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## Rock Cakes

1 pound of flour (or more if you like) half lb of butter  
half lb of powder'd lump sugar, six eggs beat  
two whites, half oz of bitter almonds, half oz of sweet  
almonds, mix all together <sup>well</sup> with a wood spoon  
drop it on tins about the size of a half crown, and  
as rocky a form as conveniently can be

## Sea Cakes

8 lbs of flour, 1 lb of butter, 1 spoon full of barm,  
a little brown sugar knead them up with the butter  
melted in water

## Hot butter paste

To one pound of flour, six oz of butter

## Custard Pudding

One quart of blue milk, six eggs mix strictly  
flour and a little rose water sweeten by a little  
Bread & butter



# Cream Cuds

Take a Gallon of water, put to it a quart of  
milk, a little salt, a pint of sweet cream,  
and eight eggs leaving out half the whites &  
stirring beat them very well, put to them a pint  
of sour cream mix them well together, and when  
your pan is just boiling (but it must not boil) put  
in the cream and eggs, stir about and keep  
it from settling to the bottom; let it stand till  
it begins to rise up, then have a little fair water  
and as they rise keep putting water until they  
be well risen then take them off the fire, and  
let them stand a little to cool; have ready  
a sieve with a clean cloth over it and take up the  
cuds with a table or egg slicer, you must always  
make them the night before you use them,  
this quantity will make a large dish of cream  
be good if you think they be too thick mix with them  
two or three spoonfulls of cream; lie them on a clean  
dish; so serve them up.



## Biscuits

A pint of milk two whites of eggs two ounces of butter  
which melt in the milk, a little yeast make it  
into light paste that will roll bet them thin half  
an hour before they go to the oven, bake them in tins

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## Sugar Cakes

Take two pounds of fine flour saced by the fire  
18 ounces of butter rub in your flour one pound of suet  
work it up with rose water roll it out an inch  
with your tins bake them in a slow oven

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## Biscuit Cake

Take 10 Eggs beat the yokes by themselves exceedingly  
well then put in a pound of loaf sugar powder fine  
after that beat the whites and put in the shells as  
A rises, about a quarter of an hour before it the oven is  
ready put in three quarters of a pound of flour well saged  
and dont let it stand still till you put it  
into the oven; add caraway seeds & lemon a you like



## Thimmery

Take three quarters of an ounce of isinglass boil  
it in a pint of water till one half is consumed take  
one ounce of sweet and one of bitter almonds  
half a pint of cream and a little cinnamon  
Sweeten to your taste

## Fish Sauce

24 Anchovies chopped small, bones & all, 10  
shallots cut small or half full of scraped horse  
radish, a quarter of ounce of mace a quart of  
white wine a pint of water a lemon sliced  
half a pint of anchovy liquor a pint of red  
wine 12 Cloves 12 pepper corns boile them  
together till reduced to a quart strain  
it off and cover it close keept it cool in  
a dry place. two or three spoonfulls to a  
pound of butter



## A Rye Bread Pudding

Take one pound of grated bread three quarters of a pound of suet three quarters of a pound of currants, a little less or skins eight eggs & a glass of wine or brandy a pudding this size will require 2 hours boiling.

## To keep green Plumbs all the year

Pick out the best of the Plumbs, and the worst sort, boild in a little water, with of roach allum, till be a proper thickness then put in a layer of good plumbs and a layer of this liquid cold till your pot be full. It is the thicker the liquid the better.

## Short Cakes

Take 12 oz of flour rub lightly into it 8 oz of butter & 1 lb of loaf sugar sifted grate in some nutmeg beat an egg and make it into paste, when rolled out cut them out with a stamp, when they are gone the oven red them well with a feather & put in room water and sift on



then some loaf sugar through a straining box tied

### Green Gooseberry Wine

To a Gallon of bruised Gooseberries not heaped, a Gallon of water let it stand three days stirring it twice a day then strain it off and to every gallon of liquor add six measure put in three pounds and a half of sugar: let it stand in a tub three days and stir once a day, then turn it and in five or six months take off put in some ricing paper that is dissolved then close it for 2 or 3 weeks.

Green Currant wine is made the same way  
not approved

### To make Short Cakes

Half a pound of Butter Half a pound of sugar one pound of flour One spoon full of Cream and a few Carraway seeds



To make Lemon Cakes

Take one pound of fine flower sugar with  
one pound of fine flour half a pound of Butter  
rubd very fine into the flour two eggs one lemon  
juice with the rind grated mix all over  
together lay them in little lumps, as they  
spread with baking, and sift fine sugar  
over them

To make a Ground Rice Pudding

Half a pound of Rice weed in new Milk  
till pretty soft but stiff about four or  
five Oz<sup>s</sup> of butter put in when turned  
out of the pan sugar to liking and a few  
eggs when cold and a little Brandy  
nutmeg and cinnamon if liked



To make Mead Eley a Mason

To ten Gallons of water wine measure  
allow 40 pounds of Honey put in the  
whites and shells of four eggs stir it well  
together when it boils skim it, till it is  
clear then add half an ounce of Hops let  
it boil an hour then pour it off and when  
it is cold put it into the Cask when it is  
done working cork it up close the rim  
of a few Lemmons put into the barrel  
makes it drink pleasant a little  
Brandy is an improvement.

To make eye water

Take one quart of spring water, of white  
copperas the size of a walnut, one table  
spoonfull of common salt set it on  
the fire and let it boil five minutes.



