

they be tender then take them out and take a way
the skins and stones and break them to pulpe or pap take
their waith in suger and so order and so order them
as you did your kasbres and Aprecoks befor mencined
If you wold make cleare caks of any of thes you
must take the cleare Juice and the waith of suger
equal to your Juice and make them as befor

To Preserve Aprecoks

You must scald them as befor mencined and take
your suger finely beaten as you take them out of the
skillet whear in they weare scalding you must have
and other skillet kedy and strow in the botom of it a
lay of suger and lay them in one by one the water
that hangs one them will be suficiant to make sur
ope you shall not neede ade any more strow in all
the rest of your suger and set them over a soft fire
till all the suger be melted then boyle them up as quic
ke as you can leas they doe lose their culer when y
ou have boyled them well take a litle of your surge
in a sponne and let it stand till it be could and if it
be Jelly so as to cleave ^{come cleave} as from the sponne you may
take them ofe and put them in your pots or glases

To Make Aprecoke Chips

Take your Aprecoks and pare them and cut them
in the midell and then cut pretty thicke slices as large
as you can take them and the Juice that coms them
and way them and take the waith in good suger
which is dubell refined as you are cutting them in sli
ces take ofe the fine suger and strow over the slices