V.b.272: Receipt book [manuscript].

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A Receipt for the yellow Iaunders

Make your hearth uery clean then take such a

quantity of green Ash wood as will make a pint of

ashes which must be sifted through a hair siue. you

must burn one of your sticks to light the rest for it must

not be lit with any thing else then take such a quantity

of your morning water, as will make it into a past then

make it , in 3 litle pyes when you haue made it into pyes take

a drame of safron and deuide it equally into 3 and put it

into the pyes and put them upon a trencher and fill them

up with some more of the water then put them upon the

bed teaster or any other dry place where nobody may mant look

or handle them and let them stand till the person is Cured

how to, make black salue

take a pint of the best sallet oyle and halfe a pound

of the best red lead finely beatin and halfe a quarter of a

pound of beas wax shaue it uery small and put these

altogether and let them boile uery softly till it is uery black

then drop a drop upon a dish to see if it be uery stife

then tis don enough and you may rub your hand with

a litle sallet oyle and rowle it for your use

this salue Cures all sortes of old and new boyles

bustions and burns and the kings euill

Mrs Warburtons receipt, for black salue

an egg water for the face

take as many whites of eggs as you please and beat

them uery well then put them in a still and let them

be uery slow a distilling when you put it into botles

put in a lump of Camphier into your botles

this is reckoned uery good to wash

the face with and also to take the pits

of the smallpox out

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2

how to make lucatellus Balsam

take 3 pints of the best sallet oyle and 6 spoonfulls

of the best Canary sack beat them well together

then take one pound of the best uenice turpintine

wash it in Rose water till it be white then take

yellow wax slice it into the rose water and melt it ouer

the fier to Clarifye it the wax then put it to the

rest and boile it altogether an hour and halfe or longer

till is is a stiff oyntment then take it off the fier and

let it cool in a Cake when it is cool take the dross and water

from it then take 10 ounces good weight of that

Clarifyed wax and put it to the rest and boyle

it altogether and hour and halfe or longer till

tis a stiff oyntment you may try it by puting

a litle in a spoon then take it off the fier and

add to it a one ounce of Naturall balsam one ounce

of saint Iohns wort and one ounce of red saunders

in fine powder let the saunders be new stir all

these together not leauing off till it be Cold then

put it into your pots take notice you must not

set it on the fier after you haue put in the

balsom and powders and remember to boyle it

on a uery gentle fier.

