Book for Receipts
1731.
Receipt Book
1731
To Pickle Walnuts

Take 100 of Walnutts when 5 yeare old or 2 years
young as ye can get them through them lay them in Stock in Water 3 days for it
first night Shifting them once a day into fresh Water and Salt on the fire let them just boil 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 Vinegar 2 Quarts of
Water 1/2 an Ounce of long pepper some pepper Mustard seeds Ginger Nutmegs Cut into pieces a good handful of
Salt 3 or 4 Cloves of Garlic Boyle all these well to gather let it be Cold then put the Walnuts into the Pickle with half a pint of Mustard seeds bruised
& 12 Cloves of Garlic keep them Close bid up till fit for use.
Take walnuts when they be at their full green so that
a pin will easily run through them which is about
the summer pick them from the stalks & put them in cold water
& set 3 hours on a gentle fire till 3/4 of the water is boiled then begins
to pull off then take a coarse cloth & rub of 3/4 of the water
then & then put salt & water to them changing them
once a day for 12 or 13 days to gather till the bitterness
& discoloring of the water is gone then take 2 quarts
of vinegar whole pepper ginger cloves and mace and a head
of garlic & pour it boiling hot on the nuts covering them
Close till cold then wipe them over a grain boyle of sugar
then 3 in the last put mustard seed groundly beaten.

Mrs. Seymour Receipt to pickle onions
Take grinds the shinks of a small walnut
or else peel off the upper skin & lay them
in cold water soothing 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 pickle to a gallon
of vinegar put a brave of mace white
pepper & white ginger a quarter of an
ounce of each with a little salt let it be boil
then take off the upper skin of the onions &
put them in the pickle & tie 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 wash a little from that, put
the water into a pot intended to keep them in then take ginger
slices, cloves, mace, pepper, nutmeg pieces, all these put
into a bag, lay them on the top of the cucumbers then take half
vinegar to raw boyle it with a little salt and
steam it. Clean pour it boiling hot
upon them, be sure they be well covered with the pickle, keep
a pot close covered 3 or 4 days and pour the pickle thus hot
upon them 3 times.

To Pickle Cucumbers

Take 400 of small cucumbers red gathered & pipe
them with a cloth lay a good quantity of salt & store it at
the bottom of a tub or pot then lay the cucumbers in ross upon
it take an ounce of cloves an ounce half of Coriander seeds &
and beat them an ounce of ginger & slice it mix these

2d. With some boyled but not too much for too much rot them
all these put in a for quantity of pickle & boyle it the best.

You can get with a good quantity of dill seeds stalks &
a 2d a lot of pepper & boyle it up then put hot to them & cover
them (so keep in the steam) close 6 or 7 lots 4? Stand for 2 months
and then they will turn yellow then greener.

To Pickle Cucumbers

Gather the smallest as may be & pipe them with a lot
put them in a good pickling with a handful of dill & one
handful of 2? clove & some large pepper boyle vinegar salt
tho it over them boyling hot & stop them bay close
& keep them near 3? fire 3 or 4 days then boyle & pour
that was with them & pour it hot on them again.

To do 2 or 3 times & keep them close (from all eat)
for your use all 4? year.
**To Pickle Great Cucumbers**

Take 12 Cucumbers before they have ripen'd, pare them and slice them pretty thin, then take 6 Onions, slice them, and take one handful of Salt and Thyme, or Mustard. Let them stand 24 hours, then let them drain very well in a Srice then put them into a pot or Earthen Pan. Take one Quarte of Spirit 2 Quarts of Vinegar, boil it with one Spoonfull of whole pepper, 6 blades of Mace, 6 Cloves, then pour it boiling hot on your Cucumbers, let them stand till they are Cold, then cover them Up, Close.

**To Pickle French Beans**

Take one bushel of Green Beans, lay them in Salt and Water, 3 or 4 days, you must Change them once in the time. Into pot, Boil the Salt then take 2 Quarts of Spirit, 2 Quarts of Vinegar & 2 Quart of Water, a handful of Salt, put in some of your Spices, 6 Cloves, a large handful of Pepper Boyle it well, and as soon as it is Cool, put in a pot, then put them by the Ginger boiling hot upon it. Bake 2 or 3 times.

**To Pickle Muskmelons**

Take 12 Green Melons, a little piece out of y', 1/2 of each piece cut out, place with a small knife take Ginger, Salted Cloves, & Mace. Wash the Cloth in Spirit, pepper Cloves of Garlic. Slash Muskmelons, put these Spices put y', spices on again, let them Up. Very Close, then 4 Quarts of Vinegar, 2 Quarts of Water & handful full of Salt put in some of your Spices, 6 Cloves, Garlic, boil it well and stew it very long, let it cool. Let y' Melons be put into a pot then pour the Sveral boiling hot upon it. Make 2 or 3 times.

**To Pickle Ridley Beans**

Take them very young, when tender towards 3/4 last Season. If them put y' in steep with half Vinegar, half Water 3 days close covered with a very slow fire, when they are very Green & tender, pour their liquor from them, have hot Lardes to pour on them, put them over y' fire again Close, cover'd till they be very Green, be sure y' fire be very little, you may keep them 6 Weeks in the last Pickle before you Change them.
To pickle Spanish Mangoes

Take of small melons of cut a bit off of y' FACE of em then fill em with Mustardseed Garlick Whole Ginger Whole pepper Clove & Mace Boyle together then put them in or again Keep them EYED down Close Boyle y' pickle 3 times Over then put 6 Pooncworth of y' best fresh sweet Clye on them

To pickle Parslen

Boke in May Season it well With Salt and Boyle it a Conveniend time when it is enough let it Cool & when it is quite Cold put in your Parslen Walks & let it EYE near close covered till you have occasion to Make use of it When you take some out put it into a Shillet or what you please that will cover Cloe With some Water Vinegar & Salt put your Parslen into it again a good height from the fire that it do not Boyle this will keep its green & tender & fit for the Table do it a day before you use it & let rest EYE in the 2d Ray without shift it the year thourghout taking some off as you have occasion

To pickle Mushrooms

Take & pick them very Clean & throw y' into Hot water then put y' in a Straw pan & set them over y' fire keep them Stinging up & down till they be tender Boyle they in their own Liquor with a Good Onyon when they are Boyle d enough throw them into a Colander & Drain up well then prepare for pickle Vinegar with a little White Wine Clove & 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 lemon & Mix the Pulse With 2 or 3 Bay leaves & Mix with it this you must pare according to y' Quantity of your Mushrooms to Cover them then pour on y' tops of them a little Clye if your pickle decay you must prepare More of the Same
To Pickle Turnips
Take them when they are in their prime & slice them pretty thin then take as much Wine Vinegar as will cover them putting them into an Earthen pot with a good handful of Salt & a little Brandy, lay a board upon them to keep them under pickle then tie them up close & they will keep all the Year.