To make Red Currant Wine 9

Gather the currants when full ripe, strip them from the stems, and squeeze out the juice. To one gallon of juice put two gallons of cold water, and two spoonfuls of yeast, and let it work two days, then strain it through a hair sieve, at the same time put one ounce of isinglass to steep in cyder, and to every gallon of liquor add three pounds of loaf sugar, stir it well together, put it in a good cask: to every ten gallons of wine put two quarts of brandy, mix them all exceedingly well in your cask, close it well up, let it stand four months, then bottle it.

Lotion for weak eyes

1/2 Tea spoonful of Extract of lead  
1/2 Do Do of Brandy to make  
one pint of soft water



## Topick Walnuts black

Gather your Walnuts when the Sun is hot upon them, and before the shell is hard, which you may know by running a pin into them, then put them in a strong salt and water for nine days, and stir them twice a day, and change the salt and water every three days, then put them in a hair sieve, and let them stand in the air till they turn black; then put them into strong stone Jars, and pour boiling Alegar over them, cover them up, and let them stand till they are cold, then boil the Alegar three times more, and let it stand till it is cold betwixt every time; tie them down with paper and a



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Bladder over them, and let them stand two hours.  
Then take them out of the Alegar, and make a  
Pickle for them; to every two Quarts of Alegar  
put half an ounce of Mace, some of Cloves, one  
ounce of black Pepper, the same of Jamaica Pepper,  
ginger, and long Pepper, & two ounces of common  
Salt, boil it ten minutes, and pour it hot  
upon your Walnuts, and tie them down with  
a Bladder and Paper over it.

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### Hunting Pudding

Beat eight Eggs, mix them with a pint of  
good Cream and a pound of Flour, beat them  
well together, and put to them a pound of Beef-  
suet chopp'd very fine, a pound of Currants well  
cleans'd, half a pound of Jar Raisins, stoned and  
chopp'd small, quarter of a pound of powdered Sugar,  
two ounces of candied Citron, the same of candied  
Orange cut small, grate a large Nutmeg, and



mix all well together, with half a Gill of  
Brandy, put it in a Cloth, and tie it up close,  
it will take four Hours boiling —

### To pickle Cucumbers M Wilson

Take Cucumbers wash them and put them  
into salt and water that will bear an egg  
let them stand two or three weeks untill  
they are ~~getting~~ yellow stirring them  
every day to keep them from moulding  
then scald them in the same salt and  
water they lay in, and scum it well,  
when it boils, scald them once a day or  
oftener, keep them as hot as may be on  
the Hob covered up and perhaps three  
or four times scalding may make them  
green then drain them well in a Sieve and  
let them be covered with a Cloth and when



taken out to put into the jar, whiped <sup>13</sup> gently, without rubbing them pour boiling Alegar on them and let them stand warm three or four or five days then drain them from it and take fresh Alegar when it boils sciss it, then put in a little Black and Jamaica pepper and a little salt pour it on them and when they are cold tie them close up with a paper and bladder over them. NB mind to have them fresh got the first Alegar may do to scald more with by adding a little fresh.

Raddish pads may be done the same way only drain them from the salt & water they lay in and scald them with fresh.



## Lemon Cheesecakes M Wilson

Take the peel of one lemon,  $\frac{1}{4}$  lb of loaf sugar  
 $\frac{1}{4}$  lb of Butter three yolks of eggs and one white  
 $1\frac{1}{2}$  Oz of Almonds grate the peel or boil it till  
a straw will go through change the water several  
times, then beat it smooth with some of the  
sugar, beat the rest with the eggs for half an  
hour, blanch and chop the Almonds melt the  
butter and when cold beat it well, put in the  
Almonds and sugar, the juice of half a  
lemon and then the eggs, mix them well  
together bake them in a puff paste and  
sprinkle over them a little loaf sugar just  
before they are set into a slowish Oven

## To make a Wine posset M W

Take a quart of good milk, set it on the  
fire to boil, put ~~in~~ in two handfull  
bread crumbs, grate in a little nutmeg  
and sweeten it to your taste, take one pint



of made Wine and give it a boile Take the  
yolk of four eggs, beat them very well, then  
put to them a little of the wine cold, then  
put in the rest of the wine, and keep stir-  
ring it all the time, then set it on the fire  
to heat and keep stirring it but dont let  
it boile if it does it will curdle; then put  
it into a Tureen or Basin let the milk  
stand a little after it has boiled then  
put it gently in with a spoon make it  
half an hour before it is used and keep  
it hot before the fire

To make good Gingerbread in W

Take a pound of fine flour, six ounces of  
powder sugar, a few carraway seeds the  
skin of a lemon shred fine a quarter of an  
ounce grated ginger, mix them well together  
then make half a pound of Treacle, melt  
it in a quarter of a pound of butter, mix all  
together into a paste roll it very thin cut it  
out and bake it on sheets of tin.



Another way Mr W.