snaile water for the face

to a quart of snailes a quart of beanflowers that

is blosomes and a pint of the blosoms of femitary

12 lemons and a quart of white wine and 3 pints of

milke 12 coucumbers pared let the snails be only wip't clean

bruise the lemons and Coucumbers with the flowers

then put them altogether in an ordinary still pouring

the milke and wine upon them distill them with

a slow fier

this is reckoned a uery good receipt for

the face and also to take the pits out of

the small pox

3

to make aqumarabillus

take a large quarte of the iuce of green sallindine

a large pint of the iuce of sparemint a large pint

of the iuce of balm a large pint of the iuce of

angellico 2 quarters of a pound of raysons in the

sun bruised 3 quarters of a pound of glister suger

and take 2 lemons and 3 oranges sliset you must put

all these together into your still and with them put

in 2 quartes of french Brandy and 4 quartes of

fair water to saue your still draw of 6 quartes

altogether then you need not put in any water

when you still your drugs. then take gallingall

bistord orice root Cardumum Cubibs Callimusarimaticus

Mace Cloues Cenimon Nutmegs Rosemary flowers Cowslep

flowers Violet flowers Mellenet flowers Cloue gilliflowers

Roses damask or Red of each of these a quarter and

halfe quarter of an ounce the flowers must be dry

bruise the drugs in a Morter infuse the flowers and

drugs a day and a Night in a Gallon of french brandy

more. then add to that still the 6 quartes as you draw'd

off with your Iuses and then draw of 6 quartes of

strong and one quart of small by it selfe to make

your surop of: when you make you surop you must

take 3 pound of suger and a quarter of a pint of rose water

if you think your water will be to strong put in all

your quart of small let it be a thine surop let it

iust boyle and then scum it and put it hot to your

water then strane it throw 4 or 5 flanell bags 3 or 4

times when it is Cold filter it through paper you

must not be to long after your water is stilld before

you sweetin it because the small water won't keep

when you still it keep a gentle fier and let your

water in your worm tub be alwaies Col Coole

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4

to make Elldor Water

take 4 pound and halfe of eldor flowers to

5 quarts of french Brandy and infuse them a day

and 2 nights in the Brandy then add 5 quarts of

water to saue your still you must let it boyle before

you put on the head of your still when you see

the flowers fall then past on the head of the still

you must draw of 5 quarts of strong and one quart

of small to make your surop with keep youer

a moderate slow fier and keep the water in your

worm tub allwaies Coole when you make your Surop

take the quart of small and 2 pound of fine

powder suger let it boyle then skum it and put

it hot into your water then strain it through

5 flanell bags and when it is Cold filter it

through paper

how to make surfeit water with spirits

take 5 quartes of the best english spirits and 2

pound of popies out of Corn and 1ou 1 ounce and

halfe of aniseeds and an ounce and halfe of ornary

fenell seeds and a good handfull of rue and a good

handfull of balme and a good handfull of angellico

bruise your seeds and your erbs then take all these

ingredience and put them into the 5 quarts of spirits

and let them lye in 2 nights and 2 days then put them

into your still and put in 4 quarts of water to

saue your still and let them still with a uery slow

fier till you haue drawn aboute a quart if your

spirits are uery good you may draw of 6 quarts

together and if you think that is to strong you

must draw of a quart by it selfe to mix with

the other according to your own pallet

5

to Make surfeit Water with Ale

take 4 Gallons of strong ale and to it angellico Rue

and balm of each a good handfull 4 pound of Red popies

that grows in the Corn Aniseeds and fenill seeds of each

an ounce and halfe bruise the seeds and cut the herbs

put them altogether into the ale and let them infuse

2 daies and then distill them in a worm still as the

other waters but put no water to it you may draw

4 quarts from this and a quart of small if you please

how to make Cenimon Water

to 2 large quarts of brandy take 7 ounces of

Cenimon beatin uery small and infused all night

in the Brandy and then put 4 quarts of water to saue

your still and draw the same quantity of as you put

in Brandy by itselfe and more as you occasion and

make the surop with the small 1 pound of suger

sweetins this

how to Make Oringe Water

take 6 quarts of brandy take 1 pound and 3 quarters

of dry oringe peale beaten and infuse one night or 2

in your brandy and then put them into your still

adding 4 raw oringes slicet with 4 quarts of water

to saue your still draw of as much as you put

in brandy and after that draw of a pint of small

to make your surop with 2 pound of suger sweetins

this quantity strane it throw 5 flanell bags 3 times

and filter it through paper

how to make Elldor wine

take 16 quarts of waters and 8 quarts of the iuce of

eldor berry's being bruised and strain'd through a hare siue

then put to it 12 pound of the best powder suger and

let it boyle untill you haue scum'd it uery well when tis

Cold enough put some yeast to it and tun it 2 daies

after and aboute you Christmas you may draw of it

off into botles or sooner if it be Clear

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6

how to preserue hips

take hips when they are full Red before they are

full ripe split them and scrape them out all the seeds

and scrape pare out that that is in the inside then

put them into a pitcher and set them into a kettle

of water and let them boyle till they are soft then

take them out and pulp them through a hare siue

and to euery pound of pulp put a pound of suger

and boyle it to a Conserue this is the best way of

making it for if they be full ripe they will be much stifer

how to make ielly of Curans

you must first strip your Curans of the stalkes

then put them in, a pitcher couer it Close and set it

in a pitcher Couer it Close and set it on in a pan

of water and let it boyle when it hath boyl'd halfe

an hour take the pitcher out lay a trencher upon

the mouth of it and draw off what iuce you Can

but doe not not shake it the Curans then put them

in the pan again and let them boyle and euery

quarter of an hour draw the iuce from them

till you haue got all the iuce you can then to

euery, pint put a pound of double refin'd suger beat fine

stirr it together and let it stand all night the next

day set it on a fier in a siluer cup or tanker

doe not stirr it after it begins to be hott when

it begins to boyle it is enough then put it into

your glases

to make pipin Gelly

take your pipins and pare them and quarter them then

put water enough to couer them let them boyle well

then take and strane the liquor through a flanell bag

and take a pound of double refin'd suger to a pint of

liquor and squees some lemons in to make it sharp then

boyle it well till it begins to Gelly and boyle a lemon

peale and cut it in dices and put it in your

glases with your Ielly

7

to make Mamalet of quinces

take your quinces when they are full ripe and

pare them and quarter them and take the Cores

from them and all the specks then weigh them

and take 3 quarters of a pound of loafe suger to

euery pound of quince and 1 pint of pump water

let them boyle till they are red then take them

out of the liquor and mash them uery well then

put them into your liquor again and let them

boyle till tis stiff enough then put it into your

glases

how to preserue Chery's

you must take the best Chery's and stone them

and put 3 quarters of a pound of double refined

suger to 1 pound of Chery's and a litle Curan iuce

and a litle spring water boyle them till they

begin to Ielly and look Clear then put them

in your glases

how to dry Chery's

you must take 5 pound of suger to 12 pound

of Chery's stone your Chery's disolue your suger

first in a litle water ouer the fier then let

it boyle and skum it and put your Chery's in

let them boyle till they are tender then put them them them

in a pott with the surop and heat them once or

twice more after then put them out to drye

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how to make Ginger bread

take 6 pound flower a quart of hony and 2 pound

of white suger set the hony and suger on the fier

let it boyle a litle and then take it off and when

it is a litle Coole put in aboute a quarter of a

pint of sack and a litle brandy then put into the

flower such a quantity of beaten Ginger Anniseeds

Caraway seeds and Coryander seeds as suits best

with your pallate. bruis'd. stirr in the liquor

indifferent hot flower the pans before you put

it in Cut the past on the topp and set it into

a quick ouen aboute an hour and halfe will bake it

to Make plane ginger Bread

Take 2 quarts of fine flower a quarter

of a pound of searsed, powder suger one ounce of and halfe

of searsed Ginger a whole Nutmeg grated mix these

in your flower then haue 2 pound of trea treakle

and a quarter of a pound of fresh buter melted

together, washing your saucepan with 2 or 3 spoonfulls of Cream or new

milke poure it into your flower mix it altogether

with your hand the longer you beat it with

your hand the lighter it will be then fill

your litle cofins not aboue halfe full for

they will rise. aboute halfe an hour will

bake them

Mrs Lees Receipt

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A Receipt to make a Plum Cake