To Pickle Peaches
Gather them at full groth, before full rip & put them into Salt & Water strong enough to bear an Egg at them, let them stand covered in brine 3 days. Take q't out & rinse them gently & put them into a quart of Vinegar 2 or 3 Cloves of Garlic & Slices of Well-ripe Mustard & let them stand 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 tender stalks put 3/4" over the fire with Water & a good handful of Salt close covered & be sure they do not boil keep it so an hour & half, Shift it & Water it & put aanne more water & Vanges to them Strip it close till they be very green, put fresh Vanges over if fire again with 2" to keep them all the Year.

To Pickle Green Codlings
Core y'tt boyte salt & Water to put on them till they make your pickle. Take white Wine Vinegar, Whole Ginger & pepper, Cloves, Mace, boyte together then put 3/4 Salt Pepper & add very put y'tt pickle on them keep them tied down close. You may keep y'tt 3 or 4 Years.

To Pickle Ashen Keys
Take 1' when they are of Length of Sprigs of Cates & Bill Crop of Spinach, put them over the fire. Covered with Water & Salt close stopp'd one hour to have they don't Boyle put out of the projector & keep y'tt in a very close地方 till they be very green, take y'tt out to Colder & put y'tt into Vinegar & Salt & a little hoof of Allum but if you put to Much it will not y'tt.

To Pickle Pigeons
Take your Pigeons & Some y'tt & bone y'tt then take 3/4 flesh of some other Pigeons & beat as fine as you can, Misc. it with Salt pepper, Spice & herbs & a little Sauce on salt, Child salt & Marjoram & cumin & a little Ginger & a little Blood & a little wine & 2 or 3 bay leaves 28th a little Salt & y'tt bones to when they are enough take them out & set y'tt to Cold then put y'tt into this Pickle to keep.
To Pickle Oysters

Take a Table 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* thick, & put to h*t half a pint of Whil Wine & a Spoonfull of Salt of Mar* pepper a little of Lach, a Nutmeg Quart & when put this upon y* fire & let it boil up then put in your Oysters & let them boil a Whil or two then take out the Oysters & let them Cool & is Pickle Cool by it self & when you put them up to every day 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 Whilome before you Boyle them.

Preserves, 85

To preserve Apricocks

Take 4 pounds of Apricocks, 2 pound of Sugar & one pint of Water, let your Sugar & Water Boyle togethers first then put in your fruit & Boyle it all togethers, if you fear it does not break in pieces you must break it With a Spoon & when it is Boyle till their is no rumpness will go hire, a piece of paper you must take it off & in glasses, if you like to have the Remains in it you must just break them & let them Boyle a little While together.

To Preserve Cheris

Take 4 pounds of Cheris to 2 pound & a half of Sugar, One Quart of Water, first let y* Sugar & Water Boyle together a While, then put your Cheris in & let y* Boyle all togethers as long as you think fit before you put your Cheris to your Sugar & Water, you must add Rhymes of Eggs, well beat into y* Sugar & Scumm it Well, when it is Bell Boyle & then put the Cheris in to y* pieces or Glases.
To Preserve Red or White Currants

Take a pound of Currants & stone them, & cut them into a half. Then hang them up in a clean convenient place, out of the sun. When they are dry, gather them & put them in a large pan with 3 spoonfuls of water & let them boil slowly, without加盖, until they are soft & pulpy. When they are soft enough, pour the juice into a saucepan & add a pound of sugar. Boil the mixture until it thickens, then pour the currant juice & sugar mixture into clean, dry bottles & seal them tightly. Store them in a cool place. When ready to use, remove the bottles from storage & let them sit in a warm place for an hour or two before using.

To Preserve Gooseberries

Take enough gooseberries & put them into a large pot. Add 1 pound of sugar & let the mixture boil gently until it thickens. Strain the mixture through a fine sieve & return the juice to the pot. Repeat the process until all the gooseberries are used. When the mixture is thick & glossy, pour it into clean, dry bottles & seal them tightly. Store them in a cool place.

To Keep Damsons

Put your Damsons into an earthen pot. Set them in the oven with paper tied on them. When they are soft, pour over your liquor & boil it until it is cool. Store it in a dry place. When you make your tarts take care your oven is not too hot. When you set in your apple pies, fear your Damsons should break.
To Preserve Oranges

Preserve Green Plums

The Plum will be greener when preserved in a great white wine. Plums which will be ripe in March or April, but you must gather them in late December whilst they are green. Sooner to later, as you see fit in this season, they being gathered take 2 of 3 Plums of a Quart, but if in a round of fair Baker, will not be so expeditious. If you see your Plums are all crooked, then skinned them into an Earthen pot, then let your Sugar rest till you come to use it. Set it over 2 or 3 fires in two kettles with fair Baker, & when they begin to scald put in your Plums. You design to preserve them, then take 9 off 2 or 3 Cov erys. Fill 2 or 3 Kettles with the boiling water & let 2 or 3 kettle boil, then take 3 of 4 out of 2 Water, & put 3 into that boiling water & let it. Boil in it 3 or 4 little while, then set it. This Kettle wherein they last boiled over, if you again make it boil, & put in your Plums, or before, 9 or 10 part of your sugar to be 3 parts. 1 of 3 Plums, very firm, then Diable your Plums Diable for Diable, let it your Sugar, C A, if of a best sort & very fine, then take your Shressed Sugar Rush with 2 or 3 fingers, put this into your Plums, & let it be. Thence wash well, then take 1 or 2 handfuls of Sugar & 1 handful of the same, wheather your Plums are preserved.
plumb one by one drawing of 3° Liquor from y. as Chlor ces
you can & put 3° Rest of your Liquor upon y. & set y. over
a Moderake fire, let y. Boyle Continually but as softly
as is possible for breaking y. too much & in half
an hour or a little more they will be ready as you may
perceive by y. greenness of y. Plumb & y. thickness of your
liquor, when y. Cold it shall be jelly. You must put y. into
such a pan as they will hastily line one by one
Turn of them selves when you thinke y. in y. last liquor,
if they have not room to burn in they will break all this being
You can slow over y. till they are Cold. When they have lain
4 Days y. Ye syrup grows thin. Change it again with a little more
sugar, & put it not into y. Plumbs, till they are Cold this way
you may be piping Peaches, or paar plumbe, Goos berys,
& Grapes y. Galleries in these have all other fruits
have y. fillings & one by one

Preserve granails

Take up. before you have set y. into y. Ewer than
pot Boyle take 3° water & a piece of Allon the bigness of
a hens Egg put it on them but not too hot. let y. sit
there on y. a while well then put it from y. keep y.
You can close in y. pot You may do honey bears the
same way Only let y. salt Beaker ly on 3° till y.
Night before you Raisit them put y. into fresh
Baker for your Use.
Cakes, Biscuits &c.

