

Book for ———
Receipts. ———

1731.

Receipt Book

1731

To Pickle Walnuts

Take 100 of Walnuts when so young as to run a pin through them, lay them in Steep in Water & Salt for 11. Fortnight shifting them once a Day into fresh Water and Salt on the fire let them just boyle up take them off & Strain them & put them into Cold Water for half an hour then let them drain & Dry them very well with a Cloth take 6 Quarts of White Wine Vinegar 2 Quarts of Water & an ounce of long pepper some pepper Mace Cloves sliced Ginger Nutmegs Cut into pieces a Good handfull of Salt 3 or 4 Cloves of Garlick boyle all these well to Gather let it be Cole then put the Walnuts into the Pickle with half a pint of Mustard Seed bruised & 12 Cloves of Garlick keep them Close tied up till fit for Use



10 Pickle Walnuts

2

take Walnuts when they be at their full growth so that
a pin will easily run thro them which is about
Midsummer pick them from the stalks & put them in Cold water
& set y^m upon a Gentle fire till y^e outward Skin begins
to pill off then take a Course Cloth & Rubb of y^e outward
Skin & then put Salt & Water to them Changing them
Once a day for 10 or 12 days to Gather till the bitterness
& Discoloring of the Water is Gone then take White Wine
Vinegr Whole pepper Ginger Cloves and Mace with a head
off Garlick & pour it boylng hot on the Nuts Covering them
Close till Cold then wipe them over a Grain boyle y^e Sugar
thrice & in the last put Mustard seed Grossly beaten

M^r Seymour's Receipt to Pickle Onions
take Onions the Bigness of a small Walnut
or less peel off the upper skins & lay them
in Cold water shifting them twice or
thrice then put them into a good Quantity
of Boiling water & let them just boil up
very quickly; Strain them & let them stand to
be Cold then boil the pickel. to a Gallon
of Vinegar put ~~one ounce~~ of mace white
pepper & white Ginger a Quarter of an
ounce of each with a little Salt, let it be Cold
then take off the upper skin of the onions &
put them in the Pickel & tye them down
Close

To Pickle Cucumbers

Make a pickle with salt and water strong enough to bear an Egg, let them be 2 or 3 Days in it Covered very well with the pickle then drain them well thro a sieve from that ^{water} Water put them into y^e pot intended to keep them in then take Ginger sliced, Cloves, Mace, Pepper, Nutmeg sliced, Dill Stipes, put y^e spices & Dill into a bag lay them on the top of the Cucumbers then take half wine Vinegar & Rape boyle it with a little salt and ~~water~~ Scum it Clean pour it boyling hot Upon them be sure they be well Covered with the pickle keep y^e pot Close Covered & heat & pour the pickle thus hot upon them 3 times

To Pickle Cucumbers.

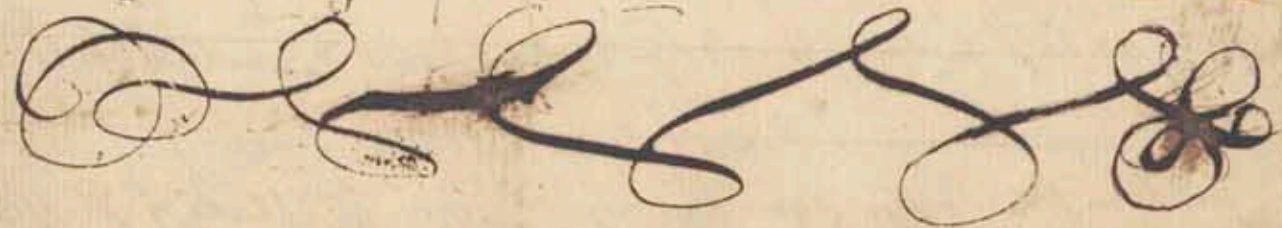
take 400 of Small Cucumbers new Gathered & Dipe them with a Cloth lay a Good Quantity of Dill & fennel at y^e bottom of y^e tub or pot then lay the Cucumbers in rows upon it take an ounce of Cloves An ounce & half of Coriander seed & and beat them One ounce of Ginger & Slice it mix these

With some Bay salt but not too much for too much rotts them
all these put in a fit Quantity of White Wine Vinegar the best

You can Gett with a good Quantity of Dill seed & Stalks & all, let y^e Liquor Just boyl up then put hot to them & Cover them (to keep in the Steam) Close & so let y^e stand for 2 months all first they will turn yellow then Greener & Greener

To Pickle Cucumbers

Gather the Smallest as may be & Dipe them with a Cloth put them in a Good pipkin with One handful of Dill & One handful of y^e Peas & some Large Pepper boyle Varges & salt & thro it over them boyling hot and stop them very Close & keep them near y^e fire 3 or 4 Days then boyle y^e Liquor that was with them & pour it hot on them again to do 2 or 3 times & keep them Close (from all Air) for your Use all y^e year



To Pickle Great Cucumbers

take 12 Cucumbers before they have seeds pare them and slice them pritty thin then take 6 Onyons & slice on them & take one hanful of Salt & thie on them. So let them stand 2. hours then let them drain very well in a sieve then put them into a pot or Earthen Jarr & take one Quarte of White Wine Venegar, boyle it with one Spoonfull of hole pepper 6 blades of mace & 6 Cloves then pour it boyling hot on your Cucumbers let them stand till they are Cold then cover them ^{up Close}

To Pickle Muskmelons

take 12 Green Melons & a little piece out of y^e Side of Each pick out all y^e Seeds with a ponnknife take Ginger sliced Cloves & Mace Nutmegs Cut in pieces pepper Cloves of Garlick whole Mustard seed fill y^e Melons with these Spices put y^e Spices on again & tyethem up Very Close then 4 Quarts of Wine Venegar 2 Quarts of Water a handfull of Salt put in some of y^e same Spices & Garlick boyle it well and Scumm it Every Clean, let y^e Melons be put into a pot then powder this Liquor boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you have done Scalling thus when y^e pickle is Cold put in some Crused Mustard seed & keep them Close tyed down

To Pickle French beans

take Some beans lay y^e in Salt & water 9 Days, you must Change them once in the time into fresh Water & Salt then take y^e out & Wipe very dry & put y^e in Cold Vinegar & boyle y^e then pour y^e into a Crook & let y^e stand till they are Cold then boyle some more Vinegar with Spice let it stand till Cold drain y^e other Vinegar ~~from~~ from y^e beans then put y^e Vinegar with Spice to them

To Pickle Kidney Beans

Take them very young & tender towards y^e last Season of them put y^e in steep with half Vinegar half Water & Salt close covered with a very slow fire under them when they are very Green & tender powre their Liquor from them have hot Larges to powre on them put them over y^e fire again Close covered till they be very Green be shure y^e fire be very Little you may keep them 6 Weeks in the Last Pickle before you Change them

To Pickle Spanish Mangoes

Take y^e small melons cut a bit out of y^e side of em then
fill em, with Mustardseed Garlick whole Ginger whole pepper
Cloves & mace boyled together then put them bit off again
keep them tyed down Close boyle y^e pickle 3 times Over then
put 6 pennyworth of y^e best fresh Sweet Oyle on them &

To Pickle Purslen

Take Whay & season it well with Salt and boyle it a Conven-
ient time & when it is enough let it Cool & when its quite Cold
put in your Purslen stalks, & let it lye near Close covered till
you have occasion to Make use of it & when you take some out
put it into a Skillet or what you please that will cover Clo-
se with Some Water Vinegar & Salt put your Purslen into
it again a Good height from the fire that it do not boyle,
this will keep it green & tender & fit for the Table do it a day
before you use it & let rest lye in the Whay without Shuffling
the Year throughoute takinge Some Note as you have

Occasion

To Pickle Mushrooms

Take & pick them very Clean & throw y^e into water
then put y^e in a Steepan & set them over y^e Fire keep
them stirring up and Down till they be tender boyling
in their own Liquor with a Good Onion when they are
boyled enough throw them into a Collender & Drain
y^e well then prepare for pickle Vinegar with a little
White Wine Cloves & Mace whole pepper & sliced Ginger
boyle all these together very well let it stand till
it be Cold then put your Mushrooms into a pot or Glass
with a Wide Mouth fit for that purpose & pour your
Liquor on them then pare a leamon & slice the pulp off
with 2 or 3 bay Leaves & mixe with it this you must
pare according to y^e Quantity of your Mushrooms to
Cover them, then pour on y^e tops of them a little Oyle if
your pickle decay you must prepare More of the Same

To Pickle Turneps

take them when they are in their prime & Slice them pretty thin then take as much Wine Vinegar as will Cover them pulling them into an Earthen pot with a good handfull of Dill, & a little Brand, lay a board upon them to keep them under y^e pickle then tye them up close & they will keep all the Year

To Pickle Peaches

Gather them at full growth, before full ripe put them into Salt & Water strong enough to bear an Egg let them lye covered in y^e brine 3 Days take y^m out & wipe them gently put them into a Pickle Made thus (viz) White wine Vinegar 2. or 3 Cloves of Garlick Ginger sliced a deal of Well made Mustard let them lye covered in this 2 Months before you Eat them

To Pickle Elder Buds

Take them when they are knotted as big as pins heads with long stalks put y^m over y^e fire with Water a good handfull of Salt close covered be sure they do not boyle keep y^m so an hour & half, Shift y^e Water & put warme water & Varges to them Stop y^m close till they be very Green, put fresh Varges over y^e fire again with y^m to keep them all y^e Year

To Pickle Green Codlings

Core y^m boyle Salt & water to put on them till they make your pickle Take white wine Vinegar whole Ginger pepper Cloves Mace boyled together then put y^e Salt Water and y^e vinegar put y^e pickle on them keep them tyed down close you may keep y^m y^e Year Round

To Pickle Ashen Keys

Take y^m when they are y^e Length of Sprais of Vats & will creep of short, put them over y^e fire Covered with Water & Salt close Stopped one hour be shure they don't boyle put out y^e Liquor hot & keep y^m infusing till they be very green take y^m out to Cool & put y^m into Vinegar & Salt, & a little knob of Allom but if you put too much it will rot y^m

