

...just called a wireed which hath a reery  
angros bone which must be taken out before  
they be doosed at each side of the head which m  
ust be cut of if it shold hapen to run in to the  
hand it is so reenomies it will be apt to gangren

### AD To make Soft new milck cheses

Take new milck and set it as it coms from the  
cow and when it is creme take it up and lay a  
thinn cloth in yowes moot and so put it in by degs  
ees and let the whay soke out of it selfe and then  
when it is all in then lay the cloth upon it and a  
folowse one it but it must be a reery thinn light  
one and noe wait at all laid one them and  
keepe them in wet cloths turned often and be sure  
to kinge the cloths reery hard that yore turne  
them in then salt them a litell one both sides an  
then when you think they are salt an nreife wipe  
them dry and lay them in dry cloths and let th  
em lye in dry cloths for 2 or 3 days and then lay  
them in grass and chang them creery day but let  
it be reery dry the gras or you may lay them in as  
pen leaves or in netells or in kushes lay them in a  
dry kome and keep them turned creery day and  
they will be kedy to eat in a short time if you  
put cold water in to yowes new milck cheses it  
will make them much the bettar and then they  
are called Slip Cote Cheses if the milck be not