hour: then have half a pound of citron

and half a pound of orange peel a quarter of a

pound of lemon peel: shred all this as small as

dice and when this cake hath laid half an

hour before the fire work in these sweetmeats

then butter the hoop and take three sheets of strong

whited brown paper togather and butter the

uppermost and put in the cake and putt it into the

oven the oven must be a good soaking oven but not

to scorching this cake will need three hours bakeing

folio 52 verso || folio 53 recto

To Ice the Aforesaid cake

Take one pound of double refined suger beat

verey fine and searce it through a verey fine

sive then have two grains of amber grease

rubed in a little of the suger and three whites

of eggs one spoonfull and a half of rose watter

and putt it into a stone bason of rose watter

and beat it up with a wooden pudding stirrer

and so you must keep it stirring till the cake

is baked then Ice it with a brush all over

and putt it into the oven to harden the Iceing

To Make a Ham Pye

Boil the ham pretty tender then pull off the Skin & cut off

the Shank bone & all the rusty part of it then make a paste

as for a Venison pasty put you ham into it & season it with

Jamaica pepper, cloves, & you may add sweet breads & Lambstones

as you please & lay a few bay leaves on the top of the ham

and when it is baked put in a little broth or gravey

& shake it, the ham must not be too much boyled

because it will make ^ it dry this may be served hot

or cold but it is generally eat hot reckoned the best

so after the sweet breads, Chickins boned & stuffed

with force Meat to fill the Corners of the Pye/

folio 53 verso || folio 54 recto

A Fricassie of Lamb

Take a hind quarter of Lamb cut the Loyn

into little peices take some of the upper part

of the leg under the skin & put it to the loyn

then fill the leg with force meat so put it in

a cloth & boyl it then having near the quaintity

of a quart of Gravey relished well with onions and

anchovies & sweet herbs then leave half ^ of it for the Sauce

the other half to stew the meat gently whiteing

it with cream or milk when enough drain it

out of the liquor then take the other part of

the gravey & put into it a grated nutmegg

a glass of white wine soom mushrooms cut &

the yolks of two Eggs well beaten & a little Cream

or milk to whiten it some butter mixed with

flower boyl the Sauce all together so pour it on

the Meat & garnish with lemon this Sauce

will serve for Chickins Rabits, Veal, or for

fish only leaveing out the Egg

folio 54 verso || folio 55 recto

To make a quacking Pudding

Take a quart of Cream & boyl it then pour some

part of it into a pot take the soft of a penny loaf

sliced thin then rub it with the back of a spoon when

tis soaked well then put in the rest of the Cream to it with

eight Eggs half the whites well beaten and strained then

put in a nutmegg some salt 2 spoonfull of wheat flower

sweeten it to your tast then flower your Cloth & put it

into it & tye it pretty close & put it in a pot of boyling

water & let it boyle two hours serve it up with

butter & Sugar/

To make French Bread

Take a peck of flower two quarts of new milk six Eggs

well beaten a pint & half of ale yeast mix the Eggs milk &

yeast together, make it into past & let lye half an hour to

to rise then set it in a quick oven half an hour will bake

it then rasp it/

To Pickle Pork

For a Dozen tongues or 4 hams, a quarter of a pound

of Salt peter & a pound of course Sugar in a brine

as strong as will bear an Egg boyl it & skim it

and let it stand to be cold then to lye covered

three weeks, hang them ^ up for three weeks/

folio 55 verso || folio 56 recto

To make Mellon cheese good

To a Gallon of Cream put a quart of boyling water

then put to it the milk of Seven Cowes with seven

or eight spoonfulls of the Juice of Marygolds

if you can get so much let it stand till it comes

do not break it as you do other cheese but rowl

in into the Cloths & let the whey run from it

& the next day salt it

You must not make ^ them late in the year because

they ^ will not have time to dry/

To make little Cakes

Take a pound of flower well dryed in an Oven & take a pound

of Currants washed & dryed by the fire or in the oven till they be very hot

that they are very plump take a pound of butter & work it well against

a good fire with Orange flower water till it be soft then put to it

a pound of dryed Suger & a pound of flower work it in with

your hand by the fire or with a laddle half an hour at least

then take six Eggs taking out two whites beat them

well together with Six spoonfulls of sack then put in

the hot Currants and mingle them will together then

butter your pans fill them & put them into the Oven

as fast as you can the Oven being as hot as for

Manchetts.

folio 56 verso || folio 57 recto

To burn Almonds

Take a pound of Jordain Almonds & set them

before a hot fire or in an Oven t untill they are very

crisp, then take three quarters of a pound of Sugar

and an Ounce of Chocolate grated, a quarter of a

pint of water and ^ boyl this allmost to a Candy, then

put in almonds and let them be just hott, take

them off and stir them till the Sugar grows dry

and hangs about the almonds, put them out of the

pan on a paper and put them asunder/

The Welch way to Pickle Oysters

Take 3 pints of the largest Oysters wash them from the Slime

in their own water then strain the liquor to them again

& if there is not liquor enough of their own, to cover them

add as much cold water as will cover them then put

an Ounce & half of common Salt 4 spoonfull of Venigar

set them on a prety good fire & when they have boyled

once & scumed well put to them a quarter of an Ounce

black pepper just bruised & then boyl them quick till

they are enough almost half an hour or less till

they are firm then put them in an earthen pot

and when cold tye them down with leather

To them that like it may put 4 or 5 cloves bruised/

folio 57 verso || folio 58 recto

To Coller a Pig

Take a young fat pig dress it as you would to roast it

cut ^ it a broad and take out all the bones lay it in water

till tis very clean & looks white cut off the head

part the sides dry it in a cloth very well then

take Sage, time & a little rosemary cut the herbs

small put to them as much Salt, pepper, & Nutmeg

as you think will season them, then strow it on

the inside & rowle it up very hard & make two

handsome Collers of it, sew them up into two

strong cloaths wind also tape about them

then take water & a bundle of sweet herbs you

minced before with all the bones of the pig &

set them on the fire all together with a little

Salt & when it boyles put in your Collers scum

it clean & let it boyle till the Collers are very

tender/ then take them and set them an end till

they are quite cold then take off the Cloath &.

