

These crowdsourced transcriptions were made by EMROC classes and transcribathons (emroc.hypotheses.org), Shakespeare's World volunteers, Folger docents, and paleography students. Original line endings, spelling, and punctuation are maintained and abbreviations are expanded, but the overall layout is not reproduced. Please contact emmo@folger.edu with transcription errors. Digitized images are available on [LUNA](#) and XML versions are available upon request. All transcriptions can be freely used and shared without restrictions, but please acknowledge "Folger Shakespeare Library" and the source manuscript's call number.

Last updated: 12 May 2021

X.d.24: Cookbook of Mary Cruso and Timothy Cruso, 1689 September 5: manuscript

front outside cover

front inside cover || front endleaf 1r

Mary Cruso.
Septem.5.1689

... ..

front endleaf 1v || folio 1 recto

1

1. To preserve Apricocks.

Take *your* Apricocks, when they bee ripe, & pare them, & thrust out *the* stones; then take their weight of double refined sugar, beaten & sifted; lay them in it all night, till *the* sugar bee melted; then set them on *the* fire, let them boil quick till they look clear; shake them, & scum them, then set them by till next day; then set them on again, boil them, & scum them, take them up, & put them in your Glasses; put Jelly of Codlings to them.

2. To make Jelly of Codlings.

Pare *your* Codlings, & cut them; boil them in as much water, as will cover them; boil them quick, & to a pint of that put a pound of double refined sugar.

3. To preserve Damsins.

To every pound of Damsins, take a pound of sugar; take some of *the* Damsins, & boil them in water, then take half a pint of that Liquour, & put to *your* sugar; then put half a pound of more sugar to answer *the* Liquour; then boil it & scum it clear; when it is cold, then cut your Damsins on *the* side, & put them in; let them boil leisurely, scum them a little; then set them by till next day, then set them on again; let them boil a little, shake them & scum them, till they look clear; then put them in *the* pots, & boil *your* Jelly, & put it to them.

4. To preserve Wallnuts.

Take green Wallnuts before they bee shell'd, (before *midsummer*) prick them full of holes, lay them in water 4 or 5 dayes, shift them twice or thrice a day, then put them in a skillet of water, set them on *the* fire, till *the* water is boiling hot; then put them out, & put them in more water when tis warm; so shift them, till it colours no more; boil them a little *the* last time, then take them up, & wipe them with a coarse cloth till *the* skin is off; then take to a pound of wallnuts 2 pound of sugar, & a Quart of water, then make it into syrup; then prick *your* wallnuts with a stick of Cinnamon & a Clove; let them boil leisurely for an hour, then set them by for a week, & then you must make a fresh syrup of good sugar.

5. To preserve Barberries.

Take *the* fairest Barberries in clusters, & stone them with *the* point of a square needle, take twice *the* weight in double refined sugar; to half a pound of Barberries put a pint of Liquor *which* you must make by boiling some Barberries in a little water, then run it through a sieve; to a pint of that take half a pound of sugar, besides *the* other sugar *which* was *the* weight of *the* Barberries; put *your* sugar & liquour together, boil it & set it by, & scum it when it is almost cold; then put in *your* Barberries, give them 3 or 4 warmes, shake them & scum them; when they look clear, take them up into a basin, & then lay them in *your*

folio 1 verso || folio 2 recto

To Green Codlings

Scald them and pill them put them in cold water set them on a cool fire till they tvrn green take them and keep them -

To make a Pudding

Take bread scald it with a pint of creame beat small a quarter of a pound of Aldmonds with Rose water - Season it with nutmeg eggs a quarter of a pound of dates shred small Currants and marrow then bake it --

To make a Carret Pudding

Take 2 naples biskakes a pint of Cream one nutmeg
4 eggs 2 whites and a little rose water some sack a piece
of sweet butter and some Sugar take a fine young Carrot and
wash it very clean and Scrape it fine stir it well together. -
put puffed paste about the dish

