

like maner thus all your black plumes damsons
and damasenes are to be dryed if you use coarse suger
you may clarifie it with the whit of an eye

A Recait For whit peare plumes

Take cleare skined plumes and stone them to every
pound of plumes halfe a pound of your best refined
suger beat it verry fine as you open your plums
strow some of your suger in them to keepe them w
hit and then in every pertickles they are to bee
finished as other plumes

A Recait For dryed Apricoks

Take Apricoks gathered the night before they are to
be done then pare them verry fine take out the
stones you must take out the stones thus take a
silver bodkin or some thing made like it and thrust
it in at that end to which the stalk groweth and
put it out at the other take to every pound of
Apricok a quartern of suger of the best refined
suger beat it verry fine as you pare your Apricoks
strow them thick ouer with suger and let them
stand 3 or 4 hours covered then take the Juice
that comes from the Apricoks and make your
surope when you have made your surope put in
your Apricoks let them boyle but not to tender
so let them stand covered all night in the surop
the next day make a new surope and boyle