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W.a.302: Cookery book of Jane Webb, compiled by several people [manuscript].

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Jane Webb Her Book

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Quince Wine good

Let your Quinces be through ripe, clean, grate
them, press out the Juice, let it settle 24 hours
by which time it will be clear, pour it off from
the thick bottom and to every quart of Juice
put half a pound of fine Sugar put it into the
vessell as soon as the sugar is desloved and when
it hath done working stop it close, let it stand
10 weeks, bottle it it will be soon fit to drink

plume pudding

4 Spoonfulls of flower
4 Spoonfulls of Sugor
4 Eggs
1 pound of Suet
1/2 a pound of Raisons of the Sun
to be boyled 4 hours

To make almond cream

take a quarter of a pound of jordan almonds lay
um in cold watter till thay will blanch then beat
them in a marble mortar with a little rosewatter
strain them with a quart of verrey sweet cream
sweeten it with fine suger then sett it over the
fire stirring it a good while lett it boyle verrey gentle
-ly if at all then sett it by an eat it cold

To make a carrote pudding

take a pint of cream 6 eggs 4 of the whites
beat them verrey well and putt um to the cream
then grate white bread and red carrots of each a like
quainty and putt in as much as will make it as thick
as bread pudding with a little sack and suger to your
tast mix all these togather and putt it in a dish
with thin slices upon it and bake it about half
an hour is enough

folio 1 verso || folio 2 recto

To Make a Hericoe

Take 1/2 a pound of lean Beef and the scragh End of a
Neck of Mutton/ which you are to use afterwards/ and make
a good Brooth with it Cutt the other part of the Neck into Cutletts
and beat'em em with a Knife on both sides then put it in a
stew pan with the Broth a piece of Bacon, stuffed
with Cloves two onions a Bunch of Thyme parsley
sweet Marjorum a Carrot & a Turnip & Let 'em all
stew with the Mutton .centuke take 2 or 3 large Turnips
and Cut 'em in Dice & fry'em in Butter to then take a
stew pan and put in a piece of Butter to brown &
some Flower to thicken it then take the Broth from
the Meat and put into the Butter the onion Thyme
Bacon stuffed with Cloves the fryed Turnips leaving
out the other Ingredients till put in one anchovie
Let all these stew together till it is thick then
Take the best part of the Meat & Put in a Dish
be sure you take all the ffatt off the Sauce & pour
it with the Rest of the Ingredients over the Meat
and squeeze in half a Lemon take out all the onions
and Herbs when you dish it Garnish it with Lemon
and fryed bread. be sure don't let it boil

To pickle samphire

take samphire and pick of all the old stems
and putt it into a copper pott with some vineger and
watter and a bitt of allum then past it close that no
air may come out let it boyle half an hour then take
it off and lett it stand soe till it is cold keep it in
the same pickle/

To stew Rabbits Mutton or lamb

take your meat cut it in pieces and fry it in butter
till it is crimp then put it into a pipkin and putt to
it parsley sorrel and other sweet herbs one onion and capers
minced and some slices of lemon a litle peper mace
and Nutmegg some clarrett and strong broth lett this stew
with 3 anchovis when you dish it putt in a little
vineger and butter/

to make almond cream

take a quart of cream and boyl and in boyling drop in
the juce of half a pound of almonds well beaten with rose
watter then sweeten it and dish it and drop in it some
sirrup of barberrys cherrys or plums which you please before
it is cold and when it is cold serve it/

folio 2 verso || folio 3 recto

to make black puddings

scald the middle sort of gretts over night with milk
the next morning take a sufficient quainty of blood and
putt to it season then with a little thyme sweet marjorum
winter savory fennil and a few leeks if you please with
a good quantity of pennyroyal and what other cooling
herbs you like gratted nuttmegg cloves mace salt and a
good handfull of brown bread gratted 3 or 4 eggs add to these
a good quantity of hoggs lard cutt pretty bigg wash your gutts
in rosewatter/

to make pancakes thick or thin

take a pint of cream 8 eggs a gratted nuttmegg a quarter
of a pound of butter and a little flower fry um in a pan

dry for the thin ones warm the pan and pour in the
batter and leave enough to cover the pan and pour out
the rest/

to make a pudding

take a pound of suett minced verrey small half a pound of
raisons stoned 4 spoonfulls of white suger 4 spoonfulls of
flower 4 eggs a little salt boyle it 4 houres melt butter
with sack for sauce/

folio 3 verso || folio 4 recto

To make a Frigassie

Take Rabbits or Chicken & cut them in smal peices & fry
them in some water first then put to them some white Wine
lemon Shallot sweet herbs mace; pepper, salt anchovies then
thick it with an Egg/

To Fry a hinder quarter of Lamb

Cut the loin in bones & the legg in thin peices beat
it well with a rowling pin then let it be fryed in butter,
let your butter be boiling hot & the froth fallen
before you put in your meat & fry it it till enough then
take out your meat & put away that butter for the
sauce take some water & the bones broken well & some salt
let it boyl together till it is scumed then put in two or three
blades of mace three or four corns of pepper an anchovie
let it boyl till it be strong then strain [^]it & put in a
good peice of butter in it stir it till it be thick
then have ready three yolks well beaten & put in it, stir
it well together then put the meat into *the* pan again
& pour the sauce all over it & stir it a little while
together in the pan then put it in the Dish you may
do frigassies of Rabbitts or Chickins or anything else so
you brake the bones/

To make Sassage

Take 2 pound of lamb or Veal & as much [^]beef suet shred them
very smal together & put as much Nutmeg cloves mace pepper
& salt as will season it to your taste then break 5 Eggs & mingle
all well together with your hands then rowl 'em in long rowls
and fry them/

To pott Beef

Take a leg of mutton peice of beef and
 putt [^] it in salt three or four days and then
 putt [^] it in a pott with a pound and half of suet
 and bake it with bread and when hott pull
 it to peices taken a way all the skin and seniws
 and beat it verey fine with *the* suett itt was bake
 -ed with clean from the gravey season it with
 one nutmeg a quarter of one ounce of cloves and
 mace together the cloves to be the biggest half
 putt both suett and spice in by degrees in beating
 and when fine enough putt it in a pott and
 run it over with Clarified butter/

To make Chocolate Creame

Take a pint of Creame & boyle it & 3 Eggs beaten and
 stirr'd in the creame over the fire every well if thicken
 take it off & put in 2 spoonfulls of chocolate & melt
 it in a chocolate pot when cold put it in Chinia
 Basons or Glasses/

To stew carps good

Take a brace of liveing carp knock them on
 the head open their bellies wash them out [^] of the blood with
 vineger and salt then cutt them close to the tail
 to the bone and wash um clean putt um in a broad
 stewpan putt [^] to um a quart of clarett half a pint of
 white wine half a pint of vineger a pint of watter
 a faggott of sweet herbs a nutmeg sliced some large
 mace 4 or 5 cloves 2 or 3 race of ginger some
 whole peper one anchovie cover them close and
 stew um a quarter of an hour then putt to um
 the blood of the carp and the liver lett um boyle
 and thicken itt with brown butter. if you please
 you may putt in [^] a ladle of drawn butter to thick
 it if you do-^{not} like brownd butter garnish
 with lemon/

To make orange Custard to eat hott or cold

boyl a quart of cream with a stick of cinnamon and
a little mace lett it stand till it is almost cold beat
8 Eggs butt 4 of the whites mix it with the cream and
put the juce of 4 oranges mixed with suger strain it
altogather and bake it in crust: half milk will be
verey good instead of cream

To make a tart before green Apricocks come

pare e sevil oranges white and all clean off then
slice them and lay a laying of them and a pretty many
layings of sorril *the* stalks picked off then a laying
of suger and so on till you have made it as thick as
you like then bake it: it must be long sorril

a little dish for second corse

putt large oysters on skuers and between every one
a bitt of fatt bacon and roast them and drudge them with
a few crums of bread serve it on the skuers you may do
the same with sweet breads cut and rosted with them

To fricase of chicken or rabitts brown

cut um in peices fry um in brown butter then have
ready hott a pint of strong gravey a little clarett
and white wine 2 anchovies if you 2 shivered pulletts
a small faggott of sweet herbs and some savorey balls
thicken it with brown butter and when you dish
it squeeze a lemon over it

the white

if chicken cutt um and skin um putt um
in a stewpan with a little nutmeg salt peper
some strong broth and lett um stew slow and
when you think um enough putt a blade of Mace
a pint of cream some white wine and thicken
it with a bitt of butter rowled up in flower

if it is rabbits when cut wash them from
their blood ~~for~~ before you stew um

folio 7 verso || folio 8 recto

To Make a Carraway Cake

Take 4 *pound* of flower one *pound* of butter rub in *the* butter
then take 14 Eggs leaveing out 7 Whites and beat them
well together with a pint of cream and a pint of balm
putt this into your flower and lett it stand while your
oven is heating when your oven is hott putt in one *pound* of
suger finely beaten and half a *pound* of carraway seeds or
comfitts putt in your Cake and lett it be well baked it
will keep 6 or 8 weeks/

To Make hartshorn Flummery

Take a quarter of a *pound* of harts horn shaveings boyl
it in a quart of watter till it comes to a pint then
strain it off and putt a quarter of a pint of cream in
it 2 or 3 spoonfulls orange flower watter, and sweeten it
with double refined suger to your tast give the cream a
boyl up in it then blanch some almonds and call them
verey small and thin and steep them in orange flower
watter stick the flumery with them when turned out

To Make orange fool

take the juce of 6 oranges and 6 eggs well beaten a pint
of cream and a quarter: of a *pound* of suger lett itt ^boyl till it be pretty
thick putt in a little peice of butter stir it till it is almost
cold and then putt it ^in your basons

orange Butter

take the yolks of 12 eggs and 6 whites well beaten
and strained put to them the juce of 8 oranges season
it with refined searched suger verey sweet put it
on the fire and keep it stiring till it thick putt
in ambergreece if you please if your oranges are
not verey Juicy you may put a little Iuice of lemon

To make little seed cakes

Take 3 *pound* of flower half a *pound* of suger half

a *pound* of butter an ounce of carraway seeds 3 eggs
beat well warm your butter in milk then rowl them
thin and round and bake them in tin plates/

To make sweet meat white pott

lay your sweet meats in your dish a little distance between
then take a quart of cream 3 eggs leave out one of the
whites beat the eggs and cream well together with
suger to your tast pour it over your sweetmeat so
as to fill your dish then bake it in a slack oven

folio 8 verso || folio 9 recto

Pidgeons Aladobe

Take thin slices of fatt Bacon fry them till
they are a light brown season your pidgeons with
a little peper and salt and nuttmeg then fry them
in the liquor that comes from the bacon cutt a
handfull of onions in thin slices fry them in the
same liquor take them out of the pan and lett them
stand by *the* fire: burn a bout half a *pound* of butter then
putt *the* pidgeons in with some whole peper a little
mace bruised and some lemon to your tast if you
have any gravey putt some in thicken up *the* sauce
with a peice of butter and flower then putt in *the*
onions and fryed bacon when you have burnt your
butter have some boyling watter hott to putt to it/

Green Pease Soup

boyl 2 quarts of old peas in more then a gallon
of watter with a little mint a sellicea lettice and
cabbage lettice when *the* peas will pulp strain it through
a cullender then putt to it a pint of young pease one
scellicea lettice one cabbage lettice a good peice of
butter pepper and salt boyl it till *the* are tender tost
a french role and putt in the dish and a little spinage
putt in att *the* first/

To preserve orange peels

pair your oranges verey thin so that none of the whites
remains throw them into watter as fast as you peel
them Just enough to cover them save this watter to
make your syrrop then boyle the peels till they are
tender as the watter wasts fill it with more boyling

watter so as to keep them covered and when they
are enough putt them into a thin syrrop and give them
a boyl in ~~it~~ it and then dry them

to pickle oranges good

take sevil oranges and putt them into a thin cloath
boyl um tell thay are tender shifting of them 4 or 5
times then cutt a little hole in the top the bigness of
a shilling and take out all the pulp with as much as
you can of the white rind then fill them with white
powder suger and when they are cold putt them into enough
white wine vineger to cover them then the longer they
be in vineger the Clearer they will look/

folio 9 verso || folio 10 recto

To stuff *the* bodys of Ducks

harden *the* liver of *the* duck *the* yolk of ^{one} egg
boyled hard 8 or ten young onions chopt small
altogather paper and salt and a peice of butter
mix well and putt in *the* bodys before thay
are toasted

