

A Queens Delight

#C5F898

cinamon, three or red._

#C5F898

#A3C3A2

body, and three or plums._

#A3C3A2

#DACE8D

pale claret wine, then put in two billets of muscadine, half a fair water, then four hours, now and some sweet marjoram, of rose-water, and boil it to it while they look red, put it be distilled for they be dry. if they be very clear, then take them in your peel in a drop of ruby or jerkins must be out, and strewing sugar to another, and take their pulp

#DACE8D

#847755

sprigs of the back of poppies well from the syrup be
need and let these together, and if you keep them boil
your distilled raspis; colour of bems a stone mortar, and
let them boil, as you may put it in steep in long slits as
much water as you can.

#847755

#E0F1C3

pace, keeping them daily; it doth weigh, then put to every gallon of benjamin finely beaten, four spoonfuls of each two penny weight of your skin them very small as much clarified sugar plates, and ashes for every pound of each one good for a good for usquebath._

#E0F1C3

#604443

lest it is enough; then stirring it by it up the water seethe
apace till the year, you may lie one handful, anniseed,
and put it not too hot, put them as is good cherries, and
nights, shifting the italian way._

#604443

#F1D3EF

_way to dissolve before you can, till they begin to it, dry
it, draw two billets of eggs, or oyl._

#F1D3EF

#C5D3DC

cordials it on the plums, and eat much as cleer as you will cover them; then for sun nine pints and skin from breaking, then lay them stand for many uses. a wooden pestle, keep close the lungs._

#C5D3DC

#EBE5BC

cherries; cover them, and stir it on the pan to the pap of sugar, and when you gather them, and pare them, and put some of the summer use of a cold still, strew four ounces, sweet butter, and when you are more grown,

#EBE5BC

#4C436E

cream (or new milk) and some to every pound of figs sliced, three ounces, beat them over a little pellitory of fair water, peel them between the liquor likewise in the stomach and cut them with as you can, then set an hour; then with as hot as the sun, anniseeds four several glass plates; fill the sugar them continually; so that they be soft fire whilst it small, and so

#4C436E

#9F7275

mingled, then put the colour; being cut it is good
against wind, &c. most excellent_ aqua mellis in your
sugar, and never be as you must not half yellow, and
dry them on a mold

#9F7275

#BEE9B8

youth, and put them from it in a warm them whole day,
and ambergreece; two quarts of civet; when it by the
paste, and fair mortar, and herbs are candied, and
ashes for fear of cushion canvas, take to it as much
better than they will burn them into an earthen pan, and
as you desire to candiness of cream, boil it be cold, put
your sugar is hot, so dry

#BEE9B8

#BCEFDD

dock roots, bark of fine sugar, sixteen eggs and cover them; then while stirring till it off, stamp them not into your paste therein, and when it up and shake it will be well after the fire, and the sun shred, mix all the powders, which will make jambals of salt, when they be very tender; then four eggs, or two, then take you tun it. it will make quinces for

#BCEFDD

#F7ABC3

stopped, and put them stand in sugar._

#F7ABC3

#21342E

musk; then set the same effect the fire, keeping them into a quarter of sugar, when you flower by one, drawing your stove to it boil it as much rose-water as the pulp into bottles or any of cushion canvas, take all this perfume for all the syrup a syrup may keep, for cloths, gloves._

#21342E

#5D6A7B

whites of a quart of ginger, cloves, grains, anniseeds,
coriander seeds, caroway seeds, gromel seeds,
juniper

#5D6A7B

#F8F5D5

water drawn off fling it will cover the bottom with salt, when your plums, and so beat them into them into a walnut kernel, so put in a gelly, pour the syrup of ale one pound of each four dayes more; then a soft as much as they be tender in your limbeck, and strewing sugar on them, then put to every one pound; then fashion you will have made with

#F8F5D5

#98CCAA

up, &c. most excellent_ aqua coelestis _taught by the
cold turn to candiness of ruby or any amber colour._

#98CCAA

#9D977B

roses as thin on fresh red rose-water, and distill it
altogether in a spoonful in twelve spoonfuls of three
pints, strong angelica leaves of yellow saunders one
by little vessel well pickt, and a pound of fine seed
pearl in the fairest apricocks tender._

#9D977B

#CD8EC3

bean-flowers, water for they be something cold water.
the sugar of sugar, let them boiling of these a paper,
and if you please you.

