Tic Doloreux.—The following letter from a gentleman to another with whom we were intimate, describing how he was relieved from this excruciating disease, seems to us worthy of being made widely known:—"I have to apologise for my having so long neglected sending you a statement of my case. It is as follows; and if its being made public can in any way subtract from the suffering of those who suffer under that dreadful disease, tic doloreux, I shall feel most happy. For nearly two years I suffered the severest torture from tic doloreux in the head (left side), and in the left thigh. I believe I may safely say, that I tried every known remedy, without any apparent effect. For the last year I never had the slightest cessation of pain, without large doses of laudanum or morphia. For fourteen months I could not lie down in bed. In fact, the torture was so dreadful, that every morning at daylight I was thankful that I was not deprived of reason. I fortunately recollected, that a friend of mine had derived great benefit from the use of electricity in a case of chronic rheumatism. This led me to try the new instrument called the 'Electro-Magnetico.' I procured one, and from the first application I felt somewhat easier; and, after using it half an hour, I felt inclined to sleep. I continued the use of it for that period, morning and evening, for more than a week, at the end of which time I was perfectly free from pain, and began to enjoy my natural rest. It is now nearly five months since I left off using it, and I am truly thankful to say that I feel as well as I ever did in my life." We need only add to the above, that the electro-magnetico is an instrument made and sold by philosophical instrument makers; and the application, we believe, consists in allowing a stream of electric fluid to flow from a wire into the part affected, the process giving no pain whatever. Any skilful surgeon could apply the remedy. Tic doloreux being, in fact, a derangement of the nerves, or, as we may call them, the electric wires of the body, it is quite reasonable to suppose that the disturbance can be rectified by the artificial means now mentioned.—*Chambers's Journal.*

(3)

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White

B

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Doncaster Aug. 25th 1848.

Andrew Uvarde Esq

Bot. of J. M. Barker

Chemist & Druggist.

A Collyrium 1/2 pint	1	"
Pot of Ointment	"	6
A dozen powders	1	"
Bot. of Battley's Sedative	1	3
Pot of Electuary of Senna	1	3
	" 5	"

Paid same time
J. M. Barker

Tomato Sauce.

Take Tomatos, & bruise them in a marble Mortar then add to them Chili Vinegar, & white Wine Vinegar, an equal quantity. Shred into each Quart 1/4 oz of Garlic 1 oz of Shalots & a teaspoonful of Cayenne Pepper — a little Salt ~~& let it stand till cold~~ & Mace. Then give it a boil altogether ~~let it stand till cold~~. Then put it thro' a hair sieve, & bottle it for use.

N

P

O

P

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Y

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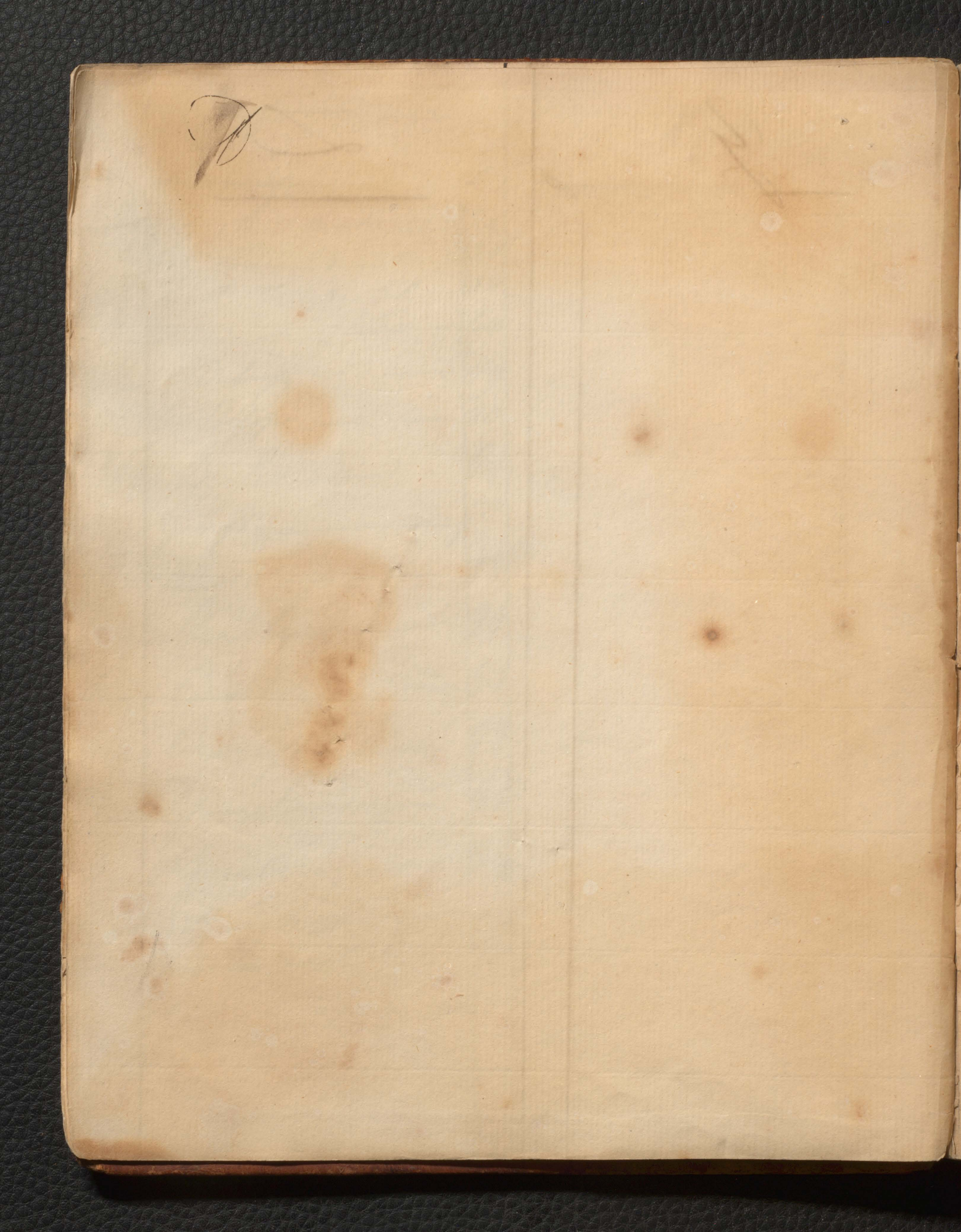

Council Office, Central Board of Health,
9th May, 1832.

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
Sp Sal. Volatile or 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, 2 Grains } 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, Mo. 4.

Calcined Magnesia, 2 Parts, Rhubarb in Powder 2 Parts, Ginger in ditto, 1 Part, carefully mixed ..... lb. oz. — 1

No. 5.

For a Cathartic

Calomel, 1 Grain, James's Powder, 2 Grains, Nitre in Powder, 5 Grains 0½

LINIMENT, No. 6.

Compound Soap Liniment with Opium, 8 Parts, Tincture 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, 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 Circumstances, take for Dinner a moderate quantity of Roast Meat in preference to Boiled, with stale Bread or good Potatoe, Two Glasses of Wine with Water, or an equivalent of weak Brandy or Whiskey and Water, or of some sound Porter or Ale. Eat Garden Stuff and Fruit sparingly, and avoid Fat luscious Meats. In short, whilst under Apprehension of Cholera, use a dry nutritive Diet, sparing rather than abundant; observe great Caution as to eating Suppers, for Cholera most frequently attacks about Midnight, or very early in the Morning.

In case of Costiveness, take One or Two of the Pills, No. 3. going to Bed; or One or Two of the Pills, No. 2, in the Morning, should no effect be produced by No. 3; but avoid Salts, Senna, and all cold drastic Purgatives.

3. *Exercise.*—Moderate Exercise in the open Air, in fine Weather, is conducive to health; but the greatest care should be observed by all, more especially by the weakly and aged, not to carry that Exercise to Fatigue or profuse Perspiration, nor to sit down with wet Feet or Clothes

Treatment of the Promonitory Symptoms of Cholera

4. In a very large Majority of Cases, the Attack of Cholera is preceded by a Looseness of Bowels of longer or shorter Duration, say Twenty-four Hours. It is in this Stage that remidial Assistance is most efficient, and that Life may be saved with the most certainty, by checking the Disease in its commencement. When therefore, the Bowels become relaxed without an obvious cause, where Cholera is prevailing at the time, the following Measures should be adopted without loss of time;—

5. In the Case of Adults, previously healthy, let Blood be taken from the Arm to Eight or Ten Ounces, or by Ten or Twelve Leeches to the Pit of the Stomach, or by Cupping.

Should the loose Motions be of a darker colour than natural, give Two Pills of Form, N. 2, and Four Hours after a Table-spoonful of Castor Oil, floating on a Wine-glass-full of Gin and Water, Brandy and Water, or cold Coffee, with Ten Drops of Laudanum if there be griping pains; Confine the Patient strictly to Bed, and give the following draught at Night:—

Cinnamon or Peppermint Water, Half an Ounce*; Laudanum, Twenty five Drops

6. When the Purging is of the ordinary, bilious, and fæculent kind with Griping and Flatulence, give Ten Drops of Laudanum and Forty of Tincture of Catechu in the same Vehicle, every Hour, for Five or Six Hours; or Twenty Grains of the Compound Chalk Powder every Second or Third Hour, should Relief not be obtained sooner.

A Warm Bath for Half an Hour, followed by rubbing 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 aford much relief.

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* Peppermint Water may be made by rubbing down Five Drops of Oil of Peppermint with Half a Tea-spoonful of Sugar, adding a Table-spoonful of Water by Degrees.

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 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 fæculent Matter, and have put on that of Rice Water or Chicken Broth, with vomiting of similar Liquids, Spasms, intense Thirst, irregular slow and weak Pulse, give an Emetic of Half a Pint of Solution of common Salt, as strong as it can be made, with a Tea-spoonful of Mustard Powder. Place a Mustard Poultice, No. 7, over the whole Stomach, Belly, and Front of the short Ribs, having previously rubbed the Parts with the Liniment. Give one of the Pills No. 1, every alternate Half-Hour, and in the intervals Two Table-spoonsful of weak Brandy or Whiskey and Water; cold if preferred. Let the Patient drink cold Water or Iced Water if it can be had allowing no more than Two or Three Table-spoonsful at a Time, or Bits of Ice the size of a Nut may be given to be swallowed whole, to allay the burning Sensation at the Pit of the Stomach. Let Bags or Stockings filled with heated Bran or Sand be placed along the Patient's Spine or Sides, and Feet Warmers applied to his Feet. Let him be kept still, if possible, wrapt in Warm Blankets, but not oppressed with Heat or Coverings, particularly over the Chest and Neck.

Second Stage of the attack:

13. If, notwithstanding these Measures, the Patient should appear to be sinking, the Pulse becoming weaker, the Skin colder, the breathing more laborious, the Individual appearing less anxious about his own situation, then, in addition to the steady Application of the Measures already recommended, let an injection be thrown up the Rectum, consisting of Two or Three Pints of Water, as Warm as the hand can conveniently bear, with a small Wine-glassful of Brandy or Whiskey, to be repeated, if thought necessary, at Intervals of an Hour.

Third Stage:

14. When the Pulse at the Wrist as ceased, or become almost imperceptible, with Coldness of the Extremities, and perhaps Blueness of the Surface, particularly of the Lips, Hands, and Feet; irregular breathing, Loss of Voice, Suppression of Urine, ghastly Countenance, without Delirium: although under these awful Circumstances there is but little Room for Hope, our Exertions should not cease.

15. At this Stage of the Attack the vomiting and purging will generally have ceased, or at least be much diminished; the Belly will be drawn in, and Pain sinking, and death-like Oppression will be felt about the Heart.

16. Let the hot Water injection be repeated, with Two or Three Drachms of the Tincture of Assafœtida, and retained for some Minutes by means of a Napkin.

17. Let Mustard Poultices be applied to the inside of the Thighs and Calves of the Legs, in addition to that on the Belly, which may be removed to the sides of the Chest or Back; let the Limbs be diligently rubbed with warm Cloths; let small quantities of light Cordials be given at intervals, such as a Tea-spoonful of Compound Tincture of Cinnamon, or of Aromatic Spirit of Ammonia, in a Table-spoonful of Water, and let the Treatment ordered for the Second Stage be continued until the Pulse becomes distinctly perceptible at the Wrist.*

Stage of Re-action, or Fever

18. When the Pulse has begun to rise, and the Heat and Natural Colour begin to return to the Surface, keep the Patient perfectly quiet, but let him be carefully watched, for a sudden sinking of the Powers of Life not unfrequently occurs at this Period of the Disease. Opiates of all Kinds must now be withheld; and Wine, Brandy, and other Stimulents used very sparingly, and withdrawn altogether as soon as the Pulse and Heat are steadily re-established: when mild tepid Drinks are to be substituted, and the Powder No. 5, given every Hour, instead of the Medicines hitherto used, should the Bowels be torpid.

