V.a.434: Cookbook of Ann Smith [manuscript].

front outside cover

to Cuer a Soer Lege
Thinktur off Marr
to Cuer a Soer Lege
warm it in a Spome
depa Letel Lent in it and
Lay it Apon the end

front inside cover || folio 1 recto

Ann Smith Senior
Her Book
October The 10th
1698
This Book was
Written by Thomas Barnaby
Senior
of Reading

folio 1 verso || folio 2 recto

to peckel fenel

pell the Fenenl put them a soke
in pumpe waiter 9 dayes sift the
water byel on 3 times a day for nine
dayes then dran the water from them
then meke youer pickel mes cloue
gingr mustard seed wite peper byel you
pecked wen it ies Cold put et one the
lenons then Let them stand nine dayes
then byel youer pecked up again put
it buyel n hote apon your fenanl ty them
done
To Make Gooseberry Currant or Cherry Wine

Take your Gooseberries when they are at their full growth before they are ripe to every Gallon, of Gooseberries 2 Gallon of water & 2 lb of sugar your gooseberries must be pounded & putt in steep in your water 8 Days Covering it Close & stirring it every Day Then Straine it out and putt your sugar in it & A Brown Toaste Spread with yeast to worke: the next Day & Tunn it in A Vessel that is fit for it when it hath Done workeing stop it very Close it must not be medled within 2 or 3 moneths you may Bottle it out if it be very fine Some Don't Bottle it in 6 moneths or 3/4 of A yeare The Longer it Stands before it is Bottled the Stronger it is if it be not sweett enough you may sweeten it as you Bottle it to your Drinking So you make Currant Cherry or Rasberry Wine only They must be Ripe and must be Bottled Something Sooner

Folio 3 verso || folio 4 recto

to make the wind

take Elder when it is full Ripe pres out the fuse and to every quart of Iuse take 3 quarts of Byled water and put in some stalks and Let it stand one Night Close Covered and the nex morning straine it out and put in the fuse and to every gall of Liquer 3 pond of whit suger and Let the suger and Liquer Boyle together tell it bee Clean from scum and when it is Cold work it with yest and Let stand

to make GusBerwy winde

take 1 gall of GusBerws 1 gall of Raw wullen and Bardak or pound your Gusberys and Let them Lay a steep 8 days then straine them and to every gall of Liquer 3 pound of suger and put it in a uessell and Let it stand 2 or 3 months before you Bottell it
to pickell Coucumbers

wipe them Clean and put them into good
vineger and salt 2 days and then take them
out and Bye the pickell and pore ouer them
Boylen Hot and Couer them very Close.
and when you Bye your pickell againe in
a weeks time throw them into it Boyling
a Littell time to green But Bee shure
take Care that thay Lay not to Long

2To Make Damson Wine

To every Gallon of Damsons putt in one Gallon
of water & 2li of sugar Boyle all these well
together & when it is Cold sett it A working
with A Brown Toaste spread thick with
yeast & when it hath stood one Day Tunn
itt vp & Lett itt be Close stoppt in a vessell one
Moneth & if itt be very fine you may then
Bottle itt outt

3To Make Cowslip or Ielly flower wine

To Every Gallon of water take 2li of sugar and
putt to itt one houre then sett it A Coolinge and after
A working with sirrup of Citterne & yeastt
to every Gallon take 1 1/2 of sirrup beat with
yeast & putt them in hott to worke 2 Days and
the working putt in your flowers being stampd
to Tenn Gallon take A Bushell of flowers then,
putt in 2 Lemmons being Cutt Assunder and
A pottle of white wine & putt all the Ingredientts
when itt hath one moneth or 5 weeks if
itt be very fine Bottle itt vp & Keep itt
in sand which will be Coole

4To Make Sawce for Fowles

Take Turkeys Capons partridge pheasants
woodcocks Ducks Teale Plovers Kirlins
Dottalls & Sea Gulls: Take gray & strong
Broath a slice of Lemon minced and
greeted Bread one or 2 spoonsfulls of Clarritt & a Little Butter give them all a Boyle
Remember to putt in A Shallott

5To Make Sirrup of Violetts

Take one pinte & 1/2 fountaine water boyle it to Take of the Rawness of iff being hott putt it in a Close pott to 11 of Violetts and stirr itt together Cover them Close & straine them out in some Linen Cloath into A silver Bason & when you have soe Done putt in the Infusion into the same pott againe & putt in as many Leaves as the' Infusion will take vp then stirr them well Together & Cover them Close & putt them into A Kittle of water to be made hott againe and & Lett them stand to settle then pour out the Cleare & measure them & take the Double quantity of Double refined sugar & soe Dissolve itt and stirring itt nowe & then till the sugar be all melted then take itt out & Keep itt for your vse

folio 5 verso || folio 6 recto

6To Allamode A Shoulder of Mutton

Take A midling shoulder of mutton Roast itt as you doe Like & take 1/4 of A pinte of Clarritt an whole onion stuck with Cloves in itt one sprig of winter savory & Tyme & a Large nutmegg Butter as will make Liquor Thick Lett itt boyle vp then have ready A french Role Cutt in sippetts about the bigness of A six pence when your mutton is Roasted Draw itt off & putt itt in A hott Dish then Take A Knife & Carbonadoe all the inside of itt very quickly Cover all the slashed places with Bread Trowing A Little salt to Keep in the gravye Then turn the bread side Downe & have your sawce boyling hott pourre itt vpon your mutton & soe serve itt hott as fast as you Can, Thus you may Cutt both sides of A small shoulder of mutton if you will add oysters to make itt The finer

7A Neats foot Pudding

Take A neats foot boyled, tender & shread itt with A 1/4 of 11 of sweet beefs suett & putt in the Crumb
of A penney Loafe into itt & 1/2 Doz of Eggs well beat
grate A nutmegg into itt with salt to season itt and
one quarter of a pound of pure fine sugar

78 To Make Elder Wine

Take 20li of Maligoe Raisins picked & Cutt
small putt to them 5 Gallon of spring water boyled
an houre & poured hopt vpon the raisons Lett them
stand 10 Days Close Covered then squeaze
Them in A Cyder preess butt first gett ready
five pintes of the iuce of Elderberries which
must be putt whole into A pott of pitcher Close
Covered & boyled in A Kittle of water Like
Conserves for A Ielley or if you please you may
bake your berries as you Doc Apples or pears with
houeshould Bread Covering the pott with a Course
paste & when the Elder iuce is Cold & strained
putt itt into the Raison Liquor & after stirring
them well together Tunn itt vp you may
Bottle itt in 5 or 6 weekes if fine enough

9 To Order Syder

When your Apples have Laid some Time to be
mellow: stamp or grind them when the iuce
is pressed outt putt itt into an open Vessell for
2 or 3 Days or more Covering the Top with a Course
Cloath the Tubb haueing 3 or 4 tap holes one
above another & when you finde itt somewhat
settled Draw att the vper tap as Long as itt
will Runn & so on to the Last Leave in the Leese
att the Bottom of the Tubb: Tunning itt vp
& in 3 or 4 Days you must beging to watch itt

Drawing A Little in A Glass att a pegg hole
aboutt the midle if you perceive itt to worke
or to Look att all whiteish you must then
presently beginne to prepare to find itt but
if itt Doe not Change Collour nor worke but
Incline to settle Lett itt Remaine till itt be
prety fine fine Draw itt off into another
Vessell & soc Lett itt Remaine for some time
& when you perceive it to be very fine
Draw itt into another Vessell & Lett it Remaine
There vntil you Bottle itt outt which must
nott be vntill it hath binn in the Vessell
Two moneths if you would nott have it fly
Butt if you perceive by the Colowre & the
working thatt it will nott be fine you must
put 2 1/2 of Iseinglase to steep in faire
water in A pipkin vpon some embers all
night till the wrinkles be all Dissolved
if itt be very full you may have 3 Draw
off your Cyder & Tunn itt with your Isingglase
into another vessell. & so Lett itt stand Close
stopd 24 hours & then by A pegg you may
see if itt be fine & Draw itt off & putt itt
into another vessell & in 2 or 3 Days you must
Draw itt off againe as before for Bottling

10Spanish Creame

Putt hott watere into A pale & goe with itt a
milking then poure out the water & then
presantly milke into itt & as soone as you Can
straine itt into milke panns on the ground then
stand on a high stoole & Lett itt fall into them
thatt it may make Bubbles this on the morrow
will be very Thick Creame which you must
Take off with A scummimg Dish & putt in A
Dish you Intend to serve itt in Lay: Laying
vpon Laying with sugar vpon every Laying
vntill itt is all Done

11Another of The Same

Scald your morning milke & sett itt in A pann
for Clouted Creame & when itt hath stood soe
Long as Creame vseth to Doe scumm itt off &
putt itt into A Bason & beate itt with a Ladle
till itt begins to be thick soe you make itt as
Thick as Thinn as you please Butt nott
to Thick is Counted best sweeten itt with
sugar very finley beaten & searchend

12To Make Dumplin Puddings

Take 6 Eggs beate them very well & putt to them
some grated Bread & a Little suett finely shread
some Tyme Mariorum winter sayory & penney Royall Cutt very small & A few Currants and sugar & a Little nutmeg grated or A Little Cloves & mace well Beaten with a Little salt mingle them well Together Rowle them into Balls if it be stiff putt A Little white wine to itt when they are well made putt them into A Boyling water a Little more then 1/2 an hour will Boyle them Take them vp & pour Beaten Butter & sugar vpon Them

13To Make a Quaking Pudding

Take a pinte of Creame & 6 Eggs putting outt 2 of the whites beate them well 5 spoonfulls of fine flower & as much sugar & nutmeg grated A Little salt & beate these all well together and putt it into A wooden Dish well Buttered & tye A Cloath Close aboutt the Dish & soe putt itt into the pott with the Bottome Downwards & soe Lett itt Boyle 1/2 an hour Longer & then itt will be Enough The pott must Boyle before you Doe putt itt in & Keep itt Boyleing whilst it is in and for the sawce whatt you Thinke fittestt

folio 9 verso || folio 10 recto

14To Make New Colledge Puddings

Take the Crumb of 3 penney loafes and grate them into 1/2li of Currants & 1/4li of Beefs suett 1/2 A nutmeg a spoonfull of sugar & a spoonfull of Rose water a Little salt flower & Eggs Then make them vp in Balls & putt in 1/2li of Butter The sawce must be sack Butter & Sugar

15To Preserve Wallnutts

Take one li of wallnutts when they be green about the bignesse of the Top of ons Thumb & Lay them in water 9 Days then Boyle them in 2 or 3 waters till they be pretty soft then take them out of the water & take one pound of sugar & putt in A little water & Lett them Boyle & scumm itt Then putt in The Wallnutts
16 To Pickle Pigeons

Bone them & season them with pepper
salt & mace, Cloves & Lemon stew them in
white wine water & salt some whole spice
some Lemon & when they are enough take
them vp & when the Liquor is Cold putt them in
Eat them with Venigar, if there be any
Breaches in the skin by boning them they must
be Neatly sewed vp with A needle & Thread

17 To Make Portugall Eggs

Take 3 Pintes of water & putt into 1li of sugar
Clarified & Boyle itt with the whites of Eggs
then take the youlks of 14 eggs & beate them
Exdroyndary well & make itt Boyle vp very
quick & pour the eggs through the funnell
shaking itt Rownd to Run itt into wrinkles
Then garnish with youlks of eggs & Carraway seed

18 To Pickle Mangos

Take 6 quartes of white wine venigar and
A pinte of mustard seed. Bruised 1li of sliced
Ginger or heads of Garlick aboutt one Dozen
of shallotts & aboutt 3/4 of an ounce of
Turmerick in powder

folio 10 verso || folio 11 recto

11 To Make Cheese Cakes

Boyle A pottle of milke & one quarte of Creame
together then poure itt into to A broad Bason
& when it is blood warme sett it to Come
with a spoonfull of Runnitt & when itt is
Come whey itt very well & break itt very
small & putt to itt 4 eggs youlks & 2 whites &
one handfull of grated bread & beate them
& 1/2lb of Almonds one pinte of Creame straine
itt & putt it to your Curds with a Little beaten
mace Nutmeggs some sugar & Rose water
Then haue your Coffins ready somewhat
Deep & hardned & in the Oven & so putt in in your
stuff & if you will stew in a few Currants
thatt haue bin halfe Boyled & so Bake itt butt
nott to Dry that will spoile Them

To Make A Florintine

Take the Kidney of A Loyn of Veale with some
of the meat & fatt being roasted mince itt
very well then season with sugar nutmeg
Rose water salt and A good handful of Currants
one youlke of an egg mingle these together
take A sheett of Puff paste att the Bottoome of
A Dish then putt in your meat Lay itt round
Then Cover itt with another Dish sheett of
Puff paste & Gage into whatt fashion you
will have itt

folio 11 verso || folio 12 recto

19To Make A White Pott

Take a pint of Creame almost a penney
Loafe greated putt it into your Creame & boyle
them then take itt off the fire & take the
youlks of 5 eggs with Rose Water & Putt it to
your Creame & Bread with 4 of sugar & a Little
nutmegg stirr ittogether putt itt in a Dish
& putt some Raisons of the sun Cleane washed
on the Top of itt & Bake itt scrape sugor on itt

