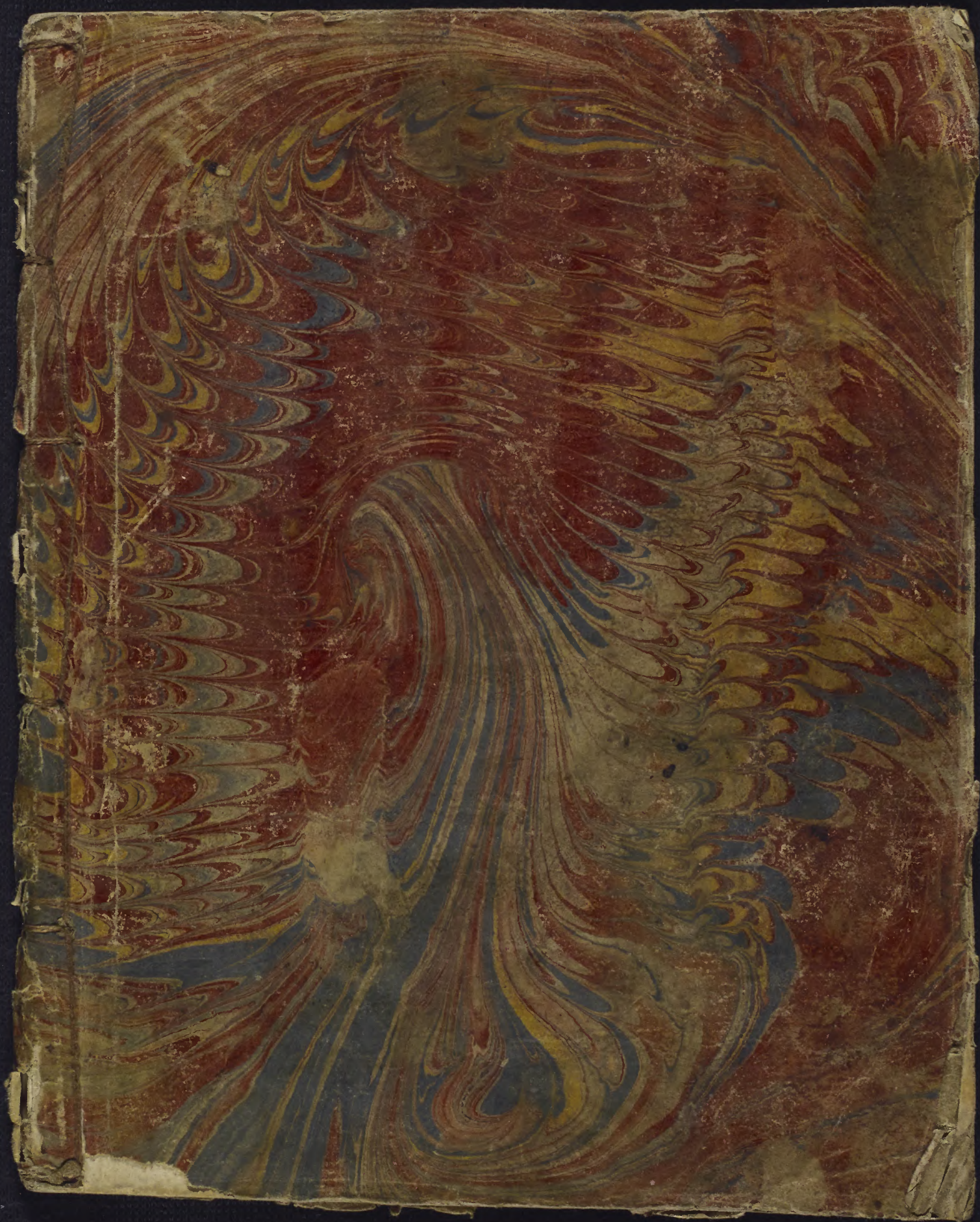
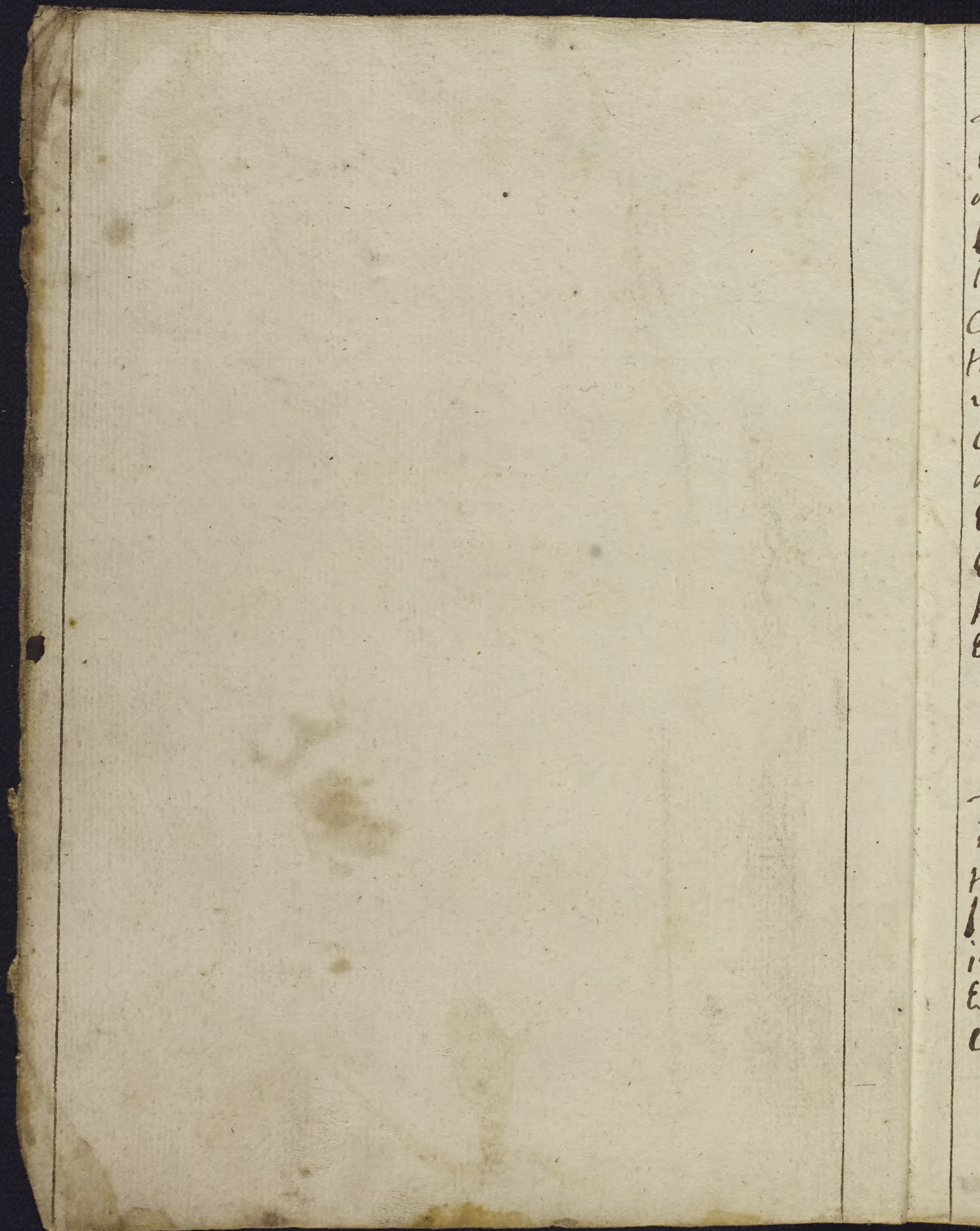