To Pickle Pigeons

Take your Pigeons & draw y^m & bone y^m then take y^e flesh of some other Pigeons & beat as fine as for Sausage Meat then Mix it with Salt pepper Spice & herbs & a little Lard on pill, & little Marrow & 2 Anchovies & y^e yolks of 2 hard Eggs, the herbs must be Torrell Spinnedy young Beets with a little Time & Marjoram then stuff y^e Pigeons full, then boyle y^m in Water & White wine & 2 Bay Leaves with a little Salt & the bones & when they are enough take them out & set y^m to be Cold, then put y^m into this Pickle to Keep

To Pickle Oysters

Take a Tottle of Oysters with their Liquor & take the Oysters one by one, out of the Liquor & let the Liquor settle then pour off the Clear from y^e thick, & put to it half a pint of Whit Wine & a Spoonfull of Salt of Mace & pepper a little of Each, & a Nutmeg Quarter'd then put this upon y^e fire & let it boyle up then put in your Oysters & let them boyl A Wholm or too then take out the Oysters & let them Cool, & y^e Pickle Cool by it self & when you put them up to Every Lay of Oysters put a little Large Mace, Nutmeg and Gross pepper, then put to them your Pickle & half a pint of White Wine Vinegar Rinse your Oysters in Whitewine before you boyle them

Preserves, &

To preserve Apricocks

Take 4 pounds of Apricocks 2 pound of Shuger & one pint of Water, let your Shuger & water boyle together first then put in your fruit & boyle it all together & if you see it does not break to pieces You must break it with a Spoon & when it is boyled till there is no dampness will go thro, a piece of paper You must take it off & in Glasses & if you like to have the Kernels in it You must first break them & let them boyle a little while together

To Preserve Cherys

Take 4 pounds of Cherys to 2 pound & a half of Shugar One Quart of Water, first let y^e Shuger & Water boyle together a while, then put your Cherys in and let y^e boyle all together as long as you think fit before you put your Cherys to your Shugar & water you must 2 Whites of Eggs well beate into y^e Liquor & Scumm it Well when it is Well boyled & then put the Cherys in to y^e pans or Glases

Done

To Preserve Red or White Currants

Pick y^e Currants & bruise them in a basin, & rub them thro a hair
sieve then hang that Juice up in a flannel Strainer, to a pint of that
Juice have ready a pound of Stoned Currants take y^e & put
the Juice to them then take their weight in Sugar finely beaten
put all into a pan with 6 Spoonfulls of Water, set them
on a Quick fire & Let them boyle as long as you care
Scumming them very well, when they look Clear they
are Enough the Currants Must be full ripe Let them
be Cold before you glas them

To Preserve White Currants

Take a pound of White Currants & stone y^e & Cut off all
tops and Tails, & Cut y^e from y^e stalks, & as you stone y^e have,
ready, a pound & 2 Ounces of Sugar finely powdered & as
you stone y^e thro, some Sugar on y^e to keep the Color then
take y^e remainder of y^e Sugar & Melt it with Water.

According to your own discretion, & boyle it to a Clear Syrop
& when y^e Syrop begins to be a little thick, put in y^e Currants
& take off y^e Scum very Clean, & boyle y^e as fast as you can to
preserve y^e Color, till you think they will Jelly then put them
into your potts or Glasses as you please

To Preserve Goosberries

Stone y^e & put y^e into boyling Water till they will pull to a pound
of Fruit take a pound & a quarter of Sugar put as much
Water as will melt it, boyl & Scum it well then put in the
Berries, & let y^e boyl as fast as you can, taking y^e off &
Shaking them when they look Clear have ready a Quarter of a
pint of y^e Juice of White Currants, put it into it & let it boyl
no longer then to Scum, it, after y^e same is in, take y^e off &
Glas y^e to Make y^e Jelly of Currants take y^e ripe, bruise &
rub y^e thro, a hair sieve, then take y^e pulp & hang it in a thin
flannel Bagg the Liquor that Drops thro put to your Goosberries
it will be as fine as Rock Water if made Right

To Keep Damsons

put your Damsons into an Earthen pot, & set y^e in the Oven
with paper Tied on them & when they are soft pour over y^e
Liquor & boyl it let it Cool & put it on y^e Damsons
again, & put thereon a paper & pour melted butter upon
it to keep them for your Use adding Sugar when you make
your Tarts take care your Oven be not too hot when
you set in your Gally pot, fear your Damsons
should break

To Preserve Orange ^{pill}

have a well Seasoned deep Gallipot, lay at the bottom
half a Dozen of Spoonfulls of suble refined Sugar
beat & sifted, take the best Colord Oringes wipe them
Very Clean with a fine Cloth & then pare them very
thin when it breaks of or is of the length you like
them, then with a pair of Trazers cut it into very narrow
Slices as you put it into y^e Sugar in y^e Gallipot,
till you have put in the pill of 2 Orings then lay
over it 6 Spoonfulls of Sugar so do again &
again till your pot is 3 Quarters full & then put
in a great deal of Sugar. Squeeze out the Juice of the
Orange & Strain it Clear & that will wash down
the Sugar then you must put One More then
the Some thin paper over the Gallipot & let
it stand in the Sun or Warmth of a fire near y^e
Chimney when it has stood a week then stir it &
so do some times keep it warme & stir it often if you
would have any lumps of it Candied then take it out of
y^e Liquor & lay it in Glasses & set it in y^e Sun

To Preserve Green Plumbs

The Plumb will be Greenest when preserved is a Great
white Plumb which will be ripe in Wheat-harvest, but
you must gather y^e in y^e middle of July whilst they be
green sooner or later as you see y^e in bigness, they being
gathered take 20 of y^e worst of y^e, & put y^e in a Quart
of fair Water, till it come to a pint, & y^e you see your
Plumbs are all broke then strain y^e into an Earthen
pot, then let your Liquor rest till you come to use it then
set it over y^e fire in two kettels with fair Water, & when
they begin to Seald put in your Plumbs you designe to pre-
serve, then take y^e off y^e fire & Cover y^e till y^e other
Kettle boyls then take y^e out of y^e Water & put y^e into
that boyling Water & let y^e stay in it but a little while, then set
y^e other Kettle wherein they was first Seald over y^e fire again
& make it boyle, & put in your Plumbs as before, & no part of
y^e Skin, to be left whole yet y^e plumbs very firm, then weigh
your Plumbs weight for weight, let your Sugar be of y^e best
Sort & very finely, beaten then take your Strained Liquor
which hath rested all this while, & set it over y^e fire then
put in your Plumbs & Give y^e halfe a Dozen boylings
till you see y^e Colloz, of y^e Change from Yellow to Green
then take y^e off from y^e fire & Cover y^e & let y^e stand a little
while then take 2 handfulls of Sugar & strow it in y^e Collem of
y^e pom, wherein your Plumbs are Preserved put in your

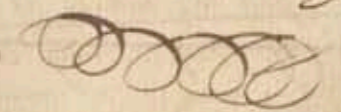
plumbs one by one drawing of y^e Liquor from y^m as clear as
you can & put y^e Rest of your Liquor upon y^m & set y^m over
a Moderate fire, let y^m boyle continually but as softly
as is possible for fear of breaking y^m too, much & in half
an hour or a little more they will be ready, as you may
perceive by y^e Greenness of y^e Plumb, & y^e thickness of your
Liquor, when tis Cold it will be Jelly you must put y^m
into such a pan as they will easily lye one by one &
turn of themselves when you shift y^m in y^e last Liquor,
if they have not room to turn in they will break all this being
don do not cover y^m till they are Cold, when they have layn
4 Days if y^e Syrup grows thin, Change it again with a little more
Sugar, & put it not into y^e Plumbs, till they are Cold this day
you may do pippins, Peaches, & y^e pair plumbs, Gooseberys,
& Grapes if gathered in their time all other fruits
have 2 Scaldings & one boyling

30 Preserve Green Peas

Take y^m before their too old put y^m into an Earthen
pot boyle Salt & water & a piece of Allom the bigness of
a hens Egg put it on them but not too hot let it
lye on y^m a whole week then put it from y^m keep y^m
tyed close in y^e pot you may do Kidney Beans the
same way Only let y^e salt water lye on y^m till y^e
Night before you want them put y^m into fresh
water for your Use

Cakes Biskets &c

To make y^e best Cake

Take 2 pound of Flower & pound of Currants well
washed & dryed when you go to make y^e Cake put y^e Currants in
a great Dish & set y^e on Coles with almost a pint of Sack
to plump them, let them stand on the fire almost 2 hours
stirring y^e continually then put your flower in a tray &
make a hole in y^e middle, take 2 Quarts of Ale Yeast well
beaten half an hour, & as much Cream, let y^e Cream be boyled
& stirred while it is Coole, then take y^e Yolks of 20 Eggs
& y^e whites well beaten beating therein 6 Spoonfulls of flower
then beat y^e Eggs & Yeast together, set y^e Cream on y^e fire
again, when it is scalding hot melt into it gently 2 pound
of Butter, then put in almost half a pint of Rose Water
then take of y^e top of it with a porringer & mingle it with y^e Yeast as
much as you think will wet y^e Cake which will be most of it then
put into y^e flower 3 Quarters of a pound of Loaf Sugar Scarcelyd allmo-
st half an Ounce of Mace & Nutmegs & a little Salt, then put in
y^e Yeast as it is mingled with y^e flower, & mingle it up lightly
with your hand or a Spoon it must not be kneaded, you may beat
a pound & a half of Almonds & mingle y^e with half a pint of
y^e Cream boyled & strain y^e oute then put into y^e Cream
2 Grains of Musk, & as much of Amber, & put it into y^e Cream
then bake it in a hoop of paper an hour or more in a very
hot Oven that hath cooled again, 

