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(M. 529.)

MS. 10979

Henry Baxton
 His Booke
 1637

Noted that this
 Booke is of the year 1637

Co
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 1637

$$\begin{array}{r} 1275 \\ 38-5 \\ \hline 1313-5 \end{array}$$

$$\begin{array}{r} 489-5 \\ 824 \\ \hline 1313-5 \end{array}$$

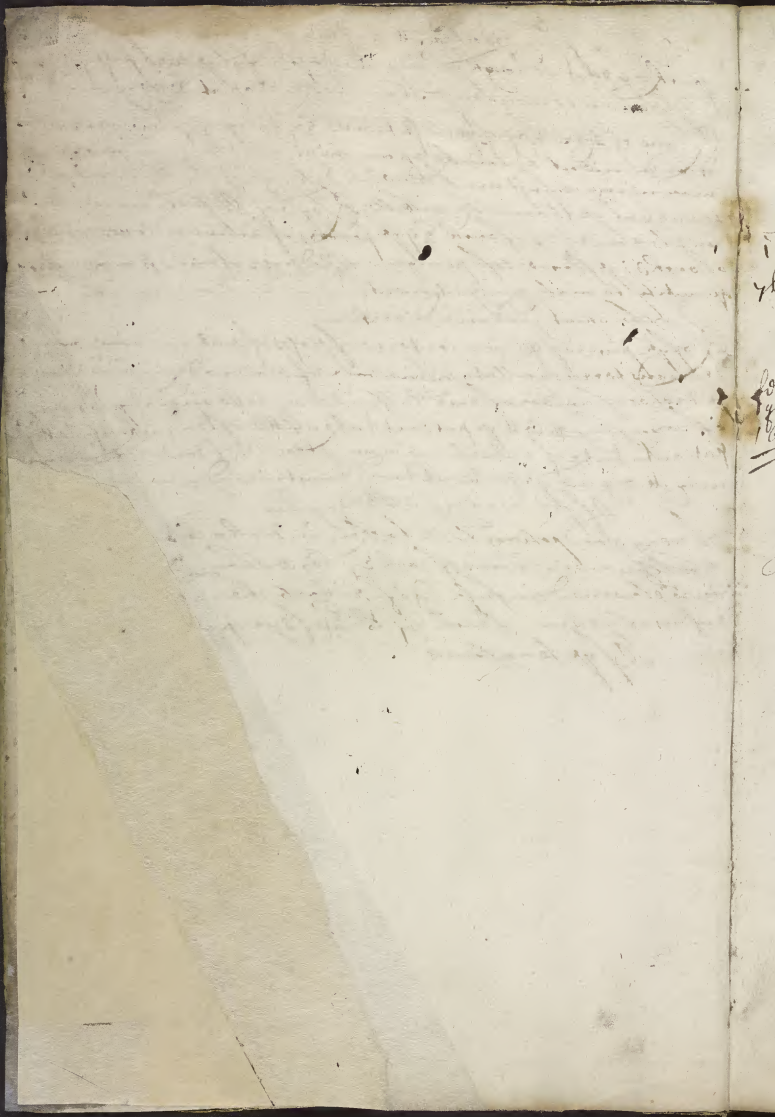
$$\begin{array}{r} 489-5 \\ 14-5 \\ \hline 475-0 \end{array}$$

$$\begin{array}{r} 24 \\ 14-5 \\ \hline 38-5 \end{array}$$

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July of first 70

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Received then of Mr Sumner the Yellow Jacket
for which a whole year's rent ending at Midsummer
last of £3 8 in money & Knight out for a year
p 48

Recd of John J. J. 27 July 1770 20/8

1670	for y ^e fine of my house	£ 00
1680	for house & 2 couples	£ 1-3
	To the value of furnishing y ^e house	£ 88-8-3
1681	paid Mr. Holt for goods for my house	£ 139-8-3
1681	paid y ^e draper	13-02-01
	Laid out more	02-02-00
July 8 13: 72	paid Mr. How y ^e 2 phobblers	01-09-00
	for Goods Bought of him & 2 cups of	13-02-00
July 12	for a bedstead to Mr. J. H. pot	00-15-00
	for Linen cloth for sheets	02-02-00

December ye 12 1772

Landed of Mrs. Furnes y^e sum of 10 shillings
which she promises to pay in 3 months

24 7 6
 04 14 0
 29 01 0

38-03-06

8 66 J

1000 36

489- *incommensurable* *hab. Gd. Gd.*

824
 1-1-3

425

1270

36
 02-12
 3-8-12

[Faint handwritten notes on the right margin, including "M", "A", "C", "F", "M", "y", "M", "26", "y"]

1640
July 24th Recd then of 8^r Thomas Player Kn^t. & Chamberlain
the sum of ten pound seven shillings 10^s for $\frac{1}{2}$ years
interest due y^e 23rd July for the use of my poor Jeremiah Child
1640
Feb: 3rd Recd of 8^r Chas: Player Kn^t. & Chamberlain
for 6 months interest of 14^l 5^s due 22nd Jan: 14-5
March 9th 1640: Recd for 6 months interest money of Sum of - - 29:01-00
August 7th 1641: Recd for y^e interest of 127^l 5^s for $\frac{1}{2}$ a year y^e sum of - 38-03-06
November 1641: Recd more for interest due y^e 28th of July last past: 22-10-00
Dec: 2nd 1641: Recd more for interest due y^e 21st Dec: - - - 10-10-04
Feb: 26th 1642: Recd for $\frac{1}{2}$ years interest from y^e chamberlains office
for 127^l 5^s due y^e 28th of Jan: last past, y^e sum of } 38-88-00
Ditto Recd more for interest money - - - - - 06-00-00
May 1st 1642: Recd more for interest money - - - - - 06-14-00
August 1642: Recd more for interest money - - - - - 09-10-10
November 1642: Recd more for interest money - - - - - 08-05-08
Jan: 2nd 1643: Recd more for interest money - - - - - 60-09-00
July 29th 1643: Recd more for interest money - - - - - 38-08-01
August 26th 1643: Recd for interest money - - - - - 06-00-00
September 1643: Recd for interest money - - - - - 36-15-04
March 4th 1643: Recd for interest money - - - - - 03-00-00
December 29th 1644: Recd of M^r Clark y^e sum - - - - - 33-11-00
Dec: 2nd 1644: Recd more for interest money 15-00-00
January 29th 1644: Recd: more for interest money - - - - - 09-04-00
March 16th 1645: Recd of M^r Floyd interest money 3-00-00
May 2nd 1645: Recd: for interest money - - - - - 15-00-00
June 2nd 1645: Recd of M^r Clarke for interest money - - - - - 06-00-00
Money - - - - - 105-18-00

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Augst y^r 2: 5675 = 16 5 2

Rec^d for Intres money --- = 06 = 00 = 00
Rec^d of Mr Clark for Intres money - - 06 = 00 = 00
December 6: 1675 ---
December 9: 1675 Rec^d of Chamber for --- 07 = 00 = 00
Intres money ---
June y^r 8th Rec^d for Intres money --- 36 = 10 = 00

for ye whittes
take shalpeny lose hot out of y^e ovine & whittes
of 3 new Lade eggs & mix them amonst ye
Creame & take it for 3 morings to gether
it is a certan Reuer

take a pint of all dille & boyle it with
redde Sage & Sinnamon then it to y^e oven
taste & drinke it for severall morings to
much gooder it will certanly do you very much

for ye Tisike take a chopitthe of trokell to a
aparte of Springe water, boyle it to a pinte & take
halfe a pinte every night goin to bed

for a sore Throate or mouth
take a small quantity of ye Creame of Tartar
& mix it with ye bisto of honey & take of it as
often as you pleas

[Faint, mostly illegible handwriting across the page, possibly representing a list or account.]

To
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 3 Dec
 Stop
 place

5

Langford
I John Dorow and Attorneys my self
Indepth to my Dorcas Armitage the sum of
50 Shillings for a sute of clothes wch I bought of her
wch money I promise to pay at the 28 Day
of June next following the date hereof as
witness my hand the 2^d day of March 1695

John Langford

Received out of this the
3^d day of March 95 ~~the~~
the sum of five Shillings
I say here by me

Dorcas Armitage

for Dr Hope Chamberlen
at Mr Hingorfordes in Lyme
Street London

drinke to soothe ye Blood

Take green Broom
Sage
Ground Ivy
Gourmy grass of Each one handfull
 $\frac{1}{2}$ herb Redish sliced
 $\frac{1}{2}$ of mustard seed
 $\frac{1}{2}$ of fennel
 $\frac{1}{2}$ of fennel
Ginger slice all these
putt them in to a sifter
to new ale when
workinge and keepe it about
3 days after workinge Close
stop and Drain it all
pleasant
put in ye rings
of small onions

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Handwritten text in the upper middle section, appearing as a separate block.

Main body of handwritten text, consisting of several paragraphs that are largely illegible.

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To make Past Regale.

179 6

Take a pick ~~off~~ fine flower 6 pound of fresh butter
break it in small bits in the flower 16 eggs take 10
whites out put in 2 pound of fine sugar beat the eggs
wth cream sack & orange water or rose water this
paste is good for Layd Tach or Florentine w^{ch} are
made sweet

To make an Oatmeal Pudding

Boyl your oatmeal in a bagg in beef broth
tender boyl Cream made & with the egg take it off the
a marshett in it vry thin 8 eggs to a quart of cream
halt whites mix it wth oatmeal as you think fitt
good store of mirrows some rose water sack & sugar
take it in a dish

To make Harle horn Jelly

Take a pound of Harle horn An ounce of being-
glass boyl it in spring water till it be a strong jelly
then let it stand till morning then strit it on the
fire in a son it wth Clove maw & Cinamome sugar
Rose water & spirit of Cinamome let it on to boyl
beat in some whites of eggs the colour it take
schutcheneo to colour Amber saffron Green Juice
of Spinage

To make Ribon Jelly

Take two paze of Calvee foal boyl them in
fair water put in two psum worth of being glass
boyl it to a strong jelly then strain it and let it
stand all night to settle take of the top & bottom
and put it into a brass pelt safon it wth Clove maw
Cinamome Rose water & sugar & Juice of a Lemon
let it over the fire let it boyl then beat whites
of eggs and put them in then run it through a bagg
If you will make it a Ribon Jelly you must let
the one cold & put the other colour upon it so you may
make it what colour you please If you make it white
when it is cold you may slice it dish it & serve it up

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To make a Carway Cake

Page 47

Take a peck of the finest flower dry it before
the fire feed the flower take 2 or 3 pound of
Butter Rubb it very well in the flower in with
your hands till it look like grated bread
put in a pound & half of sugar beaten & shifted
one ounce of nutmeg & 1 ounce of cinnamon
a quart of the yolk half a pint of sack half
a pint of Rose water 2 pound of Almonds beaten
very fine & a pint of Cream 12 eggs half the
whites beat out a pound & half of smooth
Carway Confects beat the eggs & yolk together
then them warm the sack and Rose water put it
to the sack but not too hott then beat y^e Cream
till it is hott make up y^e flower in the middle put in
the Cream one side & y^e eggs the other side work y^m
all together very well sett it before the fire to
Rise have a Hoop well buttered & a paper at the
bottom let it in a quick oven it will rise very
high fill not the Hoop not above half full if you
will have it Rich you may put in 2 pound of sweet
meat & a grain of amber graine & one grain of musk
for scolding take half a pound of double Refined
sugar two or 3 Spoonfulls of Rose water 2 or 3
whites of eggs beat it with a whisk till it be as
white as Snow When the Cake comes out of the
oven wash it all over & sett it in the oven
again to dry

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Take Green wallnuts before ye shall be
grown to any hardness pick them from the stalks
put them in cold water let them on a gentle fire
till the outward peel begins to peel off then take
a Cour cloth and wipe it off put them in a pott
put water & salt to them Change ye on a day
for 10 or 12 days till the bitterness of the water
begone then take a good quantity of mustard
seed beat it wth vinegar till it becomes a coarse
mustard pound Cloves of Garlick some ginger
& some beaten Cloves & make a hole in
each nutt put in a little of this take white
wine and white wine vinegar boyle it together
as you are going to take it off of the fire
put in pepper ginger Cloves & make a some
mustard & Garlick according to your discretion
then put the nutts unto it boyling hott Cover the
kettle till it be cold then put ym in a Jar or a
glass or a well glazed pott and keep them under
the Liqueur Close tyed down wth Lether for your
use

 To make a flummary

Take 2 quart of y^e finest Groats
Bruse them well & put them in a Hoop ^{a gallon} in
warm water Changing the water on a day
for 3 days in Changing till it be cold water
keep y^e third water on a day longer so strain
it for your use when you boyle it put in a little
mace & nutmeg ~~put~~ put in whole boyle it like
like a Golly pour it into Custard Cupps to Cool
when cold turn it out & wring it up wth white wine and
sugar

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take a pint of Creme & a pint of wine 179.
put it in a basone with 2 whites of eggs y^e juice of
lemon & sugar take a whisk & whip it as the
froth riseth take it up with a spoon. put sugar
on it

To make snow
Take a quart of the best Cream a quart of
apound of almonds beaten with rose water
halfe a pint of white wine a spice of orange peel
as sliced nutmeg & sugar let it stand three
hours strain it beat it with sprigs of Rosemary
till it froth as the froth Riseth take it off
and lay it in a dishe you must beat it little at
a time you may put more sugar but no more
Cream
a Cocking Tart

Scald ym ~~over~~ a soft fire in a thin brass kettle
will them put ym in their water again Concern
y^m Close let ym stand till they be cold it will
make ym bake very good lay sugar on the
bottom of the tart Cut ym in about yolkes of
eggs & Cream and sugar and muske put it in
the tart set it in the oven again let it stand
halfe an houre To make sugar past

To a spice of florina take six pound of butter
& a pound of sugar Rub it in the flower with
it stiff with boyled water this past is good for
all sorts of Tarts that are made with sweet
meats Rasteris Corrance or Aprickocks

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page 5 To make a leg of porke ^{17 dm}
take an hind quarter of Dorke and cut the ¹⁰
leg in the shape of a wst plate phallu Ham
then take halfe a pound of salt peter beat
it fine rub it all one the ham let it lye one
houer then take a quart of salt peter and
~~rub~~ rub it all over very well then lay it
in an earthen pan and lay the salt peter
all over it boate a quart of bay salt very
fine and lay that over it then take a quart
of a pound of fencer peng suger and lay upon it and
so let it lye three days then turne it & let it lye
three days longer ~~turne~~ turn it again lay
the salt upon it that sinketh to the bottom
let it lye three days longer ~~turn it again~~
~~the salt upon it~~ that is nine days in all
then take it out wipe it with a cloth and
smoake it with wood fier smoake
you may do reats bungs or a Hogs head
the same way & cleaving out the suger
to make awake posat

take one quart of milke 10 eggs one pinte of sacke
3 quartons of apricots of shugert one nutmege then mixt y^e
sacke & eggs & shuger all to gether in a stroan then and
set them one ye fier & keep them stoven untill the
bagine to thicken then put y^e milke to them boyling
hot & let let them stand covered close a full houre

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How to make Agrest Cake
 take 9 pound of fine flower & drie it & 41 pound of
 Corrones & 4 pound & 3 quarters of butter & one quart
 of sweet Cream one quart of yeast one pound of shuger
 one pinte of rose water with a graine of muske &
 a graine of amber grasse stoppe in halfe of it &
 halfe a pinte of Sacke & 24 eggs & leaue out halfe
 ye whites & one ounce of mace & halfe an ounce of
 ginger take yos flower & strow yos shuger and
 seieson in it take yos Cream & butter & milke it one
 ye fier & let it stand of the could then take yos eggs
 & rose water & Sacke put them in ye eggs & bate them
 very well & put yos yeast to them & straine them in
 in to ye flower & put in yos Cream & butter and
 worke them very well to gethen & set it to yester
 to rise & when it is in ye height of risen take it and
 worke in ye Corrones in it & make a house of London
 Caspaper & butter it very well & and put it in it will
 take 2 houers baken to for seeing of it take a pound
 & a halfe of Dubill refined shuger & whites of eggs
 and 6 spounfulls of rose water very well beat & done
 it over when it is hote

to make Casilton Cake

Take 7 pints of flower & mace & Cloves beat them
 alittle Rose Sugar beaten & strow yos shuger & seising
 in ye flower & 5 pound of butter & a quart of Cream & milke
 them to gethen & let it be new milke warme when it is
 strand & 12 eggs & a quart of yeast & a glasse of Sacke & bate
 ye eggs very well & mix them with ye butter & Cream &
 yeast & trane them ^{thru} a strainer site it to ye fier
 to rise you muste beat it very well & mix them all to
 gethen & put in a graine of muske & set it to ye fier to rise
 when it is in ye height of risen take it & worke in a pound of
 Corrones & a pound of resins & ye sure & sweet meats if you
 please it will take an hower & a halfe baken you must ise it over
 as soun as it comes out of ye oven yf one
 it is to could

