

A  
C L O S E T  
for Ladies and  
*Gentlewomen.*

OR,  
The Art of preserving,  
Conseruing, and  
Candyng.

With the manner how  
to make diuers kinds of  
Sirups, and all kinde of  
banqueting stufes.

Also diuers soueraigne Medi-  
cines and Salues for sundry  
Diseases.

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1627.

*A Closet for Ladies.*

To make Paste of Pippins, the Genua fashion,  
*some with leaues, some like  
Plums, with stalkes and  
stones in them.*

**T**Ake your Pippins, & pare them,  
and cut them in quarters: then  
boile them in faire water till they be  
tender: then straine them, and dry  
the pulp vpon a chafindish of coles:  
then weigh it, and take as much Su-  
gar as it weigheth, and boile it to  
Manus Christi, and put them toge-  
ther: then fashion them vpon a Pie-  
plate, and put it into an Ouen being  
very sleightly heat: the next mor-  
ning you may turne it, and put them  
off the plates vpon sheets of paper  
vpon a hurdle, and so put them into  
an Ouen of like heat, and there let  
them remaine foure or fise daies,  
putting

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putting euery day a Chasingdish of coles into the Owen : and when they be thorow dry, you may box them, and keepe them all the yeere.

*To make paste of Eglantine, of the colour of the red Corall.*

**T**Ake your Eglantine Berries, otherwise called Hips, and stampe them in a Mortar with Gum-Dragagant and Rose-water : then straine it thorow a strainer ; then take halfe a pound of refined Sugar beaten, and searced, and worke it vp into Paste with this straining : then print it with your molds : then stoue it, and then gild them.

*To make Paste of y. ll white.*

**T**Ake a pound of refined Sugar beaten & searced, & put into an Alabaster Morter, with an ounce of Gum-dragagant steeped in Rose-water :

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*Heere begin Ban-  
queting Conceits, as  
Marmelades, Quo-  
diniackes, and  
such like.*

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*To make Muskadine Camfits.*

**T**Ake halfe a pound of Muske-Su-  
gar beaten and searced : then  
take Gum-Dracagan steeped in  
Rose water, and two graines of  
Muske, and so beat them in an Ala-  
blaster Mortar till it come to perfect  
Paste : then drue it very thin with  
a rowling pin, and then cut it into  
small peeces like diamonds; some cut  
with

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with a rowle spocne on the sides:  
being thus cut, stoue them, and so  
keepe them all the yeere.

*To make Diocitonium simplex of  
Quinces.*

TAke of your Quinces, and pare  
them, and cut them in peeces, and  
boile a pound of these peeces in a  
quart of faire water, till they be very  
soft: then let the liquor runne from  
them, then take a pound of Sugar-  
Candy, and beat it fine, and put it  
into that liquor, and let it seeth till  
you see it stand like gelly: then take  
it from the fire, and put therein foure  
drops of oile of Cinamon and Nut-  
megs, and then put in fiue and a wen-  
ty leaues of fine go'd, and sturre it to-  
gether, and so put it in fiue Crystall  
Glasse, and keepe it all the yeere.

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*To make fine crystal Gelly.*

**T**AKE a knuckle of Veale, and foure Calues feet, and set them on the fire with a gallon of faire water; and when the flesh is boyled tender, take it out: then let the liquor stand still vntill it be cold, then take away the top and the bottome of that liquor, and put the rest into a cleane Pipkin, and put into it one pound of clarified Sugar, foure or fiue drops of Oyle of Cinamon and Nutmegs, a graine of Muske, and so let it boile a quarter of an heure leisurly on the fire, then let it runne thorow a gelly bag into a bason, with the whites of two egges beaten; and when it is cold, you may cut it into lumps with a spoone, and so serue three or foure lumps vpon a plate.

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*To make white leach of cream.*

TAKE a pint of sweet cream, and six spoonfuls of Rose-water, and two graines of Muske, two drops of oile of Mace, or one peece of large Mace, and so let it boile with foure ounces of Isinglasse: then let it run downe thorow a gelly-bag: when it is cold, slice it like brawne, and so ferue it out. This is the best way to make leach.

*To make a Walnut; that when you cracke it, you shall finde Biskets and Currowates in it, or a pretty Poesie written.*

TAKE a peece of your Paste-royall white, being beaten with Gum-Dracagant, and mixed with a little fine searced Cinamon, which will bring your paste in a Walnut-shell

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shell colour: then drive it thin, and cut it into two peeces, and put the one peece into the one halfe of your mould, and the other into the other, then put what you please into the Nut, and close the mould together, and so make three or foure Walnuts.