take 5 quarts of fine flower take 2 pound of

new fresh buter rub the buter well in the flower

till it be all disolu'd and mixt with the flower that

you can can see noe buter then put in 4 pound of

Curans take 2 nutmegs and a litle mace finely

beaten 3 quarters of a pound of suger sifted fine

mix all these uery well together with your flower

and buter then put in 10 eggs leaue halfe of

the whites beat them uery well with 2 spoonfulls

of rose water before you put them in put in

a quart of uery good ale yeast strain'd then mix

it with as much Cream as will & make it of the

thickness of french bread you must boyle the Cream

before and let it Coole till you can endure your

finger in it before you put it in when it is mixed

together warme a Cloth set it by the fier and Couer

it but beshure you knead it not but instead of

kneading squeese it through your hand let it stand

by the fier halfe an hour then butter a large sheet

of paper all ouer as thin as you can but if you

lay it smooth you spoil it therefore be Carefull

to lay it Ouall fashion and raise it and raise it

with your finger that it may lye rugged then

take a quarter of a pound of fine suger and put as

much rose water as will iust melt it and set it on embers

till it be warm that you can hold your finger in without

burning then take a feather and wet the Cake all Ouer

then set it in the ouen an hour and a quarter will bake

it

a pint of Cream or something less with the quart

of yeast will doe to temper this Cake or rather to

much but you may leaue out a litle as you see occasion

beshure you knead not the Cake and you Canot miss it

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How to make a Seed Cake

take 2 quarts of flower and 2 pound of flower

butter 4 egg yolkes and 2 egg whits 6 spoonfulls

of Cream and 6 of yeast mingle all these together

and let them rise before the fier an hour

then knead in a pound of Caraway Comfits

bake it in a tin puddin pan or a Garth let

not your ouen be to hott it will be bakt in

an hour or less

my mothers way

how to make a plumb Cake

take halfe a peck of fine flower and 3 pound

of butter rub your butter and flower well to

together then take 6 pound of Curans one pound

of Raysons stoned shred them take one of pound

of suger and a pint of sack one pint of Cream

a quart of yeast and 24 egg yolkes and whits

one ounce of nutmegs and a quarter of an ounce

of Cloues one spoonfull of salt mix all these

together and set it before the fier to rise

an hour you may bake it in a wooden hoop

or a tin one butter it well

my mothers way

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To make Plumb Bisket

take halfe a pound of fine suger sifted one pound

of butter beat the butter and suger together a

full hour then put 4 spoonfulls of Rose water

and beat them altogether till tis like a past then

take it out of the Morter and shake in a pound

of fine flower well dry'd mix them alltogether

then put in one pound of Curans 3 egg yolkes

and 2 whites then mix it alltogether and not

knead it you must put in a litle Nutmeg the

ouen must be ready iust when you haue don

and drop them on flowerd papers let the Ouen

be prety hott that they may rise haue ready

some rose water and a litle suger mixt together

to put upon them when they are baked and put

them in a litle while again to dry

To make a Seed Cake

take 3 pound of flower to 2 pound of Caraway

Comfits 12 yolkes of eggs and 4 whites 3 pound of

buter unwashed then rub your buter with with

2 partes of the flower well: the other part mould

it with yeast a litle warm'd with milke as you doe

your french bread and then mould it alltogether

and put it into the ouen with a hoop or paper

an hour is enough in a quick ouen but not burn

it and when it is, almost enough take it and Ice it and

put it in again till the Ice be dry

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How to Make quince Wine

take quinces pare them and grate them to the Cores

then press the pulp in a bag and to euery Gallon of

this Liquor add a pound of ordinary loafe suger that

is the best single refined suger then stop it upp in a

Runlet for a month till it is fine then botle it with

it a lump or 2 of suger more: you may add a Gallon

of Pipin Iuce to euery 4 Gallons of quinces if you please

Mrs Foullers receipt

To make Coflett

take 7 quartes of the strongest woort boyle it halfe

away then put into it a quarte of the best hony let

it boyle almost an hour put into it the quantity of

halfe a peny loafe gratted let it boyle till it be prety thick

then put into it 6 peper Cornes bruised a flack of Mace

one quarter of a nutmeg and a thimble full of aniseeds

2 or 3 Cloues a peice of a race of Ginger let all boyle

together till it will slip of the point of a wet knife then

take it off the fier and put it in boxes or wooden dishes

pound your spice and seedes small and soe boyle alltogether

How to Pickell Oysters

when all the Oysters are open saue the liquor put noe

water to the liquor wash the Oysters in that liquor

one by one to get out the Grauell to 2 hundred of Oysters

put a quarte of good white Wine and all the liquor of

the Oysters strain'd before you put the white wine to them

put whole peper onyon and salt according to your discression

as you will haue them more or less seasoned boyle all these

together a uery litle while for when the oysters boyle long they

shrink and become hard put them upp in a Barrell or a stone

iugg well stopt

if they be not seasoned enough you may add more

seasoning at any time the peper must be put in whole

How to dry Tongues

make a uery strong brine with peter salt and when

you haue wash't your Tongues uery Clean lay them in

to be Couered for a month sometimes take them out

and pull them out with your hands for they will

be apt to shrinke upp when they feele uery firme

then they are salted enough if you smoak them at all

let it be with wet hay

To make Porke eat like westphalia Ham

take the hinde quarter of porke and Cut it in the

forme of a westphalia ham then take a rowling pin and

beat it well with it but so as not to break the skin then

salt it with salt peter and other salt a pound of salt

together let the salt be uery well rubed in especially

between at the hock between the skin and the bone

stop some of the salt peter then let it lye 3 or 4 dayes

then make brine with the other halfe pound of salt peter

and other salt that when your brine boyles it may beare

an egg when it is Cold put it to the porke and let it lye

a fortnight then take out a ham and rub on it 2 ounces

of brown suger by the fier then put it in and let it lye

a fortnight longer then take out to dry when you boyle your

pickle take 6 penyworth of scutshinell bruised and tyed in a

fine rag and boyle it in

To pott Venison

when you haue seasoned your uenison put a lay of butter

in the botom of the pott put your uenison into your pott but

before slice a nutmeg and put upon your uenison either , in roles or

peices you may lay it in which way you please you may put in

2 or 3 bay leaues and 2 or 3 sprigs of Rosemary Couering it ouer

with butter and strowing it ouer with butter a thimble full of

peper one it you may let it stand in the ouen 5 hours and when

it is soaked enough poure the grauy from it scum the fat of the

grauy and put it to the uenison again and what it wants fill

up with butter an inch aboue the uenison let not your peper

be beaten to small when you season your uenison

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To dress a Pike that is large