To Make Walnutt Catchup

Take your nutts before thay have any shells
and to every hundred of nutts putt two large
handfulls of salt and bruise them verely well
togather and lett them stand a fortnight then
strain out *the* liquor and boyle it up with all
sorts of spice and a great deal it will keep
a year or more from one hundred of nutts
you will have more then a pint of catchup putt
no cinamon/

sweet spice is

cloves mace nuttmeg cinnamon suger and salt

savory spice is

peper salt cloves mace and nuttmeg

Past for a Pasty

lay down a peck of flower work it up with
6 *pound* of butter and 4 eggs with cold watter/

Past Royal for Patty pans

lay down a *poun* d of flower work it up with 1/2 a *poun* d
of butter 2 ounces of suger and 4 eggs/

folio 10 verso || folio 11 recto

To make orange marmalade

Take your oranges and quarter *the* out side
skins with a knife but do not cut through
to *the* juce and pull *the* out side and inside skin
of togather then pick out *the* inmeat clean from
seeds and skins and beat *the* meat smooth and
all a like in a Marble Morter then boyl *the*
outside skins verey tender without changing *the*
watter only filling *the* saucepan up with boyling
watter as *the* watter wasts then slice them
in thin slices *the* length way of *the* quarters ~~to~~
To a quart of in meat and Iuce of orange
there must be two quarts of pipkin Jelly
and two pound of *the* sliced peels and four pound
of suger boyl your suger to a candy height then
put in *the* peels and boyl them a little then put
In *the* orange meat and Ielly lett alk boyl till it
flaks from *the* sides of *the* preserveing pan putt
it shallow potts or glasses

To Make *the* pipkin Jelly

Pare your pipens and slice them into watter putt as
much as will cover them boyl it as fast as you can
breaking and stirring them often when they are all
boyled to mash squeeze it throughg a cloth/

To butter oranges

Take 6 oranges and chip them verey thin and make
a hole as the top and scoop out the seeds and meat and
boyl them in two watters till they are not bitter then make
a thin syrrop and boyl them till they are tender take

the chippings of two of the oranges unboyled and mince them verely small and the Iuce of all the six oranges and the Juice of one lemon the yolks of 4 eggs with some suger beat all these well togather and sweeten it to your tast fill your oranges with it then sett your oranges upright in an earthen pott and putt the syrrop to them and sett them into an oven till the inside is as thick as a custard then take them out and putt them into your dish with some melted butter and suger over them ⁂ lay on the tops

To make a Carrotte Pudding

Take a quart of Cream or milk a pound of Naples Biskets grated & three quarters of a pound of Carrott grated half a pound of dish butter melted twelve Eggs & leave out half the whites a spoonfull of flower some grated nutmeggs put in a good glass of Sack sweeten it to your taste garnish your dish with puff paste, one hour bakes it/

folio 11 verso || folio 12 recto

to stew Pidgeons good

take six whole pidgeons and beat them flat with a rowling pin flower them on both sides and fry them brown with sweet butter then put them into a stew pan with as much strong broth as will cover them with a blade of mace two or three cloves a little ginger sliced a peice of lemon peel a bundle of sweet herbs a bag leafe or two half a pound of the thin end of bacon cut in slices two inches long of the thickness of a crown peice and put half a pint of mushrooms two dozen of coxcombs blanched in warm watter 2 ox pullets boyled and blanched and cut in long slices let these stew togather till they are tender then take out your pidgeons and put them into the dish they are to ^{be} served up in then take all the fatt off of the broth as clean as you ^{can} then put 2 or 3 anchovys washed and boned and bruised then shake them up with a quarter of a pound of butter and pour it on your pidgeons garnish the dish with grate bread and pattys and lemon on the pidgeons/

To burn butter

take your butter and put it in a frying pan with

only some flower and let it boyl up with it and it
will burn and turn black/

folio 12 verso || folio 13 recto

To make Ginger Bread

To a quarter of a peck of flower put a pound of
Butter and rub it well in: two ounces of ginger
one ounce of coriander seeds one ounce of carraway
seeds a quarter of a pound of suger half a pound of
candid citron lemon and orange Mix all these
well together and then putt to them two pound
of treacle rowle it with your hand in what shape
you will and bake them on tin plates

To make fritters

Take a pint of milk and a pint of flower and mix
it well together and then boyle it verely well stirring it
continually least it burn then lett it cool put to it
the quantity of 5 eggs and then whites of 3 and
little nutmeg fry or boyle them in lard in verely
little peices and they will swell large and be
extreamly light

folio 13 verso || folio 14 recto

To make cheese cakes good

take 4 quarts of milk run it very tender
& ~~when~~ it is very ~~tender~~ well drain'd put it through
a hair sive then take 1/2 a pound of butter
or better boyled up & scimed, then put it
to *your* curd, then take 3 naples biskets
grated, put to it 3 parts of a pint of
cream, boyl it till it comes clear from
the bottom of the Sawcepan and when it is
cold put it to *the* curd & put 2 nutmegs sugar
& a little Salt to your tast 9 large spoon
fulls of sack ~~with~~ the yolks of 14 eggs
half a pound of Currants will do for 1/2 the
curd a little cinnimon & rose water &
for ounces of almonds or mackroons beat
with rose water twice as much cinnamon ^{nutmeg} as
let your bottoms be of the best puff past

To make queen cakes

Take a pound of butter and work it till it is soft
as cream take nine eggs 5 of the whites and work
it in with your butter take a pound of flower and a
pound of suger and mix them togather then work it
in with your hand the other and a pound of currants
and work it very well togather with a glass of white
wine and a glass of rose watter make them up into
tin pans buttered and scrape suger over them
as they goe into the oven

To make Cheesecakes

drain a quart of curd from the whey and rub it
through a hair sive with the back of a spoon then put
in a little sinnamon 6 eggs a little rose watter half a
pound of suger then melt half a pound of fresh butter and
mix them togather then put in four ounces of almonds
beat with rose watter or mackroons and what currants
you please and it is fitt for use

folio 14 verso || folio 15 recto

To make a good plumb cake

Take 4 pound of flower well dried 4 pound of
currants 8 eggs leaveing out 5 whites a pint
of yeast half an ounce of nuttmegs mix the nuttmegs
and flower part the flower: with one half of it
mix the yeast and with the other mix the eggs beat
the eggs verely well and put to them a glass of sherry
and as much rose watter mix the eggs and flower
well a part then mix the whole togather with 2
butter pound & a pint of raw cream melt the butter in the
cream over the fire when it is melted take the top
of it and mix it well togather with the rest then
let it stand half an hour before the fire for to rise
then mix the currants and half a pound of suger and
what sweet meats you please 2 hours will bake it
put some lemon peel and ginger in it

for the Iceing

take half a pound of loaf suger and the whites
of two eggs beat veryer well togather/

folio 15 verso || folio 16 recto

to stew pigeons filled with forced meat

a pound of beef suet and half a pound of lean veal
2 anchovies chop all very fine put to it some parsley
and sweet herbs and shallots or onion and some lemon
peel all shred fine wet it with one spoonfull of white
wine a little lemon juice the yolks of four eggs and
season it with salt and pepper mace cloves and nutmeg
beat fine lard the breast of the pigeons and fill
them with this forced meat rolling each piece of forced
meat in crumbs of fine bread then put it into the
pigeons and fry them brown in fresh butter and then
put them into as much strong [^] broth as will cover them
and season it with salt whole pepper mace and cloves
whole onions or shallots a bundle of sweet herbs let
them stew gently and they are done take out the
pigeons and skim off the fat of the sauce and strain
it: put to it some pickled mushrooms and capers and
fried sweetbreads and lamb stones morels truffles
boile up all put in a glass of white wine and a good
lump of butter and boile it as thick as cream lay
the pigeons in a dish and pour the sauce over them
and garnish the dish with barberries/

folio 16 verso || folio 17 recto

To fry mutton in cakes

take the lean of a leg of mutton and beat
it very well in a stone mortar and season it with
pepper mace cloves and nutmeg beat fine put in
some salt and parsley and thyme shred very fine
pound it with some onions or shallots and anchovy
and mix all together with the yolk of 3 eggs and
make it in little cakes and fry it in butter and
serve them with good gravy and a little wine boyled
in it/

To make A Ragoo of potatoes or egg

boile the potatoes or eggs hard then cut them in
slices and have ready some good gravy in stew pan
and put them in with some shallots [^] or onions a bundle
of sweet herbs 2 blades of mace and a little salt
and beaten pepper and one anchovy a good lump of
butter and boyl them in it and send them to table

To Ragoo a breast of veal

bone the breast of veal and lard it with fatt bacon
 verely thick and fry it verely brown in fresh butter
 and take it out of the frying pan and drain it
 from the butter and then put it into as much strong
 broth as will cover it with whole onions and
 sweet herbs and season it with whole peper cloves
 mace and salt a slice or two of lemon let it stew
 till the meat is verely tender then strain some of
 the liquor and add to it a glass of white wine and
 some capers and mushrooms morrels and truffels
 2 anchoveys boyl all these with a lump of butter
 thick and lay the meat in the dish and pour
 the sauce over it you may put in the dish
 fried lambstone and sweetbreads and sasages
 garnish the dish with lemon samphire
 and barberies/

To make a Lemon Pudding

Take 6 Lemmons pretty large pare them reasonable thick boyl the
 peal in 5 or 6 waters, then beat them in a stone mortar very fine then put to it
 8 Yolks of Eggs amd 4 whites beat them very well together add
 6 ounces of loaf sugar and half a pound of Butter still keep
 them beating in *the* mortar, make puff paste and lay at the
 bottom and top or like bares an hour will bake it/ 2

To Coller Elles

Take the largest Ells scower them with Salt, then
 open them at *the* belly & take out the back bone &
 smal bones but none of the meat, season it with
 Cloves, mace, & Nutmegg ^ salt & sweet herbs, most nutmegg,
 then role it up very close & sew them up in cloaths
 very hard boyl them in this pickle, take the
 back bones heads & tails with a bundle of sweet herbs
 some whole pepper salt & a little Venigar boyl
 all these in as much water as will make pickle
 when *the* heads are boyl'd take all out & put in *the*
 Collers which will not long be boyling then
 take them out & set them upright till cold then 2

put them into *the* pickle

Jelly of Hartshorn

Take half a pound of hartshorn & 3 quarts of water & boyl
it in a new pipkin till it be stif Jelly & strain it then let it be strained
& stand to settle, then add *the* Juice of 4 or 5 lemons & as much fine Sugar as to
sweeten to your taste, then take the whites of 4 Eggs well beaten
& set on *the* fire till it iust boyl, so run $\frac{1}{2}$ it through your bagg into
your glasses & if it happens not to be very clear then run
it through again, you may put in Shavens of Lemmon
or Orange peel

folio 19 verso || folio 20 recto

A Caudle for sweet Pyes

Take sack and whitewine a like quaintity a little
veriuice and suger boyle it and brew it with 2 or 3 eggs
as buttered ale when the pyes are baked pour it in at
the funnell and shake it togather

A lear for savory Pyes

take clarret gravey oyster liquor 2 or 3 anchoveys a faggott
of sweet herbs and an onion boyl it up ^ & thicken it
with brown butter then pour it in to your savory pyes
when called

A lear for fish Pyes

take clarret whitewine and vineger oyster liquor
anchoveys and drawn butter when the pyes are baked
pour it in with a funnell

A lear for pasties

season the bones of that meat you make your pasties
of cover them with watter and bake them with the
pasty when they are baked strain the liquor out
into the pasty/

folio 20 verso || folio 21 recto

A Ragoo for made dishes

Clarret gravey sweet herbs & savory spice
toss up in it lamb stones coxcombs boyled and
blanched and sliced with sliced sweetbreads oysters
truffels and morrels thicken these with brown butter use
it when called for/

A Regalia of Cowcumbers

Take 12 cowcumbers and slice them as for eating
putt them in a corse cloth beat squeeze them verely
dry flower and fry them brown then put to them clarret
gravey savory spice a bitt of butter rowled in flower
toss them up thick they are sauce for mutton or lamb

strong broth

take 3 or 4 gallons of watter putt therein a leg and shin
of beef cut in 5 or 6 peices boyle it 12 hours now and
then stirr it with a stick and cover it close when it
is boyled strain and cool it let it stand till it will jelly
then take the fatt from the top and the dross from the bottom

folio 21 verso || folio 22 recto

gravey

cut a peice of beef in thin slices fry it brown
in a stew pan with 2 or 3 onions 2 or 3 lean slices
of bacon then pour to it a ladle or 2 of strong broth
rubbing the brown of from the pan verely clean add to it
more strong broth clarret white wine anchoveys a faggot
of sweet herbs season it and let it stew verely
well then strain it off/

