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 pouther a sofisient quantite stra it wpon your tune and bett it thrugh 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 nomber and burne them in a cleir faier till thy become were whit then Crush them to a Gros pauther and mix half an handful or on handfull of the Gros pauther with your drink in the barrell and it will Caus it to sett and Cutt and seperat it from its barme /

The method 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 egs in nomber eght 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 dissolved then when it is dissolved mix the whitts of the egs with it the dissolved Isingles being Could befor yow mix them being mixed mix them in the last heid of your Eeill or tune so bett it thrugh 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 sofisent quantite of the dissolved Isingles and the whitts of the egs mixed also ad a litell pouthered mustard seid and pour
it in the bung of your hogshead or barrell sturing them
togither thrug on another and it will sett it in ferment
ing and it will pury it self and be were feine in tuolve
hours tyme Lett it be the first you wend

for your botted 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 peppeir Corne or tuo of lemeka 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 scruppell 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 pouther then
when it is disolved stren it thrugh a clein Linine Clotth
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 morter. then ad to the shugar the musce and the
scutchenill and mix and pouther 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 pouther infuse it in
brand to extract the tintur then tak Guta
Gambug a small quantite in pouther 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