Graham Rd
Bexleyheath
Kent.
28th Dec: 1924.

Dear Sir,

Knowing the great interest taken in the trade by you, I have ventured to forward you herewith an interesting link with the past in the shape of an old trade recipe book.

This book is, I have every reason to believe, no less than seventy years of age and lays bare the methods used and formulae adopted by the trade in the days that are gone.

The methods adapted to use for sugar boiling as well as those of cake making generally leave but very little to be desired, and compare favourably with our present day methods.

Maybe its perusal will give you some little pleasure.

With the compliments of the season

I am,

Yours faithfully

Ernest. A. Cardnell.

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American Biscuits for shops N° 1
Fursttake 6 Oznes of butter & robe that
fine into 7# of flor & make a bay in the
flor so O & then pore into the bay one
pint of milk & allf pinte of Cold warter
& then take 6 Ozns of more butter & pute
it into alf pinte of hote billine warter &
well sture it teel it is all miltted then
well sture that into the rest into the
bay & macke that into doy & well bracke
it & Eale it oup with damp Cloth & moled
ronde to youre sieses & pute feaces to
feaceses Clare of flor under damp cloth
& pole them apearte & docke them &
reale them in the hand rond for too
bringe the Eages of them oup rond & then
pole them of the docker & have Clainde
Tinds & Jest them all over with damp cloth
& tine them so fore aparte ⁘ & drey bruish
the flor of them & very slite waish them over the
tops with milk & Eggs & let them stainde littell
before backed tope will not blister then baked
in goodish ovend & dreyed & abite of loof suger
put into that waish & waish tops over & kep Cl

Aberneathys Biscuits for shops 2
Fursttake 3/4 of very finde sived lof suger
& sture that into one Quorte of milk &
well sture that then take 1/2 of butter
& fewe Carvey seeds & robe that fine
into 7 1/2 of flor & mak abay in the flor
so & pore that into the bay & take 3
Eggs & beate them into it well with a
forcke & take & drope into it 12 drops
Eysent of Lamon & take 1/4 Ozns of
volington salts & desolved into littell
milk & well sture that into it & make
that into doy & well bracked & Eale
oup with damp Cloth & moled oup
ronde & put feaces to feaces Clare of
flor under the Cloth & then roled
oute to yowre sieses & pute feaces to
feaces & docked both sides of them
with Cappinde docker & then poled
apearte & put one tinds so fore aparte
.... & baked in midlind ovend & not baked
too drey & toke of tinds & keep drey & Claine

Allmon Routs Cacks for shops 3

Fursttake 1# of sweate allmonds & put them into hot billin warter & let them lay in it tell thay locke Quite sriveled oup & put them into sive & then pole the hucks of them & drey them minde thay be Coled blanched allmonds for all the rest & then put them into amorter with 20 drops of Cold warter & beate them Quite fine & then robe them throwe the morter with youre hand in dipine of it into the flor & put them into amorter againe & beate into them 1# of very fine sived loof suger & then beate into it an of yalks of Eggs for to weate that into a good stief peast & beate that tell it is Quite tuff & then yowes very fine sived lof suger for dust & lay wightish bronde papers one tinds & Cute them out of blocks & then lay them one the papers so fore aparte & dust the tops all over with fine sived loof suger & let them stainde all night & in the morin baked of in goodish & not backed too drey & when Cold poled of the papers & keeped Drey & Claine in glases

Allmon Rocks Cacks for shops 4
Fursttake 6 ozns of sweate blanched
allmonds & put into the morter & beate
them Quite fine with ½ of loof sugernubs
& then beate into them 5 wights of Eggs &
beate them Quite fine & then take 2 of
sweate allmonds blanched & Cute done
into longe strips so & roofsture them
into it & lay waffer paper all one wightish
bronde papers & lay that one drey tinds &
drope them out of spome on the waffer
papers so fore aparte... & forme them
ronde with youre finger & thome &
dust fine sived lof suger all over the
tops of them & blowe the suger of the
waffer papers & baked in sharpe
ovend & when Cold trime the
waffer papers of the Eages of them
& keepe drey & Claine out of all dust

Ackton Jelleys for shops or tabells 5
Fursttake 9 of Clarefeayed loof suger &
put that into the billin paind & put it one
the fire & let it bile 10 or 12 minents & dipe a
pipe into Cold warter & then dipe it into the
billin suger & pole it out of it & dipe it into the
warter againe & then pole the suger of the
pipe & bracke that asunder into a stronge
snape & if it dus not bile it untill it dues &
then take one gallone of frute & sture it
all the time over the fire tell the frute
dus Jest begine for to bust & then take
them of the fire & pore it throwe the
Jelley beag & then sture into it one
glas of brandy & fell oup youre pots
or glases & let them stainde all nighte
in the morin Cute riteine papers
all ronde to sieses & diped into brandy
& layed one the tops of the Jelleys & then
tey papers all over the tops of them
& keep in drey Cold pleaceses & houte
of all sunds mind that

Bath Cacks meade with greene suger 6
Fursttake 2½ of good Coures suger & role it
Clare of lomps & sture that into one pinte
of milk & take ½ of butter & robe that
fine into sume flor & make a bay in
the flor sol & pore that into the bay &
Drope into it 12 drops of Eysent of
lamon & take one Ozns of Volington
salts & desolved into littell milk & then
sture that into it & mak that into a
midlind stief peast & role it out into a
sheats & Cute it oute ronde with tine
Cutter & have slite greesed tinds &
Sprinkeled with Cold warter & then
tine them so fore aparte.... & drey
bruish the flor of them & very slite
waish them over the tops with
milk & let them stainde before
backed then thay will not blister
& bak in soled ovend & not backed
to drey & toke of the tinds & keep
drey & Claine

Biscuits Drops with Carvey seeds 7
Fursttake 8 Eggs & bracke them into a
painde & wisk them oup Quite stief &
then wisk into it 1# of very fine sived loof
suger & then wisk them both oup Quite
stief & Claine out yowre wisk Quite
Claine & Sture into it 1# & 6 Ozns of flor
& fewe Carvey seeds then lay wightish
bronde papers one drey tinds & lay waffer
papers all over that & put that into a prees
& drope it oute ronde one the waffer
papers so fore a parte ⁝⁝⁝ & duste the tops
all over with very fine sived loof suger
& dust of flor & blowe that of the waffers
papers & baked them into a midlind
ovend & not baked to drey & toke of
the papers & the waffer papers
trimed of the Eages of them all & keep
Quite drey & Claine in glases is best

Bath Cacks & Colchester Bread 8
Fursttake 3 lb of good Coures suger & role it
Clare of lomps & well sture that into
3 alf pints of milk & let that stainde all
night in the morin take 6 Ozns of
butter & robe that Quite fine into
7 lb of flor & mak a bay in the flor
so & pore that into the bay & 10 drops
of Eysent of lamon & take 1¼ Ozns
of volington salts & desolved into a
littell milk & pore that into it & give
it asture aboute & then mak that
into doy & role it oute into thine
sheats & Cute it out with tine
Cutters & then have grees tinds &
sprinkeled all over with warter
& tined so fore aparte .... & drey
bruish the flor of them & slite
waish them all over with milk &
let them staind littell before backed
& baked in midlind ovend & not to
Dreyed & keep Drey & Claine

Butter Biscuits for Shops 9

First take all pint of yeast & wish that into one pinte of loke worme warter & one pint of milk & 1/4 Ozns of volington salts & 1/2 Ozns of Courestuger & robe that all throwe sive & wish into a little flor into it & let that stainde for to sponge & when it ready take 1/4 of butter & robe that Quite fine into some flor & make a hoy into the flor so O & pore in the sponge if ready & make that into a good stef doy & bracke it well & eale it up with a Cloth & role it out into thine sheats & Clare of flor & Cute them out with a butter docker & put them one a Claine peale & sete them one the bottoms of Claine sharpe oven & not dried to much & then drey bruish them & keep drey & Claine

Blewe Monges for shape painds 10
Fursttake 2 Oznes of Eyesinglass & pute
that into astwe paind with one Quorte
of newe milk & Sweatine it to youre
teast & put into it bite of Cenimon & bite
of greene lamon peale & 12 bitter allmons
& Simmer that all the time tell the
Eyesinglass is all desolved & then
Dipe youre shape painde into
Cold warter & then pore that
blewe monge throwe thine
Cloth & let that rone into the shape
painde & let that stainde tell it
gits Quite Colde & then turne
that out one Claine dish &
Cute agreene lamon into very
thine slieses so & parted in 4
Qurters & laide all ronde the
Eages of the dishes so
one atope of the other all ronde the
Eages of it & keep drey & Claine

Bamberey Bunds for shops 11

Fursttake alf pint of good smal beer yeast & pore that into one Quorte of worme milk & 1/4 of Ozns of Volington salts & 1/2 Ozns of Coures suger & robe that all throwe sive & wisk into it littell flor & let that stainde for to spunge & when it is ready take 3/4 of sived lof suger & 1 of butter & robe that into 5 1/2 of flor & then mak abay in the flor so O & put in the Spunge into the bay & mak that into doy & role them oup ronde to youre sieses & role them out ronde so O & then take happells & Chope them Quite fine & then Candy lamon peale & littell fine sived Cenimon & Currents & drope or too of brandy & lay littell of this one the peast & twist it oup into ovells so ⬭ & waish tops ovey with Eggs & dust the tops all over with fine sived lof suger & tine them one grees tinds & prove them well & bak in good ovend & not baked to drey & then dust sived lof suger over tops & keep Clain

Best Plome Bunds for shops 12
Ehursttake ½ pint of small beere
yeast & wisk that into one Quorte of
loke worme milk & ¼ Ozns of volington
salts & ½ Ozns of suger & robe that all
throwe sive & wisk into it littell flor &
let that stainde for to sponge & when
it is ready take 2½ of butter & 2½ of
good Coures suger & role it Clare of lomps
& robe that into 8 of flor & mak a
bay in the flor so O & pore in the
sponge into the bay & Corrents &
grine spiceses & Lamon peale Cute
fine & 15 drops of the Eysent of
Lamon & mak that into doy & then
mole them rond to sies & Cute them
& tine them one grees tinds so fore
aparte.... & well waish the tops all
over with Eggs & milk & proved well
& baked in sharpe ovend & not baked
to drey & bite of loof suger put into the
waish & waish tops of them all over &
toke of tinds hot & keep drey & Claine

Best Black Corrent Jelleys 13
Fursttake 8½ of Clarefeayed lof suger
& put that into the billin painde &
put that over the fire & let that bile
10 or 12 minents & dipe a pipe into colde
warter & then dipe it into the billine
suger & pole it out of it & dipe it into the
warter againe & pole the suger of the
pipe & bracke the suger asunder into a
stronge snape & if it dus not bile it
untill it dues & then sture into it one
gallon of fruts over the fire & keep it
well stured tell the fruts begine for to
bust & then pore that throwe the Jelley
beag & when it is rone throwe sture into
t one glas of brandy & fell oup youre
pots or glases & let them staindetell
Cold all nighte in the morine Cute
riteine papers ronde & diped into
brandy & laide one the tops of the Jelleys
& paperstied over the tops of them &
keep in Drey Cole places & out of
all sunds in pots or glases

Best Blacke Corrent Jame 14

Furst take 8 of Clare feayed lof suger & put that into the billin paind & lete that bile 10 or 12 minents & dipe a pipe into the Cold warter & then dipe it into the billin suger & then pole it out of it & dipe it into the warter againe & pole the suger of the pipe & bracke it sunder into stronge snape & if it dues not bile it untill it dues & then sture into it one gallon of fruts & the hucks of the Jelleys & keep it well stured all the time tell the fruts be all billed all topeaces & fine it gits rather thicker & take it of the fire & sture into it one glas of brandy & fell oup youre pots & glases & let them staind all nighte in the morin Cute sume riteine papers all ronde & then diped into brandy & laide on tops of the Jame & teye papers all over the tops of them & keep in drey Cole pleaceses

Best Cowch Breade for shops 15
Fursttake 2½ of very fine sived loof sugar
& 3½ of butter & that all robed Quite fine
into 5 of flor & mak a bay in the flor &
so O & drop into it 20 drops of Eysent of
lamon & take 2 Eggs & well beate them
oup with a forcke & one tabell spome of
milk & put that into the bay & weate that
into peast with that & role it oupe ronde
to sieses & role it out into ovells so
& trime the Eages ronde into
Noches as that is with youre finger &
thome & trime the ineside of it with a
nief & tine them one slite grees tinds
so fore aparte . . . for thay
Spreade in bakine minde that
& baked in Slowe ovend & baked
apell Coler & not baked to drey
& stainde one the tinds tell Quite
Cold & toke of the tinds & keep
Drey & Claine

Barley suger for glases for shops 16
First take #3 of Clare feayed loof suger &
put that into the billine paind & put it one
the fire & let that bile 10 or 12 minents &
then dipe a pipe into Cold warter &
dipe it into the billine suger & pole it oute
of it & dipe it into the warter againe &
pole the suger of the pipe & then pute
it into youre moth & well Chowe it about
& if it hangs to youre teeth bile it
untill it Quite Clare the teeth & then
drope into the Jwes of one lamon &
20 drops of Eysent of lamon & Jest let
it give one bile oup & have oiled smoude
Stone oiled with Eatine oile & fraime
set so □ & pored out of the painde into
the fraime & as sune as it gits seate
take the fraime way & Cute it oute
into longe strips so ═ & twiste it
rone so ~~ & that will Come in ronde
twist only have youre hands oiled
when you twist it & laid on Claine
tinds tell Cold & keep Quite drey &
Claine & oute of all sunds

Best Cush Cack Cords with yalks of Eggs

First take 8 yalks of Eggs & put them into a paind & beat them well with a forcke & beate into them ½ of sived of Suger & 6 Ozns of butter & olde sponge Cacke & fewe drops of brandy & gronde meaces & littell fine sived Cenimon beate in littell fine Cute Candy lamon peale & Corrents & then have best puff peast roled out & pute into youre tearte painds & lay a bite of this above one the tops of the peast & then put the tearte painds one drey tinds for to bake in goodish ovend & not backed to drey & take on te of the tarte painds hot & laide one thare feaceses of them for to bringe them straite one the feaceses of them & keep drey & Claine