Take two pounds of flour dried, a pound  
and a half of treacle, one pound of sugar  
half an ounce of rose ginger beat and sifted,  
a halpenny worth of carraway seeds; and a large  
glass of Brandy; mix all well together, make  
it into little cakes and bake them on tins,  
half an hour will Bake them in a quick  
oven, these will keep years

### A Receipt for the Dropsy

The following receipt has cured those that have  
been tapped several times and 3 people at the  
age of seventy

Two ounces of the best Durham Mustard  
seed a small quantity of horse radish  
scraped steep it 48 hours in a quart of gin  
take the quantity of a common Coffee Cup  
full, every ~~sight~~ morning two hours before  
you get out of bed shaking the bottle and  
take it cold and all together a quart



or three pints has sometimes produced a  
cure but it hath been found necessary to  
give 2 quarts

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## To make Raisin Wine

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Put 7<sup>lb</sup> of Raisins to a Gallon of Water, let  
them steep in a Tub for about three weeks, the  
last two weeks stir or rather put down the  
Raisins which will rise to the top of the Water, at  
least twice a day when the Raisins should be well  
well pressed and all the liquor put into a Bar-  
rel, which may stand therein eight or twelve  
months if in a cool cellar, if then it does not  
appear sweet enough, <sup>rack it off</sup> put from half to a pound  
of a Gallon of raw Sugar to it and let it <sup>stand</sup> eight or  
twelve months longer before bottling

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\* AB - The large stalks taken out



To make minc'd Pies S. H.

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One Pound of Suet, one Pound of Apples, one  
Pound of Currants, half a Pound of Raisins,  
Cinnamon <sup>to taste</sup> half a pound <sup>of Sugar</sup> ~~to taste~~ add a little ~~Red Wine~~  
~~to taste~~ also a little Brandy. The suet and  
apples should be chopped together, the raisins <sup>stems</sup>

Seasoning for a jugged Hare S. H.

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A little Parsley chopped small, a little Nut-  
meg, Pepper Salt, two Onions with about  
ten or twelve Cloves stuck in them, quarter  
of a pound of Butter when done thicken with  
Flour & Butter and add a little Red Wine &c.

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To make green Gooseberry Wine 19

To 1<sup>st</sup> Quarts of Gooseberries chopped  
small put 1 Gallon of Water, let them  
stand <sup>steeping</sup> two days, then when well strained  
add 1<sup>lb</sup> of Loaf Sugar then let it stand  
to ferment, afterwards put it into a Cask  
with a little Singlasp dissolved in the  
Wine before closed add a little Brandy



## To make College Puddings —

Take two Eggs and beat them well, then rub a table spoonful of Flour in till it is free from lumps as much powdered Lump Sugar as will sweeten them to your palate and a table spoon-ful of Cream mix them well together then add four more Eggs beat well and rather more than a pint of Cream. butter some large Cups and fill them half full, about a quarter of an hour will bake them — Turn them out and pour brandy sauce over them —



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## Potatoe Pudding

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Boil and peel the Potatoes, then weigh half a pound, put to them five yolks of Eggs and three whites half a pound of loaf sugar, six ounces of clarified Butter, half a pint of thick Cream and the rind of a Lemon boil tender and beat to paste - Bake in a moderate Oven with a paste round the edge of the dish

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## To Stuff Beef

Crumb bread as for veal Stuffing chop a little sweet parley and if at hand a leaf or two of green off a cabbage sprout and an Onion or two, according to the quantity of stuffing wanted a little pepper worked all up together with a little Cream

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To Jug a Hare appended

Care and cut her up, season with a little  
Blk pepper and salt a little nutmeg and  
lemon peel will improve it, a bunch of parsley  
and a little thyme and one large onion stuck  
with cloves  $\frac{1}{4}$  lb of butter and rather more  
than a gill of water, to be tyed very close in  
a jug with a stone at the top when enough  
take  $\frac{1}{4}$  lb more butter and as much flour  
as will thicken the gravy and about a gill  
of red port then shake it well and let it  
boil a little in the jug or stew pan

NB the more blood is saved and the better  
it should not be washed except damaged an  
old Hare will take  $3\frac{1}{2}$  hours a young one  $2\frac{1}{2}$   
keep the boiler full to near the top of the jug  
if there be too little gravy add some Ale or Water  
must not open it till you think it is enough



lay a piece of white paper under the stone <sup>25</sup> shake  
it very well up to keep it from oiling

### To make Veal Chives

Take leg of veal, cut it in thick stakes but  
not too thick have in readiness your force  
meat roll up the big end of a long forest  
meat roll give it a stick up with small shins  
lay it up in your pot with as much butter  
and a little water as will bake it season it  
with nutmeg put it on your dish with green

### To make Fleumery

Take  $\frac{3}{4}$  of an ounce of S<sup>g</sup>inglafs boil it  
in a pint of water till one half be consumed  
take one ounce of sweet & one of bitter Almonds  
half a pint of cream, and a little Consommé  
sweeten to your taste



## To stew a Rump of Beef

Take a Rump of Beef let it lie in Salt two or three days then wash and wipe it with a cloth and season it with black & clove Pepper, Mace, Cloves and a little Ginger, then take a deep Pot and put it therein with two pints of water and one pint of Elder or Port Wine, if this be not enough to cover it put in more Wine and Water tie a paper over it and send it to the Oven - 16<sup>lb</sup> of Beef will take 3½ hours to stew it - when enough put a little of the Gravy on the Dish and carry it to the Table - You may put in a few Shallots if you have any -



