

These crowdsourced transcriptions were made by EMROC classes and transcribathons (emroc.hypotheses.org), Shakespeare's World volunteers, Folger docents, and paleography students. Original line endings, spelling, and punctuation are maintained and abbreviations are expanded, but the overall layout is not reproduced. Please contact emmo@folger.edu with transcription errors. Digitized images are available on [LUNA](#) and XML versions are available upon request. All transcriptions can be freely used and shared without restrictions, but please acknowledge "Folger Shakespeare Library" and the source manuscript's call number.

Last Updated: 27 April 2020

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

front outside cover

front inside cover

leaf 1 recto

Iane Buckhurst har booke
and yf this booke Chance
To bee lost and aney one doe
finde *the* same I praye restore
This booke againe to har that
heare hath sette har names
Iane Buckhurst
Kent in Sutton
Vallence 1653

leaf 1 verso

leaf 2 recto

To mack a *Special* all good scear Cloth
tack soft sealing waxe & burgeint
pich & venis Turpantine of each a
quantity & byle it & when it is amost
byled then put in summe aquavity then
spread it vpon *white* Lether & lay it one
& it will giue you eas & healpe you

A Medsin to *prevent the* poxe being
much a sinne in *the* face

When onc*ethe* poxe begine to dye tacke
2 or 3 ships heads & byle them & tacke
the broth & wash *your* face 3 times a
day & lett them not peecke them
& then *your* face will not bee holley

A Medisin for to Cwer sore eyes

Tacke huney & *white* Coperise of each a quantity
& tack a new layd egge & macke a hoale at
one end & tacke out the *white* & the yolk
& put then put the huney & Copeise into the
shell & fill it *with* watter & boyle it: Then
put it into a glass bottell: & so wash their
eiyes *with* a fine rage & it will helpe them
A littell Huney & Coperises will
seerue

leaf 2 verso

To Macke *the* grapes of a vine ripe

together: tacke a payle & fill him
halfe full *withhinnes* dounge & lett it
stand all night next daye put it
one the rote of the vine & it will
rippen them all together
pigyens dounge is a littell to hotte

A Medesin for an Impostim in *the*
stomkmacke

Tacke 2 pints of stronge beare
& 5 [^]blwe flower deluce Rotes
& 1 *white* lyley rote & 1 handfull
of sowde Isupe & 1 of Caraway sed
& byle it together till it is halfe
byled awaye: & then tacke of it
then put in summhunny
euery morning 4 or 5 sponefulls
for A women you must vse but
3 flower dluce rotes

To Swage aney ech whatsoever

Tak Nettells & boyle them in
Runing watter & anint *the* place

leaf 3 recto

A Medesin for the quinces

Take sinckifill & Cullembeanes &
suckery of each a handfull: & ~~Boyes them~~ & boyle it

in a pint of Runing watter & then put
it into a bottell alle potte: & then lett it
be very hote & hould their mouth over it
till the desease abate: ~~then~~ while they hould
their mouth over it they must sett vp in
theire beed: but they must be kept very
hote: & then it will Cure you:

A Medesin for to Cwer the ech or
soore heade

Take 3 ounces of Hoggs saime: & 3/4 of an
ounce of quicksilver: & 3 ounce of
ffrankensence: & put it into a mortar
& beate well together *with* a pretye
deale of fastin pettell in a mortar
& then anynt the sore places euery
morning & it will Cwer it:
before beate it well together

Ann exelent Medesin to stope the veiner in
the eyes: tacke a littell milke & boyle it &
turne it with alam & wash *your* eyes morning
& evening *with* the whaye of it
but be sure you sheate *your* eyes close
thatthe alame gitt not in

leaf 3 verso

leaf 4 recto

An excellent oyntment for swelling & wormes & Aches

Take fetherfewe, rewe, or wormwood
duble balme Tansey whit mint, smaledge
spearemint, bassell mint, Common time
ffrench wormwood, masticke, sweete
margeram, coast mary Bipras, sage
peach leaues, angillica, rose leaues, Isope
of euery one of these a good handfull,
Cardus benedictus Lauendar flowers
young vnsett purets basill: of each
of these Two good handfulls dill mudlin
pote margeram mugworthe shreed all
these as for a pott; then put them into
an Earthan potte & put theireto viii or
9 oxe gaules lett them stand 3 or 4
dayes in steepe being euery daye stured
together once: Take 3^{li} of Hoggs gresse
& 2^{li} of Maye butter, boyle these to the
Consumption of the gaules Continally stirred
boyling vntill the arbes be crispe: then y
strayned put it vp: /

leaf 4 verso

A Medesin for the Shingles

Take ragweede & stompe it & strayne it & then put as much sollitt oyle to it: & beade it or mexe it together: & anoynt the place greued: then take a primrose leafe & laye it *with* the suney side to the place greued

