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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 Ielly of Codlings to them.

2. To make Ielly 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 Ielly, & 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 withthe 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 nvtmeg

4 eggs 2 whites and a Litle rose water some sack a piece

of sweet butter and some Sugar take a fine young Carret and

wash it very clean and Scrape it fine stir it well together. -

put puffe paste about the dish

To make Creame Pudding

Take a pennyworth of manchet cut of the top and bottom and

slice it thin put to it a quart of Creame boiling hot put in

6 eggs and Leave out the whites of 4 put in one nutmeg some

rose water half a pound of raisons a quarter of a pound of

Sugar beat it weell tegether bake it in a dish with puffe

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 Ielly 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 Iugg, stop it close, put in a little

water; let them boil on the fire till they bee very tender; then strain it out, & rub the pulp through

a sieve; put it together withthe weight of double refined sugar; set it on the fire, make it

iust 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 bee enough; take them off, let

them stand 12 hours in the liquour, then lay them out one by one, put them in a stove; when they

bee pretty dry, put them in pans; dry them as fast as you can; shift them on glasse plates pretty often&

8. To preserve Grapes.

Take your Grapes before they bee 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 qvart 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 cheescase

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 qvarter 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 nutmegg

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 puffe 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 morter with a Litle rose water fine then put to them

yolks of 6 eggs 2 whites a qvart of milk or Cream some rose water and

Sack and nutmeg and beaten Cinnamon some sweet butter and grated

bread and Sugar beat it alltogether and fill your florandine with puffe

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 Rasberryes; 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

qvarters 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 Calues 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 Ielly.

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 Ielly 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 Ielly to them; when they are cold, cover

them with a paper prict full of holes. squeeze in a Lemon into the Ielly, 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

bitternesse; 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 Ielly; 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 7 put them in

your glasses, with the Ielly 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 Ielly-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,& & & &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 withthe kernells in a rag; then 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& & & &them in boiling water, & strew dust

sugar upon them; set them in the stove again, till they bee dry.

25. To make Rasberry Cakes.

Bruise 2 Quarts of Rasberries, strain out the iuice as much as you can; to a Quart of that liquor

take half a pint of Gooseberry Ielly, & a pint of Currant Ielly; put it all together, &

put in half of the Rasberry 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& & & 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.

folio 5 verso || folio 6 recto

6

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&

To Pickle Cucvmbers

Take the Cvcvmbers when very dry lay them with a small quantity

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 liqvor 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 Veriuice 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 qvarter

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 qvarts 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 Iervsalem 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 powdred

and the bottome of a white penny loaf let it boyle a 3d 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

8

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 Cardvus 6 handfvlls of mint 3 handfvlls of wormwood -

1 handfvll and 1/2 of Rhve 1 handfull and 1/2 of barvm 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 &#8211;

lipps of your still and keep wet Cloaths at the top yovr water will be the

better and Stronger

Take Mint Penyroyall 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 waterquantity 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 pt of the best spirit of wine and when tis well

mixt and straind bottle it up for use if you still Iuly flowers of all sorts

and put 3 or 4 cloves into them at most it will tast like clove Iuly flowers

folio 8 verso || folio 9 recto

9

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 qvarter of

a pint of it every morning fasting

Take of Dryed Fvmitory 6 handfulls brooklime 2 handfvlls of

the Sharp Leaf Dock Root dryed 6 ounces of Polypody of the Oak 3 ounces

of dryed 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 g Shillings drink or small ale of 4 Gallons and after 6 days

drink it for your ordinary Drink

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folio 10 verso || folio 11 recto

1

1. To make Surfeit.Water.

Take Betony, Seabiose, 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.

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folio 12 verso || folio 13 recto

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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.

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A Drunkard -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 reiected as so many dule dry fellowes to betake himselfe

to the dear Society of the wits ---- Kendal l vol 2 pt i p 72 -

France totters now beneath 3 Royall names

Great Lewis greater William little Iames

Lewis yet braves it an anointed King

James does in vain his emty title Sing

For William Fate preserves both name and thing

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