

DCH 372

A. W.
A BOOK OF COOKRYE
LONDON, 1591



ELIZABETH
DAVID

WARBURG INST



1904658202

NUMBER 834

THE ENGLISH
EXPERIENCE

ITS RECORD IN EARLY PRINTED BOOKS
PUBLISHED IN FACSIMILE



93/2032✓

A.W.

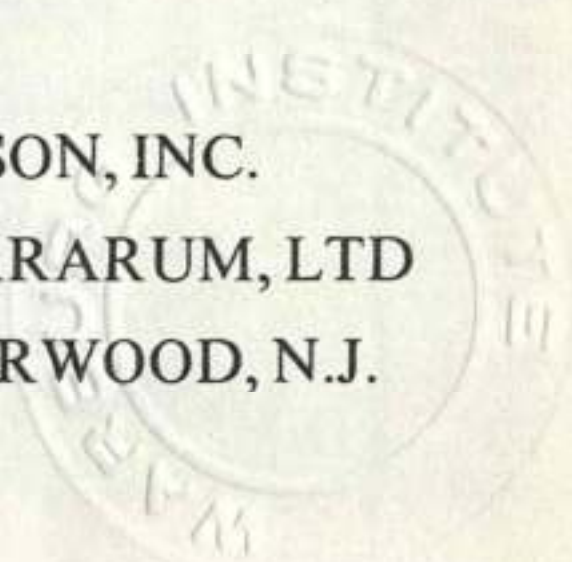
D
C
H

372

A BOOKE OF COOKRYE
WITH THE SERVING IN
OF THE TABLE

LONDON, 1591

WALTER J. JOHNSON, INC.
THEATRUM ORBIS TERRARUM, LTD
AMSTERDAM 1976 NORWOOD, N.J.



The publishers acknowledge their gratitude to the Curators of the Bodleian Library, Oxford, for their permission to reproduce the Library's copy, Shelfmark: Douce W.23.

S.T.C. No 24897

Collation: A-E⁸

Published in 1976 by

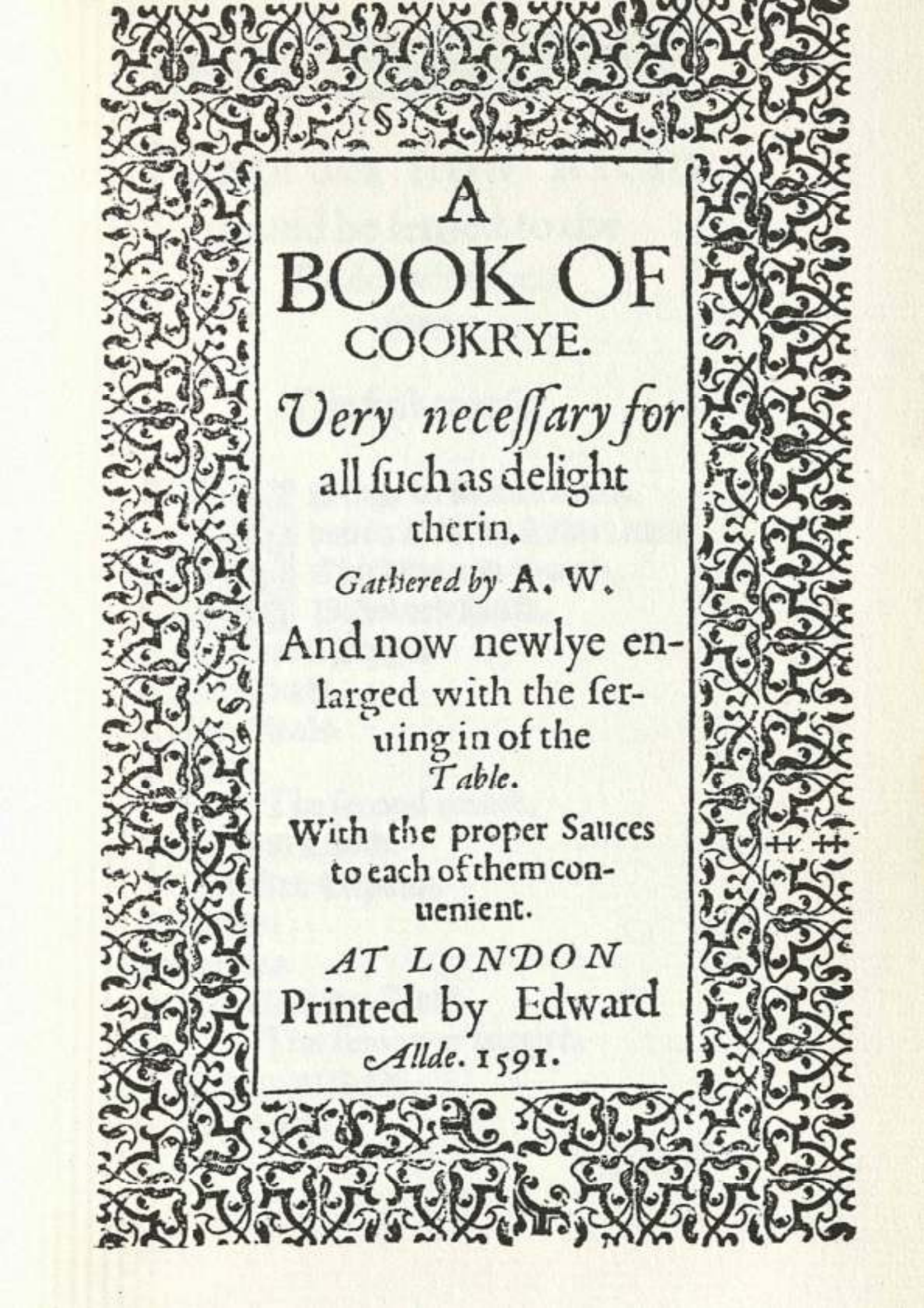
Theatrum Orbis Terrarum, Ltd.
Keizersgracht 526, Amsterdam

&

Walter J. Johnson, Inc.
355 Chestnut Street
Norwood, New Jersey
07648

ISBN 90 221 0834 1

Printed in the Netherlands



A
BOOK OF
COOKRYE.

Very necessary for
all such as delight
therin.

Gathered by A. W.

And now newlye en-
larged with the ser-
uing in of the
Table.

With the proper Sauces
to each of them con-
uenient.

AT LONDON
Printed by Edward
Allde. 1591.



The order how Meats
should be serued to the
Table, with their
sauces.

The first course.



Stage oz stewed booth.
boiled meat oz stewed meat.
Chickins and Bacon.
Powdered Beefe.

Pyes, Coce, Pigge.

Rosted Beefe.

Rosted Meale.

Custard.

The second course.

Rosted Lamb.

Rosted Capons,

Chickins.

Behennes.

Bakte Venison, Tart.

The seruice at Supper.

Stage oz Sew.

A Ballet.

A 2

A Pigges

A Book

A Pigges petitoe.

Powdzed Beef sliced.

A shoulder of mutton oz a best.

Mele, Lamb, Custard.

The second course.

Capons roasted.

Cunnies roasted.

Chickins roasted.

A Pye of Pigeons oz Chickins.

Baked Venison, Tarte.

The seruice at Dinner.

Brawn and Mustard.

Capons stewed in white broth.

A Pestell of Venison vpon bezwes.

A chine of Beef & a best of mutton boild.

Chewets oz Pyes of fine mutton.

Threë green geese in a dish, sozrell sauce.

Foz a stubble gose, mustard and binagre.

After Alhalowen daye a Swan, sauce

Chaudron.

A Pigge.

A dubble Rib of Beef roasted, sauce Pepper and Vinagre.

A loyne of Meale oz best, sauce Dzenges.

Half a Lamb oz a kid.

Two Capons roasted, sauce wine & salt,
Ale

A Booke

A dish of Larkes.

A patty of red Deere.

Tarte, Ginger bread, Fritters.

Service for Fish daies.

But ter.

A Sallet with hard Egges.

Potage of sand Celcs and Lampyons.

Red Hering green boyled sugar strewed

White Hering. } (vpon.

Ling. } Sauce Mustard.

Haburdine. }

Salt salmon minced sauce mustard and
Vinagre and a little Sugar.

Powdred Cunger. }

Shad. } Sauce Vinagre.

Mackrel. }

Whiting, sauce with liuer and mustard.

Plaice, sauce sazele, or Wine and Salt,
or Vinagre.

Thorne back, sauce Lier and Mustard,
Pepper and Salt strewed vpon it af-
ter it is bused.

Fresh Cod, sauce Green sauce.

Bace, Mullet.

Celes vpon Sops.

Koches vpon Sops.

Perch

Perch.
 Pike in Pike sauce.
 Trout vpon Sops.
 Tenchin Belly oz in Crissel.
 Custard.

The Second course.

¶ Flounders in Pike sauce.

Fresh Salmon.	}	Sauce Vinagre.
Fresh Cunber.		
Brit.		
Turbut.		
Holibut.		

Wrean vpon sops.

Carp vpon sops.

Soles oz any other fish fried, sauce the
 Dripping.

Rosted Lamprens.	}	Sauce galentine.
Rosted Porpos.		

Fresh Sturgion.	}	Sauce Vinagre.
Crenice.		
Crab.		
Shrimps.		

Baked Lampre.

Wart.	}	Châse.
Figges.		Raisins.
Apples.		Pearcs.

Almonds

A Booke

Almonds blanched.

To make sauce for capons or Turkey
Fowles

TAKE Onions and slice them thin, and
boyle them in faire water till they be
boyled dzye, and put some of the grauie
vnto them and pepper groce beaten.

Sauce for a roasted Stock Dcue.

TAKE Onions and mince them not too
small, and boile them in a little claret
Wine, and when they be boyled almoste
dzy, put therto Vinagre. Sugar, Pepper
and some of the gray of the Stockdoue.

To make sauce for a capon an
other way.

TAKE Claret Wine, Rosewater, sliced
Oranges, Sinamon and ginger,
and lay it vpon Sops, and lay your Ca-
pon vpon it.

Sauce for capons, Pheasant, Partriges
or Woodcocks.

Onions sliced very thin, faire water
and pepper groce beaten.