#CD8EC3

#DCB38F

sheets of benjamin, an ounce, cinnamon, cloves,
galingal, nutmegs, bruise them as you can, then print it
from the stones and take your finger on the fat, then put
into little betony new exchange, _perfumer to boil, as is
all these together in the blood and stones and balm,
orange water._

#DCB38F

#6C7D61

draught of each one ounce finely dusted, and a glass bottom, and dry them.

#6C7D61

#F3C6A6

flour, and good for sun is scalding hot, and if it in three
gallons of strong beer, and rue, of sugar to every pint of
an ounce of claret wine, and as long as you can, then
boil it till all in the damsins, red plums together;

#F3C6A6

#AAA787

crums of sugar, and distil them all the water as the glass close with a pint of the ingredients two handfals, and if you will smell as many uses. a time, and in the smallest cherries, and fair cloth, and when you make a cloth, and so keep close stopped, and let it stand all night, next day pour out into them, and then put them reasonably tender; then set them

#AAA787

#9BAFD9

english currans._

#9BAFD9

#6F707E

whereof take them very leisurely till it be one, drawing your plums, with a temperate fire to a pound of each one pint of sweet marjoram, of the heat of butter, six drams; bruise them till they be something dry, keep a stick, then put them all into a pound of plums, and cut off the bigness of each an ounce, of currans well candied.

#6F707E

#D7F898

seeds, gromel seeds, juniper

#D7F898

#30352A

partitions one spoonful or red._

#30352A

#B4E4AB

milk, one after three spoonfuls of musk, a noise, then
let not do add half a dram and squeeze into a year is
steeped in, and the oven again, and dry them in a little
over with a quick fire, and stone jug,

#B4E4AB

#DAA1F4

diet and make lozenges of this water drawn out the
juyce all the oven after the year.

#DAA1F4

#91D492

vapours, the coals to it in a dry them on a good colour,
then take them boil it close with sugar, and add half a
julip, made known.

#91D492

#84759B

sheets of water, and make them close stopped, and beat them in a very small with as much rose-water, then write with a great bottle or cowslips, rosemary, angelica, tormentil, of that, and then put to turn, then the powder is very close, and the second to bring it will make a pint of new laid upon frying fish; then instead of tartar,

#84759B

#B5B9D5

marmalade, stirring it up. and therewith

#B5B9D5

#CF93B8

weight of water must not quite ripe, peel them, and then
take a glass, & let it into cakes, &c._

#CF93B8

#A5DBF1

after the next morning, and weigh them, and
cardamums bruised, infuse cinamon, nutmeg,
cinnamon, cloves, so untill the earthen pot of respass,
a stone jug,

#A5DBF1

#92BBA9

pippins, and yellow, then he did dr. _stephens_
preserve in. take half a morning, and the belly and
peaches must be steeped in an hour, shift them into a
glass close for their stilled waters warm, so keep the
nose of fine cloth and half a sugar one pint; set them in
your syrup until it lye upon them, and quiddony, as soft
before you will make a mould made with

#92BBA9

#DF9991

limbeck, and put to half plums in a cold still it doth weigh, and so then take of them with a pound of the first water first take water be almost cold, then weigh it is perfectly dissolved, and boil them in a sheet of the skillet it twice in a fine powder, and keep them very clean, and so rowl them with the least plum that you may know by

#DF9991

#DE9FF6

fennil-seeds two pence of which will candy them; this being taken away, let it as butter, six times, then fashion it very clear, take a quarter of each one ounce, nutmegs a pound of them, if you please, rowl them in a time it on the weight of water at a stone mortar, and stir it on a pound of water, pour off gently the fire, and cold. they come into

#DE9FF6

#C0F5A0

cake dried, and lay on the older the sun stoned nor did
dr. _stephens_ preserve in. take your oranges and boil
them out of twenty four hours, then put your sugar
boiled as will melt it, and take aqua fortis, and when it
stand in hot from the quinces, and set them well
coloured, boil the pap of it; let them and dry them up.
and if you are candied, then

#C0F5A0

#C7FDAC

smooth skins undermost then take three scaldings, and
furthereth conception.

#C7FDAC

#ABA191

reddest yolks taken out, and let them over with the pap of water two ounces bruised, put them out into a like oaken leaves, of grapes two drams, corianderseed one ounce, china-root half that purpose; then boil till they weigh, and a pound of white sugar as much flower on a pound of sugar, put them into as followeth_, viz.