To see it

To Ice y^e Cake

Take 7 Spoonfulls of Rhenish Water as much of Orange flower Water & Rose Water, Steep Gum in it all Night then Strain it through a bit of Linnen, into a White basin y^e Quantity of a heafle more, beat y^e whites of 2 Eggs 3 Spoonfulls of fair Water, as much of Rose flower Water beat it till its looks white then by Degrees beat in Sugar till it be y^e thickness of papp, as white as Snow, put in 2 Grains of Musk & Amber when you take y^e Cake out of y^e Oven, do this thick on y^e Cake with a feather, then set it in again till it be Dry

To Make Sugar Cakes

Take a pound & Quarter of fine flower, one pound of butter one pound of Loffe Sugar beat in small, melt y^e butter & beat it till it is cold, then take 6 Yolks of Eggs, beat y^e Whites with a Spoonfull of Cream thick to Rich put y^e Sugar, by little & little beating it ally. While you are pulling in y^e then Cut some Tucket small & mix with y^e flour when these are ready & y^e Oven hot as for Manchet Mix all your Ingredience & it will be very Light paste which must be baked in thin plates, but fill not y^e plates too full, for y^e past will rise in y^e Oven when you see them look yellow on y^e Edges they are baked enough then take y^e out of y^e plates & Ice with Whites of Eggs beaten to a froth, & fine Sugar mixed with it & Dry y^e Iceing in a warm Oven

Semon Biskets

Take a pound of Double refined Sugar beaten & Lifter & the pills of 3 Large Clear Lemmon Scraped with a knife & mixed with the Sugar as you take it off to keep y^e Collor, then grung them together in a Mortar, till the Sugar look very yellow and can discern non of y^e Pills, then put the whites of 2 Eggs & beat them to a froth, & mix it well with y^e Sugar lay it out on tin plats & bake it not in too hot an Oven

To make Biskets

Take 10 Eggs y^e Yolks of 8 beat them very well with a whisk an hour then take a pound of flower & a pound of Sugar the flower must be dryed & y^e Sugar Sceded & Dryed then when you have beaten y^e Eggs an hour you must beat y^e Sugar in by Degrees when y^e Sugar is all in you must put in an ounce of Carrander Seeds ^{or dragee of Candy seeds} then three y^e flower in and when it is well mixed set it before the fire to rise for half an hour, then drop them upon buttered plates & bake y^e in a Quick Oven, when they look of a brisk browne take y^e of with y^e point of a knife & put them in a pearler dish over a Charing Dish of Coles & Stir them about till they Crump

To make Almond Gumbats

Take 30 Almonds blanch them & beat y^e very fine as possibly may be then add to it a pound of Loffe Sugar, finely beaten & some Lemmon pill that hath been boyled & beaten & some Gum Tragacanth that hath been Laid in Seape y^e Night before in Orange flower Water y^e Quantity of a Walnut, Mixe all these together then take y^e White of an Egg & beat it up to a froth, & add a little of it to y^e aforesaid things to make it to a paste, Knead y^e paste into what form you please & bake them on buttered papers you must not let y^e Oven be too hot

Lady Gores Dutch Biskets

Take 2 Quarts of flower rub into it a quarter of a pound of butter then put into it a pint of yeast & about 2 pounds of Carraway Comfits & make it into a tender paste, with new milk just warme then make it into rolls a little thicker then wiggs & let them stand half an hour in the Oven then draw them & Cut them in slices & set them in the Oven again to Dry

Lady St Johns Bisket

Take Sugar, flower & Eggs of Each a pound one must beat y^e Eggs while another stir y^e flower and as they beat y^e Eggs to a froth so put it to y^e flower till tis all dove when y^e Oven is hot butter y^e plates & so put them in to bake till it looks white then by degrees beat in Sugar till it be y^e thickness of papp & white as snow, put in 2 Grains of Musk & Amber

To make a Seed Cake

Take 12 Eggs & beat them 2 hours with the hand put a tray y^e Whits of 6 then take a pound of flower a pound of Six Corn Sugar & rose Water some sack 2 ounces of Carraway Seeds, then put it in in y^e hoop, bake it one hour but dont let it be too high Collored

50 Candy Angelico

Take y^e tender Green Stalks, & boyle them in Water till they be tender, then fill them & put them into another Water & Cover them till they are Very Green over a stove fire then lay them in a Clean Cloth to dry then take their weight in fine Sugar & boyle it to a Candy height with some fair Water then put in the Stalks & boyle them up Quick, & Shake y^e often & When you think, they are enough lay y^e on a pye plate & open them with a little stick, & so they will be hollow & so Dry them

To make Mackerons

Take a pound of Almonds, blanched & beaten very fine, put a pound or little less of Sugar, beater very fine & beared, then heat them over y^e fire till they are pritty dry, taking them off & stirring them that they may not burn then rub it with your Spoon then put y^e Whits of 8 Eggs beaten to a Light froth when its Mixed very well together lay it out upon Wafer papers, take y^e in an Oven fit for biskets you must beat y^e Almonds with rose or Orange flower Water before you put y^e in y^e Oven you must Scrape some Sugar over them

To make Muscades

one Gallon of Milk turner, half a pound of Bisket Grated a Quarter of a pound of Almonds half a pound of butter one Nutmeg Sugar & Salt as you please & Orange flower Water as you please

To Make a Cake

Take 8 pound of flower One pound of Sugar beat & Scoured
one ounce of Mace beat very small 3 Eggs 15 Whites beat
very well, with a handfull of flower Thrown in as you beat
them a Quart of New Yest a pint of Rose or Orange flower
Water with Musk & Ambergris hath been steeped in one Night
a Quart of Cream, 4 pound & 3 quarters of butter warm
y^e Cream as hot as to Melt y^e butter beat your y^est Eggs
& Rose Water together for a Quarter of an hour, lay
your flower upon y^e other Side Mixe them together with
your flower lightly Crossing your hands when y^e flower
is all mixed in, set it before y^e fire for a quarter of
an hour to rise while y^e oven is Cleaned, put in
12 pound of Currants washed and Dryed, let them stand
before y^e fire that they may be a little warme mixe
them lightly into your Cake & so put it into y^e hoop
setting it immediately into y^e oven which must be pretty
Quick but not too hot 2 hours & a half will bake it
When you draw it see it

To Make Iron Cakes

Take a Gallon of Flower a quarter of an ounce of Mace,
finely beaten, Mixe it first in y^e flower then rub in a pound
of New butter very well put in a pound of good powder Sugar
well beaten 2 Eggs 5 Whites when you have rubd in all
together, & wet it pretty stiff with Cream Knead it oute thin
& Cut them Round of y^e bigness of your Iron Rub your
Irons with butter at first then bake them

To Make Apricock Or Plum Biskets

Take 8 ounces of double refined Sugar, beaten & scoured thro,
a Lawn sieve, & by degrees stir & beat this Sugar into
4 ounces of plum pulp, if it be Apricock, you must Cool
them whole in a Kettle of Water & when they are tender
take them out & pull of the Skin & Scrape the pulp into a
Silver sponger, & by degrees stir the 8 ounces of Sugar in and so
beat it till it looks white which will be above an hour
first then you must have in readiness one White of an Egg
beaten to froth, with a little Lump of Gum dragon that hath
been steeped over night in Orange flower Water then put this Egg so be-
ten into y^e pulp together by degrees & so beat it soundly then drop
them in little Cakes on paper, & put in an oven after Pies have been
baked & y^e oven stand again about half an hour or else it will
be too hot & they will discolor, let them stand in all night.

Cherry Cakes

Take 3 pound of y^e best Cherries, Stone y^e & put them
into a preserving pan, dry them over a Charcole fire bruse
them with y^e back of a Spoon, & take oute all y^e Juice from
them, & let them boyl some time in y^e Liquor till they are
all most quite dry, then take a quarter of a pint of y^e Juice
of White Currants & put to y^e Cherries, & let it boyle to
A Jelly, then take a pound & half of Looff Sugar, finely
beaten, & stir it in till its all Melted then take it of and
keep stirring till its almost Cold then put it into Cake
Glasses, & Stove it you may do any other fruite this way
Soe you must Stove it for 3 Days

Quince Paste

Take a pound of pulp of Scalded Quince, & a pound of Sugar boyled to Sugar again & when it is almost come to Sugar, then put in your Quince & let it boyle softly & Scumm it & when it is Enough put it into a dish untill it be Cold, then make it into what Work you please, then put it into a Stove or Oven you must turn it once a Day, upon Clean plates.

To make Mescakes

Take to a quart of New milk 12 Eggs, 4 Spoonfulls of fine flower well beaten together, then beaten, it to your fast & strain it, put in half a Nutmeg Grated, one pound of Currants Clean Washed, one pound of butter a little Rose water (if you like it) set it all on y^e fire keeping it stirring till it Curle then take it off y^e fire & pour it out, & let it Cool a little before you put it into Crust, when you turn it let y^e fire be Gentle

To make Bardone Bisket

Take 3 Conces of flower & 4 Conces of Sugar, & 4 Yolks of 3 Eggs with one White, 3 Spoonfulls of Rose water, beat y^e Rose water & Eggs together, with some Coriander Seed, which must first be husked, then put them in a Morter, & put as many, as you can in, when you have beat it (with y^e flower in it) half an hour, spread it upon buttered papers very thin, sift on Sugar, & let them stand an hour then bake them, your Oven must be as hot as for other Biskets when they are baked lay them on Shes to dry

Orange Cakes

Take 18 of y^e finest Sweet Oranges Clean & free from spots, rub them, with Salt in a Coarse Cloth till y^e skins are very Clean, then take of y^e pills in Quarters with a knife & Cut off y^e White part of them, Not too Close, Cut y^e pill in long slips boyle them in 3. Several Waters before you put to shift them into Cold water let it first be boyling hot, while y^e pills, boyl Cut y^e Oranges betwixen y^e Shins, taking out the Meats & saving y^e Juice, let the Shins nor Seeds go in beat 3 pound of double refined Sugar, let it dry a while by y^e fire, when your pills are tender, take y^e off & Cut them pretty small, & beat them in a Morter, with part of your sugar almost to a past, put your pulp, & Juice into a preserving pan, breaking y^e pulp with a Spoon, put some off your sugar into it then some of your pill as tis beaten enough to mix it all together by degrees & stire it over a gentle fire, till tis pretty hot, but you must not let it boyl, then set it in a dry warm place for 2 or 3 Days warming it once a day when tis thick enough lay it out in Cakes, upon plates, & dry them in a Stove

