

and washt: perboyle it then take it up and cut
in peeces as bige as the palme of your hand or how
if you pleas: put it in a pipkin or skilet that
will fust hold it season it with mace nutmeg
and salt take a handfull of ~~parley~~ a lited time
a lited winter sareery and Sweet margrome mince
d together put thes heabs to the Chathons and a
great onyon hole claret wine or strong broth as
much as will cover it let all thes stew til the
meat be enough then have a leere of the yelks of
6 egges or more a cordinge to the discrecion of the
cooks a lited vineger and butar and sume stne
houes disolved shake all thes together and make
it kesenable thick so put it upon Sipets and
serue it up:

CS The Lady Hewyets Cordial water for
all Could diseses to stay the Rume the
heacket to Comfort the stomack the sperets
the head the hart the plage the measells the
small poxe the pulsey the dropsey and the
Consumcion of the lunges and for the col
icke and to mcheace paine in labor and in
other pains when they are laid if they haue
to much it will stope them if they haue bene
stoped it will bring them downe and good
to bring a way the After bearth