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

front outside cover

front inside cover

leaf 1 recto

Jane 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
Jane Buckhurst
Kent in Sutton
Vallence 1653

leaf 1 verso

leaf 2 recto

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

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

When oncethe poxe begine to dye tacke
2 or 3 ships heads & byle them & tacke
the broth & wash your face 3 times a
day & lett them not peecke them
& then your face will not bee holley
A Medisin for to Cwer sore eyes

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

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 summhuny euery morning 4 or 5 sponefulls for A women you must vse but 3 flower dluce rotes

To Swage aney ech whatsoever

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

leaf 3 recto

A Medesin for the quinces

Take sinckiffill & Cullembeanes & suckery of each a handfull: & Boyes them & boyle it
in a pint of Runing watter & then put it into a bottell & then lett it be very hote & hould their mouth over it till the desease abate: then while they hould their mouth over it they must sett vp in theire beed: but they must be keept very hote: & then it will Cure you:

A Medesin for to Cwer the ech or soore heade

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

Ann exelent Medesin to stope the veiner in the eyes: tacke a littell milke & boyle it & turne it with alam & wash your eyes morning & evening with the whaye of it but be sure you sheate your eyes close

thatthe alame gitt not in

An excellent oyntment for swelling & wormes & Aches

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

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

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'e 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 brandy mix it when you drink it in a morning fasting two ours after it brus the curranc and sedes

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

to make the red ile take ounce allcanett and half

take one ounce of allcanett and half a pinte of the best ile and simpar them ouer the fire a littel while 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: thenn take a pinte of good ale yest
and a lettle rose watar and
two or three spoonefulls of
sack: and take a pinte of

creame and warme it:
themakeitintopaste: wra\textsuperscript{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\textsuperscript{und}
and a halfe of car\textsuperscript{away}
comfits when your ouen is
hott put it carfully in: a
little bakeinge will sarui\textsuperscript{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\textsuperscript{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

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\textsuperscript{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\nd 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\ne 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\eted
butter put itt into thin coff
ins as you make biscet 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 \n a siue 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 beein\^g
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\textsuperscript{en}
uery small with a lettle lo\textsuperscript{a}fe
sugar: and when it is ready
then put in your warme
curr\textsuperscript{a}ntes and mingle them in
with all hast & speede: your

oven must be ready before
you butter your papers:
then sett on your hoope &
fill up your paste into you\textsuperscript{f}
hoope one hower & halfe will
bake it:

To ice the cake:

Take two white of eggs & fiue
or six spoonefulls of rose watar
& a pound of the best d\textsuperscript{o}uble
refined lofe sugar beaten uery
small & seaued in a uery fine
seuae: 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\textsuperscript{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
may remaaine. let it be allm\textsuperscript{ost}
cold: then put on the icing
with a spoone all ouer the top & aboute the sides. if you please you may put it on as thick as your stuff will afford, then sett it into your ouen vpon a peele till the iceinge be dried on: not shuttinge your ouen: remember w[h]en you beate your sugar & eggs & rosewater put in two granis of amber grease & one grane of musk finely beaten:

To make the greene pudding

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

leaf 10 recto
leaf 35 recto
leaf 35 verso

A Medesin to Cwer Cabey shipe

Tacke Tobaco or Tobaco stackes of each a quantyty & byle it in Chamberly sune 5 or 6 oweres then tackt it of & strayne it in to an 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 thorow the quills & it will Cwer it: but it is best to tacke anye such ship from their fellowes

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

you maye knowe the age of a hors till he is 7 years owld & noe Longer & then the marke is quite out of his mouth
To keep your shipe hayle: about Michelmas: lett all your young shipe bled at tayle: but yf they bled to mucho nett their tayle with a pack..d at night: giue young & owld bay sall brimstone & sutte bede together eury one sponfull & after that euer 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 honnye into it then put into it an ounce of Ginger crapt and sliced and one ounce of Nutmegs and at le²st halfe an ounce of Mace and let it boyle an houre sciming it all the while then take it of from the fire and let it stand till it is coald then put to it 4 Sponefulls of new Ale yeast and stir it well and let it stand cowered till you see a white head over it then put it vp in a vessell fit for it and let it bee a fortnight ould at lest before you bottle it: you may drink of it when it is bottele 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 houries then straine
it and put it into a glasde Crooke cover it close and let it stand sixe weekes then straine it out

How to make Meade another way

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

leaf 37 recto

How to make a Sackeposset.

Take one quart of Sacke and put in to it one pound of shuger and when it is desolved, take too dosen of eggs well beaten, the whites as well as the yelkes and put them to the sack in your basone and set it over a Chafing dish of Coales with 2 nutmeggs sticed very small put it into your Sacke and eggs and keepe them stirring till it bee bloude warme, too these quantityes of Sacke and eggs, and shuger you must take to quarts of good Creme and soe set it on the fire to boyle as that it may boyle by the time your Sacke is blode warke, and take it of the fire boyling and power it in not to fast, and while it is a poweri\textsuperscript{ng} 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 rope of it and set it to the Table

leaf 37 verso
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

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

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

46
A booke of
Medisens

spine
head
fore-edge

tail