A Receipt for the yellow launders

Make your hearth verry clean then take such a quantity of green Ash wood as will make a pint of ashes which must be sifted through a hair siue. you must burn one of your sticks to light the rest for it must not be lit with any thing else then take such a quantity of your morning water, as will make it into a past then make it, in 3 litle pyes when you haue made it into pyes take a drame of safron and deuide it equally into 3 and put it into the pyes and put them upon a trencher and fill them up with some more of the water then put them upon the bed teaster or any other dry place where nobody may mant look or handle them and let them stand till the person is Cured

how to, make black salue

take a pint of the best sallet oyle and halfe a pound of the best red lead finely beatin and halfe a quarter of a pound of beas wax shaue it verry small and put these altogether and let them boile verry softly till it is verry black then drop a drop upon a dish to see if it be verry stife then tis don enough and you may rub your hand with a little sallet oyle and rowle it for your use this salue Cures all sortes of old and new boyles bustions and burns and the kings euill
Mrs Warburtons receipt, for black salue
an egg water for the face

take as many whites of eggs as you please and beat them very well then put them in a still and let them be very slow a distilling when you put it into bottles put in a lump of Camphier into your bottles this is reckoned very good to wash the face with and also to take the pits of the smallpox out

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how to make lucatellus Balsam

take 3 pints of the best sallet oyle and 6 spoonfulls of the best Canary sack beat them well together then take one pound of the best veneice turpintine wash it in Rose water till it be white then take yellow wax slice it into the rose water and melt it over the fier to Clarifie it the wax then put it to the rest and boile it altogether an hour and halfe or longer till it is a stiff oyntment then take it off the fier and let it cool in a Cake when it is cool take the dross and water from it then take 10 ounces good weight of that Clarified wax and put it to the rest and boyle it altogether and hour and halfe or longer till tis a stiff oyntment you may try it by putting a little in a spoon then take it off the fier and add to it a one ounce of Naturall balsam one ounce of saint Johns wort and one ounce of red saunders in fine powder let the saunders be new stir all these together not leauing off till it be Cold then put it into your pots take notice you must not set it on the fier after you haue put in the balsom and powders and remember to boyle it on a very gentle fier.

snaile water for the face

to a quart of snailes a quart of beanflowers that is blosomes and a pint of the blosoms of femitary 12 lemons and a quart of white wine and 3 pints of milke 12 coucumbers pared let the snails be only wip't clean bruise the lemons and Coucumbers with the flowers then put them altogether in an ordinary still pouring the milke and wine upon them distill them with
a slow fier
this is reckoned a very good receipt for
the face and also to take the pints out of
the small pox

3

to make aqumarabillus

take a large quarte of the iuce of green sallindine
a large pint of the iuce of sparemint a large pint
of the iuce of balm a large pint of the iuce of
angellico 2 quarters of a pound of raysons in the
sun bruised 3 quarters of a pound of glister suger
and take 2 lemons and 3 oranges sliced you must put
all these together into your still and with them put
in 2 quartes of french Brandy and 4 quartes of
fair water to saue your still draw of 6 quartes
altogether then you need not put in any water
when you still your drugs. then take gallingall
bistord orice root Cardumum Cubibs Callimussarimaticus
Mace Cloues Cenimon Nutmegs Rosemary flowers Cowllep
flowers Violet flowers Mellenet flowers Cloue gilliflowers
Roses damask or Red of each of these a quarter and
halfe quarter of an ounce the flowers must be dry
bruise the drugs in a Morter infuse the flowers and
drugs a day and a Night in a Gallon of french brandy
more. then add to that still the 6 quartes as you draw'd
off with your luses and then draw of 6 quartes of
strong and one quart of small by it selfe to make
your surop of: when you make you surop you must
take 3 pound of suger and a quarter of a pint of rose water
if you think your water will be to strong put in all
your quart of small let it be a thine surop let it
just boyle and then scum it and put it hot to your
water then strane it throw 4 or 5 flanell bags 3 or 4
times when it is Cold filter it through paper you
must not be to long after your water is stilld before
you sweetin it because the small water won't keep
when you still it keep a gentle fier and let your
water in your worm tub be alwaies cool

4

to make Elldor Water

take 4 pound and halfe of eldor flowers to
5 quarts of french Brandy and infuse them a day
and 2 nights in the Brandy then add 5 quarts of 
water to saue your still you must let it boyle before 
you put on the head of your still when you see 
the flowers fall then past on the head of the still 
you must draw of 5 quarts of strong and one quart 
of small to make your surop with keep your 
a moderate slow fier and keep the water in your 
worm tub alwaies Coole when you make your Surop 
take the quart of small and 2 pound of fine 
powder suger let it boyle then skum it and put 
it hot into your water then strain it through 
5 flanell bags and when it is Cold filter it 
through paper

how to make surfeit water with spirits

take 5 quartes of the best english spirits and 2 
pound of popies out of Corn and 1 ounce and 
halfe of aniseeds and an ounce and halfe of ornary 
fennell seeds and a good handfull of rue and a good 
handfull of balme and a good handfull of angellico 
bruise your seeds and your erbs then take all these 
ingredience and put them into the 5 quarts of spirits 
and let them lye in 2 nights and 2 days then put them 
into your still and put in 4 quarts of water to 
saue your still and let them still with a very slow 
fier till you haue drawn aboute a quart if your 
spirits are very good you may draw of 6 quarts 
together and if you think that is to strong you 
must draw of a quart by it selfe to mix with 
the other according to your own pallet