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1

James Katharine Bruce's
Book of Receipts



To make Raspberry Calves

2

Take Raspberries & put them in an earthen pot
& stop the mouth of it with a cloth & set it in
a pot of boiling water & let it stand till they
bee cooled then take them out & put them
in a dish & set them on a chafing dish of
coals & let the juice of them dray up a little
then take as much shewger as your frent did
waye & a litle water & boill your shuder to a
candy height then put in your frent & stir
all together wery well then take them up
& powder them wth flou marmalee gloses
& set them in a oven for 2 or 3 dayes no
hoter them when manchoies is drawn out
& when thay ar dray put them out :

A nother way

Take your Raspberries when thay ar wery
ripe breas them wery small in a silver basi
then take equal waight of shewger & with a
litle water boill it to candy height then put
in the raspberries & stir all well together
& so making them in calves & turen them
every day till thay bee dray :

To make Apricocke cakes english manner
Take Apricockes ^{pur} & ston them to 2 pound of
apricockes take on pound of shuger pare them
& stis them & boile them in a quartter of a pint
of water till thay bee very tender then take
your shenger & with a litle water boile it
to a high eady then put in the apriedes & stir
all well to gether: then sift a litle shuger upon
shiles of glas or pavy plates & lay your cakes
upon them & set them in a stove turning them
every day till thay bee dry

To make Mashe-pain after the french fashion
Take a pound of swit almondes blanch them
in cold water by stripping them in it 24 hours
then take 2 pound of fin shenger searched
beat your almandes as fin as meal with a
litle ^{or 10} water to make them beat well then put in
on pound of yow shuger by sponfuls &
sponfuls still beating your almondes
& shuger to gether at last put in a litle
orang-flour water or good ros water then put
it in a pan & boile it well till it com clean
from the botom of the pan or tray it by
working a litle of it on the back of your hand
that it com clean from it: then take a simon
& grate as nothing but the yelow & take the
grated yinde & beat it very well in a ston mortar
with the white of a new laid egg then take the

other pound of your shuger & put it in the
morter with the egg & lemon skin spanful
by spanful then take the boild almonds
when thay ar som thing cold & put it
in the morter with the rest & beat all well
together till thay bee misced then take it
out pis by pis & rooll it up with a litle fin
shuger upon paper & so make it in what
shaper you pleas then upon paper lay
them in a tarr pan som distene betwix
least thay run & having the head of your
tarr pan wery warm clap it on putting
hot coles upon the head of the pan bot
no heat bee low the pan & let them stand
till thay beegin to take a litle brown then
take them up with the paper & let them
lay a litle space upon a table then turn
them carfully upon the paper & so put them
agane in to the tarr pan & heat it as you
did befor & when you find them baken
a new put them up in som dray plas
& thay will keip good at least 3 months

To make artificiall cinomon stikes :

Take an ounce of cinomon & half a pound
of fin shuger finely searthed & make this
powther in a past with the bignes of a hasell
nut of yew-dragon that has bin well stined
in good red water & rooll it in to the shap
of cinomon stikes & put them on to rool shite

of paper when you have strowed from fin
shewyer & so lay them in a stowe or before
a good fayer to dry: I thus you may
make cloves or nutmegges.

To make Almon Butter

Take your Almondes & blench them
in cold water & as you blench them put
them in cold water to keep them from growing
yudon then beat them as fin as meat & as you
beat them put in a litle spring water to keep
them from oyeling & as you take them out of
the mortar put in mor water upon them to keep
them from growing yudon & let them stand
covered till all bee beaten you may put
in as much water amongst them as will
make them strain easily so that what comes
through may bee like cream of a night
standing then beat your amonides over again
& put in a litle mor water in & wring them
hard till you get out all the substance out
of them so set it upon a cleve faier & when
(still stirring it) it is nicher the boieling put in
as much of the iuc of a lemon or for want of
it good whit wine viniger as makes it grow a
litle ewner then take it up & let it stand till the
violent heat bee a litle abated so put it in a lining
cloth & bind it up & let it lye all night till
the what drayn all from it then with a

your work it up with fine sifted shreds
of a litle orange flower water or rose water
according to your taste

4

A nother way

Take your almondes & blanch them in cold
water & beat them till they bee as fine as meal
with a litle spring water to keep them from
drying then strain them ^{& boile it} with rose water
wholl mace & annasides till the substance
grow thicke then spread it on a lining cloth
that the whey may go from it & let it hang
it that some cloth some fewe houres then
strain it & season it with rose water & shuger
Orange cakes

Take oranges naturall the yper rind for
grate it if you intend ~~not~~ to make it in
chipses) Laying them in water for 2 or 3
dayes then boile them in spring water
till they bee tender cut them in pices taking
out the sides & beat them very small in a
ston mortar then to every pound of oranges
so beaten take a pound of shuger resolve
your shuger with a litle water boile it &
skime it well dray your oranges in a dish
before the fire very dry then pour the
shuger to it very hot & mingle them well
& pour it out on a tray plate & let it stand
till it be ready to cut in any fashion

your shuger must be
shuger again

Jelly of Hartes Horen english meow

Take 9 ounces of rispet hartes hoven &
3 pintes of spring water put it in an
pipkin & let it stand all night upon
the embers solking warm without boilling
the next day boild it till it com to a ielly
or till two pintes of the water bee consumed
then straine it throu a ielly bag in to a
clean pipkin or skeler & beat the whit of
an ege & put in to it & 3 ounces of loaf
sherger a lurg mace a stile of sinomon
& if you please a lited fait marianam &
a lited sprig of rosemary & 2 spoonfull
of white wine vinegar then set it on
the fayer & let it boild a lited till it
have som tast of the spices so straine
it a yon throug the ielly bag in to
glasses or pots for your use it will keip
good a whole week or more in the winter
but 3 or 4 dayes in the summer it is very
good for sick or weak stomakes