To make Cream Pudding

Take a pennyworth of manchet cut off *the* top and bottom and
slice it thin put to it a quart of Cream boiling hot put in
6 eggs and Leave out *the* whites of 4 put in one nutmeg some
rose water half a pound of raisins a quarter of a pound of
Sugar beat it well together bake it in a dish with puffed
paste about it with some marrow in it

To pickle Barberries

Boile some of *the* loose barberries Steep them in Salt and
water not too much Salt and when it is cold put them in it

2

Glasses; boil *your* Jelly a little more, till it is very clear, & then scum it
after it is cold, & put it to them.
& &

6. To Conserve Barberries.

Take some Barberries, pick them & put them in a lugg, stop it close, put in a little
water; let them boil on *the* fire till they be very tender; then strain it out, & rub *the* pulp through
a sieve; put it together *with* the weight of double refined sugar; set it on *the* fire, make it
just ready to boil, scum it, then put it in your pots, & keep it for your use.

7. To preserve ripe Peaches.

Pare them, & slit them, take out *the* stones; take weight for weight of double refined sugar,
& a pint of water; put in *the* peaches, let them boil apace, till they be enough; take them off, let
them stand 12 hours in *the* liquor, then lay them out one by one, put them in a stove; when they
be pretty dry, put them in pans; dry them as fast as you can; shift *them* on glass plates pretty often

8. To preserve Grapes.

Take *your* Grapes before they be too ripe, pick them off, or do them on *the* bunches, stone them,
then heat some water scalding hot, put them in, cover them, & set them by till they are
cold; then put them in a sieve; then put them on *the* fire again *with* some fresh water, a
little sugar, & a slow fire; cover them close, & they will turn green; set them by a little,

then set them on again 2 or 3 times. Weigh them first, before you stone them; to a pound of Grapes put a pound of sugar, & half a pint of water; make it into syrup, scum it, put in *your* Grapes when tis pretty cold; then set them on, & give them a warme; scum them, till they look clear; then take them up, & put them in *your* Glasses; boil *your* syrup, & put it to them, when they are cold.

9. To preserve Plums in Syrup.

Take *your* plums, & wipe them, prick them full of holes; to a pound of plums put a pound of sugar, & a wine pint of water; put it together, boil it & scum it; let it coole, then put in *your* plums, & turn them in it; put them on *the* fire, let them have a warm or two, & set them by till *the* next day, then pill off *the* skins, & set them on again, boil them quick, then set them by again till *the* next day, then boil them again & put them in *your* Pots; boil *your* syrup, & put it to them; when they are cold, wet some paper, & lay it close to them, & another at *the* top prickt full of holes.

10. To preserve Bullices green.

Take them fresh gatherd, coddle them, pill them, put them in cold water with a little sugar, cover them, set them on a cool fire, & they will turn green; then take to a pint a pound of double refined sugar; make it into syrup, scum it, & let it boil, set it by, then drain *the* Bullices, & when it is pretty cool, put them in; set them over the fire, warm *them* 2 or 3 times & set them by; then set them on again, & give *them* one warm; then take *them* up in *your* glasses, & boil *the* syrup thick, & when it is almost cold, put it to *them*; cover *them* with papers prickt full of holes. You may preserve *them*, as you do Damsins, if you please.

folio 2 verso || folio 3 recto

To Make Cheescakes

Take a quart of Creame boile it with Nutmeg and larg mace thicken it with 12 eggs half whites when it is cold grate in 2 naples biskakes sweeten it to your taste with fine Sugar and half a pound of currants then fill *the* cheescak

To pot Venison

Take your Venison and bone it and skin it uery well and so mix *the* fat and Leane together then Season it with nutmegg pepper mace and a few cloves and Salt according as you would have it and so put it in an earthen pot and presse it down as close as you can then put in a pinte of Claret and cover it a pretty thicknesse with butter then if your pot be deep enough lay 2 or 3 stickes crosse *the* pot and a wet browne paper over them and so past it over *the* paper with a course past then let it stand 5 or 6 houres in a hot oven when it is baked let it stand till it is pretty coole and not qvite cold then turn it out of *the* pot and let your Licqvor stand

till it is cold then take of *the* butter from *the* licquor and melt it with fresh -