5

to Make surfeit Water with Ale

take 4 Gallons of strong ale and to it angellico Rue 
and balm of each a good handfull 4 pound of Red popie's 
that grows in the Corn Aniseeds and fennell seeds of each 
an ounce and halfe bruise the seeds and cut the herbs 
put them altogether into the ale and let them infuse 
2 daies and then distill them in a worm still as the 
other waters but put no water to it you may draw 
4 quarts from this and a quart of small if you please
how to make Cenimon Water

to 2 large quarts of brandy take 7 ounces of 
Cenimon beatin very small and infused all night 
in the Brandy and then put 4 quarts of water to saue 
your still and draw the same quantity of as you put 
in Brandy by itselfe and more as you occasion and 
make the surop with the small 1 pound of suger 
sweetins this

how to Make Oringe Water

take 6 quarts of brandy take 1 pound and 3 quarters 
of dry oringe peale beaten and infuse one night or 2 
in your brandy and then put them into your still 
adding 4 raw oringes slicet with 4 quarts of water 
to saue your still draw of as much as you put 
in brandy and after that draw of a pint of small 
to make your surop with 2 pound of suger sweetins 
this quantity strane it throw 5 flanell bags 3 times 
and filter it through paper

how to make Elldor wine

take 16 quarts of waters and 8 quarts of the iuce of 
eldor ber'y's being bruised and strain'd through a hare siue 
then put to it 12 pound of the best powder suger and 
let it boyle untill you haue scum'd it uery well when tis 
Cold enough put some yeast to it and tun it 2 daies 
after and aboute you Christmas you may draw of it 
off into botles or sooner if it be Clear

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how to preserue hips

take hips when they are full Red before they are 
full ripe split them and scrape them out all the seeds 
and scrape pare out that that is in the inside then 
put them into a pitcher and set them into a kettle 
of water and let them boyle till they are soft then 
take them out and pulp them through a hare siue 
and to every pound of pulp put a pound of suger 
and boyle it to a Conserue this is the best way of
making it for if they be full ripe they will be much stifer

how to make jelly of Curans

you must first strip your Curans of the stalkes then put them in a pitcher Couer it Close and set it in a pan of water and let it boyle when it hath boy'd halfe an hour take the pitcher out lay a trencher upon the mouth of it and draw off what juice you Can but doe not shake it the Curans then put them in the pan again and let them boyle and euery quarter of an hour draw the juice from them till you haue got all the juice you can then to euery, pint put a pound of double refin'd suger beat fine stirr it together and let it stand all night the next day set it on a fier in a siluer cup or tanker doe not stirr it after it begins to be hott when it begins to boyle it is enough then put it into your glases

to make pipin Gelly

take your pipins and pare them and quarter them then put water enough to couer them let them boyle well then take and strane the liquor through a flanell bag and take a pound of double refin'd suger to a pint of liquor and sques some lemons in to make it sharp then boyle it well till it begins to Gelly and boyle a lemon peale and cut it in dices and put it in your glases with your jelly

7
to make Mamalet of quinces

take your quinces when they are full ripe and pare them and quarter them and take the Cores from them and all the specks then weigh them and take 3 quarters of a pound of loafe suger to euery pound of quince and 1 pint of pump water let them boyle till they are red then take them out of the liquor and mash them uery well then put them into your liquor again and let them boyle till tis stiff enough then put it into your
how to preserve Chery's

you must take the best Chery's and stone them
and put 3 quarters of a pound of double refined
suger to 1 pound of Chery's and a little Curan iuce
and a little spring water boyle them till they
begin to Ielly and look Clear then put them
in your glases

how to dry Chery's

you must take 5 pound of suger to 12 pound
of Chery's stone your Chery's disolue your suger
first in a little water ouer the fier then let
it boyle and skum it and put your Chery's in
let them boyle till they are tender then put them them
in a pott with the surop and heat them once or
twice more after then put them out to drye

how to make Ginger bread

take 6 pound flower a quart of hony and 2 pound
of white suger set the hony and suger on the fier
let it boyle a little and then take it off and when
it is a little COole put in aboute a quarter of a
pint of sack and a little brandy then put into the
flower such a quantity of beaten Ginger Anniseeds
Caraway seeds and Coryander seeds as suits best
with your pallate. bruis'd. stirr in the liquor
indifferent hot flower the pans before you put
it in Cut the past on the topp and set it into
a quick ouen aboute an hour and halfe will bake it

to Make plane ginger Bread

Take 2 quarts of fine flower a quarter
of a pound of searsed, powder suger one ounce of and halfe
of searsed Ginger a whole Nutmeg grated mix these
in your flower then haue 2 pound of treacle
and a quarter of a pound of fresh buter melted
together, washing your saucepan with 2 or 3 spoonfulls of Cream or new milke pour it into your flower mix it altogether with your hand the longer you beat it with your hand the lighter it will be then fill your little cofins not above halfe full for they will rise. aboute halfe an hour will bake them
Mrs Lees Receipt