A Cake Lady Theodrias Way

Take 5 pound of flower 6 pound of Currants well dried by y^e fire one pound off White Sugar, one Quart of Cream let it almost boyl then put in 2 pound of butter, & stire it till it is melted, take 20 Eggs & leave out 8 of y^e White one pint of All yeast half a pound of Lemon Orange & Citron pill cut, & a Qt. of a pint of Sack, 2 Grams of musk & one of Amber Greece mace & Nutmeg of each a Quarter of an Conce mix all these together in a pan & set it near y^e fire to rise 2 hours will bake it a pound & all half of Sugar will see it

Cheesecakes

Take a Quart of New Milk Set it for Curd & When its
burned, then Strain it thro' y^e Cheese Cloth then wring
it thro' y^e Cloth with your hands Very Dry then take
3 Quarts of a pound of butter & rub it into y^e Curd, then
take 7 Eggs with y^e half of y^e Whites Soft cast, put in
a little Spice & a little Nutmeg a Spoonfull of Rose water, or 2 or 3
Spoonfulls of Sack if you put in Currants plump them up with a little
Sack, & Sweeten it up to your own palate, then put them in little
pans & when they are half baked, have some fine Sugar &
flower it together with your flower, care to see it tender

Choice Cake

Take 7 pounds of flower, 3 pounds of butter 6 pounds of Currants
12 Yolks of Eggs One pound of White Sugar half an ounce of mace
Sweetmeats, a Quarter of a pound, or what you please, Sack a pint
a Quart of Cream half a pound of Sweet Almonds a pint of
ale yeast - the Eggs yeast & Cream must be set a working
2 hours before it is mix'd, let it stand in y^e Oven 2 hours

To Make Plum Cake

Take One pound of butter & 8 Eggs & half y^e Whites
Work them well together with your hands, till it is
all melted, then take a pound of flower & a pound
of Sugar, beat, strow it on your butter & Eggs, beat
it well with your hands as you strow it then have
a pound of Currants, & beat it all together & put
put them in your butter pans.

To Make Cinnamon Cakes,

Take a pound & half of flower, 7 Eggs & 7 Spoonfulls of
Good Yeast, Mixe them together, & lay them before the fire
to rise, then take a pound of butter & a pound of flower
& Mixe them together, & When your Oven is ready put
it all together, with a pound of Carraways & make them
up in little Cakes, upon tins

To Make Biscakes

Take one pound of Sugar & 7 Eggs beat them all together
while your Oven heats then take one pound of flower & Mixe
it all well together & put them into buttered pans
to bake them

Semon Cream

Take y^e kind of 2 Lemons steep them 24 hours, in half a pint
of water, keep it close covered, then take half a pound of
double refined Sugar & beat it to powder 3 Whites of Eggs
& one Yolk, take out y^e kind & squeeze the Juice into y^e wa-
ter & put y^e Sugar & Eggs to it & strain it thro' a flannel
bag then then put it into a bell mettle Skillet, set it over
a slow fire, keep it stirring one way till it is thick as Cream
then put it into Glasses.

Quince Cream or Clotted

Take an Ale pint of Cream & boyle it with Cinnamon & Mace have y^e
Yolks of 6 Eggs ready beaten, put them into your Cream & when
it is pretty thick, take it from y^e fire, & Stir in it 2 Ounces
of Syrop of Quinces, & 3 Spoonfulls of Orange flower
water, & have y^e Dish ready, & so put forth y^e Cream, you
must slice Quinces in y^e bottom of y^e Dish before you
put forth the Cream you may stick it with Cillion to
make Clotted Cream

Hartshorn Jelly

Take a Quarter of a pound of Hartshorn & a quart of Water, let it boyl altogether till it Comes to a pint let it stand till Next Day, put in y^e Juice of Six Lemons, Cut y^e Rind of one very thin, & into very small peeces, a Good Glass of Sack or Rhenish wine half a pound or 3 Quarters of Loaf Sugar, according as you would have it in Sweetness, 6 Whites of Eggs well beat put it all together upon y^e fire let it boyl softly a Quarter of an hour, then Strain it thro' a flannel bagg, if tis not Clear y^e first time let it be put in y^e bagg again

Calves Fat Jelly

Take a pair of Calves feet & Scaps of y^e Hair then put them into 6 quarts of Water & let them boyle till it will gelly, then strain it thro' a hair sieve & sweeten it to your taste then put in y^e Juice of 8 Lemons & y^e pull of one & let it gelly boyl then Dish 14 Whites of Eggs, & lett them boyl altogether 6 or 7 Gallons then strain it thro' a Jellay bagg, into y^e Glasses if it is not fine put it thro' y^e bagg 3 or 4 times, if you please you may add half a pint of White Wine to this Quantity

To make Jelly of Red Currants

Pick Currants & Strain them, thro' a Canvas, to every pint of Liquor put 3 Quarters of a pound of Sugar, then boyle & Scumm it Clean, & Glass it before it is Cold
For your Use

To Make White Potts

Take a Quart of Cream & boyl it, Take a pound of butter & put to your Cream, then it will be melted, take a pound of flower well Dried, put it into a pan, Mize a little of y^e Cream & butter in it, & then stir it all by degrees, beat 10 Eggs with a Spoonfull of yeast together, add a little salt when its well mixed together, Cover it up but not quite Close let it stand 3 hours, then heat y^e Irons pretty hot, rub with a bit of butter & fill y^e Irons & bake them turning them sometimes

To make Lemon Cream

Take y^e Juice of 6 Large Lemons & 12 Spoonfulls of Spring Water, & as much Sugar of y^e finest you Can get, as will make it very Sweet, then set it on y^e fire till y^e Sugar is melted, then then take it off y^e fire & take 6 Whites of Eggs beaten very well & when y^e Sugar & Water is Cold stir in y^e Whites of Eggs, then run y^e Cream thro' a Jellay bagg 2 or 3 times till it be Clear then set it on y^e fire & stir it all one Day, & when y^e Cream grows thick, put it into Glasses, or basons take of alle y^e froth of y^e top

To make a Whipt Syllabub

Take a pint of Sweet Cream & a pint of White Wine & a Wine Glass of Sack to sweeten it to y^e taste with soft Sugar then put y^e Shells of 2 New Laid Eggs & with a Whisk whip it up to a froth & as it rises take it off & put it into your Glasses it will keep 24 hours

Barly Cream

Take half a pound of pearl barley & 2 Quarts of Water boyle it half a Day, then strain it out & squeeze it in y^e Juice of Lemons & sweeten it with Sugar, then season it to your taste, & take half a Quarter of a pound of Sweet Almonds steep them in Rose Water & beat them Stamp them in a mortar & strain them into y^e barly till it Looks as white as milk, it is Good in a favour,

A Syllabus

Take a pint of Cream half a pint of Whit Wine or Rhenish
a Quarter of a pint of Sack, y^e Juice of one Lemon, & pill grate
& put into it 3 Quarters of a pound of Sugar mingle all these
together & put them into an Earthen pot, or pan, and bea-
t it all one way, with a Birch rod, till it be so thick that
your rod will stand upright, int then put it into a Syllabus
pot or Glasses, & let it stand two days or more, you must be
sure to beat it all one way, otherwise it will be Curd

A Posset

Take a Quart. of New Milk 4 Eggs Yolks & Whits being
well beaten & Strained, & something more than a penny
Loaf, or if you please, instead of bread Great 4 Biskets
half a Nutmeg, grated, half a pint of Sack, & half a pint
of Ale, Sugar enough, to sweeten it for your Palate & set
it over a soft fire stir all y^e while one way untill you see
it grow thick enough & almost ready to boyl then pour it
into your Bason & so Eat it

To Make Bisket Cream

Take a Rowle of Naple Bisket, & Cut it into thin Slices,
& take an Ale pint of Cream, boyl in the Cream a few
Caraway Seeds, tied up in a piece of liffany & a little Mace
then take 6 Yolks off Eggs, beat them well & thicken y^e
Cream, put in two Spoonfulls of Sack, & 3 of Rosewater
& beat it very well, & when you take it from y^e fire sweeten
it to your taste, & then put in y^e sliced bisket in y^e bottom
of y^e Dish, & so pour it out & let it stand in a
Cool place.

Mountain Cream

Take 3 Gallons of New Milk 2 Nutmugs 3 blades of Mace put
them in a fine Cloth & boyl them with Milk & when it boyls
put in a full quart of Cream, stir them well together &
take them off y^e fire, & put it into pannes & stir it till its Cold
let it stand 24 hours, & then take off y^e Cream as thick as you
can, & season it with y^e Juice of half a Lemon & Sugar, then
take a whisk & whisk it till it breaks, then take it up with a spoon
& keep it upon a Silver about an hour before it goes in you must
pour some Cream & Sugar round it you may garnish it
with Snow

Fresh Chres & Cream

Set a pint of Cream, to boyl, & beat 4 Eggs Well & y^e Juice
of a Lemon & put in, & y^e Cream will Curdle a little,
hang it up in a boulder, save y^e Whay to put in a Glass by
it self Sweetened, season y^e Curd with fine Sugar Orange
flower, or Rose Water, & then put in a white Dish to sha-
pe it, y^e other pint of Cream make sweet, & put it in a
Dish, & turn out y^e Curd into y^e Middle & serve it

Goosberry Cream

Seald y^e Goosberrys tender & Crush them with a
Spoon Straining y^e pulp thro a sieve then mingle it
with thick Cream & Sugar so serve it in
& so Eat it as you please

Lemon Caudle

Stir very fine Mashed into a pint of Water, let it boyl till y^e bread be Clear have ready y^e Juice of a Large Lemon, & all most y^e Quarter off y^e rind Chipt, into it, then take 3 or 4 Eggs very well beaten mingled with a Quantity of fine Sugar & so take y^e bread & Water from y^e fire & brew all together from one vessel to another, till it comes to y^e Chips after it has st^d half an hour, & before you brew them together