First take 1# of billed pertters smashed & stured into one Quort of alf milk & worme warter & 1/4 ozns of Volington salts & 1/2 ozns of Cours suger & alfa pinte of small beere yeast & robe that all throwe a sive & wisk into it a little ell flor & put that way for sponge & when it is Quite ready take 1/2# of Cowres suger & 1/4# of butter & Corrents & gronde spiceses & 15 drops of lamon & fine cute Candy lamon peale & that all robed into 7# of flor & make bay in the flor so O & put in the spunge into it & make that into doy & moled ouf ronde to sieses & Cutor Crossed with Croos so + & tined on grees tinds & well waish the tops all over with Eggs & milk & proved well & baked in a sharpe oven & not backed too drey & bite of loof suger put into the waish & waish the tops all over with it & take of tinds & keep Drey & Claine

Best Eyestine for to Eyest large Cacks 19
Fursttake 2 of the verey best loofsuger
& sive it throwe a very fine lone sives
& put that into morter & mix into that
1/2 of Eare powder & one pinch of powder
of blewe & take 3 drames of best picked
Eyesinglas & desolved in alf wine glas
of worme warter & straine it throwe
a rag into Cup & let it stainde tell it
is jest locke worme & then beate that
into it a fewe drops at the time tell it is
all beated into it & take 2 drames of
gumemarback & desolved in fewe drops
of worme warter & beate that into it
then beate that tell it is wighte as snowe
& then beate into it the Jues of lamon &
beate that well into it & then heyste
the tops & the sids of the Cacks after
you have drey bruished them &
trime them if like befor the
Eyestin dreys & keep Drey & Claine

Best spunge Biscuits for shops 20
Fursttake 1# of Eggs & put them into
a painde Clare of grees & wisk them
well oup & then wisk into 1# of very
sived loof suger & wisk them both
tell Quite stief & then Claine
out youre wisk & take a pinch
of volington salts & mix that
into 3/4# of fine flor & well sture
that into & 10 drops of Eysent of
lamon & have the painds greesed
& dusted over with flor & then
fell them boute alf fold & then
dust the tops all over with
fine sived loof suger & dust of
flor & put the painds one apeale
& sete them one the bottomes
of midlind ovend & not baked
too drey & toke out of the painds
hot & laide one sives tell Cold
& keep drey & Claine

Best Reasbrry Jelleys for shops 21
Fursttake 9 of Clarefeayed loof suger
& put that into the billine painde & let
it bile over the fire 10 or 12 minents &
dipe a pipe into Colde warter & then
dipe that into the billine suger & then
pole the pipe oute of it & then dipe it
into warter againe & pole the suger
of the pipe & bracke it asunder into
astronge snape & if it dus not bile it
untill it dus & then sture into it one
gallon of frute not to ripe & keep
it well stured all the time tell the
fruts begine for to bracke & then
pore that throwe the Jelley bag &
sture into that one glas of brandy
& fell oup youre glases or pots &
& let them staine all nighte to gite
Cold & Cute riteine papers all ronde
to sieses & diped into brandy &
laide one the tops of the Jelleys
& papers tied over the tops of them
& keep in drey Cole placeses & oute
of all sunes mind

Best Reasberry Jame for shops 22
Fursttake 8 of Clare feayed suger
at N51 & put that into a billine
paind & let that bile 10 or 12
minents & dipe it into Cold warter
& then dipe it into the billine suger
& pole it out of it & dipe the pipe into
warter againe & pole the suger of the
pipe & bracke it asunder into a stronge
Snap & if it dus not bile it untill it
dues & then sture into it one gallond
of fruts & the hucks of the Jelley &
well sture that tell all the fruts
be all billed to peaces & fine it
gits rather thicker & take it of the
fire & sture into it one glas of
brandy & fell oup the pots or glases
& let them stainde tell Colde all
night in the morine Cute ritine
papers ronde & dipe them into
brandy & lay one the tops of the &
Jame & tey papers all over the tops
of them & keep in drey Cole paceses
& oute of all sunds

Best Guesberry Jelleys for shops 2[illegible]
Fursttake 8 3/4 of Clarefeayed loof sugers
& pute that into youre billin pain & let it
bile over the fire 10 or 12 minents & then
dipe a pipe into Cold warter & then dipe
it into the billin suger & then pole it
out of it & dipe the pipe into warter
againe & pole the suger of the pipe & then
bracke that sunder into stronge snape
& if it dus not bile it untill it dues &
then take one gallon of frute & sture
that into & keep that well stured all
the time tell the fruts Jest begine
for to bust & then pore it throwe the
Jelley bag & then sture into it one
glas of brandy & fell oup youre
pots or glases & let them staind tell
Cold all night in the morine Cute
Sume riteine papers ronde & dipe
them into brandy & lay one tops of
the Jelleys & tey papers over all the
tops of them & keep in drey Cole
places & out of all sunds loke at
N51 for the Clarefeayed sugers tell

Best Guesberry Jame for shops 24
Fursttake 8 of Clare feayed lof suger
at N51 & put that into the billine
painde & let that bile 10 or 12
minents & then dipe a pipe into
Cold warter & then dipe it into
the billine suger & pole it oute of
it & dipe the pipe into warter agine
& pole the suger of the pipe & brake
it asunder into stronge snape &
if it dus not bille it untill it dues &
then sture into it one gallond of
fruts & the hucks of the Jelleys &
keep it well stured all the time
tell the fruts be all bile all too
peaces & then fine it gits rather
thicker & take it of fire & well sture
into it one glas of brandy & fell
oup yowre pots or glases & staind
all night to gite Cold & in morine
Cute ritine papers ronde & diped
into brandy & laide on tops of Jame &
tey papers over tops of them & keep drey
in Cole placeses & oute of sunds

Best Reade Current Jelleys
Fursttake 9# of Clarefeayed lofsuger
at N51 & put that into the billine paind
& let that bile over the fire 10 or 12 minents
& then dipe a pipe into Cold warter &
then dipe that into the billine suger
& pole the pipe out of it & dipe it into
warter a gaine & pole the suger of
the pipe & bracke that asunder
into a stronge snape & if it dues not
bile it untill it dues & then sture
into it one gallon of frute & keepe
it well stured all the time untill
the fruts Jest begine for to bust &
then pore it throwe the Jelley
bag & sture into it one glass of
brandy & fell oup youre pots or
glases & let them staind all nighte
to gite Cold & then in morin Cute
ritein papers ronde & dipe them
into brandy & lay one the tops of the
Jelleys & tey papers over tops of them
& keep in drey Cole placeses out of
all sunds minde that

Best Reade Corrent Jame for shops 26
Fursttake 8 of Clare feayed lof sugers
at N51 & put that into the billine paine
& let that bile 10 or 12 minents & then
dipe a pipe into Cold warter & then
dipe that into the billine suger & then
pole the pipe out of it & dipe it into
warter againe & pole the suger of
the pipe & bracke it asunder into a
stronge snape & if it dus not bile
it untill it dus & then sture into it
the hucks of the Jelley & on gallone of
fruts & keep it stured all the time
tell the fruts be billed all to peases
& you fine it gits rather thcker &
take it of the fire & sture into it one
glas of brandy & fell oup youre pots
or glases & let them stainde all night
in the morin Cute ritine papers
ronde & dipe them into brandy & then
laide one the tops of the Jame & tey
papers all over tops of pots or glases
& keep in drey Cole placeses & oute of
Sunds minde that

Best sweate meate nuts for shops 27
First take 4 2uorts of reaye trackell
& put that into tobe & take 10zns of
allum & bile it in littell warter &
well sture it into it & let that staunde
all night in the morne take 4# of
butter & 5¾# of Coures suger & all sorts
of gronde spiceses & fine Cute Candy
lamone peale & robe that fine into
sume flor & make a bay in the flor
so O & pore the trackell into the bay
& take 2½ Ozns of american pallish &
desolved in littell warter & sture
that into it & mak that into a midlind
stiff doy & role it oute into longe strips
so ~~####~~ & Cute them to sieses & then duste
them over with flor & put them into a
sive & sive them ronde & have gressed
tinds sprinkeled with warter & tined
so fore aparte ;;;; & Jest flate them doune
ronde with Cloth & waish them over with
milk & baked in midlind ovend & keep
Drey & Claine out of all dust

Brighton Biscuits for shops 28
Fursttake 4 1/4 of good Coures suger
suger & role it Clare of tomps & sture
that into one Quorte of milk & then
take 8 of flor & fewe Carvey seeds
& mak abay in the flor so 0 & then
pore that into the bay & 15 drops
of the Eyesint of lamon & take
3 Ozns of Volington salts & desolved
into littell milk & well sture
that into it & mak that into a doy
& Eale that oup all nighte in
the morine take & role it oute
into thine sheats & well docked
the sheats all over & Cut it oute
with ronde tine Cutters & have
grees tinds sprinkeled with
Colde warter & tine them so fore
aparte... & then drey bruish flor
of them & very slite waish them over
with milk & baked in midlind
ovend & toke of the tinds & keepe
drey & Claine

Best Wighte peapperment candy 29
Fursttake ℔ 3 of Clarefeayed loof suger
& pute that into billine painde at N 51 &
put that over the fire & let that bite 10 or
12 minents & dipe a pipe into cold warter
& dipe that into the billine suger & then
pole it oute of it & dipe it into the colde
warter againe & pole the suger of the
pipe & role it oup into ronde bole with
yowre finger & thome & throwe it
one the gronde & if it dus not rebounde
bile it untill it dues & then drope into it
15 drops of oile of peapperment & take
dipe aspome into the billin suger & then
robe that too & throwe one the sides
of the billin paind & Crape the suger of
the billin paind & grine it fine into
the suger & well sture it & have worme
Smowde stone grees & fraime laide one
the stone so ▭ & pore that into & as
sunde as it sets marked of in squars
so ⊞ & fraime toke away & grees a
threade & droy under it to take it of the
stone & keep drey & Claine

Bishops & teay Cacks & lordmaires 30
Fursttake 9 Eggs & bracke them into a
pinde Clare of grees & wisk them oup stief
& wisk into them 1# of sived lof suger &
wisked oup stief & Claine out yowre
wisk & sture into it 1#/4 of flor & 12 drop of
Eyesin of lamon & pute this into prees
& drope the bishops out large & ronde
one wightish brownde papers & pute
lamon peale one the tops of them &
dust the tops all over with sived lof
suger & put one tinds & baked in a
midlind ovend & lordemaires droped
out rather smaler & Carvey seeds
put one the tops of them & dust over
the tops with lof suger & baked same
way teay Cacks droped still
smoler than all one papers same
way & baked as thay be droped
& baked & toke of the peaper all
of them Jest before Cold & keep
drey & Quite Claine

Best French peast for tabells 31

First then take a pint of neue milk & pute that into a stiue paind & pute into it 2 3/4 of butter & put that one the fire & jest as that is a gwine for to bile then wisk into it 6 1/2 ozns of flor & wisk it Quite smowde & then wisk into 3 Eggs & wisk that tell it is Quite smowde & have very slite grees tinds & drope that oute of tabell spome one the tinds so fore aparte..... & then slite waish them all over the tops with Eggs & milk & baked in soled ovend & not backed to drey & toke of the tinds hote & keepe Quite drey & Claine & then fite for shops all as well as Tabells

Best Peapperment Logingers

Furst take 1 Ozns of Eyesinglass & desolved in alf pint of warter & strained throwe rag & take 4# of best lof suger & Sive it throwe a very fine lone sive & pute it into a morter & beate the Eyesinglas into it & then one pinch of powder blewe & then take 1 Ozns of gumemarbacke & desolved in fewe drops of warter & straine that throw rag & beate that into it well & beate into 40 drops of oile of peapperment & beate it well in & the Jwes of lamon & then beat into it an of more sived lof suger for to mak that into a good stief peast & let it lay all night in the morin beate it oup a in toof peast & then role it out into a thine sheates & yowes Eare powder for dust & Cute it out with youre loginger Cutters & put one the driers for to drey or one sives for to drey over ovend or in drey in rome & keep drey & Claine nowe as a Coushon make very stief peast if not the logingers will drope in the midell of them & lay holer in the midell of them

Bath Bunds for shopsor tabells 33

Furst take 3 Eggs & put into a bashond & one yalk of Egge & well beat them up with forck & beate into it alf Cup of worme milk & 2 tabells spomes of smal beere yeast & beat into it littell flor & let that staunde for to spunge & when it is ready take ¼ of butter & ¼ of fine sived lof suger & robe that fine into 10# of flor & feive carvey seeds & fine sived cenimon & 15 drops of the Eysent of lamon & sture that into the spunge very lightley & drope them oute of spome one grees tinds so fore aparte & Egge waish the tops over & pute bath carveys all over the tops of them & then dust the topes of them all over with fine sived lof suger & let them prove well & baked in midlind & not baked to drey & take of the tinds & keep claine & if you fine thay rone abroade too much sture into them littell more flor to mind that

Fursttake 3# of Cowres suger & pute it into the bittin paind & sture into it alf pinte of warter & pute thatone the fire & let it bille 10 or 12 minents & dipe a pipe into Cold warte & then dipe it into the billine sugers & tak the pipe oute of it & dipe it into warter againe & pole it of the pipe the suger & bracke it asunder into astronge snape & if it put into youre moth Chowe it aboute & if it hangs to youre teeth bile it untill it Quite Clares youre teeth the drope into it spome of wanger & pore it oute one grees stone & drope one it 15 drops of oile of peapperment & turne the cormors over it for to mix it all over & Cute a smal bite of it & droye it over hocke tell it Comes wighte & then role bige oup & pole the stripe out so & lay it one the learge bite in 5 strips so = & role them into it & pole it oute to sieses & Cute it oute on tine & if it gits Cold in Cutin worme it by the fire & so one tell cute out & keep drey & claine

Best orerownde Candy for shops
Fursttake sume Orrownde & put it into a
Stwe paind & fell that oup with
warter & put it one the fire & droy the
Strenght out of it & straine it throw sive
& take 1/2 pinte of it & pute that into the
billin paind & put one the fire & let it bile
8 or 10 with ℔ 3 of lof Suger in it & then dipe a
pipe into Cold warter & then dipe it into the
billin suger & then pole it out of it & dipe
the pipe into warter againe & pole the suger
of the pipe & role it oup into boole with youre
finger & thome & then throwe it one the
grond & if it dus not rebounde bille it
untill it dus & take it of the fire & dipe a
spome into it & robe it too & throwe 3 or 4
times & Crape the suger of the paind &
grine that fine in suger & well sture it
& have grees worme smoude stone & a
fraime set so □ & pore that into it & as
sunde as it sets fraime toke way & marke
of in squars so ⊞ & grees threade & droy
under it for too take it of stone & keep drey