20To Boyle Chickens with Capers

Take your Chickens & pull them very Cleane
wash them & quarter them & putt them into A
skillet of water some salt 3 or 4 Blades of
mace putt in a good peice of Butter in the
Boyleing: & boyle them as fast as you Cann.
Putt in some Capers when they are boyled
season them with sugar putt 5 or 6 spoonfulls
of sack lay your Chickens in A Dish poure
your sawce vpon them one pint of water will
serve to Boyle them Boyle itt allmost away

21To Make A Seed Cake

Take 4li of very fine flower twice searched
& 1li of sweet Butter rubb itt well into the
flower with a Little salt & 1/2 pint of Ale
yest & A Little Damaske Rose water & one
pinte of Creame Knead itt well & Lett itt Lay

To rise one houre by the fire then
strew into itt one\textsuperscript{li} of Double Refined sugar
Beaten & searched & 2 of Caraway seeds
make itt vp quick or if you will Instead of
sugar you may putt in 1\textsuperscript{ii} of sugar Carraway
or 1/2 on & 1/2 the other Doth very well Butter the
paper you putt vnnder: one houre & 1/4 will
bake itt you may Ice itt if you please

22 To Make Wiggs

Take one pottle of fine flower & rubb
in itt 1\textsuperscript{li} of Butter wett itt with one pint
of Ale yeast if itt will nott Doe putt
in one or 2 spoonfulls of water then rowle
in 1/2\textsuperscript{ii} of Carraway Comfitts

23 To Make A Plaine Cake

To one peck of flower 5\textsuperscript{li} of Butter 1/2 melted
& 1/2 Rubed in 3 pints of new ale yeast & 26
Eggs the whites outt 3 pints of milke heated
hott 1 of Cloves mace & Cinnamon nutmegg
Dryed & beaten very small 6\textsuperscript{li} of the best
Carraway Comfitts & 1\textsuperscript{li} of Collieander seeds &
4 of Citterne Cutt them 6 of Aprickock slips
1/2 Doz heart Cakes grated in 2\textsuperscript{ii} of sugar beat
small mixt in, Ice itt as the Plumbe Cake

24 To Make A Plumbe Cake

To one peck of flower 4\textsuperscript{li} of Butter rub & Dry
1 quarter of new Ale yeast 16 Eggs 1/2 of the whites
cutt 10\textsuperscript{li} of Currants 2\textsuperscript{li} of Raisons stoned and
Cutt small 2\textsuperscript{li} of Almonds Blanched and
Beaten 6 of Citterne Cutt thin & small
mix in itt 4 of Apricocks Chips 1 1/2 of nutmeggs
Cloves & mace & Cinnamon 4 grains of Amber and
musk mixt one quarte of Creame or else one
quarte of new milke heated hott & 1\textsuperscript{ii} of sugar
when your Currants are well washd & Dryed
putt them in A greatt pueter Dish vpon A Chaffin dish of Coale then take the best parte of A pint of sack & putt in by Degreess and keep them very well stirring till they are well plumptt & very hott soe mix it in the parte & Knead it very soft then putt itt into A hoope & soe into the Oven: Take the white of 4 eggs & beate them till they be in A froth & 1/2li of pure Loafe sugar beaten small and sifted through A fine seive take some Rose water & stirr thatt & the beaten whites of eggs & some sugar & mix itt thick & take A Bunch of strong feathers x wash itt with itt & thatt ywill make itt a very good Ice so putt itt into the Oven againe

25To Make French Pottage

Take a Legg of fresh Beefe or the hinder part bone & some peiceis of mutton or Veale putt them in A great pott with good store of faire water Lett them boyle fast 5 hours Remember to putt in some Cloves mace about an houre before your meat be enough & when your meat is boyled to a Ragg straine your Broath from itt take 1/2 A peck of Lettice & spinnage Cutt them in Little peiceis putt some of the strong Broath in A stew pann & putt your herbs to itt Lett them boyle togetherr till they be neare Tender then take 2 or 3 french Cloves & A new manchett Chip them take out the soft & Dry the Crustt till they be very Dry take heed you burn them not then breake the Bread in Little peices putt them in to the stew pott with the Restt of your Broath Cover them Close sett them safe till they be tender Then break the Bread into your Dish if you have Capons boyled or Duck 1/2 Roasted them Lay them in the Dish thatt you will serve them vp in poure in the herbs & broth Dish itt vpon hott Coales & a pinte of Gravey Garnish your Dish with sippetts parsley & salt & soe serve itt vp vnto the Table
26 To Make A Raggow

Take the Cagg end of A neck of mutton or any fowles halfe Roast them then Cutt them & putt them into stew potts with strong broth & Clarritt a Little Cloves & mace & nutmeggs a handfull of Littuce & spinnage Cutt one onion if you please putt A Drop of venigar a Little Butter fry itt scum itt as it boyles or fry's putt in A Little grated bread when itt fryed Thick Putt itt to your meate give them A Boyle together then beate vp a Little Butter Thick Pourre itt on & shake itt on Together Garnish your Dish with parsley fryed in A Pann or Baked in an oven then serve itt vp to The Table

27 To Make A Chicken Pye

Season your Chickens with pepper salt and nouttmegg a Little sugar if you please then Lay them in Around Dish Coffin with good store of marrow Cutt in square peiceiss bigger the Dice Role them vp in egg youlks well beate with a Drop of white wine a Little grated nutmegg putt in some Artichoaks Bottoms boyled you may putt amongst your Chickens some hard egg youlk

Butt if you will have itt sweett relishes putt in some shred Dates Citterne sugar some Lattice stalks & Raisons of the sunCurrants & a Little whole mace Lay on good store of Butter make a Caudle of white wine & sugar a Little sack or Muskindine Butt if you will have a sharp Relish putt A Little veriuce to the white wine & the iuce of A Lemon so pourre itt on the Chickens when they are baked & serve itt vp

28 To Make Rise Florintine

Take one\textsuperscript{li} of Rise Arey them in milk with a Little whole mace then season itt with mace Cinamon & sugar a Little sack the quantity of 1/2 A Gille a Little Rose water 1/2\textsuperscript{li} of Currants 1/2\textsuperscript{li} of Raisons 3 or 4 eggs A Little Butter soe Lay itt in puff paste
vpon A Dish & Bake itt scrape on some
sugar & serve itt vp

29 To Whisk A Sulibub

Take one quarte of Creame & a pinte of
white wine a glass of sack a sprigg og
Rosemary sweeten it to your Taste Whisk
itt vp & Putt it in your glasess

30 To Snow

Take one Pinte of Creame the whites of 6
Eggs & a Little Rosewater & whisk vp very
quickly for snow & Lay itt on your sulibubb

31 To Make Sett Custard Meate

Take 2 quartes of Creame putt in Cinimon
Coves & mace & nutmeggs boyle itt with
A Bay Leafe you must break in 16 eggs
take 6 whites & beate them in A Little
salt when your Creame is taken off the
fire putt in a Little sugar & when your
Creame is half Cold Keep itt stirring
Putt in your Eggs Beate some Almond with
the end of your Rowling pinn with rose
water & Cinamon water strained
& soe fill your Coffins

folio 16 verso || folio 17 recto

32 To Make Puffe Paste

Take 1 quarte of the finest flower & 3 of Butter worke the Butter in Little Roles &
Lay itt water all night then bland your
flower with the whites of eggs & Cold water
& make itt vp as stiff as you Cann worke itt
well & role itt outt into sheets pretty thinn
Take your Butter & spread itt thinn vpon your
paste then strew a Little flower on itt Lay
itt vp & Role itt out againe so spread itt out
as before this Continue till your Butter
be Roled into your Paste strew on Butter
Every Time you Role your paste

33To Make Paste Royall

Take 1/2 a peck of fine flower putt to itt
6 Eggs 4li of Butter break itt small peices
putt in A Gille of Rose water one pinte
of sack a Little sugar & whatt you need
of spring water worke all these well
together butt take heed you worke itt nott
to stiff nor overmuch nor heat itt with
your hands This you make a Pasty
Lay or made in A Dish

34To Make A Dish of Creame

Take 2 quartes of Creame putt to itt whole mace
& Cinamon sliced nutmegg boyle your Creame
with your spice when it is enough Boyled
Take itt off the fire & putt in 1/2li of fine
sugar Then straine itt through A Cloath take
1/4li of Almonds Blanched in hott water and
stamp them in A mortar with a Little Rose
water Take your Cream that is straine
& Putt in A Bason & sett it on some Coales
Either putt your Almonds in itt all or 1/2 of your Creame
besure you Keep itt stirring vpon the Coales either
putt in 4 Egg yoalks strained or else some Rice
flower to Thicken itt soe Lett stand till itt rises
Then you may take itt off & putt it into A
white Bason putt in some Rose water and
garnish with wafers scrape some sugar and
serve itt vp Now for the 1/2 of the Creame that
you sett by sett itt on & Thicken itt with some
Rice flower vpon the Coales when you take itt
off squeaze in the iuce of A Lemon a Little rose
water & 2 or 3 spoonfulls of sack you may
Putt in the midle of the Dish some Curds well
seasoned with Cinamon sugar & nutmegg
so Garnish as the other & send itt vp to The
Table
35To Make an of The French fashion

You must take strong Broath & Gravey some 
slicess of Veale & make them thinn Lard them 
with Bacon & Lemon fry them Lightly take 
some Neats Tongues & boyle them & hash them 
& Lard them with Bacon & take some beasts 
palletts Blanch them & boyle them Cutt them 
in small peicess Then putt them alltogether 
with your strong Broath & Gravy slitt a nutmegg 
Anchoiessickled Oysters & sliccess of Lambs 
sweett breads veale fryed stew them alltogether 
putt in A Little Pickle: of Capers 2 mushrooms 
& the Pickle 1 or 2 spoonfulls of white wine 
or Clarrit if you have any Patridges or any 
nipps stew them & Lay them on the Boyled 
meatt with sawsagess fryed Garnish with 
Capers Oysters & wafers & serve itt vp

36To Stew A Carpe

Take your Carpe quick Lett them bleed & save 
itt scale them & putt them into A stewing 
pann putting in some Clarritt & strong gravey 
A Little whole mace & Cinamon & strong 
Broath A Little whole spinnage & the 
Blood that was taken from them sett them 
vpon A Charcoale fire stew them till they 
be enough Garnish with herbs & shread

some youlks of eggs together till they 
be enough & grated Bread Ginger so 
Lay your Carpes vpon A Dish & pour 
out the Broath your Carpes were stewed 
in & serve them vp to the Table

37To Sowe a Calves Head

Take A Calves head with the skin on and 
Lay itt water 2 hours then take itt outt and 
shale itt & scrape the haire off with your 
Knife then bone itt & spread itt a broad then 
Dry vp with a Cloath Take mace Cloves 
& Cinamon with the Rinde on Bay Leaves 
Cutt : pepper & salt & A Little Rosemary 
if itt be in the summer a few sweett herbs 
strew all Thess on the Inside of your meate 
Role itt vp in one Role or Two tyeing itt fast 
with Tape Boyle itt in water & white wine
some salt & veniger slicess of Ginger boyle
itt enough: Sowce itt in the Liquor it is
Boyled in pourr itt in an Earthen Pott serve
itt vp either whole or Thinn sliced with
Venigar & sweet oyle A Lemon peale
sliced Anchoives & grosed pepper
so serve itt vp for A second Course

To Make Sawce for A Shoulder
38of Mutton

Lett your Mutton be halfe Roasted turne itt vpon
the Inside & stuff in seede all places with
Anchoiess & pickled Oysters Cutt in Little
peiceiss save the Gravey that Comes from itt
& Lay itt to the fire againe & Roaste itt enough
then putt to your Gravey a Little Clarritt A Little
pickle of Oysters Anchoiess shread small 1/2
A spoonfull of Veriuce give all thess a Boyle
when you Draw your Mutton Lay itt vpon the
Dish where your sawce is Cutt itt all over the top
in Little nicks & stick slicess of Lemon all over
itt Dish itt vp poure on the sawce on the top
Garnish your Dish with Pickled oysters slicess
of Lemon & Capers & soe serve itt vp to the Table

39Apricock Creame or any Fruite

Take Apricocks Apples Quinces or any other
fruite what you please Boyle them tender
Then take these weight in sugar beate them
very well with the sugar & putt in Raw
Creame in the beating them Lay your stuff
in A Dish Butt first putt in Raw Creame
with sugar & Orange flower water if
you Like itt

folio 20 verso || folio 21 recto

40To Stew A Dish of Mutton Stakes

Take the Top end of A neck of mutton & Cutt itt
into stakes fry itt till it be Lightly browne Cutt
a Little salt in it before you fry it not to much
then putt itt in A Dish & putt some white wine
A Little strong Gravey of Roast meate if you have
any if not as much faire water as will stew it
put in a little whole mace a few herbs shred
small 2 or 3 Capers shred an Anchoivess and a
pickled Oyster or 2 a little Bread Cutt Dice
way stew all those together vpon the Coales stick
in sippets Garnish with Capers Lemons and
salt & serve it vp you may lay on some
sawsagess fryed Browne if you please