Barly Cream

boyl your barly, in water till it is tender then pour y^e water Clear off & boyl it in Sweet Cream with a Leaf of mace, till it be almost half boyled away, a Quarter of a pound off barly to a Quart of Cream will be enough & when your Cream is almost boyled, then thicken it with almonds pounded & strained, then take it off & sweeten it with Sack & Sugar first Lay your barly in y^e bottom off y^e Dish & pour y^e Cream upon it & let it stand, till it be Cold

Raspberry Cream

Put y^e Raspberys in a Silver Pan, & set them in a pot of Water & boyl till they are tender then strain out y^e Clean liquor not thick then boyl that with some Sugar 2 or 3 Walms so let it stand till it is Cold then put it in your Cream & serve it in

Sack Cream

Take a Quart of Cream with some Mace & take y^e yolke of 6 Eggs & beat them when y^e Cream boyles put in y^e Eggs, stirring it & taking it off y^e fire pour in a little Sack, then beat it gently to a froth that y^e Sack may drain out, then season it with Sugar & serve it up

Yellow Lemon Cream

take 3 fair Lemons & pour off y^e Rinds very thin & mince them then squeeze out y^e Juice of y^e Lemons, upon them & let them stand in it up 3 hours, then take y^e Whites off 6 Eggs, & y^e yolke off 4 & beat them very well together, then put in a pint of fair Water & 6 Spoonfulls of Rose Water, & stir them all together, then put in y^e Lemon Juice, & y^e Rinds & sweeten it to your pallete with double refined Sugar, then set it over a Charcole fire, in a Silver or Copper Dish, y^e fire must be Quick, & keep it continually stirring, that it boyle not, but when you find it grow to y^e degree of a Good thick Cream then it is enough, & you may take it off & strain it into y^e Dish you intend to serve it in & when it is Cold you may Eat it,

White Jelly of Quinces or Red

Take y^e Quinces & Core y^m pare y^m & Quarter y^m put as
much Water to y^e as will Cover y^m then boyl y^m very fast, when
y^e Quinces begins to break take it off & Strain it & let it stand
an hour or two to settle, then pour off y^e Clear. To a pint off it
take a pound of Sugar, & beat y^e Sugar & put it in & boyl it
very fast, till it will Jelly Keels y^e same but not so much Sugar
to a pound a Spoonfull off Scotcheneel powdered very fine, put in
a Tiffany with some Juice off Lemons put in y^e Jelly

Marmalade of Grapes

Take y^e grapes at y^e full ripeness, pull y^e Stone y^m & Take
their weight off fine Sugar finely beaten, throw half at y^e bottom
of y^e pan, & y^e other on y^m to Cover y^m & boyl them very
fast, till they will Jelly stirring y^m to break them, you must
have some of y^e Sugar to put in as you boyl y^m, you may preferre
Grapes y^e same way only a little more Sugar, & be Carefull not
to break them

Red Marmalade of Quince

Take Quinces pare them & Core y^m & Cut y^m into water, then take y^m
out & weigh y^m & take y^e weight of Sugar, & to every pound of Sugar
a pint off y^e Water, then set y^m on a little fire Close Covered shaking y^m
some times renewing y^e fire, but let y^m scarce boyl till they be Red quite
thro, then wash it & boyl it as fast as you can, when it is almost enough
put in some of y^e Kernells & Spoonfulls off y^e Juice & some grated
bread, then boyl it up & put it into Glasses or what you please

White Marmalad of Quinces

Take a pound off Double Refined Sugar, & half a pint of Water
& Dissolve y^e Sugar in it, boyl it & Scum it, then take a pound
off Quince pared & Coral, & put them to y^e Sugar, & boyl them together
with a Quick fire, till they are tender, then take them & break them
& put them for use, thus you may do to either a less or greater Quantity
you may put y^e Juice of one Lemon into Each Round

Syrup of Lemon

Take one pint of y^e Juice of Lemons Strained and put to it one
pound & Quarter of y^e finest Sugar, put it in an Earthen pot
then put it in a pot of boyling Water, let it stand till you
have taken off y^e Scum then set it a boyling & afterwards
let it Cool & put it into bottles to keep for your use

Syrups of Orange

To a pint of y^e Juice of Orange put 2 pounds of Leaf Sugar
finely beaten, stir it every day for 5 or 6 days together
till y^e Sugar is quite Dissolved, then set it on a Gentle fire
to Clear it, but let it not boyl you must keep it stirring
till when upon y^e fire & when it is off till it is Cold
then bottle it for your use

Cherry Marmalade

Take 6 pound of Cherrys & Stone them, & boyle them, in y^e Liquor that Comes from them, till they are very tender, & Mash them very well, you must Mash them before you boyle them, (& after) then put in one pound of Sugar & boyle it to a marmalade, & when its Cold paper it up, & keep it in a warme place, they will Keep a year

Elder Wine

Take 20 pound of Malaga Raisins Strid them very fine being Clean & Let them steep in 8 Gallons of Rhenish Water, having been first boyled an hour Let it stand 10. Days stirring it now & then, afterwards strain y^e Liquor thro a hair sieve, then have in readiness 6 pound of Elderberries Sifted these berries in an Earthen pot, Covered Close & put into a Kettle of hot Water, put y^e Berries Cold to y^e Liquor, then Stire it well together, afterwards run it out into a Vessel & let it stand in a warme place, Six Weeks or 2 Months, & then bottle it & it will Keep 12 Months or more

Wit Made

Take 5 Gallons of Water one Gallon of Honey Mace y^e together & hang it over y^e fire, Clarify it with y^e Whites of 7 or 8 Eggs put in 2 or 3 Sprigs of Rosemary, Sage broad leaved Marjoram 1 Slice Nutmeg a little Sinnamon & 2 or 3 blisses of Mace, boyle all these & Scum it Clean, & when it is Quite Cold, let it run thro a jelly bag of Cotton 3 times, then turn it up, & put upon it 6 Spoonfulls of pure Yest, when it has soon working hang a bag of Cinnamon & a little Ginger in your Vessel & Stop it up Close when it is 6 or 7 Weeks Old bottle it up & let it stand as long bottled before you Use it

Cowslow Wine

Take 5 Gallons off fair Water, put to it 6 pound of powder Sugar, boyl this together half an hour or better, as y^e Scum rises take it off, when y^e Liquor is Clean Scummed, take it from y^e fire, & put it into a Clean Vessel, when it is almost Cold, take a Spoonfull of Yest beaten very fine, with y^e Syrop of 2 Lemons put it into y^e Liquor stirring it well together, then take a Gallon of Cowslow flowers bruise y^m & put y^m into y^e Liquor, & let it stand 2 days to Work, then Strain it & put it into a bundle that will be full with it, & when it has don working in y^e Vessel Stop it very Close, & keep it 3 Weeks or a Month then bottle it putting into Each bottle a little Lump of Sugar to Give it Life, it will be Ready to drink in a Week & it will keep 12 Months

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49
50
51
52
53
54
55
56
57
58
59
60
61
62
63
64
65
66
67
68
69
70
71
72
73
74
75
76
77
78
79
80
81
82
83
84
85
86
87
88
89
90
91
92
93
94
95
96
97
98
99
100
101
102
103
104
105
106
107
108
109
110
111
112
113
114
115
116
117
118
119
120
121
122
123
124
125
126
127
128
129
130
131
132
133
134
135
136
137
138
139
140
141
142
143
144
145
146
147
148
149
150
151
152
153
154
155
156
157
158
159
160
161
162
163
164
165
166
167
168
169
170
171
172
173
174
175
176
177
178
179
180
181
182
183
184
185
186
187
188
189
190
191
192
193
194
195
196
197
198
199
200
201
202
203
204
205
206
207
208
209
210
211
212
213
214
215
216
217
218
219
220
221
222
223
224
225
226
227
228
229
230
231
232
233
234
235
236
237
238
239
240
241
242
243
244
245
246
247
248
249
250
251
252
253
254
255
256
257
258
259
260
261
262
263
264
265
266
267
268
269
270
271
272
273
274
275
276
277
278
279
280
281
282
283
284
285
286
287
288
289
290
291
292
293
294
295
296
297
298
299
300
301
302
303
304
305
306
307
308
309
310
311
312
313
314
315
316
317
318
319
320
321
322
323
324
325
326
327
328
329
330
331
332
333
334
335
336
337
338
339
340
341
342
343
344
345
346
347
348
349
350
351
352
353
354
355
356
357
358
359
360
361
362
363
364
365
366
367
368
369
370
371
372
373
374
375
376
377
378
379
380
381
382
383
384
385
386
387
388
389
390
391
392
393
394
395
396
397
398
399
400
401
402
403
404
405
406
407
408
409
410
411
412
413
414
415
416
417
418
419
420
421
422
423
424
425
426
427
428
429
430
431
432
433
434
435
436
437
438
439
440
441
442
443
444
445
446
447
448
449
450
451
452
453
454
455
456
457
458
459
460
461
462
463
464
465
466
467
468
469
470
471
472
473
474
475
476
477
478
479
480
481
482
483
484
485
486
487
488
489
490
491
492
493
494
495
496
497
498
499
500
501
502
503
504
505
506
507
508
509
510
511
512
513
514
515
516
517
518
519
520
521
522
523
524
525
526
527
528
529
530
531
532
533
534
535
536
537
538
539
540
541
542
543
544
545
546
547
548
549
550
551
552
553
554
555
556
557
558
559
560
561
562
563
564
565
566
567
568
569
570
571
572
573
574
575
576
577
578
579
580
581
582
583
584
585
586
587
588
589
590
591
592
593
594
595
596
597
598
599
600
601
602
603
604
605
606
607
608
609
610
611
612
613
614
615
616
617
618
619
620
621
622
623
624
625
626
627
628
629
630
631
632
633
634
635
636
637
638
639
640
641
642
643
644
645
646
647
648
649
650
651
652
653
654
655
656
657
658
659
660
661
662
663
664
665
666
667
668
669
670
671
672
673
674
675
676
677
678
679
680
681
682
683
684
685
686
687
688
689
690
691
692
693
694
695
696
697
698
699
700
701
702
703
704
705
706
707
708
709
710
711
712
713
714
715
716
717
718
719
720
721
722
723
724
725
726
727
728
729
730
731
732
733
734
735
736
737
738
739
740
741
742
743
744
745
746
747
748
749
750
751
752
753
754
755
756
757
758
759
760
761
762
763
764
765
766
767
768
769
770
771
772
773
774
775
776
777
778
779
780
781
782
783
784
785
786
787
788
789
790
791
792
793
794
795
796
797
798
799
800
801
802
803
804
805
806
807
808
809
810
811
812
813
814
815
816
817
818
819
820
821
822
823
824
825
826
827
828
829
830
831
832
833
834
835
836
837
838
839
840
841
842
843
844
845
846
847
848
849
850
851
852
853
854
855
856
857
858
859
860
861
862
863
864
865
866
867
868
869
870
871
872
873
874
875
876
877
878
879
880
881
882
883
884
885
886
887
888
889
890
891
892
893
894
895
896
897
898
899
900
901
902
903
904
905
906
907
908
909
910
911
912
913
914
915
916
917
918
919
920
921
922
923
924
925
926
927
928
929
930
931
932
933
934
935
936
937
938
939
940
941
942
943
944
945
946
947
948
949
950
951
952
953
954
955
956
957
958
959
960
961
962
963
964
965
966
967
968
969
970
971
972
973
974
975
976
977
978
979
980
981
982
983
984
985
986
987
988
989
990
991
992
993
994
995
996
997
998
999
1000

