

Take a pound of wormwood a pound of saige a pound of
knee and halfe a pound of young bayleaves beat all thes h
erbs well then take 3 pound of sheeps sewett picked from
the skinns and ~~take~~^{beat} that with the herbs till you caus no sewet
to be sene then put to that a pottell of the best solit oyle olifs y
oy can get and mixe them well then put them in to an earthen
pot well lidded and new and stoppe that verry close and tye a
lether over a bladder over that and bury that a yard deepe
in a drunge hill 12 or 14 dayes then take that up and boyle that
in the same pot verry softly till the herbs be dry then strai
ne that and put to that oyle of spike two ounces and oyle of
roses one ounce sture them well till they be verry could a
nd then put that in to glases and keepe that close stoppt an
d that will keepe good for many years it must be mad in July

How to make quince Cakes

Take quinces and perboyle them and take the best from
the cores and put it in a dish and set it on the coales a chafi
ng dish of coles and keepe it sturing till it come to be thick
then take so much refined suger as the stufe wayeth being
findly beaten and put a litle faire water to it and boyle
it to a candy right then put your quinces to your surope a
nd sture them together wet and when you think it is well
boyled strow fine suger on a plat and lay your stufe ther
on in what fashon you pleas

And excelent thing for the worms in children
and to purge them gently

Take a litle kuberbe and steepe it in beare at night a
nd in the morning let the children drink a good draught
of it and drink it 3 mornings together at the changes of
the mone

An oyntment for and a che