41 To Make A Graund Pye

First make a fair round Coffin putt in some
Butter take a Couple of Rabits Cutt them in
little peiceis & a Couple of Chickens Cutt: with
some Kidneys of Veale & take A Calves head
halfe boyle itt: then hash itt off the bones
slice itt: & putt the meate altogether season itt
with mace Cloves & nutmeggs & pepper shred
A Little Lemon peale & Lay in some sweett
herbs shred small putt in some Capers and
slices of Lemon peale putt in some Bacon
shred small & some sawsagess and a Little
whole mace Close itt vp and when itt

Doth Come out of the Oven putt in some
veriuce & some Gravey of Roast meat
with some white wine & serve itt vp

42 To Make A Dish of Scotch Collops

Take the Largestt Legg of mutton you Can gett cutt
the greate end into thinn slicess as broad as
your hand beate itt very well season itt with
mace Cloves & nutmegg & a Little salt Lay
them a broad first take 1/2 A Dish of Butter
Clariffie itt take off the scumm & Lay
your Collops into your pann & fry them till
they be Browne Then take a stewing pan
with strong Broath Gravey Anchoivess
pickled oysters a few shred Capers an
nutmegg grated Bread & Claritt putt
your Collops into itt till you fry the bestt of
them when they are fryed putt them in your
fryeing pann againe with the Broath Doe
nott putt out the Butter you fryed them in
Remember to putt in in A Drop of venigar or
the pickle of Capers & bread Crumbs for to
Thicken itt Lett itt nott be to thick give itt all
A shake over the Coales & putt itt into the
stewing pann again Keep itt warme till
you serve it vp Take heed you Doe nott
Lett itt be burned to Oyle Garnish with

Crusts of Bread grated Barberries & salt
lay on your Collops flatt on your Dish & pour on
your sawce Lett itt swime with good store
of sawce Lay on sawsagess with slicess of
Lemmons & serve itt vp to the Table

43To Make Frigosies of Chickens

Rabbits or of Lambe

Take your Chickens rase them Cutt them into
small peiceis Likewise your Rabbits or Lambe season
Them with Cloves mace nutmegg pepper & salt
then fry them in sweett Butter Clarified take the
youlks of 8 Eggs beate them with a Little white wine
take a few sweett herbs mix them small & put them
to your eggs youlk & wine them take your meate out of
the fryeing pann putt the egg youlk & herbs vnto
itt mix them together & give them another fry
putt to them a Little strong broath Gravey and
Venigar A slice of A Lemon minced give itt A
Tosse together Dish itt vp Garnish with
Grapes or Barberries or Goosberries & putt
Anchoiess & Capers into itt & serve itt
vp vnto the Table hott

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44To Make A Pigeon Pye

When you Lay your Pigeons in your Coffin putt
Butter vnder them then take some Bacon Cutt Dice
way take 1/2 Doz of sawsagess Cutt them into Little
season your Pigeons with pepper & salt & nutmegg
straw on your Bacon & sawsagess all over them with
a few sweett herbs shread small a slice or tow of
Lemon shread small 1/2 Doz hard eggs youlks
putt in amongst them Lay on eggs Butt Close vp
your Pye & Bake itt 2 houres when it is enough
poure on some Thick smear Beate itt vp
with A Little white wine A Drop of venigar
shake itt & soe serve itt vp to the Table
To Make A Frigasy

Take your Chickens & Cut them in peiceiss
then wash them in severall waters till the
water be Cleare then Lett them Draine then take
about 1/2 li of Butter & putt your Chickens in the
fryeing pann when your Butter is allmost melted
Then putt into it A peice of Bacon stuck with Cloves
putt in Tyme mariorum & savory of each A
Little sprigg or 2 & 2 Bay Leaves tye them together
& putt them into your pann one whole onion and
A Little peice of Lemon peale then Lett it boyle
altogether in your Butter till your Butter beginnes
to be Oyley then fill vp your pann with strong
Broath & soe Lett itt all Boyle till your meat be tender

Then take the youlks of 4 or 5 eggs &
beate them well together with 4 or 5 sponfull
of white wine venigar & grate a nutmegg
into itt then Cutt parsley very small and
putt into your fryeing pann according to
your own Desire if it be green then putt in
1/4 li & stirr itt well together in your
pann till the Butter be melted Butt see
Thatt your Butter Doe nott Turne to oyle then
putt in your Eggs & stirr itt a Little while then
Dish itt outt & serve itt vp

To Pickle Mushromes

Take the hardest & the smallest you Can gett
first Cutt off the Round end of the stalk
& see thatt therie is no Little wormes holes then
skin them & putt them into A skillett Dry only
a Little salt then Lett them stand a while
upon some embers to stew then take them
outt from the Liquor very Cleane & putt them
into a pott & as much white wine boyled with
salt slices of nutmegg & pepper as will cover
them Lay the Bigesstt att the Top to be spentt
first if you Doe nott keep them Long you need
nott boyle your Pickle if you put in some venigar
then putt them all in venigar: they will eat as
well & keep better butt nott Looke so white
For Pottage

Take A Peice of Beefe & Boyle itt very well with
A Peice of Bacon stuck with Cloves with any
other meat to make your Broath strong &
putt A Bundle of sweett herbs when it is boyled
Thatt is strong take aboutt a handfull & 1/2 of sorrill
& A Little parsley Chope them very well butt not
to small & putt them into your pott 1/4 of an houre
before you take vp your Broath then take some
french Bread & make sippets & Lay them
in your Dish & sett itt over A Chaffin dish of Coales
then putt in your Broath & stew them over the Coales
A Little then putt in some Gravey & the iuice
of A Lemon Butt before you Dish itt out take
off the fatt very Cleane & serve itt vp

To Make Sawsages

Take some Veale minced very small with
Beefe suett & sweet herbs A Couple of eggs and
A Little pepper & salt make them into Balls
or into Sawsages & Boyle them in A
skillet with A Little Butter

To Make an Oatmeale Pudding

Take A Porringer of great Oatmeale & Lett itt
soake all night in a pinte of Creame then shread
one li of Beefe suett & putt in the Marrow of A
Great Ox bone in Lumps & 1/4li of almonds beaten
with Rose water & 1li of Raisons of the sun grated
9 Naples Biskitts & beate a pretty Deale of
Cinamon & nutmeggs with a Little salt & beate
7 Eggs take outt 2 of the whites with a spoonfull
of sack stirr all very well together then have the
Caule of A Brest of Veale warmed & putt in
A Cloath Then poure in your pudding & Tye
itt Light itt must boyle 4 hourse with meate
when you Dish itt vp melt your Butter either
with sack or Rose water you may stick itt
with Citterne or Lemon if you please take
nott off the Caule Butt scrape sugar on itt you
may Leave outt halfe the Raisons if you will
To Make Orange Pudding

Take the pelle of 2 Civill oranges Cutt off the white Cleane & take the yellow & Cutt itt very small & take the youlks of 16 eggs take all the Red thene add 1/2li of Dish Butter & 1/2li of Loafe sugar putt all together in A mortar or some other thing & Beate them till they are Dissolved & very thick then putt thick pufte paste at the Top & Bottom of your Pudding

To Make Anolett Cheese

Take one Gallon of stroakings & one pinte of Creame Runit & when it is Come fill your pott with the Curd with a spoone or A Ladle for itt must not be Broken & as itt sinks you must fill itt vp againe

To Make Very Good Paste for Tarts

Take one quarte of very fine flower & Rubb into itt onelii of Butter if you will a Little fine sifted sugar Temper itt with 2 Eggs & as much milke as will Temper it to make itt stiff enough

To Dress Little Artichoakes

Payre the Tops of the Leaves then Boyle them in fair water till they be Tender then Draine the water from them & stew them betwen 2 Dishes in sweett Butter with A Little Venigar and A Little sliced nutmegg & a Little white Pepper

To Make Wiggs

Take 1/2 peck of flower 2li of Butter rubb itt well into the flower & putt 1/4li of sugar A Little Cloves mace & salt if you will some Carraway seeds beaten small one pinte of bitter Ale yeast Temper itt with new milke & Lett it Lay to rise 3/4 of an hour A Distance from the fire Covered with A warme Cloath & then make them vp
And have your Oven hott & Bake them with
A Little fire of small sticks at the mouth
of your Oven to Blaze soe when one Oven
full is Done putt in more as fast as you
Can have them made & soe Doe till all are bak

Almond or Comfitt Creame

Take one Gallon of new milke & a pinte or a
quarte of Creame mingle them together and
season with sugar & orange flower water
Then take 1/2 pinte of Almonds Blanched beate
them fine with Rose water or orange flower
water or both they must be very fine and
one pinte of Thick Creame putt in the
Beateing them mingle them altogether &
putt Runitt to it & Lett it stand till itt be
as Thick as Cheese: whey itt & hang it vp
in A Cloutt for 2 or 3 hours then take Thick
Creame to itt

To Make Spanish Creame

Take 3 quartes of new milke & one quarte of
Creame boyle them by themselves both att A
Time then poure them together then larrd
them into serverall panns shallow soe Lett
them stand all night in the morning
take off the Creame as Cleane as you Cann
& putt to itt 2 spoonfulls of sack sweeten itt
as you please putt in 2 Drops of orange flower
water Then beate itt vp with a spoon till itt be
Thick Creame putt in as nigh one heape as
you Can with Creame & sugar

To Make A Quaking Pudding

Take one pinte of Creame & 4 eggs putting out 2
of the whites beate them well 5 spoonfulls
of fine flower & as much sugar a nutmeg
grated & a Little salt beate this well together
& putt itt into A Wooden Dish Buttered & tye
A Cloath about the Dish & so putt itt into the
pott with the Bottom of the Dish Downward
& soe Lett itt Boyle 1/2 anoure then turne itt &
Lett itt boyle 1/2 houre Longer & then itt is
enough the pott must boyle before you putt it in & Keep Boyleing whilst it is in

To Make A Marrow Pudding

Take one\textsuperscript{li} of Almonds Lay them in Cold water till they be all Blanced Dry then with a faire Cloath Beate them in A Marble mortar with A wooden pestle to 1/2 pinte of very thick Creame & as you beate the Almonds now & then putt in a spoonfull of Creame to keep them from oyleing there must be 1/2 a quarter of a pinte of rose water putt to your Creame & beate your almonds till they be as soft as Butter then take a fine manchett payre the Crust off & grate itt then take as much of the Crumb as the quantity of your Almonds or something more putt into itt 1\textsuperscript{li} 1/4 of sugar finely beaten & searched you must take the marrow of 12 bones brake the marrow small take 1 of Large mace Cutt itt very fine take one Doz of eggs & as much salt as will season itt mingle all your Ingredients together & putt them into the copes as soone as you Can

To Make Paste of Orangess

Take orangess that have thick Rindes & pare them as thick as you Can Lay them in water all night then boyle them in water very Tender Changeing the water when the are boyled mince them very fine then have ready your sugar boyled to a Candy height then putt in your oranges till they be thick then wring in the iue of 2 or 3 oranges & stirr itt well together

Then Drop vpon the plates stew itt till itt Candy a Little then turne itt & Lett itt Dry

To Make Fritters

Take 6 eggs Breake them into A strainer over A pan & take 2 nutmeggs beaten & a Little salt to season itt then take one pinte of faire water warme them more then then Blood warme then
take 4 spoonsfulls & putt to the 4 eggs with 5 sponfulls of sack & 5 spoonfulls of Ale yeast & straine them with the water & milke in the eggs & whilst it is warme stirr itt vp for Batter as Thick as you think fitting then take the Tenderest Apples you Can sett & Cutt them into the Batter then take some very sweet Dripping & when it is sufficiently hott wash your hands & take the said Batter in your hands & shake them into Liquour stirr them with the scummer till they Look Yellow

To Make Orange Biskett

Take one\textsuperscript{1/2} of oranges & \(1\frac{1}{2}\) of sugar Lay your orangess in water for 4 Days & shift them twice in a Day then Boyle them till they are very Tender & Dry & take outt the iuce & white skinn of the orangess & Leave only the Peale & putt in \(1\frac{1}{2}\) of sugar to \(1\frac{1}{2}\) of peale & beate itt very well & fine in a mortar when it is fine take itt oute & Lay itt aboutt an Inch Thick vpon a glass & Dry itt But Cutt itt in quarters before itt is Dry

To Preserve Apricocks

Take your Apricocks & pare them stout the stones at the Top of them with a Bodkin break the shells & Take outt the kirmells & putt into the Apricocks againe then take as much sugar as they weigh beaten very fine & strewe some of it vpon a silver or Earthen Dish or Bason & sett your Apricocks vpon itt with the palest side Downward & strewe the rest of your sugar vpon them Lett them Stand all night for the sugar to melt then putt them in A skilett & Lett them stand vpon a very soft fire vntill they be ready then take them vp & Lay them in A Dish a Cooleing & the boyle The sirrup a Little more when they are Cold & the sirrup allmost Cold putt the vp in A Glass pott or Glassess Together
Take your Lettuce stalks & peale away the outside
skinn to the pithe & putt them into a strong brine
3 Days & 3 nights that will take away the Bitterness
& the slimenesst that is vpon them & make them
Take sugar then you must wash them in 2 or 3
waters & soe you must boyle them Reasonably
Tender & takeing away the saltness through them
into as much Clarified sugar as will Cover them &
so Lett them boyle Reasonably softly then take them
vp & Lett your sirrup be Cold so you may keep them all the yeare

