

to the skillett together and let it boyle and scum
it uery cleane and then put in your quince and
then couer it close till it be of a bright red color
and then rencouer it and boyle it up and put it
in to your glases this is a good way.

To make Rasperry Cakes At Countes of Shrewsbury

Take 2 stone pots and put in one Rasbres and the
other red curance and set them in to a pot of boyling
water and let them boytill they be tender and then
straine out the curance and mixe the raspres and the
Juice of red curance together take as much of the
one as you doe of the other and then make them as
you doe your cleese cakes and with dubell Refined
Suger and put them in to pots or glases to dry you
may let them stand in the pans and not dry them
but a litle time befor you intend to use them and
they will cat much the bettar and tast the quicker
when you make Jelly of red Rasbres Take halfe
whit Rasbres and halfe red and that will mak it to
be of a brighter culor or you may take halfe the Juice
of whit raspres and halfe the Juice of red curance
and mixe them together and so make your Jelly with
dubell Refined Suger

To Stew Rabets a good way