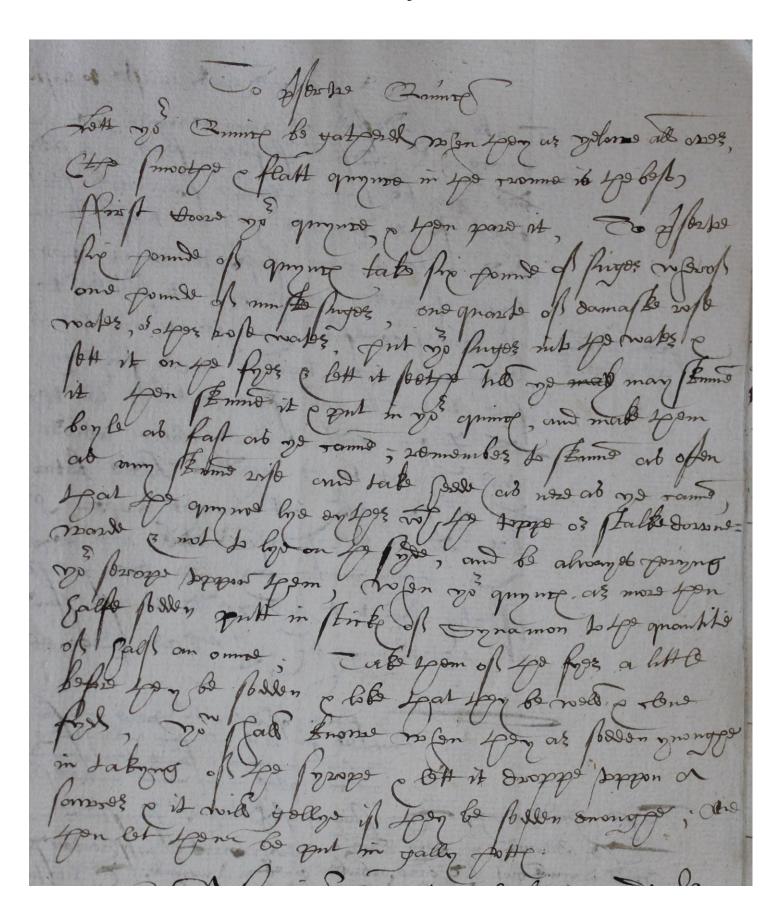
D/DBy Z1



To p[re]serve Quinces

Lett yo[u]r Quinces be gathered when they ar yelowe all over, (the smoothe & flatt quynce in the crowne is the best) First Coore yo[u]r quynce, & then pare it, To p[re]serve six pounde of guynce take six pounde of suger wherof one pounde of muske¹ suger, one quarte of damaske rose water, or other rose water, put yo[u]r suger into the water & sett it on the fyer & lett it seethe till ye may may skime it then skime it & put in yo[u]r quinces, and make them boyle as fast as ye canne, remember to skime as often as any skume rise and take heede (as near as ye canne) that the quynce lye eyther w[i]th the toppe or stalke downewarde & not to lye on the syde, and be alwayes poryng yo[u]r serope uppon them, when yo[u]r quynces ar more then halfe sodden² putt in sticke of Synamon to the quantitie of half an ounce, Take them of the fyer a little before they be sodden & loke that they be well & clene fyd.³ yo^u shall knowe when they ar sodden ynoughe in taking of the syrope & lett it droppe uppon A sawcer & it will gellye if they be sodden enoughe, And then let them be put in gally pottes⁴

¹ Presumably muscovado sugar: 'Raw or unrefined obtained from the juice of the sugar cane by evaporation and draining of the molasses'. (*OED*, 1933).

² Sodden – 'Boiled; cooked or prepared by boiling'. (OED,1933).

³ We think this is 'fyd', being the past participle of the verb 'to fay', meaning to cleanse (www.oed.com), and, in this instance, possibly relates to looking out for a lack of scum on the surface of the preserve. Perhaps the tautologous 'clene fyd' marks a stage in the decline of the word

⁴ Gallipot – 'A small earthen glazed pot' (OED, 1933).