To Preserve Grapes or Goosberries =green

Gather your grapes before they are ripe hard and
firme but Lett them be of some Bigness the while
Grapes will Doe greener than the Red pluck your
Grapes from the stalks or if you will Doe them
in Clusters Leave 5 or 6 on a stalk & sett 2 skiletts
of water on the fire & when one of them is almost
hott take itt from the fire & putt in the grapes
Cover them Close & soe Lett them rest the space
of 1/4 of an houre att the Least then take them vp
& when the other skillet of water begins to
Boyle vp take itt from the fire & putt your grapes
into itt stirring itt about softly with a spoon
Butt Lett them Lay there on butt a Little while
for feare of Breaking or growing soft so
take them & peale them with your Knife as you
would Doe Codlins then sett the skillett on the fier
again

with a Little faire water & when itt begins
to boyle putt in the grapes you have petted
& Lett them seeth softly by a Little while
till they grow green as they will being
ved as before Directed when you have
pealed them before you putt them in the
Last water you must Cutt them with your
Pen Knife on the sides & take outt the
stones they will Look much the Clearer
when they are preserved moreover you
must nott give them to much water in
the boyleing itt will take away the
sharpness of the fruite & make itt nott
so pleasant when you take the skillett
off with the grapes you musttt Cover them
very Close & Lett them stand 1/2 a quarter
of an houre Longer then Draine the water
from them then weigh & for every li take
1li & 2 of Double Refined finely beaten
then strow one handful of sugar into the
pann where you preserved them & soe putt in
your grapes & the restt of your sugar vpon them
soe seett them on the fire againe & make
them Boyle pretty softly the space of 1/2 an
houre if any froth arise in the Boyleing
scumm itt off & when you perceive your

Grapes to be very green & your sIRRup grow
thick take them vp & putt them into a Gally pott
or glasses & Lett your sIRRup Boyle a Little while
Longer & when your sIRRup is Cold you may pick
outtt any Loose stones which are in & Lett itt be
Cold before you putt itt vpon the fruite be sure
the fruite & itt be Throughly Cold before you
Tye vp your Glassess in Like maner Preserve
Goosberries

To Pickle Ashen Keys Elder Buds
Broome Buds or Green Pease

Take your Buds being younge & Tender &
Lay them 9 Days in veriuce & salt then put
Them in A new Earthen Vessell with white
wine & venigar & A Little salt Cover them
Close & you may Keep them all The yeare

To Pickle Kidney Beans

Take your Kidney Beans when They be young and
Tender befor they beginn to string putt them
into A pott with Beere venigar & salt enough
to Cover them Keep your Pott Close Tyed vp &
when you have occasion to vse them Boyle
them vp Tender in some Water

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to pickel walnutd green

take them before the shel be hard hau them
ouer the fier in a citel of water and make
them iust byel ope them teke them of put
them in Cold water then tek them out put them
in to strong brien to berancy put them in to
fifes brien euere day for 9 or 10 dayes
then wipe of all the blake skiny with
a Cod Clute and meke a pickel with withe
wiend veneger one qarte of wite wind
a qarter of an nonce of Clouef an mase some
hole peper an once of Rece gengr sliced and
7 or 8 tops of garlek then byel your pickel
and poure it hote a pane them an Couer them
tel the be Cold then put them in your pickel
pote you may byel your pickel in 3 wek
or a munth you may put a bag of mus
tard sed if you wil

To Preserve Currants Red or White

Take your Currants & stone them & then weigh
them & take the weight in sugar then make a
sirrup for Them & Boyle itt as fast as you Cann
Butt you must nott shake it to every li of
sugar putt in one pinte of water butt you must
as you Doe to the sugar att Twice then Lett them
Boyle till they be Cleare & the sirrup Thick
Then you may Take them vp

To Pickle Cucumbers

First make your Pickle of Beere venigar &
salt nott to strong of The salt as Brine putt
into itt some Dill seeds & whole pepper sett
itt on the fire & when Boyles vp take your
Cucumbers being young & Tender & green and
first putt them in & then take them vp &
Lay them single vpon A Table Lett your pickle
Boyle A Little then Take itt off & Lett itt be
quite Cold then putt itt into A Close pott with
your Cucumbers in itt you may Cover them over
on the Top with wallnutt Leaves if you please

To Boyle A Pike or A Iack

Take A Live Pike or Iack & slite him & wipe
itt & take all the blood away then salt itt
well & Lay itt in A Dish & poure a pretty
Deale of venigar vpon itt so Lett it Lay aboutt
one houre in the mean time sett on as much
water as will Cover itt & putt in A Bundle of
sweett herbs a Little musk & some sliced
Ginger & mace & when the Liquor Tastes well &
is boyling putt itt in & the Liquor itt Doth
Lay in Lett itt boyle as fast as you Cann att A
Continuall height to make itt Crisp & aboutt
one houre after putt in aboutt one pinte of
white wine have ready good store of Butter
According to the Bigness of your fish beaten
Thick & putt to itt some veniVar or veriuice
& 3 or 4 spoonfulls of Liquor & some nutmegg
when your fish is Boyled take itt from the
Broath & poure the sawce vpon itt with A
Good Deale of nutmegg sliced & Ginger if
you will have your sawce green putt itt into your
Butter A good Deale of the iuice of sorrell
and sugar A Little & so serve itt vp vnto
The Table

To Pickle Purslane or Littice stalks

First pick your Leaves off then boyle your
stalks pretty Tender in water & salt poure
thatt from them & when they are Cold
putt them into A pott with some venigar
& salt Cover them Close & you may Keep them
all yeare Round

To Boyle A Capon & Mary bones

Take a Capon & mary bones & what you will
as Livers Gizzards & pinions boyle all well
together in a pot against they are boyled
have Ready your sawce which must be one
pound of sweett Butter with some sugar to
your Likeing & the youlks of Tenn eggs
Boyled hard mince them very small with
with some parsley & Lemon peale a Little mustard
when itt is Ready putt itt vpon them &
serve itt vp to the Table

To Make Cracknells

Take flower putth therein a Little water & salt
Rubb itt together then seeth as much Butter as
will make itt fitt paste to Cleare the Butter
itt must be scummed & a pretty quantity of
mace & a Little Ginger & pepper beate fine
being putt in the flower & 10 Eggs you must putt into
one Gallon of flower then Knead itt well together &
make itt vp when they are made vp you must
putt them into A Kittle of water seething till
they will not hang to your fingers then take
Them vp & Dip them in A Buckett of Cold
water & they are very well Colloured

To Preserve Rasberries

To one of Rasberries take one of fine Loafe
sugar well beaten: first Cover the Bottome of
your skillett with sugar & Lay them in one by one
then Cover them with sugar & so till they are
all Layd then take one pinte of green & good
Rasberries & slite them & take one pinte of
of water & boyle them to mash then straine
the iuce of it Through A Jelly Bagg vpon
The Rasberries & sugar till they are all well
wetted then sett the skillett on the fire shak
it often round till the sugar be melted then
boyle them well & take them off the fire
& scumm them with paper then strow
on them one handful of sugar Cover them

And sett them on the fire againe and
shakeing them often round & boyle them
well till they Come to A Jelley then take
off the scumm with A paper & so you
may putt them into your Glassess

To Make A Great Cake
My Lady North’s way

Take one Peck of flower by measure
& 2 of Butter & 2 quartes of Creame 1/2 of
Loafe sugar 1 of Nutmegg 1/2 of mace
& 1 of Cinnamon beate all thess well
together & mingle with your flower &
6 of Currants & mingle with your
flower & one pinte of yeast & putt in your
Butter & Creame Cold with the yeast Lett
nott your Cake Rise att all butt putt itt in
The Oven so soone as you Can

To Make Marmalett of Apricocks

Take your Apricocks when they are very ripe &
pare them & Cutt them in peiceis & then weigh
4 & to one of them take 3/4 of sugar wett itt
with water & Boyle itt to sugar againe then putt
in your Apricocks & Lett them boyle to marmalett
vncovered then putt itt into Glasess & Lett it stand
in A warme place one weeke to make them
Candy on the Top of the Glasess

To Preserve Red Quinces

Take fine Apple Quinces & parboyle them &
weigh them & to one\(^{\text{li}}\) of Quinces take one\(^{\text{li}}\)
of sugar & one pinte of water & make A sirrup
& scumm itt very Cleane then putt in your
Quinces & Lett them Boyle Covering them very
Close till they Look Red & when they are
Red enough vncover Them & Lett them boyle
till they are Ready & very tender & the sirrup
Thick enough to Jelley Then take them
vp & puttevery one in a Glase by itt self and
your sirrup on them & Lett them stand neare
The fire for one weeke & Cover them vp very Close

To Make A Rabitt Pye

Take 2 Rabitts & Cleane wash them & Cutt them
in peicess about a fingers Long & strew salt vpon them
Then take sweett mariorum parsley Penney
Royall of each 1/2 Doz spriggs mince them very small
& putt them to your meate & fill your Pye putting in
Butter & soe Bake itt & when itt is baked have ready
halfe a pinte of white wine & 5 eggs well beaten &
one spoonfull of sugar stir this well together & putt
itt to your Pye then sett itt in the oven for 1/4 of an
houre & then itt is enough

To Preserve any Green Fruites

The fruite you Preserve must be gathered on the
shady side of the Tree & the greenestt you Can find then
take 2 skilletts of water & sett them on the fire
& when they are scalding hott putt your fruite into
one of them & when thatt water grows bitter
Take them out & putt them into the other &
soe into the Third till they will peale & then
peale them as fast as you Can & putt them bake
into one of the skilletts & Lett them simmer till
They Look Red then putt them to the sirrup &
To Preserve White Pears

Take your Peares & parboyle them very Tender
then weigh them & to $\frac{1}{10}$ of sugar take $\frac{1}{10}$ of pares
& to $\frac{1}{10}$ 1/2 of sugar take one pinte of water & make
A sirrup then peale them & putt them into the
sirrup & when itt is Lukewarme wett them with
the sirrup soe fast as the Peares be hidden with
the boyling till they be very tender & when the
sirrup hath stood 3 Days if itt be Thinn boyle
itt againe & poure itt on your Peares

To Picke Quincess

Take A Kittle of water & sett itt on the fire vntill
itt Boyle then putt in your quincess Lett them be butt Iust
scalded then take them out & Lay them on A Table
single to Coole & then putt into the Kittle some
peiceiss of small Quincess that are not fitt for vse
& Lett itt Boyle till itt be Thick as A Ielley att the
Top then take itt off & straine itt into an
Earthen pott & when it is Cold putt your Quincess
into itt & Cover them Close & soe you may Keep
Them all the yeare Round

To Roaste A Pigg with A Pudding
In His Belly

Take A Pigg & Roaste itt with the hair on and
when it is 1/2 roasted pull off the hair skin & all
Before you putt itt to the fire againe wash itt all
over with the youlks of eggs a Little salt & so Lett
itt Roaste & baste itt when you Take itt vp Bread itt
A Little as you Doe other meate

The Pudding
Take the hearte the Liver & Lights & boyle them very well & quick till they be tender one sweet Bread of Veale shred all very small with as much suett as other Things & a Little grated Bread mingle thess with 3 youlks of eggs & 2 whites almost one whole nutmeg a Little sugar & salt a Little sweet Mariorum parsley & Tyme & putt into The Piggs Belly when you spitt itt & sew itt vp The sawce for itt is white wine & Butter a Little sliced nutmegg & Lemon Butt if you have not A Lemon A Little Venigar will Doe

To Preserve any Kinde of Black Plumbs

Take your Plumbs & wipe them verye clean Then weigh & to every l½ of Plumbs take 1½ of sugar slite your plumbs & putt some sugar in A skillett & Lay your plumbs in one by one in the skillett with the slite side Downward & putt in 5 or 6 spoonfulls of water & Cover them with some sugar Butt Keep some of the sugar till the other be melted then sett your skillett on the fire & Lett itt melt very softly & when it is melted take them vp & turne the slitt side vpermoust putt in the rest of the sugar sett them on the fire & Bole them till the sirrup be Thick thatt itt will hang vpon A spoone

To Make Cleare Cakes of Damson =ns
Or any other Fruite

First stone them & putt Them in A stone pot & sett it in A Chafer of water to boyle & as your sirrup Risess on the Top take itt off into A Cleane pann then weigh your sugar & to 1½ of sugar one pinte of sirrup then putt in as much water as will wett your sugar & boyle

itt to A sirrup againe then putt your sirrup to itt & Lett itt warme on A Chaffindish of Coales Butt not Boyle till itt be Thick enough to hang on A spoone you must not Leave stirring itt nor you must not Lett it Boyle for then they will not Candy on the Top you may putt it into Little glasess & sett it in A warme place & when they are Canded on the one side you may turne them often vntill they
be Dry enough

