

Take clove gilliflowrs and put the leares of the husks and over night sprinkle them with a litle strong sack and so distill them in to whit suger candy at the botom of the glasses - - - - -

### How To Make French Water

Take 3 pints of cardus water and one ounce of St agges horne shaued boyle it till it be but a quart the root gunfian tormentoyle Cypres of each and ounce the flowers of marygoulds Rosmary borage bugles of each 2 ounces you must shred the hearbs and beat the roots and mingle all of them with six pints of hic cuntry whit wine and 3 pints of red rose water and one pound of the best uenice treacle mingell them all uery well together and let them in fude 24 hours and then still them in a glass still - This treacle is good for the ageu worms the small poxe the measells and the feauer - - - - -

### To Make Resbery Cakes

Take a quart of kasbres and halfe a pint of greene gosberes pick your gosberys cleane and way them together and take the same waith of good lofe suger take halfe a pint of your kasbres to the halfe pint of gosberys put them in a gally pot covered close set it in to a skillet of water when they are uery soft break them with a spon and straine out all the juce from them break all the best of your kasbres uery fine and put the juce of the other to them set them in a skillet or silver pot upon a low embres to keepe worne and boyle your