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V.a.468: Cookbook of Elizabeth Fowler [manuscript], 1684.

front inside cover || folio 1 recto

Elizabeth Fowler
her: Book 1684

front outside cover

folio 1 verso || folio 2 recto

M E Jackman
the I

To Pot Uension to make oyntment for

burnds take A handfull of Elder buds And A
handfull of brier Leaues And A handfull of
sheeps dung boyled in hogs grees And Aply
it to the place on heartstonng Leaues And
when you dress the wound waish it with milke

To stay the R boule flax seeds in bear And
take it 3. days At A time on After Another

Another Reseit

Take A handfull of sheeperds pooch And A
handfull of hearts horn And A handfull of not
grass And A handfull of Comfory boyled in bear
And take it As often As you please

To make A good healeing salve

~~Take some bees wax~~

Take some bees wax And venvs turpetine And Rossom
of Each sort the Like quantity And boyl it vp in
fresh Liqvor

folio 2 verso || folio 3 recto

Abreuations which are writen
in this book
1684
wth for with
yⁿ for *then*
y^m for *them*
& for and
y^e for *the*
y^t for *that*
Ianuary *the* 5th

3

To Pot Venson the first

Take a hanch or side of venson and bone it and tak^e
out all the sinews and skin it and beat the Leane
into a past but not the fat then season it high
with gross paper salt and Nutmeg put it in a
Tray sprinkle red wine or Clarret all ouer it
Let it lye 5 or 6 houres then roule it up hard
in round Coller with the skin side outward
Then put it into a pott Iest fit for it put in
2 or 3 bay Leaues in the bottom and 3 or 4 in the
Top put either some beefe dubbin or butter
upon the top and Couer it with Course dow
bake it with houshold bread when it is baked
if you intend to eate it presently fill it up with
butter as it is not take it out and strew some
Spice uppon it poure out all the liqer very Cleane
and put up the end that is downe fill it with Butter

folio 3 verso || folio 4 recto

2 To Pott all manner of wilde Fowle

Take wilde geese or duckes and bone them and
season it very high with peper cloves mace and nut^{meg}
and salt putt som butter in the boottom of the pan
put it in the fowle take the Largest geese first then
take the least and put it in the belly of that putt
youre duckes with their neckes downwards round
the geese if you please you may season a breast
of porke & put on the top of the geese put in -
other or beefe dubblin and som breade mace
and Couer it with Course dow and bake it with
houssould & bread when it is baked poure out all the
Liquor and grayu Cleane frome it fill it up with

fresh butter and keepe it in youre seller and for
your other foule Season them all only you must
not bone them/ /

3 To Make Sprige Garden Beefe

Take the best ind of a rib of beefe & bone
and Cut out all the skin and senews very cle^{an}

and beat it to a past take to penny worth of cuchane^{ll}
& puut in a pinte of red wine to stipe Let it stand
for an houre Season youre Meat with beatten -
Cloues and mace and nutmeg peper and salt then
put it in a tray and sprinkele youre winde all
ouer it & Let it stand all Night the next morninge
take it and rowle it as hard as you Can and Lay it
in a pott that will Iest fit it put a few bay leaue^s
and beefe budin in the bottom of them and Lay
youre meate on the leaues and put som dubbin in
the top and lay a tile stone and a paper betwen and
awaite vpon that and Couer it with Course dow and
when it is baked take it out and order it is you did
the other when you serue it to the Table Cut it in
slices as you doe beefe and viniger upon *the* top
Garnish you dish with flowers and Leaues as you
Fancy

4 To Keep Gravy

When you boyle a rump of beefe or a Leg of
mutton or any such peice of beefe or mutton

folio 4 verso || folio 5 recto

When it is a Little more then halfe boyled take it
up that the grauy may run from them then take *the*
grauy and boyle it with a branch of sweet herbs a
hole ^{cloues}, & broade Mace and peper and salt boyle it
and scum it uery cleane ty it downe a Lether on
It and keep it for youre yours sometimes you may bake
it with youre bread this grauy is good to put in a
hash or frigasy or s^awse

5 To Make Ballonia of Beefe

Take som of the Buttock or rump of beefe
only Cut out all the sinews and skins Cut it
in thin slices and put it in a Large mortar &

pound it to a perfect past then season it with
beaten Cloues mace nutmegs spice and pepe^r
and salt & Couchaneele and a glase of redwin
work it very weell butter youre pott you bake it
in take an onion and Cut it in thin slices and

Put it in the bottom of the pot you must haue som
beefe dubbin of the kidneyes and cut in slices so thick
as a barley Corne and put it in the bottom of the pott
upon the onions take some of youre beefe and lay
downe on youre dubbin as Clos as you Can about
the sides thick and then Lay dubbin on the top and
Soe doe till youre pott be full your pots must
be according to the Quantity of youre beefe that you
may haue enough to fill it up put on the top som
dubbin and Lay leaues of a sprig of rose Mary
then you must haue a tile stone round Iust fit
to youre pott and put it within youre pott on *the*
top of youre meat only put a paper betwen &
and a waite on that Couer it with Course dow
bake it very well when you take it out take of
the tile stone and paper and poure out all the
grauy and fill it up with butter when you serue
it to the table stick Lorrell and bay and Cut it
with mustard

folio 5 verso || folio 6 recto

6 To Make a Frigasie of Mutton

Take a short Leg of mutton cut it in thin stee^ks &
and knock it very well with a great knife or Cliver
season it with peper salt and nutmeg and let then Ly
an houre haue youre pan on the fire full of
water with some winter sauory brod time and
sweet Margorum and parsly half a dozon of Cloues
of shallot cut in slices and a few siues Let them
stew together till the herbs are uery tender then
put in the meate and Let it stew till the meat is
tender then put it into a Collender that the water
may run from it wipe the pan Cleane and put
in allmost halfe an pound of butter and a pinte of
white wine and when the butter is melted put in
the meate with the herbs and let it fry till it be
yallor and a little broade mace & when it is
fried yallor take 6 eggs and beat them very

well and stere them into the meate taking great
Care that it doth not Crudle when *the* eges is hard
ened take it up & dish it on spiets first dipping
it into spiets in white wine you may fry oysters
and Carry in eggs and Lay ouer it

7 To make Lemmon Creame

Take a quart of thick cream and set it on the fire
with a stike of Sinomon and some broad mace & a
peice of Lemmon reine when it boyles up take it up
and Lett it Coole stire it till it be Colde and take
Yolkes of eggs & the Iuce of on Lemmon & as much
shuger as will sweeten it beat youre eggs well with
rose water when youre Cream is allmost Could put
In yo^ure eggs & beat both well together then sett it on
the fire when you find it doth thicken at the bottom
take it of and stere it againe uery well then sett
it on againe stiring it all *the* while taking great Care *that*
it doth not Crudle then second of third time then take
it of and put it into *the* bason you intend to serue it in

folio 6 verso || folio 7 recto

It must be Could before you serue it to the table
garnish youre dish with sliced Lemmon or oreng

8 How To make Sacke Creame

Take a quart of good Creame and set it on
the fire to boyle with the same spice as you did
Creame before then take the yolks of 5 eggs and
beat them uery well together with halfe a pinte
of Sacke and as much shuger as will swetten it
and beat them to^gether for half an houre when
Youre creame is pretty Coole bruse youre eggs
and Creame together as you doe buttered alle
for a Quarter of an houre together at Least
then put it into the dish or bason you intend to
serue it in put it on a Cheffin dish of Coales
Iest to warm when you finde it doth begin to thicken^{en}
as you may finde by dipping youre spoone by the sid
of the pan and it will thicken about the spoon you
must not sture it all about take it of the
Im maden I mad

Meats

9th To Make Gossbury Creame

Take green gossberyes scaled & Pulk them through a rang way them and put them in youre preseru^e pan and Lett it boyle till it will part from the side of the pan and putt the waite of it in fine shuger and boyle it up to marmellet the tak^e itt of the fire and when it is Coole take a quart of goosberyes a quart of Creame s^tir the Cream into the Goosburyes keep stiring for halfe an hour or more *with* to or 3 sponfuls of rose watter then putt it into youre pan and sett it on a Cheffindi sh: of Coales lett it stand till it doth begin to thicken which you will find by stiring it by the sides of the bason Sto take it of and Lett it Coole before you serue it to the Table

folio 7 verso || folio 8 recto

10thTo Make Apriccok Creame

Take your apricoks when they are ripe them and stone them & put them in a silver bason or deep dish with 3 or 4 spunffules of rose water to stew on Som Coales till they be tender as the other then take som other Apricoks and boyle them as you doe the marmellet when they are thick then stire in the Creame to the marmellet of 6 Apricoks a quart of Cream stire them very well Together then Lay youre steewd Apricoks in the bottom of your pan that you serue it in poure the creame all ouer them and serue it to the Table garnish youre dish with sweet meats

10th

11thTo make Rasbery Creame

Take a quart of Rasberies plump them through a ring and put them in youre preseruing pan *with* almost half a pound of shuger and lett it boyle till it will be a Jelly about the spoon then poure it into a bason and Lett it stand till it be through Could then

take on halfe and stire it into a quart: of
Creame stire it well till you see your Rasb
eries: and Creame is very well ^{mixt} Together and if
Youre Creame be not sweet enough with the
Rasberis add a litle more to it then tak a Little
Sweet meat spoon and lay the other part of
the Rasberies in a little sheap over the
Cream & and a few whole rasberies so serue
it to the Table garnish your dish *with* whole
Rasberies and Carrants
the

folio 8 verso || folio 9 recto

12thTo Make Snow Creame

Take 3 pintes of Creame 15 or 16 Eggs & strain
them tog^e ther a Litle rose water as much
shuger as will sweten it then take a stike as
big as a Childs Arme Cleane one end of thr
stick and widen it with youre fingers soe
beat it with the stick or a bundle of reeds
tied together roule it betwen youre hands
standing upright for that will make the snow
rise the faster now as the snow riseth take
it up with a spoon put it in a Cullinder that
the thin may run from it and when you hau^e
sufficient of this snow take the Craime
that is Left and seeue it in a skillet and put
in beaten Cloves and sliced nuttmeg be^{ate} too or
3 yolks of eggs to thicken it and sweeten it with
a Little rose water and shuger poure it into *the*
bason when it is boyled & when it is could

Put the snow upon it in heapes dip a bunch of
rosemary in the snow and stike it up on a round
peice of bread put it right in the midle of the
dish garnish it *with* sweet meates & Caraway
Comforts

13 To make Rice Creame

boyle youre Cream thicck with Rice flower it
must be pounded sifted through a silk seeiue
2 or 3 spoonfuls will thicken a quart of Cream
lett it Coole Season it *with* oreng water boyle a bla
de: of mace in it then take som Coole Creame
with rose water whites of eggs & shuger beat it

up with a wisk to a froth and Lay it upon heaps
upon the Creame

14 To make Barly Creame

Take 2 ounces of barly and wash it & let
it stand half an houre in: water poure away
the water then boyle it till it be tender

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sifting it often in hot water as Long as the
watter Looks reed then draw out the water
Cleare from it then sett a pint of Cream
on the fire with a Leafe of mace & when
it boyleth up put in the barly soe lett it
boyle together till it doth begin to grow
thick which you shall find by the sturing
of it then Season it with rose water a shuger
as you like it you may put a Quart of rose
water and 2 ounces of Barly

15 To Pickle Ash Case or samphire

You must take your cayes when they are
very young before there is any seeds to be
seen in them: in handsome viniger as will Couer
them and as much salt as will rellish the
uiniger and stiffe them uery Cloos with Cours
dow and hang them on the fire very high
for 3 hours that they may iust simber them

then take them of and put them in a tray sprea^{ding}
along to Coole and strew a handfull of salt ouer
them & put the picckle to Coold by it selfe and
when it is through rould put both together and
ty a p^aper down very Close upon them in the
earthen pott that is well glased then couer the^m
on top with a paper and a Lether and keep
them in a rould seller about a month Chang
your viniger thus you must pickle shamphir^e
the viniger must be boyled and through Could be
fore you Chang youre Pickle

16thTo keep Pushlan for sallet

Take youre pushlan and pick of all the
Leaues take the best whit wine viniger you
Can get and put a quart of watter to it and as

much salt as will giue it rellish when youre
viniger and watter boyles take youre pushlan
and iust dise it in on the fire put them on a

folio 10 verso || folio 11 recto

Plate to Coole and Let your pickle boyle till you
think the water is halfe boyled away then
take it of and Lett it be through Could and
put your pickle and Puslin together in a
Pott that is well glassed and Lay a paper down
Close upon them and ty a Leather upon that

17 To do them Another way

Take as much viniger and water as
will Couer youre puslin 3 pints of viniger
on part of water and as much salt as will
make it a pretti strong pickle when it is
halfe boyled boyled away Take it of and Let
it cole and pickle youre Puslin in handsom
stalked with the Leaves and Lay them in a pot
that is well glazed with a rub or 2 of roch
Allom & power the pickle on them and ty
a paper down Close on it and leather on that

18thTo Pickle kidny beanes

Take as much water as will Couer your beanes
and as much salt as will giue it a rellish and
a knob of roach Allum and as big as a small wal
nut and let it boyle till it is of a good relish tak
it of and let it be through could put youre
beanes in a pott that is well glazed and pour
youre pickle to youre beanes and ty downe a
paper on them and a lether on top of that
and in about of thre weeks you must Chang
youre pickle and about a month after chan^g
it againe and put a Little viniger to youre
water and soe keep them for youre vse

19 To do them Another way

melt som better and hang them in the bottom

folio 11 verso || folio 12 recto

of the pott Lay your benes on the top and Let
your butter be Almost Could before you put

your beanes in then ~~then~~ spred the butter soe thin as you Can to Lay a Laying of beanes & a Laying of butter till youre pott is full and Lay the buter thick upon top & Couer *them* Close & Lay them in a could seller thus you may keep sparrow grass all *the* yeare you must Chang youre butter 3 or 4 times in the yeare

20thTo pickle Gilliflowers

Tak gilly flowers pick them and put them in a pott put first some shuger in youre pot and then Lay *your* flowers in the pot till it is halfe full then Lay some more shuger in the middle & fill it up youre pott and Lay shuger ouer them *then* take as much wine

viniger as will couer *them* & ty down paper on *them* & Lay them in a Coold seller

21 To Pickle Barbery

Take some of your barberies and boyle *them* in as much water and salt as will Couer *them* If you intend to Pickell *them* Let it boyl till it is the Coller of pale clarret *then* straine out *the* barberies & let it Coole & lay *your* barberies in a pott that is well glazeed & poure *the* pickle to it and Ty down a paper on it ~~and Lay~~ and lay *the* barberies you strained: out on the paper & a Leather on *that* if you doe them for sallet you must put viniger insted of water/

22 To Pickle Batallians

Take your young Batalians apples they

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are to be gathered in Ag^t August when ^{they} y are about as big as Larg nittmags tak them & put *them* in a brass pott with some faire water & an ounce of raoch allum stifle them for an houre & a halfe and if they doe looke very green stifle them a little Longer when they are grew take them of lay *them* on by on to Coole then make the pickle of

viniger as much as will Coover them with
sallet Cloues and mace & whoole mace &
as much salt as will giue them a good relish
let it boyle uery well take it of & let it
be through Coulede & when it is Coole put
your battalians in a pot & poure *your* pickle
to *them* and put a nub or 2 of roach allum in
the pott & ty them downe Cloose & keep them
in a Coulede seller for youre use/

23 To Potch Eggs and Moone shine

Take a Quarter of a pound of Currens pickt
& washed Cleane & a quarter of a pint of
whit wine & a Little Slice of nutmage
& a little oreng peelee Iust as much as
will giue it a rellish sett it ouer the fire
to boyle & if you see it want any more Liqu^{or}
you must ad more whit wine it must boyle
till the Currans are uery plump then put in
good store of butter after you take it of *the*
fire stire it till the butter be melted then
pocht youre eggs uery white & hansom & Lay
them on sippits first wet youre sippits in whit
wine: then poure *the* same on *them* serue it to *the*
Table/.

24 To: M Dress Trouts

You must gut them and give them 2
Scoches

folio 13 verso || folio 14 recto

on the back and boyle them syder or water
and six cloues & put in salt & 8 sliced
ginger and a bunch of sweet herbs and when
it haue boyled a while put in *the* fish and
: boyle a quarter of an hou're and then tak
them and set them on sippets on their bolye^s
as if they were a swimming & then melt
som butter and beat the yolks of 2 eggs
with a little viniger chop the yerbs that are
boyled with the ffish and mix it all together
& poure it all ouer the fish garnish the
dish with Barberies and green Leaues
and flowers

25 To Stew Oysters

you must open *the* oysters and put them

in a dish Liquor and all then wash them out
of the pickle and put them into another
dish with Clarret wine & Lay maste and

on Anchoues and a litle peper and Nutmeg let
it stew a Quarter of an houre ouer the fire
then take the yolks of 2 eggs on spoonfull
of raw Claret then put in a good peice
of buter to *your* oysters then stire the yolks of
the eggs and stiring it till the butter be
all melted and serue it upon sippets gar^{nish}
your dish with sippets and soforth/

To Make the best Sasseges that
26 euer was eat

Take the Leg of a young porker and cut
of all *the* Leane and sred it very small but
leau non of the strings or skins amongst
it then take 2 pound of beefe sewett &
sred it small then take 2 handfuls of red
sage and peper & salt & nutmeg & a small
onion chop them all together with *the*

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Flesh and suet till it is small enough put
the yolks of 2 or 3 eggs and mix them all
together and make it up into a past if
you will use it roule it in as many peice^s
as you please in the forme of an ordi
nary sassager and soe drie this past it wil
kep a fortnite upon ocasion

27 How to Make Potted Hare

you must take on or 2 young hares a
Coople of rabbets a fat goose a breast
of pork then boyle then altogether &
when they are boyled very tender you
must take them and put all the bones
sinews and skins very cleane & take the
meat and pound it in a morter very well til
it comes to a perfect part then take 2 or 3
cloves of garlicke and put amongst it

pound the garlicke till it cannot be seen then

season it with nutmeg cloves and mace and a
Little peper soe mang it all together & put
in as much of the spice as will make the
meate rellish of it then butter a hansom
earthen pott & put buter in him according
to the quantity of youre meate and bake
it 2 houres and when it coms out of the oven
you must fill youre pott up with butter this
will keep a Quarter of a yeare good

28 To make Carrot Puddins

you must take youre carets and wash them & ser^{rape}
them and boyle them very tender then plump
them through a rang then take some creame
& mang with it and 2 or 3 sponffuls of grated
breead grate it very fine slited nutmeg &

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a Litle siniment & the yolks of 5 eggs &
the whites of 3 then mang it very well
together and put in some Currens and as
much shuger as will sweten it and a litle
rose water and make it a litle thicker
then for round flitters take some sweet
fresh buter & heat it in the pan and
put it in about the bigness of round
Slitters ad fry them very broune
& shave shuger ouer them and serue
them to the table if you make the same
puddin to bake you must ad a quarter
of a pint of sacke and a litle marrow
and put it in a deep dish and couer it
with puff past

29 To Rost a Hare in his skin

you must take a hare & wash him very well
and dry him in a Cloth you must spit him &
lay him downe to the fire you must bast him
with Cleane water & when he is half rosted
you must take of the skine Lard it with fat
bacon keep basting of it with viniger and varg^{es}
till you think it is amost done then bast it with
sweet butter, throw a litle salt vpon it &
flovre & rost it vp with a Quick fire as can
be you must serue it to the Table with with vens^{on}

Sawce

30 The Best way to make a Collar of ^{beefe}

You must take a ribe of beef or a flanke
of beef cut out the bones & beat it very
well and season it *with* cloves mace & butmeg
peper & salt and Chuchaneele & beath it

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and mix it *with* spice and season it your
meat very well & take 2 anchoves and take
out *the* bones and put it every where about *the*
meat then take youre meate and cut out
the Collar and roule him up as hard as you
Can and put him into an earthen pot that
is fit for youre Coller & you must put
halfe a dozon of bay leaves in the bottom
of *your* pot & binde up your Coller with fillit
ine: or tape then put it into *your* pot if it be
in the winter time putt in halfe a pint
of Clarret wine but if it be in the sumer
time put in none but not keepe lay bay
Leaves on the top of *your* meat & som beaten
meat dubbin or else butter soe Couer it
up Close with a peice of past and soe
bake it if you will keep it Longe

you must youre out all the liquor as so^one as
it comes out of the oven and turne the meat
that was downward upward keep out all the
Grauy & put in the fatt againe and fill up the
meat with melted buter & you may keep it
halfe a yeare you must serue it to the
Table in the pott that it was baked in
you must turne up the bottom of the pot
and break him out & you must eat it out
& if you take it out it will not keep

31 Swet Seasonings ffor a Lamb Py

You must take *your* Lamb & Cut in small slic
es: then season it *with* cloues mace & shuger & salt
& soe put it into *your* *your* py in the time of yeare
you may put in puslin or clove Lettis or a few
goosberyes or grapes & sliced Lemmon but if you have
none of these put in a could cup of whitwine or syder

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32 To bake a carp to be eaten hott

Take a carp & call it aliue & scrap of the slime draw it and take away the gall & guts scoch it and season it with nutmeg peper & salt slitly lay it in the py and put the meat into the belly of the py then lay on slitates in halfe large mace sliced Lemon goodberies ~~and~~ or grapes or Barberies & som reasons of the sun & a good peice of buter cloose it and bake it being almost baked Liqor it with buter shuger Clarret or whitwine & ice it you may if you please make a pudin in the belly of the fish make it with grated bread peper and nutmegs yolks of egs sweet herbs Curen and shuger goosberies or burberies orengado dates capers taches Raisons & some minced fresh Eale

33 To bake a Carp with Oysters

Skall & scrap of the skine & bone it then cut it into larg dice work as also the milt being parboyled mingle them with the bits of the Carp and season them together with beaten peper salt nutmeg cloues and mace grapes goosberies or barberies blanched Clus tnuts pistaches seson them lightly then putt in the bottom of the pie a good big onion or to fill the pie & lay upon it some larg mace & peper cloose it up & bake it being baked Liquor it with whitwine & sweet butter or beaton buttur only

34 To make open MaRmelet tarts

You must youre aples and bake *them* when they are baked you must put in beaton sinoment rose water and shuger oreng peelee minced

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boyle it till it is thicke If you have any quince put a litle quince amongst it you must make *your* dow with puf past when you have put in *your* marmellet then lay some long strips of your past on the top of it when they are

baked thick upon some suckets on the top
carp some white wine^{shugar} on the top of it if
you have any Collered Caraway Comforts stick
them on the top of it soe serve it to the
Table

35 To make a Neach toung pye

You must take your toung & boyle it blanch
& when it is through ready cut it in thin
slices season it well with sinomon cloves
mace nutmeg & some suger them put it
into your py being made & washed with butter
then suckets & dates Larg mace on *the*

top when it do come out of the Oven put in a
Glass of Seck

36 To make a Sallomon Guⁿdy

You must take the breast of a Capon or
pullet or turky & pull it with your finger in
small slices you must rub the bottom of the
dish with cloues of garlick shallet then lay
your slices in *the* dish as you do anchous you may
put in small bits amongst it mince a few caper^s
on the top of it & oyle & viniger a little peper
a Little thine slices of Lemmon garnish your
dish with Barberies

37 To make a dish of Scotch collops

You must take some of a fillet of ueale &
none but the flesh you must take none of
the fatt nor strings & then you must hack
them with the back of a knife on both sides then
lard them with bacon & season them very weell

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with nutmeg peper and salt fry it with fresh
butter and keep stiring it that it may
look white then take a Litle shallet &
mince it very small boyle it in a Litle
whitwine or syder a Copl of yolks of eggs
& some sweet butter & on anchoues &
keep stiring of it till the butter is melted
youre Collops being fryed & put into a
dish & pour ouer it

38 To keep Quinces Raw all The year

Saue all the Cores and rines & put in as much water as will Couer the quinces as you meane to keepe them put in a hand full of salt and a good spoonfull of hony & lett them boyle till the Liqor is thick and boyle it about halfe away then straine it into a cleane vessell & lett it stand till the next day in a Coole place

then whip youre quinces & put them in a pott that will hold them put in the pickle and lay a strong cleane paper closs upon the top of it poure the scores and reines *which* you Straine out of the pickle on the top of the paper and keep them from vining an keep them up close that no aire may com to it soe keep them for your vse when you have ocation to vse them you must take out *the* scored and pare them and boyle them when you do bake them you must you must put in their weight of shuger thus you may keep them all the yeare

39 To Make an Egpie

Take whits of egs pocth them very hard & mince them very small & to the w^hits of a dozzon eges halfe a pound of beefe suet and mince it very small & season it as

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you doe a Calues foot py serue them to the table/

40: How to mak a Calues foot py

Take *the* Calues feet & boyle them very tender & mince them very small with 3 or 4 pipins when it is minced very fine Season it with cloues mace nutmeg & sinement and shuger according to *your* pallett & put in as many currens as you think fit you must slice some Suckets & put in along with it then fill *your* py with it and Lay upon top of it either marrow or fresh butter is best

and more Suckets and lay ouer it & soe
Couer it and bake It

41 To make :a: hering py

you must take *your* herrings and lay *them*
in water till they are fresh then tak
them and slit the belly & take out the

bones then take som broad time and winter
sauory sweet margorum & mix it uery smal
then mix it with halfe a pound of Curens &
mang with the herbs beaten cloues mace nut
meg & a litle pe^{pe} r & season *your* herings with
w it then put them in the py and a full spon
full of sh hony upon the top of it & bake it

42 To Stew a Rump of beefe

Take *your* beefe & boyle it very tender
then taker it up and pooll out the great bon^{es}
Saue the liqor that runs from it then take it
& put it in the stew pan of the lioquor tak
a quart of Clarrett th^{ree} anchoues a little
larg mace and sliced nuttmeg halfe a dozzon of
cloues and a Little peper a bunch of sweet
herbs sweet margerum and winter sauory
mince 2 or 3 onions finely with a little
Claret you must turns the meat when it
is a stewing when it is very tender

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put sipets and Lay it in the bottom of the
dish and put the meat ouer it and poure the
Liquor ouer it & garnish your dish with
barberis and soe serue it to the Table

43: To Stew a leg of beefe

you must tak youre beef and boyle it
uery tender then tak it up and put it in
a Less pott & take of the top of youre
& put in the pot with a quart of whitwine or
syder or els a litle uniger with a few Cloues
and mace & nutmeg and halfe a graine of
peper and a bunch of sweet herbs as is ness
esary in the forgoing receit with a sprig of
rose mary & another of bay tyed up toge

ther and steew it you must take out all
the herbs when it is done you must stew
it *with* to or three handfulls of onions when
your meat is stewed put in a quarter of

a pound of Curens put in a litle sake & a litle
shuger malified when *your* meat is very tender
tak it up & lay it upon sippets & poure the
Liquor ouer it and garnish your dish *with* any
green thing and a few barberies and so seru
it to the Table

44: To Stew Mutton

Take mutton raw cut it in slices put
in viniger and water and salt sliced
nutmeg hole peper onions with a bunch^h
of all sorts of sweet herbs Lett it steew
till it is enough then take out the herbs
putt in a handfull of rapiers & sampir^e
and on anchoues serue it to the table
on sippets garnish youre dish with Capi^{ers}
and Sampire

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to Make a dish
45 of hogpodg a french dish

You must take slices of beef fat and Leaⁿ
pork If you haue it veale mutton &
bakon & piggons or any ^{other} sort of fowle
stew it *with* a little whitwine water & salt
and a uery litle viniger if you leaue
out the wine a bunch of sweet herbs *with*
a Litle cloues mace peper pound it as
small as you Can you must put in a good
handfull of onions merrigolds *with* 2 or 3
anchoues and Carrets and a few green
beans or peese a few Collifowers when
it is all very tender stewed serue it
on sippets so serue it to the table liqor
and all together you must garnish your
dish *with* samphire capers or any green
Thing

46 To make a hasg of a Calues head

Take the Calves head & boyle it & Cut out
it thin slices saue the gravy and tak som
swett burs of veale & lambs and sheep touns
boyle them till they will peelee then cut all
of them in slices and take a slice of Leave
veale Cut it in bits & beat it in a mortar
till it Coms to a perfect past then take
or gaine sweet margery winter sauory or
time choop them very small then mix it *with* the
meat a Little peper salt and Cloues and
b^rake into it an egg mix it altogether and
make it into a round ball & take your mea^t
afforsaid and put in a quart of Clarret
and sett it on a Chefindish of Coales in a
dep dish & put in a hole onion to be takeⁿ
out when it is ready half a pint of oyster^s

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and too or three Anchoues and a handfull
capers and larg mace hole peper salt
Sliced nuttmeg Samphire and a bunch of
Sweett herbs to pound of sasages cut of
the links thess being ^{stewed} altogether put in
the bellys that were made *with* veale the
take braines being ~~beaten~~ boyled &
stir it in *with* a pound of fresh butter
or elc the marrow of too bones the meat
being very tender stewed serue it to
the table on sippets
Likewise the liqor and garnish *your* dish
with fryed bakon and fryed sasages cap^{ers}
Samphire and barberies
~~47: Rose a Shoulder~~
~~To Make of muto~~

