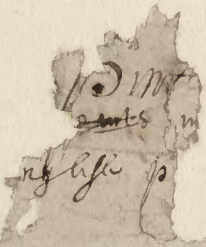
1.



Ano book of Receipts
may 3: 85 frim

To know gow to

℔ syrup dogin

To Candy Ringo root

Take your Ringo roots yt are good from
knots & wash & beyll them in clean water
yn beyll them & pull yn
in make a syrup
from till they be
of ye Syrup & to
mix together &

Tamed of mugs
yn be as got a
one wafford
boark ym out

To one

Take 6 eggs yolks & whites of 5 &
all rose water & beat yn one quarter of an
hour yn put yn one pound searced sugar & beat
it near hand hour yn take ready and pound of
fyne flour dryed & mixed it it be fine

If you row and or loads on your flows is well
mixed put it out your plotted you must
boat of all one way. It will make it
ire better ——— way. And other way to make Ether
gth is more easie & soone done
e drizan ogges & bee and with
while yu put
rked & egg
r of and
half fy
d dre

[illegible]
[illegible]
[illegible]
[illegible]
[illegible] of ye bynots
[illegible] fits
[illegible] & Butter ye
[illegible] & for
[illegible] roof of on ~~your~~ wyp it your shift
[illegible] pricke it wye bottom your tymes yn
[illegible] in a quick over & let it stand one hour & ye
[illegible] water
[illegible] if ye please ye may [illegible]
[illegible] be a mind you may put in musk or ambergris

or orewng flour water in stead of rose
water

To make past of pippins

Take a quantity of pippins
& boyll ym in clear water yn w a spoon
bore yo and gar some [illegible] take
the weight of sugar [illegible] & ye
[illegible] and Candy
[illegible] dryed your
[illegible]

very man
ur sugar & boy
ll you must to
any for quick
be apt to burn you m
a like quantity of quince & sugar

To make white quince Marmolat

Take a pound of quinces yt is paired & boyll it very fast in water till it be soft yt it boyll into pulp & then put sugar almost to the Candy high yt put in your quince & boyll it but very little after it is in ye sugar for it will dissolve & colour it if ye doe

How to

[illegible] yon
[illegible] apvcrohs & 10 vor
[illegible] of Suggar & [illegible] hom plain [illegible]
[illegible] yn boyll hom cbor & protth
[illegible] quick. [illegible] shaking yom fome Aymo
& taking of yo scum yn tak yom
[illegible] ino or [illegible] days & yn
yow boyll hom & strain into yn

once or twice a little dry sugar & so put them in your pots & keep them for your use.

The best way how to preserve any sort of plums.

Take your plums & wipe them w[ith] a no clean cloth, yn w[ith] a knife slit yn on ye side to stone them & yn take ye weight in sugar & boyll it to a fine sirup & yn when is almost cold put in your plums & so let them ober very gently fire & give them 3 or 4 boylls yn let them stand 2 or 3 dayes & so boyll them up. strewing very clean & shaking yn into a pan yn dry and enough put them in belly pots.

To preserve Cherries

yn you have stoned your cherries take ye weight of sugar & some of the juice of ober cherries for you must take no water & so yn on & gently stir for it must not boyll till your sugar be melted for dear lady Carey in the keeping yn boyll yn pretty quick & yn they are tender put yn glass or pots this must not stand but be done out of hand for the heating again spoils the colour they will not look so well at first as after 7 or eight dayes

To preserve quinces in Jelly

Take one pound of quinces take one pound of sugar & one pint water grin good handfull of Wiggons gave been boyled yn strain the liquor from the apples & put your sugar & quinces into it & let them stand & stove over a gentle fire till they be soft and as red as you would have them you may preserve yne whole or in halfs or in quarters as you please

How to preserve whole Quinces

Take a pound of quinces unpared & unrooted & one pound & half refined sugar put 3 quarters a pint clean water & and quarter pint of the juice of quinces Cover your quinces & make a small fire thorow it yn pasbyll from a little & on ye tabe pared from yn your syrup is a boyling & cabing & eating trimmed it put in your quinces with ye kernels you taake out the from up in a bitt tiffany boyling from as fast as possibly you can yn ye quinces take it under put yn to and darken off

Well they are rotten & so plage yn w

How to make Jelly of Corrants or Goosberries

Take your Corrants or Goosberries pick them in and bruise them & put yn an equal quantity of boyling water & gir them a little for them run forth w and pass the liquor through a jelly bag & to and pint of juice take and pint of Sugar & put them into a pan & gir your sugar is melted let it boyl & gram it very well & gir your liquor is boylled enough drop some into a plate & if it stands stiffe you may take it off

Your Jelly of pippins is made the second way make you boyll your pippins in a skillet with water & a dozen of large pippins take and pint of water & let your pippins be boylled to pieces & put your liquor run gently through a strainer

You may make Jelly of plumbs just as you do your Corrants but put in no water only. Let yn in and darkness put in and kettle of boyling water