first open his belly and according to the bigness of

the belly put in the more butter and halfe a dozen

of pickled Oysters and as many of oliues time and

margerum and winter sauory shred small and put

into the belly and soe it up fast and tye it on the

spit with w splents and tape and take 3 quarters of a pint

of Clarrett and put it in a dish under it and baste it

ofte in a dish and and when you see it, is rosted

enough dish it up with what falls in the dish

To Collar Ealls

take time sweet margerom winter sauory and parsely

shred them small take peper Cloues mace nutmeg

and salt then take the eall skin and open them scour

them with salt and water take out the back bone.

dry them with a Cloth and season them with the herbs

and spices then roule ^ and bind them ^uery tite and sow them up in

a Cloth take some water make it sharp with ueniger

season them it high with salt put in a blade of Mace

some Cloues peper and lemon peale let it boyle and

then put in the Eals and keep them boyling halfe

an hour then take them up and let them stand till they

are Cold in the Cloth when your liquor is Cold put

the eals into , it there must be liquor enough to Couer them

Cousin Martyn ;

To Make a Hogs Chease

take a h Hogs Cheake and a beafes Cheake boyling

them uery tender then take them and mince them

uery small season it with Mace Cloues Nutmegs

and salt and put it and lay it in a press 12 hours

then it out and put it into white wine ueniger a day

and Night then whelm it up eating it when it is uery

dry

if you haue not a press you may lay weights

upon it

To make white Scotchcollops

take a leg of ueale and Cut it into thin Collops and

hack them uery well and season them with Nutmeg peper

and salt then put into your stue pan aboute 1 ounce

of butter and aboute 4 spoonfulls of Cream then Couer

it all ouer with the ueale Collops then put in 2 or 3 blades

of Mace 2 or 3 Corns of peper one onyon stuck with Cloues

1 bunch of parsely and a litle time then Couer it Close till

it is enough then put it all into a pan and Clouer it Close

to keep it warme then put the same quanitity of Cream

and butter into your pan again with a fresh layre of

Collops and so you must keep doing on till tis all done

enough the same seasoning will doe for all only season it

with a litle peper and salt as you think fit then you

must take 2 yolkes of eggs and beat them up with a litle

nutmeg and 3 or 4 spoonfulls of Cream and a litle sred

parsely then put all your liquor and all your Collops into

your stue pan and let haue one boyle then take them

off the fier till the fury of the heat is ouer then put

in your thickning of eggs and set ouer the fier tossing

it upp 3 or 4 times if you find it not thick enough

when you think tis enough squees roule up a bit of butter

with a litle flower and tose it alltogether till you think

it is enough when you think it is enough squeese a lemon

and put in 4 spoonfulls of white wine and put in the

forcetmeat balls and oysters the balls must be boyled and

the Oysters stued then shake it uery well and put it into

your dish Garnishing it as you please

To Make a Tansy

take 16 eggs leaue out halfe the whites take a pint of

iuce of spinedge and a litle tansy mixt with it grate 3

hapeny loaues and 2 naples bisket and one Nutmeg a quarter of

a pint of rose water a pint of Cream 3 quarters of a pound

of loafe suger mix all these together then put it in a stue pan

and dray draw it to a Curd Crud then draw turn it with

a pye plate when tis enough squees some oringe or lemon

upon it and garnish it with the same

when you put it into the pan put a good peice of butter

with it and keep it moist with buter all the while it

is a bakeing but drane it well before you send it up

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To make to make Rattefea

you must take the best Brandy and to one

quart of brandy one hundred of aprycock

stones and halfe a pound of white suger

Candy and a quarter of an ounce of cenimon

the candy must be broke a litel and the

cenimon broke a peices with your fingers

the stones must be crackt then put all

together and set it in the sun for

6 six weeks tyed Close aboute with

a Cloth shake it 3 times a day if the

weather is wett and cold you may set

it by the fier you must let it stand

3 dayes to settle and then strane it

through a hare siue gelly bag the bottom

you must let stand a day longer to

Clear and then bottle it

To make an oringe Caret puding

take the cut rines of 6 Ceuill oringes boyle

them uery tender Change the water you boyle

them in prety often least they be to bitter

beat them in a stone Morter with 2 pound

of butter beat them to a fine pulp then

beat 16 eggs with halfe a quarter of a pint

of sack and mix altogether sweeten it with

suger to your tast but you must make it

uery sweet and put it in a dish first Couer

your dish with fine puff past Cutting out

the edges and laying litle rowles of past

crose the puding

M

17

To Make Cowslip Wine

take a peck of Cowslip flowers pick the seeds out

your peck must be squeesd done down and to euery

peck of flowers 3 gallons of water and to euery

gallon of water 2 pound of suger boyle your water

and suger an halfe an hour skum it uery clean

then power it poure it upon your flowers

and let it stand 24 hours and then squees out

your flowers put to euery gallon the iuce of

one lemon and the peale cut thin and to euery

gallon a spoonfull of yeast let it stand 24 hours

more beaten it in twice in that time then tun

it into uessells and let it stand six weeks

then botle, it and to euery botle put halfe an ounce

of double refined suger

Mrs Hitch

To make Goosbery Wine

gather your. goosbery's full Ripe and beat

them and to euery Gallon of Pulp put two

quarts of spring water boyled put it in warm

stir them well together and let them stand

3 or 4 hours then put them in a hair bagg &

press them in syder press to euery Gallon of

liquor put 2 pound of fine powder suger

when the suger is melted Tun it up and let

it stand 8 months then botle it and if you

find it sharp put into euery botle 2 or 3

lumps of double refined suger if your Vessell

be not full tis no worse let your barrell