A whipt Sillabub

put a pint of cream into a broad earthen pan with
a little orange flower water 2 or 3 ounces of fine
suger the juce of a lemon the whites of 3 eggs beat these
together and haveing in your glasses wine and suger: and
clarret and sugger at the bottom of your glasses lay on
the froth with a spoon heaped up as light as you can

Orange butter

take the yolks of 5 hard eggs put to it a *pound* of butter
a little fine suger with ^a spoonfull of orange flower water
work it through a sive almond and pistastia butter is made
the same way but let them be blanched and pounded/

folio 22 verso || folio 23 recto

Scotch^h Collops White

Cut a leg of veal in thin slices and hack them
with a back of a knife and fry them in butter
and watter will thay are just turned yellow then have
ready some gravey seasoned with Mace peper and all spice
a ffaggot of sweet herbs and shallot and 2 or 3 spoonfulls
of milk boyl all well together then strain it off
then add to it a glase of white wine and the yolks
of two or three eggs with a little cream beat
together and squeeze a little juce of lemon in the
beating of the eggs and when these are put in throw
in a bitt of lemon peel and a litle bitt of butter rowled
in flower boyl all these till it is a thick as cream
then put in the collops of veal and shake it all
together take out the lemon and grate in a little
nuttmeg when you putt in the collops and dish ~~of~~
it out/

folio 23 verso || folio 24 recto

To make strong broth

Cut a leg of beef in peices and put it in a pott
with 6 quarts of watter a little whole peper 2 or 3
onions a bunch of sweet herbs and boyl it down verey
well and strain it when cold scum of the fatt and
it is fitt for use for a white frycase make it of a nuckle
of veal/

To Make gravey

take some lean beef and fry it brown then putt some
watter to it an onion stuck with cloves a little whole
peper a little sweet herbs 2 or 3 anchoveys and boyl
it down verey strong then put in a little clarret/

Herbs to bake with Ox Cheek
Carrot, Sallery, Endife, Turnups, Time,
Savery, margeram, Shallot

folio 24 verso || folio 25 recto

To keep Goosberrys All the year

Take your goosberrys before they turn ripe
pick them carefully that you doe not bruise
them and fill glass bottles that have wide mouths
with them and stop them verely close with good
Corks then sett them into a kettle of cold watter
up to the neck of the bottle then make the watter 2
ready to boyl this done take off the kettle with
the bottles and lett them stand in the watter
till it is almost cold then take them out and doe
ye corks round with wax or pitch and sett
them in a cold celler/

To make a Triffle

To take one quart of Cream boyle it a little
while with whole mace then take it off & cool it
season it with sugar & rose water & when it is 2
lukewarm pour it into a dish and put a spoonfull
of runnett into it, stir it altogether and let it
stand till it become Cheese/

folio 25 verso || folio 26 recto

To make Viniger

Take green Goosberrys just as they are turning
to be ripe, to every Gallon of Goosberrys one
Gallon of boyling hot water on the Goosberrys 2
stop it close, stir it often for 14 days than
strain it & to every Gallon Liquor put a
pound of the worst brown Sugar & put it into
a vessel & set it in the Sun till Michaelmas
if it not Sower enough then set in a hott
place near the fire, past a peice of paper
over the Bung Hole & prick it full of holes

To stew Mushrooms for Second Course

Take Clarrett or white Wine 2 blads of Mace
a little whole peper lemon peal & Ginger stew your
Mushrooms a little in their own liquor, you must not
put these things till half be wasted, then have 2 or 3
Yolks of Eggs beaten Iuice of Lemmon & anchovies 2
& a peice of butter, put this them & shake it
together lay Sippits of french bread.

folio 26 verso || folio 27 recto

To make Lemmon Sillibubs good

To a quart of Cream put a pound of Single
refin'd Sugar, *the* Juice of 3 Lemmons & *the* Rhines
of them grated, put the Sugar into a deep pan
& grate *the* peel into it, then put a Pint of white
Wine & half a pint of Sack & then *the* Cream
and with a whisk keep it stirring allways one
way for a bout half an hour; then put it into
your Glasses; They will keep ten days & are best
when they have been made three or four days./

To make a Cake

Take a pound of fine flower well dried,
a pound of butter, beat it to a Cream, then beat
ten Eggs leave out five of the whites let your 2
flower be quite cold before you put it to your
butter & Eggs, then take a pound of dry 8penny
Sugar beat all the lumps out of the Sugar,
two Ounces of Carraway Seeds, let it not stand
long before you put [^]it into *the* Oven, an hour will bake it/

folio 27 verso || folio 28 recto

To make an Apple Pudding good

take about 12 good apples pair them and make
them like goose sauce [^]with as little watter as you can then
beat 7 or 8 eggs well and put to the apples the
rind of a fresh lemon shred small and the juce also
rung into the apples and a quarter of a pound of
butter melted a quarter of a pound of loaf suger beat

mix all these together and a bitt of thin paste about
the edges and sides of the dish and bares over it a
little bakeing will doe and shred in half a sevil
orange peel/

a thin paste for tarts

to half a pound of flower six ounces of butter
and mix it with blew milk warm into paste rowl
it out thin it is for tarts in pans some put but
four ounces of butter/

folio 28 verso || folio 29 recto

To make Scotch collops

take a leg of veal skin it and cutt it into thin slices
a bout 4 fingers broad or square then hack them well both
ways with the back of a knife and then spread them on
a board and season them with a little salt and grated
nutmeg then put them in a stew pan a pound of butter
when hott skim it then put in your meat and if you
have more then your butter will Cover when it boyls you
may fry it at twice lett it boyl verely fast turning it
and tossing it all the while with your spoon and when
your butter begins to be thick and strong of the gravey
before it look oylly take out 4 or 5 spoonfulls to put in
your sauce and lett your meat be lightly brown and while
it is in the frying pan prepare sauce thus/
set a stew pan on a hott fire of charcoal put in a gill
of strong broth made of beef or mutton clear from fatt with
a little roast beef gravey and gill of white wine a little
faggot of marjorum and thyme an oionon quarterd a little nuttmeg
sliced 4 large leaves of mace shred small 12 cloves and
a little lemon peel shred also lett them be verely hot just
on boyling then shred 2 good anchoveys in it and put to it
the third part of a pound of butter and the yolks of two eggs
beat up with 5 spoonfulls of white wine when/

folio 29 verso || folio 30 recto

all these are well stired together then take your
meat hot of your pan with a slicer letting it drain from
the fatt and soe put it to your sauce and then turn it
often with a spoon and stir your sauce that it curdle not
then lay your meat in the dish upon sippets and one the top
some slices of lemon ^{and} balls garnish your dish with pickles

for the balls

take little veal and twice as much suet shred small
then beat 4 or 5 yolks of eggs verely well and put thereto
with a little grated white bread and season it with a
little salt a pepper and a little grated nutmeg and beat
cloves shred a little thyme and marjorum or powder it if
dry then mix all with the yolk of eggs and rowl it up
in balls and put them into ^{^the} pan when your butter
boyls and fry them brown/
let these be frying at the same time as you fry your meat/

folio 30 verso || folio 31 recto

Scotch collops

take a leg of veal cut in thin slices beat it well on
both sides with the back of a kinfe then lard it with
bacon and season it with pepper salt mace nutmeg sweet
marjorum thyme and bread fry um brown in fresh butter
clear out the butter and put into the pan half a pint of
white wine a ladle full of strong broth a sliced lemon two
anchoveys six shallots half a pound of fresh butter and
the yolks of 3 eggs beaten with a little spoonfull of
flower let all these stand over the fire 7 minutes
serve it up with 20 forced meat balls a roasted Capon
in the middle of the Dish with some slices of bacon
over it garnish the Dish with slices lemon barberries
and oysters not forgetting sippets/

the balls

take some of the same veal and twice as much suet some
oysters anchoveys shallots and lemon peel season it with
pepper salt mace cloves nutmeg marjorum thyme chop it
verely fine and mix it with yolk of egg and rowl them
in little balls a fry them brown

folio 31 verso || folio 32 recto

To make Orange Wine

Take 6 Gallons of Spring Water put 12 pound
of the best powder Sugar, or if you please
loaf Sugar, 4 whites of Eggs well beaten put
them to the Sugar & Water cold, let it boyle

half an hour, in the boyling scum as long as
any scum riseth, take it off the fire & put into
it the Juice of 50 Civil Oranges & the outsides 2
of them paired very thin. let it stand till it is
cold enough to work then put in 6 spoonfulls of
the best Ale Yeast 6 Ounces of sirrup of Lemons
beat all together, let it work in a tub 2 Days & Nights
then put in it two quarts of Rhenish Wine
then put it in a Vessel stopt close & let it
stand a fortnight or 3 weeks then it may be
bottled

folio 32 verso || folio 33 recto

To make Orange Wines

To 90 pound of *the* best powdered Sugar put 30
Gallons of Spring Water, then take 30 whites
of Eggs, well beaten & put them to ~~your~~ the
Sugar & Water cold in your boyler & stir it
about all together to melt *the* Sugar & to mix *the* Eggs
then let the fire be put to it & let boyle half
an hour, in *the* boyling scum it as long as any
Scum riseth that it may be clear from any
dregs then take it off *the* fire into a Tub and
put into it the Juice of 250 of *the* best Civil Oranges
let it stand till it is milk warm enough to work it
then put 30 spoonfulls of *the* best Ale Yeast & stir
it about, then let it work two days & two Nights
then scum off *the* Yeast clear then put it into your Vessell,
the pareings of *the* 250 Oranges must be pared very
thin & steep them into ten quarts of Brandy and
& when you tunnit up put two thirds of *the* pareings
and all the ten quarts of Brandy in your Vessell
then put your Water & Sugar & Juice into it,
when it has done working in your Celler stop it

folio 33 verso || folio 34 recto

up close and let it stand a Year before it is bottled

To make Cowslip Wine

Take eight Gallons of water 24 pound of fine powder
Sugar, boyl the water & sugar an hour, scum it
very well, then let it stand till it is no warmer
than new milk, the pour it upon eight pecks of
fresh pick'd Cowslips, which must be ready in a Tub:

then stir into it twelve spoonfulls of good Ale Yeast,
let it stand so all night, the put into the Juice of
16 Lemmons & the Rhines of 12 of them, and
three quarts of Strong Mountain white Wine,
Stir them well together & work it two or three
times a day in that tub, for two or three days
together, then put it into a Barrell straining the
flowers & Peels off, when it has done working
clay the Vessell up close & let it stand 4 or 5
months if your Cellar is good, if it is not then
let stand but 6 weeks or two months, When it
is bottled put a Lump of double refin'd Sugar
into each bottle & Rozen the Corks down
It must be clear River water, & if the Weather
is cool, cover the Tub it is work'd in/

folio 34 verso || folio 35 recto

To make Currant Wine

good
3 *pound* of Currants to a quart of water
& a 1/4 of a *pound* of Sugar first bruise
the currants in a tub by them Selves *then* put
the water cold on them Stirring *them* together
& let them Stand all night then press *them*
off through a hair bag & then put the Sugar
to *the* Liquor & let it Stand one day more
Stir it well and put it in *the* cask and to
every *poun* d of Brown Sugar one *poun* d of Single
refined in *the* cask & let it Stand open
till done working you may put a little peice
of allum in
If fine in two months bottle it.

