

put them seething hot together boyle them a litell
while together ~~with stirring~~ with stirring and put
them in to glasses like marmelot boxes and set them
in a warme oven or stove in a drying heat let them st
and so a forth night or three weeks and let them never
be could but remove them frome one warme place to a
nd other that they may never be could they will t
urne in a week and let them never be could they w
ill turne in a weeke beware you set them not to hott
if you doe they will be tise and turne them every day
till they be dry and they will looke verry cleare candied
with out and moyst with in good for the hart burning

Jan To make quideney of the lickor you kept
of your plumes

Take a quart of that lickor and boyle it with halfe a dos
en faire pipings pare and cut in to small peces then stra
ine all the thickest ^{from it} and put to every pint of that lick
or halfe a pound of suger and boyle it till it will stand
upon the back of a spone like quaking Felley then wet
your moulds and put it in to them and when it all
most could turne it ofe upon a wet trencher so slide
it in to your box the boxe being wet all so

Jan To make past kial of any spice frute
Take marmelot before it be could and mould it up in sea
red suger untill it come to perfect past then print it in
moulds and then dry it short and sweet

Jan To make any conserue of any frute or tender
frut or beryes or plumes

First disolve your plums as you did to make your pa
st and straine it thorow lickor and pulpe and to eve
ry pound of pint of that take 3 quarters of a pound of
suger and so boyle it untill it be some what thick