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To Make A Poultice

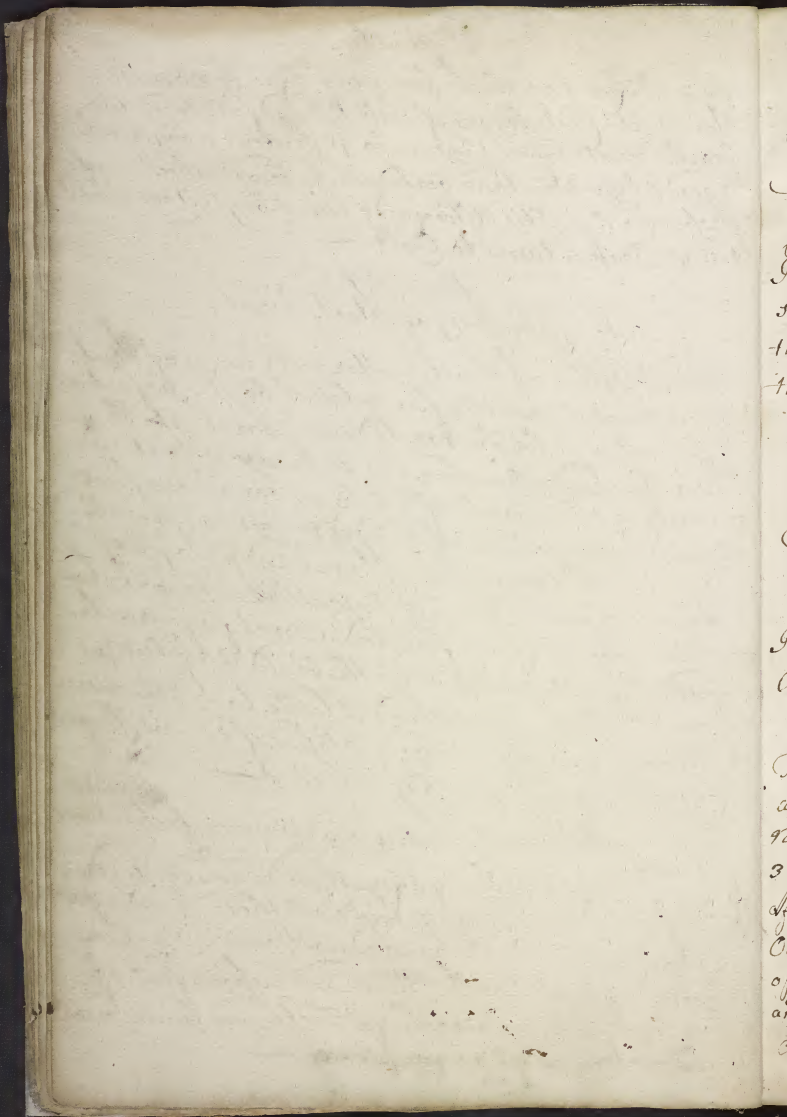
Take A Quart of thick Creame, of Que, Comarone
Hemlock & Elder leaves of each a handfull, shred the
herbs small & put them into ye Creame & boyle them
A good while, then take grated white bread & thicken it
proper for a poultice, Afterwards lett it boyle together
till ye Creame turns to Oyle —

To Make Jelly of Hartshorne

Take A Gallon of cleare water & 10 Ounces of Hart-
shorne, & set it over the fire, & lett it boyle as fast as
it can, till it be halfe wasted, then pour it into A
Silver Tanchard, then slice two Nutmegs into it and
3 quarts or thereabouts of white sugar beaten fine
then take the whites of 6 Eggs & beat them well
and put in 6 spoonfulls of each and ye Juice of
6 Lemons, put there, all together into ye Tanchard
& sett it over A Quick fire, and stir it for feare it
should burne to, & when it hath boyled A while, the
longer the better, lett it stand A little to settle, run
it through your bag into your glasses, if tis not cleare
Run it through your bag till it is —

To Cure ye Scurvey in ye Gums & fasten loose

Snackweed Roots, Penny Royall, wilde Tansey, Golden
Rod of each one handfull, boyle all these in vinegar
and water, till it is A strong Decoction, then put in
A good lump of Roach Allum, and a spoonfull of
Rony, soe gargle and wash yo^r Teeth and Gums with
this Decoction as oft as you please —



To Make little Biskits page 9^e 8

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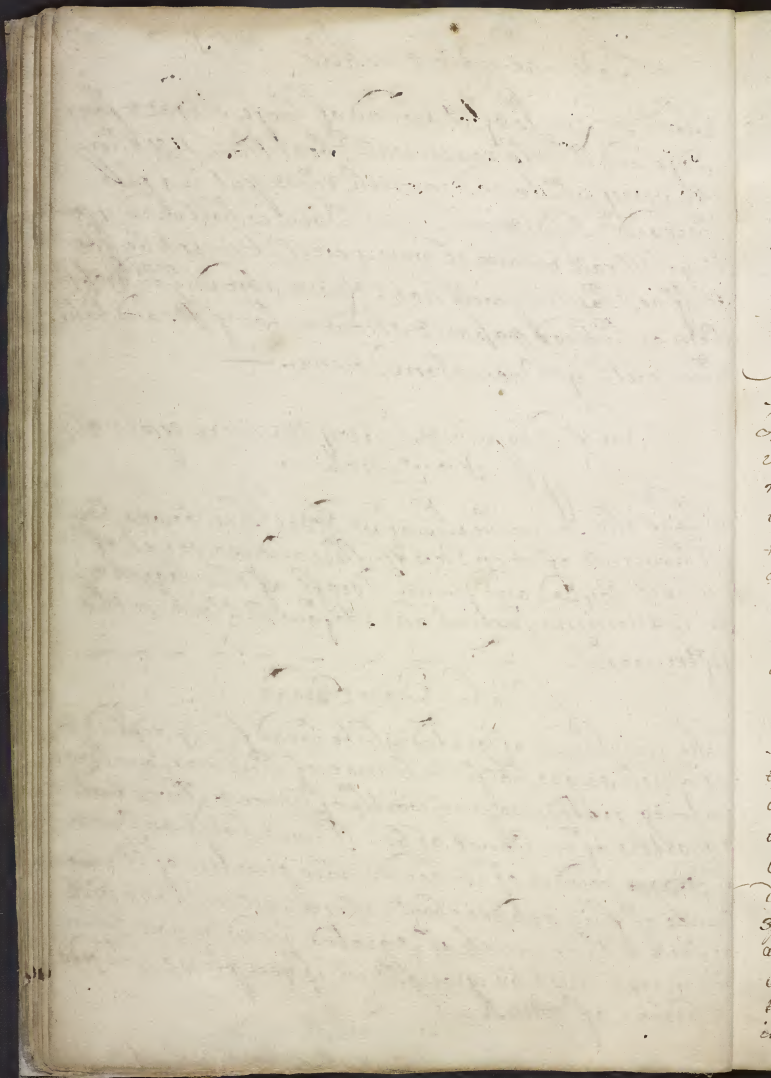
Take 3 Quarts of A Pound of Loafe sugar & four Eggs and A little coase watt, beat them till they be verrey white and smooth, then put in a few fore and seeds & when your Oven is hott or red, put In y^e Meall & mix it verrey well, it must be soe stiff as that they will not Runn abroad, ^{must} you d. opp them on buttered papers & strow on Conysifts and bake them with y^e Oven stone downe.

For y^e Dropsie & Scurvy but more especialy
for y^e Dropsie

Take the Inner bark of y^e Elder Tree boyle
A handfull of it in New Milke and power it of
when boyled and drinke A drafft of this warme
In A Morning fasting and att four A Clock in the
Afternoon

To Make Ginger Bread

Take one Pound of grated white bread finely sifted &
as much sugar, halfe an Ounce of Cinamon one large
nutmeg grated, two penny worth of Mace & Cloves beaten
3 quarters of an Ounce of Bell Ginger, halfe an Ounce
of Ginger powder of Aniseeds, three quarters of an
Ounce of fine sanders, boyle these well with one Gill
of sack with as much of y^e grated bread as you can
and y^e rest must be wrought in; if you please, you ^{may} add
A Graine of Musk

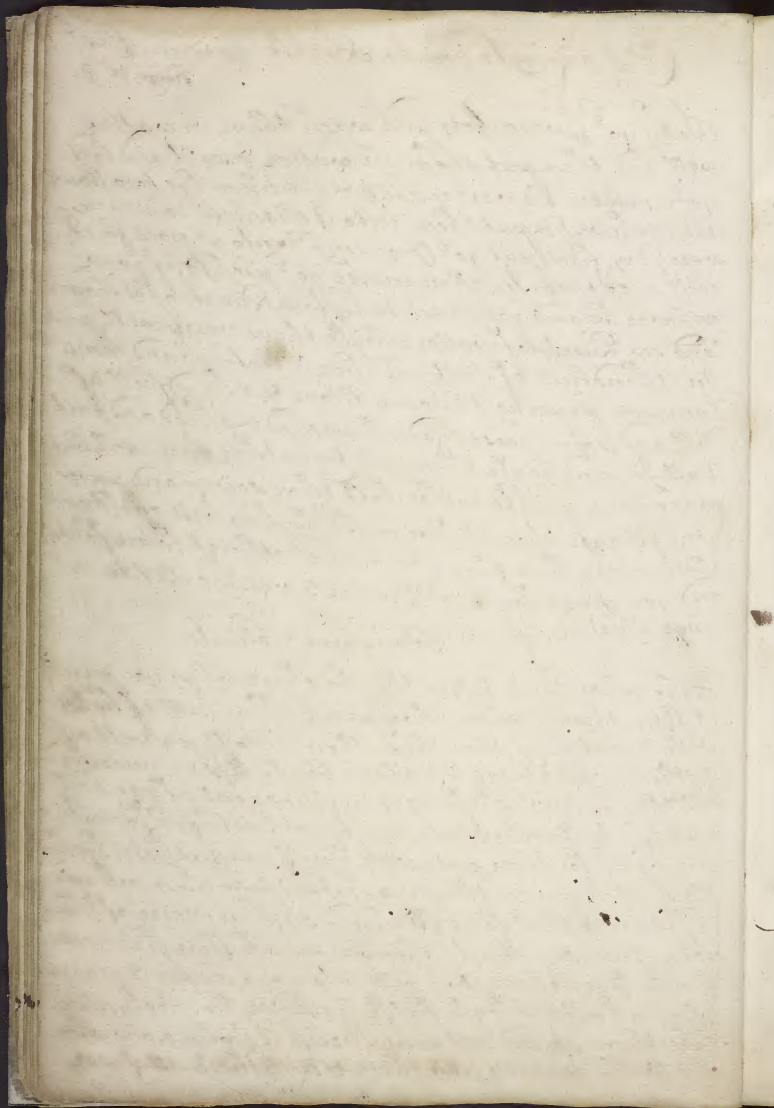


A Receite how to Lickle Cowcumb &
page 9

Take yo^e Cowcumbers and wash them, in watter
well and then put them in watter & salt and lett
yo^e watter be verry salt & lett them lye two houes
then take out & put them into A Baskett to dreane
verry dry, first put yo^e Cowcumb & into y^e pott for it
will keep them In, then make yo^e pickle, if your
Vnager be good, you must take four Quarts of Vnager
and six Quarts of watter & boyle them verry well, put
In A handfull of Salt, and slice A Nutmeg and some
Jemacoe pepper with some Mace & A handfull of
Dill and some horse Radish washed & sliced and put
it all In, and boyle them all together verry well, but
make your pickle rather salt then sower and power
your Rigour upon y^e Cowcumb & boyling hott and Cover
them verry close that y^e steame doth not come forth
and you must boyle y^e Vnager 3 weeks or A Month
over Againe

To Lickle Walnuts

Take yo^e Walnuts before they be shere, when you prick
A Ginn through them, then prick them full of holes
with A great pinn, then throw them into A pisset of
seething watt, & soe lett them boyle A pace uncovered
till they be tend, shifting 7 or 8 times out of one holl
watt & into Another, you must not lett them long In
one watt, for their own watt & will make them look
black, when you see they are Seasoned, take them vp and
dry them with A flane Cloth, and stick in everry of them
3 or 4 Stoves, & put into them as much Clarified sugar
as will Cover them, then putt into your sugar A graine
of musk & lett it boyle halfe An Houer tearfully, then
take them vp, and sett your Sireups A Cooling, and when
it is Cooled you may spall them, & keep them all y^e year

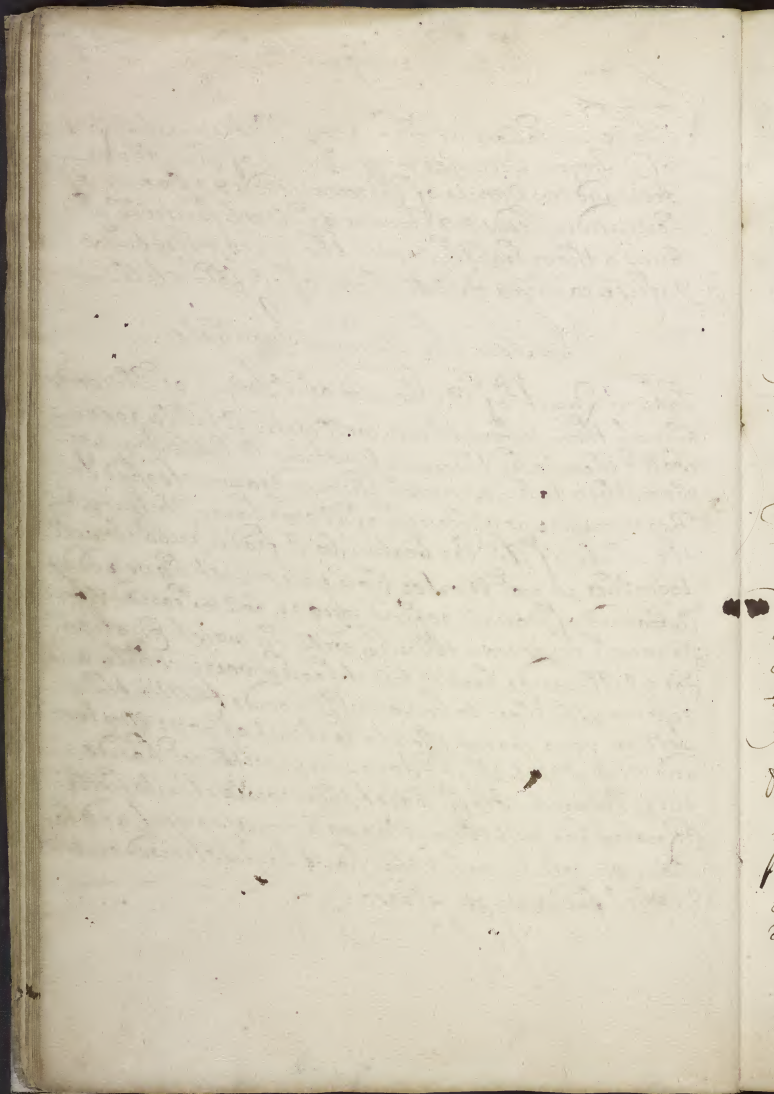


2.0 Make Cringe Brandy page 15

Take A Gallon of Brandy & y^e Cutermost Rine
of A Dozen Cringes & 400 Quinces of Hardy Murr
seeds and two Ounces of Caraway seeds & 2 Ounces of
Foreander Seeds & 2 Ounces of Sweet fennell and
Cruse them lightly, & put them in, & lett them
Infuse or dayes & still them of y^e Gods still

How To make Almond Iumbals

Take A Quart, of A Pound of y^e Joyce of Almonds.
blanch them & beat them well with A little rose-
watt, then take them out & show A little Joyce on
them, then take, as much Gum dragon steeped In
Roase watter as y^e bignes, of A good large Nutmeg, &
the white of An Egg beaten to A froth, rubb it well
together in y^e Morter then you must have red
A Pound of double refined sugar, bell & seared wth out
as much in as you thinke will be paist Enough
for y^e Almonds, beat it till it lookes verry white and
besmouth, then take your Almonds & Mix them
well in your paist, then take it out of your Morter
and mix y^e rest of y^e Joyce in it with y^e hands
till it be pretty stiff paist, then rowle it into little
Gowles, and put them through your squirt, and lay
them on white paper, that have Joyce & sheesed on the
In what fashon you please - - - - -



A Receite To Pickle French Beans

16

page 90 11

You must make yo^r pickle as before for the Cucumbers but not soe powder and order them as you did them, and you must doe nothing to them but as they come from y^e Garden, put them into Salt water, put yo^r Riquor not quite soe hott on them as you did on y^e Cucumbers Cover them Close, if they keep well you may lett them be three weeks or you may use them the second tyme, you must putt this in their w^{ch} I sent — — — — —

To Make Almond Tarte

Take A pound of Almonds & Blanch them, & beat them verry small & a pound of Loafe sugar, beat and beat stand 4 spoonfulls of Roare water and A dozen Yolks of Eggs, and beat them verry well and 2 quart of A pound of fresh butter, & melt it on y^e fire, and lett it stand to cleare, and Mix with the other Ingredients, and A little beat Cinnyman In it. To make y^e paist take two pound of fine flower & a pound & a halfe of fresh butter & halfe A pound of sugar & 2 Yolks of Eggs & roole yo^r paist & put it in y^e petty parr and show some beaten Cinnymond, on y^e bottom & putt y^e stuff in and Roole yo^r lidd & sett it in flowers, & lay it on and bake it an hour, will bake it and serve it up

My dear Mother
I have just received your letter
of the 10th inst. and was
glad to hear from you.
I am well and hope
these few lines will find
you the same. I have
not much news to write
at present.

My dear Mother

I have just received your letter
of the 10th inst. and was
glad to hear from you.
I am well and hope
these few lines will find
you the same. I have
not much news to write
at present.

