A receipt for making a plumbrake

Take 3 pounds of flower 3 pounds of currens 2 ounces of sugar 2 nutmegs 1 drop weight of cannell a little mace and then mix them all together then take half a pound of fresh butter and nutrikin of sweet cream the cream and the butter must be set on the fire till the butter melt then add to it 10 eggs but keep out 1 of the whites half a nutrikin of barm mix all together when it is leavened let all stand half an hour by the fire then take 2 of the whites of eggs on pound of white sugar beaten very well and sifted and put into the whites and rast it for the matter of 2 houres and after the rake has stood an hour in the oven draw it out and put it upon it and set it in a little space to dry.

To make a Carvie rake

Take 2 forpots of flower a pound of fresh butter 2 eggs 2 or 3 spoonfull of milk and quarter of nutrikin of sack and pound of white sugar 2 nutmegs 5 or 6 cloves a quarter of an ounce of cannell an quarter of ounce of redisedram and quarter of ounce of corfited orange skins and bush of carvie a nutrikin of light bar a little carvie seed

To make almond bread

Take one pound of almonds lay them in cold water then blanch them and put them in a morter and beat them very small put in a full or two of pebrosewater or orange flow if you noyert that they will grow oily wi then take a pound of searsed sugar in a press set it on a very light fi

some than from the pan bottom and if you prettie
think then put it out in a lame plate and let it cool
then take a coyfe pound of sugar the skin of 2 limons
grated the juice of a limon the white of and egg if you
please a little musk or ambergrease mix all this toge=
ther with the almonds and sugar when it is cold then
make it either up in shapes or in cakes if you have
a mind to glaze the cakes take the whites of eggs
and beat them and hott and a good deal of searced
sugar and mingle with them and beat them another
hott take a feather and lay it on with on the cakes
you may put on orange skin and wet sidevan in what
shape you please set them either in the stove or before
the fire to dry.

To make bread the frenchway

Take 2 peeks of flower and mix a handfull of salt
with it then take 3 mitchkins of strong new barm
and put the greatest part of the barm into the midle
of the flower and to that 3 mitchkins of warm water
which must be no hoter then that you can dabbly put your
hand amongst it then work them all together till the past
have tiked up all the flower then put the rest of the barm
to it and continue to work it till the past be prettie
smooth but it must not be overmuch wrought for then
the bread will be too soft and heavy but when it com=
eth to be smooth past then make of the whole 4 big
loaves which you must doe thus part every loaf in 2
and work them severally a little whill then put the
a lap of the out and roll them with your hand
pretty flate then let the loaves stand upon the table
till they begin to rise and grow very light which
will doe in lesse then half and hour then

put them in ano pretty hot oven and they will be
enough barked in less then ano hour if the oven
have a fire in it you need not close the mouth
of the oven but if it want that the mouth must be
closed you must job the lowes ynto through with
the point of a knife after they are risen before they
be put in the oven.

How to preserve apricocks

Take to a pound of apricocks a pound of double refined sugar and after the apricocks are put in amongst boiling water till they be a little tender then take them and thrust out the stone with a bodkin put in where the stalk is: and in the time you are stoning and pairing the apricocks to every pound of sugar take a mutchkin of spring well water: and the white of 2 eggs very well beaten put in amongst the syrop when the syrop boils then take of the scum and put the syrop out after it hath boiled a prettie whil into a gallie pot let it be some more than blood warm then put in your apricocks amongst the syrop then put them on ras no quick mend be soft that it make them not coil out at first simpor so continue them till you perceive them to be all yellow and clear then take them out one by one and lay them in your pot then boil up your syrop thicker than ordinar till it be like a gillie then put it in an other pot for after it is your scummed and as hot as you can hold your fine sir to it then in spoonfulls put your syrop to your apricock and let them stand in it to be cold on the next day pour the syrop under your pot and the pot close keeps the cold.

How to make cidercake of puppins

Take apples according to the quantity of cakes you intend to make and pare them and where there is any brown spot in the apple be sure to take it away and cut the apple in every thin slices for the thinner they are cut they will grow the sooner soft and the sooner they grow soft their juice will be the less inclining to be reddish and as you slice them throw them in spring well water that they change not the colour then draw them from the water and put them in a sloop or can which hath the mouth close stopped and put it into a pot of boiling water so soon as the apples are growing soft which you may know by opening the mouth of the sloop and looking to them take them out and cut the tigness into thirds and pierce of galls after you may strain it a little but not too hard so soon as you perceive the juice to grow cruddy strain it no more but lay by the gross of the apple in one clean dish and use it as I shall after tell you then take a pound of good refined sugar to every nutmeg of juice and put in as much water as will wet the sugar as if you were going to make tablets and if you put in any ambergreece or musk in them which will make them much better put it in amongst the boiling sugar when it is at the thinest then when the sugar is cold is and candie height and almost white hard then put in your juice and set it on a soft fire but let it not boil only let all the sugar be wee melted and if any scum remains take it off then have some juice of lime ready to two nutmegs of juice of apples take half a