47: To Rost a Shoulder of mutton ^{in blood}

Saue som blood of the sheep & the caul of *the*
sheep you must tak 6 spoonfulls of cream
tak all sorts of sweet herbs sweet marger^{um}
and winter sauory broad time & chop them
very small *with* a litle clous and mace &

peper 2 or 3 anchoues & a Pound of mutton
dubbin minc it very small with 2 or 3
spoonfuls of grated bread put all these
Ingrediences together *with* as much blood
as you think fitt beat 2 or 3 raw eggs
very weell a litle sallet minced very
small & put amongst it & if you haue
and fresh oysters put them among ~~fresh~~^{the}
rest of *your* ingredients so stuf youre mutton
with it & rap the call all ouer it and when it is
at fire keep basting of it *with* the remainder
of youre stuff and when that is all basted
vp you must bast it with fresh butter & sauc
the gravy for sawes make it *with* youre

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Gravy and sallet so when *your* meat is ready flower
it and bast it so serue it to the table garnish *your*
dish *with* barberis & Oysters If you put any
in sawes

48 How to rost a calues head

you must tak *your* calves head and wash it very well
take out all braines and cut out the toung cleane
from the fatt and boyle it *with* the braines
sadge & put a puding where the braine was
and mak it very stif with eggs and shuger
grated bread bread & a litle spice in the
sumer time put in spinage to coller it green
soe ty it fast *with* tap and put on the spitt
and rost it stick a feew branches of rose
mary & & a few cloues in the roasting
off it beat it *with* fresh Butter & throw
some salt upon it In the roasting you
must take some oreng reine & boyle
it in 3 waters cut it in small pices

then take a litle water & boyle a quarter of a pound of
currens *with* a litle sliced nuttmeg siaon butter viniger
and the oreng peell minced: a litle shuger & the
Iuc of oreng so when *your* calues head is ready put
it in the dish *with* *your* saws so serue it to the table
garnish *your* dish *with* oreng peelee & salt

49 How To make a ffrigasy of rabe^{rt} or chicken

Take them and skin them both and bruse

them in pices with a knife take good store of
onions ^{and} ~~or~~ and parsly broad time and winter sauory
Chop them very small and set them in a frying
pan with water till they bee tender then put in
the meat being cut in pices and hancht with
a knife and when *your* meat is tender tak it
~~up~~ up and the herbs and Lett the water run
through a rang then put half a pound of buter
into the frying pan when the water is cleane
from the water put them & harbs bak into
the pan fry it very weell with the butter

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then take 3 eggs and halfe a pinte of creme
beat them toogether very weell with sliced nut
meg and salt stir it into a deep dish with
sipets in a Litle whitwine then fry oysters dipt
in eggs you must lett *your* meat fry till it is broun
and a litle nutmeg beat with your eggs lay
it upon top of *your* meat clarried in eggs
garnish the dish with some of the ^{sam} or barberi^{es}
or flowers

50: How to stew a Calues ^{head}

Boyle your calues head very tender &
cut it in slices cleare from all the bones &
saué the grauy take a pinte of whitwin
& put in the grauy and put it on a Chefin
dish: of coales and lett it stew half an hour
then put in the braines with a handfull off
Capers with hole peper salt & sliced nut
megg: ha^{lf}: a pound of butter keep stire^{ing}
it till the butter is melted then serue it
to the table on sippets garnish youre
dish with Barberies

51: To make a goosbery ffoole

Scale the Goosberys plump them through
a serue & take the pulf & shuger & rose water
& oreng peell & boyle it till it is thick & Lett it
stand till it is could then put in som Creme by
degrees keep stiring of it in *your* dish and when
you see it of good thickness for such a dish
sheaue shuger on it and soe serue it to th Table

52: How to Stew a Bullock Cheek

you must boyl it till it is very tender
take out all the bones and sue the gravy
and tak the fatt of the pott & putt to: *your* : meat
in the stew pan *with* the grauy & putt to it a
pinte of Clarrett or syder or viniger *with*

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a handfull of capars minc it uery small
& shallot and a bunch of sweet herbs *with*
a litle peper mace & cloues & stew it
very tender *with* 2 or 3 anchoues if you can
haue them: when it is very tender stewed
put sippets in the dish & poure the liquor
on the Cheek garnish *your* dish *with* Barberies
or any green thing

53: To Stew duckes

Take *your* ducks raw cut them in peices &
take out the gall from the liuor & wash
them and the g carkeses cleane in Claret
wine bruse the liuor when they are boyled
between 2 trenchers and stew it in the wine
with the meat on a Chaffindish of coales
season it *with* a couple of onions sliced
thin grated nutmegg and a good quantity
of peper and salt anchoues 2 or 3 when
it is stewed enough put in a peice of

27

fresh buter ring the Iuce of a Lemmon: in to it
soe serue it to the table on sippits garnish
your dish *with* Lemon peelee or onions

54: Another of the Same

Take *your* ducks when they are halfe roasted
cut them up and putt them in a dish *with* the
Grauy a Litle Clarret a couple of onions &
on Anchoues i nutmeg sliced & when it is
enough putt in a peice of fresh butter ser^{ue}
it to th Table on sippets garnish *your* dish *with*
Onions

55: How to make the best sort of ^{stewed} broth

You must tak *your* bones of meate mut^{on}
beefe or veale and boyle it *with* a bunch
of marigoulds and bayes tender poure out all
the Liqour through a range then putt it into
a pott & hang it ouer the fire put a Leg of

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beefe or a neck of mutton when the meat
haue boyled half an houre put in the curen
pruans raisons *with* larg mace & sinament
you must thicken it *with* grated bread
coller it *with* sanders a litle a boue an hour
before you take it up you must take the
marow of 2 bonens and put in it take it
of the fire put in sak & shuger acord^{ing}
to *your* Liking *with* som suckets minced then
stire it all together and put the meat
in the dish *with* small sippets and poure
the broth upon top of it garnish *your* dish
with some fruit and soe serue it to the Table

56: To make white broth:

You must take the meat & boyle it as
before put in a Chik or neck of muton
& 2 marrow bones and tak the marow
of them and Leau ~~them~~ it in the broth then
put in the fruit spice thicken it as the
stewed broth when it is boyled enough
put in a quart of Creame *with* the yolkes
of 10 eggs beat 10 weell *with* some rose water

& half a pinte of sack a graine of amber
grees *with* shuger and suckets minc it you
must keep it stiring it after the eggs & cre
ame: lest it Crudle sack must be put in
after they are of the fire

57: To stew veale

Take veal raw cut it in small s peices
& & season it well *with* cloues^{hole} mace and pepe^r
stew it *with* whitwine put a bunch of sweet
herbs as broad time winter sauory southern
wood pa^{rs} sly and marow if you haue it in the
winter time put in currens in the sumer
time goosberys or grapes Instead of currens
when it is enough take out the herbs and
put in 2 or 3 eggs beten weell w and a peic
of fresh butter soe keep stiring it till *your*

butter is melted soe serue it to the table
garnish your dish with Lemmon and oreng

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58 To Smere a Rabet A ffrench dish

You must skin the robert & slit him for the
taile to keep bone and bring the Legs & thrust
under the shoulder you must take a scure
& thrust the hinder Legs you must haue an
other: scuer and a put into his mouth & stick
his head upright upon his bak put ^{it} in the
pott when the Liqor is ready to boyle take
out some of the liquor into a skillett put
in good store of onions sliced *with* Currens
and a litle larg mace & sliced nutmegg &
then put in a good peice of fresh butter
with som suger some viniger then take
them up and put them in a dish with sipets
slip out the hip bones and put the eyes ^{ends}
in the eyes of the rabbets let the rabbets
stand upright in the dish to poure out *your* saves
all ouer garnish youre dish with barberies/

59: To make kidney toats

when you haue a line of veale take the kidny
and fatt mince it very ~~ver~~ small *with* swet herbs
Cloues mace nutmeg peper an a Litle salt
a quarter of a pinte of cream & a few: egs
rose water & shuger & a L ^{mingle} it alltogether then
cutt manchet in thin slices fry it *with* fresh
butteer you must turne them in the frying
so serue them to the Table/

To make an orier of sweet bone
60: of pork or a fillet of veale

Take a quart of viniger & a quart of water
a handfull of shallot & winter sauory mar^{gerum}
and time cloues and mace and nutmeg
and a good store of peper and salt boyle it
altogether and Lett it stand till it is Could

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If it be a sweet bone of pork you must cut

it in peices and put it into a pot that will
Jest hould it then poure out the Liqor upon
it & et it stand 3 dayes befor you dres
it then rost it and bast it with fresh buter
garnish *your* dish with Lemmon & eat it
with the iuce this you must doe to the
veale also & the same Liquor will
serue for 2 or 3 peices of meat

To Rost a shoulder of mutton
61: with oysters

Put a knife at the handle of the me^{at}
and holow the skin all ouer the back of
the mutton & thrust in the oysters all
on the back of it with the skin lay it to
the fire rost it up as quick as you can
and bast it with fresh buter sett a dish under
and it to saue the grauy and put in 2 or 3
anchoues

a litle sallet and peper and boyle the saues ces with,
a few minced capers putt the saues ces and clar^{et}
in the dish and Lay the meat upon it soe seru^e
it to the Table garnish *your* dish with oysters &
barberies Capers and samphire/

62: To rost a Capon with oysters

wash the inside of it with Clarret & stufe
the inside of him with oysters trus him &
Lay him to f^rre & when it is about a quarte^r
rosted winde about him sasages & bast
him with fresh butter keep a dish under
it to saue grauy and the Clarret which
you washed with and 2 or 3 anchoues and
a Litle sallet and peper and a peice
of fresh buter keep sturing it till the
buter is melted so put the Capon in the
dish with sasages & fryed oysters and
Barberis

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63: To stew calues feet

Tak *your* calues feet and stew them
very tender take of all the skinn &

heire very cleane from them then
put them in a stew pan with a qua^r t of
syder & sliced nutmeg and a Litle
broad mac half a pound of Curenas a
litle salt a litle minst oreng peel
set it ouer the fire lett it stew altogether
take yolks of 3 eggs the whites of one beat
it weell with some of the liqor you stewed the calues feet in
it in take out the calues feet put them
in a dish on sipets then stur in *your* eggs
in the liquor with a litle shuger & a fresh
peice of buter Let it be ouer the fire
till it doth Iust simber after the eggs
bee in keep sturing it all the while &
pour it on the calues feet ring the

Iuce of 3 orenge upon the top of it garnis^h
the dish either *with* flowers and some of
the Curans which was boyled *with* it and
oreng peelee

64: To Make a hash

Take a should of veale half roasted
cut it in thin slices and saue al the gruy
put it in the stew pan with a quart of whit
wine too hole oni^{on}es and a bunch of sweet herbs
2 or 3 anchoues a good handfull of hole pep^{er}
Capers and some samphire halfe a pint
of oyster and half and ounce of hole peper
some hole mace sliced nutmeg and a peice
of Lemon peelee hole so couer it and sett
it ouer a gentle fire that it may stew
Leasurely when it has stewed halfe an
hour put in hallf a pint of sasages a pint
of strong broth or grauy then sett it ouer
the fire againe Lett it stew till it is Eno^{ugh}

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beat it ~~with~~ the yolks of 6 eggs very well with
some of the Liquor that it may not Crudle
take the hash of the fire stire in
the eggs with a good peice of fresh buter
take out the herrbs onions Lemmon
peelee & sipets put in the botom of
the dish & so you must serve it to the
table garnish the dish & lay ouer over

the hash ball of frost meat fryed burs
and tonges fryed oyesters bakon & sasag^{es}
capires sampire olives & barberies put in
the middle of the dish 2 fowles or a turkey
or a couple of neach Toungs rosted or
a calves head rosted you may put
chikin & marow bones round the dish
you may put in the hash when you stew
it first Lambs stones sheps toungs ope
pallets or & burs//

65: How to make forst meat

Take some Lean meat but cut of all
the skins & stringe very cleane pound it
till it comes to a perfect past take to every
pound of meat ~~meane~~ a pound of beefe dubbin minc
it very fine and mix it with the meat take
a litle broad time winter savory margerum
Corse mary a litle southern wood persly &
sorell & minc it very fine season it with
beaten Cloves mace & nut^{me}g peper & salt
tak *the* yolks of 4 eggs and the whites of 2
beat them & put to it 3 spoonfuls of grated
bread mix all these very well together then
boyl six eggs together very well take out the
yoks hole make the meat in litle round bals
som about the bigness of walnuts but round
som the bigness of goose eggs in the middle
of these bals put the yolks of eggs on in each of
the Large bals so fry them browne these balls
of forst meat are very good in a frigasy put
barberies into some of them and currens into
other some both must be whole

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66: To make a spread Eagle

you must take a fryg young pullet that is
fleshy & you must keep her fasting all
night then you must tak her & cut her
throat & you must have *the* water scaldin^g
hott & ready against it is dead you must
nott ouer scald her nor brak the skin you
must take the craw out where you cut
her throat then you take a quill and blow

her untill all the skin com from the flesh
and you must take all the bones Except
the Legs & wings & head & you must cut
of Legs rump & Leave it hang in to the
skin the flesh bones & ~~lime~~ guts must be
taken out wher you take out the Craw
then you must parboyle the flesh & minc
it fine & mince it with 5 spoonfuls of grate^d
bread and som barberies and minc 3 eggs
to beat up with the meat & some shuger
and salt beaten Cloves mace simoment

Dubin wher you take out the meat you must
put in this Lay it in an Earthen platter &
lay butter under it & Lay upon top of it &
slit the head in 2 and slit head^{wings} up by
the sides & the Leegs upon it & soe bake it
& serve it to the table & ring the Juc of
an oreng upon it & garnish the dish with
oreng and the peelee

67 Sawes For Rosted Chickin ^{or} Partrig

Tak a Little Claret & a whole onion
& a little peper & the livers of the chickin
boyle them together take out the onions for the
Chickin sawses but lett it alone fore the
Partriges put in som fresh butter stire it
Altogether with a litle salt

68. Another of the same

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Take onions & peper & boyle it in fair
water take up the onions and put in grated
bread Lett it boyle againe put in peice of fresh
butter stire it all together it will serue
for sawes for a Capan

69: Three Sorts of Sawes for a Capon ^{or} Turkey

Take Clarret wine pe^per onions minced
very small the Liuors very small and
anchoues boyled together & put fresh
butter into it keep sturing of it till it is
melted

70 Another Way

Take clarret wine & Lemmon peepe
that is uery thin & mince it uery
small & put it on a Chefindish

of cooles *with* a little Suger & butter

71: Another Way

Take a good quantity of onions & peepe
them & boyle them white & tender chop
them very small and put them in Sawes
pan with peper and Salt & butter stir it
altogether till it is melted

72 Sawes for a Rosted Pigg

Take some Sawes & serell & boyle it
very weell in faire water when the Pig
is rosted put the braines in the sage &
serell finely minst *with* shuger and buter
& viniger & a little sliced nutmeg so *garnish*
your dish *with* a litle crust of a manchant finely
grated

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73: Sawse for boyled Chicken

Take a litle of the water you boyled
them in a litle sweet margorum &
winter Sauory & boyle it then take
gisards & liuers mince them very smale
with the herbs then boyle a pound of
Spanish Putatoes & put it *with* broad
mace & marow Lett it boyle till it is
Enough then put in 8 Caled goosberis
& shuger and butter and half a pint
of shuger ^{sack} lett it boyle Enough then take
it of and *garnish* the dish *with* barberies
sliced Lemmon shaue shuger round
the dish soe serue it to the Table

74: To mak Snow *with* Cream

Take 3 pints of Creame 15 or 16 eggs

and straine them together and a Litle rose
water & as much sh^uger as will sweet^{en}
it

then take a sti^cke as big as a Childs arme
cleane on end of the stick & wind it *with*
your fingers soe beat it *with* the stick or a
bundle of reeds tied together rowle it between
your hands standing upright for that will mak
the snow rise the faster now as the snow
riseth tak it up *with* a spo^on put it in a caldron
that the thin may run from it & when you
haue suficient of this snow take the Creame *that*
is Left & seeth it in a skillett & put in beaten
Cloues & sliced nutmeg beat 2 or 3 yolks of
Egs to thicken it & sweeten it *with* a Litle rose
water & shuger pour it into the bason when
it is boyled & when it is Coole put the snow up^on
it in heaps dip a bunch of rosemary in the
snow & stick upon a round peice of bread
stike it upright in the midle of the dish ga^r
nish *your* dish *with* sweet meats and caraway
Comforts

75: To mak harts horne Jelly *with* barley ^{water}

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Take the barley & still boyle it on the
fire put away the first water tak *what*
Quantity *you* please If you take a pinte
'put in a nounc of hartshorne and Let
it boyle till you think it will Jelly *then*
straine it out and put in Lemon Pele
& a litle spice of nutmeg put in shuger
as *you* Please for sweetness and put in *the*
white of an ege & put ^{it} in and Lett it boyle
walme or 2 & put in Iuc of a Lemon a
Sprige or 2 of Sweet margerum soe
Lett it run through the Jelly bagge

76: How to make Pan Pust

Take a stale rowle and pare of the
Crust Cutt in thin slices then tak 6 egs
& beat them very well take siniment
sugeer and rose water and put in half

a pinte of thicke Creame as you can geett

put it in the eggs then put the slices of bread
into it then fry it in pure sweet buter ke^ep
poureing of the eggs as you turun it till all
the eggs and Cream be in then when they be
fryed put them in the dish & shaue shuge^r
upon them soe serue them to the Table

77: To make a Posset

tak Cream and sett it ouer the fire
with a little mace & nittmeg then haue
som sack & sweeten it with shuger & wheⁿ
your Cream and set it on a chefindish of coales & when is boyled stur it ~~an~~ a little coold
then put in *your* sacke hould it up a good heigh^t
that it may leather in froth then let it
stand Couered ouer the Coales half an
hoour at least

78 To mak a could Posset

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Take a pinte of whitwine 2 Lemons or
or a litle varges or a litle bunch of
rose mary or a litle stick to Lase it
with as much shuger as will sweeten it
brew all these things together for a
quarter of an houre then Lett it setle
straine it in *your* posett *your* bowle
standing as high as you can from the
ground & as high as you can and lett
youre bowle be on the ground then
pour a it into new milke as soft as
you can till it be neere full then
stur it up and put in fine shuger into it

How to make a Pudding in
79 a Legg of mutton

Skin all the skine from *the* flesh &
take up all *the* bones & flesh Except
the very Leg bone That must hould
the skine then mix a litle of the
meat & suet together & boyle som

Creame & put it on a sliced manchet
then beat a few eggs take shuger & spic^e
& reasons & Cures & temper it alto
gether then put it in *the* skin & put it
in an earthen pan & bak it without
anything in the pan

80 How to make a dish of fryed peasecoods

you must take Apples & Coodles *them* &
plump them through a rang then put
to it some shuger & ^{beaten} sinoment & rose
water & boyle it till it do come to a
past then take it up & Coole it &
when it is Could roule out some puft
past uery thin roule it about *the* breadth
of *the* plaine of *your* hand put into it a spo
nfull of *your* apples & couer them & make
them in the shape of peasecoods soe fry
them in the pan *with* fresh buter very
broun soe put them into a dish-

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& shaue shuger ouer them & serue
them to the table

81 How to make Goosebery past

You must take *the* grenest goosebe^{ryes}
you can geet & scald them & plum^p
them though a range *then* take *your* plum^p
& put it into *your* preserueing Pan
ouer the fire keep stiring of it till
it will come cleare from *the* sides of
the skillet then to euery pinte of
Gooseberyes take halfe a pound of
shuger & put in *your* shuger by deg
reese then boyle it as Quick as you
Can & stir it that it doe not
burne till it doe come from *the*
bottome haue youre moulds reddy
on a peuter plater dust it *with*
fine shuger under it and on *the*

top then fill *your* moulds with *your* past
& dust shuger upon top of it & when
they are Could take them out of *your* moulds^s
& put them into *your* ouen & when they
are dry take them out and keep *them*
for youre vse put them often into
your peuter platter

82 How To make Iely of rasbe^{ries}

You must take a quart of rasberies & 1 quarrt
of curens & put them into *your* preseruing pan with
half a pint of faire water and set them ouer
the fire and Let them boyle till you think the
water is all boyled away then plump them thro^{ugh}
a rang that is very fine that none of the
seedes may goe through then put *your* puple in
your preserueing pan and sett it ouer the fire
& keep stiring of it & Lett it boyle very fast
sture it till it will parte from the sides of the
skillet then haue a pound and a halfe of shuger

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Beat very fine put in *your* Ielly when it will Iely
in a spoon put in *your* glases and keep them for
your vse.

83 How to make a past of rasberyes

You must take Rasberies to the value
of 3 pintes and plump them through a rang
and take the plump & put it into *your* preseru^{ing}
Pan & soe Lett it boyle apace keep stiring of it
till it Com from the bottom of the pan then take
3 parts of a pound of shuger being beaten very
fine put it in by degrees and soe Lett it boyle
till it is as stiff as it was before you put in
the shuger then haue *your* moulds ready in a
Peuter platter & dust them with shuger
then put it into *your* moulds & dust them
again with shuger & when they are could
take them out of the moulds & put them
In the Sun to drying & soe keep them for
Yourse vse

...

84 How to Make a Lemon Cake

Take some dry Rose buds & strip them & put them in a litle rose water as much as will Couer them & soe Lett *them* be all night the next morning boyle *them* & tak a Lemmon and grate of the outside of him & mix them with *your* shuger & take a $\frac{1}{2}$ spoonfull of the Iuce of a Lemon & as much^h of the rose water that your roses was in as much as will Couer the shuger then tak and boyle them to a candy height then drop them on a sheet of paper & keep the^m for youre vse

85 How to Clarifie Shuger

Take a pint of running water & beat the

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whit of an ege into it till there arise a whit froth upon top of it then put a pound of shuger into it and Lett it boyle very fast & in the boyleing ther will arise a black scum upon it Let it boyle a Little & then scim it very Clean straine it through a cloth & so vse it

86 To know when *your* shuger is ⁱⁿ a thin sirip

Take *your* shuger being clarified sett it to boyle againe Lett it boyle very fast & in the boyleing there will arise a white scum soe Lett it boyle scumming it very clean an when youre serip boyles cleane without any scum then you may know it is in a thin ser^{rip} youseing accordingly

To know when youre shuger is 87 In a full Serip

Take youre shuger being Clarified & sett it to boyle againe very fast & in your boyling your sirrop will Change his Coller & it will look more high Collered then

before & when you see it high Collered of
the Coller of amber or strong beere by
they you may know it is in a full sirrop
& use it accordingly

To know when *your* shuger
88 is at manus Christi height

Take your shuger when it is clarified
& sett it to boyle againe Let it boyle fast
til it doth dry between *your* fingers Lik a
Small thred or weeb & doth not break &
by that *you* may know it is manus Christi so
use it

To know when your shuger
89 is at a Candy height

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Take your shuger after it is Clarified
set it to boyle againe Lett it boyle very
fast and when *your* shuger is at a Candy
height It will dry between your finge^{rs}
like Clots Like bird Lime & soe you
may use it

90 To Preserue Quinces ^{whole & red}

Take the best Quinces free from spots or
bruises pare them & score them through
them into faire water as you doe take *the*
rindes & scores and boyle them in as much
water as you doe think will mak serip
to preserue them the water must boyle
halfe away then straine it through arang
way your Quinces & put them into *the* preseru^{ing}
pan poure *the* Liquor upon them put half

Theire waight in shuger to peniworth of Cuchan
elle stifle them very cloose & hang them
very high from the fire that they may keep
Scalding hott not to boyle for to houres time
then take them of ~~them~~ of the fire & open
them & puut in another quarter of shuge^r
& stifle them up very cloose & seet them
ouer the fire againe too houres more
Lett them simber but not boyle then open

them againe & if they be a good Coler sett
them ouer the fire to boyle apace if
they doe not boyle red enof sett them
ouer the fire againe as they did befor
when they are of a good Coler seett them
in *the* Gally pots & lett them stand in the
serip 2 or 3 dayes then boyle them againe
put in the rest of the shuger they must
haue theire full waight of shuger in all
Then let them boyle prety Quick till the

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Quinces are tender & Cleare then take
them up & put them into *your* Galypots
boyle the serip after they are up till
it will Jelly about the spoon you must
scum it uery Cleane poure it to *your*
quinces you must not Couer it till it
is very Could then Lay a paper Cloose
downe upon the Quinces & Couer it
with another keep them in a dry place

91 To mak nable Bisket

Take the yolks of 16 eggs the whits
of 6 beat them 1 houre tak a pound
of Lof shuger beaten and sifted very
fine put it into *your* eggs saue alittle of your
shuger to strew on top of them & beat
them another houre then put a pound
of flowre dryed beat it halfe a hour^e

More *with* sack & rose water buter *your*
moulds & fill them *with* your Bisket bater
Lett *your* ouen be prety hott you must
strew som shuger ouer guest as they goe
in the ouen when they doe rise they
are enough take them out of the moulds
put them on Cap paper & sett them in the ouen
to dry

92 How To make Italian bisket

Take a pound of Loof shuger take it
& pound it & sift it very fine take
1 ounce of gumarabak pound it and sift
it very fine put the gum into youre mor^{ter}
againe put the whits of 2 eggs and beat it

weell halfe 1 houre then put in a Quarter
of a pound of shuger beat it againe a quar^{ter}
of an houre more then put in another
Quarter of the shuger and beat it a
Quarter of 1 hour more

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put in 2 sponfulls of roswater beat it
again e another quarter of an houre & put
in again e another quarter of the suger
beat it halfe an houre more then put
in halfe a spoonfull of fine dry
flower beat it againe a bout a quarter
of an houre then put it into your
preseruing pan set it over a Cleare fier
keep sturring of it that it doe not burn
put into it a quarter of an ounce of beaten
Caraway seeds as soon as it doe boile take it of
& put it into the mortar againe keekpe po
unding of it till it Coms to a past then make
it vp between yovre handes with a littill sug
ar in Cakes about the bigness of a shilling strew
suger upon whit paper bake them on it the
oven must not be so hot as for other things
keep the oven with a littel breake of fire after
they are in when they doe Rise they are enough
take them ovt of the oven

How to pickle mangross

Take youre wallnuts when they be green
about the bigness of large nutmegs make
them full of holes throw them into fair
water as yow pickle them boyle them in 7 wate^{rs}
btweene euery boyling then wipe them in a
Course Cloth put them in as much vinigar
in a brass pot as will Couer them to a quart
pot in 3 parts of an ovnce of hole peper a
good handfull of salt half an ovnce of rochalem
stifle them very close hang them very high over
the fire where they may keep hot neither simber
nor boyle for 3 hours then hang them Lower that
that they may boyle a pace vncover *them* that y^{ou}
see they do not breake when they look green tak^e
them vp pvt them a broad on a platter to

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Coole & boile your pickle Longer then you mvst
put it to Coole till it is through Could put
it together In a deep pot that is weell
Glazed couer them very close that no
Aire may com to them keep them in
a Coole sceller these mangrose are
very good in hashes or for sauce wher
capires and Sampires is Vsed

94 To Pickle broom Buds

You must gather them when they are
very young before they blow in a
dry day put them in a deep gally poott put
as much Viniger and salt as will Couer
them & alitle shuger Lay a paper
down cloose upon them Couer them with
a peice of leather keep them in a
Close seller this way you may pickle
ieliflowers Cowslops or any sort of flowers

95 To candy Cowslops

Take halfe a pound of loafe shuger beateⁿ
& sifted very fine put 2 parts of it
into youre preseruing Pan and Iest wait
with faire water & put it ouer the
fire & Lett it boyle up to a Candy then
take your Cowslops being pickt the
blowings of & stew them lightly into
youre Candy boyling ouer the fire keep
stiring of them & lett them boyle very
quick when you doe see them Candy again
put in the rest of the shuger Lett them Just
boyle againe & take them of the fire
keep stiring of them in the preseruing
Pan till the candy Do com to be a perfect
shuger againe then put them in a rung
& sift the shuger from them put in the
Pan to dry keep them in paper bags keep
them neare the fire this way you may
Candy other flowers

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96 To Candy Grapes

Take hansom bunches when they
are th^fough ripe you must gather *them*
in the midle of the day when they
are dryed you must take their waite
in double refined shuger pounded
& sifted very fine haue it in
readyness stiped ouernight &
ounc of gumaraback in rosewater
& with a feather wash *your* grapes
all ouer Couer them all ouer with
your shuger then ty a string to the
stem of them and to a stick lay
the stick a thirt the earthen pan
soe that the bunches may not tuch
the pan sett them in a stow or war^m
ouen that is of a good drying heat
Lett them stand about 3 houres
and tak them out & strew more

shuger upon them all ouer soe that
you may not see the grap if you
find the shuger doe not stik weell any
where upon the grapes wet the plac
with a Litle of *your* gum water Put them
in a stow & Lett them stand till you se
the shuger is dry & hard about them
them keep them for *your* vse

97 How To make Almon Iembe^{ls}

Take halfe a pound of Almons blanch & beat ver^y
well with rose water they must be the best Ior
den Almonds & beat very well then pvt an ovn
ce of gymarrabeck being stiped in a littell rose
water & the whits of 2 eggs then beat them
alltogether very well with Almons then Take a po
vnd of lofe Sugar mix it all very well then
pvt it over the fire in yovr preserving pan keep

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sturring of it till it do come from the side of
the pan take it of the fire & Let it stand
then beat it againe very well in a mortar
to a fine past then rowll it ovt in littil
rowls then bake them vpon wafer paper
before yovr ouen be not to hot

98

How to make Gimballs of

Apricocks or Plvms

Take the ripest Apricockes and bruse them
in a Silver dish as small as yov can & stir them
& turn them & them on a fire till it doe
grow as stif as dow then rowll it in 2
balls so let it ly all night then the search^{ed}
svgar work them together into past & lay
it not so set them in a stow so dry