Take sea scurvy grass and halfe garden scurvy grass.

Breaklyne and rater (Crases of each sixe handfulls)

Woman wormeweed red sage and harts tongue, each

four handfulls after they are pickt washed and very

well dryd in a cleane cloth take 2^o of raisons of the sun

stoned then shred them and the hearts together with

halfe a dozen civill oranges then sliced then putt them

all into a canvas bag wth some weight in the bag to weigh

them downe of 6 gallons of middling Ale and after

four or five days begin to drinke it

For half a Quarter of an hour, then take it off y^e fire
in set it stand till it is Cold as New Wort, then put to it
2 Spoonfulls of Good Ale Yest, & Cover it up to work
& let it stand 3 days, it will be then as Clear as Rock Water
& you may then bottle it off, & drinke it, when you put it
to work let it be put in an Earthen Stean, & Cover it over
With a piece of flanel & a borge upon it

Sweet Water

Take 4 handfulls of Carous Benediclus pickt from y^e
stalks, 3 Great handfulls of Spair Mint, & 3 Great hand
fulls of Wormwood, pickt, mingle all these together & sell
then let ym steep all night in 6 or 7 Quarts of Milk according
to Discretion, press your herbs hard down that y^e Milk may
be Above ym, Still ym With a Quick fire, in a Cold Still,
that y^e milk may not Lower, & afterwards draw it With a
Gentle heat as you distill other herbs, it will be 2 days & one
night in Distilling this is good against all faviourish distempers
& unnatural heats & allso against all surfeits of Meats
& Spinks &

Snail Water

Take 6 pound of Garden Snails Wash ym Well & drain
them in a Cullender & dry them With a Cloth & then
bruse them Shells & Snails together, take 2 handfulls of Ale
hoop, Roots of Marsh Mallows & Squonice of Each a Quarter
of a pound half a handfull of Rosemary 16 Eggs beaten With
Shells whites & yolks & all together half an ounce of
Nutmegs put to these one Gallon of New Milk then distill it Gently

Cinnamon Water

Take 2 Quarts of y^e best Brandy put it into a Stone pot
Glasse then take 3 pints of Spring Water, & one pound of fine
Sugar, boyl it & Scumom it Clean & pour it, Scaling hot to y^e bra
ndy, & put half a dram of y^e best Chymical Cinnamon & put a little
Sugar to y^e Cylle it will make it Mice y^e better Stir it well about
& let it stand (Close Stopped up 3 or 4 days, then Strain it
in a paper Funnel or Funnel & bottle it up

Ratifea

Take a Gallon of y^e best French Brandy & 2 hundred Apricock Stones
break y^e Stones without bruising y^e Kernells infuse both Shells & kernell
into y^e Brandy with a pound of White Sugar Candy & a Quarter of an Ounce
of Sinnamon, for 6 Weeks keep it warme & Stir it twice a day While
it is infusing, then Strain & bottle it

Birch Wine

To every Gallⁿ of Birch Liquor put 2 pound of Sugar, boyl y^e Water well before
you put it in, allowing so much Water more then y^e Quantity you think will
waist in boylng, then put in your Sugar & let it boyl no longer then you can
scum it, then let it settle, when its cold pour it from y^e Crosses & put some
Yest to it, to 12 Gallⁿ you may put half a pint of Strong Ale Yest, &
allow 2 Gallⁿ to waist, when it has worked as you think enough being close
covered in y^e tub, it may be tuned into y^e Vessel, which must first be ymmed
with brass stone, & what wine Vessel is best for it, stop it close & let it
stand 8 months, then try if it be clear, if it be bottle of, not stop it up
again till Michaelmas it will keep 2 or 3 Years

Raspberry Wine

Take 10 Quarts of Raspberys, & mix them with 20 pounds of Currants that are full
ripe & break & put to them Eighteen pounds of Spring Water, & mix y^e all together,
& let y^e stand 24 hours, then Strain out y^e Liquor, & put into it 18 pounds of
fine Sugar & stir it well together & let it stand 24 hours longer, then take off
y^e scum & put it into a Vessel, & after 3 or 4 days bung it up let it stand
3 months & then bottle it, running it thro a Cloth into y^e Tunnal, so not
prass y^e Barrel too Low

Gooseberry Wine

A Gallon of Gooseberys & a Gallon of Water, let them stand in a Vessel
till y^e Gooseberys swim then draw it off & put to that Liquor 3
Quarters of a pound of Sugar, to a Gallon, when y^e Sugar is dissolved which
will be y^e next day, take off y^e Cap & Sun it up

To Make Mead

Take 10 Gallⁿ of Water put it in a clean Kettle 7 Quarts of honey a Spring of
Rosemary 3 Rays of Ginger 30 Cloves y^e 2 hils of 6 Eggs stir it all together
set it on y^e fire when y^e Scumme begins to rise dash in a little Cold Water
When it has boyled till y^e Scumme clear goes & no more will rise take it
off let it stand till its blood warme, then put in 4 Lemons Cut thin
& all let it stand till next day & then put it in a Vessel & let it stand 6
Weeks put it in bottles

Punch

Take 6 Lemons & 6 Oranges pare y^e very thin, then lay y^e pairings as they in a Gallⁿ of Brandy
close stoped for 3 or 4 days then take 12 pounds of water put to it 3 pound of fine Sugar & Clarify
with y^e white of 3 Eggs, let it boyl a quarter of an hour then pour it out, & let it stand
till its cold, then strain y^e pairings out of y^e Brandy, & put y^e Sugar Syrop into y^e Brandy
& as much Juice of Lemon as you think convenient, then put it into a Vessel fit for y^e
Quantity, close stoped for 6 Weeks then draw it off into bottles

To Make Elder Wine

Pick your Berries when full ripe & to Every Gallⁿ of Berries put a Gallⁿ of Spring Water
hang y^e over y^e fire & scald y^e an hour then take y^e off & bruite y^e a little & strain
y^e thro a sieve, then hang on y^e Liquor with an Ounce of beaten Ginger, to 5 Quarts of Liquor
& boyl it an hour & Quarts, keep it scumme clear so long as any scumme will rise
Take it off to cool when it is almost cold, clear it off & put to Every Gallon
of Liquor 2 pound of Sugar, in y^e Vessel, then put in your Liquor & stir it very well
together y^e Vessel must be full, then work it with a little Yest, & when it has
done working stop it up close, let it stand 3 months or more till it be clear then
it pulling in a lump of loaf Sugar to Every bottle

To Make Quince Water

Take y^e best sort of Quinces they must be very ripe grate y^e with a Grater with the pare
you must squeeze out all y^e Juice of y^e, to a Quart of Juice y^e must put 6 Ounces
of loaf Sugar, a Quarter of an Ounce of y^e best Sinnamon & 4 Cloves boyl
y^e Juice with y^e Liquor over a fire then take off y^e scumme & put y^e
Spice to y^e then boyl it up 3 times, & put it into a Glazed pot & cover it
up very close, let it stand to cool till next day then strain it thro a very fine
Cloth & take off all y^e Frogs from it & y^e Juice, then put to it as much
of y^e best Brandy as there is Juice, & put it into bottles & do not fill y^e quite full
up to y^e top, cork y^e up very close set y^e out in y^e Sun for a fortnight or 3 Weeks
so you may see whether it is clear or not, then filter it & set y^e in a
Glasst very well corked up

For the Bite of a mad Dog w^{ch} must be done
as soon as possible after the Bite, this first Receipt
was given by Dr Mead to Lady Ferrars.

Star of the Earth one ounce, black pepper half
an ounce, mix y^m & give three Draughts three morn-
ings together, every day, after this use of Cold Bath
three or four times a week, for a month or five
weeks together; dipping all over for one Minute

Dr Mead's powder for the Bite of a mad Dog, w^{ch} in the
experience of above thirty years, upon more then
5 hundred persons he has never known to fail of
Success - The Patient must loose nine or 10
ounces of Blood out of the arm - then take of
herb in Latin Call'd Lichen Cinereus Ferrestris,
in English, Call'd Ash Colour'd ground Liverwort
Clean'd & dry'd & powder'd, half an ounce, Black Pepper
powder'd two Drams Mix these well together; & divide
of powder into four Doses, one of which must be taken
in a morning fasting for four mornings successively
in half a pint of Cows milk warm, after these four
Doses are taken of Patient must go into a Cold bath
Cold Spring or River every morning fasting for a
Month, he must be dip'd all over, but not stay in (with
his head above water) longer then half a minute,
if the water be very cold, after this he must go in three
times a week for a fortnight longer.