19. Uuder this Treatment a warm copious Sweat often breaks out, or a more healthy discharge takes place from the Bowels, or some Urine is passed, which of all others is the most favourable Sign. When such is the Case, the Patient with proper Care, will often pass into a State of Convalescence, without further Difficulty of Danger

20. It often happens, however, notwithstanding all our Care, that the Re-establishment of the Pulse and Heat are closely followed by symtoms of Fever, or by some Degree of Stuper, or by great Oppression of Breathing, or by Distension and Tenderness of the Belly; all of which indicate Danger.

21. The Moment such Symptoms appear, bleed from the Arm, or from the Part most affected, by Leeches or Cupping, to 10, 12, or 16 Ounces, according to the Effect produced by the bleeding. Reduce the Temperature of the Patient's Room, give cool Drinks, and apply cold wet Cloths, or pounded Ice in Bladders to the Head; and give the Powders No. 5, as already ordered.

22. When Convalescence has begun, observe the strictest Care as to Diet. At this Period a full Meal has in numerous Instances brought on a Relapse. Indeed Animal Food, even in small Quantity, under these critical Circumstances, has often been attended with dangerous Consequences to those just recovering from Cholera. To such even the Mildest Articles of Food should be given in much smaller Quantities and at Intervals than to those in Health; and their ordinary Diet and Habits should be very cautiously resumed.

W. Pym, Chairman.

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* The following Plan of Treatment, proposed by Dr. Stevens and acted upon under his Direction, has excited some Notice, and is stated to have been attended with very considerable Success in all Stages of the Disease;—

Supercarbonate of Soda, ½ Drachm
Muriate of Soda (Common Salt), 20 Grains:
Chlorate of Potass, 7 Grains.

To be given in Half a Tumbler of Water every Hour, until the Patient begins to recover from the Collapse.

Dry Heat, Frictions, Mustard Poultices, and injections of Hot Salt and Water were used at the same time.

(Correct Copy)

June 16th, 1832.

J. THOMAS, PRINTER, BAXTER-GATE, DONCASTER.

6

I

	p
Jelly Currant	25
To Preserve Lemonts for Tarts	210
	210

I

	p
Italian Cream	110

K

	p
~~Hodgepodge~~	

K

G

		p
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cold meat — —		22
Gravy brown —		24
Gooseberry Preserve —		73
Ginger Wine —		107
Gooseberry Wine		110
Ginger Beer —		122
To Brew Brit Vizon —		118
To pickle Mushrooms		82
Green Muscle —		426
Monger — Brewt —		260
Gooseberry Brewd		264

H

	p
Herrings to pickle	80
Hung beef — —	45
To Stew Mushrooms	45
Hash — — —	47
Head Chilo —	68
Hodgepodge —	76
~~To Pickle Mushroo~~	

(1)

(2)

To Refine Beer or Ale. For a Barrell of 36 Gallons take 2 oz. of Ising-Glass & steep it in Wine or stale Beer 24 Hours, or longer if it does not come to Jelly; then stir a Week and beat it or you do Eggs to make it thin, & if you think best it up again mingle put in more Wine or Beer and strain it thro a Cloth then beat it up again till it is a good frothe, then take a Stick that will reach near the bottom of the Cask, & put it in at the bung hole and stirring beat your Beer & frothe together; then stop it up and it will work no more afterwards, and if ye Weather be fine and Clear it will be fine in a Week's time. It may be done any time after the Beer has been put up & has done working —

To Boil a Brisket of Beef or a Stew Cold —

Take about ten or twelve Pound of the middle part of a Brisket of Beef, before you salt it keep it 2 or 3 days, then salt it well with an equal quantity of Bay Salt, & Salt Peter for 3, 4, 5 or 6 days according to your Taste when you boil it put it in a clean Cloth. found quite clean all round — let it only simmer gently, but never boil for more than 8 or 9 Hours, when you take it out of ye Pot, put two Sticks across ye Pot, & let it ye Beef in the Cloth stand over the Stick first on one side then the other for half an hour, this method will render it still more, let it remain in the Cloth till Cold, next day serve it up whole, it will keep 14 days sweet — N.B. Skin of this Beef Boiled in a Gild Soup is excellent food, with Turnips, Carrots Potatoes, the last served hot, in Vinegar & Mustard, Pickles of any sort. — When you boil a Ham never take it in Cloth, either hang it in a Napkin 48 hours in the Ground, or put it if you have time a Week in a Moist Cellar & pour it well quite dry, before cooking and boiling in a Cloth to Eat Cold. —

To Bottle Morella Cherries — Mrs Maud Leadé

Gather your fruit ripe and cut them with little stalks. Let them be quite dry: then weigh them & put them into the Bottle. — When the Bottle is near full boil half the weight of Sugar with a little water, and skim it: pour it when near cold on the Cherries: then cork the bottle. — Let them stand two or three days pulling up the cork a little way and take them gently, then put the cork down again & do the same every day for a fortnight or three Weeks. — Then fasten the Cork down with paper and cover it with Clay. — They will be fit for use about March. — For the first Week after the Fruit is put into the bottle let it stand in a large dish, as the syrup is apt to penetrate through the bottle: or after as it does it must be put back again.

To make Muffins

Take two pounds of flour one egg & a little fresh yeast mixed up with the milk. Let it rise well for quarter of an hour — let the paste be the thickness of a Plumb Cake — let it rise well — Then bake your Muffins upon a Hot Stone. —

To Stew Apples

Take Haly a pound of Lump Sugar & a gill of Water a Little Lemon peel & the juice of half a Lemon Let It Boil Very Slowly & Scum it Well pare Haly Dozn Apples Very Neatly Cut them In halves & take out the Cores & put them Into the Syrup Cover them Close & Let them Stew Slowly till Enough & till they Look Clear Be Coregull to take of the Scum When quiet Clear take out your Apples as free from Syrup as possible & Lye them in a pot then give your Syrup another Boil & Strain it through a Muslin to your Apples

Almond Cheesecakes

Two Ounce of almonds Blanch & Beat them With a very Little Rose Water Extremely fine 2 Ounce of Butter & One Ounce & half of fine Sugar Boil Butter than Haly the Rind of a fine Lemon & Beat it fine 2 Eggs Leave out One White Mix all Well Together line your patty pans With a Little thin paste put in your Meat & Grate Some fine Sugar over them

Lemon Cheese Cakes

Take a Quarter of a pound of Butter & Clarify it a quarter of a pound of Sugar & mix them Well together Take 8 Eggs & Beat them Very Well With the Rind of a Lemon grated & put these With the juice of a Lemon & Lovill Orange to your Butter Mix them all together & Bake them in tins With a puff paste at the Bottom

A Light Pudding

5 Eggs a Little Salt 3 Spoonfuls of flower mixed Extremely well together then add a pint of milk & mix it Well then Butter & Bridge the pudding Cloth An hour Will Boil it it must Be turned two or three times In the pot or it Will Be Solid & Light

To Make an Omelett Godfrey Mrs Smith's Cookery

Six Eggs Whites and all but together with a Quarter of a Pint of Cream and a little Salt, Chives or Green Onions, and Parsley, Shred as small as possible; have ready a frying pan with about as much good Dripping as the size of two Walnuts; let the fat melt, but not be boiling but when you throw in the Omelett; a little Shred Onion is a great advantage to it, but then the Salt must be omitted. —

To Make Cream Cards

Three Quarts of Cold Water, & one Quart of new Milk put into a pan, when it near boils, put in a Quart of Sour, and a Quart of sweet Cream, beat with 12, Eggs, & 4 Whites; it must not boil, and if you perceive it going to boil, put in Cold Water to prevent it: — lay a Cloth on a Spoke Sieve, and put 3rd Curds on it. —

Mushroom Catsup

To one Quart of Juice after boiled and strained put a Quarter of an Ounce of whole Ginger, ½ a Quarter of an Ounce of whole Pepper, Cloves, and Mace. let it boil briskly a Quarter of an hour, Bottle it when Cold. — You may add Anchovie if you choose it.

Gingerbridge Cakes Mrs. Hewit

Three Pound of flour, 3 Quarters of a Pound of butter, 3 Quarters of a Pound of Sugar, and some Caraway seeds, wet it with Milk, and mix it as thin as possible, Cut them with Cups, and prick them as thick as possible to prevent their blistering — and bake them in a slow oven.

Puff Puffs Mrs. Bell

A Pint and a half of Milk, three Ounces of butter, boil the Milk, and put it in while hot, as much flour as will make it any stiff, when Cold stir in four Eggs, a little Sugar and the rind of a Lemon shred very small, put it in little dishes on a tin and bake them.

Blamange Mrs Goldsmith

An Ounce of Isinglass, pulled into small shreds and pour upon one Pint of boiling Water, in the Morning (if not dissolved) boil it, till it is, then add to it a Pint of any thick Cream, 12 Sweet Almonds and 4 bitter do. Blanched, and beat any small a small piece of Lemon peel, and the Juice of half a Lemon, and as much fine Sugar as will sweet-en it to thickness, then strain it thro' a Muslin, and stir it always one way till cold enough; Dip your Cups or Moulds in hot Water ere you pour it in. — N. B. If you are in a hurry for the Blamange, you may boil the Isinglass im-mediately instead of letting it stand all Night

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To Salt Beef in Summer

Make a Quantity of Brine, emerge your Beef in it, for three Minutes, then take it out, and salt it well. — — — — — — — — — —

Another Method to Salt Beef in Summer

When quite fresh, take all the Bleeding Arteries from it, sprinkle it with common Salt, and let it lie in the Air for 12 hours, salt the places where the Arteries were very well, first wiping it very dry, make the Salt hot over the fire, and lay the pieces one upon another in the Tub.

A Dish of Raw Beef.

Cut some thin slices of tender Beef, and put them in a stew pan with a little Water, (or Gravy) a bunch of sweet herbs, a bit of Lemon peel, 4 or 5 onions, with Pepper, and Salt, let them stew close covered till tender, then put in a small Glass of white Wine, when hot, Clear your Sauce from the Herbs and Onions and thicken your Sauce with flour and butter, if you add a little Catchup it is excellent. —

To make Bread

A Peck of flour, a good handful of Salt, and a pint of light Yeast, put these in the middle of the flour, & then add as much milk (made warm as new Milk with Water) as will make it into a very light paste, work it up as you do a Cake with your hands for Quarter of an hour, or longer let it stand half an hour to rise, put it into Moulds half full or lighter if possible, When they have risen over the top, put them into a Oven

boil; the time of boiling depends upon the size of the Leaves. - NB If the Juice is not very good add three Whites of Eggs. — — —

To Make Barley Water

A Quart of boiling Water poured upon Eight or Nine Common Barley Corns, with 2 or 3 Lumps of Sugar and a little Lemon Juice. — — —

To Make French Collops

Cut some Veal in tolerable thick slices, put a little Pepper, Salt, Bread Crumbs and a little Shred Parsley on the Slices, broil them before the fire basting them with butter as they broil; the Sauce is good Gravy thickened with flour and butter, a little Lemon pickle some pickled Mushrooms fried Meat balls, and bits of broiled bacon, Some balls to be made of some lean Veal a little suet and Herbs, put to a paste in a Marble Mortar, sweet Herbs and Onions if agreeable Season with Pepper and Salt. — — — —

Collops Scotch to Make

Take a loin of Veal cut it into Collops and beat them with a paste Pin, lay them on a dish, season them, mace Nutmeg and Salt but fine, make some good Gravy of the bones, bits of Skin or a sprig of Thyme a little parsley, lemon peel, whole Pepper corns & anchovie let it boil till it is a good Gravy, then strain it, Take your Collops and fry them and put them into your Gravy, boil your Collops and shake them together thicken them with a little flour and butter, wrought up together, half a Glass of White Wine a little juice of lemon, and serve it up with Pickles, broil bacon the lean of your Veal, in thin slices fried and balls laid with lemon sliced on the Collops. For the forced Meat the same as before only cut them to the fire to brown.