Best Plome drops for shops

Fursttake 2# of butter & 2# of sived fine
of suger & 2# of Corrents & fine sived
Cenimon & 12 Eggs that beate all
well all togeather & littell fine Cute
Candy lamon peale that all beated
finde into paind & then beate into it
all Cupe of milk & then beate into it
3# of flor & pute that into a prees &
drope that out of the prees one drey....
wightish bronde papers so fore aparte
& put the tinds one Dubell tinds &
pute the papers one them for to
bake in midlind ovend & not
baked to drey & toke of the tinds
& take them of the papers & keepe
Drey & Quite Claine

Best Coffey Cacks meade with loofsuger
Fursttake 1# of butter & 1# of sived lofsuger
& Carvey seeds & robe that fine into 1 1/4#
of flor & make a bay in the flor so O &
take 3 yalks of Eggs & beate them well
with forcke & 12 drops of the Eyesinte of
lamon & pore them into the bay &
then weate that into peast & role it
oute into thine Sheats & Clare of
flor as you Cane & Cute them oute
ronde with tine Cutter & have
slite greesed tinds & tine them so
fore aparte . . . . for thay spreade
in backine minde & baked in a
slowe ovend & baked a peale
Colered & let them stainde one
the tinds tell Cold & toke of
the tinds & keepe Quite drey
& Claine & fite for shops or tabells

Best orerownde logingers 38

Fursttake all pinte of that orerounde licker at N35 & put that into abashon loke worme & take 1 ozns of gomedragon & sture that into it & let that stainde all night in the morin put it into a thine Coures Cloth & twiste it throwe it & put that into morter & take sume of the best loof suger & sive it throwe a fine lone sive & then beate into it anof sived lof suger for to mak that into a good stief peast & beate it tell it is Quite toof & Quite smowde & then yowes Carepowder for dust & role it out into thine sheats & Cute them out ronde with youre loginger Cutter & pute them one driers for to drey over a ovend or in a dreyine rome & keep drey & Claine in glas & oute of sunes minde that

Best Patterne Yeast give in & not solde 39
Fursttake one Quorte of gronde molt
& put that into a paind & pute into 2
gallons of warter & pute that into a
slowe ovend all night in the morine
take & straine that throwe sive &
let that stainde tell it is Jest
loke worme & then take & wisk into
one pinte of good yeast & 1/2 ozns of
volington salts & 1/2 ozns of suger
& dust of flor for it to feade one
& pute that way for to worke
it sellf Clare & allways make
that hours befor you want it
for to yowes it & yowes that all
to 6 bushells of flor & work it as
Cole as posbell you Cane dwe
for the loof is all the brighter for
it & it will worke small goods or
moffinds or sete beare as well
as the reale yeast only make it
Newe Evrey Day for yowes

Best Pounde Cacks for shops or tabels 40
First take 2#/4 of butter & put it into a
painde & beate into it 2#/2 sived loof suger
& then beate into it 25 Eggs well &
#/4 browesed all monds & 1# of fine
Cuted Candy lamon peale & 3# of
Corrents & glas of brandy & fine
sived Cenimon & beate into 15
drops of the Eyesint of lamon & 2#/2
of flor & have the hops all papered
at the bottoms & at the sides &
fell the hops aboute all fold &
spreade the tops straite over
with nief & dust the tops all
over with fine sived loof suger
& put them one dubell tinds
for to backe in slowe oven &
not baked to drey & when Cold
tucke oute of the hops & keep
Claine & drey

Best Bristoll spices rone nuts for shops 41.
Fursttake 7# trackell & put that into a
apaind & then sture into it 4# of cures
Suger & then take 4# of laide or butter &
robe that fine into 7# of flor & sture it
into it & sture into it 1½ ozns of grone
Ginger & 1 ozns of gronde Coreandseeds &
one ozns of gronde Carvey seeds & ½ ozns of
gronde allspices that all stured into it
& then put that into apreest & have grees
tinds well greesed & drope them out of the
preest so fore a parte.
one the tinds & baked in slowe ovend
& then not baked to drey & toke of the
tinds hot with nief & keep Quite
Clowes from aire & keep Quite
Drey & Claine & fite for faires
as well as shops

Best Trime Cacks for shaps painds 42
Hurst take 6 Eggs & put into painde
& wisk them oup very stief with a
wisk & then wisk into it ½ of fine
sived loof suger & wisk it well &
Drope into it 15 drops of the Eysent of
lamon & littell fine sived Cenimon
& wisk into 6 Ozns of flor & pinch
of Volington salts & grees youre
Shape painde & dust inside with
flor & fell that a boute alf folde
& dust the tops all over with
fine sived loof suger & dust
of flor & set the painde into
a hope for to bake in goodish
ovend & not baked to drey
& toke out of the painds hote
& keep Drey & Quite Claine

Best oliver Biscuits for shops 43
Fursttake one Qurtone of smalle
beere yeast & wisk that into one Quorte
of worme milk & straine that throwe
Sive & wisk into it littell flor & pute that
way to sponge & when it is ready take 1" of
hote butter & beate that into the spunge &
take 6½" of flor & make a bay in the flor
sol & pore that into the bay & mak that
into doy & well brack it & Eale it oup
with Cloth & tell it is proved well &
then bracke it done againe well &
mole them oup rone to sies Clare of
flor & roled out ronde & laide one drey
Cloths for to prove well & then put
them into pares feaces to feaces &
docke them both sides with docker
& then poled aparted & tined one
Drey Claine tinds & baked into
a midlinde ovend & not backed
too drey & toke of tinds hot & keepe
Drey & Claine & best Neweevry
Day for thay not much stell
heate very drey then

Bath dimon sweate Biscuits

Fursttake 1# of butter & 1# of Coures
Suger roled Clare of lomps & then robe
into 7# of flor very fine & fewe
Carvey Seeds & 15 drops of Eysent of
lamon & makabay in the flor so O &
take 2 Ozns of Volington salts & desolved
into 3 pints of milk & that pored all
throwe sive into the bay & make that into
doy & well bracke it & moled oup ronde
to sieses & roled oute ronde & docked
in dimonds so ⊞⊞⊞ & laide one Cloths
& waish the feaces of them all over
with Eggs & milk & tined one slite
grees tinds & baked in sharpe
ovend & not baked to drey & bite of
loof suger put into that waish &
waish them all over the feaces of
them & keep Quite drey & Claine

Bath wight Carvey Comforts 45

Furst take & hange youre paind into
swinge over the fire & then put into
the paind sume Carvey seeds & well
shacke the paind too & throwe all the
times & drey the seeds well & take sume
Clarefeayed lof suger out of N 51 Jest
loke worme & then pore that all over
the seeds a littell at the time & keepe
the paine in fule swingin all the time
too & throwe & drey that Coute of suger
well one the seeds & then pore littell
more suger one them & dust of flor &
drey that Coute of suger one well
& pore more suger over them & dust
of flor & drey that Coute one them &
so keepe one tell thay be gote to the
right sieses & drey them well & take
them out of the paind into sive & let
them staine over ovend all night
in the morin keep Drey & Claine

Best Wight Joyes with loof sugers 46
Fursttake 1¼ of very fine sived loof
Suger & well sture that into alf pinte
of billine warter & let that stainde
all night in the morine take sume
sume flor & make a bay in the flor
so O & well sture that oup & pored in
to the bay & take one drame of volington
salts & desolved in spome of milk & then
stured into it & 12 drops of the Eyestine
of lamon & mak that into doy to youre
Cutine sieses & Cut out of blocks &
tined one very slite grees tinds
so fore a parte.... & drey bruish the
flor of them & slite waish them all
over with Cold warter & baked
in midlind ovend & not backed
to drey & tooke of the tinds hot
with nief & keep drey & Claine

Brighton Rocks for Shops 47
Fursttake ½ of butter & beate that into apainde with youre hand into a Creaime & beate into it ½ of sived lof Suger & ¾ of Corrents & ¼ fine cute Candy lamon peale & fine sived Cenimon & 14 drops of the Eyent of lamon & 4 Eggs beat that all well togeather & then beate into that ½ Ozns of Volington Salts & desolved into one pint of milk & beate that well & beate into that 3½ of flor & have greesed tinds & drope them oute one them roof as you Cande & so fore aparte ... & dust fine Sived lof Suger all over the tops of them & then pute another tine under the other tine for to backe in sharpe ovend & not backed to drey & toke of the tinds hote & keepe drey & Quite Claine & fite for tabells as well

Colered sugers to trime cacks with
Furst take sume sived lof suger it into a
sive paind & put that over the fire & wiske
it aboute well with wisk tell it is 2ute
Drey then take Carreminde for best
& grine that fine in a fewe drops of
Colde warter & then drope that all
over the suger & keep well wisked
tell it is 2ute drey & then robe it
throwe a sive & when Colde fite for
youses for to trime with only
allways make the Colers very eze
Colers for thay be hape for to feade
allways minde that and all
Colersed suger meade in the
same way so minde that
& loke at No 3 for the dafrent
warter Colers that is youses
in the treade so minde

Cups Cacks Backed in Cups 49

Furst take the waite of 17 Eggs in sived lof suger & then take the waite of 13 Eggs in flor then bracke the Eggs into apainde & wisk them oup Quite stief & then wisk in the suger & wisk them both oup Quite stief & then Drope into it 15 drops of Eysint of lamon & a pinch of Volington salts & then well sture in the flor into it with a Spome & well grees the Coups & pute sume Corrents at the bottom of the Cups & dust them over inside with flor & fell them boughte alf folde & dust the tops all over with fine sived lof suger & dust of flor & put the Cups one drey tinds so fore a parte & baked in soled ovend & not backed to drey & toke out of the Cups hot & keep drey & Claine & fite for shops or tabells

Curdes Turned with rennot cash cacks 50
Furst take one Quorte of milk Jest
worme & then sture into it one
tabell spome of rennot & well
sture it & let that stainde for to gite
Set & then it into sive & then let the
way rone frome the Cordes & put them
Cords into abashond & beate them
well with forcke & beate into it 2½ Ozns
of sived lof Suger & 1½ of Ozns butter &
2 Eggs & olde Spunge Cacke & Corrents
& littell fine Cenimon & fine Cute
Candy lamon peales beate well
& have puff peast roled out &
put into the tearte painds &
lay abite of this one the peast
& put the tearte painds one tinds
for to baked in goodish ovend
& not backed to drey & toke out of
the painds hot & keep Drey
& Claine & fite for shops or tabells

Clare feayed lof sugers for all best works 51
Fursttake 2 wights of Eggs & put into the
the Clare in paind & wisk them oup
Quite stief with wisk & wisk into it 2
Quorts of warter & wisk that oup tell
it is stief & then sture into it 25# of loof
suger & well sture that over the fire
tell it biles & let that bile feacest &
then pore into it one Cupe of Colde
warter & then skime it well all the
skime of it & let that bile oup well fore
alittell time & then throwe Cupe of
more warter into it & skime the
skime of it all againe & so keep one
with the warter & skime it untill
it is all skime is all skime of Quite
Clare tope of it & then pore it throwe
damp Cloth into apainde & tey a
Cloth all over it & yowes it as you
wante it for all best sorts of works
& keeped Clare of all dust
you Cane Clare 100# as Quick as that
if like minde

Cwoch Bread to sarve Shops
Fursttake 1# of butter & 1/2# of sived
lof Suger & robe that fine into sume
flor & mak abay in the flor so O &
drope into the bay 15 drops of the
Eysent of lamon & littell fine sived
Cenimon & take 1/4 ozns of volington
Salts & desolved into alf pint of milk
& pore that into the bay & mak
that into a good stief peast & moled
oup ronde & roled out into ovells
so & Crimpe the
eges of it ronde with
youre finger & thome &
then trime the ineside with nief
& then have slite greestinds &
tine them so fore aparte & then
bruish flor of them & slite
waish them over with milk &
Eggs & baked in midlind ovend
& not backed to drey & bite of lof
suger put into the waish & waish
tops all over & toke of tinds keep drey

Crumpet Baked in hops ore stoves 53
Fursttake #7 of flor & put that into tobe
& take 1/2 ozns of salt & 1/2 ozns of allume
billed in littell warter & that stured into
2 Quorts of locke worme warter & 1/2 ozns of
lof suger & as much salt of tarter as will
lay one shillinge & one Qurten of newe
smal beer yeast & robe that throwe sive
& beate that into the flor & Cante beate
it to much & yowes an of more warter
beated into it for to weate that into wackish
batter so as it formes a letter so R by the rone ine
of the stick that you beate it with & let
it stainde for to prove hop & then beate
that done againe & let it Come oup againe
& beate it done againe & let it Come oup
againe then have hote stove & hops greesed
& fell them boute alf fold with laddell &
sune as the tops gite littell drey twrne
them & the hops with nief one the other
sides & well socke them & pole them oute
of the hops & keep them Quite drey
& Claine & fite for shops or tabells

Cappind Biscuits of both sorts
Fursttake 7½ of flor & robe into that
fine ½ of butter & mak bay in the flor
so l & pore into the bay one Quorte of
warter & mak that into doy & well
bracke it & Eale that oup under dampe
Cloth & waide of in pariers to sieses &
parted & moled ronde Clare of flor
& put feaces to feaces under Cloth &
tell all moled oup & then parteded
& roled out to sieses & put in paires &
feaces to feaces & docked both sides
of them & then poled aparte & put
one Claine peale & sete one the
bottom of good Shearpe ovend &
baked midlinde drey & toke oute
of the ovend & drey bruished &
keepe Claine & Drey mak the
thine ones lest & roled very thine
& worked the same way as you
Dwe the thick ones minde