take the cleaness of the liquor & put to it a pint

of white wine & a little white Wine Venigar

& so cover it with your pickle & eat it in 3 or 4

days.

folio 58 verso || folio 59 recto

A Rice Pudding

Take a quarter of a pound of rice & boyl it in water

some time then put in milk & some cinnamon & let

it boyl till the rice is tender then take it off the fire

& before it is cold stir in half a pound of butter with

2 or 3 Eggs half a pound of Currantes half a Nutmeg

& some Sugar stir it all well together, an hour

bakes it, then pour some melted butter on the top

of it & grate loaf sugar over it when it is backed/

A Frigassie of Rabits

Make some strong gravy of any meat season'd

with sweet herbs Onions & anchovies & a little Milk

to make it white then take half your gravey to

stew your Rabitts in & when enough take them out

& put them in your other gravey thats mixt up

with Nutmegg 3 or 4 Yolks of Eggs with a glass of

white Wine & a little Juice of Lemon or Venigar

with Butter & a little flower so keep it stirring

on the fire till thick enough, take it off and

garnish it/

folio 59 verso || folio 60 recto

To make Cheesecakes

Set Nine or ten quarts of Milk for Curd warm from

the Cow put the Curd to drain in a strainer but do

not press it when it is dry enough & put the Curd with

half a pound of fresh butter into a morter & beat

them well together then put the quantity of three

half penny loaves grated & rubed thr'o a Cullender

which also beat together with the Curd & one pound of

good white Sugar then the Yolks of 12 Eggs 2 or 3

spoonfulls of Sack a grated nutmeg a spoonfull of

rose water a corn or 2 of Salt beat all together

very well then mix it with the Curd out of the Morter

and it will be fitt to put into Crust plump the

Currants if you think it will be too sweet you

may leave out some of the Sugar you may make

the Crust after this manner take three quarters

of a pound of butter four Yolks of Eggs & put in

three pound of fine flower so work it up with

cold water/

Stew Pippins

Pare your pippins & lard them with orange peal

then put them in orange flower water & sugar,

and stew them over a gentle fire till they

are enough/

folio 60 verso || folio 61 recto

Orange Cakes

Take a pound of Oranges & quarter them take out

the meat clean from the skins beat the meat very

fine very fine till it looks like the York of Eggs

then boyle the peal in severall waters till the bitterness

be out when they are tender then dry them from the water

then cut it in peices as big as pees then take a

pound of Sugar & boyl it to sugar again then put

in the pulp & peel & mix it well & stir it altogether

& set it over the fire to heat but not boyl & let it stand

till the next day & heat the day after put it on plates

the bigness of a Shilling & dry them turn them with

a knife/

To make Oyster Loaves

Take four penny loaves cut out around peice on

the top take out all the Crume then take a pint

of Oysters wash them & strain them out of the

liquor put them in again over the fire then put

in half a pint of white wine a great onion, let

it stand while they are tender put in cloves, Mace,

pepper, Nutmegg, Salt, to your tast & half a pound

of butter fill your roales with your liquor

and Oysters put the top on again put them in a

Copper pan with fire under & over more then a quarter

of an hour will crispe them/

folio 61 verso || folio 62 recto

To Pickle Onions

First peel the out skins off & then lay the Onions

in salt & water 24 hours, change the water 2 or 3 times

then drain them from that water & set them over the fire

well covered with water & a good handfull of Salt,

let them boyl gently a little while after which

take them out of the water & spread them on a table

cloth & cover them with another cloth 2 or 3 times double

when they are cold put them in the Pots or glasses you

intend to keep them in, lay among them some Nutmegg

sliced a a little whole pepper some blades of Mace &

sliced Ginger, boyle some white wine Venigar & when

it is cold pour ^ it on the Onions: You may put a spoonfull

or two of mustard seed in a little muslin bag in the pots

with the Onions it gives them a good relish & keeps them well

but it is apt to spoil the Colour/

To make Sugar of Roses

Take a pound of loaf Sugar boyl it to a Candy height

but put in an Ounce of the powder of Red Rosebuds

Add to it a little spirit of Vitterell or the Juice of

Lemmons if you make to drink with Asses Milk

you must ^ put in neither/

folio 62 verso || folio 63 recto

How to preserve Barbaries

Take the fairest barbaries you can get & stone them

put some other barbaries into a Silver cann sett it on

into a kettle of water over the fire, & when the Juice

comes from them clear strain it forth & take it the

weight of your barberies & the Juice in sugar

beat your Sugar & put it into the Juice boyle it a little

then put in your barbaries boil them till they be

enough which you may know by their Colour if you

hold it before you & the light, so keep them for your use

To make Custards

Take a quart of Creame & a quart of milk & boyle it with some Mace

when you take it off the fire cover it close till it is pretty cold then take out the