English meow Jelly of pignones

Take the fairest pignones you can
get pailer quarters & core them then
take to every 12 of them a quart of spring
water & boild them in a preserving pan
till theire bee out of the pignones then
straine them throug a ielly bag & to

every pint of the licor take never a pound
of double refined shugger & so set them 5
on the fire & make it boile a good space
till steam it well as the steam rises
& when you jelly is half boiled put in
a little juce of lemon & if you please a
yeast your jelly bee never boiled you may
have ready to put in it thin sliced the
brith of a straw of lemon & orange pill that
has been boiled in water till the bitterne
has been taken out & so boile altogether
till you find it will bee a good jelly then
put it out in flat glasses & let it bee
candle before you store it

A nother way

Take your pipenes par them & cut them
in halles & quarters & put them in a
preserving pan or skillet with as much
water as will hardly cover them but then
boile often stirring them that they burn
not till they bee all rap then strain them
in a white basin & let it stand all night the
next day pour of only what is clear & to a
pint of this juce take a pound of shugger
dissolve it in a little water clarify it & boile it
to candi height then put in your juce & as you
put it in stir it well for it will easily burn
put it on a slow fire that it boile not outright
stirring it at last when it comes to a pretty jelly
boyle it pretty quick till you jelly bee of a good

Steanth then put in^d a pint of yow apperl in
the iwee of on lemon so take it up & let it stand
a litle stirring it & so strain it in to glas
& if you please you may lay in the botm of
sum of your glasses thin lited slices the break
of a stra of preserved crang pill

To preserve Chiries

Take the fairest ripe chiries you can get take a
way the stalkes & stones making as litle a holl as
you can to every pound of chiries thus dresed
take 3 quarters of a pound of fien shuder &
as much water as will mell it then put in the
chiries & boill all together on a good helier faier
skimming it softly till your sirop bee strong &
thick then take them up & lay your chiries al
otheres sides in rows in glasses with out any
sirop & when your sirop is prilly cold put on
the sirop but your chiries bee well covered with
it & when thay are quite cold paper them
up thay will keipe a year if you would
have your cherries tast sharp boill a few
red Rasberies in the water you are to dissolve
your shuger in.

To dry cherries

Take cherries before thay bee so ripe ston them
& put them in a white basin & upon every pound
of chiries strow a quarter of a pound of shuger
& let them stand 3 or 4 howers then put them
in a brod flint & let them boill but not so fast
as for preserving take them up now & then &
shake them as thay boill & when thay lye drier

than ar a newf then steem them wery chier & lay 6
them stand all night in a yadipot with the sirop
then take them out the next day & elos the
skines & lay them on glases & dray & set them
in a stove passing faier in the stove 3 times every
day & turning them every day till thay be dray

To preserve Goosberries Englishmese

Take goosberries when thay ar great & green & slit
them in the sid with a pen knief or small bodkin
& take out the stonell & as you ston them throw
them in cold water to every pound of
stoned goosberries when the water is cleane
shaken from them take 3 quarters of a pint
of shuger finely beater put your goosberries in
a pan with fowm water & boiell them till thay
be tender then put in your shuger & boiell
all together still skimming them till the sirop
com to a ielly hight then take them af & shaking
them well in the pan & skimming the sirop well
put them up in poves & when thay ar cold
paper them

Another way

Take half a pound of stoned goosberries as
befor & an pound of shuger well beater
8 spoonfulls of water boiell them as fast
as you can & when your goosberries lowles
chier take them out of the sirop with a bodkin
lay them in your glases boiell your sirop to a
ielly & put it upon the frent & let it stand
uncovered till it be cold

To make Lemon Biscuits

Take a pound & a half of fin searled shuger
then take a lary lemon & grate of the water rind
beat this rind in a ston mortar then put to it the whit
of on ege & a half & beat them well to gether
then put in your shuger by spoonfulls still
beating all to gether till all the shuger bee in
& well mixed then take it out & rowelling it
upon paper & make it in litle loaves the brik
of your hand or lile big bieres & upon paper
a pritty distanc from other bake them in a bras
oven the greates heat bieng a bove till thay grow
a litle brown but them cool on a tubell befor
you put them up thay will be a twelve month

To make Almon cakes or Malorones

Take a pound of almones blanchd in cold
water then dray them in a cloth take the on
half & shred them small & beat them with a
litle roe water & put them in a pewther dish
with ~~the~~ ^{their} waight of shuger boiling them with
continowall stirring till thay com clean
from the dish then set them af & when
thay ar almost cold put in the whit of
on new layed ege beat all to froth: then
take the other half pound of shuger & put in
it the whit of on ege beated all to froth &
beat them to gether half an hour as all so
have redy shread & beaten with a litle
roe water the other half pound of your
blanchd almones & when your oven is redy
mix all together well & put it out by spoonfulls
upon wafires & as fast as you can put
them in the oven

A nother way

7

Take a pound of almones & blench them & beat them
very fin with 8 spownfull of roe water then take
half a pound of shuger & dissolve it in a litle water
& when it is boyled to a sirup & well straimed let
it stand till it bee pritty cold then put in your
beaten almones in it & set it on a very slow fire
stirring it constantly till it bee as stiff & dray as
paste then take it out of the pan & lay it upon paper
till it bee quit cold then worke it up in to what shanes
you pleas with half a pound of fin seurtched shuger
& fenn caraway seeds & befor you put them in
the oven water them over with sirup mad of water
& shuger with a feather.