mutrkhon of juice of limon and when this is well
mingled then powr out your gillie in glasses and
set them immediatly on some place where they may
stand without jogling till the next day then when
you find it in a firme gillie which it will be in
24 houres with the point of a knife loose it from
the side of the glasse and then it will begin to
slide for you may turn them carfullie on a stool
of glasse and so set them before the fire or in your
flowe but be carfull yo set them not loonger for if
they be extraordinary hot they shall grow tough
and never dry at all after the rakes have stood 2
or 3 dayes and that yo see them have a thin
scurf over above them then with ane knife rul
them about the edges and they will slide of the stool
of glasse so turn them upon other clean stools of
glasse turn them not again for 4 dayes then when
they have ane hard scurf on them so let them
stand other 4 dayes till the ov^r side be dry also
they must neither be too thick nor to thin but
about ane inch deep in the glasse for if they be too
thin they will be hard and if they be too thick they wil
be ill to dry.

Take the apple yo look the juice from and in a mar
le morter make it small or else put it throw ane
hair search take a pound of sugar to a pound of the
apple pulp and wet the sugar and boil it to a rand
height then put in the pulp yo may colour it if yo
will with saffronell or tincture of roses or gellie fl
and when the pulp and sugar is well hot take it off
the fire and if yo wold have it relish wed put in it
juice of limon and grated limon and if yo will
have it marmallet put it in pots or glasses and let the
for a week ane [illegible] if yo will in to paste put

it in moos and turn them on sheets of glasse and let them be dry on the upper side or yo turn them but be sure they come rotten from the glasse bedom before you turn them at the first.
Your gily of pippins is made just as your Apparikes only let your gully have some thin shives of limon pill boiled and put in amongst your gully after you take it of the fire.
If you please to make your paste very good you may make some without taking the juice out of the apples.

A receipt of the making marmallet of orenges.
first take what number of orenges you intend to make and grate the yellow rinde of them then cut them through the mide and take out the seeds, then all the whole pulp skin tender and the bitterness out of them if give them away; 4 or 5 waters at least let the water you put on them when you change them be alway, boiling when it is put on them and take also the yellow rinde which you have grated and either more or less of it as you think fit for if you would have the marmallet lesse sweet of the orenge you must take the more of it and put it in an thin cloath and let it be boiled when the pips are gone to take the worst of the bitternesse out of it then take when the orenge is boiling in the water the equal number of apples and pare them and shave them put them allways amongst spring well water you must set them on the fire and boil them and take no more water then will keep them from burning, let them boil on another fire till they be as soft as possible and continue to keep them on an orkeing fire after they are soft enough till yo think the water yo set them on with is wholly dried in, then take the pulp of the orenge and rub it through a cloath, and by

the Ism juice of the orange and take the pulp of the orange and the orange skins till ye bite a jun pooros and the grated rind and the apple pulp and b mingle them allogether and then weight it and to each pound weight of it take one pound weight of sugar and to each pound weight of sugar take one half a mutchkin of water and beat the whites of two eggs and throw in amongst the sugar to clarifie it and stire it till it boill, and when it hath boiled and taft up all the frum, take it of and let it stand a litle, till the frum gather together and so take it of, then put in to it those things before mentioned the orange juice only keeped out and so let them all boil on ane prettie quick fire till ye see their marmallet gillies about the sides of the pan, and when with the spoon ye scrape the sides of it, it runs clean from the pan and is as thick as podage then put in the orange juice and so stire your marmallet after it is taken of the fire for a long time in the pan till it begin to grow prettie cold, then pour it out in what ye will.

The way to pickle ane candie orange whole, that ye shall not see how the meat hath been taken out.