To skine aney soare whatsoever
or to anynt the lipes or face

Take marrow & quince carnels & Rose watter of each a quantity & byle it a little while together then take it of & strayne it & put it in a gally pott & you will find it very plesant & cuering

leaf 5 recto

hou to make a great paste

take a pake of flouer and two pound and a quartar of butter and half a pound of shuet shred wery small and 12 eggs put in but 6 of the wites rob the butter and the shuet in the flouer and wet it with kold watar and the eggs. clos it up with the rest of the wites of the eggs wash it with the yelks of eggs

leaf 5 verso

wery rich cordol sorrops

a
one pack of elldar berys two quarts of claret wine two pound of blue curanc a quartar of a ounce of fat faront foure ounces of lickeresh two ounces of an nysede two pennyrd of angellecoe stollkes one hanfull of meregol^es floure &

put all these two gether into
a nue pot and back it then
straine it out and two euery
pint a pound of suger byle
it up two a surrup tack two
sponfuls of it and one of bran
dy mix it when you drink
it in a morning fasting two
ours aftar it brus the curranc and
sedes

leaf 6 recto

hou two make cheris brandy

take a gallon of brandy and
4 pound of cheres and one
pound of sugar and a little
spermint and bame your
cheris must bee black a
sted of the suger you may
put surrop of gillyfloures
wich will be much better
and a fue cloues in it

leaf 6 verso

~~to make the red ile take
ounce allcanett and half~~

how to make the red ile

take one ounce of allcanett
and half a pinte of the
best ile and simpar them
ouer the fire a littel wile
it must be made in a new
ethen thinge

to make a sede cake

take fiue pound of flowre
and two pound and ^a halfe
of butter breake it in peices
into your flowr and make
it up together till it be like
grated bread: then streu
in to your flour halfe an
ounce of betten nutmegs: theⁿ
take a pinte of good ale yest

and a lettle rose watar and
two or three spoonfulls of
sack: and take a pinte of

leaf 7 recto

creame and warme it:
then make it into paste: wra^p
it in a cleane cloth and sett
it to the fire and turne it
sometimes when it riseth:
worke into your paste a po^{und}
and a halfe of car^raway
comfitts when your ouen is
hott put it carfully in: a
litle bakeinge will sarui^t

to cure the rickette

take the liuers of rookes
and dry them well and
beate them into fine pou
der and giue a lettle of it
to the child in milke or bear^e
or broth or minced meate
and giu it for three times
a day for some time

to make a uery fine creame
with gooseberries

take your gooseberries and
skald them and straine them

leaf 7 verso

into your creme: soe that it
may bee thick: and season it
with rosewater and suger
and soe serue it up

two make cherry wine

take of the right inglish che^{ries}
and crush them with your
hand uery small and so let
them stand three daies in a close
uessell of stone in a cellar
or some coole place and soe
strane them through a str

ainer and to euery gallon
of giuce put in three quar
tears of a pound of lofe sug
ar: let it stand one day to
cleare: then bottle it up an^d
put into euery bottle halfe an ou
nce of suger

Lady Abergaueny way to
make a sack puddin
take half a pinte of creme
3 egges beate them well 4 spoo

leaf 8 recto

full of sack a lettle mace beat^e
a lettle. and sugar and salt
for the taste tow handfull of
great raisins then put in
some grated bread two mak^e
itt thick and a lettle m^eltd
butter put itt into thin coff
ins as you make bisket and
so bake them when they are
well baked turne them out
upon pie plates wring on the^m
the guice of oringes or lemons
and strow sugar on them

To make the woodstreete cake

take eight pintes of fine flow^{re}
dried and warmed before *the*
fire: take tenn pound of curr
antes pickt and plumpt:
dry them and lay them ⁱn a
sue before the fire: take a 11
eggs halfe the wites and one
pound of lofe suger finely
beaten and sifed: halfe an oun^{ce}

leaf 8 verso

of cloues and mace finely beaten
: one pound and an halfe of
butter a quart of creame
and a pinte of good ale yest
: put your sugar cloues an
d mace into your flower
and mingle them well toge
ther: then haue the butter

and creame ready mel
ted beeinge sett in hott wa
ter to melt and heate the cre
ame lettle warmar then
blood warme: then put in
your eggs and yest beeing
well beaten together: stra
ining them:
then mingle them as soone as
you can: then put in two
graines of amber grease
and on^e graine of musk: bet^{en}
uery small with a lettle lo^afe
sugar: and when it is ready
then put in your warme
curr^antes and mingle them in
with all hast & speede: your

leaf 9 recto

ouen must be ready before
you butter your papers:
then sett on your hoope &
fill up your paste into you^f
hoope one hower & halfe will
bake it:

To ice the cake:

Take two white of eggs & fiew
or six spoonefulls of rose watar
& a pound of the best d^ouble
refined lofe sugar beaten uery
small & seaued in a uery fine
seau: then mingle it well
with the eggs & rosewater:
it must be beaten as long as
the cake baketh till it be as
white as snow: when it hath
stood the full time aforesaid:
draw it & if it be broune pou^re
it on with a wing be sure
you close it with all haste
least it spoile the colour
of the ice then blow wth a
paire of bellowes that noe dust

leaf 9 verso

may remaine. let it be allm^{ost}
cold: then put on the icing

with a spoone all ouer the top
& aboute the sides. if you
ple^ase you may put it on as
thick as your stuff will affor^d
. then sett it into your ouen
vpon a peelee till the iceinge
be dried on: not shuttinge
your ouen:

remember w^hen you beate
your sugar & eggs & rosew
ater put in two granis of
amber grease & one grane
of musk finely beaten:

To make the greene puddi^{ng}

Take two penny loufes the
whitest you can gett: grate them:
then take two spoonfules of the

leaf 10 recto

leaf 35 recto

leaf 35 verso

A Medesin to Cwer Cabey shipe

Tacke Tobacco or Tobacco stackes of each
a quanty & byle it in Chamberly sune
5 or 6 oweres then tack it of & strayne it
in to a Earthan or stone bottell & stope it
in Close *with* a Corke; then mack a hole in
your Cork & put in a quill & so shift the
shipes woll & put it in thorowe *the* quills
& it will Cwer it: but it is best to tacke
aney such ship from their fellowes

To knowe the age of shipe you must
noate *thatthe* first year they sheed 1 toth
next year 2 teath & so 2 e^{uer}y yeare till
a shipe is 4 yeares owld & then they ar
all full mouthes at 4 years owld: 4 brod teth
but yf a shipe be owlder & haue a
about 4 yeare owld are hield to be the
best to fatte & & to by them of from hayle
land. & wher they are not stoud EB

you maye knowe *the* age of a hors till
he is 7 years owld & noe Longer & then
the marke is quite out of his mouth

To keep your shipe hayle: about *Michelmas*: lett all your young shipe bled at taylor: but yf they bled to muche nett their taylor *with* a pack..d at night: giue young & owld bay sall brimstone & sutte bede together eury one sponfull & after *that* eury one spunfull of sige: doe it in the morning & take heede of the signe: EB
2 brood Teeth at 2 yeres auld

leaf 36 recto

let it bee prity hott and sweeten it with Suger then take your Creame boyling hot and pour it into your bason of Soup then cover it and let it stand a little time and strow some sinemon a top of it

To make Meade

Take 14 pound of honnye and put it into 10 gallands of water being made warm before you put your ~~put~~ honnye into it then put into it an ounce of Ginger crapt and sliced and one ounce of Nutmegs and at le^ast halfe an ounce of Mace and let it boyle an houre sciming it all the while then take it of from the fire and let it stand till it is coald then put to it 4 Sponefulls of new Ale yeast and stir it well and let it stand covered till you see a white head over it then put it vp in a vessell fit for it and let it bee a fortnight ould at lest before you bottle it: you may drink of it when it is botteled a fortnight if you please

leaf 36 verso

How to make Gosbery wine

Take the fairest Gosbery when they are full ripe and way them to foure pound of Gosberyes to quarts of spring water 4 pound of suger: put your water into earthen vessels cold then picke your Gosberyes and breke them in one by one into the water: then let them stand 4 and twenty houres then straine

it and put it into a glasde Croøke cover
it close and let it stand sixe weekes then
straine it out

How to make Meade another way

Take to quarts of the best hony and
put it into: 6 Gallonds of faire water
mingle it very well then boyle it as
fast as you can for halfe an houre
schiming it very well all the time so
let it stand till it is allmost colde then
turne it into your vessell to a pint of good
ale yeast: If you please you may boyle
a little spice in it: when it hath done
workeing stop it very close and in a
fortnight you may bottel it out

leaf 37 recto

How to make a Sackeposset.

Take one quart of Sacke and put in
to it one pound of shuger and when
it is desolved, take too dosen of eggs
well beaten, the whites as well as the
yelkes and put them to the sack in
your basone and set it over a Chafing
dish of Coales with 2 nutmeggs
sticed very small put it into your
Sacke and eggs and keepe them stiring
till it bee bloude warme, too these
quantities of Sacke and eggs, and shuger
you must take to quarts of good Creme
and soe set it on the fire to boyle as
that it may boyle by the time your
Sacke is blode war^me, and take it of
the fire boyling and power it in not to
fast, and while it is a poweriⁿg in to
the bason one must stan and stire it
with a spone all one waye and when
the creame is all in stire it a little
while and cover it with a worme
plye plate and take it off frome the
Chafing dish and let itt stand covered
halfe a quarter of an houre till itt
sett like a Custard then take your
plate of and strowe a little sinemon

leaf 37 verso

rope of it and set it to the Table

how two make pouf past

take two quartes of floure and
a pound of butter and 4
eggs rol your butter in the
floure and wet it with the eggs
and kold watar

back inside cover

ffra Pawle sayth Cut ofe one
Ioynt of a Caues tayle & hee will
never be cu tayle when hee is a bulacke

a 1/4^{li} of brimstone will seerve for
a sceare of shipe:

back outside cover

46
A booke of
Medisens

spine

head

fore-edge

tail