A nother way

Take a pound of almones blench them & as you
blench them pick of the spots & put them in
cold water then dray them with a cloth & beat
them very fin in a marble mortar with 8
spownfull of roe water put in at severall
times to keepe them from oyeling then put
them in a newther dish with a pound of drubell
refined shuger very finely seurtched & when
the shuger & almones is well mingled spread
it all over the dish & set it in an oven that
is no hotter then when mens shoes is taken out
& in the space of a quarter of an hower ^{take them out} 4 or 5
times still stirring it a bowt & putting it in again
after the last out taking prout to it the whites of
eggs well beaten with a litle mast stayed in
a rag then stir all well together & upon paper

with a spone lay them the fusion & signes of malice
as high & as nter together as thay will well lay
for thay will bee apt to spread then put them
in to the oven which must bee a litle hotter then
when whit bread is drawen when thay rages &
ar dray & whit on the top thay ar a nuff then
take them out & when thay ar cold take them
af the paper with a knif & lay them besides
other in a newther dish & set them a yune in
the oven a litle whiel to dray thay ar well
coloured when thay ar whit on the top &
yellow at the botom this quantity will make
3 dozen

^{English} To make a Jelly for ^{meson} wale Stomach
which also may bee served up to a table
Take 2 paier of ventres sit (rite the fat from
the fit) & a col wash them well & lat them
lay in water 3 or 4 howers then take them
out of that water & dray them with a cloth
& in a niplsen with a gallon of water on a slow
faier boill them lizing them covered & wery
clean skimed till the water bee half consumed
& that you si it with Jelly then take it af &
strain it through a whit flanel Jelly bag
& lat it stand till it bee cold then put it in to
a clean pipkin with a pint of sake or a quart
of whit wine with swm slices of roymie ginger
Ginomon a few cloves & a litle mace a hand
full of caraway & coriander sides & a round
of loaf shuger or a cording to your taste then
give it 2 or 3 boilles upon the faier till it tast
of the spices bot not too much then take the
whites of 6 or 7 eges beaten well to froth put

11 in to your Jelly & turn it a bowt & let it boill up
then take it af & presently run it through your
Jelly bag bot befor you put it in the bag put
in the botom of the bag the whit of an ege the
first running will bee clier as cristall & to
make an amber colour take a litle saffaron
& dissolve it in a spoonfull of the Jelly &
put it in the botom of the bag & run throu
what you would yellow if you would have any
of it lke red take 4 or 5 sides of cushmanell brosd
in a litle of the Jelly & put in the botom of the
bag & so run through what you would have
red as all so if you please you may put in the
botom of the bag a litle muske or ambergrice
newer stens the bag bot let it run & dray
softly through so long as it will

To preserve Clowe Gilly Flowers:
Take the direct clowe gilly flowers you
can get cut of all that is whit of them
take a gallipot & lay a ro of beaten shuger
in the botom then lay a ro of flowers upon
it sprinkle them with strong whit wine
viniger & cover your flowers with shuger
& so lay a ro of flowers & a ro of shuger
still sprinkling every ro of flowers with
winiger til you nor bee full & lay a ro
of shuger when most cover it close & lye
it till the shuger & winiger be twined
to a siron & so serve it to you take it is
an excellent saler for the stomack it will
lze a year providing you lye the flowers
covered with the licur

To make gili of red covenes
Strip your covenes of the stalkes that wold
not be too ripe & put them in an narrow earth
pot & stop it close & put it in a caldron pot
of water & let the water boill a booke &
an hower then pover of the clier liqur that
comes from it & to a mitchken of this liqur
Take a pound of 1 of shoger finely beaten put
to your shoger as much water as will de
solve it & when you have clarified your
shoger put in your liqur & on a flo faier
boill it to a gili put it on in glasses but
cover it not till it be quite cold you may
make gili of gusberies this same way but
let not your gusberies be fully ripe

To make gily of covenes another way
Take your covenes when thay ar full ripe
& strip them of the stalkes & to every pound
of covenes take a pound of shoger take 3
quarters of a mitchken of water to every
pound of shoger clarify your shoger & put
in your covenes & boill them till all the
juice be out of the covenes then let them run
through a har scotch but have a care not to
shake the scotch nor touch them with a
Iron lest they wold go through the scotch
then put your Iron in to your run again
& on a flo faier boill it & skim it
& when it is a nof which you will know by
crossing thile put it in glasses cover it when cold

To make the yeli of corones whit
 Take whit corones when thay ar ripe strip
 them from ther stalkes give them a littell
 beating in a marble mortar & wring out the
 Jus let it stand & seced & pover it carefully at
 the groundes to a matchken & this etier Jus
 take a pound of dubel refined shuger & put to
 it as much water as will desolve it & when it
 is boild till it becom dray shuger agan put
 in your Jus stirring it well that the Jus &
 & shuger incorporat well together & se in it
 over so fto a fairer that it do not inclien in
 the least to boiet no not so much as to boll &
 when you find it com to a good selu put it
 up in glasses & when it is ywilt cold cover it
 & you may make icelli of red corones the sam way

M^{rs} Robisones way of preservin gorsberies

Take the largest gorsberies befor thay ar ripe pick
 them & slit them a litle on the sid & take out the
 sid & as you take on the sid put them in cold water
 then drun them in a napken & have a pan of boil-
 ing water redy & put them in & whee ever you
 see the thin skin begin to rices take them af & put in
 som cold water amongst them & so blench them
 with the point of a pen knief & as you take af the
 thin skin put them amongst cold water when
 thay ar all blenched put them in a dray dish & lay
 them over that none of them be blenched or the
 thin skin let on & so lay them on a dray cloth to
 drinke up the moister but do not shake them nor
 weip them with the cloth leas you bray them then
 wash them to to every round of gorsberies take

a pound of fin shuger & put to the shuger half a
mutchken of water or som more & when the sirop
has boiled a litle whiel put in the gosberies & boll
them on a wery quile faier & with in a litle wh
iel take af the run & shake it that the skim may
& so skim them cleun & set them on a gen on
a quile faier & when thay ar niver redy which
you will know by ther growing grin put in
to every pound of gosberies half a mutchken
of sirop that prepared: take of your smat yuber
^{initged} & put to them as mutch water as will fully
cover them & so boild them till thay be all broke
then lat them run lasurly through a har sine
without tutching them with a spoon or shakin
the sine & to every half mutchken of this iuce
take half a pound of wery fin shuger searched
& put yor ives & shuger together & stir it till
the shuger be desolved & so put it in amongst
your gosberies & shake your pan to mingel
all together & lat them boll a priti whiel
on a wery quile faier put them up in glases
or pots & cover them when thay ar cold

To make the gili of hartes hoven

Take 3 ounces of risped hartes hoven & put it in
a chapin of spring water & lat it boll till it
com to a icelly then strane it through a ieli bag
& put to it a pit of sinomon & 3 pound of
ros water & as mutch fin shuger as will swete
it set it on the faier a gen & when you find
the ieli strong a nuf drap in som Jos of lemon
according to your taste put it in pots or glases
& cover it when it is cold