## White Fricasee of Chickens <sup>25</sup>

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Take two or more Chickens, halbroast them, cut them up as you would do for eating, and skin them, put them in a Stew-pan with a little white Gravy, Juice of Lemon, two Anchovies, shred Mace and Nutmeg then boil it, take the Yolks of Three Eggs, a little sweet Cream and shred Parsley, put them into your Stew-pan with a lump of Butter and a little Salt, shake them all the while they are over the Stove and be sure you do not let them boil least they curdle, garnish your dish with Sippets and Lemon —



D<sup>r</sup>. Sutcliffe's Receipt for dissolving  
Wax in the Ear

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Take two Grains of Salt of Tartar, and  
one Ounce of Rose-water colour'd with  
a little Spirits of Lavender, a little of  
it to be pour'd into the Ear, night and  
morning

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Lemon Pudding

Take eight Eggs leave out four whites,  
eight ounces of powder Sugar, eight oz  
of clarified Butter, the rind of two  
Lemons grated, the juice of one, mix  
all well together, put the Eggs in last,  
put Paste round the Dish and bake  
it half an hour



Artificial Yeast

27

To 1lb of ground malt add 1 quart of boiling water put into a vessel and cover it close up. Then boil 1oz of hops in 1 quart of water let stand. When the malt liquor is cool enough to put together add about 1 Gill of the last fermented liquor cover up and let it stand 6 Hours then add the hops and water let stand half an hour strain off and bottle for use in small stone Bottles.

Use about the same quantity of it above as of Barm



## Rutlandshire Pudding

To make a plum pudding

Take one pound of sweet chopped fruit, eight  
eggs very well beat one pound of raisins  
half pound Currants 1 lb brown Bread  
grated two table spoonfuls of flour qua-  
ter pint Brandy half a nutmeg sweeten  
it with brown sugar <sup>say half a pound</sup> to your taste boil  
it four Hours

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## Elder Wine

1 peck of Elderberries 2 doz<sup>n</sup> of Sugar  
+ 5 1/2 Gallons of water makes 8 Gallons  
of wine to which a few Cloves may be  
added

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1 lb Sugar to 1 lb Raspberries 1/2 lb sugar to one  
pint of Currant juice boil the juice and  
sugar whilst quite clear



# To make Cowslip Wine

29

To five\* Gallons of Water put two Pecks of Cowslip Teeps and thirteene Pounds of Loaf Sugar: boil the Sugar & Water with the rinds of two Lemons halfe an hour, and fine it with the whites of two Eggs; when it is near cold put it to the Cowslips, and set on six spoonfulls of new Yeast, work it two days stirring it twice a day — When you see out the Teeps to turn it put in the juice of six Lemons, and when it has done working in the Vessel put in quarter of an Ounce of Isinglass dissolved in a little of the Wine till it is a Jelly and a pint of Brandy — Bung it close up two months, then bottle it —

\* Wine Measure



## To pot Beef

Cut the Beef in lumps and put a little salt petre over it let it lay a day or more as it suits, <sup>wash it</sup> then season with pepper salt and mace to taste stew it in the oven with some water in a deep pot with a piece of yeast on the top of it when enough beat it

To clean Boot tops small in a marble mortar or wooden bowl, put it down into your pots & when cold pour clarified butter over it

1 Pint of Milk  
1 lb of Spring water  
1/2 Oz White copperas  
1/2 Oz Sulphuric acid

To be shook well and brushed in then spunged off with spring water.

## To make dry Biscuits

Take one pound of flour four eggs and as much milk as will make it into a stiff paste



31

For the Hooping Cough  
(also Page 52)

One Spoonful of Garlick

Three ℔ of Rum

Three ℔ of Sweet Oil

All put into a Bottle and well shaken,  
the Back Bone rubbed by the fire twice  
a Day, for ten days, with a piece of flannel  
with the above

To make Cream Curd

Put into a broad Pan about 3 ℔s of Water and  
3 ℔s of Milk: when it boils have ready a pint of  
Cream if a little sour it will be better, to which  
put 8 or 10 Eggs well beat, when the Milk & Water  
boils put them in, and add a little Vinegar or sour  
Buttermilk till they appear to curdle: stir them  
well up then set them on to the Fire again, and  
as they begin to rise at the edges of the Pan put a little  
cold water till they appear well risen then take them  
off the Fire & let them stand about half an hour, have ready  
a Sieve cover'd with Strainer Day them gently upon it.



52  
The late Dr. Malones recipe for a cold  
which he most strenuously recommended  
Take a large tea cupfull of linseed two-  
penny-worth of stick liquorice, and a quarter  
of a pound of sun raisins. Put these into  
two quarts of soft water, and let it simmer  
over a slow fire till it is reduced to one;  
then add to it a quarter of a pound of  
brown Sugar-Candy powdered a table  
spoonful of old Rum, and a table spoon-  
full of the best white wine vinegar or  
lemon juice. —

Note the Rum and vinegar are best to  
be added only to that quantity you are  
going immediately to take for if it is  
put into the whole, it is apt to grow flat  
in a little time. —

Drink half a pint at going to bed and  
take a little when the cough is troublesome



This recipe generally cures the worst of colds in two or three days, and if taken in time said to be almost an infallible remedy, its a most sovereign and balsamic cordial for the lungs without the opening qualities which endanger fresh colds in going out. It has been known to cure colds that have been almost settled in consumptions in less than three weeks. —

Cold Cream

Spermacete	2 Oz	$\frac{1}{2}$ lb	} mix before a slow Fire
White Wax	2 Oz	$\frac{1}{2}$ lb	
Oil of sweet Almonds	2 Oz	3 oz	
Rose Water	2 Oz	3 oz	

Tooth Powder

$\frac{1}{4}$  oz of prepared Chalk  
 $\frac{1}{2}$  oz of myrrh  
 $\frac{1}{2}$  oz of rice w<sup>th</sup>



## How to make a Sponge Cake

Take 6 Eggs, beat the yolks half an hour, and the Whites to a froth,  $\frac{3}{4}$  <sup>lb</sup> of Sugar pounded, put the Sugar to the yolks, then add the Whites, also add 6 Oz of fine Flour and beat it well. It should be put into a moderate Oven directly it is mixed.

