CURE FOR THE AGUE.—As the ague is very prevalent in many parts of the country, at the present time, the prescription for the complaint, by the late eminent surgeon, Mr. Cline, may perhaps be acceptable to our readers:—Take 18 grains of sulphate of quinine, make it into twelve pills, with conserve of hips, or any other simple ingredients; take two of the pills every four hours during twenty-four hours; beginning to take them 20 hours after every fit. N.B. As soon as the ague comes on, the patient should take a small aperient dose of a quarter of an ounce of Epsom salts, six grains of rhubarb, and one of ginger—half the above dose for a child.—We understand that a gentleman in this city, has also a very cheap specific for this complaint, which he gives gratuitously to all who apply to him.

ROT IN SHEEP.—The rot in sheep has been cured by equal quantities of carbonate of iron and common salt, well mixed. A dose of from two to four drachms of the mixture to be given in gruel, for three or four mornings in succession.

MODE OF USING THE MEDICINE.

Ingredients for one dose for an adult.—Assafœtida, opium, black pepper (pulverized), of each two grains made into a pill.

N.B.—Should two grains of opium be thought too large a dose (which if very pure opium be used it may be) 1½ grains may be tried.

These pills may be made up and kept for use in a phial, the mouth of it being well closed.

When used the pills should be broken down and bruised and taken in a table-spoonful of brandy and water, and washed down with a small quantity of the same. (It would be still better to chew the pill and swallow it, washed down in the same manner.) But the pills should not be swallowed whole, as they would not act so promptly, and might be brought up by vomiting.

The dose should be repeated every half-hour, or hour, according to the urgency of the case, until the symptoms be subdued. Two or three doses are generally sufficient, but five or more have been given before the disease has been arrested, giving half or quarter doses at shorter intervals; and in cases of great prostration and protracted disease I have, as an additional stimulant, substituted red pepper for the black pepper occasionally.

Friction, with hot and stimulating substances, over the stomach and abdomen should also be used. The limbs also should be well rubbed in the same way; and if the patient has complained of more than usual pain in the stomach I have sometimes given 10 grains of calomel—although I cannot say that I have observed much benefit from it, unless where there has been congestion of liver; or indeed from anything taken internally except this medicine. If there be much thirst, as generally there is, a few spoonfuls of brandy and water may be given.

In cases of collapse the same course must be pursued and continued, the medicine being repeated at intervals of longer or shorter duration, according to the state of the patient. And as Dr. Wise has recommended the application of the tourniquet to the arms and legs in order to husband as it were the vital power by limiting the extent of circulation, this may be tried by applying a ligature of tape or

* The third ingredient is black pepper, which I have used; but the Arabian prescription, I found on recovering the note I had mislaid, was the powder of the root of the "Asclepias Gigantea," which is a powerful stimulant and febrifuge; but it is a rare plant, and as the pepper answered so well I have never tried the Æsclepias Gigantea. The other two ingredients, assafœtida and opium, were correct.

CORN PLASTER.—The following recipe was given me by the Earl of—, on purpose for this book; and I set my man to try it on several unfortunates, who have given him their blessing for the cure he has made:—Mercurial plaster, two drachms; Diachylon plaster, with resin, two drachms; Diachylon plaster, two drachms; sugar of lead, 20 grains. All mixed together and spread on leather. Apply a piece of this plaster for three or four days Then soak the foot; and rub the corn with a piece of pumice-stone, again repeat the plaster; and the corn will soon disappear.—*From Colonel Hawker's Instructions to Young Sportsmen.*

A WORD ON FLOWERS.—The flowers of the field and garden are now appearing in their choicest beauty and luxuriance, and it may not be thought amiss if we here give our readers some instructions in preserving them till winter. Natural flowers in winter, it will be admitted, are desirable rarities, and yet, by attending to the simple rule we shall lay down, they may be produced. Let some of the most perfect buds of the flowers which are desired to be preserved be chosen; such as are latest in blowing and ready to open are best; cut them off with a pair of scissors, leaving the stem about three inches long; cover the end immediately with Spanish wax, and when the buds are a little shrunk and wrinkled, wrap them up separately in paper, and place them in a dry box. When it is desired to have the flowers to blow, the buds must be taken from the box overnight, the sealed end of the stem cut off, and the buds put into water wherein has been infused a little nitre or salt. The next day you will have the pleasure of seeing the buds open and expand themselves, and the flowers display their most lively colours, and breathe their agreeable odours around. A prettier and more interesting ornament for the boudoir in winter cannot be imagined.

Council Office, Central Board of Health, 9th Mcy, 1832.

PRECAUTIONARY HINTS to persons residing in places suffering or likely to suffer from cholera; with CONCISE DIRECTIONS for the treatment of those threatened with or actually attacked by the disease in situations where medical advice cannot be immediately obtained.

Heads of families living in the country, and benevolent individuals wishing to afford remedial assistance in this destructive malady, ought to provide themselves with the following articles; viz.

	lbs.	oz.
Tincture of Opium (Laudanum)	—	2
——— of Catechu	—	4
——— of Assafœtida	—	4
Aromatic Spirit of Ammonia	—	4
Compound Spirit of Lavender	—	2
Oil of Peppermint	—	0½
Castor Oil	2	-
Ipecacuanha in Powder	—	2
Mustard in ditto (best Durham)	10	-
Compound Chalk Powder	—	4
Sulphate of Quinine	—	1

PILLS, No. 1.

Six dozen { Calomel, 2½ grains; Opium, ¼ grain; Cayenne Pepper } in each pill.

No. 2.

Three dozen { Calomel; Compound Extract of Colocynth } Of each 2½ grains in each pill.

No. 3.

Three dozen { Blue Pill, 2 grains; Rhubarb, 2 grains } in each pill.

POWDERS, No. 4.

	lb.	oz.
Calcined Magnesia, 2 parts Rhubarb in powder, 2 parts Ginger in ditto, 1 part, carefully mixed	—	1

No. 5.

Calomel, 1 grain James's Powder, 2 grains Nitre in powder, 5 grains	—	0½

LINIMENT, No. 6.

Compound Soap Liniment with Opium, 8 parts Tinc. of Cantharides, 1 part	—	3

MUSTARD POULTICE, No. 7.

The Mustard poultice is made by mixing equal parts of Mustard Powder and crumb of bread into a paste with hot water; or by mixing equal parts of Mustard Powder and thick porridge.

Bags or stockings to hold heated Bran or Salt.
Stomach and feet warmers.
Enema syringe.
A graduated glass measure. (1 oz.)
A set of scales and weights. (Grain.)