### *To make Quod niack of Plums.*

**T**Ake two pound of Plums, and put them into a Posnet with a pound and a halfe of brasil Sugar, clarified with a pint of faire water, and let it boile till the Plums breake: then take it off, and let your liquid substance runne thorow a Strainer, and then put it againe into the Posnet, and so let it boile till it come to his thicknesse, & then print it with your moulds on what fashion you please.

### *To make Biskettts.*

**T**Ake two ounces of very fine Sugar, beaten and searced, and put  
into



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into it halfe a Spoonfull of Amidum, that is, white Starch; a graine of Musk: then beat it into perfect Paste, with Gum-dragagant steeped in Rose-water: then make it into little pretty loaves the fashion of Marchers, and so put a Wafer in the bottom of euery one of them, and bake them in a baking pan, but take heed your pan bee not hot, and so specke them with gold, and so box them. It is a very fine banqueting conceit.

*To make a speciall sweet water to perfume clothes in the solaing, being washed.*

TAke a quart of Damaske-Rose-water, and put it into a glasse, put vnto it a handfull of Lauender-Flowers, two pounces of Orris, a dram of Muske, the weight of foure pence of Amber greece, as much Ciuet, foure drops of Oile of Cloues; stop this close, and set it in the Sunne  
a fort-

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a fortnight: put one spoonfull of this water into a bason of common water, and put it into a glasse, and so sprinkle your clothes therewith in your folding: the dregs, left in the bottome (when the water is spent) will make as much more, if you keepe them, and put fresh Rose-water to it.

### *To make Mosse powder.*

**T**AKE two pound of Mosse of a sweet Apple tree, gathered betweene the two Lady-dayes, and infuse it in a quart of Damask-rose-water, foure and twenty houres: then take it out, and dry it in an ouen vpon a Sues bottome, and beat it to Powder: put to it an ounce of Lignum Aloes beaten and searced; two ounces of Orris, a dramme of Musk, halfe a dram of amber greece, a quarter of a dram of Ciuet: put all these into a hot Mortar and Pestle; and beat them together: then searce them

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them throw a coorse haire scarce,  
and put it into a bag, and lay it a-  
mong your clothes.

*To make Aromaticum Lozenges.*

**T**Ake of fine Sugar halfe a pound :  
boile it with Red-rose-water, untill  
it come to the height of Lozenges ;  
& in the cooling, put in of the spices  
of Aromaticum Rosarum, 4. drams,  
with a little Confectio Alcherme,  
and so make them into Lozenges,  
gilding them first, and then cut them  
square with a knife for that purpose :  
and when you gild them, if your gil-  
ding will not sticke on, wet them  
gently with a little Rose-water, but  
not too much, in any case.

*To make a Marchpane, to ice it, and  
garnish it after the Art of  
Comfit-making.*

**T**Ake two pound of small Almonds  
blanched, and beaten into perfect  
paste,

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paste, with a pound of Sugar finely searced, putting in now and then a spoonfull or two of Rose-water, to keepe it from ciling; and when it is beaten to perfect Paste, roule it thin, and cut it round by a Charger: then set an edge on it, as you do on a Tart: then dry it in an Oven or a baking Pan: then ice it with Rose-water and Sugar, made as thicke as batter for Fritters: when it is iced, garnish it with conceits, and sticke long Confits in it, and so gild it, and serue it.

*To make all sorts of banqueting Con-  
ceits of Marci-pane stuffe, some  
like Pies, Birds, Baskets, and  
such like, and some  
to print with  
moulds.*

TAKE a pound of Almond Paste made for the Marchpane, and dry it on a Chasing dish of coles, till you see it wax white: then you may  
print

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paint some with Moulds, and make some with hands, and so gild them: then stoue them, and you may keepe them all the yeere. They bee excellent good to please children,

*To make all kinde of birds and beasts to stand on their legs, in cast-worke.*

TAKE Barbary-Sugar, clarifie it, and boile it to the height of Manus Christi: then poure it into your moulds, they being seasoned as for your Quodiniack: let them stand a quarter of an houre, and they will be cold, and then you may take them out, and gild them.

*To cast all manner of f. utage hollow in turn'd worke, and put them in their colours, as Orenge, Lemmons, and the like.*

TAKE your Sugar being boiled to the height of Manus Christi, and  
put

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put it into your Alabaster moulds, being made of three peeces: turne it round about in your hand, while it is hot; and when it is cold, take it out, and put them in their naturall colours.