To Make A Soupe of Heale of Mutton with
Carrets Beare or Sparragras - page 9^e. 12

Take either of these & cut 3 or 4 Pops & sell it on
the fire with as much watter as will Cover it & when
it boyles scume it & put in some whole peper and
a few cloves & A little Mace & a fagot of sweet herbs
A large Onion or two & a crust of bread, lett y^e Carrets
be cut in small slices & boyled in some of y^e broth
with a little white wine, after they are boyled put
In A little butt, & peper & salt, you must keep them
hot & boyle y^e peare after y^e same manner in A
= netter beellitt way, sippels of French bread in your
dish then lay on y^e meat & power on your broth and
lett it steew A little on y^e fire, then lay on your Carrets
and peare & choisect your Meat, boyle sparragras green
and cut of y^e hard Ends & lay it on y^e Rimm of your
dish & some on your Meat, soe serve it up hot -

To Make A Green Beare soupe or Sparragras

Take Beare or Sparragras as much as you thinke fitt
you must cut y^e soft End of y^e sparragras of as bigg
as Beare wash & dreane it & put it into A Cann
of boyling watter with A Lorie of Mint & a peice of
butter A little salt & a few cloves & Mace, lett it boyle
A little, but not to much, put in some french bread
cut in slices with A quart of boylind beame, thicken
with flower & Mixe it with A little cold beame
and put it into y^e broth & Season it with y^e best Dazbery
Salt to y^e 2^d Taste - - - - -

Given
my

Of Receipte To Make Stronge Beare

page ye 13

Into A hogge head of Stronge Beare put in 3 Sacks
of Malt Mouten free Bone Stocke of wheat and
A stroke of Beanes Markt at ye Mill put in three
pound of hops and when it is Rowled over in ye
fett, Turn it, and fill ye hogge head up 3 or four
times A day, till it be Cleare of ye Yeast, then putt
a little Bagg of ye Beans, and what which you must
Reserve, out of ye former, with A dozen of New laid
Eggs, and Lay it up close, and lett it be 12 Months
ole, and then Bottle it - - - - -

Now To Make water of Walnuts, And y^e water of hyfe
Sare Walnuts In y^e beginning of June, Stamp them In a Stone
Morter, Then stiffe them In An Ordinary still, Till you have
A Quart, Then gather More, about Midsummer, still An
other Quart, Then gather More about A fortnight after
And still them In A Glas Still, and Keep it for y^e use.

The Virtue of this Water

It will heall all dropries, and Calsies, if it be drunk
with white wine, fasting In A Morning, it is good for
ye Eys if you drop A drop In, It steares y^e sight, & it
helps Conception, if one drinks Moderately, that it
A Spoonfull A day, In white wine, It is good to wash
ones face in it, it driveth out all Corruption. If it be
drunke Moderately, it Killeth wormes In y^e Body, by
it selfe, or with white Wine - - - - -

[The page contains several paragraphs of extremely faint, handwritten text, likely in cursive. The ink is very light, making the words difficult to decipher. The text appears to be organized into distinct sections or paragraphs, separated by small gaps. The handwriting is consistent throughout, suggesting a single scribe.]

To Make A Marigould Puding page 14
Take A few sweet hearbs & 2 good many Marigoulds
And Season & A few Currans, with some grated bread
Eggs & Cream, and mixe all these together, like An
other puding & put it into A Dish & serve it up —

A Marrow Spinage ~~Puding~~ Parties
Take Spinage & ^{Chopp} chop it A little, then boyle it till it
be tender, In y^e Meane tyme, make ye best light Cust
you can, Rowle it out, & put A little of yo^r Spinage
Into it, Currans & shugar & good store of Butter of
Marrow, & lay ye part together, & make parties and
fry them with Clarified butter —

To Make Almond Gudings
Take halfe A Pound of Almonds, blanched, and
beaten verry small, and put to them A quart of Cream
10 Eggs 4 or 5 penny Marshmall, grated halfe A pound
of Beefe with, finely shred, y^e Marrow of two
Lones, shred in halfe A pound of shugar with A
little Salt & ~~Season~~ Season if you thinke good, wash
y^e Linn with roase water, & serve them up

To Make Rivers Gudings of A Hogg
Take y^e Rivers of A Hogg & boyle them verry well
then stamp it verry in A Morter & streane it with thick
Cream, then put thereto, y^e Whites of Eggs 10 or 12 and y^e
whites, and take yo^r Hogg. suet, Currans Cynamon clove
mace pepper & Salt A little. shugar & A good deale of
grated bread, A little Meale to thicken it, then fill your
pans & tye them Att both Ends —

[Faint, illegible handwriting covering the majority of the page]

6

How To Make A Coyled puding page 13

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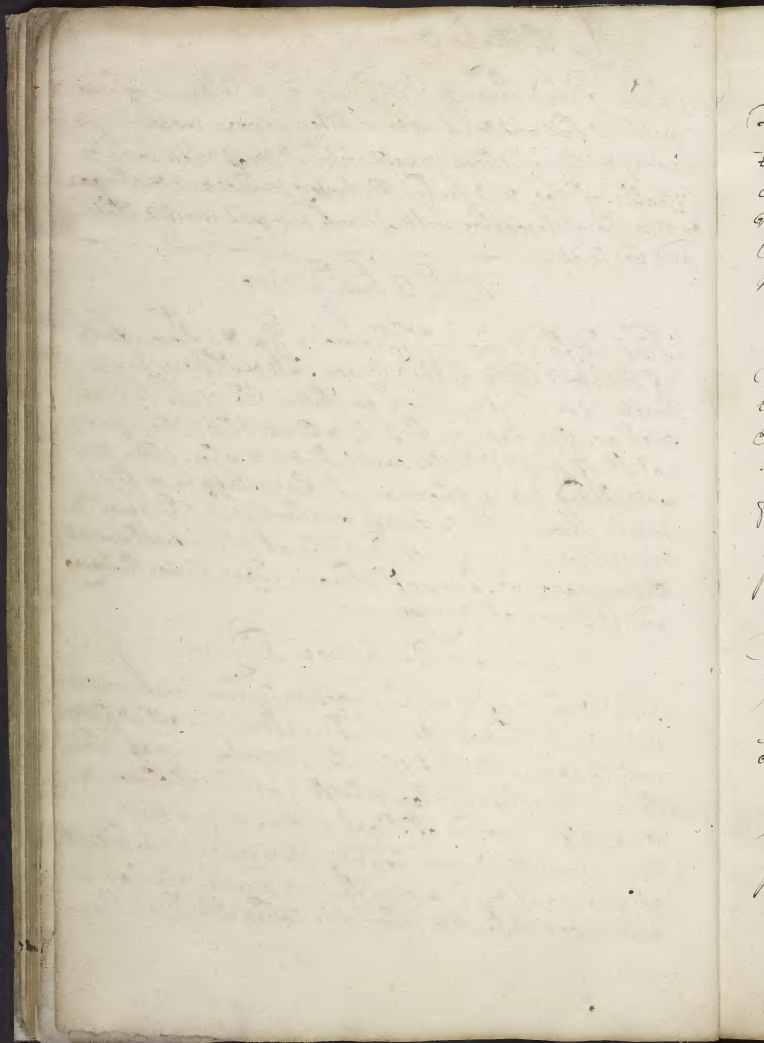
Take Grated bread & y^e Kidney of A Coyne of veale
with y^e salt ont & time & winter savory & sweet marga-
=romp & Minch them small with y^e Meatt then take 3
=scallis of Eggs & A Grated Nutmeg & Currans & Sugar
& Mix them together with beame, and put it in a Dish
and Coyle it —

To Make A Sack puding

Take halfe A pint of Creame 3 Eggs & 4 Spoon full
of Sack & A little Beated Mace Salt & Sugar to your
taste to make it as thick as blatter, then take 15 finger
such as they bake in bickets & butter them, then put in
y^e Stuff with A little sweet butter & when they are
well baked turne them on y^e 2 Eye plate, being first
buttered, throw A little sugar on them And y^e Joyce of An
Orange, that they may not be dry Caist them with sweet
butter, make y^e 2 Sauce of Mager Sugar butter Nutmeg
and y^e Joyce of Oringes —

To Make An Orange Luding

Take y^e Rill of three Orinoes, & Coyle them In watter
till they be Tender, often shifting them, till all y^e bitter-
=ness be gone, then beat them In A Morter to pap, then
take y^e 2 scallis of or Eggs & halfe A pound of butter &
some halfe A pound of Sugar or more & keep them
beating untill y^e oven be redy, then put it into A dish
of pye paint & Cut pretty fancy's, and lay them on y^e
top & woe bake it & when it is baked Scrape on Sugar



Wash Almonds In cold watter 24 houres, then blanch them, & beat them In a stone mortar, with a little roase watter, & put to them, Creame Roase watter Sugar & Nutmeg a little Muske, & is a Doz of Eggs & y^e whites a little grated bread finely sifted & a little Suite mingle them all together, & put it into y^e Skins

To Make A Shaking Duding

Take 9 Eggs with 3 whites & beate them well, then put to them a pint of Creame & 2 spoonfulls of Meale & some Roase watter, Nutmeg & sugar & some Rackett cutt in to small peices & a little salt then batter y^e Cloth and flower it, & put it into y^e Beefe. pott. send it to y^e Table with Roase watter & sugar & butter & stick Litterene on y^e Topp

To Make Another Shaking Duding

Take A Quart of Cream & boyle it to A pint, then take 9 Eggs, & 3 whites. put 3 spoonfulls of bread Crumbe & one of flower, season it with Roase watter Cinnamon & Salt & sugar & a Nutmeg quartered with y^e sharpe side out

To Make A Farrell Duding

Take Oatmeale. & some sweet Harbe, & a little puding grease, some Nutmeg & Salt & Mix it all together & soe boyle it in a Cloth & send it up with Cull, & Another puding

[Faint, illegible handwriting covering the page]

Take A pint of faire water & beat y^e white of An
egg. Whill there riseth A white scum upon it, take unto
A Rasher of soape ruder, then put A pound of Sugar
into it, and lett it boyle verry fast, & in y^e boyling of itt
there will vpon y^e Topp of itt, A black skum arise, but
still keepe it boyling, till y^e skum be boyled hard, & then
skum it verry cleane, & soe lett it boyle, till you see
y^e Sirup verry cleare & then skume it thorough A
Cloth & soe vse it as y^e Receite following will direct
To A many Counts as you doe Clarifye, you must
put soe many pints of water, but y^e white of an Egg
will serue to Clarifye y^e pound of Sugar, to know when
y^e Sugar is in A Thinn sirup, Take y^e Sugar After you
have Clarifyed it, & sell it to boyle againe, & lett it boyle
verry fast, & you shall see as there did Arise A black
scum, vpon it when you Clarifyed it, soe this will rise
A second scum vpon it verry white, & when y^e scum
doth rise, take it of verry cleare, & then it boyles verry cleare
without scum, & then it is A Thinn sirup, & soe you
may vse it According to y^e Receits following will direct
you

To know when y^e Sugar is in A full Sirup
Take y^e Sugar After you have Clarifyed it, & sell it to boyle
again, & lett it boyle till you see it Ringe & followe up
Roche higher followe then it did before, when it lookes
high followe, y^e followe of Amber or Strong beare, that
is in A full Sirup & soe you may vse it According as
y^e Receite will direct you - - -

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or

To Know when yo^r Sugar Is att A Manner Cristall ^{high} 23
page ye 18

Take yo^r Sugar After you have Clarified it, & sett it to boyle againe, & lett it boyle, till it drawes between
yo^r fingers, like A small Thred, or that it straine, behind
yo^r fingers like A small fower & doth not breake then
it is att A Manner Cristall, soe you may use. A y^e
Receite following will direct you —

To Know when yo^r Sugar is att A fasting height

Take yo^r Sugar After you have Clarified it, & sett it to
boyle againe & lett it boyle, till it be thick, then stir
it sometimes with A slicer or spoone, & as you stir
it, swinge yo^r slicer from you and when yo^r Sugar is
att A fasting height, you shall see it rise from yo^r
slicer or spoule, in great flakes, like flakes of snow
or like feathers in y^e Air, soe you may use A the
Receite following will direct you —

To Know when yo^r Sugar is att A Candy height

Take yo^r Sugar when its Clarified, & sett it to boyle again
and when it is boyled to A Candy height, it will draw between
yo^r fingers, In great flakes, like brod lime, soe you may
use it according A y^e Receite directs you — — —

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Take 4 Eggs both whites & yolks, & beat them in a
 Basin or Bowle, a Quart of an hour, then put a pound
 of sugar to them, & then beat them halfe an houer
 longer, then put a pound of fine flower to them and
 halfe an ounce of Anyseeds or Caraway seeds & beat
 them well together, till yo^e Oven be As hott, As for
 manshets, then butter yo^e pans, & put them in, & wrap
 them over with sugar & soe bake them, then when you
 have drawn them & that yo^e cakes are baked, take
 them forth, & when yo^e oven is something cold, put yo^e
 cakes into it againe & dry them & soe keep them, & soe
 keep them for yo^e use —

To Make Rampwith cakes

Take A pound of fresh butter & put in y^e yolks
 of four Eggs & halfe An ounce or 3 quarters of An ounce
 of Caraway seeds or 4 spoonfulls of Ale Yeast, as you
 would for other cakes & knead it to paine, not to Lad, but
 as light as will leave yo^e hands, & scole it out, & cut it out
 with carved moulds of Tunn or Round which you please
 & prick them in y^e bottom & bake them In a Tunn dripping
 Spinn Scrape Sugar on them, when they goe to the
 Bakehouse, & when they come out, strow good store of
 whugar on them before they be sold, because they have
 noe other sweetning in them —

[Faint, illegible handwriting, likely bleed-through from the reverse side of the page.]

[Faint, illegible handwriting, likely bleed-through from the reverse side of the page.]

Take 3 quart^s of A pound of Almonds & beat them
and lay them in steep, in as much Roase water as
will cover them over, & lett them lye till y^e next
day, then take them & beat them verry small
In A Stone or Marble Morter putting sometimes A
little Roase water to them, to keep them white. In y^e
beating & when you have beaten them verry small
take them out of y^e Morter, then take y^e white of 2
Eggs & beat them verry well in A bazine or bowle, then
put 3 quart^s of A pound of Searced sugar to them
And put 40² Almonds to them & A graine of Musk
And beat them till 40² Oven be as hott as for A Marshett
then lay them upon wafers, then open papers & dust
them over with Searced sugar, & bake them & after
dry them

To Make Mackrounes

Take A pound & A halfe of Almonds blanch them and
lay them to steep, in faire water, till y^e next day, then
take them & beat them verry well In A Stone or
marble Morter putting sometimes A little Roase water to
them. In y^e beating & when they are verry well beat, take
y^e whiter of 4 Eggs & beat them verry well, And then put
A pound, of Searced sugar to them & then beat them A
little while, then put 40² Almonds & A graine of
Musk to them and beat them, till 40² Oven be as hott
As for A Marshett, then lay 40² wafers upon y^e papers
and soe lay y^e Mackrounes upon them & bake them
& after waxes when y^e Oven is something cold, put them
into it & dry them for 40² etc

Take A pound of Almonds, & blanch them, then put
halfe A pound of shugar to them, & soe beat them up
to A paist, with A little Roase water, & when your
paist, is beaten verrey fine, & yo^r Almonds verrey
small in them Roast yo^r paist out with Searced
shugar, about what thickness, you will have them
& cut them in 3 square peices & sett them upon
wafers & sell an edge to them, of ye same paist
& grip them with yo^r fingers, then take Searced shug
and A little Roase water & beat it togeather, till it be
as thick as butter then wet them with it & when
yo^r Oven is holl, as for Marshmall, sell them upon
papers & bake them, & keep them for yo^r use, In the
same manner you may make great March paine

To Make Shugar Caut

Take halfe An Ounce, of yo^r smallest & whitest
Gumoragon, you can get & lay it in steep, in halfe A
pint of Roase water all night, till next morning, yo
take as much of it as you thinke good, & streame it
through A Cloth & beat it in A Morter with A little
searced shugar, till it be verrey white, then put more
searced shugar in it, & beat it till you have made it soe
stiff, that you may take it forth of yo^r Morter & then
you may worke it up into A stiff paist, with your
Searced shugar, & print it in yo^r moulds, or use it other
wise as you please — — — — —

Take A pound of Almonds & blanch them, wash y^m very cleane in faire water, & dry them in A cleane cloth then put them into A Morter & put halfe A pound of sugar to them & beat them vp into A fine paist, putt ing some tyme & A little roare water to them, to keep y^e paist from Cyling, & when y^e Almonds are beaten very fine, you must take it forth of y^r Morter & worke it vp with Seared sugar & make A March paine with it or into A March Laine Conceats, as y^e next Reccete will shew you - - - - -

To Make Conceats In March paine paist

After you have beaten vp y^e March paine paist - & this last Reccete doth direct you take it & Roole it out in peeces, round, soe worke it vp with Seared sugar into Eggs or Bears or any other kinde of Conceate, in what manner you thinke good to we otherwise as you please -

To Make Vernon Luffe

Take y^e weight of six pence of Gamdragon & lay it to steep at night in A spoonfull or two of Roare water next morning put 2 spoonfulls of y^e Juice of Vemons & lett it stand till noon, then take A quarter of A pound of double refined sugar finely beaten & Seared and perfum'd, for y^e finer y^e sugar is y^e better, y^e Luffe will be then take A spoonfull of y^e froth of y^e white of An Egg, then put all these together In A Stone or marble Morter

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[Faint, illegible handwriting visible along the right edge of the page]

Morter or Any other Morter, that will not Coloure them &
beat them A quarter of An houer, then take them and
Rowle them vpon A paper with shugar finely Seared—
then you must haue Another paper Seared, with shugar to
Latten them on & you must make them off y^e forme of Pyro,
& Let them in y^e Oven After Manshet & when you see them
begin to Rise, you must take them out, you must Rowle
them vpon double Refind shugar & you must grind your
perfume in y^e morter with A little Refind shugar,—

To Make Round Luffs

Take A quarter of A pound of double Refind shugar
finely beaten & Seared & grind A little musk or Amber
prepare in y^e shugar to perfume them with, then take y^e
Booth of y^e white of an Egg, but leave out y^e Bottom, and
beat them about halfe An houer, if you please you may
put A few Green and Redd in them, & you must take them
vpon A Chafindish of coales, or A pye plate & rubb your
plate with A little butter, & dropp them In little Round
puffs on y^e plate & let them stand A little After they be
Risen to day, or you may bake them in An Oven After
manshet,

To Make Bean Bread

Take A quart of A pound of Almonds, & lay them to
steep over Night next morning Blanch them as you blanch
them, put them in Cold water being very cleare, then
swing them in A cleare Cloth, then put them over fire at
thin as you can & as you Cut them strow A little
shugar amongst them—

[The page contains extremely faint, illegible handwriting, likely bleed-through from the reverse side. The text is organized into several paragraphs, with some lines appearing as distinct headings or section breaks. The ink is very light and the paper shows signs of age and wear.]