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A Receipt to make a Plum Cake

take 5 quarts of fine flower take 2 pound of new fresh buter rub the buter well in the flower till it be all disolu'd and mixt with the flower that you can can see noe buter then put in 4 pound of Curans take 2 nutmegs and a little mace finely beaten 3 quarters of a pound of sugar sifted fine mix all these very well together with your flower and buter then put in 10 eggs leave half of the whites beat them very well with 2 spoonfulls of rose water before you put them in put in a quart of very good ale yeast strain'd then mix it with as much Cream as will & make it of the thickness of french bread you must boil the Cream before and let it Coole till you can endure your finger in it before you put it in when it is mixed together warme a Cloth set it by the fier and Couer it but beshure you knead it not but instead of kneading squeeze it through your hand let it stand by the fier halfe an hour then butter a large sheet of paper all ouer as thin as you can but if you lay it smooth you spoil it therefore be Carefull to lay it Ouall fashion and raise it and raise it with your finger that it may lye rugged then take a quarter of a pound of fine suger and put as much rose water as will just melt it and set it on embers till it be warm that you can hold your finger in without burning then take a feather and wet the Cake all Ouer then set it in the oven an hour and a quarter will bake it a pint of Cream or something less with the quart of yeast will doe to temper this Cake or rather to much but you may leave out a little as you see occasion beshure you knead not the Cake and you Canot miss it
How to make a Seed Cake

take 2 quarts of flower and 2 pound of flower
butter 4 egg yolkes and 2 egg whites 6 spoonfuls
of Cream and 6 of yeast mingle all these together
and let them rise before the fire an hour
then knead in a pound of Caraway Comfits
bake it in a tin pudding pan or a Garth let
not your oven be too hot it will be baked in
an hour or less
my mother's way

how to make a plum cake

take half a peck of fine flower and 3 pound
of butter rub your butter and flower well together then take 6 pound of Curans one pound
of Raysons stoned shred them take one pound
of sugar and a pint of sack one pint of Cream
a quart of yeast and 24 egg yolks and whites
one ounce of nutmegs and a quarter of an ounce
of Cloues one spoonful of salt mix all these
together and set it before the fire to rise
an hour you may bake it in a wooden hoop
or a tin one butter it well
my mother's way

To make Plumb Bisket

take half a pound of fine sugar sifted one pound
of butter beat the butter and sugar together a
full hour then put 4 spoonfuls of Rose water
and beat them altogether till it is like a paste then
take it out of the Mortar and shake in a pound
of fine flower well dry'd mix them altogether and not
knead it you must put in a little Nutmeg the
oven must be ready just when you have done
and drop them on flowered papers let the Oven
be pretty hot that they may rise have ready
some rose water and a little sugar mixt together
to put upon them when they are baked and put
them in a little while again to dry
To make a Seed Cake

take 3 pound of flower to 2 pound of Caraway
Comfits 12 yolkes of eggs and 4 whites 3 pound of buter unwashed then rub your buter with with
2 partes of the flower well: the other part mould it with yeast a little warm'd with milke as you doe
your french bread and then mould it alltogether and put it into the ouen with a hoop or paper
an hour is enough in a quick ouen but not burn it and when it is, almost enough take it and Ice it and
put it in again till the Ice be dry

How to Make quince Wine

take quinces pare them and grate them to the Cores then press the pulp in a bag and to euery Gallon of this Liquor add a pound of ordinary loaf suger that is the best single refined suger then stop it upp in a Runlet for a month till it is fine then botle it with it a lump or 2 of suger more: you may add a Gallon of Pipin luce to euery 4 Gallons of quinces if you please Mrs Foullers receipt

To make Coflett

take 7 quartes of the strongest woort boyle it halfe away then put into it a quarte of the best hony let it boyle almost an hour put into it the quantity of halfe a peny loafe gratted let it boyle till it be pretty thick then put into it 6 peper Cornes bruised a flack of Mace one quarter of a nutmeg and a thimble full of aniseeds 2 or 3 Cloues a peice of a race of Ginger let all boyle together till it will slip of the point of a wet knife then take it off the fier and put it in boxes or wooden dishes pound your spice and seedes small and soe boyle alltogether

How to Pickell Oysters

when all the Oysters are open saue the liquor put noe water to the liquor wash the Oysters in that liquor one by one to get out the Grauell to 2 hundred of Oysters
put a quarte of good white Wine and all the liquor of the Oysters strain'd before you put the white wine to them. put whole peper onyon and salt according to your discression as you will haue them more or less seasoned boyle all these together a very little while for when the oysters boyle long they shrink and become hard put them upp in a Barrell or a stone jigg well stopt. if they be not seasoned enough you may add more seasoning at any time the peper must be put in whole

How to dry Tongues

make a very strong brine with peters salt and when you haue wash't your Tongues very Clean lay them in to be Covered for a month sometimes take them out and pull them out with your hands for they will be apt to shrink and upp when they feel very firme then they are salted enough if you smoak them at all let it be with wet hay

To make Porke eat like westphalia Ham

take the hinde quarter of porke and Cut it in the forme of a westphalia ham then take a rowling pin and beat it well with it but so as not to break the skin then salt it with salt peters and other salt a pound of salt together let the salt be very well rubbed in especially between at the hock between the skin and the bone stop some of the salt peters then let it lye 3 or 4 dayes then make brine with the other halfe pound of salt peters and other salt that when your brine boyles it may beare an egg when it is Cold put it to the porke and let it lye a fortnight then take out a ham and rub on it 2 ounces of brown suger by the fier then put it in and let it lye a fortnight longer then take out to dry when you boyle your pickle take 6 penyworth of scutshinell bruised and tyed in a fine rag and boyle it in