To make orang cakes

10

Take the best colored oranges you can get
pare them pritt while put them in water for
2 dayes & a night shifting the water twise a
day untill the picles then put them into a catch of
boiling water when the water grows bitter shift
them into another boiling water & so into 3 or
4 waters till the all grow very tender then put
them in a coars cloth & wring out the water take
out the sides & beat them in a marble mortar to a
very fine pap beat the rinds a part for thay will
take much more beating then the pulle then
mingel them well together in the mortar &
to every pound of this pap take 2 pound & a
half of double refined shuger finely searched
mingel the pap & shuger with a spoon & if it
be too thile to dray ~~it~~ in as much iely of
lemones as will make it dray on glas or silver
plates & set them before a good fair or in a stove
till thay be pritty hard then save them with the
point of a knife & lay paper in a sieve & put
them all on it & set them before a fair till thay
be dray so bore them up you may doe lemons
this sam way

To preserve oranges whole in Jelly

Take the dyest colored oranges you
can get pare them so thin as possibell you
can & rub them with salt then lay them
in water 20 dayes shifting the water
twies a day then take them out of the
water & in each end make a litch ^{hole} with

a pen tenies to get out as many of the sides as
you can get but be careful to keep in the pulp &
put them in to a cauld of hot water cover them
close & boile them wery fast cheng the water
3 times on them but let it stil be hot when you
put them in & when thay ar tender a new take
them out & lay them on a coar cloth with one
of the ends down that the water may run out
of them to a pound of oranges take a pound &
a half of loaf shuger finely beaten & a mitchlen
& a quarter of spring water put a pound of your
shuger & water together & when your shuger
is all desolved & nix the boieling put in your
oranges & make them boile fast & as thay boile
stir in the rest of the shuger & let them boile
till thay be wery clier & the siron grow thic
then take them out & let the siron dron cleme
from them & so put them in dist glasses & lay
upon a few oranges som thin slices of limon
still boiled wery tender & fill wth your glasses
with ripen icy have a great car that not on
drop of the siron thay ar boiled in go in to
the glasses when thay ar cold cover them

to make part of oranges

take your oranges & coddle them shifting them
in 3 or 4 waters but let the water be still wery
that you shift them in to then par them wery thin
then cut them in pises & take out all the sides &
beat them wery neet in a marbled mortar & as you
beat them take out all the stringes to every
pound of this part take 3 quarters of a pound

of the pap of iolled piperes draw your piper
pap by spreading it in a broad rather dish
to setting of it before a good faier turning of
it & spreading it severall times till the
moister be out of it to every pound of the
orange past take a pound & a half of shuger
& to every pound of the piper past take
a pound for the shuger be debet refine shuger
mixe the two pastes very well together
take your shuger with as much water as will
dissolve it & when your shuger is boild till
it becom shuger again put in your past &
stir it well together over a very soft faier
till it incorporate then put it out of nay
plates & other with frames or the point
of a knife make it to what shapes & before
a faier or in a stove draw them when they
begin to grow so firm that they may be
turned thus them with the point of a
knife & turn them & when they are
fully draw put them up

you may make chipes of the rindes
you pared of the oranges that take
from fine shuger & as much water as
will dissolve it & when it is near boiling
put in your fleines & boill them a while
whilst in the firon then take them out
& boill the firon so candi high then
put in the rindes again & turn them over
& over till they be well candied & so put
them on plates till they be cold

To make marmalade of oranges

Take the pulp & Juice of a dozen of oranges
the sides & Skines being carefully taken away
boileth the Skines as tender as possible then
cut them in small pices & mingled them with
the juice & pulp & put to them their equall
weight of suger & boile all together till
it came to a marmalade so box it but do not
cover it till it be quite cold

To make marmalade of oranges a nother way
more proper to be served to a table

Take your oranges & either pare them very thin
or grate them & so coole them very sof & to
take out som thing of the bitterness change the
water twice or thrice but be shewer the water
you put them in be as hot as that you take them
out of when they are very tender cut them in
pices & take out all the sides & beat them in a
marble mortar to a fine paste taking out all
the stiff strings as you beat them to every
pound of this paste take half a pound of the
juice of cold pines then mixe the apell juice
& orange paste together that they may be well
incorporate & to this pound & half take two
pound of suger put to your suger as
much water as will melt it which is usually
3 quarters of a mitchken to the pound & when
you have steamed it well & boyled it to a
good sirup put in your paste & boyl it
up quite fast & when it comes to the consistence
of marmalade it is a most sweet & frequently for
all sharp presences is apt to be used of the vnder
most make thines

To preserve plomes appalles or spyrickes grin
 Take the fruit when they ar hard & green &
 have a ffeetle of boiling water on the faier
 take it of & let it stand a litle & put in your
 fruit & cover them clos & let them stand
 so a quarter of an hour then si if they wil
 pick if not put them in scalding water after
 water till they do pick & when you have pick
 the skin is pick of them as you pick them put
 them in hot water & when they ar all pickled
 let them over as much faier as will keep them
 hot but not boyll & keep them clos covered
 & let them stand till they be as grin as grees
 then take them out of the water & lay them
 in a dish to every pound of fruit take a pound
 of shuger & half a motchlen of water put
 your shuger & water in a brod preserving
 pan & set it on the faier & when it boyll
 up put in your fruit boyll them wery fast
 & skim them well & when they be chier
 & is of a good grin put them in glasses & cover
 them when they ar cold

To preserve blake pear plomes in Jelly
 Take your plomes befor they be wery sof &
 slit them in the seam with a pin & prick them
 a litle with a pin to 2 pound of plomes take
 2 pound of sof shuger & ner a choping of
 water set your shuger & water on the faier
 & when it boiles skim it & take it of the faier
 & let it stand a wery litle which then put in the
 glass cover them clos & let them stand a quarter of
 an hour so set them on the faier till they be in a warm
 then take them of & let them stand half an hour

stik clos covered then set them on the fire
again & let them in the boyl up so take them
up the fire & let them stand till the next
day clos covered then boyl them till they
be anuf & the icy strong put them up
in glasses & pour the icy on them &
when they are ^{cold} covered them

To preserve damascenes or any plumes
Take your plumes not over ripe slit them
with a pin in the seam to a pound of plumes
take a pound of good loaf shuger finely beat
cover the bottom of the Steele you are to pre-
serve your plumes in with shuger then
put in a tiled water & so put in your
plumes & the shuger a bowe but reserve
a fourth part of your shuger out cover
them & set them on a very slow fire
for they must not boill but take them
up som times & shake them & when is all
desolved take them up & lay them on by
on in a lurg gullipot then put the shuger
you kept out into the fire & set it on
the fire till all the shuger be all desolved
& so pour it on the damascenes & let them
stand a day or two then put them into your
skillet again very carefully on by on with all
the fire except 6 or 7 ponsels which you
must not in when it is near the boilling & when
they boill skim them & so keep them boilling