This Lichen grows generally in sandy & barren Soils all over
England & right time to gather it, is in Octo^r or November
is a very common herb

To wash the Hands

Boil a quart of new milk & turn it
with a Pint of Aqua-vite then take
of the off the Curd then put into the
Posset a Pint of Rhenish wine & that
will raise another Curd w^{ch} take off
then Put in the whites of 6 eggs
well beaten & that will raise another
Curd w^{ch} you must take off, & mix
the three Curds together very well,
and Put them into a Gallipot & put
the Posset in a Bottle scour your
hands with the Curd and wash them
with the Posset

for the Face

Take a large Piece of Cameshire
the quantity of a Goose Egg and
break it into so small bells that it
may go into a Pint Bottle which
fill with water: when it has stood
a month put a Spoonfull of it in 3
Spoonfuls of Milk & wash wth it

A pound of soft sope 2 ounces of
Spermacite 2 ounces of Camphire dissolve
the Camphire in a little Hungary water &
when all is melted put it to the sope &
Spermacite mix them all together & put them
into an earthen pot & put the pot into a
lance pan of water over the fire when
it is all melted take it off & beat it with
a wooden spoon till it comes white

Mrs Gilberts Receipt for the
Soft Sope

Take four penny worth of the Salt of tartar
2 penny worth of Honey a quarter of a
pound of sope mix together for your
use

To Clear & soften the Hands
Set half a pint of milk over the fire
and put into it half a quartern of
almonds blanch'd & beaten very fine with
it boill take it off, and thicken it
with the yolk of an egg then set it on
again stirring it all the while both
before & after the egg is in, then take
it off & stir in a small spoonful
of sweet oil and put it in a
gallipot it will keep 5 or 6 Days
take a bit as big as a wall nut &
rub a bout your your hands

A Remedy for Pimples

Take half a quarter of a pound of
Bitter Almonds Blanch, Stamp, them &
put them into half a pint of Spring
water stir it together & strain it out,
then put to it half a pint of the best
Brandy & a penny worth of the flour of
Brimstone, shake it well when you use it
which must be often

To make Mrs Catherine Sandersons
Salve

Take two quarts of Oyl & 2 pound of red Lead
Boyle these together in a pisskin very well
while it is thick then put some red Tallow
Candle and let it Boyle; then put in by little and
little, when you ^{have} taken out of the fire three or four
Spoonfulls of honey; then Boyle it again
when it is boyled enough pour it into a
Broad pan with water and work it well
with your hands & make it into roles and
put it into oyl'd papers

To make the Black searcloth
Lady Westmorlands

Take a pint of Tallett oyl, half a pound of
Red Lead, a quarter of a pound of Virgins wax
one ounce of oyl of Camemile, a quarter
of a pound of populion, one ounce of oyl
of Roses, and two Drams of Mastick.

Boyl all these together in a Brass Tillet
untill they Cook Black, on a gentle fire
make them into roles and spread it upon
allan Leather when you have occasion to
use it.

when tis boyled enough
pour it ~~out~~ into a pan of Cold water
then take it out before it is Cold so make
it in roles

To wash the Face

Boil 2 ounces of french Barley in 3 pints
of Spring water Shift the water 3 times
the last water use adding to it a quarter
of bitter almonds blanched, beat and
strained out; then add the juice of 2
Lemons & a pint of white wine, put
a bit of Camphire in the bottle

To make almond post

Blanch & beat a pound of bitter almonds &
~~in~~ the beating put in two handfuls of
Soned Leasons & beat them together till
they are very fine then take 3 or 4
Spoonfulls of sack or brandy as much
or Gall 3 or 4 spoonfulls of brown sugar
the yolks of 3 eggs beat it well together,
set it over the fire & give it two or 3
boils when it is almost Cold mix it wth
the almonds put it in Gallipot the next
day cover it Close & keep it Cool & it
will be good 5 or 6 months.

To make Pumatum

Take almost a Dram of white wax two
Drams of Spermacete one ounce of oil
of bitter almonds slice your wax very
thin & put it in a galleypot & put the
pot in a skillet of boiling water so
the wax is melted put in your sperma-
cete and just stir it together then put
in the oil of almonds; after that take
it off the fire & out of the skillet, &
stir it till it is cold wth a bone knife
then beat it up in Rose water till it
is white keep it in water & change y^e
water once a day

P Take half a quarter of a pint of bitter almonds
blanch them & beat, & put them into half a
pint of spring water, stir it together &
strain it out; then put to it half a pint
of the best brandy, and a penny worth of
the flout of brimstone. shake it well when
you use it w^{ch} must be often.

To make Lime water

Pour four Gallons of hot water upon four
pds of unslacked Lime & let it stand till it is
Clear then take of the Scum & ~~pour~~ ^{pour} it gently
off. Sassafras Guaiacum of each an
ounce & half, Mezerion Root six Drams
Sassafras half an ounce, you must Infuse
these Ingredients in six pints of Lime water
for 12 Hours then boil it to two quarts
& strain it off for use drink half a pint
in the Morning fasting & the same
going to Bed

a Receipt for the Scrovy

Rob of Elder one ounce Gumguaiacum in
fine Powder half an ounce woodlice
Powdered three Drachms Scammony half
a Drachm Mixt up into an Elixuary
with Syrup of Marsh Malloes to be taken
in the Morning

A water to cure red or Pimpled
faces

Take a pint of strong white wine vinegar & put to it
powder of the roots of Orice 3 Drams, powder
of brimstone half an ounce & Camphire 2
Drums Stamp'd with a few blanched almonds
four Oken Apples cut in ^{the} middle & the juice
of four Lemons & a handfull of bear flowers,
put all these together in a strong Double glass
Bottle shake them well together, & set it to the Sun
for ten Days; wash the face with this water
let it dry on. This cures red or pimpled
faces spots heat or morpew or sun burn.
you must eat the following Diet for 3 weeks
or a month

Take Cucumbers, & cut them as small as
herbs to the spot boil them in a small
Pipkin wth a piece of mutton & make it into
Pottage with oatmeal, so eat a mess morning
noon & night with out inter Mission for a
month. This Diet & the water has cured when
nothing else would do.

To make a Pickle for Beef, Mutton & Tongues.

Take one Gallon of Water, & make a Brine with Bay Salt strong enough to beat an Egg. Add to it one Pound of Sugar & six ounces of salt. Peter & six ounces of salt Prunella & so in proportion for a bigger or less Quantity of Water boyl all these together & when cold put in your Meat, & let it be well covered in the Pickle which must have been well washed, with a little common Salt for 2 Days to draw it from the Blood. The Ham should remain in it a Month or 3 Weeks. The Beef, Tongues & Becks or a Month then take them out & smoke them over a little saw dust 1 Day or two, then hang them up in the Kitchen to dry. Some People smoke them with Horse Litter which gives them a Taste of Westphalia Ham. This Pickle will serve a long time, if it begins to rot or grow rancid, take out the Meat & put in a handful of Bay Salt into the Pickle boyl it & skim it clean as before then let it stand all the day, & put your Meat in again. There should be a little Bay Salt put in the Holes of your Shaaks of your Ham & if you add a little Salt Peter or Salt Prunella to it, it will be better than before.

A Rice Florentine

Boyl to a pound of Rice tender in fair Water, then put to it a quart of Milk boyl it thick & season it with sweet Spice & Sugar, mix it with 8 Eggs well beat & a pound of Currants & a pound of butter or of marrow of a Cow & grated biscuits sack & Orange Flower Water then put it in a Dish, being covered with Puff Past & garnish it with Boies of your Dish, & lay on a cut Lid.

A Florentine of Oranges & Apples
Cut 6 civil Oranges in halves, save the Juice pull out the pulp & put them in Water 2 or 3 times shifting them 3 or 4 Times.

To butter Chickens

Take 2 Chickens Boyl them and skin them
Cut them in pieces, and make some ^{gravy} with the necks & Gizzards Pepper & salt and an iron make it savoury but not brown take 3 or four spoonfuls of it & put it to your Chickens let them simmer together till his float then put half a pint of Cream to it & let it boyl till his enough then put in half a pound of butter & a little flower shake it together till his melted, when you take it off the fire squeeze in the Juice of a Lemon take care it dont curdle.

When boyl them in 3 or 4 Waters in the 4th Water put to them a pound of fine Sugar & their Juice boyl them to a Surrup & keep them in this Surrup in an earthen Pot when you use them cut them in thin Slices. Two of these Oranges will make a Florentine mix with 10 Peppery pears quartered & boyl'd up in Water & Sugar lay them in a Dish covered with Puff Past lay on a cut Lid garnish with Boies of your Dish. A Florentine of ^{Currants} Apples is made the same way.

An Orange Pudding

Take your Peels of 2 civil Oranges boyl'd up as for a Florentine of Oranges & Apples pound & season them as the Carrot following.

A Carrot Pudding

Boyl 2 large Carrots, when cold pound them in a Mortar, Strain them through a Sieve mix them with 2 grated Biscuits in a pound of Butter Sack & Orange Flower Water Sugar & a little Salt a quart of Cream mix with 7 yolks of Eggs & 2 Whites beat these together & put them in a Dish covered with Buff Pad & garnish your Dish.

A TAMEL

Boyl a Quart of Cream with a Stick of Cinnamon a quarterd Nutmeg & large Mace, when half cold mix it with 20 Yolks of Eggs & 10 Whites, strain it, then put to it 4 grated Biscuits & a pound of Butter, a pint of Spinage Juice & a little Savie Sack & Orange Flower Water Sugar & a little Salt gather it to a Body over your Fire & pour it into your Dish being well buttered when ty baked turn it on a Ice Plate, in it squeeze an Orange, garnish it with sliced Orange and a little Savie made in a Plate cut as you please.

To make Raspberry Jam

Take the Raspberries mash them, & strain half, & put the Juice to other half, that has y^e Seeds in it, boyl it fast for a quarter of an Hour, then to a Peck of the Juice of your Raspberries put 3 quarter of a Pound of Sugar, & boyl it till it jellies, then put it into Pots or Glasses.

