The image shows the front cover of an antique book. The cover is decorated with a traditional marbled paper pattern, featuring swirling, organic shapes in shades of deep red, ochre yellow, and a muted blue-green. The marbling is dense and covers the entire surface. In the upper right quadrant, there is a small, rectangular white paper label with the handwritten text "MS.17854" in black ink. In the upper left corner, there is a small, dark, rectangular stamp or label, which is mostly illegible but appears to have some faint markings. The edges of the book, particularly the spine on the left, show signs of wear and the underlying binding structure, including some loose threads. The overall appearance is that of a well-used, historical manuscript.



Patrick 200 MS 17854

Robert

MS. 17854

To make a florintin of Oysters

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Take a quarter of a peck of flower a pound of
butter broile in pises among the flower then
put in 2 eyes & as much cold water
as will make it into a good stiff past & roll
it out in two thin cakes & lay the one of them
in a buttered dish: have ready your oysters
parboiled in their own liquor whit wine & a litle
must: a pretty quantity of Crummes boiled
piled & cut in pises a pretty quantity of
fresh butter broile in pises & if you please
some pises of mutton put all this in the
dish & lay on the other thin cake of past
for the lid & cut the edges in some pro-
portion & so bake it when you take it out of the
oven cut up the lid put in some whit wine
ivice of lemon & orange some sherry & a litle
more butter shake it together & lay on the lid
& so serve it up

To make egge tart

Take the yolles of 9 hard egges beat them in
a mortar with a quarter of a pound of fresh
butter & sherry a cording to your taste for nice
a quarter of an hower lay your past in the
dish as a fore sayed & put in the one half of
of the stuff in the dish & covere it with thin
slices of Cardifiron then lay on the other half
of the stuff then cut some thin leaves of past
& lay hier & ther upon it & so bake it

How to boild chikenes

Take 3 or 4 chikenes & boild them if you please
with parslay in ther bellies when they are boild
take som of ther own broth a litch whit wine or
sake swit butter shwyer winiger mead a cording
to discretion som crummes scraped boild all
thes together till your skiretes or crummes be
tender then lay som siperes of bread in a dish & a
bot the brimes & lay your boild chikenes upon
them & so pour on your forrayed jus on them
lay som of the crummes a bout the chikenes
& scrap som shwyer over them & on the edge
of the dish & serve them up hot, when you
want crummes you may take boild urichole
botomes cut in quarters & if you please to put
in som mason a mongst the Jus it will down very
well

A chicken pye

cut your chikenes in halves season them with salt
peper nutmy ginger then lay them in the pye
with bif mason som curesnes vesines 3 or 4 dates
a lury mas & so clos your pye & bake it in
the mean time have vedy a whit broth mad
of whit wine or sake Galles of egges shwyer
a cording to tast boild thes together & put it
in your pye when it is vedy to come out of
the oven & stro som shwyer upon your
pye & so serve it up.

Take a good dell of rosmary strip it of the stalkes
beat it in a marbled mortar with som winiger then
put in som grated marshmalt & shuger it will make
a good sal you may make grain sal this way of what
herb you please of Sored which is beter & woode
Sored is best of all

To make susages

Take the tendrest of the lean of fresh porke
cut it in bites & beat it in a ston mortar as fine
as you can then take of the leaf of the hog as
much as you thinke will make them fat &
anuf mingelet & beat it well with the flesh
in the mortar when it is anuf it will com a
a sinder with your fingers & worke like past
then take a litle grated bread seurtch it with
cloves mas peper & salt & so worke in this
seasoning with your hand & so fill your skines
they most hang nice the fairer they will last
good a while putt them upon masten or cupones
they ar every good.

To make en Almond custard or Bancahier rai

Take a quart of cream boile it with nutmeg
ginger ma. cloves sinomon all whole till it
tast of the spices & when it is cold strain it
with a quarter of a pound of almondes well
beaten with yos water then put in the yolles of 8
egges well beaten & strer it with shuger accordig
to your tast if you please you may rub the botom
of the dish you put it in to with a litle ambergris
bale it upon a hot of boiling water & when it is
cold stile it with slices of dates or cordisil ton

To make a goosbery Crustard

Take a pint of goosberis & with a litle wine
boill them & brew them till thay bee all juce
then put to them a pint of cream & the yolles
of 4 egges beaten together & a good quantity
of shuger & so bake it.

