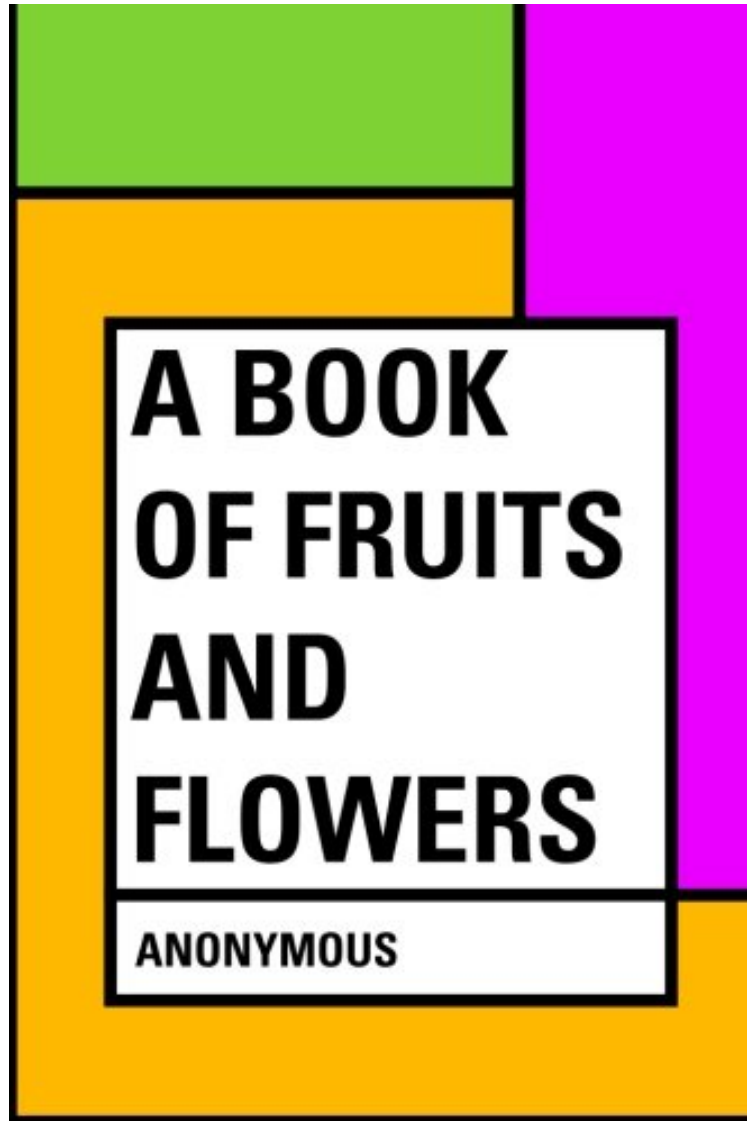


(Read ebook) A Book of Fruits and Flowers

A Book of Fruits and Flowers

Anonymous

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#8091050 in Books 2016-02-13Original language:EnglishPDF # 1 9.00 x .25 x 6.00l, .35 #File Name: 1530017742108 pages | File size: 69.Mb

Anonymous : A Book of Fruits and Flowers before purchasing it in order to gage whether or not it would be worth my time, and all praised A Book of Fruits and Flowers:

0 of 0 people found the following review helpful. A delightful little bookBy NooreThe full title for this book is: "A book of Fruits and Flowers. The nature and use of them, either for meat or medecine. As also to preserve, conserve, candy, or dry them. To make powders, civet bagges, all sorts of sugar-works, turned works in sugar. hollow, or fruitages; and to pickell them. London: Printed by M.S. for Tho: Fenner at South entrance of the Royall Exchange,

London, 1653. "This is a delightful little book that that includes recipes for eating, home use (e.g., sachets, candles, etc.), and "medicines" to "cure" a variety of ills. Unfortunately, there are no illustrations that are included from the original document, only notations of the missing illustrations...e.g: "[illustration: Cherries]". Kindle for PC shows there to be 569 pages, though this is a quick read and while having an historical interest for the "Medicines," does seem to have some other recipes that can be interpreted for today's use. Some examples of the content and recipes in the book follow: " Of Lemmons [illustration: Lemmon] A Lemmon Sallet. Take Lemmons, rub them upon a Grate, to make their rinds smooth, cut in halves, take out the meat of them, and boyle them in faire water a good while, changing the water once or twice in the boyling, to take away the bitternesse of them, while they are tender take them out and scrape away all the meat (if any be left) very cleane, then cut them as thin as you can (to make them hold) in a long string, or in reasonable short pieces, and lay them in your glasse, and boyling some of the best White-wine vineger with shugar, to a reasonable thin Syrupe, Powre it upon them into your glasse, and keep them for your use. To Preserve Oranges or Lemmons Sweet Bagges to lay amongst Linnen To Pickle Quinces To make Quince Cakes To take away the Spots, or red Pimples of the Face Of Roses. To make sweet Bagges to lay Linnen in. Take Damask Rose buds, pluck them, and dry the leaves in the shadow, the tops of Lavender flowers, sweet Margerom, and Basill, of each a handfull, all dried and mingled with the Rose leaves, take also... A very good Poultis for any Member swell'd and inflamed, and not broken, to take away the Paine. To make a sweet cake, and with it a very sweet water Oyle of Roses Syrupe of Roses A Conserve of Roses To Preserve Roses, or any other flowers. Tak one pound of Roses, three pounds of Sugare... How to preserve Barbaries To make Almond Biscate To make almond milke An approved Medicine for the running of the Reines A Barley Cream to procure sleep, or Almond Milke An Almond Candle To make Almond Butter To make Almond cakes To make Marchpine A Tart of Straw-Berries How To make a Hartichoake Pie To keep Hartichoakes for all the yeare To make a maid dish of Hartechoakes Of Medicines. To cake the Ague out of any place For a sudden Bleeding of the Nose An excellent Medicine for the Cough of the Lungs A Medicine for the Piles A Medicine to break and heale sore breasts of Women, used by Mid-wives, and other skillful women of London To make water for wounds and cankers The best way to Preserve Apricocks To make the Rock Candies upon all Spices, Flowers, and Roots The Oyntment for ... For Paine in the ears, or deafnesse The use of conserve of Marigolds A way to dry cherries To preserve cherries [illustration: Cherries] To make all manner of Fruit Tarts To make a Tart of Butter and eggs To Preserve Pares, Pare-Plums, Plums How to keep cucumbers To pickle cucumbers to keep all the yeare To make Spiced Bread To make Fritter-Stuffe" While this book is not going to replace your favorite cookbook, or you family MD, on the whole, it is a delightful read for a book that is almost 360 of age. My one complaint is that the original illustrations were not included in this format. 0 of 0 people found the following review helpful. Four Stars By Author SunflowerJ- @SHJ52111 Very informative

This is an anonymously written work that despite its age continues to be widely read today