99 How to make oreng biskit

Take the fairest orengees yov can get take
ovt the middle of them & lay them into wa
ter fover 5 dayes sifting them twice a day
then boyl them very tender then dry them
on a Clean Cloth very well bvt what yov
mvst doe more I cannot tell

100 How to make a Goosgiblet py

You must take your Giblets and Perboyl
them then break the bones & save the skine
of the neck whole you must season them
with sweet margerum winter sauory & broad
time & chop them very small with Cloues &
Doe saue the bloud of the goose to make a
Puding with a Litle milke & gratted bread
& a litle dubing mixt very fine with 2 egs
& the same seasoning which you season^d
the giblets with all

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You must put *your* Puding in the neck
of^{the} goose into the hose of the geele
and some Curenns in the Puding &
that you may Leaue put in the midle
of the py & put good store of fresh
butter in the top of the py before
you close him up/

101 How make red mar^{melet} of Quince

Tak the fairest quinces you can
gett pare them & score them as
you pare them put them in faire
water & saue the Curnells & tak
the curnells & put them in a lane

bag then tak the rinds & scores
& boyle them in as much water
as will Couer the Quinces & when
it is half boyled away it must
boyle till the water is slimy

Then way *your* Quinces & put them in *your*
Preseruing pan poure the Liquor upon
them put the Curnels that you put
in the sam bag with a peniworth of
venus Leak pounded in the middel of the
quinces then tak take the weight of *your* quin
ces & put it into *your* preseruing pan &
Couer it uery close & hang it ouer the fire
pretty high where it may stew about
1 houre then stire it and put in alittle
more shuger & Couer it againe &
Lett it hang till it is of a good Coller
then sett it on the fire to boyle up
quick & put in the rest of the shuger
& when it will part from the side of
the pan after the shuger is in it is
enough

102 To mak scots Collops of ^{mutton}

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Take a Leg of mutton & cut the
Lean of in thin slices round the
Leg about the thickness of a Crown
peice hack them with the bace of
an knife on both sides strew a
Litle salt on them & broyle them
on a gridian on a Cleare fire as
soon as you see the blood upon the
top of them turne them in a dish to
saué the grauy and bryle the other
side take care you doe not broyl
them to much Put som Claret wine
& 1 anchoue & put in the dish to the
grauy with a Litle sliced nutmeg 3 or
4 spoonfuls of pickle oysters & a
Litle peper 3 or 4 salets sliced
sett it on a Chefindish of coals
& when it boyles Put youre

Colops to it & Lett them boyle all together a litle while then beat the yolk of 2 or 3 eggs with a Litle Claret wine very weell then take out your colops put them on sipets in the dish you intend to serue it to the table then tak youre eggs & a good peice of butter and stire it into the saues till the butter is melted on the Chefindish of Cools soe poure it on your Collops & garnish with barberies & Lemons

103 To make an hash of ^{rabets}

Take *your* rabets and flay them & Cut them in quarters the wings & Legs in 2 or 3 peices & the Chin in 3 or 4 peices put it into the

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with a pinte of whitwine & a pinte of water a Litle Larg mace sliced nutmeg goose peper & salt take a litle winter sauory broad time sweet margerum Parsly & litle ser^l & a small sprig of southwarn wood & couple of onions or salet sliced strew it all ouer *your* rabets in the stew pan Couer it very Close & sett it ouer a Clear fir to stew when the Rabets are ste^{wed} very tender tak to yolks of eggs & beat them with a litle whitwine & stire them into *your* hash with good peice of butter serue it to the table upon sipets garnish youre dish with barberies & flowers

104 To hash an hare

Take *your* hare & flay him & draw him in a litle faire water then cut him in peices the Legs and thighs in 3 or 4 peices & rip up the brest and

Cut the ribs in peices & Leaue
the head whole put it in *your* stew
pan straine the water you washed
the hare in & into a Quart of clar^{et}
wine a bunch of sweet herbs 3 or 4
Larg onions cut in half an peper an
sliced nutmeg broad mace & salt
& 1 anchoues or 2 half a pinte of good
Larg oysters Lett it stew altogether
till it is very tender take out the bun^{ch}
of herbs & the onions beat 2 or 3
egs very weell with a litle raw Claret
stire it into *your* hash with a good peice
of buter take care you doe not
Lett the eggs crudle about serue it

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to the table on sipets garnish the dish
with sliced Lemon barberies & oysters &
flowers

105 To Codle Aples Green

Take good Coodleing aples &
put them in a brase pott as much
water as will Couer them Lay som
Leaues on them keep them under
water stiffl them up cloos & hang
them up high to Codle ouer the fire
when they are coodled take them
of and peel them tak Care you doe
not breake them put them back
into the same water againe stiffl
them up close & hang them uery high^h
soe that they keep scalding hott

but not simber nor boyle for 3
houres time then open them & if they
are not green enough stiffl them up
2 houres longer if they are green
enough take them for your vse

106: How to make a Salmon:Pye

You must ake *your* salmon & scale
it very thine & Picke out the bones
as well as you can you must season
it very weell with beaten cloues nut

meg & salt and put good store of fres^h
butter with a Litle Large mac up on
top of it when it doth com out of the
ouen fill it up with fresh butter you
may keep ^{it} a Long time

107 How to make an oliue Py

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Take a fillet of Veale of a Cough
Calfe & Cvt in small slices & take ovt
the vdder & cvt it in as many slices as
yov did the veale & take some sweet
margorvm & time & serrell & Chop them
very small & mix with beaten Clovs
mace nutmeg & salt & sugar half A
pound of Currans mix thm altoge
ther with *the* yolkes of 6 eggs & thre
whits & pvt herbs & spices into it *them*
take some of *the* Calues call & cut them
Long peices & rowle vp euery
peice with the spices & herbs & so pvt
them into the py & a few graps
& goosberries If yov have none pvt
slices of Lemmon & svckets & fesh
bvtter or marrow boile 3 or 4 eggs hard
mince the yollkes of them small
& strew vpon the top r row when
it coms ovt of the oven pvt in a Cadle
of whit wine & so serue it to the table

How to make a pasty of a bvll
108 ocks Checke

Yow must take 3 or 4 Checks the fatttest
you can gett and the youngest and boyl
them till they be very tender or bake *them*
with Claret wine & when they be baked
take them out & pick out euery bon & spl^{inter}
of abone saue all the liquor & season
you cheek veery well with peper salt
Cloues mace & nutmeg then put
them into *your* pasty or py wash the
Botom of the py with buter before you
put in the meat put all the fatt that
is upon the grauy upon top of the meat

when you put youre py into the ouen
poure out all the grauy that was Left
when it first coms out of the ouen you

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may put som Claret in the Py

109: To make a Pasly Py

You must tak *the* Parsly pick it
and byle it very tender & ring out the water
betwixt 2 trenchers chop it very small and
put into it a pint of Creame & beat with
4 or 5 egs halfe a pound of reasons of the
sun with a litle peper sliced nut^{me}g rose
water & a Litle buter & lett it stand
till it is Could and then put in *your*
stuf into *the* py then when it is baked
tak it out of the ouen & cut of the
Couer in 5 Peices Lay 4 about the
py and the other upright in the
midle & put it into the ouen again
for about a quarter of an houre &
when you take it out shaue shuger
round about him and seru it to the Table

110: To make Vension of mutton

Tak a quarter of mutton and bone it
Leame very well & wash it with blood &
a kind of blood that is holesome & then
season it with peper salt nutmeg & a litle
Couchaneell and put into youre py
when it is going into the ouen w pour a litle
Claret wine you must bak the bones in
a pott and bak them in the ouen with
youre Py & when you serue it to the
Table take Liquor that comes from the
bones & fill up youre Py

111 To make Caules Chald^r on Py

Take a chaldron half boyled and Lett it
Coole and when it is could mince it as
small as grated bread with half a pound
of marrow

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season it with Salt beaten Cloues and mac
& nutmegg a Little Onion the Iuc of
half a Lemmon & sum of the peelee
minced very small & 1 pound of Curens
mixed altogether then tak a peice of
past & Lay aleaf there^o f in the dish of
the bignes to Containe the meate then
put in the meat & Couer it with another
Leaf of the same past then bake it &
when it is baked open it & when it
is opened put in the Iuce of 2 or 3 orenge^{is}
stire it altogether be shuer that there
be non of the stoness in the orenge^{is}
couer it againe serue it to the Table

112 How to make a Tansy

Take ten eggs & beat them *with* their
whits tak a pint of Creame a good

handfull of wheat if you Can get it if not tak
spinag *with* a Little tansy on spoonfull of grated
bread to bind it a Little nutmeg Caraway
Comforts fry it in the pan till you
see it is enough then ring the Iuce of a
Lemon and strew som shuger on it &
garnish the dish *with* orenge^{is}

113 To make a spinage florandine

boyle it tender ring out the water
well mince it smale put to it a pint
of Creame & a good handfull of Chees
Crudes beat it in a mortar and sum
minced suckett and shuger and marow
season it *with* sinomun & nutmeg beat it
altogether & put it into your dish & couer
it *with* puft past sett it into the ouen
and when you take it out put in a
glas of sak & serue it to the
Table

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114 How to make a Lambert Py

Tak a pound of ueale that is Leane &

Cut out all the skines uery Cleane &
pound it in a mortar till it Comes to
a perfet Past: of beef suet minced
& pounded with it tak a Litle south^{ern}wod
broad time winter sauory orguny swet
margerum mince it very fine and
mix it very well *with*the meat with a Litle
sallt beaten cloues mast nutmeg
sinoment a Litle shuger then break
into it the yolks of 6 eggs the whits
of 3 and to sponfull of grated bread
beat it all very well together diuid
it into 2 parts on part mix it with
half a pound of Curens & make
it into Litle bales som about the
bigness of wall nuts som about the
bignes of eggs

some Long some round take 4 or 5
eges & boyle them uery hard & take
the whits from *them* mix in *the* other that
have no Currens some sliced suchets
then take *the* yolkes of *the* eggs & -
rowle up in *the* midle of *the* meat in
some put in a hole egg & some
yolks & in some peices of yolks make
some Long & some round take 4
or 5 eggs & boyle them very hard & take
the whits from them mix in the other that
haue noe Currens some sliced suckets *then*
take the yolks of *the* Eggs & rowl them up
in the midle of the meat in some put
in a hole eg & some yolks & in som
peices of yolks mak som Long & some
round

115 To make a Pork Py

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Take a pessell of pork that is young
and boyle it till the skine comes of &
then take it up and skine it & Lett it stand
till it is through Could then slit it in 2
peices & take out the bones you must
put in a round py the meat being in
the midle of the py Lay the f fat sid
upward & stik it full of cloues you

must season it very well with peper & nutmeg you must lay Larg mace on *the* top & fresh butter & bak it till *the* mea^t be very tender cold & if you mean to keep it Long you must fill up with fresh butter

116: To make Sirop of snailes

Take youre hous snailes & put *them* in a basket put fenall in *the* botome & in *the* midle & on the top Couer them very

Clos & let them stand for 24 hours then take them up & whip them very well & Clean in a Course cloth prick the bottom of the snailes with a botkin & stop their mout^{hs} with Lisborne shuger put them in a Caue with *the* holes *that* you made with the botkin downe wards & sprinkle a litle rose water all ouer them there Let them stand till the shuger bee disould & the sirop drop cleare into a dish that you must put under the seiue to catch take it for youre spent use with out boyling but for to keep put it on the fire Lett it Iust boyle scuming it very Cleane tak it of the fire & keep it till the next morneing then botle it

117 To make shuger Iumballs

Take halfe a pound of double

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refined shuger weell beaten & sifted then take an ounce of gumdragon stipt in rose water take *the* gum & put it in *the* mortar with *the* white of an egg & a graine of ambergrese beat it together till it is uery weell mixt then take *the* shuger & put in by degreese keep pound ing all the while till it doth com to a stif past the more you beat it the whiter it will bee then tak it & diuid it into 5 or 6 parts then take for youre coulering yallow tak safron & for blew powder blew & for green take green sap- & for red take uenus Leak for another

red tak vermillion & for purple take
Couchanele grinde all these Collers
seuerally for another yallor marigoulds
grinde youre Collers very fine then
take on part of youre paste & mingle

it *with* on youre Collers then take som of your
blew & som of youre yalor & mix it very well
& it will mak another green you must
keep the best part of *the* past when all *the*
Collers are well mixt then take some of
each Coller & rowll it out in littell
Rowls about the bigness of a good big
straw then place your Collers as yo^u
please & rowle *them* together & ty the^m
in prety knots as you please & dry *them*
in the sun in the svmmmer yov must
take flowers of all these Collers & Coll
er your Iumballs with them

118 To make moth Cakes

you must make your past all one as you
did for your Iumbals & mix the Collers
all on but you left most whit of that

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which now you must leaue most green you must
take som march pane past & make Litle
cakes very thin & as big as a crowne peice or a
Little bigger som of them you must tak *the* Colers
in a haire seive Seuerally *with* the back
of the spoon doe them in litle dabs on those
Cakes as you pleas som in the shape of roses
& other prety fancys and plac the Collers
to your fansyes as you may doe som of those
Cakes *with* out march pane past under them for
botome and dry them in a stow or ouen

119 To make Serip of mulberies ^{or rasberies}

Take *the* mulberies or rasberies put
them in a siluer tanker in a pot of
water & Lett it boyle for 3 or 4 hours take
Care that no water Com unto them then
Lett it - run through a haire seiue

And to euery pinte of this Iuce 3
Quarters of a pint of shuger
and Lett it boyle till a drop will
stand upon *the* naile scum it very
well then tak it of and keep it
till the next morning then put
it into *the* botles

120 How to make serip of gilyflo^{wers}

Take youre gillyflowers and cut
of all the white from the bottom of the
flower you may stipe them either in water
or seck or whitwine or brandy tak a Quart
of either of these & held it scalding hott
and put youre flowers into it and put
it into the Chibmny Corner till you se it of a
good Coller & when it is squiz out the flowers
very well & ~~grind~~ dry 500 flowers will make
a Quart of serip then take of each a pinte
of this a pound of lisborne shuger & lett it boyle till

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will stand upon youre naile scum it very
weell and Let it Coole & botle it to the
sirop that is made of brandy or such
take to euery pinte a pound & a half
of shuger and sett it to the sun till the
shuger be desolued then botle it

121 To make sawes for boyled fish or ^{fryed} fish

Take thre Quarters of a pinte of whitwine
and 2 or 3 Salets and on anchoues 2 or 3
Slices of Lemon 2 or 3 slices of nutmeg
and then boyle it up with buter put in the
dish sipets of manchant

122: To make Sawes for wild Duckes

Take a pinte of water a steake of
Lean beefe an anchoues or 2 a slice

or 2 of onions 2 or 3 peper Corns &
halfe a pinte of Clarret when it
is boyled

To make boiled pvdding for 4
123 in a dish

Take

Take halfe a pound of Almons bla^{nch}
them & beat them ueery small &
3 pints of Creame some grated brea^d
& 8 or 9 or 12 Eggs a littill sack or
spice & sugar & a spoonfull or 2 of
flower to binde it & so flower y^{our}
Cloth boyle them a bout an houre
& a halfe Culler on with Coucheneele
for Red & for your yoller with -
saffron & for your green with sp
inage Iuce for your sawse butter rose
water sack & sugar stick muskedin^s
blanched Almons & Long Comforts
on the puddings garnish the dish with
Collered Carawayes & shaue on suger and

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serue them to the table

124 To make sirrop of m^aiden haire

Take youre maiden haire fresh gathered
& picked very cleane & tak as much
water as will be about an inch deep
then take herbs scalding hot and pour
it to it & Let it stand in the Chimny Corner
till *the* next morning then straine it
& put as much more then straine it &
to euery pint a pound & of Lisborn shuger
& Let it stand in the sun & stire it 2
or 3 times a day till the shuger is dis
olued & the sirip thick then botle
it and keep it for *your* vse the sirip
of Coulttfoot & other herbs make
this way

125 To Make Sirip of burig or

buglas or other flowers

Take your flowers being gathered in a dry day and pick them into a pot that is well glazed and take as much water as you think will twiz Couer them and Lett them boyle half away scum it very Cleane and paire it scalding hott into the flowers & Couer them very cloose & Lett them stand 12 hours in the sun or in the Chimny Corner & squize out those flowers & put in more & soe doe for 3 times & if you see it not of a good Coller then put the flowers 4 times & tak to euer^y pint of this Liquor a pound of suger & six ounces & Lett it stand in the sun stiring it 2 or 3 times a day for a week *then* botle it

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126 How To Candy Curens

Take the best Curens you can get & the hansomest branches & stone them taking care you doe not squat them cut of the black eyes with the sisers & you stone them strew some shuger all ouer them tak som other Curens and put them in a siluer tankerd in a pot of water taking Care that non of the water gets in Lett them boyle an houre then Let the Iuc run from them through the sides of the tankerd way the Curens that *you* haue stoned & take 3 times their wait in double refined shuger you must put the better part of your shuger into your pan & as much of the Iuc

of the Curens that was in the tankerd as will wet it & sett it ouer a Cleare fire & Let it boyle Iust to a Candy height then tak it of the fire & put in *the* Curens strew almost the rest of *the* shuger upon the top of them & there Lett them stand to houres then set them on the fire againe & when you see them begin to simber stur them round by the

side of the pan taking Care you doe
not squat them when you se them begin
to boyle softly strew on the rest of the
shuger that is Left & when the sirop
Do begin to Candy about the spoone
an the the Curens Look Clear it is
Enough tak them of & tak your Cur^{rens}
& put them on the seiues bottom twic
it must be seiue that dries them put
them in a warm ouen or a stow & Let
them Ly for a Quarter of 1 houre
then tak them out & turne them

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in dry places & when you see they
doe begin to dry then tak them &
dry ty them as you pleas take som
twine & ty a thirt a windy wher
the sun comes very hott & Lay
them a cros the twine & turne
them & loose the Curens somtimes
with a botkine & plumb them som
times wround with youre finger wher
you se they are sqaten & soe
Let them dry

127 How To Candy spermint^s or bame

~~com what now~~

Take your spermint^s & gather
them in a dry day the tops of
them about half a pound of shuger
and as much water as will Couer
the weett of it & boyle it up to a

Candy height then take your herbs
& put them in your sugar boyling
on the fire then stew in a littel
more sugar sttiring them & let them
boile till the sugar will Candy about *the*
spoone take it of *the* fire & stir it
till *the* Candy Comes to the suger put
them in a seive that the suger may
run from them so keep them in
papers

128 How to make Egs & bacon

Take half a pound of Almon
blanch and beaten very fine with
rose water and as much gum araback
pounded & sifted as will lie on a six
pence which almonds are beaten very
well put to it half a pound of loaf
sugar pounded and sifted with a gram
of ambergris pounded to a paste

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take it out of the mortar & divide
it into 2 parts the one almost so
big as the other then take some red
sander pounded with the least
part till it is the colour of lean
bacon divide the white into 3 parts &
the red into 3 parts leaving the
one part of the white as big as the
other 2 parts & so likewise the
red then take the biggest piece
of the white & red at last so
flatten them down & cut them in
what figures you please put them
in the sun or a stone to dry to
make eggs take half an ounce of gum
araback or gum dragon which you
please dipped in rose water and
pound the white of an egg till it looks
very white then put in half a pound
of double refined sugar or beaten

and sifted very fine with a grain of am
bergris put it to your gum pound it
an hour & a half till it looks very white
then drop them on a sheet of paper a
bout the breadth of a crown some
of it you must mix with the yolk of
an egg & put in the middle of every
one of these bake them in the oven
& when you see they rise & slip
them from the paper they are enough
so bake them after biscuit

129 To prepare Apricot green

Take your apricots when a pin will
run through them put them in a
pot of water on the fire very high
close stilled for 3 or 3 or 4 hours then

tak them of & Scrap of woll
iness of them & haue in readyness
theire serrip mad with half theire

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wait in shuger tak water that did
scald them to mak the serip you
must take Care that they do not
boyle but keep scalding hot put
them into youre sirip and put shug^{er}
alouer them and set them on the
fire and stifled ~~them~~ very close as
before 3 or 4 hours very high only
to grem them they must not boyle
if they be not green enough then
you must turne them and set
them on againe you must not Leav
them to Long for they will burn
black if they are green enough
then you must turne them and
sett them & sett them on againe
if they are green enough at first
you need nott put them on againe
when you see they are green as
gras sett them ouer a Quick fire
strewing some shuger ouer them
& Lett them boyle you must not

Too often turne them in theire sirip
when *the* serip begins to thicken & *the*
fruit Looks Cleare take them up
taking great Ceare you doe not
break *them* put them in youre Gally
pots sett the serip to boyle Again
Let it boyle scum it very Cleane
pour Let them stand a week then boyl
them againe theire waite of shuger
in the whole to Every pound of shuger
a pinte of water

130 To make Ielly of Pipins

you must Take about Christmas
the fairrest pipings you Can get
pare them & Cut them in thin
slices & put them in your presauer
uing pan & put into them as much
water as will Couer in about an Inch

aboute them & set it ouer the fire

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with a littill oreng peelee & lemon peelee
& 3 or 4 Cloues then Couer them
& set it over the fire & let it boyle
till it be halfe boyled a way then take
it of the fire & let it boyle about a qua
rter of a noure to put it into a hairn
Ceieue that the Ice may run from
it but not the plumb then put it into
your pan againe & set it ouer the fire
& let it boyle a quarter of an hour then
put in a quarter of a pound sugger beaten
then let it boyle

To make sirrop of Violets

Take the Right sort of vilots Cut of
wits & put them in warm water & put
them in a pot that is well glased & set
them in the Chimny Corner let them

stand all night to infuse then the next
morning take those violets ovt & put
in fresh ons and let them stand till
the morning If you see the water
do not Collour then take out those &
put in others so do till the water is
well Colored & when the water is of
deep Collor take to each pint water
A pound of Lisborn sugger in a pre
seruing pan & let it boyle sofly scumin^g
of it till the svgger be disolued then put
in halfe of the other part of the svgar
& let it boyle apace keep sturring of
it all the while when that is melted pvt in
the Rest of the sugar & let it boyle
till a drop will stand upon youre
naile then take it of & let it stand
till it is Could & put it into your Pot
tels Cover it with paper & a peece
of leather tied down Close keep it in a dry
place but not to dry

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To preserve oranges in Jelly

Take Chany orings the fairest you
can get cvt them scoope the boyle *them*
all on as you did the Candied ons
then take them vp & let the water
Rvn from them & haue in Readiness
a sorrop made of pipins water & pour
them in it yov mvst make the sorrop
take 2 or 3 orings a pound of sugar take
half a pint of water that haue had
pipins boyled in it as high as for Jelly
at first & when it is boyled that all
the sg svgar be pvt in be disovled then
put in orengs & let them boyle a pace
about a qvarter of an hovr & pvt into
them a handfvll of svgar you must take
great Care in the boyling of them that
they do not breake keep stvrreing of
them & then take them of the fire

& pvt them into the galipots againe
with the Rest of your sugar & boyl^e
them till the sirrop will Jelly about
the spoon then the them vp &
pvt their siverall pots If yov plese
yov may fill the with marmile^t
If not pvt in the spices yov took ovt
so keep them but to fill them is
the best way yov may do Allmons
all on as yov do these but they wi^{ll}
not keep so long as orings

To Candy oranges whole

Take faire Cheny oranges yov
can get *the* Clearest from spots then
Cut & take ovt a peace of a hole
where the stem is & take out *the*
meat with a scoope take it out *the*
very Cleane then put on a pot of wat^{er}
& when the water boyels pvt in the

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orengs with a stike keep them
down in the water till they be boyled
tender then put them up & strew

sugar in the in the bottom of the
bason & fill each of them with
double Refined sugar let them stand
3 or 4 dayes till the sugar be
disouled then set them ouer the fire
& let them boyle keep stirring of
them as you did the half & when
the sorrrop will Rope btween your
fingers then throw in some more
suger then take them up & put
the hols downwards Leau your
Candy of an indiferent thickness &
sift some sugar through a pice of
stifeny upon them those that you
would haue only before they are Could
put in the peice you took out when you
took out the meat put in a littill of
the Candy close it hansomly & those

that you wovld have full make some
marmilet of the meat you took out &
fill them with it & when it it Could
put in the peice you took out & put
it in & with some of the Candy close
it hansomly that it may Look like
orenggs those you fill you must put
them in an oven or stow to dry w
they are dry put in papers seuerally^y
& keep them in a dry place

To preserue sweet orenge
& Lemons

Take your orenge & pare them
uery thin & let them ly all night
in water then boyle them half an
hour then Cut hols in them & take
out the meat as Clean as you Can &
put them in Could water & let them
ly in all night then boyle them agan

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for half an hour then put them in
Could water till next morning then
then boyle them againe for half an
hour then take them out & put them
dwble cloths then Couer them with a
Cloth till they are allmst Could put

in your Orengs & boyle them with
a quick fire till they Leak Clear &
the sirrop be of a good thickness then
take them of & put them about 3
Weekes take the sorrop from them
& boyle it againe and when it is
Could put into your orengees keep
them in glasses

To make Oreng Water

Pare yor orengs wery thin & let
them ly a night in water with beaten
Cloues then still it

To make spanish Biskit

Take a pound of sugar finly ebaten
then take 10 Eggs the whits of 4
beat beat your Eggs half an hour
before yov put in your sugar yovr
sugar must be of the finest &
finly beaten put into it a pound
of flower by littel and littel and
stur it all the whille yov are prot
ing it let the flower run betwne
your fingers & put it in Leasurly
beat it all the wile & a good wh^{ile}
after the flower is in yow ~~me~~ must
make it no thicker then pan C^{akes}
eakes & in the beating put in as
mvch ~~white win~~ white wine as will
go in 2 Egges hels then take wafer
paper & lay in the thing If you
dissine to bake it in it & poure

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Butter vpon it & svgar finly
beaten & strew sofley all over
them so pvt them into t̄e the
ouen & when they are half
baked cvt them in what form
yov pleas set them in the ouen
at the disscrestion of the baker
If you pleas you may put some
Caraway or Cariander Iust brused

To keep walnuts fresh all
the yeare

Take the sennells of the shells &
lay them in salt & water 24 houers
then waish them out of the salt &
put them into milk & set them ly
3 or 4 hours then take them out &
peel them & dry them in a Cloth &
so keep them

To make Lemon water

Take the fairest Lemons you can
get pare of the outward Rind as
thin as you Can & steep them in
sack 3 or 4 dayes then still them
in a glass still or Limback let you^f
water drop into a bottel where is
some suger finly beat & put in
your second stilling some brused
Cloues & it will make uery good
small water with the paring
put into it some sack

To make Apricot Iumballs

Take the Ripest Apricocks you can
get pare them & cut them in peices

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put them into your preseruing pan
with as *much* water as will allmost
Couer the set it on the fire Let them
boyle till the pecis are broke & are
uery tender then take it of & put
it into a siluer bason ouer a Cagin
dish of Coles & let it stand drying
till it be prety stiff as stiff as dow
then take it of & let it stand till next
morning then put it in a morter &
beat it a good while with a littell
gum marrAback then beat it in by degrees
as much double Refined sugar as will
make it a perfect past then make it up
in knots, knots or with your fancy

dry them on papers or in a stew

To preserve Damsons

Tak 1 pound of damsons wip them and pick
them

full of holes *with* a nedle then take a pound &
a quarter of shuger finly beat *then* strew
som shuger in the bottom of a silver bason
or an earthen vessell weell glased soe put
a Lay of damsons and a Lay of shuger & put
them 3 or 4 spoonfuls of water then coue^r
a day for 5 or 6 dayes together Lett *them*
be hot but boyle them tak som other
damsons put them in another pott of hot
water lett them stand till the Iuce comes
from them *then* tak 9 or 10 sponfuuls of that Iuce
& put it to *your* finest damson soe heat them
1 a day as before till they are tender enof
for *your* vse If any riseth take it of *with* a
stick or knife

To make Iumbals of Apri^coks
or plums

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Take *the* ripest Apricoks you can gett bring
them in a silver dish as small as you can bruise
them And set them on *the* fire stire *them* & turne *them*
till it is stif as dow then roul it in bales & let
them Ly all night *then* take some sifted shuger
& work it *with* the plums to a past then Lay it in
nots or prety fancyes soe dry them in a stow
on papers

To Preserve Quinces whit in Jelly

Take the fairest Quinces & cleare from
spots you can get pare *them* very hansomly
& couer them Cleane. & when you pare them throw
them in water then take *the* rinds & scores &
youre pipins sliced in thin slices put them in
as much water as you think ffitt when it is
half consumed it will mak sirrop couer *them*
when *the* water is boyled half away straine it
through a ceiue *then* take the wait of

your Quinces Iin shuger & put half of it into *the* water & sett it ouer the fire Let it boyle till the shuger be disolued then take quinces out of the water & put them in the sirop ouer the fire & put in almost the other half of *your* shuger & Lett them boyle apace & scim *them* as the scum riseth & when the sirop beg^{ins} to thicken an will Ielly about the sponc & the Quinces Look Cleare the put in the rest of *the* shuger when they Look Clear and the sirop will Jelly well then they are enough take them up & put them in a pott & keep them for *the* use you must Lett them boyle after the 1st shuger goes in till they will Ielly well

To make Ielly flowers wind

Tak to ouneces of dry Gilly flowers and pick them in to a bottle of seck beat 3 ounces of fine shuger or shuger candy & grind som Ambergrese & put into the botle of sack

