

overcomers a gaine and cover the
ore and lay some dill one the tope of your
ock and tie them up close from the aire
you may take one quart of whit wine vineger
and one quart of water for your pickell or 2 qu
arts of water and one of vineger

To make creme ches for winter

Take 2 meale of creme and one meale of
new milke and kept turned in wet cloths
and then in dry cloths and when it is a
littell dryish then scald it in new milke whey
and then wipe it and dry it in a cloth till it
be pretty dry and then keepe it turned every
day and in half a yeare it will be fit to eat

To garnish dishes of stewed meat or
hashes

Take carot roots and cut them in fine flowers and
in works and turnups cut all so in pretty things in
thin slices and ked betts cut in noches and flowers
the 3 colors look well together

if you boyle mutton in your pese pottage it will be much
the better

To a great Cofe very good

Take speret of any seeds or speret of sickrish is exelent
for a coffe droppe ~~it~~ one dubell refined suger or one any
lofe suger and when the C of troubleth you take a littell at
a time