The Accomplished Ladies Rich Closet of RARITIES or the Ingenious Gentlewoman & Servant Maids Delightfull Companion

London Printed for V. Bardinong & J. Barde

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The Accomplished
Or, Th
Ingenious Gentlewoman and Servant
Maids Delightful Companion.

Containing many Excellent Things for the
ACCOMPLISHMENT of the FEMALE SEX, after
the exactest Manner and Method, Viz.

1. The Art of Distilling. 2. Making Artificial
Wines. 3. Making Syrups. 4. Conserving, Preserv-
ing, &c. 5. Candying and Drying Fruits, &c. 6. Con-
fectioning. 7. Carving. 8. To make Beautifying waters,
Oils, Pomatums, Musk-Balls, Perfumes, &c. 9. Physical
and Chirurgical Receipts. 10. The Duty of a Wet Nurse;
and to know an Cure Diseases in Children, &c. 11. The
Compleat Chamber-Maids Instructions in Pickling mak-
ing Spoon-meats, Washing, Starching, taking out Spots
and Stains, Scowring Gold and Silver-Lace, Point, &c.

12. The Experienced Cook Maid, or Instructions for
Dressing, Garnishing, making Sauces, serving up; toget-
er with the Art of Pastry. 13. Bills of Fare. 14. The
Accomplished Dairy-Maids Directions, &c

To which is added a Second Part, Containing
Directions for the Guidance of a young Gentle-
woman as to her Behaviour and seemly Department, &c.
Together with a New Accession of many Curious Things
and Matters, profitable to the Female Sex, not
published in the former Editions.

The Fifth Edition, with Large Additions,
Corrected and Amended.

LONDON, Printed by W. Wilde, for J. Bodinston in
Duck Lane; and J. Biare in London-Bridge, 1666.
Licensed and Entered according to Order.
The PREFERRED.

In consideration that Variety is most taking, especially of such things as are highly necessary; I have thought it convenient, not only for Delight, but for the Accomplishment of the Female Sex, to set forth what must undoubtedly turn to their Advantage, and consequently more than a Preface can express, or a sudden Conception bring forth, if seriously and deliberately considered, to a degree of Practice; for indeed without Industry, the smallest Matter cannot be brought to perfection. Things Natural and Artificial owe their Original to Labour and Industry; the first to the invisible and insensible Workings of Nature; the second to that of the Creature; nor without these could the World subsist. But to the Subject-matter.

In the following Treatise you will find not only approved Rules, Instructious and Directions for particular Persons, whose ability and Life may contribute in an extraordinary manner to the highest Acquirement, but such as are suitable to all degrees and capacities; such as must contribute to the Advancement of each Individual Female, to a Station that may render her acceptable in the Eyes of great ones, or at least create her a good Repute, and pronounce her happy, though moving in a lower Sphere. All that we can term Accomplish'd in Female Conduct, is briefly to be found in the following Pages.
The Preface.

Pages; digested into so ease and plain a Method, that it will, no doubt, insensibly attract the desire of the Reader to make an Essay; and that Essay being found both profitable and delightful, will carry her further in the progress of Pleasure and Advantage, till she confesses the time and cost as well bestowed, and becomes an Admonisher of others to make the like Improvement; nothing of this Nature being more exact in directing the Female Sex in what is seemly and profitable from Infancy to extremity of Age, and is a fit Companion upon all commendable occasions, in whatsoever state or condition, even from the Lady to the inferior Servant Maid; being a Directory, in which nothing necessary for the Accomplishment and Qualification of the Sex is omitted, in Relation to Education, Breeding, good Manners, courtly Department, prudent Conduct, and Management of Affairs, being the Quintessence of whatever has been practised or published, and more perhaps than can probably be expected in so small a Book. But thinking no Labour too much to advantage the fair Sex, I have travelled through the World of Curiosities, to furnish out this Cabinet of Rarities, in hopes it will find a kind Acceptance, and to turn to the Advantage of those who rightly consider it. In expectation of which, I remain,

Ladies, &c. Yours to serve you,

John Shirley.
The Accomplished Ladies Rich Closet of Rarities, &c.

C H A P. I.

Rules and Directions for a Gentlewoman in the Art and Way of Alembicking, Distilling and making sundry sorts and kinds of Waters Physical, Chirurgical, useful on divers Occasions.

Alembicking and Distilling are held by many to be learned, or taken by the Ancients from the Operation of the Sun in its effectually Exhaling the Sublunar Moisture, and Rarifying the gross and indigested Vapours in a more subtil Region; and indeed Distillations participate of a Solar Virtue, as being by their penetrating Qualities, and insensible Operations, more quick, subtil and enlivening.

A distilled Water, good to prevent the Danger of Infectious Air, Plague, Pestilence, &c.

Take the Buds or green Husks of Walnuts, or the Leaves of that Tree a handful; of Rhue the like quantity, and as much Balm: bruise them, and add of Mugwort, Celandine, Angelica, Agrimony, Fimpernel and wild Dragons or Snap-dragons, each half a handful; bruise them as the former, and being put into an earthen Pot or Glass, pour on them a Gallon and a half of White Moor or
or Rhenish wine, and let them stand four
days, afterwards putting the Wine and the
Herbs in an Alembick, draw off the Quintes-
scence: or it may be done, for want of Con-
veniency, in a cold Still.
The famous Water, called Dr. Stevens' Water.
Take a Gallon of French Wine, of Cloves,
Mace, Carraways, Coriander and Fennel-
seeds, Galinga, Ginger, Cinnamon, Grains,
Nutmeg, Anniseed, of each a dram: to
these add Camomile, Sage, Mint, Rue, red
Hoses, Pelitory of the Wall, wild Marjoram,
wild Thyme, Lavender, Penny-royal, the
Roots of Fennel, Parsley and Setwall, of
each four ounces, and having bruised them,
put them into two quarts of Canary, and
the like quantity of Ale; and then having
flood sixteen hours, with often stirring, draw
off the Quintessence, by Alembick over a
soft fire.
This Water is a wonderful fortifier of Nature in
all cold Diseases, preserving Youth, comforting
the Stomach, and is given with success to such
as are afflicted with the Stone or Gravel.

Cinnamon-water is properly made thus,
Take half a Pound of Cinnamon, bruise
it and steep it in a quart of White-wine, a
quart of Rose water, and a pint of Musca-
del, twelve hours, with often stirring; and
from this Alembick three pints, which will not be only pleasant but fortifie Nature, and restore lost vigour.

To make Rosemary-water.

Take the Flowers and Leaves of Rosemary in their prime, half a pound, and four ounces of Elecampane-roots, a handful of red Sage, three Ounces of Cloves, the same quantity of Mace, and twelve ounces of Anniseeds; beat the Herbs together, and the Spices separately, putting to them four Gallons of White-wine; and after a Weeks standing, distill them over a gentle fire.

Spirit of Wine, how to make it.

To distill, or rather alembick Spirit of Wine, is to draw off any Wine you think fit, over a gentle fire to what height you please, by often rectifying it; and is very good, moderately taken, in cold Distempers or to mix with Cordial Waters of a cooler Nature.

To make Treacle-water, good in Surfeits, &c.

Take the Husks of green Walnuts, four handfulls, of the Juice of Rue, Cardus, Marigolds and Balm, of each a pint; green Perasitis roots one pound, Angelica and Masterwort, of each half a pound; the Leaves of Scordium four handfulls; old Venice-Treacle and Mithridate, of each eight ounces; six quarts of Canary; of Vinegar three
three quarts, and of Lime-juice one quart: which being two days digested in a Bath in a close Vessel, distill them in Sand, &c.

A Cordial Mint-water is made thus.

Take two handfuls of Mint green, two handfuls of Carduus, one of Wormwood, and soak them in new Milk; being bruised, and after three or four hours Infusion, draw off the water by way of Distillation, and keep it close stopped for your Use, it being excellent good in case of pains in the Belly or Stomach.

An excellent Water for Sore Eyes, or to restore the Sight.

Take Smallage, Rue, Fennel, Vervain, Agrimony, Scabious, Avens, Hounds-tongue, Eufrace, Pimpernel and Sage, of each a handful; Roach-Alom half an ounce, Honey a spoonful, dissolved in Rose water: Distill them in a cold Still; and when you use it, put in Alom and Honey, and Suffer it to dissolve, washing your Mouth with it Evening and Morning.

An excellent Water for the Canker.

Take of the Bark of an Elder tree, Sorrel and Sage, each two handfuls: Stamp them well, and strain out the liquid part; mingling it with double the Quantity of White wine: and often with a Feather dipt in it, wash the Sore, &c.
Physical and Cordial Waters.

**A Water very good for a Fistula.**

Take a pint of White-wine, an ounce of the juice of Sage, Borace in Powder, three penny weight, Camphire Powder the weight of a Groat: boil them two hours over a gentle fire, strain them through a woollen-cloth, and being cold, wash therewith the place grievèd.

*An excellent Water to cleanse any filthy Ulcer.*

Take of the Water of Plantane, and that of red Roses, each a pint; the juices of Housleek, Nightshade and Plantane, of each a quarter of a Pint: red Roses half a handful, Myrtle, Cypress-nuts, of each half an ounce; of the Rind of Pomegranate three drams, St. John's Wort half a handful, Flowers of Moileyn half as much, Myrrh, Frankincense, each a scruple, Honey of Roses a pound and four ounces: distil them together, and of the Water take a pint, and dissolve it in six ounces of Conserve of Roses, and one ounce of Syrup of dry Roses, with twelve drops of the Oyl of Brimstone, and wash the place grievèd.

*An excellent Water for the Heats and Inflammation of the Eyes.*

Take of Aloes Epatica, fine Sugar, Tutt-ystone powdered, each an ounce; of red and white Rose-water each a pint: put them in a double Glass, and set them in Balneo Marine.
Maria five or six days often shaking them, and with a feather dipped in it, wash your Eyes as often as you see occasion, as likewise your Forehead and Temples.

An excellent Water for a sore Leg, or for a Canker in any part or place.

Take of Woodbind leaves, Ribwort, Plantaine, Abinte, of each a handful clarified; English Honey three spoonfuls, Roach-Allum an ounce: put them into three quarts of Running water, and let them seethe till a third part be consumed; then strain out the liquid part, and keep it in a new glaz’d Earthen pot for your use, washing the afflicted place with it twice a day.

A Water to turn back the Rheum that afflicts the Eyes.

Take of red Rose-water six ounces, White-wine and Eye-bright-water, of each the like quantity, Lapis Luteus three scruples, Aloes Epatick the like quantity, fine Sugar two ounces: put them into a Glass with a narrow neck, and set them in the Sun for the space of thirty days, shaking them twice a day, and then with the liquid part wash the Eye-lids, Temple, Forehead, and the Nape of the Neck.
Physical and Cordial Waters.

An excellent Water to cool the Liver and Heart; as also in case of a Fever, Surfeit, or ill Digestion.

Take two handfuls of Wood-sorrel, the like of Barberry leaves, half a dozen Plantane roots, washed and sliced, two ounces of Mellon-seed, of Comfrey and Borage-flowers, each an ounce, steep them in a Gallon of fair water well sweetned with Sugar-candy, and distil them, giving the party grieved two ounces of the water, with an ounce of the Syrup of Citron or Lemon.

An excellent Water for any internal Bruise.

Take two handful of Scabious flowers, of Penny-royal, Camomil, Smallage, and Bay leaves, each a handful; Myrrh pulverized, half an ounce, Harts-horn two ounces, and two quarts of Malaga-wine: bruise the Herbs, &c. in the Wine, and then distil them all together, and let the Party drink two ounce's of the water Morning and Evening.

An excellent Water for the Stone, to provoke Urine, and prevent Stoppage, &c.

Take two quarts of new Milk, Saxifrage, Parsley, Pellitory of the Wall, Mother of Time, green Sage, Radish roots sliced, of each a handful: steep the Herbs and Roots over Night in the Milk, and distil them the next Morning; which done, mingle six spoonfuls of the water, with as much White-wine; into
into which grating a third part of a roasted Nutmeg, drink it off; and to continue to do divers times, and you will find extraordinary benefit thereby.

Poppy-water, how to make it.

Take two pound of red Poppy-leaves, half an ounce of bruised Cloves, and the like quantity of sliced Nutmeg: steep these in a quart of Canary, and after two hours standing, put them into your Still, and draw off the water over a gentle fire.

Cordial Angelica-water is made thus.

Take of Carduus Benedictus a handful well dried, of Angelica-roots three ounces, of Nutmeg, Cinnamon, and Ginger, each an ounce, of Myrrh half an ounce, and one dram and a half of Saffron, of Cardamems, Cubebs, Galingal, and Pepper, of each a quarter of an ounce; bruise them and steep them in two quarts of Canary, and draw them off in a common Still.

Aqua mirabilis is made thus.

Take three pints of White-wine, of the Juice of Celendine and Aqua vitae, each a pint; Cardamer, and the Flowers of Melilot, a dram of each; of Cubebs, Galingal, Cloves, Mace and Ginger, of each a dram; bruise them and put them to the Liquor, where soaking all night, the next morning
Artificial Wines and other Liquors. 15

tet them on a Still in a glass Alembick, and
draw off the Quintessence.

The Water prevents the Putrefaction of the Blood;
is good in case of the swelling of the Lungs;
removes the Heart-burn and purgeth Flegm and
Melancholy, &c.

C H A P. II.

Instructions for a Gentlewoman how to make arti-
ficial Wines, and other pleasant Liquors.

As there are many pleasant Liquors made
rather Artificial than Natural, so it
will not be amiss to say something of them,
which for variety may not prove pleasant only,
but profitable, and are very commendable
to be kept in the House for the Entertai
ment of Friends and Strangers; who being perhaps rarely used to such, will set a
value on them above any other. But to the
purpose:

To make Cherry-Wine.

Stone your Cherries before they are too
ripe, press them in a Press, or through a
clean cloth, and let the Juice settle, then
draw it off and bottle it up with half an
ounce of Loaf Sugar and a piece of Cinna-
mon in each Bottle, and tying the Cork
down, let it stand six weeks; and then being
opened, it will drink pleasant and brisk.
Artificial Wines and other Liquors.

Hypocrates is made thus.

Take a Gallon of White and Rhenish wine, and put to it two pound of Loaf-Sugar, Cinnamon, Mace, Pepper, Grains, Galangal and Cloves, of each a quarter of an ounce; bruising the Spices, and putting them into the Wine, in which they having been close covered for the space of ten days, draw off the Wine, and renew it with other Wine, and an addition of Sugar: and so you may do three or four times, but the first is the best; nor is there a pleasanter Liquor imaginable.

To make Wormwood-Wine.

Take a Gallon, or what quantity you think fit, of the smallest White-Wine, put into it the peel of two Lemons, half an ounce of Mace, and a quarter of an ounce of Cinnamon, adding a pound of white Sugar to each Gallon, and stop them up close in a Vessel, and after they have stood six days you may draw off the Wine, and put it up in Bottles.

Rasberry, Strawberry, or Curran-Wine, may be made as that of Cherries, but the Liquor being boiled up with the Sugar before the Spices are put in, will keep the longest. An excellent Liquor may be likewise drawn from Plumbs, of pleasant taste, dissolving in some of the Liquor hot two or three spoonfuls of New-Ale Yeast to make it work...
Artificial Wines and other Liquors. 17

work, and afterwards keep it in a cool place, that it may rarifie the better.

Goosberry wine is made the same way, only adding some blades of Mace, and slices of Ginger: As for the Wine of English Grapes, only rarifie it with fine white Sugar-candy beaten into powder. And since there are other pleasant Liquors besides these, I think it not improper to say something of those that are most in request.

To make the best sort of Mead.

Take a quart of Spring-water, and three quarts of small Beer, as clear as may be; add to them a pound and a half of clarified Honey, two ounces of the distilled Water of sweet Marjoram, three or four sprigs of Rosemary and Bays: boil them together on a gentle fire, ever scumming off what rises to the top, and then put it into a Vessel to purge, six days after which bottle it up for your use.

Cock Ale is thus made.

Take a young Cock, and having stoned, or if short of Raisins of the Sun, boil them and him in fair water, and then slice four Nutmegs, adding to them an ounce of Mace, and half a pound of Dates: beat them well, and put them into two quarts of Canary; and having added to them the boiled Liquor, in which the Cock must be boiled in a manner
Artifical Wines and other Liquors.

er to pieces: strain the Liquor, and press what is solid; and after your Ale has done working, pour it in, and stop it down close; two quarts is sufficient for a Barrel; then bottle it up, and in a Month it will be fit to drink.

To make Rack, an Indian Liquor.

Take a quart of water, a pint of Brandy, a pint of Canary; add half an ounce of beaten Ginger, and the like quantity of Cinnamon, the juice of four Lemons, and two ounces of Rose-water, with half a pound of the fine Loaf Sugar; put into it a hot Toast, in boiling water, being well stirred, it is the Prince of Liquors have

Chocolate is made with Chocolate, Milk of Eggs, White-wine, Rose-water, and Mace or Cinnamon, which the Party fancies, they gather after being all boiled together over a gentle fire, it forms two ounces of Chocolate, eight Eggs, half a pound of Sugar, a pint of White-wine, an ounce of Mace or Cinnamon, and half a pound of Sugar answering in this case a Gallon of Milk.
Cordial and Physical Syrups.

CHAP. III.

Instructions for a Gentlewomen in preparing and making Physical and Cordial Syrups, pleasant and profitable on sundry occasions, &c.

To make Syrup of Clove-Gill-flowers.

Take the red part of the Flowers, separated from the white, to the quantity of half a peck; let them soak a night in Spring-water, then boil them, and add to them a Gallon of Water wherein they were boiled, and into which, after boiling, they have been strongly pressed, twelve pound of white Sugar, and half a pint of Rose-water, then boil up the Liquor with the Sugar into the thickness of a Syrup, and keep it for your use. Some there are that make it without fire, but in my opinion this way must be the best for keeping.

To make Syrup of Violets.

Take the Flowers of the blue Violets clipping off the whites, and to a pound of them add a quart of boiling-water, and four pound of white Sugar; stirring them together, and stopping them close in an earthen Vessel four days; then strain them, pressing out the liquid part, which being moderately heated on a gentle fire, will thicken into a Syrup.
Cordial and Physical Syrups.

To make Syrup of Wormwood.

Take Roman Wormwood (the Leaves only) half a pound; Leaves of red Roses, the Flowers two ounces, Indian-spice three drams, of the best White wine a quart, and the like quantity of the Juyce of Quinces; or for want of it, Syder; bruise and infuse them for the Space of twenty six hours; then boiling them till the liquid part is half consumed, strain out the remainder, and adding two pounds of Sugar; boil it up into a Syrup.

To make Syrup of Lemons.

Take a Gallon of the Juyce of sound Lemons, strain it and let it clarifie, and boil it up with six or seven pounds of fine Sugar till it be of the thickness of a Syrup, and sweet enough for your purpose.

An excellent Syrup to preserve the Lungs, and for the Asthma.

Take of Nettle-water and Coltsfoot water each a pint, Annisfed, and Liquorish powder, of each two handfuls, Raisins of the Sun one handful, sliced Figs, number four: boil them together till a fourth part be consumed. Strain the liquid part, and make it up into Syrup, with a pound of white Sugar-candy bruiled into Powder. and take two spoonfuls of it each morning fasting.
Cordial and Physical Syrups.

An excellent Syrup to open Obstructions, and help the shortness of Breath.

Take Hysop of the first Years Growth and Penny-royal of each a handful; stamp them, and strain out the Juice, and add of English Honey the like proportion: heat them in a Pewter-dish over a Chafing-dish of Coals till the Juice and Honey be well incorporated, and making it continually fresh, let the party afflicted take early each morning and late each night two Spoonfuls.

To make Syrup of Roses by Infusion.

Take of the Water of Infusion of white Roses five pounds clarified Sugar four pounds, and boil them with a gentle fire to the thickness of a Syrup, then soak two pounds of fresh white Roses in six pound of warm Water, suffering them to stand for the space of twelve hours close covered, then wring them out and put in other fresh Roses, and so continue to do till the Water has the perfect scent of the Roses, and then the Water is fitting for the Sugar to be dissolved in, and used as aforesaid.

This Syrup draweth from the Entrails this choler, and waterish humours, and is therefore fitting to be taken moderately by Children, aged Persons, and such as are afflicted with the superabundance of either Choler or Elegm.
Cordial and Physical Syrups.

To make Syrup of Cowslips.

Take a gallon of the distilled simple Water of Cowslips, and put into it half a peck of the flowers clean picked, the yellow part only; boil them up with the Water, and add to the liquid part, after it is strained from them, six pound of Sugar, heating it over the fire till it become a Syrup.

To make Syrup of Maiden-hair.

Take the Herb so called to the quantity of six ounces, shred it a little, and add of Licorice powder two ounces and an half, steep them twenty four hours in three quarts and a pint of hot water; add five pounds of fine Sugar to the Liquor, after it is boiled and consumed a third part, and set it again on the fire till it become a Syrup.

To make Syrup of Licorice.

Take of the Root Licorice newly drawn from the ground, two ounces, scrape it into Powder of Coltsfoot, four ounces of Maiden-hair and Hylod, each half an ounce; infuse them twenty four hours in three quarts of Water, then boil them till a half part be consumed: which done, strain out the remainder, and with a pound of clarified Honey, and the like quantity of Loaf-Sugar, boil it up into a Syrup.

To make Syrup of Citron Peels.

Take of the Peel of yellow Citron a pound...
Cordial and Physical Syrups.

Berries or Juice of the Berries of dram; steep them a night in water till a half part of them be consumed, off theicum, strain it, then boil syrup, with two pound and a half of Sugar, up to a Syrup of Harts-borne, or rather Harts tongue.

Take one handful of the Herb so called, Figs, Raisins, of each an ounce; boil two pints of water till a third part of Sugar be consumed, strain and clarify the remain
Cordial and Physical Syrups.

To make Syrup of Cowslips.

Take a gallon of the distilled Simpson of Cowslips, and put into it half a gallon of Flowers clean picked, the yellow Petals; boil them up with the Water, to the liquid part, after it is straining, six pound of Sugar, heating the fire till it become a Syrup.

To make Syrup of Maiden-hair.

Take the Herb so called to the quart, six ounces, shred it a little, and add rice powder two ounces and an half, them twenty four hours in three quarters of a pint of hot Water: add five pounds of Sugar to the Liquor, after it is consumed a third part, and set in the fire till it become a Syrup.

To make Syrup of Licorice.

Take of the Root licorice new from the ground, two ounces, to Powder of Coltsfoot, four ounces, Maiden-hair and Hylop, each half an ounce; infuse them twenty four hours in one quart of Water, then boil them till a half consumed: which done, strain mainder, and with a pound of Cinnamon, and the like quantity of Loam, it up into a Syrup.

To make Syrup of Citron-Peels.

Take of the Peel of yellow Citron
of the Berries or Juice of the Berries of Cherms a dram; steep them a night in Spring-water to the quantity of two quarts, then boil them till a half part be consumed, and taking off theicum, strain it, then boil it up to a Syrup, with two pound and a half of Sugar.

To make Syrup of Harts-burn, or rather

Harts-tongue.

Take of the Herb called Harts-tongue the Roots of both forts, of Buglots, Polypodium of the Oak, Bark of Caper-roots, Tamaris, Hops, Maiden-hair. Baum, of each two ounces: boil them in five quarts of Spring-water till a fifth part be consumed; to which add four Pounds of fine Sugar, and boil it up to a Syrup.

To make the Syrup of Quinces.

Take three quarts of the Juice of Quinces, let it be well settled and clarified, boil it over a gentle fire till half be consumed, then add three pints of Red-wine, with four pounds of white Sugar, and a dram and a half of Cinamon, and of Cloves and Ginger two scruples, and boil them up to a Syrup.

To make Syrup of Hysp.

Take a handful of the Herb so called, Figs, Dates, and Raisins, of each an ounce: boil them in three pints of water till a third part be consumed, strain and clarify the remain
Cordial and Physical Syrups.

der with the Whites of two Eggs, adding two pound of fine Sugar, and so make it up into a Syrup, and it will continue good a twelve month.

To make an excellent Syrup for a Cough or Cold, or to restore decaying Lungs.

Take two quarts of Spring-water, put into it an ounce of Sydrack, half an ounce of Maiden-hair, two ounces of Elicampane roots sliced: boil them in an earthen Vessel till half be consumed, add more to the liquid part, strained off two pound of Sugar, and boil it up into a Syrup; two spoonfuls of which, take Morning and Evening, being wonderful Restorative.

To make Syrup of Elder, now greatly in use.

Take the Elder-berries fresh, when they are full ripe, strain out the Juice, boil it till a third part be consumed; scum it clean, and add to a gallon an ounce of Mace and half pound of Sugar, boiling it up to a Syrup.

To make Syrup of Roses.

Take a gallon of fair water, and a quart of White-wine, put into them when they boil a peck of red Roses pickt, and let them boil till they appear white; then press them, and put them into the liquid part, and boil it often, adding the Whites of two Eggs well beaten, and a pound of Sugar to each pint of Liquor; and when you find it sufficient this
Cordial and Physical Syrups.

thick, preserve it in Glasses or Earthen Vessels close stopped for your use.

To make Syrup of Vinegar.

Take of the roots of Smallage, Fennel, Endive, of either three ounces; of the leaves of Anniseed, Smallage, Fennel, Endive, half an ounce of each: boil them gently in three quarts of Spring-water till half be consumed, then strain and clarifie it with three pound of Sugar, and add a quart of White-wine Vinegar, and boil it up to a Syrup.

To make Syrup of Saffron.

Take a pint of Endive-water, two ounces of Saffron finely beaten, steeping it in the Water for the space of two days; at the end of which strain out the Saffron, and with a pound of Sugar boil it up to a Syrup.

To make Syrup of Mint.

Take the Juice of ripe Quinces, and of Pomegranates of each a pint and a half; dried Mint half a pound, and of the Leaves of red Roses two ounces; let them steep a day and a night in the Liquor: boil it then till half is consumed, and add four pound of Sugar to make it into a Syrup.
CHAP. IV.

Instructions for a Gentlewoman in Preserving and Conserving Fruits, Flowers, Roots, and what else is useful on sudden occasions for setting out Banquets, &c.

To Preserve Mulberries.

Strain two quarts of the juice of Mulberries, and add to it a pound and a half of Sugar; boil them together over a gentle fire, till they become in a manner a Syrup, then put it into three quarts of Mulberries not over ripe; and after they have had one boil, take them off, and put them together, with the Liquor into an Earthen Vessel, stop them close, and keep them for your use.

To Preserve Gooseberries.

Take them before they be over ripe, cut off their stalks and tops; and if you have leisure, stone them; then laying in an earthen Vessel a Layer of Sugar, lay upon it a Layer of Gooseberries; and so do between every Lay, till your Vessel be almost full: then add about a pint of Water to six pounds of Gooseberries; and the Gooseberries having been scalded, set them in this manner over a gentle fire, and let the Sugar melt: when being boiled up you may stop them up, and preserve them for your use.
Preserving, Conservering, &c.

