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X.d.602: Recipes for ale [manuscript].

folio 1 recto

The method of resing your Barme in the
fatt ore tun in Casse it fall is as faulothe

Teak of mustard seid betten in to pouthen a sofisient
quantite stra it wpon your tune and bett it through and
it will Cas it to ferment and work afresh agene /

if your eall do nott sett butt Kipith wedn

to Caus it to sett tak of osster shells a quantite or number
and burne them in a cleir faier till thy becume were whit
then Crush them to a Gros pouthen and mix half an handfull
or on handfull of the Gros pauthen *with* your drink in the
barrell and it will Caus it to sett and Cutt and seperat it
from its barme /

The metthod of preserving your eall from
souring in the sumer tyme and Cleiring it
and reviveng of your flett dead eall is as
folouth

Teak of whitts of eggs in nomber eight bett them
Vere will then tak of Ithia Colla in Inglucd Isingles on
ounce and on half slice it thin put it in a pint stoup
pouring upon it of the Lequor your to put it in thre
mutchins sett it over as lo faier till till it be disolved
then when it is disolved mix the whitts of the eggs *with* it the
disolved Isingles being Could befor yow mix them being
mixed mix them in the last heid of your Eeill or tune so
bett it through your tune then tune it wp it bottle maks
it sett sune and preserves it from souring if yow be
to revive your flett palled dead suries eall your most draw
of agalone of your hoghead or barell and in sted of that
tak a Galoune of soked wort then mix with it a sofisient
quantite of the disolved Isingles and the whitts of the eggs
mixed also ad a litell pouthered mustard seid and pour

it in the bung of your hogshead or barrell sturing them together thrug on another and it will sett it in fermenting and it will purify it self and be were feine in tuolve hours tyme Lett it be the first you wend

for your botteled eall

Taek of irios florentine Caled florence flourdeluce rute on Ounce slice it thine devid it in tuintie four partts puting a part in ech bottel so cork it Cloce up and Lett it stand if you ad with the irios florentine a peipeir Corne or tuo of Iemeca peper to ech bottell or a littell pitt of Cortex Winterani or a cloue is it the better

folio 1 verso

folio 2 recto

The method of prepering of turine rossasolus
By infusion is as folouth

Teak of the seids of Carvie Coriandre suit fennell of ech of them tuo drams Cashia Ligni on ounce or six drams Calamus Aromaticus Irios florentine of ech on drame Crocus or Inglies sefron half on scrupell brews and infuse them altogither in on mutchine of frence Brandiey and Lett them stand for 24 hours in infusione then ad of whitt refined shugar thre unces or tuo in pouter then when it is disolved stren it through a clein Linine Cloth doubell then taek of musce on Grane scutchenill six or Siven Grans then tak of whit shuger asin all pice bett it in a Clen mortar. then ad to the shugar the musce and the scutchenill and mix and pouter them exterordinare feine so mix them *with* the straned infusion *with* the Brande puting it in a bottell Corck your bottell and sett it so nier the faier till it Cume blood warme then remove it and sett it up for eus if it be to strong yow most bring it palatabell or weker by ading ros watter a sofisent quantite

for prepering of your Lecor tak of sied
Leck a sofisent quantite in pouter infuse it in brand to extract the tintur then tak Guta Gambug a small quantite in pouter pouring of the Liquor or Cleir tintur upon it mixing them to Gither warmine your plett no hotter nor blood Lay it thin on *with* a pincell so dray it.

folio 2 verso