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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 sugar</head>

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

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

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

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The sign that the <m>syrup</m> or the <m>sugar</m> melted in water 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 sugar attaches to it, one needs to throw some wheat starch in the mold, or to rub it with an almond.</ab>

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