A dish of stewed meat of veale caled a gipsey pye

Take a pece of a fillet of veale and cut it in thinn slices and put it into a dish and stew it with a litel watr and salt and a blade or to of mace and 3 or 4 pepar cornes and when it is stewed anufe put in a pece of new sweet butar and so serue it .....

To Stew a dish of could Rost befe

Take Sume thinne slices of could Rost befe and salt and leane and put it in a dish and and put to it a litell faire water and a good deale of grauey of befe or of muten and Sume Salt and a hole onyon and 2 or 3 Strigs of Rosmary and so let it Stew a good while and then lay Sipets of whit bread at the botome of the dish and when you Serue it take out the strigs of Rosmary and So Serue it .....

For the tooth ache

Take mustierd and tye it up in a fine clout and lay it to the aking tooth and it will doe much good .....

A lege of muten to eat could

Take a very good large lege of muten and pouder it very well till it looks as greene as grass and then boyle it and send it in as your meats tungs with mustard and suger and dres it up with lorells or bays and eat it could .....

A Surope of holey berys are and excelent thing for the the Cofe proued and for a Chine Cofe .....