The above supply is calculated for the number likely to be attacked in a population of 500; and in price, as estimated by a London chemist, will not exceed 3*l.* 3s.

PRECAUTIONS.—1. The clothing should be warm. Woollen stockings ought to be worn, and flannel next the skin; at least over the belly and loins.—2. Diet.—Avoid, above all things, overloading the stomach. Indigestion, however produced, disposes the body to this disease. If in easy circum-

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with flannel or flesh brushes; warm fomentations to the belly by means of bladders half filled with hot water, or flannels soaked in hot spiced wine, or in hot spirit and water, will afford much relief.—7. When there are cramps, a desert-spoonful or two of the liniment, No. 6, should be assiduously rubbed on the part affected.—8. If there be nausea or sickness, without acute pain at the pit of the stomach, give an emetic of twenty-five or thirty grains of Ipecacuanha in half a pint of warm water.—9. When giddiness and pain at the pit of the stomach are present, bleed as above, and give a tea-spoonful of the Aperient Powder, No. 4.—10. Let the diet in all these premonitory stages consist of light farinaceous preparations: Sago, Tapioca, Panada; Chicken broth and tepid drinks to promote perspiration.—11. Should debility, with chills and sweats, remain, give two grains of Sulphate of Quinine three times a day for two or three days. This medicine will often be found to check the relaxation of the bowels.

FIRST STAGE OF THE ATTACK—TREATMENT.—12. When the motions have lost the appearance of matter, and have put on th
broth, with
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violent contemplated an explosion, if a tunity presented itself, adopted measures for the effective preservation of the public peace; but unfortunately this show of force either exasperated the people or the police, and the troops exceeded their instructions, for mutual insults soon led to a contest as terrible, for its duration, as any of those of the days of July. The funeral was ordered for Tuesday. Orders had been given to the troops forming the garrison of Paris to be in readiness to act if required, and that the official funeral honours to be rendered to the deceased should be only such as were strictly required by his rank as a general, and a member of the Chamber of Deputies. The Ecole Polytechnique was likewise forbidden to come out. On the other hand, every means had been taken to secure an imposing attendance both of National Guards and other citizens, and long before the hour appointed for the starting of the procession, the Rue St. Honoré, the Place de la Revolution, and the adjacent streets, were filled with a dense crowd. The front of the Hotel Choisueil, in which the general died, was hung with black cloth, decorated with tri-coloured flags, and having the name "Lamarque" embroidered in large white letters. The coffin was deposited on a splendid bier, in a temporary chapel open to the public, who crowded in to sprinkle holy water on it. At about half-past eleven the procession moved up the Rue St. Honoré, and the Rue Royale, where it was joined by the deputations who were awaiting it on the Place de la Revolution, and thence proceeded along the Boulevards in the following order:—National Horse Guards—Battalion of Foot ditto—Band and Battalion of the 1st Regiment of the Line—the Body, on a superb car, profusely decorated with wreaths, crowns of flowers, and tri-coloured flags, and drawn with ropes by several hundred individuals. A confused crowd of artisans and others pressing the car, and shouting "Vive la Liberté!" The sword and orders of the deceased, borne on cushions by invalids—the son of the deceased as chief mourner—the war-horse of the deceased, with crape housings—a deputation of the Chamber of Deputies, headed by Gen Lafayette and Marshal Clausel—Battalions of the 25th and 38th Regiments of the Line—the Polish, German, Italian, Spanish, Portuguese, and Belgian Refugees, with their respective flags—the first six Legions of the National Guards of Paris (the attendance was very numerous)—the National Guards of the Banlieue, of Versailles, of Corbeil, and of Lanjuineau—the Artillery of the National Guard, with a flag inscribed "Au brave Lamarque, l'Artillerie de Paris"—a very small number of the National Horse Guards on foot—Society of the Union de

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housands of the republicans can succeed in joining this art of the city of Paris, the night will be dreadful, and the scenes of blood will be terrific. If, on the contrary, the troops shall succeed in cutting off the republicans from the Fauxbourgs St. Antoine and St. Marceau, the republicans must be defeated, and the Fauxbourgs will be afterwards reduced. The deputies who signed the "Compte Rendu" have met at the house of M. Lafitte. There they have had a long discussion, and it was finally proposed to present an address to the King, praying him to change his ministers and his foreign and domestic policy without delay. Some members of this meeting being ultra-republicans, have opposed this address, as being too pliant, and not sufficiently firm and decided.

From *Galignani's Messenger* of Thursday, we learn the capture of St. Marie's church. The fusillade entirely ceased, with the exception of a few shots interchanged

8 pints — — — 1 Gallon.
16 fluid ozs — — 1 pint.
8 fluid drams — 1 oz.
60 Minims — — 1 Dram.
10 minims. equal to 15 drops.
20 Grains — — — 1 Scruple.
3 Scruples — — 1 Drachm.
8 Drachms — — 1 Oz.
12 Ounces — — 1 Pound.

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a Tea Spoonful is one dram.
a Table spoonful is ½ an ounce.
a Wine Glass full is 2 ounces.
a Tea Spoonful is 60 drops.

Electuary —

2 oz of powdered Senna, ℥ ℔ of the best Cassia
pounded, to be well mixed together, with two
bottle spoonfuls of Brandy, and taken as
required —

Blistering Liniment for the Throat &c

℞. ℥ Fiat Cantharid
Olei ana 3 j
Spt Vin Camphr — 3 IV
M ℥ fr Lin —
This to be applied to the
outside of the face — —

Best draught for Mrs. Brown Coste

54 Grains Sulphate of Soda
2 Dms Salt of Tartar
3 Dms of Sugar
To be mixed in a ℔ Bottle
of Peppermint Water, or Ginger Water
& a wine Glass taken twice a day —

Salve for burns and scalds Mrs. Drake

Salad oil, one quart, Red lead one pound, boil them a few minutes in an iron pot, stirring with an iron spoon. when cool, add half a pound of Bees wax, cut into slices, and half a pound of resin a little pounded. boil all together slowly a quarter of an hour. Turn it out upon a dish, or marble, stir it till cool enough for one hand to bear it; when it must be worked, & pulled for two hours, keeping the hands moistened with a feather dipped in oil, draw it into rolls and let it cool.

As soon as possible after the accident warm the roll by the fire, and spread it very thin on fine old linen, cover the whole part burnt, without breaking the blisters, and never take it off till well (when it will peel off itself) unless the running matter loosens it; in which case a fresh plaster must be applied.