To pott Venison

when you haue seasoned your uenison put a lay of butter in the bottom of the pott put your uenison into your pott but before slice a nutmeg and put upon your uenison either, in roles or pieces you may lay it in which way you please you may put in
2 or 3 bay leaves and 2 or 3 sprigs of Rosemary Couering it ouer with butter and strowing it ouer with butter a thimble full of peper one it you may let it stand in the ouen 5 hours and when it is soaked enough poure the grauy from it scum the fat of the grauy and put it to the venison again and what it wants fill up with butter an inch aboue the venison let not your peper be beaten to small when you season your venison

To dress a Pike that is large

first open his belly and according to the bigness of the belly put in the more butter and halfe a dozen of pickled Oysters and as many of oliues time and margerum and winter sauory shred small and put into the belly and soe it up fast and tye it on the spit with splents and tape and take 3 quarters of a pint of Clarrett and put it in a dish under it and baste it ofte in a dish and when you see it, rosted enough dish it up with what falls in the dish

To Collar Ealls

take time sweet margerom winter sauory and parsely shred them small take peper Cloues mace nutmeg and salt then take the eall skin and open them scour them with salt and water take out the back bone. dry them with a Cloth and season them with the herbs and spices then roule and bind them and tye and sow them up in a Cloth take some water make it sharp with ueniger season them high with salt put in a blade of Mace some Cloues peper and lemon peale let it boyle and then put in the Eals and keep them boylinge halfe an hour then take them up and let them stand till they are Cold in the Cloth when your liquor is Cold put the eals into, if there must be liquor enough to Couer them Cousin Martyn;

To Make a Hogs Chease

take a Hogs Cheake and a beafes Cheake boyling them very tender then take them and mince them very small season it with Mace Cloues Nutmegs and salt and put it and lay it in a press 12 hours
then it out and put it into white wine ueniger a day and Night then whelm it up eating it when it is very dry
if you haue not a press you may lay weights upon it

To make white Scotchcollops

take a leg of veale and Cut it into thin Collops and hack them very well and season them with Nutmeg peper and salt then put into your stue pan aboute 1 ounce of butter and aboute 4 spoonfulls of Cream then Couer it all ouer with the veale Collops then put in 2 or 3 blades of Mace 2 or 3 Corns of peper one onyon stuck with Cloues 1 bunch of parsely and a little time then Couer it Close till it is enough then put it all into a pan and Clouer it Close to keep it warme then put the same quantitity of Cream and butter into your pan again with a fresh layre of Collops and you must keep doing on till tis all done enough the same seasoning will doe for all only season it with a little peper and salt as you think fit then you must take 2 yolkes of eggs and beat them up with a little nutmeg and 3 or 4 spoonfulls of Cream and a little sred parsely then put all your liquor and all your Collops into your stue pan and let haue one boyle then take them off the fier till the fury of the heat is ouer then put in your thickning of eggs and set ouer the fier tossing it upp 3 or 4 times if you find it not thick enough when you think tis enough squees roule up a bit of butter with a little flower and tose it alltogether till you think it is enough when you think it is enough squeese a lemon and put in 4 spoonfulls of white wine and put in the forcetmeat balls and oysters the balls must be boyled and the Oysters stued then shake it very well and put it into your dish Garnishing it as you please

To Make a Tansy

take 16 eggs leaue out halfe the whites take a pint of iuce of spinedge and a little tansy mixt with it grate 3 hapeny loaues and 2 naples bisket and one Nutmeg a quarter of a pint of rose water a pint of Cream 3 quarters of a pound of loafe suger mix all these together then put it in a stue pan and dray draw it to a Curd Crud then draw turn it with a pye plate when tis enough squees some oringe or lemon
upon it and garnish it with the same
when you put it into the pan put a good piece of butter
with it and keep it moist with butter all the while it
is a baking but drain it well before you send it up

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To make to make Rattefea

you must take the best Brandy and to one
quart of brandy one hundred of apricots
stones and half a pound of white sugar
Candy and a quarter of an ounce of cinnamon
the candy must be broke a little and the
cinnamon broke a pieces with your fingers
the stones must be cracked then put all
together and set it in the sun for
6 six weeks tied close about with
a Cloth shake it 3 times a day if the
weather is wet and cold you may set
it by the fire you must let it stand
3 days to settle and then strain it
through a hair sieve gelly bag the bottom
you must let stand a day longer to
Clear and then bottle it

To make an orange Caret pudding

take the cut rines of 6 Ceuill oranges boil
them very tender Change the water you boil
them in pretty often least they be to bitter
beat them in a stone Morter with 2 pound
of butter beat them to a fine pulp then
beat 16 eggs with half a quarter of a pint
of sack and mix altogether sweeten it with
sugar to your taste but you must make it
very sweet and put it in a dish first Couer
your dish with fine puff past Cutting out
the edges and laying little rowles of past
crose the pudding

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To Make Cowslip Wine

take a peck of Cowslip flowers pick the seeds out
your peck must be squeesd done down and to every peck of flowers 3 gallons of water and to every gallon of water 2 pound of suger Boyle your water and suger an halfe an hour skum it very clean then power it pour it upon your flowers and let it stand 24 hours and then squees out your flowers put to every gallon the iuice of one lemon and the peale cut thin and to every gallon a spoonfull of yeast let it stand 24 hours more beaten it in twice in that time then tun it into uessells and let it stand six weeks then bottle, it and to every botle put halfe an ounce of double refined suger