To Preserve Cherries.

Take your Cherries when they are in their prime, and scattering some Sugar and Rose-water at the bottom of your Preserving-pan, put them in by degrees, still cailing in your Sugar, remembring you put an equal weight of either; and being set on a quick fire, you may add a pint of White-wine, if you would have them plump: and when you find the Syrup boil'd up sufficiently, take them off, and put them into your Gally-pots for use.

To Preserve Apricocks.

Observe when they are moderately ripe to pare and stone them, laying them a night in your Preserving-pan amongst Sugar; it being laid in Lays, and in the Morning put a small quantity of fair Water or White-wine, and set them on Embers, and by increasing a gentle fire, melt the Sugar; when being a little scalded, take them off, and letting them cool; set them on again, and boil them upboldly till they are tender and well coloured, at what time take them off, and when they are cool put them up in Glaffes or Pots for your Ufe.

To preserve green Walnuts.

Observe to gather them on a dry day, before they have any hard shell, and boil them in fair water till they lose their Titterness; then
then put them into cold water, and peel off their kind, and lay them in your Preserving-pan, with layings of Sugar to the weight of the Nuts, and as much water as will wet it, so boil them up over a gentle fire; and again being cool, do it a second time, and put them up for your Use. This way Nutmegs, with their green Husks are Preserved.

_To preserve green Pippins._

Observe to take them e'er they are too ripe, chusing the greenest, pare them and boil in water till they are exceeding soft, then take out the Cores, and mingle the pulp with the water, ten Pippins and two pound of Sugar, being sufficient to boil up a Pottle of water; and when it is boiled to a thickness, put in the Pippins you intend to Preserve, and let them boil till they contract a greener Colour than Natural. And in this manner you may preserve Plumbs, Peaches, Quinces, or any thing of that kind that you are desirous to have green and pleasant.

_To preserve Barberries._

Observe that you choose the fairest Bunches, gathered in a dry day, and boil several Bunches in a Pottle of Claret till they are soft: strain them, then add six pound of Sugar and a quart of water; boil them up to a Syrup, and put your Barberries scalded into the Liquor, and they will keep the Year round.
To preserve Pears.

Observe that you gather those that are found, not over ripe, and laying at the bottom of an earthen Pot or Pan, a laying of Vine-leaves, lay another laying of Pears upon them, and to do till the Pot it full: then to a pound of Pears add half a pound of Sugar, and as much fair Water as will dissolve it over a gentle fire; where suffer them to boil till they are somewhat soft, and then set them by for your use.

To preserve Black Cherries.

Pluck off the stalks of about a pound, and boil them in Sugar and fair Water, till they become a pulp, then put in your other Cherries with stalks, remembering to put half a pound of Sugar to every pound of Cherries; when finding the Sugar to be boiled up to that thickness that it will rope; take them off and set them by, using them as you see convenient.

To preserve Eringo-roots.

Take off the Roots that are fair and knotty two pound, wash and cleanse them, then boil them over a gentle fire very tender, after that peel off their out-most Rind, but beware of breaking them: after they have lain a while in cold Water; put them into your Sugar boiled up to a Syrup, allowing to each pound of Sugar three quarters of a pound of Roots; which
which boiling a short time over a gentle fire you may let them to cool, and then put them up for your use.

To Conserve or keep any sort of Flowers, as Roses, Violets, Cowslips, Gilliflowers, &c.

Take your flowers well blown and clean picked, bruise them very small in a Mortar, with three times the weight of Sugar; after which take them out and put them into a Pippin; and having thoroughly heated them over the fire, put the Conserve up in Gallipots for your use.

To conserve Strawberries.

Strain them, being first boiled in fair water and boil the pulp in White-wine and Sugar as much as is convenient to make them thick, &c. And thus you may conserve any sort of Fruit, the difference not being great between this and making Fruit Paste, of which I shall speak hereafter.
CANDYING AND DRYING FRUITS, &c.

CHAP. V.

Instructions for a Gentlewoman in Candying Fruits, Flowers, Roots, &c. As also in drying Fruits, and other things necessary to be observed, after the exactest and newest Method, &c.

To candy Ginger.

Take the fairest pieces, pare off the Rind, and lay them in Water twenty four hours; and having boiled double refined Sugar to the height of Sugar again, when it begins to be cold, put in your Ginger and stir it till it is hard to the Pan; when taking out piece by piece, lay it by the Fire, and afterwards put it into a warm Pot, and tye it up close, and the Candy will be firm.

To candy Orange-peels.

Take Peels of the best Sevil Oranges, the Meat being taken out, and put them into Water and Sugar boiling-hot; where being well softned, boil Rose water and Sugar up to a height, till it becomes Sugar again; then draw your Peels through it, and dry them in an Oven or Stove, or before the Fire.

To candy Cherries.

Take them before they are full ripe, flone them, and having boiled your fine Sugar to a height, pour it on them gently, moving them,
them, and so let them stand till almost cold, and then taken out and dried by the Fire, &c.

To candy Elicampane-root.

Take them from the Syrup in which they have been Preserved, and dry them with a cloth; and for every pound of Roots take a pound and three quarters of Sugar: boil it to a height, and dip your Roots into it when hot, and they will take it well.

To candy Barberries.

You must take them out of the Preserve, and wash off the Syrup in warm water, then sift fine Sugar over them, and put them into an Oven or Stove to dry, stirring or moving them the mean while, and casting more Sugar upon them till they are dry.

To candy Grapes.

You must take them after they are Preserved, and use them as the former.

To candy Erinigo-roots.

Take the Roots pared and boiled to a convenient softness, and to each pound add two pound of fine Sugar, clarifie it with the whites of Eggs that it may be transparent, and being boiled to a height, dip in your Roots two or three at once, and afterwards dry them in an Oven or Stove for your use. And in this fashion you may candy anything as to Fruit or Roots, to which candying is proper. And as for Flowers, which that way
Candying and Drying Fruits, &c. way are pleasant and ornamental, you can-
dy them after the following manner with
their stalks and leaves, &c.

Take your various sorts of Flowers, cut
the stalks, if they are extraordinary long,
somewhat shorter: and having added about
eight spoonfuls of Rose-water to a pound of
white Sugar, boil it to a clearness; and as it
begins to grow stiff and cool, dip your Flow-
ers into it; and taking them out presently,
lay them one by one in a Sieve, and hold it
over a Chafing-dish of Coals and they will
dry and harden.

To dry Plumbs, Pears, Apples, Grapes, or the like.
You must first Preserve them, then wash
or wipe them; after which let them upon
Tin Plates in a Stove, or for want of it an
Oven, not too hot, and turn them as you see
occasion; observing ever to let them have
their Stalks on.
The Art of Confectioning.

C H A P. VI.

Instructions for a Gentlewoman in making of Marmalade, Paste of Fruit, Artificial Fruit, Jellies of Fruit, Quiddanies, Fruit-cakes, Honey, conserve for Tarts, Maccaroons, Confit and Confections, after sundry forms and manners.

To make Marmalade of Oranges.

Are your Oranges as thin as may be, and let 'em boil till they are soft in two or three Waters, then take double the number of good Pippins; divide them and take away the Core; boil them to Pap without losing their colour; strain the Pulp, and put a pound of Sugar to every pint; then take out the Pulp of the Oranges, and cut the peel, and boil it till it is very soft: bruise it in the Juice of three Lemons, and boil it up to a thickness with your Apple pap, and half a pint of Rose water.

To make Paste of Cherries.

Boil the Cherries till they come to be very soft, and strain the pulp through a fine Sieve, and add a pound of Sugar to a pint: stiffen it with Apple-pap, and boil it up to a height, then spread it upon Plates and dry it.

To make Marmalade of Grapes.

Take the ripest Grapes, gathered in a dry day,
day, spread them upon a Table where the Air and the Sun may come at them; after which, take from them the stalks and seeds, boiling the Husk and Pulp, or Juice in a Pan, with often scumming, whilst it is reduced to a third part, and then let the heat be gentle; and when you find it thickened, strain it through a Sieve; and boiling it once more, add a small quantity of fine Sugar, or the Powder of white Sugar-candy, and so put it up in Pots covered with Paper for your use.

To make Honey of Mulberries.

Take the Juice of the black Mulberries, and add to a pound and an half of their Juice two pounds of clarified Honey, and boil them up with often scumming till a third part be consumed.

To make Jelly of Quinces, Currants or Goosberries.

Take the Fruit, and press out the Juice, clarifie it, and add to each quart a pound of Sugar clarified and boiled up to a Candy height, then boil them together till a third part be consumed; then add a pint of White-wine wherein an ounce of Cherry-tree or Plumb-tree Gum has been dissolvd, and it will make it a perfect Jelly.

To make Lemon Cakes, or Cakes of Lemons.

Take fine Sugar half a pound, to two ounces of the Juice of Lemons, and the like quantity
quantity of Rose water; boil them up till they become Sugar again, then grate into the Rind of hard Lemons; and having well incorporated them, put them up for your use into Coffins, &c. being cold; and cover'em with Paper.

To make Artificial Oranges and Lemons.

Take Moulds of Alabaster, made in three pieces, bind two of them together, and let them lie in the water an hour or two; boiling to a height in the mean time as much Sugar as will fill them; the which being poured into the Mould, and the lid put quickly on, it by suddenly turning will be hollow. And so in this case to the colour of the Fruit you cast, you must colour your Sugar in boiling.

To make Red Quince-cakes.

Take the Syrup of Quinces and Barberries, of each a quart; cut into it about a dozen Quinces free from rind and cores; boil them till they are very soft, then strain the Pulp or Liquid part, and boil it up with a pound of Sugar till it be Candy-proof; then take it out and lay it upon Plates, as thin as you think convenient, to cool. Clear or transparent Quince-cakes are made thus.

Take a pint of the Syrup of Quinces, and a quart of that of Barberries; boil and clarifie them over a gentle Fire, keeping them fire
free from Scum: then add a pound and a quarter of Sugar to the Juice, Candying as much more, and putting it in hot, and so keeping it stirring till it be near cold, at what time spread and cut it into Cakes as the former.

To make Marmalade after the Italian fashion.

Take about thirty Quinces, pare them, take out their cores, and put to them a quart of water and two pound of Sugar; boil them till they are soft, then strain the Juice and the Pulp, and boil them up with four pound of Sugar till they become sufficiently thick.

To make white Quince-cakes.

Clarifie your Sugar with the whites of Eggs, putting to two pound a quarter of a pint of water; which being boiled up, add dry Sugar and heighten it to a Candy: then the Quinces being pared, cored and scalded, beat to Pulp, and put them into the boiling Sugar, not suffering them to boil long before you take them off, and lay them on Plates.

To make Maccaroon.

Blanch a convenient quantity of Almonds, by putting them into hot water: beat them fine in a Mortar, strewing on them as you beat fine feared Sugar, and when they are well mixed, add the whites of Eggs and Rose-water: and when they are of a convenient thickness, drop the Butter on Wafers laid on Tin Plates, and bake them in a gentle Oven.
The Art of Confectioning.

To make a Leach of Almonds.

Take half a pound of Almonds blanched, beat them in a Mortar, and add a pint of new Milk, and strain them; add more, two spoonsfuls of Rose-water, and a grain of Musk, with half an ounce of the whitest Icing-glass, and strain them a second time for your use.

To make Sugar smell like Spice.

Lay lumps of Sugar under your Spice, or sprinkle them with some of the distilled water.

To make a Quiddany of Plumbs, Apples, Quinces, or any other Fruit that is proper.

Take a quart of the Liquor of the Preserved Fruit, and add a pound of the Fruit raw, separated from the Stone, Rind, or Core: boil it up with a pound of Sugar till it stands upon a Knife-point like a Jelly.

To make a Conserve for Tarts of any Fruit that will keep all the Year.

Take the Fruit you intend, peel off the Rind, and remove the Core or Stone, then put them into a Pot, and bake them with a small quantity of Water and Sugar: being bak'd, strain 'em through a strong Cloth: adding Cinnamon, Sugar, and Mace, very finely teared; boil them on a gentle fire till they become as thick as a Jelly, and then put them up in Pots or Glasses stop'd close, and they will have their proper taste at any time.
The Art of Confectioning.

To preserve Medlars.

Take the Fruit and seal them in fair wa-

ter till the Skin may be easily taken off, then

break them, a pound of Sugar, and let them boil

until the Liquor become ropy, at what time

Make your Jelly, with those that are most

soft and pleasant, then cutting other Apples

perfuming them with a grain of Ambergris.

Covering Leeks, &c. with Sugar.

To make each sort of Confit, usually called
suffer it to melt well over a clear fire till it be
ropes, after that, let it upon hot Embers, never
suffering it to boil, and so from your Lady
let it drop upon the Seeds, and keep the Basil
wherein they are continually moving, and be
tween every Coat rub and dry them as we
can as may be; and when they have taken up the
Sugar, and by the Motion are rolled into a
molder, dry them in an Oven, or before a fire,
and they will be hard and white.

CHAP. VII.
Instructions for a Gentlewoman in her Behaviour
at the Table, Abroad, and at Home; with
Terms and Manner of Carving Fowls, Fish,
of Beasts and Fowl, with Directions to know
the choicest pieces in either, and such as are
most acceptable.

Being at the Table in your due place, oblige
ferve to keep your Body strait, and leab not by any means with your Elbows, nor bare a
cavenous Gesture discover a voracious Appetite.
Know no Bones, but cut your Meat well
decently with the help of your Fork; make no noise in calling for any thing you want;
but speak softly to those that are next, or wait to give it; nor be so dil-ingenious as Fin
csh your dislike of any thing that is before you, if Strangers be at the Table; especially give
at another’s Table, eat not your Spoon-me Qu
to hot that it makes your Eyes water, nor be
teen to blow it. Complain not of a queezy
stomach: wipe your spoon every time you
dip it in the dish: if you eat Spoon-meat
with others, eat not too fast, nor unseemly:
nor he nice or curious at the Table by
mincing or mimping, as if you liked not the
Meat or the Company: where you see va-
riety, yet reach not after them, but stay till
you have an opportunity, and then shew an
indifference as to your choice; and if it
chance to happen you have a Plate with
some Piece you fancy not presented, wait
your opportunity till it be taken away and
changed: nor be inquisitive (for'tis uncom-
gle) to know what such a Fowl or such a
Joynt cost, nor discourse of Bills of Fare:
take not in your Wine or other Liquor too
greedily, nor drink till you are out of breath,
but do things with decency and order. If you
be abroad at Dinner, let not your Hand be
openest in any Dish, nor take your place un-
seemly: neither be induced to Carve, tho'
the Mistress of the House out of a Comple-
ment intreat it, unless you see a necessity
for it; and where-ever you Carve keep your
Fingers from your Mouth: throw not any
forthing over your Shoulder, neither take or
give any thing on that side where a Person of
Quality, or one much above you is seated,
nor reach your Arms over other Dishes to
reach at what you like better. And to leaving
what else is requisite in this kind to be obser-
ved, I proceed to give you, First, the Term
of Carvers: Secondly, the Manner of Carving
and Thirdly, Directions to know the best
pieces, &c. And of these in their order.

First, That you may the better be enable
to direct those you appoint to Carve, if you
Carve not your self, the most expert in the
Dexterity give the following Terms, by which
of Distinguishment, and properly in the cut-
ing up all manner of small Birds: the Di-
rections for it is Thighing them, as Larks,
Woodcocks, Pigeons, &c. Directions for
cutting up a Plover is to Mince it: a Qua
and Partridge, to Wing them: a Bittern,
Unjoint it: a Peacock, to Disfigure it:
Crane to Display it: a Hern, to Dismem-
ber it: a Mallard, to Unbrace it: a Chicken
to Unfruit it: a Swan, to Lift it: a Goose
to Rear it: And so in Flesh of Beasts,
Creek that Deer, Unlace that Coney, Lead
that Brawn. So in case of Fish, as Chine the
Salmon, String the Lamprey, Splat the Pike
Sauce the Place and Tench, Splay the Bream
Side the Haddock, Culpon the Trout, Tus
the Barbel, Transon the Eel, Tame the Crab
Barb the Lobster, Tranch the Sturgeon. The
second thing to be considered, is the Manner
of cutting up.
If you take it upon you to Carve a Swan, called in the proper term Lifting, slit him downright in the middle of the Breast, and thorough the Back, from the Neck to the Rump, laying the slit Sides downward in the Dish, without tearing the Flesh, and serve the Sawce up in Swcers.

The Term of Carving a Goose is to rear or break her in this Manner: Take off the Legs very fair, then cut off the Beily-piece round, close to the lower end of the Breast, and with your Knife lace her down on each side a Thumbs breadth from the Breast-bone, taking off the Wings with the Flesh you first laced, raising it clever from the Bone, then cut up the Merry thought, and another piece of flesh, which you formerly laced; turn the Carcass, and divide it at the Back-bone above the Loin; then lay the Rump-end of the Back-bone at the Fore end of the Merry-thought with the fleshy side upward, and the Wings on each side contrary, that to the bony end of the Legs may stand up in the middle of the Dish, and the Wings on the out-side, putting under the Wing-Pinions the two long Pieces of Flesh, &c. and let the ends meet under the Leg-bone.

In Carving and Dismembring a Hen, lace her down the Breast, and take off both the Legs, then raising up the Flesh, take it clean off
off with the Pinions; then sticking the Hen in the Breast, set the Pinions on the contrary side of the Carcass, and the Legs on the other side, so that the ends of the bones may not cross over it.

In cutting up a Bussard or Turkey, the Leg being raised up very fair, open the Joyn with the sharp Point of your Knife, and lace down the Breast on both sides, without taking off the Leg or the Pinion; then raise up the Merry-thought, and between the top of the Breast-bone and the Merry-thought, lace down the Flesh on both sides, and raise up the flesh called the Brawn; turn it outward on both sides, but neither cut it off nor break it; then cut off the Wing-Pinion at the Body joyn, and stick on each side the Pinion, in the Place where you turned out the Brawn; cutting off the sharp End, and taking the middle Piece, that will fit the Place. And in this manner a Capon or Pheasant may be cut up, but cut not off the Pinions of the former, the divided Gizzard serving to supply the Place where the Turkeys Wings were put.

In unbracing a Mallard, Observe that you raise up the Pinion and Leg, not taking them off; raise likewise the Merry-thought from the Breast, and lace it down slopingly on each side the Breast, and loosing the Joyns, leave it undivided.
In Displaying a Crane, Unfold the Legs, and cut off the Wings by the Body-joynets, then sawce both the Wings and Legs with Powder of Ginger, Mustard, Salt and Vinegar: and so a Bittern may be unjoynted, or any other Fowl of that Nature.

Your Partridge or Plover minced, &c. White wine, Powder of Ginger and Salt is a proper Sawce.

In unlaceing a Coney turn the Belly upwards, cutting the Belly-pieces from the Kidney, then with the Point of your Knife loosen the Kidneys and Flesh between, to either side of the Bone, when turning up the backside of the Rabbit, cut it cross between the Wings, and lace it down close by the Bone on either side; then open the Flesh from the Bone against the Kidney, and open the Legs, slit them from the Kidney to the Rump, and lay them close in order.

A Pig being Chined, is generally divided into four Quarters, the Head divided and the Ears taken off and the rest left to the discretion of the Carver.

A Salmon is chined down the Back, or laced on each side the Back-bone, and divided into Mediums and Extremities, greater or lesser at discretion.

Thirdly, If you have a Friend at the Table you would oblige more than another, and it
if Chickens boiled be the first Dish, the Breast is to be preferred and next the Leg: for in all boiled Fowl the Leg is accounted better than the Wing, though in roasted ones, if they be wild Fowl, the Wing chief; and the reason that is given is, because it is exceeding tender by means of its continual motion, and add, as a Curiosity on the other hand, that the Legs of tame Fowl nimbly using the Wing, but often scratching, are to be preferred: though it is generally held in wild and tame Fowl, as Pullets, Turkey, Capons, Geefe, Duck, Mallard, Pheasant, Dotril, and the like, that the Merry-thought and the Wing are best, however they are most acceptable, and the next part, that which is laced on the Breast-bone.

As for Butchers Meat, In roast Beef, the which is within side the Surloin is most prized: and in other Pieces that which is curiously strip’d with Fat and Lean; and so is boil’d Beef.

In a Loin of Veal, the Nut-piece or Kidney-piece.

In a Leg of Mutton, there is a little root Bone on the inside, above the Handle, that is fit with the Meat upon it to be presented and is in great esteem among the Curious. As it appeared by a Gentleman, who after long Courting, being extremely hungry, an finding
finding that Bone untouch'd in a cut Leg of Mutton, refus'd to eat, by reason he fancied Boorish People had had the first handling of it, or otherwise their discretion would have directed them to have taken that piece.

A Shoulder of Mutton being cut between the Handle and the Flap, in a Leg, the fat Nut there found is the choicest Piece.

And in a roasted Pig, the Women especially, preferr the under Jaw and the Ear, though on the other hand the Neck and Middle-piece is preferrable.

In a Hare, Coney, or Leveret, the Back-piece, just in the Middle, is held of great Esteem, though some nicely covet the Piece by the side of the Tail, called the Huntsman's Piece.

In all Fish without Shells, the Jole, or that part next to the Head, is to be esteemed: and in a Lobster or Crab, the Claw.

If Fish or sliced Flesh be in Paste, 'tis proper to touch it with your Knife, Fork or Spoon, and raising it conveniently lay it upon a Trencher or Plate in the best order, not by any means delivering it to the Hand of the Party with your Knife, Fork or Spoon, but on a Plate.

All sorts of Tarts, Cuffards, wet Sweetmeats and Cakes, being cut in the Dish wherein they were served up, must be laid C likewise
The Closet of Beauty, &c.
likewise with the Point of a Knife, hand-
sonely on a Plate and presented.

CHAP. VIII.
The Closet of Beauty, or modest Instruc-
tions for a Gentlewoman in making Beautifying Waters,
Beautifying Oyls, Pomatums, Reparations,
Musk-balls, Perfumes, and other Curiosities:
Highly necessary and advantageous in the
Practice, &c.

If Hair, that comely Ornament of your Sex, be
wanting, occasioned by Sickness or Defect of
moisture, &c. To recover it,

Take the Ashes of Hyssop-roots, the juyce
of Marshmallows, and the Powder of
Elcampane-roots, of each an ounce: boil
them in half a Pint of White-wine, with a
dram of the Oyl of Tartar, till half be con-
tumed, and with the remainder anoint the
bald Place, and the Hair will be restored.

To preserve the Hair from falling off.

Burn Pigeons Dung to Ashes, of which
take the quantity of an ounce, put them into
a Pint of Water where Wood-ashes have
soaked: then add two ounces of the Juyce of
Sengreen or Housleek, and one of fine Su-
gar-candy, and half an ounce of Rosemar
Flowers: boil them together, strain them
well, and wash the Place 6 or 7 times, and the
Hair will not only remain firm, but what was
fallen off will renew.
The Closet of Beauty, &c.

If Hair grow too thick or unseemly in any part of the Body.

Take Gum Arabick, and boil it to the thickness of a Salve in the Juice of Henlock, and lay it on the Place plasterwise; and when it is taken off, which must not be under two days, it will bring off the Hair by the Roots, not permitting any more to grow in that Place.

To make the Hair fair and beautiful.

Cleanse it from dust by washing it in Rose-Vinegar, then boil an ounce of Turmeric, the like quantity of Rhubarb, with the leaves of Bay-tree cut small, to the quantity of a handful, boiled in a quart of Water, wherein half a pound of Alum has been dissolved; and by often washing your Head with the Decotion, it will make your Hair fair and lovely, unless it be a deep red, or exceeding black.

To cleanse the Skin of the Face and make it Beautiful.

Take and distil the Blossoms of Pease and Beans, with the like quantity of the flowers of Fumitory and Scabious, and wash the Face with it Morning and Evening, anointing it afterwards with a small quantity of Oyl of Myrrh; and by often using it you will have cause to admire the Effects! Rose-mary flowers boiled in White wine, have likewise their wonderful quality in this kind.

C 2
To take away Freckles

Take the Galls of two Cocks, a handful of Rye-flower or Meal, a Pint of Verjuice, two ounces of Plantane-water, and one of the Oyl of bitter Almonds: boil them, and strain out the liquid Part, when a third Part is confirmed, then boil it again till it becomes a kind of an Ointment; and often anointing the Face therewith, will remove 'em.

To make a clear, white and smooth Skin.

Take an ounce of Barrows-grease, the Whites of two Eggs, half an ounce of the Ashes of Bay-tree roots or leaves, a quarter of an ounce of Honey of Roses, and a quarter of a pint of Plantane-water: boil them till they become an Ointment, and use it at the end abovemention'd.

To take away Sun-burn.

A handful of Spanish Salt dissolved in the juyce of two Limons is a speedy Remedy, the Face and Hands being often rubbed with it and it as often suffered to dry upon them.

To take away Wrinkles, and make the Face look Youthful.

Take of Brandy, Spirit of Wine, a quart of a pint, of Bean flower and red Rose-water each four ounces; Water of Lilies four ounces, the juice of Briony-roots two ounces and of the Decoction of Figs two ounces: incorporate them over a gentle fire, and use as a Wash.
The Closet of Beauty, &c.

To take away the Red Spots occasioned by the Small-Pox.

Wash your Face with Juyce of Limon, in which Beaten-Alum and Bay-Salt has been distilled, and to wear out the Pits, or prevent them gnawing deeper, as you grow in years. Take half a pint of the Spirit of Vinegar, an ounce of Mustard seed, a quarter of a pint of the Juyce of Marshmallows, and a handful of Bran: boil them together, and put the liquid part in a Vial, with which wash your Face Morning and Evening, and you will find the Effect will answer the Trouble.

To take away Pimples and Redness in the Face.

Dissolve half an ounce of Alum in the White of an Egg and a Spoonful of Vinegar; heat it together till it is well mixed, and when you go to bed, lay it Plaister-wise upon the place and your desire will be effected.

To take away the hot swelling in the Face.

Boil Rosemary blossoms, or leaves of Groundwith and Camomil in White-wine, and not only wash your Face in the Juyce, but lay the herbs stamp'd with a small quantity of Oyl of Roses, poultis-wise to the place afflicted.

To restore a Ruby Face to its former Complexion.

Take the yolks of two Eggs, an ounce of fresh Butter, four drams of Camphire, half a pint of Rose-water, an ounce of the Oyl of Bays: mingle them well by heating them over
over a fire, and anoint the Face with the Ointment; for they will produce, if well beaten and kept stirring, and strain'd through a Woollen Cloth, an Oyl, &c.

To make the Hands soft and white.

Take of Bean and Lupin flower, of each a handful of Starch, Corn, Rue and Orice, and sweet Almonds two ounces: beat or grind them together, and with the Powder wash your Hands often.