To Make Marmallett of Cherries

Take 20 or 12li of Cherries stone the Best of them into A Preserving pann Keep all the iuce with them & Boyle them on a good Charcoal fire as fast as you can shaking & scumming of them & when it grows Thick stirr it Continually that it burns nott when all the iuce is Boyled Dry that it Comes Cleane from the Bottope of the pann Take it vp & weigh it in Glasess & to every li of Cherries take 1li 1/2 of fine Loafe sugar & putt in as much water as will Iust wett itt then Boyle itt to a sirrup then putt in your Cherries to itt & Lett itt mingle very well on A gentle fire when it is well mingled Lett itt Boyle very fast Keeping it stirring till it Comes Cleane from the Bottope of the pann then take itt from the fire & Lett itt Coole A Little then putt itt in the Glasess & Lett itt stand 2 Days in A warme place or Roome

To Make Quince Marmallett

Take your Quinccess & Cover them & then pare them & after weigh them & to every ^ one li of sugar a full pinte of water then Cutt your Quinccess in to peiceis & putt them altogether in to A pott of Bell mettle or of Brasse & Lett them stew ypon a soft fire Keepeing them Close Covered & when they 1/2 are enough putt in some of the Coares & Kirnills tyee in A Lawn Bagg to make itt A Ielley & when you perceive it to Thicke enough take the Covering & Keep itt stirring till itt Comes to A Marmalte & Putt it in Glasess

To Dry any Green Fruite

Take your fruite green & weigh them & to 1li of fruite take 3/4li of sugar & one pinte of water make A sirrup of itt & scumm it very well then putt in your fruite & Lett itt heat in a Little butt nott Boyle for the space of an hour & soe you must heat them Twice in one Day till all the sirrup be quite Consumed Then take them outt & Dry them on your glasess in A stow
To Make A French Hash

Take your mutton that is Roasted & Cutt itt
into Peices then take Beefe or mutton broth
& stew itt over the fire in A frying pann and
Putt in A Little samphire & a few Capers with
A slice or 2 of an onion & a Little salt & when
it is enough take out some of the broath & put in

A slice of Butter then Thicken itt with the
youlks of 2or 3 eggs putt in a blade of mace
& soe putt in your sawce vpon your meate and
Carbonadoe your Blade bone if it be of a
shoulder of mutton & Lay itt in Thmidst

To Preserve Orangess

Take either Burmudese or the fairest Civill
Orangess & pare them very thinn then rubb
them with salt & Lay them in water all
night the next Day slite them then have 2
skilletts of water over the fire & when you
have Cutt a Little Rownd hole in the Bottome
of every orange putt them into one of the
skilletts & Lett them Boyle till the water Doe
Look yellow & till they are Tender then tak
them vp & Lay them on a Cleane thing
with the holes Downward & when they are
Cold gett out as many of the seeds as you Can
Then take to every \(\frac{1}{2}\) of orangess \(\frac{1}{2}\) 1/2 of
Loafe sugar & to every \(\frac{1}{2}\) of sugar 1 pinte of water
& Clarifiei the sugar with the whites of eggs and
when it is scummed Clean putt them in & bolye
them till they Look Cleare then squeeze in
the juce of A Lemmon or 2 strow in some hard
sugar after they have boyled A Little take them vp

To Make An Eccellent Dish
Called A Dutch Pye

Take A spesiall brest of Veale bones & well
Beaten & Lett it be seasoned 6 hours with these
Following things Viz: 1/2 of nutmeggs 1/2 of
Cloves & mace the greatest parte mace & 2 of pepper
one of them beaten & 2 Large Rasess of Ginger and
2 handfulls of Mariorum & Tyme & one handfull
of salt the Like of sorrell & 1/2 A Lemon the rinde
shread small & the iuce squeazed in: all thesse
must be well Beaten & mixed in together & 4
Anchoivess 1/4 of a pinte of white wine 9 spoonfulls
of venigar 3 youlks of eggs: The Venegar the wine
The eggs Beaten togther & putt into your meate Iust
before itt goes into then paste The other seasoning
is to be putt in 6 hours before & putt into the
Bakeing 3li of Butter & Cover itt over with Butter
itt must be 4 hours A Bakeing att the Leastt
The most Naturall way is to Eatt itt Cold

Hip Coate Cheese

Take one Gallon of new milke & 1/2 a pinte of Creame
& 1/2 pinte of Cold water so runn them together &
putt in a spoonfull & 1/2 of quick Runitt lett itt be throughly
Come then Draine the whey from itt so press itt for
6 or 7 hours with a weight of 2li then take itt ouffe

To Make Marmalett of Oranges

Take good Civill Oranges with the Thickest peele
you Can gett pare them very thinn rubb them with
salt then Cutt them to take outt all the meate butt
none of the skinn thatt groweth about itt Lay your
peiceiss in water all night the next morning
boyle them in 2 or 3 waters & when they are Tender
take them vp & break them in A stone mortar
then take the weight of your meate in sugar wett
itt well & boyle itt to sugar againe first putt in
the peale & when itt boyles putt in the pubbs
the seeds being takeing out so Lett them boyle
to A marmalett & Take itt vp & Keep itt as
other sweet Meats

To Make Fine Ginger Bread

Take 1li of march pane or as much as
one 1li of Almonds will make & beate itt
1/2 of nutmeggs & 1/2li of Ginger searched
& when itt is mingled mould itt Like
paste & Role itt into what fashion you
will & soe printe itt some you may make
in the fashion of Medles & Lett them Lay
A Dryeing

To Sowce A Pigg

Take your Pigg being fatt & well grown Kill itt
that it may bleed very well then scale itt &
cutt it Down the midle & take out the head bone
& sides & wash them from the blood & Dry them
in A Cloath then have some beaten Cloves & mace
& a Little nutmeg & some winter savory and
sweett mariorum & Tyme shred them together
& mince them with your spicess season your pigg
with it then Role it vp in to Collars & binde it vp
with Course Tape as you Doe other Brawne for
the Liquor to Boyle it in you must take to the
water a quarte of sharpe white wine venigar
& a bundle of sweet herbs some Cloves & mace
& whole pepper make itt savory sett itt on the
fire & when itt Boyles vp putt in your 2 Collars &
herbs & Lett itt Boyle till they are very Tender
then take them off & putt keep them in the
Liquor for your vse when you serve it vp sett
The head in the midle of your Dishe & Cutt
some of the Collars in slices & Lay Rownd
The Dish

To Pickle Wallnutts

Take your Wallnuts picke them from the
stalks & putt them in Cold water & sett them
on a great fire till the outside skinn
begine to peale off then wipe itt off with
A Cloath & putt them into a Tubb putt
salt & water to them Changeing them 10 or 12
Days together till the Bitternesse or Discoulor
be quite gone from them

The Pickle

Take 1/2 white wine & 1/2 the best venigar
according to your Taste quantaty you Doe
sett itt on the fire & Boyle itt 1/2 an hour and A
Little before you take itt off putt in some
white pepper Ginger Cloves & mace of each
a Like quantity & A few Bay Leaves then have your nuts Dry & putt them into the Pickle whilst it is Boyleing & Immdiatly take them off again sett them by & Cover them Close & when it is Cold putt them A new Earthen pott well glazed Tyeing them Close with A peice of Leather

To Stew A Capon or Pullett the french\textsuperscript{way}

Roaste your Capon or pullett not throughly then Cutt them in peieces & stew them with the gravy thatt Come from them or the Gravey of some mutton or Beefe 2 or 3 spoonfulls of water & a Little wine then putt in a onion & shread one Anchovies & putt in 2 or 3 spriggs of Mariorum Tyme and one blade of mace a Little whole pepper and the iuce of A Lemon sweett butter then Take 1/2 Doz of Larkes & stew them with your Capon or pulletts & putt oysters in your Larkes

To Make Orange Cakes

Take Orange peales & boyle them in 3 waters till they be Tender then press the water Cleane from them when they are well strained & beaten in a Mortar take 1/4\textsuperscript{li} of Pippins parboyled & strained migle them then take allso 1\textsuperscript{li} of sugar beaten fine Dissolve it in faire water & boyle itt to the height Mums Christie then putt it to the other stuff of orangess & pippins with musk to your Liking Lett them boyle to the height of Marmalett Keeping itt Continually stirring and you may season itt to your own Likeing

To pickel warnotes

Rope youer warnotes won by one Cloes in a uien Lete sengel Le them in on by one then put Ra venger Let it stand tue weekes then teek them out put them in fres wien Lefe then byel your peckel put et hot apone them thihi them douen
To Preserve Green Apricocks

Take your Apricocks when they are almost at their full growth but before they begin to be Colloured weigh them & take there full weight in sugar & 1/2 a pinte of water & make a sirrup butt Keep out some of the sugar to strew vpon them when you put them in you must green them in water Keeping them Close Covered vpon a soft fire till they be Tender & very green butt note you slite them before you put in the sugar then put them in & when they are boyled a Little while in the sirrup you may gett out the stones then strew some of the stones To Cleare them Boyle them moderately vntill they Look Cleare & the sirrup Thick then put them vp & Keep them as you Doe other sweett Meates

To Collor Beefe

Take one stone & 1/2 of good Beefe Lett it be skined and Boned & beaten very well & Lett it be seasoned with Theses following Things Viz: 2 of nutmeggs & mace 2 handfulls of Mariorum & Tyme Lett your spice be well beaten & your herbs well shread & mix them with 4 handfulls of salt Lett your meat Lay 2 hours in one quarte of Clarrit & twice be Turned before you Doe season itt & Lett itt Lay 6 hours in season then Rowle itt vp & Lett itt Boyle 3 hours & Lett your Liquor Boyle before itt goes in & when itt is enough take itt off the fire

And Lett itt Coole & Lett itt Lay in the Liquor vntill itt be spentt

To Make Rasberry Sugar

Take Rasberries & putt them into A skillett & stirr them vpon the fire till the iuice Come outt then Take the iuice & putt in as much fine sugar as will Cover them then sett itt on the fire againe Keeping itt still stirring Till itt be Dry & when it is Dry beate itt & sift itt soe you may Drink itt in wine

To Preserve Apricocks & Dry them

Gather your Apricocks before they be to ripe
one Day after stone them & to 3/4 of \( \frac{3}{4} \) of sugar take \( \frac{3}{4} \) of Apricocks Lett them Lay in the sugar 2 hours that the sugar will melt without water then putt them vpon a gentle fire that they Boyle not in 1/2 an hour Lett them Boyle very softly 1/2 an hour more turning them often that they breake nott when you thinke they are enough putt them in A Deep Glass & the sirrup in a silver Dish Lett the sirrup seeth a Little then poure it vpon your Apricocks & soe Lett itt stand vncoverd vnntill the next Day then Cover them and when they have Laid one weeke in the sirrup take them out & Lay them in A faire glass plate & putt them where they may have some aire of the fire & every Turne them vpon Cleane Glases till they be very Dry

To Preserve Currants Single in Ielle

Take your Currants before they be to ripe pick outt the fairest & stone putt the smallest into a Eartheen pot sett them in A skilet of water on the fire vntill the sirrup risess then Take them off the fire & hang them vp in A that Cleare sirrup may Runn from itt then stone the Largest Currants & slip them off the Bunch vpon A Glasse plate & Take theire weight in sugar then sett them by & take your Cleare Iuce & weigh to one pinte \( \frac{3}{4} \) sugar putt itt in A skilet & sett itt over A soft fire till your sugar be melted Then Lett itt Boyle vp & scumm itt Cleane then Lett itt Coole a Little & putt in some whole Currants & Cast in The sugar thatt belongs to them in the Boyleing you may putt in 2 or 3 spoonfulls of water to make the scum rise when you have so Done take itt off Keeping itt fast boyling shake them often till they Look Cleare and The sirrup Ielle

To Make Almond Cream

Take \( \frac{3}{4} \) of Iordan Almonds Laid in Cold water vntill they will Blanch then beate them in A
stone Mortar with A Little Rose water straine
Then with one quarte of Thick Creame season
This with fine white sugar according to your
Taste then putt it into A Cleane skillectt and
sett it on the fire still stirring till itt Boyles
Then putt it into A Bowle & soe you may Eate itt

To Make A Lemon Sallett

Take 4 of The fairestt Lemoms you can gett Cutt
them A Crose & Cutt oult all the meat in Thinn
slisess Then take the peale & pare it as Thinn as ever
You Can & putt them in faire water as as you Doe them
& have ready A skillett of water boyleing and
Tye them vp in Rownd Bundles & putt them in
& make them Boyle when They are Tender take
Them vp & Lay them in A Cloath & Cover them
then take one pinte of wine Venigar & 1/2th
of sugar & sett itt on the fire & Lett itt allmostt
Boyle scum itt & Lett itt stand till it be almost
Cold putt your Lemmons into a pott & poure your
sirrup vpon them Cover them & Lett them stand
2 Days before you vse Them

to Make London Wigg

Take 2 pond of the fienes flouer rub in it
hahf a pond of buter 1/2 a pond of fien suger
1/2 anes Caraway seed 1/2 pint of all este an toegether
bet the eyes in the est together an letel of the
flouer an to or 3 spoinfuels of melk wel together
an srtrun it in the medel of the flouer and Let
it stand 12 ouers or Longer mekt in a pretly
tender pest with Luke waremel melke
then Lett them stan 1 ouer
then was them ouer with a yolk of an eg
an melk