Keep them white, then take A quarter of A pound
of Double Refind shugar, finely beafen & Searced & grind
a little Musk or Amber Grease in 40^e Mortar with A little
of 40^e Shugar, then take A little more, then y^e white of An
egg beaten to froth, then take y^e bigness of A beane of
Rumdragon, when it is steeped, then take 40^e Egg Shugar
& Rum & beat them about halfe An houer together
then put 40^e Almonds Into it & stir them softly in it
till it be well mixed together, then droppe them vpon
wafer & set them vpon papers & bake them in An
Oven After Mansuet, Cut 40^e Almonds As thinn As you
can, begin Atty^e small End & soe Cut them & when you
see that they are Risen & hardened A little at topp
before they growne take them forth

To Make Lawt of Apperycocks

Take 40^e Apperycocks & put them into A pitcher and
cover them close, but put noe water to them, but sett
them In A Kettle of boyling water & lett them stand
in it till they be verrey tender or about two houers, then
take them & streame them through A Sive, then take
A pound of pulpe A pound of shugar beaten small, and
put 40^e pulpe & shugar together, into A pan & stir
them till they be verrey hott but not boyle then take
it & lett it coole A little & sett on Againe & soe doe two
or 3 times, put it into A pott & lett it stand till it be
cold, when it is Jellied make it into cakes, then dry it
vpon green glass, In A Stove, you may put Apple water
if you please

[Faint, illegible handwriting covering the majority of the page]

[Faint handwriting on the right margin, partially cut off]

To Make Laist of Aprycocks pag 25
30

Take 40² Aprycocks & put them into A pitcher and
cover them ~~with water~~ close but put noe water to them
but sett them in A Kettle of boyling water & lett them
stand in it, till they be very tender, or about 2 hours
then take them & straine them through A Sive, then
take A pound of pulpe. A pound of Sugar beaten
small & put y^e pulpe & sugar together into A
pann & fire it till it be very hott, but not boyle
then take it of — — — — —

To Make Laist of Barberries

Take 40² Barberries & pick them of from y^e stalks
then put them into pitcher & cover them close, but put
noe water to them, but sett them in A Kettle of boyl
ing water & lett them boyle, but you must pare a few
Apples & slice them thin & put them into the
pitcher with 40² Barberries then rubb them through
A Sive, then take A pound of pulpe. A pound of Sugar
and doe as y^e Afore said recejt. soe you may make
paist of any fruit, but Barberries, you must put A
quarte of white Currans if you cannot get them, to make
them Jelly y^e better, if you cannot get white Currans
you must put Red to them —

[The text on this page is extremely faint and illegible, appearing as light grey smudges and ghosting of handwriting.]

[Faint handwritten notes or bleed-through from the reverse side of the page, including characters like 'a', 'p', 'e', 'H', 'C', 'M', and 'N'.]

To Make Saist of Oringes

page 31

Take 40^e Oringe pils & lay them to steep 3 days
In fair water, shifting y^e water twice A day to take
Away y^e bitterness from them, Boyle them verry Tender
in fair water & ~~boyle~~^{beat} them into A paist & suer there
be noe hard Knots in it, then take as much Apples
water, as will make it, like other paist, & take A pint of
40^e Stuff A pound of shugar & use it as y^e receipt
formerly will direct you, but A little before you take
it of y^e fire, you must streaine a little Juice of Oringes
into it.

To Make Saist of Plumbs

Take 40^e Plumbs & put them, into A pott
and Cover them Close & set them in A Kettle of water
& let them stand boyling in it, 1 or 2 houers & then
power y^e Juice w^{ch} comes from them into A basin y^e
take halfe A pound of y^e pulpe of pipins or Apples
& put halfe A pint of y^e Juice of plumbs into it &
y^e strength of y^e Juice of plumbs will make the
Apples pulpe taste all together as y^e plumbs
for a y^e strength of y^e plumbs is w^{ch} y^e Juice then
take A pound of 40^e pulpe of Apples & plumbs
a pound of shugar & use as aforesaid

The [illegible] of [illegible]

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So Make Peare cakes of Apples or any fruit

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Take y^e fruit & put it into A pott & Cover it up close
& sett it in A Kettle of boyling water & lett it stand
or 2 hours, then take out y^e fruit & put it into
A Bagg & lett y^e Juice run from it, then take A
of shugar & beat it verry small & put A spoonfull
or two of fair water into it, but put noe more into
it, then will well it, then boyle it to A perfect shugar
then take A pound of y^e boyled shugar, A pint of y^e
Juice of Any fruit & sett it over y^e fire, & stir it
till it be pretty hott, but be sure it boyle not, then
take it off y^e fire, & lett it coole A little & then sell
it on y^e fire Againe & soe doe 2 or 3 times, till you
thinke all y^e raconess be out & y^e shugar Melted
then put it into pots or glasses the thickness you
would have them, & sett them in A lyeve 2 or 3 days
till you see them Candie over A little of y^e Topp
then Cutt them into quarters & lay them upon
green glas, & soe dry them in A Dove furran
Barbery & or Barbary & or Any small fruit, needs
not soe much boyling, you may boyle it till it
be tender & if any verry feeling fruit, you may boyl
it in A Kettle with A little water

So Make Almond Luff

Make as much March paine paist, as you have
A mind to make into puffs, & make it as you doe
March paine paist, only as you lie A beating of it
put in A little Guindragon in it, that is steeped
then ~~give~~ ^{roll} it, in fine searced shugar, or rowles like

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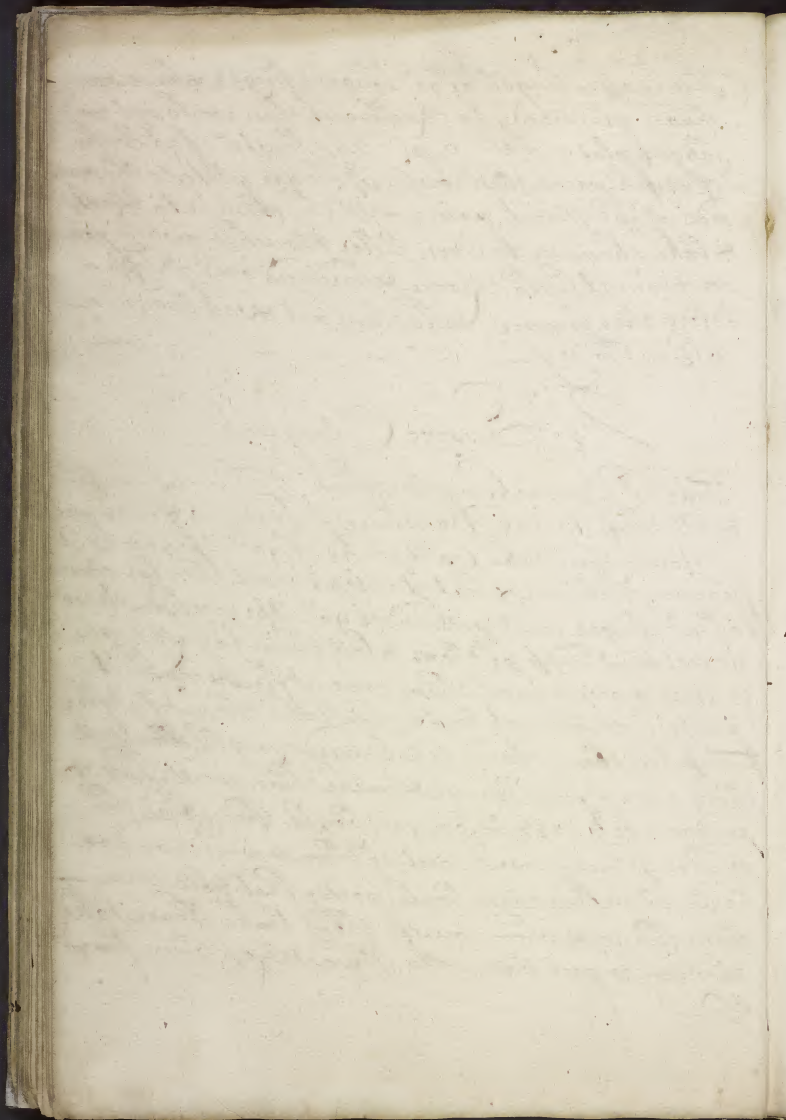
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Thicknes & length of 40^d longest finger & have some
shugar plate redy to Roole out, then roole out 40^d
shugar plate in thinn peices, y^e length of 40^d fingers
of March paine, then roole, 40^d shugar plate, to the one
side of 40^d March paine & Make them into Knots
& bake them in an Oven, After Marshet & when you
see them a little Risen & hardens over y^e Topp —
before they broene, take them out & wet them in
A Store of dry — — — — —

Preserve Aprycocks

Take 40^d Aprycocks & pare them As Thinn as you can
& fill them in one side where y^e Stone is, & take out
y^e stones, then take too A pound of 40^d Aprycocks A
pound of shugar, & beat it very small, then lay some
of 40^d shugar in A pott, under 40^d Aprycocks & strow
y^e rest on y^e Topp of them, & sell them lay all night
& next morning sell them over y^e fire & make it
pretty hott but not boyle, then take them off y^e fire
Then sell them stand till towards night, then sell
them over y^e fire Againe & make them pretty hott &
soe doe 2 or 3 dayes before you boyle them that the
Windyngs may worke out of them & when you doe
boyle them, sell them boyle pretty fast & scumme
them cleane, & when you see them looke cleare, take
them off & put them into Glasses & keep them for 40^d
We — — — — —

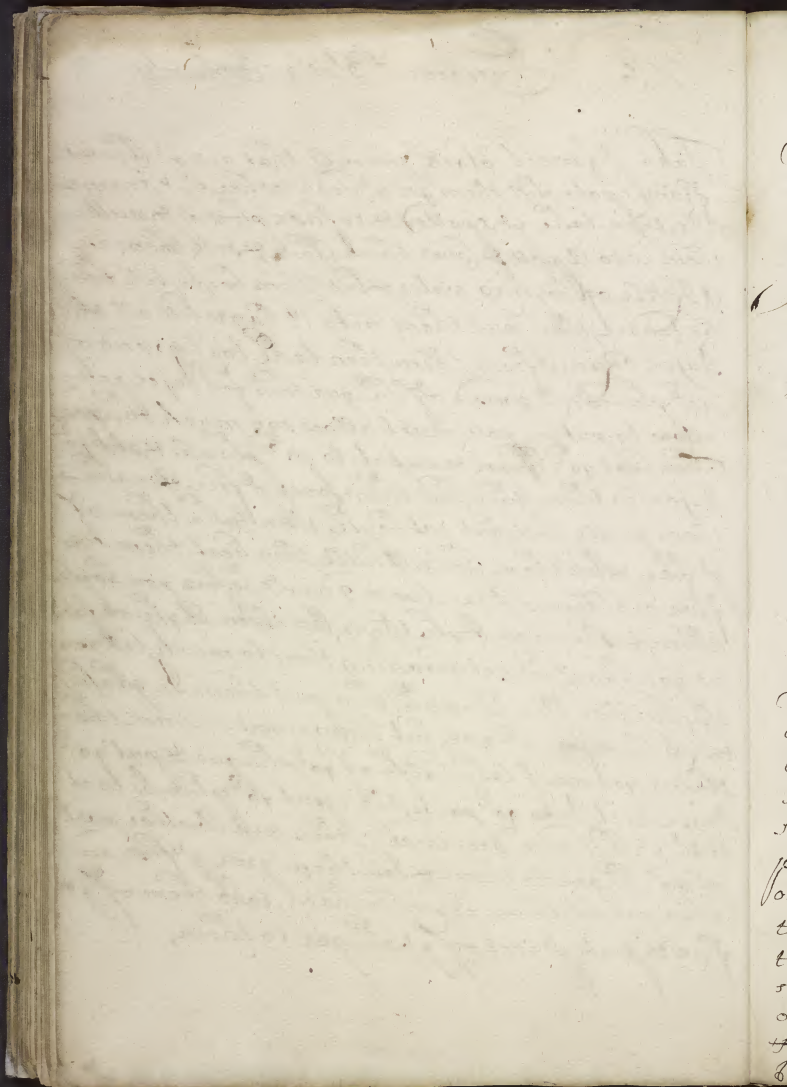


To Preserve Black Plumbs

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Take y^e fairest black plumbs, that are y^e fairest
 from spots, still them in y^e side where y^e reame
 is, then take y^e spotted & refuse plumbs & putt
 them into a pott & cover them close & sett them in
 a Kettle of boyling water, & lett them boyle till they
 be tender, then put them into a bag & lett all the
 Juice Runn from them, then take 10 lb pounds of
 y^e plumbs, a pound of Sugar, then for Juice you
 allow to put in, you must allow soe much Sugar
 then beat y^e Sugar & put it to y^e plumbs & ply y^e
 Juice to them, then lett them over y^e fire, & make
 them pretty hott, but not boyle, then take them of
 y^e fire, & lett them coole a little, then heat them soe
 five or 6 times a day, two or 3 dayes before you boyle
 them, & when you boyle them, lett them boyle as fast
 as you kann, for not breaking them to much, till you
 thinke they are enough, then put them in glases
 & keep them for y^e use, but be sure you scum them
 cleane, you must take halfe of y^e Sugar & put y^e
 Juice to it, Into y^e pan, then put y^e plumbs to it
 with y^e still side downwards, then put another pail
 of y^e Sugar to them & lett them over y^e fire, and
 when you see them begin to crack, take them of y^e
 fire & put y^e rest of y^e Sugar to them,



To Preserve Barberrys

page 35

Take y^e fairest Barberrys you can get & y^e biggest —
Cunghes & cut of y^e black Ends & take out y^e Stones
of one side with An Needle, then take y^e worst of
yo^r Barberrys & pick them of y^e stalk & put them
Into A pot & Cover them Close, & sell them In A Kettle
of boyling water, & when you see them begin to boyle
take them off y^e fire, & put them in A bag & sell all the
Juice runn from them, then take y^e Juice that runs
Cleare from them, then take too A pound of yo^r Barberrys
& 2 pound of Sugar & beat it, then put yo^r Sugar and
Barberrys together, then put yo^r Juice to them into
A pot & Cover them Close, & sell them in A Kettle of
boyling water, & when you see yo^r sugar Melted
take them out & Keep them for yo^r use —

To Preserve Green Coodings

Take Apples that are well boyled & green them and
when they are green, take too A pound of yo^r Coodings
A pound of Sugar & then take A pint of water & put
some 3 parts of yo^r Sugar to yo^r water & boyle it &
scumm it Cleare, then take A pound of Coodings and
put into yo^r Sirrop, & as they boyle throw yo^r Sugar
on by A little at once, & when they are very Cleare take
them off y^e fire & Keep them for yo^r use A little before
they be Enough, put in A little Apple water & allow
soe much more Sugar for it & when you take them
off y^e fire, squeeze A little Juice of Lemons into them
& you must sell yo^r Sirrop boole before you put yo^r
Coodings into it —

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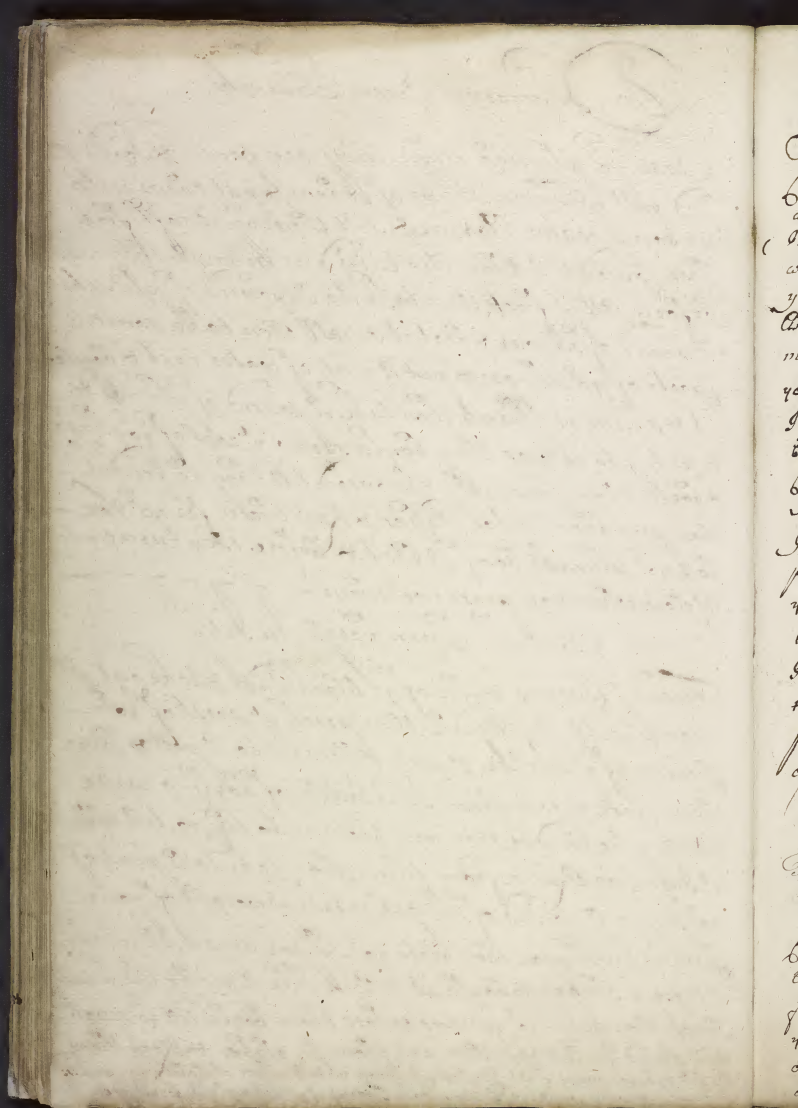
To Preserve Green Plumbs