To make Elder Wine

To a Gallon of water put Six pounds of Raisons
pick *the* great stalks from *the* Raisons & chopt them
very small & put them into a tub, boyle the Water
an hour and let it stand to cool a little, than pour
it upon the raisons & stir them very well together
and cover it up close, let it stand ten days stirring &
squeezing the raisons very well with your hands
every day morning & night, than strain it through
a hair Sive squeesing it very well; than to every
Gallon of Liquor put a Pint & half of Ederberry
juice let it stand half an hour mixing it very well
together, then tunn it when it had work'd, stop it up
very close, it may be fine in six weeks but if it stands

a twelvemonth upon the lees it will be the better,
The Elderberrys must be full ripe, you must bake
them a day before you strain them, When it
is bottled Cork it very well & let it stand a month
or Six weeks in the Bottles before it is drank/
2

folio 35 verso || folio 36 recto

To make lemon Cream

Take four lemons and chip the peel verely
thin into half a pint of water: and squeeze
the juce upon half a pound of fine loaf suger
and lett them stand three or four hours
then beat the whites of four eggs verely well
and mix them all together and strain itt
off and putt it over the fire stiring it all the
while one way till it is thick/

Orange cream good

Take four sevil oranges and chip the peel
verely thin into half a pint of water and
squeeze the juce upon a quarter of a pound of
fine loaf suger and let them stand three or four
hours then beat the yolks of four eggs verely well
and mix it all together and strain it of and set it over
the fire stiring it all the while one way till it
is thick./

folio 36 verso || folio 37 recto

Lady Craft s Seed Cake

Take 2 pound of the finest flower well dry'd,
and 2 pound of Butter, rub them well together
than take 12 Eggs leaving out 4 of the whites
beat the Eggs very well, put to them 12 spoonfulls
of Creame & as much good Yeast, then strain
these into the Butter & flower, let it stand
an hour before the fire, then put in a pound
of Carraway Comfitts & what sweatmeats you
please, an hour will bake it. 2

To Pickle Wallnuts

Just scall'd the Walnutts & rub *the* Skin off with a Course Cloth, then put Water & Salt to them, chainging it one a day for ten or twelve days together till the bitterness be pretty well gone. Then make a pickle of one third white Wine, & two quarts of the best Vinegar, & put it to a great deal of white Pepper, Cloves, Mace, & Salt, as you do for other pickles & put it to them boyling hott. They will be fitt to eat quickly. You must keep them close tyed down with Leather./ 2

folio 37 verso || folio 38 recto

A Frigasee of Lamb

First take the Scragg of a neck of Mutton or any other odd meat with two or three large ~~by~~ Onions, a good bundle of sweet herbs, half a peel of Lemmon boyl all these together till it comes to about a pint of liquor then adding a quarter of a pint of Creame & 3 Anchovies then strain it all off, then take a hind quarter of house Lamb & cut the line in smal peices then take most part of the lean from the leg leaving the skin whole, cut some of that meat into little peices and the rest must be shred with as much again beef suet & some sweet Margerum & time & some Lemmon peal chop all these together then grated the crum of some white bread put a little Salt the best part of a nutmeg then break in two Eggs so work it up with your hands & stuf the Skin full of this force Meat then tye it up in a Cloth so boyle it for an hour & half then the Lamb that was cut out stew it in half of the Gravy till enough then take it out pouring that liquor away then put the remainder of the liquor into the stew pan adding to that the Yolks of two Eggs with some grated

folio 38 verso || folio 39 recto

Nutmegg, above half a pound of butter a little white Wine, & some Mushrooms cut, then stir it alltogether shaking in a little flower to make it thick, then put in the peices of Lamb stirring it till it almost boyls then take it off, putting first the Legg into the dish and the frigasee round it

pouring the Sauce all over, garnish your Dish
with Lemmons./

To Pickle Pidgeons

Bone your Pidgeons, then Season them with Cloves
Mace, & Salt, put their livers & gizzards within them
being seasoned, you must open your Pidgeons in *the* back
to bone them, when you boyl them you must have
a very small Squire to keep them together, then boyl
Oatmeal in water & strain it put in your Pidgeons
& add to it a few cloves, Mace, pepper, & Ginger, and
some white Wine Vinegar, when the Pidgeons are
boyled enough take them up, and when the Pidgeons
& liquor is cold put them both together, they will be
Eatable in 3 or 4 days & keep a fortnight, more in
the Winter, Eat them with Oyl & Vinegar/

folio 39 verso || folio 40 recto

Pontack s white frycassy of Chicken

Take two Chickins cut them in peices put
them into water let them lay two hours
wash them in more water put them into a Sauce
pan with a quarter of a pound of butter, pepper, Salt
cloves & a bunch of sweet herbs then put a sweet bread
in Mushrooms Morrels trufles hartichoke bottoms set
it over *the* fire & let it stand a little then put as much
water as will cover the meat & a little white Wine
& let it boyl till *the* liquor is almost consumed then brake *the*
yolks of 4 Eggs into a Poringer with *the* Juice
of a Lemmon & a little nutmegg & some
parsely minced smal, a peice of butter and
put some of *the* liquor into the Eggs then
put the Eggs into the pan & set it over *the* fire
and keep it stirring till it be thick, then put
it into the Dish & garnish it with Lemmon
Peel/

folio 40 verso || folio 41 recto

To make forced meat with mutton

To a pound of mutton picked clean from skins
or fatt putt one pound of beef suet shred them
then verey small and add to it half a pint of

oysters season it with sweet marjoram a little
tyme a good deal of sage a few small onions salt
peper and nuttmeg to your tast then work up the whole
with three yolks of eggs.

To make Ratifia

Take two quarts of the best Brandy, and a
hundred of Apricocks stones, a quarter of an Ounce
of Cinnamon, one pound of white Sugar Candy finely
beaten. Put the Apricocks stones without bruising
the Kernels, let the Bottles stand 5 or 6 weeks,
after this, it must stand 5 or 6 Days to settle,
the pour it off, or Philter it into other
Bottles/

folio 41 verso || folio 42 recto

To harsh a Calve's Head

Wash it clean & boyl it tender then take it from the
bones & hash it & put it into a pipkin with some Strong
Broth with white wine ^{or wine} vinegar with 2 anchovies
and a fagot of sweet herbs with 5 or 6 young Onyons
if you have no Shallots or the white of a Leake &
a little Oyster Liquor & let it stew alltogether a quarter
of an hour then take a little vinegar & 4 yolks of Eggs
beaten with a little Oyster Liquor & nutmegg & another
Anchovie bruis'd & a little sweett butter put this
to your meat & stir it till it grows thick let it not
curdle then have your dish upon coals with some
frersh bread in Sippets swell'd in strong broth &
put your Oysters in when you dish it you may have
ready the tongue in Slices some fry'd & some not
with some Oysters fryed & *the* brains mixt with a
little shred parsley in spoonfulls looks well to garnish
it also some thin slices of Bacon & if they be in
Season some Sparragrass between, you may boyl
one half of the head & hash the other you may
add a sweet bread cut in Slices & fryed brown/

folio 42 verso || folio 43 recto

Ragoo of Pidgeons

Pick your pidgeons & truss them ~~as~~ as for bakeing

beat them so as to break & bruise the bones flat
then take some Lard season'd with pepper Salt
mace cloves, lard them very well through the
bodys as you do Ducks for a Soop when they
are larded flower & fry them to give them
a Colour take them & put them into strong
broth with pepper salt mace cloves two bay leaves
all sorts of sweet herbs onions stew them till
they are tender have no more liquor then to
cover them: Make your Ragoo with sweet breads
Mushrooms cockscombs hartichoake bottoms cut
them in peices the bigness of half Crowns burn
butter with flower & fry them all brown put
some gravey not to much pepper Salt cloves mace
sweet herbs onions a little white Wine when
enough dish your pidgeons put your Ragoo
over it garnish with sliced lemmon squeeze
some into your Ragoo

folio 43 verso || folio 44 recto

To Make Almond Tarts

Take a pound of almonds blanch them and
beat them pritty well and put a wine glass of
rose watter into them in the beating and three
quarters of a pound of suger then put to them
the yolks of three eggs and a wine glass of cream
and quarter of a pound of melted butter

the past must be made thus

a pound and quarter of the finest flower a
pound and half of fresh butter temper it with
cold watter and two eggs lett not your past be
stiffer then butter and work it in a cool place
and bake it in tart pans/

To make Pease Soop in Winter

Take 2 Gallons of water put in a peice of Bloody Beef about six
pounds & two quarts of pease & two large onions with a bundle of sweet
herbs, let it boyl four hours then strain it off & clean your pot
& put the liquor you strain'd off in again with a pound of
Bacon & a little pepper & and anchovies & *the* yolks of 3 Eggs
if you design it very ~~thick~~ rich put in more gravey &
oyster liquor, cut Oysters & force meat balls some green Spinage

cut square peices of toasted bread & put in your dish with some
of your Bacon./

folio 44 verso || folio 45 recto

To make A Watter Tart

Take a quart of clean watter and ^{^the} juce of
five or six lemons squeezed in and suger
it to your tast some salt and nuttmeg a little
sack or orange flower watter then thicken it
with the yolks of twelve or fourteen eggs
over the fire and if it is not thick enough putt
a grated biskett or two in it lett it stand till
it is cold putt it in a verey good crust and
if you please you may putt sweatmeats in it
half an hour bakes it/

To make lemon cheescakes

Take half a pound of almonds and blanch them and half
a lemon peel and pare it thin boyl it in watter till it
be tender then shred it and putt it with the almonds
into a stone mortar and beat them togather with
rose watter to keep them from oyling then take four
ounces of white suger eight eggs with half their
whites and mix them togather with half a pound of
fresh butter melted and putt in when cold you may
bake them either with or without currants and thay
will keep a week

folio 45 verso || folio 46 recto

To make a Pickle for Beef Hams or Tongues

Take two Gallons of Pump water & make a brine
with common Salt strong enough to bear an Egg
add to it one pound of course sugar a quarter of a pound
of salt peter and two Ounces of Salt prunella boyl all these
together & skim it clean then take it off the fire and when
it is cold put ^{^in} your meat & let it lie well cover'd with the
pickle, the Hams should remain in it a month or 5 weeks
the beef & tongues 3 weeks or a month then take them
out & smoake them over a little sawdust one day or two,
then hang them up in *the* Kitchin chimney where you
burne wood to dry, some people smoak them with horse

litter which gives them a tast of Westphalia hams.
This Pickle will serve a long time if when you see
it begin to mother or grow ropy you must take out
the meat & put in a good handfull of bay Salt
and boyl it & skim it clean as before then [^]let it
stand till it is cold & put in your Meat again
this may be ~~used~~ repeated till the pickle is
all used up./

folio 46 verso || folio 47 recto

To stew Pidgeons

Take 12 Pidgeons pull out their breast bones & fill them
with force meat made with Veal pretty high seasoned
take 2 quarts of strong broth, a bunch of sweet herbs, whole
pepper, some shallot or onion let it stew about an hour,
take them out of *the* liquor without *the* fat & put 'em into
your dish with toasted sippits. Take some of *the* liquor
without the fat, put in a peice of butter with flower
One Anchovie 6 spoonfulls of white wine, half *the* Pidgeons
livers bruised fine 2 or 3 yolks of Eggs shake it up thick &
pour it on your pidgeons garnish with balls & what you please
tho' the receipt says strong broth, water will do.

To Make Soope

Take a leg of Beef a bitt of lean Bacon, & an
old Cock boyl it all to peices with a bundle of
sweet herbs, then strain the liquor & set it over
a stove in a stew pan with a good handfull of
Spinage & Sorril a little pepper & Salt then take some
endif & Sallery cut in small peices & a turnip ~~fryed~~ fry
these in fresh butter till tis brown, then put it
into the stew pan with the rest, cut 2 loaves of
french or other bread in peices & fry it in butter then
pit it in *the* Soop stew it a little while put a little
white & Iamaco pepper, in *the* Serveing it must
stew an hour before the bread it put in only
a leg of beef will do/

folio 47 verso || folio 48 recto

To make a Lobster Pye

Take 3 Lobsters with the Spawne, take the

Meat out the Claws & Tails, & cut them in
big peices then season them with pepper, Salt,
& nutmegg, then take the Yolks of Eggs boyl'd
hard, then take green forcemeat made of spinage
Anchovies & some Eal or other fish, grated bread
& some butter & nutmeggs & pepper & salt & raw
Eggs and make round balls then have some
Musharooms, and then morrels truffels boyl'd
soft, fill your pye hansomely & put some
butter a top, then close it up put half a pint
of Clarrett and bake it an hour & half, then
take the Spawn of your Lobsters & the Shells
beat them in a mortar very well, put in some
broth of fish or flesh to the shells and strain
it out the squeue a little Lemmon & some
butter, and put it into your Pye
And Make a very good Crust

folio 48 verso || folio 49 recto

To make Mead

To every Gallon of Water put two pound of
Honey mix the hony & water well together cold
then boyl & skim it as long as any scum will rise
and in the boyling take a sprigg of rosemary &
2 or 3 spriggs of sweet bryer hold it in your hand
and stir it round till it has had 3 or 4 boyles then
put it into a tub that is fitt for it with the
rinds of two Lemmons and the Iuice and when
your liquor is almost cold spread a toast or two
with good ale Yeast and put to it and *the* next day
put it into a Vessell that will just hold it you
may tye a few cloves & Mace in a rag & put in
the Vessell & the whites of 6 Eggs beat you may
put in primrose flowers or Cowslips it will be
fit to bottle in ten days

folio 49 verso || folio 50 recto

To make a Seed Cake

Take ten pints of flower rub into ^{it} a pound & three
quarters of butter, take a pint & a quarter of Cream
a little more then blood warm & three quarters of
a pint of yeast and six Eggs well beaten, half
a quarter of a pint of rose watter, a quarter of
an Ounce of Mace and as much nutmegg, sett your

paste arising half an hour, then put into it
two pound of Carraway Comfitts, three quarters
of a pound of Sugar a quarter of a pound of Citron
and as much Orange, when it is baked, Ice it