Mace & put in 3 or 4 spoonfulls of orange flower water or raw rose water which

you have & ten Eggs well beaten & strain'd sweaten it to your taste

& so put it in your Cups/

Common fish Sauce

Take any sort of meat & make strong gravey season

it with sweet herbs, Onions & Anchovies then strain it off

then put in a glass of wine & grate half a nutmegg in and

as much butter as will thicken it with drudging in a little

flower you may add if you please some srimps or

Oysters and to boyl it up to a thickness to your

own liking/

folio 63 verso || folio 64 recto

Craw Fish Soop

Take a brace of large Carp and a thornback some other sweet

fish as tench or such like and boyle them with a few bay leaves

and some large mace in as much water as will cover them well

& strain it out for stock: then fry in sweet butter two larg Ells cut

in peices a Carrott & a parsnip in slices a handfull of Sallary brown

fryed & put the anove stock to it and the bodyes of 2 firm Crabs

boyled a stamped in a morter & boyl them together about a

quarter of an hour & skim off all the oyl & fat very well &

strain it very off, also, and have a hundred of boyled crawfish

the flesh picked out of the tails which flesh cut in peices & save to lay

in the soop when dished beat 80 of the crawfish bodyes well in

a morter with the crumb of 4 or 5 french rowls first soaked

in some of the stock then add about a quarter more of the broth

to it and rub as much as you can through a strong thin Cloth

to get out all the good then put the rest of the stock to it or strain it

through the Cloth with it then take the Crust of two french rowls first

dryed a little & to them put ^ in as much of that above as will

make ^ it moist & soft & then it is all ready for dishing which to do

take this last soaked or french bread as much of it as you think

may make ^ it thick enough & put in the bottom of your dish

and lay your minced with as much of the strain'd stock as

you have occasion for or will fill your dish & lay

your minced crawfish in spoonfulls in & about in

heaps as it stands boyling over the stove or

Chafindish lay about it your remaining twenty

Crawfish bodys for garnish and some shread

Lemmon & some scalded Spinage if you please

and tis done

folio 64 verso || folio 65 recto

To make a Soop of Carp or Tench

Make a good strong meat broth & stew either carp or tench

in it with a little sweet herbs a little onion & a little seasoning

of Salt & spice a little white wine till they are stewed enough

then lay your bread in a dish upon a stove & pour broth by

degrees upon the bread letting it stew almost an hour when

you go to serve it up lay the Carp or tench whole upon

the bread, you may make this Soop in the same manner

with souls only first lard them with bacon & fry them

and then put them to stew in the broth two souls &

one carp doth very well together/

To make a fine Caudle

Take a quarter of a pound of pearl barley boyl it in

three waters a quart at a time save the last water

with the barley to that put a quart of Rhenish Wine

boyle these together then beat the yolks of ten Eggs

and as much sugar as will sweeten it let them

boyl a little stir them one way that they may not

curdle when it is enough take two lemmons wring

out the Juice and a little lemon peal which put in

first you may put thin slices of toasted bread

if you please/

folio 65 verso || folio 66 recto

To make a Pottatoe Pudding

Boyl a pound & half of potatoes, blanch them &

peel them & beat them very fine in a stone mortar,

and put to them half a pound of butter melted

without water, half a pound of Sugar, five Eggs,

put away three of the whites, season it with a

little Salt and some beaten Cinnamon, mingle it

well together with a little Orange flower water,

and bake it in a dish with a crust

To make a Mallet Pudding

Take half a pound of Mallet and wash it very

clean well in boyling hot water, pour your water

on it, wash it in three waters, then put to it

two quarts of milk boyl your milk with some

Cinnamon and pour it hott on your Mallett

put to it some Nutmegg and half a pound of

butter sweeten it to your taste/

folio 66 verso || folio 67 recto

To roast 4 Ribes of Beef good

Take 4 Ribes of Beef & salt it over night the Salt

must be very dry and mix a little pepper with it,

when it is roasted about an hour take twelve

spoonfulls of pump water & boyl it and one

anchovie and a little beef suet thread small

in it and strain it then baste it and then

flower it well and cover the best part with

paper a quarter of an hour before it be taken

up, take the clear driping out of the pan

& fry it brown & pour it on all at once

then put a little flower & butter to froth

it up/

To make minced Pyes.