To Dress Calfs Head like Turtle

Take the Head and scald of the Skin as you do a Pig; when clean cut the brain out into thin slices, with a little of the lean as possible, put in the Eyes and kinnels cut into pieces, then have ready two Quarts of strong Mutton or Veal Broth, the last is the best, a pint of Madeira Wine, and 4 or 5 onions, one stuck with Cloves, the peel of half a lemon, ~~Thyme~~ lemon

Thyme common Thyme, sweet Marjoram, and Parsley tied in a bunch butter, Pepper-corns, salt to the taste. Stew them together till the Meat is quite tender which will be in about an hour & a half, or two hours; about half an hour before it is stewed enough cut the brains into pieces, but not too small put them in and the artificial Eggs just before you serve it up. Calfs Chitterlings cut in pieces, and stewed all the time with the Head is an ingredient that many people like, and the White plumpe part of Oysters is very good in it. The truffles and Morels must be taken out before you serve it to Table. — To Make Artificial Eggs Boil 6 or 7 Eggs hard, bruise the Yolks with a Spoon and put a much Madeira Wine to them which make it a stiff paste, roll them in the form of a Birds Eggs the size of a large Nut. —

Chris Barbport

Half a pint of Milk, the same quantity of Water, Make them new Milk warm, beat one Egg, and half a spoonful of new Yeast, mix them well together with fine flour rather stiffer than a Pudding, let it stand to rise, bake them on a made hot on a clear fire. —

White Onion Sauce

Take ten onions cut them in Quarters first, then slice them very thin, stew them in half a Pound of butter, laying them in a Dish to drain, boil up two Quarts of good broth, and put the onions in, and let them boil together, a little while; Take the Yolks of two Eggs, beat them with a little Salt, then strain them into half a Pint of Cream, and stir it together a good while; then put in Toasted bread cut in dice.

To stew Red Cabbage Mrs Godfrey

Cut the Cabbage in very thin slices, put it in a stew pan and set it on a slow fire close covered, put in two large onions stuck with 3 or 4 Cloves, and a little whole Pepper, with a piece of butter the size of a Walnut, let them stew together for an hour, then take it off and put in half a spoonfull of Cream Sugar, and 3 or 4 spoonfulls of sharp Vinegar, and a little more butter, let them stew a Quarter of an hour, take out the onions before it is served up.

German Puffs

Take 4 Eggs and beat them well with two spoonfulls of Cream, put in two spoonfulls of fine flour, mix them well together, two ounces of sweet Almonds, a little Rose Water, and fine Sugar to your taste, add 1/2 a Gill of Cream, 1/4 lb of Clarified butter, mix all together, if a quick oven half an hour will bake them.

To make Eel Pye

being skinned clean and cut in bits; if small leave them whole. put the stuffing of Eels or other Fish and some bread crumbs, boiled in Milk. Mushrooms Truffles Parsley and Shalots the whole being well mixed together, put in some Butter according to your quantity of stuffing. Season your stuffing with Salt Pepper sweet Herbs; pound it with Yolks of Eggs put your stuffing at the bottom of the Pye, put your fish in. put a lump of butter on it.

Lobster Sauce Mrs Godfrey

Pound the Spawn in a Marble Mortar very fine, mix it with butter, very well smoothed, put in the juice of one Lemon, 2 Tea Spoonfulls of Soy one of Anchovy Pickle: Cut the body into small Square pieces, put it into the Sauce, and let it simmer all together. — — — — — — —

To make an Apple Pudding Mrs Yarbrough

Pare 12 large Pippins, and take out the Core put them into a Sauce Pan with near a Gill of Water boil them till they are soft and thick but then

well and stir in a Quarter of a P^d of butter, half a Pound of some Sugar the Juice of one Lemon, and half the Peel cut very fine the Yolks of five Eggs. mix it well together, Bake it in slack Oven when near done throw over a little fine Sugar. You must bake it in Puff Paste, as you do other Puddings. — — — — — —

To Make Spanish Puffs Mr Godfrey

Boil a Pint of Water, with a little Lemon peel, till it is nearly reduced one half, then put in the size of two Walnuts of butter, after it is dissolved, put in two handfulls of flour, stir it well till it is very stiff, then take it of the fire, and put in one Egg. beat it well till it is the same stiffness as before, then add another and beat it as before after that another so do till you have used 5 Eggs and if you find it too stiff add another till you find your Paste smooth and even then divide it into parts about the size of a Walnut, boil some very nice Drippings, sufficient for the Puffs to swim, as you see them brown, take them out with your Skimmer, lay them upon a Sieve to drain, grate a little Sugar upon them and serve them up. NB. They may be boiled in an Oven, and serve the same as French Rolls.

To Make Lemon Pickle

To one Gallon of Vinegar put eight Lemons cut them in two, and take out all the Pulp, then fill the Lemons full of Salt, and stew them together, put them upon a Plate and lay in in an oven, after the Bread comes out, when the great heat is gone off, they must be quite hard and dry. To eight Lemons put 3 Ounces of flour of Mustard. 6 Grains of Nice Pepper, Nine Cloves of Garlick, and a few or two of Ginger the Vinegar must be boiled and when Warm put altogether close stopt, and let them stand for a Month, take out the Lemons and keep the Pickle in little Bottles for use. ——

To Make Veal Cutlets

Take the Cutlets and dip them into Cream and Eggs mixed together, put some sweet herbs, Pepper and Salt a little Nutmeg and some Lemon Peel, and white bread Crumbs, put them upon them and lay a sheet of writing Paper upon them, heat your butter very hot, and put in your Cutlets, when fryed enough, shake them up in Gravy Sauce and put some pickled Mushrooms small and put in the Sauce. ——

To make Puffs

Take fine Cheese Curds Eggs and flour beat them together, set them on Paper two spoon-fulls in a place, and put them into your oven bake them brown, then take them into a basin made of sweet Butter Cinnamon and Rose Water, they will be baking two hours.

To make Sponge Pudding

Take Potato Curd made with Ale beat with 2 or 3 Eggs, then serve it with Sugar Rose Water and Nutmeg, and grated bread, then put it into a dish between two sheets of Puff Paste and so bake it.

To make an Almond Pudding

Take half a Pound of Almonds, blanch them, and beat them, and as you beat them, put in two or three spoonfulls of Rose Water, to keep them from oiling, then take almost a Pint of Cream, and boil it with a blade of Mace, very well, then take 4 Yolks of Eggs 2 whites do and beat them well and put them to the Cream, then put in your Almonds with 2 handfulls of grated bread, and as much Sugar as will sweeten it, a little Salt and Nutmeg grated, mingle altogether then take a dish and butter it, then stick a good piece of Marrow in the middle of it, then set it in the Oven and when it is enough serve it up.

To Make Macaroni

Mix it about half Yellow and half White, boil it in either Mutton or Veal broth (the latter is best) 'till it is tender, then let it simmer till the broth is very near reduced dry, have ready some Cheese which must be Parmesan & Gloucester mixed and put a little of it at the bottom of the dish ~~and then a little more Cheese~~ a layer, then put the Macaroni so it was stewed into the dish and then a little more Cheese at the top and brown it — thoroughly and very nicely with your Salamander. — — —

Ginger Bread Mr. Scullick

One lb of Treacle, half an ounce of Cloves, ½ oz of Cinnamon ½ oz of Ginger, one ounce of Caraway seeds and ½ Coriander, beat all spices and seeds separately, and sift them a part, then set the Treacle on the fire, put in a lb of Sugar, and beat in a lb of butter then put in the seeds and spice keeping it stirring 'till the butter be melted, let it simmer a little and let it stand till cold, put in two Pts and a half of flour, and make it into small Nuts, and bake them on tin Plates, in a Quick Oven. — — — —

Sweetbread Collops. Mrs Boroughs

Cut the Veal in Slices but it thin, put the Yolk of an Egg upon it, and rub it well together, fry it quick in boiling Butter, have ready a Stew pan with an Anchovy bound and boiled, a Shallot boiled very fine and a little shred, a powdered Mace. put the Veal to it in the stew pan as it was fryed; then take a little small Gravy in the frying pan, thicken it with flour and Butter, put it through a hair Sieve, upon the Collops. Shake it well together. — —

To Make fine Pancakes. Mrs Goodenough.

Take 4 Eggs, a little Salt, two spoonfulls of flour, a Pint of Cream with the size of a French Walnut in Butter melted in it, when it is Cold mix all the ingredients together, the Pancakes must be made very thin and done in a very dry Pan — then turn it upon a Plate, & gather a little fine Sugar over every Pancake. — — — — — — — — —

To Make Gooseberry Vinegar. Mrs Goodenough.

To every Gallon of Water two P.ds of Moist Sugar boil it a Quarter of an hour, and skim it well, when it is nearly Cold

put in a little Yeast, and stir it twice a day for 2 or 3 days, When you put it into your Tub leave room for the Foaming Juice, which must be strained, through a Coarse Cloth, they must be gathered before they are too ripe, the Cask should stand in a warm place and should not be too full, a Bottle of some Wine would improve it. Bottle it when quite Sour. — — — — — — —

To Pot Lobster.

Pick a Lobster that has been boiled, lay it in a pot well seasoned, with Pepper and Salt, only cover it with Butter, and set it in the Oven till it is thoroughly heated when quite Cold Force Clarified Butter over it. — — — — — —

To keep Eggs Mr Sagle

Two Pecks of Lime & ten Gallons of Spring Water, a Quarter of a stone of Salt, and half a Pound of Cream of Tartar, the Lime must be sifted when fatter and the Eggs gently stirred for some time — —

To Pickle Salt Fish Wm. Hunt

Put it in Water one Night, wash it clean, and cut it in Square pieces, put your fish in when the Water is Cold, boil it half an hour, take it up and drain it.

To make Gravy without Meat.

Cut some Carrots, Turnips, Onions, sweet herbs, Garlick, some Cloves, black and clean Pepper; let ye Roots be cut in slices, put them in a stew pan with a piece of butter, stir them over the fire with a Wooden Spoon, for half an hour; let them be brown, put to it two Pints of boiling Water, and a few Mushrooms, let it stew for one hour, strain it off, and use it under Roots and in Ragoos and made Dishes.

To make Pickles Wm. Hunt Junior

Beat one Egg very well with a Spoonfull of sour fresh Yeast, and a little Salt put in near a pint of new made new milk warm, but in an earthen pan stone, or will make it thicker than common Pancakes. Let them stand by the fire to rise very well; when you take them, cut ye Cake stone very well with butter frequently take them carefully up in a Spoon, brown it upon ye stone and take them a nice light brown, they will require turning, a Spoonfull is enough for one Pickle.

Buckwheat Cakes Mrs Hewit Favorite.

Take two Pound of fine flour a Quarter of a Pd of butter, rub it in the flour cold, take a pint of Milk make it Warm; put to it one Egg and a Spoonful of Yeast, when you have kneaded the paste, make it into Cakes, set them down to the fire for ten Minutes, then prick them full of holes, set them in the oven, ten Minutes will bake them.

To Make Onion Sauce

Peel eight large Onions, and boil them in two Waters with a little Milk to keep them White, when they are quite tender, squeeze the Water from them, chop them fine, & then through a Sieve, put them into a stew pan with some Melted butter, some Cream, and a little Salt let them boil.

To Make Beef Boulli & Boulli

Take 6 Pounds of the thick end of a Brisket of beef, let it stew in a Gallon of fresh Water for 6 hours, skim it very well for the first hour, then put in two Celeric Roots, four Onions with a Clove stuck in each, Pepper and Salt to your taste. When it has stewed 3 or 4 hours longer add a slow fire, put in the heads of Celery.

sliced, some leaves of Parsley, some Thyme and Savory, tyed in a bunch, a Cabbage or Colliflower cut in large pieces, stir them till tender, take out a sufficient quantity of the Liquor, and put it in a stew pan, thicken it with flour and butter, then serve up the Bouillie, and pour it over it.

To make brown Gravy

Cut three Pounds of a leg of Veal and two Pounds of lean Beef in thin slices, lay it in a stew pan with one Carrot, one Turnip, one Onion and a bunch of sweet Herbs, and some whole Pepper, and Clove Pepper set it on the fire to brown, have ready three Quarts of boiling Water, and when the bottom of the stew pan is quite brown, but not burnt, put in your Water and let it simmer slowly for one hour and half, then strain it and keep it for use in a Cool place.

Observation on Soups and Gravies

When you make Soups with herbs in it, when you make brown Gravy or Cullis you must lay your Meat in the bottom of a stew pan, and your Roots on the top, set it over a fire to draw, you must let ye bottom of ye stew pan be quite brown, before you put in the Water, let it not burn, for it will give it a bad taste.

To fix Colors in Linen or Mixed Stuff.