To Make a Rice Florandine

Take a quarter of a pound of rice wash it pick it boile it in milk cover it up to Swell then put to it some Creame and butter nutmeg and Cinnamon a Litle salt 3 eggs one white a glass of Sack an other of Rose water and Sweeten it to your tast beat it well together bake it in a dish with puffed past under it and over it

An Almond Florandine

Take a pound of Almonds lay them in water and blanch them then - beat them in a mortar with a Litle rose water fine then put to them yolks of 6 eggs 2 whites a quart of milk or Cream some rose water and Sack and nutmeg and beaten Cinnamon some sweet butter and grated bread and Sugar beat it altogether and fill your florandine with puffed past under and over it

3

11. To preserve Cherries in Jelly.

Take a pound of marmalade Cherries, stone *them* carefully; to a pound of Cherries put a pound of sugar

12. To make marmalade of Cherries.

Take 4 pound of Cherries, stone & boil them in their own Liquour for half an hour, pour away *the* Juice, put to them a pint or more of Juice of Currants; take 1 pound and half of double refined sugar, and boyle it to a Candy height; then put *the* Cherries and Currant juice to it, & let it boil very fast, till it bee ready to put into glasses.

13. To dry Cherries.

Take 13 pound of Cherries, stone *them*; take 2 pound of sugar wet with a quarter of a pint of water; boil them in it till they bee clear; let *them* stand all night, draw them out, & lay them upon a sieve in an Oven hot enough for whitebread.

14. To preserve Rasberries in Jelly.

Take half a pound of Rasberries, & half a pound of double refined sugar, put it to half a pint of Currant-Jelly, with some juice of Rasberries, & Jelly of Gooseberries in it; put it all together in a Preserving pan, & set it over *the* fire; let it melt *the* sugar, then put them in & let them boil pretty fast, and scum it clear; then strew in other halfpound of sugar which belongs to *the* half pint of Jelly; put it in by degrees, & shake *the* pan, & take off *the* scum; when they bee soft & clear, take them up and put *them* into your glasses; then boil your Jelly, and when it is pretty cool, put it to your Rasberries; when they bee cold, cover *them* with a paper prickt full of holes.

15. To make Gooseberry Liquour for Ielly.

Take a quart of Gooseberries, & put to *them* a pint and half of water, when they are pickt & washt, & boil it quick, & run it through a Jelly-bag. This Liquor you may put in any Ielly --

16. To make Liquour of Damsins or Currants.

Pick them, & put them in your pan. with as much water as will cover *them*; boil *them* a little, run it through a sieve, & take *the* liquour to wet your sugar with. *the* same way do Barberries.

17. To make a Quiddeny of Currants or Rasberries.

When you have strain'd *the* juice, to a pint of Currants, put a 4th part of gooseberry Jelly, and a pound of double refined sugar; put them on *the* fire together, and when it boils, set it by, & scum it; set it on again, till it bee clear & thick; then put it in your glasses, and when they are cold, put on papers prickt full of holes.

folio 3 verso || folio 4 recto

A Lumber Pye

Mince 2 pound of *the* meat of *the* kidnyes and fat of Veale when it is roasted take a penny Loaf and grate it, sweet hearbs, halfe a pound of Currants 6 ounces of Oranges, a pinte of Cream, 3 eggs mix it well together make it into Litle balls put in a piece of marrow into each of them then take 2 or 4 chickens cut them in quarters then season them with cloues mace nutmeg and Salt lay the them in *the* bottom with *the* balls ouer them then put them in a pye with a pound and half of butter and 6 blades of mace, Shread Lemon - with some barberries and halfe a pound of Sugar bake it an hour then put in a Caudle of white wine Sweet butter and Sugar beat well together with *the* yolks of 2 eggs strew Sugar upon it and serve