Mrs Hitch

To make Goosbery Wine

gather your goosbery's full Ripe and beat them and to every Gallon of Pulp put two quarts of spring water boyled put it in warm stir them well together and let them stand 3 or 4 hours then put them in a hair bagg & press them in syder press to every Gallon of liquor put 2 pound of fine powder suger when the suger is melted Tun it up and let it stand 8 months then bottle it and if you find it sharp put into every botle 2 or 3 lumps of double refined suger if your Vessell be not full tis no worse let your barrell be Close stopt giue it uent often

Mrs Hitch

Curan Wine white or Red

take 4 pound of Currans 8 pound of Rasps let them be full ripe beat them small and put 8 quarts of spring water first boyled and almost Cold again stir them well together & squees out the iuice through a flaning bagg and to every gallon of these put 2 pound of fine powder suger put it into a barrell stop it Close & shake it often for 24 hours let it stand in the barrell for 6 weeks then bottle it and if it be sharp put 2 or 3 lumps 4 of double refined suger into
Euery botle the barrell must be but 3 parts full you make white Curan the same way but leave out the Rasps and put one quart of water more if it be two it will not be amiss

Mrs Hitch

To Pickle French Beans

Take half a peck of French beans and half a pint of bay salt & make a pickle of it and other salt that will bear an egg and lay them in it 10 dayes then boyle them in fresh water and put a glass of ueniger in the water then lay them a drain and dry them well with a Cloth you must take an ounce of blak peper halfe an ounce of Cloues a quarter of an ounce of Mace then put your beans in the pott and strow your spice among the beans then take 2 quarts of ueniger boyle a pint of the ueniger with a little of the spice and salt it as you think fit then put it upon the beans Cold

Mrs Gill

To Stanch blood

Take a spoonfull of the blood put it into as much powder of white Copporice as will make it very dry thick set it in the ayre in some Cold place and as it Cooles the blood will stanch

An approved Receipt for bitter Drink

Gentian Orice Root of each one ounce Cardimun seeds halfe an ounce Centaury two handfuls a seuill Orange peel infused in a Gallon of water six hours drink a quarter of a pint in a Morning fasting one hour after it the same quantity aboute four in the after Noon if they are any waies inclinable to a Consumption put a spoonfull of compound a snailie water to it when you drink it
how to make Mrs Astons drink against a Consumption or tiseck

take 6 quarts of spring water and halfe an ounce of anniseeds and halfe an ounce of sweet fenill seeds and an ounce of liquorish and 2 ounces of China root thin sliset and a quarter of a pound of heartshorn and two ounces of pearle barley you must boyle the barley first by it selfe and streyn it then put it in and let all these boyle together 2 hours gently then take a pound and halfe of reasons of the sun stoned and a quarter of a pound of dates slised and 2 ounces of iordan almonds beaten uery fine and 2 bunches of Groundiuy 2 bunches of hartstong and a handful of plantine and a handful of maiden hair 2 bunches of spoted longwort 2 ounces of figs slicet then let all these stew together af after all the things be in 3 hours note that you must strain all out and then mingle the almonds and let them haue but one boyle. you must take halfe warm in a morning fasting and as much at night the last thing you doe when it is cold put it in botles which kept Close Coole in the winter will keep nere a week but if you find it begine to change then giue it a scauld and it will keep the longer the in her yerbs must all be green except the maiden hair which is not all times to be had green the lickerish must be slised and the seeds bruised a little

A Receipt for Pomatum

Take one pound of veale or Lamb suet and lay it in water two days shifting the water twice a day then take it out and dry it well in a Cloth and shred it very small then take one large Marshmallo Root scrape it and slice it very thin take halfe an ounce of storice white suet suger candy one quarter of an ounce sorix as much Bengamin all beaten into fine powder then take a long gally Pot and lay one layer of Root another of suet and the powders strowd between with a quarter of an ounce of palmacity tye the Pot close with a cloth and let it boyle in a skellet of water till the Root is tender then straine it out through a cloth and when tis cold melt it a little at a time in a silver Poringier with a little Rose water and beat it with a spoon till
it is as white as snow then drop it upon paper

to make lip Salue

Take half an ounce of virgins wax one ounce of pomatum of Roses, 20 Rasons of the sun ston'd, half a Lemon Sliced peele and all half a sower Aple pair'd and sliced put all these in to a pipkin with two or three peices of Alkanite Rovt and let it boyle till it looks Reed then strain it off

Receipt for they Bites

the Peel of a dozen of or fifteen of the best Civil Oranges peeld so thin that there may be none of the wite upon it, half an ounce of the best English Saffron, an ounce of Gentian slic'd very thin steep all these in a quart of the best French Brandy and let it stand three Weeks, shake the Vessel it is put into twice every day then filtre it of into a tincture, the drops of which are to be taken in tea, wine, water or any thing of that kind a little tea spoonfull at a time

To Make Surfitt Water

to a Gallon of Brandy a peck of poppys half an ounce of Sennomon half an ounce of Nutmeggs a quarter of an ounce of Mace a quarter of an ounce of Cloves a pond of Rasons stoned half an ounce of Cardimuns Seeds and half an ounce of Carroway seed and half Coliander seeds a spriigg of angillico and let it stand ten days or a fortnight and then straine of you may distill the Lease if you think fitt and to a Gallon of Brandy take 2 handfulls of Mint 2 handfulls of Balme a handfull of Roasmary some Baye Leaves a Sprigg of Angellico a handfull of Cardus a penyworth of Juniper Berrys