To make an excellent Wash-ball for the Hands and Face.

Take two ounces of Calamus aromaticus, of Rose flowers, and the flowers of Lavender, each a handful; three ounces of Orice, and an ounce of Cyprus; beat them well, scrape into the Powder of them, being sifted, as much Castle-Soap as will make it into Balls, when mollified with Rose water.

To prevent marks of the Small-Pox in the Face.

Boil Cream and Honey of Roses to an Ointment, and therewith anoint the places, during the Patient's Sickness, where you fear the Deformity.

To make Teeth white and continue sound.

Take of the Powder of Roach-Alum a quarter of an ounce, the like quantity of the Powder of fine Pumice stone, half as much Bay salt, and half a quarter of a pint of the Juice of red Sage: boil them over a gentle fire
fire till they appear thick, and with the residue rub your Teeth every Morning, washing your Mouth with Water and Honey.

To cause a sweet Breath.

Take four ounces of Cumin-seed, as much of Aniseed, with half as much of the tops of Lavender: bruise them and boil them in Wine, sweetened with white Sugar-candy, drink when you rise and go to Bed, an ounce of the liquid part, and in ten or twelve days your Breath will be as sweet as ever, unless the Lungs are putrefied.

If your Eyes are Bloodshot, to remove that unseemly grievance.

Take two ounces of the Roots of red Fennel, stamp them and press out the Juice, and mingle it with half an ounce of clarified Honey: beat them gently over the fire till they become an Ointment, anoint therewith the Eye-lids, and drop a drop with a Feather into each Eye: and in so doing, and washing them with White-Wine or Eye-bright-water, the redness will vanish.

If by the Wind, or sharpness of the Air, Clefts happen in your Lips.

Take Deer Suet an ounce, the like quantity of Spermaceti; add thereto an ounce of the Juice of Houlseelk or Sengreen, and make them into an Ointment, and anoint your Lips, or any part of your Face so afflicted;
it will likewise serve for your Hands, &c. doing it when you go to Bed, and drawing on a pair of soft Gloves.

To restore a singular Complexion in the Face.

Take green Hyslop, when the Flowers are on it, stamp it, and strain out the Juice: sweeten it with white Sugar-Candy, and boil it up with a third part of the Juice of Pomgranates, and when it is clarified, use your self to drink six spoonfuls of it in warm Ale Morning and Evening, and you will find the Advantage.

To remove any ill Scent from out of the Nostrils.

Snuff up, or inject with a Syringe, White-Wine, wherein Ginger, Cloves and Calamint have been boil'd, and provoke your self to sneeze with the Powder of Piritum, steep'd in the Juice of Sengreen, and afterward dried to its original dines in the Sun.

To make sweet Water.

Take a pint of the Water of Mugwort, half a pint of the distill'd Water of Peach-Blossoms, drop into them, when warm, eight or nine drops of the Oyl or Spirit of Cloves, and as much of Nutmegs: stop it close, and shake it when you use it.

To take away Warts.

Take the Juice of Sengreen and Purlfain, adding to it an ounce of both together, ten or twelve drops of Oyl of Tartar, and wash the
the Warts with it when hot, and they will fall away.

To kill Black-headed Worms in the Hands and Face.

Take half a pint of Wormwood-water, an ounce of the Ashes of Southernwood, and half an ounce of black Soap: boil them till the moisture be so far consum'd, that they come to a thickness: then add an ounce of Oyl, and make them into an Ointment, and anoint the place where they be, which you may perceive by their black heads, and they will, by often doing it, die and waste away.

To take away Frickles, Morpbow, or Scars in the Face.

Take half a pint of the Spirit of Wine, Rosemary-flowers two ounces, the Juice of Elder-leaves two ounces, the Marrow of Sheeps feet or Hogs feet two ounces: boil them till a third part be consumed, and anoint your Face therewith. Or for want of it, take of the Oyl or Ointment of Citron four ounces, and two of Pomatum: anoint your Face with them when well incorporated, and six hours after wipe it off, and wash your Face with Bean-flower, or Rosemary-water.

In case of a Ring-worm in the Face.

Take half a quarter of a Pint of the Vinegar of Squills, a quarter of an ounce of the Juice of Celandine, three drams of the Oyl of Tartar, and as much of the Powder of Aloes:
Aloes: heat them over the fire till they become thick, and lay some of it Plaster-wise to the place grieved.

To cleanse the Body, and make it comely.

Take red Roses two handfuls, of red Sage and Lavender-flowers the like quantity; a handful of Featherfew, and as many Bay-leaves; boil them in Spring-water, adding a handful or two of Salt, and wash your self as warm as with convenience you may.

To curl the Hair.

Take three ounces of Pine-nut Kernels, dry them, and beat them into Powder, then add to them half a pint of the Water of Wall-flowers, and two ounces of the Oyl of Myrtle: boil them into a thickness, and straining out the liquid part, anoint the Hair, and roll it up; and so you will find it will in twice or thrice doing keep the Curl.

To make the Hair black.

Take two ounces of the Juice of green Walnuts, as much of that of red Poppeys, an ounce of the Oyl of Myrtle, and of that of Costmary the like quantity; boil 'em to an Ointment, and anoint the Hair therewith often, and it will effect your Desire.

If, Gentlewomen, your Breasts be over large, and by that means troublesome, to reduce them. Make an Ointment of Roach-Alum and Oyl of Roses, with a small quantity of Senna.
bious water, and they will contract themselves by being often anointed.

To make a sweet Bath.

Take the Flowers or Peels of Citrons, the Flowers of Oranges and Gessamme, Lavender, Hysop, Bay-leaves, the Flowers of Rosemary, Comtry, and the Seeds of Coriander, Endive, and sweet Marjoram; the Berries of Myrtle and Juniper: boil them in Springwater, after they are bruised till a third part of the liquid matter is consumed, and enter it in a Bathing-Tub, or wash your self with it warm, as you see occasion, and it will indifferently serve for Beauty and Health.

To make Musk-bags to lay among your Cloaths.

Take the Flowers of Lavender-cotton six ounces, Storax half an ounce, red Rose-leaves two ounces, Rhodium an ounce: dry them and beat them to Powder, and lay them in a Bag wherein Musk has been, and they'll cast an excellent Scent, and preserve your Cloaths from Moths or Worms.

To make Musk-Balls.

Take of the Flower of Almonds six ounces, Castle-soap six ounces; wet them in Rosewater, and infusing two grains of Musk, make the Paste up into Balls without heating.

To make burning Perfume.

Take an ounce of Storax, the like quantity of Mace, Cinnamon and Nutmeg; bruise them.
them together, and add the Powder of Cassia, and two ounces of the Oyl of Myrrh, or more if that suffice not, to make it into rolls: or instead of it, you may use Virgin-Wax; and being set on fire, it will cast a precious Scent.

To make a Scent of Rosemary.

Take your Perfumer, and heat it over a Chaffing-dish of Coals; put into it, being pretty hot, two spoonfuls of Rose-water, half a handful of Rosemary-tops, and six drams of Sugar, and all the House will be scented.

Another excellent Perfume; how to make it.

Take a quarter of a pint of Rose-water, two grains of Ambergrease, two Penny weight of Sugar, and a grain of Civit; beat them together, and put them into your Perfuming Pot over the fire, and it will send forth a delicate Odour.

Perfume good against Infectious Air.

Observe to take half a quartern of Spike-water, as much of Rose-water, a quarter of an ounce of Cloves, with seven or eight Bay-leaves thread, and six grains of Sugar, and boil them in your Perfumer.

To make Musk Cakes.

Take half a pound of red Roses, bruise them well, and add to them the Water of Basil, the Powder of Frankincense, making it up with these a pound, add four grains of Musk, mix them well to a thickness, make them into Cakes, and dry them in the Sun.
CHAP. IX.

Instructions for a Gentlewoman in many excellent Receipts, Physical and Chirurgical, tending to the restoration, and preservation of Health in old and young, according to the best approved Rules and Methods, safe and easy in the Application, and successful in the Operation.

For the Griping in the Guts.

Take Juniper-berries, Fennel, Aniseeds, Bay-berries, Tormentine, Bistort, Balsam's and Pomgranate-seeds, of each an ounce: bruise them, adding of Rose-leaves a handful; boil them in Milk, press out the liquid part, and add more the Yolk of an Egg, and six grains of Laudanum; prepare it warm, and give it Clyster wise.

For pains in the Head.

Take a Rolle Cake, steep it in Betony-water, and apply it to the Forehead and Temples cold, often wetting it, and the pain will abate.

In case of an Ague.

Take Rye Real, temper it well with the Yolk of an Egg, then spread it Plaister wise, and strow upon it the Powder of Juniper-berries, and lay it to the Party's Wrists, giving him to drink a draught of hot Ale wherein blue Lilly-roots have been steeped a night,
a night, and a white Flint-stone red ho-
quenched, and let him or her thereupon go
into a hot Bed; by several times using it, the
Advantage will appear: Or take Rue boiled
Boil strong in White-wine.

For the Yellow Jaundice.

Take a large Onion, make it as hollow as
you can; put into the cavity a quarter of an
ounce of Venice-Treacle, and as much Honey
with a dram of Saffron: set the Onion on a
gentle fire, and when by often turning it
sufficiently roasted, press it together with
what was in it, and let the Party grieved take
a spoonful of it for three days together in
White-wine.

For the Black Jaundice.

Take Sage, Parsley, Groundsel and Small-
lage, and boil them in Pottage with Swines-
flesh; and in often eating it, the grievance
will be removed.

For a dry Cough.

Take Aniseeds an ounce, the like quan-
tity of Ash-keys, as many Violet-flowers
and the Powder of Licorice: beat them to-
together, when dried, till they be a Powder;
then put them into a pint of White-wine,
sweetning it with two ounces of white Sugar
candy, boil them into an Electuary, and
let the party take the quantity of a Walnu-
every morning fastning, drinking after it
a glass of warm Ale or Milk.
To make a green Ointment.

Take a pound of Barrows-grease; add to it an ounce of Verdigrease, of Sal gem half a scruple; make them up into an Ointment over a soft fire, and it is used with success in case of old Sores or Bruises.

To break an Impostume or Swelling.

Take an ounce of the Roots of white Lilies, half a large Onion, and half an ounce of Barrow's grease; stamp them together, and being fryed, lay it hot to the place.

The Green-sickness in Virgins and young Widows.

Take a quart of Claret, a pound of blue Currants, a handful of young Rosemary-tops, with half an ounce of Mace; bruise them, and boil the liquid part to a pint, and let the Party afflicted drink half a pint hot, morning and evening for a week together.

Sir Philip Parry's Emplaster.

Take of Olive-oyl two pounds, red Lead one pound, white Lead one pound; beat and scarce them; of Caftle soap twelve ounces: incorporate them in an Earthen pot well glazed, then set them on a gentle fire for an hour and a half, stirring them continually till the matter become the colour of Oyl, and somewhat dark. Try it on a Plate, if it cleave not thereto it is enough; then spread it on your Linen, or dip the Linen into it, and smooth it with a Sleek-stone, and it will not lose its Virtue in many years.
64 Physical and Chirurgical Receipts, &c.

This Plaster, applied to the Stomach, provoketh Appetite, taketh away the grief or pain. Applied to the Reins, it stoppeth the Bloody flux, the Running of the Reins, the Heat in the Kidneys, and the Weakness of the Back, and is good for Swellings, Bruises, Aches, &c.

A most approved Plaster for the Rupture.

Take of Aloes and Citron one ounce, Dragons-blood an ounce, Myrrh an ounce, Mastic, Bole-armonick, Gum dragant, of each three ounces; make them into a Powder and with the Juice of red Housled work them into a Plaster.

A Salve excellent to draw and heal, &c.

Take a penny-worth of Turpentine, as much Virgin wax as a Walnut, the like quantity of fresh Butter, a Spoonful of Honey, melt them into a pan, and strain the suftance into fair Water, and make it into a Roll for your use.

An excellent Emplaster for a new or old Sore.

Take of Rosin four ounces, melt it, then of Turpentine take an ounce, and two ounces of wax, the like of Sheeps-Suet cleared from the skin, and a Spoonful of Olive-oil: boil them over a gentle fire, and then strain them into water, and apply them as a Salve.

Dr. Morsius's Emplaster, commonly called Oxecrotium.

Take Ship-pitch, Saffron, Colophony, Bee...
Bees wax of each three ounces; Turpentine, Galbanum, Amoniacum, Myrrh, fine Frankincense, Mastic; of each an ounce and three Scruples: lay your Galbanum, a night in Vinegar, Then boil and strain it; melt your Gums, and mingle them by stirring: put in last your Turpentine, and being well incorporated, make it into rolls and use it in case of Pains, Aches, Bruises, Strains, Dislocations & to strengthen the Nerves, &c.

Oyl of Rosemary flowers; how to make it, with its virtual operation.

Take a good quantity of Rosemary flowers, stamp them, and put them into a Glass with strong Wine, stop the Glass close, and let it in the Sun six days, then distill the flowers and Wine with a soft fire; and the effect will produce both Water and Oyl; separate them, and keep the Oyl close in a Glass.

This Oyl is good against the inveterate Head-ache, it comforteth the Memory, and preserveth the Sight, by being drank in a Glass of Wine, or dropped into the Eyes; being dropped into the Ears, helpeth Deafness, and is good in case of Dropsie, yellow Swellings, rising of the Mother, &c.

An excellent Powder to provoke Urine, and send forth the Gravel or Stone.

Take a flint-stone and beat it in a Mortar to a fine and subtil Powder, searce it and keep
keep it in a Bladder till you have occasion to use it, then take half a dram fasting, in a Glass of White-wine or Ale, and keep your feet warm.

A Powder to ease the Pains of the Gout.

Take of fine Ginger two drams, four drams of dried Elecampane root, Licorice half an ounce, Sugar-candy three ounces: beat them to fine Powder, and searce them, drinking Half of the Powder, a dram at a time fasting, in a Glass of Ale.

A Water for easing the Pains in the Teeth.

Take of red Rose-leaves half a handful, Pomegranate-flowers the like quantity, two Galls thin sliced; boil them in three quarter Vials of a pint of red Wine, and half a pint of Water, until a third part be consumed; strain them, and hold a spoonful at a time in your Mouth, and lay a hot cloth to your Cheeks, dipped in the liquid part, &c.

A Water for the Ulceration of the Yard.

Take Water wherein Iron has been oftentimes quenched, a quart of Rose-water, four ounces of Pomegranate-piles and flowers, of each three drams; of Plantane and Houtzak, each an ounce and a half; of Honey of Roses, Turpentine, each half a pound; Alum six ounces, white Copperas three drams; boil them till half be consumed, then add Verdigris three ounces; strain them, and gently boil them
Physical and Chirurgical Receipts, &c. 67

To them again, then letting them settle, take a Glafi, of the thin and rarify'd part, and inject it with a Syring, anointing the place grieved with the other part.

An Ointment to cleanse Sores either old or new.

Take two ounces of Turpentine, wash it half as well in Barly-water, put it to the yolks of six new-laid Eggs, Honey of Roses or common Honey four ounces: mingle them well over a gentle fire till they become an Ointment, and then dip the Tents or Pledgers in it, and apply them.

Flos Unguentorum; How to make it.

Take Rolin, Perrosin, of each half a Pound; Quarter Virgin wax, Frankincense, of each four ounces; Mastick half an ounce; Stags-Suet, four ounces; Camphire two drams: pound, and you melt them over a gentle fire, then strain them into a pottle of White-wine, and when it is warm, put thereto three ounces of Turpentine, stirring it till it be cold, and then put it up for your use.

This is exceeding good for old Wounds, in order to the ingending good flesh, and cleansing them; lasting likewise the bad flesh, and is good for all manner of Imposthumes in the Head, and in the Body; also for Strains in the Sinews: It draweth out Thorns or Splinters of Bones; it healeth Borches and Scabs, and is good for the Noli me Tangere; and is an excellent Cer-
cloth for the Gout, Sciatica, or Aches in any part of the Body.

For a Scald, or any Burn, an excellent Ointment.
Take of Cream a quart, Fern-roots a handful: slice and wash the Roots, and then boil them in the Cream in an Earthen pot till they be a Jelly; and at what time there is an occasion to use it, ferment it with a Spatula, and apply it on a Linnen cloth, often renewing it.

An Ointment to asswage Pain, and Heat.
Take of white Carrot four ounces, Oyl 2
Roses ten ounces, red and white Saundens
red Roses, Myrrh, Olibanum and Mastix
of each two drams; Camphire half a dram
Turpentine two ounces and a half, and make
them into an Unguent.

A Tobacco-Salve for any fresh Wound.
Take of the Juyce of green English Tobacco a quart, of Olive-oyl a pint, of Wax and Turpentine, each an ounce and half; an ounce of Verdigrease; boil them over a gentle fire for an hour’s space, and make them in Rolls for your use.

Note, That the best Cloth for Plaister is new Lockram, and the worst Calico or sute Cloth as has been starched.

For the shrinking of the Nerves or Sinews, a Plaister.
Take of Water-cresses and Camomile, each a handful, stamp them and fry them with
Physical and Chirurgical Receipts, &c. 69

with a handful of Weaten-meal, and two ounces of Honey: then spread them on a cloth, and apply them to the place as hot as may be well endured.

A Dredge Powder, that purgeth Cho'er, Flegm, and Melancholy.

Take of Turbith one ounce, Ginger, Cinnamon, Mastick, Galengal, grains of Paradise, Cloves, Aniseeds, the Herb called Mercury's Finger and Diagridium, of each half an ounce: the leaves of Senna two ounces, Loaf-Sugar four ounces: dry them that they may be pulverized, and mingling them well, take a dram in a Morning fasting, either in a Glass of White-wine or warm Ale.

A Powder to purge the Head by Sneezeing.

Take of the Roots of Sneezeing-wort or Bartram an ounce, Caustreum half an ounce, of white Hellebore and black Hellebore, each an ounce, Marjoram a handful: dry them and make them into a Powder, using the Powder moderately as you see occasion.

An excellent Powder for the Falling-Sickness.

Take a Man's Skull that has not been above a year Buried: Bury it in hot Embers till it become white, and easy to be broken: then take off the uppermost part of the head to the top of the Crown and beat it into powder; then grate a Nutmeg, and put it to it, with two ounces of the Blood of a Dog dried and powdered;
powdered; mingle it together, and give the grieved Party a dram Morning and Evening in White-wine or new Milk.

An excellent Powder for hollow Ulcers.

Take Frankincense, Mastick, Myrrh, Sarcocol, Bole-armonick, Dragons blood and Barly-meal, of each an ounce: make them into a powder, and sprinkle a little of it in the Ulcer, &c. and bind it up; which often doing, will fill it with flesh.

A Powder to Incarnate any Wound.

Take of Hog-Fennel half an ounce, Flower de lys five drams, Myrrh, three grains, the greater and the lesser Centaury, of each two drams: Round Aristolochia, Tuttia, Opopanax Meal of Orobus, each two drams and a half; beat them into a fine powder, and strew upon the wound as you see occasion.

A Powder to stay the bleeding of Wounds.

Take Quick-Lime, Dragons blood, Aloes, Frankincense, Coperas, of each four drams: incorporate them, and being finely powdered with Cobwebs, and the white of an Egg; apply the Powder by sprinkling it in the wound.

An excellent Poultis for any Ach, Sprain, or Dislocation.

Take of Smallage, or Marshmallows, Camomile and Groundsil, each a handful well picked: stamp them and fry them in six ounces
Physical and Chirurgical Receipts, &c. 71

cess of Barrows-grease, with the Yolks of two Eggs, and apply them as hot as may be well endured to the place grieved.

An excellent Powder in case of the Small-Pox, or any infectious Distemper.

Take half an ounce of English Saffron, dry it till it may be pulverized, add to it six grains of Bezoar Stone, a dram of Myrrh, and an ounce of white Sugar-Candy: incorporate them, and let the Party take a dram at a time in White-wine, not exceeding a spoonful.

A Preservative against the Plague, or any Pestilence.

Take green Walnuts, number six: Baum and Rue, of each a handful; Plantane and Betony the like quantity: bruise them with fine Sugar and Spirit of Wine, then dry the whole matter in an Oven or Stove till it becomes as solid as Conserve of Roses, and let the Party take fasting as much as a Hazel-nut.

For the Consumption, An excellent Receipt.

Take the Hearts of three Sheep new kill’d, cleansed from the blood and strings: soak them a Night and a Day in White-wine, dry them again, and put them into a new glazed Pipkin, covering them above and below with Rosemary branches: then add Cloves, Sugar, Harts-horn, of each three ounces, and four ounces of white Sugar-Candy, and as much Asses
Asses Milk as will cover them; then fix them close with Paste, and let them stand in an Oven the baking of Household Bread; after that press out the liquid part, and take a spoonful Morning and Evening.

An excellent Drink for the Windiness in the Stomach or Spleen.

Take a handful of Broom-buds, the quantity of Aniseeds; of the Roots of Sebious an ounce: boil them in a quart of new Ale, sweeten the liquid part with brown Sugar, and drink half a quartern hot at a time Morning and Evening, or when you find yourself oppressed; and in so continuing for a week, you will find great relief.

The Lord Denys's Medicine for the Gout.

Take four handfuls of Burdock-leaves with the stalks on, thread them and bruise them: strain out the Juice and clarify it, adding half the quantity of Olive Oyl, and keep it close stopp'd in a Glass; and as you use it apply it with a hot Cloath to the place grieved.

To make Gascoign Powder.

Take of white Amber-Seed, Pearls, Hard Horn, Eyes of Crabs and white Coral, each half an ounce; of the black Thighs of Crabs, calcined before they are boil'd, two ounces; adding to every ounce before-mentioned, an ounce of Oriental Bezoar: brus
Take Rue, Smallage, William and B elegance.

Take the Juice of red Fennel and Anise

To break the Wind

occasions, clarified with your Eyes therewith as you like.
drawn: mix them over a loaf here, and bring

cells: of Cloves as many: of Sugar. R gave a
each two ounces: of pre pared Turmeric one
Calendine, Rue, Eye-bruit and Fennel,
much of white Roke-water: of the Water of
Take half a pint of white-wine, and as

An excellent Water for Diseases in the Eyes.

Drink Morning and Evening.

Ale, the which at four days end let the Party
Bag, let them be covered with two Gallons of
an ounce: bruise them, and having in a

For the Dropes

zenes with the Jelly of Hares Horn and Salt,
better keeping, you may make it into Lo
before a deaying constitution; and for the
comfort and corroborate the Heart, and
of Wine, to expel evil vapours from the Brain.

excellent: two scruples of it drink in a spoonful
and Pearce them to a fine Powder, and it is

Physical and Chirurgical Receipts, &c.
To stay bleeding at the Nose.

Take the Juice of Bettony, with a small quantity of Salt in it, and snuff it up your Nose, and stop it in with the Herb; the Juice of young Nettles, and Sugar is also good upon the like occasion.

To kill a Fellon.

Take the hard roasted Yolk of an Egg, and beating it with a roasted Onion, lay it to the place grievéd.

To make a Salve for a Scalp, Burn, Cut or Old Sore.

Take a pint of Olive Oyl, half a pound of Bees-Wax, red Lead three ounces, red Wine two ounces, and Deers Suet three ounces; boil them together in a glaz’d earthen Vessel till they are of a darkish colour, and then make it up into a Salve for your use.

To remove the pain of the Tooth-ach.

Take Henbane seed, Hyssop seed, and the Powder of the Root of black Hellebore; bruise them together, and make them up into small Pellets with a little Tar or Turpentine. If the Tooth be hollow, stop it in with Lint: if not, let it lie between your Cheek and Gum.

For the Fever.

Take two handfuls of Wood-Sorrel, like of the Leaves of Bee-berries, boil them in Spring-water, sweeten it with Sugar, and give the Party two scruples of Bezoar-Powder in
The Duty and Office of a Wet Nurse. 75
a quarter of a pint of it, and it wonderfully prevails against the Distemper.

CHAP. X.
The Wet Nurse her Duty and Office; and how she ought to be qualified that undertakes so great a Charge, with directions how she ought to use her self as to her Diet; and by what means to keep her Milk in good temper, &c.

The Charge and Office of a Wet Nurse, whose care it is to bring up Children till a conveniency offer to wean them, is a thing of great concern, therefore I shall describe first what manner of Person a good Nurse ought to be.

In this Cafe, a good Nurse ought to be of a midle Stature, plump of Body, though not over Corpulent; of a Sanguine Complexion, pleasant and cheerful, clear Skin’d and well proportion’d.

For her Conditions they must be suitable; Anger must be a stranger to her, and her de-light naturally in Children; not drowsie nor self-conceited; her Age must be a Medium, between five and twenty and forty, being one that has been well educated; and see she want for nothing; for if she be necessitated, the Child must pine; or if Sickness happen through accident or disorder, her Milk is in-jured.
The Duty and Office of a Wet Nurse.

Surely thereby: Yet Temperance must be her greatest Care, for fear by excess of Meat or Drink the Milk be corrupted or inflamed; and in all things her care of her Charge must let her Prudence appear. Take a Woman whose Child was a Boy, to Nurse one of that kind, and on the other side consider, she ought not to be with Child during the discharge of this great Office, lest she spoil both her Nursery, and that she goes with.

A Nurse in this case ought in her Diet to avoid Salt Meats, Onions, Garlick, Leeks, Mustard, too much Salt, Vinegar or Pepper, and such like things as create bad Nutrition, or inflame and heat the Blood, strong Drink immoderately must be shunnd, for that will occasion a super-abounding of Choler in the Child, as Cheese and Fish will Melancholy and Flegm: Nor ought she to sleep suddenly after Meals, but be active and in motion, to create a natural digestion; a good Air ought to be chosen for the more kindly respiration; for a gross Air is frequently the occasion of dull wit and much corpulency, and a pure Thin Air of the contrary, the Air on many occasions being advantageous or disadvantageous to the faculties of Life, or Passions of the Mind in their several Operations in being a kind of a Food to the Intellectuals.
The Duty and Office of a Wet Nurse.

As for the Milk, divers things are to be considered, but the chief is wholesome and moderate Diet; and to correct defects, let her observe if her Milk be too hot, which often appears by the Child's forwardness; if so, let the Nurse take in her Posset drink Salad or Potrage, Endive, Succory, Lettice, Sorrel, Plantane, or such like cooling Herbs: if she find it too cold, which will appear by the Child's over-drowsiness; let her do the like with Cinnamon, Vervine, Bugloss, Mother of Thyme or Burrage.

To cause Milk where it is wanting, Take part of the Hoof of the fore-foot of a Cow calcined to Powder; a dram of which let the Nurse drink Morning and Evening in warm Cows Milk or Ale.

For want of the former, take Lady-thistle, stamp it, and squeeze out the Juice; which boiled in Milk, an ounce to a pint you may conveniently take, drinking it off warm. And thus being careful in seasonably ordering the Child in dressing, and undressing, and what in the like nature is convenient, no doubt it will thrive and come to perfection.