Common Reade Candy for shops 55
Fursttake 1/2 ozns of rowes pincke &
sture that into alf pint of warter
& put that into the billine painde &
sture into that 3" of Coures suger &
let that bile over the fire 8 or 10
minents & then dipe a pipe into cold
warter & dipe it into the billine
suger & pole it out of it & dipe it into
the warter againe & then pole the
suger of the pipe & role it oupe into a
bole & throwe that one the gronde &
if it dus not rebounde bile it untill it
dus & take it of the fire & dipe a spome
into it & robe it too & throwe one the
side of the painde 5 or 6 times & Crape
it of the paind & spome & then grine it
fine into the suger & well sture it boute
& have grees smowde stone & fraime so &
pore that into it & when it is set mark of
into squars so ⊞ & fraime toke way & a
threade greesed & droy under it for to
take it of the stone & keep Quite drey

Common Reade Current Jame 56
Fursttake 8 1/2 of good Coures suger
& put that into the billine paind & then
Sture into it 3 alf pints of warter one
the fire & let that bile oup 10 or 12 minents
& dipe a pipe into Cold warter & the dipe
it into the billine suger & take it oute of
it & dipe it into the warter againe & pole
the suger of the pipe & bracke it a
sunder into stronge snap & if it
dus not bile it untill it dues & then
Sture into it one gallone of fruts &
keep that well stured all the time
tell the fruts be all billed to peaces
& that you fine it gits rather thicker
& take it of the fire & Sture into it
one glas of brandy & fell oup youre
pots & let them stainde all night in
the morin Cute riteine papers all
rounde & diped into brandy & lay
one the tops of the Jame & tey papers
over the tops of them & keep in drey
Cole placeses & houte of all sunds

Common Black Current Jame 57
Fursttake 8# of Coures suger & pute it
into the billine paind & sture into it one
pinte & one Quorten of warter & put it
one the fire & let that bile 10 or 12 minents &
then dipe a pipe into warter & pole it oute
& dipe it into the billine suger & pole it
out of it & dipe it into Cold warter againe
& pole the suger of the pipe & bracke
it asunder into a stronge snape & if
it dus not bile it untill it dues & then
sture into it one gallon of fruts &
keepe it well stured all the time
tell the frute it all biled all to
peaces & fine gits rather thicker
& then take it of the fire & sture into
it one glas of brandy & fell oup youre
pots & let them stainde all nighte
in the morin Cute riteine papers all
ronde & diped into brandy & laide one
the tops of the Jame & papers tied all
over the tops of them & keep in drey
Cole pleaceses & oute of sunes

Comon Gueseberry Jame 58

Fursttake 8½ of Coures suger & put it into the billin paind & sture into it 3 alf pints of warter & sture that over the fire & let that bile 10 or 12 minents & dipe a pipe into Cold warter & dipe it into the billine suger & pole it oute of it & dipe it into warter againe & pole the suger of the pipe & bracke it sunder into stronge snap & if it dus not bile it untill it dus & then sture into it one gallon of fruts & keep it stured all the time tell fruts be billed all to peaceses & take them of the fire & sture into them one glas of brandy & fell oup youre pots & you let them stainde all night in the morine Cute riteine papers all ronde & dipe them into brandy & lay one the tops of the Jame & tey papers over all the tops of them & keep in Cole drey pleaceses & out of sunds minde

Candey lamon or oringe peales 59
Fursttake 9# of lof suger & put that into
3 alfpints of warter into the billine
paind & let that be one the fire &
then sture in youre peales into it keep
it stured all the time tell the peales be
billed Quite soof & puled out of it & put into
sive & take 9# of Clarefeayed lof suger &
biled oup to bole Eyth & at N55 & put in
the pealles into it & well sture them
boute & grine the suger as you dive
at N55 for the Candey & then dipe them
into it all over with Crocked forckes
3 or 4 times & put them one sives for
to gite Cold & then packed
away & keep drey & Claine
& fite for anny yowes in
sides or for oute sides

Clare feayed Reade srimp wight strips 60
Fursttake 3/4 of Clare feayed 1 of suger
at N51 & pute that into the biline
paind & let that bile 10 or 12 minents over
the fire & dipe pipe into Cold warter &
then dipe it into bilin suger & then dipe it
into warter againe & pole the suger
of the pipe & pute that into youre mouth
& Chowe it & if it hangs to youre teeth bile
it untill it Quite Clare the teeth & then
pore into it too tabells spomes of reade
lacke licker & Jwes of alamon & 14 drops
of oile of peapperment & pore it oute one a
grees stone & Cute smal bite of it & then
pole it over a hock tell it is Quite wight
& pole it out into strips so & lay one the
greate bite after you role it oup rond
in 5 or 6 very fine strips so ≡ & well
role them in the greate bite & poled
oute in longe role to youre sies & then
Cute them out to youre sieses & shaps
one Claine tinds keep drey & Claine if it
shold qite Cold in Cutin worme by fire so
one tell all Cut oute

H. C

35

Cenimon Biscuits for tabells 61

Fursttake #1 of very fine sived lof suger & 10 Ozns of butter & fine sived Cenimon & robe that very fine into #1½ of flor & make abay in the flor so O & then take sume Eggs & beate them well oupe with a frcke & pore an of of the Eggs into the bay for to weate that into good stief doy & well bracke it & role it oute into a thine sheats & Clare of flor & then docke the sheats all over & Cute it oute with ronde Crime Cutter & have Claine tinds Sprinkeled with warter & then tine them so fore aparte... & very slite waish them over with milk & Eggs & baked in midlin oven & not backed to drey & bite of lof suger put into the waish & waish tops all over with it & toke of the tinds & keep drey & Claine

Calffeets Jelleys for shops or tabells 62

Fursttake 4 Calffect & put them into stwe paind & fell them oup with warter & pute over the fire & Jest as thay be agwine for to bile take them out of it & waish them & the stwe paind into billine hot warter & put them in the stwe pain with 5 Quorts of warter & stwe that one the fire tell the meate leaves the bones & then pute it throwe the Jelley bag & rone into a paind & let that staind all night in morind Crapes the fate of the bottoms & sids & tops with nief & put it into Claine stue paine with 3/4 of pint of brandy & neare tey a bottoll of wighte wine & the Jwes of 5 lamons & the rine of one lamon & 4 1/2 wights Eggs & the shats of them & 3 yalks of eggs & 10 cloves & bite of Cenimon & bite of safrant & bite of Meaces & sweated with lof sive suger to teast & wish that all well togeather & sture it over fire tell it bille & take it of & put it one the hobe too Clare & porded throwe Jelley bag & dip shap pain into cold warter & let it rone in it staind tel cold turned out on plate & lamon Cut into thine sliesis & part in Qurters & put rond dish so as that is IIIIIII & keep drey & Claine

Custords for Cups or for Crust 63
Fursttacke 9 Eggs & wisk them into
one Quorte of newe milk & robe that
throwe sive & sweaten with sived
lof suger & drope into fewe drops of
brandey & littell fine sived cenimon
& then fell the Cups & drop afewe
drops of hot buter one the tops of
them & greate littell nutmige one
the tops of them & pute the Cups &
one streaite tinds for too backe in
amidlin ovend & for to tell you
when thay be done Jest tilte the
one the sides of them & if the skine
of them due not Crack thay be done
for if you due them anney more
thay will turne to all cords & way
so minde that & for peast role the
puff peast out & pute it into the tarte
painds & pore littell of it on the peats
& greate nutmige over tops & drope
hute butter one the tops of them baked
in midlind ovend & toke out painds hote
& keep Claine & Claine

Chelsey Bunds For shops

First tacke all pint of yeast & wisk it into one Quorte of ~~alp~~ milk & worme warter & put into it 1/2 ozns of Coures suger & 1/2 ozns of Volington salts & robe it throwe sive & wisk into it littell flor & let that staunde for to sponge & when it is ready thake 1 lb of butter & 1 1/2 lb of Coures suger & role it Clare of lomps & robe that all fine into sume flor & gronde spices & mak a bay in the flor so & pore in the sponge into the bay & meack that into a midlind stief doy & role it out into asheates & take hot billine hot butter & well waish the sheats all over with bruish & role it up ronde to sies & waish that all over with butter & cute that oute to sieses & tined one grees tinds so Clowes Jest for to tuch Each other & well waished over with milk & Eggs & proved well & backed in sharpe ovend & bite of lof suger pute into the waish & waish the tops all over tops of them & keep drey & Claine

Common Mackroonds for shops 65

First take 10 lb blanch allmonds & put them into morter & beate them fine into all glas of warter & then robe them all throwe sive with youre hand in dipine the hand into flor & put them into the morter againe & beate into them 1/2 lb of baked tatters & beat into it Quite fine & beate into it 1/4 lb of very finde sived lb suger & then beate into them a no lb wights of Eggs for wate that into midlind stef batter & then lay wightish bronde papers one drey tinds & lay waffer papers all over them & then put it into a prees & then drope it oute of the prees ronde one the waffer papers so fore aparte .... & duste the tops all over & blowe the suger of the papers & baked in goodish oven & not backed too drey & when Cold trime waffer papers of the Eages of them & keep drey & Quite Claine

Colered Carvey Comforts Shops 66
First take & hange the painde in swinge
over the fire & pute in sume Carvey &
then pute in sume Carvey seds into it
& drey the seead well & then take keep the
swingin all the time too & throwe & take sume
Clarefeayed lo/ Suger loke worme at N51 &
& pove a littell of it over the seads & drey
that Coute of suger well on the seads &
then pove more suger over the seeds &
dust of flor & drey them well & then
pove more suger or let evry Coute of
suger bell dreyed & so keep one in
that way tell you gote them to the
rite sieses & well drey them in
the Comforte paind & take
them out of it & pute them into
asive & pute them over ovendall
night in morin put them in paindas
before over the fire at locke at N123
& that will tell you howe to roff them
& howe to Coler them with dafrant
Colers if like to roof them or Coler them
as you like best

Duches Yorke Biscuits or uion Bisaits 67
Fursttake 1 1/4 of very fine sived lof suger
Stured into one Quorte of milk & then take
1 of butter & robe that Quite fine into 7 1/2
flor & 15 drops of the Eysent of lamon &
make a bay in the flor sol & pore that
into the bay & take 1/4 Ozns of Volington
Salts & desolved in littell milk & make
that into doy & well bracke it & role it oute
into thine sheats & docke the sheates
all over with biscuits stamps & then
Cute it done into slips so & slite waish
them all over with milk & baked into
goodish ovend & backed midlind
drey & bite of lof suger pute into
the waish & waish the tops all over
of ther & toke of the tinds & keep drey
& Claine minde as a Coushon
docke them fore a nof a parte for
to give them good Eage then Cute
into squares so □ before put on tinds
to backe mind that

Diot Breade backed in squars painds 68
Fursttake 12 Eggs & put them into a pan
& wisk them oup Quite stief with wisk &
wisk into it alf wine glas of wor me warter
& wisk it oup tell it is Quite stif & wisk
into it 1# of very fine sived lof suger &
wisk it oup Quite stief & then sture
into it 1# of flor & greated rine of lamon
& sture that into well & 15 drops of the
Eysent of Lamon & have the painds
parped at the bottomes of them &
fell them aboute alf fold & then
Dust the tops all over with fine
sived lof suger & dust of flor &
pute them one Dubell tinds for to
back in slowish ovend & toke oute
of the papers & out of the hops hot &
keep Quite drey & Claine

Dreyed Chearreys for Shops 69

Fursttake 9# of Clarefeayed lof suger at N 51 & put it into the billine paind & let it bile over the fire 10 or 12 minents & then dipe a pipe into Cold warter & then dipe it into billin suger & pole it out of it & then dipe it into warter againe & pole the suger of the pipe & bracke that asunder into astronge Snape & if it dus not bile it untill it dues & then have the Chearreys stones to keoute with Quile & Sture in the Chearreys into it & keep them well Stured all the time tell thay locke Quite all Sriveled oup & then take them oute & pute them into Sive & pute them into Sive & let them drey oute in the Sune or in drey howes & keep Quite Drey & Claine & then fite for to trime route Biscuits with if you like or to keep in glases

Drudged Lamon Peales or oring peales 70

First take 100 of Coures suger & pute it into a Coper & sture into that 8 Quorts & pinte of warter & sture it tell it billes & let it bile 7 or 8 minents & take the peales at N31 & packed them into Caske & pore that suger into them and for to Cover them all over them & let them staunde all night in the morin take & fell them up againe & heade the Cast done & then keep them in that surpipe 6 monts only turne the Cast one the other heade ones amont & then it is fite for to Candey it and loke at N51 for have for to Candy it & that will tell you the way & if you like that will dive for to Cute hope for the inesides of anny thing that peale is wanted in

Easter Cacks for shops or for taBells 71
Furst take 1½ of butter & 1½ of Coures
suger & roled Clare of lomps & Claine
Corrents & fine sived Cenimon & then
robed that all fine into 4 of flor & then
make a bay in the flor so & take ½ ozns of
of Volington salts & desolved it into a
littell milk & then pore that into it
& an of milk for to weate that into a
good stief peast & role it out into a thine
thine sheats & Cut them oute ronde
with tine Cutters & Crimpe the
Eages of them all ronde so ⊙ & then
put one very slite grees tinds so fore
a parte.... & slite waish the tops
all over with fine sived loof suger
& littell milk & baked in sharpe
ovend & staind one the tinds
tell Cold & keep Drey & Claine

French Rolls for shopsor tabells

First take one 2 arten of yeast & stare it into 3 pints of worme milk & one pint of worme warter & 1/4 ozns of volington salts & 1/2 ozns of lof suger & robe that all throwe sive & wisk into it littell flor & let that stainde for a sponge & when it is ready take 8# of flor & make a bay in the flor so & pore into the sponge 1/4# of hot butter & beate into it 3 Eggs & beate that well & put into the bay all of it & mead into doy & let it lay Eale oup for to prove well & then moled oup ronde & roled out into ovell so ⬭ & put into the french roles tinds & pute for to prove well & then backed in sharpe ovend & soked well & rasped all over & with a breade reasp & keep Drey & Claine