Mrs Forbes

Boil a strong decoction of Bran and Water strain it off, & then work the Linen & in it while still at the Color, and wash it clean without Soap

To make Wafers Mrs Reed

Take a pint of new Milk, one ℔ of Sugar and Cinnamon to yr taste, or mace flour or anise make it of the consistence of fine Pancakes, beat it very well; every one and then with a feather put the Irons with a little Bees Wax; the Superior Wax is the right sort.

To prevent Iron from Rusting Mrs G.

Take ½ of an Ounce of Camphor with ½ a Pound of Hogs lard, and add ½ an Ounce of black lead, melt it over a fire, and strain it. Put yr Iron or Steel well over with it, let it lie on for 24 hours, then clean it well. This will preserve Grates and every thing of Iron or Steel from Rust.

Currant Jelly Mrs Sayle

A Pound of lump Sugar, beat and sifted very fine: Make it as hot as possible before the fire, but not to let it burn. Take a pint of Currant Juice,

let it just boil, and strain it, put in the Sugar quite hot, strain it till it just boils, take it off the fire strain it a minute or two longer, and put it into Pots for use. — — — — — —

To Make Pumpkin Mr. Yarbrough —

Take any sort of Plums, and put them into an Earthen Jar, set them into the Oven when quite soft, and strain them to the Apples the same way, and mix them together. To every Pint of Pulp, put Quarter of a Pound of Sugar. Then boil it till it forms forms clear from the bottom of the Pan and put it upon Dishes to dry — Any sort of fruit mixt with Apples will do as well as any other sort of fruit. — — — — — —

To Make Potted Veal Mrs. Sayle

Cut your Veal in slices and put it into a pot, a layer of Beef Marrow and a layer of Veal and so on till you have put in your quantity minding that the is laid at the bottom, and also to cover the Meat at the top, be careful in laying it close up. Set it in a pot of Water and let it boil till enough, it will take many hours — When you think it enough take it out and beat it altogether with the Gravy Pepper salt and a little Mace, and a good deal of Sweetmeat wipes cooped and bound, put it down into your Pot and Cover it

with Clarified Butter. — Beef done in the same manner. — — — — —

To Make Mustard. Beth Bishop Sagle

The Seed of Mustard, must be Washed and put into a Tin Bottle, with as much Water as will cover it, as soon as it boils Skim it well, and put in about a Spoonful of Salt Petre, mixed in a little Water, and a good deal of Tarragon, and Onions, and a Clove or two, and let it boil slowly for two hours, keep it covered close all the time. — N. B. Mind not to put in too much Water, but have a proper size Bottle that the Mustard may be always Covered. — —

Anchovies Some Mr Medley Newark

Take 2- or 3 Anchovies Chop them very fine Put them into a stew pan, with a Quarter of a Pound of butter good. one Onion a Sprig of Parsley and a Piece of Sweet Bodiche, or much Thyme as you think will make it thick enough, and some good butter or Gravy. A Spoonful of good Vinegar. Put your Stewe Pan over the Stove

keeping it stirring all the time, (till it boils) and that it is of a proper thickness let it be well tasted, and strain it through a Coarse Sieve and keep it for use.

To make short Cakes for Tea Mrs Wilson

Take a Pound of flour cut into it, two ounces of Butter, beat two Whites of Eggs with a little Salt, mix together and let it stand to rise one hour, then work it well and roll it thin, and cut the Cakes with a Wine Glass, prick them a little, bake them upon Tins in a slow oven, six or Eight Minutes will bake them.

To make Fruit Cheese Mrs Stevenson

Take Peaches Nectarines, Plumbs Morella Cherries Apricots Apples Pears Barberries & Strawberries. Not any particular quantity of any sort, only observe to stone your and take the kernels out before you break; also the inside kind of fruits such as Pine Apples & Pears &c &c, should be boiled till soft, then add to the other sorts, strining to put to every Pound of fruit 3 Quarters of a Pound of common lump Sugar, then boil it, will slice when Cold.

Mrs Cogle

The Juice of two Lemons squeezed on a Beat, that is strong will remove it, and make it perfectly good. — Meat that is Sour by being put into Cold Water will entirely take out the Sour. —

When you boil a large Piece of Beef Make the Broth as follows.

Let the Beef boil and skim it, then put into it a Dust of Lything, a Dozen large Turnips pared thick, and cut in two, six or Eight large Onions & six large Carrots; but no sweet herbs You may put in 3 Cabbages the outsides being first taken off, let it boil gently till 8 or Meat is enough. — N. B. the Lything must be very well mixed before it is put into the Broth. —

To Sour Vinegar Mrs Cogle —

If your Vinegar is not Sour at the time you expect it should, put in a Pound of Common Sugar to 3 Gallons, and make up the Barrel very close, and let it stand till Sour. You may do the same by Sugar. —

Pickled Herrings Mrs Sagle

Clean and wipe your Herrings very dry scrape them with Pepper and Salt, put them into a Pot, with half good Vinegar and half Water, & cover them entirely then in a good many Black Pepper Corns and some Jamaica Pepper Corns a bunch of Butter (for half a Dozen the size of a small Herrin Egg) and a Bay leaf or two. Cover it close with Paste or Paper tied close down, and set it in a slow oven & stew gently for a long time.

To Make Sauce for any Cold Meat Mrs Mallick

Anchovies shred small, Shallot, Yolks of hard Eggs, and Parsley, all likewise shred small, either put into small Glasses, or laid separately upon a Dish, which when mixed with Oil and Vinegar & mustard is very good.

To Make Scowder Water Mr Falkner

Rectified Spirits of Wine 1 Quart Oil of Scowder one ounce Tincture and half an ounce of Bergamot

To Make Chicken Pounds Mrs W. Mallick

Boil a Chicken strip of the Skin, cut all the White into very small pieces, pound them very fine in a Marble Mortar, then add half a Pint of the Liquor the Chicken has been boiled in, and pound it till the whole be smooth, add Spice and Salt & some Cock ends it then

Some Rice. The above is the receipt for Chicken Pounds fit for the generality of sick people, but besides the half Chicken you may add half a Pound of fillet of Veal, a slice of Ham a small bit of Onion, a very little sweet Herb and Spice, and for variety either 2 or 3 Almonds, or a little Cream and shd be rubbed through a Tammy or the consistence is too thing for a Saice if you wish it may be thined with Beef Tea. — — — — — — — —

To Pickle sliced Cucumber Mrs Bandcroft.

Slice your Cucumbers pretty thick, after having pared them, take 2 or 3 skins of some large onions, and slice them then a handful of salt over them in a bowl and let them stand a day and a Night, then drain them, and put them in a coarse Cloth for 12 hours & dry them then put them into your Pickle Pot, and boil a quarter Ounce with sliced Ginger and whole Pepper or mile cover them and pour it boiling hot upon them and repeat this with the same Pickle for three Mornings then lie them down close. — — — — — — — —

To stew Eels – Mrs Molloy

Take some strong Beef Gravy, add to it, salt, spice, Cayenne Pepper, Lemon peel, sweet Herbs, an Onion, a Table spoonful of Anchovy Sauce, the same of Soy, and two spoonfuls of Mushroom Catchup, then add a quarter of a pint of Port Wine, when it has stewed some time, strain it, and put in the Eels, when they are nearly done enough put in another Quarter of a pint of Port Wine, and thicken it a very little with Butter and flour. – – – –

To dry close Mushrooms got in dry Weather. Mrs Yarborough

Cut off the Roots and wipe them with a coarse Cloth one by one, sprinkle them with a little salt and spread them on dishes set before the fire, stir them now and then with a spoon, lay up Paper upon them into a Paper bag when dry, and hang them up in the Kitchen. They are proper for Sauce –

Red Port Flummery Mrs John Cooke

Half an Ounce of Shred Isinglass dissolved over the fire, in a Pint of Port Wine with a piece of Cinnamon. When dissolved strain it off and sweeten it to your taste.

To make Cawl Cosher Mr. Wade. —

Take Leeks and Turnips in equal proportion, & mince about Twelve the quantity, chop them small, and put them into a stew pan, cover it and set it on the Corner of the stove that it may not heat too Quick. — Take a leg of Mutton, Veal, or Beef, whichever is convenient, 2 or 3 slices of them, some Pepper and Salt, and a proper quantity of Water in a sauce pan, cover it & set it upon your stove. When the Vegetables are thoroughly heated, take off the Cover and stir them for some time, then setting the stew pan midle in the middle of the stove, then put some hot water to them and again cover them, when they are quite soft pop them thro a coarse sieve, the broth being ready strain it thro a fine sieve, mix the broth and Vegetables together, if they want more seasoning add Pepper and Salt stir them well when heating together, serve up the Soup, it should be the Consistence of rich Summer Cream. —

Strengthening Oil Bath, Mrs Wade

Cut one Pound of Iron Oil into bits, and one Dozen of Turnips pared and sliced, with two Gallons of Water, (When Turnips are in season half a Dozen will do) put them into a Pot, cover them close that no Water can get in, then put the Pot into another Pot of Water, let it simmer 4 hours. Then strain it off, a Coffee Cup full, warm in a Morning early, the Afternoon, and Bed time —

Tea Cakes Miss Doyle.

Take 2 ounces of Butter, melt it in a Pint of new Milk, a little Salt and two Spoonfuls of Barm, then add flour by little and little beating it with a Spoon, till it is the Consistency of very stiff Batter, or between that and Bread Paste, then cover it over with a Cloth, and put it within the Air of the fire, to rise again; then bake them either in a Dutch Oven, they will keep 3 or 4 days. Warm them before they are used. —

Potted Beef Mr. Jobanyt

Two Pounds of lean Beef season it with Pepper and salt, two Anchovies and Butter Put them altogether into a Pot set them in a moderate Oven let them bake till tender, then take it out of the Oven, when Cold beat it fine in a Mortar with the Gravy then Put it into Pots and pour Clarified Butter over. —

To make a Syllabub Mr. Bee

One Pint of Cream and Quarter of a Pint of White Wine, the Peel and juice of one Lemon, sweeten it to your taste, and Whip it 10, or 15 Minutes, it is best made the Day before you want it. when you serve it up lay a few Macaroni on the Lettuce of your dish with a little Brandy. Pour the Syllabub over them. —

Minced Pies Mrs Yarbrough

Take 6 Lemons, the juice and seeds to be taken out, boil them whole tender, beat them in a Mortar to a pulp, add to that 3 Pounds of beef Suet, two Pounds of Currants, and 2 Pds of Sugar, the juice of a Lemon a little Brandy and loaded Orange.

To Pickle Walnuts Mrs D. Yarbro'

Take 100 large Walnuts about Midsummer, when they are at full growth, but before the shells begin to harden, lay them in Salt and Water 9 days, but shift them every third day, into a fresh brine of Salt, and Water, to take out their bitterness, then take them out and rub them with a soft course cloth 'till they are clear dry and smooth, and you perceive the black skin will easily take off, then put them into the Pots you design to keep them in, sprinkling a little bag salt on them as you lay them in, as soon as you can prepare your Pickle, take one Gallon of white Wine Vinegar, put into it of Cloves, Mace, and whole Jamaica Pepper a Quarter of an ounce of

cloves, four Heads of Garlick, Two bruised Nutmegs, 2 large Roots of Ginger, and a Quarter of a Pint of bruised Mustard Seed and some sliced Horse Radish then boil the Vinegar for a little while together and then pour the Pickle and Spices altogether boiling hot into your Jars, or pots upon your Nuts, an equal quantity into each pot till they are all quite covered with Liquor, then cover up your pots quarrelly with a stone or slate and a Cloth to keep in the steam, and when the Jars are full

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To Pickle Lemons

Grate the Rinds of a Dozen Lemons Rub on them Equally a quarter lb Bag Salt lay them on a pewter dish and Let them dry gradually by the Fire till all the juice is dryed into the peels put them into a Jar Well glazed With half ounce mace quarter ounce Cloves half ounce nutmegs two ounce Garlick a gill of Mustard Seed Bruised and tied in a muslin Bag pour a quart of Boiling White Wine Vinegar upon close the Jar well up and Let them Stand five or six days by the fire Shake it Well up Every Day then Let them Stand for three months to take off the Bitter

Strengthing Plaster

Take of Red Lead Plaster gum Elemi Mastick of Each four ounces Burgundy pitch three ounces gum Benjamin Dragons Blood Bole of Each two ounces Turpentine a Little boiled One ounce of Balsam of Peru Essential Oil of Lavender of Each haly an ounce yellow Wax two Drachms Mix and make a plaster which When wanted Spread on White Leather Heated as Little as possible