The best colour of a Child when newborn is red, which soon turns to a Rosey; for those that are white, if they live, will be subject to Diseasies. A little crying, if not too often, eases the Brain of watry matter, and
enlarges the Lungs; but two much crying occasions Catarrhs and Ruptures. The first Month it must only suck, often changing the Breast, but not over-charging its Stomach; after which a Pap of white-bread and Milk seasonably given between whiles, will strengthen it; and let there be an hour between sucking and feeding, using it in that manner till the Teeth come.

The Teeth coming forth by degrees, give it more solid Food, not denying it Meat that is small cut, and may be easily chewed; keep it well swathed, and beware it stand not too soon for fear of distorting the Legs. In such places as bathing of Children is Convenient, omit it not; from the seventh Month, twice a Week, till it is weaned.

At a Twelvemonth old, if it be healthy, wean it, not giving it suddenly strong Food, but by degrees; and the first seven years Diet ought to be such, as by its nourishment causeth growth.
C H A P. XI.

Of Distempers in Infants; and how to remedy them; together with Directions to the Nursery-Maid in the discharging her Duty and Office, &c.

For the Epilepsies or Convulsions.

Take Magistracy of Cole a scruple of Male-Peony-roots a scruple, as much Leaf-Gold; work them into a Powder, and give it the Child in a spoonful of Breast Milk.

For the chafing of the Hips.

Change the Clouts often. Sprinkling on them Litharge of Silver, Seed and Leaves of Roses, Frankincense and burnt Alum made into a Powder, or anoint them with white Ointment and Diapompholigos.

To remove the stoppage of Urine.

Take Saxifrage-roots, six drams. Calcine them with an ounce of the Blood of an Hare: bruise them into a Powder, and give the Child from a scruple to half a dram in a spoonful of White-wine.

For the fretting of the Navel.

Use a Plaister or Poultis of Cummin, Lupins, and Bay-berries beaten into Powder, and wet with White-wine.

For the Inflammation of the Navel.

Take a quarter of a handful of Mallows; stamp them with half an ounce of Barley-meal,
meal, and with Fennugreek and Lupins, two
ounces of each: make them into a Cataplasm
with Oyl of Roses, and apply them to the
place grieved.

To destroy Worms.

Take of Worm-feed two drams, and of
Coralline and Harts-horn prepared, each a
dram; Roots of Peony, Dittany, Magistery
of Coral, each  a scruple: make them into a
Powder, and give a scruple at a time in a
spoonfull of Peach-flow'r-water.

For Vomiting.

Take a quarter of an ounce of Honey of
Roses and the like quantity of Syrup of Mint,
and give it the Child at four times.

For the Rickets.

Take Mastick an ounce, Dill and Frankincen
tle, of each two drams; Cummin seed a
dram: make them small and apply them with
the Juice of Mint upon a Plaistier or Tod of
Flax.

For hard breeding of Teeth.

Rub the Gums with your Finger dipped in
Honey, or give the Child a Candle made of
Virgin Wax to nabble on, and foment the
Cheeks with the Decoction of Althea, Camo
mil-flow'rs, and the seed of Dill.

For the Bladder in the Gums.

Take Lentils husk'd, beat them into Pow
der, and lay them upon the Gums, or take
half
Diseases in Children to Cure, &c. 8r

half an ounce of the Flower of Melleium; make it into a Lineament and apply it.

To prevent Squint-Eyes.
Hang a Picture and set a Candle on the contrary side; or use to cocker the Infant on that side, till the Eye strings contract.

For a Scald Head.
Take the Scab off gently with a Cleanser, moistning the Skin with Hogs grease upon Colewort-leaves; or rather take the Juice of Fumitory, Dock, Coleworts and Elecampane, of each half an ounce, with Litharge, Oyl of Rue, Hogs-grease and Wax, make a molifying Ointment; then take Starch two ounces, Rosin half an ounce; boil them in water, and lay them upon the Scald places Poultis wise, suffering them to lie there several Days: then suddenly pull them off, and use molifying things to correct the Distemper, &c.

In case of a Fever.
Give the Infant a quarter of an ounce of Syrup of Violets, and as much of that of Wood-sorrel. For the Measles or Small-Pox; give them Saffron, and a small quantity of Manna in Milk, or a spoonful of White-wine. And thus much for the principal Distempers in Children.

As for the Nursery-Maids business, to whose care Children are frequently commit-
Diseases in Children to Cure, &c.

ted, when capable of running about, it is to
love and cherish them, to see they have
what is fitting in due season, to keep them
within compass and Government, to see
they carry their Legs and Bodies strict and
even, and that they disorder themselves by
no untoward tricks and actions, but that they
be cleanly and neat; and if she discovers a
ny alteration in Complexion, Constitution,
or Habit of Body, tending to Sickness or
other discommodity, either to apply fit
Remedies her self, or inform those of it who
delivered them to her Charge without delay,
lest a Remedy come too late. She is to keep
them within bounds, but not be churlish
nor dogged to them, but rather to be merry
and pleasant; contriving such Pastimes as
may best suit with their Age and Constitu-
tions; keeping their Apparel in good Order,
and not shewing too much love to one, nor
disregard to the other: and by this means
a Maid will gain Love and Applause from all
Parties.
CHAP. XII.

The Compleat Chamber-Maid's profitable Instruction as to her Behaviour in Managing of Affairs, making choice Spoon-meats, Pickling, Sauces, Washing and Starching Tiffany, Lawn, Sarfets, Silks, Points, &c. Scouring Gold and Silver Lace, taking Spots out of Silk, Woollen, Linen, Stuff, Perfuming, &c.

A Chamber-Maid that would be preferred, gain or continue a good Opinion, must, in the first place, be grave and respectful to those whom she serves, neat in her Habit, loving to her Fellow-Servant, and affable to all, declining wanton Gestures that may render her suspected of Levity; that she keep all things in her Chamber in good Order, and have them in readiness on all occasions to take off the care of the Mistress: Skilled likewise she must, or ought to be, in buying fine Knacks, and be just in returning her Accounts: If there be no Butler, she must see all things decently managed for the Accommodation of the Guests in the Parlour and Dining-Room; and above all, have a regard to the Linnen, Plate, and other Furniture under her Command: and besides her Skill in Dressing and Attiring her Mistress, be Skillful in making Spoon-meats, Pickling things,
things useful for Sauces or Garnishing, Washing and Starching Tiffanies, Lawns, black and white Satinnet, Points, and other curious Lace: As likewise she ought to be skilful at making such scowring Materials as will cleanse Silver or Gold Lace, Silver or Gold Plate, take Spots out of Linen, Silks, Stuffs, or Cloth. And because these are in a manner Secrets, I shall lay down Instructions for as many as are materially useful: And first of Spoon-meats.

To make a French-Barley-Porridge, the newest Fashion.

Boil half a pound of French-Barley in two quarts of new Milk; and when the Milk is near boiled away, add three pints of sweet Cream, then boil it a quarter of an hour and sweeten it with fine Sugar: put in three or four blades of Mace, and a piece of Cinnamon: this done, take a pint of White wine and pour the liquid Cream into it, frothing it up.

To make an excellent Broth.

Cut off the Wings and Legs of two Cock wash and parboil them till the scum appear take them out, and wash them in cold water then with a pint of Rhenish-wine, and two quarts of strong broth, put them into a Pot kin; add two ounces of China Root, an ounce and a half of Harts horn, with a fine quantity of Cloves, Nutmegs, Ginger, whole Pepp
Pepper and Salt: stop the Pipkin close, and setting it in a Pot of boiling water, so that the water get not into it, for the space of six hours; then pour out the Broth, and squeeze the Juice of Lemons into it, and serve it up.

To make Pottage of French Barley.

Take a pound of Barley very clean, put it into three quarts of Milk whilst boiling; then add a quart of Cream, an ounce of Salt, six blades of Mace, and a piece of Cinnamon; let them boil a little, and become thick, serve it up with white Sugar scrap’d thereon.

To make Panado, after the best Fashion.

Take a quart of Spring-water, which being hot on the fire, put into it slices of fine Bread, as thin as may be; then add half a pound of Currants, a quarter of an ounce of Mace, boil them well, and then season them with Rose-water and fine Sugar, and serve them up.

To make an excellent White-Pot.

Take two quarts of Cream, boil in it, in a short time, half an ounce of Mace, a piece of Cinnamon, and half a Nutmeg; then cut a white Penny Loaf exceeding thin, then lay the slices at the bottom of a Dish, and cover them with Marrow: add likewise a dozen Yolks of Eggs to the Cream, well beaten in Rose-water, and sweeten it with a sufficient quantity of Sugar; then take out
the Spices, beat up the Cream well, and fill a broad Basin in which the Bread, Raisins and Marrow was laid, and bake it; when it is enough, scrape white Sugar on it, and serve it up.

All strengthening Jellies are made by boiling such Flesh as are of a tender and glutinous substance, till it is in a manner dissolved in the Broth; and adding Wine, Sugar, Spice, Salt, or as you will have it seasoned, and serving it up with Sippits, or alone. More I might mention of this kind; but intending largely to treat of Cookery, I shall wave them, and proceed to the next, which is: Pickling Fruits and Flowers, &c.

To Pickle Cucumbers of a lasting green.

Take your Cucumbers, of a moderate size, wash them in Water and salt, there letting them steep six hours; then boiling Wine-Vinegar, Dill and Fennel-tops, Coriander-seeds, Cloves and Mace, with a little Bay-salt, and a pint of the Juice of Mint, put them into it when warm, and stop them up for a Month.

To make French-Beans a lasting green.

Boil them in Water, and a small quantity of salt, till they are a little soft; then having sharp Vinegar, Pepper and Bay-leaves ready boiled, with some blades of Cinnamon, put them into it, and stop them up as the former.
Thus Broom-buds, Ash-keys, green Grapes, green Plums, Goose-berries, Currans, and the like, may be Pickled, though the latter must be only scalded.

To Pickle Berberries.

Take the fairest Bunches, dip them into warm water, and then make a Pickle with a pint of sharp Vinegar to a gallon of Water that has been well boil'd and scumm'd; and to each gallon add a quart of Bay or Spanish salt; and putting in the Berberries, keep them down with a stone. So Quinces, Apples, green Wallnuts and Olives are Pickled.

To Pickle Mushrooms.

Take a quart of Water, and a pint of Vinegar; put your Mushrooms, the smallest, boiling hot into it: and when they have contracted a kind of softness, take them out, and put them to the sharpest Vinegar, with whole Pepper, long Ginger, Mace and Bay-leaves. And thus you may pickle Clove-Gilliflowers, Primroses, Roses, Cowslips, green Peaches, or the like.

As for Samphire, it is boiled in salt and Water to a little tenderness, and then put up with a Pickle made of half Vinegar, and half Water and salt, boiled up to a height. And thus much for Pickles.
The Compleat Chamber-Maid, &c.

To Wash Tiffanies.

Take the finest Crown-Soap; Soap them on their Hems or Laces, and with a gentle hand pass them through three Lathers, for bearing to wring or rinse them, but keeping them from the Air; dry them over the Flame of Brimstone; then to a pound of Starch, add a quarter of an ounce of Salm, if you think convenient, but on necessity as much Alum as a Hazle-nut; boil it to a fineness, and charge it lightly on your Tiffanies, and dry them, being wet therewith, by a Fire, still clapping them in your hands; and when they are very clear, shape them by the pattern you took before they were washed, and iron them with a smooth, though quick Iron, till they shine, and you will find little difference as to the Gloss between them and new. Some there are, that instead of Starch, use Gum-water.

To Wash Sarfnet.

If white, spread it upon a smooth clean board, long-ways; Soap it well, but let the Soap lie thin; then with a small hard Brush raise a gentle Lather, by brushing it the right way of the Silk; and turning it in order, do the other side in the same manner; then cleanse it with fair Water, and make a new Lather hot, and renew it three times with turning; then cast the piece into hot Water, where
The Compleat Chamber-Maid, &c. 89

where Gum has been dissolved, and a small quantity of Smalt infused; let it lie there covered a convenient time; then folding it smooth, dry it as well as you can, by clapping it between your hands, then dry it over Brimstone; and spreading it on the Table, iron it with a hot Iron on the right side.

Black Sarshets, in washing, are managed the same way, only they are rinsed generally in small Beer, without any Gum, and ironed on a Woollen Cloth.

The Modish Way to Wash and Starch Point-Laces.

Put your Points into a Tent, and make a strong Lather with Castile, or Cake-Soap, then with a soft Brush dipped therein, rub your Point well, continuing to wash it on both sides till it has passed four Lathers: rinse it then in fair Water, and afterward pass it gently through the blue Water; then starch it over on the wrong side lightly with very thin Starch, and follow it with your Brush; after that suffer it to dry, and with a round Bodkin open the holes or parts that in washing were closed; as also the Gimp or Over-laying, and not suffering it to be too blue, gently iron it on the wrong side, and let it out to advantage.

Coloured Silks may be washed as white Sarshet, avoiding the blue Water, or drying over Brimstone.
To take a Spot or Stain out of Silks, Worsted, or Woollen.

Take two ounces of Castle-Soap, half an ounce of Bone calcined, half an ounce of Camphire; make them up into little Balls with the Water of Betony, and lather the place with a small quantity of warm Vinegar, and it will effect your desire. Cake-Soap, Lemon-juice, and Roach-Alum, will do the like.

To take Pitch, Rosin, or Tar, or Soft Wax, in Stuffs or Woollen.

Take Oyl of Turpentine, and suffer it to soak in a while; then rub the Cloath orStuff together, and it will crumble out.

To take the Stain of Fruit, Ink, or the like, on Linen.

Take Castle-Soap, boil it to a Jelly in Milk; lay it upon the Spot a Night, then pour upon it the juice of a Lemon; and doing so, after a washing or two, the Spot will disappear.

To cleanse Silver or Gold Lace.

Take it off, and dipping a Brush continually in burnt-Alum, rub it gently over, and the Colour will be restored.

An excellent way to perfume Gloves.

Take of Storax and Calamint, each an ounce; of Benjamin two ounces, the first and the last being to be beaten by themselves.
add to them an ounce of the weaker Cin
mon-Water, and four ounces of the Oyl of
Sweet-Almonds; mingle them with a Mul
er on a Stone; and having first wetted your
Gloves with Hydfop-water, gently anoint
them with the Perfume, and it will smell be-

To cleanse all sorts of Plates.
Lay it in Soap-Lees a Night, then with
Salt and Vinegar rub out the Spots, after
daub it over with Chalk and Vinegar; dry
it by the Fire, and with a warm woollen
Cloath rub it off, and it will look as bright
as new. Thus have I unravell'd, or at least
exposed to some, such Secrets as are not com-
mon: From whence I shall proceed to give
the Vertuous Cook-Maid Instructions.

C H A P. XIII.
The Experienced Cook-Maid and Cook, or Di-
rections for the newest and most excellent way
of Dressing Flesh, Fish, and Fowl of all sorts,
and in divers manners: As also making Pies,
Tarts or Custards; likewise what relates to
the under Cook-Maid and Scullery-Maid;
with other variety.

Once the Cook-Maid's Charge and Care is
no less than the former, and her Labour
more, I shall give her what encouragement
I can in rendring matters plain and easie: As for her skill, it must chiefly consist in dress- 
ing all sorts of Meat, as Flesh, Fish and 
Fowl, in preparing of Baked Meats and Pa-
stry, and to be expert in making Sawces, 
and Garnishing proper to the several Varie-
ties that must consequently offer. And there-
fore, these things I shall consider: She in the 
first place, considering to have all her Kitch-
en-Materials in good order.

A Capon or Chickens, and white Broth.

Boil the Capon, &c. in Water and Salt, 
then take three pints of the strongest Broth 
adding to it a quart of White-wine, and a 
quarter of a pound of Dates; stew it in 
Pipkin, and add half a pound of white Su-
gar, and a small quantity of Mace; the 
Marrow of three Marrow-Bones, and of 
white Endive a handful; stew them leisurely, 
and strain the yolks of ten Eggs with part 
of the Broth before the Capons or Chickens 
are Dished up, observing that the Eggs cur-
dle not; the Fowls being Dished up, gar-
nish the Dish with Dates, Mace, Endive, 
and Preserved Barberries.

Red or Fallow Dear, how to Roast.

Take a Side, or half the Haunch, and 
parboil it; so doing, stuff it with all manner 
of sweet Herbs, mingled with minc'd Beef Ste-
et; lay the Caul over, and roast it in that 
manner;
manner; when it is enough, serve it up with Vinegar, Bread Claret-wine, Ginger and Cloves, boiled up with a few sprigs of Rosemary.

Neats-Tongues Roasted.

Take a large Tongue boiled tender, blanched and cold; make a hole at the large end, and take out a great part of the Meat; mince it, and put it in again with sweet Herbs, hard yolks of Eggs, Pippins, Ginger, Beef-Suet, all minced small, and stop up the hole with a Caul of Veal: Lard it, and being roasted, serve it up with Butter, Gravy, and Juice of Oranges; garnishing the Dish with Berberries, and slices of Lemon.

Neats-Tongue and Udder, how to Boil.

Let both of these be fair and young, indifferently seasoned; boil them in Water, a little seasoned with Salt and Pepper; and when you find they are sufficiently done, blanch the Tongue, slice it in half, lay it on each side the Udder, serve them up with carved Sippits, run over with Butter and Vinegar; garnish your Dish with Parsley, Berberries, and Marigold Leaves.

How to boil Land or Sea-Fowl.

Take the larger part, half roast them, put them after that into a Pipkin with Claret-wine, the Gravy, and as much strong Broth as will cover them; and Pepper, Cloves, Mace,
Mace, Ginger, a slice or two of Onion, and a little Salt; all being well stewed together, serve them up with Sippits and green Garnish, as Violet or Marigold-leaves, &c.

The smaller sort of Wild-Fowl, as Black-birds, Plovers, Quails, Rails, Thrushes, Snipes, Larks, cut off the Heads and Legs, truss and boil them; skim your Boyler, and add White-wine, Currans, Dates, Marrow, Pepper and Salt; being all well boiled or stewed, dish them on carved Sippits; Sawce them with Rose-water, Sugar, and beaten Almonds; garnish the dish with Almonds beaten small, Rose-water and Sugar.

To Roast a Hare.

Observe when she is cased, not to cut off her hinder Legs nor Ears, but thrust one Leg through the Ham of the other; and making a slit, do the like by the Ears, and so Roast her as you do a Rabbit. The proper Sawce is Marjoram, Thyme, Winter-favor, Beef-Suet, hard yolks of Eggs, Sweet-Butter, Sugar, Nutmeg, Water and Vinegar; minced and boiled up to a Sawce, serving your Hare up whole.

To Roast a Shoulder of Mutton the best way.

Take Oysters parboiled, mince Winter-favor, the yolks of hard Eggs, grated Bread; mingle them together, all but the Oysters, being small; and then making holes in convenient,
The Experienced Cook-Maid, &c. 95

convenient places, stuff them in as you see convenient, about five or six and twenty Oysters being sufficient, and the other Oysters, with the like ingredients, put into half a pint of Claret; add three or four slices of Onion, and a couple of Anchovies; to them put the Gravy, with the yolks of two beaten Eggs, and a sufficient quantity of Nutmeg and sweet Butter; garnish your Dish with Lemon-peel and Berberries.

To boil Pigeons with Rice.

Observe to stuff their Bellies with sweet Herbs, then put them into your Boiler with Mutton Broth; boil a small quantity of Rice in Cream, with a blade or two of Mace: which being seasoned with Sugar, lay them in the Dish with their Breasts upward, and lay it thick upon them; squeeze in the juice of two Lemons; garnish the Dish with Marigold flowers, and serve it up.

To Roast an Udder.

First let the Udder be boiled, and stuck full of Cloves; Spit it when cold, and baste with sweet Butter, being sufficiently browned, draw it back; make Sawce of grated Bread, Butter, Vinegar, and Cinnamon, lay it in the Dish with Sugar as a Garnishment, and serve it up.

To Stew a Carp.

Take the largest well-trimmed Carp, gut it,
it, wash it, and lay it in a Pewter-dish; take half a pint of White-wine, with a piece of Butter, Mace, Parsley, Thyme, and Winter-savoury minced small; put them into the Fishes Belly, and let it stew a quarter of an hour; mince then the hard yolks of two Eggs; lay it with the Herbs about it, and sprinkling on Sugar, serve it up.

To Bake Steaks in the French Fashion.

With Pepper, Nutmeg and Salt, season your Steaks lightly; take the lean part of a Leg of Mutton, mince it small, with some Beef-Suet and Sweet-herbs, as Thyme, Pennyroyal and Marjoram; take grated Bread, yolks of Eggs, Raisins of the Sun, of each like quantity; work them into Rolls and put them on the Steaks in a deep round Pye; sprinkle them with Verjuice, and close them up, liquor ing it with the juice of two or three Oranges.

To boil a Fore-Loin of Pork the best way.

Season it indifferently, and boil it well, then have in readiness, Sorrel stripped, a considerable quantity, beat it, and put to it some crumbs of Bread and hard yolks of Eggs, with Mustard and Salt, and so serve it up the Dish being garnished with green Leaves.

To dress a Leg of Mutton to the best advantage.

In Salt and Water boil it for the space of an hour, then cut it into thin slices, let it in a
The Experienced Cook-Maid, &c. 97
dish over the fire, adding a little Salt, grated Nutmeg, Shallot, Thyme, and Winter-
savory, placing another dish upon it, and stewing it; adding a piece of Butter, serve it up, the dish garnished with pickled Oy-
sters and Barberries.

To boil a Brisket, Surloin, Chine, Rump, Flank, Fillet or Buttck of Beef, to the best advantage.

After a week or ten days Powdering, it is left to your discretion, whether or not you will stuff them; which if you do, it must bedone with such sweet Herbs as are suitable, mingling minced Suet and Nutmeg with it, and thrust them in at convenient places; and being well boiled, serve them in on Brewes, with Roots boiled in Milk.

To Stew a Leg of Lamb the best way.

Take the Meat, slice it, and put it into your Stewing-pan, season it well with Salt and Nutmeg, and Butter, Raisins of the Sun, Currants and Goose-berries, it being well stewed, take the yolks of four Eggs, a quarter of a pint of Wine-vinegar, two ounces of Sugar, beat them well together over a gentle fire, place it in the Sawce, strew Sugar over it, and serve it up.

A Rump of Beef to Stew the best way.

Let your Beef be seasoned with Salt, Pepper and Nutmeg, lay the fat side downward in an Earthen-pan, then put in an equal portion
portion of Water and Elder-vinegar, to the quantity of three quarts; add two Onions, and half a handful of the tops of Rosemary, and stewing it three hours over a soft fire, take it up, and dish it with Sippits, garnishing with Lemon-peel, and Sawcing with the Gravy, the fat being scummed off.

To Bake a Hare the best way.

Take a large Hare minced, and well seasoned with beaten Mace, Salt and Pepper, making a proportion of the Head and Shoulders, and lay in a layer of flesh, and Lard and Butter above and beneath, and serve it up with Gallantine Sawce, in Sawcers.

To Roast a Rabbit with Oysters, the best way.

Take a large fat Rabbit, wash it and dry it, then half a pint of Oysters after the same manner; put them into the Belly of the Rabbit, with a couple of shred Onions, large Mace, whole Pepper, and Sprigs of Thyme; sow 'em up; and when the Rabbit is Roasted, mince them with Butter, and the yolks of hard Eggs, and dish the Rabbit up; garnishing the dish with red Beet roots and Orange peel.

To Carbonado Hens or Pullets, the best way.

Take half a dozen of hard yolks of Eggs, half a pint of White wine, and the Gravy; mince the Eggs, and boil them up with Onion, or some Shallots; add grated Nutmeg, with
with a Ladle or two full of drawn Butter; dish your Fowls, pour the Sawce on them; garnishing your dish with Lemon-peel and Violet leaves.

To set off a dish of Marrow, &c.

Take a pound of fine Paste, rowl it very thin, and the Marrow taken whole out of four bones, cleave it in quarters, season it with Pepper, Salt, and Dates, all minced, laying one piece in your Paste, framing it Peascod-wise, and so use the rest; then fry them in Butter and Sugar, and serve them up, garnished with Borage-flowers.

To Stew a Pheasant, the best fashion or way.

Take a large Pheasant, roast him till enough, then boil him gently in Mutton-broth, adding whole Pepper, Mace, a slice or two of an Onion, Prunes, Currans and Vinegar, sufficient to make it sharp; then colour the Broth with bruised Prunes, and serve up the Pheasant in it.

To Carbonado Mutton, the best way.

Broil a Breast or Shoulder of Mutton, scorching it with your knife, strow on them minced Thyme, grated Nutmeg, and a little Salt, with Claret-wine, Capers, Gravy, and a shred Shalot, garnishing with a Lemon-peel.

To Roast a Pig.

Take a fat one, cleanse his Belly, put into it minced Sage, Currans, Mace, and grat
ted Nutmeg; roast him indifferently by a
boiling fire, then make up a brisk fire to
crackle him, and serve him up with Curants,
Bread, Sage, Butter and Nutmeg, made in-
to a thin Sauce, with Rose-water.

To Stew Venison, the best way.

Take fat Venison, either raw or potted,
slice it and put it into your Stewing-pan,
with Claret-wine, Rosemary-tops, Cloves,
Sugar, Vinegar, and grated Bread; being
well stewed, add grated Nutmeg, and serve
it up, garnished with Luke-Olives.

To make a Fricasie of Chickens, the best way.

Take four or five Chickens about two
Months old, scald, and fleas them, put them
in Water and White-wine, then take a large
Onion, ten or twelve blades of Mace, and
the quantity of a Nutmeg grated; tie them
up in a Cloath, with a bundle of sweet Herbs
and Salt; put them into an Earthen-pan, and
let them simmer a while, then take three or
four Anchoves, five or six Eggs, half a pound
of the best Butter dissolved in a pint of Mu-
ton-broth; shred the Spices small, with a
quarter of a pound of Capers; mix them
with the other Sauce, and laying the Chick-
ens upon it, serve them up with Sippits, gar-
nished with sliced Lemon. Thus you may
dress or dish up Partridges or Pigeons, with
only the abatement of the Eggs.
The Experienced Cook-Maid, &c. 104

The newest way to boil a Wild Duck.
The Duck being half roasted, take her off the spit, put her into a Pan with a pint of Claret, and as much Mutton Broth: three Onions cut, and a bundle of sweet Herbs, three or four slices of Bacon, and some whole Pepper: cover the Pan with another; and when it is stew'd or boil'd sufficiently, serve it up with the Broth.

To bake a Pig the best way.
Take a Pig and dress him well as for roasting: mould him up in a Coffin of Clay, buttered a little within: put him into an Oven eight hours so that the Clay being dried, the Pig will be very crisp, then serve him up with sawce as for roasting.

