

pick up your yeers tak of all your frute lay the
in one papers to dry then boe them

Jan To preserve frute greene

Take pipings a precoks peaches pearse plumes whi
le they are greene scald them in hott waters and
pelle them the peaches and a precoks scoape the fure
of them then boyle them uery tender then take as
much suger as will make a surope to couer them
then boyle them sumthing lesurably and take them
up then boyle the surope untill they be sumethi
ng thick that it will buten one a dish side and
when they are couled put them up together

Jan To preserve thes plumes when they ar ripe

Take as much suger as they way and put not so m
uch wates to them as you did to the greene wons
for they will yeld lickor of them selues boyle them
not all together so lesurably as you did the other if
you doe the surope will turne lead and so when you ha
ue boyled them take them up and put them up as afor
said

Jan To make cleare Caks

Take plumes of any sort kasberys are the best put them in
to a stone Juge and when they are dissolved straine
them thorow a faire cloth and take to a pint of that
lickor a pound of suger and put to that as much
water as will melt it and boyle it to a Candy right
boyle the lickor in and other skillet by then put them