Plaster for a Cough and Shortness of Breathing

Please to Melt By a very gentle heat Haly an ounce of Burgandy Pitch When liquefied add one Dram of Balsam of Peru When nearly Cold to Be Spread Upon a little White Leather

For a Cough and Hoarseness

Powdered gum Arabic ½ ounce Conserve of Roses ¼ ounce Weak Vitriolic acid One Dram Syrup of White Poppies as Much as is Sufficient to make the Whole into the Condisteau of a Linctus

a Little to Be Taken Several times a day and Particularly when going to Bed

for the Lemon Pickle bruse the Spices and if there Wants any More Vinegar let it Be added to them the Lemons Must Be Rubbed till they are quiet Soft But Not to Break the Rinds

A Night Draught

Take Camphor Mixture 10 Drams Othenial Spirits of Nitre 40 Drops Compound Spirits of Sal Ammoniac 30 Drops Spirits of White Poppies 2 Drams to Be made into Draughts

A Chicken Pye

Clean and pick three Chickens Cut them In pieces Season them with pepper & Salt & Sheet your dish with Light past Lay in the Chickens with a little force Meat a Little Butter & gravy Close it Up & Bake it an Hour & a Half

To Boil Sheeps Tongues or Hogs

Take your Tongues Boil & Blanch them Split them Season them with Pepper & Salt Dip them in Egg Strew over them a few Bread Crumbs Boil them Whilst they Be Brown Serve them up With gravey & Butter

a Shoulder of Mutton forced

Take a pint of Oysters Chop them put In a few Bread Crumbs a Little Shread Mace a Little pepper & Shread Onion Mix them all togather & put your Mutton On Both Sides then Roast it at a Slow fire & Baste it With Nothing But Butter put Into the Dryping pan a Little Water 2 Or 3 Spoonfulls of the pickle of Oysters a glass of Claret a Little Onion Shread Small & One Anchovey & your Liquor Wasts Before your Mutton is Enough put in a Little More Water When the Meat is Enough take Up the Gravey & Skim of the fat thicken it With flower & Butter then Serve it Up garnish your dish With Horseradish & pickles

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Bitters

One ounce of Gentian Root, half an ounce of Ginger grated, pour a pint of Brandy on them. Stir it every day for a fortnight and then strain it. Water added to the dregs will make an inferior bitter. —

A cheap Cake

Three quarters of a pound of flour, half a pound of butter, the same of Sugar, eight eggs leave out half the whites add a few caraway seeds, two spoonfuls of brandy & a small nutmeg — An hour will bake it. ——— ———

Rossequire

Six ounces of cheese, (Cheshire if you have it) two of butter & the Yolks of two Eggs, beat them well together toast a piece of bread one side & spread it on the other & brown it on the fire — cut it into what shape you please

Lemonade

A pint of lemon juice & a pound of the best lump sugar, boil it over a very slow fire till it is quite clear when cold put it into bottles for use. Tie a cotton over each bottle pricked full of holes & keep it in a cool place

Small plumb Cakes

One pound of flour, half a pound of currants, six ounces of butter, the same of fine moist Sugar, mix these together & make a paste of it with three Eggs well beaten a little brandy & mace - Bake them in tins. —

Mock oyster Sauce

Half a pint of water, two anchovies a blade or two of mace, a piece of lemon peel & some whole pepper - boil these together strain it & add flour, butter & cream at oyster sauce.

Blanc mange

Bil one ounce of Isinglass in a quart of new Milk, till the Isinglass is quite dissolved then strain it, sweeten it to your palate, & if you flavour it with bitter leaves just in pour for the last ten minutes of boiling it & if with orange flower water set till it is half cold. —

Lemon cheesecakes

The yolks of six eggs & the white of one, half a pint of cream, the rind of a lemon boiled tender & the juice with one ounce of almonds sweeten it to your taste – the rind of the lemon & the almonds must be grounded. –

Preserved Green gages dry

Take the clearest plumbs, boil them in vinegar & water, but do not let the skins crack, then make a thin syrup to put them in & boil them very gently three times a day for a week & have a richer syrup every day for them or they will ferment it, the last syrup must be very clear & very thick, they must remain in it two days skimming it morning & evening then the syrup not be a clear jelly & dry in the sun, they must be turned every day. –

Excellent Sandwich

A thin tender beef steak broiled, well seasoned with pepper & salt & put quite hot between two slices of bread butter when cold ——

Excellent White Soup

Three pounds of lean veal & four quarts of water a bunch of thyme & sweet marjoram, white pepper & salt & some potato & six good sized onions, stew these altogether for two hours, then strain it through a fine hair sieve, after which add two ounces of rice & boil it one hour & half longer — a quarter of an hour before you take it up add a pint of fresh cream — If you want soup for two days, do not put the cream to the whole, only to the quantity you wish for one day. — — — — — —

Stuffing Beef

The round properly split, weighing about twenty pounds will take two ounces of salt petre, rubbed in very well with salt. — — — — — —

To collar Pork

Take the skin from a loin of Pork, cut off all the fat season it with pepper & salt, then roll it & tie it up very close, boil it 4 or five hours then put it into Vinegar & water. — —

To Make Jamaica Mr Banfield

Boil One ℔ of Isinglass in a pint of Water till it is reduced to a gill, then beat four Eggs (leaving out the whites of two of them) very well with a little fine Sugar, when they are well beat add to them a gill of Sherry. Put them to the Isinglass when it is near Cold and heat them together stirring them well till they are hot, but are must be taken that they do not boil. ——

For the Stomach ✓

Take ¼ ℔ of Borax powdered very fine 1½ ℔ of Sherry of Roses 15 drops of Elix.r of Vitriol mix them & rub the mouth with a little of it very frequently. ——

To clear Mushrooms

Pick the Mushrooms & wash them clean put them into a Saucepan with five spoonfulls of Water & 3d juice of a small Lemon (which keeps them white) boil them on a brisk fire, five minutes with a little Salt & Spice, then rub a small piece of butter rolled in flour the Yolks of two Eggs

but well, put to the Mushrooms. Stir it shaking well till it is mixt of a proper thickness then serve it up.

Sauce for boiled Fowls

Take a little white gravy if you have it, if not boil the Liver & Gizzards, of Some fowls & the the butter of Butter: have ready the Yolks of 3 or 4 Eggs boiled hard. Strain them thro a sieve with the liver of the fowls, into the butter or gravy with a little good Cream & a bit of Salt.

To make a Tansey Pudding

Take half a pint of Cream a quarter of a pint Orange Juice & 2 or 3 Spoonfulls of Tansey Juice a quarter of a pound of bread or biscuit if you have it, & a quarter of a pound of Sugar & a little Nutmeg. Beat 5 Eggs stir it in a pan over the fire with a deal of butter till it be stiff then butter a dish well & bake it. When it is baked turn it the bottom side upwards & serve it up with Sauce & Sugar.

Hash Duke of Newcastle

Put a pint of good strong broth into a stew pan with a small onion, shred very fine let it boil ten minutes, at the most that has been roasted into thin collops, season it with pepper & salt, shake a little flour over it, mix the whole together, & put them into a stew pan to the broth, keep it stirring till it begins to boil, when it is done skim off the fat & squeeze in a little lemon juice dish it round with sippets. N. B letting the broth boil makes the best hash.

To make Provende Sauce

Take a pint of good gravy half a gill of Elder Vinegar, six shalots, a little pepper & salt, boil all these together a few minutes & strain it.

To stew Spinage

Pick & wash the spinage very clean put it into a pan without any water, strew a little salt over it, set it on the fire & stir it constantly lest it stick to the pan. When the juice which comes from the spinage is almost boiled away put in a large slice of butter & continue to stir it till it is enough.

Pomade Divine

Take of Beef Marrow 1 1/2 lb well picked from all the bones & filaments, put it into Earthen pot full of Spring Water, change the Water twice a day for two days, then drain it, & put one pint of Rose water to it, & let it stand 24 hours, then put it in a thin cloth, & drain it as dry as possible, the odd one dance of Orris one dance of Benjamin one dance of Orris one dance of Florence oil, one dance of Cypress Nuts, 1/2 an dance of Cinnamon 2 drams of Cloves 2 drams of Nutmegs, all these must be finely powdered, & extremely well mixed with the Marrow, then put it in a pewter Vessel well closed that nothing can evaporate suspend the Vessel in a Copper of boiling Water, let it boil for 3 hours without ceasing & have Water ready boiling to replenish that in the Copper that the pewter Vessel may be always covered with Water. When it has boiled 3 hours pour it thro' a piece of Muslin into little pots you intend to keep it in, but do not cover them down till they are quite cold. N.B. It shd be touched only with Silver when you use it.

Brown Pickle – Nosh Combridge

In 2 Gallons of Water boil one Quart of Wheat Bran & one Pound of Salt one hour, strain it & let it stand till Cold. It will keep 10 or 12 days according to the Weather.

Receipt for Wiggs

Take 3 pound of flour, dry it well before the fire, rub in one pound & a quarter of butter, mix it well with half a pint of Cream & half a pint of new Yeast, when it is mixed spread over it one pound of fine Sugar well dried, a few Coriander seeds, let it stand by the fire to rise, mix them well together, & when the Oven is ready drop the paste on Tins. They must have a quick Oven N-B- you may put in Currants if you please instead of Seeds (if you do that a little Mace must be put in.

To make Elderberry Wine.

To Twenty Gallons of Water wine measure boiled & stand till it is Cold. One Hundred of Sangare Raisins picked & cleaned work it well together for 14 or 15 days, stirring it very well twice a day then squeeze & strain it off & to twenty Gallons

of the Liquor put the Yellow of ~~Wine~~ measure
the juice of Elders boiled or drawn over the fire,
" together, then put it into a bowl
fit for
it with
the bowl.

Stew for
Yolks. Top
come
the gen-
the mixt
Stirring
over the
must
Yolks only
water, &
them up.
They are
as with

Bi
2 hour
of butter & a little
the water off, & add one ounce of row butter
& a 1/4 of a p^d of Parmesan Cheese grated, season

A Good Fish Sauce

Take two gills of mushrooms catsup two gills of walnut Catsup twelve anchovies pounded two cloves of Garlic & a tea spoonful of Cayenne pepper — Boil all together & when cold Bottle it when used shake the Bottle —

A Carrot Soup

Take carrots well scraped & boil them in water till quite tender then pulp them through a sieve Have ready some good Beef Gravy to which put the carrots & after stewing a short time put in some butter with Flour to thicken the soup —

To Twenty Gallons of Water wine measure boiled & cleared like it is cold. One Hundred of Sargent Raisins picked & cleaned work it well together for 14 or 15 days, stirring it very well twice a day then squeeze & strain it off & to twenty Gallons

of the Liquor put two Gallons of Water - measure the juice of Elders boiled or drawn over the fire, stir it well together, then put it into a bowl & in 6 or 7 hours bottle 'tis generally fine & fit for bottling; when the Raisins are very fine it will require to be kept something longer in the bowl.

White Collops

Cut the Veal very thin, put it into a Stew pan with a piece of butter & one Clove of Shalot. Tip it in the pan a few Minutes, have ready some thick Cream, more or less according to the quantity of the Veal, with a piece of butter mixt with flour, the Yolk of an Egg a little Nutmeg & a few drops of Lemon Pickle. Stir it over the fire till it is thick enough but you must not let it boil after the Cream is in. Have ready some small forced Meat Balls boiled in Water, & take out the Shalot before you dish them up. Ten Minutes will do them. N B - They are often made without the forcemeat Balls as with them.

Soup Macaroni

Boil 3 ounces of pipe Macaroni very gently for 2 hours & a half in two quarts of Water, 1/2 an ounce of butter & a little Salt. When very tender strain the water off, & add one ounce & row butter & a 1/4 of a P - of Parmesan Cheese grated, serve

it with pepper & salt to your taste top it while it is throughly mixed with the cheese serve it up in a well cornered dish — reserve a little of the cheese to strew over the top of the Maccaroni. You must not put it over the fire after the cheese is added to the Maccaroni, as it makes it tough. Reserve the finishing part till the moment of serving it up. N. B. If you like it more relishing you may add a small slice of lean Ham when you boil the Maccaroni. Old Gloucester cheese will do instead of Parmesan.

To Pickle Pork as they do it in Kent

A peck of Salt 8 ounces of Salt Petre, a quarter of a pound of bay salt, 2 pounds of brown sugar, ~~and~~ ground ~~the~~ salt, mix all well together, & rub the Pork. put it down close in a Tub, between every layer sprinkle the salt, put a board over it, & a weight to keep it down, if it does not brine in a fortnight make some strong brine let it stand till cold & pour it over it. N. B. The above is suffcnt for 8 stone of pork, the bones must all be taken out, & most of the lean Pork.