To make ye' best Cake

Take 8 pounds of flour, 8 pounds of currants well washed & dried, add ye' yolk of eggs, make ye' cake put ye' currants in a great dish & set it on gates with almost a pint of sack, to plump them, let them stand on the fire almost 2 hours stirring ye' continually then put your flour in a basin & make a hole in ye' middle, take 2 quarts of ale & 1 quart of broken half an hour, & as much cream, let ye' cream be boiled & stirred while it is cool, then take ye' yolks of 8 eggs & 8 white, well beaten beating it in, & spoonfuls of sugar then beat ye' eggs & yolk together, let ye' cream & eggs again, when it is scalding hot, melt into it Goodly 2 pounds of butter, then put in almost half a pint of rosewater, then take off ye' top of it with a portion & mangle it with 8 yolks, as much at ye' think will make 9. Cake which will be most of it, then put into 3 spoonfuls of sugar, quarters of a pound of left sugar, preserved almonds, 8 drachms of mace, 3 mincemeat, 8 salt then put in 8 yolks & as it is mangle, then 8 platoes, 8 mangle it up lightly with ye' hand or a spoon it must not be kneaded, you may beat a pound or 8. half of almonds & mangle 3. with half a pint of cream, boil 2. & then put into ye' cream 2. grists of nutmeg, 8 or much of cinnamon, 8 put it into ye' cream then bake it in a knit of paper an hour or more in a very hot oven that hath Coaled again.

Dated 1751.
De Jee Y. Cake
Take 7 green pears, off the stalks as much of Orange flower water & Rose Water, steep Gunn in all night then strain it through a lot of linen into a white caper of quantity of a hogs head, beat 1 white of 2 eggs & spoonful of fair sugar, as much of rose flower water beat till it looks white then by degrees beat in sugar till it be of thickness of pappas as white as snow, put in 2 grains of Mace & nutmeg. Then you take of Cake of all you do this thick on y. cake with a feather then set it in again till it be dry.

To Make Sugar Cakes
Take a pound & a Quarter of fine flower one pound of butter one pound of large sugar beat in small, small of butter beat it till it falls. Then take 6 yolks of Eggs, beat & with a spoonful of Cinnamon, 1/2 rich put of sugar, by little & little beating it all & while you are putting in y. egg last time gather small 1/2 more with your flour when these are ready & if even not as for March. Mix all your sugar & it will be very light paste which must be bake in thin plate but not 2 thick before, for if past will rise up down when you set them look yellow on 2 eggs they are bake enough then take 1 1/2 of y. plates & see till 3/4 of y. whites of eggs beaten to a froth, 1/2 fine sugar, mixed with it & very hot in a warm oven.

Lemon Biscuits
Take a pint of milk, skewer sugar beaten & 1/2 of the pull of 3 large Elsa lemon Squeezed. With a knife & mixed with the sugar as you take it off to keep y. color then bring them together in a mortar, till the sugar look very yellow and can reform none of y. peel then put the whites of 2 eggs & beat them to a froth, & mix it well with y. sugar lay it out on his plate bake it not in too hot an oven.

To Make Biskets
Bake 30 Eggs y. yolks of & beat them very well with a whisk an hour then take a pound of flower & a pound of sugar the flower must be dry & 1/2 sugar sugar & dry then when you have beaten of eggs an how you must beat y. sugar in by degrees when y. sugar is all in you must put in an once of Coriander seeds, then thrice of flower in and when it is well inside set it before the fire to rake for half an hour then drop them upon buttered plates & take 1/2 in a quick oven when they look of a dark brown take off of World 1/3 point of a knife & put them in a panabelle with over a Chafing Dish of coals & flue them a boat till they are Crisp.

To make Almond Sambals
Take 30 Almonds Blanch them & beat y. very fine as possibly may be then add to it a pound of Nuffe Sugar finely broken & some lemon juice that has been boiled & beaten & some cream that has been made in warm night before in Orange sirup water & quantity of a table, mix all these together then take y. white of an egg & beat it up to a froth & add a little of it to y. sweeten then add y. things to make it to a paste, pour the 1/2 of an egg & bake it up to a froth & bake them on buttered papers you must not let y. oven be too hot.
Lady Goes Duck Biscuits
Take 2 Quarts of flour rub into it a Quarters of a pound of butter then put into it a pint of Yest & a quart 2 pounds of Carraway Coarse & make it into a heavy paste, roll it with warm well borne in then make it into rolls a little thicker then Popp & let them stand half an hour on the Oven then draw them & Cut them in slices & set them in the Oven again to Try

Lady St. Johns Bisket
Take Sugar, flower & Eggs of each a pound on a small board & put it in a bowl & add of water, then put it in a stone to heat & put it to 80 flower till hot & all done when it is done let it bubble up & take it & put it on to take, bit of looks, white then 3 glasses, beat in sugar till it sets if thickness of Popp & shade it in 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 good whisl of 6 then take a pound of flower 8 pounds of Brown Sugar & rose Water some sack 2 Ounces of Carrawy Seeds, then put it in a quilt, keep it for one hour but don't let it be too high Colored

Candy Angellico
Make of River Green Shalke, & Boyle them in Water till they be hot, then fill them & put them into another Water & Cover them till they are very Green over a Slow 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 Puff Boakes them put in the Shalke & Boyle them up Quick & Shape it, often & when you think they are enough lay it on a Pigeon plate & upon them with a little stick, & they will be lovely.

To make Mackerons
Take a pound of Almonds, blanched & beaten very fine, put a pound of little bits of Sugar, beat very fine & beaten, then put them over for till they are pretty dry, take them off & stirring them that they may not have them all out with them, then put up a half of & sign beaten to a Light Powder, when 1/2 is dry, roughed & dry put it upon Paper paper, take it in on an old flat for Biskets, you must seed of Almonds both Rose or Orange flower before you put it in & then you must scrape some Sugar over them

To make Cheescakes
One Gallon of Milk, burnt, half a pound of Bisket Grated, a Quart of Powder of Almonds, half a pound of Butter, one Muffin Sugar & Salt as you please & Young flower water as you please
To Make a Cake

Take 8 pounds of flour 3 pounds of Sugar 1/4 pint of Rose or Orange flower Water with Milk & all this well be kneaded in one Night.
A Quart of Cream & 4 pounds of 3 quarter of Butter, 5 pounds of Sugar & Rose Water together for a Quarter of an hour, lay your flower upon it, then mix them together with a little Butter in a Cake pan 1/2 hour, put in 12 pounds of currants, finished currants, let them stand before you, then mix it up again into your Cake & to put it into a deep, keep it immediately. It is then ready but not too hot. A few Hours & a half will be aired.

