



A Queens Delight: The Art of Preserving, Conserving and Candyng

By Anonymous

Createspace, United States, 2013. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.A QUEENS Delight or The Art of Preserving, Conserving and Candyng. As also A right Knowledge of making Perfumes, and Distilling the most Excellent Waters. By Anonymous - To preserve white Pear Plums, or green. To preserve Grapes To preserve Quinces white. To preserve Respass. To preserve Pippins. To preserve fruits green. To preserve Oranges and Lemons the best way. An approved Conserve for a Cough or Consumption of the Lungs. To make conserve of Any of these Fruits. To dry any Fruits after they are preserved, to or Candy them. To preserve Artichokes young, green Walnuts and Lemons, and the To preserve Quinces white or red. To preserve Grapes. To preserve Pippins, Apricoks, Pear-Plums and Peaches when they are To preserve Pippins, Apricocks, Pear-Plums, or Peaches green. To dry Pippins, or Pears without Sugar. To make Syrup of Clove-gilly flowers. To make Syrup of Hysop for Colds. To make Orange Water. To dry Cherries. To make juyce of Liquorish. A Perfume for Cloths, Gloves. To make Almond Bisket. To dry Apricocks. To make Quinces for Pies. The...



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Reviews

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