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Take yo^e plumbs when they are green & scald y^m
And pull y^e Thinn skinn of them, & put them into
ye same water againe, & sett them by A soft fire
till they are turned as green as they was
before. Atty^e first, then take to A pound of plumbs
A pound of sugar & beat it small, then take some 3
parts of yo^e sugar, & put A pint of water to it & boyle
it & skum it cleane, then take A pound of plumbs &
& put into it & as they boyle show y^e rest of yo^e sugar
& boyle them leasurely, incoved, till they be tender
then put them into glases & keep them for yo^e use
Let yo^e plumbs be of y^e best, & before they turne.
Aselow when you preserve them -

To Make Currant breez In Jelly

Take y^e Currans & Cut of y^e black Ends & take out y^e
stones with An Needle, then pick y^e worst of y^e
Currans of y^e stalks & put them into A pott & Cover
them Close & sett them In A Kettle of boyling water
till they be tender, then put them into theng, till all
y^e Juice be Runn from them, then take to A pint of
yo^e Juice A pound of sugar, or take y^e weight of your
Currans In Sugar, then beate yo^e Sugar small, then take
y^e Juice & sugar & boyle it till its like A pretty thick
Siropp, then put in yo^e Currans & lett them boyle, till yo^e siropp
will stand In A dropp, then put them In glases & keep them
for yo^e use, you must first boyle yo^e siropp y^e skum it before you put in
y^e Currans, & when you see yo^e Currans look cleare, put y^m into glases for yo^e use



To Preserve Rariberryes In Jelly

Take ye fairest Rariberryes you can get, then take 2 pecc whole Currants, & put them into A pott & sett them in A Jettle of boyling water, & cover them close, & when they are boyled soft put them into any thing & lett all ye Juice runn from them, then take ye worst of 40^e Rariberryes, & put them into Another bag & so leas ye Juice out with ye hand, then take as much of ye Juice of Rariberryes as will make ye Juice of 40^e Currants A good Colour then take as much of this Juice as will cover 40^e Rariberryes, then take 1 weight of 40^e Rariberryes in shugar, then you must Allow as much shugar for 40^e Juice, As After A pint to A pound of shugar, then beat 40^e shugar & boyle 40^e Juice & boyle ye Juice & shugar together & scumm it cleane, then put 40^e Rariberryes In & boyle them till ye Syrop will stand In A drop, then take out 40^e Rariberryes & boyle them One by one In A glass, then put 40^e Syrop to them & keep them for 40^e ye, you may put 40^e Rariberryes that are not fill for preserving, In A pot with 40^e whole Currants, & cover them close & sett them in A Jettle of boyling water, & when they are soft put them In A bag & lett the Juice runn from them, then take 40^e Juice that Runn from them & After 40^e Rariberryes Is in it, you must lett them boyle pretty fast for A quart^e of An houer, then you must take them off, & keep them for 40^e ye - - - - -

To Preserve Oringes & Lemons

Take 40^e Oringes & Lemons & payre them A Thinn as ever you can, then take A little salt & rubb 40^e Oringes or Lemons with it, then take A small Apple Scoupe or Knife & take out ye Coares, then lay them In faire water, 3 dayes & 3 night, then string them twice A day, Into cleane water to take away ye bitterness from them, then boyle them very tender, In faire water draining ye water halfe A Dozen tymes, In ye boyling them, Take 10 pound of Oringes or Lemons A pound of shugar, then take 10 pound of shugar A pint of water & boyle it & scumm it cleane

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Then sell yo^e Suroop coole a little, before you put in yo^e Oringes
or Remons, Then put them in & led them boyle pretty fast, till
they are pretty fcare, & a little before they are enough put in
a little Apple water & you must throw a little shugar for yo^e
Apple water & make it a little warme before you put it in
And when you take it of y^e fire, squeeze in a little Juice of
Remons & you must reserve a handfull of shugar out of
ye water, To throw on them when they are a boyling & you
must throw it on them, by a little & a little at once, and asⁿ
they looke fcare, you must take them of, & put them into
Glasses or pots & keep them for yo^e use, you must Clarify the
Suroop, before you put yo^e Remons or Oringes In & you must
Take Juice of white Currans if you can get it, In Stead of
Apple water, for it is better, & take out y^e Kernell at that End
ye Start grows Att. yo^e Oringes or Remons will be about an
houer & halfe in presarving, & you must take as much as
much more shugar As you throw on them In y^e boyling
Over weight

To Preserve Quinches white

Take yo^e Quinches & pare them & perboyle them, verry
Tearfully in faine water till they be verry Tender, then take
them & payre them, Take a quart of Apples water & boyle two
pounds of double refined shugar in it & serum it verry cleane
And when yo^e Suroop is verry fcare put a pound of Quinches
Into it, & boyle them some thing fast, till they be soe tender
you may put a Shaw through them, then sell them to coole
And keep them for yo^e use

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To Preserve Quinches Red

Take yo Quinches payre them & take y^e Core out of them
 then take yo Quinches & per boyle them verry well in faire
 water, ~~then take yo Quinches & per boyle them verry well in faire~~
 They are verry tender take y^e parings & Coares & boyle them
 verry well in faire water & then steame y^e water verry
 cleane from them & put to A pint of y^e said water A
 pound & A halfe of Sugar, & sell it to boyle & scumm it
 cleane, then put A pound of Quinch into it, & boyle them
 verry leasurely, close covered, till they be verry Red, then
 sell them to Boile & keep them for y^e use, but you must
 boyle y^e Syrop, A little After, you have took forth y^e Syrop
 Quinches to put up & then put it to yo Quinches againe and
 if you would yo Quinches to ly^e In Jelly, you must put in
 two Quarters of A pint of Apples water, Into A pound of
 Quinch, About A Quarter of An hour before they be
 Enough & put A Quarter of A pound of Sugar Into yo
 Apples water and boyle it up & scumm it, before you put it
 Into Glasses

To Make Red Marmaliet of Quinches

Take A pint of water & put it into A pound of Sugar
 beaten into fine powder & then seafye it y^e Syrop, then put
 A pound of Quinch into y^e Syrop, pared quartered & Coared there
 sell them boyle verry gently over A low fire, close covered
 till they be verry soft, then take out yo Quinches and put
 them into A Basin & rub it As small as pap then put it into
 y^e Syrop againe & sell it boyle till it be thick, keeping it
 with continuall stirring, then grate y^e quantity of A Quinch &
 more

Chapman's Journal

Sept 1st. Left New York for
the purpose of visiting the
old Dutch Fort at Albany
and the old Dutch Church
at the same place. The
distance from New York
to Albany is about 150
miles. We left New York
at 10 o'clock in the
morning and arrived at
Albany at 4 o'clock in the
evening. The journey was
very pleasant and we
saw many interesting
scenery. We stopped at
the Dutch Fort at Albany
and saw the old Dutch
Church. The fort was
built by the Dutch in
1614 and was the first
fort built by the Dutch
in America. The church
was built in 1614 and
was the first church
built by the Dutch in
America. We saw many
interesting things at the
fort and church. We
also saw the old Dutch
Fort at Albany and the
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first church built by the
Dutch in America. We saw
many interesting things at
the fort and church. We
also saw the old Dutch Fort
at Albany and the old Dutch
Church at the same place.

Sept 2nd. Left Albany for
the purpose of visiting the
old Dutch Fort at Albany
and the old Dutch Church
at the same place. The
distance from Albany to
the old Dutch Fort at Albany
is about 150 miles. We
left Albany at 10 o'clock
in the morning and arrived
at the old Dutch Fort at
Albany at 4 o'clock in the
evening. The journey was
very pleasant and we
saw many interesting
scenery. We stopped at the
Dutch Fort at Albany and
saw the old Dutch Church.
The fort was built by the
Dutch in 1614 and was the
first fort built by the Dutch
in America. The church was
built in 1614 and was the
first church built by the
Dutch in America. We saw
many interesting things at
the fort and church. We
also saw the old Dutch Fort
at Albany and the old Dutch
Church at the same place.

And I care of Juice of it, into y^e rest & lett it boyle
but A very little while together, soe take it off y^e
fire, & grind A graine of Musk to powder, & stir it well
Into y^e Marmolett & put it into boxes & keep it for yo^r
use, & if you would have yo^r Marmolett Lempe, you
must not rub yo^r Quinch to small, put A Spoonfull or
two of Apple water, into yo^r Marmolett, but A quarter
of An houer before it be Enough, put A little Sugar
Into yo^r Marmolett, & when you put in yo^r Apple water
you will see when its Enough, by y^e fine Redd Colour and
Clearnesse —

To Preserve Gooseberry

First Stone them, then Seald them gently, till they
pill, Soe put them Into y^e same water Again, soe lett
them Seald, till you see y^e streaks looke green, then to
A pound of them After they are Stoned, take A pound of
y^e best shugar, then to them, take A spoonfull of y^e Juice
of beaten Gooseberry, soe boyle them till y^e Gooseberry
looke cleare, & y^e Syrop be Enough, if you will have them
green, sell them on & of y^e first to be boile & then heat them
3 or 4 Tymcs or more, before you put them to y^e shugar

To Make Lipin Jelly

Take good Apple Jones or good Bissins pare them but
them into Thinn peices, Into as much spring water as will
Cover them, give them A Quick boyle, stir them from the
bottom, till they be Soft & full y^e water taist Taste, but lett
them not stand long, for feare y^e water turne Redd, then
Preserve it out through A Linvis Strainer both, then take to
A pint or more. A pound of double Refind shugar

The first of these is the fact that the
the second is the fact that the
the third is the fact that the
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Sugar beaten small, boyle it verrey fast, blow ye Charcoale
 Under it, almost halfe An houer or les, till you find it
 become like A little Skum, then put in, about 3 spoonfulls
 of ye Juice of Lemons, that will be about one good One &
 give it A boyle & noe more, then take it off & put in
 Amber & put it In glasse, you may put in small shreds
 of Citrings or Lemons, being first boyled to take Away
 ye bitterness from them, if you will have slices put in
 ye Jelly, They must be good Apple Joney, or Pearre. Maines
 if it be ye beginning of ye yeare, but when they grow Mellow
 then Lippins are best & they must be sliced long
 waies & put into ye Jelly as soon As it is boyled & scum
 scum, be sure to have but about A hand full of Sugar
 to streaine in it as it boyles, because it Pearre it

To dry Peares

The Orange Pearre is best to dry, To A peck of pears
 take 3 quinters of A pound of sugar & A quarter of An
 ounce of Cloves & soe stew them In A pott, when they be
 pared, till they be tender, either with A quart of Marret or
 Ale or As much off ye Fire of plumb, Then lett them ly
 2 dayes in ye Fire, Then dry them out off ye Fire and lay
 them upon ~~shives~~ shives & sell into An Oven After
 maner, & soe lett them stand all day & then turne them
 upon Pearre shives & lett them stand till they be thoroughly
 boyled, then sell them Into ye Oven Again & stak them
 by degrees or thus 3 or 4 tymes, till they be dry, but be sure they
 be thoroughly Curied, before they goe Into ye Oven or they
 will be Tough

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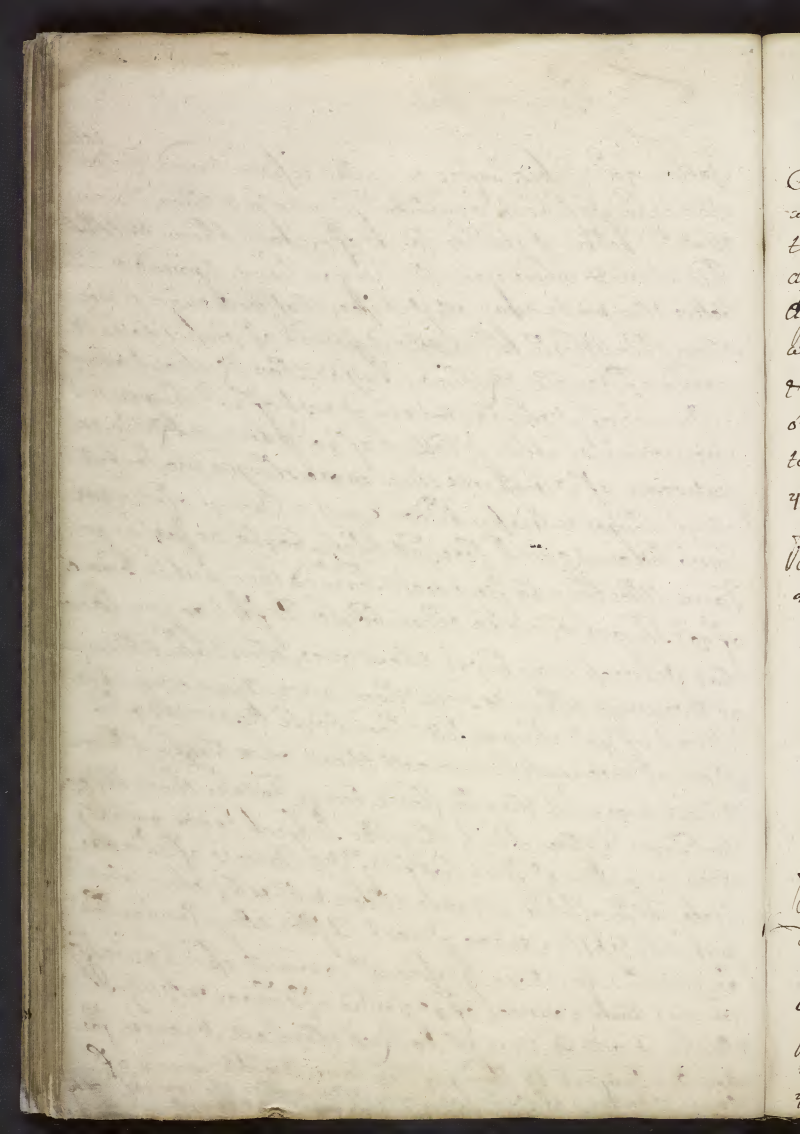
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To Preserve Grapes

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Gather yo^{ish} Grapes, before they be ripe or turned yellow
then take y^e fairest & with yo^e fingers pill them, beginning
att y^e End where y^e stalkes Com^e off & stone them ~~all that~~
And alsoe & when you thinke you have A pound or
better, then power away all y^e Juice, that will runn from
them, then Weigh them, & to A pound of Grapes take A
pound of double Refind Sugar, then Keep out about
3 Ounces of y^e Sugar & take y^e rest of y^e Sugar and
strow some of it in y^e bollam of yo^e pann, or Kettle, &
put some of y^e Grapes & then more Sugar, doe so till
all yo^e Sugar & Grapes be done, put 3 Ounces of Sugar
being sellon A quick fire, lett them boyle as fast as you
fann, After they be first well scamed, then put in some
of yo^e Sugar & make them boyle As fast as you can
that y^e scum may Cover them over, then take them
of y^e scum them & sell them over againe & put in
y^e rest of yo^e Sugar, lett them boyle Apace & take
them of y^e scum them & sell them on & boyle them
A little more, till they be cleare, be sure to take them before
they Turne Yellow, which they be Subject to doe quickly
when you put in y^e first halfe of y^e 3 Ounces of Sugar
strow halfe of that all over them & by & by stir and
put in y^e other & soe y^e rest After they are boyled
and skumd. for those grapes, as you will spend quickly
you may Abake 2 ounces of y^e pound of Sugar & truly I
thinke it will be Enough to Keep them all y^e yeare, for
they are Subject to Candy, if they have A whole pound of
sugar y^e puding of y^e Sugar soon Afterward, by degrees doth
make them soake green & sell y^e better



To Make Orange Saist

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Take 40^e Orange Lills & lay them in Steep in faire water 3 dayes & 3 night, striffing ye water 20 day & then take y^e pills & beat them in A stone Morter or marble to a fine paist, then take to A pound of Orange Saist beaten A pound of double Refind shugar, & you must Allow for what Apple water you put in them, beat y^e shugar well & grind A little musk or Amber Greace, then take 40^e oranges & put into A panner & put as much Apple water to it as will make it, like A Thinn Marmalett, then put 40^e shugar to it & sett it over y^e fire & lett it boyle as fast as ever you can, till you see it hang in A droppe latt 40^e spoone, Then put it into Glasior & keep it for 40^e wee

To Dry Aprycocks

Take 40^e Aprycocks & payre them, As thinn as you can then take 40^e Aprycocks, when they are payred, take to A pound of Aprycocks A pound of shugar beaten small & strow 40^e shugar amongst them and lett them lye all night, next morning give them A scald over y^e fire, & lett them stand till night, then sett them on Againe, & give them another Scald & doe soe two or 3 dayes together, till you thinke all y^e winding off is out of them, then boyle them pretty fast, till they looke Bare then take them off y^e fire, & put them into A glass or pott & lett them stand 2 or 3 dayes in y^e Sirrop, then take them out & lay them on A plaite one by one. and lett y^e sirrop runn from them, then wash them in water blood

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page 7

Water & wipe them cleane, then lay them upon y^e plaite
one by one againe & sett them In A stove & stee them
once in 2 or 3 dayes, when you turne them seare a little
sugar over them, soe keep them with turning & searing
sugar over them, till they be dry - - - - -

How To make Iumbals

To halfe A pound of fine flower, A quarter of A pound of
fine sugar, well seared, but dry y^e flower before you
mix them, then take As many Oranger Peel & Cherry
seeds As you thinke fitt, for each A quantely of flower
put to it as much Orase water, with as little butt, As you
thinke will spread it, with 2 Eggs, put them all in y^e
flower, & soe worke it to A paste, & then roole y^e paist in
small Beards, lay them upon A paper in knots as you please
but butter y^e plaite over before you lay them on, then sett
them into An Oven, As hot as for Marches, & when you see
they are Near Enough, take them out, & then have ready
shop of Orase water & sugar to wet them over with
A foote, & if you please you may dust them over ^{through} ~~with~~
A fine sieving, with A little seared sugar, very thin
and sett them in y^e Oven againe to dry - - - - -

To Preserve Citrons

Take y^e Citrons very thin, quarter it & take y^e inner
part very cleane, but lay y^e Rine in faire water, till
y^e water be not bitter & chafe y^e water, & it must be
Running water, three times A day wash them cleane in
y^e same water, before you put them In Any other, then
weeke y^e Citrons & tare to every pound of them A pint
of water & A pound & A quarter of sugar - - - - -

[The page contains extremely faint, illegible handwriting, likely bleed-through from the reverse side. The text is organized into several paragraphs, with some lines appearing as distinct sentences. There are also some small, dark ink marks or smudges near the top center of the page.]

