

A Recait To dry cherys

Take a dosen pound of Right Kentish cherys and stone the
take to every pound of cherys, a quarter of suger and to
every pound of suger a pint of water or some what betwix
make your surope and put in your cherys and let them
boyle very quick till they be tender let them stand in your
preserving pan all night, or in a silver bason close cover
ed all night then lay them out upon sieves put them in
to and oven that is lited more then warme when they
begin to dry turne them and put them one dry sieves
when they are halfe dry take them and wash them
in hot water one by one and wipe them one by one in
dry cloths and lay them one sieves till they be dry fit
to be laid up and when you put them in your boxe
or great glass put betwene every laying of cherys a
paper and so set them in your store

A Recait To dry peare plumes

Take your peare plumes and opene them one the side
and take out the stone to every pound of plumes take
halfe a pound of suger to every pound of suger a
pint of water or betwix when you have made your
surope put in your plumes let them be lited more
then scalded and so cover them up in your prese
rving pan all night the next day boyle them
very tender let them stand the next night covered
then lay them out one sieves keepe them turned
you wold have them faire take some of the broke
nes and fill them when they be halfe dry wash
them as you did your cherys and so lay them up