To make a Seed Cake

Take one pound of Butter beat it with your Hands till it is like Cream, then have 8 Eggs well beaten, one pound of eight penny Sugar roll to break the Lumps, one pound of Flower shaken in, beat them all together about an Hour

Just before you set it in a quick Oven, add $\frac{1}{2}$ an Ounce of Caraway Seed, about two Hours baked it, you may put one Spoonfull of Sack or Orange Water, if you please.

To make Reason wine

Boyl $\frac{1}{2}$ a Hogshead of water & let it stand till it is cold, to this Quantity you must put 2 Hundred of Malaga Reasons; pick the great Stalks picked out & Chopped a little then put the water to them, stirring them two or three times a day for a fortnight or three weeks then strain the Lygur from them & press the Reasons; put them to the above; turn it up & put a pint Bottle over y^e Bung for 3 weeks or a month till it has done kissing, then stop it up & let it stand till it is fine you must not put the Cork in too tight at first

To make Reason wine

To one Hundred of Smyrnar Reasons put 18 Gallions of Spring water; pick out the great Stalks put them into a mash tub; let them stand three weeks or a month, stirring them

them two or three times a day. then strain
the Liquor from them & press them with ^{your}
hands as dry as you can; Turn it up
& put a pint Bottle over the Bung
for three weeks or a month; till it
has done Hissing; then stop it down
but not too tight at first

a Seed Cake

one Quarter of Flower one pound &
a Quarter of butter 10 eggs half the
whites left out one pd of sugar a
full half pint of Yeast 2 ounces
of Carraways seed half an ounce of
all spice

To make Ginger-bread
take a pd of Treacle half a pd of butter
melt the Butter 3 quarters of an ounce
of Ginger finely beaten half a Nutmeg
half a pd of 4 penny sugar & one ounce
of Caraway seeds as much flower as will
make into a stiff past orange peel as you
please you

a plumb Cake
half a Quarter of french bread one pd of
butter a pd of sugar a pd of Currants
six Eggs mace & Cloves of each a quarter
of an ounce half a Nutmeg

To make a Batter Cake

six pd of flower 8 pd of Currants a
Quart of Cream. two pd of butter w^{ch} must
be melted in the Cream being boyl'd, a Quart
of Ale Yeast 24 Eggs half the whites left
out a little sack & a little rose water
a little salt & Nutmegs an ounce of
Sinnamon & mace a pd of reasons stoned
& cut small, mix of flower first with
spice then the frute then mix it all
together stirring it one way, an hour or
a half bakes it

new College Puddings

a penny white Lofe well grated half a pd
of beef Suet minced not too small 2 Nutmegs
grated a Quarter & half of Currants a little
salt & Eggs mix all these gether in a little
Cream & work them pretty stiff. roll them
up Long pan rub the pan wth a quarter or
more

more of butter & place them in it covering them with an other Dish set them over a gentle fire, stir them when they ought to be turned they will hiss then turn them four or five times till they are Equally brown on all sides

a Bread Pudding

Six Eggs & whites a Kule sliced
Softend with milk the pareings of
two Civil oranges & the Juice of one
whole one boyled in a Bayon

To make a Pickle for Beef, Hams, or Tongues.

Take one Gallon of Water, & make a Brine with Bay Salt strong enough to bear an Egg. Add to that one Pound of Sugar, five Ounces of Salt Petre, Two Ounces & $\frac{1}{2}$ of Salt Prunella, & so in Proportion for a greater or lesser Quantity of Water. Boyl all these together, and when cold put in your Meat & let it be well covered with the Pickle, your Meat must have been well rubbed with a little Common Salt for 2 Days to draw the Blood from it. — The Hams should remain in it a Month or five Weeks, The Beef or Tongues three Weeks or a Month, then take them out & smook them over a Little Saw Dust one Day or Two, then hang them up in a Kitchin to dry. — Some People

Some People smook them with Horse Litter, we give them a Taste of Westphalia Hams. This Pickle will serve a long Time, but if you see it begin to mother or to grow rasy, take out the Meat & put in a Handful of Bay Salt into the Pickle, Boyl it & skim it clean as before, let it stand till Cold, & put your Meat in again.

There should be a little Bay Salt put in the Hoies of the Shanks of your Hams, & if you add a little Salt Petre or Salt Prunella to it, it will be better than before.

An excellent Perfume for a Jar, Mr. Williams's

Into a Jar that holds about three Gallons put a Layer of Damask Roses prest down, strew all over the Bay Salt, then put another Layer of Roses prest down, & upon them strew again the like Quantity of Bay Salt. continue thus doing till the Jar be filled, amongst your whole Quantity of Roses put in three Handfulls of sweet Marjoram, three Handfulls of Musk that grows in a Garden, three Handfulls of sweet Bayez, 4 Handfulls of the Lillies of the Valley, One Handfull of Lavender Tops, wing them in your Hand, & mix them among the Roses; after a Weeks standing the Roses will sink, therefore continue filling the Jar & presting down the Roses, till it be almost filled up to the Top; then take three Ounces of Cloves, a Quarter of a Pound of Nutmeg, three Ounces of Storax, three Ounces of Orice, Roots five Shillings worth of Amber-Green, three Shillings worth of Musk, four

Amber & Musk must be rubbed with dry Sugar till they come to a Powder, the Peels of Eight Oranges & ten Lemons. Two Quarts of Elder Vinegar, One Quart of Rose Water, & Two Quarts of Orange Flower Water; All the Spices & Peels must be bruised, the Storax pulled to Pieces into little Bits, & the Amber-Gource & Musk put all together into your pickled Roses. then stop your Jarr, & so let it stand. When you have Occasion to scent your Room, take off the Cover of your Jarr; after five or six Months, you may stir the Ingredients together to increase the Perfume.

This will keep for some Years Good, adding to it every Year some Rose Water with a little Vinegar & a little Orange Flower Water & some Roses.

For Indian Pickles.

One Pound of Ginger, let it lye in Salt & Water one Night, then scrape it & cut it in Pieces, & put it into a Jarr with a good deal of Salt; cover it close & let it stand till the Rest of the Ingredients are ready; Take One Pound of Garlick, peel of the Skins & lay it in a good deal of Salt for three Days, then wash it & salt it again & lay it to dry. Take a Quarter of a Pound of Long Pepper, lay it in salt for three or four Days, then lay it to dry. Take half a Pound of Mustard Seed bruised; & a Quarter of a Pound of Turmeric beat fine; Put all these into your large Jarr together, & pour upon them four or five Quarts of Vinegar not

boiled, & stop it up close. Take the Inside of Cabbages, cut them in Quarters, put them in a Pan cover close, & with salt three Days; then squeeze them & lay them to dry. Colly-flowers, Celery, Horse Radish, Plumbs, Peaches, Melons, Onions &c. must all be done in this Manner, before they are put into the Pickle.

N.B. Whenever it grows too salt or you think it tastes too strong of the Ingredients, add to it any Quantity of fresh Vinegar. W. Knapps Receipt.

Dr Latcliff Latcliffes Sincture
for the Gout in the Cholice in the Stomak

Raisins Choyt two pounds, half a pound of Rhubarb sliced thin, half a pd of sena, one ounce of ~~Cornander~~ ^{Coccoloba} Seed; one ounce of fennel seeds, one ounce of Cochineal, half an ounce of Saffron & half an ounce of Liquorise Infuse all these in Two Gallons of french Brandy; in a Stone Bottle for a Fortnight; shaking or stirring it often, then Strain it off & Bottle it Corking it Close.

a Wine Glass of it may be taken, & if that does not give Ease an other in two Hours after; if a Gallon more of Brandy is put on the same Ingredients & it stands for five or seven Weeks it will be as strong as the first

Sperma Ceti Draughts, Receipt for one Dose

℞ Sperma Ceti 20 Grains, of Salt of Nitre. 10 Grains, the Sperma Ceti must be mixt with a little yolk of Egg just sufficient to make it incorporate. For 4 Draughts Use one Drachm & one Suple of Sperma Ceti, & 2 Scruples of Salt of Nitre.

The famous American Receipt for the Rheumatism

Take of Garlick ~~two~~ Cloves, of Gum ammiac one Drachm Blend them, by Bruising them together make them into two or three Colusses with fair water & swallow them one at Night & one in the Morning; Drink while taking this receipt Sassafras tea made very strong, so as to have the tea pot filled wth Chips; this is generally found to banish the Rheumatism; & even Contractions of the joints; in a few times taking; it is very famous in America, & a Hundred Pounds have been giving for the Receipt.

Orange Wine.

To every Gallon of Water 3 pounds of good Jamaica Sugar if you please you may put loaf, & then not quite so much. Let the Sugar be dissolved well in the Water, & take off the Scum. You need not boil the Water. To every Gallon of Water & Sugar, put one Gallon of Seville Orange Juice mix them together as you put them in the Cask, put into the Cask the Peels of about 2 thirds or half the Oranges as you like it for Taste, pared very thin. Let the Bung stand open till it has done fermenting, then stop it up, & let it stand about 12 months before you bottle it.

℞. About 100 or 120 Oranges will yield 3 Quarts of Juice, the Month of February, if the Season is favourable, is the best Time for Oranges.

Oranges for Puddings.

Cut the Oranges in halves, squeeze the Juice into a Basin, & pick all the Pulp into it, clear from Seeds or Skins, Pull the Skins from the Peels, & boil the Peels in a good Quantity of Water till they are very tender, then beat them to a fine paste in a mortar; when done put to every 4 Oranges a pound of single Lump Sugar, & beat them till the Sugar is fine & well-mixed; then put in the Juice & pulp, stir them well together, put them for your Use & paper them

as you do Sweetmeats. The Quantity of Two Oranges makes
a Pudding, w^{ch} must be mix^d with the yolks of 6 Eggs,
beat & strain, w^{ch} half a pound of thick melted Butter put to
it when a little cool. Put a thin Crust round the Dish
& some crisp pieces over the Top. half an Hour will bake it.