be Close stopt giue it uent often

Mrs Hitch

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Curan Wine white or Red

take 4 pound of Currans 8 pound of Rasps

let them be full ripe beat them small

and put 8 quarts of spring water first

boyled and almost Cold again stir them

well together & squees out the Iuice through

a flaning bagg and to euery gallon of

these put 2 pound of fine powder suger

put it into a barrell stop it Close &

shake it often for 24 hours let it

stand in the barrell for 6 weeks then

botle it and if it be sharp put 2 or 3

lumps d of double refined suger into

euery botle the barrell must be but

3 parts full you make white Curan

the same way but leaue out the

Rasps and put one quart of water

more if it be two it will not be amiss

Mrs Hitch

To Pickle french Beans

take halfe a peck of french beans and halfe

a pint of bay salt & make a pickle of it and

other salt that will bear an egg and lay them

in it 10 dayes then boyle them in fresh water

and put a glass of ueniger in the water then

lay them a drayning and dry them well with

a Cloth you must take an ounce of blak

peper halfe an ounce of Cloues a quarter

of an ounce of Mace then put your beans

in the pott and strow your spice among

the beans then take 2 quarts of ueniger

boyle a pint of the ueniger with a litle

of the spice and salt it as you think fit

then put it upon the beans Cold

Mrs Gill

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To Stanch blood

take a spoonfull of the blood put it into as much pouder

of white Copporice as will make it uery dry thick set it

in the ayre in some Cold place and as it Cooles the

blood will stanch

An aproued Receipt for biter Drink

Gentian Orice Root of each one ounce Cardimun seeds

halfe an ounce Centaury two handfulls a seuill Orange

peel infused in a Gallon of water six hours drink

a quarter of a pint in a Morning fasting one hour

after it the same quantity aboute four in the after Noon

if they are any waies inclinable to a

Consumption put a spoonfull of compound

a snaile water to it when you drink it

how to make Mrs Astons drink against a Consumption

or tiseck

take 6 quarts of spring water and halfe an ounce of anniseeds

and halfe an ounce of sweet fenill seeds and an ounce of

liquorish and 2 ounces of China root thin sliset and a

quarter of a pound of heartshorn and two ounces of pearle

barley you must boyle the barley first by it selfe and

streyn it then put it in and let all these boyle together

2 hours gently then take a pound and halfe of reasons of

the sun stoned and a quarter of a pound of dates slised

and 2 ounces of iordan almonds beaten uery fine and

2 bunches of Groundiuy 2 bunches of hartstong and a

handfull of plantine and a handfull of maiden hair 2

bunches of spoted longwort 2 ounces of figs slicet then

let all these stew together af after all the things be in 3 hours

note that you must strain all out and then mingle the

almonds and let them haue but one boyle. you must take

halfe warm in a morning fasting and as much at night

the last thing you doe when it is cold put it in

botles which kept Close Coole in the winter will keep

nere a week but if you find it begine to change

then giue it a scauld and it will keep the longer

the in her yerbs must all be green except the maiden

hair which is not all times to be had green the

lickerish must be slised and the seeds bruised

a litle

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A Receipt for Pomatum

Take one pound of veale or Lamb suet and lay it

in water two days shifting the water twice a day

then take it out and dry it well in a Cloth and

shred it very small then take one large Marshmallo Root

scrape it and slice it very thin take halfe an ounce of

of .storice white sud suger candy one quarter of an ounce

sorix as much Bengamin all beaten into fine powder

then take a long gally Pot and lay one layer of Root

another of suet and the powders strowd between

with a quarter of an ounce of palmacity tye the Pot

close with a cloth and let it boyle in a skellet of

water till the Root is tender then straine it out

through a cloth and when tis cold melt it a litle

at a litle at a time in a silver Poringer with a

litle Rose water and beat it with a spoon till

it is as white as snow then drop it upon paper

to make lip Salue

Take half an ounce of virgins wax one ounce of pomatum of

Roses, 20 Rasons of the sun ston'd, half a Lemon Sliced peele

and all half a sower Aple pair'd and sliced put all these in

to a pipkin with two or three peices of Alkanite Rovt and let

it boyle till it looks Reed then strain it off

Receipt for they Bites

the Peel of a dozen of or fifteen of the best Civil Oranges peeld

so thin that there may be none of the wite upon it, half an ounce

of the best English Saffron, an ounce of Gentian slic'd very thin

steep all these in a quart of the best French Brandy and let

it stand three Weeks, shake the Vessel it is put into twice every

day then filtre it of into a tincture, the drops of which are to

be taken in tea, wine, water or any thing of that kind a

little tea spoonfull at a time

To Make Surfitt Water

to a Gallon of Brandy a peck of poppys half an ounce

of Sennomon half an ounce of Nutmeggs a quarter of an ounce

of Mace a quarter of an ounce of Cloves a pond of Rasons stoned

half an ounce of Cardimuns Seeds and half an ounce of

Carroway seed and half Coliander seeds a sprigg of angillico

and let it stand ten days or a fortnight and then straine

of

you may distill the Lease if you think fitt

and to a Gallon of Brandy take 2 handfulls of Mint 2

handfulls of Balme a handfull of Roasmary some Baye Leaves

a Sprigg of Angellico a handfull of Cardus a penyworth of

Juniper Berrys

To Mak Whipt Sullebubs

to a quart of Cream take a pint of White wine and halfe a

pint of sack the Iuce of two Lemmons and the Peal of won

greated in sweeten it to your tast with double refind loafe

Suger put it all into a Bason and keep it stiring all won way

with a Rod till it is all of a thickness then put it into

your Glases the must stand twelve or four an twenty

hours before they are eat

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To Make Eye water for Horses