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and shaue it often and run these through a Iely bagg and iuce it great Cordiall and you may mak Lauinder wine as this & put this first Gily flower wine must stand a week before you use it al

To make Goo^sberie wine

Tak first ripe Gooberies and briues them but not break the stoncs & straine them into an earthen pott with in narrow mouth the mouth being soped all but a Litle vent hole & Lett it stand 3 dayes and then straine it through a haire seiue into a vesell & soe Lett it stand till fortnight and bootle it up with a Litle shuger as big as a walnut for each bottle it must be drunk in a fortnight

To make marmelet of Quince white

Take the fairest through rip Quinces
pare them & score *them* through them into
faire water take to euery pound of Quince
a quarter of a pound of pipins par^{ed}
& sliced put it into *the* preseruing pan
with as much water as will Iust Cover
them sett them on a quick fire and lett
them boyle as fast as they can till they
are very tender take a pound and a
quarter of shuger pounded drop out
a Quarter of it to the Quinces and Let
it boyle keep stireing of it all the whil
Lest it burne then put in another quarter
of shuger and Let it boyle half an hour
then put in a Litl more shuger & Let
it boyl a Litle Longer and soe doe till
you haue put in all youre shuger *which*
must be at fower or 5 times Leting it
boyle a quarter of an hour betwixt
each puting in of the shuger

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Let it boyle til it doth part from the botom
of the pan after the Last puting in of the
shuger then tis enough take it of fire
and put it into glasses

To Preserue Quinces whole & white

Take the fairest Quinces you can
gett free from spots pare them very
neatly and score them *with* a scop
doe them through them into Clear wate
tak *the* rind and Cores and put them in
as much faire water as much as will
serue to make serop to *the* Quinces when
half of it is boyled away & to it the win
of 6 or 8 pipins being cut in slices w^{hen}
your Liquor is boyled enof tak it and
straine it through a rang then way
quinces to every pound of Quinc tak
a pound and a quarter of shuger & put

three parts of the shuger in the preseruing
pan with the Liqor that *the* rinds & aples wer
boyled in & set it on the fire and Let

it boyle to a siroip sleime it very weell
and put it in *your* Quinces then strew *the*
rest of *your* shuger on *them* sett it ouer a
Clear fire Lett them boyle as fast as they
Can turneing of them often taking care
that you doe not break them you must
keep out a Litle of the shuger to
put a nub of it in now an then in the boyleing
when they Look cleare and the sirop will Iely
about the spoone they are enof take *them* of the
fire & put then in youre galy pot poure the
sirop all ouer them Lett them stand till they are
through could then paper them up and if you
see theire sirop grows thine in a fortnight or
3 weeks after they are done you must boyle it
again

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Wine of damsons Curens
Goosberies or Cheries

Tak *what* quantity of fruit you pleas and
put it into an hot tob or such like vesele
and put as much hot water to them as
will Couer them and keep the water warm
with Cloths or som other deuse as long as
euer you doemoust when you doe
step it let them ly 24 houres or more
till they be plump or swelled and soe
more water is to bee aded and use
is to be boyled together ouer quick fire
for 1 houre then straine it hard from
the husk and stones through a haire
Cloth being strained you must sett it
to work *with* barme or the Leese of good
and after tunn it up but if you desire
to haue it stronge soe soone as you

haue strained it you may boyle it a Litle mo^{re}
away and instead of barm sett it to work
with the decokscion of red Corins thus
to a pound of Curens tak 3 pints of water
& boyle it together till it Comes to about
a Quarter straine decokscion through
a harie Cloth which proportion you
may Allow to euery gallion of this friut
wine this will not sett it only aworking

but allsoe ad strength to Itt when it
hath Risen a froth a Litle time tune
it up in a good wine Cask and stop it
Exactly Cloose & this without the help
of the grape you may haue a perfect
strong wine neither in strength good tast
not Collour Inferiour to french wine
If not better and more holesome

To mak Rasberies or Curen
wine Another way

folio 73 verso || folio 74 recto

straine out the Iuc of youre fruit
And to euery Gallion of Iuc put a pound
of shuger Cleare and dry and boyle
all these together a Litle whille *then*
set them aworking with som barm
when it is al Could as wort useth to be
put barme to It and Lett it work
as Long as it will and when it hath
done working tune or botle it up and
stop it very Close and sett it in a Could
seller till it be ripe which will be a
bout a month

To make Hoypocrit wine
wine white or ^{red}

Take a botle of whitwine an Quarrt
of seck 1 Quart of Renish wine 2
pound of shuger 2 ounces of Sinom^{ent}
well briused 2 ounces of nutmegs

8 dussen of Long peper 12 race of Ginger
and their waiite in Cloues briues all
these spices together and dip them into
into the Liquor and stire them 2 or 3
times before you goe to bed for you must
Lay it in stipe ouer night and in the
morning take half a pinte of milke *the*
the Creaime being scimed and stire
them together and soe Put it all into
youre bay and Lett it run till it is
Cleare likewise for *the* red hypocryt
tak 5 pints of Claret wine 3 pints of
red wine and youre milke Lett it run

through youre bag till it be Cleare one
pd and half of shuger will serue for the
red hypocryte

To make Hypocryt Water

Take a botle of whitwine & put

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therein a pound of shuger & then
take iounc of sinoment & as much
ginger 16 Cloues 3 nut^mgs and briuse *them*
in a mortar and put them into the wine
then Lett it stand a day and a knight
Close Couered till you think all the good
nesses of the spices be gone out then let
it run 2 or 3 times through a wollen bag
till it be very Cleare soe putt it
into *the* botles and stop it up Cloose
you make hypocryt of seek after
this maner

To make ordinary Ginger^{bread}

Take stale white bread grat it
and sift it through an herie seiue
& then take beaten giner sifted
sinoment a Litle Likuoris dryed &
beaten & sifted mingle these

spices with youre bread but lett the
greatest part be of ginger then sett
on a pinte of hony in a kitle Lett it
boyle up then take it of the fire &
nead *your* bead and spic with it to past
then take som of youre fine ginger
and rub it upon youre moulds & when
you haue rouled som of youre past
lett it be printed you may fill your
moulds you may rub youre moulds
with som beaten sinoment *which* will
mak them difer in Collour this will
keep half a y^eare

To mak Apricock chips

Take youre apricokes before
they be ripe way them and take

theire Iust wait in double refine^d
shuger and beat itt very fine then

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Then pare *your* Apricoks & cut them
In the Midle and cut euery half in
six or eight peices the Long Way
acording to the g bigness of your
apricock and strew a Litle shuger
on them to keep their Collour
then take the rest of *your* shugger &
melt it *with* faire water but be
shuer nott to melt it to much then
boyle it to a Candy height and put
in youre slices of Apickocks then set
your skillett on a Quick fier and mak
It boyle apace shake them often
and stire sides of youre skilett *with*
a spoone keep it from burning when
you see youre Apricoks look very
Cleare take them from the fire &
Take up youre slices *with* the spoone
Lay them In a white or glass plate
then sift them againe on more Clea^r

plates & set them Inn a warme stow
or against Cherkcoale fire which hath
a good heate and they will dry as well
as in a stow but they must haue a
continuall heat and you must t^urne
them very often on Cleane plates they
will dry and Candy the better you
must doe but a few at a time if you
doe many together they will goe all
to mash and bring you a greate deale
of trouble the serip after you haue
done will bee very good to eat Codlins
with

Marmelet of Damsons

Takke through rip damsons skine
half of them and put them in the
preseruing pan and to a pound
of them putt half a pound^{pint} of faire
water

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sett it on the fire and Lett it boyle
till it parts from the sides of the pan
then take 3 parts of the waite of *your*
Plumes and Let it boyle till it parts
from the bottom of the pan then
take it and put it in galy pots
whilst it is hott Lett it stand till it is
Could paper it up and keep it for
your use you may make marmelet
of any sorts of plums allon

To Preserue Licompane roots

Lett them be Clean scraped &
shiffed in the boyleing about 12
or 13 times all on as the wall
nuts were then dry them in a

Cloth you must boyle them as you
Doo the wall nuts because you take
theire waite and halfe in shuger

To make a Tart with bacon

Take a pound of fatt Bacon &
scrap it and put it into faire water
& Lett it Ly a Quarter of an houre
take 3 ounce of mack herhoones beat
them small and tak som Correns Cloues
& mace nutmeg and amborgreese beat
All these together and mix them with
the forsaid things & make them up
in puft past & bake it in a dish as
youre florandine

Conserues of burage

pick *them* and pound them in a mortar *with* 3 times
theire waite in shuger & to every ounce of
mary goulds & pound it 3 or 4 houres & after
put it in a glas pott & put it in the sun stiring

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of it 3 or 4 times a day for aboue a
fortnight Cover it Close & keep it for your
use

Conserues of Burrage

picke them & pound them in a
morter uery fine & take 3 tims
thire wait in sugar by degrees
pound it 2 or 3 hours & put it in
a glass gallipot

Conserues of bettony flowers

pick them & pound them & take
3 times their wait in sugar &
to every ounce put in a spoonfull
of faire water & pound it well for
3 or 4 hours & put it in a glass in
the sun for a week sturring it

2 or 3 times a day then pound it
again for about an hour & put
it in the glass againe

Seasoning for a Turkey pie

you must bone youre turky &
season it with peper Salt nutmeg
and stick some cloues upon the
brest & Ciuer him all ouer with
butter & when he goeth into ouen
put in half a pint of faire water
into it you must season your goos pe
all on but you must Leaue out the
Cloues & insted lay bred mace

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How to make a Rabbet pie

Take your Rabbet & cut him in
peices & quarters & breake the bones
& you must season the meat with
peper salt Cloues mace mince parley
and good store of fresh butter & when
it do go into the ouen put in a quart
er of a pint of water & when it Coms
out of the ouen If you please you
may put in a glass of whit wine or
a spoonfull or to of Vargis

To make A french stake pie

Take a Rack of mutton & Cut him
in steacks season him with Cloues mace
nutmeg peper & salt & let it ly 2
hours before you make your pie

& put in A gless of Claret wine
upon the meat then some
herbs & minc them uery fine tak^e
sweet margorom & time winter sau
ory pasly & onion Raise your pie
hight & waish the bottom of it with
fresh butter put in your meat & strew
the yolkes of Egges minced uery smell
and when he is in the ouen put in
the grauei & the wine that coms
from it in the seasoning

How to make a Pigion pie

Take the Pignons & cut of the
leeges & breake the Bons season
them with peper salt nutmeg &

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put in a peice of butter into your
pie put in a peice of butter ouer ~~into~~
them & some large mace when he goes
in the ouen put half a pint in the pie

How to make A Potato pie

Boyle your Potatos & peale them
Cut them in handsom peices & put
into euery peice a slice of suckets then
take 2 or 3 Egges & beat them uery well
take sinnimont & nutmeg & poun^d
them uery well & put it to the Eggs
& so lay them handsom in the pie
then slise some suckets & lay on the
top of them with houle mace some sli
ces of fresh butter or marrow & half A

poun of fine sugar & so Couer it &

Vake it when it Coms out of the
ouen fill it up with a sack sheaue
sugar on the top of it

How to make a Chicken pie

You must tak out the breast bone or
break it season them *with* nutmeg clou mac &
sinoment & shuger & s^{alt} & if you haue marow
Enough roule it vp in the seasoning & put
in to the bely of euery 1 of them if not
~~hould~~ ^{roule} buter in the seasoning & put in
bely & if you haue hartiocks put the botom
of them between *the* Chickin or spanish po
tatos Cut in Long peices & dip it in the yoks
of eggs with sinoment & shuger

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& rose water beaten weell together
or a few goosberies if you haue them or
Grapes & if you haue non put in a sliced
Lemmon if you haue no Lemon you may
Put 2 or 3 spoonfuls of varges You
must Lay on the top of *your* py sliced suck^{ets}
& slic dats & Larg mace if you will
haue it rich couer the breast of them
with Gould & put into it a graine of
Ambergrese mince the yolks of 4 eggs
fine & strew on the top of it when it
Comes out of the ouen put Cadle into it
made *with* whitwine or sack shaue shuger
on it soe serue it to the Table

To make the best sort
of minst pyes

you must take either a neach tounge or a
Calues head when they are boyled and
Could minc them very small season it *with*
Cloues mace and sinoment and a litle salt
Salt rose water & shuger you must put
in the pyes no dubbin nor friut but you
must take good store of minst dats &
marrow & suckets & minc them altoge^{ther}
and Lay it in youre pyes fresh buter on
the tops of euery on when they comes
out of the ouen put in every a Litle

glase of seck if you please put in the
sack a Litle Claret to giue it a sharp relish

Seasoning for min pyes muton veal ^{or} beef

Take your meat & cut it in very
thine slices & cut out All the skins

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and fell *with* a knife and when you
haue beaten it thin to a perfect past
and put to euery pound of meat 3
pound of dubbin and 3 pipins shaue it
amongst the dubbin then mince the
dubbin fine & mince the meate &
dubbin together and season your meat
Acording to youre pallet *with* nutmeg
cloues mace & sinoment & a litle salt
put in som rose water & shuger in the
meat and to euery pound of meat 3
Pound of Currens & put on the top.
of the pyes some dats sliced suckets
when *your* pyes are baked put in a glas
of sack to euery peck of flower put
4 pound of buter to make very good
and other wise 3 pound

How to make a sett Custurd

Take a Quart of Cream and 16 yolks of eggs
beaten very weell then mix *with* a Litle sinome^{nt}
& shuger and a Litle rose water & put it to *your* Cream
& beat it altogether harden *your* Crust in the ouen
before you put in youre Custard

To mak an humble Pye

Parboyle them and when they ar Could minc
them small with Cloues mace sinoment &
shuger and Currens & minced suckets and sun
rosewater a pound of fresh buter ouer it or
marow and 2 or 3 sprigs of broad time &
sweet margerum and a litle seryl sh^red very ^{fine}
being mixed *with* it bak it and when you draw it
o^ut of the ouen put in a glas of sack

To make Past Royal

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Take A peep of flower break in
the yolks of 12 Eggs & the wits of
6 a quart of Sack 1 pound of shuger melt
6 pound of buter *with som faire water &*
Lett it stand till it is allmost could tak
of the top of it and mix it *with youre flower*
Lite it with your hand as Limber as puft past
nead it not for that will mak it heavie
this past will serve for pasty as pans or
platers

To mak Lossongengers

Take halfe a pound *with double refined*
shuger pound it and sift it fine tak half
1 ounce of gumaraback being steeped
24 houres in rose water till it Comes
Like a gelly take this gum and pound it
in a morter very well take Care
that there be noe spots in it put to it a
Thimbell full of the powder of Caraway

or aniseeds and as much powder of mastick
2 grams of musk a grame of A grame of
Ambergrees beat al these for 1 houres time
take *your* double refined shuger afforesaid
and put to It by degreese till it Comes to
a perfect past then tak it and roule
it out in very this peices & Cut it in
Litle round Cakes and print them *with a seal*
or anything els what *you* please & put
them in a ston to dry and keep them for
your Use the Lossenger are very good for
a Could or for those whoo are Inclined to
a Consumption if you make these Losinger only
for a perfume you may Leave out the aforsaid powder

To dry PiPins or peares without shuger

Take the pipins or peares and prick & *them* full of litle
holes with a boctkin & lay them in sweet wort 3 or 4 days
then lay them on a seires bottom & put them in an
ouen till they are dry but to dry *them* in much hast is
not good

To make marmelet of Cheryes

Take 3 pound of Cheryes and Lett them
boyle in their owne Liquor till it is boyled
away keep stiring of it all the while Let it not
burne the put in a pint of the Juce of red
Curens and Lett it boyle againe till it parts
from the side of the skillet then put in 1 pound
of loafe shuger beaten by degrees about a quarter
of a pound at a time and Lett it boyle againe
that with stiring you may see the bottom of the
skillet after all the suger is in it is enough
put it in the glases

To make Jelly of Curens

Take *the* Curens and pick them in *your*
preserving pan to every quart of
Curens 1 pint of water sett them over
the fire Lett them boyle till you think *the*
water is boyled away then take them
up and put them into a heire seive

& Let all the the Juce run from them & put it into
the preserving pan againe & put it over the
fire and Lett it boyle till twill part from the
pan take to every botle of Curens 3 quarters
of 1 pound of shuger put in more then
half *your* shuger at onc and Lett it boyle
till the shuger bee dissolved then put
in the rest scim it as often as your scum
riseth let it boyle til it will Jely about
the spoon then it is enough take
it up & skim it & put it in
your glasses when it is Could
Enough ty down paper on
it & keep it for your Use

A Jelly of Rasberies

Take the rasberies doe them through a
seive take the Juce and set it over the fire
into your preserving pan & let it boyl
till you doe begin to see it part from
the side

To every quart of rasberyes take half
a pound of shuger pounded it and sift it & put
It into *your* pan and Lett it boyle till it will
Ielly about the spoone keep stiring of it
all the while take it of and put it in
your glases

To mak Ielly of Damsons

Take *your* Damsons when they are
through rip and put them into a silver
tankerd and set them in a pot of water
and lett them boyle Almost 3 or 4 houres
takeing care that none of the water
get into them take them vp and put
them into a seive Let the water run
from them then take the sirip & set
it ouer the fire & Let it boyle till it
will boyle till itt will part from the
side of th skillett then put in the
shuger by degrees alone as you did in

your Ielly of Pipins soe put it in *your* glases

To make Ielly of Goosberyes

Take the Largest Clear goosberys befor
the are ripe & scald them and plump
them through a seiue and to the plump of a
Quart of Goosberyes take a Quart of
water & put it together in *your* preseruing
pan on the fire and Lett it boyle till half
the water is boyled away then tak it of
the fire and pour it softly in a seiue
put it in an earthen dish to receiue the
Liquor you must Lett the Liquor run soft
ly through the seiue stiring softly with a
spoone then tak your Liquor in to your
preseruing pan Sett it ouer a very clear
fire and Lett it boyle till you see it will
part from the sides of the Pan then
take to euery pinte of this Liquor 3
Quarters of 1 pound of shuger or the

waite which you please pounded and
sifted and put in youre pan of Liquor

and lett it boyle pretty Quick till you se
it Jelly about the spoone scime it very
Cleane and put it into *your*
glasses

To Candy Angylygo

Take Angylygo stems when they ar
very young and cut them in what Length
you please and string them very Cleane
haue on a Litle water when the water
boyles put them in Lett the water run
Cleare from them strew som shuger in
in *the* botom of *your* pan & Lay a Laying
of stems and a Laying of shuger till all
youre Angylygo is in you must not Lay abou
+ Layings of Angylygo to do at onc couer
them all over pretty thick *with* shuger
Lett them stand an houre or more till
the shuger is melted and sett it over a

Cleare fire and Let them boyle as fast
as you will till the shuger will roap betw
Em *your* fingers stir it from the side of the
pan till it doe not burne when it doe be
gin to roap put in a Litle more shuger
& stire it gaine till *you* Can draw a Long
thred beetwen *your* fingers then tak it of on a
plate twist them as Long as you can &
strew som fine shuger over them paper
them and put them in the sun to dry &
then keep them for *your* use

To make Angylygo Cakes

you must take the young buds of Ang
ylygo & boyle them very tender Leting *the*
water boyle before you put them in and
when they are boyled very tender take
them up in a Colendar that the water may
run Cleare from them then put them on
a trencher and mins them as small as posible
you can and put them in *your* pan & As

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Much shuger as your
angyly go will Just
weet and sett it on the fire & Lett it boyle

to a Candy drop it on papers as big as a
Crown when they are Could take them
up and keep them for *your* use thus *you* may
doe spermints or bame or other tender
herbs only drop them Lesser

How to mak your Hops of
goosberies

Take your fairest Crystall goosberys
and pick them & cut them acros ... *your* eye
very even half way downe then pick out
all the seeds with a thorne then take som
Long blake thornes dried and Craped very
Cleane Leaning the heads of the thornes on
then tak of the Goosberys and put the
thornes & take, of the Least Goosberys
and put on first take another a Litle
big or then that you must be shuer to put

the peck of the Goosbery against the cros
of the other untill there is 6 or 8 on then *you*
must tak theire wait in shuger & half to
make sirop to evory pound of sirop tak a
a litle ~~pound~~ of bytiny half a pinte of water
a quarter of the shuger over them Lett them
stand till the sirop is all most could and
then set them on the fire till they be
Almost scalding hott then tak them of the
fire againe & Lett them stand a Litle
& *then* sett them on the fire & Lett them
simber a Litle then tak them of & Lett *them*
stand till *the* next day put Them into *your*
preserveing pan againe sett them over *the* fire &
Lett *them* boyle very softly taking great Cear *that*
they doe not break *them* put in *the* rest of *the* shuger
when *you* se they Look clear *then* take *them* up
& put them into *your* galypott *then* boyle *your* sirop
again e till a drop will stand upon *your* naile
then poure it upon *your* hops & Lett it stand till it
is through Could then paper it up and keep
it for *your* use

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To Candy Couslops

Take *your* Couslops fresh picked pick
only the blosoms taking Ceare *you* do

not squat them take twic theire wait
in shuger put most of it in the prese
ruing pan with Iust as much water as
will wett it when you see it boyle all ouer
your pan then strew in youre flowers &
keep stiring of it al the while when you
see it Candy thick take it of and stire
it till it Comes to a shooger & when you
see it is dry & the sheger dusty put it
in a ryn seiue that the shuger may goe
from it and that shuger will serue to doe
more use it to mak cakes or keep it in
a dry place for *your* vs

To Pickle Cowslips

Take *them* Long or then the Candy put *them*
in a galy pot that is well glazed strew a
Litle shuger in the bottom of the pot & litle
betwene them as you put them in it must
be but a very litle shuger then take
as much whitwin viniger as you think
will Couer them and sett them on the
fire with as much other Cowslips as will
Collor it yallow then take it of & strain
the Cowslips from it & let it Coole & whe
n: it is through Could put it to *your* Cowslips^{PS}
and ty white paper downe Close upon it
& put the flowers that wass boyled in
vinigar a top of the other paper & a paper
upon top of the ~~other~~ those A Leather on top
of them so keep them in your seller

To make Cowslip wine

Take your cowslips & pick them

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& to euery peck of Cowslips 3 gallons
of water on the fire let it boyle scum
it uery well Put your flowers in wood
or vessell Couer uery Close & let it
stand there 2 or 3 days then stur your
water & Couslips uery well together
& straine it through an heire seiue
wringing the Iuc very well out of the
cowslips *then* set it on the fire with 4 pound of

shuger & boyle it an houre full *then* tak
it of & put it into *your* wooden v^esell again
& keep Lading of it with aboull till it is all
most Could & when it is allmost Could
as wort when you put it to work tak *the*
yolks of 2 3ggs & half a spoonfull
of wheat flower & half a spoonfull of
ale & a Litle spoonfull of hony & beat
it well together & put it to *your* wine
keep Lading of it with a boule for half 1
houre then Couer it as you doe a seiue
when you see It is gathered to a head
tak it up and when it hath done work^{ing}

stop it vp Cloose and In about a fotnight or
3 weeks you may bottle it & when you do
bottle It put in your botle anub of Loaf
shuger & for Chany put in a glas of whit
wine

To mak Rasberi Past

Take *your* Rasberies & Plump them
through then put the plump into *your* pan
and sett it ouer the fire & Let it boyl
till it doth part fro the bottom of the
pan to every Quart of Rasberyes
half a pound of shuger finely beaten
& sifted then put half of it to *your*
Rasberies on the fire keep stiring
it and when you see it part againe put
in sum more shuger keep stiring of it all
the while it is on the fire when it is par^{ts}
againe put in the rest of your shuger &
when it doth parte cleane from the
side of the pan it is enough for

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you may dry it on a plat you must
Leaue in readyness your mould son
a peuter plater with som shuger dusted
through som tifany & so doe with them
as with *your* pipin past *your* Cakes must be
mad all one but you must Leaue half
the seeds in the Cakes

To mak Tabelets of rasberies

put in *your* Rasberies in a seiue &
briues them with a knife or som such
thing that will not briuse to mash
& Let them stand 1 houre & that thin
luc that doe run from them *you* must
take it and put it in *your* pan with som
fine Loafe shuger ^{mak it} as thick as for a Con
serue & sett it on the fire and Let
it Iust boyle then take it of and drop
it on papers as you doe Lemmon Caks

To mak a Quideny of ^{Rasberys}

Take your rasberies & doe *them* in a seive as you doe for past^t
and boyle it almost as you doe for past put it in glazes & ^{so keep it}

To make Goosbery Past

Take *your* duch goosbery green & scald
& to euery Quart of goosberyes take a
duzen green Aples Codle them green
take you goosberies & Codlins and
plump *them* through a rang then put it in
your pan and Lett it boyle & put into
It a pint of faire water & euery now
& then put in a Litle more till you doe
see it Look green then take it of and pou^r
it very softly into your seiue & Let it
stand till the water is run from the
pulp & put it in your pan and set it
ouer *the* fire & Lett it boyle till you see
Itt will part from *the* side of the pan

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Then take their waite in shuger &
put in the best halfe first it must be
finely beaten and sifted & put in the
rest by degrees when you se it parte
from the bottom of the pan it is enough
you must stir it al the whill it is on the fire
it must boyl prety Quick then haue *your*
moulds in readynes & chang it as *your* other
past that Liquor that runs from *them* through
your seiue will make you very good Jelly

To Preserue Goosberyes

Take the Largest duch goosbereries you
can get & put in water scalding & let
them stand A Little while then take
them out & put them in another Couer
them Close & when you see the skin to
Rise peale them takeng great Ceare
ye do not bruse them pick of the eyes
but not the stews then haue a surrop

make with a pound of sugar & A
pint of goosberreys your sirrop muts be
made with half a pint of water & half
the sugar when your sugar is dissouled
put in your goosberys & put All most
the rest of your sugar upon top & let
them stand till you sirrop is allmost
Could then put upon a Cleare fire
stirring them by the side of the pan
~~th~~ take Ceare you do not breake them
when they do look Clear & green
they are Enough take them of &
put them in your galipots & let
them stant or a fortnight then boyl
them againe & put in the Rest of
your suger & let them boyle a little
scum them very well then take
them up & put them into your
pots & when they are through
Could ty them doune Clouse with a paper
scum them very clean after their first
boyleing

folio 91 verso || folio 92 recto

To Dry Apricocks

Take the Largest Apricocks you can get
when they are full Ripe take Care they
be not squot way pare & stone *them* as
you tone them strew suger all ouer *them*
& let them s^tand till the next day then
put them in your pan where they may
ly on by on then pour their sirrop to
them & strew a littel more sugar
ouer so set them on a soft fire that

they may Look Cleare let them boyle A
littel faster you must let them boyle
till the sugar will Rope betwne your
fingers take them up in a bason powr
the sorrop all ouer them & put them
in a warm ouen to dry when you see
them Candy upon top turne them &

when they Candy only on side take
them of & put them in thin plats
before they are quiet dry in their
stows turns them often in the dry
ing on plats when they be dry keep
them in papers for your vse

To Dry Damsons or Plums

Take your damsons or plums &
Cut them down the sids & put them
in your pan with as much water as
will Couer them & 2 quarts of damsons
on pound of sugar beaten & put to it set
them ouer the fier & hang them uery high
take Ceare that it be not scalding hot take
them out in a broad pan & boyle your
sirrop wery well afterwards then powre
it on your plums & let them stand for
3 or 4 days then set then on the fire a
gaine & let them boyle sofly till the plum^s
Are dender & take them up & take out

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the stons at the side & fill them vp with
the mrmilat of plums & set them in the
ouen againse & let them stew a quarter of
an hour more thus do till the plums
are full & the skins Look smoth take
& Iust drip them in warm water &
wipe them with a cloth uery Cleane
put them on a clean thing in the ouen
A littell while you must cheing your
seives euery time you put them in the
ouen keep them in a dry place

To make marmilate to fill plums

Take a quart of damsons & stone them
into your pan put half a pint of water to

them & let them boyle till yow think all
the water is boyled away them put in half
a pound of sugar finly beaten & boyle it
up to a stif marmilate keep sturring
of it all the while Least it burn set it

in a broad dish in the ouen with you^{fe}
plums & fill your plums with the
outsid & so put it in the ouen with
your plums againe

To make mackeroones

Take a pound of Allmons & blanc^h
them out of warm water into Could
take them Clean from the water
& put them in A mortar & beate
them indiferen small take 2 pound^d
of suger pounded & sifted uery fine
& put it to your Almons & pound it
very well together then put to it as mu^{ch}
Gumaraback being first diped in Rose
water as will ly on six pence then
break into it the whits of 10 Eggs beat it

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all very well together for an ours time
& stur in 3 spoonfulls of flower pu
put it in your pan set it ouer a Clear
fier keep sturring it all the while
Least it burn when it boyls all ouer
tak it of & let it stand till itt is all
most Could & drop it out on wafer
paper or other papar & see them in
the ouen to bake them the ouen muts
be as hot as for Biskit when you see
they haue done Rising they are
Enougth take them out & Ice them with
~~A stick~~ A thick white Iceing & strew
some Coullered Careway comforts ouer
them set them in the ouen againe till
the Iceing is dry then take them out
& Cut the paper euen with them &
keep them fore your vse

To make Iceing

Take the whits of 2 Eges & much fine powder of gumarabeck as will ly on a shilling beat it uery fine for an hours time at Least put to it a quarter of a pound of double Refined sugar pound^{ed} & sifted & half a spoonfull of Rose water wherin a grain of musk haue bing stiped & beat it together for 2 hours till tis as whit as any thing Can be this Iceing wil serue either for Bisket mackeroons or Cakes lay it on with a small brush of feathers