To Mak Whipt Sullebubs

to a quart of Cream take a pint of White wine and halfe a pint of sack the Iuce of two Lemmons and the Peal of won greated in sweeten it to your tast with double refind loafe
Suger put it all into a Bason and keep it stirring all won way with a Rod till it is all of a thickness then put it into your Glases the must stand twelve or four an twenty hours before they are eat

To Make Eye water for Horses

Take a handful of ground Ivy pounded in a Mortar & straine the Juice thro a Linen rag then add the same Quantity of Oyle of roses & Live Honey or Virgin Honey & wash the Eye with it

Plague Water

Take Balm, Featherfue, Rue, Sage, Wormwood Bistock Roots, Cardus, Marigolds, Harts ease, Poppys Pimpernell, Tormentall with the Roots, Bittany Woodsorrill, Scabious, Magwort, Dragons, Avinmother Time, Burnet, Angellico, Salendine, Rosa＝Solus Agrimony, Motherwort, elicompny Roots, Mint Southern＝Wood, Scordium, of each of these a quarter of a pound and Rosemary a quarter and half shred all these and put to them six quarts of Brandy and let it stand two or three days and when you still it put to it Anniseeds sweet Fennill Seeds Coriander Seeds of each one ounce Diascordium Venice Treacle, Saffron Cinamon Cloves Nutmegs of each of these a quarter of an ounce bruise them all and put in one ounce of Snake Root when you still it put 4 or 5 quarts of water to save your still you may draw of six quarts of strong and one quart of small to mix with some with it if you find it to strong Cousin Martyn

Milk Water

Two handfulls of Mint, two handfulls of Balm and one of Cardus, and not so much Wormwood cut them and steep em twelve hours in new Milk about a quart will doe fill the limbick with herbs and then put in five quarts of Milk and draw of
three
Cousin Martyn

Milk Water another way

Take of Meadowsweet, Cardus, Goats=Row, of each six handfulls, Mint, Wormwood of each five handfulls, Rue three handfulls, Angellico two handfulls, dry the herbs and put them into your Limbeck with a sufficient quantity of spring water which draw to a due strength it is best iudg'd of by the tast
Cousin Martyn

To Make Surfeit Water

Take six pound of Poppys one pound of Rue one pound of Balm one pound of Angellico one pound of Green walnuts sliced cut your herbs and let them steep a day or two in six quarts of Brandy then add ^sweet fennill Seeds anniseeds coriander seeds of each two ounces and two ounces of snake Root bruise your Seeds and let them infuse one day then still it and put four quarts of water to save your still draw of six quarts together ^you may draw and one quart ^of small by it self that if you find it to strong you may mix some of the quart with it

an electuary

two ounces of Steel, one ounce of Rubarb half an ounce ^of Saffron in powder one ounce four Nutmegs six penny weight of Goas Stone mixt with syrrop of Violetts take the bigness of a little Nutmeg every Morning a bed drinking a little white wine and water after it, Sleep after it if you can take the same quantity in the after-noon if you dont like it in an electuary you may make it in powder only adding half a pound of Sugar instead of syrrop and take a tea spoonfull of it morning and afternoon
The Specific Balsam

Balsam of Peru one Ounce
Best Storax two Ounces
Beniamin Impregnated with Sweet Almonds three Ounces
Alaes Succabrinite
Myrh
ffrankencence of each half an Ounce
Angelia Roots
fflowers of Saint John wort

Beat these Drugs (Balsam excepted) as small as possible
then put them into a Bottle and pour on them the Balsam
of Peru and a pint and half of the best Spirit of Wine
then stop the Bottle very Close, and set it for twenty or thirty
days in the hot sun a sand heat or Dunghill will do as well
shake it 2 or 3 times each day, take it in, in the Nights, or
when it Raines, when you have occasion to make use of any
put some out in a vial, always keep the Bottle Close stopt.

Its Vertues

It Cures all Green Wounds by dropping a little in or annoynting it
with a feather, if an old Wound it must be first well cleand.
white a brown paper is the best Cover dipt in it, it cures Scalds and
bruises that same way, but not aly'd after the Blister is Broke.
in Scrophalas Cases :20: or :30: drops must be taken inwardly in
White Wine once or twice a day. it Cures the Biteing of a Mad
dog by the same Method and by dropping some in the Wound.
in the Small Pox from :5: to :30: drops according to the age of the
Patient once in [24] hours till they are turn'd, and it hinders
pitting by annoynting with a feather. it gives ease in the tooth ach
by dipping lint in it and aplying it to the tooth. to the ear
for pains in the ear. and to the Nostrils for the head Ach.
from :20: to :40: drops will remove any inward pains of the
Chollick whether Stomach or Bowells taken in a glass of
white Wine and Bath Water Warm repeat it as often as
occasion, you may drop it on Sugar and drink the Wine and
Water after it. tis good in the Spoted feaver and most
other Cases, and as good ^ for Brutes as men

Mrs Hunt
To Make dry'd Beef

take 24 pound of the thick end of the Brisket rub in an ounce of Salt Peter, finely beaten in every place, let it lye a Night and a day, then take an ounce more of salt Peter finely beat with four large handfulls of common Salt, and a handfull of bay salt and a pound of coarse Sugar, mix all these together and warm it in a stew pan, but besure not to melt it, and while it is hott, rub it all over the Beef, then let it lye till it melts into brine, then turn it twice every day and bast it with the brine and so let it lye almost three weeks then dry it as Bacon

Casha for Shortness of Breath

one pound of Double refin'd sugar, one Ounce of Terra Iapanica , two Grains of Ambergrease, one Grain of Musk; put all into a quarter of a pint of Orange Flower Water, and boil it to a Candy height NB it must be boil'd in a Silver Sauce pan.

