

Leas are much bettar baked in the oven then boyled
eat as well put them in to a pot or pipkin and put a
much water to them as will cover them and some what
more and then past up the pot very close and when
they are baked poure them out and buter them very
well

Pickled oysters are very good in stewed meat as in
calves heads stewed and in frickes of uale or chickens
or lame

Squees one your tansys the Juice of an orange or
too and strow on a good deale of suger the Juice of a
lemon will doe as well as orange. you may put in one
strige of the hearb tansey amongst the other hearbs

The water of Cow Dung is very good for the griping
of the stomack and belly and for the stronggrelliane

Abolocks checks are very good in a pastey and eat
as well as venison all most. it must be a litell stewed
first and pull out all the bones and then season it
with pepars and salt as you doe venison to eat hott
and put it in to very good crust

To fat young chickens put them up in a coope with
dores that they may get worne and be kept cleanly and
givee them nothing but dry chisel to eat and beare to
drink and it will make them very fatt

For a pluresey or a proued medison
Take a handfull of Rueven and stampe it small
and then put in a handfull of barley meale and the
whit of a new laid ege and stampe it all well