Chauldron

TAKE white Bzead and lay it in soke
in some of the bzoth that the Giblets
be sod in, and straine it with some of the
blood of the Swan, a little peece of the Li-
uer and red Wine, and make it somwhat
thin, and put to it Sinamon and ginger,
pepper, Salt and Sugar, & boile it vntill
it be somwhat thick, and put in two spoons
full of the graue of the Swan, and so
serue it in saucers being warme.

Galandine for a crane or a Hearne or any
other Foule that is black meat.

TOsse Bzead and lay it in soke in vi-
nagre, and straine it with Vinagre
and a litle Claret wine, boile it on a cha-
singdish of coles and put in it sugar, Si-
namon, and Ginger.

For

For Stewed and boyled Meates.

To stue a Capon.



Take the best of the Broth
of the pot, and put it in a
pipkin, and put to it Co-
rance and great raisins,
Dates quartered and o-
nions fine minced, stray-
ned bread & time, and let them boile well
together: when they be well boyled, put
in your pyunes, season it wth cloues, mace,
pepper, and very little Salte, a spoonfull
o^r two of Mergious, and let it not be too
thick. And your Capon being boyled in a
pot by it selfe in fair water & salt to keepe
it faire, and thus you may boyle a Chic-
ken, veale, beef o^r mutton after this sort.

To stue a Capon in Lemmons.

SLice your Lemmons and put them
in a platter, and put to them white
Wine and Rosewater, and so boile them
and Sugar til they be tender. When take
the

the best of the broth wherin your Capon is boyled, and put thereto whole Mace, whole pepper & red Cozance, barberics, a litle time, & good stoze of Marow. Let them boile wel together til y^e broth be almost boiled away that you haue no moze then will wette your Sops Then poure your Lemmons vpon your Capon, & season your broth with Mergicus and Sugar, and put it vpon your Capon also.

To boyle a Capon in white broth.

Boyle your Capon in faire licour and couer it to keepe it white, but you must boile none other meat with it. take the best of the broth, and as much bergious as of the broth if your Mergious be not too sower, and put therto whole mace whole pepper, and a good handfull of Cardue, Letuce or bozage, whether of them ye wil, small Raisins, Dates, Marow of marow bones a litle stick of whole Synamon, the pæle of an orange. When put in a good peece of Sugar, and boile them well together. When take two or thre yolkes of egges sodden, and strain them, and thick it withall, & boile your pyncks
by

A Booke

by themselves, and lay vpon your Capon
poure your bzoth vpon your Capon.

Thus maye you boyle any thing in
white bzoth.

An other to boyle a capon in
white broth.

First take Marow bones, bzeake them
and boyle them and take out the ma-
rowe. Then sethe your Capon in the
same licoure. Then take the best of the
licoure in a small Potte to make your
bzoth withall. Then take Cozance, Da-
tes and pyunes, & boyle them in a pot by
themselues till they be plum, then take
them vp and put them into your bzothe,
then put whole Hace to them and a good
quantitie of beaten Ginger & some Salt.
Then put the Marow that you did take
from the bones, and Strain the yolkes of
Egges with Vinager, and put them in-
to your bzoth with a good péece of Sugar
but after this it must not boyle: thē take
bread and cut therof thin sippits, and lay
them in the bottom of a dish. Then take
sugar and scrape it about the sides of the
dish and lay thereon your Capon, and the
fruit vpon it and so serue it in.

To

To make Sops for a capon.

TAke Tostes of Bread, Butter, Claret wine and slices of Oranges, and lay them vpon the Tostes and Sinamon Sugar and Ginger.

To make Sops for chickins.

Firste take Butter and melt it vpon a Chafingdishe with Coales, and lay in the Dish thinne Tostes of Bread, and make Sorrell sauce with Vergious and Gooseberries, seeth them with a little vergious and lay them vpon.

To boyle a capon in Browes.

You must boile your Capon with fat meat, then take the best of the broth and put it in a pipkin, & put whole Mace to it, whole Pepper, some red Cozance, half asmuch white wine as you haue of broth, good stoze of Marowe and Dates, and scum them clean and keepe your licour very clære, and season it with Vergious and Sugar, and then lay your Capon vpon browes finely cut, and so poure your broth vpon it.

To boyle a Capon.

TAke your Capon and boyle it tender, and take out a little of the broth and
put

A Booke

put it in a little pipkin with whole mace and a good deale of ginger, and quartered Dates, and boyle your cozance and pympnes in very faire water by themselves, for making of your broth black, and thicken your broth with yolks of eggcs and wine strained together or a little Mergisous, and let your broth boile no more when you haue thickened it, for it will quail. Then cut sippits in a platter, and lay in your Capon, and laye your fruite vpon it, so doing serue it out.

To boyle a Capon with Orenge or Lemmons.

TAke your Capon and boyle him tender and take a little of the broth when it is boyled and put it into a pipkin with Mace and Sugar a good deale, and pare three Orengecs and pil them and put them in your pipkin, and boile them a little among your broth, and thicken it with wine and yolkes of eggcs, and Sugar a good deale, and salt but a little, and let your broth no more on the fire for quailing, and serue it without sippets.

To

Of Cookry.

7

To boyle a Cony with a Pudding in his
Belly.

Take your Cony and fley him, & leave
on the eares and wash it faire, and
take grated Bread, swæte Suet minced
fine, cozance and some fine hearbs, Pe-
neriall, winter sauery; percely, Spinage
oz beets, swæt margerum, and chop your
hearbs fine, and season it with Cloues,
Hace and Sugar, a little creame and
salt and yolks of Eggs, and Dates minst
fine. When mingle all your stuff together,
and put it in your Kabet's belly and sowe
it by with a thred, for y^e broth take mut-
ton broth when it is boyled a little, and
put it in a pot wheras your Kabet may
lye long waies in it, and let your broth
boile oz euer you put it in, then put in
Coceberies oz els Grapes, cozance and
swæt Butter, Mergious, Salt, grated
bread and Sugar a little, and when it is
boyled, lay it in a dish with Sops. And
so serue it in.

To boile Chickins or Capons.

First boile them in faire water til they
be tender. Then take Bread and stæp
it in the broth of them, and with the
yolks

A Booke

yolks of foure or five Egges, & Mercurius
or white Wine straine it and therewith
season your broth and your Capon in it.
Then take Butter, persly and other smal
herbs, and chop them into it. And so serue
them forth vpon sops of Bread.

To seeth chickens in Lettice.

Take a neck of Button with a marow
bone, and so let it seethe, and scum it
clean and let it boyle well together, and
when it is enough: then take out some of
it and straine it, and put in your Chick-
kins. Then take a good many Lettuce and
wash them clean and put them in. Then
take a little white Bread and straine it
and put it into the pot to thicken it withal.
Then put a little whole mace to season it
with Pepper and Mercurius, and a little
sugar, and cut sops and lay them on, and
put on the marow and so serue them.

To boyle chickens with hearbs.

Take your Chickins and scalde them
and trusse the wings on, & put their
feete vnder the wings of your Chickins,
and set them on in a little pot and scum
them faire, when they haue boyled: put
in Spinage or Lettuce a good deale, and
Rosemary

Rosemary, sweet butter, bergious, salt and a little Sugar and Strained Bzead, with a little wine, and cut sippets, and serue it out.

So may you boyle Mutton, or Pigeons,
or Conny.

To seeth Hennes and capons in Winter,
in whitebroth.

TAke a neck of mutton & a marrow bone, and let them boile with the Hennes together, then take Carret roots, and put the into the pot, and then straine a little bzead to thicken the pot withall and not too thicke, season it with Pepper & bergious, and then couer them close and let them boyle together, then cut Sops and put the broth and the marrow aboue, and so serue them.

To stue capons.

TAke the best of your mutton broth and put therto a little whole pepper, and a little whole Mace, Marceley, and time, and boile the. Then put in halfe a dish of sweet Butter, Bergious, and a peece of Sugar. Then take a good quantitie of Gooseberies, and boyle them by themselves in a little broth, and poure them vpon your chickens, put into your broth a spoonfull of yest.

A Book

To stue Sparrowes.

TAke Ale and set it on the fire, and when it seetheth scum it, and then put in your Sparrowes and small Raisins, Sugar and Cinamon, Ginger, and Dates, and let the boyle togither, and then take marrowe or Butter, and a little bergious, and kepe it close. And when it is enough, make Sops in Platters and serue them sozth.

To stue Sparrowes.

TAke good Ale a pottel, or after the quantities moze or lesse by your discretion, and set it ouer the fier to boyle, and put in your Sparrowes and scum the broth, then put therein Onions, Percely, Lime, Rosemary chopped small, pepper and Saffron, with Cloues and Mace, a fewe. And make soppets as you doe for fish, and laye the Sparrowes vpon with the said broth, and in the seething put in a peece of sweet Butter, and bergious if need be.

For to stue Larkes.

First take them and drawe them cleane, and cut off their sexe, and then take a good deale of wine in a platter, and take a good deale of marow, and put it in y Wine and set them on a Chafing dish, and let the stue there a good while, then take a quantity
titie

title of smal Raisins, and wash them clean and put them into the bzoth, and take a little sugar, and Sinamon, and a few crums of manchet bzead, and put them into the Larkes, and let them stue altogither, then take and cut half a dosen Costes, and lay them in a Platter, then put them in a dish with bzoth, and serue them out.

To stue Sparrowes or Larkes.

Take the best of Button bzoth, and put it in a Dipkin, and put to it a little whole Mace, whole Pepper, Claret wine, Marigolde leaues, Barberies, Rosewater Mergious, Sugar, and Marrowe: or els sweet Butter. Perboile the Larkes befoze and then boyle them in the same bzoth and lay them vpon Sops.

To boile a Duck.

Seth the Duck with some good marrow bones or Button, and take the best of the bzoth, and put therin a few Cloues, a good many sliced onions, and let them boile well together till the Onions be tender, and the season your bzoth with Mergious, and a little sugar & salt, and a little bzeused pepper, take vp your Duck and lay it vpon sops and giue it two slices vpon y bzeast, and stick it ful of cloues & pour y bzoth vpon it.

A Book

To stue a wilde Mallard.

TAKE a wilde Mallard, with a p[ar]ce of
Button, and set him on the fire, and let
him s[we]eth, and scum him cleane, then straine
a little b[ro]ead and put it in, slice halfe a do-
zen of Onions, and take whole pepper and
put it in, and season it well with Vergious,
and couer it close and let it boyle till it be e-
nough, Then put it in a platter and serue
it without Sops.

To boyle Stockdoues.

