

D/DBY Z1

To make Quince

Let the Quince be washed when you use y^e same all over,
 the smooth & flatt quince in the summer is the best,
 first cover the quince, & then pare it, To make
 five pound of quince take five pound of sugar & six
 one pound of muske sugar, one quart of damaske rose
 water, & other rose water, put the sugar into the water &
 sett it on the fire & lett it boyle till you may see
 it upon the skumme it & put in the quince, and make them
 boyle as fast as you can; remember to skumme as often
 as any skumme rise and take heed (as was at the same
 that the quince be cut off the toppe or stalked downe
 round & not to lay on the fire, and be alwayes stirring
 the sauce & when you see the quince is more than
 halfe sodden putt in stickes of Synamon to the quantitie
 of half an ounce; take them off the fire a little
 before they be sodden & lett that they be well & bene
 fried, the salt knowe when they are sodden enough
 in taking of the sauce & lett it droppe upon a
 sower & it will yellow if they be sodden enough; the
 you let them be put in gally potte.

To p[re]serve Quinces

Lett yo[u]r Quinces be gathered when they ar yelowē 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 quynce 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 downe-

warde & 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).