To Brew Ale & Beer

Eight Bushels of Malt to an Hogshead — 5 Pounds of Hops to an Hogshead let your Malt stand three hours before you let it turn — let it not run too fast out, a full hour to run off — Then put your

Hops in the Copper, & let it boil 3 hours, when add just five pounds of Great to one Hhd - Turn your Wort into the Cask before it has quite done working fill the Hhd ~~Turn your wort~~ quite full, & fill it up 2 or 5 times to make it work well out of the Bung - After one Hhd of Ale, just in two bushels of fresh Malt to make for 1 Hhd of Beer. If you brew Beer by itself, just four Bushels to one Hhd & two Pounds of Hops.

Pig Ears to dress

Put the Ears when cleaned into a strong pot just in some herbs & roots of all kinds, a few Bay leaves, a little salt, & Vinegar, tie them down close boil or stew them gradually. then take them out & slice them very thin. Just them into a good sauce made of gravy thickened, some Mustard, & fryed Onions out of the Sauce. & cover the Ears with it as you do fryed Beef.

Spanish Puffs

Boil a pint of Water with a little Lemon peel till it is nearly reduced one half, then put in the size of two Walnuts of butter after it is dissolved put in two handfulls of flour, stir it well till it is very stiff then take it off the fire & put in

one Egg beat it well till it is the same stiffness as before, then add another & beat it as before for that another, so do till you have used five Eggs, if you find it too stiff add another till you find your paste smooth & even then divide it into parts at the size of a walnut, roll some very nice shortbread, cut for the paste to shine, as you see them brown take them out with the skimmer lay them upon a sieve to drain. Grate a little sugar over them & serve them up. ——

N.B. They may be baked in an oven, & manner the same as French Rolls. —— ——

Swiss Fish Sauce

Stew a

To make Veal Cutlets

Take the cutlets and dip them into cream and Egg mixed together put some sweet herbs pepper and salt a little nutmeg & some Lemmon pell & white bread crumbs put these upon them and lay a sheet of writing paper over them heat your butter very hot and put in your cutlets when fryd enough shake them up in gravy sauce and some pickled mushrooms Tarragall and put in the sauce — — — — —

To preserve White Currants

Take the largest and clearest currants put and wash them well in spring water and stone them strip some of them to make into Jelly bruise them in a bason with your hands then strain through a linen Cloth set it on the fire and let it have a boyl then let it ripe through a flannel bag weigh your currants and juice and take their double weight in Sugar put as much water as will wet your Sugar well boyle it to a Candy height then put in your juice and currants set them on the fire to boyl as quick as may be two or three boylings will serve let them stand till they are pretty Cold take out your Currants put your Jelly through a thin muslin so Glass them up —

Artificial Asses Milk

Two ounces of Hartshorne Shavings two of French Barley and two of Candied Eringo Root Boiled in three Quarts of Water till half is consumed Drink half a pint in a Morning fasting 2 in the middle of the Afternoon Two parts this and one of new Milk N. B. If you cannot get the Candied Eringo Root one ounce 2 half is enough of the common as it is stronger.

To Make Mince pyes

Take a pound of Beef suet shred very fine a pound of grated Apples, a pound of Currants, a pound of sugar, half a pound of raisins shred fine the Juice of 2 Lemons the rind of one of each a Grated nutmeg, the Weight of it in Cloves & Mace mix all together & Bake them

To Refine Beer or Ale.

To a Barrell of 36 Gallons take 2 oz: of Ising Glass & steep it in Wine or Stale Beer 24 Hours, or longer if it does not come to Jelly. Then take a Whisk & beat it as you do Eggs to make it thin, & if you think it is not thin Enough put in more Wine or Beer & strain it thro a cloth. Then beat it up again till it is of a great Froth. Then take a Stick that will reach near the Bottom of the Cask, & put it in at the Bung hole & strongly Beat your Beer & yest to gether. Then stop it up & it will Work no more upwards, & if the weather be fine & Clear, it will be fine in a Weeks time it may be done any time after the Beer is put up & as done Working.

To Make Ale fine

Take six oz: of salt Petre or nitre bruised small, put it in to a Hogshead of Ale & Stir it about for some time with a Small Stick & Bung it up. It will be fine in Two or Three days

To Make an ass Milk

put one ounce of Ingo Root, two oz of pearl barley & 40 snails in to 3 Quarts of Spring water. let it stew gently over the fire till the Liquor is reduced to half the Quantity. Strain it & drink half a pint warm, the first thing in the Morning & the same at any other hour of the day its your pleasure you may add a little Cows Milk to it ——— ———

The snails must be Cracked before they are put in,

To Make Treacle Beer

put 2 lb of Treacle to 6 Gallons of water made Luke Warm & a handfull of bruised Ginger & about a pint of Yeast if you Make it at night, you may Bottle it the next Morning it will be ready for drinking in about 4 or 5 days ———

To Make Almond Milk

Take marsh mallow roots washed & scraped & sliced thin, three quarters of an Ounce, of French Barley a spoonfull, one Sliced, Liquorish. 3 drams. Anny seeds half a spoonfull boyle these in three pinles of water Let them boyle to something more then a pint, to which Add ten almonds Blanched, these beaton well with two spoonfulls of rose water adding a sufficient quantity of Sugar Candy with a pint of the Cleanest of the Liquor Strained keep it for Use

Bacon Pork

Take 8 Gallons of pump water 12 stone of Salt one pound of Brown sugar half a pound of Salt Peter boiled & Strained, When Cold pour it on the Meat it will be fit to Eat in five or six weeks when it may be taken out & dried with or with out Smoak

Wt 8 lbs

To Preserve Apricots

Stone the Apricots with a Bodkin then pare them, you must have their weight before pared of Double refined Sugar fill the Holes & role them in the Sugar. let them stand all night & the next day give them a good boil then set them by two or three days then boil them till Clear —— they are the finest done first in half Weight of Sugar & boiled a little then set by till Cold that will make them finner then drained from the Liquore When drained from that Syrup have their Weight in suo & pipin Jelly Just boiled & skimed. then put the Apricots in & boile them till very Clear by this Method they do not taste so strong of the fruit as when done in one Syrup only ——

To Stew Apples

Take half a pound of Lump sugar & a Gill of Water a little Lemon peel & the Juice of half a Lemon Let it boil very slowly & scum it well pare half a Doz Apples very neatly Cut them in halves & take out the Corse & put them in to the syrup Cover them Close & let them stew slowly till enough & till they look Clear be carefull to take off the scum when quite Clear take out the Apples as free from syrup as possible & lye them in a pot then give the syrup another boil, & strain them thro a Muslin to your Apples,

To Make Morella Cherry Bs

Take 8 pounds of Morella Cherrys perfectly Ripe, put to them 3 Quarts of best french Brandy Let them Stand a Week, then pour the Brandy off from the Cherrys & put them in to a Marble morter, bruise them gently at first, then brake all the Stones, then put to them one Quart of Fresh Brandy & let them stand 8 or 9 Days, filter the Whole thro: Cap paper & put to it one pound of the finest Loafe Sugar

To Hash Raw Beef

Cut some thin slices of tender beef & put them in a Stew pan With a little Water or gravey a Bunch of sweet herbs a bit of Lemon peel, 4 or 5 onions with pepper & Salt Let them stew Close Covered till tender, then put in a small Glass of White wine, When hot, Clear the Sauce from the Herbes & onions & thicken the Sauce with flower & butter you add a little Catchup it is Excelent

Ginger Bread

One lb. of Treacle, half an oz of Cloves, D.o of Cinnimon, D.o of Ginger, one oz of Carway, & D.o of Corriander seeds, beat all spices, & seeds seperate & sift them a part, then set the Treacle on the fire, put in 2 lb of sugar & break in a p.o of Butter, then put in seeds, & spice keeping it stirring till the Butter be Melted let it simmer a little & let it Cand till Cold put in two lb & half of flower & Make it put in to small nuts & Bake them on Tin plates in a Quick oven

To Make Barley Water

A Quart of Boiling Water pour'd up on eight or nine Common Barley Malt Corns with two or three Lumps of Sugar & a little Lemon peel

Bitters

4 oz of Columba root infus'd in a quart of the best French Brandy for the space of a Week & then take a Teaspoon full in a Wine Glass of Cold Water every Morning before Breakfast & at noon —— N.B. The Ingredients must remain in the Brandy ——

To Prevent the taast of Turnipps in Butter

Take 2 ounces saltpetre and pour upon it one Quart of boiling Water, When it is Cold put it in to a Bottle for use As soon as you have Milked take a Common sized Tea Cup full of the Liquor, and put it in to 10 or 12 Quarts of new Milk When quite warm, and it will take of the taast of the Turnipps entively both in the Milk and the Butter ——

To Make an omelette

6 Eggs Whites & all beat together with a 2d of pint of Cream & a little salt, Chives or Green onions, & parsley shred as fine as possible have ready a fryingpan with about as much good dripping as the size of two Walnuts. Let the fat melt but not be boiling not when you throw in the Omelette, a little shred ham is a great advantage to it, but then the salt must be omitted.

For Closing a Childs head

Take bits of amber, on a fire shovel of hot coales, & have a peice of soft old holland, & steam it very well over the shovel of amber, and put it upon the childs head emediatly after, and let it be repeated every morning till you perscive the head closed & that there is no further occasion for it

To Preserve Cucumbers.

Take the largest you can get free from seeds & some small ons, put them in salt & water that will bear an egg, in a straight mouth'd pot lay a Cabbage leaf over them & tye a paper over the pot. let them stand till they are yellow, then take them out & wash them, set them over a slow fire, with a little salt & water lay a Cabbage Leaf over them & cover the pan close, when you thinks they are a good green let them stand in the Water till cold, then take them out, cut the large ones in to quarters like Cittrons put them in cold water, Changing it often in a day to take out the saltness when you think the saltness is quite gone out wipe them with a Cloth & prick the little ones & have ready a syrup to put them in it must be made in the following manner, boil some Race Ginger Lemon peel & bay Leaves in the syrup, a Gill of water to a pound of Sugar & a good deal of Lemon Juice in it the Syrup

must be boil'd pretty often at first, but always put quite cold to the Cucumbers, so keep them for use. if the syrup be too thin or wasted may add more sugar without boiling N.B. It is better to put old syrup with ginger &c boil'd in it at first & when fresh to boil up the fresh syrup as they are apt to make the syrup a very Bad Colour Particular care is to be required in the Greening the Cucumbers must be kept at a proper distence over the fire never to boil, as that Would quite spoil them & make them soft

To Crimp Cod

Cod is crimpt & boiled like the scate only not skined. it must be crimpt Whilst very fresh & requires a good deal more salt to be put in to the Water it is boil'd in then scate dose. it is cut of the Shoulders of the Head

For Weak Eyes

Two Ounces of Rosemary Leaves, infused in a Pint of Brandy for three days shake it well every day, and strain it off mix a Tea spoonfull of it with 4 spoonfuls of Spring Water, by Degrees lessen the Quantity of water, untill you have equal parts of each, Wash the inside of the Eyes well with it every Morning and Night

A Salve for the Eyes

Take 4 oz of bizgens wax, Eight scruples of Camphire 2 oz of powder of Tutty 1 lb of Butter 2 oz of rose Water take you wax & Camphire & put them in to a pewter Bason When it is melted put in the Butter stir it till it is all melted then the rose water & Tutty mix it well to gether & stir it till it stiffens then put it in to your pot

To Make Scotch Collops

Take Loyn of Veal cut it in to Collops & beat them with a paste pinn lay them on a dish season them mace Nutmegg & salt beat fine make some good Gravie of the Bones, bits of skins a sprig of time a little parsley Lemon peel Whole peper Onion Anchovie Mace Let it Boyl till it is a good gravie then strain it. Take your Collops & fry them & put them in to your Gravie. boile your Collops & shake them together thicken them with a little Juice of Lemon so serve it up with Pickles Broyl'd Bacon the kneor of your Veal in thin slices fry'd & Balls laid with Lemon slice's over the Collops, for the Farst meat a Bit of the Tenderest of the meat as much more suit to it beat it in a marble morter very well a few Bread Crums. 2 yolks of hard Eggs. a little nutmegg. mace Lemon peel shereed, parsley; salt break in a Raw Egg so work it in to Balls with a little flower on the hand & Boyl them in a little of your Gravie then set them to the fire to Brown

To Stew Eels

To some strong Beef Gravey, Add to it, salt. spice. Cayenne peper Leamon peel sweet Herbs or onion, a table spoonfull of Anchovey Ipence, as much soy two spoonfuls of Mushroom Catchup. then add a Quarter of a pint of port Wine. after it has stewed somtime, strain it & put in the Eels, When they are nearly enough, put in another quarter of a pint of port wine & thick it a very little with Butter & flower

To Preserve red Goosberys

Take a peck of Goosberys full ripe put them in the preserving pan With 3 lb of poun: sugar lay a few berys in the pan with the sug: intermixed untill they are all done, Boil them over a slow fire for one hour & Scum them well & take them off & put them in pans

Quins Fish Sauce

1/2 pint of Walnut pickle 1/2 D.o of Catchup 2 Table spoonfulls of Indian soy 6 Cloves of Garlick lightly Bruised, 10 Anchovies well bruised, one oz of horse radish, a little Cayan pepper, some Lemon pickle Lett them stand for a week in a standing heat shaking them well, then strain it off, 3 Tablespoonfulls are enough for a Common sauce Boat of Butter—

A Nother Fish Sauce

Thee Anchovies three Spoonfulls of french Vinegar, a little three Horse radish, a bunch of sweet Herbs & half a pound of Butter a Little nutmeg Melt it all together & Just before you send it up put in the Yolks of 2 Eggs—

An excellent Fish Sauce

Take three Anchovies boil them in a Gill of water, when cold put in half a pound of butter & a little Flour, three Yolks of Eggs tow Spoonful of White Wine Vinegar N.B. The Vinegar must be put to the ingredients when the Sauce is put into the Sauce Boat.