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till they be redy then put them on by on in
glases & boyll the sirup till it begins to ielly
so put it on your plomes & cover them
when they ar cold

To preserve piperens or Apricokes
in Jely

Take the firmest piperens you can get & if
Apricokes let them not be too rip nor them
cut them in halves cor the piperens if
apricokes take out the stones to a pound
of piperens take 18 ounces of shuger & to
the apricokes 20 ounces to every pound
of shuger take a mitchlen of water
set your water & shuger on the fire
& when it boiles skim it well if the
shuger be not wery fien clarified with
the whit of an egge let your sirup boyll
a good while before you put in your
fruit be shewer to put in the fruit with
the holow side down which keeps them
from breking & put no more in the
preserving pan then that they may
lay on at the side of a nother when
they have boyled a good while & turn
them carefully over on by on & let them
boyll & so turn them severall times
& when they grow thier & yalow &
the sirup comes to a ielly they ar unof
fused them in thin glases with the

holes & pierce them & cover them with the sirop
if you find that you will not have sirop
a nof so cover them not in as much it is
of piperines amongst your sirop as you
think will doo it & mingell the sirop &
icely well together in the scale & so cover
your fruit & when thay are cold cover
them if it be piperines you preserve thus a
littell befor you take them as the faier not in juw
jus of lemon & orang according to your tast
but not with appecoles

To make past of piperines appecoles plumes
leaves or quines

Take your fruit & cutt them wery soft
par them & take the sof pulp & brate it with
the bale of a spoon in a pother dish & spread
it all over the dish & set it befor a good faier
to dray stir it a bout severell times & spread
it again severell times till the moister be as
much as possible drayed out of it take to a
pound of this pulp a pound of shuger with
as much water as will dissolve it when it
boyled skime it & clarifi it with the whit of
an egg & boyll your shuger to shuger again
& whilst it wery hot put in your fruit &
stir them well together & kip them over
as much faier as will kip them wery hot
till thay be well incorporated together them
put it out on brod glasses or stey plates in
what shap you please & set them befor a
faier & when thay are firem you may print
them if you please with any finger & when
you find them dray a nof to twenty loves

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them with the point of a knife & when
you find them rusty draw you may put them
on papers in a stove to harden them & so
they are

To preserve quinces whole in jelly
Take the best ayed quinces cut a hole in the
top & with a pen knife pile out the sides &
core & have a cull of boiling water to put
them in & boyle them till they be soft but
not too soft then pare them & to every pound
of quinces take a pound & a half of shogger
finely beaten & a mitchlen & a half of water
set your shogger & water on the fire &
when the shogger is all dissolved & the fire
redy so boyle put in your quinces & let
them boyle a very gently & when the
quinces is soft & tender & the fire thile
put them in pots but put not on drop
of the fire they were boyled in in to the
pots with them but have as mitchlen
of pipenes redy as will cover your quinces
with the jelly you make this take pipenes
& par them & cor them cut them in
quarters & put to them as much water
as will cover them & boyle them till
they be all par & then throw a
jelly bag & so a mitchlen of this in
take a pound of sof shogger & boyle it so
a jelly & put it on your quinces & when
they are cold cover them you may
preserve pipenes this same way whole
& if you please sharpen the jelly you put
on them with juynice of lemon

To make whit quinc marmale in Jelly
Take your best apperl quines cut a hole in
the top & with a pen knife pick out the core &
lid then put them in boyling water & let
them boyl till they be soft then par them
& cut them in pices the bignes of a six pence
but thicker to a pound & a half of these pices
take a larg mitchlen of pippen int to make
as you doe for Jelly & put to it a pound
of loaf sugar set them on the fire in a brod
preserving pan & when it is at the boyling & wch
skimed put in your pound & half of pices
& a pound & a half of loaf sugar finely beat
boyle it wery fast wch doe not stir it wery
much with a spoon but take it up now & then
that it breen not & skim it & when the quines
bakes cliev & the sirop comes to a Jelly take
it up & put it in glasses or pottes & when it is
could cover it

To make whit marmale of quinces
Take your best apperl quines corall them wery
soft then par them & cut up all the soft & to every
pound of quinc take 14 ounces of fine sugar
scartched put your sugar & quinces together
in a brod preserving pan & pour 4 pints
of water set it on a slow fire till the sugar
be dissolved then increas your fire & make
it boyl wery fast stirring it continually that
it breen not if you boyle it too much it will
be as the color if you lited it will not be so bot
when you si it a good whit colour & the marmale
thick take it up & box it & when it is could cover it

To make red marmade of guinees
 Take your forced guinees par them & core
 them & cut every quarter in two pieces &
 as you core them put them in water then
 weigh them & so 3 pound of guinees take 2
 pound & a half of good loaf sugar finely beat
 put your guinees & 2 pound of your sugar in your
 skellet together & a mottchen & a half of nippen
 water set them on a slow faier that will keep
 them wery hot but not to boyl now & then stir
 them & when you stir them strow in some of
 the half pound of sugar you kept bale till it be all
 in & keep it as close covered as you can & when
 you see it of a deep pink colour put more faier to it
 & boyl it up as fast as you can stirring it all the
 time it boyles & when you find it thick enough put
 it in boxes & cover it when it is cold form to
 make it a deep red will dissolve from C. than in
 in the nippen water

To make marmade of guinees red
 Mrs Robisones way

Take your guines par them & core them
 & cut out all the blemishes cut them in
 quarters & put them in cold water then
 take the sides cores & skines boil them
 in a good quantity of water till the water
 be half consumed & the skines & cores
 be tender then take your pared guines
 & put them in a stoup with the cores &
 sides (but not the skines) & all the liquor
 that the skines & cores was boild in &

Stop the stopp very close & set it in a
pot of water but the water com up above
the gvinces but have a ear that none get in
to the stopp & but the water in the pot
boiled above the stopp till the gvinces bee
very soft pour up the licor carefully &
skip it: & strun the gvinces through a
har searck & to the gvinces this prepared
put according to your taste what quan-
titi of the part of colored appalles you
pleas mix it well with the gvinces & to
everi pound of this put take a pound
of fin lof sugar put your sugar in a
sculet with as much water as will
dissolve it, take of the licor that you
poured up the gvinces 4 spoonfull & stir
in it for half an hour the fourth part
of a drag of cuthuril tayed in a rag
& when the sugar is boiled to candi
hight put in the pur & the 4 spoonfull
of licor boile all together to a marmelade
the closer you skip it in the boiling it
will be the redde