To boil a Pullet, Capon, or Chicken, the best way.
Truss them, and put them into Mutton-broth, with Mace, Spinage and Endive, Marigold-flowers, Bugloss, Borage, Sorrel and Parsley: and when they are enough, garnish the Dish with Borage and Marigold-flowers, and serve them up in Sippits.

To boil a Capon, or a Chicken with Sugar Pease.
Take the Pease when young, and dry 'em in the Cods, taking them from thence to the quantity of two or three handfuls, put them into an Earthen Vessel, with about half a pound of fresh Butter, and near half a pint of fair water, add whole Pepper, Mace and Olive
Olive Oyl, of each a small quantity: and your Capon and Chicken being well boil’d, strain the Pease and other Ingredients, and serve them up as lauce with the Yolks of two or three Eggs, and half a quartern of Sack.

To hash a Capon, or Pullet, the best way.
Take either of them cold, after having been roast’d: take out the Brains, and mince them small with the Flesh of the Wings, then take off the Legs and Rump entire, then add strong broth and gravy, slic’d Nutmeg, Onion and salt, and stew the divided parts in a large Pipkin, and when they are well stew’d, add some Oysters, Juice of Orange, and a Yolk of an Egg, and serve them up on Sippets, garnished with Oranges sliced, and flowers. And thus any Fowl of this or the like kind may be hash’d.

To boil a Pullet or Capon with Asparagus.
Boil the Fowl in fair water; put bruised Mace, chopped Parsley and sweet Butter into its Belly, tying up the vent: being boiled, take out the Parsley and Mace, garnishing the Dish with it, in which have Asparagus ready boiled, place it in order.

To Fry a Rabbit with sweet Sauce.
Cut it in pieces orderly, and wash it well, then dry it in a Cloth, and fry it with sweet Butter: being half fryed, slice some of it very small, put it into a quarter of a pint of Cream, the
the Yolks of two Eggs, some grated Nutmeg and salt; when the Rabbit is thoroughly fryed, pour them upon it, and keep them stirring, adding Verjuice, fresh Butter and Sugar a like quantity, and serve them up with Sippits, garnishing the Dish with any green thing.

To Stew a Mallard.

First let it be half roastted, then cut it into small pieces, putting it into a Dish with Gravy, fresh Butter and a handful of minced Parsley, with two or three Onions and a hard Lettuce: let them stand an hour, then add pepper, salt, and Lemon-juice, and serve it up with Sippits, and a garnish of Lemon peel.

To Fry a Neats-Tongue the best way.

The Tongue being boiled and blanched, cut it, season it with Cinnamon, grated Nutmeg and Sugar; then add Yolks of Eggs and Lemons cut in small pieces, frying them in spoonfuls with sweet Butter; then heat it hot, pour on your Tongue the sauce and sugar, and serve it up.

To boil a Haunch of Venison in the best manner.

Stuff it with sweet herbs, Parsley and Beef suet minced small, as likewise with the Yolks of hard Eggs; the stuffing Materials being seasoned with salt, Nutmeg, and Ginger, and the Venison being powdered, boil it in strong Broth, and in another Pot two or three
three Cawly-flowers, adding to them a quart of new Milk; and they being taken up, boil in the same Liquor a handful or two of Sorrel or Spinnage, then part of the Broth being taken away, put in Vinegar, sweet Butter, grated Bread and Nutmeg, then lay the Spinnage on Sippits round the Dish, laying the Venison in the middle, and Cawly flowers in order: garnishing the Dish with Parsley, Spinnage, and Marigold-flowers.

To roast a Goose in the newest Fashion.

Draw your Goose, and put her on a spit, laying her to a gentle fire, which you must increase by degrees; then take nine or ten small Apples, or Pippins for want of them; boil them in a pint of White-wine, sweeten them with sugar, and then add a small quantity of Mustard when they are come to a pulp, and a spoonful of Rose-water: stir them well and put them in sawcers apart; though for green Geese the sawce is generally the Juice of torrel, scalded Goosberries, Butter and sugar.

To boil a Pike the best way.

Wash and gut it, bring the Head and Tail together in a Circle, scotching the Back to make it pliable, boil it in Water, salt and Vinegar, putting it in when the Water boils: it being enough, take it out, and serve it up with Ginger, grated Bread, Butter, White-wine, Oysters,
The Experienced Cook-Maid, &c. 105

Oysters, Dates, and the Juice of Lemons, garnished with green leaves or flowers.

To stew a Pike the best way.

Wash out the blood, flat it, and lay it in a Dish, cover it with white-wine; add, when it boils, whole Cinnamon, Mace, Salt, and sweet Butter, and dish it up on fippits.

To boil a Salmon the best way.

Cover it with water, add Rosemary and Thyme-tops, Winter-savory and salt; then add more a pint of Vinegar, and serve it up with Butter, the Juice of Lemons and Anchovies made into sauce.

To roast an Eel the best way.

Take one pretty large Eel, take out the Intrails after it is skinned, then fill the Belly with sweet herbs and Butter, beaten together in a Mortar; after that draw the skin over again, and fasten the Eel with strings to the Spit, and moderately roast it; then with the Herbs, Anchove sauce and Butter, together with the Gravy, serve it up.

To roast a Lobster the best way.

Take a large one, whilst alive, bind up the Claws, and fasten it the Spit before a gentle fire; basting it first with water and salt, then with Butter and Claret-wine; and when it is enough, break the shell, take out the Meat, and serve it up with Anchove-sauce and fried Oysters.
To roast a pound of Butter.

Lay your Butter in water till it be very stiff, then fix it upon a small Spit; lay it down before a gentle fire; and as soon as it begins to drop, dredge Bread on it, and so continue to do, adding a little beaten Cinnamon and Sugar till the Bread has soaked up all the Butter: which done, make the outside brown, and serve it up in the nature of a Quaking-pudding, with Verjuyce, Butter, Rose-water and Sugar.

To make Sausages the best way.

Take a Leg of Pork, divide the fat from the lean, and chop the latter small, with Marjoram, Penny-royal, Thyme, and Winter-savory, adding salt, Pepper, and a little Ginger together, with half the quantity of Meat in Beef-suet; and being very small, fill it in Sheeps-guts with a Whalebone-fescue, and dry them in a Chimney for your use.

To dress a dish of Anchovies the best way.

Take the best Leghorn Fish, about a year old, not being rusty, wash them, and smooth off the white and scales; divide them equally in four quarters at length, lay one laying waving in and out, and between another strat, in the figure of a Star, making of the bone the figure of a Crown, and placing it in the center of the dish: garnish it with Lucois, Olives, Samphire, Pickled Berberies, Pickled
ed Broom-buds, Mushrooms, Capers, and slices of Pickled Cucumbers, in what form you please; adding a sufficient quantity of Oyl and Vinegar.

How to dress a dish of Caviar the best way.

Take that which is not rusty nor over dried, steep it in the best Florence Oyl for the space of an hour; then take it out, and work it with a little Vinegar and Pepper into a form or figure as best fancies you, and then garnish it with Olives and Berberries, serving it up with Oyl.

The best way to dress a dish of Pickled Herrings.

Take new Herrings, or the best you can get, take off the skins, and take out the bones, slice the Herrings, and mince them very small; then shred Pickled Cucumbers, Shalots or Onions, Lemon-peel, Codlings, Pippins, or Pome waters: mix the whole matter with Capers, Berberries and Broom-buds; garnish the Dish with Olives, French-beans and Mushrooms: make it into a figure, add Oyl, Vinegar and Pepper, and serve it up: or if you please, you may garnish it with Pickled Oysters.

To set out a dish of Pickles.

Place in the midst, your Cucumber, then your large Olives, then French-beans at length, and small Olives between them, then Mushrooms and Capers, and on the edges of the
The Experienced Cook-Maid, &c.

the dish Pickled Grapes, Pickled Gilliflower and Broom-buds, and so serve them up.

How to Pot Fowl in order to their keeping.

Roast Ducks, Mallards, Teals, Widgeons, Pigeons or Chickens: drain them from the Gravy, and put into the bellies of them a little Pepper and salt; with a little bruised Mace and some Cloves; then take the fat that came from them, press them a little flattish, and mixing the fat with sweet herbs; when you have laid your Fowl in order in a glazed Earthen Pot, pour the melted butter, &c., hot on them till they are covered; on that strew some Pepper and slices of Nutmeg; then cover it with bay-leaves, and close it up with Leather: and being fast tied down, rub a little butter on a Leather to keep it moist, and the Fowl will keep a twelvemonth.

To dress Kid with the colour and taste of Venison.

Take a Haunch well fleshed, and indifferent fat, pluck away the skin and superfluous fat; open it from the bone, and thrust in some Peter-salt, then lay it two hours in water that has been newly heated; after that dry it, and put it on your spit, or bake it in a Pasty, and it will have the colour and flavour of Venison.

An excellent way of Hashing any sort of Meat.

Take your Meat, slice it thin, sprinkle it with a little salt, Pepper, and shredded sweet herbs.
The Experienced Cook-Maid, &c. 109

herbs, put it into your Pan with a piece of fresh Butter and the Juice of a Lemmon; add a few bruised Cloves, Oysters, and an Anchove: garnish your dish with Parsley and slices of Lemon, and serve it up.

How to roast a Salmon the best way.

Take a Jole or Rand, and divide it into four pieces; season it with salt and grated Nutmeg; stick on it a few Cloves, and fasten it on a small spit, putting between it a few Bay-leaves; stick on the outside little Sprigs of Rosemary: baste it with Butter; save the dripping; saUCE it with Butter, Verjuice, and Juice of Oranges; garnishing it with some slices.

To fry Salmon the best way.

Take a Chine, Jole or Rand, fry it in the best Butter; and, finding it crisp, let yourauce be made of Claret-wine, sweet Butter, grated Nutmeg, Orange-juice, and the Liquor of Pickled Oysters: heat them together, and pour them on the Fish: and for a garnish, lay Parsley and Sage-leaves fried in Butter.

How to recover tainted Venison, and make Mutton, Beef or Lamb, pass for Venison.

As for the first, wrap it up in a clean Cloth a little dampish, dig a hole in the Earth, put it in, and let it lie twenty four hours, and the scent will be gone, the Earth drawing it away.
As for the latter, take your Mutton, &c., and dip it in Pigs blood, or any wholesome warm blood; then parboil it in small Beer and Vinegar, and let it stand all night; then put to it some Turnsole, and bake it, and it will look and eat like Venison.

To roast a Carp the best way.

Draw and wash him alive, taking out his Intrails, and with Lemon juice, Carraways, grated-bread and Nutmeg, Currans, Cream, Almon paste and salt, make a Pudding, and put it into its belly, insomuch that it may fill it full, the Pudding being put through the Gills and fasten them: and when it is roasted, make sawce with what drops from it; adding the Juice of Oranges, Cinnamon, sugar and butter, and dish it up.

To Stew a Carp the French way.

Take him alive, and bleed him; then take out all his Intrails, and scrape the Scales from off the back; then take a quart of Claret, Mace, Ginger, Cloves, Nutmeg, sweet Herbs, a large Onion and salt; let them boil in the Stew-pan, then put in the Carp, with half a pound of sweet butter; it being enough, lay it in a dish, and make a sawce of grated bread, Lemon juice, beaten butter, and what remains of the liquid part in the Stew-pan, and garnish it with green Spinage and stewed Oysters.
To Stew Oysters after the best manner.

Take the largest, parboil them in the Water that comes from them, and afterward wash them in warm Water; put them into a Pipkin, adding Onion, Mace, Pepper, Nutmeg, and a pint of Wine, with as much Vinegar, if you have two quarts of Oysters; add likewise a pound of sweet butter, and a spoonful of salt; then dish them up with Sippits, having stewed them, and garnish with Berberries and Lemon-peel.

To Stew Flounders.

Take the largest, draw and wash them, giving them a scotch or two on the belly, put to them, being in your Stew-pan, small Oysters, Pepper, Ginger, an Onion, sweet Herbs, salt, suffer them to stew as soon as may be, then dish them up with Sippits: And for sauce, take beaten Yolks of Eggs, Lemon-juice, butter, and a little Ginger; garnishing with Lemon-peel.

To roast an Eel the Dutch way.

Strip her, put into her belly grated bread, sweet Herbs and butter; then draw the skin over her again, and fasten her to the spit; basting her with salt and water; being enough, take off the skin by ripping it up, and serve her up with Herbs made into a sauce, with butter and Juyce of Lemons, and a little Claret-wine.
To Stew Brems.

Draw, dry them, and let them be well salted; lay them on a Grid-iron over a Charcoal fire; suffer them to be brown on both sides; then put half a pint of Claret into a Pewter dish, set it over the fire to boil, add three Anchovies, two sliced Onions, a pint of Oysters, and a little Thyme; when it has boiled, put to it a little melted butter and Nutmeg; then dish up the Fish, and pour the sauce on it, with Yolks of hard Eggs minced.

To boil a Mullet the best way.

Save the Liver and Row, and scald him; then put the water on boiling hot, adding half a pint of Claret, and a bunch of sweet Herbs, salt, Vinegar, and two Onions, with a sliced Lemon; take a Nutmeg, quarter it, with Mace and butter, drawn with Claret, dissolving in it two or three Anchovies: season the sauce with salt; dish up your Fish; and serve it up with a garnish of stewed Oysters and bay-leaves.

At one and the same charge, as to the sauces, you may dress a dozen of either of the last mentioned Fish.

How to dress a Cod's Head the best way.

The Head being cut fair, boil it in Water and salt, adding a pint of Vinegar, that the Head may be a little more than covered;
Putting into the mouth of it a quart of Oylters, a bundle of sweet Herbs and an Onion, binding the Jaws with a Thread; when it is well boiled, set it a drying over a Chaffing-dish; then take Oyster-liquor, a sliced Onion, and two or three Anchovies; adding a quarter of a pint of White-wine, and a pound of sweet butter; pour them on the Head, and stick the Oylters where they will enter; scatter over it grated bread and Nutmeg; garnish the dish with sliced Lemon, or any green thing.

Chapter XIV.
The Cook-Maid's Directions in Making Pyes, and managing Pastry to the best and modish manner and advantage.

1. Observe your Flower be fine, and free from bran, or any defect; and having laid it on a smooth Table, or in a Kneading-Trough,

2. Heat your Liquor, suffering it to simmer, scumming off what arises; and if it be for Tarts, Custards, or the like, let it be fair Water, with a small ingredient of Rose-water and Malaga-wine, so that it taste of it; but for larger Pyes made with Meat or the like, add butter a pound to two quarts of Liquor, and to either of them in
in moulding Eggs or new Ale Yeast, according as you would have your Paste light or solid; which I leave to your discretion.

3. As for those that are to be raised very thin, work them up cold; but those of largeness, that will admit a good substance, for the more ease and pliability, let the Paste be warm, working them into a form with your hands, Roller, Nippers, Spur-Iron, Knife and Plate: mark the garnishing, a flourish on the lid or sides, I leave likewise to your discretion. But that you may the better understand the form of the most curious things of this nature, I have caused them to be inserted in the following Pages, and so proceed to the filling them.

To make an Oyster Pye.

Let the Oysters be parboiled in their own Liquor; wash and dry them, season them, with Nutmeg, Pepper, salt, and the hard Yolks of Eggs; and the Pye being made oval, put into it Currans and sliced Dates, and on them lay the Oysters, add large Mace, Berberries, sliced Lemon and Butter, and when it is baked, put into it White-wine, Sugar and Butter.

To make a Veal Pye the best way.

Raise your Paste well, cut a Leg of Veal in slices, season it with Salt, Pepper and Nutmeg, adding some large Mace, laying
Directions for the Pastry-Cook.

the Meat with Raisins of the Sun and Currans in the Pye, and fill it with Butter; and when baked, serve it up hot.

The best way to make a Carp Pye:

Draw, scald and wash a large Carp or two, season him or them with Salt, Pepper and Nutmeg, then fill the Pye with them, good store of Butter, Raisins of the Sun, slices of Orange, and Juyce of Lemon; close it up and bake it.

The best way to make a Chicken Pye,

Truss your Chickens, and flat the Breast bones; and having raised your Pafte, lay them in order, filling their bodies with butter, laying above and beneath Raisins, Currans, Prunes, Cinnamon, Sugar, Mace and Salt, with a convenient quantity of butter; and when it is baked, pour in Rose-water, White-wine, beaten Cinnamon, Sugar and Verjuyce; with the which serve it up, &c.

To make a Warden Pye the best way.

First, bake your Wardens gently in a little Water and Claret, adding a pound of Sugar, covering your Pot or Pan with a lid of Dough; and when they are cold, lay them into your Pye with Cloves, Cinnamon, Sugar, and part of the Liquor, and bake it gently.

To
Directions for the Pastry Cook.

To make a Pye with Sweet-Breads and Lamb-Stones.

Slit your Lamb-stones, skin and wash them, take the Liver of a Lamb, shred it small, and slice an Udder, part of a Leg of Veal; which being seasoned with Mace, Cloves, Salt, and Nutmeg made small, and also Pepper, shred into it three or four Pippins, and the like quantity of the peels of candied Lemons and Oranges, five or six Dates cut in the middle and stoned, with Currants, Carraway-seeds, white Sugar, and half a pint of Rose-water and Verjuice; and more a couple of Eggs; make it into Balls, and with the Juice of Sorrel green it, laying a Sweat-bread and a Lamb-stone till it is near full, covering them with Citron-peel, Dates, and slices of Lemon; and being baked enough, pour in Butter, White-wine, Sugar, and the beaten yolks of Eggs, scraping Sugar on the Lid to let it off.

To bake a Turkey the best way.

When your Turkey is parboiled, lard him, season him with Pepper, Salt, Cloves and Mace; flat the Breast, and put him into your Coffin or Pye, and fill it with Butter, when it is baked and cold, and so serve it up.

To make an Artichoke-Pye the best way.

Take the bottoms of half a dozen Artichokes, boil them tender, season them with Ginger,
Directions for the Pastry-Cook.

Ginger, Mace, Salt and Sugar, lay Marrow at the bottom of your Pye, and them upon it; cover them with Marrow, sliced Dates, Raisins of the Sun; and being half baked, put in a quarter of a pint of Canary, where-in Orange peel has been boiled, then bake it well.

To make a Marrow Pudding the best way.
Blanch a pound of Almonds, beat them small with Rose water, take a pound of fine Sugar, grate a penny white Loaf and a Nutmeg; add a pint of Cream, the Marrow of two or three bones, and a grain or two of Ambergrease; mingle them with a little Salt; fill the Skin you intend it shall be in, and boil it moderately.

The best way to make a Custard.
Take and boil a quart of Cream with whole Spice; beat the yolks of ten Eggs, and five Whites, with a little Cream; put them into the Cream when cold, then put it into Paste; strew Comfits on it, and bake it.

To make an Umble-Pye the best way.
Take Beef-Suet, mince it, and lay it in your Coffin, or, if you please, slices of Larded Bacon, then take your Umbles, and cut them into small pieces as big as Hazle nuts, and your Bacon about the same bigness; then take grated Nutmeg, Pepper and Salt; strew them on the top, then lay a laying of Bacon,
Bacon, and on that another of Butter, and so close it up; and being baked, liquor it with striped Thyme, Clare and Butter well beaten together.

A Venison Pastry, the best way to make.

Having well powder’d your Haunch or Side, and cleared it from Sinews, Bones and Skin; season it with Pepper and Salt, and beat it with your Roller, making it proportionable for a Pastry; then make your Pastry with fine Flour, allowing to a Peck three pounds of Butter and twelve Eggs; work it with cold Water to a convenient stiffness, suffering it to be as thick as your Thumb; then take it upon your Roller, and open it again upon a couple of Sheets, or so much as will serve of Cap-Paper; and having your White minced, and beaten with Water, lay it proportionably upon the Pastry to the breadth and length of the Venison, then in the White lay the Venison, and wall it round with a Feather; put on the border, season the top of the Venison, and turn out the other leaf, and so close your Pastry; then drive out another border for garnishing the Pastry from the sides to the top, the device of which is left to your discretion; then vent it at the top, set it into a well-heated Oven, and suffer it to soak as it ought, viz. four or five hours; then draw it, and pour Butter well melted in at the top.
Directions for the Pastry-Cook.

To make an Excellent Minced-Pye.

Take Neats-Tongues, parboil them till they may be peel’d; then mince ’em with a like quantity of Beef-Suet, stoned Raisins and picked Currants; make them in a manner like Pap, then mingle a little fine Sugar, with a glass or two of old Malaga; then add slices of candied Citron peel, and put the whole, being well mingled, into a coffin, the form of which is left to your discretion, and strewn on it a few Carraway-comfits, and so bake it moderately.

To make an Eel Pye the best way.

Take the best silver Eels, indifferent large, strip, gut and wash them; cut them to pieces at about a finger’s length; thread a handful of sweeter Herbs, with some Parsley, and an Onion; season them with Pepper, Salt, beaten Cloves, Mace, and grated Nutmeg; when the coffin or crust being reared and fashioned to your mind, put them in, and strewn over them some Currants, and a few slices of Lemon over that; put a laying of Butter, and close your coffin with the lid; and when the Pye is baked, put in Butter melted with a little Vinegar, and beaten up with the White of an Egg.

The best way to make a Gooseberry-Tart.

Take your Gooseberries before they are ripe, being well picked, scald them till they will
Directions for the Pastry-Cook.

will break in a spoon; then strain out the pulp, and beat it up with half a dozen eggs, and stir 'em well together on a Chafing-dish of Coals, adding Rose-water, and sweetening 'em with Sugar, and when it is cold, you may put it into your coffin, and moderately bake it, or serve it up in Places without baking.

To make a Pippin or Collin-Tart.

Take your Pippins, gather'd before they are over ripe, pare 'em, and take the core clear off, strew some Sugar and Rose-water on 'em; and each Pippin being cut in four quarters, lay them in order: between every laying; place thin slices of Quince, then add Syrup of Quinces, or of the same Fruit; after that strow over the Sugar, mixed with a little Cinamon; and closing all up in the coffin, bake them gently, that they may be well foaked.

To make a Paste of Marrow, &c.

Take the Marrow of six Bones, shred them with a considerable quantity of Apple well pared and cored; then add a sufficient quantity of Sugar, and put them into a Puff paste; and having fry'd them in a pan with Sweet Butter, serve them up with Sugar and Cinamon.

To make a Pye of Calves-Feet the best way.

Having boiled your Calves-Feet well, take out...
Directions for the Pastry-Cook.

out the bones and gristles, as many as are convenient; thread them as small as you can, and season them with Cloves and Mace; add to them a good quantity of Currans, Raisins and Dates, the latter well stoned, then with a sufficient quantity of sweet Butter, put them into your coffin, breaking on them some whole Cinnamon and sliced Nutmeg; then scatter over them some salt, and close them up, leaving a vent to pour in when the Pye is baked, a quantity of Verjuyce, beaten Cinnamon and fresh Butter well beaten together.

To make the best Cakes.

Take a sufficient quantity of fine Flower, a quarter the weight of it in picked and washed Currans, a pound of Carraway-Comfits, half a pound of Marmalade of Oranges, the yolks of a dozen Eggs, half a pint of Malmsey or Malaga, a quarter of a pint Rose Water: Mould them together with a little New-Ale yeast, and as much Milk as will make them up into Cakes; then ice them over with Sugar, or wash them over with Canary, well beat, with the yolk of an Egg, and bake them in a gentle Oven.

To make the best Cheese Cakes.

Take new Milk, and put as much Runner to it as will well bring it to a Curd; then strain out the Whey in a cloath, between two Fatts; which done, beat up the Curd with
with the yolk of Eggs, White-wine, Rose-Water and Sugar; after that, add as many Currans as you see convenient: then having made your Puff-paste of fine Flower, Eggs, Milk, and New-Ale yeast, put it into a fahion: and being well knit at the Corners, and rowled with a Pastry-Spur, put in the Curd, and wash it over with the yolk of an Egg, using a Feather for that purpose.

CHAP. XV.

How to make several Sauces for Roast or Boiled, on all occasions.

The general Sauce for green Geese is Gooseberries scalded, and coloured again with the Juyce of Sorrel strewed over with Butter and Sugar, and served up on Sippits, and for most Landfowl, the pulp of stewed Prunes, the Gravy, Cinnamon, Ginger and Sugar boiled up to a thickness, and served up in Sauces.

For roasted Mutton, the general Sauces are Capers and Samphire, the Gravy, a sliced Shalot, and a little Pepper strewd together; or Claret-Wine, Ginger, the Gravy and an Onion.

For boiled Mutton, take Verjuice, Butter, Currans, Sugar, and a little Cinnamon; mix them
them well over a fire, and serve them up with Sippets or White-broath, made of grated Bread, Curans, Rose-water and Sugar, with the yolks of two Eggs.

The general Sawce for Roast Veal is Juyce of Orange, Butter, Verjuyce, grated Nutmeg, and Claret wine, or sweet Herbs chopped small, with the yolks of two or three Eggs boiled hard in Vinegar, Butter, and grated Bread, Curans, beaten Cinnamon and whole Cloves: for boil'd Veal, green Sawce.

For red Deer, sweet Herbs chopped small, the Gravy, with the Juyce of an Orange or Lemon, and grated Bread or Vinegar, Claret wine, Ginger, Cinnamon and Sugar, boiled up with a sprig of Rosemary, some whole Cloves and grated Bread: and if you stuff or farce your Venison, let it be with whole Cloves, sweet Herbs and Beef suet, the two latter cut very small.

For Roast Pork, Apples quartered, boiled in fair water, and the pulp mixed with Butter, Sugar, and a little Verjuyce: or Sugar, Mustard, Pepper, and the Gravy: For boiled Pork, chopped Sage, boiled Onions, Pepper, Mustard, and grated Bread, or Mustard, Vinegar and Pepper.

For Rabbits, Sage, Parsley, Butter, Vinegar, and the Gravy: or beaten Butter, Vinegar, and Pepper: for a boiled Rabbit, Onions,
How to make Sauces the best way.

Oxons, sweet Herbs, Pepper, grated Bread and Sugar, served on Sippets.

For Hens roasted, the Gravy, Claret-wine, Pepper and an Onion, boiled with the Head, Neck, or Gizzard: or beaten Butter, the Juice of a Lemon, Pepper, and the yolks of hard Eggs: For a Hen boiled, white Broth and Sippets, with Lemon peel and the yolk of an Egg minced small.

For roast Chickens, Butter, Verjuyce, the Gravy or Butter, Vinegar, boiled up with Sugar, and the substance of an Anchovy, served up on thin slices of Bread: For boiled Chickens, strong Mutton-broth, grated Bread, chopped Parsley, and the Juice of a Lemon, with a good piece of Butter, well mixed, and served up on Sippets in order.

For roasted Pigeons, Verjuyce, Butter, and boiled Parsley shred into it, and beaten thick, or Claret-wine, stewed Onion, Gravy and Pepper, seasoned a little with Salt: For boiled Pigeons, strong Mutton broth, the Juice of Sorrel the yolks of Eggs beaten in raw, and a sprig of Rosemary: or Sprouts and Bacon.

