

let them runne thorow a cloth so long as any
chor will runne then take 3 pound of cherys
stone them put them in a posnat over the fire
let them boyle a quarter of an houre then take
a pound of powder suger beaten very small and
halfe a pound of lofe suger beaten very small p
ut it in to the posnat with the cherys then p
ut in the Surope of the gosberys let it boyle til
by dropping one drope upon ~~and other~~ a sace
it will stand then put it in glass plats.....

mf To make ould wines

Take cold veale and mince it very small
and season it with nutmege and suger and cu
rance and the yelks of 3 egges with the whits th
en take whit bread and cut them in round to
stes and dipe them in creame and fry them in bre
tar you must lay the meat upon the tostes them
~~must not be fried but stund on the cofes and then put it on tostes~~
mf A proued powder for the Colick

Take the Pickles of thornback and dry them in
the oven and make them in to fine powder and t
ake as much as will lye one a shilling or a 6
pence and put it in a sponfull of whit wine an
d a litel to wash it out out of ~~the~~ their m
ouths and this wil doe much good proued ..