

Salt which must be a litell Brosed becaus it melteth
the soner in to brine then the next day after the hoges
are killed: and you are sure it be could cut it out an
d then strow the botome of the tube with a litell salt a
nd Rube euery pece with salt uery well and couer it
ouer with salt and lay it in to the tubb: and so lay
it as close as posabell you can and when you haue co
uered the botome of the tubb with your peeces of porke
strow a handfull or two of salt ouer it and lay in a
nd other laine of porke as befor and when 2 or 3 layns
are layed then lay in a cloth and a bord one it and
let one of your men tread one the borde to make it
lye uery close and so doe till all be in then be sure the
tube be uery well hooped that the brine kune not out
and that the couer shutt uery close that noe aire goe
in and if it be done well it will be ney couered with
~~brine~~ the pickell in a week or a forth night and when
you spend it take it as it coms and not tumble it up
and be sure when you boyle it the water must boyle a
pace when it is put in or else it will eat dry and salt
and you need not water it a boue 2 or 3 houres and
boyle it with peas or as you pleas the porke must all
be laid in the tube with the skin side downewards:....

For a great cold and hoosness take whit suger
candy Beaten fine and spring water and in fiese
in it some bitany and then when you goe
to bed sweeten it well with suger candy and
rinke a good drath and stice a piping in it:....
stone Sutt is ^{for worms} uery good in fine powder take it in
the pape of and Aped 2 or 3 mornings together
and it is uery good for wind in young children