#ABA191

#9A9C62

deepest coloured red rose-water, then put in the suffocation of three or four drams, gallingale two hours with the clear, heat of an hour before they be dry. if you keep it a pound of tiffany strainer. be red roses not boil, the bread is somewhat thick, then take all the syrup a candy height, then put a warm oven or three waters; then take half red, bruise them very well,

#9A9C62

#EDED7

pick and boil them boil a brain that liquor a perfect
paste; being sweetned with the lungs without
grievances, and so rowl them till they look clear take
them in red saunders till all in your ale that no
bitterness may boil all obstructions whatsoever. it is
cold put all the pot before it in a good diet and set it for
the liquor but the way to cool in the

#EDED7

#969E7D

lees of an hour before you can; boil it into as will melt it, set them be sure you have filled it, that it in little over a little gum dragon is spent, put into an hour, then bake it is the italian manner._

#969E7D

#DEB3AC

afternoon, a cellar for quiddony; then put the fairest lemons, slice them, so dry gently by the stones taken off the _aqua composita_, or barberries._

#DEB3AC

#EDE3C0

clarified sugar than they do weigh, and musk, half a
pint of poppies well drained, take them out in sack, or
barberries._

#EDE3C0

#76B099

wild thyme, camomil, the respass, a day with a skillet by
dr._ twine _for wind in each a pound of the morning
two billets of ripe cherries a glass, and put them in an
oven, and women.

#76B099

#E3D5CE

vessel well placed.

#E3D5CE

#E4C7B8

hour; then pot of aqua mellis in an hour, put the water as an ounce, cloves beaten, then take chicory new rosemary flowers after the _fces_; then pull off the liquor likewise write with pearl, of a candy height with the italian manner._

#E4C7B8

#9EE1D3

others do them from the half a small with milk half
apricocks put to powder, with the back of ale of a
chafing-dish of that spongy white sheet of flowers,
roman-wormwood, of new sack, steep in the colour it in
the spice and balm, of two spoonfuls in a morning, and
strew four spoonfuls of the pulp upon stools, turn them
round in the spring water; then take your sugar is

#9EE1D3

#CF9A99

quarts of wine on them, bore a pottle of white
sugar-candy, & your equal weights in a pot, then pith
them into the pulp doth weigh, and are very quick fire,
and when all hard sugar, and driness,

#CF9A99

#DAC1FB

lemons, one pint of their stilled waters till they be sure
your flowers, and so much as you can, till they look
clear, then pour forth on a pound and musk to a
handful, of garden lilly-flowers, elder-flowers,

#DAC1FB

#6E7A8F

smooth skins before you conceive, the stomach, liver,
by steeping your plums in your barrel, so often untill
your distilled gently; when it into rolls to be set it in your
limbeck, and beat them be small, &c. most approved._

#6E7A8F

#D9EB8F

rind of the seeds and digestion, driveth away all be as
the whites cut as twice as it in a dry on the weight of a
glass, close covered till they be full of _aqua vit_, with a
cold water, then scrape away the rindes, then skim it as
long threads of bacon, then boil it is good stone with
salt, slit them seething water seethe apace untill the
ripest of

#D9EB8F

#94C599

taking out of civet; when they are green; and thickness of butter, or strainer, and when your syrup is cold still, to a very short time.

#94C599

#97ABB5

vinegar and in a piece of white wine, and slice them up and mix all these in the difference of it rise high and peel them about it twice as dry in thin as big as for three or four a glass, and distill it. it with your pap of each five or three times a spoon; so let them out the sugar and a tiffany to dry that a chafing-dish

#97ABB5

#7ABBB6

pick and put it be no more sugar that be not seeth,
when it will be preserved, and the white, and put into a
spoon) when they are both one is the fire, and let it is
when they are very good piece of the heat them very
leisurely till they part in the skillet being blood-warm,
pour the heart, &c. most approved._

#7ABBB6

#5C8291

dried up, and keep them stand a stone mortar, then
write with as you may prick a rush through a perfect
paste; being strained

#5C8291

#EED2C8

upon two handfuls of roses boiled._

#EED2C8

#7AA375

water. the fire; draw out the little handful, anniseed, or
sponge rake them to the water boil in a little; let it the
ingredients two or loaf-sugar finely searsed, (if you may
tye a silver or barberries._

#7AA375

#3F4740

fasting as will have in a cold capon, and strewing sugar beaten fine, put in little higher by boiling it till you will cast down the leaves if it be dry, close covered twelve hours, then drop in little then brush them be very thin, take the spleen to it boil them stand till the top, then boil first stone mortar, and pare them every day, and wash them from the

#3F4740

#4E7079

reins and when it in the brain, the bread is an hour, and
when you do flower water, and eight ounces of each
four of the spanish way._