To wash Blond Lace

Sew the lace upon a strip of muslin, the breadth of the lace, or more so that it will not curl up. then make a lather of cold soap and water: leave the lace in it for 4 hours, and keep squeezing your lace thro it, make a second and third lather, make the last lather very blue, squeze it out, and then put it through some starch water, make very blue, lay it out in folds upon a dry cloth and cover it with another to dry, and iron it with a polish iron — never rinse the soap out of it — — — — — — — —

Saline Mixture — Brit Pillins.

25 grains of Carbonate Soda.

One Table spoonful of the juice of Lemonade

2 Do. of spring water.

For a cough Mrs. Bousfield

15 drops of Tinct.e of Squills, a small Tea Spoonful of Paregoric, & a tea Spoonful of honey, mix these ingredients well, with the Alkali requisite for a Saline draught, and take it in a state of effervescence.

To prepare Iceland Moss. For an invalid. Mrs. Bogle.

4 ozs of the Iceland Moss to be cut into small pieces, and boiled in three pints of Water, till reduced to Two, add a tea Spoonful of fine flour, and four ounces of fine sugar. Take sixty sweet, and fifteen or twenty sweet almonds blanched, then beat them into a paste, with a small quantity of water, and mix with the Decoction, then strain it through a linen cloth, previously moistened by being dipped in warm water, and then pour it into glasses, when it forms a mild nutritious Jelly, which may be eaten alone, or with Milk — In warm weather, make only half the quantity — Nov.r 15th 1831 —

To make sham Asses Milk.

Two Ounces of fresh Comfry roots, sliced, One Ounce of rice, one ounce of Sago, ¼ an Ounce of Isinglass, Boil these ingredients in four quarts of water; till reduced till two, clear off the ingredients * Boil seven spoonfull of new milk, and then add as much of the above liquid cold, as will make ¼ a pint, which may be taken night & morng, on an empty stomach — — Nov. 15th 1831 —

* It is thought one spoonfull of cream, will agree better than Milk —

A Receipe for Tic-Douloreux. Miss Rickaby

Put a good handful of salt, into a quarter of a pint of water, stir it, and let it stand about five minutes, then pour it off, from the sediment, & to every oz of the brine, add an oz of rectified spirits of wine, wet a piece of linen with this embrocation, and keep it constantly applied to the part. When dry, wet it again, — The linen must be folded into many thicknesses.

For a Cough. Miss Cogke. Nov. 1831

An oz. of Syrup of Poppies.
An oz. of Balsam of Horehound.
An oz. of clarified Honey.
An oz. of Syrup of Squills.
A tea spoonful twice in a small quantity of warm water, to be taken at bed time.

To fix drawings in black lead pencil or chalk.

Miss Wrangham.

Dissolve a small quantity of Isinglass, & dilute it with warm water, till so thin, that when spread upon paper, & dry, it shall be free from those sparkling particles, which never fail to appear, if too thick, fold a sheet or two of blotting paper, to a size something larger than the largest drawing to be fixed, Wet the blotting paper thoroughly with the diluted Isinglass, by means of a flat varnishing brush, of camels hair, lay the face of the Drawing carefully upon the wet blotting paper, & press it with the hand

till every part shall be wet; then take it up, without drawing along the paper, & when dry it will be perfectly fixed — Pencil Sketches thus fixed, may be improved in their appearance, by a general color spread over them, produced by pouring boiling water upon Tobacco, & straining it through a piece of Muslin. The Color thus obtained will be too strong for use, & must be diluted with water sufficiently weak, & if it appear too yellow, a little light red may be added to it. Arrow root is a very nice thing to fix pencil Drawings with —— Nov. 14th 1831 —

Pills —— Dr. Simpson

Extract of Colocynth	℥j
Aloes	ʒi
Scammony	ʒj
Ginger	ʒj
Oil of Caraway	6 drops —

A Receipt against Infection.

One pound of the Powder of the Chloride of Lime to a Gallon of water, put into a Stone bottle, and corked close up, with a Bladder tied over, let it stand four days, shaking it up once every day, after which pour from the Sediment into Pint Bottles, cork it up close again; with a Bladder over it. One wine glass of this, put into a pint of water, & sprinkled about rooms, is a preventitive against Infection —

Wm Scott. Thursy 31st - 1832 -

A Gentle Aperient — Mr Wilkinson.

2 ozs of Epsom salts, 10z of powdered Rhubarb, 10z of compound Tinc of Cardamoms, put the whole into a quart bottle of Peppermint water, & take an oz fasting in a morning.

Mrs Earle's Receipt for Miss Warde

℞. Carbonate of Iron — one scruple
Powdered Rhubarb — one grain
Carbonate of Soda — five grains
Powdered Ginger — three Grains
N.B. — one Powder

Mr Stephens receipt for a bilious headache

½ a tea spoonful of Rhubarb
½ a tea spoonful of Carbonate of Soda
½ Table spoonful of Tinc.r of Rhubarb.
½ Tea Spoonful of Sal-Volatile
To be mixed in dry hot water, and sufficient
Acid to make it effervesce —

Pipe Clay recipt for washing

Dissolve a little pipe clay among the warm water in the washing tub, or rub a little of it together with the soap on the articles to be washed. This process to be repeated as often as required until the articles to be washed are made thoroughly clean — The peculiar advantage

of employing this article with the soap is, that it gives the hardest water almost the softness of rain water —

For a weak Stomach

Mrs B. Cooke

2 Drams of soda
2 Drams of Gentian root
2 Drams of Camomile Flower
1 Dr of dried Orange peel
Pour a pint of boiling water upon the above, and when cold strain it off, and add 2 oz of Sherry. A wine glass full to be taken twice a day —

A cup of Senna Tea with Rose hill water in it, is an excellent and strengthening aperient taken hot — soon night —

Mrs Bence

Strengthening Aperient Alterative

7 Drams Powdered Bark —
1 Dram Powdered Ginger —
1 Dram Senna leaves —
Put them in a vessel with a cover, pour a pint of boiling water upon the ingredients & let them infuse till cool, then strain off for use. A grown up person may take 3 Table spoonfuls —

For a cough — Dr Wilson's Mixture

Ipecac: Wine — 1 fluid Drm
Tin: ℥ Spirits — 30 drops
Syp: ℥ Sweet Nitre — 1 fluid Drm
Camphor Mixture — ℥ ½ oz

Mix all together and take a large spoonful twice a day.

Syrup ℥ Marshmallow, and Elder Syrup
Equal quantities, a tea spoonful. ℥ Paregoric put into the above, and a tea spoonful to be taken whenever the cough is troublesome

Mix Read

Narcotics.