it to *the* Table

To hash a Calves head

Take a Calves head wash it and halfe boile it then take it up and cut it in two cut one halfe in slices take some of *the* broth and larg mace nutmeg sliced. some whole pepper and cloues some sweet hearbs and sweet butter set it on the fire when it is warm put in your meat let it stew half an hour then put in ox pallets - blanched and sliced Coxcombs little slices of lean bacon take the other halfe of head sliced cros set it before the fire to broile then take some Oysters stew them in their own licqvour fry some forced meat balls and some slices of bacon. shread an anchouye, put it into the meat a Stewing with a little grauy then garnish your dish put it into *the* meat a stewing with a Litle grauy then put your hash in lay *the* halfe head on *the* top of the meat then put a picee of butter in the Licqvour put the Licqvour in *the* dish upon the meat lay Slices of Lemon and bacon up and down upon it with stewed and fryed - Oysters and forced meat balls Laid up and down upon the hash serue in to the Table thicken the Sauce with 3 or 4 yolks of eggs and put it in the dish

4

18. To preserve whole oranges in Ielley.

Take a dozen of good oranges, prick *them*, & cut an hole in *the* top, to scoop out *the* meat, lay *them* in water 2 dayes, shifting *them* twice a day; boil *them* in 2 waters in a cloth, till they bee tender, then take *them* up, make a syrup of 3 Quarts of water, & 5 pound of sugar; set it on *the* fire; when *the* sugar is melted, beat *the* white of an Egg, & put in; stirr it all together, let it boil, set it by, & scum it; then set it on again, & put in *the* oranges; let *them* boil leisurely, till they bee enough, *which* will bee in an hour; then set them by all night, then take half an hundred of Pippins, & cut *them* into 3 Quarts of water, let *them* boil quick a quarter of an hour; run it through a Ielley bag of flannell; to a pint of that, put a pound of double refined sugar, then set it on *the* fire, boil it & scum it very clear; then give *your* Oranges a warm in it; the put *them* in *your* Glasses, & put *your* Ielley to *them*; when they are cold, cover *them* with a paper prict full of holes. squeeze in a Lemon into *the* Ielley, as tis boiling, & let it boil quick, or else it will turn red.

19. To make Orange Marmalade.

Take sevill oranges, pare *them* thin, boil *the* parings in severall waters to take away *the* bitterness; then drain *them*, & beat *them* in a stone mortar; then take *the* meat out of the Oranges, & pick out all *the* strings, & put *the* meat to *the* pill, & beat *them* together; then weigh *them*, &

to half a pound of that, put a pound of *the* best Sugar, & half a pint of Pippin Jelly; put all together in a Preserving pan, and set them on the fire, & let *them* boil leisurely a quarter of an hour, then put them in *your* glasses, and keep *them* for *your* use.

20. To Candy Orange pill.

Take Orange chips, lay *them* in water 2 or 3 dayes, shifting *them* twice a day, then boil *them* in 2 waters, till they bee tender; then make a syrup of a Quart of water & a pound of sugar, & let it boil, then scum it, & put in *your* Orange chips, & let *them* boil tender; then let them stand all night; then take weight for weight of double re-fined Sugar, & boil it to candy, then give *them* a turn or 2, then lay *them* on plates to dry; put in *the* oranges thus 2 or 3 times, & then dry *them*. you may let *them* lye in *the* Syrup as long as thou please; then drain *the* Syrup from them, when you candy *them*.

21. To preserve whole Quinces clear.

Pare and core *them*; to 2 pound of Quinces put 2 pound of sugar; then boil *the* parings and cores, take a Quart of *that* Liquour, then put it to *the* Quinces with half *the* Sugar; let *them* boil leisurely 2 hours, then put *the* other part of sugar, & half a pound more, with *the* kernells in a rag (as you did before) let *them* boil an hour longer, till it is enough; then take *them* up & put *them* in *your* glasses, with *the* Jely upon them

22. To make white Marmalade.

Take *the* best Apples, Quinces, core *them*, then boil *them* in water till they are soft, then take off *the* parings, cut *them* in large peices; then take some Iohn-Apples, pare and core *them*, cut *them* in cold water, boil as much as will cover *them*; boil it quick, & run it through a Jelly-bag; to a pound of Quince put a pint of *that* Liquour, & 2 pound of double refined Sugar, beaten

folio 4 verso || folio 5 recto

5
& sifted; put it all together in a preserving pan; boil it quick a quarter of an hour, [blank space] it and scum it clear; break it a little with *your* spoon in *the* boiling; when it looks clear, take it up, and put it in *your* Glasses. If you cannot get Iohn-Apples, you may take Pippins