To make Apricock or Plum Biskels

Take 8 Ounces of Double refined Sugar, a dozen Egg whites beat very well, with a Hand full of flower kneaded in a quart of milk, a quart of Rum, a pint of Rose or Orange flower Water, mix them well, boil them in 3 hours, let them cool, then take them out. Roll the flour into small pieces, and then mix the sugar into 3/4 pint of Plum pulp. If it be Apricock, you must mix the pulp well with a bottle of water every hour. When they are tender, take them out & pull of the skin & scoop the pulp into a plate warm, & by degrees stir the 6 Ounces of Sugar in, & beat it well. Coat the plate with which will be above an hour first. Then you will have a readiness, 1 1/2 of an Egg beaten to froth. With a little Lump of Good sugar that hath been soaked over night in Orange flower water put this egg into the pulp together by degrees & to beat it soundly & head it in little Cakes on paper, & put in an Oven or fry them between 2 of OvR Stove, again and again, half an hour or else it will be too hot & they will desiccate, let them stand in all Night.

Cherry Cakes

Take 8 pounds of 96th. Cherries, Stone of 1/4 Put them into a preserving pan, dry them over a Charcoal fire and steep them with a dash of a Spoon & take out all. Juice from them, & let them boil some time in 1/4 sugar till they are all almost boiled, then take a quarter of a Pound of Currants & put to 2/3 of Cherries, let it boil to a jelly then take a pound & half of Currants, & stir it in well & stir it in well till it is almost Cold then put it into Cake Glasses, 3. Then if you want so any other take this Ring & do you must stand it for 3 Days.
Quince Paste
Take a pound of pulp of Soaked Quince, & a pound of Sugar, boil it to Sugar again & when it is almost done add to Sugar then put in your Quince & let it boil softly & simmer it till it is Gloop put it into a Dew all in & let it stand, then Make it into What Work you please, then put it into a Store or even give it away to any one that you find upon Clean Plates.

To make Cheesecakes
Take a quart of Milk 4 Eggs 3 Speech toes of Fine Sugar well beaten together, then beat 8 yolks of eggs thrice well, put in half a Cup of Grapes. Two pounds of Curdled Cream Boil the above, put in 4 pounds of sugar the Sheet of a linsey towel if you like it, let it all in of course & stirring hill of Curd, then take it off 1 hour before you put it into a Crock, then put it in to. 8 & cool it a little before you put it into a Crock, then you turn it with a little of fire to

To make Biscuits
Take 3 Conce of whey 8 3 Cones of sugar 2 3 handfuls of Sugar boil and boil 8 egg well, then strain it, put in 1 pound of sugar, take the Sheet of a linen towel, then beat them, & strain it into a Crock, then put it in to. 8 & cool it a little before you put it into a Crock, then you turn it with a little of fire to

Orange Cakes
Take 8 of Union Slices of Orange Clean & dry, then take 8 pieces of fat, put them in a Cup of Wine till of times are very Clean, then take of 8 pieces of Fat, put them in a Cup of Wine till of times are very Clean, then take 8 pieces of Fat, put them in a Cup of Wine till of times are very

a Cake Lady Pedetias Way
Take 8 pounds of flour 6 pounds of sugar and the 2 pounds of sugar in milk, put in a Milk, then in a Cup of milk, then take it off. 8 & cool it a little before you put it into a Crock, then you turn it with a little of fire to
Chescakes

Take 2 quarts of New Milk. Set it for Curd & when its Curd, then Strain it thro' a Cheesecloth then remelt it over a Fire. Cloth with Your hands very dry, then take 3 knobs of a pound of Butter & roll it up in Cheesecloth. Place it in a little Space & little Flaming a Spoonful of Rose-water, or 2 or 3 Spoonfuls of Nutmeg. If you put in Currants, plump them up with a little Water & Stained it up in Your own Palate, then put them in little Pomegranate Flowers & cloves together. With Your flower, here to set at Mander.

Choice Cake

Take 7 pounds of Sugar, 3 pounds of Butter, 6 pounds of Currants, 12 quarts of Eggs. One pound of White Sugar & an ounce of rum, 3 pounds of Flour, 3 pounds of Butter, 3 pounds of Currants, 1 cake of cream, half a pound of Friendship. Boil it in a pot of Milk. The Eggs must be kept two hours before it is put into it. Stand on top of a Baking Pan.
Hartshorn Jelly
Take a Quarter of a pound of Hartshorn & a Quart of Water, let it boil all together till 2 times. Come to a quick boil, let it stand till next Day, put in 2 1/2 Quarts of Sweet
corn, Cat. Of one very small, 8 into very small
milk pastes, a Good Glass of Sack or Rhenish wine
half a pound, or 3 Quarts of Yeast Sugar, according as
you would have it in sweetness. 6 Shells of Eggs will
beat it all together upon a fire, let it boil
sofaly a Quarter of an hour, then strain it through
a flannel bag, off 18. Not Clear. In first time let
be put in a bag again.

Calices Red Jelly
Take a pair of Calices, 8 Shells of Eggs, then put them
into 6 Quarts of Water, & let them boil all together till it
will feel a cold from then strain it over a fire, 6 Shells of Eggs
then put in 3 Quarts of Sake or 8 Shells of Eggs, then put in
a Bag of Calices, & 3 Shells of Wine, 6 Quarts of Sake or
3 Shells of Eggs, then let them boil all together 6 or 7 gallon
then strain it over a fire, 3 Shells of Calices, 6 Shells of
Sake or 3 Shells of Eggs, then put it in a Bag 4 or 5 times, if you please you may add half a quart
of 3 Shells of Wine to this Quantity.

To make jelly of Red currants
Put berries & boil them, let a Calice, so every pint of
Sugar put 8 Shells of Eggs, 6 Shells of Sugar, then boil 8
Quarts of Water, Alway before it is Ead.

To make White Potts
Take a pound of butter & 8 Shells of Eggs, then put in 2 times.
Put it into a sauce, here a little of Yeast Cream,
8 Shells of sugar, then 24 hours after, beat to Eggs of
a quarter of an hour, put it into a sauce as good as
sauce, & beat them in a mortar, 5 Shells of
2 Shells of Currants, put it in a sauce as good as
Sauce, & beat them in a mortar, 5 Shells of

To make Lemon Cream
Take of Juice of 6 Lemons & 12 Spoon fulls of Sugar, 6 Shells 3
as much Sugar as you please. You can add as little Sauce as
2 Shells of Sugar, then put it into a sauce, then
then take 4 Pints of Eggs, then put it into a sauce, then
2 Shells of Sugar, then put it into a sauce, then
then take 2 Pints of Eggs, then put it into a sauce, then
then take 1 Pint of Eggs, then put it into a sauce, then

To make a Skirted syllabub
Take a pound of Sack Cream & 8 Shells of Sugar, then put it
in a sauce, 8 Shells of Sack then put it into a sauce, then

Barley Cream
Take a pound of Barley 3 1/2 of Water put a Skewer of butter
boil it half an hour, then strain it 8 Shells of Sugar, then put it
in a sauce, 4 Shells of Eggs, then put it into 8 Shells of
in a sauce, 8 Shells of Sugar, then put it into a sauce, then

For your use
A Syllabub
Take a pint of Cream half a pint of Whisky and whichever, a Quart of a pint of Sack, 90 parts of a Quart of Sugar, all the 8 parts of a pint of Sack, put them into a Earthen pot, or jar, and beat it at all one way, then to Break it 1/2 1/4 thick that your grand Father, by turning and then put it into a Syllabub jar or Cloves, & put it in a Yolk of Egg, 2 or 3 Eggs, you must be sure to beat it all one way, other wise it will be Curd.