For a Peacock, Turkey, Partridge, Pheasant, or the like roasted, boiled Shalot, Pepper, Salt, grated Bread and Gravy: or Onion, grated Nutmeg, Manchet, the yolk of Eggs, Salt, and the Juice of Oranges boiled up
up to the thickness of Water-grewel; or
bruise the Kernels of small Nuts, with gra-
ted Bread, Nutmeg, Saffron, Cloves, the
Juice of Oranges and strong Broth: Boil
them up to a thickness.

For a stubble Goose, slice Pome-waters,
boil them soft; Mash them in White-wine,
and add to the Pulp Butter, Sugar, Verjuice,
and the Gravy.

For a Mallard or Duck roasted, Take
Oyster-liquor, the Gravy of the Fowl, di-
vided Onions, Nutmeg, and an Anchove;
flaw them together, and serve it up in the
liquid part; or Vinegar, Cloves, and Sugar, a
Blade of Mace and a Shallot: If boiled,
take slices of Carrot, shred Parsley, and
Winter-savory, Mace, Verjuice, and grated
Bread.

For any kind of Sea-fowl roasted, Take
grated Bread, Cinnamon, Ginger and Su-
gar, Cloaret and Wine-Vinegar; boil them
with Rosemary and Cloves to a convenient
thickness; strain them and serve them up as
a very good Sawce; or Gravy, Cloaret-wine,
an Onion and Pepper, with a small piece of
Butter.

For Roasted Salmon, Take Oyster-liquor,
a slice of Nutmeg, the Gravy, and the
Juice of Oranges and Butter; beat them up
to a thickness; or beaten Cloves, the Gravy,
Directions to know what is in season

grated Nutmeg and grated Bread, beat up with Butter, the yolk of an Egg and Vinegar: For boild Salmon, Butter, Vinegar, Nutmeg, and the Intraills of Salmon.

To make an Excellent Green-Sauce.

Take large Sorrel, white Bread grated, pared and cored Pippins, some sprigs of Mint, a quantity of Vearjuice sufficient to moisten it; and being stamped very small, scrape Sugar on it, and mix it well together, and so serve it up, with Pork, Veal, Chickens, Kid, Lamb, Gosling, or the like; they being boiled.

For all sorts of small Birds roasted.

Take the Gravy, Pepper, Butter, and their Livers and Gizzards, minced with Parsley, or the Gravy of a Capon, Ginger, and the yolk of an Egg beaten together, with a little Butter and Vinegar. And thus much may suffice for Sauces, so necessary to be known by all that pretend to Cookery.

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C H A P. XVI.

Directions to know what is in Season throughout the Twelve Months of the Year; and what ought to be served up as the first and second Courses, &c.

March.

1. N Eats-Tongues and Udder. 2. Boiled Chickens. 3. A dish of stewed Oysters
throughout the Year.

1. A dish of Soles, or Smelts. 2. A dish of Marinate Flounders. 3. A Pye of Lambstones. 4. Asparagus, if to be gotten. 5. A Warden-Pye

April.

1. Green Geese, or Veal and Bacon. 2. A roasted Haunch of Venison. 3. A Lumber-Pye. 4. Rabbits. 5. Tarts.

Second Course.


May.


Second Course.


June.


Second Course.

Directions to know what is in Season.

**Red.** 1. A Goosberry-Tart. 4. Strawberries and Cream, or Strawberries with Rose-water, white-wine and Sugar.

**July.**

**Second Course.**
1. Green-pease, or French-beans. 2. A Codlin Tart. 3. Artichoaks, or an Artichoke-Pye. 4. Roast'd Chickens, with Summer-Sawce.

**August.**
1. A Calves-head and Bacon. 2. An Olio, or grand-boil'd savory Meat. 3. A Haunch of Venison. 4. A fat Pig well roast'd, with good Sawce.

**Second Course.**

**September.**

**Second Course.**
1. Potato-Pye. 2. Roast'd Partridge. 3. A dish of Larks. 4. A dish of Cream and seasonable Fruit.
throughout the Year.

October.
1. A Fillet of Veal. 2. Two roasted Brand-Geele. 3. A grand Sallad. 4. A roasted Capon.

Second Course.

November.

Second Course.
1. A Larded Hurn, and another not Larded. 2. A Sowsed Turbet. 3. Two Pheasants, the one Larded, and the other not. 4. A Collar of Beef. 5. A Sowsed Mullet and Base. 6. Gelless, and Tarts of Fruits in Season.

December.
1. Stewed Broth of Mutton and Marrowbones. 2. Lambs-head and White Broth. 3. A roasted Chine of Beef. 4. Minced Pyes. 5. A Turkey stuffed with Cloves, roasted. 6. Two roasted Capons, the one Larded, the other not.

Second Course.
1. A young Kid or Lamb roasted whole. 2. A dish of Partridges. 3. Polonian Sausages; and a dish of Anchovies, garnished with Mushrooms. 4. A dish of Cavel and pickled
132 Directions to know what is in Season.

January.

Second Course.

February.

Second Course.
C H A P. XVII.

The Accomplished Dairy-Maid, or Directions to make all manner of Junkets and pleasant things, wherein Milk, Cream, &c. is an ingredient, the Modish and Experienced way; plain, easy, and exceeding necessary.

The Dairy-Maid's Place and Office, though not to Universal, is little inferior to that of the Cook-Maid in making variety of Junkets; besides which, her chief business is to go neat and cleanly, and to keep all to under her Jurisdiction; observing the Kine are well fed, and that Butter and Cheese are made of proper Milks, and in their proper Season.

To make fresh Cheese of Cream.

Take a Pottle of new Milk warm from the Cow, Almonds blanched half a pound; beat them small; add a pint of Cream, a quarter of a pint of Rosewater, half a pound of Sugar, half an ounce of beaten Cinnamon and Ginger; then add Rumnet; bread it up and whey it; press it in Mould, and serve it up in a dish of Cream.

Cream and Codlins, how to order.

Scald your Codlins, take off the skins, and cut the Core; mix the pulp with Sugar and Rose water; add a quarter of a pint of Canary
The Accomplish'd Dairy-Maid.

Canary and a quart of Cream, and serve it up.

To make an excellent Junket.

Take Goats or Ewes Milk, put them over a Fire, and when they are a little warm, then add Runnet, and let it cool; then sift on it Cinnamon and Sugar, over that cast Cream, and strew Sugar upon the Cream, with Rose-water.

To make a whipp'd Syllabub.

Take a pint of Cream, six spoonfuls of Sack, the Whites of two Eggs, two ounces of fine Sugar, and with Birch-twiggs, beat it till it froth well; icum it and put it into your Syllabub-pot.

To make Cream of Codlins.

Scald them and peel off the skin, scrape the pulp from the Core, and strain the pulp, mixed with Sugar and Rose-water, through a coarse Linen Cloth: lay your Codlin pulp in the middle of a Dish, and raw Cream round it; adding more Sugar and Rose-water.

To make a Cream Tart.

Take Manchet, chip it and grate it: mix it with good Cream and sweet butter; take a dozen Yolks of Eggs, beat them well with Cream, adding four ounces of Sugar: boil them all together till they come to a thickness; make two leaves of Paste as thick as can be raised, but very shallow; put the Materials before mentioned into it, and cover it with
The Accomplished Dairy-Maid.

with the lid; then bake it, strew Sugar on it, and serve it up.

To make Curran-Cream.

Bruise red Currans in boiled Cream, strain them through a Sieve; add Sugar and Cinnamon, and so serve it up: And so you may by Rasberries or Strawberries.

To make Cream of Eggs.

Take a quart of Cream; and when it is hot, beat into it the whites of five Eggs, and let it boil, adding two spoonfuls of Rose-water; being enough, let it cool, and add a little Salt, and scrape on it fine Sugar.

To make Curd Cakes.

Take a pint of Curds, four Eggs, leaving two of the whites; add Sugar and grated Nutmeg, with a little Flower; mix them well, and drop them like Fritters in a Frying-pan, in which Butter is hot.

To make fresh Cheese.

Take a race of Cinnamon, scald it in new Milk or Cream; and taking it off, sweeten it with Sugar: then take a spoonful of Runnet to two quarts of Milk; cover it close, and let it stand till the Cheese comes; strew then upon it Sugar and Cinnamon, and serve it up with Sippits dipped in Canary or White-wine.

To make Gooseberry Cream.

Let your Gooseberries be boiled; or for want
want of green ones, your preserved ones will do; and when your Cream is boiled up, put them in, adding small Cinnamon, Mace and Nutmeg: then boil them in the Cream, and strain all through a Cloth, and serve it up with Sugar and Rose-water.

To make a Cream Fool.

Heat two quarts of Cream; when it is boiled, add the Yolks of twelve Eggs, having first beat it in three or four spoonfuls of cold Cream, straining them into the pot: stir them to prevent burning; when having boiled a pretty while, take them off, and let them cool, adding two or three spoonfuls of Sack: fasten Sippits to the dish with Syrup of Raspberries; sweeten your Cream, pour it in, and serve it up.

To make clouted Cream.

Set new Milk on the fire twelve hours, without suffering it to boil: add Sugar and Cinnamon, with a third part of Cream, and serve it up.

To make a Gooseberry Fool.

Pick your Gooseberries not ripe, boil them in clean water to a pulp; take six Yolks of Eggs, a quart of new Milk, Rose-water and Sugar: put the latter in when the former is well boiled, and suffering them to boil a while, serve the whole up in a large dish when it is cold.
The Accomplished Dairy-Maid. 137

To make a Tansey.

Take six Eggs, but the whites only of three; beat them in Cream, then stamp green Wheat blades, Violets, Spinage, Succory and strawberry-leaves, of each a handful, with a few Wallnut-tree buds; adding Cream as you beat them: strain out the Juice, and add it to the Eggs, and more Cream; as also Crumbs of Bread, Cinnamon, Nutmeg, salt and sweet Butter, the latter being put into the Frying-pan; adding, lastly, the Juice of Tan-sey and sugar; fry them like a Pan-cake, very thin, and serve it up with Rose-water and sugar.

To make Snow Cream.

Take the Glare of half a dozen Eggs and Rose-water, beat them with Feathers till they become like snow; lay it on heaps, and Cream that has boiled and cooled, with scraped Loaf sugar; heat it again, and serve it up as soon as it comes to be cold a second time, upon Rosemary or Bay-branches to thicken; that it may stick the better, add some grated Bread.

To make a pleasant Syllabub.

Take two quarts of Milk come newly from the Cow, half a pint of Verjuyce being added, take off the Curd, and put to it more a pint and a half of Cream; beat them together with sack and sugar, and put them into your syllabub-pot for your use.
To make a Cream called Quince Cream.
Roast four or five ripe Quinces, and pare them; cut them from the Core in thin slices; boil the slices in a pint of sweet Cream with a root of whole Ginger; when it is boiled to a pulp, strain it; and adding sugar, serve it up cold.

To make the best Jumbles.
Take a handful or two of Wheat-flower, and a pound of white sugar; mix them well, adding the Whites of two Eggs, and a pound of blanched Almonds well beaten, with half a pound of sweet Butter, and a spoonful or two of Rose-water: to these add more, half a pint of Cream; mould it till it become a Paste; roll it into what shape you please, and dry it a while, then gently bake it: Of this quantity you may make twenty or more.

How to make an Angellet.
Take a pint of Cream, and double the quantity of Milk, putting to them a small quantity of Runnet; and when it thickens, take it up with a spoon, and put it into a Fat, there let it continue till it is very stiff, then salt it; and when it is so, let it dry, and at the end of three Months eat it.

To make Sage Cream.
Take a quart of Cream, boil it well, then add a quarter of a pint of the Juyce of red Sage, half as much Rose-water, and a quarter
Rar and Curious Receipts, &c. 139
ter of a pound of Sugar, and it will be an ex-
cellent dish. And thus you may use it with
any sweet Herbs, which will render it plea-
sant and healthful.

A Miscellany, or Mixture of rare and cu-
rious Receipts, Things and Matters; Added
as an Appendix to this Impression.

Most Approved Physical Receipts.

An Excellent Balm for the Epilepsy, Vertigo, Pal-
sie, Cramp, and pain in the Back; and all cold
Affections of the Nerves and Joints.

Take of the red sort of old Tile-stone,
in small pieces; calcine or burn them,
and quench them in the purest Olive Oyl, af-
fter which beat them into fine Powder, and
put that Powder, sprinkled with a little Mus.
cadel, into a Cucurbit of Glass, Luting the
Joyns well together; and it being in that
manner set over a gentle fire, the Balm will
vive, which being taken away, and used by
pointing the afflicted part, or sniffing up the
Nostrils, will ease the pains premised.

A Receipt to make Orvietan, or the Famous An-
tidote against Poyson, Infection, &c.
Take the Powder of Bezoar-stone two-
thirds, the Powder of dried Foxes Lungs
half.
half an ounce, the Oyl of Cinnamon a dram, half an ounce of the Juyce of Herb a Grace, the Powder of red Coral a dram, and two scruples of beaten Peel; add to these half an ounce of Elecampane-roots; and two drams of Storax bruised into Powder: put them into half a pint of red Wine, and let them simmer over a gentle fire till they are well incorporated, and then make them into an Electuary, keeping it as close as may be from the Air, and take, as occasion requires it, about the quantity of a Hazel-nut, and after it some warm Broth or warm Polet drink; keeping your selves close for an hour or two after, and it will effect wonders.

An Excellent Wine, or Medicinal Drink against the Pox, Plague, Measles, Small Pox, Spotted Fever, or any infectious Disease.

Take of the best Old Malaga a quart, add to it a pint of Rhenish-wine. Then take of Baum, Sage, Rue, red Sage, Maidenhair, and the leaves of Germander, each an ounce. bruise them and boil them gently in the Wine, till a third part be consumed, then add Pepper, Ginger and Nutmeg, of each three drams well beaten: and of Venice Treacle an ounce; Lastly, put in a quarter of a pint of Saff on and Angelica waters, and Morning and Evening take a spoonful to your great advantage: for thereby you will be eased of the Oppression.
Oppression that Nature labours under, and be enabled to conquer the Diseafe.

Marmalade of Prunes, Raisins, Currants, &c. how to make it of an Amber Colour.

Take your Fruit and steep them in a proportionable quantity of Water, till by being over a gentle fire they become soft and pulpy: then stone the Prunes or Raisins, and put them into as much Canary as will wet them: after that press out the pulp, and boil it up with some slices of Quinces: then strain it again, and put to each pound half a pound of Sugar, and half a pound of clarified brown Sugar-candy in Powder: and so putting the pulp, well mixed with the addition, and sprinkled with Rose-water, into a glazed pot, dry it a little in an Oven or Stove, and keep it for your use.

A Perfume where with to Perfume any Confections, &c.

Take of Myrrh a Scruple, Musk the like quantity, Oyl of Nutmeg the like: infuse them in Rose-water, and with it sprinkle your Banqueting-preparatives, and the Scent will be as pleasant as the taste.

To make a Dish seem a pleasant Garden, or pleasant Hill of Fruits and Flowers.

Take a Dish that is some what large, cover it with another of the like bigness, and place the
the uppermost over with Paste of Almonds, inlay'd with Red, White, Blue and Green Marmalade or Quiddany, in the figure of Flowers and Banks: then take the Branches of Candied Flowers, and fix them upright in order, and upon little Bushes erected and covered over with Paste, fix your Preserved or Candied Cherries, Plumbs, Pears, Apples, Goosberries, Currans, and the like, each in his proper place: and for Leaves, you may use coloured Paste, Wax, Parchment or Horn: and this, especially in Winter, will appear not only gloriously strange, but even strike, if it be well ordered, admiration in the Beholders.

The Approved way to keep Goosberries, Cherries, Currans, Cornelian-Berries, Plumbs, Apricocks, Grapes, and the like, all the Year, in their Substance, Colour, and proper Taste, in order to make Tarts, &c.

Take Stone Bottles, glazed within and without: boil them well in fair Water, then dry them in the Sun; after which having gathered your Fruit somewhat before they are ripe, take them free from leaves, and with but indifferent stalks, and put them whole without any bruising into the Bottles: then take fair Water, and boil it till no more scum will appear: after that, let it settle, and so draw it off, adding to each quart, a quarter
quarter of a pound of white Sugar candy in Powder, and so boil it up again with a quarter of a pound of Loaf-Sugar, till no more Scum will appear: then the liquid part being cool, fill up the Bottles: after which stop them with sound Corks: and having pieces of thin and pliable Lead, clap them over the Corks, and wyre it down under the bearing or rising of the Necks, and let them in a close Vault, and when you open them, the Fruit will be fresh and sound. Some there are that hold this may be done without any Liquor; but this I hold the best and surest way to preserve them either from shriveling up for want of moisture, or becoming musty.

To make a Frayse appear like Rashers of Bacon.

Take of fine Flower half a peck, mingle one half by itself with water and Butter, and to the other add Milk wherein Turnsole has been steeped, with a little of the Powder of Lake; and having cut them out into slices, fix a slice of the one to a slice of the other at your discretion; and when they are fryed gently, or rather baked, they will deceive the most curious as to the sight of them.
Curiosities, rare and new, for the Beautifying and adorning the Female Sex, with other Misters of Moment.

To make a young Face exceeding Beautiful, and an old Face very Tolerable.

Take of Benjamin two handfuls, Scabieous the like quantity, the Roots of Comfrey a handful, Penny-royal and Rosemary, of each a handful: wash and pick them clean, then steep them a day and a night in White-wine, sprinkling them afterwards with Powder of Myrrh: and so put them into a cold Still, and the Water drawn off will exceed any Wash in use; and not at all prejudice the party when she leaves it off, as those which are Chymically prepared do, by rendering those old and withered even in the prime of their youth who accustom themselves thereto.

A sweet Wash to cause the Body to cast a fragrant scent, when washed therewith.

Take Hyslop a handful: Baum the like quantity, Garden Musk, and the Bloom of a Peach tree, of each half a handful: infuse them, with the Powder, into Frankincense and a small quantity of the Oyl of Spikenard, in running water, over a gentle fire, and so with the liquid part wash or bathe the Body, and it will over and above create a fresh and pleasant Colour.
An Excellent Ointment to Beautifie the Hands and Face, and take away any Deformity: Never before Published.

Take of the Oyl of Myrrh half an ounce, two ounces of the Marrow of Hogs or Calves feet, an ounce of the Water of Tartar, and half an ounce of the Oyl of Spikenard: mix them well over a gentle fire, and allay their heat with two ounces of the Oyl of sweet Almonds: and being cool, anoint the Face or Hands therewith, and it will not only take away any Spots, Morpew, or the like, but create a lovely colour, and render a pleasing or tempting softness.

Such Pow'r, you Beauties, I thought fit to give, That killing others, you might let one live.

To make a rough Skin smooth, and Wrinkles disappear.

Take of the Oyl of Swallows an ounce, the like quantity of that of the Mandrake; half an ounce of the Oyl of Pomgranat, and half a pint of Ewes Milk: incorporate them to a moderate thickness over a gentle fire, and then add a quarter of a pint of the Cream of Almonds, and with it supple and anoint the rough part: and in so often doing, you will find it restored; as also the Wrinkles and witheredness to be fill'd up and plump'd.
Rare Experiments relating to Lawndring.

To restore Linen that is scorch'd by hanging, or being too near the Fire, &c.

Take half a pint of Vinegar, two ounces of Fulling-Earth, an ounce of Hen Dung, half an ounce of Cake-Soap, and the Juice of two Onions: boil them to a thickness, and spread the substance Plaister-wise upon the scorched place, and it will (if the scorching be not quite through, so that the threads are not dissolved) recover the scorch, and render it, after a washing or two, as before.

To make Cloaths that have been abused in washing, Yellow or Mildewed, by lying in damp places, white and fair.

Take of the Oyl of Orpine two ounces, the Water of Plantane the like quantity, and of the Juice of Burdock roots two ounces; scrape into them half a pound of Castle-Soap, and a quarter of a pound of the best Fulling Earth, with a like quantity of Chalk: infuse them in hot Water, and let the Cloaths soak in it over a gentle Fire: and so washing them out in other Water, five or six hours after you will find them exceeding white.
To recover Lawn, Tiffany, Muslin or Lace, when they are faded.

Take of the Water of Vervine a quart, half a pint of the Water that distils from the Vine, a handful of the Roots of Primroses, and as many Rosemary-flowers: add to these a quart of New Milk; boil them together, with the further addition of two ounces of Alum-Powder, and steep the things therein a night and a day, by which means they will in Washing not only prove much whiter, but contract themselves, grow stiff, and continue a gloss or lustre, for a time, as if they were new.

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Rare Experiments in Cookery, also in Darning.

To roast a Salmon whole the Italian way.

Take a middle-siz'd Salmon, draw him, and scrape off the Scales, drying him without and within with a Cloth: Then take the grated Bread, grated Nutmeg, the Juice of sweet Marjoram, Currians and Butter making them up with new Milk into a Pudding, the which you must thrust in at his Gills, till the Belly be pretty well stuffed: then with white Filleting bind him to the Spit; and at first base him with a little Salt and Water, then with Verjuyce and Sugar, and lastly, with Butter and red Wine beaten up together: when being enough, open his Belly, slit him in two halves, and lay the

G 2 Pudding
Pudding one half on one side, and the other on the other side, and serve him with a Garnish of whole Spice and Anchove-sauce.

To roast a Turkey, Swan, Heron or Bittern, the French way.

Draw your Fowl, put sweet Herbs, shred into a Linen Bag, with Butter and Spices: put that into its belly, then with hot Water baste it till it is in a manner parboiled on the Spit; after that dry it with a cloth, then baste it with Butter and Ginger till it is roasted and serve it up with Butter, Anchovies, and the sweet Herbs; garnishing the dish with Lemon-peel and green things, &c.

To make a Spanish Syllabub the best way.

Take new Milk a gallon, the Flower of sweet Almonds half a pound, Rose-water two ounces, Lime Juice half a pint, the Juice of Strawberries or Rasipes a pint, and a quart of Canary-wine, with two pounds of Sugar; beating them and stirring them together till they froth and become of a pleasing colour.

The Dutch way to make Orange Butter.

Take new Cream two Gallons, beat it up to a thickness, then add half a pint of Orange-flower-water, and as much Red wine, and so being become the thickness of Butter, it retains both the colour and scent of an Orange.
CHAP. XIX.

A Miscellany of many Curious Experiments, not only pleasant but profitable and advantageous to the Female Sex, being never before published in this Book.

To make Artificial Pearls.

To do this, take the largest and fairest Seed-Pearls, bruise and dissolve them in Alum water; then make them into a Paste and wash it gently with distilled water of Scabious; then wet it again with Bean-flower water, put it in an Earthen Vessel close stop'd and digest it in Horse-Dung fifteen days; then form the Paste of this Composition in a Silver Mould suitable to the largest Pearls in use, bore them with a strong Hogs Bristle when they are pretty moist, hang them then on strings in an Alimbeck close stop'd to dry; then wrap them severally over with a little Gold in Leaf, and put them into the belly of a Fish called a Barbel, put the Fish into an Oven in a Paste of Flower, and being so baked, they will come out bright and shining, appearing as well as the natural Pearls and currantly pass for them.

To make Artificial Sapphires.

Take white River Crabs, and calcine them till they look red in the Fire, quench them with
with strong Wine-Vinegar, repeating it six or seven times, then reduce them to Powder in a Mortar of Iron, and so put the Powder into a Crucible, with the weight of the Crabs and Moss of Tartar, which must be thus ordered; calcine the Tartar, in a Crucible, and put it in a moist place in Hippocrates's Sleeve, and in the bottom of the Sleeve, there will be gathered a Moss which the Tartar makes in liquifying and turning into Water; then cover the Crucible, and let it dissolve for the space of four hours, and when it is digested harden it, and having formed it into the likeness of the natural Stone, polish it.

To make Yellow Amber white.

Take a pound of yellow Amber and put it into a Crucible of Earth made very strong, add to it two pound of Sal Gem or panish Salt, and pour upon them as much Spring-water as will dissolve salt, put then more Water and let them stand over a Fire in an Alembick without a Neck four hours, and the colour of the Amber will be changed to a perfect white.

To make a Varnish as bright as Glass.

Take a quarter of an ounce of white Amber, Gum-Lack two drams, Oyl of Turpentine one dram, Litharge and Linseed-Oyl as much as will make it into a Varnish,
New and rare Experiments, &c. 151

Varnish, and in this Case to well mix it take a Pot of Glass and put into it a quantity of Linseed Oyl, and let it boil, till putting a Feather into it it shrivel it up, then melt the Amber over a fire in a clean earthen Pot and put it into the Linseed Oyl; melt the Gum-Lack in the Oyl of Turpentine, which pour into the same Pot, then being well mixed, strain them together through a Cloath, and with it Varnish Frames, Leather, or what else is convenient to be varnished.

Artificial Coral.

Take the Horn of a well grown Ox, rasp it small and put it into a strong Lee made of the Ashes of Ash-wood, digest the Horn therein five or six days, to take it out and add some Vermilion dissolved in water; put it over the fire to thicken, form your Figure as you please in Molds, then burnish it with a smooth piece of Ivory or a Dogs Tooth.

To keep Roses all the Year,

Take the Buds of Roses when about to blow, cut them from the Bush with a knife not touching the Bud with your Hand, lay them all night so that the Dew may descend upon them, and in the morning place them, the Stalks downwards, in a Glass Vessel, cover them close and bury them in dry Sand, and they will keep all the Year fresh and fragrant.
To turn Brass to a Gold Colour.

Mingle Sal Armoniack with Spirit in a mortar till it become of a liquid quality, or like an ointment, rub over the Brass with it, then put it into a wood fire till it glows, so take it out and rub it hard with a dry Linen Cloath and it will appear like Gold, and continue the Colour a long time.

To Varnish a Gold Colour.

Take Sandrack two ounces, Litharge of Gold one ounce, the finest Linseed Oyl four ounces; boil them in an Earthen glazed Pot till they rise up, and with it varnish any metal, and it will appear like Gold, as also Wood that is overlaid with Leaf-Silver or Tin.

To whiten Copper.

Put a piece of Copper into a Crucible with Sal Armoniack, Alum and Borax; quench it with the Juyce of Sorrel or Sorrel-water, and it will become white as Silver.

Writing that cannot be read but when dipt in water.

To do this take the juice of Spurge or Alum-water, dry it after it is written, and then it cannot be read till wetted in fair water.

To make a Fire that will burn under Water.

Take three Ounces of Powder, Salt peter one ounce, Sulphur vivum three Ounces; beat,
New and rare Experiments, &c. 153

beaut, sift and mix them well together and fill a Past-board or Paper Mould with the Composition, and it will burn under the Water till quite spent; and by this many a Wager may be won, for few will believe it before they have seen it experimented.

How to represent the four Elements in a glass Vial and Colours of the Rainbow.