Then you must Infuse y^e Bittern in warm water till most of y^e Bitterness be gone, then sett y^e water & sugar on y^e fire, when it is thare y^e good, put in y^e Bittern & lett it seeth wth space, till it be v^{ry} tender, that you may put A Rush through it easily, then take it up and lett it boyle, till y^e scum it will almost stand, with A soft fire A good while & A little before you take them out - put in A little Rase water & lett it seeth in it, put in every pound of Bittern, 2 or 3 spoonfull of Rase water when they are enough, put y^e Bitterns in A pott and power y^e sirrop to them, when you Infuse y^e Bitterns as is Aforesaid, you must lett them boyle in y^e water till it be bitter & soe doe 2 or 3 days more or less as you shall see cause, if it be not boyled as Aforesaid it spoyle y^e Colours of y^e Bittern

To Licarve Chirys

To Every pound of Chirys, take A pound of sugar finely beaten & put y^e Chirys in A pan, but show A good deale of sugar in y^e Collander Ever you put in y^e Chirys, then cover y^e Chirys over with y^e rest of y^e sugar, when y^e fine Calmth cleare, set them on & lett them boyle as fast as may be, when they are much broken & very tender, take them out & lett y^e sirrop seeth till it will stand

Another Way

Put 2 pound of sugar, to halfe A pound of Rase water, lett it stand till y^e sugar be melted, then set it on y^e fire & thare y^e it with y^e white of Eggs

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page 11

And seeth it In a brass pann, till yo^e Syrop be thicke
Enough then put in 2 pound of Cherryes new gathered
lett them seeth with a very fast fire untill while
you can scarce perceiue whether they seeth or not
when you thinke they are Enough & that they are
thoroughly preserued, let them stand till y^e next day
before you put them into yo^e pots or glasses, but they
must not stand in y^e pan because they will smell
of y^e Brass - - - - -

Third way

Take A pound of Cherryes, new gathered out of halfe
y^e stappe. put them with 3 quarters of A pound of
~~Whites~~ shugar & 3 spoonfulls of roase water altogether
Into An Earthen pann, sett them on a very cleare
burning fire, let them seeth, as fast as they can &
pretty while, then take vp One & should it beuid you
and y^e light, if you can see y^e stone, plainly in it
they are Enough, take them vp but lett y^e Syrop
seeth, till it will Jelly, when you take vp y^e Cherryes
you must take off y^e skins, while they be warme
when yo^e Syrop is cold, put yo^e Cherryes to it, into A
pott or glass - - - - -

To make y^e Lime water

Take a gall one of springe water silt it wth one y^e
then when it is cold in hott take a pound of wh
stacte lime & breake it in & let it stand to be cleare
then straine it off take pickes & docke Routs allie com
pane roots choyle them in y^e lime water & keps
theas for y^e vese to Bayle y^e one with

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To Preserve Gousebirryes

page 32
47

take y^e Gousebirryes & stone them and put y^e seeds
in to some water and as you stone them haue
some Dubill refined shuger to strue apone them
for four that Change their Colles to 2 pound
of Gousebirryes take 2 pound and shake of Dubill
refined shuger and a pinte of y^e watter y^e seeds
is in then strow some shuger apone y^e bodom of y^e
skilut and put y^e gousebirryes and y^e liker all to
getheer and set them one y^e fier and let them boyle
as fast as you can but you must leue som shugler
to strue on as it doth boyle & take care to skime it
very cleare and take care that you do not let it stand
to longe apone y^e fier for that will Change in
auery litill time then put them in to yowen glasse

To Preserve rood Corrons

take yowen Corrons and stone them and to apound
of Corrons take 2 pound of fine shuger & a quart
of juce apint that is boyled with gousebirryes & apinte
that is wine boyled then take y^e Corrons and cut
them of y^e stalks and waich them and put them
in to y^e pane and y^e shuger & straine y^e juce and
put them all togetheer and set them one a quicke
fier and let them boyle as fast as you can take
care you skime them very well then put them
in to y^e glasse if y^e Corrons looke cleare and
y^e surrogs stand in adrope at y^e end of y^e sprun
that be a hope

[Faint, illegible handwriting visible through the paper.]

[Faint, illegible handwriting, likely bleed-through from the reverse side of the page.]

To make Tempell pannes

page 43

48

take 8 Eggs & Reue out Cruttes and beat yow
Eggs very well and put to it a pint of good Cream
and a quart of a pound of Clarified butter and
3 spoonfulls of fine flower and a little orange flower
water and a little nutmeg and a little Shuger mixe
these all very well to gether and have yow
pan ready with a little butter in it and put
asitfer saddlefull at a time and dole them very
thine and torne them one to a silver Saller and
stronge Shuger be trixt and serve them up

Mad: See ~~reue~~ wash for ye face
take 4 ounces of ye best spirit of wine & one ounce
of par mecity of ye whitist you can get & put ye
par mecity in the ye spirit of wine. In a glass or stone bottom
sheet it in a sand fornes & it must haue after under it
night & day till it is very well incorporated to gether
then you must distill ston house like & two quartes of
that water put ye other tow it & sett it in ye sand fornes
that it ma in corporit tow gether & when it is has stund
longe enough it will souke like a lound this wash is
aincomprahill wash for ye face it will smouth ye
skine & clear ye complexion

Chrosate for ye eyes Salte
take 2 ounces of grener white seed finley beaten
2 ounces & a halfe of uirgines waxe halfe a pound
of meay butter you must put yow butter in
to an ew pipkinge & sett them as neare ye fier so in corporat
then put in ye flower of seed & beat them very well to
gether & keep it for yow use it agreat streinthen and
pre-ganser of ye sight

Handwritten text at the top of the page, possibly a title or header.

First main paragraph of handwritten text, consisting of several lines.

Second main paragraph of handwritten text, continuing the narrative or list.

Third main paragraph of handwritten text at the bottom of the page.

Most to Beautifull water for ye face

take 2 whites of Eggs beat it very well till thear
be an oyle Com from it take apint of new milke and
Set it apone ye fier to boyl Crhenit Coms up to
boyl put ye oyle of Eggs in to it Catchpounce of ye powder
of rock allom Casprige of rose mary Crhen it broake
to a lord strane it 2 or 3 times till it be very Clear
Cput it in to a clear glasse botell CDrop abittoll
longieman to turne ye Coler *finis*

an Exlant thinge for heate in ye face
take bordecke seeds Croutes Cseed
Cput them up in new all Crhen it
as done worken Clea it up Crhen it
is fite to drinke you must take of it 3 times
aday Cyou will finde *finis*
in it

and eate for apene in ye stomacke
take apartren of brandy it must be right nance
Chall anounce of white paper cast John Junes
Ceathe all theas to getheir Cgive ye party to drinke
but you must strane it first
amidone for apene in ye stomacke

amidone for apene in ye stomacke
take 2 large Lemons Cgese ye juce of them take as
much more of ye best brandy Cmix it to getheir
Cdrinke it for 2 moringgs to getheir or for alonger
time you mte take it if you please

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take 2 quartes of rye milke and 2 quartes of Cream
and boyle them ouer night and put them in earthen
pans and ye next morninge skime of ye top and put
it in a batone & take asperone & beate it all one way
& with a lill oringe flower watter & shagen to y^e
taste till it brooke to butter & then draine it from
ye whey & run it throue a cord sife with ye backe
of asperone on to ye plate you desire to sende it
up to tabill one

how to make allmand butter

take fiftty Jordanes allmonds & blanch them & beate
them very small with 3 spounfulls of oringe flower watter
but you must beate them so small you can not tell
what they be & you must take apint of thicke & sweet
Cream & ye yolkes of 4 eggs very well beaten with
3 spounfulls of oringe flower watter

one peny worth netell seeds
in halfe apint of warme alle for ye paine in the kidneys
or backe

for ye stone in kidneys

Take a hare and take of ye skin & prick him and preserve
the Blod and put it in to the skine and burne them to ashes
take as much of the powder as will be on a bred shilling and
give it to the peasiante to drinke in a draught of warme alle

if you will try some of the
pouder and put it in water & put in a stont stone and
it will desolve it

Burn it in a hote oven heated for Breed and put it in
brod earthen pan

[Faint, mostly illegible handwritten text, likely bleed-through from the reverse side of the page. The text appears to be organized into several paragraphs or sections, with some lines being more distinct than others.]

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Mad, Jages way to pickell oysters

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Take y^e oysters & open them in a tray takeing great
Care to saue all the liquor then cleane it of the filth
from the grauell & wash them very well all round
with y^e finger then straine the liquor through
a fine hair sieve then put in the oysters & wash them
through againe & straine ye liquor againe & take
a very cleane bras skillett or little & put them in
boyling of them about halfe a quarter of an hower
or less then take them out as soone as you can in to
a puttin dish & lay them one by one all singgle in
another dry dish & sit them in a coule place then
take y^e liquor & sit it over the fire & put in to it
salte & mace & white peper corrs & season it to
your palet making it prieto salt & keeps it well
seamed & boyle it halfe an hower or better then
cleane it of & set it in to sum coule place till it
be through coule then put y^e oysters in to pots
stoping the pots very close with cork & ty
them over with aleather very close the pots
must not be used with any thing except with
oysters

The Brasse Joyntment for a lump in ye Breast

Take a fine powder of Lettice 4 ounces oyle of
roses 3 ounces rose whiter these with them together
in a Lodon mortar and pestell till it comes to a
joyntment then a nint your breast with your
hand before ye fire and putt a Linin cloth
close uppon it not changing it till it comes to
a plaister keeping it warme

For the eyes July y^e 15 1707

Take ganders Dunge new Dunge & straine it then lay
one y^e backe & set it worke in take care how you do Drope
it in it is ainfallable Cure

The first part of the book is a history of the
 city of London, from its first settlement to the
 present time. It is written in a clear and
 concise style, and is full of interesting
 facts and anecdotes. The second part of the
 book is a description of the city of London,
 and its various parts. It is written in a
 clear and concise style, and is full of
 interesting facts and anecdotes. The third
 part of the book is a description of the
 city of London, and its various parts. It is
 written in a clear and concise style, and is
 full of interesting facts and anecdotes.

Take of ye best of six Kidneys of mutton chene picked and
steep it in water 24 houres changing ye water each
4 houres then beat it in a mortar with 6 pipins fluke
with cloves and ad Camphore one ounce, of orange flower
water 2 ounces boyle them and straine it then ad to it of
Amber grease 3 graines of musk 2 graines and so keep it

arcat for a consumption

take ye whites of 8 eegs take out ye treadills beat them
to an oyle take a quarter of a pound of browne shuger Candy too
afine powder ^{side} a quarter of an ounce of Likers powder a quarter
of an ounce of elley company mix thes all to gether in a very
well ^{ke} taspounfull in ye morning at a fore a cloke in ye for noone
4 in ye after noone & at knight goine to bed

arcat for seetles

Take ye nute that grows tow an oxes goall & Drectly
it thean beat it to afine powder & give it to ye pascant
in histerake water or what you pleas to drinke

for a consumption

Take a pint of reed cows milke hott from ye cow & ~~of~~
^{quarter} of a pint of reed alleginte & mixe them to gether & drinke
it for some time

for a consumption

Take halfe a pint of firsite oyle done with out
fien ~~drum~~ & halfe a pint of sacke mixe them
to gether & drinke it for some time

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how to make a treckell Cake

take 4 pound of treckell a quarter or more of brandy and
a quart of a pound of shugers & seeds & ginger Lickers powder
what you pleas set y^e treckell & seedinge on the fire &
when it is more then new milke warme take it & mix it
with y^e flowers you must make it as stife as a blended
cake then butter y^e ten power it in to it & bake it you
may put in oringe & suckit if you pleas

to make mers ginger brod

take one pound of white bread smoky bread & searced cas
much shuger halfe an ounce of sennemon a large nutt
mege gratted 2 penny worth of mace & cloves beaten 3 quart
of an ounce of beatt ginger halfe an ounce of powder of
cane seeds 3 quart of an ounce fine sanders boyle these
well with one gill of sacke with as much of ye gratted bread
as you can & ye rost must be wrought in it you pleas you
only add a grane of muske

How to make allmonds fimbills

take a quarter of a pound of surden allmonds blanch them and
beatt the same well with a lill rose water then take them
out & strowe shuger a pone them then take as much gume
Dragon steeped in rose water as ye signes of a good large
nutte as ye whit of an egge beaten to a froth rub it well to
gethacer in y^e mortar then you must have ready a pound of
Oubelline fine shuger beat & searced & put as much of it in
as you thinke will be past enough for ye allmonds beat it
till it lookes very white & be smooth then take y^e allmonds
& mix them well in y^e pest then take it out of y^e mortar
& mix it pretty stife past then roll it into littell roulls & put
them thre y^e 3 quart & lay them on whit papers that have shuger
strowed one them you may lay them in what forme you pleas

to make lill biskits

take 3 quart of a pound of double sugar & 4 eggs & a lill rose
water beat them till they be very white smooth then put in
flowe correnander seeds & when y^e oven is ready put in y^e medd
& mix it very well it must be so stife that it will not ruine abroad
you must bake them on butter papers & strow on
coler & canels & bake them with y^e stone done

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[The main body of the page contains several paragraphs of handwritten text in a cursive script, which is largely illegible due to fading and the angle of the page. The text appears to be a letter or a formal document.]

Howe to draw vp ye fondermint
take red Correll beat to fine powder take as much of
it as will lay apon a sixpence in a glasse Cannary
3 times aday if you haue a cashion you must take attires
of cold stoull & heatt it very hotte against ye fier
& sett bare apon it very of tene

For ye gripes
Howe to make ye white drinke take burnt hartes horne
& springe water you must boyle a sheet of white paper
in it & Crepe alittle Choie in it sweeten it to yos taste
straine it let ye party drinke constantly of it

Aglisten for ye gripes
take ye best Clarred apinte put in medrate giue
it to ye party

Aglisten to Cleane ye vaines
take 2 peneworth of sweanes Terptine & ye yolke
of ane dede egge & beate them very well together
take apinte of millke boyle it & sweeten it with glister
finger mix all ye ingredients all together & giue
it to ye party

a Plaster for abruces or straine
2 pennyworth of Plaster narium
3 pennyworth of had harrum
3 pennyworth of Parafelses
3 pennyworth of Diapalme
3 pennyworth of oscarocia & Deneru

of plaster for ye weadnes in ye backe
take ye list bur gampich you can gete & mistit
in greete a large nuttidge in it & alittle apon it take
shope leather about 2 fingers brood & spread it apon
ye plaster must reach from ye nese to ye bodam of ye
back
to make sneuse for ye head

take ye arte of is & chicktha & wear it about you
till it becomy then beate it to very fine powder & singit day
Dre well as take a paper of alittle keep yos self very
warne

[Faint, illegible handwriting, likely bleed-through from the reverse side of the page.]