To Make A Pudding My Lady Lovelace

Take A good quantity of the Pithe of an Ox and
Lett itt Lay all night in water to suck out the blood
The next morning stripe it out of the skinn
& so beate it with the back of A spoone till it is
as fine as papp you must beate A Little Rose water
with it: Then take 3 Pintes of good thick Creame
& Boyle itt with a nutmeg grated in itt with 3 or 4
Leaves of Large mace & a stick of Cinamon then
take 1/2li of the best Iordan Almonds blanch them
in Cold water all night then Beate them in A
mortar with some Creame & as they grow Dry
putt in some more Creame & when they are very
well beaten straine the Creame from the almonds
into The Pithe then Beate them still till the
Creame be Done & straine itt still to the Pithe
Then Take the youlks of 10 Eggs with the white of
2 & beate them very well & putt them into the
former Ingredients then take one spoonfull
of grated Bread mingle all these together with
1/2li of fresh Butter & fine sugar & with the marrow of bones
& some salt & soe fill your Puddings they will
be much Better if you Putt a Little musk and some
Ambergrease in Them be sure to straine all
your Creame & eggs Through The Almonds

To Make Lemon Creame

Take 4 greate Lemons Chip them very thinn
& shred those Chips very small & putt them
into A silver porringer then squeeze the iuice
of those Lemons into them & Lett them stand
2 or 3 hours then Take the whites of 4 egges
with the youlck of one of them beate them
very well altogether then Putt the egges &
Lemons together & stirr them very well
then putt to itt one pinte of faire water
so straine through A Cotton bagg then putt
in 2 or 3 spoonfulls of orange flower water
then sweeten itt with Double refined sugar
Then sett itt over a Chaffin Dish of Coales
Keeping itt Continually stirring itt must be
seethed butt nott Boyled

To Dry Tongues

Take your Tongues & putt them into water for
one night then wipe them very Dry then Cover
Them all over in salt in A Tubb for 3 weekes
Then hang them vp & Dry them with
sawdust the salt must be salt peter
one Pecke will Doe 2 Doz of Tongues
To Dry Cherries

Take 1⅛ of Double Refined sugar & beate it
an Alabaster mortar then squeeze it into the
Mortar againe save of it in a paper 4 ounces
Then putt to itt the white of one egg and the
Juice of A Lemon then take a Little of
Ambergrease in A sawcer with a spoonfull
of Rose water brake itt with a spoone &
putt itt to the sugar in a mortar & beate &
stirr itt with the pestle when you have made
it as Thick as Butter then take one⅛ of the
Biggest & freesheste Cherriess & Lett them be
together then Dip them in the Batter and
hang them on A stick & in one Day they
will be Dry Enough

To Make Nourishing Paps

Take fine oatmeale & steep it in fair water
one night & straine it & Boyle it till itt be
a Thick as a pudding & putt a good quantity
of strong ale into itt & Lett itt Boyle till itt be
as Thick as papp Then putt fresh Butter and
sugar & what spicess you will & soe eat itt
in the morning for your Breakfast itt is
very Nourishing & will make you very
fatt Quickly

to meke pest for pasties

allow to a pound of flower 1/2 a pound of butter and
on egg Diuide the butter in 3 parts brake in on
and rowl in the rest at 2 or 3 times

for pickel kidney Beans

Let them be dwarf beans for this Boyle vp new
witwin uiengar you think wil couer them and
som salt and pour it one them boyling hot and
Couer them don cloes on the nex day gren
them as you don Cokembers

to meke Good Reet Grauey

take 3 pound of lean beef steakes and hak
hak them with the back of a nies and put
them in to a stew pan or frying pan
with a qartan of a pond butter som
salt put anican stuck with Cloues
Clos mes a spreg of tiem and Lete it steu
ouver a slo fier for holes an ouer then
put in 1 pint of water 3 uneoy
a smal pd of Lemon pel

To Preserve Wallnutts

Take 2\textsuperscript{ii} of green wallnutts at the Latter end of
May or the beginning of lune pare them & Lay
them in steep all night in faire water then
stik att each end of every wallnutt a Clove
& Lay them in a skillett & putt to them 1\textsuperscript{ii}
& 1/2 of sugar 3 Pints of Damask Rose water
& sett them over the fire & Lett them stew
and as the scumm risess take it off with
the Back of A spoone & when they are
soe Tender that you may thrust a straw
through them & the sirrup begins to be
Thick take them vp & putt them into a
Gally pott & Cover them Close & keep them

To Make an Excellent Dish

Take one 1\textsuperscript{ii} of eggs & boyle them hard and
stamp them in a mortart putt to it 1/2\textsuperscript{ii}
of Beefe suett shreed very small 1/2\textsuperscript{ii} of
Currants picked & washed season all
this with a Little salt nutmeg & mace
finely beaten & putt in some fine sugar
& grated bread 2 or 3 spoonfulls of orange
water & as much musk & Ambergrease
Dissolved in water take allso 2 youlks of
eggs

An one white well beaten then take
all these & mingle in sweett Creame &
haveing made itt very fine putt paste
& Lay in your Dish putt in your stuff &
Close itt hansomely vp bake itt very
Carefully & Lett nott your oven be over
hott & when it is Baked Lay itt in A
Cleane Dish Lay some preserved
Lemons or Orangess vpon itt or grate
some hard sugar vpon itt & soe you may
serve itt vp to the Table

To Make Mustard

Dry your Mustard seed then pound itt very
well in A Mortar & sift it through a very fine
seive then mingle it with very fine white
wine venigar & Putt a Little pepper beate
very small A Little salt A Little sugar and
A Little horse Radish grated Cover itt Close
& sett it in A warme Place by the fire all
night & itt will be very good mustard
Butt in the Drying take heed you Doe nott
burne itt: if you Doe itt will be very Bitter

To Make Barley Creame

Take one li of french Barley & wash itt very
Cleane vntill itt Doe nott Collour the water then
Boyle itt very Tender till all the water be quite
Consumed then Putt in one quarte of milke
& a Blade of mace this must nott boyle over
and after your milke is Boyled putt in your
Creame one quarte or 3 pintes will serve thatt
Quantity after the Milke & Creame goes in
itt must not Boyle to A Creame a Top butt
keep itt with a Continuall stirring & when you
Think itt is Boyled sweeten it according to
your Taste & stirr itt till it be quite Cold or
Else itt will nott be worth one pinn

To Hash Veale

Take the Leane of Veale & slice it into very
Thinn peices & with the end of your Knife
hack them all over then Take one handfull
of shreed parsley with 4 eggs the whites
only of 2 & putt those with the meate into A
frying pann with a Little salt & nutmegg
& beate all well together then putt in A good
peice of fresh Butter into the pann & Keep
itt stirring till you think itt is enough and
putt in A Little venigar & Dish itt with Lemon
For Hashing of Chickens

Take 4 Chickens and strip the feathers with the skinn take all the Blood you Can then Cutt them in peiceies & Crack the bones & sett them over the fire with as much water as will Cover them with a Little shred parsley & Lett them boyle 1/4 of an houre & then putt in A peice of Butter Lett them boyle till the water is pretty well wasted and then beate the youlks of 2 eggs & a Little venigr & nutmeg shreed & putt them together in A skillett & soe Dish them & so may Chickens be hashed with one quarter of the same Ingredients

To Make A Carpe Pye

Take your Carpes & scale them very well and wash them Cleane & Dry them then season them with Pepper & veniger & a fwe Currants Prunes & Dates a Little sugar some Barberries make your paste shorte with Butter & eggs and when it is Baked Putt sugar & veriuice in itt with sweett Butter & strew on sugar & serue it vp

To Make A Lobster Pye

Take 4 Lobsters boyle them & take them out of the sheells & Cutt the flesh out in slices an Inch square & take all the rest Cleane outt of the sheells then take boyled oysters Beard them & putt them to your Lobsters season all with mace nutmegg & saltt to your Taste make your Crustt good and Proportionable to your meate then putt your Lobster with the rest into your pye & putt Butter on the Top & Close itt vp when you Putt itt in the oven putt a Little oyster Liquor into itt Lett itt be Baked allmost one houre & when you take itt outt Cutt the Lidd & Take outt the fatt & putt in the Thick Butter 2 Anchoives Dissolved & 2 or 3 eggs & a Little sack & a Lemon Pared & Cutt Grosely Lett this be pretty sharpe & then you may serve itt vp to The Table
To Candy Angelica

Take your stalks before they are to old Boyle
them in water till they will peale & are very
Tender butt putt them not to your water till
itt boyles as you peale them Lay them in A
Cleane Lining Cloath & Lett them Lay Rowled
vp a Little whil to $1^{1/2}$ of Angelica take $1^{1/2}$ 1/4
of the best Loafe sugar you Can gett

A Possett without Milke or Creame

Take one pinte 1/2 of sacke white wine 1/2 pinte of Ale
3/4th of sugar boyle them & scumm them &
then take them off the fire & Lett itt Coole
& sett it on againe & take 30 eggs well beaten
straine them into a skillett stirring itt till
itt be Thick then poure it in A Bason &
serve itt vp

A White wine Possett

Take one quarte of white wine & one $1^{1/2}$
of sugar boyle them & scum itt & one quarte
of Thick Creame & boyle in another skillett
& when they are both Boyleing putt them
together into A Bason stop itt Close with
A Dish wrape a Blankett about itt and
Lett itt stand by the fire 3 houres by that
time your possett is made enough

To Make Meade

Take as much water as you Think will
serve your Vessell & make itt boyle one houre
then take itt off & sett itt by till the nextt
Day then putt in as much honey as will make
itt pleasantt to your Taste & being well

mixed putt in aboutt 12 Eggs beaten
to 6 Gallon of Liquor sett itt over the fire
& when itt boyles scum itt Cleane and
Lett itt be boyled aboutt one houre
then sett it by in A Tubb till itt be
trough Coles soe Tunn itt in a fitt
vessell stop itt Close & Lett itt stand
6 weeks then Draw itt into Bottles putt
to each a peice of Lemon peale sliced
Lett itt be well Corked & sett itt in
A Coole place

To Make A Creame Cheese

Take 3 Gallon of stroakings of Milke & one
quarte of Creame & putt them together
warne as you Can without heating of itt
Then putt a Little Runitt & when it is Come
gather itt Down bu Break the Curd then
Cutt itt & putt it in the fatt & press itt and
Turne itt often & salt itt & when it is
Enough Lay itt into nettles or Rushess for
to be Dry if you please you may strain
A few Marigolds in itt to Collour itt

To Roaste A Shoulder of Mutton

Take A shoulder of mutton & slite itt & Cutt
holes in the Thickest parte of itt stuff them
with oysters then Lay itt to the fire againe
& when itt begins to be hott sett a Cleane
Dish vnder itt with Clarriett & a few Capers
& a whole onion & baste itt frequently and
Throw on a Little saltt on itt & Takeing the
dish with your Clarriett & Capers & mutton &
slice some nutmegg thinn & strew in itt
A Little orange peele Cutt small & Lay on
itt a few slicess of Lemon & serve itt vp

To Imitate Westphalia Hamme

Take The fattest Leggs of Porke Cutt them outt
westphalia fashion & Rubb them over with
Blood then rubb them them with salt peter and
Bay salt each a Like quantity Lay them vpon
A Bricked flowres one vpon another for
4 or 5 Days then rubb them over with Blood
againe & salt as before & Lay one week Longer
then sew them in a A peice of canvas single
& hang them in a Chimney & take Care no
weett Comes to them & when you have a minde
Boyle itt for 10 hours till a straw will run quite
Through itt & Keep itt till it is Cold

To Make A Good Baked Pudding

Take one quarte of Creame Boyle itt with a
Blade of mace & when it is boyled put in
a white Loafe Cutt in peecess & soe Lett itt
boyle a Little then putt in 3/4 of 1/2 of suett Cutt
fine & then take itt off the fire & putt it in
A Bason to Coole & putt in 1/4 of 1/2 of Almonds
Blanchd & beaten fine with some of the
Creame or a Little Rose water to Keep them
from oyleing & sweeten itt & 4 youlks of eggs
beaten & a Little salt & soo Butter your Dish and
Bake itt very well Butt not to much

To Dry Cherries

Take 4 1/2 of Cherreiss & pull the stones & the
stalkes out of them & putt them into A sirrup
made with 1 1/2 of Loafe sugar & Lett them
stand in A gentle stewing way till the
Cherries be all Cracked the take them off the
fire & Lett them stand in a Close seive till the
sirrup be all out & then Lay them one by one
upon A Large hair seive for the purpose &
sett them in the oven as hott as when white
Bread is Drawn the next Day take them
off & flatt them with your fingers & Lay them