Set the them with Beefe or Button,
Stake the best of the b[ro]oth and put it in a
pipkin, and put thereunto Onions finelye
minced, and a few Cozance, and so boyle
them till they be very tender, and season
them with vergious, and a little sw[ea]t but-
ter, and pour them vpon your Stockdoues
when they be laid vpon the Sops.

To stue a hinflank of Beefe without fruit.

Boyle your flank of B[ee]f very tender, till
the b[ro]oth be almost consumed, then put
the b[ro]oth into a pipkin, and put to it Oni-
ons, Caret roots sh[re]d small, being tender
sodden befoze, and pepper groce beaten, ver-
gious, and halfe a dish of sw[ea]t butter, and
so lay it vpon.

To

To stue a Neares foot.

First let your Beats foot be scalded and made cleane. Then take Onions, slice them and boyle them well in faire water. Then take halfe water and halfe Wine, so much as need to serue for the boiling of the Beats foot (which will be sone enough) and put it in a pipkin, put therin some Cloues, and a little whole pepper, and take the onions out of the water they were sodden in, and put them into the same pipkin, and the Beats fote with them till it be almost inough. Then take a little bergious, halfa dish of swæt butter and a little sugar, and let them boyle a little togither, and serue them in vpon Sops.

An other to stue a Neats foot.

Boyle the Onions in Muscadell: and put therinto a fewe Cozance, whole pepper and cloues: then put in your Beats foot and boyle it tender and season it with a good peece of butter, and when they be well boyled, lay them vpon sops and cast about your dish sides a little powder of Ginger.

To boyle a Leg of Mutton with Lemmons.

VVhen your mutton is half boyled, take it vp, cut it in small peeces, put

A Booke

put it into a Pipkin and couer it close, and put therto the best of the broth, as much as shall couer your Mutton, your Lemmons being sliced very thin and quartered and cozance: put in pepper groce beaten, and so let them boile together, and when they be well boiled, seon it with a little vergious, Sugar, Pepper groce beaten, and a little sanders, so lay it in fine dishes vpon sops, it wil make it melle for the table.

To boile Mutton with Endiue, Borage, or Lettice, or any kinde of hearbs that may serue therunto.

VVhen your Mutton is well boyled, take the best of the broth, and put it in a Pipkin, and put therto an handfull of Endiue, borage, or what herbs you list, and cast therto a few cozance, and let them boyle well, and put therto a pæce of vpper crust of white bread, season it with pepper groce beaten, and a little Vergious, and a little sugar, & so poure it vpon your meat.

To boile mutton for a sick body.

Put your mutton into a Pipkin, seeth it and scum it clean, and put therto a crust of Bread. fennell roots, Percely roots, Cozance, great Raisins, the stones taken out,
and

and hearbs according as the patient is. If they be colde, hot hearbs may be bozne: If they be hot colde herbs be best, as Endiue, Sinamon, violet leaues, and some Herzell: let them boyle together. When put in Pyunes, and a very little salt, this is broth for a sick body.

To make balles of Mutton.

TAke your Mutton and mince it very fine with Suet. Then season it with Sugar, sinamon, Ginger, Cloues & Gace, Salt, and raw Egges. Make it in round balles. Let your broth seeth ere you put the in. Make your broth with Cozance, dates quartered, whole Gace and salt. Thicken it with yolkes of Egges, and Bergions, and serue it vpon Hops.

How to boyle Piggess Petitoes.

TAke your Pigs feet, and the Liver and Lightes, and cut them in small peeces, then take a litle mutton broth and apples sliced, Cozance, sweet butter, bergions and grated bread, put them altogether in a litle pipkin with salt and Pepper, perboyle your petitoes or euer you put the in your Pipkin, then when they be ready, serue the vpon sippets.

A Booke

To still a cock for a weake body that
is consumed,

TAke a red Cock that is not too olde, and
beate him to death, and when he is dead,
fley him and quarter him in small peeces,
and bruse the bones euerye one of them.
Then take roots of Fenell, persely, and suc-
cozy, Violet leaues, and a good quantitie of
Bozage, put the Cock in an earthen pipkin
and betwene euerye quarter some rootes,
heerbs, cozance, whole mace, Anis seeds, be-
ing fine rubbed, and Licorice being scraped
and sliced, and so fill your pipkin with al the
quarters of the Cocke, put in a quarter of a
pinte of Rosewater, a pinte of white wine,
two or thre Dates. If you put in a pece of
golde, it will be the better, and halfe a
pound of pynnes, and lay a couer vpon it,
and stop it with dough, and set the pipkin in
a pot of seething water, and so let it seethe
twelue houres with a fire vnder the brasse
pot that it standeth in, and the pot kept
with licour twelue houres.
When it hath sodden so many houres, then
take out the pipkin, pul it open, and put the
broth faire into a pot, giue it vnto the weak
person morning and evening.

To

To make a Hodgepodge.

BOyle a neck of Mutton or a fat rump of Beef, and when it is well boyled, take the best of the broth and put it into a pipkin and put a good many onions to it, two handfull of marigold flowers, and a handfull of percelly fine picked and groce Wzedde and not too small, and so boyle them in the broth and thicke it with strained bread, putting therein groce beaten pepper, and a spoonfull of Vinagre, and let it boyle somewhat thicke and so lay it vpon your meat.

To make puddings of a Swine.

TAK E the blood of the Swine, and swing it, then put therto minced onions largely with Salt, and the Suet of the Hog minced. Then take the guts clean washed, and stufte them with the aforesaid stufte: and so seeth them, then boile them vpon the coles, and serue them forth.

To make white Puddings of the Hogges Liuer.

YOU must perboile the Liuer, and beate it in a mortar, and then straine it with Creame, and put therto six yolks of Egges and the white of two Eggs, and grate halfe
a halfe

A Booke

a halfe peny loaſe of light Bzead, and put it therto with ſmall Raiſins, and Dates, Cloues, Mace, Sugar, Saffron, and the ſuet of Bœſe.

Eiſands with Otemeale grottes.

TAke a pinte of Creame and ſæthe it, and when it is hot, put therto a pinte of Otemeale grottes, and let them ſoke in it all night, and put therto big. yolks of eggs, and a little Pepper, Cloues, mace, and ſaffron, and a good deale of Suet of bæſe, and ſmall Raiſins and Dates, and a little Sugar.

To make Liucrings of a Swine.

Firſt perboile the Lirer, then ſtamp it in a Morter, and when it is ſmall inough, put it in a beſſell, and put to it ſuct, yolkes of Egges, pepper, cloues, Mace, and Salt. Then take your Cuts cleane waſhed, and ſtuſſe them with the ſoꝛeſaide ſtuſſe, then boyle them, that don ſerue them ſoꝛth.

How to make a Pudding in a
Turnep root.

TAke your Turnep root, and waſh it faire in warme water, and ſcrape it faire and make it hollow as you do a Carret roote, and make your ſtuſſe of grated bzead, and Apples chopt fine, then take Cozance, and
hard

hard Eggs, and season it with Sugar Si-
namon, and Ginger, and yolks of hard eggs
and so temper your stoffe, and put it into
the Turnep, then take faire water, and set
it on the fire, and let it boyle or euer you
put in your Turneps, then put in a good
pæce of Sweet Butter, and Claret Wine,
and a little Minagre, and Rosemarye, and
whole Hacc, Sugar, and Cozance, and
Dates quartered, and when they are boy-
led inough, then will they be tender, then
serue it in.

A Pudding in Egges.

Take and boyle your Egges hard, and
blanch them, and cut off the Crowne of
them, and take then of the yolks and chop
them, Beetes boyled, and yolkes of hard
egges, grated Bread, and Cozance, Salte
Sugar, Sinamon, and Ginger, and then
put the yolkes of rawe Egges, and mingle
them altogether, then put in your Egges,
then for your broth take a little Nutton
broth, Cozance, Dates, Sugar, a little salt
and butter, thicken it with yolks of Eggs,
bergions and a little sugar, so serue it in.

A Pudding in a Tench.

Take your Tenche and drawe it very
cleane, and cut it not ouer lowe. Then
take

A Booke

Take beets boiled, or Spinage, and choppe it with yolks of hard Egges, Cozance, grated Bread, salt, Pepper, Sugar and Sinamon, and yolks of raw Egges, and mingle it together, and put it in the Tenches bellye, then put it in a platter with faire water and swæt butter, and turn it in y^e Platter, and set it in the Duen, and when it is enough, serue it in with sippits and pours the licour that it was boiled in vpon it.

To make a pudding in a Carret root.

Take your Carret root and scrape it fair, then take a fine knife and cut out all the meat that is within the roote, and make it hollow, then make your pudding stufte of the liuer of a goece or of a Pig, with grated bread, Cozance, Cloues and mace, Dates, Pepper, Salt and Sugar, chop your Liuer very small, and perboile it ere you chop it, so down, put it in your hollow root. As for the broth, take mutton broth with cozance, carrets liite, salt, whole Pease, swæt Butter, Mergious and grated bread, and so serue it forth vpon sippets.

A Pudding in a Cowcumber.

Take your Cowcumber and cut out all the meat that is within it, then take a
Liuer

Liver of a Lamb oz Pigge, and Grapes oz
Goceberies, and grated bread, pepper, salt,
Cloues and mace, and a little suet, and the
yolkes of thre Eggs, and mingle altogether
and put in the Cowcumber, and let your
broth boile oz ener you put it in: the broth
must be made of Mutton broth, Vinagre,
and Butter, strained bread, and Salt, and
so serue it out.

How to dresse Neatstungs.

First boile them till they be very tender,
then make tostes of bread, and toste the
till they be very black, then wash the same
tostes in faire water, and put them in a
faire earthen Messell, and then put to them
flesh broth, Vinagre, red Wine, Sinamon
and Ginger, and straine these altogether, so
that it be not too thick, and put therto Su-
gar and salt, and boyle all these together,
then cut your tungs in faire lishes, and so
frye them in sweet Butter, and that done,
put the Lishes into your sauce, and then let
them boile well together, and so serue them
with the same sauce.

A broth for a Neatstung.

Take Claret wine, grated Bread, Co-
rance, sweete Butter, Sugar, and Si-
namon,

A Booke

namon, boyle them altogither. Then take the Peats tung and slice it and so lay it in your dish with sippets and serue it in.

A boyled Sallet.