Gingerbreade Nuts for shops 73

Fursttake 36 of trackell & put that into tobe & take 1/4 of allume & bile it into littell warter & well sture that into it it & let that lay all nighte in the morine take sume flor & make bay in so O & then take 2 of butter & grone ginger & robe that fine into the flor & pore that into the bay the trackell & take 6 Ozns of pallish & desolved it into a littell warter & well stured into it & bite of lighte doy & that meade into a midline stief doy & roled out into longe strips so ▦ & cute too youre sieses & dusted over with flor & put into sive & sived ronde & laide one the bords & have grees tinds sprinkeled with warter & tine them one it so fore a pearte ..... & flate them done ronde with Cloth & waish the tops all over with milk & backed in a midlind ovend & baked midlind drey & toke of the tinds & keep Quite drey & Claine

Gingerbread Breade Nuts for faires 74

Fursttake 36# of tackell & sture into it one Quorte of warter & take 1 1/4# of american & Desolved into one pinte of warter & sture that into it & take 3/4# of allum & bile it in alf pint of warter & well sture that into it & take sume flor & mak abay in the flor so O & pore that into the bay & gronde ginger & Mak that into a good stief doy & well moled & role it out into longe stripes so ▦ & Cute them to sieses & dust them over with flor & put them into sive & sive them ronde & put them out one borde & have grees tinds sprinkeled with warter & tined so fore aparte.... & flated done with Cloth & waished over the tops with milk & baked in amidlind ovend & well dried & toke of the tinds & keep Drey & Quite Claine & when Cold packed away

Gingerbreade light doy for anny sorts 75
Furst take 36# of trackell & pute it into a
tobe & take 1½# of american palish &
Desolved in one pint of warter &
well sture that into it & take 1# of allume
& bile it into one pinte of warter & sture
that into it & take 1½# of butter & robe fine
into sume flor & then sture that into it
& anoof flor more for to mak that
into a midlind stief doy & well sture
that into it & well work it aboute &
Eale that oup & keep in Cole pleaces
& the older it is the beatter it is for it
& allway mak that sume time
befor you wante for to yowes it
& that is for to yowes asmal bite
in anny sorts that you want for
to make lighter sorts so minde
that inlest for best spices if for that
take smal bite of it oute & robe spiceses
into it & role it out in sheats & Cute
out & tined & waished with milk baked in
good ovend & waished over with glewe warter

Gome Peast for to trime Cacks 76

Fursttak 1 ozns of gome Dragon & pute that into 3/4 of pinte of worme warter & let that stainde all night in the morin pute that into thine Cowres Cloth & then twiste it throwe the Cloth & pute that into morter & beate into that an of Earepowder for to beate that into stief & beate into it the Jwes of one lamon & beate that into a toof & Quite smowde peast & then yowes Earepowder for dust & Cut it out of blocks & waish the baks of them over with stronge gomemarback warter & sticke them one the Cacks & let them Drey one the Cacks in a drey rome & keep drey & Quite Claine

Gingerbreade surrips for smal sorts 77
First take 100 of trackell & put it into a
tobe & take 3½ of american pallish
& desolved in one 2uorte of warter & well sture
that into it & take 2½ of allum & sture into
one 2uort of warter & bile it & then sture
it into it & 2 of hote billine butter & a
littell flor 3½ of it for to feade one &
the older it is before it is yowsed the
beatter it is in 2ualtey of the goods
minde & allways make it be for
you want it donte begine for to
yowes it after it is meade 4 days
& minde all ways sture it up
before you take anny of it out of
the tobe for the butter allways
lays one the tope of it & then it will
mix & lower it with warter in
youre bays a Corden to youre sorts

Ginger Logingers for glases 78
Fursttak sume ginger & browes it fine
& put that into stwe paind & put it on fire for
to droy the strenght out of it & straine it & take
wine glas of it Jest worme & sture it into
6 drames of gome dragon & let that staind
all night in the morin put it into a
thine Cowres Cloth & twist it throwe it
& pute that into a morter & beate into it
very fine sived lof suger sived throwe fine
lone sive a nof of it for to mak that into
a very stief peast & then take 4 drams
of gome marback & desolved in fewe
drops of warter & beate that into it &
beate that tell it is Quite toof & smoude
& yawes Earepowder for dust & role
it out into thine sheats & Cute them
out with youre loginger Cutter &
laide one the driers or one sives for
to drey over ovend or in a dreyine
romes & put into glases & keep
Quite drey & Claine & hout of sunds

a L

Ginger Cacks smal sorts for shops 79
Fursttake 1 & 2 Ozns of sived lof suger &
Sture that into alf pint of billine warter
& let that stainde all night in the
morin take & well sture that oup & take
sume flor & make abay in the flor
so O & take 1 Ozns of butter & robe that
fine into the flor & fine sived ginger a
pore that into the bay & take 1/4 Ozns
of volington salts & desolved in littell
milk & sture that into it & 15 drops of
Eysent of lamon & mak that into doy
midlind stief & role it out into athine
Sheats & Cute them out with ronde
Crimpe tine Cutters & have slite
grees tinds sprinkeled with warter
& tine them so fore aparte.... & drey
bruish the flor of them & slite
waish them over with milk & backed
in a midlinde ovend & Quite wighte
& not backed to drey & toke of the tinds
& keep Quite drey & Claine

Ginger Beare for shops or tabells 80
Fursttake 1# of good ginger & brused in a
morter & put that into Coper with 16
gallonds of warter & Jest as it billes oup
Sture into it 16# of browsed lof suger &
the Jwes of 32 lamons & the Caps of them
& 1# of Creaime of tarter & well sture
that into it & let that bile Jest 25 minents
& take it out & straine that throwe fine lone
sive into a tobe & let that stainde to gite
Jest locke worme & then wisk into it 16
tabells spomes of small beere yeast &
put that into Cask & leave the bungoute
all night in the morin bunge it
done Quite Clowes & let that stainde
4 days & then droy it of in bottells &
Corcked done Quite Clowes & the
Corcks teyed done Quite fast & then
let that stainde 3 days & fite for to
Drink the rackley it Comes oute of bottells

a E

Grog Biscuits for tarvendsor shops 81
Fursttake ℔ 3/4 of very fine sived lof suger
& sture that into one pint of newe milk
& take ℔ 3/2 of butter & robe that Quite
fine into ℔ 3 1/2 of flor & fewe Carvey
Seeds & mak bay in the flor so O & pore
that into the bay & take one ozns &
threequrters of Volington salts &
Desolved in littell milk & sture that
into it & 15 drops of Eysent of lamon
& make that into doy & role it oute
into a very thine sheates & Clare of
flor as you Cane & dock the sheats
all over with wire dock & Cute
them oute with ronde tine Cutters
& have greesed tinds & tine them so
fore aparte & them drey bruish
the flor of them & slite waish them
over with milk & Eggs & baked in a
Sharpe ovend & not baked to drey
& bite of loof suger put into the
waish & waish the tops all over againe
& take them of the tinds & keep drey

Fursttake 1# of butter & put it into a pain & beate that into Creaime with youre hand & beate into it 1# of very fine sived lof suger & beate into it 3 Eggs & beate that all well togeather & Corrents & fine Cute Candy lamon peale & oume fine sived Cenimon & 10 drops of the Eysent of lamon & pinch of volington Salts & beate into that 1¼# of flor & have the painds greesed & dusted over with littell flor & fell them aboute alf fold & spreade them straite over the tops with nief & dust the tops all over with fine sived lof suger & a dust of flor & put the harte painds one drey tinds for to bake in soled ovend & not baked to drey & toke out of the painds hot & keep 2uite drey & Claine & oute of all duste

a H

46

Harts Cacks for fairs 83

Fursttake 4 lb of butter & put it into a painde & beate that into a Creaime with youre hand & beate into it 4 lb 1/2 of very fine sived lof suger & beate well into that 28 Eggs & beate into it 1 ozns of Volington salts desolved into alf Cupe of milk & fewe drops of brandy & sume Cute fine Candy lamon peale & sived Cenimon & 25 drops of the Eysent of lamon & beate into it 8 lb of flor & have youre painds well greesed & then dust them over with fine flor & fell them aboute alf fold & spreade the tops straite all over the tops of them & dust the tops all over with fine sived lof suger & dust of flor & lay Corrents all the tops of them & put the painds one drey tinds for to baked in slowish ovend & not baked to Drey & toke out of the painds hote & keep Quite drey & Claine

Harts Cacks for tabells

Fursttake 1# of butter & put in a paind & beat that into a Creaime with youre hand then beate into 1# of very fine sived lof suger & beate into that 8 Eggs & 2 yalks of Eggs & beate that all well & 15 drops of Eysent of lamon & littell fine sived Cenimon & beate into that 1# of fine flor & then have the harts painds well greased & dust them all inside with fine flor & felt them aboute alf folde & spreade the tops of them straite over the tops with nief & Dust the tops all over with very fine sived lof suger & dust of flor & pute Corrents all over the tops of them & put the painds one drey tinds for to bak in slowe ovend & not baked to drey & toke out of the painds hot & keep drey & Claine

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47

Oile of Wight Cracknill shops 85
Fursttake 1# of very fine sived lof suger &
robe that fine into 8# of flor & 1# of butter
& mak a bay in the flor so O & drope
into it 15 drops of Eysent of lamon & then
take 20 Eggs & put into a painde & wisk
them oup untill thay be Quite stief
& then wisk into it 3/4 of pinte of worme
warter & wisk it untill it is Quite
stief & pore that into the bay & then
make that into a doy & well bracke
it & Eale that oup with a dampe
Cloth & then moled ronde Clare of flor.
& role them oute to youre sieses &
well Docke them & reale them & take
them of the reale & pute them into a
Copper of billine warter & as sune as
thay Come hop take them out with a
Skimmer & put them in tobe of Colde
warter & lay in that 3 hours & then pole
out & tined one Claine tinds & baked in
Sharp ovend & not to drey & bottoms then
Craped with nief & bruished keep Claine

Large Ginger Cacks lamon peale 86
Fursttake 3# of butter & 3# of very
fine sived lof suger & sture the suger
into one pint of milk & robe the butter
fine into sume flor & very fine sived
ginger & mak abay in the flor so O &
pore that into it & then take 3/4 ozns
of volington salts & desolved into a
littell milk & sture that into it &
mak that into doy & role out into a
sheate & Cute out ronde with tine
Cutter & then have grees tinds &
sprinkelled with warter & then
tine them so fore aparte.... &
Drey bruish the flor of them &
slite waish the tops all over
with milk & leay aslipe of
Lamon peale one the tops of
them & baked in soled ovend &
not backed to drey & toke of the
tinds & keep Drey & Quite Claine

Lamon Twist for Shops or tabells 87
Fursttake 7 Ozns of butter & 7 Ozns of
very fine sived lof suger & littell fine
Sived Cenimon & robe that fine into
1# of fine flor & 15 drops of Eysen lamon
& make bay in the flor & so O & take
one Egge & beate it well with forcke
& pore that into the bay & take 1/2 Ozns
of volington salts & desolved into a
littell milk & sture that into it &
pore into it as much milk as will
wate that into a good stief peast &
role it oute into lone strips so so ⟶ &
plated & waish the tops all over with
Eggs & milke & dust the tops all over
with fine sived lof suger & tine
them one very slite grees tinds &
so fore aparte.... & put another
tine under then baked one dubell.
tinds for to baked in midlind ovend
& not backed to drey & toke of tinds
& keep Drey & Claine & Cute
Cold into youre lenghts

Muffinds Backed one stoves 88

Fursttake 2# of billed tatters & smash them fine & put them into 2 Quorts of locke worme warter & Sture into it one pint of small beere yeast & then Sture into it 3/4 Ozns of Salt & 2 Ozns of lof suger & 1/2 Ozns of allum biled in a littell warter & as much salt of tartter as will lay one shilling then tak 15# of flor & put that into a tobe & beate that into it & Cante beate it to much oupe with stick & beate into it an of worme warter as will weate that into a weacke peast & Eale it oup & let that prove oup & then beat it dwne againe as much as befor & let it Come oup againe & then take a beade of flor & make oles into it so ∴ all over & then take it out & twiste it out of aspome & laide in the oles for to prove well & take them out & flate them out rondone bite of brde & put on hote stove to bak & as sunde as bladder bustis turne them on the other side & sok them & Crape flor of them & drey bruish them & keep Claine

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49

Minds Meete for Shops 89

Fursttake 25# of leaine beef & bile it & when it is Quite Colde sreade it fine & 14# of reay suet & take 20# good Coures suger & role it Clare of lomps & 20# of Corrents & 25 nutmigs & Cute fine afewe Caps of lamon Candy peales & greene lamon peale & mix into that littell salt & mix that all togeather & littell brandy & littell wine & put that done Clowes in a gare & then have puff peast all roled out & put into the tarte painds or dishish & lay littell of this one the peast & then pute one the Cover over it & trime the Eages of them & waish the tops over with yalk of Eggs & fewe drops of milk & baked in goodish ovend & not backed too drey & keep Quite drey & Claine

Milk seedy Biscuits for shops 90

Furst take 1# of billed tatters & smashed finde & sture them into one Qurort of worme milk & wisk into them alf pint of small beer yeast & 1/2 ozns of volington salts Desolved in it & 1/2 ozns of Coures suger & that all robed all throwe asive & wisk into it littell flor & let that stainde for a sponge & when it is ready take 3/4# of butter & worm it & beate that well into the sponge & take sume flor & mak bay in the flor so O & put into it a fewe Carvey seeds & pore in the spunge into the bay & mak that out into stiefish doy & well bracke it & moled oup to youre sieses & role out to sieses & put one tinds & waished over with milk & eggs & proved & docked at alf proved & proved more & backed in sharpe ovend & not backed to drey & bite of lof suger put into the waish & waished over the tops of them & keep drey & Claine

Molt yeast for bread Compe 91

First take 4 ℔ of hops & put them into a Copper with 10 gallonds of warter & Stire into that 2 gallonds of grondemolte & then that tell it Sinks to the & then hole that out of it & straine it throwe asive & into tobe & let that staunde tell loke worme & then wisk into it one Quorte of good newe yeast & duste of flor Jest for it to feade one & then let that staunde for to worke it Self Quite Clare & put it into a bast & bunge it downe Clowes for 3 days before yowesed & then fite for yowes & yowes one pinte of it too Evry bushell of flor & work it Cole for the lof is the Sweater for it & the loof is the brighter for it allway only in the winter dont work it to Cold for to Colde Chille it minde that as coshond

