

To make Paste of Sugar, whereof may be made all maner of fruites and other fine thinges with their forme: as platters, dishes, glasses, cups, and such like thinges, wherewith you may furnish a table: and when you haue done, you may eat them vp. A pleasant thing for them that sit at the Table. Chap. 7.

Take gum Dragant, as much as you wil, and keepe it in Rose water, vntill it bee molli-
 ed. And for foure ounces of Sugar, take of it the biggesse of a beane: the iuice of Limons, a Walnut shel full, and a litle of the white of an eg: but you must first take the gum, and beat it so much with a pestle in a moztar of white Marble, or of brasse, vntill it become like water, then put to it the iuice with the white of the Egge, incorpo-
 rating well together. This done, take foure ounces of fine white suger well beaten to pou-
 der, and cast it into the moztar by litle and litle, vntill it be turned into the forme of paste: then take it out of the said Moztar, and bray it vpon the powder of Sugar, as it were meale or flower, vntill al be like soft paste, to the end you may turn it, & fashion it, which way you wil: whe you haue brought your paste to this forme, spread it abroad with Sinamō, vpo great or smal leaues, as you shal think it good, & so shal you forme & make what thinges you wil, as is aforesaid, with
 such

The Closet, or Treasurie,

Such fine knackes as may serue a Table, taking heed that there stand no hot thing nigh vnto it. At the end of the banquet they may breake all, and eat the Platters, Dishes, glasses, Cuppes, and all such like: for this paste is verie delicate and saunourous. If you will make a thing of more ffinenesse than this, make a Tart of Almonds, stamped with sugre and Rose-water of like sort that Marchpanes be made of: this shall you lay betwene two pastes of such vessels, or fruites, or some other thing, as you think good.

To make fine blanch powder for
roasted Quinces. Chap. 8.

Take fine suger, half a pound, beaten in a hot mortar to fine powder, of white Ginger, parrey, half an ounce, of chosen Synamō a quarter of an ounce, beaten ready to fine powder: mixe them well together, and if you will haue it most excellent, cast two spoonful of Rose or Damask water, in beating of the Suger;

To conserue Quinces in sirop condict.
alway ready to be serued, in whole
or in quarters. Chap. 9.

After your Quinces are coared and pared, seeth them till they be tender & soft: then lay them out til they be colde: in the meane time, take of the same liquor two quartes or more (according to the number of your Quinces which ye will keep) & put therein:
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