## Ginger Wine

Take 4 Gallons of Spring Water and 12 <sup>lbs</sup> of Sugar, boil it well and skim it, when cold squeeze in the Juice of 4 Lemons, boil the Peels and 5 Oz of Ginger in 2 Quarts of Water one hour, when cold put all into a Cask with Yeast, a little Singlasp and 4 <sup>lb</sup> of Sun Raisins chopped, and half a pint of Brandy, stir it two or three days, then stop it up

## Elderberry Wine

See Raffola



## Mals Wine

35

Water 3 Quarts, to 3<sup>lb</sup> of Sugar, boiled & cleared  
with whites of Eggs, 1 Quart of Wort the day  
after it is brewed, this will make one gallon  
ale measure, when tunnid put into the Cask  
1<sup>lb</sup> of Raisins choppi'd fine, a Bottle of Rum  
to 8 or 9 Gallons and a little Ivinglafs —

## To make Durable Ink. —

Lunar Caustic 1 dram, dissolved in  $\frac{1}{2}$  an  
ounce of rose water, with 10 grains of gum  
and 3 or 4 grains of lamp black. —

Pounce composed of crystals of soda  $\frac{1}{2}$  oz  
gum arabic  $\frac{1}{2}$  oz dissolved in 8 oz of rose  
water

J. Hoyle



Receipt for Blacking. — 1

4 oz Ivory-black,  $1\frac{1}{2}$  oz Sweet-oil, 2 oz  
Sugar-candy,  $1\frac{1}{2}$  oz nut-galls,  $\frac{1}{2}$  oz Prussian  
blue, 1 quart of vinegar  $\frac{1}{2}$  oz vitriol

The Ivory-black to be mixed very  
well with the sweet-oil; the other  
articles to be pounded very fine, and  
the vitriol to be put in last. —

J Hoyle

To make black Ink: <sup>1785</sup> 2 <sup>1786</sup> 1/2 of <sup>1787</sup> 3 Mo: 1787

Gaulls	8
Gum-arabick	8
Pomegranate Peel	1
Copperass	3
Roche Alum	4

Mixed and infused in 6 Pints of Rain Water for  
one month stirring it up from the bottom with a  
Stick now and then add  $\frac{1}{2}$  a pint of Alegar or  $\frac{3}{4}$   
cover the Jug to keep the dust out of it. I have  
sometimes put a little more Water in it —  
'Tis remarkable for standing its Colour in Writing.  
I have used it upwards of 30 Years.. Rich. Corroyd.



## To make Pikelets

37

Take 1<sup>lb</sup> of fine Flour with a proper quantity of good Milk, beat 3 Eggs all into the consistency of a thick Batter add a little Salt to liking with one Spoonful of good new Yeast - to stand 3 or 4 hours to lighten before baking - half an hour before baking put the Pot into another Pot of hot Water so as to cause the Batter to rise; when the Dutch Stone is of a proper heat put a small bit of Butter into a Linen Rag to rub over the face of the Stone to prevent the Pikelet from sticking - with a Knife at some time gently lifting the Pikelet up round the Edges.

Martha Robinson

## To make Lipsalve. M.H.

Take 2oz of spermaceti, 2oz of white wax,  $\frac{1}{4}$  lb of unsalted butter, a large juicy apple, and one pennyworth of alkanet root; simmer all gently half an hour, then strain it thro' a linen cloth; when cold melt it over again; just before you pour it into boxes add a little essence of lemon, bergamot or any other scent.



To pickle White Cabbage.

Take small cabbages, cut them in quarters, put them in salt and water, let them lie 4 or 5 days, then put them in a sieve to drain, then boil a good deal of <sup>fresh</sup> salt and water, put it upon the cabbage once a day for eight days together boiling hot every time, but first lay them to drain ~~them~~ again, then make a strong pickle of ale, vinegar, ginger, mustard seed, horseradish, garlick or eschalots, and black and white pepper; boil it seven or eight times, and put it on them every time boiling hot.

Recipe for wind and colic.

Sweet spirits of nitre.

15 drops for a child 6 months old.

2 tea spoonfulls for a woman.

3 do do for a man.



An aperient medicine.

39

2oz of Epsom's salts dissolved in a pint of water, with a desert spoonful of nitric acid.

To make Cheesecakes.

Take 1 gallon of new milk, put a little rennet to it to make the curd come, when it is come put it gently into a strainer to drain, when sufficiently drained break the curd very fine, then add about  $\frac{1}{2}$  lb of butter well worked into the curd with your hands, 2 or 3 eggs well beat, the rind of one Lemon grated, some currants, a little brandy and sugar to your taste. Should they be too thick add a little cream.

To pickle onions.