### *To make Prince-basket-bread.*

**T**Ake a pound of very fine Flower, as much Sugar thorowly seared, one ounce of Anniseeds cleane pickt, take eight Egges, and a spoonfull of Muskadine, and beat all into batter as thicke as for Fritters: beat it thus in a Bowle one Houre: then put it into your coffins of plate, or frames of wood, and set it in an Ouen, and let it remaine there one houre: you may slice some of them when they bee a day old, and dry them againe vpon a hurdle of Wicker: you may also take one of your leaues, and wash it ouer with the yolke of an Egge beaten with a little Rose-water, and while it is greene, cast Biskets  
and

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and Carrowaies on it, and a little white Candy, and it will shew as if it did haile on it: then spot it with gold, and giue it to whom you please.

*To make the vsuall Bisket sold at  
Comfit-makers.*

**T**AKE a peeke of flower, and foure ounces of Coriander seed, one ounce of Anniseed, take three Egges, three spoonfuls of ale-yeast, and as much warme water as will make it as thicke as Paste for Manchets: make it in a long Rowle, and bake it in an Ouen one houre, and when it is a day old, pare it, and slice it, sugar it with searced Sugar, and put it againe into the Ouen; and when it is dry, take it out, and new sugar it againe, and so box it, and keepe it.

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*To make an especiall sweet Powder  
for sweet Bags.*

**T**AKE of the purest Orris one pound,  
of Red and Damaske Rose-leaves,  
of each two ounces, of Cloues three  
drams, Coriander seed one dram,  
Ciprus and Calamus of each halfe  
an ounce, Benzoin and Storax of  
each three drams: beat them all save  
the Benzoin and the Storax, and  
powder them by themselues, and  
mix it with the rest of the powder;  
then take of Muske and Ciuet, of  
each twenty graines, Amber greece  
ten graines, mix these with a little of  
the foresaid powder with a warme  
Pestle, and so by little and little you  
may mix it with all the rest, and so  
with Rose-leaves dried you may put  
it vp into your sweet Bags, and so  
keepe them seuen yeeres.

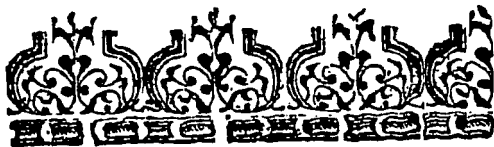


*and Gentlewomen.*

*To make an excellent Marmelade, which  
was given to Queene Mary for  
a New yeeres gift.*

Take a pound and a halfe of Sugar  
boile it with a pint of faire water,  
till it come to the height of Manus  
Christi: then take three or foue  
small Quinces, one good Orange-  
pill, both very well preserued and  
finely beaten, and three ounces of  
Almonds blanched, and beaten by  
themselues, Eringo-roots preserued  
two ounces and a halfe, stir these with  
the Sugar till it will not sticke: and  
then, at the last, put in of Muske and  
Amber dissolued in Rose water, of  
each foure graine; of Cinamons, Gin-  
ger, Cloues and Mace, of each three  
drams; of Oile of Cinamon two  
drops: this being done, put it into  
your Marmelade Boxes, and so pre-  
sent it to whom you please.

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CORDIAL  
WATERS.

*Aqua Cœlestis.*

**T**Ake of Cinamon six ounces,  
Cloues one dram, Nutmegs  
one dram and a halfe, of Gin-  
ger two drams and a halfe, of Gal-  
lingale one dram and a halfe, Cubebs  
two drammes, Calamus-roots one  
dram, all bruised and kept in a paper:  
then take of Bettony and Sage-flow-  
ers, of each a handfull; Marioram,  
Penniviall, of each halfe a handfull,  
bruised likewise: then take of these  
powders, of Aromaticum Rosarum  
three

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three drams ; Diambrae, Diamargariton frigidum, Diamoscum dulce, of each a dram and a halfe : you must put all these into a gallon of spirit of wine, and steep them three dayes and three nights, shaking them well every day, and then distill it in your Limbeckes ; and when it is distilled, you must hang halfe an ounce of yellow Sanders, and twenty graines of Muske and Amber in it.

*To make Cinamon water.*

TAke one pound of the best Cinamon you can get : bruise it well, and put it into a gallon of the best Sack, and infuse it three daies and three nights, and then distill it as your Aqua Coelestis.

*To make Doctor Steeuens water.*

TAke of Rose-leaues on dram, Borage, Buglosse, Violets, and Rosemary-

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mary-flowers, of each a dram and a halfe; Spikenard a dram, Cinamona: ounces, Ginger an ounce, Cloves & Nutmegs, of each halfe an ounce; Cardamoms a dram and a halfe; Gallingle two drams, Cubebs a dram, Pepper three drams, Anniseeds, Carroway-seeds and Fennell, of each an ounce; Lignum Aloës halfe a dram; Corall and Pearle in fine powder of each one dram; bruisse these; and put them in a pottle of Aqua-vitæ, and a quart of Sacke, vsing it in euery respect as your Aqua-Coelstis.