23. To make red Marmalade.

Take *your* Quinces, pare and core *them*, boil *your* parings and cores in water; save *the* kernells in a rag, cut *your* Quinces in round peices; take to a pound of Quinces a pint of Liquour, a pound & 3 quarters of sugar; put *them* all together with half *the* sugar, let *them* boil 2 hours leisurely then scum them, put in *the* rest of *the* sugar with *the* kernells in a rag; then [blank space] *your* Quinces, keep it stirring, let it boyl till it is pretty thick; then take it off, break it very well, if you

would have it small; put it in *your* pots, & keep it in a dry place.

24. To dry Apricocks.

Take half a pound of sugar to a pound of Apricokks; pare *them*, thrust out *the* stones, lay *them* in sugar all night, then boil *them* in *the* syrup till they bee clear, then set *them* by 2 or 3 dayes, turn *them* in *the* syrup, then take *them* out, lay *them* on Glasse plates in *the* stove to dry, turn *them* every day, till *the* syrup bee dryed off from *them*, then [blank space] [blank space];*them* in boiling water, & strew dust sugar upon *them*; set *them* in *the* stove again, till they bee dry.

25. To make Raspberry Cakes.

Bruise 2 Quarts of Raspberries, strain out *the* iuice as much as you can; to a Quart of *that* liquor take half a pint of Gooseberry Jelly, & a pint of Currant Jelly; put it all together, & put in half of *the* Raspberry seeds, & stir it all together, & set it on *the* fire, & boil & Scum it half an hour, & then take it off, & weigh it against so much double refined sugar, put it all together, & set it on *the* fire, & keep it stirring all one way, till it is iust ready to boil, then take it off, & set it by 2 or 3 dayes, & then put it in *your* moulds, & dry *the* cakes either in *the* stove or *the* sun.

26. To Candy Angelica.

Take it in April, when tis young, cut it in lengths [blank space] nail long, lay it in water a day & night, then boil it tender, shift it once in a boiling; then take it up & strain it, then put it in *your* Preserving pan with a little sugar, & as much water as will cover it; set it on a slow fire, and it will turn green; then take it out & drayne it; to a pound of Angelica take a pound of double refined sugar; then take half *the* sugar, & a little water, & preserve it in it; let it lye in that syrup a week; drayn it from *that* syrup, put *the* other half pound to candy, then put *your* Angelica to it; let it boil a little till it is candyed, then lay it out upon *your* sieve to dry.

27. To make Angelica Cakes.

Take *the* stalks of Angelica *that* are left, when you preserve it, shred *them* small, & beat *them* in a mortar; then put it to *the* Syrup, *which* is left when you candy; give it one warm, drop it in *the* glasses, & set it to dry.

To Pickle Cucumbers Mrs Lockwoods
way.

Take Conduit water and seasn it with bay salt till it will
bear an egg when it boils throw in the Cucumbers let them
iust have a warm and take them off and put *them* in a pot
and let *them* stand 24 hours then boil *the* pickle of half
whitewine Vinegar and half beer Vinegar and put it hot
to the Cucumbers (*the* water being first taken from *them* and
Cover them close nbsp;

To Pickle Cucvmbers

Take the Cvcvmbers *when* very dry lay *them* with a small quan^{tity}
of shred Ginger then a lay of dill and fennell then boyle-
some Grape Vinegar Seasond as high as will almost bear an
egg let it iust boyl vp and then put it to the Cvcvmbers
covering *them* afterwards very close So let *them* stand 3 or 4
days boyling the liquor twice more at the same disstans after
and putting it in agn hot to the Cvcvmbers as before --

For Mouth Water

Take 1/2 pint of Veriuiice a proportionable Quantity of -
honey abt the Qvantity of an egg Some Roche Allome to the
Quantity of a nvtmeg and some Sage Leaves abt 1/2 handfull -
Simmerd all together in an earthen pipkin and Scvmd well