Take small onions, scald them, which makes the skin come off better.



and throw them into cold water as  
you pare them, then put them into  
a pan with cold salt and water, and  
a little milk if you like, set them over  
the fire to simmer till they feel a  
little soft, put them into a sieve to  
drain and cover them close up till  
the next day, then boil vinegar with  
a little white pepper and mace, and  
pour boiling hot upon them.

#### To make Rushes.

Take 4 lbs of flour well dried, 4 eggs,  
1/2 pint of yeast, a little salt, and a few  
runaway seeds if you will melt rather more  
than 1/2 lb of butter in a pint of good  
milk, when mixed mould a quarter  
of an hour, then set it to rise an hour,  
then mould it half an hour more,  
roll it, and lay it upon sheets often  
well buttered, beat the yolk of an egg  
and wet them over with a feather.



## Gooseberry Pudding.

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Take a quart of green gooseberries,  
pick, coddle, bruise, and rub them thro  
a hair sieve to pulp, six eggs,  $\frac{3}{4}$  lb of  
<sup>sugar,</sup>  
~~butter~~  $\frac{1}{2}$  lb of clarified butter, a little  
lemon peel. shred fine, a handful of  
bread crumbs or biscuit, a spoonful  
of rose or orange flower water, mix  
all well together and bake it with  
paste round the dish, you may add  
sweetmeats if you please.

## Elderberry Wine.

To one gallon of water put two quarts  
and a half of picked berries, then boil  
them in the water half an hour,  
strain them, and put 3 lbs of moist  
sugar to one gallon of liquor, boil and  
skim an hour, beat up the whites of a  
few eggs in a little water, beat in it a  
few cloves tied up in a bag about 10 in



must be before you take it off, when cold  
put a little new barm to it, and let  
it work 4 or 5 days, stirring it once  
a day, run it into a cask, put in 2 lbs  
of sun raisins to 5 gallons of liquor,  
add a few cloves with a little isin-  
glass, some add a little brandy. At Rome

### Orange Wine

To one gallon of water put three pounds  
and half of fine moist sugar, boil and  
skim it well until quite clear, when  
near cold put in the juice of eight se-  
ville oranges, with six peels pared very  
thin a little barm upon a toast, let it  
stand twelve hours, then put it in a  
cask, it may soon be stoped up close  
letting it stand three or four months  
before you bottle it - will be no worse  
to stand twelve months 77 77



To make Lavender water

a quart of the best spirits of wine one shilling worth of ambergrease and one shilling worth of chymical oil of lavender put them all into a Bottle and let it stand four months before you use it.

To make Gooseberry Vinegar

Put one quart of ripe gooseberries crushed to a gallon of water ale measure add one pound of the coarsest sugar, the water should be warm when it is put to the berries and let it stand a day or two then strain them out and put the sugar to the liquor dont boil or heat it, put it into a cask then add a little yeast and let it stand in a warm place till the summer after it is very good for pickle



Porter for a ten Gallon Cask

The liquor brewed as for small ale

To every ten Gallons,  $\frac{3}{4}$  of a pound of  
hops put 8 lbs of Treacle  $\frac{1}{2}$  an Ounce  
of Spanish juice  $\frac{1}{2}$  Dram of Succo-  
time Aloes - Boil all together 2 hours  
or till it clears - Work it as small  
liquor - When it has done working  
in the Barrel and before it is stoped  
down, put in a  $\frac{1}{4}$  of a lb of good hops it  
should stand at least 12 Months be-  
fore it is Bottled At Heaford -



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To make Saline Draughts

R; Potas<sup>\*</sup>. Carbonat. ℥iii

Dissolve the Salt in half a pint of warm water. - Take Two Table Spoonful of the Solution with one Table Spoonful of fresh Lemon Juice frequently, when thirsty.

To make Senna Tea

℥ Senna when boild a few minutes and set upon the Stib one Hour, to make half a pint of Tea, of which take one Teacupful in the morning, and at 11 O'clock forenoon if needful; if that is not sufficient <sup>mix</sup> add ʒ Epsom Salts in each dose of Tea

The above quantity, is for a Child 8 years Old



From the London Packet July <sup>10</sup> 7 to <sup>10</sup> 10. 1820  
Important Receipt. — A man in Oliver-st.  
New York, after imprudently drinking cold  
water during the great heats, was seized with  
very alarming symptoms, from which he was  
relieved by Dr J. D. A. White who dissolved half  
an ounce of camphor in a gill of brandy; of this  
one-third was given at intervals of three minutes  
which gave the patient immediate relief. —

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### For a Cough

2 Oz Licquorice boiled in 2 Quarts Water  
till reduced to 3 Pints, then add 1<sup>lb</sup> Sp. Sugar  
and when nearly cold put to it  $\frac{1}{4}$  Pint Rum  
and 1 Oz Balsam of Tolu.

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For a Ham of 20<sup>lbs</sup> weight

12 Oz Bay Salt  
2 Oz Salt Prunella  
1<sup>lb</sup> moist Sugar



To make a plum cake

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Take  $1\frac{1}{2}$  lb of flour, dried and cold, rub into  
it  $\frac{3}{4}$  lb of butter, beat 5 eggs well, mix  
them in the middle of the flour with 2 or  
3 spoonfuls of good yeast, cover it up with  
some of the flour, and let it stand to rise  
2 hours or more. Then mix it up with  
 $\frac{3}{4}$  lb of currants cleaned and dried, a  
little mace, cloves, cinnamon, nutmeg, and  
brandy, candied lemon, almonds, and su-  
gar to your taste, also a little new milk  
warm to make it up of a proper lightness,  
rather more than half a half pint.