Take two pound of meat & four pound of Suet take out

all the skin & sinnews & chop it very fine then take 12

pipins pare them, core, and chop them very small, add

to thise three pound of Currants half an ounce of mace

& half an ^ ounce of cloves four Nutmeggs & four two pound of

sugar a little Salt the peel of four Lemons shred very

fine & the Juice of three, a pint of Verjuice half

a pint of sack, and what sweetmeats you please/

folio 67 verso || folio 68 recto

To make a Dish of Stakes

Take a neck of mutton & cut it in Stakes & beat it

with the back of a cleaver then take some Nutmegg

two slices of lemon a little thyme tied up in a

bunch & let there be an onion in, about a pint

of water, & let it stand about an hour or two

^ then take out your onion & put your water into the

frying pan with two or three anchovies and the

spice after the meat is fryed with butter, your

butter must be boyling hott before you put in

your meat then take it out & put the butter

out & put in the water & let it boyl'd then put

some gravey and a little butter then put in your

meat & thick with flower till it is thick enough

as melted butter you may strow some Capers

upon it when you serve it if you please

To make Cuttletts/

Take a neck of mutton & cut in thin slices & then take

some grated bread, thyme ^ shreds small grated nutmeg, & Juice of lemon

mix it well together & put it all over the meat then broil

it up on Charcoal, or fry it in butter smoke it as

little as you can make the Sauce of Gravey Iuice

of Orange mushrooms & a little anchovies, so

Serve it up/

folio 68 verso || folio 69 recto

To Broyl a neck of Mutton

Cut it in Stakes & beat it with the flat of the Cleaver

& get some thyme ^ sweet Marjoram & Shallott & shred it small

grate nutmeg & white bread to it & mingle a little salt with it

& rub it on every peice of meat lay it on a clear fire

on a gridiron a little higher then the fire let it broil &

turn it when it is enough have some clarrett and

gravey one anchovie Shallot & pepper stew it & put it

upon the meat & stew it enough & send it in hott./

To make Scotch SCollopps

Cut your Veal very thin and hack it very well with

a knife & lard it with Bacon if you have no fatt

of the Veal then fry in butter & put them into the

Dish for the Sauce take a little gravey & one anchovie

& boyl it a little while then put in some Clarrett let

it boyl a little then put in a bitt of butter & pour it

upon ^the Scollopps garnish them with balls of Sassages Oysters

lemon Capers & thin slices of Bacon broiled, you

may leave the Clarrett if you will dipp them in Yolk

of Egg, iust before you put them in the pan

if you have any Oyster liquor put a little into

your Sauce/

folio 69 verso || folio 70 recto

To make Cuttlets

Take two necks of mutton & cut them in stakes & beat them well

season them with cloves mace pepper & salt then broil them upon

a gridiron & drudge them with grated bread; then make your Sauce

for them with a glass of Claret or red Port Wine put a little strong

broth & a little gravey some pickle oysters & a few fresh Oysters two

anchovies a few capers & barberies two shallotts some lemon and

Mushrooms put in a little fresh butter so put in your Cutletts into

the pan & toss them up well then beat the Yolks of three Eggs

in a little Clarret & put them in, rubb your dish with Shallotts

& nutmegg & garnish it as other dishes/

To make Scotch Scollops

Take a leg of Veal & slice it very thin & hack it with the back

of a knife take some thyme & a little winter Savory & shred it

very small & strew it over the meat & a little grated nutmegg three

or four yolks of Eggs well beaten & put amongst it then

spread it out upon a Dish & then fry them in sweet butter

when they are fryed beat some yolks of Eggs with some white

Wine and a little grated nutmegg & put it all together, then

let the butter be melted before you put it to the Eggs and

dish it up fry some thin slices of bacon and lay upon

them let the bacon be fryed before the meat/

folio 70 verso || folio 71 recto

To Pickle Pork

When you have dress'd it well & took out all

the bloody peices, & then take the midle part

which is only proper for pickling, cut it in large

peices, and sprinkle a little common Salt upon it

& let lye three or four days, one peice upon another

Then Cut it in less peices fitter for use or the Tub

you put it in, & to the quantity of a peck of

Common Salt put four Ounces of Salt peter

with which rub your Pork extreamly well,

and then put it in a close Salting Tub, first lay

a Lare of Salt & then a Lare of Pork, & so till

all is done, you cannot lay it too close, have a

board to fitt the top of the tub & upon that lay a weight that

no air get to it, take it for use as it rises/

folio 71 verso || folio 72 recto

To make a Fardemay

Take a quart of Creame & grate in 6 or 8 Bisketts

& the marrow of 4 bones well pounded 2 or 3 Ounces

of Citron cut very fine, 6 whole Eggs & 6 yolks

half a pint of Sack, a little rose water, half a

pound or more of fine Sugar & stir 'em up together

then put it into your patipan & lay some Checker

work of fine past upon it, it will take half an hour

baking then take some blanched Almonds & sliced

Citron & stick them upon the top with the Iuice of

2 Oranges grate some fine Sugar upon it and

serve it./ ben

To Pickle Barberys

Boyl some of your worst barberys with water

& Salt & make it strong of the barberys, then strain it

& let it stand till it is cold & put in the barberys

so cover them & keep them in a dry place/

ben

folio 72 verso || folio 73 recto

To keep Venison potted

It must be bon'd & Season'd a little more

then to be eat hot if it be a haunch you

must take ^ care a lear of that the fat be mingled

with the lean, if it be lean & not fat

enough then must be thin slices of Bacon

laid between each Lair, the pot must be

covered with dow & when it is baked pour

out all the liquor & let it be press'd down

with a trencher or the like or a little waite

upon it & when it is cold cover it over with

melted butter to keep out the air/

folio 73 verso || folio 74 recto

Mushroons powder good

to a peck of large mushrooms 20 cloves

8 blades of mace a handfull of salt 3 bay

leaves a sprig of rosemary half a pint of

vineger a peice of butter as big as an egg

2 onions as much beaten b peper as will

lye on half a crown and lett them stew

in their own liquor till it is all consumed

then sett them in an oven after the bread

is drawn till thay will powder and then

keep it in glase dry

To make Custard

Take a quart of Creame 12 Eggs with

four of the whites & a blade or 2 two of Mace

make it blood warm then sweeten it with

half a pound of Sugar & a little sack or

rose water which you like best

folio 74 verso || folio 75 recto

To make a Tansey

Take Spinage & bruise it with a little

handfull of tansey into a pint of the juice

take a pint of Creame or Milk 15 or 16 Eggs

half the whites beat very well, a grated penny

loaf with a little Nutmegg Salt & Sugar, to

your taste then put it all together into a

skillet & set it over the fire & keep it stiring