To make an Almond pudding

Take a quarter of a pound of blanched
almondes finely beaten with ros water put
to them a quart of swit cream & or 7 yolles
of egges well beaten shuder according to
your tast & what spices you please 3 Spoon
full of grated bread stir all together & put
it in a buttered dish & so bake it.

Another

Take a pound of blanched almondes finely
beaten with ros water put to them 6 or 7 yolles
of egges well beaten a handfull of grated bread
a pound of bish shewet or according to discretion
bot the on half shewet & the tother half marce
is better seasoned with salt shuger & nutmeg a-
ccording to your tast put in as much cream
as will make it of a resonable good stiffness
& so bake it & serve it up hot to the table.

To make a marrow pudding

Take a quart of cream 3 or 4 eggs well beaten them on the sauer in a buttered dish put into the dish a few coveres of sum stoned resines then lay bif marrow all over the pudding upon thin slices of bread & so bake it in the dish & when you serve it wth strong shuger upon it

To make whit puddings

Take 8 eggs whites & all beat them very well then take 2 litle manshores grated & a pint of cream that has been cold but it be no hotter then lute w^{en} minged all together but it stand all night then put in a grated nutmeg sum resines of the sun or sum dates stoned & minced very small a litle safron & as much shenger as will futen it a prisy quantity of bif shiver minced as small as mill minged all well together so fill your steines & cook them

To make puffs

Take 3 quarts of good milke & eaven it draw the whey clean from it & break the curdes very small & minged with it a handfull of searched crumes of bread & half a handfull of flour then take 6 yolles of eggs & on whit & a litle salt beaten & minged all well together then lay them like litle cakes on buttered paper & bake them in an oven as hot as fat biskets when thay rises high on the top & grows brown tray if thay will rise from the paper with a knif which if thay dow have in redines

Some butter well beaten with shryger & mounting
to wet your pines well in & so serve them
up with a litle shryger stroved over the dish

To make a dish with Artichokes

Take 6 Artichokes boile them tender take onlly
the boymes & lay them in a dish & set them on
the faier with as much butter as thay will boile
in when thay have boiled a wumbell or two
put in a quarter of a pint or more of swit cream
then take marrow & boile with a litle sliced
ginger & when it is boiled a new put in your
artichokes season them well with shryger &
so serve them up with conserve of barbaris

To make a dish of wardenes or peaves:

Take your frent & bake them in an earthen
pot but not too much then take them out of
the pot & the siron with them then put ros wafes
& shryger to them & steu them in a covered
dish till thay bee tender & so serve them up

To boile a Capon larded with Lemon:

Lard your Capon & boile it put in to it 2 or 3
ladel full of water broth to make it strong a
litle whole meat som orang pill & when it
is boiled a new take as much of the broth
as you will serve up with the Capon &
thicken it with beaten almones strained season
it with shryger & winiger & so serve it up

To Bate bis like venison

Take a pie of bis that is fat & tender season it
with a good quantity of pepper salt cloves
mace & ginger then pour a pint of vinegar
upon it & let it stand 24 houres & when
you are going to lay it in the bread pour a pint
of claret wine upon it & so bate it in an
oven 4 or 5 houres.

To Stew Pigeons

Take tame pigeons if you can get them, if not like wild pigeons take two quarts of water a pint of Claret & 6 Eggs of Male is clowes. 2 onions a little baccone let them stew altogether with a little salt and thicken it with Grated bread then let it stand one houre in a half soberly and so dish it up Garnisht with Lemons and what you please besides.

To Make Scotch Collops

Take a log of Beale and cut it thine. and chop them with a knife then strow a little flour upon them with half a pound of butter. and let them frie browne; then make fust meat, with Veal brise broot a little time strapp one onion and a little small pepper a little salt and cut them all very small and work them together and so make it up in little balls then take a quart of Gravy and put in your pane then put in your fust meat a little thine baccone Mushrooms a few pickled cucumbers all into the pan and let it stand about a quarter of an houre or more as it will need then dish it up garnish it with Lemon Bar-bours Cucumbers or what you please. In any of these Pigeons you may put Truff In which you must stow in the hot water till they be soft before you put it into your Sauce.

