oynon and a peece of horsh kadish koot clen
and scrapt a litell pece hole and sume salt an
litell grose pepar and then wet it with whit wi
veneger till it be of a good thickness to your lik
and then stope the pot very close and first stir
and mingle it all very well together and the oula
it is the betar it is: this is as good a sort of m
stard as can be mad . . . . . .

How To make frute Bisket

Take your plums and put them into a stone pot
and set them a boyling in a pot of water and st
the pot whear the ~~[illegible]~~ frute is very close and then le
it stand till it be tender the frute then sques th
plums throw a hairc sive and then set the pul
one a chafing dish of coles till it be prety dry an
then kep it storing all the while it is one the coles a
take to 4 ounces of pulpe of plums 5 ounces of su
gor dubell kefined or singell kefined but it must
be lofe suger then put the suger being very fine bea
and searced into the pulp one the coles and stir it
very well togethor and then put into it 2 spon
fulls of the froth of the whit of and ege and soke
it storing continually one the coles 2 hours till it be prety
dry and then drope it one papers and set it in a
storee and dry it or you may dry it in glases a
or storee it and dry it . . . . . .