℞ Extr: Hyoscyam — — gr ss.
Camphor Gulo — gr x viij
Opii pulv — gr x ij
Fiat Massa in pill x ij
Dividant —

℞ Potassæ Carbon gr. XXV
Succi Limonis ℥ ss
Mist Camph ℥ i
Vin Antimon Tart m XX
Gutt Dig ℞ XII
Syrup Papav ℥ j
M. ft Haustus hora somni sumendus —

℞ Morphiæ Acetatis gr. ss —
Aqua Cinnamomi Simplice ℥ ss —
Mist Camphoræ ℥ x ss —
M. ft Haust hora somni sumendus

℞ Infusi Senni ℥ x
Mist Camphoræ ℥ i
Mist Hyoscyam ℞ XXV
Syr Croci ℥ i
M. ft Haustus hora somni sumendus —

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35 drops of the solution of Muriate of Morphia may be given for a dose —

To destroy bad smells in sick rooms.

Put as much quick lime into soap suds, as will make them as thick as cream, & put it in a Jar, in the room.

Diuretic

A small handful of Parsley root, the same of Dandelion root, put into three pints of boiling water, & boiled to a Quart. Add a little liquorice root to flavour it. Take a wine glass full, 2 or 3 times a day. A little gin might be added.

Strengthening Pills.

Barbadoes Aloes, & Sulphate of Iron, of each 2 grains, made into Pills — One to be taken every Morning at Eleven O'Clock.

To stop a Bowel complaint. Miss Read.

Give instantly 25 drops of Laudanum in a tablespoonful of Castor Oil. When easy give 5 grains of Rhubarb, Soda, & Ginger, ½ dram of Brandy, 6 drams of Cinnamon Water, & 6 drams of plain water. to be taken twice a day.

To make Peppermint Water.

Put ten or fifteen drops of Oil of Peppermint in a Quart bottle, with 10 drops of Spirits of Wine, & fill it up with water.

Another receipt for Peppermint Water. Dr. Merchant.

1 Drachm of Oil of Peppermint, to 7 Drachms of Spirits of wine, which makes the Essence. One Tea spoonful of this essence to be put into 3 gills of boiled soft water, & well shaken together.

Aperient Pills. Miss Read.

4 grains of Calomel, & 16 grains of Rhubarb, to be made into 4 pills.

Strengthening Mixture. Mrs Read.

Take 3 grains of Rhubarb, & a little ginger in a cup of Chamomile Tea, fasting in a Morning.

For Sleeplessness in Lying.

Mix an egg, & some Brandy together into a custard, & apply to the part affected with a Feather. Also, take some juice of House Leek, & a little Cream, well rubbed together.

A Tonic Draught. Sir A. Halford.

1 oz of Epsom Salts, ½ an oz of Turkey Rhubarb, 2 Drams of Tinct. of Cardamums, 1 pint of Peppermint Water. Take 1 or 2 Table Spoonfuls of it, at a time.

Strengthening Medicine. Mr B. Cooke.

54 grains of Sulphate of Iron. 2 Drams of Carbonate of Potash. 3 Drams of Myrrh. To be mixed in a Quart of Peppermint Water. A small wine glass to be taken twice a day. Excellent for young girls.

For Spasmodic Croup. Dr Marchant.

40 drops of Ether, 20 of Laudanum, ½ oz of Peppermint Water, & 1 oz of plain water.

Draught for Indigestion. Dr Marchant.

5 Grains of Soda, a small quantity of Ginger
½ oz of Peppermint water, & 1 oz of plain water.

For Rheumatism. Miss Read.

Take equal quantities of powdered Rhubarb
Ginger, Columbo, Magnesia, & Carbonate of Soda;
Pound them finely together, & take a tea-
spoonful in a little water, every night on
going to bed. This is particularly efficacious
in cases of Chronic Sciatica.

For Hooping Cough. Mrs Bowen Cooke.

10 Grains of Ipecacuanha Powder.
10 Grs of Rhubarb Powder.
Pour ½ a Pint of boiling water on the Powders,
& when cold, give ½ a tea-cup of the infusion
to a child of 5 years old, twice a day, & in
proportion as the child is older or younger
more or less.

A tumbler glass of clear spring water well
sweetened with honey, and taken the last
thing at night, good in female complaints

Mrs Prowde

Mrs Bowen Coote.

For Hooping Cough

Dissolve 3 scruples of Cream of Tartar, in 1/4 Pint of warm water - Add to it 10 Grains of finely powdered Cochineal, & sweeten with loaf sugar - Give a child from one to 5 years old, a tablespoonful 4 times a day, & afterwards a spoonful of Barley water. The above relieves in 24 hours, & cures in 5 days.

Infusion of Rose -

Mrs Potter Cooke

Take dried Red Rose (medical) Rose leaves, fl oz ss. Boiling water 2 pints and a half. Elixir of Vitriol, 3 drams. Lump sugar 1 oz. Pour the water on the rose leaves & acid. & after half an hour strain it off, & dissolve the sugar.

If Aperients are required Epsom Salts may be added, generally about fl oz ss to a pint.

Mr Scott's Plaister.

Take 2 lbs and 10 oz of the best olive oil, 1 lb of red lead & 1 lb of white lead, in fine Powder: 12 oz of Spanish soap: mix all these well together in a glazed earthen pot, and when they are so thoroughly mixed that the soap rises to the top, put the pan on a slow fire of coals, or on a stove, continuing to stir it upon the fire, for an hour and a half with an Iron ball fastened at the end of a strong stick: then make your fire somewhat fierce and be sure to stir the mixture all the time till it is sufficiently done this generally requires from 7 to 9 hours of which you may partly perceive by the soap becoming dark colored, then drop a little on a clean board, and if it does not stick to your finger it is a proof it is done enough, if it does go on stirring again, and remember the great art is, to stir it well partly lest it will rise out of the Pot.

When finished boiling it must be worked well into paste, and be made up in rolls; it will keep any length of time, in a dry place, & the older it is,

~~The Leather~~

When you want to spread it which must be done upon leather, you should dip a knife into boiling water, and then drying it, scrape off the salve, and spread it the size you require.

It is most useful in rheumatic affections, also in cases of chronic inflammation —

The following Pills also prove a valuable addition —

Equal parts of Turkey Rhubarb —
Gum Guiaicum
Flowers of Sulphur
Salt petre —

Mix these well with a sufficiency of treacle, and make them up the size of a Garden pea: begin with two, and get on to four daily, but they should be persevered in — —

In bowel Complaint (Miss Champney's

Begin with clearing the bowels with Castor oil. After that give a powder of 5 grains of Compound Ipecacuanha & 20 of prepared chalk in a little water, 1 dose of this latter generally is sufficient, if not it may be repeated every three or four hours —

In bowel complaints?