How to make orenge Marmolat

Take 3 dozen of orenges & grate of
the uttmost rinde yn cutt & squeze
out the juyce take out the meat yn two
up your orenge skins in and cleane &
boyll them very well tender in water
yn take & cut yn in little squares
pared yn take the juice & meat out
the work out & make the meat clean
from the seeds & skind & to 3 pound of
pulp take and pound of meat & juyce
& full the weight of sugar & so
put them together & yn your sugar to
the boyll it up prettye quick &
all the bitt of skind is clear it is
enough

How to preserve orenges and
Take of the best orenges
Boyll them very tender in a cloate as before
& yn they are very tender drye them kindly
cut out a little round peece at the top
& a pon get out all the seeds yn put
in your peece you cutt out & tyed
up in a bitt tiffany yn take ready a quart
weight you must boyll them till they be very
clear yn let them lye 2 or 3 dayes &
give them another boyll & so take yn out
of the tiffany they are tyed in & put

them into pots & strain your sir=
up to them you will take ye weight
of suggar & fourty pence more

How to make marmolat of
Chorrob

Take 3 pend of thorrob & boyl them in
ye our liquor for half an hour
in pour ye liquor from them & pour
to your thorrob 3 half pints of ye
wood of rood Coramings & ye weight
in suggar & boyl it very fast till it
ly on your & in glasses

To preserve Rasberrob

Take & pluck ye little black things y
is in ye ond & ye weight of suggar &
put them on and slow fire till your suggar
is melted yn boyll them up quick &
glasse them up

To make Cakes of Rasberrob

Take your rasberrob & put yn one
pint in a skeller or silver bason w
any thing in them to ye back of a
oven bake yn take ye weight in
gar & boyll it & and put Candy yn put
in your berrob & put it into
a wet skeard & put it in ye oven if ye will
candy your fruit w ye white iron shape
put ye rasberrob & ye opens or
ye rasberrob you may drop it upon
a plate w your spoon

To make Conserve Rose

Roses

Take your Roses yt ye are not fully
ripe but not too & w your fingers
rub ye rose from ye white cottons
beat them well in a marble mortar
with a wooden pestell & yt ye
are beat as small as yt yt you
put them in your mouth yt they dissolve
then take twice ye weight in sugar
& serve it if you please & beat
it well together

To make ye snow Syllibub

Take a quart of Cream & an
pint white wine put them in into
a vessel vessels & 2 or 3 sprigs of Rose=
mary ye peil of Lemon squeeze
ye juice out of it into
ye wine Syllibub w and Nut
meg into it & put in 3 spoonfull
of rose water sweeten it w sugar
& put in some of ye top of cream
Cream yn put your white wine
to your cream & w a wisk wipe
it till it rise w a foo as yn take
it off w a fruming dish

& put it into the pan yet
will serve it all in if ye
would eat it at noon it must be
made ober night if at night make
it in the morning

To make Lemon Cream
with out Cream

take 4 large Lemons pare them very thin
& much the pulp very small cutt the
Lemons square into juice into a silber
or white bason for porridge well skang
the Colour then it close & let it stand
all night take 4 eggs leave only the
yolks of 4 beat the whites & the 3
yolks very well put in yr and pint
and half water & 6 spoonfulls of
rose water yn strain your juice
into it & put in your shred pelle
3 oz and a w double refined sugar
to your taste set it over a slow
fire & keep it very and routin
well stirring till it be ye ich is
good Cream yn pour it into
and dish it for you please you may
put in musk or ambergreace

To make and orange fool

Take your cream & put to it the
juyce of 2 or three orenges & put
into and pretty dish stirre strong
& keeping it very cold yn take as
many eggs as will colour it to
your liking but your eggs be very
cold wiz rose water & put power
to your cream till stirring very
well & it rouls stream it thrown
and strained & put it into and
white dish sweeten it w suggar
lyking

To make Syrup of Orenges
or of Lemons

Take the juyce yt it has stood all night
& power it clear from the settling yt
will be in the bottom yn take twice
the weight of suggar & boyll it to and
candy high of suggar & boyll it to and
yt yn power in your juyce
& gives it a little boyll & strain it
& yn it is cold bottle it up well it
will keep two or three year very
good

Syrup of Violets

Take a pint of water make it
boyll yt take ready ~~to~~ lay some
pick violets put your violets into
ye water & let ye stand Cover yt close
ye next day strain them out yt
take 2 pint of double refined
suggar & put it ~~to ye~~ with
your juyce into ye ye stand & let it
in ye shell of boyll my water
& keep it stirring till all ye suggar
be melted yt take it off & let it
stand till ye next day you may
make ye syrup of Gilly flowers ye
same way

The best way to make ye
syrup of wild Sorral

Take ye leaves & flowers pick & stoop
& strain them let them stand till they
settle yt to ye clear off a pint of
ye juyce take a little more yt a
pint of suggar yt it is all melted
put it on ye fire let it take
a good boyll yt let it stand all
night & boyll it up & it will keep
all ye year.

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B Recipes