till it is thick then pour it into a dish as big

as you will have your tansey & set it upon

a chafing dish of Coals, cover it with another dish

& let it stand a little while, then turn it into

another dish & let it stand again so do 2 or 3 times

& wipe the liquor that runs on the dish edges

butter your dish queze lemon or sprinkle veniger

upon it/

folio 75 verso || folio 76 recto

To pickle Broom Buds, Pursline, Ash keys,

Elder buds, or any green Sallet

Take 2 quarts of white Wine Veniger, three

quarts of water one handfull or two of white

Salt some whole peper, a little bit of roach

Allom boyl this till it will bare an Egg then

dry your pursline in a dry Cloth & seaule it so

do all the rest of your buds till they be green

take a pint more veniger, one quart more

of water some Allom so put your buds into

& make quick fire under them & let them boyl

up quick & cover your pot close then take

the pot off, & be sure that you keep the Stem

in, so let them stand to cool, & they will be

green so put them into a earthen pot for

your use/

folio 76 verso || folio 77 recto

Sturgeon of a Calves head

Take a calves head with the hair on lay it in

soak in water 2 or 3 hours boyl it in fair water

till the hair will come off, peel off the hair & slitt

the head take out the brains & tongue, tye it up close

in a cloth boyl it in milk & water with a little

bag of Nuttmeggs cloves & Mace & a bunch herbs

let it boyl so tender to take out the bones & musles

so clap it up close the skinny side upermost & lay

it on a plate till it be cold, when it is cold put

as much white wine veniger & as will cover it

as you do sturgeon within a fortnight it will

be fit to spend/

folio 77 verso || folio 78 recto

To make an Orange Pudding

Take the rhines of 2 oranges grated add to it 12 Ounces

of double refin'd Sugar put them into a stone morter

& beat them very well together then put in 12 ounces

of the best butter & beat them again very well then

take 12 yolks of Eggs & beat them first by themselves

then put them into the morter & beat them all together

when you have so done make the best you can

except putt paste role it very thin & lay a sheet

in the bottom of the dish & lay another over it, you

may bake it with, an hour is enough after the

peel is well beat put in your butter befor the Sugar/

To make Penneroyal Pudding

Take two penny loaves of grated bread & almost as

much suet mince it smal put to it a good handfull

of peneroyal chopt smal & a little nutmegg & sugar

the yolks of 3 Eggs one white 2 or 3 spoonfull of

flower some currants then temper with milk

make it 6 or 8 puddings an hour will boyl them

put butter sugar with a little rose water or

sack for Sauce/

folio 78 verso || folio 79 recto

To pott a Hare

Take a young hare & when you have Cace't it

& washt it clean put it into the pot well season'd

with pepper & salt cover it close with dow & bake

with brown bread when it is baked pick it clean

from the bones, and then it in a morter in the beating

put in about half a pound of clarified butter

when it is well pounded put it in a pewter

dish or plate, work it with a spoon on coales

till it is hott, then put it into your pott, press

it close & when it is cold cover it with Clarrefied

butter/

To make a white frigasie

Take Rabits Chicken or Lamb, skin the Chicken

cut 'em in peices & put 'em into a stew pan, just

cover em with water put a little bit of

lean bacon a little time, pepper, salt, mace

an Onion stuck with cloves when tis boyl'd tender

then thred parsley, thicken it with yolks of Eggs

a little white wine a little cream, you must

not let it boyl after the thicken is in

shake well & serve it/

folio 79 verso || folio 80 recto

To make Lemon Wine

To every Gallon of ater two pound of loaf

Sugar & to every three Gallons the whites

of two Eggs put them to the Sugar & water

cold let them boyle half an hour take off

the scum as long as any rises, to every Gallon

of liquor the juice of six Lemons & the

yellow peel of them pared very thin, pour

the water & Sugar upon them when it is

about the same quantity as for Orange Wine

& it must work two Days & Night tunn

it up & stip it close keep it till it is fine

then bottle it/

folio 80 verso || folio 81 recto

To make Rice Custards

Take Rice dry it in an Oven then beat it

small & serch it then take a quart of sweet

Cream & put to it before you set it on the fire

four good spoonfulls of this flower of Rice

mingle it well that it do not clott, when

it is well mingled then set it on the fire to

boyl keeping it stirring & put to it as it

boyls two or three peices of Sugar to give

taste & take a little Musk if you have it,

tye in tiffany soake it in rose water

two good spoonfulls, then put that rose

water in it if you like it & some Sugar

to sweeten it to your taste when tis boyl'd

thick enough put it in little Custard Dishes

& not eat it till tis through cold/

folio 81 verso || folio 82 recto

To make white Puddings

Take a quart of Cream & boyl it, put in 3 or 4

blades of Mace & a Nutmeg grated, boil it well

then strain it & when it is cold put half a pound

of Almonds beaten, 2 penny white loaves grated,

& sifted, a pound of beef suet shred fine & good

quantity of marrow cut in long peices, 2 spoonfulls

of rose water, 6 Eggs but 4 of the whites, sweeten it to

your taste, put in a little salt & mace finely beaten

your Gutts must be steep'd in rose water 12 hours./

To Make black Puddings

Take great or midling Oatmell 2 quarts pick'd well & bruise

it a little, then take the blood hott from the hog about 3 quarts stir

it well with some salt that it does not clode, put in your Oatmell

& let it have room to swell, let it stand 2 Nights & a day, then

sofen it with some warm milk a quart or more, put in a little grated

bread 4 or 5 Eggs some spice of all sorts but cinamone, a little herbs, winter

savory, sage, margerom, of each a handfull, of time 2, of penny royal 3,

of Camamile one, of fenele, parsley beats sorrell of each a handfull,

if any of the herbs are dry they must be well rubed, put in

2 or 3 green leaks shred very small, with the herbs, hoggs

or beef suet cut in small bitts, fill your guts not to

full least they burst in the boyling/

folio 82 verso || folio 83 recto

To Coller Beef

Take a thin peice of flank beef strip the skin to the End

beat it with a roling pin then take a quart of Peter Salt

desolve it in 5 quarts of water strain it & put in the beef, let it

lay 5 days then take a quarter of an Ounce of Cloves,

a large nutmeg, a little mace & pepper beat it very well

& good handfull of time shred, strew all these between

the skin & meat, then role it up very close & ye it, then put in t

into a pot with half a pint of Clarett & half a pint

of red Wine then bake it let the Oven be as hot as for

bread/

Another

Take the thin end of the brisket of beef & hang it up in an

airy place 2 or 3 days bone & skin it & take out all the Grissells

& Sinnews then take a good quantity of Peter Salt, pound it very

well & made very hott, then rub the beef well with it & some other Salt