Begin with clearing the bowels with Castor oil, & afterwards give a powder of 5 grs of Compound Ipecacuanha & 20 grs of Prepared Chalk in a little water, 1 dose of this latter, generally is sufficient, if not it may be repeated every three or four hours.

~~The Letter~~

When you want to spread it which must be done upon leather, you should dip a knife into boiling water, and then drying it, scrape off the salve, and spread it the size you require.

It is most useful in rheumatic affections, also in cases of chronic inflammation —

The following Pills [illegible] addition —

Equal pa[illegible]

Mix these [illegible] headache, and

Make them [illegible] a: begin with

two, and [illegible] should be

persevere [illegible]

Begin [illegible] Miss Champneys

after the [illegible] the Castor oil.

2 20 of pr[illegible] ment. Ipecacuanha.

of this [illegible] the water, I close

Repeat [illegible] t, if not it may

[illegible] worse —

For Chapped Hands Eliza Sharpe

10z of White Wax - ½ do Spermaceti, ½ of Camphor, One
Proof of Almond oil. The ingredients to be dissolved
gently together —

To Make Beef Tea Mrs Fitzhugh 1859

Clear some of the best part of Gravy Beef from every particle of skin and fat then weigh the meat and mince it very small and add to every pound of meat a tumbler and a quarter of water and stew it gently for a quarter of an hour and press it with a spoon all the time but be sure not to let it boil

Very good light Gingerbread — Eliza Ralfe

Crumble down very small, a quarter of a pound of butter, into a pound of flour. Then mix thoroughly, ¼ of a lb of good brown sugar, & 1 oz of the best powdered Ginger: beat gradually to these 1 lb of treacle, two well whisked Eggs, and lastly ¼ of an oz of Carbonate of Soda, dissolved in a small quantity of warm water. Stir the whole very briskly together, & pour it into shallow tins, putting it immediately into the Oven — which must be a moderate heat. —

A nice way of dressing Rhubarb — Mrs Barton

Pare some Rhubarb, with a little sugar: then strain some of the juice from it, mix 2 Eggs with a few fresh crumbs, put the Rhubarb to the Eggs and crumbs, stir well together, butter the Pudding dish, & put some crumbs on the top of it. & brown over like a Mutton of Oysters —

Arrow Root Sauce — Mrs Rogers

3 pints of a Gill of White wine, pretty well of Sugar, and a little lemon peel (Whole) make hot, a tea spoonful of Arrow Root mixed with a little Cold Water, and the wine poured boiling upon it, stirring it well all the time. Very good to pour over any sort of Pudding.

Lady Graham's Pudding. — Mrs Hamilton

Take the Yolks of six Eggs, well beaten, & take a spoonful of Flour & a pint of Cream, & a glass of Sherry, mix all together, adding a little Nutmeg & Sugar, butter your mould, pour the Ingredients in, & boil it an hour, turn it out, & have ready the whites of the above Eggs, well beaten to a froth, pour them over the Pudding & garnish, with a little Colored Sugar — half an hour quantity will do for a small family

To cleaning Glass - Mrs Royds

¼ lb soft soap
¼ lb of Rotten Stone
½ oz of Spirits of wine, or oil of Thyme
½ oz of Spirits of Vitriol.

Put the soap and rotten Stone into a Kettle then add by degrees three gills of boiling soft water and stir it very well, until the soap is all dissolved. let it stand till cold, then add the Spirits. Bottle it, and it is fit for use.

Strengthening Jelly. Mrs Royds -

2 oz of Isinglass. 2 oz of Brown Sugar Candy, 1 oz of Gum Arabic, 1 small Nutmeg grated, let it be boiled in a quart of Port wine, when cold, cut it into small pieces and take a piece the quantity -

Yours very sincerely

J. Beaumont

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Rice Cake — Miss Heyworth

Take three quarter of a pound of loaf sugar sifted fine, six Eggs. Beat the yolks well together with the rind of a lemon, then with the whites by themselves, till they are quite light, then add them to the yolks and sugar. a quarter of a pound of pound rice, & the same quantity of flour. you must not mix these ingredients together, till the cake is going to be put into the Oven. it must be baked in a quick Oven —

A Soda Cake — Mrs Growler

One pound of flour, ½ lb of butter, 6 oz. of sifted sugar, ½ a lb of currants, candied lemon, Mace spices to your taste. Beat 4 Eggs, yolks & whites and mix them when beaten light, with a gill of new milk, in which the butter has been melted (not too warm) as much carbonate of soda, as will lay upon a shilling, must be mixed well with the flour, then add the Eggs &c. beat all well together, & bake in a moderate oven —

Water and the winter, Beat all well together, and put in the flour as in the three Cake, add Seeds, and fill your tins —

To make Dutch Beef.

To ten pounds of lean Beef take two ounces of Salt petre, one ounce of All spice, a quarter of a pound of common Salt, a quarter of a lb of coarse Sugar, an oz of pepper and about half a pint of water. Rub the saltpetre well in first, and let it remain all night, next morning add the other ingredients. Let it lay ten days rubbing and turning it well each day. Bake it in the same Vigour, adding a pint more water before putting it into the oven.

Apple cheesecakes Remove.

Grate a pr of a lb of Apples, and Sweeten with lump sugar to the taste, a small quantity of Butter, 4 Eggs well beaten, leaving out the whites of two, the juice and rind grated of a lemon. Put this into your Tartlet Tins, with Paste to turn out. — — Take slowly —

Sponge Cake

Mrs Thompson.

Take 12 Eggs, divide the yolks from the whites beat the latter up very carefully till quite light; then put in the yolks, and the sugar beat them very well up, and put in the rind of two lemons grated, then stir in the flour carefully with the back part of a wooden spoon — have your tins nicely greased and put them in. Be careful about the baking —

Seed Cake

Mrs Thompson.

Take a lb of butter cream it, then add a lb of finely sifted sugar, and beat it till it is quite light. Divide a dozen Eggs, the whites from the yolks, & beat them separately, the former till they are as light as possible, then put in the yolks to the butter and sugar, beating all the time, when well

Ginger Beer. Miss E. Read.