Butter the tin well, and put it in, let  
it stand to rise a little, before it is set  
in the oven; about 2 hours will bake it



## Remedy for Cows swelling by Clover

A Dram glass of the Spirit of Turpentine in half a pint of new Milk fresh from the Cow, will give immediate relief.

## Cake Pudding

Stick a well butter'd mould with raisins in any pattern you please, then fill it with sponge cake 3 parts full cut in slices, first soak'd in a little brandy or else a little butter put upon them; between each layer of cake strewn in some sliced almonds. beat 4 or 5 eggs well with a tea-spoonful of flour in them, then add some cold boiled new milk, a little salt and nutmeg, or lemon peel if liked better, fill the mould brim full lay a buttered paper over it and boil it as a bread pudding

R. Keel



Lemon Pudding

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A pint of new milk to be set over  
the fire and thickend with two  
table spoonfuls of flour, when  
quite cold add five eggs well beaten,  
the rind & juice of a lemon,  
sugar to the taste and bake it  
as a custard pudding

M Real

Suet Pudding without suet

Beat one egg well, and add a cup  
full boiled butter one of cream  
and one of blue milk, beat these  
well together and mix it up with  
flour thicker than a batter pud-  
ding; put it into a buttered mould  
and boil it an hour and quarter  
serve it up with currant jelly  
or raspberry jam. —

M Real



To make Ginger Beer

1<sup>lb</sup> good Raw Sugar, 1 Oz Ginger sliced,  
1 Oz Cream of Tartar, 1 large Lemon, the Rind  
cut thin and the rest in slices, 6 Qts. of  
boiling Water put upon them, when new  
milk warm. put in 2 Table spoonfuls of  
yeast, let it stand all night and then  
bottle it.



To make mince meat

1 lb Currants 1 lb Raisins  
 2 lb Apples  $\frac{1}{4}$  lb Peel  $\frac{3}{4}$  lb Suet  
 Nutmeg Brandy and Sugar <sup>1 lb</sup> to your taste

The baneful effects of infectious disease may be prevented by the following expedient.

Mix a few ounces of the pulverized black oxide of manganese and common salt upon plate; let the plate thus charged be placed in the house suspected to be infected, and occasionally sprinkle <sup>a little</sup> some Oil of vitriol upon the mixture, which will disengage a sufficient quantity of oxygenized muriatic acid gas, to neutralize the putrid miasmata and render the place salubrious. When this me-



Whod is adopted in apartments which are inhabited, it will be necessary to add the Oil of vitriol only a few drops at a time, with the face averted. --- Parkes's Chemical Catechism.

(For the Hooping Cough) also Page 31

1 Grain of Tartar Emetic dissolved perfectly in 4 Tablespoons full of Water, of this a Child in the month may take 1 Teaspoonful repeated every half hour till it makes him throw up: from two to three months 2 Teaspoonful <sup>from three to five, three Teaspoonful</sup> and so on. - for Hooping Cough to be taken every or every other evening. -

For the Hooping Cough. -

To an Infant a few months old, give one quarter of a grain of powdered Alum in a spoonful of Sugar and Water three times a day upon an empty stomach increasing the dose on the second day to half a grain and give the quantity as above directed till the Cough is removed. To a Child a year



old give half a grain of Alum increasing 53  
the quantity to one grain. - A Child four years  
old may begin by taking two grains increasing  
each dose on the second <sup>day</sup> till the quantity a-  
mounts to four grains thus regulating the  
dose according to the age of the Child. - An  
Adult may begin by taking ten grains increas-  
ing the dose till the quantity amounts to twen-  
ty or twenty five grains. The bowels should  
be gently affected, and of course this point should  
be attended to and the dose regulated accordingly.

No other medicine must be administered  
unless an emetic in the first instance, if  
such a step appear advisable. Except in  
the case of Infants a milk diet should be  
avoided. The cough is usually cured in a  
fortnight - The Alum does not act as an  
astringent. If given very early on finding  
out the Patient has the Hooping Cough it  
never fails.

A Gungalbo <sup>onium</sup> ~~base~~ Plaister applied to the  
stomach, is also recommended for the Hooping Cough.



2oz of isinglass to 1 quart of cold water, &  
the rind of 1 lemon, let it boil till the  
isinglass is dissolved or till it looks like  
bits of skin, strain it through a hair sieve  
then put in the juice of two lemons, and  
sweeten it with lump sugar to the taste,  
and strain it again thro' a hair sieve,

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To make white cerate

Take of olive oil two large table spoonfuls  
white wax one ounce, Spermaceeti one  
dram

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58 58ti91t3 714 679s -

Dissolve half an oz of corrosive sublimate  
in a little spirits of salts, then add half  
a pint of spirits of turpentine, wet  
the parts affected with a small paint  
brush.

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Stamford Mercury March 12<sup>th</sup> 1830

A Child at Wymondham Leicestershire having thrown down a hive of Bees was desperately stung in the mouth, and all over his ~~head~~ and neck. By rubbing the parts, however, with a piece of raw onion, and then bathing them well with vinegar, the inflammation was stop'd, so that next day it was hardly perceptible that the child had been stung. Previously to being bathed, he was swelling very fast.