To make Minced Pyes good

To a hundred of Eggs a Dozen pounds of Currants a Dozen
pound of suet pick three pound of raisons stoned half a Dozen
pound of Sugar, Mace Nutmeggs Cloves & Cinnamon of each
an Ounce and half a Dozen of large apples the Peal of
four Lemmons the Juice of Six half a pound of candid
Lemmon peals Orange & Citron of each half a pound
a little Salt half a pint of Sack/

folio 50 verso || folio 51 recto

To make A plume cake

Take half a peck of flower and dry it in an
oven and when it is cold rub it so fine that
it may feel like grated bread then have ~~nine~~
5 pound of currants clean washed and picked ^ and rubed
in a cloath verely dry and ~~---~~^{one} pound of raisons of
the sun washed and stoned and shred fine and
one pound of almonds beat fine and rubed into
the flower: and one ounce of beaten Cinnamon
a quarter of one ounce of mace: three quarters
of one ounce of nuttmeggs: half a quarter of
one ounce of cloves: two grains of ambergrease
a peice of loaf sugar: a quarter of a spoonfull
of salt: two pound and half of single refined
loaf sugar beat and sifted putt all these things
into the flower and mix them verely well
eighteen eggs leaveing out six of the whites
beat them verely well one quart of good ale yeast
the yeast must not be to light for then it
may deceive you and not make the cake light

folio 51 verso || folio 52 recto

and putt the eggs and yeast togather and beat

them verely well and then strain them into the
flower makeing a hole in the middle then take
two pound and half of butter and just melt
it in one quart of good cream then strain it
in: half a pint of rose watter and one pint

of sack heat the sack and rose watter together
not to hott then putt it in: it must be made
into a lithe past and worked up light with
your hands: then cover it with a warm linnen
cloth and sett it to the fire to rise for half
an hour: then have half a pound of citron
and half a pound of orange peel a quarter of a
pound of lemon peel: shred all this as small as
dice and when this cake hath laid half an
hour before the fire work in these sweetmeats
then butter the hoop and take three sheets of strong
whited brown paper together and butter the
uppermost and put in the cake and putt it into the
oven the oven must be a good soaking oven but not
to scorching this cake will need three hours bakeing

folio 52 verso || folio 53 recto

To Ice the Aforesaid cake

Take one pound of double refined suger beat
verey fine and searce it through a verey fine
sive then have two grains of amber grease
rubed in a little of the suger and three whites
of eggs one spoonfull and a half of rose watter
and putt it into a stone bason of rose watter
and beat it up with a wooden pudding stirrer
and so you must keep it stirring till the cake
is baked then Ice it with a brush all over
and putt it into the oven to harden the Iceing

To Make a Ham Pye

Boil *the* ham pretty tender then pull off *the* Skin & cut off
the Shank bone & all *the* rusty part of it then make a paste
as for a Venison pasty put you ham into it & season it with
Jamaica pepper, cloves, & you may add sweet breads & Lambstones
as you please & lay a few bay leaves on *the* top of the ham
and when it is baked put in a little broth or gravey
& shake it, the ham must not be too much boyled
because it will make ^ it dry this may be served hot
or cold but it is generally eat hot reckoned *the* best
so after the sweet breads, Chickins boned & stuffed
with force Meat to fill the Corners of the Pye/

folio 53 verso || folio 54 recto

A Fricassie of Lamb

Take a hind quarter of Lamb cut the Loyn
into little peices take some of the upper part
of the leg under the skin & put it to the loyn
then fill the leg with force meat so put it in
a cloth & boyl it then having near the quaintity
of a quart of Gravey relished well with onions and
anchovies & sweet herbs then leave half ^{^ of it} for *the* Sauce
the other half to stew the meat gently whiteing
it with cream or milk when enough drain it
out of the liquor then take the other part of
the gravey & put into it a grated nutmegg
a glass of white wine soom mushrooms cut &
the yolks of two Eggs well beaten & a little Cream
or milk to whiten it some butter mixed with
flower boyl the Sauce all together so pour it on
the Meat & garnish with lemon this Sauce
will serve for Chickins Rabits, Veal, or for
fish only leaveing out the Egg

folio 54 verso || folio 55 recto

To make a quacking Pudding

Take a quart of Cream & boyl it then pour some
part of it into a pot take the soft of a penny loaf
sliced thin then rub it with the back of a spoon when
tis soaked well then put in the rest of *the* Cream to it with
eight Eggs half *the* whites well beaten and strained then
put in a nutmegg some salt 2 spoonfull of wheat flower
sweeten it to your tast then flower your Cloth & put it
into it & tye it pretty close & put it in a pot of boyling
water & let it boyle two hours serve it up with
butter & Sugar/

To make French Bread

Take a peck of flower two quarts of new milk six Eggs
well beaten a pint & half of ale yeast mix the Eggs milk &
yeast together, make it into past & let lye half an hour to
to rise then set it in a quick oven half an hour will bake
it then rasp it/

To Pickle Pork

For a Dozen tongues or 4 hams, a quarter of a pound

of Salt peter & a pound of course Sugar in a brine
as strong as will bear an Egg boyl it & skim it
and let it stand to be cold then to lye covered
three weeks, hang them ^{^ up} for three weeks/

folio 55 verso || folio 56 recto

To make Mellon cheese good

To a Gallon of Cream put a quart of boyling water
then put to it the milk of Seven Cowes with seven
or eight spoonfulls of the Juice of Marygolds
if you can get so much let it stand till it comes
do not break it as you do other cheese but rowl
in into the Cloths & let the whey run from it
& the next day salt it

You must not make ^{^ them} late in the year because
they ^{^ will} not have time to dry/

To make little Cakes

Take a pound of flower well dried in an Oven & take a pound
of Currants washed & dried by *the* fire or in *the* oven till they be very hot
that they are very plump take a pound of butter & work it well against
a good fire with Orange flower water till it be soft then put to it
a pound of dried Suger & a pound of flower work it in with
your hand by the fire or with a laddle half an hour at least
then take six Eggs taking out two whites beat them
well together with Six spoonfulls of sack then put in
the hot Currants and mingle them will together then
butter your pans fill them & put them into *the* Oven
as fast as you can the Oven being as hot as for
Manchetts.

folio 56 verso || folio 57 recto

To burn Almonds

Take a pound of Jordain Almonds & set them
before a hot fire or in an Oven ~~t~~ untill they are very
crisp, then take three quarters of a pound of Sugar
and an Ounce of Chocolate grated, a quarter of a
pint of water and ^{^ boyl} this allmost to a Candy, then
put in almonds and let them be just hott, take
them off and stir them till the Sugar grows dry
and hangs about the almonds, put them out of the

pan on a paper and put them asunder/

The Welch way to Pickle Oysters

Take 3 pints of *the* largest Oysters wash them from *the* Slime
in their own water then strain *the* liquor to them again
& if there is not liquor enough of their own, to cover them
add as much cold water as will cover them then put
an Ounce & half of common Salt 4 spoonfull of Venigar
set them on a prety good fire & when they have boyled
once & scumed well put to them a quarter of an Ounce
black pepper just bruised & then boyl them quick till
they are enough almost half an hour or less till
they are firm then put them in an earthen pot
and when cold tye them down with leather
To them that like it may put 4 or 5 cloves bruised/

folio 57 verso || folio 58 recto

To Coller a Pig

Take a young fat pig dress it as you would to roast it
cut ^ it a broad and take out all the bones lay it in water
till tis very clean & looks white cut off the head
part the sides dry it in a cloth very well then
take Sage, time & a little rosemary cut *the* herbs
small put to them as much Salt, pepper, & Nutmeg
as you think will season them, then strow it on
the inside & rowle it up very hard & make two
handsome Collers of it, sew them up into two
strong cloaths wind also tape about them
then take water & a bundle of sweet herbs you
minced before with all the bones of the pig &
set them on the fire all together with a little
Salt & when it boyles put in your Collers scum
it clean & let it boyle till the Collers are very
tender/ then take them and set them an end till
they are quite cold then take off *the* Cloath &
take the cleanness of *the* liquor & put to it a pint
of white wine & a little white Wine Venigar
& so cover it with your pickle & eat it in 3 or 4
days.

folio 58 verso || folio 59 recto

A Rice Pudding

Take a quarter of a pound of rice & boyl it in water some time then put in milk & some cinnamon & let it boyl till the rice is tender then take it off *the* fire & before it is cold stir in half a pound of butter with 2 or 3 Eggs half a pound of Currantes half a Nutmeg & some Sugar stir it all well together, an hour bakes it, then pour some melted butter on the top of it & grate loaf sugar over it when it is baeked/

A Frigassie of Rabits

Make some strong gravy of any meat season'd with sweet herbs Onions & anchovies & a little Milk to make it white then take half your gravey to stew your Rabitts in & when enough take them out & put them in your other gravey thats mixt up with Nutmegg 3 or 4 Yolks of Eggs with a glass of white Wine & a little Juice of Lemon or Venigar with Butter & a little flower so keep it stirring on the fire till thick enough, take it off and garnish it/

folio 59 verso || folio 60 recto

To make Cheesecakes

Set Nine or ten quarts of Milk for Curd warm from the Cow put the Curd to drain in a strainer but do not press it when it is dry enough & put *the* Curd with half a pound of fresh butter into a mortar & beat them well together then put the quantity of three half penny loaves grated & rubed thr'o a Cullender which also beat together with *the* Curd & one pound of good white Sugar then the Yolks of 12 Eggs 2 or 3 spoonfulls of Sack a grated nutmeg a spoonfull of rose water a corn or 2 of Salt beat all together very well then mix it with the Curd out of *the* Morter and it will be fitt to put into Crust plump the Currants if you think it will be too sweet you may leave out some of *the* Sugar you may make the Crust after this manner take three quarters of a pound of butter four Yolks of Eggs & put in three pound of fine flower so work it up with cold water/

Stew Pippins

Pare your pippins & lard them with orange peal
then put them in orange flower water & sugar,
and stew them over a gentle fire till they
are enough/

folio 60 verso || folio 61 recto

Orange Cakes

Take a pound of Oranges & quarter them take out
the meat clean from the skins beat the meat very
fine ~~very fine~~ till it looks like the York of Eggs
then boyle the peal in severall waters till *the* bitterness
be out when they are tender then dry them from *the* water
then cut it in peices as big as pees then take a
pound of Sugar & boyl it to sugar again then put
in the pulp & peel & mix it well & stir it altogether
& set it over the fire to heat but not boyl & let it stand
till the next day & heat the day after put it on plates
the bigness of a Shilling & dry them turn them with
a knife/

To make Oyster Loaves

Take four penny loaves cut out around peice on
the top take out all the Crume then take a pint
of Oysters wash them & strain them out of the
liquor put them in again over the fire then put
in half a pint of white wine a great onion, let
it stand while they are tender put in cloves, Mace,
pepper, Nutmegg, Salt, to your tast & half a pound
of butter fill your roales with your liquor
and Oysters put the top on again put them in a
Copper pan with fire under & over more then a quarter
of an hour will crispe them/

folio 61 verso || folio 62 recto

To Pickle Onions

First peel the out skins off & then lay *the* Onions
in salt & water 24 hours, change *the* water 2 or 3 times
then drain them from that water & set them over *the* fire

well covered with water & a good handfull of Salt,
let them boyl gently a little while after which
take them out of the water & spread them on a table
cloth & cover them with another cloth 2 or 3 times double
when they are cold put them in *the* Pots or glasses you
intend to keep them in, lay among them some Nutmegg
sliced & a little whole pepper some blades of Mace &
sliced Ginger, boyle some white wine Venigar & when
it is cold pour [^]it on the Onions: You may put a spoonfull
or two of mustard seed in a little muslin bag in *the* pots
with the Onions it gives them a good relish & keeps them well
but it is apt to spoil the Colour/