Take Spinage and boyle it and chop it, and when it is chopt, poure it in a little Pipkin, with Cozance, swæte Butter, Minagre, and Sugar, boyle them altogither, and when they are boyled put it in a dishe, and lay sippets round about, and strew sugar vpon them and serue them out.

¶ *For Fish.*

To see the a Pike.

Scoure your Pike with bay Salte, and then open him on the back, faire walhe him, and then cast a little white Salte vpon him. Set on faire water wel seasoned with Salte. When this licour seetheth, the put in your Pike and fair scum it, the take the best of the b2oth when it is souden, and put it in a little Chafer or Pipkin, and put therto parcely and a little Time, Rosemary, whole Mace, god Pest, and half asmuch Vergious as you haue licour, and boile the togither, and put in the Linner of the Pike,
and

and the kelle, being clean scaled and washed, and let them boyle well, then season your broth with pepper groce beaten, with salt not too much, because your licour is Salte that your Pike is boyled in, put therein a good peece of swete Butter, and season it with a little Sugar that it be neither too sharpe nor too swæt. So take vp your pike and laye it vpon Sops the skinny side vppward, and so lay your broth vpon it.

A Pike sauce for a Pike, Bream, Perch, roch, Carp, Flounders, and all manner of Brooke fish.

Take a posie of Rosemary and Time, and binde them together, and put in also a quantity of Parcelye not bound, and put it into a Cauldron of water, salte, and Peff, and the hearbs, and let them boyle a prittie while, then put in the fische, and a good quantitie of Butter, and let them boyle a good while, and you shall haue your Pyke Sauce. For all these fishes aboue witten if they must be boyled: take sauce for them, Butter, Pepper and Vinagre, and boyle it vpon a chafingdish, and then lay the boyled fish vpon the dish, but for Celes and fresh Salmon nothing but

A Booke

but pepper and Minagre ouer-boyled, and also if you will frye them, you must take a good quantity of Percely, after the fish is fryed, put in the percelye into the frying pan, and let it frye in the butter, then take it vp and put it on the fryed fish, as fryed Plaice, Whiting, and such other fish, except Celes, fresh Salmon and Cunger, which be neuer fryed, but baked, boyled, roasted and sodden.

How to seeth a Carpe.

Cut the throat of your Carp, & saue the blood in a saucer, and take your Carpe and scoure him with Salt, take out the gal and the Guts, and leaue the Liuer and the fat in the belly of the Carp, set on your licour, water and Salt to seeth him, and whē your licour seethes, put in your carp or euer he be dead, and take good heede for springing out of the Pan, for it is euer good to seeth the fish quick, for it maketh the fish to eat hard.

Take the best of the booth and a little red Wine, good stoze of Mergious, new yelt, with the blood of the Carp strained, and so put it in a Dipkin with Cozance, whole Pepper, and boyle them altogether, put therto half a dish of sweet butter, and a little time, and Barberies if you haue them,
and

and when they be well boyled, season it not too sweet nor too sharpe and then poure it vpon your Carpe.

To seeth Roches, Flounders, or Eeles.

MAke ye good broth with new yest, put therin bergious, salt, percely, a little Time, and not much rosemary and pepper, so set it vpon the fire and boile it, and when it is well boyled put in the Roches, flounders, Eeles and a little sweet butter.

To seeth a Gurnard.

Open your Gurnard in y^e back, and faire wash and seeth it in water & Salt, with the fishy side vppward, and when it is well sod, take some of the best of the broth if you will, or els a little fair water, and put to it new yest, a little bergious, percely, rosemary, a little time, a p^{er}ce of sweet butter, and whole Mace, and let it boyle in a pipkin by it self till it be well boyled, and then when you serue in your Gurnard, poure the same broth vpon it.

To seeth a Dory or a Mullet.

Make your broth light with yest, somewhat sauery with salt, and put therin a little Rosemary, and when it seethes put in your fish, and let it seeth very softly, take faire water and bergious a like much, and

C,

put

A Book

put therto a little new **Pell**, corance, whole pepper and a little **Mace**, and **Dates** shred very fine, and boyle them wel together, and when they be well boyled, take the best of your broth that your fish is sodden in, and put to it **strawberyes**, **gooseberyes**, or **barberyes**, **sweet Butter**, some **Sugar**, and so season by your broth, and poure vpon your **Dozry** or **Gullet**,

To seeth **Turbut** or **Cunger**.

Set on water and salt, and season it wel, if the **Turbut** be great quarter him into foure quarters, if he be small, cut him but in halfe, if it be a **Burt**, seethe it whole after this sort. When your licour doth seeth, put in your fish and let it seeth very softly till it be sodden enough, and when it is sodden, take it not vp till the licour be colde. Then take halfe white **Wine**, with **Vinagre** and the broth that it was sodden in, and lay the fish in it to souce. **Cungar**, **Sturcion**, and all fish that is to be souced, in like manner sauing you must seethe your **Sturcion** in water and **Salte**, and souce it with white **Wine**.

How to seeth **Shrimps**.

Take halfe water and halfe **béere** or **Ale**, and some salt good and sauery, and set it

on the fire and faire scum it, and when it seetheth a full wallop, put in your Shrimps faire washed, and seethe them with a quick fire, scum them very clean, and let the haue but two walmes, then take them vp with a scummer, and lay them vpon a fair white cloth, and syzinkle a little white salt vpon them.

Bake Meates.

For fine Pyes of Veale or Mutton.

Perboyle your meat and shzedde it fine, and shzed your Suet by it selfe. When your Suet is fine shzed put it to your Mutton or Meale and mince them together, put thereto halfe a dosen yolkes of Egges being hard sodden and fine minced, small Corance, dates fine minced, season it with cloues and mace, Sinamon and Ginger, a very little Pepper, a handfull of Carowaies, Sugar and Clergious, and some Salt, and so put it into your paste being Chewets or Trunk pyes.

For Pyes of Mutton or Beefe.

Shzed your meat and Suet together fine, season it with cloues, mace, Pepper, and

A Book

some Saffron, great Raisins, Cozance and prunes, and so put it into your Pyes.

To bake a Neats tung.

Seth your Neats tung very tender and slice it diamond slices, wash it with bergious, season it with Pepper and salt, sinamon and ginger, then lay it into your coffin with Cozance, whole Pace, Onions being very small minced, with Parsw or else very sweet butter, some Sugar & some dates being very small minced, and put therein some bergious.

To bake a Pigge.

TAke your Pig and flea it, and draw out all that clean which is in his bellye, and wash him clean, and perboyle him, season it with Cloues, mace, nutmegs, pepper & salt, and so lay him in the paste with good Foze of Butter, then set it in the Duen till it be baked inough.

To bake a gammon of Bacon.

TAke your Bacon and boyle it, and stufte it with Parcely and Sage, and yolks of hard Egges, and when it is boyled, stufte it and let it boyle againe, season it with Pepper, cloues and mace, whole cloues stick fast in, so tye lay it in your paste with salt butter.

To

To bake Chickins.

Seaſon them with cloues, mace, ſinamon ginger, and ſome pepper, ſo put them into your coffin, and put therto coꝝance Dates Hazones, and ſwæt Butter, oꝝ els Harow, and when they be halfe baked, put in ſome ſirup of bergious, and ſome ſugar, ſhake thẽ together and ſet them into the ouen again.

Bake Sparowes, Larkes, oꝝ any kinde of ſmall birds, calues feet oꝝ ſhæpes tunges after the ſame manner.

To make a Chicken Pye.

Scalde the Chickins, draw them, and pull out the beſt bones, then ſeaſon thẽ with cloues and mace, Pepper and Salte, and if you haue them grapes, oꝝ goſeberies: when you haue ſo don, make paſte of fine flower, and put in your Chickins, and ſet them in the Ouen, then boyle ſoure Eggs hard, then take the yolks and ſtrain them with bergious, and put Sugar thereto and put it into your chicken pye when it is half baked, and when it is ready to be ſerued in, annoint it ouer with butter, Sugar & roſewater, then put it into the ouen til you ſerue them in.

To bake Chickins without fruit.

Seaſon your Chickins with cloues, mace and pepper, lay thẽ into your paſte with

A Booke

swæt butter, goseberies, sugar and whole mace. And when they be well baked, put therto vergious, yolkes of egges strained. Shake them together and set them into the Duen againe.

To bake Pigeons.

SEASON them with Pepper, salte, and vergious, and lay thē in your paste, and put to them swæt Butter, goseberies, and two or thre spoenfull of vergious.

To bake Crane or Bustard,

FIRST take him and perboyle him a little, and then take swæt Lard and Lard him withall, thē put it into the Coffin, and take Pepper and salt, and season them together and cast it vpon it, and take butter, and put it into the Coffin, and so let it bake y space of foure houres, and serue them forth.

To bake Geece or Capons.

SEASON them with pepper and Salte, put Butter therto, and prick your gose with some Cloues,

To bake Turkey Fowles,

CLENE your Turkye foule on the back, and bruse al the bones. Season it with Pepper groce beaten and salt, and put into it god stoze of Butter, he must haue five houres baking.

To

To bake Fesant or Partridges.

BAke your Fesant or Partridge as you doo your capon with Pepper and Salt, and draw them with Lard if you wil, and put to them swæt Butter.

How to bake Sparrowes or other small birds.

MAke paste of fine floure, egges, butter and faire water, therof make Coffins then season your birds with sugar and ginger, then take good chæse clene scraped and small minced with a little Butter, and put them into your coffins and put therto your birds, and close it till it be enough.

To bake Capons or Chickins.

TAke paste as is aforesaid, and season the Capon with ginger, salt and Bergious then take Lard and mince it metlye small, and put that first into the Coffin, then put your Capon vnto it with the brest downward, so couer it and bake it, when it is almost enough, put into it the yolkes of thre or foure Egges strained thzough a Strainer with a little bergious, and so let it stand til it be inough.

To bake wilde Ducks.

VWhen they be fair dressed and perboiled, season them with Pepper and Salt, a few whole cloues amongst thê, and Onions

A Booke

Onions small minced, and swæt butter, vergious and a little sugar.

For to bake Mallards,

First trusse them and perboyle them, and put them into the coffin, then take pepper and Salt, and season them and foure or five onions péeled and sliced, and put them altogether with a good pæce of swæt butter vnto the Mallards, and so let thē bake two houres, and when they be baked, put in half a goblet of Vergious for euery Mallard, and so serue them.