To nine gallons of water, put 12 lbs of raw sugar, 9 whites of eggs, well beaten. Put them on the fire, & when nearly boiling, strain it very clear & add nine ozs of ginger, a little beaten, let the ginger boil for an hour. Pour yr ginger liquor boiling hot, upon the juice & rind of six large lemons, & when cold, put it into the cask, with a little fresh yeast, & a little Isinglass. The next day close your cask, & bottle it in 3 weeks. You may drink it soon.

Onion Soup. Mrs Proctor.

Make a good gravy of veal or fowl bones, 1 Turnip, a little Mace white pepper, & a good slice of Ham. Boil 6 large Onions in a seperate pan when they are enough strain the water from them: strain the soup off, rub the Onions through a sieve into the liquor, thicken with a little flour & butter, add a little cream & salt, before you send it up.

Comfort to clean your skins well. and do not fill them too full, or they will break in the boiling—

Sausages — Excellent

Chop 1 lb & ½ of Pork, fat and lean, 1 lb of Veal, or other white meat, 3/4 lb of Beef suet chop the crumb of a penny loaf, in water, mix all these ingredients in a mortar, with salt, pepper, spice, a leaf of sage, one onion, & two or three shallots minced small — when wanted mix them with an egg and be particular always to fry them in boiling lard, and serve them up dry hot —

Apricot Cream (Mrs Bayfield

Take a little Apricot Marmalade, stir it into a Basin with a pint of cream, sweeten it to your taste, then whisk it a while, and add three quarters of an oz of Isinglass, dissolved in a little water, put it to the cream, when it is almost cold, then whisk it till it is quite thick, then put a little into your mould, and then put a few whole apricots at the sides and bottom of your mould to show through the cream when it is turned out — let it stand all night. Prune juice will do as well —

Blood Puddings — Mrs Bosse (the very good

Mix two quarts of blood, one pint of cream, one lb of Beef finely grated, eight Eggs well beaten, some sweet herbs. a little sweet marjoram, winter savory, four or five leaves, a few shalots finely chopped, thyme, parsley, pepper & salt. Mix them all well together, then cut up lard into nice square pieces, and mix in as much as you think will be sufficient; be very

Apple Jelly Cream.

Take 15 large Apples of a light green colour, pare and cut them in quarters, taking out all the core. put them into a pan, with one pint and a half of water. let them boil to a pulp, then put them through a coarse sieve to 1 lb of the pulp, put 1 lb & ½ of fine refined sugar. Boil altogether for an hour with the rind and juice of two lemons; dissolve half an ounce of Singlass in half a pint of water strain it to your Apples, and boil altogether, till it looks clear then pour it into a pancheon and stir it till it is nearly cold, before it is put it into your Moulds

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Moulds for creams & Jelly, should always be put into boiling water first, & then into cold, not wiping them, but letting the wet drain out of them before the cream is put in ——

Rogean Cream

Boil three quarters of an oz of Isinglass in a small quantity of cow milk, when quite dissolved put it through a piece of muslin, then take as much cream as will fill your mouth, add sugar to your taste and whisk it, till it is quite thick, then put in a glass of lemon juice, and a glass of Rogean, whisking it all the time, then add the Isinglass, after which stir it gently round, and put it into your mouth —

Potatoe Sausages —

Roast your potatoes in the oven, when enough, take off the skins, and pound them in a mortar, with a little butter warmed in a small quantity of cream; chop a shallot or and a little sage fine
fine, and add it with a little pepper and salt to your taste, then roll them like sausages, and cover the outside with an egg and some bread crumbs, fry them carefully a light brown, and serve up very hot, with a little good gravy in your dish —

An Excellent Pudding

2 ounces of rice boiled in a pint of Milk —
2 ounces of bread crumbs.
2 ounces of suet chopped fine.
2 ounces of currants
3 Eggs. To be boiled an hour and a half —
when served, pour over it bitter wine sauce, Raspberry vinegar — it is very good fried the next day —

Tomato Sauce

Very good.

When your Tomatoes are quite ripe take off the green stalks, and after wiping them very clean, put them into a stew pan, till they are quite soft, work them through a sieve, and take the seeds carefully out, let them stand to settle, and pour the thin part off. To every two pounds of Tomatoes add one quart of Gooseberry Vinegar, quarter of a pound of Garlic, quarter of a pound of Shalots, pickled and sliced very thin, one oz of white pepper ground, a little Cayenne pepper, and a good deal of salt. Boil the whole together, till the garlick and shalots are quite tender. Strain off the froth, and strain it. Rub it through a hair sieve, boil it again, and if it is too thick add a little more vinegar, when quite cold, bottle it, and cork it up close.

a clean side, keep it a proper consistency, add half a pint of cream, or less according to the quantity of soup that has been boiled put off into a stewed pan till an hour before dinner time; I need scarcely say, for all cooks in practice know, that this soup as well as all sauces should be boiled in a stew pot with water at the bottom. Add some of the broth to the cut artichokes in the small stew pan, let them stew till tender; prevent them breaking, for if broke, it would spoil the good looks of the soup. Put them quite hot into the tureen, and pour the sauce over them quite hot. This is a correct & approved receipt

S. Middleton Wade

To make blacking. (Clarence) 1838.

6 ozs — Ivory black
4 ozs — Treacle
The white of two eggs
Two Lemmons
10 grs — Oil of vitriol
1/2 oz. — Sweet oil
1 pint — Vinegar

A receipt from Sir Joseph Banks's
for Palestine Soup —

The number of Artichokes depends on the quantity of soup required. —

Cut the Artichokes very clean with two hearts of white celery, and two large Onions into a Pipkin of water, when washed and drained take a dozen or more of the largest Artichokes, cut a thick slice out of the middle, and with a small round cutter stamp as many as will fill a small stew pan; put them by till within half an hour before dinner time. The trimmings and three with the celery and Onions cut into slices, put them into a stew pan, bottom at the bottom, with a large piece of Ham, or shoulder of Bacon stow it with a Knife, and put them on a slow fire to sweat till thoroughly done, when quite tender add good fresh butter, that has been previously prepared and four or six yolks of Eggs boiled hard, be very particular, for without the Eggs, the soup would be tough and unpleasant to the taste; when stewed down for an hour or more, depending on the strength of the stock; pound the stuff very well in a mortar, and rub all through

17 Apple Soufflet Pudding (Smith)

Pare and quarter four large apples, boil them tender, with the rind of a lemon, in so little water, that when done, none may remain; beat them fine, in a mortar; add the crumb of a small roll, four ounces of butter rolled, the yolks of five eggs, and the whites of three, the juice of half a lemon, & sugar to the taste, beat them all together & lay it in a Dish, with Paste, to flatten out.

