

the syrope doe not felly let it boyle yet longer an
keepe some to fill up the pots the next day - - -

To preserve Damascens or peare plums

Take the fairest plumes with out spots way
them with suger waith for waith take as much
water as will melt the suger and boyle it to a candy
hight with your plums to the stones and put them
into the syrope then take them from the fire and cover
them with a dish turning them now and then so
when they are all most could set them on the fire
a gaine and let them boyle softly then take them
offe a gaine and cover them with a dish doe this 4
or 5 times the last time let them stand 3 or 4 hours
then boyle them up as fast as they can in drewe
with out breaking so put in the plumes into gla
ses and boyle the syrope a while after till it
felleys put some to the plumes let the rest s
tand till it be could - - -

To Make Cleare Cakes

Take your frute and put it in a pot of boyling
water cover your pot close and straining out
the Juice every quarter of an houre Take a wine
pint of the Juice to a pound of suger wet the
suger with water and boyle it to a sic candy
worne the Juice blud worne and put it to
the suger so take it from the fire put it in Sa
nd put it in a store and dry it - - -