How to bake pyes of Calues feet.

Take Calues feet and wash them, boyle and blanch the haire of them, season thē with cloues and mace, and a little pepper, vergious and sugar, dates, pꝛunes, cozance, and swæt butter, then make your paste of fine flower with yolkes of Egges, and raise the Coffin square, when it is halfe baked, then take it out and put in Vergious and sugar with the yolks of hard Eggs strained.

How to bake Conies, Rabets, or Hares, with fruit or without fruit.

Seaſon them with Pepper and Salte, Cloues and mace, and so laye them into your paste with Cozance or Pꝛunes, great Raisins

Raisins and if you will: butter and a little bergious.

To bake small meats.

TAke Egges and seethe them hard, then take the yolkes out of them and bzaie them in a moztar, and temper them with Creme, and then straine them, and put to the Pepper, Saffron, Cloues, Mace, small raisins, Almonds blanched and small sized, and grated bread.

Take Peares also sodden in Ale, and bzaie and straine them with the same Licour, and put therto Balsard and Honny, and put it into a pan and stir it on the fire til it be wel sodden, then make little coffins and set the in the Duen til they be hard, and then take them out againe, and put the foresaid licour into them and so serue them forth.

To make small bake meats of Sirup
and Peares.

TAke Peares and seethe them in Ale, then bzaie them and straine them and put Sanders to them and Ale, with the spices aforesaide, and the Coffins in likewise ordered, and so put in the sirup.

How to bake Venison.

VVhen it is perboiled, season it with Salt and Pepper somewhat groce beaten

A Booke

beaten, and a little Ginger, and good floze of swæt Butter, and when the Venison is tender baked, put to it half a dosen sponfull of Claret wine, and shake it well together.

To bake Venison to eat hot.

Cut the Venison in faire pèces, in quantity as you will haue your pasties, and perboyle it, that down, stick the grain side ful of Cloues, and Lard the lean side with good lard, and season it with pepper, salt, and all manner of spices, then put the grained side of the venison downwards into the coffin of brown paste, and so close it and bake it, and whē it is open turn the grain side upward.

To bake Venison to eat colde.

Take Venison and cut it as the grains goeth, and cut it in quantity as ye will haue your Pasties, and perboyle it in faire water, then take Lard and cut it in length of your fleshy, and therewith lard it as thicke as you can, so that one pèce of the Larde touch not an other. Then take all manner of spices, salt, and Minagre, that down, put it into brown paste and bake it.

To bake Venison of red Deere.

Laye it in water, and then wash it very clean out of y water, if it be clean draw it with Larde, then take meale and sift it,
and

and take faire licour and let it boile, & make your paste with that, then take Bæse suet, mince it and beate it, dziue out your paste very thick, close it and let it bake six houres when it is half baked, take Cloues & mace and Winagre, and so boile thē together, put them into your redde Dærc, at a little hole made for that purpose. And when you haue so don, stop the hole with some of the same dough, and then set it in againe vntill it be inough.

To bake Venison of Fallow Deere.

Lay it in water and wash it very clean, then perboile it, if it be of the side, raise the skin of it: if it be of the haunch, presse it: season it with pepper and salt, take good stoze of Dre Suet, and mince it very fine, when you haue minced it, beat it, thē take flower, butter and Egges and make your paste stiffe, then dziue it out, and then put in your suet and Venison and close it, then take the yolk of an egge and a little bære, and wet it ouer, and let it bake foure houres, and then serue it in.

To bake the Vmbles of a Deere.

Mince them very small with Suet, and season them with Pepper, a little
Ginger,

A Booke

Ginger, a little Sinamen and Cozance, and put into your paste, and when your pye is baked, put to it two spoonfuls of Claret wine, and shake it well together.

To bake a Pig like a Fawne.

Fley him when he is in the haire, season it with pepper and salt, Cloues and mace: take Claret wine, Mergious, Rosewater, Sinamon, Ginger and Sugar, boyle them together, laye your Pig flat like a fawne or a kidde, and put your sirup vnto it and sweet butter, and so bake it leisurely.

To make Florentines.

TAke Mele and some of the Kidney of the Loyme, or colde Meale roasted, colde capon or Pheasant, which of them you wil, and mince it very small with sweet suet, put vnto it two or thzee yolks of Eggs, being hart sod, Cozance and dates small shzed, season it with a little sinamon and giuger, a very little cloues and mace, with a little Salt and sugar, a little Time being finely shzed Make your paste fine with butter & yolkes of Eggs and Sugar, role it very thin and lay it in a platter with butter vnderneath and so cut your cover and lay it vpon it.

A Florentine of Flesh.

Tak

TAKE the Kidneies of Ueale and chop them very small with Cozance, Dates, Cinamon and Ginger, Sugar, salt, and the yolks of thre Eggs, and mingle altogether, and make a fine paste with yolks of egges, and butter, and let there be Butter in your dishe bottome, then dzive them to small Cakes, and put one in the dish bottom, and lay your meat in, then lay your other vpon your meat, and close them together, and cut the cover and it, when it is baked the Brew Sugar and serue it out.

A Florentine of Fish.

TAKE apples, grated bread, Cozance, and chop your apples verye fine, and mingle your stufte with yolkes of Eggs, and dzive out your paste as you do the other, put butter in your dish bottom and so serue it out.

To make Florentines with Eeles for
Fish dayes.

TAKE great Eeles, sleve them and perboyle them a little, then take the fishe from y bones, and mince it small with some Wardens amongst it, to make it to mince small, and season it with cloues and mace, pepper, Cozance and Dates, and when you lay it into your paste, take a little fine Sugar and lay it vpon befoze you cover it, and
when

A Booke

When it is halfe baked or altogether, laye a peece of sweet Butter vpon the couer, and a little rosewater and sugar. After the same manner, minced pyes of Celes.

To make a Florentine.

TAke the Kidney of Meale and boyle it a little, choppe it very fine. Then take Cloues, Gace and Pepper, and season it withall, then take an ounce of Biskets and as much of Carowayes, and put into your stufte, make your paste of fine floure, butter Egges and Sugar, and drie your paste very thin, and lay a sheet of paste in a dish and vnder it lay a little butter, and spread it abroad with your thumb, the lay your meat aloft on it in the dish, then make the other sheet and cut it and lay it vpon your meat. Then close it and cut it round about like a Starre, and set it in the Duen and let it abide a quarter of an houre, then take it out and wet it ouer with Butter, then cast sugar wet with rosewater vpon it, then set it into the Duen again a little while, the take it out and serue it in.

How to make Chuets.

TAke Meale and perboyle it and chop it very fine, take beefe Suet and mince it fine, then take Pyunes, Dates and Cozance,

Cozance, wash them very clean and put the into your meat, then take Cloues, Mace, and pepper to season your meat withal and a little quantity of salt, bergious and Sugar, two ounces of biscuits, and as many of Carowates, this is the seasoning of your meat, then take fine flowze, yolkes of Eggs, and butter, a little quantity of rosewater and sugar, then make little coffins for your Chews and let them bake a quarter of an houre, then wet them ouer with butter, then strewe on Sugar and wet the Sugar with a little Rosewater, and set them into the Duen again, then take and serue fine in a dish.

How to bake Vaunts.

Take the kidney of Heale and perboile it till it be tender, then take & chop it small with the yolkes of thre or foure Eggs, then season it with Dates small cut, small raisins, Ginger, Sugar, Sinamon, Saffron and a little Salte, and for the paste to laye it in, Take a dosen of Eggs both the white and the yolkes, and beate them well together, then take Butter and put it into a frying pan, and fry them as thin as a pancake, then lay your Ruffe therin, and so frye them together in a pan, then cast sugar and
Ginger

A Booke

Ginger vpon it, and so serue it forth.

How to make Pescods.

First make thort paste with yolks of eggs, butter and a little sugar. When take for the stuffe, Marow, small raisins, dates, Sinamon, Sugar and Ginger, and then frye them with sweet butter, and whē you serue them, cast on Sugar and Sinamon.

How to bake Eelcs whole.

Vhen they be fleyed & clean washed, season them with vergious, pepper, and salt, Cloues and mace, and put to them tozance, great Raisins and Pzunes, swete butter and Vergious.

To bake Lamprons.

Faire scoure them or fleye them, and season them with pepper and Salt, and put to them some onions, vergious, butter and Distes.

How to bake Lamprons fine.

Put to them small Raisins and Onyons minced very fine, and dates minced fine, a little whole Mace, some Pzunes, if you will butter and vergious.

How to bake a Lamprey.

Vhen you haue fleied and washed it clean, season it with Pepper, and salt, and make a light Callandine and
put

put to it good stoze of butter, and after this sozt you must make your gallandine. Take white bzead tostes and lay them in steepe in Claret wine, or els in bergious, & so strain them with vinagre, and make it somewhat thin, and put sugar, Sinamon and ginger, and boyle it on a Chaffing dish of coles, this Galandine being not to thicke, put it into your ppe of Lampreye, and after this sozt shall you bake Pozpos or Buffins.

To bake Carp, Bream, Mallet, Pike, Trout, Roche or any other kinde of Fish.

Season them with Cloues and Mace, and pepper, and bake them with smal raiſins, swete butter and Bergious, great raiſins, and some prunes.

How to bake a Holybut head.

First water it till it be fresh then cut it in small pæces like Culpines of an Cole, and season it with pepper & Saffron, cloues and mace, small raiſins & great, and meddie al these wel togither, and also put thereto a good melle of bergious, and so bake the same fish.

How to bake Cunger.

Season it with pepper and salt. and make your pies but euen meet for one gubbin, and put to it swete butter, & let it not drye.

D.

To

A Book

To bake a Stockfish.

Seaſon your Stockfiſh with pepper & ſalt and lay it into y^e paſte, and put good ſtoze of butter to it, and ſlyed onions ſmall, and percely, and caſt it vpon the Stockfiſh, & put a little bergions vnto it, and bake it.

How to bake watered Herrings.

Let your Herrings be wel watered, and ſeaſon them with Pepper and a little Cloues and mace, and put vnto them minced Onions, great Raiſins and ſmall, a little ſweet butter, and a little ſugar, and ſo bake them.

How to bake Cuſtards.

