

it to a thinn candy and then put in yores Apples  
coks and let them boyle tender so let them stand  
all night the next day lay them upon fine sieves  
and when the surope is offe take dubell refined  
suger and sift upon them as much as is conveni-  
ent set them in to a stove or oven but warme when  
they beginne to be dry turne them upon glasses plats  
and sift suger upon them and so keepe them turn-  
ing till they be droyed fit to be laid up but put on  
suger twice

### A Recait To preserve whit quinces hode

Take first a large quantity of faire water and slice  
some of your quinces in to it then take those  
you meane to preserve and with a knife beginning at  
the tope get out the core then put them in to a pane  
of faire water and scald them but not to tender then  
take them out and lay them one by one upon a  
table and pare them and lay them as you pare them  
in that maner a quaine betwene to dry cloths  
~~a quaine~~ then way them and give them their waite  
and to a pound of suger take rather more then a  
pint of that water you first boyled having bene stra-  
ined from the quinces thorow tifany boyle yores sur-  
ope and seume it then put in your quinces and  
boyle them fast till they be tender enough then take  
them fast till they be tender enough then take  
them up one by one and put them in pots as