Take a handfull of ground Ivy pounded in a Mortar &

straine the Iuice thro a Linen ragg then add the same

Quantity of Oyle of roses & Live Honey or Virgin Honey

& wash the Eye with it

Plague Water

Take Balm, Featherfue, Rue, Sage, Wormwood

Bistock Roots, Cardus, Marigolds, Harts ease, Poppys

Pimpernell, Tormentall with the Roots, Bittany

Woodsorrill, Scabious, Magwort, Dragons, Avinmother

Time, Burnet, Angellico, Salendine, Rosa=Solus Agrimo

Agrimony, Motherwort, elicompany Roots, Mint

Southern=Wood, Scordium, of each of these a quarter

of a pound and Rosemary a quarter and half

shred all these and put to them six quarts of Brandy

and let it stand two or three days and when you

still it put to it Anniseeds sweet Fennill Seeds

Coriander Seeds of each one ounce Diascordium

Venice Treacle, Saffron Cinamon Cloves Nutmegs

of each of these a quarter of an ounce bruise

them all and put in one ounce of Snake Root

when you still it put 4 or 5 quarts of water to save

your still you may draw of six quarts of strong

and one quart of small to mix with some with it

if you find it to strong

Cousin Martyn

Milk Water

Two handfulls of Mint, two handfulls of Balm

and one of Cardus, and not so much Wormwood

cut them and steep em twelve hours in new Milk

about a quart will doe fill the limbick with herbs

and then put in five quarts of Milk and draw of

three

Cousin Martyn

Milk Water another way

Take of Meadowsweet, Cardus, Goats=Row, of each

six handfulls, Mint, Wormwood of each five

handfulls, Rue three handfulls, Angellico two

handfulls, dry the herbs and put them into your

Limbeck with a sufficient quantity of spring water

which draw to a due strength it is best iudg'd

of by the tast

Cousin Martyn

To Make Surfeit Water

Take six pound of Poppys one pound of Rue

one pound of Balm one pound of Angellico one

pound of Green walnuts sliced cut your herbs

and let them steep a day or two in six quarts

of Brandy then add ^ sweet fennill Seeds anniseeds coriander

seeds of each two ounces and two ounces of snake

Root bruise your Seeds and let them infuse one day

then still it and put four quarts of water to save

your still draw of six quarts together ^ you may draw and one quart

^ of small by it self that if you find it to strong you may

mix some of the quart with it

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an electuary

two ounces of Steel, one ounce of Rubarb

half an ounce ^ of Saffron in powder one ounce four Nutmegs

six penny weight of Goas Stone mixt with

syrrop of Violetts take the bigness of a little

Nutmeg every Morning a bed drinking a little

white wine and water after it, Sleep after it

if you can take the same quantity in the

after-noon

if you dont like it in an electuary

you may make it in powder only adding

half a pound of Sugar instead of syrrop

and take a tea spoonfull of it morning and

afternoon

Mrs Mego

The Specifix Balsam

Balsam of Peru one Ounce

Best Storax two Ounces

Beniamin Impregnated with Sweet Almonds three Ounces

Alaes Succabrine}

Myrh}

ffrankencence} of each half an Ounce

Angelia Roots}

fflowers of Saint Iohn wort}

Beat these Drugs (Balsam excepted) as small as posible

then put them into a Bottle and pour on them the Balsam

of Peru and a pint and half of the best Spirit of Wine

then stop the Bottle very Close, and set it for twenty or thirty

days in the hot sun a sand heat or Dunghill will do as well

shake it 2 or 3 times each day, take it in, in the Nights, or

when it Raines, when you have occasion to make use of any

put some out in a vial, always keep the Bottle Close stopt.

Its Vertues

It Cures all Green Wounds by dropping a little in or annoynting it

with a feather, if an old Wound it must be first well cleand.

white a brown paper is the best Cover dipt in it, it cures Scalds and

bruises that same way, but not aply'd after the Blister is Broke.

in Scrophalas Cases :20: or :30: drops must be taken inwardly in

White Wine once or twice a day. it Cures the Biteing of a Mad

dog by the same Method and by droping some in the Wound.

in the Small Pox from :5: to :30: drops according to the age of the

Patient once in |24| hours till they are turn'd, and it hinders

pitting by annoynting with a feather. it gives ease in the tooth ach

by dipping lint in it and aplying it to the tooth. to the ear

for pains in the ear. and to the Nostrils for the head Ach.

from :20: to :40: drops will remove any inward pains of the

Chollick whether Stomach or Bowells taken in a glass of

white Wine and Bath Water Warm repeat it as often as

occasion, you may drop it on Sugar and drink the Wine and

Water after it. tis good in the Spoted feaver and most

other Cases, and as good ^ for Brutes as men

Mrs Hunt

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To Make dry'd Beef

take 24 pound of the thick end of the Brisket

rub in an ounce of Salt Peter, finely beaten

in every place, let it lye a Night and a day, then

take an ounce more of salt Peter finely beat with

four large handfulls of common Salt, and a handfull

of bay salt and a pound of coarse Sugar, mix all these

together and warm it in a stew pan, but besure not

to melt it, and while it is hott, rub it all over the

Beef, then let it lye till it melts into brine, then

turn it twice every day and bast it with the brine

and so let it lye almost three weeks then dry it

as ba Bacon

Casha for Shortness of Breath

one pound of Double refin'd sugar, one Ounce of

Terra Iapanica , two Grains of Ambergrease, one

Grain of Musk; put all into a quarter of a pint of

Orange Flower Water, and boil it to a Candy height

NB it must be boil'd in a Silver Sauce pan.