Take to euery pinte of Cream five Eggs, and put in no whites. and ſtaine your Cream and Egges together, ſeaſon it with Cloues & mace and ſugar, and when your paſte is well hardened in the Duen, having ſmall Raiſins & dates put in your ſtuffe, and let it not bake too much, for much baking will make your Cuſtard to quaile, or els to fall. Doucets after the ſame ſort.

How to bake Wardens.

Coze your wardens and pare them, and perboyle them and laye them in your paſte, and put in euery warden where you take out the Coze a Clove or twain, put to them

Sugar, Ginger, and Sinamon, moze sinamon then ginger, make your crust very fine and somewhat thick, and bake them leisurely.

How to bake Quinces.

TAke half a pound of Sugar, and a dosen of Quinces and pare them, take half an ounce of Sinamon and Ginger, take fine flower, sweet butter, and Egges, and make your paste, then put in all your stufte and close it up.

Another to bake Quinces.

Core your Quinces and fair pare them, perboyle them in seething licour, Wine or water, or halfe wine and half water and season them with Sinamon and sugar, and put halfe a dosen Cloues into your Pyes amongst them, and halfe a dosen spoonful of rosewater, put in good stoze of sugar. If you will bake them a slighter waye, you maye put in Muscadell to spare Sugar.

How to bake Orenge.

FAire péele your Ozenge, and pick away all the white that is vnder the péele, and so lay them in fine paste, and put into them Sugar, very little Sinamon or none at all, but a little Ginger and bake them very leisurely.

A Book
Roast Meates.

To roast Venison.

First perboile it, and then make it tender
east it into cold water, then Lard it and
roste it, and for sauce take broth, Vinagre,
Pepper, Cloues and mace, with a little salt
and boile these together and serue it vpon
your Venison.

How to roast a Hare,

VWash him in faire water, the perboile
him, and lay him in colde water a-
gaine, then Larde him and roast him on a
Broche, then to make sauce for him, take
red vinagre, Salt, Pepper, ginger, Cloues,
Mace, and put the together, then mince ap-
ples and onions, and fry them in a Panne,
then put your sauce to them with a little
sugar, and let them boyle well together, the
baste it vpon your Hare, and so serue it.

To roast a Capon.

You must roste a Capon with his head
off, his wings and Legs on whole.

Roste a Pheasant.

As a Capon, and when you serue him in,
stick one of his fethers vpon his best.

Partridge as a Pheasant, but no Fether.

Roste a Quaile.

With

With his legs broken and knit one within an other.

Roast a Crane.

With his legs turned vp behinde him his wings cut of at y^e ioynt next the bodye, and then winde the neck about the bzoche, and put the bill into his brest.

Heron, Curlew and Bitter, as a Crane: but the Bittures head must be of.

Rooste a Plover.

With his head off, and his Legs turned vpward vpon his back.

Roast a Snite.

With his Bill put into his brest, and his Legs turned vward vpon his brest.

To roast Woodcocks.

First pluck them, and draw out the guts, leaue the Liver still in them, then stuffe them with lard chopped small, and Fenoper beryes, with his bill put into his brest and his feet as the Snite, and so roast him on a spit, and set vnder it a faire large pan with white wine in it, and chopped Percely, Vinagre, salt and ginger, then make tostes of white bzead, and toste the vpon a grediron, so that they be not bzent, the put these tosts in a dish, and lay your woodcocks vpon them and put your sauce y^e same bzoth vpon the,

A Booke

and so serue them forth.

To make Allowes of Eeles.

TAke and splat an Eele by the back, and keepe the belly whole, and so take out the bone, then take onions, perely, Lime, and Kelenary chopped together, and put thereto pepper and salt, and a little Saffron, and so lay it vpon the Eeles, and the wrap it vp in Culpines, and put them vpon a spit and so roast them.

To make a Frycace of colde Mutton
or Veale.

Chop flesh small and fry it in sweet butter, and then put thereto a little white wine, Salt, and Ginger, and serue it forth in faire dishes.

To make a Fricace of Goose giblets or
Henne, or Capons.

First cut them in pretty peeces, and so boile them in water til they be tender, the fry them in butter, and so serue the forth with powder of Ginger and Salt.

To make a Fricace of a good Haddock
or Whiting.

First seeth the fish and scum it, and pick out the bones, take Onions and chop them small then fry them in Butter or Dyle till they be enough, and put in your fish, and frye

frye them till it be dzye, that down : serue it
fozth with pouder of Ginger on it.

To fry Whitiings.

First flay them and wash them clean and
scale them, that down, lay them in floure
and fry them in Butter and oyle. Then to
serue them, mince apples oz onions and fry
them, then put thē into a vessel with white
wine, bergious, salt, pepper, cloues & mace,
and boile them together on the Coles, and
serue it vpon the Whitiings.

To fry a Cods head.

First cleue it in pæces and washe it clean
and fry it in Butter oz Dyle. Then cut
Onions in rundels and so frye them, that
down put them in a vessell, and put to them
red wine oz vinagre, salt, ginger, sinamon,
cloues & mace, and boile all these well togi-
ther, and then serue it vpon your cods head.

Tartes.

To make a Tarte of Cheefe.

Take good fine paste and dzyue it as thin
as you can. Then take cheefe, pare it,
mince it, and braye it in a moztar with the
yolks of Eggs til it be like paste. then put it
in a faire dish with clarified butter, and thē

A Booke

put it abroade into your paffe and couer it with a faire cut couer, and so bake it: that done, serue it sozth.

To make a Tarte of Prunes.

Take Prunes and wash them, then boile them with faire water, cut in halfe a penny loaf of white bread, and take them out and straine them with Claret wine, season it with sinamon, Ginger and Sugar, and a little Rosewater, make the paffe as fine as you can, and dry it, and fill it, and let it drie in the ouen, take it out and cast on it Biskets and Carawaies.

Tartes of Damsons without a cover.

Scalde your Damsons with rosewater in a Blatter, and then strain them and season them with sugar, sinamon, and ginger, and so make a Tart without a Couer.

Tartes of Damsons with a cover.

Lay in your Damson whole, and so season them with sugar, Sinamon & Ginger, and so lay on a couer.

Tartes of Cherries.

Pluck off your stalks and lay your Cherries into your paffe and season the with sugar, sinamon and ginger, and lay a couer vpon them

Tartes of Gooseberies.

Lay

Lay your Goseberies in your crust, and put to them sinamon and Cinger, Sugar and a few small raisins put among the, and cover them with a Couer.

Tartes of Apples with couers.

Mince your Apples very small, season them with Sugar, sinamon & ginger, and laye thereon a faire couer, and Dresse your couer when it is halfe baked with Rosewater and Sugar.

Tartes of Apples without couers.

Boyle your Apples very tender in a little wine, or for lack of Wine Ale, and then strain them with Sugar, sinamon and ginger. Make a tart of it without a couer.

Tartes of Quinces without couers.

Straine your Quinces with some wine, whē they be boyled tender, and an apple with them, or two or three Wardens, straine them and season them with Sugar, Sinamon and Cinger, and so make a tarte without a couer.

Tarte of Quinces with couers.

When your Quinces be very tender and colde, mince them with two or three Wardens amongst them and season them with sugar, sinamon and ginger, and so the paste being very fine, lay a couer vpon the.

How

A Booke

How to make Tartes of Spinage.

Boyle your Spinage very tender, and three or foure apples with it, and when it is very tender, straine it through a faire cloth, and then season it with the yolk of an egge, Sugar, Sinamon, and Ginger.

Tartes of Bozage after the same fashion.

Tartes of Eglentine berries.

Take the berries and picke out al y white within them, and boyle them very tender in faire water, and when they be almost sod dry, put therein wine, and three or foure Apples, and straine them, season them with sugar, sinamon and ginger, so make a Tart without a cover.

Tarte of Strawberies.

Seon your Strawberyes with sugar, a very little Sinamon a little ginger, and so cover them with a cover, and you must lay vpon the cover a morsell of sweet Butter, Rosewater and Sugar, you may Ice the cover if you will, you must make your Ice with the white of an egge beaten, and Rosewater and Sugar.

How to make a Tart of Briar hips.

Take Hipps and washe them, and boyle them in Claret wine, and straine them through a Strainer, season them with Sinamon

namon, ginger and Sugar, and make your paste, and fill it with the same stuffe.

To make a Tart of Cream.

Take Creame and Eggs and Beat them together, and put them into a Strainer till the whey be come out, then Strain it that it may be thick, season it with Ginger, Sugar, and a little Saffron, and then make your paste with flower, and dry your paste in the Oven, and then fill it, and set it into the Oven to dry, and then take it out, and cast Sugar on it, and so serue it forth.

How to make a good Marchpaine.

First take a pound of long smal almonds and blanch them in cold water, and dry them as drye as you can, then grinde them small, and put no licour to them but as you must needs to keepe them from oyling, and that licour that you put in must be rosewater, in manner as you shall think good, but wet your Pestel therein, when ye haue beaten them fine, take halfe a pound of Sugar and more, and see that it be beaten small in powder, it must be fine sugar, then put it to your Almonds and beate them altogether, when they be beaten, take your wafers and cut them compasse round, and of the bignes you will haue your Marchpaine, and then

as

A Booke

assone as you can after the tempering of your stuffe, let it be put in your paste, and strike it abroad with a flat sick as even as you can, and pinch y^e very stuffe as it were an edge set vpon, and then put a paper vnder it, and set it vpon a faire bozd, and lay a latten Basin ouer it the bottome vpwarde, and the lay burning coles vpon the bottom of the basin. To see how it baketh, if it happen to bzen too fast in some place, folde papers as broad as the place is & lay it vpon that place, and thus with attending ye shall bake it a little moze then a quarter of an houre, and whē it is wel baked, put on your gold and biscuits, and sick in Comfits, and so you shall make a good Merchpaine. Or euer that you bake it you must cast on it fine Sugar and Rosewater that will make it lok like Ice.

To make pottage of Cherries.

Fry white bread in butter til it be brown and so put it into a dish, then take Cherries and take out the Stones, and frye them where you fried the bread, then put thereto Sugar, Ginger, and Sinamon, for lacke of both, take White or Claret Wine, boyle these together, and that down, serue them vpon your Toates.

To

To poche Egges in broth.

TAke faire licour and as much bergious,
and new Yest, and put therein Cozance,
whole macc, swet butter, and sugar a good
handfull of white Wets, and so boile them
very tender, and so poche your Eggs in faire
water sathing, and laye them vpon sops,
and poure the broth and hearbs vpon.