Pickle for Beef (Shaw)

Take 2lbs of Salt, 10z of Salt petre, ½ lb of Coarse Sugar, & one Gallon of water, first take a little Salt and Salt petre on the Beef, and let it lay two days, when put it into your pickle which must be well skimmed during the time of its being boiled.

Corn Plaster. Copied from a Newspaper.

The I
Mercurial Plaster — Two Drachms.
Diachylon Plaster with Resin — 2 Drachms.
Diachylon Plaster — 2 Drachms.
Sugar of Lead — 20 Grains.
All mixed together, & spread on Leather, Apply a piece of this Plaster, for three or four days, Then soak the foot, & rub the Corn, with a piece of Pumice stone, again repeat the Plaster, & the Corn will soon disappear.

Lemon Cheesecakes Pettleton

To a quarter of a pound of butter, add a pound of lump sugar broken, six Eggs, the grated rind of two lemons, and the juice of three, put all these into a pan over a slow fire, gently stirring till it is as thick as good cream, then pour it into jars, cover them with paper, the same as Sweetmeats. Keep it in a dry place. Make the paste in patty tins, before you put in the above & then let them just brown —

Fish Sauce. (Martha

To a pint of good Cream, two spoonfull of Essence of Anchovies, two of Mushroom Catsup, two of Walnut, and a little Cayenne Pepper, two Oz of Butter rolled in flour, — boil it for three Minutes.

Stone Cream (Martha

One Pint of Cream, and a Stick of Cinamon boiled together a quarter of an hour, — One Oz of Isinglass, with what Sugar is necessary, & when nearly cold, pour it over Sweetmeats ——

For preserving Eggs for Winter use. (Mrs S.W.

1/2 lb of Lime, to a Gallon of Water.

Strengthening Lozenges. (Miss Reed.

2 Oz of Isinglass, Shreded into a quart of Port Wine, 1/2 an Oz of gum arabic, or brown Sugar Candy, Simmer it over the fire, till reduced to a Pint, add Cinamon, Cloves, & Sugar to the taste. Run it into large Dishes, dry it before the fire, & when dry, cut it into Diamonds.

Ginger Bread — Mrs Bagfield

Rub ½ a lb of butter into a lb & ½ of flour very well, ½ lb of brown sugar, 1 oz of ginger, ½ a nutmeg, mix it up with ½ lb of treacle warmed with a little cream, mix it all well together, roll it out thin and bake it on butter'd tins —

A Common Plumb Cake — Mrs Bagfield

Take a lb of flour, a tea cup full of yeast, beat it up with one egg and as much warm milk as will make it into a very light paste, the same as for muffins. Set it to rise. Take 4 ozs of butter, beat it half an hour 4 oz of loaf sugar pounded, and 8 ozs of currants, 4 cloves, a blade of mace, and a little cinnamon, all beat fine, mix all well together, butter your tins well. Put it in, and let it rise half an hour in the tins, wet it over with a little milk before you put it in the oven ——

Arrow root Cakes

(Mrs Scott

Take of arrow root, powdered sugar, and butter, of each half a pound, five eggs; work the butter to a good cream, then add the yolks of the eggs, the sugar, and arrow root, lastly the whites of the eggs — beat to a strong froth, add a little grated lemon peel — bake them in small tins

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To make a pudding under a goose (Mrs Brofield.

Scald some brown bread with milk, add a handful of Oatmeal, chop some fresh Pork fat, or Beef suet, some Onions and a little sage, add it to the other ingredients with some pepper and salt, beat 3 eggs, and mix them with the above; make the pudding so thin it will pour from into the dripping pan, and bake it like a Yorkshire Pudding — — —

Tenade and Vice, the best thing possible for feeding poultry a few days before they are to be killed —

12/ Breakfast Rolls — Mrs Scott —

Take half a lb of the finest flour to 3 oz. of Butter, add one Egg yolk and white & two large Table Spoonfuls of nice new yeast; take a pint of new milk, put to it the butter, and set it on a stove till the butter is melted, then mix it up with your flour into a light paste, after which add the yeast and the Egg, and set it to rise for an hour, bake it in a moderately brisk oven —

Wafer Pudding — Mrs Scott —

Take half a pint of cream, put to it 2 oz. of Butter, after the cream has boiled; then stir the butter & cream together; when cold add 3 Eggs with half the whites, and a good sized table spoonful of fine flour, with sugar to your taste. Bake them in small pewters a light brown.

Paste Excellent. Mrs Edmunds.

1oz of the whitest gum Arabic, 1oz of white sugar Candy, and a small piece of Allum: powder them very fine, and pour as much cold water as will cover it. Let it remain 3 or 4 hours. Mix an oz of flour smooth, in cold water, and add it to the other. Put the mixture into an Earthen pipkin, and set it in a pan of water, let it simmer on the fire, but not boil, stirring it all the time, like a Gloucester Cheese consistence most proper. When taken off the fire it must be stirred till cold. N.B. It will keep many months in a cool place, having a little cold water added when it is hard, or too thick.

Apple Marmalade — Mrs Edmunds —

Take 1lb of lump sugar, put to it ½ of a pint of water, let it boil for some time, then add 2 pounds of Apples pared, and covered with lemon peel, boil altogether till it becomes very stiff. Then put it into moulds, next day, tie it down with Brandy paper, and keep it for use. if made in winter the Gooseberry Pearmain are the best

Apple Jelly — Mrs Edmonds —

The Apples should be gathered when jelly grows, pick out ripe (it is immaterial what sort they are) cut them into quarters, without paring them; to about a peck of apples, put one gallon of water, put them to boil for 2 hours, they should not boil very fast; strain the water from the apples, and put it by till the next day, then strain it through a muslin, into a preserving pan, and to each quart of the liquid put a lb and half of lump sugar, put it on the stove to boil quick for three quarters of an hour, take off the scum, ~~and~~ put it into moulds or glasses. The next day tie them down the same as Currant Jelly; when boiling, if you do not think it a pretty pink colour, put a little bit of cochineal tied in a piece of muslin in it, and a little lump sugar cut in lengths like straws, it an improvement and looks pretty in the Jelly —

Biscuit Puddings — Mrs Horne, very good —

Take the weight of two eggs in butter, and the same of white sugar, and flour. Beat the butter to a cream, add the yolks of two eggs well beaten, mix them well together, then put in the flour, beat them thoroughly. Butter small cups, and half fill them. Twenty minutes will bake them in a quick oven — bring them in a boat — —

Mulligatawny Soup — — Mrs Horne —

Take two pounds of gravy beef, boil it down, the same as for gravy soup: Take the scrag end of a neck of veal cut into small pieces, with a little butter and flour, of a nice brown. Take a little curry powder, mix it of a proper thickness for soup, a little cayenne pepper. Boil it till the meat is quite tender, add a pint of good cream. Give it one more boil, and then serve it up with rice in a dish. a little lemon peel improves it.