To preserve gvinces red either
in quarters or in halves in
sirup m^r. Robins way

Take your gvinces par them & cor them
& cut them in quarters or halves & put
them in cold water take the thines sides
& cores & boile them in a good quantiti of

water till the water be half consumed
 & the skins & cores soft then put in
 the pared gvinces in to a stowp with
 the licor of the build sides & coeres &
 put in the sides & coeres with them but
 not the skins set the stowp in a pot
 of water but the water be above the
 gvinces but si that no water get it to
 the stowp & let the water boile above
 the stowp till the gvinces be very soft
 then take out the gvinces carefully & to
 every pound of gvinces take a pound
 & a half of fin loaf shuger put the shuger
 in to a steeler with as much water as will
 dissolve the shuger & when it is boiling
 strain in the licor that is in the stowp
 through a hare scurtch in to the steeler &
 let the shuger & it boile together a litle
 which then put in the gvinces & the
 4 part of a drap of c^othaniel tayed
 in a rag & let all boile together at greut
 layon & los covered till the sirop be
 with thile but not too thile put them in
 gutipores & when thay are cold cover them
 si that thay have good stor of sirop about
 them

To make Nuplets bislee m^e R: way
 whught a pound of eges with ther shetes
 take 2 of the eges away then put all the
 whites of the rest in your steeler & beat
 them very well with a litle whiske

then put in ther yolles & beat them
only till thay be well broke & incorporat
with the whites then put in amonge it
your eyes thus beaten a pound of loaf
sugar searched & cutt all well to
gether & set it on a flo fier till
the sugar be melted which wil take
but a very litle time but you must
stir it all the time it is on the fier
then take it up & cutt it till it be cold
then stir in a pound of fine flower
& when it is wel incorporated
it in litle round cakes upon fine brown
paper & dust on through a litle sifini
searched a litle searched sugar &
dab them a litle ^{with} a horse brash & so put
them in the oven

To make a most bister m^r way
 take a pound of Almones & blench them
 in cold water which is don by stin-
 ing them all night in the water as you
 blench them put them in cold water
 when thay ar all blenched & the rolen &
 blame cher taken from them drag them
 with in a cloth & beat them till thay
 be all well broke in a marbel mortar
 then tak the whites of 3 eyes wery
 well beaten & put in a moned them
 & so beat them till the almones be wery
 fin then tak the whites of 6 eyes beat
 them wery well & put them in amongest
 the almones & beat them all together till
 the almones be as fin as possible thay
 can be beaten if you deuid them &
 beat but the half or 3 put at one thay
 will be the easier when all is wery
 well beaten put in at severell times 3
 quarters of a pound of fin shuger finely
 seurtched still beating them as you
 put in the shuger then drag them on
 fin brown paper of what bignes you
 please & dust upon them som fin seurtched
 shuger put them in the oven so that the
 oven be not too hot & let them not stand
 till thay gro yalow you may lay them at a
 litle distane befor a fire till the be dray
 & take them not of the paperes till thay
 be of them selves

To preserve green walnuts

Take your walnuts when a pin will go through
them put them in water for 4 dayes
shifting the water twice a day then boil them
till they be very tender & as you boil them
shift the water 3 or 4 times but be shewer the
water you shift them into be very hot when they
are very tender lay them in a dish till they be
cold then scrape them lightly with a knife & stick
in the end of every one of them a clove & at the
other end a litle slice of sinamon to every rowle
of walnuts thus prepared take a pound of sugar
nearer a mottken of water & when your sirop
is boild & well skimed pour it upon your
walnuts & let them stand all night & as
covered the next morning set them on the fire
& give them a good heat but let them not boild
& so you must doe evening & morning for three
dayes together the last time boild them for the space
of a quarter of an hower then put the walnuts in
your potes & boyle your sirop to a good height
but be shewer you have sirop enough to cover the
walnuts & when they are cold paper them up

To pickell browm bodes

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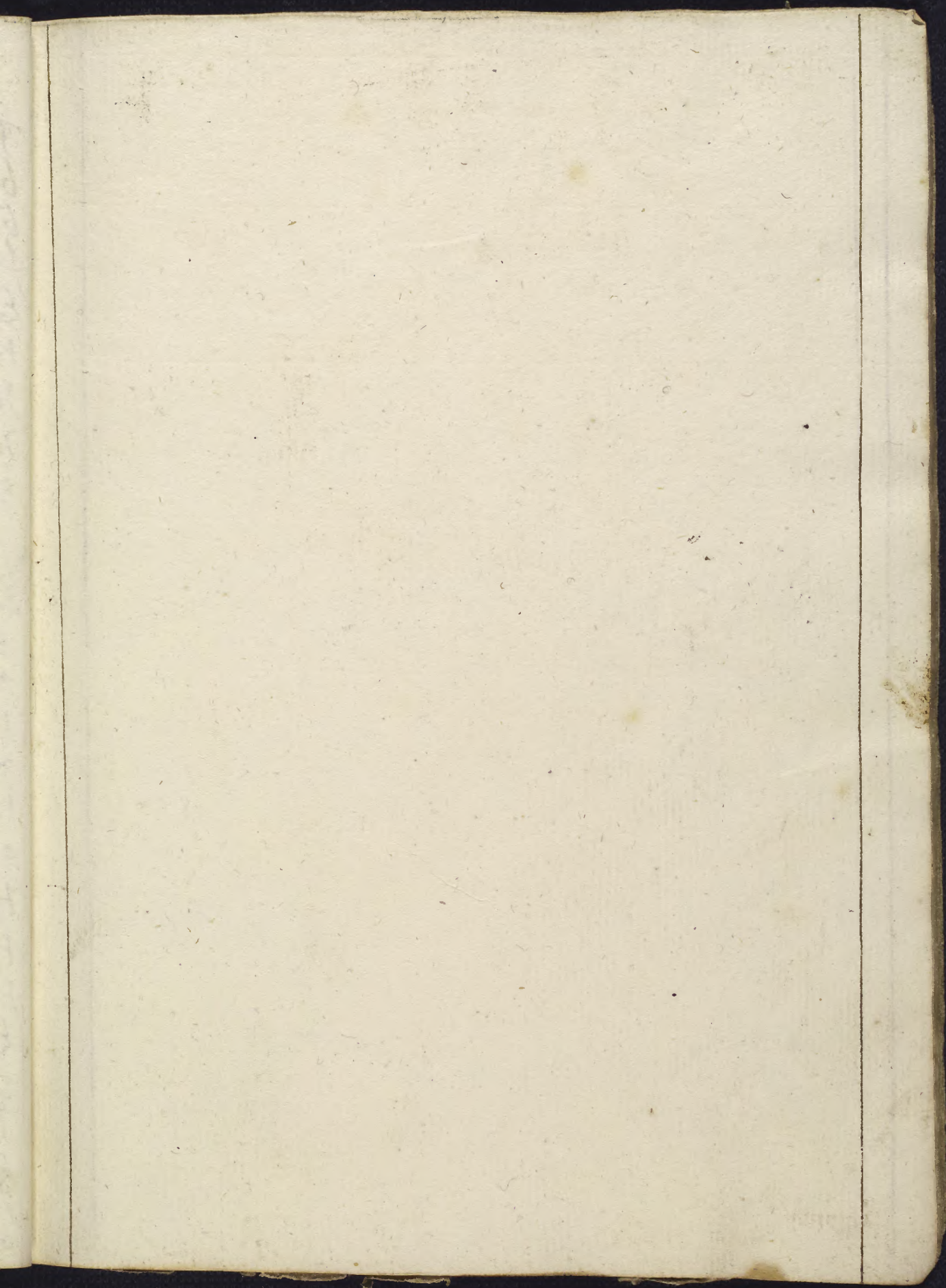
Take the browm bodes when thay ar at the forest
befor the yalow point out & throw them in the
botom of a galipot till the botom of the pot be
fully covered over then cover the bodes with salt
& the salt with bodes & so lay them in rows till
the pot be almost full then fill it up with
strong whit wine viniger & lay a waight above
it to keep the bodes with in the viniger for what
is above the viniger turnes black

