

... required thing to keepe back a
to a candy light you must passe a way all
whit from the pells and cut them in chips
then put them in to the surope and let them
boyle a litell and then set them by till
the next day and then boyle them a gaine
and then lay them out on a glas plats and
dry them in a stoue or in the sunne: let
the pells be so tender at first that you may
run a straw thorow them after they are
boyled in the water this is a good way
it must be dubell refined suger the must be done in

To make quince caks looke with a
fine glas and look sparkling or
any other caks a very good way

Take the purest whit suger candy that can
be gotten and beat it very fine and put it in
to a peece of fine tiffany and when you turne
any caks out of your glasses doe a litell over
your caks thorow the tiffany and then set them
in to a stoue and then doe them one the other side

how To make Fumballs of barborys
or of Respres or of Red curance or of
or of gosberys or of aprecoks or of any
fruite you pleas they are a pretty things

Take the juce of any of thes fruts and wet dubell
refined suger with the juce and make it in