Minds Meate for tabells

First take ℔ 1 of leane beef billed & when Colde sreaded fine & ℔ 1 of veary suet & take ℔ 1 of Cowres suger & rolle it Clare of lomps & ℔ 2 of corrents & ℔ 1 of Choped appels & one greated nutmige & 3 Caps of Candy lamon peale Cute fine & greene lamon peale Cute fine 2 Caps & littell fine sived Cenimon & gronde meaces & littell brandy & fewe drop of wine & that all mixted all all togeather & have the peast roled out & put into the dishesh & lay a littell of this one the peast & put one the Covers over it & trined & waish the tops all over with yalk of Eggs & fewe drops of milk & baked in goodish ovend & not bake to drey & keep Drey & Claine

Mackrowns for shops Italionsons 93

First take ℔ 1 of sweate blanched allmonds at N3 & put them into the morter with alf glas of warter & beate them fine & then rove them throw sive in dipine the hand into flor & put them into the morter & beate into them ℔ 2 of sived lof suger & beate into it a nof wights of Eggs for to weat that into a stiefish beatter & beate all well & put into a pres & lay wightish bronde papers all over all drey tinds & lay waffer papers all over that & drope them oute into ovells so & dust the tops all over with fine sived lof sugers & blowe the suger of the papers & baked in a goodish ovend & not dried to much & when Colde trime the waffers papers of the Eages of them & keep Drey & Claine

Nellson Bolls for shops

Trust take 3/4 of very fine sived lof suger & Sture that into one Quorte of milk & take 3/4 of butter & robe that into 6 1/2 of flor very fine & make a bay in the flor soO & pore that into it & 20 drops of the Eyestint of lamon & littell fine Sived cenimon & Make that into doy & well bracke it & Eale that oup with dampe Cloth & moled oup Quite rondo with oute asame & have Quite Claine tinds & weate them over with dampe Cloth & tine them so fore aparte & Jest waish the tops all over with Eggs & milk & baked in soled ovend & well dried & then pute bite of loof Suger into the waish & waish the tops all over & toke of the tinds & keep Drey & Claine

Norwich Biscuits for Shops 95

Fursttake 1/2 pint of yeast & sture that into Quorte of loke worme milk & 1/2 ozns of Volington salts & 1/2 ozns of Cowres suger & robe that all throwe asive & wisk into it littell flor & let that stainde for too Sponge & when it is Quite ready take 6 ozns of butter hote & well beate that into the Spunge & 20 drops of Eyesint of lamon & fine sived Cenimon & take sume flor & then make abay so O in the flor & pore in the Sponge into the bay & mak that into stief doy & well bracke it & moled oup ronde & Jest roled out ronde & put one drey Cloths & let them lay Eale houp for to prove well & slite waished over with milk & Eggs & then docked so ∴ in the midell of them in 4 docks & put one drey tinds baked in soled ovend & well dried & keep Drey & Claine

Numberrells Biscuits for shops 96
Fursttake 1# of sweate blanched all mond
& dried & put into morter & alf glas of
Colde warter & beate them fine &
beate into them 1# of very fine sived
loof suger & beate into that 20 yalks of
Eggs beated well & beate all fine & then
greate into it one greene lamon peale
& beate into it 1/2 ozns of flor & then
take a Carterrige papers & forme
asquare with that so [ ] & leave a
Eages oup all ronde the sides & pore
that into that fraime & put the fraim
one drey tines & spreade the tops all
over smowde with nief & baked in
sharpe ovend & not baked to drey &
& staind tett it is Quite Cold & toke
at N 19 for the Eyestine of it & Eyest it
all over the The tops of it & put small
Numberrells all over the Eyestine &
Cute it asunder in dimos so [illegible] all
throwe the Eyestin then let it stand
for to drey & then toke out & keep Claine

Princes Biscuits for shops 97

Fursttake 2½ Ozns of butter & 3¼ Ozns
robe that all fine into 1¾ of flor &
make a bay in the flor so O &
put in sume very fine sived cenimon
then take & then Drope into the
bay 12 drops of sweate sprite of
mighter & take the waite of sixpence
in salt of tarter & desolved in a
littell milk & pore that into the
bay & weate that into stief doy
with milk & role them oute into
longe strips so & cute them to youre
sieses & Jest flate them done flate
& dust fine sived lof suger all over
the tops of them & tine them one
grees tinds so fore a parte.....
& baked in midlind ovend & not
baked to drey & toke of tinds hote
& keepe Drey & Claine

Peapperment dropedon paprs 98
Fursttake 2 of the very best loof suger
& sive that throwe fine lone sive & then
put that into painde & mix into that
1/2 ozns of Earepowder & one pinch of
powder of blewe then take 3 drams
of best Eyesinglas & desolved into
alf Cupe of worme warter & then
straine that throwe rag & let it staind
tell it is Jest locke worme & beate that
into it afewe Drops at the time tell
it is all beated into it & then take
one drame of gomemarbacke &
desolved in littell worme warter &
beate that into it Jest loke worme
& drope a 15 drops of oile of pepment
& the Jues of one lamon & beate it
all tell it is as wighte as nowe & drope
a drope of nief one papers & if it stainde with
aspeare one tope beate warter nof for to drop
rond & put it into prees & drop it out of it one
a oringe or Crond papers so foreparte . . .
& pute over ovend to drey or in drey rome
& keep Claine & drey

Perserved Rennots for Cords for cash Cacks 99
Fursttake Rennot & waish Claine
in 6 or 7 warters & wipe them drey
with Cloth & take 5 Ozns & of good
Salt & role that Quite fine & well
robe that into the rennot & let it
Lay in that brine all night &
in the morine pute that into a
gare & pore into it ½ pinte of
warter & tey papers over the
tops of the gare & well shacke
it oup 3 or 4 Day for 3 days
& then it is fite for yoweses &
allways yowes a tabell
Spome of it too one Quorte of
loke worme milk & not no
hotter if it is the Cords will be.
harde sominde it as Cowshone

19 Pownde Cacks for labells

First take 1# of butter & put it into a painde & beate that well & beate into it 1# of sived loof suger & 8 Eggs & 1/4# of browed allmonds & & beat that all well & beate into it 6 ozns of fine Cute Candy lamon peale & 1/2# of Corrents & fine sived Cenimon 12 drops of the Eysent of lamon & fewe drops of brandy & then beate into it 1# of flor well & have the hops papered at the bottoms & sides & put the hops one dubell tines & fell them boute alf fold & then smude the tops all over with nief & dust the tops all over with very fine sived loof suger & baked in slowe ovend & take outs of the hops hot & keep 2ute Claine & drey

Puff peast Best sorts for shops 101
Fursttake 1# of butter & robe that fine
into 4# of flor & make abay in the flor
so O & pore into it one Quorte of warter &
weate that into peast & role it out into a
thine sheate & take 1# of butter & more &
speake that all over the sheate so ⁘ & then
dust it over with flor & role it oup into a role
& role that out into nother sheate & take
1# more butter & spacke that sheate all
over so ⁘ & dust it all over with littell flor
& role that out into a sheate againe &
take another 1# of butter & spacke the
sheate all over so ⁘ & dust it over with
flor & role it oup into a bole & role then
role that oute into a very thine sheate
& role that oup into role & then the
butter is well mixted into it & then
roled out into whate shaps you like
& waish the tops all over with yalks
of Eggs & fewe drops of milk & baked
in goode ovend & not backed to drey
& keep Claine & drey

Plome Darbeys for shops 102

Fursttake 2¼# of butter & 2# of very fine Sived lof suger & Courrents & fine Sived Cenimon & robe that all fine into 3# of flor & make a bay in the flor so O & take 3 Eggs & put them into a bashonde & beate them well with a forck & then pore them into the bay & 15 drops of the Eyesint of lamon & then mak that into peast & role it oute into thine Sheats & Clare of flor & Cut them oute ronde with tine Cuter & Crime the Eages all ronde so ⊘ with youre finger & thome & tine them one very slite greestinds so fore aparte.... for thay be hape for to spreade in bakin & not baked to Drey & Stainde one the tinds tell Cold & toke of then & keep Drey & Claine & fite for tabells as well as Shops

Puddend Peyes for Lent time 103

Fursttake 1# of ries & bile it sof into in warter & pute that into sive & let the warter rone from it & then robe it throwe the sive with youre hand & 5 pints of milk & wisk into it 10 Eggs & sweateine it with lof suger to youre teast & beate into it littell Tumebrick & fewe drops of brandy & fine greated nutmige & fine sived Cenimon & 10 drops of the Eyesint of lamon then beate that all well & have youre puff peast roled oute & put into into the tarte painds & trime it ronde the Eges of them & pute them one straite tines & then & pore alittell of it one the peast & put Currents all over the tops of them & baked in midlind ovend & not baked to drey & toke out of the painds hot & keep Quite Drey & Claine & over the tops of them dust fine sived loof suger befor thay goe into the shops

1 Peapperment logingers sackents 104
First take 5 drams of gome dragon & put
into wine Glas of worme warter & let it
staunde all night in the morin put it
into Cowers Cloth & twist that all
throwe the Cloth & put that into a
morter & beate into it 3 of best fine
sived lof suger & 1/2 ozns of Eare powder
& pinch of powder blewe & 15 drops
of the oile of pepperment & take
5 drames of gome marback & desolved
it into fewe Drops of hot warter &
beate that into it well & the juves of
one lamon & beate that peast tell it
is 2uite toof & smowde & youes
Eare powder for dust & role that oute
into thine sheats & Cute it oute
with youre loginger Cutters &
put one dreyers for to drey or one
sives to drey over ovend & then
keep Drey & Claine & hote of sunds

Paslcoe Biscuits for Shops 105

Fursttake 2# of billed tatters & put them into 3 Quarts of milk & one Quarte of warter & 1/4# of lof Suger & 10zns of volington Salts that all robed throwe Sive & take 28# of flor & make a bay in the flor so O & pore that into the bay & make that into doy & well bracke it & Eale it up with damp Cloth & then waide of to Sieses & moled ronde to Sieses & put peaces to peaces under Cloth tell all moled up & then poled aparte & roled oute to Sieses & Clare of flor & put into paires peaces to peaces & docked both Sides of them & poled aparte & put one drey peale & set in one the bottom of a good Shearpe oven & baked midlind drey & then drey brush them & keep Quite drey & Quite Claine

Potteade Eales for shop or tabells 106

First take the heale & trime the backe bone out of it & spreade that abroade out one the borde & take breade Combels & all kine of pote harbs & smal bite of Ingon & then spreade that all 2uite fine with a nief & salt it & peaper it & spread that all over the Eale & role it oupe ronde & leye it oup 2uite fast & take 2 pigs feet & put them into stove paind & Cover them with wenger only Cute the feet opend done longe ways & stove them in that tell the meate 2uite leaves the bones & take the feet out of it & put in the Eale & bile it tell it is done & take it out & let it staind tell Cold & take the stringe of it & pore the Jelley over it as sune as the Jelley is Colde and for to set & lay bits of the Jelley one the tops of it & bits of greene pasley & ronde the Eages of the plats & keep drey

Qweene Seedy Biscuits for shops 107
Fursttake 1# of very fine sived lof suger
& 1/2# of butter & 3 Ozns of Carvey seeds &
fine sived Cenimon & robe that fine
into 1/4# of flor & mak a bay in the flor
so O & take 1/2 Ozns of Volington salts
& desolved in alf pint of milk & well
then pore that into the bay & make that
into doy & roled out into a sheate & docke the
Sheate all over with fine wire dockers
& Cute them oute ronde with tine
Cutter & have slite grees tinds & then
Sprinkeled with with warter &
tine them so fore aparte..... & drey
bruish the flor of them & waish
the tops all over with milk & Eggs
& baked in goodish ovend & not
backed too drey & toke of the tinds hot
& keep Quite drey & Claine & fite
for anny tabells as well

Qweene Darbey Cacks for shops 108
Fursttake 1 of butter & 1 of fine sived
loof suger & robe that fine into 3 of
flor & littell fine sived Cenimon &
15 drops of Eysent of lamon & make a
bay in the flor so & take 2 drames of
volington salts & Desolved into alf
Cupe of milk & pored into the bay &
meade into doy & roled out into sheate
& Cute oute ronde with tine Cutter
& pinch the Eages all ronde so ⚙ &
tined one slite grees tinds so fore a
parte.... & then shite waish the
tops all over with Eggs & mclk &
baked in sharpe ovend & toke of
the tinds & keep Quite Drey
& Claine

Queene billed Custords for shops 10 9
Furstlake one Quorte of milk & put it
into stue paine & 1 Ozns of butter & then
sweaten it with lof suger to youre teast
& put into it one Ozns of butter & fewe drops
of brandy & Jest as that is agwine for to bile
wisk into it 9 Eggs & wisk into it littell fine
sived Cenimon & wisk that Quite smoude
& pore it oute into the glases or Cops &
pore it out Quick if not thay will
be roof so mine that as Coshone &
greate Nutmige all over the
tops of them & keep them
Drey & Quite Claine & frome
all dust & fite for anny tabells
or to put asmal bite of it one
puff peast & a bite of Corrent
Jelley one the tops of it & keep
Claine & drey

Ries Biscuits bake in spong paints 110
First take 6 Eggs & put them into a
paind & wisk them up Quite stef with
a wisk & wisk into it ½ of fine sived
lb of suger & wisk into it 6 ozns of
gronde ries & littell fine sived
Cenimon & 14 drops of the Eysent of
lamon & Claine out the wisk Claine
& well sture into it 1½ ozns of flor &
have the paints well greesed &
dusted with flor & fell the paints
a boute alf fold & dust fine sived
lb of suger all over the tops of them
& dust of flor & set the paints one
the bottom of boled oven for to
bake & not baked to drey & take
out of the paints hot & keep
Quite drey & Claine & fite for
Shops or tabells

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Reatfeay Cacks for Shops or tabells

Fursttake 1# of Sweate all monds & 1# of bitter all monds blanched & put into morter with alf glas of warter & beate fine & robed throwe sive with youre hande in dipine it into flor & put them into morter & beate into them 4# of very fine sived lof suger then beate into that an of wights of Eggs for to weat that into awacke beatter & pute that into apreest & Drope them out of it ronde one wightish bronde papers sofore aparte . . . & dust the tops all over with fine sived lof suger & blowe the suger of the papers & pute the papers one dreytinds & baked in Sharpe ovend & not baked to drey & toke of the papers when Cold & keepe drey & Claine