#4E7079

#7DBCA0

four, and beat three months, stirring of currans, one
pottle, rosemary and pearl;

#7DBCA0

#8CDCBF

pleasing flowers, as you may draw it on a pint of each of liquor, take as you please you please. the other in all these with your wine pint of roses clipped and cover them, till the bottom of one water, and boil them in a pound of sugar; one penniworth of compound water, and sprinkle a pound of sugar, let the froth of them in water changed five or clear

#8CDCBF

#D5C692

gascoine wine, and peel them up, and the reins of
seething hot sugar, then strain it with the other: be soft,
the the syrup till all these together, melt it; so beat it be
nine pound of sugar, dissolve it in your sugar of white
paste, then take caraway-seed, of oranges are very
tender, and pasties.

#D5C692

#71739C

stirring of the next day, and cut the top of the sugar than
the fairest oranges take out of any sorts, every red rose
leaves._

#71739C

#FA9CD4

ambergreece four, and when they wax dry, take the
wine, put it to it a day close up, and beaten as small
spunge in case the juyce of pomistone,

#FA9CD4

#BC9DC1

oranges) then put into the sugar; you may draw two of the second to pieces, and beat it till they be nine in all, then being pared, whilst they will batten on your sugar, then lay it twice as your syrup with sugar as much powder of each one dram, then take a stone mortar, with sugar. boil the french tart._

#BC9DC1

#CBE8E7

rose-water; let it be need and let it be cold. they cannot
be killed well mingled, then set them something
leisurely, and eight ounces of liquorish._

#CBE8E7

#6E859F

each a day or earthen pot angelica leaves in the weight of a lemmon, let him go or five days, then take of it, so use one a pound of the sugar beaten fine, put them out, and wet them on a broad sheet of the whites of cherries, and put to this a cake the space of a pan, melt it; for a pound of red corn poppy, put your

#6E859F

#E5B7B2

pain of wine on the colour of damask rose-water, and shake it up to put all one pound, twenty grains of sweet marjoram, a skillet of fine flower, one dram, tops of plums look like marmalade, stirring it in that is bitter, &c. most famous snail water by making a syrrup, then take a lattice of rose-water, then put it with rose-water of pistanius, mingle them, then put them very salt

#E5B7B2

#72BBA1

quarters, and it with rose-water, then print it as fast till it
as fast as you can, and beat that you may pot a six
grains of the conception of ale one whole and let it
altogether in a quarter of monks rhubarb, and mix them
cinamon two handfuls, the bottom of rosemary flowers,
bears

#72BBA1

#A3BAA9

drunk it will be not the pap from the bottoms of water
out of them six pence in what colour you can.

#A3BAA9

#9B9B71

hysop, of the fashion of sugar, then boil the bladder,
and do not to a pottle of salt unto them, then boil them
till the juyce of cinamon, three times through a pottle of
good powdered

#9B9B71

#8B6F65

powder, then boil them tender one spoonful of water
lilly-flowers, garden lilly-flowers, elder-flowers,

#8B6F65

#64676F

chamapition an hour will cover them, then lay them
clean linnen

#64676F

#90B3D0

wax dry, lay it is cold; then into it batten on them, joyn
two silver dishes that the air can get in, and take
caraway-seed, of beaten into a silver bason to which
put in drying two gallons of a pot of the sugar to your
gum dragon steeped in your syrup a handful; put your
syrup for it be distilled one by it strong, and when you
do other half

#90B3D0

#9EB98E

continued five or four times through them, then put these all these together, and water on the belly and so much as you do other liquor a dram and then a drop of three pints of the back of sugar, seeth it, (as you will cover them, and when you have no air can get, and when you will gelly is good, but he long in a pound and set a

#9EB98E

#D6B388

hours, now and the the orange in so boil all this to
make, and let it about a pottle of summer.

#D6B388

#DC91CD

crabs eyes, red and take the blossoms of red rose
leaves in warm oven as you please. the fire, and
lemons, and hurtfull humours

#DC91CD

#D7938D

respass, strew on the liquor is good against all the
quantity of fine sugar, stir them steep it before they be
dry. if you would have pippins white as clean
scummed, & beat them three pints of searsed sugar,
when your plums, and dry the oven as you can get in,
and make syrup is boiled to a paper, and let them go
out of each a spoon; so then boil

#D7938D

#64748A

glasses. if the other in a stove, turning and flowers, and
the spices made like dutch-bread,

#64748A

November 2015
NaNoGenMo