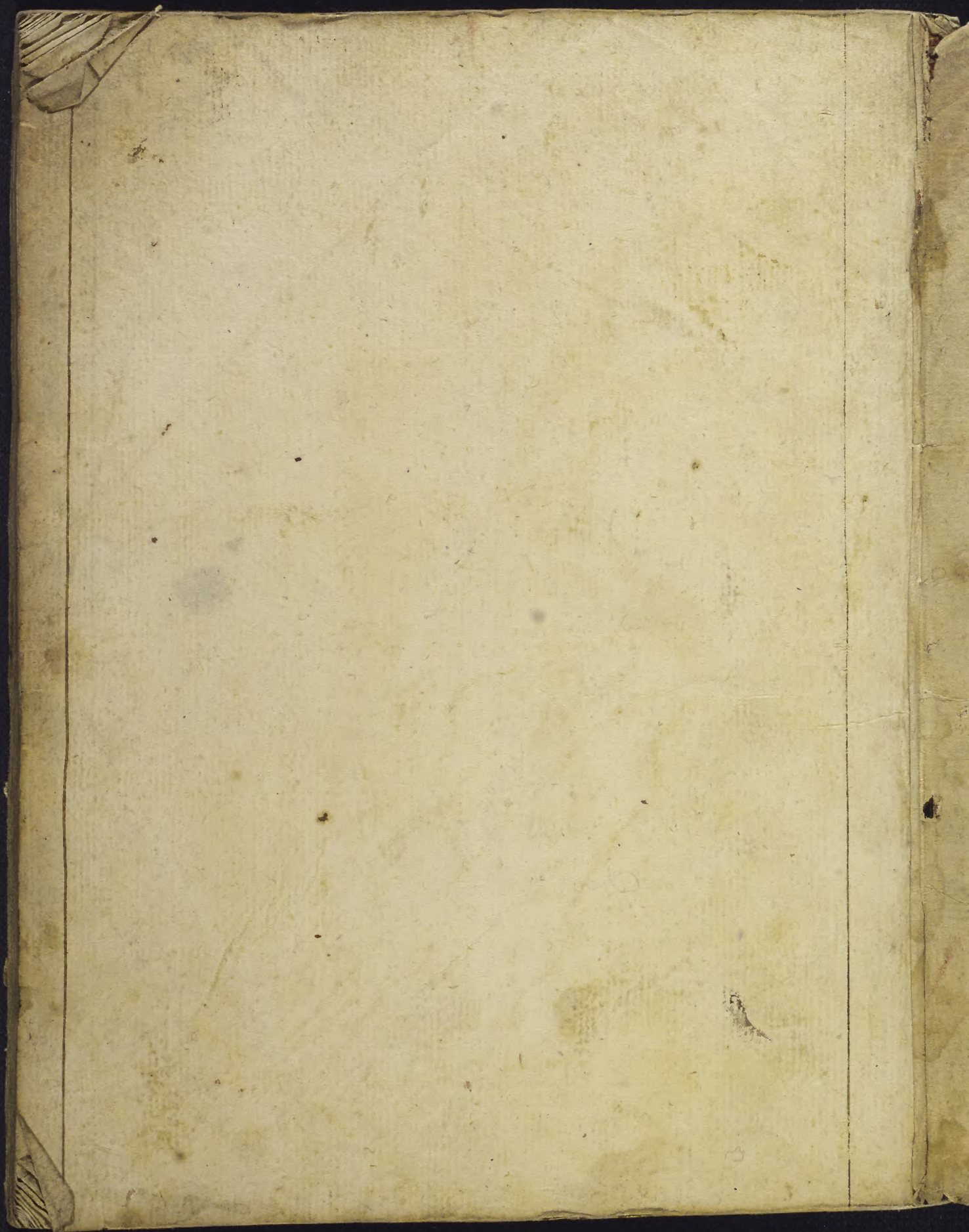
To make Lem on sales

Par your lemons pritty thik aff & cut the
rind in long smal stringes & stir them in
in water for or thir dayes then dran them
well from the water then boild them in water
till thay be wery tender shift in the water 2
or 3 times till the biternes be abated according
to your tast but be shure the water you shift
them in to be boiling hot to a pound of rindes
thus prepared take a pound & a half of sugar
& a mottken of whit wine viniger when
your synger is well desolved & the fire is
scimed put in your rindes & boild them above a
quarter of an houre then lay the rindes in order
in a galipot & boild your synger a litle more
on the rindes & when thay ar cold paper them up

the water you stir them in must be shifted
eveni day

[The page contains extremely faint, illegible handwriting, likely bleed-through from the reverse side. The text is organized into several paragraphs separated by thin horizontal lines. A small, dark circular ink mark is visible near the top center of the page.]





L Lady Saltoun