Pipin Paste

Take the faires pipins about Chrismas pare them score *then* and cut them in thin slices put them in the preseruing pan *with* as much faire water as will couer *them* & set them ouer a Cleare fire to boyle

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opening them now & then to stir *them* Least they burne Lett them boyled up all the water *then* take *them* of the fire & plump *them* through a rang thern way *the* plump & put it in your preseruing pan againe & set it ouer *the* fire & Lett it boyl till twill part from the bottom of the pan take the wait of *the* plump in fine Loaf shuger pounded & sifted half of it to *your* aples on the fire Lett it boyle againe till twill part from *the* botom of the pan keep stiring it Least it burne then put in a quarter of the shuger and *with*^{it} a 2 or 3 spoonfuls of ^{rose} water and let it boyle to the same height againe put in all the shuger and Lett it boyle till twill part from the bottom of pan then ring into it the Iuce of a Lemon and Lett it boyle againe a litle then haue *your* mould ready on a plate dusted with fine shuger put the past into *your* mould while they are hott and when they are Could turne them Cleane plats & take *them* out of the moulds and put them in a

warm ouen or stow to dry put them up for
your vse

To make a Calueshead Py

Tak a fat ~~ewe~~ whit Calues head
being well Cleanesed boyle him something
more *then* halfe let him stand till he is Could *then*
Cut them in thin slices about the bignes
of Larg oysters cut him cleane from the
bones blanch the toung and cut him in
thin slices also then take the yolks of
6 eggs and the whits of 3 and beat them
ver well *with* Cloues mace sinoment &
nutmeg and shuger a Litle salt a spon
full or 2 of rose water half a smal
Lemon peelle minced very fine beat
it all very well together for amost
half an houre put *your* meat to the eggs
and mix it all very well together

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your py being raised wash the bottom of him
with fresh butter & Let it stand til it is
could then put in som marow in the
bottom of *your* py & som sliced suckets &
dats and open the top of it *with* som
Larg mac and pell a Lemon and cut in
thin slices & Lay all ouer it^{the} meat &
strew som shuger ouer & Lay in som fresh
butter boyle 2 or 3 eggs very hard &
mix the yolks very small & strew
all ouer the meat & Lay on the buter
ouer him & bake him & when he
comes out of the ouen put in Cordiall
of whitwine

Seasoning for a vealle Py

Take a good line or breast of veale
& tak out all the Rip bones & neck
bones Leauing in the grisell bones
and cut him in handsom peices of the

Line of veale take out only the Long nuckle
bone season it *with* beaten Cloves mace nutmeg
peper & salt take a sprig of winter sau^{ry}
sweet margerum south^ranwood a Litle of a

sort minced very fine as possible you can
with a Litle Lemon peelee mix it with the sea
soning amongst the meat Lay the Laying
in the py Lay on good store of fresh butter
couer him and bake him and as you are
going in the ouen with it put in half a
pint of whitwine or syder

Seasoning for a Vension pasty

Take *your* vension skin it and tak out
all the bones beat it but not the fat
season it with gros peper salt nutmeg
high put in youre past *then* Lay a good
deale of buter upon the top of it when
you put it in the ouen put in som
Clarett break the bones & put in a
pott whith som calret win and water

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and bak it with the pasty when you
draw the pasty out of the ouen fill it
up with the Liquor that is the bones

To make Serop of Roses

Tak red roses & cut al the whits tak
som faire water & boyle them tak an
earthen pot that is weel glazed and put
your roses into it poure your water boyling
hot into it 1 inch higher then youre
flowers Lett them Lay till the next
morning then straine them out and
put in soe many more and Lett them
stand as Long as befor and if it be
not of a good colour Lay in more
& set them as Long then strain the
roseses very dry to a pint of this
till a pound will stand on youre naile
Lett it cool & botle it

How to mak Puff paste

you must tak 2 pound of flower
to euery ^{pound} of buter mix with could
water and to euery pound of flowers
put 1 egg a Litle sack you must

put but a litle buter in the mixing
of it and when you haue mixed it
roule it in a thiekⁿ Leafe & cut you^r
buter in thin slices Lay it al ouer the
past & throw flower upon it and do to
it till You haue rouled up all the bute^r
which you must doe at 3 times then
you must roule it up for youre vse
you must not mould it up *with* your
hands after you haue onc minagled
it but with your rowling pan you
must be shure to roule it al on way
inxt it Limber

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How to make stand in past for Pys

To mak it very good you must
put 4 pound of buter to a peck
of flower by waitt tak your buter
and work it very well *with* youre flowr
and be shuer the water doth boyle
befor you mix it & mak it up as
Quick as you can & stife & be
shuer you doe scald al the flower
otherwise you may ^{mak it} & boyle the buter
in water you must scum of all the
white froth and mix it up pretty
stif as quick as you can you may
make very good crust *with* 3 pound
of butter to a peck of flower

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Mr Conways r

Iohn *the* 7:37 in the last day that great day of the feast
Jesus stood & said if any man thirst let him com to me &
drink:

now my beloued we read that this was in the dayss of the
f^east of tabernacles: & in this feast they were for to goe
out into the feilds & mak themselues boths of bough lik
our standings in our market places & they were ther
~~to~~^{way for to} rember gods mersi towards them in his deliuering them out
of the bondage of egyt & in the red sea & they were
there for to keep the remembrance of gods mercys *with* thank
sgiueing now that he mit them truely thankful he did order
this feast of tabernacles I canot but think by the way
of our feast & rables it is that is uery prejudical to *the*

soules & bodys of men this is not of gods making.
now in the words that i haue read to you is in the last day
that great day of the feast so that we find that the last day
& the first day was the stricest kept & there was no work to
be don in those days on those great days of the feast ourf
sauour taks ocasion for to conuert soules & christ takes ocasion
for to mind them of spiritual food & of spiritual dayntys
Let us then mak som improuement of this
first heare is a feast of spiritual for to inioy the word *-and*
means *of* 3 Doctrin that god would haue the memory
of great deliuerances not 2 b forgotten

it may b that many *ofus* of this congregation haue had many deli
uerances from great dangers & from sicknes or *from* any other dangers
god takes it uery unkindly *ofus* when we forget his goodnes towards *us*

..
again *Christ* taks ocasion for to speak to *them* for to laboure for 2 get
spiritual treasure: Doct that it is our duty from ordinary
thing to draw water of spritual education & spritual meditation
the woman *of* sumaria when *Christ* cam 2 the well he said giue me to
drink & there *Christ* takes ocasion for to speak to her *of* liueing water &
by water is meant a mans coming to *Christ* for grace & for glory ^{3ly} &
Christ takes ocasion *of* specking consering *the* last day *of* the feast & *of*
thirsting after him ² Doctrin that *Christ* is uery wiling that many should
be saued: mark 16: 15 he said go into *the* world & preach *the* gosple
to euery creature: 3 Doctrine that they who thirst after *Christ* shal haue
for leaue to come to him & they haue assuranc from his own mouth
of being receiued but som may object & say I am afraid that *Christ*
wil neuer receiue me but it is sayd ^{Isayah 5:j.ii} oh euery on that thirsteth let
him com to the waters *of* lif & drink frely without mony & without prise
al this while *Christ* meanes himself & spiitual things: Reuelations 22:17
let him that is athirst com & hapy are thos that god haue mad their
hearts for to thirst after *Christ* & whosoouer wil let him com & tak
of the waters *of* lif freely & our lord I exprees thos persons
blsed who do thirst after him there be many other criptures that
tend to the sam efect 2ly it is spoken to morners here is a
promis mad to them that are burthened & heauy laden with
theire sins ^{mathew 11: 28: 29}

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Com to me al ye that are burthed uery & heuy laden & i
wil giue you rest: thos that groane under the burthen *of*
theire sines. & moure for them *the* cripture is uery ful
to proue that *Christ* is uery wiling to receiue to intertaine
& to satisfi *the* hungry: in this thirsting ther is an efectual
thirsting & lonḡing after *Christ* as *Christ* says the whol ned not a phy

sician but the sick a man must be sin sick my mening is
this a man bein mad sensible *of* his faling in adam &
of his being in a damnable estate & conduction god do by his
spirit work efectually on his heart -*and* so do mak him sensibl
of his sin & misery in this thirsting there is an efectual sens
of our sin & misery this is a Reason suficient that when
we do thirst after *Christ* this is a singne that he wil receiue us
2ly this thirsting do imply a thorough & a sensible apr^hension
of a sutablenes that is in *Christ* for to saue us in our conduction
3ly in this thirsting there is som wak though languishⁱⁿ g hop *of*
relif by *Christ*
4ly where there is a true thirsting it do imply a restles
going out after *Christ* in the us of the means for suply a man
wil be restles in the us of the meanes til he has gotten
his desire thos that goe from sermon to sermon to lok
after *Christ* & shal not thos persons be accepted why shu^lly they shall
where god hath wrought this thirsting in the heart
after *Christ* he wil prepare the hart for to receiue *Christ*
I haue gon through *the* doctrinal point I shal now com to *the*
Aplication

1 a use of encouragment for to com to *Christ* if any man thirst after
Christ let him com to *Christ*-*and* he shal be reciued if you can say that you
had rather haue *Christ* then al the plasures & profits of this life
I shal A som obcetcion the 1 obⁱcetcion is this som may say for al you
haue sayd that al that do thirst after *Christ**Christ* wil receiue them but I
canot find that *Christ* is wiling to receiue me & my sins are uery
great & i am afraid that he wil neuer forgiue me oh don't
rais such hard thoughts *of**Christ* there are no persan in the world
that haue ^more right & mad more welcom to god then those persons
that think meanly *of* themselues if a man haue bin the cheifest
of siners if he be a swearer a drunkerd a percetar as was
paule he was a percecutor *of* gods people but he tels us that
god had mercy on him in his conuersion & wil you say that I
Christ wil not except you & he wil except *of* som that are the
greatest of siners whateuer they are if you com to *Christ*-*and*
turⁿe from your sin & com to him with a broken heart
why do you say that I *Christ* wil not ex^ccept you you may say that
yo are a uery great siner & i am afraid that he wil not
except me
To answer this obcecion those persons that find that they haue ned *of*
him why shurly they doe wrong *Christ* for to haue such thoughts *of*
him for such as com to *Christ* in the sens *of**the* want of his pardon
such he wil in no wis cast out for *Christ* confeses that it was his
buznes for to com into the world to saue siners *Christ* knows that
they that are the greatest siners when humbled they bring
most glory to ^{god} & to his name *the* Apostle paul was a uery great siner

& yet after his conuersion he did highly exalt fre mersi -and
he did greatly exalt the righteousnes of *Christ* for Iustificati^{on}

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and not works som wil dispis a pardon but on that is going to be hanged
for his breaking of *the* Law oh how thankful wil he be for a pardon
mary loued much because much was forgiuen her *Christ* knows
that great siners wil be greatly ingaged for *the* glory of god
again 4ly such persons of any others wil giue al *the* glory
to *Christ* though they are the persons that wil do most for god
yet when they haue don al they can do they count themself
but unprofitable seruants 1 ^{Corinthi} 15 i am *the* least of *the* Apostles
because i perceded *the* church of god to the death I this paule
did grealy exalt *Christ* in his coundision 2 ^{Corinth} 23 manase was a
uery wicked & his father a good man though your sins are
beyond *the* example of cripture yet they ar not beyond
the promises you may say haue you any mor to say it yes
3^{ly} if there was neuer a person sinc the fondation of *the*
world that sined as you haue don in euery perticular yet
if god do giue you a sens of your sin he wil forgiue your
sin for if god do work in you a sens of your sin -and you haue
a desire to be holy as wel as hapy god wil forgiue you
4^{ly} to answer another obecion al this while i am afraid
that i haue not a thirsting after *Christ* as i ought i am afraid
that i haue no a rit thirsting & a true desireing after *Christ*.
is a signe that you haue grac - that you haue a rit to
Christ.

2^{ly} god do prouid & wil giue *Christ* to them that desire -and alk
him who euer desires to com to me says *Christ* let him com
to thos desires *Christ* do promis to giue grace that is yo desire
grac & therefore you haue grace & you that do desire after *Christ*
& after grace that is a signe that you haue som good

work begun in you againe this thirsting after *Christ* do supos a
high ualuing of *Christ* & prizing of him to thos he is precious
there is an thing more that you would fain haue spoken to that is how
shal i com to *Christ* & s how shal i now to com to *Christ* tis true i am
incouraged but how shal i do to com though i do thirst how shal i
know how to com to *Christ* i shal giue you 5 heads. 1^{tis true} ther is a coming
& you can neuer com by a coming of your own & therfor 1 in *the*
words of *the* canticles ^{say} draw me & i shal run after thee neuer look
up to him but in an holy maner mak use of thos uery words
lord i beleiue oh do thou help my unbelif: 2ly would you com to *Christ*
oh be often renouncing of your own righteougnes dont you rest any
where in any outward priuiliges dont you rest in your going a great
way to heare a sermon in hearing al *the* sermons which you can &
in sorowing for your sins but you must rest in the righteounes of *Christ*
by faith 45 ^{Isaiah} 22 look to me al *the* ends of the earth oh look to *Christ*

for al say lord wher shal i haue any help but of thee thou hast
the words of eternal life learn to know *Christ-and* last of all wil you
learn to know *Christ* do you kep *your* selues from *your* iniquity
would you be welcomed to *Christ* oh do you break of from al *your* sins
I can say no more then this oh do you beg of god that he
would giue you such a fram of heart & do you neuer
be but a thirsting after *Christ* tak this scripture Ezek 36 a
spiit in you oh do you folow hard after ~~Christ~~ god for to work in
You such a heart as for to com to Christ

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Mr Fulersse

Psalme 62: ^{uers} 5 my soule trust thou only on god for my
expectation is ~~only~~ from him
That dauid was the penman *of* this spalme is most certaine
for the title shews it a spalme *of* dauid but the ocasion
of his pening *of* is uncertain whether he was percecuted
by saule or by absolam his son but shuer we are that
he was in some great strait we may *find* therefor that he
did in the words of the text stir up his soule for to
trust & wayt on his god god wil do nothing but what is
Iust & good & he wil certainly do what he hath promised
therefore as for the *present* he dos seem for to forsak thee
though the enemy do percerut thee - though *the* enemy
doe disquiet thee yet be thou patient & wayt thou one thy god
waiting is mentioned in scripture in referenc to god & somtims
in referenc to men 1 the waiting *of* god for *us* & to our
selfs is to haue somthing from *us* as it is said god ~~g~~ wil wait
for to be gracious that is he wil wayt for a fit opertunity
somtims it is spoken in referenc to men & that do
reach *us* that our ~~dependance~~^{expectatision} should be only from god & our
dependance wholly on him I shal now show you what ^{it} is to wait
on god in the general
1 waiting on god in general is for the performanc *of* what he
hath promised that is to wayt on *the* lord & to stay our selues
on *the* holy on *of* isra^{el} it is a making god our hop & a comiting
al our wayes & works to him

spsalme 37 39 but *the* Saluation *of* *the* riteous is *of* *the* lord he is
their strength in time *of* trouble feares & cares are our
cares but this ~~but this~~ wil eas us *of* al our cares for to stay
our selues on the lord our god 2ly it is a relying on god
for al that he hath promisd not for al that we would haue
but al that which god hath promisd we shall haue a suply of all
that we want & a blesing on what we haue for the blesing of our
feares & *the* santifying of our temporal estat & spiritual thus we
are to stay our selus on god but then 3ly it is an ord^{er} by lazily
~~-and Regular~~ ^{waiteing upon god} ~~ordarly Regular~~ when itt is a constant

Relyanc^{on god} when we walk in darknes *-and* can se no light *-and* so
 in prosperity but especialy in euil time prouerbs 3:5 trust in
 the lord with al thin [inverted heart] - leaue not to thine own understanding
 but then 2ly it is ordarly *-and* regular when it is not lik feathers
 that are losed to and fro in the ayre but we should be fixed
 in him James 1: 6: but let him ask in faith nothing wauering
 for he that wauereth is like a waue *of the* sea driuen with *the* wind
-and tosed: fearing no euil though we should walk through
the ualy *-and* shadow *of* death we should conclud that god would
 prouid saluation for us. that god wil caus our captiuity to return
 48: 21 ^{^Genes}*-and* israel sayd to Joseph behold i dy but god shall be
 with you *-and* bring you againe to the land *of* your fathers
 & that god wil aris & that for our hop *-and* safti as in spalm god
 wil aris & his enemys shal be scatered & that god wil as paul
 ses wil deliuer & shal deliuer ^{Timothy 2: 4: 18} & *the* lord shal
 deliuer me from euey euil work & wil preserue me to
 -† his heauenly kingdom but then 4ly it is a sole Relyanc
 there is but on rock indeed but it is a strong on & in

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him must all our hope be we must not diuid our confidenc
 betwixt ^{the Creator} & *the* Creature seting on foot on the rock & *the* other
 on the sand som look on god with on eye & on the Create^{ure} with
the other our eys must be wholly ^{set} on god not on places of strength
 though neuer so strong not on santuaries not on chariots
 though not on men though neuer so wise ^{Jeremiah 17: 5} thus sayth *the* lord cursed
 be the man that trus^{eth} in man & maketh flesh his arm
 whos heart departeth from *the* lord: much les on our selus
 but we must trust on him who is *the* rock *of* our saluation
-and he that is the author *of* our saluation not in anything *of*
 our own but on him who bringeth about saluation for us
 so I haue shewd you in general what it is to wayt on god
 in perticular this wayting doth imply 5 things
 1 silenc before god 2^{ly} I trust & confidence in god 4 Relyanc³ hop & expectation
 from god 4 suplication to god on god 5 *-and* a patient wayting on god til he bring us out *of*
 al our troubles. 1 it doth imply silenc befor god as dauid
 i was dumb & opened not my mouth that is he speak nothing
 against god that is *the* first to wayt on god in silenc now
 to improue it this silenc before god com then *the* my soule be
 silent befor god thou must wayt on thy god thou must not
 be fretish & peuish before god so Io^{nah} i do wel to be angry
 thou mast mourne but thou mayst not murmer thou art
 his Creator ^{Cræature} & he is lord ouer thee he may preserue the &
 he can destroy thee do not thou o my soul goe about to disparag
 gods wisdom & think that thou art able to teeach him
 he is able to bring good out of ewil he is able to mak that
 plank that would let thee sink ~~he can mak that~~ ^{to} cary thee
 saf to shore.

far be it sayth Iob form in the almighty to comit foly far be it
 from thee o my soule for to distrust ^{god} & for to think that the lord
 hath folishnese in him god is to wis to do thee harme a-ff & to lust to do
 thee rong away with thise ^{Cursed} whining why do the lord deule so hardly
 with the sheep of his pasture & why is it so wel with others & so ill with me oh for
 to stil this wayt thou on god that is *the* first to wayt with silenc
 before god 2ly trust & confidenc in god & fayth in him it is
 nothing but a wayting by faith on him *that will do it* a wayting for the
 promises so *the* apostle did wait it is a leauing al to god with
 a Confidenc *of* gods fulfilling of his promises in his due time it
 is a comon saying a bird in hand is worth 2 in the bush but it
 on mercy in hand is worth to in Reuersion but ther is no mercy then sperituall or
 is temporall that gods peopel desirs but they shall have the it in the uery
 kind to let the uery time they desirs it if god sees it best for them if not they
 fayth is to liue with on *the* imutabilty *of* the promises Reuelation 22: 6
 shall be made to wait with pacienc gods Apointed time or els to faith Lvue with outt that
 thes are true & faithful saying. & god the promiser mercy
 malike *the* 3 & 6 uerse i am the lord i chaing not therfore ye sons of Iacob are not consumed
 is a true & faithful god god haue not by his promises euer past his
 power but he is able for to performe the tis *the* couenant which
 he wil not break tis that that is gon forth *of* his mouth & it shal not
 alter I say it is the true & faithful sayings *of* a true & faithfull
 god com then o my soule do not sink & rise lik a weather glas
 in foule weather but at what times thou ^{art} afraid trust in god
 do not stager by unbeleif but grow stron in faith giueing glory
 to god through beleieing & in the end thou shalt be able to
 say with Ioshah - al that god hath promised is com to pas
 thus i haue giuen you an acouⁿt *of* trusting & cofidenc in god
 3ly expectation from god exercises a beleieing & waiting for
 for it is hop that maketh beleieing & beleieing that maks
 hop wayt for the promis that is expect it with hop the
 promis is the ground *of* faith & that is ^{the ground} o of hop now hop is an
 expectaci^on *of* somthing beleued & it is a Chereful &

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not a feareful expectation Iob 4: 4 thy words haue
 upholdene him that was faling: a solicitous expectation
 like that of the ~~Creautre~~ wachman Romans 8: 19 for the earnes
 expectation of the Creattur waiteth for the manifestation
of the sons of god despaire is to think that it is imposible four
 any good thing to com: com then o my soule & wait thou
 on god with a settled hope whos former hope haued semed
 to Com to nothing we haue toiled al the night & haue
 caught nothing yet at thy comand we wil let downe *the*
 this one more
 net is the sun *of* deliueranc gon backward yet hop stel
 with expectation til it return back againe promises not

providence is our rule if we walk by faith & not by sense
thus in all discouragements we should wait on god in all
his promises *the* Iews would say that ~~hi Iah~~ ^{the messias} would come so we
may still our selves & wait patiently for our god for he is
omnipotent & can do all things & therefore no one thing is too
hard for him

Again waiting on god do imply supplication to god
Psalm 40: 1 I waited patiently on the lord & he inclined
to me & heard my cry: Micah 7: 7 therefore I will look
to the lord I will wait for the god *of* my salvation my god
will hear me: Isaiah 8: 17 & I will wait on the lord that
hideth his face from the house of Iacob & I will look for him
by all which you see that waiting do not only imply a trust &
& Confidence in god but a supplication to god & a waiting in
the use of the means we must not so much as neglect
the use *of the* means we must not only hasten, in our endeavour

but we must hasten it in our desires tis the way & means which
god hath appointed his people for to meet him in & have been successful
to all those that hath rightly sought it when we are in trouble *the* best
way to get out of it is by prayer Come then O my soule & wait thou
on thy god by prayer & supplication be dumb & silent from intruding
be not still in supplication do god seeme to cast thee out of his
site ~~...hid his sit~~ & to hide his face from thee do not thou cast him
out *of* thy site but do with daniel look to him are thy straits great ^{Are}
oh let thy prayers be the greater the greater thy extremities *the* greater
let thy prayers be ^{in prayer} great be low in humility but loud in prayer
doe god seeme for to stay long pray him to make haste but be not
thou over hasty or at least so hasty as to be angry if he do not
make such haste as thou wouldst have him make thus wait &
thus pray & he will hear in heaven & be gracious to thee
ye he will work a miracle but he will save thee that is
the 4 thing waiting on god do imply supplication to god/
5^{ly} waiting on god do imply patience waiting is not only *-and*
act of hope but an act of patience not only a hope *-and* expectation
from god but a patient waiting till he come it is good that
a man should hope & quietly wait on god Psalm 37: 7 rest
on the lord & wait patiently for him directly opposite is
murmuring to this patience is a quiet waiting like *the* husband
man for the harvest Zephaniah 3: 8 therefore wait ye upon me
till the lord until *the* day that I rise up: god does indeed stand
many times with the people he do stay long not that god do
forget his people it may be for to make them ^{the more} thankful
& to make them patient

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this is for to make them take his bare word we must not mistrust
god but wait patiently come then O my soule & wait thou on god

by patient as wiling to abide his time & his pleasure do not say
that god is slack consering his promis 2 peter 3: 9 the lord is
not slack consering his promis as som men count slacknes
neither say thou why ar his chariots so long a coming as if
thou didst say he that can com wil not com at all he wil com in
his fixed though not in our deternied time yet a litle whil &
he that shall com wil com and wil not tary god desires
for to saue his Church & he dus and wil go on for the deliuer
ant of his people he is com out & his motion is swift yet a
litle while & he whom thou fearedst would neuer com wil com
-and that to thy sens he may com soner then thou doest expect
do not go backward through unbeleif but but go forward
through pacienc wait thou til he that shall com wil com will com
& ^{him} that hath promised deliueranc to his people wil com & then
thou mayst sing this triumphant song with his church lo this
is our god we haue waited for him oh wayt for god
which think yoou is best gods will or ours our saluation may
be nearest when we think it is farthest of patient waiting
for redres not making more hast then good speed we should
dayly ~~wait for god~~ be preparing for the worst that we may haue *the best*
god is a god of Iudgment -and blesed are they & blesed shal al
they be that thus wait for him/

Mr Sheild

Numbers 23: 10 *verse* let me die *the death of the*
Righteous & let my last end be like his who can caunt *the*
dust of Iacob or the 4 part of israell: though thos words
are *the words of* balam *the diuiner* yet they are r"ed by *the direction*
of god -and are for our Learning and who this balam was & his atempt
to curs israel you may read in the chapter forgoing & in some
of the chapters folowing but god did hinder him from his purpos
& designe he could not curs israell but instead *of cursing* israel
he must speak of *the hapynes of israell* god dus restraine *the*
wicked many times thes words as to the mater *of* them good
though he was a bad man let me die *the death of* the Righteous
& let my last end be like his & he wished that he mit be
hapy as wel as them *the words -and* expresions are double that
is to shew his strong desire that he had to dy the death of the
Righteous 1 *Doctrine* that bad men may haue good wishes & good
words: balam was a bad man but he had many good words wicked
men may haue comon gifts of *the spirit* they may haue a great
deale *of* notinal knowledg euen thos that are wicked -and shal
perish for euer they may pray excelent -and do many good things
-and yet they shal be for euer miserable tis not g^o od words &
good wishes that wil saue men but it is a good lif -and a good
conuersation -and an Iterest in Iesus *Christ* this is that that wil
saue us 2ly you may obserue from hens another doctrine
2 *Doctrine* that there be some that would desire to dy *the death*

of the Righteous no: they hat the Righteous *-and* would faine curs *them*
if they could but whens is it that they desire to dye *the*

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death *of the* Righteous & yet they wil not liue the lif
of the Righteous 1 because they are conuincid that it shall
goe for euer il with *the* wicked & that it shal go for euer
well with *the* Righteousnes I must not stand long on this but
we may se that balam he did desire to dy the death of the
Righteous when he was in a could blood neuer did a good
man desire to dy the death *of the* wicked but there haue bene
a great many wicked men that haue desired to dy *the* death
of the Righteous wicked men are afraid *of* death hel & dam nation
though they dare it out they are conuincid in their consciences
& this wil be their agreuation in hel that the way *of* siners
was the wrong way & that the way *of the* Righteous was *the*
best way 3ly *the* Righteous dy as others there is a
temporal & there is a eternal death the first death is
a temporal death that is a ~~des.....~~e separation *of* soule & body
the 2 death is a spiritual & eternal death that is the soul &
body for to be for euer separte from god: againe that
the Righteous dy as wel as the wicked that is euident for
what man is he that liueth & shal not se death wis men
dy as wel as fools al the apostles & prophets they dyed as
wel as others your fathers wher are they & the prophets do
they liue for euer but wil not god spare *the* Righteous from
death must they pas through the shadow *of* death as wel as
others why *the* Righteous must dy as it is unreuersable is not
there an apoynted time for all liueing but god wil tak his
people out of the world in loue & mercy to him he do deliuer
them from the sin & misery that do accompany them ^{whil they are} in this world
it is a great burthen to a Righteous man for to Cary about
with him this body of death

we are liable to many sorows in the life but god do hid them
from us in the graue Isaiah 51: 1 heare ye me al ye that folow after
Righteousnes & you that seke *the* lord look to *the* rock from whens ye
are hewne & from *the* pit from whens ye are diged: againe god
take away *the* Righteous from the euil to Com god taks away his
people that they may not se the euil to ^{that} com upon *the* world god dus
in the graue hid us til his indignation be euer past as tender
parents when ther is some troubl more then ordinary in the hous
then they put their Children to bed to saue them from harme so
god do tak his people to graue to saue them from *the* euil to com
3ly *the* Righteous dy as wel as others becaus they may be tried & that
their faith may be tryed in *the* faith of the Resurection tis
on of the articles of our Creed faith to beleieue the Resurection
of the body & this a hard mater to beleieue *the* Resurection *of the* dead

Can you beleue when you se others layd in the graue that they shal be raised out *of*the graue -*and* that you shal see *them* againe at *the* last day -*and* stand in at *the* Resurrection this was that that martha did beleue *of* her brother lazerus she could not wel beleue that he should be rai^sd to lif again in this world 4ly god would haue Righteous men dy as wel as others that *the* power *of*Christ should be sen in ~~thei~~r this raising *of* them again at the last day oh how greatly wil *the* power *of* our lord Iesus *Christ* be sen when he shal rais thos many milions *of* his saints at the last day the apostle seems for to answer on obiection her how shal *the* dead be raised in the last day why *Christ* hath great power & he is able to break *the* bonds *of* death & he is able to raise ^{us} up in the last day