A Posset
Take a Quart of New Milk, 9 Eggs yolks 8 2 Yolks being egg whites 8 Strained, 9 Something more than a Penny Loaf of or to your pleasure, in which & 2 Cups of Wine, or Brandy if half a Quart of Sack, 9 Half a Bottle of all, Sugar enough, to Season it & disguise & put it on a soft fire all the 8, While one day induced you see it grow thick enough 8 almost ready to boil, then pour it into your Bason, & to Eat it.

To Make Bisket Cream
Take a Bottle of Bisket & 8 Cals & 9 pieces & take an Ale pint of Cream, boil it in the Cream at a easy Charity of, & up in a place off Tiffany 2 a little more than take 6 Yolks off Eggs twice 8 8 Mickey Cream, put it in Yolks, & 8 9 of the prepared & take 1 1/4, 8 & when you take 1 Yolks, rise 8 1/2 in your Bason, & then put in 9. Yolks & 8 of all, & 9 of the 8, so pour it out & set it Moto in a Cold place.

Mountain Cream
Take 3 Gallons of Two Old Maches & Glass of Bisco, put them in a fine Cloth & 8 cover them with Silk, 8 when it boils put in a plain quart of Cream, 9 more them, 8 take off of fire, 8 put off into a panne & stir it well, 8 like to Stand it 2 3 hours, 8 then take off of cream as thick & you can, & Season it, 2 1/2 1/4. half a Lemon 8 Sugar, then take a Whisk 8 Shelf at half 8 1 2 inches, 8 then take it up with a Spoon 8 keep it upon a Scharlack about an hour before it goes in you must pour some Cream & Sugar round 8 it may be garnished with Bisket.

Fresh Chees 8 Cream
Let a pint of Cream, 2 Eggs, & 8 of a Quart & put in 8 of Cream & a Cup of 8 little, hang it up in a Council, 9 1/2. 8 Whisp to put in a Glass by 1 2 1 2, 8 good season of Cheese 9 with fine Sugar orange flower, or kelp & 8 put in a while 8 be to make it of other part of Cream make sweet, 8 put it in a Dish & then cut of 2 Come into y 8 Whole 8 8 in the 8

Geesherry Cream
Take of Geesherry 8 Liver & 8 Crush them well, 9 a Spoon Fanning 2 paste like a live thin Mingle 1 with thick Cream 8 Sugar so farce it in 8, 8 8 Eat it as you please.
**Lemon Caudle**

Take very fine Manchet and make it into a pint of Water, let it boil till it be clear and thoroughly mix it with a Large Lemon, 2 c.id. of Sugar and 1/2 pint of Milk and 2 1/2 cups of Cream and let it stand till it be cool.

**Sack Cream**

Take a Quart of Cream 2 lb. of Sugar Mark 8 take y. y. of Water of C. Eggs & beat them 24 y. Cream Cloyes Cold in 1/2 Eggs, stirring it & taking it off y. by y. for three hours in a little sack, then beat it gently to a froth & add 1/2 lb. of Fine Sugar & leave it up.

**Barley Cream**

Boil your barley in water till it is brown, then fry it in a pan and put it off. 8 days of it is good Cream with a little of milk, half an hour boiled in a pot and a little sugar and a Y. of Cream 1/2 a Y. of Barley & 2 eggs are a good cup of Cream.

**Sack Cream**

Take 3 y. of lemons & pair of y. of Rinds very thin & make them into lemons & put them in a pot, stir them in 1/2 pint of Cream, beat them with a Y. of Sugar & 2 y. of Cream & beat them well together, then put in 1/2 pint of Y. of Sugar & let them stand till it be cool.

**Yellow Lemon Cream**

Put 1/2 pint of cream in a double boiler, 8 set them in a pot of cold water till they are melted, then stir them until they are well mixed, then add 1/2 pint of Cream & beat it in 1/2 pint of Cream & let it stand till it is cold, then put it in your Cream & serve it in.
White Jelly of Quinces or Red

Take 2 Quinces & Core y’r Core & put in a Quart pt. as much Water as you can. Then cover it & let it boil 8 or 9 h. & let it stand on cool to settle, then pour off the Clear. To a pound of this take a pound of Sugar, & add 2 or 3 pt. of Water & boil it. To strain y’r Marmalade put 2 or 3 pounds of Sugar, & put it on a cool. Let it boil a full day & then add some spice of Lemon & put it in a Taffy, & some juice of Lemon, put in your jelly.

Marmalade of Grapes

Take y’r Grapes at y’r full expense pellly. Stone y’r & take their Weight off. & put Sugar, very hot, in 2 parts of y’r Grape. & let it boil the very fast till it will set. Then stir it, & put in some Sugar, & put in at you boil it, you may possess your Grape, some half, only a little more Sugar, & be careful not to break them.

Red Marmalade of Quince

Take Quinces more than 8. Core y’r & Cut y’r into slices, that take y’r out & weigh up, & take of y’r Weight of Sugar, & boil it. Then put 2 parts of Water. Then add 1 part of Sugar, & boil it. Add some Spice, & then put it in a little piece Core. Cover it. Shaking it from hour to hour, turning till it is 3 or 4 days, then add y’r Water till it will stand. Then add y’r Sugar & put it as fast as you can. & this is always enough. Put it in some Oil. Then cover it & keep it 2 or 3 weeks, then boil it up & put it into Glasses or any kind of Jelly.

White Marmalade of Quinces

Take a pound of Double Refine Sugar & half a pint of Water & 8 or 9 h. Boil it & let it stand over night. Then take again off y’r Quinces put a quart of Sugar & put them in. Boil it & put them through with a much more, till they are tender, then take them & break them, & put them to use, that you may do it. Either a 1:3 or greater eminently you may put of face of one Lemon into each Round.

Marmalade of Lemon

Take one pound of Face of Lemons Strong & put it at one pound & Quarter of 9 pounds Sugar, put it in an Earthen pot, then put it in a pot of boiling Water, let it stand till you have taken off of it. Lemon, then set it a boiling & afterlone let it cool & put it into bottles to keep for your use.

Syrup of Orange

To a part of 1 part of Orange put 2 pounds of Lovat Sugar, & break it, then let it go & lay it in 8 or 9 days together. Leave it to a whole week, then roll it on a grater & add 2 or 3 lb. Water & pour it on. Then put it in a bottle & put it in at your pleasure.
Cherry Marmalade

Take 6 pounds of Charmes & Stone them, & Boyle them, in 3 qts of Water that Came from them, till they are soft & tender. 8 Wash them Very Well, 8 Wash them before you Boyle them, & after then put in the pound of Sugar & Boyle it in a Marmalade, & then dry it in paper & up, & keep it in a Warm place, they will Keep a year & a half.