Take your oranges whole and boil them amongst fair well water till you find that your oranges are tender, but be sure that none of the skins be broken or they are boiled then take your oranges out of the water and dry them with ane cloth, and put them

al thro no side but not too groal and only as much as you can get in a wooden skewer and so scrape out all the inoal very clean, then lay them amongst water that is cold for 3 dayes shifting the water every day but I forgot to tell you so soon as you have dried your orenges with a very sharp knife pair of the skin of your orenges as thin as is possible that their may be no mard of the knife but the ships lakin of as thin as tiffinie then after your orenge skins hath been steeped make a syrope to cover them all be sure you have enough of it for weight is not looked to, make your syrop with and pound of sugar and and mutchkin of water and clarified and then put in your orenge skins and let them sork on and soft fire and when the syrop comes to boil take them of the fire seperately and let them stand of the fire in the pan till they cool and still to stiring them about with and spoon, also your sugar with so much boiling (iff you take it not seeral times off) may grow tough and when you find your orenges look clear then take them of and let them stand in the syrop for 4 or 5 dayes, stire them every day over in the syrop with a spoon that the syrop may be equally over them all then take them on by on out of the syrop and wash them lastily in spring wollwater stading hot but let them not remain amongst it then take pins 3 to every orenge and joine that part in the side of the orenge together so close as no syrop may go in at which you took out the meat so set them before the fire on a dish on by on that non of them touch on anoyr till they be dry which will be in 2 hours time or thereby but now and then you must shift them on and dry sugh, that they may dry the sooner turning them always with the wett end upermost, and after 2 or 3 dayes dry then set on their syrop on the fire

and when it boilith a whil as I told you before you
must take it of and stir it about that it grow
not hugh for with doing this you may make the
thinnest syrup rond to a randio height without
growing tourk and when ye perceiue the sugar
beginning to randio on the barkside of the spoon then
put in the ~~left~~ ~~bowe~~ half of the orenges amongst it
and so let them boil a prettie litle whil till the
sugar become somewhat thick but not verr so
thick as tablets then have bits of small rods made
in sticks with ane pin put in the end of every on of
them which his the head broken of and thrust in the
stick and on the point of the pin take the orenges
up on by on and let on hold them in their hand
till the sugar grow hard on them and if any of ye
be not dry enough [illegible] the rest [illegible] appearinglie and
set them in the sun till they grow so and when
you have done the an half put in some more wat
er amongst the rest of the sugar till it be so thin
as it boil like what it was before and so put in
the rest of the orenges and do so with them as
with the 1st half

To make gellie of goosberries red

Take the goosberries when they are rond to be
full bignes before they begin to redden and pick
them clean from the stalks then put them in ane
stone ran or silver ish with a close cover in a pot
of boiling water till they grow soft then strain the
juice gentlie out of them through ane tannies cloth
if you thrust it to hard your gellie will [illegible]

then take to a mutchkin of that liquor ¾ of a pound of sugar and boil it on a soft fire till it boil to a gillio others takes the juice and sugar and puts them in a close ran again and sets it in a pot with water till it come to a gillio I would have you try both ways but finally make it the 1st way

The white is made just as the gillio of pippins all the art is to be carefull not to let them grow red the shorter whil yo keep them in the pot and the broader the mosel is that they boil them in that they ly not to thick one above another they will be the better rellewed the third that yo keep out after will be good goosberrie rakes

Conserves of sizes goosberries apricocks plumbs they are all made the same way that the rhabarbes of pippins is

A receipt for Making grilly of Barberries

Strip your barberries and put them into a Cann to stobe wont water do the like with your apples then take half the juice of them and half the juice of apples take a pounde of sugar to a mutchkin of juice after you have taken all the them out of your barberries that will wine out squeis your barberries very hard and take yt you squeis out and make grilly off without apples and it will be of a bloody Colour

How to make Cuffoll gilly

Take the fool of a coll and pre boil them till you can scape of the hair pick them coll betwixt the hoofs but be sure none of the bones be bruised or broken then take a knap of coll or 2 if the coll be litle take of any fat that is upon it and wash it very clean then put it in 6 or 7 pints of clean water into and pot together put them on a fire that is not very bold and skim it when any fat or skim comes up which will be frequently especially the first hour when it hath boilled 3 or 4 hours you may take a litle of it in a spoon and try if it does gilly and when it gillies any thing from then you may take it of and put it thrown and clean pladdon bag when it begins to cool you may take of any fat that is upon it when it is absolutely cold if it have [illegible] you may take it of then put it into one clean pan with half a mutchkin of rhenish sack or a mutchkin of canish or white wine for any of the 3 may be taken half a pound of sugar and the white of 8 eggs well beaten let all be put on the fire together and let them boil till the eggs grow hard and the skim rise up then put the juice of 3 limons if they can be had amongst it and let it boil a litle together and strain it the 2d time throug the bag let it run gently for if you thrust it it will make it muddy. if you need make it for beauty for diverse follows you may put a litle safron in a litle bit of linnin and dip it amongst a part of the gillie and bruise out the full stance of the safron at that will make it both of fair yellow and light you may colour some of it with a small quantity of musionile or if you have [illegible]

syrop of Jullyflowers I think it does better yor
mak of it green with juice of Spinage or leeks
and whit with almonds but if it be only for
on whose stomack is deayed the rysshall with
a little rosemarin on water amongst it is best.