To Make Ginger Wine

To every Gallon of water put two pounds & half of sugar & one ℔ of Raw ginger bruised, boil them together one hewer when near Cold put to each Gallon one Lemon sliced, and a little yest, when while over, put it into your Cask & let it work there a month, then put in a bottle or two of Brandy & make it Close up, & in four or five Months – it will be fit to bottle

For an inward or outward bruise

Take 4 table spoonfules of Black Beer every 4 hours, if outwardly Bruised rub the part affected With the same thrice or four times a Day

To Make a Hodgepodge

Take Light pounds of a Brisket of Beef Cut it in to five peeces Boile it about half a Quart of an houre and wash it well in Cold Water, take the best part of a neck of Mutton cut it in to three Peeces, ab.t three pounds of a Breast of Veal cut in to three peices, Four Hoggs feet & Two lars if they can get them, six Sheeps Rumps & two end Rumps of Beef the Beef & Hoggs feet & lars are put to Boyl together when the Beef is half done put in the rest Broyl a pound sawcages & let in Ten Minuets of serving put them in if you have a mind to make it very rich you may put in a Fowl or Two partridges after they have been roasted about Ten Minuets the Roots are put in with the Mutton they are Carrots Turnipps one small Cabage and some Sallery all these must be Cut in proper Lengths & they must be pore boyled add spice to your tast, take Care to scume it well that there may be no fatt a pound of raw ham put in with the rest will be very good make no more broth than will Just fill your Dish then it will be rich & fine flavoured.

To Pickle Mangoes

Take the Cucumers or Melons, the sig the like & as Green as you can get them, cut a square peice out of the side & take out all the inside seeds &c. Lay them in a strong salt & water for a week or ten Days or till yellow, then boil & pour the same salt & water they have laid in scalding hot upon them till green then Drain from them the water & fill them with mustard seed horse raddish Cut in small peices, shallots a Clove or two of Garlick shred, mace ginger whole, & long Pepper & some Dill seeds, then sew the peices on again Take as much Clear Vinegar, or White Wine venegar, as will cover them, & put in to it a little Jamace & whole peper a few shallots horse raddish Dill, & a handfull or two of mustard seed boile it till the shallots are tender & poure it hot upon the Mangoes let them stand two or three Days & then boil the pickle again & power it scalding hot upon them to tye them up for use While they are greening then lay a fresh Cabbage Leaf in top & bottom of the pot every time they scald them which must be night & morning till they are green then Cover them Close to keep the steam in

To Make Lemon pickle

To one Gallon of vinegar put eight Lemons, cut them in two & take out all the pulp, then fill the Lemons full of salt & sew them together put them up on a plate & Dry them in an oven after the bread comes out when the Great heat is gone off, they must be quite Dry & hard, to eight Lemons put 3 oz of flower of mustard, 6 Drams of Kayan peper, nine cloves of Garlick & a race or two of Ginger the Vinegar must be boild & when warm put all together close stopt & let them stand for a month take out the Lemon & keep the pickle in little Bottles for use

To stew Mushrooms

pick the mushrooms & wash them clean put them in to a sauce pan with six spoonfulls of Water & the Juice of a small Lemon which keeps them white boil them on a brisk fire five minuets, with a little salt & spice Have ready a small peice of Butter rolld in flower the yolks of 2 eggs beat well put to the mushrooms keep it shaking well till it is well mixt & of Proper thickness then serve it up

To Make Mackroons

One p.d of Almonds Blanched in to Cold Water, beat them in a Marble mortar but not very fine put in a little orange, or Rose Water to keep them from oiling as they are beating put in 3 Qu.rs of a p.d of fine sugar sifted & stir it with the Almonds, & then add the White of an Egg beat to a froth & make it in to a pretty stiff paste, with the Egg. but if too thin they will run & be flat. put some Wafer paper or Writing paper & drop them on & Bake them in an oven hot as for Manchet, scrap some sugar on when you put them in to the oven if you like bitter Almonds you add 2 oz & take off the same Quantity from the Sweet ones

Marmalet of Oranges

Cut the oranges in squre peices then the weight of them in sugar, beat the sugar put water in to it almost as much as you did in to a Syrrup & put them on set them over the fire, & cover them as before stir them often set them b'yl gently a good while, till they come to a Jelly & towards a Marmalat

Oysters Sauce

Open your oysters & save all their liquor, put it in to a stew pan with a Lump of a little good Butter & Veal Broth, & in to that put a little whole pepper & a very little Mace, then add suffecent Cream to make it white & a spoonfull of flower to make it Thick

Mrs Shaw

To preserve Oranges

Let your oranges remain in four Days in spring water with a little salt in it changing the water once a Day then scrape, or pare them very thin & as they are done throw them in to Cold water, with out salt let them lie 2, or 3 hours, tie them seperally in a Cloth & boile them in a large Quantity of Water till they are very tender, the Water must be renewed with hot water, as it wastes with Boiling when they are tender enough put them in to Cold water, for two hours, then cut a little hole at the stalk end & take the seeds & strings out with as little of the pulp as possible. To a pint of spring water a p.d of Coarse Lump sug.r boile in to a clear skimmed Syrup as much must be made as will cover the oranges & boil them in it about a Qu.r of an hour & then put them in a Jarr & pour

The syrup hot on them, & let them stand six Days tied down, then tie them on a sieve with the hole Down, & a hot syrup on them made of three pts of double refined sugar to a Qut of Water & the Juice of 4 oranges run thro a Jelly Bag & when they are quite Cold tie them Down with a Bladder

Lemon juice & Ginger boiled in the syrup before the fruit

Fire Locks to Clean

Black lead beat to a fine powder two whites of Eggs mixed to be laid on for a night & a day & then to be Brushed of with a hard brush. The Barrel first to be Clean washed well with soap

Colo Hart

To Recover Porter When flat

Throw in to the Cask a Table spoonfull of Rice, Which will restore it in a day or two

To preserve Strawberrys.

To seven pound of strawberrys, or Raspberrys, put one P.d of sugar beat fine boil them well bruising, the Fruit, & take of the scum when they are boiled to be thick, put them in to little potts & set them in the oven, after the White Bread is Baked, till when they are Cold, you do not see a dew stand at the top—

Lobster Sauce

Take the spawn & pound it very fine in a Mortar when done, mix it with Butter well melted put the Juice of one Lemon 2 Tea spoonfulls of soy, with 1 Tea spoonful of Anchovy pickle then cut the Body of the Lobster in to small squre Peices put it in to your other sauce & let it simmer up all together—

Mrs Vanes Receipt to Make a Soup—

Take a hind Leg of Beef, and a large Knuckle of Veal, put to it four Gallons of Water, When it simmers & has been clean skimed Put in the following Roots, 20 Leeks 12 Carrots 10 Onions 3 parsnips & 5 Turnips Let all these stewe for 10 hours, skimming it well all the time, but never stir it, Then strain it of in to a eathen pan, Then to the meat and Roots that are left in the Caldron, put more Water, & let it stew all night and in the Morning strain that of, in to an eathen pan by itself.—

When you melt the Jelly for use, take as much of the Small as you think proper, and put in to it 5 or 6 Whole Onions, Sellery, endive, Chervill, Carrots, Lettuces, & the Tops of beet Cut very small, boil all these till they are tender, then add as much of your streng Jelley as will make it the strength you like & boil a thin Crust of Bread in the Soup—

White Onion Soup

Take ten of the best onions cut them in Quarters first, then slice them very thin, stew them in half a pound of Butter, laying them in a sieve to drain, boil up two quarts of good Broth & put the onions in, & ~~let~~ them boil together a little while, Take the yolks of ten Eggs, boil them with a little salt, then strain them in to half a pint of Cream Boil the soup put in the Cream, & stir it together a great while then put in Fryed bread

To Make Poverade

Take a pint of good gravey, half a gill of Elder Vinegar six Shalots a little pepper & salt boil all these together a few Minuets & strain it off. This is a proper sauce for Turkey or any other sort of white Fowls,

Mrs C. Gore 86

A Clear Soup.

Knuckle of Veal or bout 5.lb Sheild or b.t or p.c of Lean Ham set on With a b.t & 2 qu.ts of water, on a stove. When the skim rises take it off & when it begins to Boil take it off the Fire, set by the side of the stove & skim it extremely well put in two parsnips, 8 Large onions, 2 Carrots 2 Turnips, & 2 or 3 Roots of Cellery 2 blades of Mace, 12 pepper Corns & a little salt let it boile very gently for 3 hours & if a Clear it thro a fine sieve or soup Tammyen to a Clean sauce pan with the Crust of a French Roll, being first boiled very tender, What stewed herbes you please as Cabbage Allerie, Turnips, Carrots Rice or Vermicelli this soup made with Beef is very good

To Pickle Salmon

Cut the salmon in square peices to be taken all the Blood out wipe it very well with a Dry Cloth rub it moderately with salt peter & Comon salt let it Lye 2 days then tie it up tight with clean matting boil it in spring water with a few blades of Mace Cloves & pepper corns & Bay leaves When the salmon is enough take it up & add some Vinigar to the pickle let it boil a little, When Cold put in the the salmon to keep, if the pickle changes take out the salmon boil the pickle again adding a little more Vinegar & spices & put the salmon in When it is Cold it will by this Method keep a Long time, it is better to bake the salmon in stead of Boiling —

To Make a Soup

Take half a score onions peel them & cut them in small peices in to a stew pan fry them brown with butter & a little peper & salt. When they are enough pour such a Quantity of water on them as you think proper to have soup let there boil together & thicken it with as many yolks of Eggs as you sea nescary keeping it stirring to prevent the Eggs from Curdling a little Cream does it good

To Make Rasin Wine.

