

in paper pane you must put

An other way for french bread

Take fine flowre twice sifted thorow a lanne sieve
and wet it uery soft with new milke wome an
a few yelks and whits of eges and new alle yest an
beat it all well together a good while and then take
sume whit flanel and Kop up your bread in it re
wome and heat hot cloths and keepe it wome in
it be kedy to goe in the oven then flowre the pelle
uery well but first heat the pelle against the fire
uery well and then mak up your bread and se
it one the pelle then take wooden dishes and wome
them and flowre them well and then whelee the
over the loaves and so let them stand a while
and then set them in a quick oven but not to
rye them and when they are almost baked then
take them out and kasse them and set them in
a quick oven a gaine to make it crispe and a litle
browne to ovens must be heated to bake french
bread well and the right way

A medison for the gout

Take sume sret and sume alle yest and mi
ed it well together and make it like a paste
preding and then lay it to the place whear the
paine is and it will give ease proved in clo