To Make Eringo Cream

Take a pint and halfe of Cream put into it two ounces

of preserved Eringo Cut in thin slices boyle them together

it will thicken the cream very much then beate the Yolks

of 3 eggs and put into it and send it in glasses or Cupps, when

it is cold stick it with Cittron Cutt in thin slices, Cut some

Canded Oranges peale and Cittron very small and lay it in

little heaps upon the Cream/

To Make Almond Butter

Take a Quarter of a pound of sweet butter, New from the

Churm and a Quarter of a pound of Almonds, beaten with

Orange flower water soe fine that you cannot feele them

a little Sugar and put in Searced mingle the Almonds and

butter well together and force it throug^ h a sive with the

back of a spoon or through an earthen Cullender and let

it lye high in the plate/

To Make almond Butter

Lady Sidley

Take a pint of Cream and when itt boyles putt in 7

yolks of Eggs lett tit itt boyle till the whey Comes

from itt putt itt in a hair sive and lett the

whey runn from itt when cold take a handfull of

blaunched Almonds and beate them in cold Water very

small and rubb them through a sive with the Eggs

into a pan season itt with Sugar and Rose water

according to your taste/

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A lemon Cream

Take four lemons and Chip them very thin, shread some of

those Chips very small and put them into a Pouringer squeeze

to them all the iuce of the Lemons: so let them steep two or

three houres or more then take the whites of eight Eggs and

two of the pailest yelks. beat them well together and strain

them through a wollen strainer season it with double refned

Suger; if you please some Musk and Ambergreece, set it on a

chafingdish of Coale stir it continually one way: it must scald

but not boyle and so be kept sturing till it be as thick Cream

then put it out. serve it up cold: it will keep two or 3 days

Chocolate Creame

Take a pound pint of Cream when it begins to boyle put into it

a large spoonfull of grated Chocolate let it boyle Up keeping

it all the while stirring then put in the Yolks of 2 Eggs

beat. let it stand a little longer till it begins to thicken then

take it of the fire and mille it in a Chocolate pot so serve it up/

To Preserve Pippins Green

Take a pound of greene Pippins about Allholontide Cutt them

in Quarters and boyle them in a Syrrop which is made of a pound

and a Quarter of Suger boyle them uery fast and when they are

more then halfe dry boiled take them out of the Syrrop and lay

them upon a Silver plate untill they are allmost Cold, keep your

Syrrop boiling all the while before it Comes to a Gellee put in the pippins

and when it is pretty well boyled lay the Quarters of pippins in a

glass and have ready some rine of very green preserued lemon Cut

in fashion of a leafe lay it between the Quarters and soe put in ..

Syrrop

To make Almond Cream

Boyle your Cream and have some Almonds ready beaten and boyle them

in the Cream with a blade of mace if you like itt and stirr it

till itt be almost Cold soe lett it stand till you Vse itt

To Make an almond tourt

Take halfe a pund of Almonds Blanch and beat them very

fine putting in some orange fflower water as you beat them then

put in the peele of two Lemons finely Shred, a pound of Sugar

and the yolks of Sixteen Eggs Stir these well together and put

Some Candied orange and cittern then laie a very thin paste in

the bottom of your dish Iust before you put it into a Gentle Oven

mix a pound of Melted butter in it, a cross-bar of paste over all

To make White Lemon Cream

To every white of egge take four good spoonfulls of fair Water whip

it up with a wisk till it froths let it stand five or six houres then

pour out all the Clear water and put as much iuice of Lemmon to it

as will make it very Sharp Sweeten it with double refined Sugar to your

tast then strain it through a thick muslin put in a peice of lemmon peal

boyl it in Something of silver keep it stirring when it thickens take

it of the fire and run it throw a thin muslin into a Bason or small

glasses if there is any Scum on it, take it of while it is very hot/

To Make Lemon or Orange Cheese-cakes

Take half a pound of almonds blanched and beaten very small some

orange fflower water half a pound of sugar beaten and sifted three

quarters of a pound of butter melted and almost cold again Eight yolks

and four whites of Eggs very well beaten take the peele of a large

Lemon or Orange boyle it tender and beate it in a Morter Mix all

together and put it into Crust which is Light.

To make a Sillibub of Lemon

Take a pint of Cream half a pound of Single refined Sugar the

Iuice of a good Lemon and half Grate all the rind into half a pint

of Sack and as much white wine put it all together into a large

bason and whip it all one way for a quarter of an hour put it in to

your Glasses putting the Spoon to the bottom evry time these will

keep ten dayes, but are best in two or three dayes

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Imperial Orange Cream

Take an ale pint of thick Cream and boyle it with 4 or 5 pastetells

and a little Orange peele Cut thin let it iust boyle then take it off

the fire keep it Stirring till it be no warmer than milk from a

Cow, have ready in a China bason or small Glases the iuice of

4 Sevill Oranges and one Lemon strain and sweeten it with double

refined sugar and a little orange fflower water set the bason or

Glasses on the Ground the iuice being in them run the Cream

in thro' a tunnel or tea pot as high as you can from the bason

that it may bubble up on the top of the Cream set it by five or six

hours, if the weather ben't hot you may make it over night.