When you Make a good Broth 6

Take fennichils a quarter of a pound and boyle
it a quarter of an hour; In some of the broth
and put it in your pottage all over the foyle you
my boyle the like quantity In Milk which is a
good like wayes

Cutlets.

Take a good necke of Mutton and cut it booy
thinne take away the chaine then grate some bread
and take time and salt and mingle it altogether
dipps your cutlets In melted butter the dippe
them in the bread and so boyle them upon
a quick fire and Make a sauce of two anchovise
and a oynon; and put them Into halfe a pint of
water; and loot the Anchovise dissolved then
Straine it and grate a little nutmidge and squeeze
In a little Lemon and Garnish the dish as you
please

To Stow a Kume of booffe

Take a Kume of booffe fatt and young and
Take out the brod bone Lay it three or three dayes
in salt then make a sauce for it of boef sweet
finly shred grated bread a little brod marrisonie
and time a good handfull of young parsley; a pint
of fresh oysters these fine taken of and two oynons
Some nutmidge mace and salt wool beaten; work
all these up with yolke of egges Strow your booffe
all over with it and tyd it up In a cloath and
Stow it In a quart of white wine and a quart
of its own liquor and a quart of oysters but leav
out some of the biggest of them to fry to put on it
Some whole pepper a pound of sauced ggs frayed six
Cuddling some bread tosted brown and Lay in
the botom of the dyk

mixing In the Juice of a Lemon to your taste and
half a pound of sweet butter Garnish your
dish with hard eggs and Lemons

To Make a good Cods head

Take foure quartes of water and a quart of white
wine a pint of vinegar and three Lemons cut In
quartes a bunch atime three ounces a good deal of
salt put all these together and let them
boyle half an hour then put In the
cods head and let it boyle three quartes
of an hour, then make a sauce for it
and three anchovies cut them small let
them boyle In a quart of a pint of water
then take a pint and a half of oysters, and a
pint of prunes or a labster and put them to stew
with the anchovies a quart of an hour
take a pound of butter and beat it up thick
with the Juice of a Lemon then soft some
bread and lay pieces In the bottom of dish
and set them round it garnish the dish
with fryed oysters dyped In the yolk of eggs &
Lemon saunders and horse Radish

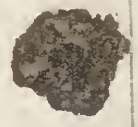
To Dress peck or such Lyk

Take a couple of peckes scapod them wash
them clean then open them and save the
blood then put them Into a stew pan wth
a pint of water a quart of cleare & anchovy
& onions, one of them stuff wth cleare a bunch of thyme
and whole pepper then put them all together and let
them stew softly 3 quartes of an hour then take
a quart of a pound of ~~egg~~ butter and burne it and the first
till it be black then In a spoonfull of cleare then put
this black butter Into your sauce and let it stew a quart
of an hour the dish it up and garnish your dish wth Lemon

To Make a fine pottage
 Take a Logg of beef a Knorle of veal and half
 a pound of baccone. four oynons a bunch of byme
 and six blades of Maco, and put all these into six
 scotish pints of water, and let it all boyle till it
 comes to two, then take it of and stamp the ill^s ab
 on it and strain it then take foure beef paltates and
 foure veale sweet breads and two dozen of col comes the
 paltates will take foure hours to boyle before they go into
 the broth then pare them very wode and cut them
 in long slices the sweet breads must be boyled &
 blancht then put them into a little and boyle them
 two hours cut the sweet breads in pieces then put
 them into broth with what fouls you please then
 put in the juce of two Lemons take a pint and a half
 of Gravis, and the crost of a fresh woule and stow
 in the gravis and when it is dryed up pour in by
 gravis all over and garnish the dish wth Lemons &

How to Cure the

Take half a pound of french baulie lay it in water
 all night then boyle it and let it boyle change
 the water 3 or 4 tymes then take a quart
 of and one handful of fura berries leaves and a pint
 full of fernel then take the bawle out of the water
 water boyle the water with the leaves and
 till on quarter of a quart then take of the bawle
 and stamp it wth a handful of blancht almonds
 Straine it wth the bawle till it be as thick as cream
 then boyle it a little and put sum. sugar and rose
 water to it and so serve it up



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H. Ka. Bisc.
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