Sponge biscuit cut and fried is very pretty to make a wall for stewed Apples —

Standing Pier, done with the yolks of an Egg and covered with Vermicelli looks very well for a side Dish.

Apples stewed, and done round with a wall of Tile, covered with the whites of Eggs whipped, and browned looks pretty.

Gloucester Jelly —

2 oz of Isgo, 2 oz of Tile, 2 oz of Pearl Barley, 2 oz of Candied Eringo Root, 2 oz of Isinglass —

These ingredients to be simmered in 3 pints of water till reduced to 2 pints, The Isinglass must be tied up in a thin bag, and pressed out from the ingredients.

When made, 2 table spoonfuls of the Jelly dissolved in about a teacup full of warm milk, and taken every morning an hour before rising, and again about Eleven O'clock —

for use; Remember in this way to retain all the flavor of the dish. Remember in the ordinary way —

Lip Salve —

Take a lb of Beef Marrow, & lay it in rose water three days — Wash it out, & add a little fresh rose water

2 oz of white wax —

2 or 3 apples, sliced very thin —

¼ of an oz of Benjamin

¼ of an oz of Storax —

2 bumpers of double refined sugar

Set all these ingredients on the fire to boil gently, where all are quite dissolved, strain it through a piece of new flannel, & when quite cold, take off the top, & melt it on a gentle fire, with a ¼ oz of Alkanet Root, to colour it. Strain it through a piece of gauze or thin muslin; then pour it into your gallipots, or boxes while it is hot.

"Tincture of Capsicum" — For the beginning of a sore throat, take 15 drops in a wine glass of water.

Dr Cogan

before it is done put some carrots cut small, long enough for them to be quite boiled; a quarter of an hour before dinner take out the beef, and make a sauce, which is to be composed of 2 or 3 spoonfuls of the fat taken off the top of the vinegar, and put it into a stewed pan, which when hot, add a tablespoonful of flour, make it a nice brown, and put a small bottle of soy, and catchup, into it. then dish it up, and garnish it with carrots & turnips —

To cure Hams — with Pyroligneous Acid —

To each fresh Ham take one ounce of salt petre, & half a pound of brown sugar, or molasses in proportion, then a handful of salt, after which put them down close in a Barrel with a sufficient quantity of strong Brine to cover them. To a Barrel of Hams then prepared, add two quarts of this Acid. After being immersed three weeks take them out, and hang them up to dry, or let them remain till wanted

Spanish puffs — Mrs Edmonds

The rind of a lemon, a little cinnamon, & lump sugar, ½ pint of thick cream; let it boil a little, add ¼ lb of butter, let it boil again then put in as much flour as will make it a stiff paste; keep it on the fire till it leaves the pan; keep beating it a little time, holding the pan in cold water till nearly cold; then add the egg & the yolks of three more: keep beating them till cold, then make them the shape of an egg. Bake them in a pan over, till they become a nice brown. When cold fill them with Mlatmeat.

To stew Beef — very good — Mrs Locke —

The Beef to be pickled in Vinegar 4, 5, 6, or 7 days with a few Onions — — — —

Put the Beef to stew in the vinegar with the Onions, and a packet of herbs, consisting of Parsley, Sweet, 2 or 3 cloves, & a little Mace, all tied together, some pepper and salt. Let it stew slowly till quite tender, but

A receipt for cleaning Brass, Copper &c

1 oz of Oxalic acid dissolved in a very little warm water.

2 pennyworth of Rectified oil of turtle.

2 oz of Rotten Stone

Add a very little Spirits of Spirits of Turpentine with a pint of water.

Keep it in a bottle, & rub a little on the Brass or Copper with a bit of flannel. Then wipe it off with a duster ——

give it a boil, pour it hot over your fruit, let them stand till the next day, then put them into your pan again, let them boil till you think they are enough, & then take them out and put them upon sieves to dry, flatten them down as much as you can, and dry them in the sun or before the fire.

To preserve Apricots in Brandy

To every fifty Apricots take 3 pounds of double refined Sugar, and make it into a thin syrup, then take your Apricots and prick them full of holes with a large needle, and put them into your syrup which must be boiling hot, keep them under the syrup by pressing them with a bunch of feathers (for a spoon will crack the skin & spoil them) let them scald near an hour, but not boil, and be sure there is not one out of the syrup, then take them off the fire, if in a silver pan they may remain in it till night, if not, put them one by one into a great flat earthen pan and pour your syrup over them; the next day put them with great care one by one into your Brandy covering them well up —

sugar, break it into lumps, and bit it in the juice, let it stand till next day, & then put it into your preserving pan, and let it simmer till the sugar is melted, then put in your wine stones, and let them boil a little while very gently turning them over, then take them out, and let them stand till next day, but be very particular to turn them several times after you set them by; the next day boil them again, when enough take them out one by one, into a bason, then boil the syrup and strain it very well, pour it over your wine stones, and the next day put them into pots —

To dry Apricots —

Take your apricots and prick out the stones with a skewer, then weigh them, and to every pound of fruit take 3 quarters of a pound of sugar, to which put half a pint of water, give it a boil and skim it well, then pour it hot upon your apricots, cover them close with a plate to keep them under the syrup for a few days, then put altogether into your pan, and let them simmer for five minutes; take out your fruit and strain the syrup

Burnt Cream.

Boil a pint of cream with sugar, and a little lemon peel shred very fine, beat the yolks of 4 eggs, and the whites of three, separately, when the cream is cold, put in your eggs with a spoonful of flour, set it over the fire and keep stirring it till it is thick, put it upon a dish, when cold, sift fine sugar over it, & brown it with a salamander —

Gingerbread.

One pound of treacle, half a pound of brown sugar, not quite half a pound of butter, and as much flour as will make a light paste; take small bits and flatten them with a spoon upon your tins, or spread them very thin with a knife, and cut them in small squares, and when taken out of the oven roll them up like wafers. Put in ginger to your taste, and bake them in a quick oven.

To preserve Wine Sours —

First sort your wine sours, and take the worst of them and put them into a pan, which put into a pan of boiling water, and let it remain till all the juice comes from them, then strain it through a hair sieve; to each pound of wine sours put a lb of loaf

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