A receipt how to dresse an oxes head

Take the head and wash it clean after that the
bones is brat then put it into an pot upon the
fire and let it boil 3 houres then tak it out and
take all the bones out of it then cut it in 8 or 9
peeces then take an leser pot and put it therein
and take an mutchkin of claret wine 8 or 9 bay
leaves and a sprig of time and another of
rosmarie and 4 ounces of butter and for spices
I leave it to your own discretion you may put
a little of all kind therin with the kernell of 2
nutts

A Direction how to Make a Muffle sauce

Take your Muffles and pick them and wash them very well then
take 3 or 4 unce of small butter and put it in the frying pan
let it fray alon a little whyle then put in yor muffles holes
and all let them fray a little whyle turne them ober 4 or 5 times
then put into them a scotts pint of water let all stand on the fire
till it boyle then poure them out of yor fraying pan into an pottle
on pott and let it on a soft fire and let it boyle softly an
hour or something mor then cutt yor bread in slices and take some
of the broath of your muffles and put on yor bread and let it
in a Skillendish and coler it with ane ingt dish till yor bread

How to Cleane silber and gold leace

Take ~~Albaster~~ Alabast and draij it verie well in A pan or Skellett and the Courseste wheat brane that can be had and draij it the same waij and then mingle them together, then take A cleane harden Cloth and draij it verie well and laij it on A table then laij on your leace above it then laij on A little of your brane & allabast then take A pice of Krimsone velvet & rubbe your leace verie harde with it both sides of your leace must be rubbed you must renew the brane and allabast twice or thrice & drij the Cloth that lys under the leace. becaus it will become Dampe the draijer that your brane & alabast be it is the better after this is done & your leace out amongst the brane you must take A course Cloth & heat it verrie hott & rube both sides of your leace ther will come A great deale of dirt of with the Kloth cloth then you must take A sheat of cleane peper & laij your leace betwixt the two plaijes of it then take A pistole of A brase morter or anie other thing of that kinde and beate your leace verie well and this will make it Cooke verrie fresh & clear

A Direction how to scour pewther

First wash the Cris of your pewther then take the ashes of one kind of wood and boyle amongst a good deale of Water then boyle your pewter in it and if it be verie ill Steaned or mealed boyle them in it then take them out of it & take some of the finnest sand you can geat and mingle it with some bear or some small drinke then take a wosp of burtrie or Dokens or anie other thing that is green when you can not geb anie thing that is green take a wosp of Hay & strow your pewther with the sand, bear, & wosp then wash them clean amongst clean water and sett them out to dray or wip befor the fire they most not be drayed with a cloth attall doing this once or twice a weike is sufficient providing they be well washed everie time they are made use of first with boylling water and then with cold & drayed according to ye former direction

How to make good powder to put in amongst linnons

Dry red roses good marjoram lavender good thon limon pill with a litle benjamin flowrks and frank mockse amongst it

A recept for taking ink or iron moals out of linnon

Take wanstone and beat small and put it in water with as much alm as you take of wanstone 2 ounces of sark will serve the matter of 5 or 6 olle of linnon set it on the fire till all be molted and near boiling so put in your linnon and let it boil stirring them about for monthly till yo see all the moals rune out [illegible] wash with a litle sop and [illegible] is [illegible] take away any yellowness they get in boiling

To take out moals which gravie or greese will occasion

Take horse dung and ken pon such a quantity as you have napkins try all the dung in on cloth lay it in steep in stone pits after it is well steeped wringe out all the stalgh in the pits and lay in your napkins amongst it a day or 2 if they be in no longer after lay them out to bleach then wash them with a litle sop which will make them clear your napkins must be clean before they goo [illegible]

A Direction for washing of linens and
make them look verrie white and clean.

The night befor you wash take some water
ashes of ane kinde of shrub and mingle them
and lett it stand all night, the next morning
your clothes verrie well, & take water that is
warme and wett your clothes throughly wett
then take lett shatter and mingle some of your
lies water amongst it and of your clothes be
verrie dirtie you must take the more of yo
lies water, you must wash your clothes verrie
well in this, & be shure your lois
them, then take some more lett water
and wash them clean again, then have
water on the fire and brake a good lump of
sope in it and stirre it about till it froth up
to the head of the kettle then put in your
clothes and lett them boile but not above
a quarter of ane hour for if they be
longer it makes them yellow, then take
and give them another frothing of
water, then wring them out and
amongst colde water, & then amongst
water.

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