First colour Aqua Vitæ with Turnsole to represent the Air; then take some of the Aethereal Oyl of Turpentine, which dye of a Fire-colour with Safron; then some Alkanet and Tartrar, to which add a little Lapis Lazuli to give it a Sea or Water-colour; and to represent the Earth, a little bruised dark Enamel; and if you stir them a little there will be the proper representation; for these Liquors never mix, and if you would represent the Colours of the Rainbow, on any water, sprinkle a little Nut-oyle on it, and the Colours will appear very glorious.

To melt Metal in a Nutshel without burning it.

Take Salt-peter, two ounces, Sulphur half an ounce, the Sawdust of Oak, Walnut, or any other dry wood very small, mix them well beaten together and sifted through a fine Sieve, fill a Nutshel with this to the edge, and then put in a piece of Gold, Silver or other metal upon it, so much as will cover
cover the Powder, then set fire to the Powder that is under it, and the Metal that is under the two Powders will melt and remain at the bottom of the Shell, that remaining whole to admiration.

To make the perpetual Motion.

Put very small Filings of Iron into Aqua-fortis, and let them remain there till the water has taken the quantity of the Iron that is requisite which will happen in seven or eight Hours; then take off the Water, and put it into a Viol an Inch wide with a large mouth and put in a Stone of Lapis Cataminaris and stop it close and this Stone will keep in perpetual Motion in it.

To make Writing vanish and appear again.

To make it vanish. Take a Pound of Tartar, dissolve it in running water, filter it and when you would make use of it strike it over the writing and it will suddenly vanish. Then to restore it again, take an ounce of white Vitriol dissolve it in a Pint of Water and filter it, and in striking over the Paper or Parchment, in a little time the Letters will all appear as before. This is an excellent Secret for those that are intrusted with private affairs.

To wash old Paintings, and give them a good Gloss.

Take an ounce of Tartar, and as much white
white Glasswort, boil them in a pint of water till half be consumed, with which, finely strained, rub over the Painting with a soft Brush or Spunge when it is Luke-warm; then immediately wash it with warm and fair water, and wash it over, and it will look as if it were new drawn.

To varnish Paintings and set a Gloss on them.

Take an ounce of the best Venice Turpentine, an ounce and a half of the Spirit of Turpentine, three or four ounces of drying Varnish; mix these in a glass Viol and dissolve them in Balneo Mariae, and when it is cold strike it over the Picture with a soft Pencil and it will restore its fading.

If you would cleanse Paintings, rub them over with a Spunge dipt in Lee made of Vine-ashes or mix equal parts of it with Urine.

To restore the faded Colour in Turkey Carpets, &c.

Having well dusted them, take out the Ink-spots, if there be any, with Limon-Juice, and let them soak well, then wash them in fair water and strike the back side till all the water be out, and being dry, take the Crumbs of white Bread hot and rub hard over it; then in a fair night or two hang it out to air, so that the Dew may fall upon it.

A curious way to make Plaster or Wax Figures, resembling Life.

Having
Having a Figure ready to mould, Oyl it and take off the hollow mould in Plaister, in the following manner.

When it is Oyled, lay it on Potters Earth, then make choice of such part of it as you conceive most convenient to take off, and there make an Edging or Bordering of the same Earth. Then cast your Plaister when it is well tempered, and when the part has well taken, lift it up in as few pieces as you can, make some little notches with a knife, when you have anointed them with fallet Oyl, and so put them exactly together again: Then make an Edging or Border of the same Earth, in the place from whence you took that part of your Figure, then cast your Plaister as before, so lift up the pieces to repair it, and put it in its place, continuing to do thus till the whole be finished, and when it is well dried dress the outside of your Mould with a knife, or other piece of Iron; and when thoroughly hardened mark the pieces one after another: Let them leisurely dry, and then join or tye them together with a cord, and by this means you have a hollow Mould of Plaister, which, according as Figures are, more or less easy, may be made of three, four, six, eight, ten, or twelve pieces.

The Mould being thus prepared, oyl it till
New and rare Experiments, &c. 157

it will receive no more, and dry it with cotton, then with fine packthread tye all your pieces together and at your Discretion find out the fittest mouth or hole for a casting place. Then melt your wax, that it proves not too hot nor to cold, run it into the Mould, and if your Figure be small fill it, then after a little time take out the stoppel of Earth, you stopped this mouth of the Mould withall, and all on a suddain turn the Figure upside down, that the remainder of the Wax may run out, and when you think it is cold, open it and you will find a hollow Figure of Wax proportionable to your Mould; if it be too thin, leave the overplus Wax longer in the Mould, if too thick take it out sooner.

To make a Casing, or Facing for any Figure of Wax:

Take Founders Earth and steep it in an earthen vessel in fair, then pour it by inclination into another, so that the gros part may remain in the bottom of the first, and when it is set become off the water, and add to it some Bonn; mingle them together with a large pencil, and give a smoothing lay of this Earth upon your Wax Figure, and when that is dried, repeat it in the like manner to a sixth time, then being dry strengthen it with Potters-Clay beaten with Hair. Then put
put your Mould over the fire on Iron rods in Form of a Grid-iron, and be careful that your Wax boil not within the Mould lest it break; let it lean on one side that the Wax may run out at the casting place, so that none be left behind, then heat your Figure at a small fire so that it be thoroughly penetrated, and into this Mould set in sand pour any Metal or what is to be melted, and will run liquid, and then breaking off the Mould, you will have the perfect Figure of what ever you cast without seam or mark.

To cast the Mould of the Face to the life.

Take a little brush or pencil, lay warm paste on the Hairs, or Eyebrows, the Forehead all along the root of the Hair, and the Chin. The Person whose Physiognomy you are to take, laying on the Back, the Face compassed about with a rowled Napkin, to hinder the Plaister from falling into the Neck, or Hair, your Plaister not being too thick nor too thin; So that laying it on with quick dispatch, you may soon have done. Begin to lay it on at the Forehead, and lay it by degrees all along the Face, except at the Nostrils, which you must not stop: Charge your Mould with as much thickness as it will bear; and if the Plaister be good, it will presently set. So take it gently
New and rare Experiments, &c. 159

gently off: and you have the Mould of the
Face to the Life, if afterwards you open
the Eyes, and frame the Nostrils with a re-
pairing Tool.

To cast Hands to the Life.

Grease your Hands, and place them in
what posture you think fit, then proceed
as before, putting little boards, greased, to
divide the several pieces: And in this man-
ner, the famous Wax-works, and Plaister-
works, so much in esteem, are composed
and finished; and by the same Rule, Birds,
Beasts, Fowl, Fruit, Flowers, &c. are
framed Artificially.

To cast a Medal, that shall seem Transparent.

Take a Medal, or piece of Carved work,
mould it of in prepared Earth, this will be
done well in a pair of Flasks, then raise
the Edges of it, near a quarter of an Inch
thick about the Figure, or as much as you see
convenient, and for clear Amber, take Venice
Turpentine, put it into a well leaded Pot,
and boil it over a gentle fire, till letting a
drop fall from your Knife, it become hard
when cold, till it cannot be well broke with
your Nail, then cast it into the Mould and you
will have a Transparent Medal of Amber
colour.

The like is done for a Ruby, by mixing the
powder of fine Lake, with your Turpentine,
and casting it as the former.
For an Emerald, colour it with Verdi-Grease: For a Coral, with Vermilion, and if you would have it a Jet Colour, colour it with burnt Ivory; and Lamp-black: do this proportionable till you see the colour come fine.

To imitate Inlay of Marble on Wood.

Beat the yolk of an Egg in fair water, till it be thin enough to Write with, take a fine Pencil, and with it vein the Wood as your fancy leads you; or as you ought to imitate Natural Marble: This being dry, take flacked Lime, and Urin, mix them together to the thickness of Mudd, lay it on the Wood with a fine Brush over the vein; when it is dry rub it over with a Brush, then with a clean Cloath: Burnish and Varnish it, and it will be a very curious piece of Work.

To make Wood of the Colour of Gold, Silver, Copper, or Brass.

Take Rock Crystal, and beat it fine in a mortar, then with fair water grind it on a Marble stone, put it into an Earthen Pot, and with a little Glew, warm it and lay it on with a Pencil, and when dry, Polished with a piece of smooth Ivory, rub it over with Gold, Silver, or Copper, and being Polished it will retain the same colour.

To discover Gold, under Black, or Indian work.

Lay on leaf Gold with fine Glew, let it dry.
dry and burnish it, then grind Lamp black with Nut Oyl, adding as much Umber as Black to make it dry, and then as much Oyl of Spike, as Nut Oyl, which being well ground and mixed, lay with a light Pencil very thin over the Gold, and let it dry four or five days, or as you shall perceive the Gold to appear more or less, bright and shining, and then having tried it draw your designed Figures on the black, with curious stroaks of white, with a white lead Pencil, fine French Chalk, or white water colour, let it dry, and then with an Ivory point, a little blunted at the end, pass over those stroaks, till penetrating the black, you come at the Gold, so that without wrinkling or breaking you may make it appear in the finest stroaks, and so the black will appear, as if it were Inlaid with Gold, and thus you may do by any other colours, following the same measures, to make them look like curious Indian Japan work or Gildings.

How to draw Figures with Shell Gold, on a black Ground.

If you would make a Grotesk work with Shell Gold, or Branched-works, or Figures on blacked Wood, Earth, or Metal blacked as before: always heightening the work and shadowing it, so that in this manner the Gold, or Silver may be burnished with a Dogs
Dogs tooth; Especially if it be Grotesk, or other Branched works which are not usual to be shadowed: So that having the Freeze of a Picture frame covered with white, and then black, well burnished, then draw thereon Moresk-works, with Shell Gold or Silver, dissolved with a little Gum-water, your Gold being thick enough; and afterward burnish it with the tooth, and it will, if well done, appear very curious.

How to Grind Gold to lay on Figures.

Reduce a piece of Gold into small file dust, grind it on a Marble-stone, and when it is very well fined, wash it in a shell till the water be clear, then with fine Grew, or Gum, lay it on the Size where you intend it should be fastned; you may also melt Gold with Quick silver, and Evaporate the Mercury by encreasing the heat, and when it is cold beat it in a Mortar: and when cold lay it on the Size.

How to Bronze.

Having first thinly Plaittered your Figures with white, very smooth, grind Chrysfal and Touch-stone with water, temper it with Glew, and so lay it on your work, and here instead of burnishing, rub the Figure with that Metal, of which you would have it the Colour, and it will take very curiously.
New and Rare Experiments, &c. 163

To colour Leather black, as it is ordered in Germany.

Take two pound of the Bark of an Elder Tree, the filings of rust of Iron as much, steep them in two gallons of River-water, and put them in a Cask or Earthen Vessel close stopped, to stand for the space of two Months; then put to the liquid part well pressed out, a pound of Nutgalls beaten into Powder, and a quarter of a pound of Copperas beat them over a fire, and press out the liquid part, and brush the Leather over three or four times, and your Expectation will be answered.

To make white Leather blue, like Turkey Leather.

Take a quart of Elderberries, strain them and mingle with the liquid part a little Bist, boil them up with half an ounce of Alum, and as much Indigo, then brush over the Leather as the former, and when dry polish it.

To colour Leather Red.

Rub it first over with Alum-water, then seeth stale Urine, and scum it till half be wasted; put then to it an ounce of fine Lake, with as much Powder of Brasili-wood, an ounce of Alum, and half an ounce of Sal-Armoniack: mix them well and keep them stirring over a gentle fire about two hours, then squeeze out the liquid part and use is as the other.
To gild Leather.

Take Glare beaten fine from whites of Egg, or, for want of it, Gum-water, and run over your Leather with a soft Brush very even and not too much; then lay on Leaf-Gold or Silver, and when it is dry burnish it with a piece of polished Ivory or a Dog's Tooth. *A speedy way to whiten Cloth.*

When it is well bucked spread it on the Grass, sprinkle it with Alum-water and let it continue for three or four days, then buck it again with Soap and Fullers-Earth, using it as before and it will be exceeding white and much thicker than it was.

To dye Feathers black for Tippets or Caps.

Scour them well in a Lather of Soap and Pot-ashes, then put in two ounces of Copperas, six of Nut-Galls bruised, to a gallon of water, add a few Pot-ashes, and when consumed to three quarts, strain it, then put in your Feathers, and it will give them a curious glossy black.

To colour Gloves and perfum them.

Take suitable Colours to what you intend; if you design them dark or faded colour, take Spanish brown and black Earth; if light Yellow, Oaker and Whiting, and so of the rest: mix them with a moderate Size and daub them lightly over, so that it lie not thicker on one part than in another; then, being dry, beat
New and Rare Experiments, &c. 165

beat out the superfluities of the Colour, and smooth them over with a stretching or a flecking stick, putting them into their proper shapes.

Perfume them by gently or lightly rubbing them with Ambergris and Civet each a dram, Orange-flower Butter a quarter of an ounce, all well mixed and tempered; do it with Cotton-wool and so press the Perfume into them.

A Perfume to drive Vermin out of a House.

Take Burgundy Pitch an ounce, Brimstone half an ounce, Storax a like quantity, Powder of Mother Amber half a dram; beat them and mix them well together, sprinkle them on a Chafing dish of Coals, and wherever the scent comes, the Mice, Rats, Weezles, &c. will avoid the House; also Fleas and Bugs will die, and Flies not frequent the place.

To make Copper Vessels, &c. of a Silver colour.

Take Bay-salt, Alum, and Wine-stone, grind them to Powder, and add in the grinding some Leaves of Silver, put them into an Earthen Pot loofe; put your Copper into it and burnish it over with some of the Powder and it will look like Silver.

To cleanse dirty Gloves without wetting.

Lay them on a clean Board, mix dry Fullers-Earth and Powder of Alum, pass them over
over lightly with an indifferent hard Brush
and if they be not very greasy it cleans
them without the danger of shrinking by
wetting.

To work Flowers, &c. in Silk or Silver.

Take raw or fleasy Silk of sundry Colours,
proportioned to what you intend; comb it
out clean from Drofs or Knots then twist and
mingle the Colours by placing them on Wires
according to the natural form of the Flower
intended: comb them then out and fashion
them exactly with your Scissors and Needle;
dip them in Gum-water, just drawing them
through it, and when they are wet, open
them with your Fingers, and let them to dry
in the Shade, and in that form they will re-
main very pleasant and delightful: and in
this manner you may perform them single or
on Branch with suitable Stalks; and to make
all Fruits by a suitable mixture of Silk, Sil-
ver, &c. as their natures require.

To make the white London Powder Ink.

Take Gum-Sandrack two ounces, beat it
well into Powder, sift it through a fine Sieve,
with a like quantity of Chalcanto, so called
by the Latins, and of which you may be fur-
nished at the Druggists: mix the Powder,
and less than half an ounce of this in a pint
of Water, will make very curious Ink in a
short time.
New and Rare Experiments, &c. 167

To make one that is hoarse speak with a clear Voice.

Take the Flowers of Elder, dry them in the Sun till they may be beaten to Powder, keep that Powder in a Glass, and when you would use it, take a dram in a Glass of White-wine in the morning fasting.

A new way to take the Impression of any Seal.

Melt a little Brimstone and cast into it Ceres or white Lead, put this mixture on the Seal, strengthening it with a small piece of Paper bigger than the Impression is, and being cold, take it off, and you will find the print of the Seal thereon, which being pressed on Wax, not too hot, will give the like Impression to it.

To write a Letter secretly that cannot be easily discovered or suspected.

Write your Mind on one side of the Paper with common Ink, and on the other side with Milk against the other Letters which is that you would keep secret; and when you would have it to be legible, hold the Inkside to the fire, and the Milk thereupon will shew blew with plain enough to be read.

To soften Steel or Chrystal.

Take a pound of unflack’d Lime, as much Pot ashes, make a Lee of them and put the Steel or Chrystal into it twenty four hours, and they will easily be cut or ordered any ways to your Mind, and so most other Metals.
How to separate Gold and Silver from other Metals.

Take Mercury and put it into a refining Pot, set on the Fire, and add some Varnish, Glass beaten to Powder, and being finely mixed, lay it in the Powder upon the Metal gilded or overlaid with Gold or Silver, and by laying some Coals hot under it, it will take off the Gilding, and render the Metal as if it had never been gilt, and this Gold or Silver, if of any value, you may have, by putting Quicksilver to it, which will attract it unto a Body by itself.

To make Melons, Cucumbers, or the like, ripe by Art.

Boil Wheat-Bran in Water, and a little fine Mold, and Water the Roots of the Plants with it Morning and Evening, setting them in hot Beds, and covering them from Colds or Blasts, with Straw, Glass, &c. and so they will grow and be ripe a great deal sooner than any other that are not thus ordered.

To take away Spots occasioned by the Small-pox.

Take half an ounce of Copperas, dissolve it in the Juice of Limons; anoint the place with it warm, and the Pits will fill up, and redness disappear.

To make a Watch-candle to outlast three others.

Take a Vessel of Water, and set on a convenient Stand, then fasten about the weight of a Farthing to the Bottom of the Candle, it being flattened, with a little Clay, and so putting it into the Water it will be upright, but the Bottom of the Candle must not touch the Bottom of the Vessel within an Inch; so as the Candle wasteth, it will by reason of the loss of its weight, still rise up and keep its Light; and one burnt thus, if it be of proportionable Length, will burn a great while, by reason the Coldness of the Water hinders the Tallow in a great measure from wasting.

And thus have I performed my Promise in this kind; from whence I shall proceed to the Second Part.
THE SECOND PART:
OR,
dix to the foregoing Work.

Directions for Behaviour, as relates to the Female Sex, on all Occasions, &c.

The Author's Admonition to Parents, or have the Tuition of Children, &c.

Among all the Temporal Blessings, God out of the Abundance of his Bounty and Goodness has bestowed upon Mankind, Parents, in Dutiful and Obedient Children, have the greatest: Great to have Children; and so it was held and acknowledged by the Fathers and Wise Men of Old; insomuch that Bereavement was not only looked upon as a Removal immediate Mark of Heavenly displeasure, but immediately heaviness was turned into joy, when Isaac Rachel was so impatient, that she desired considering they were the immediate Gift to give her Children, or she should die. Sampson, when the Angel told her (who has been a longtime Barren) that she should, greatly rejoiced. Hannah praying before an upright Heart, and pouring out her Supplication, to take away the Reproach of her barren Petition answered in bringing forth Samuel. Great was the joy of Elizabeth, the Wife of Zacharias, and Mother of John the Baptist, when she found
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Take Mercury and put it into a refining Pot, set on the Fire, and add some Varnish, Glass beads, Powder, and being finely mixed, lay it in the Powder upon the Metal gilded or overlaid with Gold or Silver, and by laying some Coals hot under it, then take off the Gilding, and render the Metal as if it had never been gilt, and this Gold or Silver, if of any value, you may have, by putting Quicksilver to it, which will attract it unto a Body by its self.

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To take away Spots occasioned by the Small pox.

Take half an ounce of Copperas, dissolve it in the Juice of Limons; anoint the place with it once, and the Pits will fill up, and redness disappear.

To make a Watch-candle to last three hours.

Take a Vessel of Water, and set on a common Stand, then fasten about the weight of a Farthing to the Bottom of the Candle, it being flatted in the little Clay, and so putting it into the Water it will be upright, but the Bottom of the Candle must not touch the Bottom of the Vessel within an Inch; as the Candle waftes, it will by reason of the loss of its weight, still rise up and keep its Light; and when burnt thus, if it be of proportionable Length, will burn a great while, by reason the Coldness of the Water hinders the Tallow in a great measure from wafting.

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Appendix to the foregoing Work.

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Among all the Temporal Blessings, God out of the Abundance of his Bounty and Goodness has bestowed upon Mankind, Parents, in Dutiful and Obedient Children, have the greatest: Great indeed it is to have Children; and so it was held and acknowledged by the Fathers and Wise Men of Old; insomuch that Barrenness was not only looked upon as a Reproach, but a more immediate Mark of Heavenly displeasure. Sarah's heaviness was turned into joy, when Isaac was Born. Rachel was so impatient, that she desired Jacob (as not considering they were the immediate Gift of the Almighty) to give her Children, or she should die. The Mother of Sampson, when the Angel told her (who had, it seems, been a long time Barren) that she should conceive a Son, greatly rejoiced. Hannah praying before the Lord with an upright Heart, and pouring out her Supplications to him; to take away the Reproach of her Barrenness, had her Petition answered in bringing forth Samuel. Great was the joy of Elizabeth, the Wife of Zacharias, and Mother of John the Baptist, when she found
found she had conceived; insomuch that she cried, as in
a Rapture, Thus hath the Lord dealt with me in the
days wherein he looked on me, to take away my Re-
proach amongst men. And one of the chief Bless-
ing the Kingly Prophet pronounces to the just and upright
Man, is, That his Children shall be like Olive-Branches round his Table. If the having Children creates
such joy, how ought it to multiply in the Hearts of Pa-
rents, who are appointed by God to watch over them for
their good, when through their encouragement and industry
they see them arrive in some measure, to a perfection, in
the knowledge and practice of Divine and Moral Virtues,
whereby they are rendered not only capable of an Immortal
State, but of gaining a good Repute and lasting Memory
amongst Men: The consideration of which, doubtless,
made Solomon deliver it as a Maxim, That, A wife
Son made a glad Father. And in this case Children are
more bound to their Parents for their Education, than for
their Bearing them: Nor is it a Duty let's incumbent on
Parents in the discharge of their Duty towards God, to see
to their utmost, those Children he has intrusted them with,
as pledges of his kindness, brought up in his fear, by a
timely seasoning them in the ways of Virtue, than it is for
the Children's to make grateful returns and acknowledg-
ments for the care and cost they have bestowed on them, in
nurturing and bringing them up; imagining, that upon
the receiving of every such Blessing, they hear the Al-
mighty Dowr beaking, as Pharaoh's Daughter did to
the Mother of Moises, Take this Child and Nurse it for
me, &c. These things rightly weighed and considered,
may induce those Parents, who would be happy in their
Posterity, to be more than ordinarily diligent in laying a
good foundation for Virtue to build upon, their own good
example being ever the Corner-stone of such a Structure;
for nothing sooner makes an Impression in tender Years,
than Precedents in Infancy, like War, taking and retaining
the figure of that Seal, which first impressed it,
unless
Admonitions to young Gentlewomen. 171

unless it be rudely defaced by another, or purposely destroyed.

On this occasion much more may be said, but Parents naturally inclining to do what may turn to the advantage of their Children, I shall in this place press it no farther, but proceed to lay down Rules and Directions for the Carriage and Conduct of Young Gentlewomen, &c. that Climbing by degrees to the Summit of Internal Adornment, they may raise themselves a lasting Monument, seeing Virtue survives Time, and Shakes Hands with Eternity.

Yours to serve you,

F. S.

C H A P. I.

Admonitions to young Gentlewomen, in the first place, to observe their Duty towards God.

To be enamoured with the Love of Sacred things is undoubtedly a Foundation for early Virtue to build on, and is frequently an Introduction to whatever we can justly and truly term Good or Great. Therefore as you first owe your Duty to God who made you, and on whom depends your Being and Well-being, not only here, but hereafter; you must above all things, consider his Glory, and endeavour as much as in you lies, to render him tribute of Praise and Thanksgiving, imploring the Assistance of his Divine Grace, to instruct and enable you to supply your Defects, and increase your knowledge; and in so Remembering your Creator in the days of your Youth, that God, who loves the early Sacrifice of the Heart, will not be wanting to over-shadow you with the Wings of his Providence, and keep you from falling into those Snares Satan lays to intrap you.
To induce you to Holy Desires, and confirm you in the way of Truth, as you increase in strength. As soon as you are capable to read well, (which ought to be in the sixth Year of your Age at farthest, for otherwise you or your Parents will be subject to a censure of knowledge) you must apply yourself to the reading of good Books; and strive, the more you read, the more to conceive a delight and pleasure therein; that growing up, you may say with Holy David, From my Youth have I loved thy Law: And in seriously considering what you read, it will be very profitable for you to retain in your Memory such comfortable Sentences, as being repeated, raise in you a holy joy, or more than ordinary Desire to meditate and enter upon a Contemplation of those things that are thereby expressed; and these must be chiefly taken from Holy Writ: But, above all things, be not remiss in the Duty of Morning and Evening Prayer; and that you may be the better prepared for such holy Exercise, get by heart, and retain in your Memory the Pater Noster, or the Lords Prayer, the Belief, or the Apostles Creed, and other good Prayers suitable to your capacity. Get by heart likewise the Churches Catechism, but especially the Ten Commandments, that you may the better understand the Will of that God that made you, and the World; and be cautious to offend him in breaking any of his Laws, by thought, word or deed, considering that from him, who is the searcher of hearts, nothing can be hid; for to him Darkness is as Light, and before him all the secrets of our Hearts are laid open. Lying, above all things, must be abhorred, and the Name of God never mentioned but upon pious and lawful occasions, (and then too with the profoundest Reverence.) The Company of naughty Children, whose Words and Manners may offend, or tend to corrupt Youth, though your near Relations
Admonitions to young Gentlewomen. 173

...tions must not only be reproved by you, but, growing incorrigible or irreclaimable, shunn'd and avoided; and as often as stands with your convenience, especially every day between the Morning and Evening Duties of Prayer, read little or more, some portion of Scripture, with Heed, Reverence, and a comely Gesture, as considering it is the Word of God Written by Holy Men, inspired for our Learning. And if it be in private you read, where none but your self is present, pause and meditate on those Sacred Truths as your Heart is most inclinable.

As for the Sabbath-day, a Day holy, set apart by God, as more peculiarly designed for his Worship, though it ought on no day to be omitted. Observe to keep it with the greatest strictness, keeping not only your Actions and Words, but, if possible, your very Thoughts within compass; and spend that Day, especially in Praise and Thanksgiving, both in private and publick Devotion, with a firm Faith, and full Reliance on God's Mercy and Goodness, for your Protection and Preservation in this Life, and for his Promises of a better Life in the World to come.

When you are at Church, let not your Eyes by any means wander, nor your Body move in an unseemly Gesture; but in all things so behave your self, that you may be an example to others. If at any time you are exposed to Melancholy or Discontent, pray to God to remove it; if to Mirth, let it be harmless and innocent, avoiding lewd sights, or hearing Songs that may tend to Corruption and Debauchery; but rather follow on this, as well as the former occasion, St. James's Direction or Advice, viz. If any be afflicted, let him pray; if merry, let him sing Psalms, chap. 5. ver. 13. And in thus doing you will treasure up Blessings to your self; for if you carefully perform your Duty in serving God as you ought, he will not withhold from you any thing.
Instructions to young Gentlewomen.

thing that is necessary; for to those that seek first the Kingdom of Heaven and its Righteousness, all other things shall be added.

CHAP. II.

Instructions for Young Gentlewomen in Behaving themselves dutifully towards their Parents.