To boyle yong Peason or Beanes.

Firste shale them and sathye them in faire
water, then take them out of the water
and put them into boyling milk, then take
the yolks of Eggs with crums of bread, and
ginger, and straine them thozow a strainer
with the said milk, then take chopped perce
ly, Saffron and Salt, and serue it foꝛth foꝛ
Postage.

To make carbonados of Mutton.

Cut a Leg of Mutton in thin fillets and
to make it tender chop it on both the
sides with the back of a knife, so that they
be not chopped thozow, then salt them well
and lay them on a grediron, and boill them
till they be enough, and with Vinagre and
minced onions serue them foꝛth.

To make a Haggas of Almain.

TAke two Buts of Mutton, and frye
them well from Skinnes and senowes,
and

A Booke

and mince it with suet as small as you can, then take Dates and mince them smal, the take these Spices which follow, one ounce of Cozance clean washed, an ounce of sinamon, a quarter of half an ounce of Ginger and alnuch of pepper, and an ounce of Sugar with the yolkes of eight or nine Eggs, clean fryed from the whites Take also fine faire light bread grated, with a little Salt, and a portion of Saffron, and boile al these together, then row these Cozance in Suet of a Calfe or Shepe, then put them into a frying pan, and so let them into a hot oven, and when they be brawn turne them, and when they be baked, take them out and serue thre in a dish.

To dresse Chickins vpon Sorrell sops.

Take sorrell and beat it in a mortar, and put in Mergions and strain it thzough a Strainer, then cut fine Sops of white bread and lay them in a dishe, and put the sorrell sauce to the bread, put sinamon, ginger, and Sugar, with butter to your sauce, the roste your Chickins and serue them forth.

How to make sops of Almain.

Take white wine with Ware or Ale, and put crums of white bread, yolks of Eggs
Sugar

sugar and sinamon, with Salt and saffron, strain these and boile them a little together then cut white bzead into your dishe, and put the pottage to it, and so serue it forth.

How to make Tostes.

TAKE the Kidneye of Uele when it is roasted, and chop it very fine, then take and put it in a dish, put in the yolks of thre eggs put in Sinamon, Ginger and sugar, take a little Rosewater and put to it, take white bzead and cut it like diamonds, and toste a little, set all your stufte on a Chafingdishe with Coles, and stirre it and spread it vpon the Tostes, take the yolke of an Egge, and with a feather baile them ouer, then bake them in a pan and set them in a dishe, and cast Sugar on them.

To make Ielly.

TAKE Calues feete and fley them, and faire washe them, and set them on to seethe in faire licour, and faire scum them, and when they be tender sod, faire straine out the licour, and see your licour be verye clere, and put your licour into a pot, if there be a pottle of it, put a pottle of claret wine vnto it, and two pound Sugar, a quarter of sinamon, half a quarter of ginger, an ounce of Nutmegs, an ounce of grains,
some

A Booke

some long Pepper, a few Cloues whole, a few Coliander seeds, a little salt. Longlie being faire washed and laid in water a day before, Turnsole being aired by the fire and dried, and when they be well sod, let it run through a bag, and put two whites of Eggs in the bag.

To make an Apple Moise.

Roast your Apples very fair, and when you haue so done, pare them and strain them with the yolk of an Egge or twaine, and Rosewater, and boile it on a Chaffin dish of Coles with a peece of swæt Butter, put in sugar and ginger, and when you lay it in your dish, cast sinamon & Sugar on it.

To make a dish of snow

Take a pottle of swæt thick Cream, and the white of eight Eggs, and beate them altogether with a spone, then put them into your Creme with a dish full of Rosewater, and a dish full of Sugar withall. then take a stick and make it clean, and then cut it in the end four square, and therewith beat all the aforesaid things together, and ever as it ariseth, take it off, and put it into a Cullender, this done, take a platter and set an Apple in the midst of it, and stick a thick bush of Rosemary in the Apple. When call
your

your Snow vpon the Rosemary & fill your platter therewith, and if you haue wafers, cast some withall, and so serue them forth.

To make white Ginger bread.

Take Gumma Dragagantis half an ounce, and steep it in rosewater two daies, the put therto a pound of Sugar beaten & finely serced, and beate them well together, so that it may be wrought like paste, the role it thin into two Cakes, then take a few Jordain almonds & blaunch them in colde water, then dry them with a faire Cloth, and stampe them in a moztar very finely, adding therto a little rosewater, beat finely also the whitest Sugar you can get and serce it. Then take Ginger, pare it and beat it very small and serce it, then put in sugar to the almonds & beat them together very well, then take it out and work it at your pleasure, then lay it euen vpon one of your cakes, and couer it with an other and when you put it in the molde, strewe fine ginger both aboue and beneath, if you haue not great stoze of Sugar, then take Rice and beat it small and serce it, and put it into the Moztar and beat them altogether.

A Booke

To to make Bennets.

Put butter and water ouer the fier in a faire pan, and when it boyleth put thereto fine flower and Salte, and so let them boyle, but stir them well soz bzenning, and when it is wel thicke, put it into an earthen pan, thē bzeak Eggs into it and boyle them so togither, then boyle a good quantifye of Butter clarified ouer the fire, and with a sponne put in your other stufte and so frye them till they be browne, and that done, serue them sozty with Sugar on them.

How to make Pomages,

Take a quart of red wine oꝛ swéet wine, and v oꝛ vi. well watrlike Apples, pare them and cut them in pæces and cast away the cozes, then put the apples with y wine into a pot and boyle thē on the fire till they be tender, and take a manchet lufe and cut it in thin pæces and cast it into the pot, thē when the apples be tender, put to them a quarter of a pound of Sugar, but dꝛaw thē thꝛough a strainer befoze, and also an oūce of Sinamon. halfe a quarter of an ounce of ginger, and boyle al these togither in a charfer oꝛ a pot, and then take them out again, and put thē into a faire bason oꝛ in a charger,

ger, then make a dredge of sinamon, sugar and Ginger, but most of Sugar, and dresse your Pomages in faire dishes, then cast in your dredge and serue it out hot or colde.

To make Farts of Portingale.

TAke a quart of life Hony, and set it vpon the fire and when it hath scummed it clean; and then put in a certaine of fine Biskets well serced, and some powder of Cloues, some Ginger, and powder of sinamon, Annis seeds and some Sugar, and let all these be well stirred vpon the fire, til it be as thicke as you thinke needfull, and for the paste for them take flower as finely dressed as may be, and a good peece of sweet Butter, and worke all these same well together, and not knead it.

A French Puffin.

TAke and make a verie fine peece of paste with yolkes of Eggs and swete butter and sugar: and driue your cakes verie thin and fine, six or seauen, and put butter molten betwæne euery one of them, make your cakes little round ones, and let there be a good deale of Butter in the dishe bottom, and then set them in the Ouen till they be baked inough, then strew on sugar vpon it and serue it out.

A Booke

A buitered Loafe.

TAke very fine flowze and yolks of Eggs, sweet butter, yell, cloves, mace, sugar, sinamon, ginger, and woꝝk it together and make them in little loues, and when they are baked inough, set a good deale of sweet butter vpon a chafinydish and coles, the cut your loaf in thꝛe pæces and butter it, then strew sugar betwixt euery pæce and serue it out.

For brenning meats.

TAke wine and good Ale, and fill the well together and they will then bzen, and this is good foꝝ Selues oꝝ dish meates, and all other meates that a man will haue bzenning.

To make Almond Butter.

BLanch two pound of Almonds and bꝛay them small in a Morter, but put no Licour to the of a good while, but bꝛay them as small as you can, and whē they be small inough, cast a little water to them into the Morter, then dꝛaw them through a Strainer as you can, then put it into a faire pot with a quarter of a pound of sugar, and set it on the fire, but stir it well foꝝ burning, and put in a little Salt, but not too much, and when it boyleth take it from the fire,
and

and put to it a good quantitie of Damask water or roswater with an eye of saffron, but not too much, then take a faire Cloth of an elle long, and lay the butter vpon it, and let the cloth be held strait, and draw vnder the same cloth with a Lable, that the water may come clean from it, and the draw it aboue in y^e midst of the cloth, and knit the coznors of the cloth together, and so hang it vp and let it dry, and then dresse it into dishes, and print it as you do butter, and plant it with kernels of Pomgranets, and so serue it forth.

To make Almond milk hot.

TAke blanched Almonds and bray them smal, then with faire water draw them through a Strainer, and make them not too thin nor too thick, and then put them into a pot with a quarter of a pound of sugar and let them boile ouer the fire, and when they boyle take them from the fire, then take a manchet loaf and cut it in thin peeces, steep it in a pinte of White wine, as Bastard, Aire, or Haulmsie, then cast it into Almond Milk and dresse it in fair dishes, and so serue it forth.

To make Ipocras.

A Booke

TAke a gallon of Wine, and an ounce of Sinamon, two ounces of Ginger, and a pound of Sugar, twenty cloues brused, and twenty cozns of peppcr groce beaten, and let all those soke one night, and let it run through a bag.

To make Conserue of Quinces after the manner of Spaine.

TAke six or seuen pound of Quinces, and two gallons and a halfe of water, and set your water on the fire till it be thozow warm, then put therto the whites of two Eggs, Shells and all, and all to stir it with a Stick, and then let it stand vpon the fire till it cast a great scum. Then take of the said scum, and put therto five pound of Sugar, and let it stand till it be molten, and a little while after, and then take it from the fire, and let it run through a wollen cloth of Cotten, and then put in your Quinces clean pared and the cozes clean taken out, and so set them vpon the fier the space of an houre and a halfe, and then take them of the fier, and strain them through a canvas cloth water and al, and then set them vpon the fire again & let them seethe the space of two houres & a half, and all that time stir it with Sticks with broade endes, and to know

know when it is inough, lay it vpon a box lid, and when it commeth by cleane it is enough.

To make Conserue of Orenge.

TAke Orenge and pare them very thin the red of the out sides away, and quarter them in four, and take away the white of the inside, then seeth them in faire water softlye for breaking, ofte change them in warm water til they be soft: as the yelownes doth seeth away, so weareth away the bitternes, thē take them out of the water and lay them in a fair vessell that the water may run away from them, then beate them small with a spone, and put to euery pound of Orenge one pound of sugar, and half a pound of Rosewater, and boile them together and box them.

To preserue Orenge.