Route Biscuits Cute oute of blocks
Furstlake 1¼ of very fine sived lof
suger & sture that into alf pinte of
milk & wisk into it one Egge well &
let that stainde all night in the
morin take ½ of butter & robe that
fine into 3¾ of flor & littell fine sived
Cenimon & 12 drops of the Eyesint of
lamon & mak a bay in the flor
Sol & pore that into the bay & take
¼ of Ozns of Volington salts & then
desolved into littell milk & sture
that into it & mak that into doy
to Cutine sies with littell more
flor if wanted to youre Cutine
Sieses but the wacker you Cute
the doy the beatter the biscuits
be & Cute out of blocks & tined one
grees tinds so fore a parte ... & the
flor drey bruished of them & slite
waished over with milk & Eggs & then
baked in sharp ovend & not baked to dry
[illegible]te of lof suger put into waish & waish
[illegible] them & toke of tinds hot & keep dry & Clair

Reade Lams tungs for shops or tabelle
Fursttake 3/4 of Ozns of Salt perneler &
3/4 of Ozns of Salt peater & role it Quite
fine into Common Salt & well robe
that into the lams tunges & let them
lay in that brine 7 day & the take
too pennord of Sandwood & put it
into a Copper paind & sune warter
& Jest as it is a gwine for to bile pute
in the tunges & the brine to & bile
them in that tell done & take them
oute of it & wipe the tungs all over
with dampe Cloth & dipe them
all over in Cold warter & bende
them in alf bents so) & Cover
them over with damp Cloth
tell Quite Cold & keep
Drey & Quite Claine

Reade Clarefeayed Candy 114

Fiurst take 3 of Clarefeayed suger at
N51 & put that into the billine paind &
let that bile over the fire 10 or 12 minents
& dipe a pipe into warter & then dipe it
into the billine sugers & take it oute of
it & dipe the pipe into Cold warter
& pole the suger of the pipe & role it
oup into ronde bole & throwe that
one the gronde & if it dus not rebound
bile it untill it dus & then pore into it
2 tabells spomes of reade lacke
licker & 12 drops of oile of peappermnt
& let that jest bile oup & take it of the fire
& dipe a spome into it 3 or 4 times & robe
then to & throwe one the sides of the
billin paind & Crape the suger of the
spome & sides of the pain & grine it fine in
the suger & well sture it tell it thickens & have
agreesed smoude worme stone & fraime
so [ ] & pored into the fraime & as sune as it
is set fraim tok of & marked in squars ⊞ so &
[illegible]es threade droyed under it to take it of stone
[illegible]epe drey & Claine

Spunge Biscuits for faires 115

Fursttake the waite of 30 Eggs in fine Sived lof sugers & take the waite 20 Eggs in flor then brake the 30 Eggs into a pain that is Clare of gres & wisk them oup Quite Stief with wisk & wisk in the suger & 15 drops of the Eysint of lamon & littell fine Sinment & then wisk them oup well & Claine out youre wisk Quite Claine & then Sture in the flor well with a spome & a pinch of volington salts & have the painds greesed & well & dust them with flor & fell them boute alf folde & dust the tops all over with very fine Sived lof suger & dust of flor & sete them one the bottome of Soled ovend & not baked to drey & toke out of the painds hot & keep drey & Quite Claine & when Quite Colde packed away in drey boox

Savey Biscuits for Shops 116

Fursttake 9 Eggs & brake them into a paind & wisk them oup Quite stief with wisk & wisk into them 1# of sived lof suger & littell fine sived Cenimon & 10 drops of the Eyestint of lamon & Claine out youre wisk Quite Claine & then take 1¼# of flor & well sture that into it & pute that into aprees & drope that oute one wightish bronde papers so fore a parte.... & dust the tops all over with fine sived lof suger & dust of flor & blowe the lowes suger of the papers & pute the papers one Drey tinds for to bake in midlind ovend & not baked to drey & toke of the papers Jest before Cold & keep Quite drey & Claine

Jro

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Sweatemeate Nuts for Faires 117

Fursttake 6 of trackell & pute that into to tobe & take 1/2 ozns of allume & bile that into littell warter & then sture that into it & let that stainde all nighte in the morine take 3# of butter & 4# of Coures suger & role it Clare of all lomps & gronde spices of all sorts & sume Cute fine Candey lamon peale & robe that all fine into sume flor & make a bay in the flor so O & pore in the trackell into it & take 3 ozns of american pallish & desolved in littell warter & sture that into it & make that into a good stief doy & roled oute into longe strips so ⊞ & Cute to sieses & dusted over with littell flor & put into sives & sived ronde & have grees tinds sprinkeled with warter & tined so fore a parte.... & flate the tops of them done ronde with Cloth & waish the tops all over with milk & baked in a midlind ovend & keep Quite drey & Claine

Stratforde Cacks for Shops 118
Fursttake 10 of good Coures suger
& pute that into the billine paind &
Sture into that 3 pints of warter &
Sture that over the fire tell it biles
then Straine that throwe sive &
let that Stainde tell Cold & take
1/4 of american pallish & desolved
in warter & well Stured into it
& then take 3 1/2 ozns of allum &
bile it into littell warter & well
Sture that into it & take 2 of
butter & robe that fine into sume
flor & well Sture that into the
flor & then Sture an of more flor
into it for to mak that into a
midlind Stief doy & Eale it oup &
keep in Drey Cole pleaceses &
take bite of it out of it & role it out
into sheats & Cute it out ronde & have
greestinds sprinkeled with warter
& tined so fore apart... waish over tops
with milk Corrent laide on tops of them &
baked not to drey in midlin ovend keep claine

Seade Gingerbreade surrips 119

Fursttake 8 Qurts of trackell & pute it into tobe & lower that with warter to youre minde & take ¼ of allum & bile it into littell warter & sture that into it & let that stainde all night in the morine take sume flor & mak a bay in the flor so O & put in sume Carvey seeds & gronde Ginger & pore in the trackell & take 9 ozns of americane pale aish & desolved into littell warter & well sture that into it & bite of lighte doy at N 75 & then make that into a good stief doy & well mole it to youre sieses & prent it & docke the backs of them with square & take it of the block & put it one the bords Clowes togeather tell all is prented & waish tops all over with milk & grees the Eages of them all ronde & tined Clowes together & Jme oup with upsets & baked in midlind ovend & not baked to drey & take thine glewe worme warter & smat bit of butter & waish tops all over with it & toke of tinds keep Chaine & drey

Suger Rowles baked in longe painds 120
Fursttake 8 Eggs & put them into a
paind & wisk them oup Quite stief
with wisk then take 1# of Swede lof suger
& bile that into one Qurten of warter &
then pore that into the Eggs & wisk
that tell it is Quite stief & then wisk
into it 1/4# of gronde ries & fine sived
Cenimon & Claine out yowre wisk
& well sture into it 15 ozns of flor & 10
Drops of the Eyestinte of lamone & then'd
have the painds all papered at the
bottoms & at the sides & fell them
boute alf fould & dust finde sived
lof suger all over the tops of them
& dust of flor & put them one the
bottome of midlind & not baked
to drey & toke out of the painds hot &
keep Drey & Claine & fite for
Shops or tabells

Smal Wine Biscuits for Shops 121

Fursttake 1#/4 of very fine Sived loof Suger Sture into one Quorte of milk then take 1# of butter & robe that fine into 5# of flor & afewe Carvey seeds & 20 drops of the Eyesint of lamon & a littell fine Sived Cenimon & make a bay in the flor so O & pore in that into the bay & take 2 1/4 Ozns of volington Salts & desolved in littell milk & Sture that into it & mak that into doy & well bracke it & role it out into thine Sheats & docke the Sheats all over & Cute them out ronde with tine crinpe Cutters & have Slite grees tinds & then Sprinkeled over with warter & tine them so fore aparte ... & Slite waish the tops all over with Eggs & milk & baked in Sharpe ovend & abite of loof Suger put into the waish & waish the tops all over with that & toke of the tinds & keep drey & Quite Claine

Shaps for to trime larege cacks with 122
Fursttake 1 of fine sived plaster of
parris & mix into that 1/4 of flor &
& make abay in that so O & toke at
N104 for youre gome dragon & take
anof of that gume dragon for to
weat that into stiff peast & yowes
Eare powder for dust for to Cute it
out of blocks & toke out of blocks &
pute one sives for too drey over a
ovend & minde Cute it oute Quite
Quick as posbell you Cane due
for Ells it gits set harde & you
Cante wate that oup only ones
So minde that as a Coushon to you
& when drey take gome dragone
or gome marbacke warter is best
& grine the Coler fine in that & then
painte them with a tencell bruish
& that will drey one as warnish one
them & so grine all Colers in that &
loke at N143 for the dafrant Colers
that is yoused in the bread so minde

Suger Plomes for Painde work for all 123
Fursttake the Comfort painde & hange
that in swings over the fire & put in sume
Coreandseeds & keep the painde swingine all
the tim & well drey the seeds & take Clarefeayed lof
suger at N51 Jest loke worme & pore alittell of it
over the seeds & drey that Coute of suger one
them well & Evry Coute of suger on them &
pore more suger over & dust of flor & keepe
the paind swingin all the time tell meade
& pore littell more suger one them & dust of flor
& so keep one tell you made them to youre
sieses & then put Clarefeayed lof suger into
youre roofer & hange it right over youre
Comfort paind & let the suger keep dropine
one the ploms into the Comfort pand &
thay will Come roofed all over keep swingen
the pain & drey them well & lok at N143
for youre dafrant Colers & gine the
Colers in warter & put afewe of them into
& drey them in the paind beythare selves
& so dw all Colers & mix all with wight ones
& so for all sorts that is Colered Ither allmons
or Cenemon or anny seeds made

Tarvend Biscuits for shops 124

Fursttake 1/2 pint of good newe yeast & sture that into one Quorte of alf milk & worme warter & 1/2 ozns of volington salts & 1/2 ozns of Coures suger & that all then robed throwe sive & wisk into it littell flor & put that for to sponge & when it is Quite ready tak 3/4 of butter & 3/4 of Coures suger & role the lomps with roler & mix that fine into flor & fewe Carvey & make bay in the flor so O & take & pute in the spunge into the bay & make that into amidlind stief doy & well bracke it & Eale it oup for to prove littell & moled oup rond to sieses & roled out ronde & docke them & tined one slite grees tinds so fore aparte.... & waished over the tops with milk & Eggs & milk & baked in sharpe ovend & bite of lof suger put into the waish & waish the tops of them all over & toke of the tinds & keep Quite Drey & Claine

Tarte Peast for small or large sorts 125
Fursttake 3½ of flor & robe fine into
that 2½ of butter & make bay in the
flor so O & pore into it littell Colde
warter a nof for to weate that into
a good stiff peast & mak this past over
night & eale oup all night in the
morin Jest give it a role out into a
Sheate & role it oup & Cute it oute
into whate Speaps tarts you like
& Nowe for to feaces them Furst
take wights of Eggs & not beate them
& waish the boles of the tartes all
over & pute fine sived lof suger
over the boles of them & sprinkell
Cold warter over them for to
Jest for to make the suger rone
& Cute oles in the sides of the tarts
& baked in midlinde ovend & not
baked to drey & keep Quite
Drey & Quite Claine

Tops & Bottoms & ruskis for shops 126
Fursttake 1/2 pint of good small beere
yeast & wisk that into one Quorte of
worme milk & 1/2 Ozns of Cowers
Suger & 1/4 Ozns of Volington salts &
robe that all throwe sive & wisk
into it littell flor & let that staine
for to Sponge & when it is ready
take 1/2 of fine sived lof suger &
1/2 of butter & littell fine sived
Cenimon & robe that fine into sum
flor & mak abay in the flor so O &
put in the Spunge & mak that into
Midlind stief doy & moled ronde to
sieses & tined one slite greestinds
so ~~[illegible]~~ Jest for to tuch Each other
& proved well baked in soled ovend
the rusk moled longe so —— &
prove sam way & doked so —— &
baked & Cut tops & bottoms in alf &
put one tinds & Colered in sharp ovend
the rusk Cut in slips & Colered bothe
Sids of them the same way keep Clain

Twelveth Cacks for 12 days 127
Fursttake 4# of butter & put that into
a painde & beate that into a Creaime with
& beate into it 4# of very fine sived lof suger &
beat that into it & 36 Eggs & fine sived
Cenimon & 20 drops of Eyesint of lamon &
greated nutmigs & Candy lamon peale
Cut fine & put into it plantey of Corrents
& that all beated well beate into it 5# of flor
& have hops papered at the bottoms & at
the sides of them & pute Sawedust one
tind & then lay tine one the dust & pute
the hops one that tine & fell them a
boute alf fold & spreade the tops Quite
Straite over with nief & baked in a
Slowe ovend & Stainde in hopstell
Cold & toke out of the papers & drey
bruished & Eyested over at the tops
& the sides of them & trimed & let
them drey & keep Drey & Claine
loke at N 19 for the eyesten &
that will tell you howe to
mak the Eyesin for them minde

Twine Biscuits for Shops 128

Fursttake 5 Ozns of butter & 3/4 of sived lof suger & robe that fine & into 2 of flor & littell fine sived cenimon & 12 drops of Eysent of lamon & make abay in the flor so ⌀ & take & pute 5 Eggs into bashon & beate into them 2 tabells spomes of milk into it & as much Volington salts as will lay one Shilling & pore that into the bay & make that into peast & role it oute into strips so ⊤ & role them one over the other & forme a ringe with it ronde so O & put them one drey papers & pute the papers one drey tinds & waish tops all over with Eggs & fewe drop of milk & duste fine sived loof suger all over the tops of them & baked in solede ovend & not baked too drey & tooke of the papers & keep Drey & Qwite Drey & Claine

Troshsheayshalls for shops 129

Fursttake 1/2 ozns of gomedragone & pute into 1/2 pint of wormewarter & let that stainde all nighte in the morine take & pute that into coures Cloth & twiste it throwe it & pute it into amorter & mix very fine Sived lof suger into it & 1/2 ozns of Earepowder & 2 pinches of powder of blewe & beate into a stif peaste with more fine Sived lof suger & beate into it the Jues of one lamon & beate it tell it is Quite toof & Quite snude & yowes Earepowder for dust & role it oute into thine Sheats & rone the Crees roler all over it both ways for too forme a dimone & Cute oute with youre logingers Cutter & then twist it oup into dafrant Shaps & put one Sives for too drey over ovend & if you want them Colered grine Colers in the gomedragon furst & then the suger the same way