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5ly *the* Righteous shal dy as wel as wel as others upon this acount becaus god do conseal who are elect & who are Repropat her i shal answer on obiection why must the children *of* god dy seing *Christ* hath dyed for them I answer that by *Christ*the sting *of* death is taken away there for death is as it were no death to *the* saints -*and* Iesus sayd i am *the* Resurrection -*and*the lif he that beleiueth in me though he dy it shal he liue: though he may dye a natural death yet he shal neuer dy a spiritual death. death is no disaduantag but for an aduantag to the saints as I shal shew by -*and* by though death is an euil in it self yet it is an aduantag to the saints 4ly let not the Righteous conclud that they are not Righteous becaus they may met with many afflictions in the world I should haue mentioned by *the* way that Righteous men must dy becaus they must be united to *Christ* theire head oh we should mak good use of them while they do liue oh there is a great deale of good that we should mak of there xample I com now to the 3 *Doctrine* that the death *of* *the* Righteous is a desirable thing: though death is teribl in it self yet it is desirable to the Righteous I shal shew you in som perticulars how that death is to be desired by the Riteous 1 it is an honourabl thing to the Righteous nay wicked men themselues who did reproach them while they liue they wil speak wel of them when they are dead *Christ* speak how that when the prop^heets were dead they did build their sepulcres mathew 23: 29 wo unto you scribes & farises hipocrits for ye build *the* tombs *of*the prophets & garnish *the* sepulcres *of*the Righteous

tis com on for wicked men to abus *the* liueing saints though they wil speak wel *of* them when they are dead the memory of the Iust that is blesed after they are dead but the nam

of the wicked shal rot but the memory *of the* Righteous shal
liue 2ly many times death is many times death is a comforta^{bl}
time to the Righteous becaus that they then meet with *the* greatest
Ioy that euer they had in their liues tis true gods people haue
bin in great affliction & struglings agains satan & haue bin
bufeted by him but god wil in his time deliuer them out of their
distreses & he wil giue them peac againe som there haue
bin that haue gon out of this world in a triumphing maner
to heauen

3ly if death of *the* Righteous is a disirable death becaus it is a
peacable death though they may diy by *the* sword it it is a peacable
death Iosiahs is sayd to dy in peac though he died in *the* batele
Kings

2: 23: 37 then his seruants caryd him dead from megido & brought
him to Ierusalem & buried him in his ow sepulcre: how is
he sayd to dy in peac why he died in *the* peac of god which paseth
al understanding & *of* liklihood he had peac *of* conscenc &
presently after death they enter into peace: 4ly *the* death
of *the* Righteous is a seasonabl death som are rip son er'lier
others as it is with our somer friut: In *the* . 5 of Iob: 26:
he shal com to *the* graue in a ful age as a shock of corne in
his season this is in *the* leter fulfilled: but they may be say^d
to dy in in a ful age & in a good season & *the* soner thou

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it is *the* beter for thee 5ly *the* death of *the* Righteous is a
profitable death for me to *Christ-and* for me to dy is game
death is again to them as ⁱⁿ philipans: 1: 21 for me to liue
to *Christ-and* for me to dy is gaine so it is a great gaine for
Christians to dy though they los *the* compani *of* earthly relations
yet they shal inioy beter company & a hous which is
from heauen -*and* though they lose the inioyment of ordinances
yet they inioy for them a glorious plac in heauen

6ly *the* death *of the* Righteous is desirable becaues *of the* Reser
ection *the* Righteous hath hop in his death prouerb 14: 32 the
wicked is driuen away but *the* Righteous hath hop in his death
a litle use & Aplication & so I shal com to a conclusion is
the death of *the* Righteous a desirable death 1 then let us
examin whether we are Righteous as to Iustification -*and* Righteous
as to santification do you beleieue in *Christ-and* for *the* Righteousnes *of*
Iustification haue you that fayth that do cleans *the* hearts
-*and* to beleieue in *Christ* tis *the* Righteous that shal inherit *the* Kingdom
of heauen consider wel of it: 2ly then you may se the hapy &
blesed estat *of the* Righteous man ~~in his~~ he is hapy in lif &
hapy in death -*and* hapy to al eternity i must hasten is death
desirable to *the* Righteous 2ly then let us Learn henc we that
are Righteous not to be afraid to dy Christ hath sufered in our
stead *the* punishment of our sins wicked men are afraid to dy
becaus they are afraid they shal go to hell but now *the* Riteous
are deliuered from this death *the* sting *of* death is sin but this

is taken away from *the* Righteous Remember

you that ar Righteous. that death is a gainful thing it doth let us into a better plac : 4ly do you not sorow ouer much for *the* death of your relations. there is nothing more tedious in *the* world then for to depart with our relations but we should not so^rw ouermuch for they ar but layd down to sleep Christ wil bring them again with him tis for heathens that beleiue that there is no resurection to be sory as men without hope Thesilonians 1:4 but i would not haue you ignorant bretheren *of* them that ar aslep that ^{ye} sorow not as others that haue no hope : 7ly is *the* death *of* *the* Righteous a desirable thing oh then let us ^{learn} to liue a holy lif we must liue Righteously soberly & godly in this present euil world & then you may liue in *the* comfortable expetation of the coming *of* our lord Iesus *Christ* Labour for to be through out Christians neuer expect to dy *the* death *of* *the* Righteous if you do not liue *the* lif *of* *the* Righteous ther are but uery few when they com to dy but will wish that they had liued more holyly -*and* more Righteous why tis but a litle while but it wil be so *with* us oh doyou improue *the* time *with* al posible care & industry oh ther was neuer a seruant of god that wheⁿ he cam to dy that did repent his liueing such a holy lif againe my beloued we should imitat *the* good examples *of* our frinds that are gon before us in shewing kindnes to the pore Acts 9 *chapter* later end then peter aros -*and* com with him -*and* when he was com they brought him into *the* uper chamber wher al *the* widows stood by her weping & shewing *the* coats & garments that dorcass had mad while she was liueing we ought to keep in remembrance *the* good

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deed *of* our godly relations -*and* god hath promised that *the* generation of the upright shal be blesed -*and* if ye be folower *of* *the* good e^xamples *of* others that ar you befor you and do *the* same you shal hear this blesed sentanc blesed are the dead that dy in the lord for they rest from thir Labours & their work' shal folow them which that we may do god *of* his infinit mercy grant for son Iesus Christ his sak Amen

Mr Smyth Iohn: 14 *chapter* part of *the* 1: 2 vers Let not *the* hearts be trouled beleiu in god beleiue also in me: in my fathers hous ar many mansions if it were not so I would haue tould you I go to prepare a plac for you: my finds i haueing not an oportunity *the* last time that i was with you for to finish this text I then speak somthing to *the* first uers I com now to speak to *the* 2 in my fathers house are many mansions if it were not so I would haue tould you I go to prepar a plac *for* you our sauour *Christ* knowing that *the* time was near that me must lay down his lif -*and* go from his disciples he had an ey to them considering that they

would met with great troubles in this world *-and* therfor he dos as
it were forwarne them *-and* comfort them let not *the* hearts be troubled
it is a metefor taken from *the* stiring *of* water wherby our stiring
of *the* water we stir up *the* mud *-and* dregs that are at *the* botom *-and*
Christ uses this to shew that his people are somtimes apt to murmering
-and therfor he ses let not *the* houres be troubled do not murmer
-and disqiet thy self

psalm 42 - at *the* beginning

-and heare let not *your* hearts be troubl'd *-and* do not murner *-and* do not
be trouled be not difident for so the word is used in the new
Testatament do not murmer *-and* be not of a difident spirit but do
you beleiue in me you beleiue in god beleiue also in me in my
fathers hous are many mansion/ if it wer not so I would haue tould
you; though a beleiuier may met with many troubles in this world
yet it shal be wel with him at last ; *Doctrine* that thos things that *Christ*
hath promised in another world they are not fained things but real
-and substantial truths I go to prepare a plac for you: 2 that al *the*
great desings of *Christ* with his father is to prepar a heauen for his
peopl his people for heauen *-and* as they do beleiue in *Christ* so they shal
be guided by him Iohn 1: 72

my beloued i shal now com to *the* 2 us which i shal dwel most
upon what euer hop a wicked man hath yet *the* Righteous man hath
this hop that *Christ* prepared a plac *of* glory for him 3ly *the* nesesty
of it for to bear them up under al their troubles which they met
with in this world which I shall speak more to anone: I shal giue
you som Reasons

in *the* first plac *the* best *of* gods people are subiect to disponding
feares our sauour did know that his disciples would be troubled
with this & therfor he prepares them for it psalme 88: 14 lord why
casteth thou *of* my soule & why am I thus afflicted who is this
that was in this condiction dauid was a man after god own heart
& it you find him in this condiction but that that i am hinteng
at is that *the* dearest *of* god poples are subiect to disponding
troubles but this god own peopl may be brought to disponding
troubles

folio 109 verso || folio 110 recto

what time is this that god pl^{copl} are brought to dis ponding troubles
j it is when god sems to stand at a distanc from *the* soule *-and* when
god wil not answer by urim nor by thuin and he senns as if
he would not answer at all or if he do answer it may be
that itt may be with such a A as may strick *the* heart in a
could damp dauid he was afflicted *-and* he was chased as a partry
from mountaine to mountaine psalm 77: 6: 7 verses wil he Cast
of for euer *-and* wil he be fauorable no more is his mercy
Cleane gon for euer doth his promis fail for euer hath god
forgoten to be gracious : hear my frinds obserue what a cloudy
day dauid met with hath god forgotten to be gracious *-and* wil he

remember no more thus my beloued god brings them to their
how long *-and* somtims god brings them to their how long becaus
many times becaus they brings him to his how long ⋮ againe
my beloued when the enemys of *Christ* do lay ambushments as
Iobs frinds 4^{Iob} 5 but now it is com upon thee & thou faintest
it toucheth thee & thou are troubled 3ly when *the* arows *ofthe*
almity do stik as it were to our uery hearts & god do this
many tims to his own people & this is for to sweten his mercy
to us & god dos it somtims for to purg out *the* Coruptions & for
the quicking *of* our graces my frinds I tel you an Reason why god
do bring us to disponding troubles & that he do strick his darts at
us is becaus we are so much weded to our sins againe tha he
mit show his unchangable loue in our ceducing : 4ly in time
when consienc shal cast a Reflect ey upon us for al our
misdemeanors then thou mayst xpect for to haue a cloudy
day: while we are in *the* huris *of* this world we cant hear *the*

voyc *ofyou* & *of* consienc but god wil bring you into *the* wildernes &
there wil humble you & there he wil speak comfortabl to you them
the Reason *of* this is first for to humble them *-and* for to show them
that in ability that is in themselus 2 for *the* tryal & exercis *of* their
graces & to mak them depend more on him 3ly & he wil there speak
comfortably to them not only becaus *ofthe* weaknes *of* a beleiuer & *the*
litlenes *of* his faith but becaus satan is a busi enemy & he wil be
redy for to trouble them I shal com now to *the* uses *of* this 1 by way *of*
exhortation if a child of god is not fre from disponding troubles & feare
that are apt for to be cast into his soule how do you labour to be
acquainted with god mor & labour for to walk with god if *Christ* hath pre
pared a glorious place for you & oh do you liue to *Christ* & beleiue *Christ* foe
discovery *ofthe* glorious things in another world that they ar not fained
but real & substantial truths there Remaineth therfor a rest for
the people *of* god that they are Real and substantial trut^hs Hebrew
10 & *the* beginning *ofthe* Chapter who wil Render to them eternal lif
1 peter 1:4 to an inheritanc incorruptible undefiled reserued in heauen
for you ⋮ againe it is typyfied by *the* sacrifices in xodus 2 *chapter* later
End so ther are mansions prepared for you. fear not litle flock
it is *the* fathers good flock to giue you a kingdom I shal giue *you*
seueral Reasasons to pres this hom 1 Reason there is ned *of* beleiu
eing *of* it for *Christ* hath purchased it & god hath promsid it & *Christ* hath
taken away al mak bots & hath goten *the* uictory ouer death &
ouer *the* graue oh death wher is thy sting oh graue wher is thy
uictory *Christ* hath layd down his lif for to saue thine & mine siner
& thus he hath taken away all mak bats

folio 110 verso || folio 111 recto

againe *Christ* is an aduocat as *Christ* came into *the* world to dy for our
sines & to saue us so *Christ* hath also remoued al mak butts out *of*
the way & not only so but he is acorded for to tak posesion
of thos glorious mansions for us that do truly beleiue in him

this may be thy comfort that thy aduocat & sauour is ascended into this glory for to tak glorious mansions for thee & as he is ascended into this glory so he wil neuer be at rest & be himself til he hath gotten al his members to him Hebrews 12: 22

but now ye are com to ^{mount} sion & to *the city of the liueing god* & to *the* heauenly Ierusalem & to an innumerabl company of saints & angles here is a great priuileg frinds that we shal be brought to *the city of the liueing god* & to *the* heauenly Ierusalem & though thou mayest fal & that fouly yet thou shalt neuer fal totaly Iohn 14
father i wil that thos whom thou hast giuene me may be with me where i am that they may behold my glory 2ly & in *the* next plac if there was not somthing more in *the* end *the* promises of god would neuer go so easily down & though thou mayest met with many troubles in *the* way yet thou shalt be reciued into a glorious plac at last & shalt recieue a Crown of glory againe *the* wilely heart of man ye *the* best of men would be apt for to draw back & to tak wings & would fly away & would be apt for to slip color wer ther not a glorious place prepared for them & a crown of glory againe another argument the Children of god of of al *the* men & women in the world would be most miserabl & they would haue the hardest bargain wer it not for this Crown of glory which is prepared for them

the Reasons of this is becaus they are *the* but & mark which saten shots at & that are haled of al his instrumentes & of this world if in this lif only we haue hop we are of al men most miserable we the memberes of *Christ* if *the* meanest memberes we ar not fre I say we *the* members of *Christ* are *the* obits of wicked men Iohn 15: 14 yet a litle while & *the* world seth me no mor but ye se me because I liue ye shal liue also 1 Corinthians 2 Chapter : 9 ey hath not sen nor year heard neither hath it entered into *the* heart to conceiue *the* things which god hath preparad for them that loue him I shal end ^{this with} that in *the* 19 ^{genesis} : 9 *verse-and* they sayd stand back *-and* they sayd againe this on felow cam into sojourn *-and* he wil needs be a Iudge now will we do wors with thee then *withthem* this good man lot he indeauors for to giue them admonition for to do them that soiured ^{with him} in his hous no wrong but they say to him stand back psalme 31: 14 oh how great is thy godnes which thou hast lay up for *them* that fear thee which thou hast wrought for them that trust in thee: I shal now com to the Aplication & i of al by way of comfort & consulation Let me beg you to lay hold on *the* blood of *Christ* for your saluation in my fatheres hous are many mansions & though thou mast be clad with rags in this world yet when thou shalt go hens thou shalt heare this bl esed sentans wel don thou good *-and* faithful seruant enter thou into they makers Ioy mathew 25: 33 then shal *the* king say to them on hiis right hand com ye blesed of my father inherit *the* Kingdom prepared for you befor *the* foundation of *the* world for i wais an hungry & ye gaue

me meat I was thirsty & ye gaue me drink I was a stranger

folio 111 verso || folio 112 recto

& ye tok me in then shal *the* riteous *Answer-and* say when sae we thee hungry & fed thee & thirsty & gaue thee drink & *the* king shal answer *-and* say unto *them* verily I say unto you in as much as ye haue don it to on *ofthe* least *of* thes mi brethren ye haue don it unto me againe my beloued ther wil be a retaliating day to al *the* enemys *of* god & then shal he say to *them* go ye cursed into euerlasting fire & there shall be a retaliating day for gods ow people & they shal hear this blesed sentanc wel don thou good & faithful seruant enter thou into thy masters Ioy againe there wil be a day *of* espousal for god people when *Christ* himself shal com atended with his Aingles & he wil [heart]*love* and mary them to himself & bring them up with him to his glory 2 use is of consolation be not discouraged but hold out to *the* end ye are alredy in sight *of* scian behold I cam quickly & my reward is with me did you euer find god fail oh do you wayt on him for there is a distinguishing day coming malakiah

3 17: 18 *-and* they shal be mine sayth *the* lord in *the* day whene i mak up my Iewels sayth *the* lord & I wil spare *them* as a man spareth his own sun *which* serueth him I wil betroth you to me sayth *the* lord do you hold out Remember that you wil neuer be losers if you hold out to *the* end you shal be saued againe my frinds there shal be a day *of* distinguishing betwen persons he shal set thee sheep at his right hand & *the* goats at his left oh for gods sak consider that ther is a day when he wil seperat betwen *the* righteous & *the* wicked & consider that ther shal not be a word sede to you *of* *your* former trangresin he wil remember *your* sins no more

it shal not be cast in your teth as you may se in that *ofthe* prodigal son which serues to this purpas & when *the* prodigal son cam to himself I wil returne to my father he ses & in *the* next uers it is sed that his father saw hin coming & ran & fel upon his neck & kised he did not say here is my son that hath spent his estate on harlots & on Rietous liuing not a word *of* that was sayd so there wil not be a word say *of* that to his people he wil com & welcan his people with a well don thou good & faythful seruant ther shal not be a word named *of* their former iniqitys oh what a day *of* sorow wil it be on the other hand to *the* drunkerd to *the* swearer & not only for them but for folish & empty profesers that haue no oyl in their lamps I know you not

depart from me ye cursed into euerlasting fire againe my frinds there is a day when *Christ* wil com & tak his seruants to himself Ieremi 3 Chapter 14 turne ye back sliding children to me saith *the* lord for i am mary to you & i wil tak you 1 *of* a city & 2 *of* a family & i wil bring you

to sion Hebrews 13: 5: 6: uers I wil neuer leaue thee nor forsak thee it is
not thy sine nor the malic *of* satan that shal cause me to leaue thee
wel my beloued is it so that there ar mansions *of* glory prepared
for you by *Christ* oh do you put this to *your* soules haue i a rit to this glory
what relation haue I to *Christ* what acquaintanc haue i with *Christ* for gods
sak do you set about this work & *the* lord perswad you & inable you
thus you may com to a greater acquaintanc with *Christ* that you may
haue acquaintanc with him for god sak let me perswad you to put *of*
al *your* rags & put *of* al *your* polutions & do you go hom to *Christ* & beg
of him for his righteousnes & labour for to put on *the* brest
plat *of* Righteousnes oh do you consider what a priuilig it is

folio 112 verso || folio 113 recto

when you are in *the* feild wher *the* bulets fly about *your* ear
for to haue a Brestplat for to saue you oh my frind do
you labour for this brestplat of Righteousnes that may sheltre
you against al *the* shots & firy darts *of* *the* deuil & & do you
labour for to mak shur *of* *Christ* & then thou shalt be sheltred
against al *the* shots & firy darts *of* *the* deuil oh do you labour
not only to know that there is a god but labour to know that
he is thy god labour for to know hin to be a wis god & to
be a holy god & a faithful god oh do you labour for to say
my lord & my god my *Christ-and* my sauour & be you much in
prayer to god prayer was prayer hertofor but now it is grown
out of fashion perhaps now profesers go a quarter *of* a 1 yeare
& not put up on serious petion to god how can you know a man
that you neuer saw in *your* liues & #8942; -and that you had neuer no conuers with so you canot know god unles
you walk with god oh do you walk mor with him oh be you mor
zealous & walk in his presenc walk in his presenc how j labour
for to walk in al thy actions as ify ^{considering} that *the* ey *of* god beholds
thee abroad & at hom & in al thy dealings againe delight in
god in *the* ways *of* god meditat on him & pray to him Labour for
to mak it *your* delight if thou art a child *of* god inded thou wilt
ponder on god & on his ways oh hear stand & admire with
admiration that ouer god did send his son for to dy for *us* that
thou & I might not fry in hell for our sins & do you set apart
som time for to spek to god euery day this is *the* way for to know.
god & to conuers with god tak on text of Criptur for this.
Psalme 73: 23: 24 neuertheles thou art with me thou

hast upholden with thy right hand thou shalt guid me by thy counsel
& after bring me to glory befor I pas this tak on cripture more
Psalme 61: 63 my god my god early wil I seek thee oh deore
frinds if we would but meditat on god more oh what might we obtain
from so tender a fat her from so tender a god again my frinds that you
may walk with god go out of *the* broad way of the world labour to -
set *your* feet wher others do set theire hearts hear my frinds
I would haue you labour for to trample on *the* prid *of* *the* world

but not to tak a prid in it what good would a chest of gould do thee
 in a dying houre my frinds this world & *the* things of it wil be as
 a clog on *the* legs of *the* eagle so that he canot fly upward *the* things
 of this world wil not canot satisfi olet not *your* hearts be set on *the*
 world the soule wil not be satisfid *withthe* things of this world the
 soule is an imortal euerliuing substanc for it shal neuer dy it
 shal dy & it shal neuer dy it shal dy to god againe euerliueing
 now *the* soule is imortal & therfor it must haue somthing that is
 imortal or it wil not be satisfid & *the* Reason lys heare there is not
 a tenasidy in things heare below & therfore it canot satisfy *the*
 soule I haue set in this plac that that we should set our feet where
 others do set their heart seek thos thing that are aboue aboue
the Reach of satam oh labour for *the* bread of lif & do you meditat
 on *the* word of god & pour your hearts out befor god is not 12^d
 now as good as it was a 100 yeares agoe oh is not prayer as
 good now as it was so long agoe for it hath *the* king of heauens
 broad seale on it againe my frinds labour for to obserue *the* step
 of god study god in his word in his works in al his dealings
 oh *the* deeps of *the* wisdom & of *the* riches of you walk with god
 labour to be holy as god is holy

folio 113 verso || folio 114 recto

a Christian & a carnal man it is a contradiction in mature
 be you holy as *your* heaun ly fathers is holy study after holynes
 labour for to get mor acquaintanc with god who is *the* doner of
 holynes who wil giue grac to euery on that seek it in *the* next
 plac when thou hast gotten this acquaintanc with god labour
 for to se thy intere st in a sharing mersi I would wilingly
 com to 2 mor obseruations I haue ended *withthe* 1: 2 Doctrin
 if *the* things of *the* other world was short of our expectation *Christ*
 would undoutedly haue tould us of it heare my frinds I would
 proue this by Cripture Iohn ^{14: 2:} in my fathers hous are many mansions
 if it wer not so I sould haue tould you I go to prepare a plac
 for you again if it wer not so god would haue giuen them notic
 for them to prepar for it againe al *Christ* undertaking with
 his fat her was soly for to bring them to god 1 peter 3: 18 & inded
 it was *the* great end of *Christ* in sufering for to bring :us to
 god to bring them to ^{know} god -and to frindship with god & to bring
 them into *the* belif of god & to bring them into *the* liknes of
 god that they mit be his uery imag & liknes //

2 of Corinth 4 Chap 7 verse

But we have this treasvre in Earthen veseles that the
 Excelency of the power might be of god & not of vs
 Doctrin *the* 1 that *the* gospel is A treasvre 1 because it
 Doth Convey to vs the most Rich & preciovse things that
 the sons of men Are capable of Receiving As we Are
 Rationall Creatvres ^I in generall it doth convey Christ vnto
 vs & in him All Excelencies if thow hast Christ thov hast

yenough for in him Are hid All the treasvres of wisdom & knowledg
 2ly in pertecvlar it doth Convey to vs the pardon of sin & Ivstification
 of ovr persons in & through the Righteovsness of Iesus Christ 2ly the
 gospell is A treasvre because it doth Convey pretiovsse things & yenough
 of them 1 peace with god 2 peace of Conscienc Aske those that
 have been vnder the terovrs of Conscienc what this is or thos that
 have knowen how it has been to be Inioy peace with god 3ly the
 gosple is A treasvre because it doth convey dvrable Riches 1 A right
 to heaven 2ly A trve title to Glory the fvirst vse is of thankfvllness
 Learn hence what A thankfvll frame of heart we should be in vnder the
 Inioyment of ^{so} Rich ^A mersy As this treasvre of the gosple is & now I
 Come to give yov A few diretctions to heithen yovr thankfvllness
 for so great A mersy fvirst Consider what we Are more then
 others we Are ^{All} by natvre Children of wrath As well As others 2ly
 Consider how great A part of the world Are withovt this great
 mercsy that never heard A sermon in their Lives that Are with^{out}
 god in the world

folio 114 verso || folio 115 recto

psalm *the* 100 & 28 1 verce Blesed is ~~the mane~~ uery on that feareth the
 Lord that walketh in his ways
 doctrin the fvirst that euery on that feareth god
 are & shall be Blesed ¹ I shall shew you what
 the fear of god is
 it is caled the grace of god wherby we worship ^{god}
 1 they are blesed that do fear god for they haue the
 best treasure in the world 2 they that haue
 the fear in their hearts are in Couenant with
 god 3 they haue A Right to All the promises of
 god thar is not on Promise in All the b3
 they haue the Sprit of god & they shall
 partake of the Comforts of the spirit i
~~know~~ ¹ by way of information if All &
 euery on that fear god shall be blesed
 Learen henc the wofuf & miserable estate of
 them that fear ^{not} god they are vnder the curse
~~for~~ 2ly by to shew vs the misery of those
 that serue other gods they are vnder the curse
 3 o Let me beseech you & preuail with
 you to fear god *Ieremiah* 10 5 o that euery of our
 harts might say I will fear god 1 Labour
 to fear god truly Let vs not fear god faignedly
 to profes to fear god & not to fear him
 that will bring A Curse

2 Labour to fear god timly Can you be

to sone blest Can you be to soon happy Let
 me beseech you to fear god in your youth
 3 Labour to fear god eminently & s 11 Labour
 to fear god Continually *proverbs* 23 17 be in the
 fear of the Lord All the day Long *essa* 33 ~~to send~~
 1 when we Com to hear the word we mvst do it
 5 sal.. & i will Com
 with fear when we Com in the Congregarion
 of God we showld Com with fear & Reueranc in
 the fear of the Lord Consists the whole duty
 of man 2 Considen that the fear of the of the Lord
 is the excelents thing in the world 1 god
 talks plesure in them that fear him 2 his
 mercy is Infinite & everLasting to them that
 fear him
 3 god fulfils the desirs of them that fear him
psalm 145
 4 they that fear him shall haue saluetion
 seluetion sperituell & eternall *Pr* 41 26
 5 the fear of the Lord is A fountain of Life
 6 in the fear of the Lord is Lafty 7 in the fear
 of the Lord is Length of days temperall &
 eutend mencys 8ly gods Aingels doth encamp
 About them *genesis* 32 & the begin 9ly
 no want shall be to them that fear him if you
 haste not great things in the world it you

folio 115 verso || folio 116 recto

shal haue that which is good in the world
 to the eye of the Lord is vpon them that feare
 him 11 it shal go well with them that fear him
ecclesiastes 8 12
 f before god dos send his Iudments vpon the wicked
 furst he doth take for his own peopell 12 the
 son of Righteousnes shall Rise with healing
 in his whings *malachi* 4 10
 thay that walk All the day in the fear
 god shall walk All the day Long with the
 Son of Righteousnes Lastly by way of triall
 how shall I know wheather i^{do} fare god 1
 the fere of the Lord is to depart from euile
 not only to Abstain from euill but to hate^{euill}
 2 persons that do fear god showld Labour
 to perfect holynes in the fear of god 3
 A man that fears god he will be A companion
 of euery on that feanc god 5 praieing to
 god is A sign of the fear of god 5 walking
 in gods way & to Close vp Al how i with
 bruses of Compasion speak to you Al that
 you would fear god more we should beg of

god to make & inseperable vnion betwne
ovr hearts & his fear god Loues to be put
in mind of his word

gin 32 9 Last study the word of god
more

mr sheild hebrews 11 *Chapter* Lat part of the 6 verse for he that cometh
to god must beleue that he is and that o is a reward of them/
diligently sek him/ 1 *Doctrine* thos that diligently sek god heare shall
be reward by god in heauen 2 *Doctrine* those only shall goe to god in
heauen that beleue that there is a god in heauen 3 *Doctrine* such
& only such shall goe to god that belice that he is a rewarder
of them that diligently sek him there is non shal receiue the
reward of heauen but such as belieue there is a rewarder in
heauen now I shall shew you what there is in god that must
be sought for 1 we are to sek *the* knowledg of the esenc of
god 2ly we are to sek *the* knowledge of god in the trinity of
father son & holy ghost 3ly we must seke the knowledge of
his attributs prouerbs 2: 13 This is the first thing in Religion to
be known / is to know what god is the knowledg of god as a
Redemer & santifier of his people/ 2ly we are to sek the
wil of god 3ly in god we must sek his fauor & his grace
his pardoning grace & fauor 4ly we must sek to god for *the*
manifestahin of his Loue & mercy to our soules that god
would shew us the light of his countinanc of his fauor & grac
& Lastly we must sek the saluatin of god/ now we com
in the next place to the act of seking god it is caled an
act & it is meant euery act of seking god & first it is by
prayer he that sek god by prayer shall be rewarded 2ly by
sekeing of him in his word 3ly by meditation of his word this
is a seking of him 4ly in the lord super that is on speciall
means by which ye sek god & christ there *Christ* stand at
the dore an knocks 5ly by holy conferenc & discours with
ministers & priuat Christians & Lastly by fasting & humiliation
is another means by which we sek god 3ly I Com to speak
somthing as to the quality of the seking of god I shall shew

folio 116 verso || folio 117 recto

you what it is to sek god diligently 1 it is to sek god early
they they that sek athing diligently & that which they haue a mind
to find why they will be seking of it early we find in
scripture that god children haue bin wp early at god work
abram *who* Was up erly though it was to ofer up his son izak
2ly to sek god diligently is to sek hin earnestly thus you se
Daniell sets himself to sek the lord *who* did it in an earnest
maner it was by prayer & fasting he did it with his
whole heart 3ly to sek god Diligently is to sek god dayly
and freqently they are sed for to be blesed that wait daily
at wisdoms gat prouerbs 8 *Chapter* : 33 4ly we must sek him by