To Make Eringo Cream

Take a pint and halfe of Cream put into it two ounces of preserved Eringo Cut in thin slices boyle them together it will thicken the cream very much then beate the Yolks of 3 eggs and put into it and send it in glasses or Cupps, when it is cold stick it with Cittron Cutt in thin slices, Cut some Canded Oranges peale and Cittron very small and lay it in little heaps upon the Cream/

To Make Almond Butter

Take a Quarter of a pound of sweet butter, New from the Churm and a Quarter of a pound of Almonds, beaten with Orange flower water soe fine that you cannot feele them a little Sugar and put in Searced mingle the Almonds and butter well together and force it throug^h a sive with the back of a spoon or through an earthen Cullender and let it lye high in the plate/
To Make almond Butter

Lady Sidley
Take a pint of Cream and when itt boyles putt in 7 yolks of Eggs lett itt boyle till the whey Comes from itt putt itt in a hair sive and lett the whey runn from itt when cold take a handfull of blanched Almonds and beate them in cold Water very small and rubb them through a sive with the Eggs into a pan season itt with Sugar and Rose water according to your taste/

A lemon Cream

Take four lemons and Chip them very thin, shread some of those Chips very small and put them into a Pouringer squeeze to them all the iuce of the Lemons: so let them steep two or three houres or more then take the whites of eight Eggs and two of the paiest yelks. beat them well together and strain them through a wollen strainer season it with double refned Suger; if you please some Musk and Ambergreece, set it on a chafingdish of Coale stir it continually one way: it must scald but not boyle and so be kept sturing till it be as thick Cream then put it out. serve it up cold: it will keep two or 3 days

Chocolate Creame

Take a pound pint of Cream when it begins to boyle put into it a large spoonfull of grated Chocolate let it boyle Up keeping it all the while stirring then put in the Yolks of 2 Eggs beat. let it stand a little longer till it begins to thicken then take it of the fire and mille it in a Chocolate pot so serve it up/

To Preserve Pippins Green

Take a pound of greene Pippins about Allholontide Cutt them in Quarters and boyle them in a Syrrop which is made of a pound and a Quarter of Suger boyle them uery fast and when they are more then halfe dry boiled take them out of the Syrrop and lay them upon a Silver plate untill they are allmost Cold, keep your Syrrop boiling all the while before it Comes to a Gellee put in the pippins and when it is pretty well boyled lay the Quarters of pippins in a glass and have ready some rine of very green preserued lemon Cut in fashion of a leafe lay it between the Quarters and soe put in ..
Syrrop

To make Almond Cream

Boyle your Cream and have some Almonds ready beaten and boyle them in the Cream with a blade of mace if you like it and stirr it till it be almost Cold soe lett it stand till you Vse itt

To Make an almond tourt

Take halfe a pund of Almonds Blanch and beat them very fine putting in some orange fflower water as you beat them then put in the peele of two Lemons finely Shred, a pound of Sugar and the yolks of Sixteen Eggs Stir these well together and put Some Candied orange and cittern then laie a very thin paste in the bottom of your dish Just before you put it into a Gentle Oven mix a pound of Melted butter in it, a cross-bar of paste over all

To make White Lemon Cream

To every white of egge take four good spoonfulls of fair Water whip it up with a wisk till it froths let it stand five or six houres then pour out all the Clear water and put as much iuice of Lemmon to it as will make it very Sharp Sweeten it with double refined Sugar to your tast then strain it through a thick muslin put in a peice of lemmon peal boyl it in Something of silver keep it stirring when it thickens take it of the fire and run it throw a thin muslin into a Bason or small glasses if there is any Scum on it, take it of while it is very hot/

To Make Lemon or Orange Cheese-cakes

Take half a pound of almonds blanched and beaten very small some orange fflower water half a pound of sugar beaten and sifted three quarters of a pound of butter melted and almost cold again Eight yolks and four whites of Eggs very well beaten take the peele of a large Lemon or Orange boyle it tender and beate it in a Morter Mix all together and put it into Crust which is Light.

To make a Sillibub of Lemon

Take a pint of Cream half a pound of Single refined Sugar the iuice of a good Lemon and half Grate all the rind into half a pint of Sack and as much white wine put it all together into a large
bason and whip it all one way for a quarter of an hour put it in to
your Glasses putting the Spoon to the bottom evry time these will
keep ten dayes, but are best in two or three dayes

Imperial Orange Cream

Take an ale pint of thick Cream and boyle it with 4 or 5 pastetells
and a little Orange peelee Cut thin let it just boyle then take it off
the fire keep it Stirring till it be no warmer than milk from a
Cow, have ready in a China bason or small Glases the iuice of
4 Sevill Oranges and one Lemon strain and sweeten it with double
refined sugar and a little orange fflower water set the bason or
Glases on the Ground the iuice being in them run the Cream
in thro' a tunnel or tea pot as high as you can from the bason
that it may bubble up on the top of the Cream set it by five or six
hours, if the weather ben't hot you may make it over night.

