

To stew oysters a good way I m
Take the best oysters and the largest and
stew them in their owne liquor and let the liq
uor be strained 2 or 3 times before you put it to
your oysters let the oysters stew well with some
blads of large mace and hole pepper and a
littell claret wine just to color it and then
when they are well stewed put in a good pece
of new sweet butter and shak it all well tog
ether and then take out the mace and ser
ve it to the table

Syrup of hutchberys is and exelent thing for
the schine colic or hoopng colic or any colic

Syrup of wineger is and exelent thing to cut
the fleame in the stomack and to carry it downe
out of the stomack and for children that are
like to vomit when they colic

An approved medison for the fandes
Take the greene leares of hartie chocks and
steepe them in whit wine and then in the morning
fasting drink the wine

An other for the fandes proved
Take some suckore and make posets of it an
put in a littell saffrant and drink it 3 mornings
together fasting and drink a good draught