

To make crust with out butter
or any shortning for Appell pyes
for servants

Take new milck and make it boyle and then let it
be but worme and then take fine flowre and w
et your crust and then make your Appell pyes and
bake them you may make them of browne for serv
ants but I think it wil not stand for pyes with b
rims

To make a barley puding

Take barley flowre and put to it some befe sevet
a good quantity to make it fat then put in some
salt and 3 or 4 eges the yelks and one whit and
then wet it with uery good milck and then make
a long puding and put it in a cloth and boyle it
in the befe pot

To Souse brane a good way

Take a kotell and fill it with faire water and then
put in it hafe a bushells of chised and 2 or three
handfulls of salt and so boyle it well together
and then put in it some flit milck and put in
halfe milck and let it boyle together and then
straine it out and let it stand til it be cou
ld and then put it to your brane

To Souse thornback