#### *To mak Balme-water.*

TAke Balme, dry three ounces; Time, Peneriall, of each an ounce, Cinamonr foure ounces, a dram of Cardomus, Graines halfe an ounce, sweet Fennell-seeds an ounce, Nutmegs and Ginger, of each a dram, Gallingle one ounce, Calamus and Cyprus, Cubebs and Pepper, of each two drams, of Capers-roots halfe a dram,

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dram, of Diptamus one dram: bruiſe theſe things, and put them to a pottle of Sack, and ſteepe them 24. houres, and then uſe it as the former waters.

*Angelica water.*

**T**Ake Cardus dry a handfull, Angelica roots three ounces, of Myrrh one dram, Nutmegs halfe an ounce, Cinamon, Ginger, of each foure ounces, Saffron one dram & a halfe, Cardomons, Cubeb, Gallingle and Pepper, of each a quarter of an ounce, Mace two drams, Graines one dramme, Lignum Aloes, Spikenard, Iuncus Odoratus, of each a dram; Sage, Borage, Bugloſſe, Violets and Roſemary flowers, of each halfe a handfull: bruiſe theſe, and ſteepe them in a pottle of Sack twelue houres, and diſtill it as the reſt.

*Rosa-solis.*

**T**Ake Liquorice eight ounces, Anniseeds, Carroway, of each an ounce, Raiſons ſtoned, Dates, of each 3. ounces, nutmegs, ginger, cinamon,

C. 3

Mace,

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Mace, of each halfe an ounce, Gallingle a quarter of an ounce, Cubebs one dram. Figs two ounces, Sugar foure ounces: brusse these, and distill it with a gallon of Aqua-vitæ, as the rest: but when it is distilled, you must colour it with the herbe Rosa folis, or else Alkanet root.

#### *Wormewood-water.*

TAKE of Wormewood two ounces and a halfe, Sage, Bittony & Rue, of each halfe a handfull, Rosemary tops a handfull, Cinamon 3. ounces, Nutmegs halfe an ounce, Cloues and Mace, of each halfe a dram, Ginger an ounce; Gallingle, Cubebs and Spikenard, of each a dramme and a halfe, of Scordium halfe a handfull: brusse these, and put them into a pottle of Sacke, and a pint of Aqua-vitæ, and steepe them foure and twenty houres, and distill them as the rest.

HERE

*and Gentlewomen.*



HERE BEGIN  
Conserues.

*To make Marmelade of Quinces.*

**T**Ake your Quinces, and boile them tender : then pare them, & cut them to the core · then draw the pulp, that is, the Quince, thorow a haire Searce, and weigh it: to euery pound of pulp, take a pound of clarified Sugar, and boile them together till they come to a perfect colour, putting to them in the boiling a little Oile of Cinamon; and when it is boiled enough, that it will not sticke to the pan, put it into your Marmelade-Boxes. But your conserue must not bee boiled

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them: then weigh them: to every ounce of flowers, you must take three ounces of Sugar, and beat them together in a Alabaster Mortar with a wooden Pestle till they bee very fine, so that you cannot discern any Sugar in lumps: then take them out, and put the Conserue into a Pipkin, and heat it thorow hot: and hauing thus done, put them vp, and keepe them all the yeere.

#### *To make Conserue of Rosemary-flowers.*

**T**Ake your Rosemary Flowers, fresh and good, and picke them from the greene tuske: weigh them, and take to every ounce of flowers, three ounces of Sugar-Candy, and beat them very fine, vsing them in every respect as you did your other Conserues.

#### *To make Conserue of Buglosse-flowers.*

**T**Ake your Buglosse-flowers, and picke them as you did your Bo-  
rage



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rage Flowers, and then weigh them, and to every ounce of Flowers, you must take two ounces of hard Sugar, and an ounce of Sugar-Candy, and beat them together till they be exceeding fine, and then set them on the fire, to dissolve the Sugar; and when it is dissolved, and the conserue hot. put it vj and keep it all the yeere.

*To make a Pomander.*

TAKE of Beazon one dram and a halfe, of Storax halfe a dram, of Lignum Aloes in fine powder halfe a scruple, of Labdanum halfe an ounce: powder all these very fine, and searce them thorow Lawne: and then take of Muske a dram, Ambergreece ten grains, Ciuet ten graines, and dissolve them in a hot Mortar with a little Rose-water, and so make them into a Pomander, putting into it six graines of Ciuet.

To