To make Sugar of Roses

Take a pound of loaf Sugar boyl it to a Candy height
but put in an Ounce of the powder of Red Rosebuds
Add to it a little spirit of Vitterell or the Juice of
Lemmons if you make to drink with Asses Milk
you must [^]put in neither/

folio 62 verso || folio 63 recto

How to preserve Barbaries

Take *the* fairest barbaries you can get & stone them
put some other barbaries into a Silver cann sett it ~~on~~
into a kettle of water over the fire, & when the Juice
comes from them clear strain it forth & take ~~it~~ the
weight of your barbaries & the Juice in sugar
beat your Sugar & put it into the Juice boyle it a little
then put in your barbaries boil them till they be
enough which you may know by their Colour if you
hold it before you & the light, so keep them for your use

To make Custards

Take a quart of Creame & a quart of milk & boyle it with some Mace
when you take it off *the* fire cover it close till it is pretty cold then take out the
Mace & put in 3 or 4 spoonfulls of orange flower water or ~~raw~~^{rose} water which
you have & ten Eggs well beaten & strain'd sweaten it to your taste
& so put it in your Cups/

Common fish Sauce

Take any sort of meat & make strong gravey season
it with sweet herbs, Onions & Anchovies then strain it off

then put in a glass of wine & grate half a nutmegg in and
as much butter as will thicken it with drudging in a little
flower you may add if you please some shrimps or
Oysters and to boyl it up to a thickness to your
own liking/

folio 63 verso || folio 64 recto

Craw Fish Soop

Take a brace of large Carp and a thornback some other sweet
fish as tench or such like and boyle them with a few bay leaves
and some large mace in as much water as will cover them well
& strain it out for stock: then fry in sweet butter two larg Ells cut
in peices a Carrott & a parsnip in slices a handfull of Sallary brown
fried & put the anove stock to it and the bodyes of 2 firm Crabs
boyled & stamped in a mortar & boyl them together about a
quarter of an hour & skim off all the oyl & fat very well &
strain it ~~very~~ off, also, and have a hundred of boyled crawfish
the flesh picked out of *the* tails which flesh cut in peices & save to lay
in the soop when dished beat 80 of the crawfish bodyes well in
a mortar with the crumb of 4 or 5 french rowls first soaked
in some of the stock then add about a quarter more of the broth
to it and rub as much as you can through a strong thin Cloth
to get out all the good then put the rest of *the* stock to it or strain it
through the Cloth with it then take *the* Crust of two french rowls first
dried a little & to them put [^]in as much of that above as will
make [^]it moist & soft & then it is all ready for dishing which to do
take this last soaked or french bread as much of it as you think
may make [^]it thick enough & put in the bottom of your dish
~~and lay your minced~~ with as much of *the* strain'd stock as
you have occasion for or will fill your dish & lay
your minced crawfish in spoonfulls in & about in
heaps as it stands boyling over the stove or
Chafindish lay about it your remaining twenty
Crawfish bodys for garnish and some shread
Lemmon & some scalded Spinage if you please
and tis done

folio 64 verso || folio 65 recto

To make a Soop of Carp or Tench

Make a good strong meat broth & stew either carp or tench
in it with a little sweet herbs a little onion & a little seasoning
of Salt & spice a little white wine till they are stewed enough
then lay your bread in a dish upon a stove & pour broth by

degrees upon the bread letting it stew almost an hour when
you go to serve it up lay the Carp or tench whole upon
the bread, you may make this Soop in the same manner
with soules only first lard them with bacon & fry them
and then put them to stew in the broth two soules &
one carp doth very well together/

To make a fine Caudle

Take a quarter of a pound of pearl barley boyl it in
three waters a quart at a time save the last water
with the barley to that put a quart of Rhenish Wine
boyle these together then beat the yolks of ten Eggs
and as much sugar as will sweeten it let them
boyl a little stir them one way that they may not
curdle when it is enough take two lemmons wring
out the Juice and a little lemon peal which put in
first you may put thin slices of toasted bread
if you please/

folio 65 verso || folio 66 recto

To make a Pottatoe Pudding

Boyl a pound & half of potatoes, blanch them &
peel them & beat them very fine in a stone mortar,
and put to them half a pound of butter melted
without water, half a pound of Sugar, five Eggs,
put away three of the whites, season it with a
little Salt and some beaten Cinnamon, mingle it
well together with a little Orange flower water,
and bake it in a dish with a crust

To make a Mallet Pudding

Take half a pound of Mallet and wash it very
~~clean~~ well in boyling hot water, pour your water
on it, wash it in three waters, then put to it
two quarts of milk boyl your milk with some
Cinnamon and pour it hott on your Mallett
put to it some Nutmegg and half a pound of
butter sweeten it to your taste/

folio 66 verso || folio 67 recto

To roast 4 Ribes of Beef good

Take 4 Ribes of Beef & salt it over night the Salt must be very dry and mix a little pepper with it, when it is roasted about an hour take twelve spoonfulls of pump water & boyl it and one anchovie and a little beef suet thread small in it and strain it then baste it and then flower it well and cover the best part with paper a quarter of an hour before it be taken up, take the clear dripping out of the pan & fry it brown & pour it on all at once then put a little flower & butter to froth it up/

To make minced Pyes.

Take two pound of meat & four pound of Suet take out all the skin & sinnews & chop it very fine then take 12 pipins pare them, core, and chop them very small, add to thise three pound of Currants half an ounce of mace & half an ^{ounce} of cloves four Nutmeggs & ~~four~~^{two} pound of sugar a little Salt the peel of four Lemons shred very fine & the Juice of three, a pint of Verjuice half a pint of sack, and what sweetmeats you please/

folio 67 verso || folio 68 recto

To make a Dish of Stakes

Take a neck of mutton & cut it in Stakes & beat it with the back of a cleaver then take some Nutmegg two slices of lemon a little thyme tied up in a bunch & let there be an onion in, about a pint of water, & let it stand about an hour or two
^{^ then} take out your onion & put your water into the frying pan with two or three anchovies and the spice after the meat is fryed with butter, your butter must be boyling hott before you put in your meat then take it out & put the butter out & put in the water & let it boyl^d then put some gravey and a little butter then put in your meat & thicken with flower till it is thick ~~enough~~ as melted butter you may strow some Capers upon it when you serve it if you please

To make Cuttletts/

Take a neck of mutton & cut in thin slices & then take
some grated bread, thyme ^ shreds small grated nutmeg, & Juice of lemon
mix it well together & put it all over *the* meat then broil
it up on Charcoal, or fry it in butter smoke it as
little as you can make the Sauce of Gravey Juice
of Orange mushrooms & a little anchovies, so
Serve it up/

folio 68 verso || folio 69 recto

To Broyl a neck of Mutton

Cut it in Stakes & beat it with *the* flat of *the* Cleaver
& get some thyme ^ sweet Marjoram & Shallott & shred it small
grate nutmeg & white bread to it & mingle a little salt with it
& rub it on every peice of meat lay it on a clear fire
on a gridiron a little higher then *the* fire let it broil &
turn it when it is enough have some clarrett and
gravey one anchovie Shallot & pepper stew it & put it
upon *the* meat & stew it enough & send it in hott./

To make Scotch Scollopps

Cut your Veal very thin and hack it very well with
a knife & lard it with Bacon if you have no fatt
of *the* Veal then fry in butter & put them into the
Dish for the Sauce take a little gravey & one anchovie
& boyl it a little while then put in some Clarrett let
it boyl a little then put in a bitt of butter & pour it
upon ^*the* Scollopps garnish them with balls of Sassages Oysters
lemon Capers & thin slices of Bacon broiled, you
may leave the Clarrett if you will dipp them in Yolk
of Egg, iust before you put them in the pan
if you have any Oyster liquor put a little into
your Sauce/

folio 69 verso || folio 70 recto

To make Cuttlets

Take two necks of mutton & cut them in stakes & beat them well
season them with cloves mace pepper & salt then broil them upon
a gridiron & drudge them with grated bread; then make your Sauce

for them with a glass of Claret or red Port Wine put a little strong
broth & a little gravey some pickle oysters & a few fresh Oysters two
anchovies a few capers & barberries two shallotts some lemon and
Mushrooms put in a little fresh butter so put in your Cutletts into
the pan & toss them up well then beat the Yolks of three Eggs
in a little Clarret & put them in, rubb your dish with Shallotts
& nutmegg & garnish it as other dishes/

To make Scotch Scollops

Take a leg of Veal & slice it very thin & hack it with *the* back
of a knife take some thyme & a little winter Savory & shred it
very small & st^rew it over *the* meat & a little grated nutmegg three
or four yolks of Eggs well beaten & put amongst it then
spread it out upon a Dish & then fry them in sweet butter
when they are fryed beat some yolks of Eggs with some white
Wine and a little grated nutmegg & put it all together, then
let the butter be melted before you put it to the Eggs and
dish it up fry some thin slices of bacon and lay upon
them let the bacon be fryed before the meat/

folio 70 verso || folio 71 recto

To Pickle Pork

When you have dress'd it well & took out all
the bloody peices, & then take the midle part
which is only proper for pickling, cut it in large
peices, and sprinkle a little common Salt upon it
& let lye three or four days, one peice upon another
Then Cut it in less peices fitter for use or *the* Tub
you put it in, & to *the* quantity of a peck of
Common Salt put four Ounces of Salt peter
with which rub your Pork extreamly well,
and then put it in a close Salting Tub, first lay
a Lare of Salt & then a Lare of Pork, & so till
all is done, you cannot lay ^{it} too close, have a
board to fitt the top ^{of *the* tub} & upon that ^{lay} a weight that
no air get to it, take it for use as it rises/

folio 71 verso || folio 72 recto

To make a Fardemay

Take a quart of Creame & grate in 6 or 8 Bisketts
& *the* marrow of 4 bones well pounded 2 or 3 Ounces
of Citron cut very fine, 6 whole Eggs & 6 yolks

half a pint of Sack, a little rose water, half a
pound or more of fine Sugar & stir 'em up together
then put ^{it} into your patipan & lay some Checker
work of fine past upon it, it will take half an hour
baking then take some blanched Almonds & sliced
Citron & stick ~~them~~ upon *the* top with *the* Iuice of
2 Oranges grate some fine Sugar upon it and
serve it./ ben

To Pickle Barberys

Boyl some of your worst barberys with water
& Salt & make it strong of *the* barberys, then strain it
& let it stand till it is cold & put in *the* barberys
so cover them & keep them in a dry place/
ben

folio 72 verso || folio 73 recto

To keep Venison potted

It must be bon'd & Season'd a little more
then to be eat hot if it be a haunch you
must take ^{^ care} ~~a leare~~ of that *the* fat be mingled
with the lean, if it be lean & not fat
enough then must be thin slices of Bacon
laid between each Lair, the pot must be
covered with dow & when it is baked pour
out all the liquor & let it be press'd down
with a trencher or the like or a little waite
upon it & when it is cold cover it over with
melted butter to keep out *the* air/

folio 73 verso || folio 74 recto

Mushrooms powder good

to a peck of large mushrooms 20 cloves
8 blades of mace a handfull of salt 3 bay
leaves a sprig of rosemary half a pint of
vineger a peice of butter as big as an egg
2 onions as much beaten ~~b~~ peper as will
lye on half a crown and lett them stew
in their own liquor till it is all consumed
then sett them in an oven after the bread
is drawn till thay will powder and then

keep it in glase dry
To make Custard
Take a quart of Creame 12 Eggs with
four of *the* whites & a blade or 2 two of Mace
make it blood warm then sweeten it with
half a pound of Sugar & a little sack or
rose water which you like best

folio 74 verso || folio 75 recto

To make a Tansey

Take Spinage & bruise it with a little
handfull of tansey into a pint of *the* juice
take a pint of Creame or Milk 15 or 16 Eggs
half *the* whites beat very well, a grated penny
loaf with a little Nutmegg Salt & Sugar, to
your taste then put it all together into a
skillet & set it over *the* fire & keep it stiring
till it is thick then pour it into a dish as big
as you will have your tansey & set it upon
a chafing dish of Coals, cover it with another dish
& let it stand a little while, then turn it into
another dish & let it stand again so do 2 or 3 times
& wipe the liquor that runs on *the* dish edges
butter your dish queze lemon or sprinkle veniger
upon it/

folio 75 verso || folio 76 recto

To pickle Broom Buds, Pursline, Ash keys,
Elder buds, or any green Sallet

Take 2 quarts of white Wine Veniger, three
quarts of water one handfull or two of white
Salt some whole peper, a little bit of roach
Allom boyl this till it will bare an Egg then
dry your pursline in a dry Cloth & sea^ule it so
do all the rest of your buds till they be green
take a pint more veniger, one quart more
of water some Allom so put your buds into
& make quick fire under them & let them boyl
up quick & cover your pot close then take
the pot off, & be sure that you keep *the* Stem
in, so let them stand to cool, & they will be
green so put them into a earthen pot for
your use/