Orang Water

Take *the* pills of 12 oranges and put *them* in Steep 3 dayes in 3 pints of brandy
then pour yovr brandy from *them* and put 3 pints of Spring water and let *them*
Steep 3 dayes longer then throw away your pills and put your brandy and
water together and add as much double refin'd Sugar to it as will sweeten it
to your tast then Strain it out and bottle it Cut your pills very thin -
you may do *the* Same to Lemons

folio 6 verso || folio 7 recto

7

To Make a Leg of Pork Like a West phalia ham

Take a qvarter of a pound of Sallow prvnello rub the ham
well with it and let it lye an hour then take a quart of bay

Salt and beat it very fine and put vpon the ham and a quarter of a povnd of brown Sugar and a pinte of claret and put vpon it and turn it every three dayes for a fortnight or three weeks According as the weather is then hang it up to dry in wood - Smoake when it is dry enough then boyle it in pump water - and a whisp of hay

To Make Ginger Breade

Take a povnde of Almonds and blanch them and beat them very fine put a little rose water to them to keepe them from Oyleing then take a povnd of dvble refind suger beaten fine and so put the svger and the allmonds upon paper and knead it till it bee a perfect past and mix a litle ginger with it and so put it into prints and Stowe them

For A Consumption

Take a Calves Gather fresh and unwash't, cut it with pipes and milt into little bits. take 3 quarts of red Cow's milk 6 ovnces of Maiden hair the greenest is *the* best 4 ounces of Licorish 1 ounce and 1/2 of Anniseeds 1/2 a peck of Iervsaleme Sage or Lung wort pvt all these things mixed together into a Still and when it is Stilled - Take every morning a Glasse of it with a spoonfull of red rose - water Sweeten it with white Sugar Candy and take *the* same Qvantity at 4 of *the* clock in the afternoone

To make *the* white Drink

Take 2 pints of Spring water and 1 ounce of bvrnt hartshorn finely powdered and *the* bottome of a white penny loaf let it boyle a 3^d pt away then pvt in 2 ovnces of the best Small cinnamon water and sweeten it with - double refin'd Sugar

folio 7 verso || folio 8 recto

Red Surfet Water

Take a peck of Corn Poppys clean pick'd 1/2 a pound of raysons of *the* Sun stoned 1/2 a povnd of figgs sliced Licorish and anniseeds - of Each an Ounce bruis'd Cinnamon and nvtmegs Each 1/2 an Ounce - Cloves and mace of Each 1/4 of an Ovnce Dates 2 Ounces Cardimvm seeds and Cvbibbs of Each 1/2 an ounce Saffron 1/2 a 1/4 of an Ovnce Steep all - these in a gallon of the best brandy for 8 or 10 days Stirring it Once a day then Strain it and bottle it up

Milk Water

Take of Carduus 6 handfvlls of mint 3 handfvlls of wormwood -
1 handfvll and 1/2 of Rhve 1 handfull and 1/2 of bawm 1 handfull and
1/2 of goats rhue 1 handfull and 1/2 beat *this* in a mortar so as to bruise
them well and put it with 5 qvarts of new milk into a cold still
3 qvarts and a pint or Somtimes but 3 quarts according as your hearbs
are whither full of ivce or not is enough to draw of if you past yovr -
lipps of your still and keep wet Cloaths at *the* top yovr water will be *the*
better and Stronger

Take Mint Penyroayll Rosemary Angellica Iuly flowers and
when fresh and in their prime cvt 'em a little grossly and let *them*
infuse 12 hovrs in fair water so as to be Exceeding fvll of water
then pvt water and herbs into a cold still and with a pritty brisk fire
Still of about half *the* water *which* you put into *the* still and throw away
the remainder and still more till you have double *the* quantity of water
you intend to make *then* put *this* distilled ^{water} ~~quantity of water~~ y by still -
fulls upon fresh hearbs and still of half as before and so keep it for your
use to every quart of *this* last Stilling add a little double refind Suger and
when tis dissolv'd put to it. 1/2 a pint of *the* best spirit of wine and *when* tis well
mixt and straind bottle it up for use if you still Iulyflowers of all sorts
and put 3 or 4 cloves into *them* at most it will tast like clove Iu^ylyflowers