And Lay them on a seive till they be
Cold turne them vpon fresh seives every
Day till you finde them Dry enough
This is the Cheapest & the best way
thatt Ever I Could finde to Doe them
& will Keep all the yeare

To Make A Dish of ferret Lamb

Take A Legg of Lamb & Cutt of all the flesh
from the skinn & take one 1/2 of Beefe
suett & shred itt with your meat very
small & then stamp itt in a mortar
with some sweet herbs & season itt
with pepper nutmegs Cloves & mace
& salt then worke itt with your hands &
putt to itt one egg & after you have so Don
putt itt into the skinne againe & sew it vp
with A needle & Threed & putt it into
an Earthen pann & bake itt & make A
Frigosie of the Loyn & putt to itt

To Make An Almond Pudding

Take one quarter of milke & 2 penney white
Loaves grate them small & put it in & sett
your milke over the fire & when it is boyled
putt in one li of Beefe suett shreed small
Take 4 eggs & take outt 1/2 the whites & beat
them very well & mix them altogether with
a Little sugar & nutmegg & putt itt in A
Dish & Bake itt very well

To Make A Pippin Pudding

Take one Doz of pippins & Quodle them
soft then take the papp & beate it in a mortar
Take one Doz of eggs & putt in butter 1/2 the whites
mix your Appells & your eggs together with a Little
nutmegg melt 1/4 li of Butter mix it well
together Putt itt in A Dish & Bake itt well

To Make Paste Royall

Take 1/2 peck of fine flower & 6 eggs 4 li of Butter
brooke in small peiceiss putt in one Gill of Rose
water & 1 pinte of sack & a Little sugar & what
you need of spring water worke altogether
battt take heed you make itt nott to stiff
This is for a made Dish

To Make Comfitt Creame

Take 2 quartes of new milke & one pint of
Creame you must Blanch 1/4 of li of Almonds
Beate them very well with orange flower
water or Rose water & 1/2 Pinte of Creame
mixt together & sweeten itt with a sponfull
of sugar & when itt Comes whey it a Little
as you Doe Creame Cheese then hang it vp
in a Cloath for 2 or 3 houres then take itt &
brake it with the Back of A spoone beat it
Through a stone Cullendar into the Dish
you mean to serve it in Lett it be as
high as you Can then take the Creame
sweeten itt with orange flower water & sugarr

To Make Hartshorne Ielley

Take 2 quartes of spring water & 1/2 li of
Hartshorne Infuse in A Pipkin 12 houres
then Take itt & boyle it 1/2 a way with one or 2
Blades of mace straine itt & then take the
Iuce of 2 orangess & 2 Lemons sweeten
itt to your Taste & sett itt in A Coole place

To Make Little Plumb Cakes

Take 1li of flower 1li of sugar very finley
searched then mingle itt with your flower
& take one 1li of sweett Butter & putt itt into
a Deep Dish & 2 or 3 spoonfulls of Rose water
working itt with your hands haveing so Done
take 6 youlks & 3 whites of eggs beat them
well together with Rose water then
putt them together with a Blade or 2 of
mace finelly beaten then worke in your
flower & sugar by a Little att a Time
when you have Done almost then putt
in 1li of Currants thatt are Keeppt hott
upon Coales then putt them in your
Buttered panns sett them in A quick
oven This Quantity will make 22 cakes

To Make A Fresh Cheese

Take one pinte of Creame & sett itt on the fire
& Take 4 eggs the whites of them the iuce of one Lemon
beate them together & when your Creame boyleth
vp poure them & Keep them stirring till itt
Comes to A Curd then putt it into A straining Cloath & hang itt vp for an houre then take itt & putt itt in A stone mortar & stamp it sweeten it with sugar or Rosewater or Orange flower water you may putt in Ambergeas or musk if you will

To Make Cowslip Wine

To every Gallon of water take 2li of sugar & boyle itt an houre then sett itt a Cooling after that A workeing with sirrup of Citern & yeast to every Gallon take 1 1/2 of sirrup beaten with the yeast & putt itt into itt & make 2 Brown Toastes & spread them with yeast & putt them in hott to worke 2 Days & in the working of itt putt in your Flowers

To Make An Egg Cheese

Take one quarte of mace Creame & Boyle itt putt in one or 2 Blades of mace & one spoonfull of sugar then Thicken itt with the youlks of eight eggs & 4 quarts of milke from the Cow and when itt is Cold as new milke putt in Runitt as to another Cheese when it is Come Doe not Break itt butt take itt vp whole & putt itt in A Cloath & hold beaten of itt till the whey is Run outt then preess with a small weight in one or 2 houres Turne itt & salt itt on the one side then Preess itt & salt itt on the other side the nex Day take itt outt & keep itt in A Dry Cloathes & when itt weets the Cloath no more putt Rushes or Ashen Leaves on itt but Lett there be a Cloath Betwen itt will be Ready in 10 or 12 Days Time

To Mak A Ball Pudding

Take one peney Loafe grated & as much suett firmly minced & 1/2 as ma^n y Currants A Little Tyme & sweet mariorum & witer savory & peny Royall one small onion shreeds your herbs very small putt in
1/2 a nutmeg grated a spoonfull of rose water
mingle it all together & a Couple of new
Laid Eggs well Beaten one spoonfull
of flower make them vp in 6 Balls
strew in vpon them a Little flower when
you putt them into the pott & soe you must
serve them with Butter & sugar

To Make A Whisk Sulibub

Take one quarte of sweet Creame in A
Bread pann & one pinte of white wine and
putt it in a Close pott pott sweeten itt well
with sugar & putt to it 6 musk Comfits
the iuice of A Lemon Lett them soake in your
wine till your sugar & Comfits be melted
take outt the peele & Rosemary & putt in
the rest of your Creame Then whisk it vp
with A handfull of willow Twiggs as the
froth Doth Rise take itt of & putt itt to your
Sulibub glasess itt must stand 1/2 A Day before you
Eat itt

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To Make A Good Tansey

Take 24 Eggs beate them well & straine
them & putt to them one pinte of sweett
Creame & one pinte of the iuice of sweett
herbs: as spinnage strawberry Leaves primrose
Violett Colimbine Leaves & Tansy butt most
of spinnage to Collour itt & whatt other herbs
you Like sweeten it with sugar & putt to itt
a great nutmegg & have ready a great frying
pann melt in it 3/4li of Butter & when it is hott
pourre in your Tansy & hold your pann over the
fire butt not to nere stirring itt gently from
the sides thatt itt may not stick & when it is Come
all Like firme Custard gather itt vp with your
spoonne into the midle of your pann & have
Ready a Plate that is fitt for your pann
Buttered Clap itt vpon itt & Turn itt vp
thatt your Tansey may Remaine vpon the
plate sett itt vpon A Chaffindish of Coales
& putt a napkin Close vpon itt to Dry vp
the whey & soe Lett itt sytand aboutt 1/2 an
houre till itt be Closed trew on sugar and
Lay on oranges Quartered to eat itt with
To Pickle Cucumbers

Putt your Cucumbers 2 Days & 2 nights in brine then Boyle your Pickle with Dill & sweett fenell & pepper Ginger some Cloves & mace then pour outt the Brine & putt the pickle to them Boyleing hott & a weeke after Boyle your pickle agane soe Doe the next week the Last time putt in A Little Allome the Bigness of a nutt Cover them Close every Time when you Doe putt them vp putt your Dill a Top Boyle only the Tyme

Another of The Same

Take water & salt & make itt strong enough to bear an egg Boyle it & Lett it stand to be Cold putt in your Cucumbers & Lett them stand 2 Days & 2 nights then make new pickle of Rape venigar & Ginger Long pepper mace & Cloves & sweet Anny seeds & sweett fennell seeds then Lay your Cucumbers into the pott with Dill and french seeds pouring your pickle Boyleing hott & stoping itt very Close

To Make A Plaine Cake

Take 6li of fine flower & rubb one li of sweett Butter into it then take one pinte of Creame & one pinte of Ale yeast and 2 spoonfulls of sack then worke itt well together with 1 li of sugar & Carraways & Lay itt before the fire to rise Lett itt stand in the Oven 3/4 of an houre

To Make Good Jumball

Take 2li of flower 1li of sugar finely Beaten & 1li of new Butter mix itt together with the youlks of 6 eggs & the whites of 2 with a Litttle Rose water make itt into paste in the workeing strewn on as 1/2 of Colliander & 1/2 of Carraway seeds
when these are well mixed make them  
into Iumballs & bake them on Buttered  
plates

To Make Currant Cakes

Take 1\textsuperscript{li} of Currants 1\textsuperscript{li} of sugar 1\textsuperscript{li} of Butter  
& flower rubb your Butter in the flower & sugar  
then putt in 4 youlks of eggs & 4 whites beaten  
& 1/4 of a pinte of sack putt all in & mix it  
together putt in your Currants then putt in intto  
Biskitt panns & bake them sift some sugar  
on them before they goe into the oven

To Make Biskett Cakes

Take one\textsuperscript{li} of Loafe sugar beaten & searched  
& 1\textsuperscript{li} 1/2 of fine flower & 4 eggs Beaten very  
well in a Large vessell of wood & when they  
are well Beaten stirr in your sugar & beate  
it well till it be pretty well melted then  
strew on your flower & stirr itt well together  
you must allso putt in some seeds of whatt  
sort you think fitt when it is well mixed  
Drop itt outt vpon Cleane Brown Paper and  
sift some fine sugar on them then sett them  
in an oven itt being nott so hott as to scorcho  
Lett them stand 1/4 of an houre for Naples  
Biskitt you must you must putt in 3/4\textsuperscript{li}  
of sugar to one \textsuperscript{li} flower the other things in  
the same manner butt Leave out the seeds putt in  
a Little musk or ambergreas 2 spoonfull of rose water  
& beat your eggs

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of fine flower twice searched mingle them
Together & 4 new Laid eggs & breake them &
Take out all the strings & beate them then
putt your flower & sugar & beate an houre then
putt in your Almonds & stirr itt well together
then melt fresh Butter & with a feather Butter
your panns or plates fill them & sett them in
The oven not to hott & when they are baking
turn them outt Removing with your Knife
from the plates vpon white papers till they
are Dry att the ovens mouth with the vper
side vpermost before you sett them in
the oven take a Little fine flower & as
much sugar search itt on the Tops they
must be Keept Dry by the fire

To Dress A Lacke or Pike

Take your lacke & scower off the scales with
salt then Wash itt & Cutt itt in peiceiss as you doe
please then putt to itt white wine or white
wine venigar & water asmuch salt as will
season itt one nutmegg sliced a race of gengir
one Little onion Cutt in peiceiss a bundle of
sweett herbs soe Lett itt stand in the Liquor
as much as will season Cover itt & Cover itt Close
for 2 or 3 hourses before itt be settt on the fire
then Lett itt boyle quick which will be Done
in 1/2 an houre or Leese & take some Liquor
it is boyled in & Dissolve 2 or 3 Anchoivess
& beate the Butter with itt till itt be Thick
A Little Lemon shreed in itt Doth well

To Dress A Carpe

Take your Carpes a Live open the Bellies & take
out all that is in them the milt or spawn you
must Reserve to boyle with them & have ready
A Little water Boyled or Veniger in itt A
Bundle of sweet herbs & salt putt to your
Carpe when itt Boyles apace Keeping itt
Boyling as fast as you Can till they are
Enough then Putt them in a Dish with
A few Coales Covered Close & Dry vp the
wateer with a Cloath & for the sawce
you must have A Little wine venigar & Clarritt if you would have it Black
you must save the Blood as you Doe to stew them putt in 2 or 3 Cloves one or 2 Blades
of mace one Anchovies A peice of Lemon peale & if you will an oyster or mushrone
with a Little of the Liquor soe Lett them stew & take 2 or 3 spoonfulls of the Liquor
They were Boyled in & stirr your Butter
till itt be Thick Then putt in your things that weere stewed with some Gravey
& some of The milt minced with some Grated Nuttmeeg stirr them your taste
putt itt to your Carps Lay on the Rowes & some slicess of Lemon Garnish with
Grated Crusts of Bread

To Keep Quincess all the Yeare

Gather your Quincess before they be to ripe &
gather also some Leaves Dry your Quincess in
the Oven with your Leaves very Cleane then
Take A New Tubb never vused & Lay one
Rowe of Quinces & one Rowe of Leaves till
your Tubb be full shutt your Tubb very Close
& Keep them for your vse

To Preserve White Peare Plumbs

Take your Plumbs when they are full ripe
weigh them & Take to 1½ of Plumbs and 1½
& 2 of sugar when they are weighed pare them very Thinn & have a puerer Dish
with some sugar finely beaten & strewed in the Bottoome of your Dish then putt in
your Plumbs as you pare them & Cover them vp with the rest of your sugar Cover them
with another Dish sett them by all night in the morning sett them on a Chaffin dish
of Coales & Lett them Boyle softly scuming
Then Cleane & often putting in a spoonfull or 2 of water to make them rise Turning
Them till they are very Cleare and the sirrup will Ielley take them off Then &
when they are Cold putt them to your sugar must be Double Refined
To Make Mackrooms