Sturgeon of a Calves head

Take a calves head with *the* hair on lay it in
 soak in water 2 or 3 hours boyl it in fair water
 till the hair will come off, peel off *the* hair & slitt
the head take out *the* brains & tongue, tye it up close
 in a cloth boyl it in milk & water with a little
 bag of Nuttmeggs cloves & Mace & a bunch herbs
 let it boyl so tender to take out *the* bones & musles
 so clap it ~~up~~ close *the* skinny side upermost & lay
 it on a plate till it be cold, when it is cold put
 as much white wine veniger & as will cover it
 as you do sturgeon within a fortnight it will
 be fit to spend/

To make an Orange Pudding

Take *the* rhines of 2 oranges grated add to it 12 Ounces
 of double refin'd Sugar put them into a stone mortar
 & beat them very well together then put in 12 ounces
 of *the* best butter & beat them again very well then
 take 12 yolks of Eggs & beat them first by themselves
 then put them into *the* mortar & beat *them* all together
 when you have so done make *the* best you can
 except putt paste role it very thin & lay a sheet
 in *the* bottom of *the* dish & lay another over it, you
 may bake it with, an hour is enough after *the*
 peel is well beat put in your butter befor *the* Sugar/

To make Penneroyal Pudding

Take two penny loaves of grated bread & almost as
 much suet mince it smal put to it a good handfull
 of peneroyal chopt smal & a little nutmegg & sugar
 the yolks of 3 Eggs one white 2 or 3 spoonfull of
 flower some currants then temper with milk
 make it 6 or 8 puddings an hour will boyl them
 put butter sugar with a little rose water or
 sack for Sauce/

To pott a Hare

Take a young hare & when you have Cace't it
& washt it clean put it into *the* pot well season'd
with pepper & salt cover it close with dowe & bake
with brown bread when it is baked pick it clean
from *the* bones, and then it in a mortar in *the* beating
put in about half a pound of clarified butter
when it is well pounded put it in a pewter
dish or plate, work it with a spoon on coales
till it is hott, then put it into your pott, press
it close & when it is cold cover it with Clarrefied
butter/

To make a white frigasie

Take Rabbits Chicken or Lamb, skin *the* Chicken
cut 'em in peices & put 'em into a stew pan, just
cover em with water put a little bit of
lean bacon a little time, pepper, salt, mace
an Onion stuck with cloves when tis boyl'd tender
then thred parsley, thicken it with yolks of Eggs
a little white wine a little cream, you must
not let it boyl after *the* thicken is in
shake well & serve it/

folio 79 verso || folio 80 recto

To make Lemon Wine

To every Gallon of ater two pound of loaf
Sugar & to every three Gallons the whites
of two Eggs put them to *the* Sugar & water
cold let them boyle half an hour take off
the scum as long as any rises, to every Gallon
of liquor the juice of six Lemons & the
yellow peel of them pared very thin, pour
the water & Sugar upon them when it is
about *the* same quantity as for Orange Wine
& it must work two Days & Night tunn
it up & stip it close keep it till it is fine
then bottle it/

folio 80 verso || folio 81 recto

To make Rice Custards

Take Rice dry it in an Oven then beat it
small & serch it then take a quart of sweet
Cream & put to it before you set it on *the* fire
four good spoonfulls of this flower of Rice
mingle it well that it do not clott, when
it is well mingled then set it on *the* fire to
boyl keeping it stirring & put to it as it
boyls two or three peices of Sugar to give
taste & take a little Musk if you have it,
tye in tiffany soake it in rose water
two good spoonfulls, then put that rose
water in it if you like it & some Sugar
to sweeten it to your taste when tis boyl'd
thick enough put it in little Custard Dishes
& not eat it till tis through cold/

folio 81 verso || folio 82 recto

To make white Puddings

Take a quart of Cream & boyl it, put in 3 or 4
blades of Mace & a Nutmeg grated, boil it well
then strain it & when it is cold put half a pound
of Almonds beaten, 2 penny white loaves grated,
& sifted, a pound of beef suet shred fine & good
quantity of marrow cut in long peices, 2 spoonfulls
of rose water, 6 Eggs but 4 of *the* whites, sweeten it to
your taste, put in a little salt & mace finely beaten
your Gutts must be steep'd in rose water 12 hours./

To Make black Puddings

Take great or midling Oatmell 2 quarts pick'd well & bruise
it a little, then take *the* blood hott from *the* hog about 3 quarts stir
it well with some salt that it does not clode, put in your Oatmell
& let it have room to swell, let it stand 2 Nights & a day, then
sofen it with some warm milk a quart or more, put in a little grated
bread 4 or 5 Eggs some spice of all sorts but cinamone, a little herbs, winter
savory, sage, margerom, of each a handfull, of time 2, of penny royal 3,
of Camamile one, of fenele, parsley beats sorrell of each a handfull,
if any of *the* herbs are dry they must be well rubed, put in
2 or 3 green leaks shred very small, with *the* herbs, hoggs
or beef suet cut in small bitts, fill your guts not to
full least they burst in the boyling/

folio 82 verso || folio 83 recto

To Coller Beef

Take a thin peice of flank beef strip *the* skin to the End
beat it with a roling pin then take a quart of Peter Salt
desolve it in 5 quarts of water strain it & put in *the* beef, let it
lay 5 days then take a quarter of an Ounce of Cloves,
a large nutmeg, a little mace & pepper beat it very well
& good handfull of time shred, strew all these between
the skin & meat, then role it ^{up} very close & ye it, then put ~~in~~ t
into a pot with half a pint of Clarett & half a pint
of red Wine then bake it let *the* Oven be as hot as for
bread/

Another

Take *the* thin end of *the* brisket of beef & hang it up in an
airy place 2 or 3 days bone & skin it & take out all *the* Grissells
& Sinnews then take a good quantity of Peter Salt, pound it very
well & made very hott, then rub *the* beef well with it & some other Salt
let it lye 24 hours then wash it clean & dry it very well in a
Cloth & hang it up in a cool place then scrape lightly over it
a little Salt peter, cloves, Mace & Nutmegg, a good Quantity
of sweet herbs let it lye 24 hours, then role it up as hard
as you can put in a good deal of butter & a good many
bay leaves, bake it with household bread, take it out
before tis cold & put it up in Clarrified Butter/
the herbs must be time and marjoram

folio 83 verso || folio 84 recto

To Make little puddings

Take a pint of cream 6 eggs but 3 whites beat
them well together then putt in 2 ounces and half
of Naples bisket grated verrey fine some nutmeg
a spoonfull of sack and a spoonfull of rose watter
beat it all together a quarter of one hour season
it with salt and suger to your tast then butter
your pans and into some put raisons and in some
carraways comfitts some currants some slies of
candid orange peel then fill them and putt them
in a oven hott enough for a manchett and when
they are baked: turn them out hot and sett
them bottom upwards which will be of a bright
yellow serve them up with melted butter sack
and suger/

To Bake a Calves head x

Wash & make it very clean, then put it flat
on an earthen pan the right side upward,
put ~~it~~ under it a bunch of sweet herbs
an anchovis or two, *the* brains & tongue cut in
peices, half a pint of water, an Onion, about
half a pound of Bacon; then shred about half
a pound of Beef Suet & lay all over the head
with beaten Jamacoe pepper & Mace season it
well with it. When Baked take out *the* head
and let the liquor cool, then take off *the* fatt
and make Sauce with some of the liquor with
butter and the brains bruised in it, slice your
Bacon to garnish & Capors put in a little Vineger,
you may put Musherooms & Oysters if you please
but 'tis good without

To make a Puplin

Take 2 quarts of milk & turn it to a Curd then drain
it very dry from the whey, put it into a dish & break
it very fine with a quarter of a pound of Butter,
break in 6 Eggs & Sprinkle a handfull of flower
to make it as stiff as a Cake, mix with it a quarter
of a pound of fine Sugar, and let it lye a little flat
on the paper, put it in a little Cake hoop or China Bason
is as well to bake it in, put ~~into~~ it into a quick Oven
(not to burn) half an hour will bake it, When
it is enough take it out & Cut it open with a
thin Lidd and put in Cytron Candied & cut very thin
all over it, then have ready melted butter & Sugar
with orange flower water, pour it over the Cytron
Then put the Lid on & pour Butter & Sugar over it.

To make Cream puddings

Take a pint of cream *the* yolks of 6 eggs 6 spoonfulls of flower
a glass of sack suger and nuttmeg to your taste boyl them in basons

butter *your* basons and cloths verey well flower them or they will
be apt to break half an will boyle them/

To roast lobsters

tye them to a spitt and bast them with watter and salt
untill half roasted then bast them with Claret till enough
save the claret and putt it in a sauce pan with 2 anchovies
one onion stuke with cloves a little peper and salt boil
it and strain it of mix in a pound of sweet butter/

folio 87 verso || folio 88 recto

To make curd loaves

take the curd of four quarts of milk well drained
from the whey and pound it well in a stone mortar
putt in six eggs only three of the whites a little salt
six large spoonfulls of flower and pound them alltogether
and make them into small loaves and bake them on
tin plates and not sett them to close togethther three
quarters of an hour will bake them and mix some
melted butter and sack and suger and Cutt off the tipps
of the loaves and pour it in and some over them
for sauce and putt on the 4 topps again and
serve them as hot as you can/

To Make Touniges Montrossed

Take Sheeps Tongues boil them very tender then
peel them & shread them smal then toss them up
with some good Gravey with a little butter in it
& some Creame forced meat balls and Mushrooms
& Oysters fryed about the Dish or what other Garnish
you please/

folio 88 verso || folio 89 recto

To make Tea Creame

Take a quart of Milk and a pint of Creame put in
a stick of Cinnamon & let it just boil take it off
the fire & put in half an Ounce of Green Tea and
the peel of a Lemon: Cover it close & let stand
about two minuits then sweeten it to your ^{taste} & pour

it two or three times through a fine napkin
into the Dish you design for the table put in
a spoonfull of Runnet & let it stand a little if
there is any skin on the Top lay a sheet of white
paper on it which will take it off
If you like it stiff put the dish over a very
slow fire for a few Minuits after the Runnet is in it

folio 89 verso || folio 90 recto

To make the Dukes Pudding

Take half a pound of Beef Suet Chop it very small
& run it thro' a Seive half a pound of Raisons of the Sun
Stoned & Chopt very fine, 4 spoonfulls of flower and
four spoonfulls of fine sugar, 7 Eggs but only half the
Whites, one spoonfull of Brandy & 1/2 of white Wine the
peelee of one Lemon some Nutmeg Beat it all
well Boil it five hours

To make Wallnut Catchup

Bruise the Wallnuts put to them a good deal of Salt
& let them ^{stand} one Night in a pan then press the Liquor
from them & put to Boil with it all sorts of SPice &
some Anchovies & one spoonfull of Mustard when cold
Bottle it let it stand one year before you use it
one hundred of nuts makes one quart of Catchup

folio 90 verso || folio 91 recto

Puddings for little Dishes

You must take a Pint of Cream & boil
it & slit a half-penny loaf & po^ur the
Cream hot over it & cover it close. till it is
cold, then bet it fine & grate in half a
large Nutmeg, 4lb Sugar, the Yolks of four
Eggs; but two whites well beat: Beat it all well
together. With the half of this fill four little
Dishes. Colow one Yellow with Saffron, one red
with Cochineal, green with ^{the} Iuice of Spinage
& Blue with Syrup of Violets. The rest mix
~~up with~~ an ounce of ~~w~~ sweet Almonds blan-
ch'd & beat fine & fill a Dish. Your Dishes
must be small & see your Covers are very
close with packthread. When your pot boils
put them in. An hour will boil them.

When enough, turn them out in a Dish,
the white one in the middle & the four Colour'd
ones round When they are enough, melt some
Butter with a Glass of Sack & pour over & throw
Sugar all over the Dish. The white pudding
Dish must be larger than the rest & be sure
to butter your Dishes well before you put
in & dont fill them too full.