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medicate for a consumption

take a sheeps head & plucke it all & hope it very small boyl
till 2 gallons of water till it comes to 3 pints & quarter
putt in a large hand full of cammell flowers and
a large spoonfull of pische ster them all very
to gether till the bodies softed then take a pinte all
in a glaster

then you must take sume pische & roull it in fine
shuggen & make them in to pills & take 9 at a time
moringen & even

for a pale mores keenes

take neverse oyle & noynt yos peess with it
afore afier & rube yos hand apone a paper and
laye it to ye place

for ye nauingisan

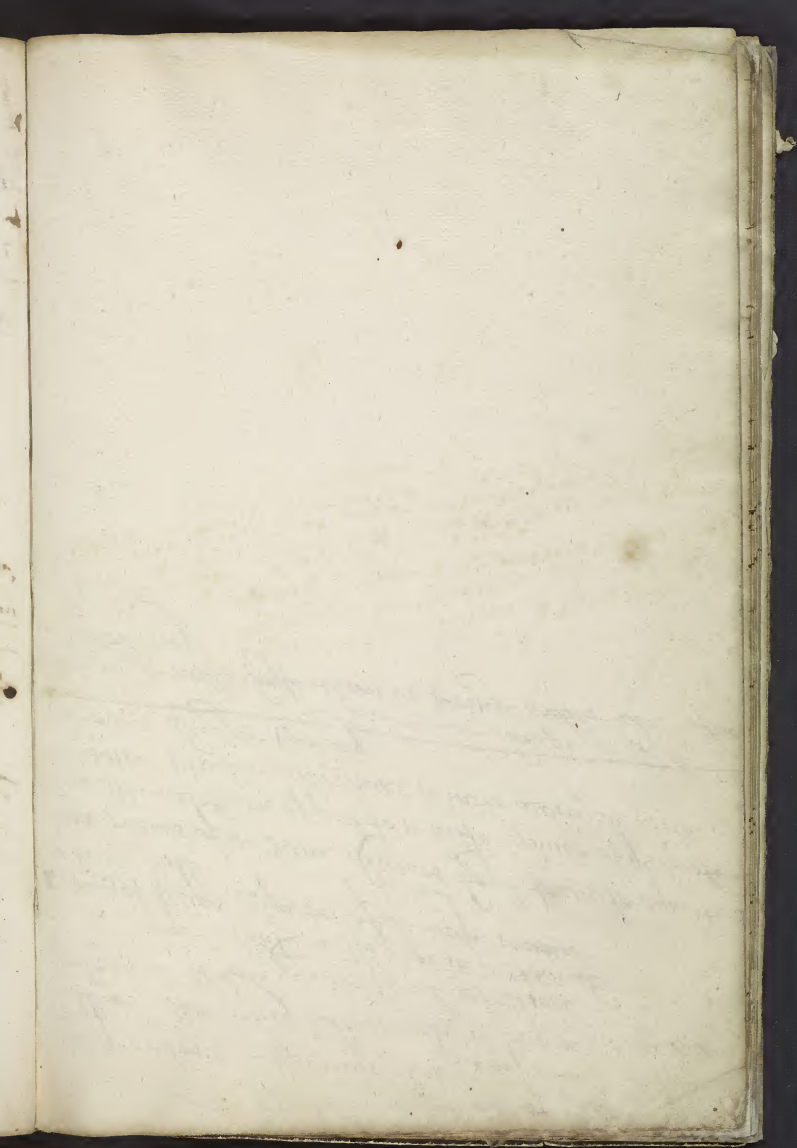
take reide wote stamp it & straine it & drinke it in a glas
of white wine drinke it for severall mornings together
take semiter & stamp it & drinke it in whit wine severall
mornings together it is very good for ye blode

for a cold take out Consuice of roses & ye shuggen of leas
half a pint of Gash' sulphur one spoonfull of it in a glass of
springe water three mornings together & Rest throu
mornings after

for shortness of Breath

Take flowz of Brimstone, flowz of Beniamin of each
20 grains, myzke 10 grains, mix them together, and mix it
with sandyoke of egg to a Bolus, and so take it in ye morning
lasting throu hours after drinke any Liguor after
this do for 8 Days together

[illegible]



The Jewell of the
 take 4 gallons of Springe water 2 pound of treacle
 Lay it in hells dreie then presse it as you do meade
 and drinke it for your Constandt drinke
 for a cold or stoppage in y^e stomack
 Take 2 quartes of Springe water 2 quartes of
 white wine vinegar and make it into asorpe with
 then straine them off and to it halfe a pound of ye beste
 browne shuger Candy
 Take young nettles boye them in Springe water and sweeten
 it with honey

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to make Chylidiadis

Take Cubas gallingall Carus flowers leaves mace
Gundens such one draine must small Juice of
gallone an pint Juice of balme & spearmint each
half an pint flowers of cowslips flowers many burnage bryer
gilliflowers marrygonets the draine the pomegranat
burnit of each half a draine ye best gacke or white
wine 3 pints stronge chylidic water or brandy an
pinte of red rose water half apint bruse ye spices &
flowers & herbs & steep them in ye wine 4 dayes one night
ye next morning distill them in an overney still
but first day hante longe lase in ye bottom of yos still
put in half a draine liss water - some had saye
advice of Cardemon

of small water of blacke Cherries

take upound of blacke Cherres stamp them stones wate
till the broken stones & all then put them in to an
garthepot then put to them a gallon of sacke or claret
wine & one ounce of nutmegs sliced & one ounce of
broden small one handfull of balme & as much
rosmary half a handfull of rosefinick & as much
much burnage wip them wile make them with a knife
& let them in Juces of hovers & storage if some times
so still it in an overney still & when you have gotte
as much as you please put to very pinte 2 ounces of
to make Chylidiadis

to make Chylidiadis

take good berries when the are full ripe & picke
them of ye stalkes wipers them very well wip out again
quantity of all yeast & let them worke 4 or 5 dayes & sin
it once every day then still it with mint & balme any
angellico if you please you may still it with out it must
be still in a fine close Close stoped up & 3 or 4 dayes it is good
best you may drinke it with ye correction
for ye scurvy to still with ye correction
take 4 quartes of red berries will be like chylidic of balme as
much ninth as much normal & as much Carus Cape them
will lose them all night ye next day distill them in ye good
still & sit must drop above whit sugar Candy

[Faint handwritten notes, possibly bleed-through from the reverse side.]

Albeit Drinke for the Rheumatisme
there must be in 6 gallons of cleare handfulls
of pine tops & 3 handfulls of fennel when it hath
some working there must be put into cleare
berony sage leaues & John wort of auen or
heart's long leaues & John wort of auen or
cleare wort of such a handfull with the herbs
of 4 large oranges bruse or cutt the herbs
then put the bagg into the vessel with apiece
of steale or flint to stin the herbs let it
stand 8 days then you may drinke of it as often
as you please especially mornings fasting
or at any other time

Gloucester poropetaris

Take halfe apint of good brandy & put to it 6 pennyworth
of scotton or raff annise of seneca let it stand in a warm
place for 4 days shakeinge it very often then strain it
to it 3 penny north of myrtle as much always both singly
beaten & lett it stand 4 days longer in a warm place
shakeing it some times then you may see it in any place
for your use

you may give to a child of 6 years or as soonfull
as to a woman 2 spoonfulls one of them at ye night
it is not hurtfull if it be not worde
you may take 30 or 40 drops at any time when faint
or grieved either in the morning or at 4 a clock
in ye after noon

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[The page contains several lines of extremely faint, illegible handwriting, likely bleed-through from the reverse side.]

anacet for ye stone

when lions is in flower Cutt them downe shure
and all e bruse them in a mortar till you have
equient of liue sett them in ye sunne for 6 days
in ashes bottell then set it in water apone ye fire
to scall thear some time then set it by e keep it
for yd use take apint of white wine capint of oil
e keep very well shaked e mixed to gether e giue it to
ye patient to drinke

anacet for wobbly, wetty Children

take ayounge papay fill it take out ye quitos e brase it
to pices brase all ye boyes put it downe in apote e
bake it with bread put in apint of musk in wine
when it is could take of ye fat e with ye graye rube
ye Child all ouer the it is all done take care to keep it
recome when you have done take ye fat e make ye bake
bone e other donts with that liue you find a liue

to make some of snails

take ye hedge snails then putt them in to yaine cloth
stems agreat ball of fine string amonest them and
then you must tieg them up e the roile rune then
take that drier e make casew up of it

to burne ye worms

take ye either brought take apint worth of ye
oynamint of ye lachry e anoynte ye stomake
about ye naseall

for ye wettis

take aqua thing of giber water aparten of bags
water weame it e giue it to ye patient to drinke
it will growt them very well
aday or two after take an ounce of saeince e halfe
an ounce of the boye to wett the apote backe it
very fine e giste it throu apone gite

Handwritten text in a cursive script, likely from a 17th-century manuscript. The text is written in dark ink on aged, slightly discolored paper. The first line is partially obscured by a fold or binding edge. The script is fluid and characteristic of the period.

Continuation of the handwritten text. The lines are more clearly visible here. The ink shows some fading and the paper has some minor staining. The handwriting remains consistent in style.

Further down the page, the text continues. There is a noticeable change in the spacing between some words, possibly indicating a new section or a correction. The overall legibility is good, though some letters are slightly faded.

The text continues in the lower half of the page. The handwriting is still legible, though the ink is lighter in some places. The paper's texture and age are evident throughout.

The final section of text on the page. The lines are shorter and more closely spaced. The handwriting is consistent with the rest of the document. The page ends with a few final lines of text.

to make ye eye better

take an egge hat from ye hene & put it in to boylen wath
boyle it wry. then pnt it & take ye yolke out & put ye whittes
in to of the fine cannycke hankynche & gyues it ye whittes that coms
from it put it in to a litle wille & put it as much powder of white
lutry as wille & ye apone a 3 pnce you must & ye apone ye backe
& strepe it in wylt of shen out of a blacke hon & stor yos ye abought
to worke it in you must & ye shle an houn after.

to cure confusion feets

take peay & ke bunge & pike ye whittes from ye greene than
take ye greene from it & ye wille of shen that is shote and
as myll & me rough shen them in ye oven then boate
them to powder & give aggrene body as much as wille & ye
apone fash a greene an infant as much as wille & ye apone
a siliver pence apoultres

take gouse bunge & pike out ye greene put may lute
to it & set it one ye fire till it be as thicke as for one
oyntment than spre it apone a litle & ye it to ye party

apoultre for a cension son

take ounces of nettles seeds 2 ounces of white anniseeds
powder an ounce of silvers powder half an ounce of
the compey powder 2 ounces of white shug & candy
boate to powder mix all theas to gether & set them in pees
above in ye pot & the when you pices

for ye wye for

take 3 pints of new milk put in ye decus of boy or ye
eye & the when it is boyled helle away then greene in
an other forme & thide it up wylt boke & shen

for ye wye & liche

take helle ados in & ye in es boye them in spirit
of milk wath the boye helle away give ye pascant it
to drinke & liche ye orens to ye nase & for apoultres
take & liche & boate it wylt & ye salte & ye it to ye nase
and set for to abate ye pascant

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[Faint, illegible handwriting covering the main body of the page, likely bleed-through from the reverse side.]

the green cymentent october ye 18 day 1705

take of sage & rose of eart apound lay lues and
wormewood of eart half apound of rose may
topps agreed handfull of sheeps suets & deers suet
3 pound of oyle, oliffe spints of oyle of spriebe one
ounce good yeards must be shewd small with ye suet
& then stamped in a stone mortar till the com a little
one substance then take it forth into an earthen pan
& put to it good oyle, oil of sweete thorn well together
will you than then leaver it close & let it stand 7 days then
take it forth & sett it on a gentle fire in a brass pear and
so boyle it on embers 2 or 3 hours softly & easily stirring
it till ye yeards beginne to powder then take it from ye fire
& straine it throug a cloathe then put it in good oyle of spriebe
& sett it alittle while & put it into well glasse pottes & keep
it close covered

for ye piles

take achenfull of ye young leaves of elder & sturges thorn
put to them as much butter as you list & let it boyle together
till ye greene of ye leaves be out & ye cymentent souke ready
give me then shew it in to cyok & keep it for ye use

whit mead

to every gallon of water put a quart of very fine hony
with a handfull of sweet tryer & a drop of rose may let it boyle
2 or 3 hours till no gum arise when it is leyed take it of
the fire & let it stand untill it be cold & waime then put alle
yeft into it & ture it up keep in the kerrell against ye ear
then draw it out in bottle & keep it till it be 12 months

to make conserve of roses

take of ye sweetest coloured buds of you can get & tip of the
white from them to every pound of leaves take 3 pound
of ben boy sugar & beat them together till they be very
fine then with a wooden spittle take it up & get it in
fine till it be thorough hot & then presently put it up and
it will be of an excellent colour

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[The page contains several lines of handwritten text, which is extremely faded and illegible. The text appears to be organized into paragraphs or sections, but the specific words and sentences cannot be discerned.]

The Golden Salve 1703 - page 10

reason & ounces virgins wax & frankincense of
each 4 ounces, myrrick one ounce hart's gut
4 ounces camphire too Drums beat the rosin
myrrick and frankincense, when they are well
then put in the powder and when they are well
mixed strain it through a cloth into a pottle
of white wine and boile it together till it be some
what thick then let it coole then put in the
Camphire and 4 ounces together stirring it continually
then make it up into roils and dip in y^e holland
for secur cloth

On excellent Blacke Salve for any paines in y^e limbs or
any other part of y^e body it upon y^e day it upon y^e ground
place or it is good for cuts or any sore it is a great
and healing

Take apint of matts foot oyle and apint of y^e best
sunt oyle 4 spoonfulls of stirring it then take it
fine till it is blood warme of rosin the signes
of y^e sun & star in it apoint stirring it all y^e time
of y^e sun & star then put in a pottle then set it on y^e
fett it is blacke boate as y^e red lead fish oil it comes
Can drop on a pottle it out in a pottle make
with out stirring then power it out in a pottle make
of 2 eggs
Take out stirring and it will com out in a pottle make
of 2 eggs
Take out stirring and it will com out in a pottle make
of 2 eggs

take a little more water
and mixt with or blacke Cherry water & trockill water
mixe them all together & give it to y^e child
one pint of medrats and agals for a worm in that time that
of medrats wine to drinke with Camellie oil so fear good

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The specifically water is a principal: antidote or preservative
 in all poison or poisoned and infectious and what so ever for that
 either received into the body, or but only smelled unto it helpeth
 much against infection and both very admirably restore againe
 one taken either, if he be passing or falling sickness, and is also
 good either in the cold or any gripings of the guts, as also in
 any weakness of the stomach and against all fluxes of the guts
 or both and spoonfull thereof given in a glass of wine and with
 many more speciall good uses and vertues, it is nice as followeth

Rosemary.
 Penny.
 Blackberries
 Bayleaves
 Borage.
 Citron Peels. three Drames

Take the summe of each six drames
 Ginger half an ounce.
 Clove
 Galengall of each two drames in half

nutmegs.
 mace, Cubes of each one drame
 both the Cardamoms,
 seed of myrtle of each three drames.
 Clove, half an ounce
 Sweet fennell seed.
 Nutmegs half an ounce
 Root of Angelica

of each two drames
 Licorice
 Sweet fennell
 Nutmegs
 Clove
 Galengall of each two drames in half

I write what was to be brewed, and made
 then for ye space of fifteen days in three pound
 of ye best spirit of Wine in a glass Crock;
 then distill them off. W. according to
 the first, afterwards add to the Distilled
 water

Alumine.
 Gummy royal.
 Clove.
 Nutmegs.
 Licorice.
 Sweet fennell.
 Nutmegs.
 Clove.
 Galengall of each two drames in half

Handwritten text in the left margin, likely bleed-through from the reverse side of the page. The text is written in a cursive script and includes various words and phrases, some of which are partially obscured by the binding of the book.

Main body of handwritten text on the page, written in a cursive script. The text is heavily faded and mostly illegible due to the age of the document and the quality of the reproduction. It appears to be a continuous narrative or a series of entries, with some lines being more distinct than others. The handwriting is consistent throughout the page, suggesting it was written by a single person.

Doct of Oyle of Gynamon & y^e 3 oiles Almonds
Tingal & thomay drab & thring & lett them boyle a
while then but in y^e oyle when it is very cold the
it be thick enough. When take it of y^e 3 bar worke
it a little & print it, remember it is cleare some
Ginger & Gynamon to worke with & to dirly moult

THUS

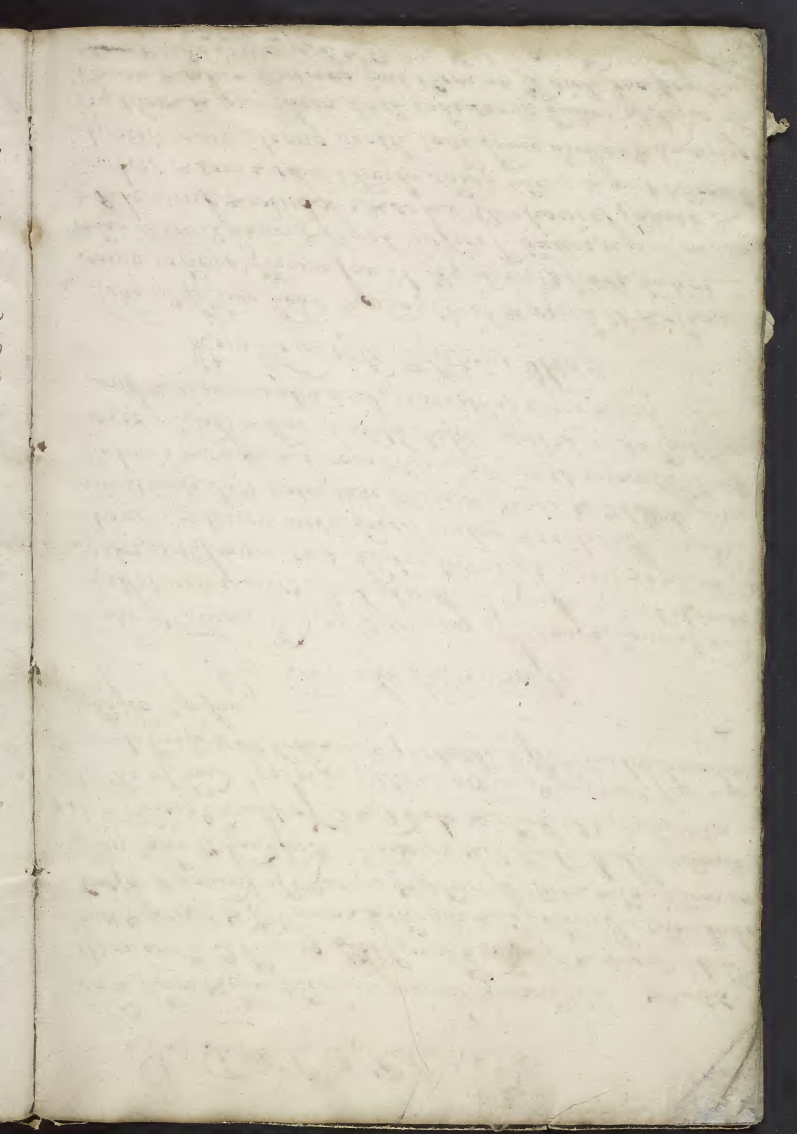
agat for y^e Griefte

take agate of agatins halfe apound & rubers of y^e qu
stene them one unce of y^e 3 oiles
one unce of heres redde one unce of y^e 3 oiles
one unce of y^e 3 oiles put all yeas in a grede with in ten
an unce of y^e 3 oiles put all yeas in a grede with in ten
astem befall & put ye agatins among it open it let it
stene to in leue 2 night & 2 days then draine it of
threw a shafe y^e 3 then put another quarte of a shafe
more let it stand for 2 days more then draine it of put
one agat more let it stand for 2 days more then draine it of
has drystrant in them y^e you will see me ad more
in Greedantes to it

to cure y^e paine in y^e stomack
take apurition of y^e 3 oiles & y^e 3 oiles
a halfe ounce of y^e 3 oiles & y^e 3 oiles
stene them of y^e 3 oiles y^e party to y^e 3 oiles
of cener for y^e Griefte