Elder Wine

Take 20 pounds of Malaga Raspois, & Boil them very long being Clean & very fresh & then keep in 8 Gallons of Rainwater till the 10 days standing, & then, afterboare the Wine, when it is half done, then have in a Decanter, Cowdray's Decanter, these berries in an Earthen pot, & put into a Hogs head of hot Water, put 2 Ounces of this Wine, then Stire & Stiff up till it is clean, & then in a Warm place, 2 Weeks or 2 Months, then bottle it & it will keep 12 Months or More.

Cowslip Wine

Take Gallons of this Wine, put to it 6 pounds of powdered Sugar, boil this together half an hour or better, & then strain it, & put it into a Clean Bottle, & when it is almost cold, take a Spoon full of Gold Alken Powders, & mix it up in Liquor of 2 Ounces, & put it into the Liquor, & stir it up well together, then take a Gallon of Cowslip flowers bruised & put it into it, & stir it up, & then let it stand 7 Days, then strain it, & put it into a Hogs head that will be full Wine, & 7 Days then it has spun, then put into a clean Bottle, & 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 7 Weeks & it will keep 12 Months.
Surfeit Water

Take 2 handfuls of Carrots Benecius pitch from 3
Tables 3 Great handfuls of Spar point 8 & 3 Great hand
fulls of Womanwood, pitch them all these together 1
Then let it Stew all night in 6 or 7 crusts of Milk watching
To discover first your herbs have seen that Milk may
be above you, fill up with a quick fire in a hot Bell, but 9
Milk may not pourer 8 without some plate of 20
Gentle feel & if you 3 these other herbs, it shall be 2 days & 4
Right in digesting this as goes against all proper & Stevenson
& unnatural heats & also against all surfeits of Meats
8 sprigs &

Snail Water

Take 3 of Garden Snails Wash them in 2 Well & then
Pour them in a Collander & dry them with a cloth & then
Brush them Shells & Snail together, take 2 handfuls of the
Roots of Black Mustard & Ligance of each a quarter
of a pound, a handful of capers 10 Eggs broken with
Shells while & yolks & all together half an ounce of
Mustard put to these one gallon of New Milk then be still & gently

Cinnamon Water

Take 2 quarts of 1/2 Bush Barry put it into a Stone pot
Garnish then take 3 handfuls of Spring Water, 8 Scouring powder
8 Ludwig where 11 Scouring of Cinnamon 6 or 7 hours boiling
9 1/2, but half a pound of 1/2 Bush acorn cinnamon 5 the aid of
Sugar to 1/2 bush of still quake 10 gallons of water the water
8 Let it stand (and), 1/2 days, then strain it
in a paper Turned to simmer & bottle it up.
Ratita
Take a gallon of 1/2 half French Berry & 2 ounces of white Sugar, put a small piece of black pepper in each bottle. Take off the tops of the bottles. To each bottle add a small handful of rosemary, a small handful of black pepper, a small handful of white Sugar of honey. Boil it for 8 hours. Add 1/2 bottle of sherry & 2 bottles of water. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Birch Wine
To make a gallon of Birch, take 2 pounds of Sugar, 1 pound of Water well before you put it in an alum. Mix the Birch and the Sugar together. Take 1 bottle of water and mix it with the Sugar. Add 1 pound of water to the mixture. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Lamb Wine
To make 1 gallon of Lamb, take 2 pounds of Sugar. Add 1 pound of Water well before you put it in an alum. Mix the Lamb and the Sugar together. Take 1 bottle of water and mix it with the Lamb. Add 1 pound of water to the mixture. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Raspberry Wine
Take 1 gallon of Raspberry. Mix it with 2 pounds of Sugar. Add 1 pound of Water well before you put it in an alum. Mix the Raspberry and the Sugar together. Take 1 bottle of water and mix it with the Raspberry. Add 1 pound of water to the mixture. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Gooseberry Wine
To make 1 gallon of Gooseberry, take 2 pounds of Sugar. Mix it with 1 pound of Water well before you put it in an alum. Mix the Gooseberry and the Sugar together. Take 1 bottle of water and mix it with the Gooseberry. Add 1 pound of water to the mixture. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

To Make Mead
Take 1 gallon of mead and add 1/2 bottle of water. Add 2 pounds of Sugar. Boil it for 8 hours. Add 1 bottle of sherry & 2 bottles of water. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Punch
To make Punch, take 1 gallon of punch. Add 2 pounds of Sugar. Boil it for 8 hours. Add 1 bottle of sherry & 2 bottles of water. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Recipe for Elder Wine
Take 1 gallon of Elder. Add 2 pounds of Sugar. Boil it for 8 hours. Add 1 bottle of sherry & 2 bottles of water. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.

Recipe for Lime Wine
Take 1 gallon of Lime. Add 2 pounds of Sugar. Boil it for 8 hours. Add 1 bottle of sherry & 2 bottles of water. Let it cool before closing the bottles. Close the bottles tightly. Let it sit for 2 weeks. Strain it and set aside for 8 weeks. This will be ready to use.
For the Bite of a Mad Dog 

Boil a quart of new milk, turn it

with a Pint of Aquavit. Then take

off the Curd then pour into the

Posset a Pint of Rhine Rhenish wine & that

will raise another Curd of which take off

then put in the whites of 6 eggs

well beaten & that will raise another

Curd & you must take off & mix

the three Curds together very well,

and put them into a Galligoot & pour the

Posset in a Bottle cover your

hands with the Curd and wash them

with the Posset for the Face.

Take a Large Piece of Camembert

the quantity of a Goose Egg and

break it into 10 small bits. Then it

may go into a Pint Bottle which

tell with water. When it has stood

a month put a spoonfulfull of it in 3

spoonfuls of milk & wash with it.
First for the Hands

A pound of soft soap 2 ounces of spermacaite 2 ounces of Camphor resolve them Camphor in a little Hungary water when all is melted put it to the soap & spermacaite mix them all together & put them into an earthen pot & put the pot into a small 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 Gilbert's Receipt for the Soft Soap

Take four penny worth of the salt of tetter 2 penny worth of Honey a quarter of a pound of soap mix together for your use.

To clean & soften the Hands

Set half a pint of milk over the fire and put into it half a quarter of almonds blanched & beaten very fine with its bole take it off & thinken 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 3 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 Butter Almonds Blanch 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 penn worth of the flour of Brimstone take it well when you use it which must be often
To make Mrs. Catherine Lindens Salve

Take 1/2 quart of oil & 1/2 pound of red lead.
Boil these together in a pot in very well
while it is thick, then add some old yellow
candie and let it boil, then beat in tallow, and
little by little, when you are out of the fire three or four
spoonfulls of honey. Then boil it again
when it is boiled enough pour it into a
broad pan with water and work it well
with your hand & make it into roles and
put it into oyl'd paper.

