

*To pickle cucumbers.*

Let your cucumbers be small, fresh gathered, and free from spots; make a brine of salt and water strong enough to bear an egg; boil this pickle, skim it well, then pour it upon the cucumbers, and stive them down for twenty-four hours; then strain them out into a cullender, dry them with a cloth, and take the best white-wine vinegar, with cloves, sliced mace, nutmeg, white pepper corns, long pepper and races of ginger (as much as you please,) boil them up together and then clap the cucumbers in, with a few vine leaves, and a little salt. Let them simmer in this pickle till they are green, taking care not to let them boil; put them into jars, stive them down close, and when cold, tie on a bladder and leather.

*To pickle onions.*

Take small onions, peel them, lay them in salt and water a day, and shift them in that time once; then dry them in a cloth, and take some white wine vinegar, cloves, mace, and a little pepper; boil this pickle and pour over them, and when it is cold, cover it close.

*To pickle beans.*

Gather them before they have strings, and put them in a very strong brine of water and salt till they are yellow; then drain them from the brine, put boiling hot vinegar to them, and stop them close twenty four hours; do so four or five days following, and they will turn green; then put to a peck of beans half an ounce of cloves and mace, and as much pepper.

*To make currant wine.*

Gather your currants when the weather is dry, and they are full ripe; strip them carefully from the stalk, put them into a pan, and bruise them with a wooden pestle; let it stand about 24 hours, after which strain it thro' a sieve. Add three pounds of fine powder sugar to every four quarts of the liquor; and then shaking or stirring it well, fill your vessel, and put about a quart of brandy to every seven gallons: as soon as it is fine, bottle it off.—to fine liquor, for every twenty gallons, take