let it lye 24 hours then wash it clean & dry it very well in a

Cloth & hang it up in a cool place then scrape lightly over it

a little Salt peter, cloves, Mace & Nutmegg, a good Quantity

of sweet herbs let it lye 24 hours, then role it up as hard

as you can put in a good deal of butter & a good many

bay leaves, bake it with household bread, take it out

before tis cold & put it up in Clarrified Butter/

the herbs must be time and marjoram

folio 83 verso || folio 84 recto

To Make little puddings

Take a pint of cream 6 eggs but 3 whites beat

them well togather then putt in 2 ounces and half

of Naples bisket grated verey fine some nutmeg

a spoonfull of sack and a spoonfull of rose watter

beat it all togather a quarter of one hour season

it with salt and suger to your tast then butter

your pans and into some put raisons and in some

carraways comfitts some currants some slies of

candid orange peel then fill them and putt them

in a oven hott enough for a manchett and when

thay are baked: turn them out hot and sett

them bottom upwards which will be of a bright

yellow serve them up with melted butter sack

and suger/

folio 84 verso || folio 85 recto

To Bake a Calves head x

Wash & make it very clean, then put it flat

on an earthen pan the right side upward,

put it under it a bunch of sweet herbs

an anchovis or two, the brains & tongue cut in

peices, half a pint of water, an Onion, about

half a pound of Bacon; then shred about half

a pound of Beef Suet & lay all over the head

with beaten Jamacoe pepper & Mace season it

well with it. When Baked take out the head

and let the liquor cool, then take off the fatt

and make Sauce with some of the liquor with

butter and the brains bruised in it, slice your

Bacon to garnish & Capors put in a little Vineger,

you may put Musherooms & Oysters if you please

but 'tis good without

folio 85 verso || folio 86 recto

To make a Puplin

Take 2 quarts of milk & turn it to a Curd then drain

it very dry from the whey, put it into a dish & break

it very fine with a quarter of a pound of Butter,

break in 6 Eggs & Sprinkle a handfull of flower

to make it as stiff as a Cake, mix with it a quarter

of a pound of fine Sugar, and let it lye a little flat

on the paper, put it in a little Cake hoop or China Bason

is as well to bake it in, put into it into a quick Oven

(not to burn) half an hour will bake it, When

it is enough take it out & Cut it open with a

thin Lidd and put in Cytron Candied & cut very thin

all over it, then have ready melted butter & Sugar

with orange flower water, pour it over the Cytron

Then put the Lid on & pour Butter & Sugar over it.

folio 86 verso || folio 87 recto

To make Cream puddings

Take a pint of cream the yolks of 6 eggs 6 spoonfulls of flower

a glass of sack suger and nuttmeg to your taste boyl them in basons

butter your basons and cloths verey well flower them or they will

be apt to break half an will boyle them/

To roast lobsters

tye them to a spitt and bast them with watter and salt

untill half roasted then bast them with Claret till enough

save the claret and putt it in a sauce pan with 2 anchovies

one onion stuke with cloves a little peper and salt boil

it and strain it of mix in a pound of sweet butter/

folio 87 verso || folio 88 recto

To make curd loaves

take the curd of four quarts of milk well drained

from the whey and pound it well in a stone morter

putt in six eggs only three of the whites a little salt

six large spoonfulls of flower and pound them alltogather

and make them into small loaves and bake them on

tin plates and not sett them to close togather three

quarters of an hour will bake them and mix some

melted butter and sack and suger and Cutt off the tipps

of the loaves and pour it in and some over them

for sauce and putt on the t topps again and

serve them as hot as you can/

To Make Tounges Montrossed

Take Sheeps Tongues boil them very tender then

peel them & shread them smal then toss them up

with some good Gravey with a little butter in it

& some Creame forced meat balls and Mushroms

& Oysters fryed about the Dish or what other Garnish

you please/

folio 88 verso || folio 89 recto

To make Tea Creame

Take a quart of Milk and a pint of Creame put in

a stick of Cinnimon & let it just boil take it off

the fire & put in half an Ounce of Green Tea and

the peel of a Lemon: Cover it close & let stand

about two minuits then sweeten it to your taste & pour

it two or three times through a fine napkin

into the Dish you design for the table put in

a spoonfull of Runnet & let it stand a little if

there is any skin on the Top lay a sheet of white

paper on it which will take it off

If you like it stiff put the dish over a very

slow fire for a few Minuits after the Runnet is in it

folio 89 verso || folio 90 recto

To make the Dukes Pudding

Take half a pound of Beef Suet Chop it very small

& run it thro' a Seive half a pound of Raisons of the Sun

Stoned & Chopt very fine, 4 spoonfulls of flower and

four spoonfulls of fine sugar, 7 Eggs but only half the

Whites, one spoonfull of Brandy & 1/2 of white Wine the

peele of one Lemon some Nutmeg Beat it all

well Boil it five hours

To make Wallnut Catchup

Bruise the Wallnuts put to them a good deal of Salt

& let them stand one Night in a pan then press the Liquor

from them & put to Boil with it all sorts of SPice &

some Anchovies & one spoonfull of Mustard when cold

Bottle it let it stand one year before you use it

one hundred of nuts makes one quart of Catchup

folio 90 verso || folio 91 recto

Puddings for little Dishes

You must take a Pint of Cream & boil

it & slit a half-penny loaf & poaur the

Cream hot over it & cover it close. till it is

cold, then bet it fine & grate in half a

large Nutmeg, 4lb Sugar, the Yolks of four

Eggs; but two whites well beat: Beat it all well

together. With the half of this fill four little

Dishes. Colow one Yellow with Saffron, one red

with Cochineal, green with the Iuice of Spinage

& Blue with Syrup of Viollets. The rest mix

up with an ounce of w sweet Almonds blan-

ch'd & beat fine & fill a Dish. Your Dishes

must be small & see your Covers are very

close with packthread. When your pot boils

put them in. An hour will boil them.

When enough, turn them out in a Dish,

the white one in the middle & the four Colour'd

ones round When they are enough, melt some

Butter with a Glass of Sack & pour over & throw

Sugar all over the Dish. The white pudding

Dish must be larger than the rest & be sure

to butter your Dishes well before you put

in & dont fill them too full.

Clear Lemon Jelly

Take 4 Lemons squeeze the juice & rasp the peel of

two of them as much water or jelly of pipins as you have

juice the whites of 6 or 7 Eggs beaten when tis mixt

run it through a jelly bag let it stand long enough

first to tast of the peels run it into one pound of Double

refin'd Sugar set it on the fire stir it all the time

one way till tis as thick as cream then put in a little

Orange flower Water & Ambergreese it is best ma two days old

folio 91 verso || folio 92 recto

Ketchup for Fish.

Pound the Walnuts & strain

the Liquor thro' an hair Bag.