To make the Black Teascloth
Lady Westmorland.

Take a pint of tall'ett oil, half a pound of
red lead, a quarter of a pound of Virginia wax
one ounce of oil of camphire, a quarter
of a pound of poplar, one ounce of oil of
rose, and two drams of mastic.
Boil all these together in a brass tall'ett
until they look black, on a gentle fire
make them into roles and spread it upon
almond leather when you have occasion to
use it.

When it is boiled enough
pour it into a pan of cold water
then take it out before it is cold to make
1517 in roles.

To wash the Face
Boil 2 ounces of French Barley in 3 pint
of strong water. Shift the water 3 times
Then add water use adding 1/2 quart
of better almonds blanched, beat and
ground out, then add the juice of 2
lemons & a pint of white wine, put
a bit of camphire in the bottle.

To make almond Toast
Blanch & beat a nod of better almonds &
in the beating put in 2 handfuls of
frozen raisins & beat them to gather till
they are very fine then take 2 or 4
spoonfuls of sack or brandy as much
as gall 3 or 4 spoonfuls of brown sugar
the yolks of 3 eggs, beat it well together,
et it over the fire & give it two or 3
boils when it is almost cold mix it
with the almonds. Put it in Gallipot. Cover the next
day cover it close & keeps it cool 6 months.

It will be good 5 or 6 months.
To make Spermaceti

Take almost a pound of white wax, two
pounds of spermaceti, one ounce of oil
of bitter almonds. Melt your wax very
thin in a gallipot, then put the
spatula in a skillet of boiling water so
the wax is melted. Put in your sperma-
ceti 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. With a bone knife
then beat it up in soft water till it
is white. Keep it in water and change
of water once a day.

Take half a pound of oil of bitter almonds
blanch them, beat them, pour them into half a
pint of spring water, stir it together. Stir
wax in it, then pour it half a pint of
the best brandy, and a quarter part of
the flour of brimstone. Shake it well when
you use it; it must be often.
To make Lime water
Pour four Gallons of hot water upon four
pots of unsmackt Lime & let it stand till it is
Clear then take off the Scum & pour it Gently
St. Saffarative车厢 of each an
ounce & half, Sterculia Eudora & one ounce,
Gentian & half an ounce, you must Infuse
these Ingredients in six points of Lime water
for 12 Hours then boil it in two quarts
of water then strain it off for use think half a pint
in the Morning lasting for the same
going to Bed

A Receipt for the fevroy

4 Lamb & Ether one ounce Guaranarium in
fine Powder half an ounce Wood Lice
Popedefi three Draughts Syrupony half
a Draught Mixt up into an Elixiraty
with Swamp of Marsh Mallow 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 Drums, powder
of Brimstone half an ounce & Camphire 2
Drums stamped with a few blanched almonds.
Four then Apples cut in slices & the juice
of four Lemonds & a handful of bean flowers,
gut all these together in a strong Double Flask.
Boil them well to gather & 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 morphew 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 ghost boil them in a small
Kippin with a piece of mutton & make it into
bottage with oatmeal, so eat a Mus Morning
Rough & Night without enter Distillaion for a
month: this Diet & the water has Cured when
nothing else would do.
To make a Pudding for Beef. Boil in Tongues, take one gallon of Water & make a Brine with 6 pounds strong enough to boil an 23. Old to it one Part of Sugar & 3 Volumes of salt. Peter a Disc of salt & three Crankets yf in proportion for a bigger or the Quantity of Water, boil all then together if when it is put in your Meat & let it be well cooled, put the Pudding which must have been well mixed, with a little common Salt for a Yeague to draw it from the Tongue. The Tongue & the Donkey in it a Month or 3 Weeks. The Beef, Tongues & Donkey or a Month, then take them out & ground them over a little raw dish & 3 Day or two, then hang them up in the Kitchen to dry. Some People make them with Carrot Oil which gives them a Taste of Philadelphia Ham. This Pudding will serve a long time if it begins to rot & a gruel can be made of the Tongue & put in a Handful of Hay & Salt & the Rice & Pudding it as thin as you like, then let it Boil the By end of put your Meat in again. There should be a little Bay Salt put in the holes of your Tongues if you Mass it, it will be better than before.

A Rice Flour Pudding

Boil a pound of Rice in a fair Water, then put it in a quart of broth, boil it thick of cream, with salt & piece of Sugar, mix it with a Yeague well beat, 1 pound of Guaranta, & a pound of butter or Tallow of a Lance & 3 pints each of Orange & Lemons, Water them well in a dish, bring coney with Puff Pastry & garnish & Bonnet of your Dish, & lay on a long plate.

A Flower Line of Orange Pudding

Cut 6 civil Oranges in halves, one Juice half put in the Pudding, the other in Water & Affort & Shifting them 3 or 4 Times.

To butter Chickens

Take 2 Chickens Boyle them and thin them Gravy Cut them in pieces, and make some with the necks & Gizzard, Pepper, salt and an iron make it tawny, but not brown take 3 or four spoonfuls of it & put it to your Chickens let them simmer to gether till hot, then put half a pound of Cream to it & let it. Boyle till it is enough then put in half a pound of Butter & a little Flower. Make it to gether till the milk is melted, when you take it of the Fire, pour it the Juice of a Lemon Old Made of Torte.
Boyl & 2 Large Eggs then scald them in a Pan
Pour them through a Sieve mix them with 2 grated
in a Pound of Butter Sackby Images 2/3 Water 1/3 Sugar
Then add a Quart of Cream mix it with 7 goles of Sugar.
White Heat these together 8 put them in a Dish cover with
Riff Puff & garnish your Dish.

To make Reason Wine

Boyl & a Hogshead of Water & let it stand
Well it is Cold, to this Sweet Wine you must
Pour 2 Hundred of Madeira Reasons, The
Great Walks sipped noth & Chopped
a Little then pour the water to them Flavour
them Two or Three Times a Day for a Fort.

Night or Three Weeks then strain the Syrup
From them & press the Reasons, pour back to
the above, jum the Wine & go far a joint
Botle over 4 Bung for 3 Weeks or a Month.

If it has done, sifting these Throw it up
& let it stand till it is Fine you must now
pour the Syrup in 1000 tight at first

To make Reason Wine

To one Hundred of Syrupine Reasons 4000
18 Gallons of Spring Water, quick put the
Great Walks pour them in a Stack, take the
them Stand Three Weeks or a Month, Flavour
them.
Provisions:

- Two or three times a day. Store the liquor from them as dry as you can. Turn it up a pint bottle, let it stand for three weeks or a month, till it has done its job.