To Make Carrot Fritters

Boyle your Carrots tender a pound them in a Stone Morter and
rub them through a hair seive with the back of a spoon, to a
pound of carrot take a penny loaf grated, six Eggs and half a pint
of cream a little nutmeg sugar and sack or Orange fflower water
fri them with Clarified butter or Lard turn them with a Slice
for they are very brittle

To Make a Mince pye

Two pounds of pipings before they are pared one pound of sewet
half a pound of sugar half an ounce of Cinamon one Nutmeg three
quarters of a pound of Currants the peel of one lemon a little white
wine and as much rose water put in as much Canded Citern and
Orange as you think fit

To Make Snow

Take two Handfulls of Almonds Blaunched beate them well in a
Mortar with a little rose water then take take the whites of 4 Eggs
well beat put them into a pint of Cream sweeten it with Suger
and Rose water then strain it into a Bason and beate it well
and it will be Snow
To Preserve Pippins

Pare your pippins and Core them and to a pound of Apple put a pint of water and a pound of Sugar, when the water and Sugar boyles put in your Apples and boyle them but not to fast, when the Syrrup is pretty thick put in some Lemmon peel and parboyle it a pretty while in the Syrrup, when the Syrrup is thick and Apples tender take it off and put it into glasses; Golden Pippins does the best and the Clearst.

Biskett of Quinces

Take Quinces being fresh gathered Coddle them till they are tender then peel them and scrape of the pulp scrape not to near the Core then rub it through a hair sive take the waht of double refined Sugar put them together in a stone bason and beat it with a spoon 2 hours together it must be white thick and light then pour it into coffins of paper and stove them 2 or 3 days at which time they must be taken out of the papers else they will stick.

To make Egge Pyes

Take Eggses and beat them very well in a deep pewter Dish and sett them over a Charcole fire keeping them stirring till they are very dry soe that they will shred then take a pound and halfe of these Eggs as much stoneed Raisons and 20 Dates 3 or 4 Pippins and shred all these very well together till it is like a Paste then take to this quantity four pound of a halfe of Beefe seuit very finely shred and by degrees shred it all in tell it be very finely shred add to this three pound of Curants season it with Nutmegg Cloves Mace and Sugar according to your taste add to these 7 or 8 spoonfulls of Rose water and near as much Vinegar and a spoonfull of orange peele mingle all these very well together and so fill your Pyes.

To Pickle Peaches

Gather them when at full growth before they are at all ripe put them into salt and water strong enough to bearae an egge let them be
Coovered in that brine 3 dayes then take them out wiping them gently then put
them into pickle made of ready for them thus, with white wine Vinegar a Clove
or two of Garlick some ginger sliced and a pretty deal of well made mustard
let the Peaches lye covered in this Pickle two Monthes ere you eat them
and the pot they are in tyed down close/

The Milk water Docter Browne

Take Colts foot 2 handfulls Mint 3 handfulls Hysop 3 handfulls
Bawne 4 handfulls Nutmeggs 6 sliced Cowslip flowers and
Burrige Bugloss flowers of each one handfull Sack 2 Quarts
milke 2 Gallons distill ten pints in a Common still.

To make a Harty Choke or potatoe pye

Take your bottoms of your Harty Chokes being well boyled and
put them into your pye, then lay on them some Candied Citron
orange and Lemon peele being all Slic't thin some lumps
of marrow and g quarters of Codled apples and a little butter then
Close the pye and bake it in a moderate oven when tis bak't open
it and put in a Cawdle made of white wine and Iuice of lemons which
must be thickned with yolks of Eggs and Sweetned to your taste.

To Stew Carpes

Take Clarett according to the Quantity of fish sour sider or Verjuice
a handfull of salt Ginger Pepper, Mace Cloves and Nutmegg of each
a little good Store of Onyons and a Bundle of Sweet Herbs some Anchovies
let halfe the liquor be water for fear it prove to sour Lemon pealle a Little

for the Sauce

Take a pint of Clarett, Nutmeggs, Pepper Anchovies a Dozen, and Onyon or
tow and a little Mace; let these boyle an hour then take Gravy and some liquor
of the fish which they was boyled in, thicken it upp with browne - butter or egg's
add near halfe a pound of butter serve it up with sliced Lemmon Horse
Radish Mushrooms, Oysters and shrimps adds much to the goodness of the .

To Make a Battalia Pye
Take Six young Chickens about the bigness of Blackbirds Six Squab Pidgeons truss them fit to bake Six Ox pallatts well boyled and Cut in little slices Six Lamb Stones as many Veale Sweetbreads Cutt in halfes and halfe boyled the bottoms of Six Artichoakes boyled and Blaunched a Quart of great Oysters pareboyled the Marrow of four large bones seasoned with pepper Salt Nuttmegg and Mace, fill the Pye with the Meate and mingle some Pistachio Nutts amongst them, some Yolkes of hard Eggs and as much butter as you think will keep it all moist Close it up an hour and halfe will bake it in a Gentle Oven, before you put it in pour in a little fair water when it is baked pour out the butter and liquor and put in this following liquor take halfe a pint of white wine halfe a pint of Mutton gravy two Spoonfulls of Oyster liquor let it boyle then put in the iuice of two oranges a good peice of butter the Yolks of two Egg's beate all well together and put it into the Pye