As our Parents are those from whom, next God, we have our Being, and by whose tender Care and inseparable Love we are nourished and preserved from innumerable Dangers and Hazards; therefore observe,

In the first place, your Reverence, Love, and Obedience, is strictly required, not only by the Tyes of Nature, but by God's Holy Word, as sundry places in Scripture manifest; nor can their Infirmities in any wise absolve you, or dispense with your non-performance; but in such a case you ought to double your observance, that thereby, as much as in you lies, you may hide their Weakness and Defects from the Eyes of others.

You must observe at all times to obey the Will of your Parents (if it be in your power, and not contrary to God's Command) without repining, or entering into dispute, performing what you do with cheerfulness, shewing by your willing mind your ready Obedience, and by your quick dispatch, shewing the Pleasure you take in the performance, shewing all occasions of giving them any disquiet, pacifying their Anger, if it at any time arise, with submission either in Words or by Behaviour, tempering our Actions with a moderate Sweateness of Disposition and Silence, for too much Ostentation or Loquacity is displeasing: When your Parents grieve, be sad; when they rejoice, be you pleasant, as sympathizing with them in Heaviness and Joy; yet be
be not over-inquisitive into the cause; but if you are desirous to know it, wait their leisure to reveal it, or learn it from some other hand.

Forget not to pray for your parents as often as you put up your vows to heaven, beseeching the Almighty to pour his blessing upon them; which is one great advance by which a child endeavours to make his parents restitution for their care and tenderness; for nothing without calling God to your assistance can in that nature be effectual; the difference being otherwise so vast between what has been done for you, and what you can do to deserve it.

Let not the hopes of riches, no, nor the severity of your parents, imprint in your mind a desire of their death, lest the Almighty be offended, and shorten your days.

Shun those that speak ill of your parents, and would make them seem contemptible in your eyes: Nor let their poverty, should you be advanced by any means to riches or honour, render your duty and obedience less, for they cannot be but the same in all conditions: If they be poor, you ought to relieve them; if they are weak of understanding, you must assist them with your counsel: if they be injured or oppressed, endeavour to succour and redress them; for no years can exempt you from observing your duty to your parents; nor ought you to dispose of your self in marriage, nor otherwise, without their allowance and consent, your person being indispensably theirs in a lawful way to dispose of. And so it was under the law of Moses in relation to a virgin's vow; the which, though she had made, yet if her father approved it not, it was void; as in Numb. chap. 30. ver. 5. But if her father disallow her in the day that he heareth, not any of her vows, nor her bonds wherewith she hath bound her soul shall stand; and the Lord shall forgive her.
her, because her Father disallowed her. By this we see the great Power that Parents had over their Children, even to a degree of cancelling, and rendring of none effect the obligation of a Vow, which Power was given by God himself.

Certainly it is, that no poverty, fault, or unkindness of Parents, can dispense with that Duty and Obedience, which, by the Law of God and Nature, Children owe their Parents, for the tender care, labour, and cost, bestowed on them: Nay, though Parents should prove unnatural, and expose them, even in their Infancy, to a desperate Fortune of Hazard and Danger; yet still those Children are bound to perform their Duty, and look for their Reward from him who is the Author of all Blessings.

CHAP. III.

Instructions for a young Gentlewoman at the Age of Six, or upward, how to behave herself towards her Parents, Superiors, Equals, and Inferiors, and upon sundry other occasions; as Learning, &c.

In all your Undertakings, let it be observed that you are an Enemy to Sloth, not only by your early rising, but by your activity; for having neatly dressed you, or caused some other to do it, having prostrated yourself before your Maker, and refreshed your self with what was appointed, fall upon your Knees before your Parents, and receiving their Blessing, then hasten to School; or else betake you to such business as your Parents or Governess shall appoint you at Home, doing it with cheerfulness, and respect those that are over you, as well in their absence, as when present; and whether it be Reading, or any curious Work, observe that your Face and Hands are clean, and that you handle no dirty or greasy things; neither presume to eat before those who
who are your Instructors, whilst you are your Work or Lesson, if there be more under the same Tutorage, behave your self kindly towards them; call no unseemly Names, nor make unseasonable Complaints: Defraud them not, nor take the least matter by force that is not your own; be courteous and mild, with a decent and winning Behaviour. If your Mistre’s or Governess be sharp and severe, strive by your diligence to prevent displeasure or correction; and as you approach or return from her, make your Reverence, and the like to your Parents; make your Obeissance in the most becoming and obliging manner, to your Superious and Equals: nor forget to be courteous to your Inferious: Be sure your Tongue run not too fast, but in Discourse be moderate; Speak with deliberation, and weigh your Words before you utter them; and where you are seated, observe you continue till you are called thence, or it is time to leave it. In reading upon any occasion, use not a Tone, but read distinctly, observing your Stops, that you may the better understand what you read. In Writing, beware that you blot not your Paper, but imitate your Copy in cutting your Letters fair and even; Let not your Work, of any sort, be soiled or dirty, and keep what things you use in good order, and render your Parents an Account of your improvement.

When you are to be at Meat, be not out of the way, but attend the Grace, and then take the place that is appointed you: After having done your Reverence, see your Napkin be fastned about you to save your cloaths, and thankfully take what is given without craving; nor is it seemly for you to speak at the Table, unless you are asked a question, or there be some great occasion. Cut your Meat handsomely, and be not over desirous of Sawce, nor of another sort of Meat, before you have disposed of what
what is on your Plate. Put not both your Hands to your Month at once, nor eat too greedily: Let not your Mouth or Fingers be grease, no more than need must; and when you are satisfied, take your Plate or Trencher with you, or give it to those that wait, and retire, but not out of the Room till Grace is said, and the Cloth taken away; at what time making your Obeisance, you may depart, unless you are desired to stay: Nor must you sit before your Parents, Governess or Superiors, unrequired, unless at your Meat, Needle, Writing, or the like; and obverse you attempt not to drink in any company till you have emptied your Mouth; and that you breathe not, nor blubber in the Cup or Pot. As for your Recreation, when leisure hours permit, let it be innocent and moderate, never staying late abroad, above all, be wary in the choice of your Companions; and as you grow up, shun the Conversation of those that have a report of Lightness, lest they draw you into a snare, or bring a scandal carelessly upon your good Name, but choose those whose Reputations are candid; Converse with those who are modest, yet affable; Stay not at any time, where the least occasion of Lightness and Wantonness is administered; nor lend your Ear to Discourse tending to Lewdnes.

For your Carriage, in the general, let it be a Medium, not expressing too much reservedness, which by some, is interpreted Pride; nor too much Freedom or Familiarity, which, on the other hand, will be looked upon for Fondness. Be no Makebake between your Parents and their Servants; nor at any time tell a Lie to excuse a Fault, to keep you from the hand of Correction. Go to Bed in due Season, without any Noife, and never be seen in unseemly Laughter; nor in pointing, or nodding, especially in Company, or in places of Divine Worship: Honour
Governess and Servants, &c. 179

nour Age, and pity those that are distressed; Speak not at any time scornfully, or in a taunting way, but be courteous to all; and in so doing you will gain a good Repute.

CHAP. IV.

Instructions for a Young Gentlewoman how to behave her self towards her Governess and Servants, &c.

As for your Governess, if discreetly chosen, she must be a Woman of Gravity and Discretion, learned in curious Arts, such as you are desirous to improve; and although her Age render her reserved, yet must you not censure her as rigid, but comply with her lawful Commands; and by your Mildness and Industry move her to Gentleness, refraining to make Complaints, especially unjust ones; for in disapproving of her, whom your Parents set over you, you tax them with Imbecility in choosing, and by that Complaint will either incur their Displeasure, or, by removing your Governess, perhaps procure a worse; which causing undoubtedly, a second Complaint, will possess your Parents with a jealousy of your untractableness and ill-disposition.

Some there are that covet to be under a young Governess, with whom they may have the more familiar Conversation, though to their small Advantage; for it is somewhat improbable that a Person, who cannot perhaps Govern her own youthful Faults, should discharge so great a Trust as she ought. However, consider with yourself, that in being conformable to her, you obey your Parents, who thought fit to commit you to her Charge; and that if you do otherwise, you disobey God, in abusing or slighting their Care and Indulgence, who study your Advantage.
Of Behaviour in General.

To the Servants you must be courteous and affable, but not over-familiar, lest it beget Contempt. Tell no Tales of them to your Parents, but rather strive to hide their Failings, unless they be such as are prejudicial or unseemly; and do them what good you can. If at any time you find occasion to reprove them, let your Reproofs be rather Admonishment than Reproaches: Be not Peevish nor Froward in your Dressing, or in any other Office done you by the Maid, that more immediately attends you, but by gentle Words let her know her Error, that she may amend it; which Method will oblige and command a constant Diligence, which otherwise would be but Eye-Service. If your Parents be angry with their Servants, do you become their Mediator. Turn not your Face from the Poor; but if it be in your Power, without offending your Parents, relieve them; or as you see occasion, petition on their behalf; by which demeanour you will command Love and Reverence, and gain the Character of an humble Spirit: In which you may rest satisfied, that it is better to be Good than Great; and that Humility forcibly commands Love and Service, when Pride, on the contrary, begets Hatred and Contempt. If Heaven has endowed you with a large Fortune, and a noble Birth, let your Virtues shine with the greater Lustre; and above all things, give God the Praise, and use what you have to his Glory, and your own Comfort.

CHAP. V.

Instructions for Young Gentlewomen how to behave themselves in all Societies, upon sundry Occasions.

First, to qualify your self to understand the modest and courtly Expressions, it is convenient that you learn the Latin, French, and Italian Tongues, not
not only by Rote, but by Rule and Grammar, the better to understand them, since the most refined English has borrowed from these Languages, and without this Knowledge you will be at a loss to understand those that utter high Phrases in the Court-air, as they term it; nor must you be ignorant in Singing, Dancing, and Playing upon Musick suitable to your Sex; though in Exercising your self herein, you must be very modest and moderate, your Words few, yet to the purpose; Discretion, Silence, and Modesty, being the Ornaments of the Sex. And as Society is that which all Creatures naturally covet; so, if it be well chosen and managed, it is recreatory to the Body and Mind; but as bad Society is worse than none, so is it to be avoided.

Therefore be not easily won to enter into Discourse with those you know not, unless urgent Business require it, lest you be suspected of Levity and Indiscretion. Always observe to comport your self with your Betters, or Equals, knowing them to be virtuous; and avoid too much familiarity with Inferiors, unless you find them very discreet, lest you fall into contempt, if Female: or if Male, lest you give them encouragement to make their Addresses of Courtship, and by subtle ways to insinuate themselves into your good liking; for Love, that takes the Diadem from Queens, is blind: and Passion distinguishes not Servility from Greatness; by which means, though you are high in Birth and Fortune, you may be brought to a yielding, which may turn to the grief of your Parents, or perhaps to their and your own Disgrace. And in this case presume not too much upon your own Strength, by interchanging Gloves, Rings, Ribbons, or such things, which you may term Trifles, lest by this kind of familiarity, Love by insensible ways opens a Passage to your Heart.
Be not over-desirous of being seen often, in places of resort, lest you expose your self to the Assault of the Tempter, and purchase that Curiosity with the loss of your Honour, by giving Licentious Amours Liberty to meet you in your Walks, and by powerful Persuasions to listen to their Sweet Charms, whilst you are no longer capable of masting your Affections: Nor trust too much to Female Confidants, lest for their own Advantage, they persuade you to a yielding.

As for your Dress, let it be neat, but not gaudy, for Vertue is comely in any Dress; and be content to appear in your native Beauty: Let your Dressing-time be short, and your Recreation moderate: In your Speech or Behaviour shun all Affection; and be not over-fond of new Fashions.

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**CHAP. VI.**

*Instructions for a Young Gentlewoman to Manage her Gait and Gesture; to Govern her Eyes and Tongue, &c. up on sundry necessary Occasions.*

In this case observe that you walk not carelessly or lightly, shoultering, as it were, your Companions, nor strutting or jutting in a proud manner; Keep (in your walk) your Head steady, your Countenance not too much elevated, nor dejected; keep your Arms likewise steady, and throw them not about as if you were flying: Let your Feet rather incline a little more inward than outward, lest you be censured Splay-footed; for by the motion of the Body, the thoughts of the Mind may be discovered: as whether the Party be of loose or proud Behaviour, or humble and complaisant. Do not run or go extrem fast in places of Concourse, unless great occasion require it; for in such Violent motions it is not always in your power to keep your Body steady; nay, by
too much hast you may chance to fall and expose to view what you would conceal. And as the Gesture of the Body is seemly and commendable, so is the Management or Government of the Eye; in which many things are to be observed, and chiefly these.

Keep your Eyes within compass; that is let them not be too much fixed upon idle and vain objects, nor drawn away by unseemly sights; roll them not about in a careless and lascivious manner; nor stare Men in the Face as if you were looking Babies; Send not private Glances; or look, as they call it, with half a Face, turning your Head, as it were, aside: Look not at any time over your Shoulder, if you have opportunity to turn your self: Open not your Eyes too wide, thereby to distort your Countenance; nor keep them in a manner half shut. Wink not too often, nor cast your Eyes ascant, as if you squinted; neither keep them too reserv'd; nor scornfully turn them away when any Object offers. Look not too much downward; nor with a more than ordinary Elevation. Gaze not often against the Sun, nor on the Fire, both of them impair the Lustre of the Eyes. When you discourse with a woman, look her in the Face with as much composure as you can: but if with a Man, to look a little downward; for modesty is commendable: But, above all things, as often as opportunity will permit, lift up your Eyes to your Redeemer, and, with holy David, implore him to turn them away from Vanity: For the Eyes being the Windows of the Soul, lets in Good or Evil, according as it fixes, or is intent upon good or bad Objects, therefore chuse the former, and refuse the latter.

Let all your Discourses be to the purpose, and suffer not your Complements to be high flown, extravagant, blunt, or nonsensical; but, in all, suit them with modesty, to the capacity and quality of the Person to whom you utter them; and see they be done
Persuasions to Modesty in Apparel.

done on fit occasion and in season; be sure not to Congratulate Persons, when you should Con- 
dole them; use in your utterance no Hems nor 
Stammerings; Sputter not as you speak, nor speak many Sentences between breathings; use no Tauto-
logies or affected words or lispings; neither speak with a Tone: Decline to speak much before Gravity,
and multitude of years, unless urgent occasion re-
quire it: and beware that you speak not, when you are 
bidden to hold your Tongue; for indeed Womens 
discourse should not be much, because Modesty and 
Moderation is her Ornament, and are in themselves a 
moving Rhetorick. And when you have opportunity of 
discourse, let it not taste of Confidence, Affecta-
tion or Conceitedness, nor border upon Obscenity.

C H A P. VII.

Directions for a Young Gentlewoman how she ought to be seen in her Habit or Apparel; and what Garb is most commendable, and otherwise, according to the Quality of the Wearer.

It matters not, of what Stuff or Silks your Clo-
things are made, so they be decent and civil; neither by their ridiculousness discovering the Wearer foolish and slovenly; nor by their gaudy and care-
less putting on, to render her suspected of loose or light behaviour, or at leastwise subject her to the cen-
sure of the Ignorant. Apparel may be rich, and yet decent, and indeed whether, it be rich or not, if decent, the matter is not great; though, in this case, 
I leave it to the discretion of young Gentlewomen or 
those that provide them Apparel, to let it be suitable 
to their Quality or Fortune, and will not be of the 
Morose and Cynical temper of some, who either 
believe, or spitefully give it as their opinion, that gorgeous or glittering Apparel is the Attire of Sin, 
and suits with the Pride of the Wearers heart; but I
I am persuaded that the Quality of the Person extenuates the Quality thereof, and renders that opinion vain and frivolous.

I must confess, there is a kind of Privilege in youth to go gay; which, should I too severely reprove I might justly merit your displeasure; yet that Gaity may as well be in Decency as otherwise, the use of Apparel being to dignifie the Wearer: Nor does a vertuous Demeanour more lively appear than in Look, Speech. Gesture and Habit, within the compass of Modesty, though Diamonds, Gold, and other precious things, were made for use; and without being employed, would be ineffectual: Therefore to wear them in my Opinion, is one of the chiefest Ends for which Nature produced them, or Art brought them to a fuller perfection. The Pride in this case being only centered in the Mind, and not in the External Ornaments; which is rather known by the Carriage and Deportment of the Wearer, than by the Garments. And though to affect Novelty, and run into every Fashion, be not commendable, yet Moderation is not amis; for two Reasons: As first, should you always keep in a Fashion, though decent, it would be looked upon as a conceited singularity; or to continue in any strange Garb, after the Fashion is altered, would appear ridiculous, and cause Laughter, especially amongst the ruder sort; as much as a Woman of Fourscore to be habited in the Garb of a Gentlewoman of Sixteen; or to see a Dairy Maid in her Ladies attire: Therefore whatever you wear, let it be proportionable to your Body, and suitable to your degree.
Ball, amongst other Recreations, is much in esteem with young Gentlemens, because there they are sure to meet there Compeers in merriment; yet left at such a place a Young Gentlewoman by her folly and undisciplinedness expose her self to Laughter or Contempt, observe, that if you understand the Rules of Dancing, yet be not too forward to engage your self therein, lest you intangle your self so far, that you are puzzled, and at a loss, perhaps for want of understanding the Rules and Formalities practiced in that place. And as you ought not to be too forward, so be not too hard to be persuaded, or abruptly, in a huffing humour, force your hand from any that offers to accommodate you, but rather run the hazard of an error or mistake in your performance, than let the least pride or rudeness appear; or give those that are present, occasion to think you are subject to either.

In this case, be not by any means, affected; nor when you undertake to Dance, be not tedious, but perform what you undertake with Modesty and Moderation, that by a quick dispatch you may give way to others.

As Dancing is an External Accomplishment; so Vocal Musick is an Internal one; yet they may indifferently serve for either; though the last is preferred; therefore if you are expert in your Notes, &c. and can sing well, when you are in Company, upon the intreaty of a Friend, who knows you so qualified, be not obstinate in complying; yet be brief, and let your
Directions to choose good Husbands.

your Song be such as may give no offence: and when you have done, look not as if you expected Applause, but keeping your Station with a composed Countenance give way to another to second you, if any present is desirous, or can be prevailed with to do it; observing never to cough nor strain when you enter; prize it, nor to stop in the middle to crave attention: And the like observe in playing on Instrumental Musick, not in that Point being tedious in commencing your Harmony, when others do the like: give attention, not interrupting them with discourse. And in this case let both your Songs and Tunes be modest, ingenious and pleasant, avoiding what may tend to the corruption of Good Manners.

Next to these, Engraving may take place, a thing practised by many Vertuous Gentlewomen: but amongst solitary recreations, if they may be so termed, Reading of History, or such Romances, wherein Vertue and Gallantry are lively portrayed; or such as contain Stories of chaste and vertuous Love, are to be preferred.

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C H A P. IX.

Instructions for the Guidance of a Young Gentlewoman's Fancy in relation to Love; and how she ought to behave herself towards those that seek to gain her in Marriage, &c.

That Young Gentlewomen arriving to maturity are prone to Love and Liking, it would be in significant for one to relate, seeing it is so well known, the Eye and the Ear being seldom wanting to convey to the Soul what is desirable; the one charming it with beautiful sights, and the other with Rhetorical and Melodious sounds; yet give not these official Members so much scope on this occasion, lest they insensibly ruin you, by betraying your Affections to what is forbid or inconsiderable; but keep, as it were, a Guard upon
Directions to choose good Husbands.

upon your Hearts, to prevent the entrance either of a lawless or disadvantageous Passion. Consider well before you give way, even to Imagination, weigh deliberately each particular, and be seriously intent on what is to come, as well as what is present, not suffering you self, for the present satisfying your Appetite, to be carried away with the Torrent of a Passion, that will unavoidably carry you into the gulf of Misery. Man indeed is a noble Creature, and for his fake Woman was made, and therefore ought to be complaisant; but being left at liberty to choose where she thinks fit, it is more than common Prudence to make such a choice to her Humour. The former of which may but the latter cannot be quickly discovered: But, above all, let not a Young Gentlewoman for Interest, or by over-persuasion, give herself to one she cannot affect, lest she dearly repent at leisure what is past redressing, there being nothing more grievous than a loathed Bed; for that, most commonly, cancels all other Earthly Felicities; nay, many times shakes the very Foundation of Modesty.

As for your Behaviour in this case, it must be Grave and Modest, though not sour or too much reserved, lest it be interpreted for Pride, or want of Discretion. Blushes, upon sundry occasions, are very seemly; which, like moving Oratory, let your Lover know the little Flames of Love are playing about your Heart, and silently betray your Passion.

A kind of pleasing Love there is, which, though it have taken possession of the Heart, is either through Modesty, or fear of failing if it were proposed, desirous to be concealed; not but that if these Obstacles were removed, they would freely discover it. And this, Gentlewomen, is on your part, who love those that are ignorant in your Passion; yet did they know it, would be more transported than your selves. And this you strive to express by the silent Language of the
Directions to chuse a good Husband. 189

the Eyes; nor is it always in their power to keep them from wandering. But in this, as in all the Mystery of Love, move with deliberation, and let Caution be the Scale of your Affection. Consider your Happiness, or its contrary, depends upon the Cast; and that there are many consequent Matters or Circumstances that a discreet Woman will not only discourse, but discuss, before she enter upon that honourable, but hazardous state of Matrimony: and these chiefly are to be taken notice of, viz. Disparity in Descent, Fortunes and Friends, frequently beget Distraction in the Mind: Disproportionable Years create dislike, and loathing; obscurity of Descent begets Contempt; and inequality of Fortune, Discontent. These are the Hazards to which unconsidering Lovers expose themselves; these are the Rocks on which they Shipwreck their Peace. And yet herein you ought to be contented, if once it is past redress.

As you ought to be slow in entertaining Lovers, so be constant in retaining one that is worthy, that you may thereby gain a greater Esteem. Boast not of the multitude of your Suitors; nor be proud that you are admired above others of your Rank and Quality. Give not those you cannot fancy ground to believe ye do or will love them; neither by rudeness, unseemly words or carriage, any Affront; but decline, as much as with Modesty and Civility you may their Company; giving them as little Opportunity as may be, to find you alone; nor receive any thing from them by way of Presentation, least, when they find they are rejected, they exclaim against you as mercenary, or one that gives way to Courtship for your advantage. Be not covetous of Strangers Acquaintance on this occasion; nor rely too much upon a Female-Confident, lest the one prove troublesome, and the other picklocks your Breast of those Secrets you are not desirous to publish. Whining and Sneaking Pretenders are to be avoided;
Directions for Gentlemen

avoided; also such as strive with Tears and Imperfections to possess you with an Opinion of their good meaning: But where Manly Beauty, Bravery of Spirit, Moderation in Speech, and a greater readiness in performance than in promising, are centered in one Person, who tempers his Actions with Discretion, Humility and Sobriety, you ought to be Complaisant; and if such a one fall to your share, imagine your Lot is cast in a fair Land; and till you find such an one, let not your Affections loose, if you can possibly restrain 'em; shun Temptations: Avoid, above all things, Ease, Idleness, the reading of Debauchery in Books, or too much Pampering your self with lascivious Fare; for these are Incitements to wanton Love.

Ease makes you Love, as that overcomes your Will's; Ease is the Food, and cause of all your Iks.

C H A P. XI.
Instructions for a Young Gentlewoman, when Married, how to carry and behave herself towards her Husband, &c. as becomes a Virtuous Wife; or Family-Direcions in order to a Happy Life, &c.

Above all things, repine not at your Lot, when it is fallen to your share, but weigh your Condition in the Scale of Content and Discretion, and it will be the better supported.

If your Husband be very Young, and given to Excursions incident to Youthful Frailty, let your riper Experience bring him to a better understanding, and your usage more easie than to attempt by Extremities to wean him from what he afflicts; but rather let your good Example, modest Reprovements, and the course of Time work upon his headstrong Nature; and either through shame, or a Reform of Judgment, he will be brought to be himself; for doubtless Conjugal Duty,
Duty, tempered with softness and affability, is of force to conquer the Morose and Temper.

If your Husband is Exalted in the World by Riches or Honour, let not your Mind be puffed up. Though after Marriage you find yourself not so happy in the things of this World, as you expected; but that, on the contrary, you are gripped with the pinching hand of Poverty, let the poor condition of your Husband add to your Vertue, in furnishing you with Patience and Meekness; for there is not that dangerous want some imagine, where there wants no Content.

The more particular Duties of a Wife, are chiefly these, &c. To esteem him above all others, not to entertain any mean or low thoughts of him or his Actions, but in all things to give him a due respect; and in due observance of what is lawful, strive to increase his Repute amongst Men, rather than in the least to diminish it; that in so doing you may own him the Superior Vertue, and not by your Indiscretion betray his weakness, or rather your own; for so have the wife and virtuous Women of all Ages done.

Be peaceable and pleasant towards your Husband, not being angry when he is at any time so, but pacify him with winning and obliging words; and if you should carelessly, or otherwise raise him to a Passion, be not long ere you apply your self to appease it, by shewing a regret, or kind relenting, for what has occasion’d it; or by sound reason let him understand his Error; and prepare for him what is necessary in due order, with all imaginable neatness and advantage; shewing above all things, respect to his Friends and Relations, whether abroad or at home, which must of necessity create in him a greater portion of Love and Respect for your self.

As for your Children, bring them up in the Fear of God, and in Duty and Obedience to your selves, that it may be well for them and their Posterity; for those
Of Behaviour to Servants.

Those are the indearing pledges of Connubial Love, that more nearly cement the Hearts of Man and Wife, and are the Sum of their Earthly Felicity.

CHAP. XII.

Instructions for a Gentlewoman Married, how she ought to carry her self towards her Servants, and in the ordering her Household Affairs, &c.

As a Gentlewoman's care, next to that of her Husband and Children, ought to be in the Well-government of her domestick Affairs, that cannot consequently be done without a due regard in her proper Person, the ill conveniency of too much confidence in second Management, being too frequently apparent: And this must be done, besides what you fer your helping-hand to, by inspecting the Actions of your Servants, and by behaving your self towards them as you ought, that your good Example may be their Guide.

In this case, and any other, avoid Passion, and be not Rixarious, for either of these ill become a Gentlewoman; your main business with your Servants being to see they do what is fitting, and that they lavish not out, nor wast that wherewith you intrust them; for this being neglected, the fault will be charged upon your self.

FINIS.
Condition upon receipt: The binding removed from this book was full brown calf with blind tooled lines on the covers. (See box titled "Pennell Covers").

Conservation treatment: The textblock was pulled and washed in water, the spine-folds mended with Japanese paper and the front fly-leaf and frontispiece lined with Japanese paper, using rice starch paste. Flexi-ends were made of Cockerell Aquapel-sized handmade paper. The book was sewn on four raised linen cords with linen thread. Primary endbands were worked in linen thread over a core of linen cord. Laminated boards were made of all-rag museum mounting board and the book covered in full leather (Sirocco kid).
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