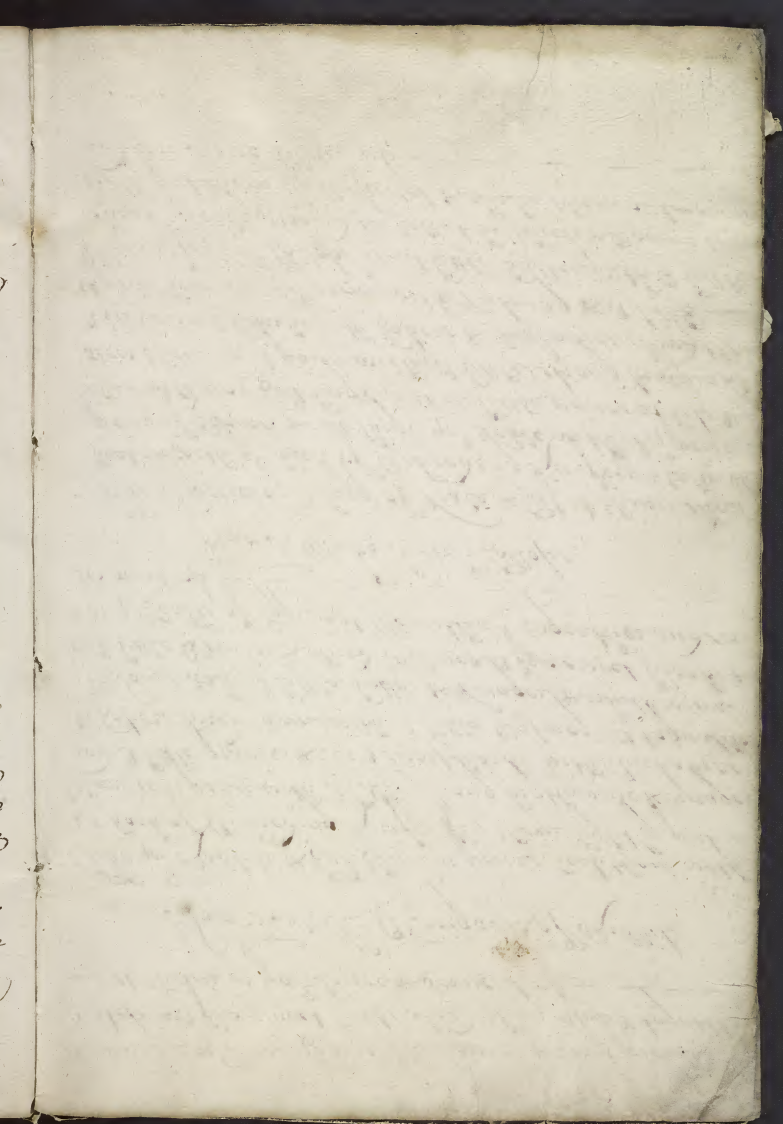
of cener for y^e Griefte
take 2 of y^e 3 oiles & y^e 3 oiles
I put to them as much more of y^e 3 oiles
I have brundy & y^e 3 oiles
it is apurition of y^e 3 oiles

[illegible]



Sheet

Take a fower head & saye it is sweet & new
some is heat fower son it is in a little butter
& lay it in a pan & fry it in fresh butter & put in some
white wine & vinegar & some Anchovies faples &
Capers & some sweet herbes, shred them & put them to
it with some strong broath, take some butter & sautunge
fry them & put them to it, take some butter, y^e shalve of
Amon & some gutting, put them on a dish, soe goodly
them & take y^e Anchor & butter that is on y^e dish & put y^e
on y^e fower head the 21th 1576



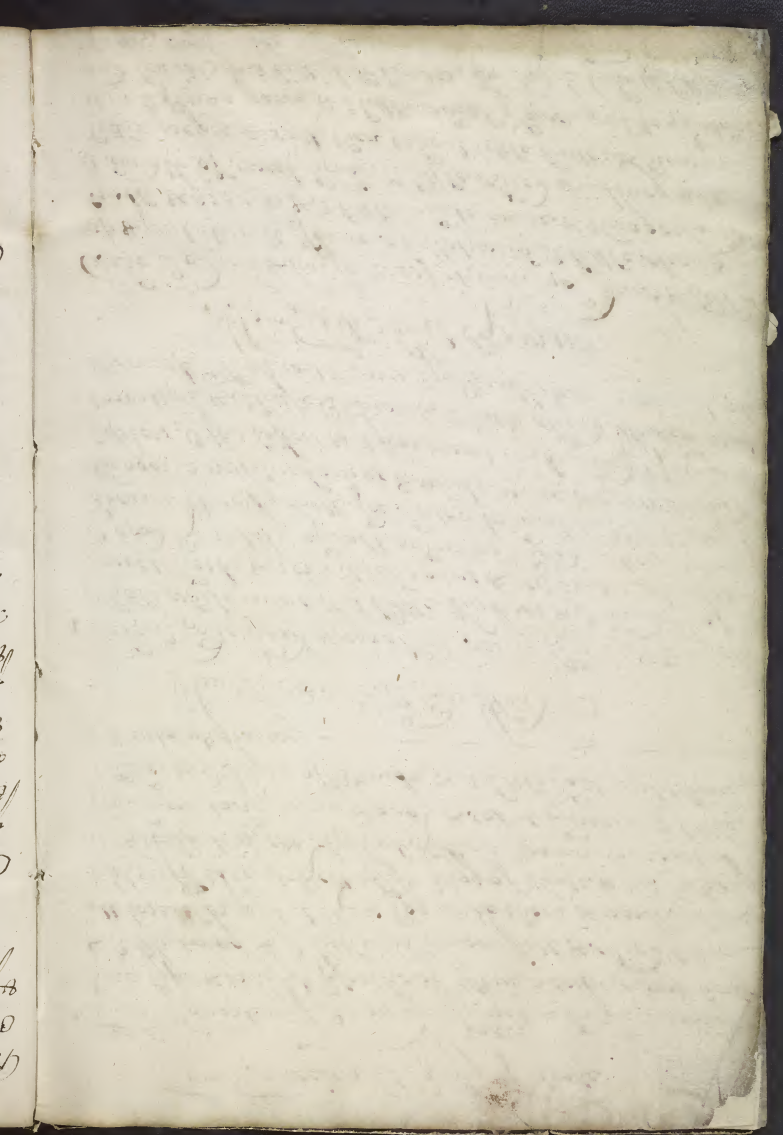
Take a peice of a leg of y^e car & cut it thinn shew
beat it with y^e back of a breading knife & y^e make a
peice of bacon w^{ch} is large y^e 2^d peice with y^e 1st peice
that will not put large, cut in little peices of salt &
stew them in a pott with a little strong broth and
a few sweet herbs, with capers & anchovies, shew them
A put them in y^e 2^d pott with y^e 1st pott
Aemon, fry y^e 2^d pott in a little butter with a little
wheat meal, shew in till it be thick & serve them
well put them in a shelled & shake them as before
and so serve them up

John J. Macdonald

Take ye Quails & cut them in pieces, beat them with
ye back of a harding stone, fry them lightly, put
them in a pan, with a little strong Broth, and Knapen
and a little garlick & set it sweet shreds with Anchovies
& Capers, fried them with a little Quince as before
for Sauce, take a little butter & dragee & make wine
of a little Quince & sliced Quince & ye sweet herbs &
3 or 4 Escallots of Egg, beat them thick together and set
serve it up

Wm. Thompson & Co. of Bristol

Quintus vor Tine Lappet Linckowes was geschied
Op den 18^{ten} Decr suwel hebbt sined hiem vsham toegelien.
Op den 17^{den} Jan 1690 2 Sane & zere id est -

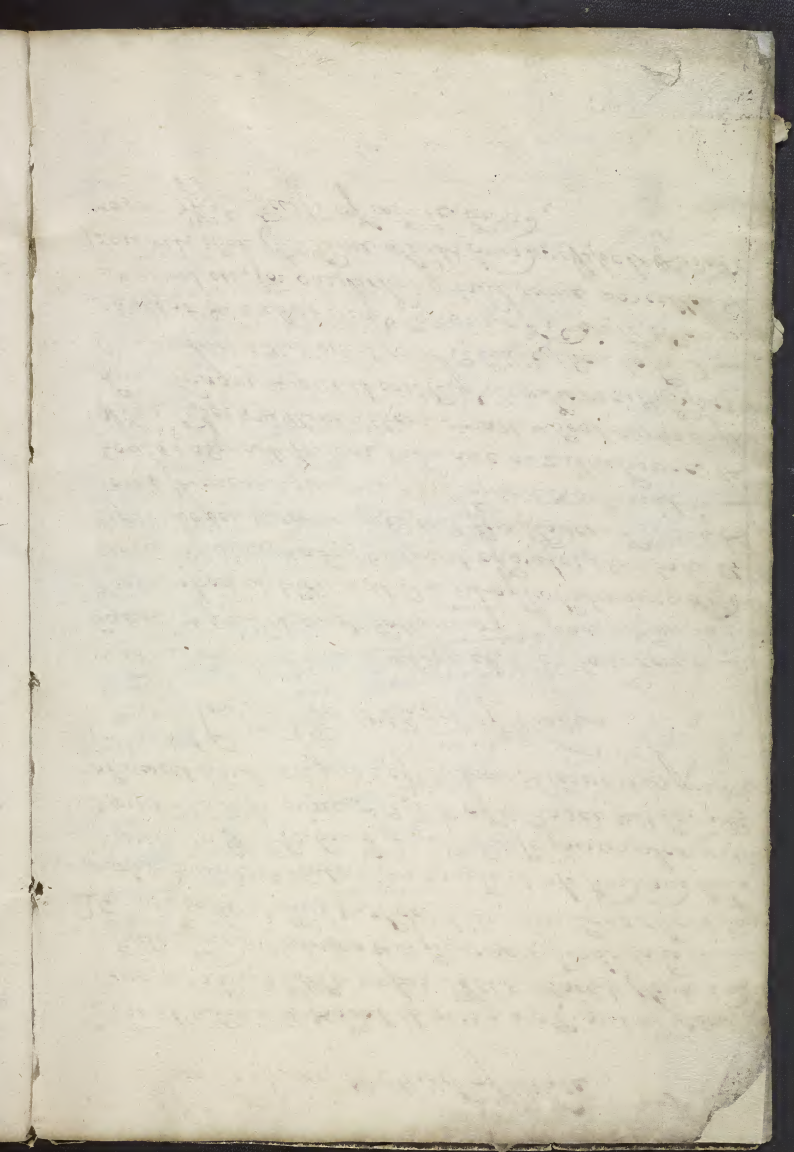


bad

1787

St. John's

Take a Chicken w^{ch} is crast of take up 3 pounds & salt
it w^{ch} you put in a steene shell w^{ch} is a little shrow-
ed w^{ch} you leave w^{ch} a little while come & dragee dand
a couple of sweet herbs, a little piece of quince & a
little pepper & salt, then take a little butter & brown
it in a frying pan & a little while flower put to go off
and sell it w^{ch} is till it be tender, for sauce take a little
butter & dragee, w^{ch} is take some & a little piece of quince



How to Souce a Breast of Veale

Take it & bone it & beat it very well, out of y^e beaver
bone, & take a little pepper, salt & mace & cloves and
a little sliced quinces & a few sweet herbs, take a
Remon, take y^e fat & ride it in thin long slices for
it & y^e beaver & veale, then sooke it wth h^{er}bs, and bind
it with an shute, soye it in a little four water with
a pint of white wine, & a Gill of vinegar & a bunch
of sweet herbs & a peece of Remon & leaue it unpickled

How to Dress a Breast of Veale

Take a breast of veale & bone it, then take some
butter & put it in y^e bottom of y^e pan, then lay y^e
little vealer & about a pint of water, then take a
little pepper & some salt & a few blades of mace &
some thyme & a quarter of a lemon & when it is
boyled a small tender, take one or 2 Anchoves &
a few capers & mince them small, & beat some butter
and y^e mince & put it with y^e Anchoves & capers
y^e butter & sugar, then fill it with a little, then take a
vealot & sugar & butter of y^e veal, then put
y^e great in, for gathering take some parsley &
scale it, then put some white bread & shippeh & y^e
some of y^e beaver of white bread

Over m. E. Gaudleys Dec 1111

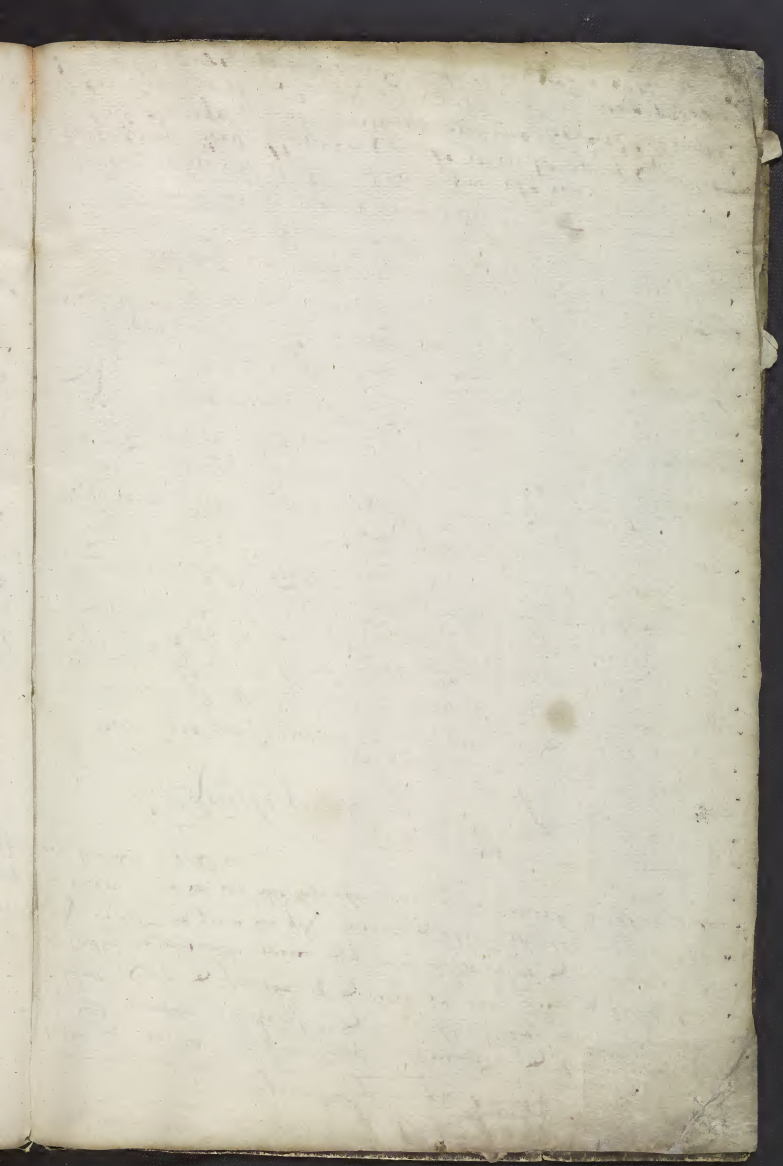
who had at a more onye lower part of ye belly, ye wth d.
att end to supperation, wth was then opened, (beinge opened
itt was found to penetrate into ye cavity of ye body.
ye first applications was Spiritus ^{little} Strigum most besant &
a warm decoction, wth ^{4 warm} injection first of all. The
3d 10nd day of his drooping, (th after his drooping) he
was taken wth an extraordinary shaking, wth ye doct.
did conclude at hand to be hurt, (th it was a convulsion felt,
for wth he did p^{er}spire. his p^{er}ious seeds, & coustle of flowers
to be coyled in p^{er}fect drink, ye wth did cause him to take
a little rest, & wth all a breathing, sweat & soe ye felt off bare

as a salve for sores or burne
take Lincke oyle & yestley these were & in Corperit
them to gether till they be com as a salve & anoynt ye
place with it

for ye shingells
take piche a chopith & halfe a pound of marten
suet as in Corperit them to gether till it be com
as a salve & anoynt ye partys with it

to make agreave ointment
take ye oyle of foy planten and Rose and house Lecke pound
them wth and strane ye juce in to ye oyle put in halfe
cinerend of vergins waxe in to it set it sener apone ye
fier till it be com anoyntment

[Faint, illegible handwriting, likely bleed-through from the reverse side of the page. The text is mirrored and difficult to decipher.]



November ye 23 day (1572) for ye King
 apointed for ye King
 take 2 ounces - of burning allmones & lay them in
 cold water all night & blanch them take away
 what dose & great if ye give it very fine & take kiffe
 apide of rothw wine & pour allmones & put it in fo
 of brode & put in y^e wine & stee it all together
 & then put it in 20 spots you may wash with reddon face
 or hands with it

Recipe for Emper for my face

Take two pennyworth of hartor and grind it very
 fine in a mortar that is very cleane then take two
 ounces of y^e Oyle of bitter Almonds and pou a little
 of y^e Oyle to yow hartor before you stee it then
 take in auncer of y^e best Sundaing and leese it
 through a fine cloth and put that to your stomack
 and give it every smill together with some more
 of yow Oyle then take in auncer of yowes faces of
 yowes face and put that to y^e rest and give them
 together with some more of yow Oyle you must
 use it for two dayes together and wash it in the
 morning with a piece of clearett you must not wash your
 face all at once you may wash it every morning and face
 if any thing break out
 Take 3 gallens of alle when it is new in
 take yow new flower & make it in to apoye & put it in
 it full of gale & take with ye brume bread all night
 then grate it in to yow all cleane it as done word in
 steps it & yow may drink it in 10 dayes time

7202

fa
Co
ut
ap
jo
3
or

Handwritten text, possibly a signature or name, located near the top of the torn section.

Handwritten text, possibly a signature or name, located in the middle of the torn section.

Handwritten text, possibly a signature or name, located on the left side of the torn section.

Handwritten text, possibly a signature or name, located at the bottom of the torn section.

ell O B m

March 22^d: 1690

The share of Herman increased
 Result of last remains for of my soul amount 29.46.00

2-01-60

42-2-10

67-7-8

2-81-000

90-01-604

30-00-711

17.6

012/210

10 20

10

