To pickel turnups for winter Sallets a good way

Take your pickel which you make for your figes wil serue your turnups if it be boyled: but the dill must be left out only take the yongest and the smalest turnups when the pickel is kedey could and pare them and slice them as thinn as you can in round slices as you doe friters and put them in to the pickell and let them be couered ouer in it and lay them out as you pleas in sallets or if you pleas in a grand sallat as you doe your other things ----------

To pickell Small greene figes for salets a very good way &c

Take the young figes which are about nicklmus and take ofe their striges and set them one the fire and let them scald or boyle softly til they be tender and keepe them close couered that they may be greene and when they be soe then lay them one a cloth to dry and be quit could then haue your pickel kedy to put them in which must be made with water and salt furst boyled and scumed and whit wine uineger put to it and when it is could put in your figes with dill betwene them and couer them one the tope with dill: the strigs as they grow: you may put them in such pickl