Tatter Yeast for Breade 130

First take 3# of billed tatters &
smash them fine into a tobe &
sure into 2 gallons of Cold warter
& robe then all throwe sive & let
that be Jest Coke worme & wisk it
up & wisk into it one Quorte of
good yeast & 1/4# of Coures suger or
trackell & 1/2 ozns of Volington
Salts & wisk into it Littell flor for
to macke that the thickness of
good yeast & put it bey tell it as
worke it self Clare & then that
will dive for 5 buishell of flor
& yowes it Cole as posbell
you Cane Dive & allway
mak it aboute 4 hours before
you want it for yowes
minde that & Cole set first

Too Perpare lamon peales for candy 131
Fursttake tobe of warter & sture
into that smin salt anof for to
make it very strong of sate & then
Cute the lamons done longe ways
in it alfs & squeas the Jues of them
out of them & pute them into that
salte warter & let them lay 6 days
in it & take the pulf oute of them
with a wooden spome & pute them
in fresh warter & lay 6 day in
fresh warter only Change the
warter 3 or 4 times a day for to
gite all the salt out of it & then
toke out & put into asive & dreaned
Drey & put one Cape in the
other & packed a way in Castes
& loke at N 70 for to tell you
howe to make it into drudge
Lamon or oringe peales or chips
Dune in the same way so minde
& wine keep from them

Wighte Toys with indey suger 132
Fursttake 5 1/4 of suger & role it
Clare of lomps & sture that into one
Quorte of billine warter & well
sture that oup & let that stain de
all night in the morine take 3/4
of butter & robe that very fine into
sum flor & make abay in the
flor so O & well sture the suger
oup & pore it throwe sive into the
bay & Drope into it 15 drops of the
Eyesint of lamon & take 1 1/4 Ozns
of volington Salts & desolved
in littell milk & sture that
into it & make that into doy
midlind stief to youre Cutine
sieses & Cut out of blocks & tined
one slite grees tinds & flor bruish
of them & waished over with
Colde warter & backed in
a midlind ovend & not backed to
drey & toke of tinds keep drey &
Claine & painted if like when cold
lok at N 46 for to paint them if like

Wight Buleys & read strips 133

Fursttake 3 of good Coures suger & pute it into the billine painde & sture into it alf pint of warter & let it bile over the fire 10 or 12 minents & dipe pipe into Colde warter & then put it into the billine suger & pole it out of it & dipe it into warter againe & pole the suger of the pipe & pute that into youre mouth & Chowe it aboute well & if it hangs to youre teeth bite it tell it dues Clare the teeth Quite Claine & then pored out one a grees stone & as sune as you Cane anddelt it Cute smal bite of it & pute into it fine rowes pinck & pole it over hocke to mix the Coler into it & keep worme & drope one the bige bite 15 drops of the oile of pepment & pole that over hock tell it is wight & lay the reade-one it in 5 or 6 fine strips so = & role them into it well & poled out to sieses & Cute out to sieses on tine & if it gits Cold jest robe it with youre hand by the fire keep drey

Wathmouth Bisauts for shops 134
Fursttake #5 of good Coures suger
& role it Clare of lomps & Sture it
into one Quort of milk & let that
Stainde all night in the morine
take #1½ of butter & robe that into
flower very fine & make bay
in the flor so O & pore that into
the bay & 10 drops of Eyesint of
lamon & Corrents & fine sived
Cenimon & take 1¼ ozns of
Volington Salts & desolved into
littell milk & Stured into it
& mead into a midlind Stiefdoy
& roled out into thine Sheats &
Cute houte ronde with tine
Cutters & have greesed tinds &
Sprinkeled with warter &
tine them so fore aparte... &
Slite waished over with milk &
baked in Sharpe ovend & not
baked to drey & toke of tinds hot
& keep drey & Claine

Weadden Cack Best sorts 135
Fursttake 1 1/4 of butter & put that
into païnde & beate that well with
youre hande & beate into it 1 1/4 of
Sived lof suger & beate into it 15 Eggs
& 1 of blanched all monds brused fine
& one gronde nutmige & Candy
lamon peale Cute very fine &
littell fine sived Cenimon &
15 drops of Eysent of lamon & a
Qurten of brandy & plantey of
Corrents & beate into it 1 1/4 of
flor & have hops papered thicke
all at the sides & bottomes & fell
that hopes boute alf folde & spread
them Quite straite over the tops of
them & dust lof suger over the tops of
them & pute sawedust one tind &
put atine one that & Cack on that &
backed in slowe ovend & not baked
to drey & stainde in hops tell Cold &
toke out & drey bruished & Eyested if
like lok at N 19 for the Eyestine

Wight Nuts for shops or fairs 136
Fursttake 5 1/2 of Coures suger
& role it Clare of lomps & 1 1/4 of
butter & grone Spiceses & fine
sived Cenimon & Candylamon
peale Cute very fine & that all
robed fine into 7 of flor &
then mak abay in the flor
so O & Drope into it 20 drops
of the Eyesint of lamon & pore
into the bay 3/4 of pint of milk
& mak that into doy & role it
oute into longe strips so ⊞
& Cute it oute to sieses & dust it
over with flor & put them into a
sive & sive them ronde & have
grees tinds sprinkelled with
warter & tined so fore aparte
& jest them done ronde with a
Cloth & waish the tops all
over with milk baked in
soled ovend midlind drey
& keep Quite drey & Claine

Wight suger snaillns for shops 1 of
Fursttake #3 of Clarefeayed suger & pole
that into the billin painde & let that bile
10 or 12 minents & dipe a pipe into Cold
warter & then dipe it into the billine suger
& pole it oute of that & dipe the pipe againe
& pole the suger of the pipe & pute it into
into youre mouth & well Chowe it aboute
& if it hangs to youre teeth bile it untill
it Clare the teeth & then pore it oute
one grees stone & as sune as you
Can handell it drope one it 15 drops
of the Vile of pepperment & pole it
allover the hoik tell it is as wighte
as snowe & take it of the hock &
pole it oute to sies stripe so ——
& Cute it to sieses one Claine tinds
& if it shold gite Cold robe it with
youre hand by the fire & so one tell
all is Cute oute & keep Quite
Drey & Claine in glas & out of sunds

Wax Works for wight or colered. 138

Fursttake 1 of palme wax & pute it into a pickkin & desolved it over fire & take 1/2 of mutton suet & pute that into another pickkin & desolved it over the fire & then sture them togeather & Claine oute the pickkine & straine it throwe areag into it & have youre mottells before laide in Cold warter & for fore houres & Dampe them out with damp spunge & sheate them togeather & pore the hot wax into them folde & when you seay the wax set all ronde the Eages of the mottells then twrme the mottell oup for the wax for to r one out of it & when Cold take them out of the mottells & trime the Eages of them of & take tencell bruish & diped in Careminde & drey bruish it over the wax work wahre is wants a Coler one Cheek & dust eare powde over them for blom Made in summer time it crack in makin in winter at N 143 for the Colers youed in it mind

Wax Mottells for to make them 13.

Furst take littell flor & weate that with warter into bite of peast & take hapell & oile it all over & with Eateine oile & puish that done in alf ways of the hapell in the peast & so by all other mottells that is meade & forme a hope ronde the peast with peastborde so ⊙ & take 6 tabells Spomes folde of very fine sived plaster of parris & pute that into a basson & sture into it an of warter for to make it in a most as weacke as wight waish & keep it well stured all the time tell you finde it gits thicker & then pore that all over the happell & fell the hop fold & it will sete hard in 5 minents & take the hop away & pole the peast of the happell & dont move the happell but trime the Eage of mottell straite all rond the happell & make oles so ⊂ in the Eages of the mottells & oile the happell & the ole & the Eages of the mottells & put that inside of the hop so ⊙ & Cast another top as before over the happell & when set tey them oup & happell in side of them to drey all mottells made in the same way as this is mind.

Waffers Meade oute of Ironds 140

Fursttake 1# of fine flor & put it into a basson & mix into that well 3½ Ozns of very fine sived loof suger & Drope into it 2 drops of oile of Cloves & 2 drops of the oile of nutmige & beate into it 2 Eggs & with forcke & then beate into it as much newe Creaime as will weate it into a very weake batter & have the Ironds hot over Clare fire & open them & oile them in side with Eateine oile & pore in the Ironds large spome folde & Sheate the Ironds done faste & then Turne the Ironds one the other side & well Socke them & opend the Ironds & role them oup ronde over a sticke & when Cold trime the Eages of them & keep Claine & drey & fite for shops or tabells & if you want to make them mottelled grine Colers at No 43 into a littell of it & when you pore in the ironds fust then drope dropes one it hare & thare so ∴ & Sheat Ironsdone as befor & thay will be mottelled ones & anny water Colers

Wight suger baskets for shops 141
Fursttake 2# of the very best fine loof
suger & sive that throwe avery fine lone sive
& mix into that 1 ozns of Earepowder & 2
pinches of powder of blewe & put that into
amorter & take gomedragon from N 104 &
weate that suger into averey stiefpeast
in beatine that gomedragon into that suger
& beate into it the Jues of one lamon &
beate it tell is as wight as snowe &
beate tell it is Quite loof & Quite smoude
& yowes Earepowder for dust & Cute
oute of blocks & sticke the handdells
of it & the Ends togeather with stronge
gomemarback warter & let them
Drey in a drey rome Clare of all
Dust & keep Quite Drey & Claine
& fite for anny tabells as well as shops
& if you want to paint with dafreant
Colers gronde infine in gomemarback
warter & painted with that & loke for
the Colers at N 143 & that will tell you
the dafrent sorts yoused in the treade

Wornots for shops or for fairs 142
Fursttake 3 of good Coures suger & pore
into that alf pint of billine hot warter
& well sture that & when that is Colde then
Sture into it alf pint of milk & let that
Stainde all night in the morin well
sture that oup & take sume flor &
then Macke a bay in the flor so O &
pute into the bay sume very fine
fine sived Cenimon & sived or
greated Nutmige migs & 20 drops
the Eyestint of lamon & then pore
that into it & mak that into a good
stief doy & Cute it out of blocks &
tine the hucks one a tinde so fore a
part... & the Carnills tine one a
nother tinde waished over with
Eggs & littell milk baked in midlind
ovend & not backed to drey when
Cold take gomemarback warter
& beate into it fine sived lof suger &
Sticke the Carnills one the hucks & let
them drey & keep Claine & drey

Wax & Suger Collers you sed dafrant sorts
First Collers of the Best sorts you sed minde
Care minde one drop lack one vermilion
is one read leade one rowes pinck one
kings yaler one Lamon yaler one &
Gume buge one & take alf gume buge &
alf prusond bleue & grine them togeather
& that maks a peay greene one & minrell
greene one prusion bleue one Inddeygoe
bleue is on & stone bleue is one purpell
brond is one & powder bleue is one
& minde for to coler wax works drope
hot wax out one stone & the grine the
Colers fine into that & strape it of the
stone & tey bite of rag all over it &
hang it into the pipkin into the
hot wax & that Colers will droy
out of it to youre Eyth & so for colers
& Care minde bruished on the Cachs
drey with tencell bruish & poof
Eare powder all over them for blowne

Wighte Star Cack for shops 144

Furest take 2# of Verey fine sived lof suger & well sture that into one pinte of hot billing warter & let that stand a soake all night in the morin well sture that oup & take 1/4# of butter & robe that fine into 5# of flor & make a bay in the flor so O & pore that into the bay & 10 drops of Eysent of lamon & take rather more than 1/2 Ozns of Volington salts & desolved into a littell milk & well sture that into it & mak that into doy & role it oute into thine sheats & Cute them oute with youre stare Cack Cutter & have slite grees tinds sprinkeled all over with warter & tine them so fore a parte .... & drey bruish the flor of it & Very slite waish the tops all over with Cold warter & baked in a midlind ovend & not baked to drey & toke of the tinds & keep Quite drey & very Clainey

145
77

~~Dublan~~ Plum Buns

Take 7 lb of flour and Well rub in to it 2 lb of Buter ad 2 lb Curants 2 lb Shugar 4 quarts Milk 3 Parts of Pint Barm Litel alspice in Slack dough and Let Ruve then made up and Wash over with Egg and Shugar and Well Ruved

Dublan Buns

Take 7 lb of flow and 4 quarts of Milk 1 Pint of Barm make that into dough then roul 2 lb of Buter in to it and roul it out in Long roul and cut them out with the face upwards 3 ounses the Peny one then Put som Curants on the fases of them and Well Ruve them and Wash them Over With Milk and when Baked washed over with Egg and Shug

146 For Jenperance yeast
on munday morning Boil
for ½ an hour 2 ounsis of best hops
in 4 quarts of Water Let the
Liquer cool down to a milk warm
heat and then put in a small
handfull of salt and ½ lb of
Brown Suger beat up 1 lb of
the best flour with sum of
the Liquid and then mix all wea
to gether
Tuesday morning boil
and mell mash 3 lb of mealy
Potatos and well mix with the
above While the yeast is
ben made it should be kept
in a warm place and stird every
½ our
Thursday sive the mixture
then put the mixture in a
Large Stone Botel well cork
down and kept in a cool place

Directions for use

Stir it up well and mix it up well the night before with a quart of water and a litel flour ½ pint to 30# of flour

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For Simnal Cakes

6# of flour 4# of currants 2# of raisens 1# and ¼ of Buter 1# and ½ of Shuger 1 ouns of cinaman one nutmag ½# of candid lemon 4 ounsis of almons 12 Eggs 3 quarts of ounce of salts of tarter rubd well in the Shugar before you put it in to the flour ½# of Barm a Slow oven as thay will rise

1248

Penington Baker 79

Norwood

149

150

151

152 Ginger Wine

1 Gallon water add

1/2 oz Ginger 2 1/2 lbs loaf sugar

the Peel of one Lemon

and half boil it for twenty

minutes when Milk warm

add the Juice of three Lemons

Let it stand to ferm

twenty four hours and then

Bottle it

83

(Maca. 530)

MS. 10979