meditation & 5ly to sek god diligently is to sek him in all the means that god hath apointed 6ly to sek god Diligently is to sek him timely & 7ly & Lastly to sek god Diligently is to sek him perseueringly & wnweariedly neuer to giue ouer our pursuit til we com to the injoying of him heare on earth & till we com to the ful Inioyment *of* god in heauen I com now to *the* 4th thing in the Doctrinell *part* & that is the reward of them that Diligently sek him I shall shew you what kind of reward the lord giues to them that diligently sek him it is caled the reward of the Iheritanc & tis caled *the* Iheriting of the Promise Hebrews 6: 12 but to set forth sumthing of this reward I shall doe it in 6 perticulars 1 then to spek of this reward it is a manifold reward there is riches & pleasing & honours & lif ther is the injoyment ea-if-es of the most swet & comfortable relatin & euerlasting light to injoy all thes 2ly *it* is a free & gracious reward as seruants doe at the end of the day receiue for their work so god children doe receiue their reward at the end of their liues 3ly it is an exeding great reward there are non giues such a reward to their seruants as god giues to his seruants 2 corinthians 4: 18 Hebrews 10: 35 then 4ly as it is a great an exeding ~~noit~~ great reward see it is

so 4ly ~~it~~ it is a most sure and certane ~~uery~~ ~~seasonable~~ reward & it wil sudenly be giuen to you god who canot ly *who* Will certainly be as good as his word 5ly it is a uery seasonable reward as it will be certain & d suden so it will be seasonable when we are most bit for to receiue it then it shall be giuen us/ 6ly & Lastly it is an eternall euer lasting reward this doe mak it of such a great worth & ualu the inheritanc in heuen is an euerlasting inheritanc the crow of glory is that which doth not fad away I com now to the reasons 1 why should we sek god 1 Reason becaus god hath comanded us to sek him. 2 bec ause god hath apointed us to sek him for all thes thing wil i be sought unto 3 we ought to sek him becaus there is the most swet & comfortablest things for to be found in him againe why should we sek him diligently 1 becacaus god is a most pure act himself & he loues diligenc & actiuity in his seruants o loues not slothfulnes in his seruants 2ly it should be an argument for to sek god Diligently because we haue bin diligent in sinnig 3ly we should sek god Diligently bec ause he is the chifest good I com now to the aplic atin he that cometh to god must belieue that he is & *that* he is a reward *of* them that diligently sek him In the 1 plac here you are informd that there is a god & it is of unspcakable consernement for us to belieue ^{^ther} in god 2ly you must not only beleie *that* there is a god but you must beleie that he is a bounty full god he is good to all but especially god is good to his children he that cometh to god must beleie that he is 3 *Doctrine* that we are by nature far

from god 4ly you may se heare the exelency of true faith
why without faith there is no coming to god without faith there
is noe coming to Iesus *Christ* there is a reward for the righteous oh
let us not be wery in well doing for in due time we shall
reap if we faint not I should com now to a use of self
examination or inquiry to know whether we are of the numbe
of those *that* doe diligently sek god but I shall wave that & shall
com to a use of exhortation that is to exhort you to sek
god euery on of you and that you would sek him diligent

folio 117 verso || folio 118 recto

& when you sek to god sek him with an earnestnes & you must
be uery wacffull that you doe not grow faint & wery in well
doing remember therefore that in the 6 *Hebrews* 12 & we
desire *that* euery on of you do shew the same diligenc of hope
to the end how long did *the* patriarks hold out in a profesin
that hold out for som hundred years & what canot we hold
out for sum few scores of yeares set forward in the way
to heauen & kep up *your* afections for it is a uery hard mater
when you haue ons lost *your* afections to it it will be a hard
mater for to gett them againe be lese in seking the
world & the things thereof & more in seking of heauen &
heuenly things consider euery on of you of these things
I am shure when you com to heauen you will find that to
be mor worth then all that euer you haue done here/
the 16 3 verce what time I Am Afraid
I will trvst in thee hear you haue the history
of dauids fear compared with 1 of samuell 27 the 1
vers & dauid said in his heart I shall now perish
on day by the hand of saul from henc I
shall Rais this doctrin that it is not vnusall
for the Best of saints that have got Vp to the
~~highest~~ highest measvrs of faith & confidens to be Afraid
evein of their felowe Creaturs when they set them
selues Against them the fvrst Reason fvrst be
case they be bvt men &, of the same Afetcions &
svbject to Like pasions with other men. 2ly because
they Are bvt in part saintified in this Life 3ly because
they are in the most dainger of All men in the world
they are in dainger of their Lives of their estates of
their Libertys & of their Religion 4ly because in

suddain encovnters & time of great fears & because of their
vnwatchfvllness over their own hearts they may not have the
Actuall exercise of faith & ther are times when fear
is very daingerous 1 when it is not Kept within its
due bovnnds 2ly when it is immoderate & distrvstfvll
the vse of this doctrin is of exhortation & o be
yov exorted to Leave your evill wais & tvrn to the Lord your

god o do you Reuive & earnestly. set Aboote that known
though mvch neglected dvty of fasting & earnest
prair prayer to god o be earnest with the Lord in
this time of England s fears that he wovld yeat spare
vs & Continne the gloriovs gospel Amonghts vs
the word of his grace the glory of ovr nation & & to
encov rage yov in this so great & profitable a dvty fvrst
Consider that how mightey soever the enemise of gods
Church & people may be & how many soever their
devises & Covncels & Combinations may be yet it is
the All wise god that overRvls All thes things ~~psalm~~
~~the~~ 11 & Ecclesiastis 5 8 if thov seest te opresion of the
poor & violent perverting of Ivdgment & Ivstice in
A province marvell not At the mater for he that is higher
then the high^ets regardeth & ther be higher then they
2ly Consider that god has not as yet left the enemise
of his Church At thair wills it is he that hath set the
bovnds of the sea that it cannot & hath said to the
proud waues therof be still 3ly Consider that if
it should pleas the Lord to Let Loos the enemise of
his Church & people yet he hath ^{set} ~~the~~ ^{our} soulls the
best & noblest part of man ^{out} of their Re... Reach
Luke 12 4 & I say vnto you my frinds be not Afraid of
them that Kill the body & after that haue no more
that they can do I shall give you to or three directions
& so Conclude with dauids fear & the next
opertunity I shall shew svmthing of dauids faith

folio 118 verso || folio 119 recto

fvrst posses your hearts with the fear of god
2ly considr your ways & turn to the Lord &
3ly put your trust wholly in god

A

Sermon preach'd by Mr Flower

at a Lecture in Tedbury on *the* September 20th, 1692.

Matthew vii *chapter* 14. *verse* Because strait is the gate, and narrow
is the way which leadeth unto life, and few there be
that find it. The words before are, Enter
ye in at the strait gate; for wide is the gate, and broad
is the way that leadeth to destruction, and many there be
which go in thereat. Because stait is the gate, &c.

The Doctrin that few shall be Saved was
preach'd by our Saviour, and tho' it be a bitter, yet it is a
safe Doctrin.

The word Way is often taken in Scripture for the Course
of Men's actions; by Life here, we are not to understand our
natural Life, the Life of our Bodies, but eternal Life the Life
of our Souls. The word few is not to be taken absolutely, for *the*

Number of them that shall be saved is very great in regard of their excellency and worth, but being compared with the world they are very few

The Gate we are here said to enter in at is said to be strait, in opposition to wid'ness, and narrow, that is it is an afflicted way; some have it that it is narrow and strait even to a Miracle. From the words we may observe this Doctrine That that Way and Gate that leads our souls into ever lasting Life, is very strait and narrow.

Here I shall enquire what it is that makes it strait

It is strait by reason of our corruptions, and by reason of the Devils Temptations &c.

In the next place I shall enquire what is that Gate that is so narrow thorow which we must enter if ever we will be saved; there are many of these Gates. the

First, is the Gate of Conversion, the Gate of Regeneration of being born again. Christians the natural birth is not without difficulty and without danger; many Children stick in the birth and cannot be born; so it is in the new birth, many stick in it and cannot be born *Isaiah* 26, 18. We have with child, we have been in pain, we have as it were brought forth wind, &c. This is a fault that the Holy Ghost blames them for, that they would not come over throwly from their sins, and close with Jesus Christ. There are some Christians when they hear the word they are off and on, one while they are willing, another while they are unwilling to leave their sins and receive Christ: they come it may be as far as the Work of conviction, they find they are Sinners, and they confess they are Sinners, they fall into sorrow and pangs of Travel, but then they being unskilful like many women when Travel comes on them they take cooling things and so put back their travel. So the travel of these are hinder'd & put back by the world. *Isaiah* 37, 3. And they said unto him Thus saith Hezekiah. This day is a day of trouble and of rebuke and of blasphemy: for *the* children are come to the birth, and there is not strength to bring forth. Some there are when their Consciences are awaken'd for sin, they go [^]to wrong Physicians to merry Company, and so cause the going of the Mill the knocking of Conscience to cease and to grow stupid again.

When the Sinner comes to be new born, he is like a Bullock that makes many kicks and flings when he comes first to the Yoke; so men are apt to throw off the Pangs and Throws of the new birth, and take up with earthly pleasures; the pangs of the new Birth are bitter Things with some, and some to escape 'em they run to sensual

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sensual Pleasures, &c. In Regeneration there is first a spirit of bondage, which the Apostle speaks of in *Romans* 8, 11

For ye have not received the Spirit of bondage again to fear &c. This Spirit of bondage brings fear, and fear brings wrath. Some do by Fear as some do by Wounds, for fear of cauterizing they will cast off their Physician till their wounds become incurable; So some there are that cast off Christ the Physician of Souls; and desire to be cured speedily rather than truly, and run to the pleasures and enjoyments of this world. the Second narrow Gate is the Gate of Mortification, that is crucifying the Flesh with its Affections and Lusts; of this Mortification there is an absolute Necessity, for without this we cannot Live Spiritually John 12, 24. Verily verily I say unto you, Except a corn of wheat fall into the ground and die, it abideth alone: but if it die, it bringeth forth much fruit. Our members must be mortified, our Lusts must be crucified; and to die Christians is a hard thing. Sin can no more be crucified without pain than our Saviour Christ; it is not enough that our Corruptions lie sleeping, it is not enough that we want Opportunity to Sin, but we must abhor it, and fear running into it, as we would fear running into the Fire. We must lothe sin, and it's hard for a man to part with his beloved sins, it is hard for a man to mortify them, but so it must be. Col. 3, 5. Mortify therefore your members which are upon the earth, fornication uncleanness, inordinate affection, evil concupiscence, and covetousness, which is idolatry: If it be hard for old Friends to part, so it is hard for old Lusts to part; but yet our Saviour tells us, that we must cut off our right hand, and pull out our right eye if it offend space Now our right eye must be pluck'd out in regard of sinful pleasures, and our right hand cut off in regard of worldly profits. Our old Lusts that we have entertained Friendship with must be mortifi'd, and cast away from us every one of them. And it is not enough that Sin be mortifi'd but we our selves must be the Executioners; as we read Deut. 13. 9. that the nearest Relation was to throw the first stone at him that tempted him to

to Idolatry. This seems to be a very hard saying, and almost not to be born with you may say, a man may be carried on very far, and yet not carri'd on far enough; the old man must be crucifi'd within us; Rom, 6. 6. Knowing this,, that our old man is crucified with him, that the body of sin might be destroyed, that henceforth we should not serve sin. If the crucifixion and death of our Saviour Christ has had any real influence on our souls, and we have had any virtue of it there you may see the Effects of it. Sin must be dead in us, that henceforth (as the Text saith) we may not serve sin. But is it possible may you say, that any man can live without sin? I answer no man can be wholly free from sin in this Life; but by force as the Apostle saith the evil that I would not do, that do I. We

must not be subjects of sin, but lothe it.

Thirdly, There is the Gate of leaving all for Christ, this is a strait Gate indeed; and ^{^ when} it comes to this then it is a very hard case, and this has been the case of many good Christians, better christians than any of us are; this is a strait gate to strip our selves of all for Christ, this is always done in intention, and sometimes it must be done in execution; we must part with all yea Life it self rather than part with Christ Luke 14, 33. So likewise, whosoever he be of you, that forsaketh not all that he hath, he cannot be my disciple. If a man love not Christ more than all he undervalues him, and don't love him at all, don't love him in that way that he will accept of him. It is hard Christians to lose for Christ, I have found it so, I have had experience of it: It is hard christians to lost a little, but what is it to lose all, to lose Life and all! Yet this hath been the Condition of Martyrs and of many good christians in many Kingdo^ms and Countries. Many good men have been made by being undone the loss of their Estates, have been the saving of their Souls. There must be all lost for Christ; some bid high, but not high enough for it, he that sells not all for Christ this precious Pearl shall never have it; this is a very hard thing. There was not some but many that Forsook Christ and went

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back as it's said Iohn 6,66. From that time many of his disciples went back, and walked no more with him. I will give you an Instance out of the holy Scriptures. You may find it in Matt. 19^c, 26^v. and so onward, if you compare that with another place in the Evangelist in some of the foreging verses the Young enter into Life, he must keep the commandments, he said all these things haue I done; what lack I yet? Here was many wonders christians ^{^ in this} young man, for it's said that he was a Ruler, a great man, a rich man, and for such a one to follow Christ was a great wonder; and he was not only a great man but also a young man in the pride of his Life, and he seems to be willing to follow Christ; and he was also well Educated, as we may see by his keeping of all the Commandments from his Youth up: And when he came to our Saviour Christ, one of the Evangelist saith that he came running to Christ, and seem'd to be willing to lose no time, and he said all these things have I kept from my Youth up; he had kept all the Commands except one; but when our Saviour Christ saith one thing lacketh thou sell all that thou hast &c. then it's said that this young man that came so willingly to Christ went away very heavily. It's story'd of the King of Navar, That he said he would launch forth no further into the Protestant Religion than would make for his carrying on his Designs; so many will venture ~~will~~ venture upon Religion so far as will make For their worldly Interest and no farther. but a Fourth Gate that is strait and narrow, is the Gate of

self-denial; this is a strait gate indeed, and hard to be enter'd in at. He that comes into spiritual Life must be as naked of his own Thought and Good, as he was when he came into natural Life. Every man hath Self to deny; and what do we mean by Self? By Self we mean a man of flesh, our own Reason, a man of self-moderation in eating and drinking; nay a man's splendor and Glory in the world, his own Ends and aims must be denyed, and if we do this we shall be no Losers, God will own us for it.

we read in *Matthew* 25, 33. of sheep that were set upon our Saviour Christa right hand whom he own'd to have visited him when sick, and fed him when hungry, &c. and you know they deni'd it, and said, Lord, when did we do this space He that will enter in at this gate must follow Christs Example, he was contented to part with all for his people, he was content to part with all for the salvation of his elect; and when he prayed against his dissolution, he said not my will o Father but thy will in thy merciful salvation of sinners be done. All must be parted with for Christ. We love every one our selves, and that self Love' is the undoing of all. Now to do all that we can do, and when we have done to say we have been unprofitable servants, this christians leads us into the Life of Christianity, and he *that* He that is slow to anger, is better then the mighty space that is that overcometh his own lusts, and he that ruleth his own spirit, then he that taketh a city. i.e. a man that can thus tame his spirit is more noble and honourable than he that gets the victory over the greatest and strongest City. It is a great Difficulty to overcome ~~to overcome~~ that enemy that is at a distance from us, but it is harder to overcome that Enemy that is close with us; now our own Corruptions, our Honour and Reputation being that which is within us is the harder to be overcome by us. Fifthly, The fifth strait Gate that we must pass thorow is the Gate of Contrition and godly Sorrow. most men in the world cannot endure to go through this, to ^{g^o} thro' the Pangs of the new Birth; wicked men are too high in their hearts; but they that will not grieve for him here shall be made to howl for sin in Hell hereafter, when none will pity him. It is ^{as} easy to break the adamant as the heart of a Sinner; the heart of a Sinner is compar'd to an adamant in Zach. 7, 12. Yea, they made their hearts as an adamant stone lest they should hear the law, and the words which the

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Lord of hosts hath sent in his Spirit by the former prophets: The heart of a wicked man is as a stone, *which* if you break every bit and piece of it is hard, and if

you break a stone it will but fly in your face, so if
 You go to humble a sinner, he will but fly in *your* face.
 So Ahab, he would not be humbled by the Prophet for
 his wickedness. Man is by nature a self-conceited &
 proud creature: Christians mourning for sin is incon-
 sistent with hardness of heart. Few know the hardening
 nature of Sin; it is a very hard matter for us to bring a
 Drunkard, a Swearer, an Unclean Person to smite upon
 his thigh and to say what have I done? But my beloved
 one that will enter in at this strait Gate he must
 mourn, he must turn his Crowing into Crying.
 James 4:9. Be afflicted, and mourn, and weep: Let your
 laughter be turned to mourning, and your ioy to heavi-
 ness. Christians I am teaching you an uncomfortable
 Practice, but tho' it be sorrow at first it will end in
 Ioy. He that will enter in at this strait gate, waters
 his couch with tears; he must with Iosiah seek a place to
 weep, he must with the Corinthians mourn with a godly
 sorrow, and with Manasseh humble himself greatly
 before God; and with David he must bathe himself
 in a River of penetential tears; a true Penitent must
 weep and mourn bitterly for his sins.
 Christians, if we could but see how filthy and foul
 we are in the Glass of God's Law, it would draw tears
 from our Eyes and sorrow from our Hearts: Christians
 it is a hard thing for a man that abounds in worldly
 pleasures, to go into his Closet, and to speak to God by
 the eye, and by the Heart; by the Eye with tears, &
 with sorrow in his heart; it is hard to bring a sinner
 to be sensible of his miserable and undone condition
 by Nature. Christians, I must tell you that tho'
 there be bitterness in this not, yet it will end in

Ioy and Comfort; if we weep for our sins, our Saviour will
 come with his handkerchief and wipe off our tears. the
 Sixth strait Gate is that of constant Duty, the waiting
 on God in publick and private Duties; in publick in his Ordi-
 nances, in receiving the Sacrament, hearing the Word; this is a
 christians duty; but our Family and Closet duty is our special Duty.
 this our Saviour mentions *Matthew* 6,6. But thou when thou prayest, enter into
 thy closet, and when thou hast shut thy door, pray to thy Father *which*
 is in secret, and thy Father which seeth in secret, shall reward thee
 openly. This ^{is} a strait gate, and I fear many that hear me this day have
 never yet entered in at this gate; and then how do you think to enter
 into Heaven? ~~*Psalms* 53.4st The fool hath said in his heart there is no
 God; corrupt are they~~ *Psalms* 10, 4 The wicked through the pride
 of his countenance will not seek after God: God is not in all his
 thoughts. Wicked men will not stoop. Now there is great

need of this, that we should make this our constant Duty, because we sin constantly, and how shall we expect forgiveness if we don't beg of God for it. Intermission of Duty is lawful, but the total omission of Duty is ungodly and unlawful.

The worship of God is that high Honour and Respect which we owe to God as our Creator, and to him as our Redeemer: and not to give him this is an Omission of Duty, and that is ungodly. Omissions of Duty in themselves are dangerous, yea they are in themselves damnable; and they are not only dangerous and damnable, but they usher in many Sins; if we live in the Love of one sin, it is iust with God to give us up to others; one Sin brings in another, and little sins make way for greater. And he that will venture omission of Duty towards God, he will venture upon any thing that is offensive against God. I remember I have read of a - Father that was tempted either to defile himself with a Black, or to offer Sacrifice to an Idol, and he choos'd to offer Sacrifice to an Iol; and he confessed that that morning he went forth without Prayer. O Christians we should never go forth without this Spiritual Armour of Prayer. there are many Families where there are more Oaths in one Day, than there are Prayers in a

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whole Year, and therefore it is that there's so much of the Devil in those Families; and because they omit Duty, they fall into the commission of all sin.

There are many Causes of this neglect, some there be that pretend Inability, they cannot pray, but their pretence lies in their Obstinacy, they cannot do it because they will not do it. Pray christians consider this, good men would do more good than they can do, and carnal men they may do more good than they do do. The Service of god is a Burthen to the ungodly, they are weary of religious duties; like those in the Prophet Amos 8, 5. saying when will the new-moon be gone, that we may sell corn? and the sabbath that we may set forth wheat &c. The Prayer seems to be too long, and the sermon not short enough; they long to be at their worldly Bsiness, Pleasures and Enioyments again; the attending on God in his Ordinances is tedious and irksome to them: And if there be any one of you that will say you cannot Pray, to you I will say, why will you not try? If you would try, you would have Qualifications for this Duty; we learn to pray as we learn to write, we cannot learn to write if we don't write; so if you cannot pray as you should, yet if you are sincere God will inable you, & he will give you his Spirit to help your Infirmities. A prayerless person is a graceless person; our Saviour Christ one would have thought had less need of Prayer than any, and yet we read that he continued whole nights in prayer. And if we would pray aright, let is tread in our Saviours

steps; so did David *Psalms* 55,17. Evening and morning, and at noon will I pray unto thee, i.e. three times a day; So we find Daniel he was of the like spirit, *Daniel* 6, 10. tho' it was to the endangering of his Life, he thrice opened his Casement and prayed three times a day to the God of heaven. Those that are prayerless persons, they seem to say as those in the Prophet, depart from us, we desire not the knowledg of thy ways. Seventhly, There is yet another Gate, and

that is the gate of Persecution. Christians, it is true, God hath now given us a breathing Time, that is a Time of respite to get strength against another time of Trouble, as it was said of the Kings of Israel they were at peace from all their Enemies round about them. Christians, though the Church of Christ be at peace now, we know not how soon Persecution may arise again, and christians are exhorted in *Acts* 14, 22. to go through many Temptations, not to go by them, but they must go through them to the Kingdom of God. And there be many Reasons for it, why God suffers his Church to be afflicted, it is to prove and try us, for what is not Gold will not abide the Fire. Rotten figs are not dyed in grain; colours will fade if they be not laid in Oil; so we shall fall away in a time of persecution, if we are not Christians indeed and in Truth.

Again he doth it to purge and purify us, as wheat is winnowed to clean it from chaff, as Gold is cast into the Fire to cleans it from Dross; so God Afflicts his people to purge them and cleans them, *Isaiah* 27.9. By this therefore shall the iniquity of Iacob be purged, and this is all the fruit to take away his sin: It is true, Persecution can never destroy the Church of Christ, but it may sometimes shatter it; it can never destroy wounds; it's like the Salamander that Lives in the Fire, it's like Moseses Bush, that is always burning, but never burnt. He that will please God in all things must sometimes pull upon him the Displeasure of all the world. We must expect to fill up what is wanting in our Masters sufferings. It is a hard thing to be made the Offscouring of all things, it is a hard thing for us to take all our Sufferings not only patiently, but thankfully; and this good men have done and must do; Paul and Silas sang at midnight in Prison; St Paul was ready not only to be bound, but to die for the Name of the Lord Jesus. *Acts* 21, 13.

Eeighly, and lastly, There is the narrow Gate of

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Affliction, of Affliction sent to us by the Hand of God; For whom the Lord loveth, he chasteneth, and Scourgeth every son whom he receiveth. *Hebrews* 12, 6. Divines have observed, that God had one Son without sin, but none with-

out sorrow. Judgment begins at the house of God, at his own people, i Peter 4, 17 Now affliction is called our Baptism, because we are his sheep, and this is our Mark; and it is called his Cup, and tho' it be a bitter one we must pledg him in it. Psalms 34, 19. Many are the afflictions of the righteous: but the Lord delivereth him out of them all. They have sometimes not only Terrors without, but terrors within, as Iob speaks chapter 6, 4. For the arrows of the almighty are within me, the poyson whereof drinketh up my spirit: the terrors of God do set themselves in aray against me. Afflictions are like the sheep dog that bring us that are going astray, home to Christs Fold. This is that that teacheth a man to be a Christian indeed. Was it not think you hard work for Ioseph to be sold into Egypt for his Piety, and to be put in Prison by his Mistress for his Innocency? Was it not hard think you for Moses to forsake his own Country and all the riches of Egypt, and to ^g throw a howling Wilderness &c? Was it not hard for our Saviour to be Reiected by his ^{own} people? and to be called by them a Devil, yea the chief of the Devils? and be betrayed by one of his own Disciples, and forsaken by all of them, and to be persecuted by his Enemies, and to suffer not only a shameful but also a painful Death? this was a hard work & so it would be hard work for us again to be banish'd and imprison'd for Christs sake, and the Gospels sake; but this we must do if we are called to it.

Now I have shewn you what are those strait & narrow Gates, that we must go through. I come in the next place to speak something by way of Application. Are these Things so, that narrow is the way and strait is the Gate that leadeth to Life, and few there be that find it? that that way and gate

gate that leads unto eternal Life is a narrow way & strait gate. Why then we may Infer this, That when all things are outwardly well and you have the world at will, and all men speak well of you, and you are settled upon your Lees, beware lest you are not in the wrong way, for the way to Heaven is a persecuted way. You may well Question *that* you have not God's Favour when you have none of the worlds Frowns. It is our Saviours own words Luke 6, 26. Wo unto you when all men shall speak well of you: for so did their fathers of the false prophets. It is said of the Rich man in Luke 16, 25. Thou hast receiv'd thy ^{good} things in this life, but Lazarus his evil things, and he is comforted, and and thou art tormented. A prosperous Life is a dangerous Life; It's hard to carry a full cup without spilling. Some men are tryed with Prosperity, and some with Adversity; and it's very hard to demean ourselves as we ought in every Condition.

Grace and Greatness, they are very Lovely very happy things, but they are very rarely conjunct. When we are full, we are full we are many times farther of and most empty of grace and godliness: The better we are dealt with here, oftentimes the worse we are towards God; as it is in *Deuteronomy* 32, 15. But Ieshurun waxed fat, and kicked: thou art waxen fat, thou are grown thick, thou art covered with fatness; then he forgat God that made him, and lightly esteemed the rock of his Salvation. Waxed fat & kicked, it is a Metaphor taken from young mules, that when they have suck'd their Dams, they turn about and kick at them. So when we are full we are apt to kick against God, and to turn away from him. This was that that Moses caution'd the children of Israel against, in *Deuteronomy* 6, 10, 11, 12. And it shall be when the Lord thy God shall have brought thee into the land which he sware unto thy father, to Abraham, to Isaac, and to Iacob; to give thee, great and goodly cities which thou buildedst not, 11.^v And houses full of all good things which thou filledst not, and wells diged which thou diggedst not, vineyards and olive-trees which thou plantedst not, when thou shalt have eaten and art full; 12.^v Then beware lest thou forget the Lord which brought thee forth out of the land of Egypt, and from the house of bondage.

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When we are full we are like fattening Cattel, fattening cattel they are so wanton that no Bounds will hold them; and there is a great wo pronounc'd against those that abound in all sensual Delights and wallow therein; it is dangerous being in Moabs condition, *Ieremiah* 48, 11. It is said there, Moab hath been at ease from his youth, and he hath settled on his lees, and hath not been emptied from vessel to vessel, neither hath he gone into captivity, therefore his taste remained in him, and his scent is not changed. v.12. Therefore, ^ behold the days come, saith the Lord, that I will send unto him wanderers that shall cause him to wander, and shall empty his vessels, and break his bottels. Where people are at ease, there often times God is most displeas'd with the heathen that are at ease:
 2ly Hence we may see the Reason why it is that so few are saved, that so few enter into everlasting Life; it is because they like the End, but they like not the way; they would be Happy in both worlds, they would have the Crown, but they care not to take up the Cross. The Text tells us That strait is the gate and narrow is the way and few find the way saith the text; that is few will come up to the Power of Godliness. So much of Religion as will bear up their Names and Reputation here in this world, they are for, and no more; and so it was of old *Isiah* 30, 10. Which say to the seers, see not; and to the prophets Prophesie not, unto us right things, speak unto us smooth things, prophesie deceits.

Indeed many persons that hear Sermons, they use them as people does nose-gays, they smell to them for a while, and then they throw them away.

The Doctrine I am now preaching to you is not a pleasing doctrine to many, but it is the Doctrine *that* our Saviour preach'd and taught. Luke 15, 24 Strive to enter in at the strait gate; for many I say unto you will seek to enter in, and shall not be able. *Matthew* 7, 13. Enter ye in at the strait gate; for wider is the gate, and

and broad is the way that leadeth to destruction, and many there be which go in thereat: v.14. Because strait is the gate, & narrow is the way which leadeth unto life, and few there be that find it. As the straw is still more in Bulk than the corn, and as the Dross is still more for weight than Gold is, so the worst of People are always the most. but it may be objected, If so very few be saved, how then is God's mercies over all his works?

To this I answer, we must not iudge of the Greatness of God's mercies by the Number of those who are saved, but by the greatness of it to those that are saved. The Lord shews more mercy in saving some than all, and more mercy than in saving none at all.

Once more is the [^]gate strait and [^]the way narrow that leads to Salvation?

Why then we ought not to despair of mercy, tho' the Gate be strait and the Way narrow, we have all of us Cause to Question our Salvation, when we hear Lord is there few that shall be saved? then do you Question whether you shall be of *that* Number that shall be saved? Our Saviour tells us that many of them that seek shall not be able to enter; Therefore we should question whether we do make one of those very few that shall enter in.

I have laid before you many strait Gates through which we must enter if ever we would come to Heaven, and perhaps you may say sure if the way be so difficult, I am afraid I shall never come thither --

Now lest this be a stumbling block to you I will give you some comfortable Motives and Considerations, and so Dismiss you. Must you suffer Afflictions? must you suffer Persecution? well finally then, what are Afflictions? what are Persecutions? when we have Christ to be with us to comfort us in all our Afflictions? 2ly. What are these, when we have his spirit to Direct us under all those Afflictions that we meet with in our way to heaven?