For a Gargle

$\frac{1}{2}$  a pint of cold water, 2 Table Spoonful of Vinegar, and one of Honey



Yellow Flummery

Take two ounces of Siling-lif, put it into a pint of water, and let it boil slowly till it be reduced to a teacup full then strain it off and when cold, add a pint of white wine, the juice of two lemons, and the rind of one the yolks of 8 eggs beat well, and sweeten it to your taste put it into a pan keep stirring till it boils or nearly boils strain it through a fine hair sieve, when nearly cold put it into moulds. — A. Hawley

To make Buns

Take one pound of flour, three ounces of butter rubed into the flour the same quantity of sugar, half a pound of currants, a desert spoonful of yeast, one egg mix it into a very soft Paste with warm milk set it before the fire to lighten make it into



small cakes put them on tins and sift  
a little sugar over them, let them stand an  
hour to lighten before you send them to the  
oven E. Morels

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To make Cracklings

1/2 lb of flour 3 ounces of butter, 1 good spoon-  
ful of Barm, mix it up with water  
into a stiff paste, let it work as little as  
possible before baking. - prick them & print  
them with a wafers seal & put them in  
the oven after they are enough crisp  
them up on the hearth. keep them in a  
dry place. - Mr Smith

From the Doncaster Gazette.

For the Rheumat

When first attacked, take a table spoonful of tincture  
of Rhubarb, and from 50 to 100 drops of Sassafras  
varying according to the age, &c of the individual;  
if not relieved in half an hour, repeat the dose.  
This remedy, with the addition of the warmth  
acquired from a comfortable bed, says my informant  
I never knew to fail.



## Stokworth Pudding

1/4 lb Flour 1/4 lb Currants do Sweet 2 Oz Sugar  
1 Spoonful Barm 2 d° Treacle with a little  
Salt near a pint of warm water. Tie it  
up and let it stand all night. Boil it  
3 or 4 hours.

## Bread Pudding

To 6 ounce Bread pulled in small  
bits near a pint of new Milk.  
Boiled poured over let it stand till cold  
Beat 3 eggs to froth and mix with it

Extracts from Edmund Bostons letter.

Sherburnh, Oct. 28<sup>th</sup> 1831. Taken from  
the Doncaster Gazette 1<sup>st</sup> and 3<sup>rd</sup> 1832.

Anti spasmodic medicines are those resort  
ed to with the greatest success, and I would  
advise you to get a prescription from  
your Medical man for a rubric, strong  
anti spasmodic dose. Such, for example,  
as 25 or 30 drops of Lantanium, a tea spoonful  
of Oil, and 30 or 40 drops of essence of pop



prescription. A dose of this nature ought to be kept ready at hand by every one, and swallow-  
ed upon the first feeling of the disease, whilst  
the doctor is being sent for; this plan has  
saved many, & was our knowledge. The  
patient must go instantly to bed, and fric-  
tion, mustard plaisters, blisters, hot bricks,  
and bags filled with salt, must be applied  
to recall animation. Warm baths are conse-  
dered injurious. For bowel attack, not decid-  
ed by cholera (a thing very commonly brought  
on by anxiety) a dose of castor Oil, with  
10 or 15 drops of camellia, is the best prescription,  
the dose to be repeated if necessary. In cases  
of doubt, treat the disease as Cholera; that  
is, outwardly, with the same stimulants  
as for real Cholera, and inwardly with the  
anti-spasmodic doses, not so strong

For sore head.

Take) Finely powdered Verdigrise 10 grains  
B ————— Oyle of Asinus 6 Do.  
Drops laid source, may well, & make an  
Ointment  
A little to be rubb'd upon the part affected  
night and morning —



As soon as a patient is attacked with the Cholera, an injection should be administered by means of an Syringe, consisting of one pint of yeast, a Table Spoonful of Gum Arabic, half a Table Spoonful of Treacle and the same quantity of yeast. Smoothing Irons made pretty hot should be applied to the spine, and a blister to the pit of the Stomach. Two Table Spoonful of the following mixture should be taken every 3 hours.

Take of Aromatic Confection  $1\frac{1}{2}$  Drachms  
Compound Spirit of Ammonia 2 Drachms  
Peppermint Water } of each 2  $\frac{1}{2}$  ounces  
and simple Water }   
*mix*

A Mustard poultice made of equal parts of flour of mustard and sifted oatmeal and mixed up with warm water may be applied to the pit of the Stomach if a Blister cannot be had. The poultice to be removed as soon as felt painful.

A dessert Spoonful of Castor Oil should be given when 30 or 40 drops of the mixture have been taken.

2 oz of Sulphur to  
half a pound of  
Treacle



3 Oz of Saltpeter to two Tongues let them  
lie a month in Salt buried in it then  
hang them up to dry afterward put  
them into a box with holes in the lid

See excellent treatment  
Cochran's Book page 19



Mix 1 dram and a half of  
the best powdered Blue Carb. and  
half a dram of Castille Soap  
with a little Symp in to 30  
Pills. 2 to be taken every night.











Island Prop 1 20

East. Side 34 6 down

Let the Prop stand for ten minutes

For the making of a  
Bottle

Coarse parts of Spring Water  
and sweet Oil put in  
a bottle and shake  
well and put on with  
a feather of Marish  
of Whites Top Ointment  
applied afterwards



