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<image><http://gallica.bnf.fr/ark:/12148/btv1b10500001g/f257.item></image>

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<head>Molding fruits and animals in <m>sugar</m></head>

<ab><m>Sugar</m> is fatty <add>when runny and brittle &amp; breakable when dry</add>, and with it, one casts well round things &amp; large muscles, but awkwardly things fine &amp; delicate. However, try <m>well clarified sugar</m>. One needs to soak for one <ms><tmp>night</tmp></ms> or one <ms><tmp>day</tmp></ms> the <tl><m>plaster</m> mold</tl> before casting the <m>sugar</m>, in order that is very full of <m>water</m> &amp; does not drink the <m>syrup</m>. One needs also for it to be of easy release, for the <m>sugar</m> is sour &amp; brittle. Finally, do not consider casting anything in <m>sugar</m> that does not release well and that cannot be neatly molded in two halves, to open it when you will need to. If you want to mold a bunch of <pa>grapes</pa>, one needs to take it, like any other fruit, in its true vigor, for if it is withered, it will <del><fr>ne</fr></del> come out that way. Take heed, therefore, to make your <tl>molds</tl> in the natural <tmp>season</tmp> of <del><fr>que</fr></del> all things. The <pa>grapes</pa>, that are usually wanted cast in <m>sugar</m>, can be made artificially or with <m>wax</m> or <m>earth</m>, or even with some <pa>grapes</pa> attached with some melted <m>wax</m> on some <tl>slab</tl> &amp; other full thing, so that they are very close together and when released &amp; only make up one half. Or, if you have some of those <pa>grapes</pa> called <pa>chauches</pa> or <pa>sauvignons</pa>, which have the <pa>grapes</pa> very close together, encase half of them <del>on</del> in the <tl>slab of <m>clay</m></tl> and cast on the other half. And if some of the <pa>grapes</pa> are not released, pluck them out. Note that neither in <m>sugar</m>, nor in <m>metal</m>, can a bunch which has light &amp; separated <pa>grapes</pa> be cast properly, because the end of the bunch is so delicate, especially if you keep the bunch, that it could not withstand the large <pa>grapes</pa>. Thusly, you will need to cast hollow, which you could not do if the bunch does not have close <pa>grapes</pa> &amp; <del><tl>molds</tl></del> without having them scattered &amp; spread apart.</ab>

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To cast <pa>pears</pa> &amp; <pa>apples</pa> in <m>sugar</m>, one ought not make any gates, but rather, fill one half of the <tl>mold</tl> and then join the two, and keep turning it until the <m>sugar</m> has set and is cold. One ought to mix nothing in the <tl>mold</tl> apart from <m>plaster</m>, reheated as you know.</ab>

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One needs for the <tl>mold</tl> to have soaked <ms>one <tmp>day</tmp> and one <tmp>night</tmp></ms> in <m>cold water</m> <del>for</del>, and to be humid, when you cast in <m>sugar</m>.</ab>

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The sign that the <m>syrup</m> or the <m>sugar melted in water</m> is cooked enough to cast fruits, is when it makes threads when shook. And if it passes that point, it is not good, for it will always be humid. If the <m>sugar</m> attaches to it, one needs to throw some <m><pa>wheat</pa> starch</m> in the <tl>mold</tl>, or to rub it with an <tl><m><pa>almond</pa></m></tl>.</ab>

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