Clear Lemon Jelly

Take 4 Lemons squeeze the juice & rasp the peel of
two of them as much water or jelly of pipins as you have
juice *the* whites of 6 or 7 Eggs beaten when tis mixt
run it through a jelly bag let it stand long enough
first to tast of the peels run it into one pound of Double
refin'd Sugar set it on the fire stir it all the time
one way till tis as thick as cream then put in a little
Orange flower Water & Ambergreese it is best ~~ma~~ two days ^{old}

folio 91 verso || folio 92 recto

Ketchup for Fish.

Pound the Walnuts & strain
the Liquor thro' an hair Bag.
To every Quart, put ~~of~~^a Pint of
White Wine Vinegar, 2 pounds
of Anchovies, some Horse Radish
scrap'd, a quarter of an ounce
of Cloves, a quarter of an ounce
of Mace & Pepper, 8 Cloves of
Garlick, 24 Shalots, two Races
of Ginger & the Peel of two Le-
mons. Boil it all half an hour.
Put the whole in a Iar & let it
stand a week to settle. then
pour off the finepart into
small Bottles for use.

To make Gavatcho

Six Heads of Garlick divided
into Cloves & split, a Tea-spoon
full of Cayenn Pepper, two penny
worth of Cochineal dissolv'd in

¶ a Pint of Vinegar. Set the
Bottle in the Sun & shake it
frequently for a fortnight,
then filter it through Paper.
Some Lemon Peel & the Juice of
a Lemon is an improvement.

folio 92 verso || folio 93 recto

To Pickle Walnuts

Take one hundred of Walnuts.
Boil, Salt, & Water to bear an
Egg, & pour it hot on them
'till they are cover'd. Change
it every day for three weeks.
Then take them out, dry them
in a Cloth & put them into
the following Pickle.

Take three Quarts of the best
Vinegar. One Quart of white
Wine. six Onions. six Heads
of Garlick. a Bundle of sweet
Herb. Mace, Cloves & Ginger
of each an Ounce. two Ounces
of white Pepper & an handfull
of Salt. Let it boil 'till you
can scum it. then take it off
when 'tis cold pour it upon
the Walnuts. To this put a

Pint of the best Mustard &
mix it with the Pickle.
This Quantity of Pickle will
do an hundred of the large
French Nuts.

To make Cream Cheese

Take one half Milk, warm
from the Cow & the other water.
The water must be one half
boiling the other cold & to be all
runn'd lukewarm together. It
must not exceed half an hour
coming. when come it must be
cut with the skimming Dish
& put into the Vat with the
same. Let the Cheese stand

in the press half an hour before
you turn it. Nb the second
turning salt it a little on
both sides & in the Evening

folio 93 verso || folio 94 recto

take it out. When the Coat
begins to come, the Cheese must
be wash'd euery other day in
cold Water & wip'd.

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Hysterick Water
Sperma Ceti
Alkermes
Gascoign Powder
Ipecacunha
perrewinkle
liniment
Electuary
the receipts for *the* farcey and bugs are

in *the* little bandbox

20 grains makes a scruple
3 scruples makes a dram
8 drams makes an ounce
12 ounces makes a pound

To Take out a thorn

take birdlime Turpentine and a little black
soap temper all these together lay it to the
place greived/

A sear cloth

Rosin White frankinsence virgins wax equall
quaintitys melted together dip the cloath in it/

A sweeting deit drink

one ounce and half of china roots: one ounce and half
of eringo root: one Ounce and half of sarsaperilla
half an ounce of Ivory: ^ shavings and half an ounce of hartshorn Shavings
one dram of Maiden hair
Boyle all these in a gallon of watter till it comes
to 2 quarts and drink with ^a little milk or wine for your
constant drink, or else drink half a pint of it
in the morning fasting ^ & at four in the
afternoon

folio 1 verso || folio 2 recto

A powder for fitts

take and putt it in a pott and cover it
with corse past and bake it with bread two
or three times till it is dry enough to beat to
powder and sift then add to it one ounce of powderd
coral and one nuttmeg powdered give as much as
will lye on a shilling to a man and in proportion
to children give it either in black cherry watter
or rue tea it is to be taken three days before
and three after the change of the moon

For A Rheumatism

Take a shin of beeff and a pound of garlick and
putt it in ^a pott with three gallons of watter
and lett ^{it} boyl till ^{it} comes to one gallon then strain
itt of and take half a pint in the morning fasting
and at four in the afternoon and at night going
to bed

folio 2 verso || folio 3 recto

To make Treacle Watter

Take hartshorn shaveings an ounce boyl it leasurely
in 3 pints of spring watter till it comes to a quart
then take *the* roots of Ellicompane gention cypris
tormentel of each one ounce angelico one ounce
burae buglass rosemary and Marygold flowers of each
2 ounces Citron rines one ounce a *poun* d of *the* best venice
treacle desolved in 6 pints of white wine 3 pints
of red rose watter infuse it alltogather all night and
distill it in a cold still *the* roots Must be scraped and
bruised and putt in *the* wine and *the* herbs shred and
putt into *the* wine and Watter/

To make Bitter drink

take *the* lesser centry and camomill flowers of each
as much as you can hold between your fore finger and
thumb *the* best senna 2 drams cardus seeds half a dram
gention roots half a scruple boyl all this in half a pint
of watter till it is half consumed drink it in *the*
morning keep *your* self warm if you leeve out *the* senna
you may drink it everey Morning tis good to open
obstructions When you would have it purge putt in senna/

Druggs for Stoughton Drops

2 Ounces of Gention, 2 Drams & a half of
Cardimum, 2 drams & a half of Chochenel,
1 Dram of Saffon, 1 D^r am of Snake Root
1 handfull of Juniper berryes,
The Peel of Six Civil Oranges & One Quart
of Brandy

The oranges pared that no ^{white} appears: the gention
thinly sliced: the cardimums bruised: the chochenel

powdered with a lump of loaf suger verely fine in
a stone mortar: the Iuniper berrys bruised:
it must infuse ten days shakeing it every day
and then strain it off/
then put a pint of brandy upon the Ingredients
and lett that stand ten days shakeing it every
day then strain it off/
then putt a quart of white wine on the Ingredien^{ts}
and it will be good bitter wine/

folio 3 verso || folio 4 recto

Dr Garth s Steel pills

Take 2 drams of extract of gention an ounce of
filings of steel finely prepared put as much surrup
of clove July flowers as will make it into pills take
one in the morning and one ⁱⁿ *the* afternoon
an Equal quaintity of steel and extract of gention
as done great cures/

Mrs hain s sirrup

a pint of juce of pursline to a *pound* of double
refined suger made into a surrup/

my mothers receipt for W:

2 drams of powdered rubarb 3 drams of venus
turpentine mix them well togather then make
into midleing pills take 3 in *the* morning and 3 in
the evening till *the* this quantity is gone/

to keep chillblanes from breaking

rub them well some times with oyl of turpentine

For fitts and the falling sickness

nine grains of powderd snake root and one
grain of salt of amber to be taken in a Morning
fasting in compound piony water mixed with
a little Asifatida watter three days before and three
after the change of the Moon this ^{is} the dose for
a man and in proportion for children: and thay
must take it in black cherry watter/

the way to make the Asifatida watter is to
steep one penny worth of asifatida in a pint
of watter and sett^{it} either in the sun or near
the fire shakeing the bottle often/

A cooling oyntment

green woodsorrel and green plaintain stamped
and the juce beat up with sallett oyl/
it is good to heal a sore inward or outward/

folio 4 verso || folio 5 recto

To make Sirrup of Garlick

Take a head of garlick peel and cutt every
Clove in half and ^{put} them into a pint of spring
Watter and simmer itt away to half a pint then
putt ~~it~~ to it six ounces of lisbon suger and boyl
it to a sirrip and take a full spoonfull in the
morning and at 4 a clock in the Afternoon and
Eate a bitt of the garlick sometimes/

For the Ruematism

Take of *the* best gum Guiacum verey finely
powdered half a dram in a spoonfull of thin Watter
grewill as warm as Milk from the cow for 9
Nights besure eate your supper 2 hours before
you take ^{it}, for your stomach must be empty
when you take it and the last thing thing you
do before you go to bed: you may ^{drink} o what you please
for breakfast *the* next morning you need not
keep at home provided you take care not to catch
cold
if it is good it should have a greenish cast
like Gascoigns

To make Sirrupe of Saffron

One Ounce of Saffron & then pull it to peices
and put it up close in a China Cup with
a pint of Sack and let it stand for 2 or 3 days,
and ~~let~~ than strain it through a flannell
Bag & squeeze it out, and than take the
Saffron & put it to a half a pint of water
and let it scimmer a little time & so do it

3 times and then to this quantity of Liquor
put about 3 pounds of the best loaf Sugar
and let ^{it} boil gently for about a quarter
of an hour

For a Sore Throat

1/2 Ounce of Red Rose Leaves
1/4 Ounce of Pomegranate flowers
1/4 Ounce of Spirit of Sulphur
To be put into a quart of Spring water

folio 5 verso || folio 6 recto

For a Bruise

Take rosin finely powdered as much as
will lye on a shilling in ^a glase of White Wine
immediatly so do for 2 or 3 days and bleed

To make the hair grow thick

an ounce of oyl of sweet almonds with a nutmeg
grated into it cover it close and bake it with
household bread then strain it off and putt a
spoonfull of sack to it and rub *the* head with it

For Deafness

A grain of Musk and a grain of safforn tyed
up in a New Peice Sasnett and putt in to *the* ear

The Red Powder

Angellica, Dragon, Bi ettony, Scabous, Pimpernell,
Wormwood, Mugwort, Dittander, St Iohnswort,
Tormentile, Rosemary, Dandylyon, Hartstongue, Buglass,
Garmander, Billitary of Spain, Burnett, Loveage,
Cardus Benedictus, Red Sage, Of each of these
a quarter of a pound/
Shred all these herbs small & bruise them in
a stone Mortar, then put ^{them} into ~~it~~ a well-glased Pan,
& pour two quarts of white Wine & stir them well
together, & tye them up close for two or three days,
& stir them two or three times a day./

Then take a pound of Venus Bolearmoniac beaten
very fine put it into a broad Pan, & wett this
Bolearmoniac with as much juice of these herbs
being wrung out hard in a Cloth, as will make
it a thick Batter, then Set it in the Sun to dry,
and when it is pretty thick wett ^{it} again, & so you
must continue to do till all the Iuice of herbs
and Wine be drunk up/

folio 6 verso || folio 7 recto

In the last wetting you must stir into it, One Ounce
of Mithridate, One Ounce of Diascordiam, half
an Ounce of Confection Alkerkermes, half an
Ounce of prepared Pearl, 24 leaves of Gold,
One Ounce of Contrayerva, ~~Ounce~~ One Ounce
of Snake root, half an Ounce of Saffron,
half an Ounce of Cochineal, then stir & mingle
them [^]all well together, you must stir it often the
last wetting or else it will grow hard at top
& soft at Bottom, so it must be stirr'd often
that it may dry all alike, & when tis thick
enough to dry like a paste then make it up
into Balls, drying them very well, neither
Rain nor Dew come to it all the time of
making/

If you put a Pint of Wine & a pint of Strong
Ale to the Herbs after ~~all~~ all the juice from
them and distill them in a cold Still, it will
make a very good watter to give the Powder
in

To Make Sirrupe of Violets

Take 4 quarts of Violets pick them & Clip the
whites of the Leaves then take a pint of
Spring water heat [^]it scalding hott but let it not
boyl put the leaves into a Silver tankerd and
pour the water hott upon them & shutt the Lid
close & let it stand till the next morning then
strain it through a clean fine Cloth ~~into a white~~
~~diff~~ then take two pound of double refin'd Sugar
beat it very fine & put it into the water stir it
very well, let it stand till the next day stiring it
2 or 3 times that the Sugar may the better dissolve
If you have a ^{Silver} Tankard big enough put it into it, if not
into a cleane Skillit, Set it ont he fire stir it all the
time till it is ready to boyl but it must not boyl
scum it very cleane then pour it into the white bason
let it stand till it is through cold which will not be

less then a day then put it into a glass bottle tie it
up with a paper & prick it with a pin, if you cork
it at first perchance to burst the bottle/

folio 7 verso || folio 101 verso

back outside cover

spine

head

fore-edge

tail