Take 1/2li of Almonds 1 of sugar beate and
Dryed & searched mingle them together and
beate them in a mortar with 1/2 a spoonfull of
Rose water till the Almonds be very small
then putt them in a Dish on a Chaffin dish of
Coales & Lett them be warme & in the morning
putt in the whites of 2 eggs beten to froth then
Lay them vpon waffer & Bake Them

Pottage of Green Pease

Take aboutt a quarte of green pease & putt them
into a sawce pann with a peice of Butter the
Bigness of 4 eggs Lett them stew together shakeing
Them for fear of Burning Then putt in 2 spoonfull
of flower still shakeing itt togethert & when they
have stewed a pretty while take a quartes of strong
Broath & putt them into itt with a Little peice
of Bacon stuck with 6 Clovess & a bundle of
sweett herbs & A peice of Lemon peale & a Little
Beaten Pepper & as much salt as you think fitt
Lett them stew & putt in some purslin and
2 Littuce & a Little parsley shred small
& so Lett them stew till they be very Tender
Then Dish itt & when itt hath stood to breath stew
vpon itt some Gravey & vpon that squeaze 1/3 A
Lemon & so serve itt with sippetts or without
as you Like if your Pease be nott very young you
must straine them into the strong Broath

To Stew Eales

Take them & skinn them & Cutt them in peiceiss then
putt them in a pipking with as much venigar as
will Cover them with some white pepper & salt
& sweet herbs with a pretty Deale of parsley &
Cover them Close & keep them stewing till
They be Tender then take & beate as many
youlks of eggs as will Thicken itt to your Liking

Mince the herbs & stirr them in with
a peices of sweett Butter & if itt be nott
sharpe enough putt in some more venigar
serve them vp with sippetts

To Stew Carpes

Take a Live Carpe Lett itt Bleed & save itt & then scale itt & putt itt into a stewing pann putt in some Clarriott & some strong Gravey A Little whole mace one onion A Little strong Broath one Anchoiess & There own Blood sett itt vpon a Char =Coale fire stew them till they be enough Garnish your Dish with herbs or shreed youlks of eggs together or Ginger Lay your Carps in the Dish & then pour on the Broath The Carps weere stewed in

To Make Iemballs or Mackerooms of Almonds

Take 1\(^{li}\) of Almonds & Blanch them and Beaten small with Rose water 1\(^{li}\) of Double Refined sugar finely beaten & searched mingle them together Leave enough to Role them in & Take the white of 3 eggs beaten to froth with thatt weett your Almonds & putt in 1/2 a spoonfull of Gumm Dragon steeped all night in Rose water scett them on A Chafin dish of Coales Keepeing them stirring till they grow Cold & stiff & putt in a few Colliander seeds & musk & Lett them be stand to be Cold Then Role them vp into lumballs then putt them on plates the mackerooms & all only putt on them the whites of eggs & fine sugar & when they grow a Little Dry putt them on a plate thatt is sugered att the Bottome & strew on some on the Top allso

To Make Good Sugar Cakes

Take one 1\(^{li}\) of fine sugar the youlks of 6 eggs & 13 spoonfulls of thick Creame 1\(^{li}\) of Butter wash\textsuperscript{ed} 3 Times in Rose water one whole nutmeggs beat the Butter & Creame well together take your sugar & as much flower & mix them together & breake the Butter in small peicess

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And putt itt into your flower & sugar then
putt to itt your eggs & Creame & make itt
into a paste & so into small Cakes & bake
them vpon Plates strewed with sugar
& prick them

To Make Metheglin

If your honey be Dryed vp take 4 Gallon
of milke warme water to one gall of
honey & stirr itt well together so Lett itt
stand for a Day then boyle it with a great
fire one houre & skimm it of the scumm
Risess then putt in some Rose water and
Egromoney & savory & when it is boyled Lett
itt stand in the vessell till it is Cold then
Tunn itt vp in A Barrill Keeping back
the grounds then spices must be grossley beaten
& putt into a bagg fastened with a string vnto
the top hole, as pepper Cloues Ginger & the Like
if you would Drink itt in 2 or 3 months Lett it
be no stronger then to beare an egg above water
if 6 months Lett itt beare an egg a Top of the water
This is the best way to make Proportion of your
honey The time of Tryall of the streng is

when you Incorporate your honey & water before
the Boyleing if you will have itt small Take 6
Gallons of water to one Gallon of honey

To Preserve Oranges whole
Without The Rindes

Take 4 orangess thatt are full of meate &
pull off the skins & the whites that sticketh
to them Leave only the Thin Skin that
holdeth the meat together be sure you Doe
not breake itt & take the weight in Double
Refined sugar make it into a Thin sirrup then
with a small pen knife the orangess in Divers
places putt them to the sirrup & boyle them very
fast till itt begins to Cleare then sitt it by
This Doe 2 or 3Times till the sirrup begins
to Thicken then take as much pippin water
& when it is boyled to A Ielley as you Think will
Cover itt to 1 pint of Liquor take 3\frac{1}{2} of Double
Refined sugar putt in to itt a peice of Lemon
peale boyle itt till it begins to Ielley then put
in as much iuice of orangss as will give it
A Taste & a Little of the same sugar as was
Boyed weighed & so Lett itt Boyle to A Ielley
& Then putt in your Orangess

To Make A Pippin Ielley

Take 12 faire pippins & pare them very
Thinn & as fast as you pare them Cutt them
in peicess into Cold water after they be
soe Done take them outt of the water and
putt them into a skillett of Runing water
& sett them over a quick fire & Lett them Boyle
fast till the Liquor be wasted to one pinte
then Straine them into a Bason & Lett them
stand all night then take one pinte of the
Clearestt Liquor & putt itt into a skillitt and
putt to itt one li of hard sugar beaten small
& Boyle itt fastt 1/2 an houre & have ready an
orange Peale sliced very Thin Boyle itt
in water till itt be very Tender Dry itt in a
Cloutt & putt in the Ielley & when the Ielley
is almost Boylett in the Juce of a Lemon
also & Boyle itt a Little after these things be in
& Poure itt very hott into your Glases and
whe the when itt is Cold itt will be stiff
Enough

A March Pane to Restore A
Weak Body

Take sweet Almonds Blanched & bruised
& 1/2 li of the finest sugar 1 li of Pines and
Pistaches of each one of mace one Drachme
of Rose water whatt will suffice to make march
panes putting waffers vnder them in an oven
or some Copper Vessell fitt for the vse

To Make Spanish Perfumed Cakes

Take 1/4 of an of Amber grease & as much musk
beate them very small & putt to them one
li of Double Refined sugar searched &
mingle itt with amber & mustk then add to as much Gum Dragon & mingle in Rose water as a greatt a Wallnutt if need be a Little Rose water to moisten the paste when you have wrought it into paste make it vp into Little Cakes

To Make Very Good Sawsages

Take the Leane flesh of a Leg of porke and Beate itt very well then take as much Beefe suett as meat then mince them very well together thatt you Cannot see the suett then beate them very well together season itt with salt & Cloves a Little pepper & sweett mariorum Twice as much sage 2 or 3 eggs a good peice of Butter so worke them together & make them into Little Rowle & fry them you may Putt them into skinns if you will you may make them of Capons or of Vealc

To Make Good Cake Bread

Take to 1/2 A Bushell of flower 5⅛ of Butter 2 of Ginger 1 of Cinamon 1/2 of nutmeg & 6⅛ of Currants 3/4⅛ sugar 4 eggs putting out halfe the whites 4 spoonfulls of Rose water & as much Creame a Little salt a Little saffrone if you will one pinte of Thick yeast mix your Currants spieces sugar & flower then melt your Butter with A Little water & skimm it off into your flower Lett it be butt Blood warme then putt in the Rest of your Things & Knead itt well pull itt small peicess 2 or 3 Times then make itt vp

To Stew Artichokes

Take the Bottomes of 2 or 3 Artichokes being Boyled Tender quarter them & Lay them in A Dish putt allmost one pinte of Creame to them with Large mace 2 or 3 Dates sliced Raisons of the sun & sugar stew them betwn
2 Dishess in the Boyling putt in 1/4\textsuperscript{li} of Butter
Boyle this till it is Reasonable Thick to give
it a pretty Taste Roll itt well together Lay
The Artichokes att the Bottome of your Dish
& poure in your Liquor vpon them with sippetts
& sugar & so serve itt vp to the Table

To Preserve Cherries

Take one\textsuperscript{li} of Cherries & stone them & one\textsuperscript{li}
of sugar beaten very fine & putt them in A
skillett Lay one Lay of Cherries & one Lay of sugar
till all your Cherries be Layed butt Keep a Little
of the sugar to strew vpon them in the
Boyleing putt 8 spoonfulls of water into them &
sett them over a very quick fire to boyle &
when the Cherries Look Cleare take them vp
and boyle vp the sirrup & when it is enough
Lett it stand till itt is allmost Cold & Putt them
together in a Glass or pott & Keep them Close Covered

To Make Olives

Cutt Thinn peicess of a Leg of veale then take
one peney Loafe of grated Bread a good hand
full of parsley Time Currants winter savory
Rosemary of each Chopp your herbs very
small then take a nutmegg sugar & salt very
small minced 3 eggs beaten mingle all thess well
together & make them in Balls Role in the peicess
of veale & Chop your veale with the Back of your
Knife you may Roaste or Bake them which
you will if you Roaste them wrape them in a Caull

To Make A Sack Creame

Take a very sweett Creame neare a quarte boyle
itt very well with some mace then take itt off
the fire & putt in 5 or 6 spoonfulls of sumer Creame
& sett itt on the fire. Keeping itt stirring till it be
pretty Thick putt in sugar to your own Liking
& take itt off the fire & stirr itt be allmost Cold
then putt in 4 or 5 spoonfulls of sack stirr itt
together putt itt into A Dish to be Cold scrape on
some sugar & serve itt vp
To Make A Lumber Pye

Take one penney Loafe grate itt one handful
of sweet mariorum & one of penney Royall
A Little Tyme the fatt of a Lyon of mutton
minced very small your herbs being shreed
very fine putt them to your suett then putt
in your Bread some sugar & Currantts mingle
them together with the youlks of 6 eggs beaten
in Rose water make them into Balls and
as you make them wett them outsides with
some of the eggs that are Left & soe putt
them into the pye & fill itt with Dates
hard eggs sugar & or any sweett meats in slices
& when itt is Taken outt of the Oven putt into
itt some veriuce sugar & Butter melted together

To Make A Foole

Take good Creame aboutt a quarter & 4 or 5 eggs
of the whites of Them beate them very
well & putt them to your Creame with a
Blad of mace & sugar to your Likeing stirr
itt together & sett itt on the fire & stirr itt
tell itt boyles then take itt stirr itt till itt
is all most Cold and have your Dish
with some siuppetts Cutt very Thinn

And putt them att the Bottome of your Dish
& putt in 2 or 3 spoonfulls of sack & a Little
salt into the Creame the putt itt in the
Dish nott stirring itt & Lett it stand till
itt be Cold before you shall Eeat itt

To Make Rasberry Wine

Take 2 Gallon of Raspberries & 8 Gallon of water
Boyle the water with 2li of sugar putt in
your sugar before you sitt itt on the fire Lett
itt Boyle one houre & scumm itt very well
& poure itt hott vpon your Raspberries in an
Earthen pott & Lett itt stand 5 or 6 Dayes
Then straine itt through an hair seive &
putt itt into A Vessell & when itt is very
To Make Marmalett of Cherreiss

Take the Beste & fairest Cherries you Can gett & wipe them very Cleane then stone them into The Thing you meane to boyle them in which there must be silver or Earth that they may not Change Collour then Boyle them as fast as you Can in Theire own Liquor till they be boyled Dry soe thatt you Cannott Boyle them any Longer for Burning have A Care you Keep them Continually stirring Then weigh them in A Gally pott thatt they may be Keept warme to every Gallon Cherries $1/2$ of Double Refined sugar then Boyle your sugar with water till itt be almost A Candy Then putt in your Cherries & Boyle them Till They Cutt Like Marmallett which you may Know by Dropping some vpon A plate Then putt it into Marmallett Glasess & when it is Cold paper them vp: $10$ of Cherries before they be stoned will nott be above $3$ when you Doe Come To Weigh them in The sugar
to pickell oynone

take small oynons and put them into Brine strong enough to Bare an egg Let them Lay in it $24$ ouers then put them into faire water Boyle them almost halfe an ouer then take them out and put them into a Tine to dren make your pickell as for Coucombers only ading a Littell Hanfull of mustard seed and put your pickell in when Could
to pickel oynanes

take smal oynans Lay them a lake $24$ oueres then byel them a carter of an ouer fer water then wa$^m$ pell a skin of of them then make youer
pickle put noen but clod into the pickel
put the oynans into the pickel when warm
to meeke Chepap Lay youer musher
Ruenes spred salt them 3 oueres then
put them in a pot Let them byel gently anouer
or to then stran them of put cloves mace black pepr

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back outside cover

spine

head
fore-edge

tail