To Make Carrot Fritters

Boyle your Carrots tender a pound them in a Stone Morter and

rub them through a hair seive with the back of a spoon, to a

pound of carrot take a penny loaf grated, six Eggs and half a pint

of cream a little nutmeg sugar and sack or Orange fflower water

fri them with Clarified butter or Lard turn them with a Slice

for they are very brittle

To Make a Mince pye

Two pounds of pipings before they are pared one pound of sewet

half a pound of sugar half an ounce of Cinamon one Nutmeg three

quarters of a pound of Currants the peel of one lemon a little white

wine and as much rose water put in as much Canded Cittern and

Orange as you think fit

To Make Snow

Take two Handfulls of Almonds Blaunched beate them well in a

Mortar with a little rose water then take take the whites of 4 Eggs

well beat put them into a pint of Cream sweeten it with Suger

and Rose water then strain it into a Bason and beate it well

and it will be Snow

To Preserve Pippins

Pare your pippins and Core them and to a pound of Apple

put a pint of water and a pound of Sugar, when the water and

Sugar boyles put in your Apples and boyle them but not to fast,

when the Syrrup is pretty thick put in some Lemmon pll peele

and parboyle it a pretty while in the Syrrup, when the Syrrup

is thick and Apples tender take it of and put it into glasses;

Golden Pippins does the best and the Clearst

Biskett of Quinces

Take Quinces being fresh gathered Coddle them till they are

tender then peal them and scrape of the pulp scrape not to near

the Core then rub it through a hair sive take the waght of dou

ble refined Suger put them together in a stone bason and beat it

with a spoon 2 hours together it must be white thick and light

then pour it into coffins of paper and stove them 2 or 3 days

at which time they must be taken out of the papers else they will

stick

To make Egge Pyes

Take Egges and beat them very well in a deep pewter Dish

and sett them over a Charcole fire keeping them stirring till

they are very dry soe that they will shread then take a pound

and halfe of these Eggs as much stoneed Raisons and 20 Dates

3 or 4 Pippins and shread all these very well together till

it is like a Paste then take to this quentity four pound of and a

halfe of Beefe seuit very finely shread and by degrees shread it all

in tell it be very finely shread add to this three pound of Curants

season it with Nutmegg Cloves Mace and Sugar according to your

taste add to these 7 or 8 spoonfulls of Rose water and near as much

Vinegar and a spoonfull of orange peele mingle all these very well

together and so fill your Pyes

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To Pickle Peaches

Gather them when at full growth before they are at all ripe put

them into salt and water strong enough to bearae an egge let them be

Coovered in that brine 3 dayes then take them out wiping them gently then put

them into pickle made of ready for them thus, with white:wine Uinegar a Clove

or two of Garlick some ginger sliced and a pretty deal of well made mustard

let the Peaches lye covered in this Pickle two Monthes ere you eat them

and the pot they are in tyed down close/

The Milk water Docter Browne

Take Colts foot 2 handfulls Mint 3 handfulls Hysop 3 handfulls

Bawne 4 handfulls Nuttmeggs 6 sliced Cowslip flowers and

Burrige Bugloss flowers of each one handfull Sack 2 Quarts

milke 2 Gallons distill ten pints in a Common still.

To make a Harty Choke or potatoe pye

Take your bottoms of your Harty Chokes being well boyled and

put them into your pye, then lay on them some Candied Cittron

orange and Lemon peele being all Slic't thin some lumps

of marrow and g quarters of Codled apples and a little butter then

Close the pye and bake it in a moderate oven when tis bak't open

it and put in a Cawdle made of white wine and Iuice of lemons which

must be thickned with yolks of Eggs and Sweetned to your taste.

To Stew Carpes

Take Clarett according to the Quantity of fish sour sider or Verjuice

a handfull of salt Ginger Pepper, Mace Cloves and Nuttmegg of each

a little good Store of Onyons and a Bundle of Sweet Herbs some Anchovies

let halfe the liquor be water for fear it prove to sour Lemon pealle a Little

for the Sauce

Take a pint of Clarett, Nutmeggs, Pepper Anchovies a Dozen, and Onyon or

tow and a little Mace; let these boyle an hour then take Gravy and some liquor

of the fish which they was boyled in, thicken it upp with browne . butter or egg's

add near halfe a pound of butter serve it up with sliced Lemmon Horse

Radish Mushroomes, Oysters and shrimps adds much to the goodness of the .

To Make a Battalia Pye

Take Six young Chickens about the bigness of Blackbirds Six Squab

Pidgeons truss them fit to bake Six Ox pallatts well boyled and Cut in

little slices Six Lamb Stones as many Veale Sweetbreads Cutt in halfes

and halfe boyled the bottoms of Six Artichoakes boyled and Blaunched

a Quart of great Oysters pareboyled the Marrow of four large bones

seasoned with pepper Salt Nuttmegg and Mace, fill the Pye with

the Meate and mingle some Pistachio Nutts amongst them, some

Yolkes of hard Eggs and as much butter as you think will keep it

all moist Close it up an hour and halfe will bake it in a Gentle

Oven, before you put it in pour in a little fair water when it is baked

pour out the butter and liquor and put in this following liquor

take halfe a pint of white wine halfe a pint of Mutton gravy two

Spoonfulls of Oyster liquor let it boyle then put in the iuice of two

oranges a good peice of butter the Yolks of two Egg's beate all well

together and put it into the Pye

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spine

head

fore-edge

tail