To every Quart, put of a Pint of

White Wine Vinegar, 2 pounds

of Anchovies, some Horse Radish

scrap'd, a quarter of an ounce

of Cloves, a quarter of an ounce

of Mace & Pepper, 8 Cloves of

Garlick, 24 Shalots, two Races

of Ginger & the Peel of two Le-

mons. Boil it all half an hour.

Put the whole in a Iar & let it

stand a week to settle. then

pour off the finepart into

small Bottles for use.

To make Gavatcho

Six Heads of Garlick divided

into Cloves & split, a Tea-spoon

full of Cayenn Pepper, two penny

worth of Cochineal dissolv'd in

P a Pint of Vinegar. Set the

Bottle in the Sun & shake it

frequently for a fortnight,

then filter it though Paper.

Some Lemon Peel & the Iuice of

a Lemon is an improvement.

folio 92 verso || folio 93 recto

To Pickle Walnuts

Take one hundred of Walnuts.

Boil, Salt, & Water to bear an

Egg, & pour it hot on them

'till they are cover'd. Change

it every day for three weeks.

Then take them out, dry them

in a Cloth & put them into

the following Pickle.

Take three Quarts of the best

Vinegar. One Quart of white

Wine. six Onions. six Heads

of Garlick. a Bundle of sweet

Herb. Mace, Cloves & Ginger

of each an Ounce. two Ounces

of white Pepper & an handfull

of Salt. Let it boil 'till you

can scum it. then take it off

when 'tis cold pour it upon

the Walnuts. To this put a

Pint of the best Mustard &

mix it with the Pickle.

This Quantity of Pickle will

do an hundred of the large

French Nuts.

To make Cream Cheese

Take one half Milk, warm

from the Cow & the other water.

The water must be one half

boiling the other cold & to be all

runn'd lukewarm together. It

must not exceed half an hour

coming. when come it must be

cut with the skimming Dish

& put into the Vat with the

same. Let the Cheese stand

in the press half an hour before

you turn it. Nb the second

turning salt it a little on

both sides & in the Evening

folio 93 verso || folio 94 recto

take it out. When the Coat

begins to come, the Cheese must

be wash'd euery other day in

cold Water & wip'd.

folio 94 verso || folio 95 recto

folio 95 verso || folio 96 recto

folio 96 verso || folio 97 recto

folio 97 verso || folio 98 recto

folio 98 verso || folio 99 recto

folio 99 verso || folio 100 recto

folio 100 verso || folio 101 recto

folio 101 verso || folio 7 verso

back inside cover || back endleaf 1 recto

143

back endleaf 1 verso || folio 1 recto

Hysterick Water

Sperma Ceti

Alkermes

Gascoign Powder

Ipecacunha

perrewinkle

liniment

Electuary

the receipts for the farcey and bugs are

in the little bandbox

20 grains makes a scruple

3 scruples makes a dram

8 drams makes an ounce

12 ounces makes a pound

To Take out a thorn

take birdlime Turpentine and a little black

soap temper all these togather lay it to the

place greived/

A sear cloth

Rosin White frankinsence virgins wax equall

quaintitys melted togather dip the cloath in it/

A sweeting deit drink

one ounce and half of china roots: one ounce and half

of eringo root: one Ounce and half of sarsaperilla

half an ounce of Ivory: ^ shavings and half an ounce of hartshorn Shavings

one dram of Maiden hair

Boyle all these in a gallon of watter till it comes

to 2 quarts and drink with a little milk or wine for your

constant drink, or else drink half a pint of it

in the morning fasting ^ & at four in the

afternoon

folio 1 verso || folio 2 recto

A powder for fitts

take and putt it in a pott and cover it

with corse past and bake it with bread two

or three times till it is dry enough to beat to

powder and sift then add to it one ounce of powderd

coral and one nuttmeg powdered give as much as

will lye on a shilling to a man and in proportion

to children give it either in black cherry watter

or rue tea it is to be taken three days before

and three after the change of the moon

For A Rheumatism

Take a shin of beeff and a pound of garlick and

putt it in a pott with three gallons of watter

and lett it boyl till it comes to one gallon then strain

itt of and take half a pint in the morning fasting

and at four in the afternoon and at night going

to bed

folio 2 verso || folio 3 recto

To make Treacle Watter

Take hartshorn shaveings an ounce boyl it leasurely

in 3 pints of spring watter till it comes to a quart

then take the roots of Ellicompane gention cypris

tormentel of each one ounce angelico one ounce

burage buglass rosemary and Marygold flowers of each

2 ounces Citron rines one ounce a poun d of the best venice

treacle desolved in 6 pints of white wine 3 pints

of red rose watter infuse it alltogather all night and

distill it in a cold still the roots Must be scraped and

bruised and putt in the wine and the herbs shred and

putt into the wine and Watter/

To make Bitter drink

take the lesser centry and camomill flowers of each

as much as you can hold between your fore finger and

thumb the best senna 2 drams cardus seeds half a dram

gention roots half a scruple boyl all this in half a pint

of watter till it is half consumed drink it in the

morning keep your self warm if you leeve out the senna

you may drink it everey Morning tis good to open

obstructions When you would have it purge putt in senna/

Druggs for Stoughton Drops

2 Ounces of Gention, 2 Drams & a half of

Cardimum, 2 drams & a half of Chochenel,

1 Dram of Saffon, 1 Dr am of Snake Root

1 handfull of Juniper berrys,

The Peel of Six Civil Oranges & One Quart

of Brandy

The oranges pared that no white appears: the gention

thinly sliced: the cardimums bruised: the chochenel

powdered with a lump of loaf suger verey fine in

a stone morter: the Iuniper berrys bruised:

it must infuse ten days shakeing it every day

and then strain it off/

then put a pint of brandy upon the Ingredients

and lett that stand ten days shakeing it every

day then strain it off/

then putt a quart of white wine on the Ingredients

and it will be good bitter wine/

folio 3 verso || folio 4 recto

Dr Garth s Steel pills

Take 2 drams of extract of gention an ounce of

filings of steel finely prepared put as much surrup

of clove July flowers as will make it into pills take

one in the morning and one in the afternoon

an Equal quaintity of steel and extract of gention

as done great cures/

Mrs hain s sirrup

a pint of juce of pursline to a pound of double

refined suger made into a surrup/

my mothers receipt for W:

2 drams of powdered rubarb 3 drams of venus

turpentine mix them well togather then make

into midleing pills take 3 in the morning and 3 in

the evening till the this quantity is gone/

to keep chillblanes from breaking

rub them well some times with oyl of turpentine

For fitts and the falling sickness

nine grains of powderd snake root and one

grain of salt of amber to be taken in a Morning

fasting in compound piony water mixed with

a little Asifatida watter three days before and three

after the change of the Moon this is the dose for

a man and in proportion for children: and thay

must take it in black cherry watter/

the way to make the Asifatida watter is to

steep one penny worth of asifatida in a pint

of watter and sett it either in the sun or near

the fire shakeing the bottle often/

A cooling oyntment

green woodsorrel and green plaintain stamped

and the juce beat up with sallett oyl/

it is good to heal a sore inward or outward/

folio 4 verso || folio 5 recto

To make Sirrup of Garlick

Take a head of garlick peel and cutt every

Clove in half and put them into a pint of spring

Watter and simmer itt away to half a pint then

putt it to it six ounces of lisbon suger and boyl

it to a sirrip and take a full spoonfull in the

morning and at 4 a clock in the Afternoon and

Eate a bitt of the garlick sometimes/

For the Ruematism

Take of the best gum Guiacum verey finely

powdered half a dram in a spoonfull of thin Watter

grewill as warm as Milk from the cow for 9

Nights besure eate your supper 2 hours before

you take it , for your stomach must be empty

when you take it and the last thing thing you

do before you go to bed: you may drink o what you please

for breakfast the next morning you need not

keep at home provided you take care not to catch

cold

if it is good it should have a greenish cast

like Gascoigns

To make Sirrupe of Saffron

One Ounce of Saffron & then pull it to peices

and put it up close in a Chinea Cup with

a pint of Sack and let it stand for 2 or 3 days,

and let than strain it through a flannell

Bag & squeeze it out, and than take the

Saffron & put it to a half a pint of water

and let it scimmer a little time & so do it

3 times and then to this quantity of Liquor

put about 3 pounds of the best loaf Sugar

and let ^ it boil gently for about a quarter

of an hour

For a Sore Throat

1/2 Ounce of Red Rose Leaves

1/4 Ounce of Pomegranate flowers

1/4 Ounce of Spirit of Sulphur

To be put into a quart of Spring water

folio 5 verso || folio 6 recto

For a Bruise

Take rosin finely powdered as much as

will lye on a shilling in a glase of White Wine

immediatly so do for 2 or 3 days and bleed

To make the hair grow thick

an ounce of oyl of sweet almonds with a nutmeg

grated into it cover it close and bake it with

household bread then strain it off and putt a

spoonfull of sack to it and rub the head with it

For Deafness

A grain of Musk and a grain of safforn tyed

up in a New Peice Sasnett and putt in to the ear

The Red Powder

Angellica, Dragon, Bi ettony, Scabous, Pimpernell,

Wormwood, Mugwort, Dittander, St Iohnswort,

Tormentile, Rosemary, Dandylyon, Hartstongue, Buglass,

Garmander, Billitary of Spain, Burnett, Loveage,

Cardus Benedictus, Red Sage, Of each of these

a quarter of a pound/

Shred all these herbs small & bruise them in

a stone Mortar, then put them into it a well-glased Pan,

& pour two quarts of white Wine & stir them well

together, & tye them up close for two or three days,

& stir them two or three times a day./

Then take a pound of Venus Bolearmoniac beaten

very fine put it into a broad Pan, & wett this

Bolearmoniac with as much juice of these herbs

being wrung out hard in a Cloth, as will make

it a thick Batter, then Set it in the Sun to dry,

and when it is pretty thick wett it again, & so you

must continue to do till all the Iuice of herbs

and Wine be drunk up/

folio 6 verso || folio 7 recto

In the last wetting you must stir into it, One Ounce

of Mithridate, One Ounce of Diascordiam, half

an Ounce of Confection Alkerkermes, half an

Ounce of prepared Pearl, 24 leaves of Gold,

One Ounce of Contrayerva, Ounce One Ounce

of Snake root, half an Ounce of Saffron,

half an Ounce of Cochineal, then stir & mingle

them ^ all well together, you must stir it often the

last wetting or else it will grow hard at top

& soft at Bottom, so it must be stirr'd often

that it may dry all alike, & when tis thick

enough to dry like a paste then make it up

into Balls, drying them very well, neither

Rain nor Dew come to it all the time of

making/

If you put a Pint of Wine & a pint of Strong

Ale to the Herbs after all all the juice from

them and distill them in a cold Still, it will

make a very good watter to give the Powder

in

To Make Sirrupe of Violets

Take 4 quarts of Violets pick them & Clip the

whites of the Leaves then take a pint of

Spring water heat ^ it scalding hott but let it not

boyl put the leaves into a Silver tankerd and

pour the water hott upon them & shutt the Lid

close & let it stand till the next morning then

strain it through a clean fine Cloth into a white

dif then take two pound of double refin'd Sugar

beat it very fine & put it into the water stir it

very well, let it stand till the next day stiring it

2 or 3 times that the Sugar may the better disolve

If you have a Silver Tankard big enough put it into it, if not

into a cleane Skillit, Set it ont he fire stir it all the

time till it is ready to boyl but it must not boyl

scum it very cleane then pour it into the white bason

let it stand till it is through cold which will not be

less then a day then put it into a glass bottle tie it

up with a paper & prick it with a pin, if you cork

it at first perchance to burst the bottle/

folio 7 verso || folio 101 verso

back outside cover

spine

head

fore-edge

tail