Cake Recipes:

1. Seed Cake
   - One quarter of flour one pound 8
   - A quarter of butter 10 eggs half the
   - Whites left out one pound of sugar a
   - Full half pint of ale yeast 2 ounces
   - Curleys pitch half an ounce of
   - All spice

To make gingerbread:

- Take a pound of treacle half a pound of butter
- Melt the butter 3 quarters of an ounce
- Of ginger finely beaten half a nutmeg
- Half a pound of 4 penny sugar 4 ounces
- Of curleys pitch as much flour as will
- Make into a stiff paste, orange peel as you
- Please

Gingerbread Recipe:

- Use College Indulgences
- A penny white sauce well grated half a
- Pound of salt and mix it with it small 3 nutmegs
- Grated a quarter of currant a little
- Salt 4 Eggs mix all these together in a little
- Creamy work them pretty stiff, roll them
- Ups long pan rub the pan with a quarter or
- More
more of butter & yonne them in it covering
them with an other dish set them over a gentle
fire, stir them when they ought to be turn'll
they will hogs then turn them four or five
times bill they are Equaly browned on all Sides

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A Bread Pudding

Six Eggs 4 whites a Roast Sliced
Sifted with milk the grousings of
Two Citv Oranges & the Juice of one
Whole one boiled in a

To make a Pickle for Beef, Veal, or Chicken,

Take one Gallon of Water, & make a Brine
with Bay Salt strong enough to bear an Egg. Add
2 oz. of Sugar five Ounces of Salt Pork,
Two Ounces 1/2 of Salt Bran Full, 5 oz. in proportion for
a greater or lesser Quantity of Water. Cook all these togs
Then, when the Brine is well, take it out of the Pickle, your Meat must have been well
cooked with a little common Brine 40 2 Days to draw the
Broth from it. The Brine should remain in it a Week
or five Weeks. The best or Tongue the Middle or Mutton
then take them out & smooch them over a little. Boil One
Day or two then hang them up in a Modder to dry

Some People wash them with Some Butter & give them a
Taste of Philadelphia Ham. This Pickle will vary a long
Time. But if you see it begin to muther or to grow effigies,
take out the Meat & put in a Handful of Bay Salt
into the Pickle. Add it in cold it clean at before.
Let it stand till Cold & put your Meat in again.
Then stand to be a little Bay Salt put in the Middle
of the Brine & the Tap Ham is, if you add a little Salt
Onion or Salt Bran full to it, it will be better
than before.

An excellent Ornage for a Year 1907 Williams
Into a Jar that holds about three Gallons put a
Layer of Damask Rasins first down. Then all over the
Bay Salt, then put another Layer of Rasins & pack down, &
Allow them three again the Like Quantity of Bay Salt
continue this doing till the Jar be filled amongst with
Like Quantity of Rasins put in three Shadfulls of
Clove, Mace, three Shadfulls of Mace, then add half
of the Letters of the Vallet, One Shadfull of Lavender, &
cling them in your hand, to mix them among the Rasins, give
a Drink standing the Rasins will sink. Therefore continue
filling the Jar a forking down the Rasins, till it be all
shad full up to the Top; then take three Ounces of
Rice, a Quarter of a Pound of Clove, three Ounces of
Sugar, three Ounces of Orice, Rope, Five Shilling of Salt

John Green, Three Shilling worth of Mustard, your

Some People wash them with Some Butter & give them a
Taste of Philadelphia Ham. This Pickle will vary a long
An old and must be pulped with dry sugar the day come to a Boil, the Pulp of麸子 Grapes or the Lemon, Two Quant of Elder Vinegar, One Quart of Rose Water, or Two Quant of Orange Flower Water, All the pieces of Pulp must be bruised the Strong pulpar to Pores into little. To 1/2 the Amber Grove is Much put all together into your Pickled Pores then Stop your Jars, & so let it stand when you have occasion to Next your Pores take off the Cover of your Jars; after five or six months you may the Sogonum together to increase the Ferment. This will keep for some years good adding to it every year some Rose Water with a little Vinegar or little Orange flower Water or some Roses.

For Indian Pickles.
One Pound of ginger, let it cry in Salt & Water one Night then swap for it & cast it in Snow put it into a Jar with a good deal of Salt; cover it close & let it stand till the rest of the Ingredients are Decay. Take One Pounds of Galick, peel of the Things & lay it in a good deal of Salt for three Days, then laid it in Salt again & lay it to dry. Take a Decatur of a Pound of Long Perper, lay it in Salt for three or four Days, then lay it to dry. Take half a Pound of Mustard seed bruise, 2/3 a Decatur of a Pound of Curcuminc that fine. Put all these in your large Jar together then upon them four or five Quarts of Vinegar not foiled, stop it up close. Take the Inside of a Cabbage, cut them in Quarters, put them on a Pan come close, let both salt three Days then squeeze them dry then to dry, Cold Flowers, Clay, Horse Lather, Plant, Rose Water.

Chicory, Onions & must all be done in this manner, before they are put into the Pickle.

If it grows too salt or you think it tastes too strong of the Ingredients, add to it any Quantity of Rose Vinegar.

Matthew Berens.

Dr. Lakefield. Rapeliff's Sutinece
For the Gent in or Cholic in the Stomach.

Peppery Chop, five pounds, half a pound of Chubar Stock Hops, half a pd of Seina, one ounce of Coriander Seed, one ounce of Fennel Seed, one ounce of Cardamom, half an ounce of Saffron is half an ounce of Liquorice. 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 Cooking it close.

A Wine Glass of it may be taken y it 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.
Famous American Receipt for Rheumatism

Take of Garlick 32 Cloves of Gum ammos

Place one Dracon and them by bruising them together make them into two or three colysers with water & swallow them one at night 8 one in the morning drink while taking this receipt take as large a draught as you can & have the tea pot filled re. Chops this is generally found to favour the Rheuma & even contractions of the joints in a few times taking it is very famous in americ a hundred pounds have been giving for the receipt.

George Wine.

To every Gallon of Water 6 pounds of good Jamaica Sugar if you please you may put less of them but quites so much. Let the sugar be dissolved well in the Water & take off the Steam you need not boil the water. To every Gallon of Water Sugar put one Gallon of Steele Orange & keep them together as you put them in the Flask put into the Cask the Peels of about 2 Thirds or half the Oranges added like it for LadiesFashion very thin. Let the Brandy stand or a year till it has done fermenting then stop it up & let it stand about 12 Months before you bottle it. 93. About 100 or 120 Oranges will yield 3 Quarts of Juice the Month of February is the Season to be desirable, is the best Time for Oranges.

Cherries for puddings.

Cut the Oranges in halve squeeze the Juice into a pan & see all the pulp out it clean from seeds on this put the Shells from the Peels which the Pulp in a good Quantity of water till they are very tender then beat them to a fine past in a morter when done put to every 4 Oranges a pound of single lump Sugar & beat them well the Sugar is done & well mixed then put in the Juice & pulp stir them well together, bottle them for your need Paper them.
as you do Sweetmeats. The Quantity of the Grange makes a Baking. We must be run with the Yolks of 5 Eggs, about 2 Tsp. of Thick Melted Butter put to it when a little cool. Put a thin crust round the Dish, some Cape Pines over the Top. Half an Hour will bake it.