TAke your Willes and water them two nights and one day, and dry them clean againe, and boile them with a soft fire the space of one hower, then take them out to coole, and make your sirrop half with rosewater and half with that liquoz, & put double sugar to your Orenge, and when your sirup is halfe sodden, then let your Orenge seethe one quarter of an houre moze, then take out your Orenge & let the sirup seeth vntill

A Booke

untill it rope, and when all is colde, then put your Dzeniges into y^e sirrop: the white of an Egge and Sugar beaten together, will make it to candie.

To make sirup of Violets.

First gather a great quantitie of Violet flowers and picke them cleane from the stalkes and let them on the fire, and put to them so much rosewater as you think good then let them boyle altogether untill the colour be forth of them, then take thē of the fire and straine them through a fine cloth, then put so much Sugar to them as you think good, then set it againe to the fire untill it be somewhat thick, and put it into a violl glasse.

To make Cherries in confectiō.

Take ripe and chosen cherries, cut of half the stalks and put them in a frying pan ouer a soft fire, for euery pound of Cherries strew vpon them a pound of good white sugar in powder, seeth them so till y^e third part be wasted, when they are sod put in a little Rosewater with a few cloues, and sinamon beaten together, then let them coole two or thre houres, and then put them into your pots.

To make Prunes in confectiō.

Take

TAke **P**runes of damaske & do like with them as you did with cherries, saue that for euery pound of **P**runes take xij. ounces of sugar, and that there must be wasted the fourth parte of the **S**irrup a waye, and that the **C**loues and **S**inamon must be but half bused, or els both be a like.

Marmalade of **Q**uinces or any other thing.

TAke the **Q**uinces and quarter them, and cut out the **C**ozes and pare them clean, and seeth them in faire water til they be very tender, then take them with rose water and strain them, and do as is aforesaid in euery thing.

To preserue **Q**uinces.

FAire coze your **Q**uinces and seethe **L**icour vpon the fire, and put in the cozes, and seeth them very well with two or thre peeces of **Q**uinces, and then put in your **Q**uinces, and let them boyle very softlye till they be tender, then take vp your quinces, and set them faire vpon a cloth, and let your **L**icour seethe a great while till it be somewhat high coloured of the **Q**uinces, and then when the licour is colde, and the **Q**uinces be colde, then put in your **Q**uinces againe and so faire couer them.

These

These wil serue to bake or make tartes all the yere.

To preserue Orenge, Lemmons, and Pomecitrons.

First haue your Ozenge finely, and put them into water two dayes and two nights, changing your water thre times a day then perboyle the in thre seuerall waters, the take so much water as you think conuenient for y quantity of your ozenge the put in for euery pound of Ozenge, one pound & a half of sugar into the water, and put in two whites of Eggs & beat them altogether, then set them on y fire in a brasse vessel, and when they boile, scum them very clean, and clense them through a Jelye bag then set it on the fire & put in the ozenge. Use walnuts in like manner, and use Lemmons & Pomecitrons in like sort, but they must lye in water but one night.

To preserue all kind of fruits that they shall not break in the preseruing.

TAke a Platter that is plaine in the bottom and lay Sugar in the bottom, then Cherries or any other fruit, and so between every row you lay, throw sugar and set it upon a pots head, and couer it with a dish, and so let it boyle.

FINIS.

* The Table of the thinges contained
in this Booke.

THE order howe meates should be setued at the Table, both flesh and Fish, with their sauces.	white broth.
Folio. 1. & 2.	Another to boyle a capon in white broth. 5
Sauce for Capons & Turkye Fowles. 3	To make sops for chickins. 6.
Sauce for roasted Stockdoues. 3	To boyle a capon in browes. 6.
Another for a Ca- pon. 3	To boile a capon. 6.
For Capons, Fesant, Partridges or Wood- cocks. 3	To boyle a capon with Oreniges or Lemmons. 6.
Chaldron for a Swan. 4	To boyle a cunnye with a pudding in his belly. 7.
Gallandine for a Crane, Heron, or any other Fowle that is black meat. 4	To boyle chikins or capons. 7.
<i>Stewed and Boyled Meats.</i>	To seeth chickins in Lettuce. 7.
To stew a Capan. 4	To boyle chickins with hearbs. 7.
To stew a Capon in Lemmons. 4	To seeth Hennes or capons in winter in white broth. 8.
To boyle a capon in	To stue capons. 8.
	To stew Sparrows. 8
	To stew Larkes. 8
	To

THE TABLE.

To stew Sparrowes or Larkes. 9.	weake bodye that is consumed. 11
To boyle a Duck. 9	To make a Hodg- podge. 12.
To stue a wilde mal- lard. 9	To make puddinges of a swine. 12
To boile stockdoves Fol. 9.	To make white pud- dings of Hogges Li- uer. 12
To stew a Hinflank of Beefe. 9	Eisands with otmeal grotes. 12.
To stew a Neates foot. 10	To make Liueringes of a Swine. 12
Another to stew a Neats foot. 10	How to make a pud- ding in a turnep root. 12
To boyle a Legge of Mutton with Lem- mons, 10.	A pudding in Eggs, 13
To boyle Mutton with Endiue, borage Lettice, or any kinde of hearbes that may serue thereunto. 10.	A Pudding in a tench. 13
To bake Mutton for a sick body. 10	To make a pudding in a carret root, 13
To make balles of mutton. 11	A pudding in a cowcumber. 13
How to boyle Pigs petitoes. 11	To dresse Neates tungs. 14
To still a Cock for a	A broth for a Neats tung. 14
	A boyled faller. 14

For

THE TABLE.

<p><i>For Fish.</i></p> <p>To seeth a Pike. 14</p> <p>A Pike sauce for a Pike, Breame, Perch, Roch, Carps, Flounders, and all manner of Brook Fish. 15</p> <p>To seeth a carp. 15</p> <p>To seethe Roches, flounders or Eeles. 16</p> <p>To seethe a Gurnard. 16</p> <p>To seeth a Dorry or Mullet. 16</p> <p>To seeth a Turbut or Cunger. 16</p> <p>To seeth shrimps. 16</p> <p>To make Florentines. 21</p> <p>A Florentine of Flesh. 22</p> <p>A Florentine of Fish. 22</p> <p>To make Florentins with Eeles. 22</p> <p>To make a Florentine. 22</p> <p>To bake Eeles</p>	<p>whole. 23</p> <p>To bake Lamprons. 23</p> <p>To bake Lamprons fine. 23</p> <p>To bake a Lamprey. 23.</p> <p>To bake a Carpe, Breame, Mullet, Pike, trout, Roche, or any other kind of fish. 24</p> <p>to bake a Holibut head. 24</p> <p>to bake cunger. 24</p> <p>to bake Stockfish. 24</p> <p>to bake watered Her rings. 24</p> <p>to make allowes of Eeles. 26</p> <p>To make a fricace of a good Haddock. 26</p> <p>to fry Whitings. 27</p> <p>to fry a codshed. 27</p> <p style="text-align: center;"><i>Bake Meats.</i></p> <p>For fine pyes of Vele or Mutton. 17</p> <p>For pyes of Mutton or</p>
---	---

THE TABLE.

or Beefe.	17	To bake pyes of calues feet.	19
To bake a Neats tung.	17	To bake Cunnies, Rabats or Hares with fruit or without fruit.	19
To bake a Pig.	17	To bake small meats.	20
To bake a gammon of Bacon.	17	To make small bake meats of sirup and Peares.	20
To bake chickins.	18	To bake venison.	20
To make a chickin pye.	18	To bake Venison to eat hot.	20
To bake Chickins without fruit.	18	To bake Venison to eat colde.	20
To bake pigions.	18	To bake Venison of a red Deere.	20
To bake a Crane or Bustard.	18	To bake Venison of a fallow deer.	21
To bake Geese or capons.	18	To bake the ymbles of a Deere.	21
To bake Turkey Fowles.	18	To bake a Pig like a Fawne.	21
To bake Fesantes or Partridges.	19	To make chuets.	22
to bake Sparrows or other small birds.	19	to make Vaunts.	23
to bake a capon or chickins.	19	to make pescods.	23
To bake Wilde Ducks.	19	to bake custards.	24
To bake Mal-lards.	18		

Doucets

THE TABLE.

Doucets after the same manner. 24	apples without co- uers, of quinces with out couers, of Quin- ces with couers, Of
to bake wardens. 24	Spinage, Of barage,
to bake Quinces, 25	Of Eglantine beries,
Another to bake Quinces. 25	Of strawberries, Of
to bake Orenge, 25	briar Hips. 28
	Of creame. 29
<i>Roste Meats.</i>	
Venifon. 25. Hare. 25	
capon. 25. Fefant. 25.	<i>Diners other banque-</i>
Partridge, 25. Quail.	<i>ting Dishes.</i>
crane, heron, curlew	A Marchpaine. 29
Bittur, Plouer, snite,	Potage of cherries. 29
Woodcock. 26	poch eggs in broth, 30
A Fricafe of colde	Boile yong pefon. 30
mutton or Vele. 26	Carbonados of mut-
A Fricafe of Gooce	ton, Haggas of Al-
giblets, Hennes or	main, chickens vpon
capons. 26	forell fops, Sops of
	Almain, 30
<i>Tartes.</i>	
Of cheefe, of Prunes,	Tostes, Ielly, Apple
of damfons without	moife, Snowe. 31
couers. 27	Ginger bread, 32
Of Damfons with	Bennets, Poma-
couers, of cherries. 27	ges. 32
Of Gooceberies, Of	Fartes of Portin-
	gale, 33
	French

THE TABLE.

<p>French Puffin. 33</p> <p>A buttered Loafe, 33</p> <p>Brenning meats. 33</p> <p>Almond butter, 33</p> <p>almond milk hot, 34</p> <p>Ipcoras, 34</p> <p>Conserue of Quinces after the manner of Spaine. 34</p> <p>Conserue of Oren- ges. 34</p> <p>To preserue Oren- ges. 35</p> <p>To make Sirrop of</p>	}	<p>Violets, 35</p> <p>Cherries in confecti- on, 35</p> <p>Prunes in confecti- on, 36</p> <p>Marmalade of Quinces, 36</p> <p>Preserue Quin- ces. 36</p> <p>Preserue Oren- ges, Lemmons, Pome- citrons. 36</p> <p>To preserue all kind of fruit. 36</p>
--	---	---

F F N F S.