3ly What are these Afflictions Difficulties &c. when we have his Victory to overcome them? His Victory is our victory?

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4ly, What are these when we have our Saviour Christs

Intercession to prevail for us, that we may be Conquerors at last!

5ly, Since we have his Pity and compassion, why should we fear Afflictions and Troubles?

6ly, We have his strength to enable us to bear them. and

7ly, and lastly, If we go through them, we shall at last have a Crown of Glory set upon our heads; which God of his infinite mercy grant for his son Christ Jesus sake, Amen.

Sung after Sermon.

O enter at the narrow Gate,
For wide is that of Sin;
And broad the way *that* leads astray,
And many go therein.

Because the gate to Life is strait,
And all the way thereto,
Is as I say a narrow way;
And they that find it few.

Strive then to hit the narrow Gate,
The right way to Attain;
For not a few I say to you,
Shall seek and seek in vain.

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folio 127 verso || folio 128 recto

folio 128 verso || folio 129 recto

folio 129 verso || folio 130 recto

the 14 of Hosea And the 9 uers
who is wise And he shall understand these things
prudent And he shall know them for the wayes of
the Lord are right And the iust shall walk in
in them but the transgressours shall fall therein
the great quierly or question is who is wise or
quierly of question contained in this text
is who is wise or where is the wise man the prophit seems
to immitate the philosefer who lited A candel at noon

to find out A wise man from this text I shall Rais
these three docttrins 1 that All siners are fools
2 that ther are many profesers but there are but
few ~~true~~ Cristians t
hat are truly wise 3 that All Gods faith
full minesters And profits desire the good of souls
upon doctrin the furst that All siners are fools And
1 fools are egnorant And so are siners 2 fools
are conseited And so are siners o how they brag And
bost of their ^{own} righteousness of their parts And
their good hearts poor deluded souls 3 fools
are led away with their own fancies And so are
siners 4 fools are All for the things present
And so are siners 5 fools are set on mischef
And so are siners 6 fools will Lay open their
~~sheam~~ own sheam And so will siners

7 fools are heardned And so are siners
it shows A peece of courage to contend
with man but it shews the greatest foley
And madness immaginable to contend
with the Lord of host 8 fools are unto^{uch}
abell And so are siners 9 examin
your selues And bless god if you are non
of those fools or siners in sion ~~vus~~
~~of~~ for the day will come when ~~when~~
^{thos} siners in sion will be sore afraid vse
the 1 are All siners fools whi then wed
haue many fools in our israell or ^{this} if All
siners are fools why then sin is the grea
test Euiel doctrin the 2 that there are many
profesers but there are but few that are truly wise
from there Learn those few Lesons furst fowlow not
A multitude to do euel 2 be not discouraged at
the fewness of those trew Cristians for thoug they
are but few in Respect of the vast multitude if
they are A great number And they are persons
greatly Respect^{ed} they are p uery precsius in
Lords acount 3ly endeauour And striue earnest^{ly}

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4l to be of the number of those that are truly
wise 4ly Endeauour to increas the number of
those that are truly wise striue to make that number
greater Lastly Bless god for the Increas of this number
upon doctrin the 3 that All gods faithfull profits
And minesters desire the good of souls And from
there it is they bears with their peopels

forgetfulln vntechabelness 2ly.....

And 2ly that the Reason they bears with their
peopels forgetfullness And 3ly that the Reasoⁿ
they bears with their peopels stubbornness And 4ly
that the Reason they bears with their peopels
frowardnes And 5ly that the Reason they bears
with their peopels Reproches O say no as
those which say if we go to hell we shall do as
well as others wee shall haue company enouf
O siner dost thou think to fare euer the Better
for such company the more fuel it is it will but
increas the fire O who can dwell with euer Las^{ting}
burnings o who can dy the second death in hea
uen there is the Best sosiety in hell there is the
most company dost thou think that

pharah king of egypt fared euer the beter
for the company of ganes And gambres his
magicians ono And that you may not be of the
number of thos o keep holy gods holy sabbath^s

Collotions the 1 And the 10 verce the Later part
of that verse Christ in you the hope of glory
doctrin the furst this glory euery true Beleuer
should in A scripture sence be All wayes hope
ing And wayting for becuse furt it is A true glory
secondly it is A pure glory it is A pure glory becuse ther is no sin there thirdly it is A high
transendent ~~the-exselent~~ glory the exselent?
of this glory nither the toung of men nor Aingels
can expres fourthly it is An eternall neuer fadeing
hear on earth on man has three kingdoms but in
heuen heauen euery on Inloys A Crown And A
kingdome fiftly it is A glory that dos desend
in the sweetest way that can be we are born
to it not by nature but by regeneratioⁿ
we are the Adopted sons And daughters

folio 131 verso || folio 132 recto

of the Lord god Allmighty And if children
then heys heiers of god And Ioynt heiers
with Christ onc children And Allwayes childr^{en}
can true Beleuers finally fall A way from
grace no why becuse they are preserued by
An Allmighty power through faith vnto saluation
Vse the furst is ^{of} exhortation to exhort euery on
to Look to it that they are found ?? haueing A
title to this glory I shall deuide it into to

parts first those that haue not A true title to
this glory And secondly those that haue A
true title to this glory *the* Labour to get An
intrest in Iesus Christ Christ in you the hope
of glory secondly the paynes taken in
making shure A title to this of your title
to this glory will be heauen vpon earth
it is the most sweetest work All the wayes
of the Lord are plesantness And All his paths
are peace secondly you that haue A true title
to this glory *the* grow in grace be thriving

Christians growing holy ~~????????????????~~
~~integrity~~

brethren grow in grace Ay but ^{some} may
object An say o how shall I know whether
I haue A Right to this glory that you haue^e
been so much spaking of why ¹ you may
know it by your regeneration if you haue^e
A new nature and if Christ be formed in you whereas formerly you could delight
in sin ^{if} now you can truly And vnfeignedly
say the burden of my sins are intolerable
they are more then I am Able to bare o
but Christ yoke is easy And his burthen
is Light then you haue a true title
to this glory secondly if you haue A
consonabel desire for A prepared
ness for heauen An ^{for} A growing vp to A
meetness for this glory that you can say
o that I could Loue the Lord more And
serue him beter o that I could Loue the
Lord as I should thurdly are hear any
trembleing Christians that haue A
cannot Aply the to former to themsleues
with comfort that haue A godly Ielousy
O

folio 132 verso || folio 133 recto

of themselues whether they haue A Right
to heauen An A true titel to this glory
this is A true sign that you haue A true
title to this glory An then heauen shall
be yours And glory shall be yours Vse
the Last it consernes Al gods peopel
that haue A true title to this glory
as well as to make shure of heauen ~~them~~
themselues to be very solisiteous for the

soules of otherr for if they miss
of this glory for want of deligenc
they must sartainly go to hell for
there is no middel place but Ither
come ye blested or go ye cursed

the 3 of esayah ? the 10 verse
say ye to the Riteous it shall be well with
him doctrin the 1 that whatsoever euil
shall^{man} come upon the wicked or how ill
soever it may go with them in A time when
god bringeth his Ioudgmentes vpon A people^l
yeat gods Riteous ons may Asure them
selues that it shall go well with them
furst because gods spesiall prouidenc
is ouer his own peopel his common
prouidenc is ouer All his works but his
spesiall prouidenc is only ouer his owⁿ
peopel God Loues his peopel with
An Appreciating Loue they are precious
in his sight how vile soeuer they are in
the worlds Acount yet they are presious
in gods Acount thou wast honorable
therefor haue I Loueed the 3 itheir
god is A Riteous 4ly god is A god in
couenant with them And they are

folio 133 verso || folio 134 recto

his peopel An 5ly the Loue &
faithfulness of god are ingeaged for
their preseruasion god wil be with
his peopel in six An in seauen
troubles to deliuer them he will be
wil be with^{them} in sickness to make their
beds for them that is to Restor them
to health
1 of Samuell the 30 & the 6 uersee the Later
part of that uersee But dauid encouraged
himself in the Lord his god 1 doctrin that what
distresses soeuer gods people may be found vnder
yeat they haue this Blested priuiledg that they
may encourage themselues in god ~~the Lord~~ ?????
god the Reason of this Doctrin Lies coucht in
the text that what straits or excigenses
soeuer gods people may be under yet they
may encourage themselues in god & the
Reason is because the Lord is their god
for

1 he is A god of Infinit wisdom 2ly he is A
god of Infinit power 3ly he is A god of
Infinit mercy & 4ly he is A god of great
faithfullness the Vse of this doctrin is to
fould furst to those who are in A great
measure quiet And Inioy the good things
of this Life with Abundanc of tranctquility
& delight & yet when the Lest cros or Affliction
befals them they are Ready to pine Away
with discontent to you I say if you are not
Able to bear vp in A time of peace
how will you be Able to beare vp vnder
the swellings of Iordon 2ly to those
who are in A more deieted estate O bear
up Look back vpon holy dauid he was greatly
distresed his sity was burnt the people spake
of stoning him yet says he I will encorag^e
my self in the Lord my god & so may you
the same god is your god & he will Lay no
more vpon you then he will enable you
to bare now I shall giue you A few directions
& so conclude direction the 1 Labour to make the
way plain before you & if sufering times

folio 134 verso || recto of stub after folio 134

be shur you sufer for Righteousnes sake
& not as busy bodyes 2ly Labour to know
more of god 3ly Labour to get vpright
hearts 4ly Labour to get A Catoluge of the
promises 5ly treasure vp A stack of
Choyce experiences 6ly & Lastly Labour
to get An Asuranc of heauen & this wil
help you to
~~Mr Smith~~ Iohn the 6 & 30 7 verce
verily veryly he that

verso of stub after folio 134 || folio 135 recto

be shur you sufer for Righteousnes sake
& not as busy bodyes 2ly Labour to know
more of god 3ly Labour to get vpright
hearts 4ly Labour to get A Catoluge of the
promises 5ly treasure vp A stack of
Choyce experiences 6ly & Lastly Labour
to get An Assurance of heauen & this wil
help you to

~~Mr Smith~~ Iohn the 6 & 30 7 verce
verily veryly he that

Mr Smith on the 6 of St Iohn & the 37 verse
 Verily verily verily I say vnto you he that beleiu
 eth on me shall haue euer Lasting Life my
 freinds beleiue it & Remember it for my sake
 the doctrin is this that Euerlasting life &
 eternall saluation is & shall be the vndoubted
 porsion of euery troue beleiuor my frends I do
 Asure you it is no untruth it is the words of our
 blessed sauieur veryly verily I say vnto you he that
 beleueth on ^{me} shal haue Euerlasting life ? the Loue
 of god is engaged for it 2 the faithfulness of god
 is engaged for 3ly god is engaged in Couenant he gaue h&
 & sealed this couenant with the blood of his son
 wilt thou beleiue the word of god if not with thou bold
 ine the faithfullness of god if not wilt thou belieue
 the couenant of god well frends will not the Laue
 of god do nor the faithfulness of god nor the couena^{nt}
 of god will the oath of god do he that could
 swareby by no greater hath sworn by him
 self that blesing be will bles thee

folio 135 verso || folio 136 recto

the 6 of S^t Iohn & the 37 verse
 All that the father hath giueing to me to
 me shall Come vnto me & he that cometh to
 me I will in no wise cast from henc I shall Rais:
 these Doctrins furst that ther are A certain number
 of the sons & daughters of Adam gaue by god the
 father & god the son 2 that All those that Are
 so giueing by god the father to god the son shall
 sooner or Later ~~they shall~~ come to him 3^{ly}
 those that so come to christ he will in no wise cast out
 furst because god ordains to the means ends As well as to the end
 is it not meant A vocall comeing with our bodys
 for so thousands caem to christ that Receued no beni
 fit by him but my beloued it is meant A sperituAll
 Comeing to christ by A true & liuely faith dy
 But some may o how shall I know wheather
 I haue this faith or not why you may know it
 by the efects & fruts of it which Are these
 furst only exsepting some few that weare
 saintified from the womb & that were Restra^{ined}
 by pious education from Runing out into that
 chilosh of sin that some others haue done

but As to those that Are Adult persons if thou
 hast this true saueing faith it was wrount in
 thee by the preaching of the gospel 2 it is
 A heart purifing faith 3ly it is A sin conqu^{ring}
 faith 4ly therby thou maist ourecome the
 deuel the world & the flesh 5ly it is A
 faith that worketh by Loue hereby we
 know that we Are pased from death to
 life becuse we Loue the bretheren if
 thou Louest christ thou Louest All his members
 the weakest As well As the strongest &
 Louest to haue godly conferenc with
 them we haue Allredy handled to the former doc^{trins}
 we come now to the ~~seeend~~ third wich is that
 All that ^{so} Come to Christ he will in no wise
 Cast out none Can come vnto Christ .efe.ly
 ?fectfvaly ~~but~~ except they belieue in him sauingly
 from thenc I shall Raise this doctrin that All thos
 that come to Christ by A true & Liuely faith shall
 neuer after be Rejected onc sons & All ways sons
 those that so come to Christ Are made pertakers
 of many speciall priueledges furst they shall haue
 Remission of their sins secondly the imputation of the
 Righteousnes of Iesus Christ the 2 of *Corinthians* the 5 & the 21 he
 hath made him sin for us that knew no sin that
 we might be made the Righteousnes of god in
 inverted row next to gutter
 the 26 ... is that they may Receue forgiuenes of sins of inheritance Among then that
 are sainticied by faith that is in me

folio 136 verso || folio 137 recto

3ly those that so come to Christ by it true & Liue by faith
 Are brought ⁱⁿ to A near ReLation to god not only of sub
 iects & seruants which is A great fauour but of sons
 Romans 4^h 8 & 17 if childre then heirs heirs of god & Ioynt
 heirs with Christ 4ly those that so come to Christ shall haue
 that Image Restored ^{Again} which they Lost in Adam by Iesus
 Chris t the second Adam Romans th 5th 17 for As by the
 on mans disobedienc many ware made siners so by the
 obedienc of on shall many be made Righteous beloued we
 Come now to some Reasons why those that so come to Christ
 shall be pertakers of those presious priuiledges becuse
 gø it is the good^{will} & pleasure of god the father 2ly becuse
 els god would neuer haue been At so great case
 he wold neuer haue guveing the only begoten
 of heauen the son of his etermale Loue to com
 into the world & dy for sinful man Christ was
 el willing sauior As it^{ts} writing so I
 Come to do this will o god 3ly els god would
 neuer haue sent the word of his grace his

euerlasting gospel amonsts us I shall Concl
this reason with the words of of Manoahs wife Iudges
the 13 23 but his wife said unto him if the Lord was
pleased to kill us he would not haue Reseued a
burnt ofering At our hands nither would he
haue shew shewed All these things nor would
At this time haue tould us shuch things As
these 4ly & Lastly if the Lord did not inclines
the hearts of those that shall come to christ to hear
the word of god he would neuer haue sent
Amongst us beloued this is your Axcepted
tie this your day of Saluasion god the
father is willing god the son is willing god
god the holy god is willing if you

will still stand out you Are guilty of
the greatest ingratitude that martals
can be guilty of & you are in the
stata Already of Condemnation All
Redy

Mr ffuler psalm the 62 to th 5 verse
my soul wait thou only upon god for my
expectation is from is fro him i it inplyes
3 solly say soul wait thou only upon god why for my
expectation is from him i waiting upon god implies
An ordinary & Regular dependance upon god i it implies
Silenc before god 2 trust & confidence in god 3ly hoop
& expectation from god 4ly suplication to gos 5ly
A patient waiteing upon god be silent o my soule
before the Lørd Lord I was silent because thou didst
it o my soul put thy trust ony in god At such time As
thou Art Afraid trust in god o my soul my hoop &
is only from the Lord that which we expect not no
do not hoop for but my hoop & expecttation is onlyfrom
the Lord what euer mersy Any of gods peopel
desires they sha; haue it in the uery kind they
desires it that the same time they desires it on
if god sees it best for them if not they shall be
endued with pacienc to wait the Apointed
time of god that therby the mersy may be indeied
them & their hears & Afections the more
raised to prais the Lord & to giue glory to his name
& if the ^{mersy} they desirs be denied them they shall be
made to Liue by faith without that mersy

folio 137 verso || folio 138 recto

psalm *the 32 the 1& 2 verses* Blesed is the man whos
transgression is forgiving & whos sin is covered Blesed is the
man vnto whom the Lord imputeth not iniquity & in whos

spirit ther is no gile the salmist seems hear to set out the
blesed Estate of that man whos sin is ~~pardoned~~ covered & to
whom the Lord imputeth not iniquety & now I come to shew you
what pardoning mercy is it is An Act of gods grace wherby A
penitent beleieueing siner for the sake of Christ is Reseved into
favor with god As if he had never sined by the gospel Law
& Covenant

Our Sheild on mathew the 5 & the Later part of the 40th verce
what do ye more then others this being part of our blesed sauour
sermon on the mount that he preached to his disipls the publycans
salute those that salute them & Loue those that Loue them but what
do you more then others the Doctrinth that I shall Rais from
thes words is this that Christ doth expect that his desiples & few
Colou^rs should do more then others furst I shall shew you in what
Christ expects that his desiples should do more then others & then
giue *the* Rweasons why they should do more then others & then
Come to some Aplycation furst Christ expects that his desiples & folowers
should not only Abstain from gros sins but from inward Lusts 2ly
that they should not only mortyfi on sin but All sins the most beloued
& darling sins such as Are as near as dear As the Cuting of
A Right hand or the puling out A Right eye 3ly Christ Expects
that they should not ^{only} make Consiencc of doing on duty but All duties
& 4ly that thay should Loue Christ Aboue All Aboue father or
mother wife or Children & or Any thing that this world can
Aford us & 5ly that we should seek furst the Kingdom
of god & his Righteousness that is we should seek spiritu^{Als}
before temporalls & 6ly that we should hould fast the pro
fesion of our faith without wauering that we should hould out
to the end 7ly that they should make conscienc of keeping
All the commandments of god in keeping the greater not
to forget the Lesser & in keeping the greater we should haue
Respect unto the Lesser 8ly Christ expects that they should
ouer Look the faileings & imperfections of others & be
much in Judging & Examining themselues ther is no greater
sine of A hipocrit then to be much in Judging others they
Can desern A mote in Anothers eye when they cannot soe
A beme in their own eye 9ly & Lastly Christ Expects *that*
they should be much in prayers they should make Conscience of
secret prayer enter into thy closet & shut the door behind
thee & thy father which seeeth in secret will Reward
thee openly pray Allwayes wach vnto prayer

1
now I Come to the Reasons why ~~tha~~ Christ expects that
his desipls & folowers should do more then others

folio 138 verso || folio 139 recto

the furst is because they profess more then others o

when those that profes more then other & do Less then others
 it is A great sin indeed 2ly because they Reseue more
 then others they Reseue more Counsels & directions from
 Christ they Reseue more tallents & wher much is giueing
 that much will be Required 3ly they Are to be patrons &
 exAmplies to others they Are to shine As Lights in the midst
 A of A crooked & peruerce generation 4ly they Are
 obserued more then others the eyes of men & Aingls
 Are upon you
 6ly if they do not do more then others their punishment
 will be greater then others theis shall be sure to haue the
 hottest place in hell he that knows his masters will & dose
 it not shall be beating with many strips the furst vse is of
 information to inform vs that faith without works is not sufficient
 works Are materialy good but not to Iustify us 2ly for
 hipocrits & the worst of siners may do some things that
 Are materialy good herod heard Iohn baptist gladly but still
 he keeps his herodias his beloued sin till At Last of Coms Iohn
 baptist head but we must mortifi euery sin 3ly of Examina^{tion}
 what haue you done more then others haue you not only Abstain^{ed}
 from gros sins but from inward Coruptions haue you not only
 mortified on sin but All sins your beLoued Lusts & darling
 sins haue soate spirituall before temporall haue you loue^{ed} Christ
 About All & prefered him beofre Let your consciences testifi
 haue Loued your enimise done good for euile haue you done
 good to them that hate you praied for them ^{that haue} despitfully vse^{ed}
 you & persecuted you or on the other hand haue you Resol^{ued}
 those that haue done you An injury neuer to forgiue them
 won would not be in such A ~~man~~ or womans C: as for
 ten thousands worlds how many times shall my Brother ofen^d
 - I forgiue him vntill seuen times I say not intill seuen times
 but untill seuenty times seuen haue you Releued the poor

Clothes the naked & haue you Releiue Christ poor or haue
 you not haue they been in prisons & you uisitd them not so As
 to Releue them o vp An be doing for Charity is on of
 the greatest sines of your Loue to Christ in Reliueing
 his pooR Afflicted members
 the furst epestell generall of St Iohn 3 Chtr
 & furst & second verses
 Behould what maner of
 Loue the father hath bestowd upon vs that we should
 be Caled the the sons of god therfore the world Know^{eth}
 vs not because it knew him not *Doctrinethe* furst that
the great Loue of god in makeing sons & daughters by
the grace of Adoption is mater of Admiration verse
the 2 Beloued now are we the sons of god but it doth not yeat
 Apear w^hat we shall be but we know that when he shall

Appear we shall be Like him for we shall see him
 As he is - vpon the former part of the vers now
 are we the sons of god but it doth not if Appear what
 we shall be. *Doctrin* that it is the duty of those that
 are the true minesters of Iesus Christ to pre^ach
the comforts of the gospel to their people Comfort yea
 Comfort yea my peopel saith your god elay *the* 40 1 vers
Doctrine 2 that the sons & daughters of god in this Life perllke
 of glorious priueledges but the glory of their sonship doth not
 Apear till hear After the furst priueledg furst they Are
 sett itt Liberty from the serimoniall Law & 2ly in A
 great measure from the morall Law & 3ly they Are
 vnder the providentiall care of their heavenly father his
 common people & 4ly they shall never be cast ovt of
 their sonship once A son & Allwayes A son once A daughter
 & Allwayes so once An heir of glory & for ever an heir of
 glory

folio 139 verso || folio 140 recto

5ly they have A right to heaven & though they are Covnted
 As the scouring of the earth now yet they are pretious in gods Esteem
 Malachi *the* 3 & 17 vers & thay shal be mine saith the Lord of hosts in that day
 when I make vp my Iewels & I will speare them As A man speareth his own
 son that searveth ^{him} & now I come to give you some reasons why the
 glory of their sonship doth not Apear till hear After & 1 beacavse now
 they see but in c part & thro v A glas darkly 2ly becaes thay Cary Abovt
 with them A body of sin which thay grone vnder & 3ly becaes the
 gloomey sheads of death doth vaill the gloryovsness of that Estate
 which belivers shall enioy hereafter 4ly Becase they are not Capable
 of Inioying this gloriovs estate in this Life 5ly becase god hath
 Reserved the time of glorifying them till hereafter & the
 Reason of this is becase they shovld Live A Life of seeking
 & 6ly becase they shovld walk hvmbly before the Lord
 now to make some improvement Vse the fvrst it is devided
 in to parts fvrst to siners & then to saints yov have hard the
 gloriovs priueledges that the sons & daughters of god by the
 grace of Adoption Are & shall be made pertakers of bvt
 to yov that are yet in yovr sins & in An vnregenerate condition
 so Long As yov therin Abide A say yov have no Lot nor portion
 in this mater for yov doe yet in the gall of biterness &
 in the bond of inqvity for all yovr mercies Are Iudgments
 & yovr iudgments are iudgments indeed & the miserableness
 of yovr estate doth not Apear till hear After the Later part
 of this vse is of exortation to All Christians fvrst Let me exort
 yov to walk worthey of this gloriovs estate o walk worthey of yovr
 sonship As thos that are Redeemed of the Lord that are Reyd
 god is pleased to bring yov vnder Any Afflicted providenc Learn to
 bear it patiently & not faint vnder it for know fvrst it is the
 Chastisments of A father 2 tis in Love & 3ly for ovr profit 4ly
 that yov being ^{made} the sons of god by the grace of Adoption yov ^{may} have

free Access to the throne of grace O Let me exhort yov to
make vse of this gloriovs priveledg go to god & beg his pardon^{ing}
mercy & beg lpersevering & Receving grace then 4 priveledg yov are
vnder the providentcionall care of A heavenly father therefore
be carefvll for nothing I mean in A distratcing way bvt Leave
the ishew wholly to god

5ly if yov Are once in the hovs you shall be All wais in the hovs I
mean once in the famely of Christ & Allways in the famely of
of christ once A son & Allwais A son my father is gReater then I
& non can plvck ovt of my fathers hand 6ly & lastly yov Are coo
heirs with Christ Romans the 8 if children then heirs heirs of god
& ioynt heirs with Christ O Christians Let me exhort yov to clean
Vp yovr evediences for heaven to prove yovr election by yovr Calling

folio 140 verso || folio 141 recto

Water *pro* the Stone.

Take a peck of through ripe hawes, and one pound of the
roots of phylapendula, one pound of Sassafrage seed
one pound of hors raddish roots sliced very thin, 4 oz of the
roots or restharmo cut very thin Let the haws & Sassafrage
seed be beaten well in a stone mortar then Infuse
it all in a pottle of rhenish wine or Cider for the space
of 24 hours; then put into it of red Cows milk and stir
it well together then put it into the Still and whilst it is
a distilling stir it often till the Ingredients are dry stil
in a Cold still you may take about 4 spoonfulls of this
water a Little warm which you must follow once in 3
hours till you have ease it may be taken by any age or sex

Receipt *pro* the Cholick or Stone.

Take acron kernels and the seeds of hyps and the seeds
of ashen keyns & the seeds of haws of Each half an ounce
Groumwell seed & Ginger 2 oz dry'd and pounded 12 oz of
Louf sugar pounded sift all these very fine put it in a
bottle in a dry place where the suger may not melt take
as much at a time as will Lye on a six pence a man may
take as much as will ly on a shilling or half Crown when
the pain Coms in a Glass of ale for the Cholick, and in
a Glass of white wine for the Stone

To make Balm Water.

Take of Gallingsals Cubeb Cloves Nutmeg Cinamon Ginger of
Each 1 oz annisseeds 2oz Balm 2 pound mint, sage of each

one pound; infuse the spice being bruized and the herbs cut for one night in 6 Gallons of wine or Cider then draw off with a Limbeck 4 or 5 quarts of Liquor you must weigh all the herbs as soon as you Gather them but they must be dry before you use them sweeten the water as sweet as you please.

Annisseed Water

Take of Anniseeds half a pound, seeds of fennel and Carraway of Each 2 oz Cloves Cinnamon Ginger of Each one ounce bruise all the Ingredients and Infuse them in 6 Gallons of Cider and then draw off the strong spirits in a Limbeck, put in as ^{much} Sugar to sweeten it as you please.

Receipt To make Black Balsum

Take 1 pound of venice Turpentine wash it in half a pound of spring water, take also 3 pound of Sallet oyl which wash in 3 lb of Spring water take also 2 pound of Liquid venice Storax wash it in half a pound of white rose and plantane water after they are washed mingle them together beating Them very well a good while together, that being done put them upon a Charcoale fire in a Bason put with them half a pound of new wax Cut in small pieces Let these boyl a little together and afterwards ad to it one Gripe of these herbs as much of one as the other Bay-Leavs balm rose-mary time and saints Iohns wort cut these herbs very small and put them to the rest then take it off the fire and let it Cool when it is cold cast off the water, which is Good for any Itch or scab after this is done put it on the fire and let it boyl a Little then strein it thorow a Good strong Cloth and squeeze it hard then Cast away the herbs and put the Liquor on the fire again and ad to it 3 pouders, of Mummi-a 4 ounces red Saunders and dragons blood off Each 2 oz let *them* be pounded and sifted and put them in by Little and little stirring them on the fire let it boyl till it reseth then take a clean linen Cloth and strein it twice to take away the powder put it on the fire again and ad to it half pound of *the* oyl of St Iohns wort & 2oz of the thickest India balsum stir it a Little on the fire and put it up in a Gally pott

folio 141 verso || folio 142 recto

Lukatillas Balsum very precious

Take half a pound of the best Yallow wax cut in slices

put it in a pan with a spoonfull of the best sack melt
them together, take a pound of the best venic turpen
-tine wash it and beat it very well in rose water till it
be as white as can be then take 3 pints of the best sallet
oyl 1 oz of the best red sanders and sift it very well
then put the turpentine and sallet oyl to the wax
and wine Let it boyl up then put it into an earthen
pot and let it stand till the next day till it is Cold
and when it is Cold with a knif make holes in it to let
out the water when the water is taken out put it into
a skillet and melt it again and put in the sanders and
one ounce of Natural balsum then give it one boyl and
no more stir it and let it stand untill its cold that it
may incorporate well together it may be put in pots
well coverd with led and let upon a board two foot deep
in the Earth for the space of 3 months you may if you
please add to it one ounce of St Iohns worts the longer
You keep it the better it will be the Quantity to take
of this balsum is the bigness of a Nutmeg dissolv'd in
water or sack or rould up in sugar morning and
evening it is Good for all pains bruises or sores when you
take it inwardly you must fast one hour after.

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O
O that my heart could but forbare the worlds Liuary for to ware
O that I did not know her sheap o that her snarl I could E sheap

O that mine Eys might closed be to All her pride & vanity
O that my mind were truly bent in All Estats to be content
O that I had but Eagles whings to fly Aboue her scorpione stings
O that my soule had Eys to see the glory of Eternityt aboute
O that I felt that Life of Love that draws the Loue to god

And
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[Book plate]

Record of Exhibition

back outside cover

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