folio 8 verso || folio 9 recto

A purg

Take of polypody of *the* oak and of *the* Sharp Leaf Dock root of each
An ounce of Sena leaves an Ounce and half Rhubarb half an Ovnce
of turbith Nechoaca Dodder of Time each an Ounce of yellow Savnders
of Seeds of Fennell and wild Carrot each 2 drachms Infuse all for a
Night in a Quart of good whitewine and drink near a quarter of
a pint of it every morning fasting

Take of Dryed Fvmitory 6 handfulls brooklime 2 handfvlls of
the Sharp Leaf Dock Root dried 6 ounces of Polypody of *the* Oak 3 ounces
of dried mint 1 handfull of leaves of maiden hair Colts foot Ground Iuy
Each 2 handfulls 3 Nutmegs cut hang these ingredients in a thin flannell
bag in a barrell of 9 Shillings drink or small ale of 4 Gallons and ^{after} 6 days
drink it for your ordinary Drink

folio 9 verso || folio 10 recto

folio 10 verso || folio 11 recto

1. To make Surfeit.Water.

Take Betony, Scabiose, Carduus, Agrimony, Pennyroyall, Avens, Rosemary, Sage, Mint, Balm, Celandine, Rhue, Wormwood, Vervain, Featherfue, Pimpernell, Dragons, Scordium, Angelica, Mugwort, Marigolds, Poppies, Zedoary, of each of these 2 handfulls, of Gentian, 1 ounce; of Anniseeds 1/2 an Ounce; of Licorish, 2 ounces. Pick & shred *the* Herbs, Slice *the* roots, bruise *the* seeds; then steep *them* all in 6 Gallons of New Ale for 12 hours; & to each still full of *them*, add 2 Quarts of sack, or very good Lees. when it is all still'd off, mingle it together, & if you please, put a little white Sugar -candy, in *the* bottling of it.

folio 11 verso || folio 12 recto

folio 12 verso || folio 13 recto

folio 13 verso || folio 14 recto

folio 14 verso || folio 15 recto

folio 15 verso || folio 16 recto

folio 16 verso || folio 17 recto

folio 17 verso || folio 18 recto

folio 18 verso || folio 19 recto

folio 19 verso || folio 20 recto

Inquisition for the Blovd of our Late Soveraign - supposd
to bee written by William Sedgwicke - Anagram I am wicked
Wills Eg

Will laid the egg altho he did not cackle
To save himselfe from fatall Hemp and Shackle
But *when* the wicked Cocks lay eggs I trow
Their necks shovld off as well as hens that Crow --
The Giants Angle was a Stvrdy Oak
His Line a Cable *which* no storms ere broke
His hook was baited with a Dragons tail
Thus on a Rock he sat and bobbd for whale
Beauty like time and Dialls moves so Slow
That they who allways gaze Scarce see *them* go. Sir Ro Howard

Deliverd up to a pvlpit among other bills fast day 17^{Iune91}

Good people fast
for what is past
And not for *what's* to come
That God will bring
Our Lawfull King
From Exile once more home

If Children fight
For Parents right
And we to God do pray
That he wovld blesse
Them with Successe
We are full as bad as they
A mans best fortvne or his worst a wife
That makes an happy or a wretched Life
Probatum est Prov 12.4.

folio 20 verso || folio 21 recto

A Drvnkard -*when* he is well Liqvord stamers most elegantly and
then Spews most fluently and at last Sleeps most profoundly and
snores most irrefragably - not of *the* same *spent withthe* sober company
which hee rejected as so many dule dry fellowes to betake himselfe
to *the* dear Society of the wits ---- Kendall vol 2 pt i p 72 -
France totters now beneath 3 Royall names
Great Lewis greater William little James
Lewis yet braves it an anointed King
James does in vain his emty title Sing
For William Fate preserves both name and thing

folio 21 verso || back inside cover

back outside cover