To 50 Quarts of water put 100 pounds of the best Rasins let them stand three weeks till the seeds be con little soft then squese them well in a press let it stand in the Cask till it is Clear & then Bottle it off

Excellent ~~Cellar~~ Fish Sauce

Red Wine one quart, Anchovies, 2 Dozen Vinegar half a pint, Mace a small quantity Onions two, Cloves Light Thyme clean picked, a small handfull Horse radish as much as you can take in your fingers, Parsley some quantity Nuttmegs slice two Bay leaves six - simer over a Gentle fire till the Anchovies are disolved, strain & when cold, Bottle for use N B Melt your butter very thick & put three spoonfulls of the above to half a pound of Butter

White Sauce

Make a gravy first then mix some butter & flower together, put in the butter & flower when mixt in to the gravy, make them hot, then take as much Cream as you think sufficent, mix part of it with the yolk of an Egg or Eggs to thicken it, the rest of the Cream put to the gravy with the butter & flower in it, it may have a gentle boil after which put in the Cream with the Egg in it, which may be made hot, but if it boils, tho. but for one moment, it will curdle when your egg is in, a little mace is required & if liked, any other spice will not hurt it——

Mrs J. Mellish

Tooth powder

Red Bark 1 ounce, Gum Myrrh 1/2 ounce Allum 1/4 ounce Creme of Tarter 1/4 ounce Calcined Oyster shells 1/4 ounce made in to a fine Tooth powder After using it wash the mouth with Aquabusade and Water

Mrs Barlow,

Elder Vinegar

Take half a peck of the peeps of Elder flower, picked very clean, put to them one gallon of strong Allegar, set it in the sun in a stone Jug for a fortnight then filter it thro a dimithy bag & when you bottle it put it in small bottles to preserve the flavour, be very careful not to drop any stalks in to the Vinegar

To Make Cowslop Wine

To every gallon of Water put two pounds & a half of Lump sugar, & half a peck of fresh Cowslops peeps, well bruised, boyl the sugar & Water about an hour, let it stand till it is new Milk warm, put in two or three spoonfulls of new yest, to every four Gallons. Let it work all night, then put your peeps (well bruised) in to the tub, let it work three or four days in the tub, then put it in to a Barrel, & let it stand a Month, before you Bottle it — To every four Gallons of Liquor, (put in cut in slices) two Large Lemons, & pour your Boiling sugar & Water upon them, Whilst the Liquor is in the tub, stir it 3 or 4 times a day with a Spoon stick —

To Make Syrup of Vinegar

Take as many Rasberries as you pleas pick them well without washing, put them in to an Earthen pot, pour as much good Vinegar as will Cover them, than Cover the Jar very Close with a Bladder so that no air can get in put it in to a Celler for nine or ten days, then Squeese it through a sive squeeze it well to get out the Juice, to each pint of Juice, a pound and a half of loaf sugar, Boil it upon a slow fire, till it becomes thick, skimming it well, let it Cool & bottle it for use

N B The use of it is to Mix Water, to quench thirst, and is particularly good in fevirish Complaints and may be drunk without danger and extremely pleasant at all times

J. M. BARKER
CHEMIST
HIGH ST DONCASTER
copied
c. fol 12

A Copy -

Take of the Sedative Solution of Opium (Battley's) 2 fluid ounces -
Ten to twenty drops to be taken in a wineglassful of Camphor Julep when the pain is urgent -

Take of the Confection of Senna 1 pound -
A teaspoonful to be taken as occasion may require -

Andrew Wardle Esqre
Augt 26. 1830 -

The Powders for the Read C. Cator -

Take of Powdered Gum Myrrh & Subcarbonate of Potash of each ten grains - Mix & make a powder to be taken twice a day in a wineglassful of pure water -

To M

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The Collyrium -

Take of Superacetate of Lead 1 scruple
Distilled Vinegar 1 fluid ounce
Rose Water 1 do do
Distilled Water 6 do do

Mix & make a collyrium to be applied often during the day -

J. M. BARKER
late
CHEMIST
C. & B.
HIGH ST DONCASTER

The Ointment -

Take of the Cerate of Super acetate of Lead
Ointment of Nitrate of Mercury
Spermaceti Cerate of each 1 drachm

Mix to make an ointment to be applied every night -

The eyes are especially directed to be fomented with a repetition of flannels wrung out of the hot water, as hot as it can be borne for at least ten minutes night & morning until there is a considerable improvement in them & gradually left off - C. Cator -

Mr. Scott's Prescriptions
for Collyrium &c.

HIGH ST. DONCASTER
CHEMIST
TIMBERLEY

Mrs Walker

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Strawberry Wine

Gather the best scarlet strawberrys when full ripe & to every Quart of fruit put a Qt. of water first bruising them very well let them stand to infuse twenty four hours, then put them in hare Bags to Drain, & to every Gallon of Liquor put 3 lb & 1/2 of Lump sugar & when it is disolved, put a little new yest to it & let it work a day in the tub & then Tun it & put Isinglass in, 3 Quarters of an ounce for 6 Gallons & as it works out of the Barrell fill it up & when it has done working bung it up Close & let stand two months, then if fine bottle it but if not Rack it of, put a little more sugar in, & let stand 3 Weeks or a Month longer

Goosberry Wine

Take 5 Quarts Goesberrys to 4 Lb of Water stamp the Berrys throw them in to water as you stamp them, let them stand two days, then run the Liquor thro a Strener, & to every Gallon of Liquor put in 3 lb. of Lump sugr. When the sugr is all dissolved put it in to the Barrel, then dissolve 3 a oz of Isinglass in some of the Wine to every 5 Gallons When it has done Working put it in to the barrell & put in a pint of Brandy let the berries be clean picked at their full Growth, but not over ripe & when it is fine Bottle it

It might for Red Beef. [illegible]

Take a Brisket of Beef abt 36 lb - 3 Oz of Salt petre mixt with 12 lb - of brown Sugar which put well into the Beef. then take 9 lb - of Common Salt which put in also well then put the Beef into a Tetting Tub & let it lie 3 days work it well with the Pickle & then it may lie for a fortnight then take your Beef & stew it for 7 hours until all the Bones will slip out. Any sized piece of Rump may be done only proportion the

Mrs Barnes

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Cowslip Wine

To every Gallon of Water put two lb. & ½ of Lump sugar, boil it an hour, & to every Gallon of Liquor pare 1 Lemon & Lemons slice'd, when new milk warm, put in 2 spoonfulls of new Yest, and half a peck of Cowslips to every Gallon and the day after put it in to your Cask. and lett it stand a Month or five Weeks

To Preserve Strawberries Either Dry or

Bruise 3 lb. of Sugar into Juice the size of an Egg just dip them into Water & put them into a pan, when it is boiled half, put half a quart of Strawberries well bruised put them into the Sugar let them boil till they jelly then put in two large Spoonfulls of Brandy & boil it one Minute then put them into Pots & when Cold cover them with Paper dipt in Brandy.

Mrs Shuttleworth

Gooseberry Wine

Take 30 Quarts of ripe Gooseberrys bruise them in a Mortar with a Wood pestle Boil 16 Quarts of soft spring Water & let it stand till cold then power it upon your Berries & stir them well together & let them stand for two days then Strain them through a hair sive & run the Juice through a flannel Bag then take thirteen pounds of Lump sugar put it in a Pan with one Gallon of Water

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An Excellent Omelet

Mrs Stone

5 Eggs, half a pint of Cream, a little chopped Onion, Parsley, & Onion – a little cold Butter do – as big as a Walnut, break it in little bits & put in different parts – & beat up a little, & put it in the frying pan with a little boiling butter – it to be do. 20 minutes frying there must be a little Pepper & Salt.

Good Excellent

To make Buns

Take three pound of Flour, four ounces of Butter, a quart of Milk, two Eggs, sugar to your taste, & a few Currants or Caraway seeds — Bake them in a slow oven.

Mrs Bonfield

Receipt for a sweet Jar

Gather Lilies, Roses, Mignionette & round taking particular care they are perfectly dry when you gather them — put them in a Jar in thin layers adding Bay salt between each layer and occasionally a little spice the one whenever you put in fresh flowers to mix with what is there — The flowers are not to be dried but put into the Jar as gathered from the Tree — 1 oz of Cinnamon — of Cloves ½ — of Mace to shillings worth of Musk will be sufficient for a large Jar —

Gingerbread

Take half a pound of Treacle 4 ounces of Butter 4 ounces of moist Sugar set it in a moderate oven until the Butter is dissolved, then beat in half a pound of Flour and two spoonfull of Brandy — spread it very thin upon a clean Tin and bake it in a moderate Oven. Cut it in pieces and whilst warm roll them round a clean rolling Pin —

Eye Water

Take ½ Bole Armenic the best sort finely powered two ℥ of white Copperas or Vitriol powered half an ℥ of Camphire but with 8 bitter Almonds blanched — put the above in an Earthen bason pour on three quarts of boiling Spring water, stir it with a stick till the Camphire — put it in a bottle shake it twice a day for a month when it will be fit for use. let it stand on the Lees & strain it off

a pint at a time. The longer it is kept the better. It is very good for the Eyes & for any wound if the skin is broke. —

To make French Rolls
Most Excellent. —

Take two pound of the best Flour well dried about an ounce & half, three ounces of butter melted in your Milk, let it be warm as for bread with five spoonfuls of well watered Yeast mix it up rather lighter than for bread, let it stand half an hour to rise, make them very small & place them in a quick oven, twenty minutes will bake them, if they do not rise set them by the fire for ten minutes after they are made up before you put them into the oven. Lady Mary Fox

three

three

Currant Jelly

Lady Rogers Receipt Book

Take an equal quantity of red & white Currants, strip them from the stalks; they must then be put into a slow oven till they have yielded as much juice as is wanted. To every pint of Juice allow 1 pound of double refined Sugar, the Sugar must be pounded & sifted very fine & put upon dishes & set in the oven till it is made as hot as possible without melting, when it is ready boil the juice one minute over the fire, pour it into a pan & stir the sugar very well in till it begins to stiffen, you may then put it into the Pots for keeping.

Mrs Worthington Manuscript

Dutch Fish Sauce

Take 18 spoonfulls of White Wine 9 spoonfulls of Vinegar 3 spoonfulls of Walnut Ketchup some Mace a few Cloves a Nutmeg 3 large Onions & 6 Anchovies let them simmer over a very slow fire for ½ an hour then strain it thro a hair Sieve & bottle it for use.

To keep Perpetual Christmas 106

Take very fresh Marrow Peas shell them then have ready some boiled hard water made pretty hot, put in 4oz Peas let them boil one minute then put them on a hair sieve to drain their spread them on a cloth & dry them very well & let them lay until cold then put them into dry Pint bottles & tie them down very tight with bladder & set them in a cold place. — N. B. Before you use them put them into hot water & change it several times to take out the Sour.

To make Tomato Sauce

Mrs Northey

Take Tomatos & bruise them in a Marble Mortar then add to them some Chili Vinegar & White Wine Vinegar in equal quantity shred into each Quart a quarter of an oz of Jalic an ounce of Shalot & two Spoonfuls of Cayenne Pepper a little Salt & Mace. Then give it a boil altogether let it stand till cold then put it thro' a hair sieve & bottle it for use. —

To Make Ginger Wine
Mrs Townend

To 12 Gallons of Water put 36 pounds of fine loaf sugar, & 26 ℔s of the best Jamaica Ginger sliced, boil the Water Sugar & Ginger together with the whites of 8 Eggs (on beaten taking off the scum as it rises. Then pour the boiling liquor on the rinds of 36 lemons, & when the liquor is nearly cold put in the Juice of the 36 lemons with the Juice (only) of 6 more lemons & a spoonfull of quite new Yeast with the liquor with it. — boil one ℔ of Isinglass in a little of the Wine till it dissolves & put it into qr barrel when you turn it up & set before — It must stand in qr tub 3 or 4 days & then put it into the barrel, when it has done working turn it up close & let it remain in qr barrel 6 or 7 weeks then bottle it. —

N. B. You must tie the Ginger in a linen bag & let it be steeped a night & a day in one quart of qr Water & then strain it. —

To make Cowslip Wine

Mrs Towers

To every Gallon of Water put 3 pd – of fine lump Sugar, 1 1/2 a pecke of Cowslips when picked from the Stalks – boil the Water & Sugar for an hour, to every Gallon you must put 2 whites of Eggs well beat – put in the skin of 2 lemons pared very thin – boil the lemon skin in the Sugar & Water skim it well & when clear & cold put the Cowslips in a little gentle ferment put the Juice of the lemons that you have pared, together with the Juice & rind in a tub with some Sugar then put altogether into a tub & let it work 2 or 3 days. then put it into the barrel with a little Isinglass to every Gallon – strain the liquor from the Cowslips in you put it into the barrel, to every Gallon of Water you must have the Juice of 4 large lemons –

It will be fit to bottle in six Weeks –

To make Walnut Catchup

~~Incomparable~~

Take your Walnuts when fit for Pickling bruise & press out the Juice, to every pint of Juice put ½ a pound of Anchovies, boil it till they are dissolved strain it off & boil it again with a third part of an ounce of Mace & Cloves & Pepper, a few Shalots, & a pint of Vinegar, you must boil it until the Shalots be tender, strain it off again & let it stand to settle then bottle off the clear.

A second sort

To the ingredients put three pints of strong Beer, a pint of Vinegar, a few Anchovies, boil them & strain them on above, & bottle it for use.

This receipt is a very excellent one Mr. Medcalf.

To make Gooseberry Wine Mr. Davis

Lemon Peel of Gooseberries picked & well bruised, put one Gallon of soft water

let them stand sixteen hours, then draw
the liquor carefully off, & add to each Gallon
of it 3 pd. & a ½ of Sugar & a spoonful of
Yeast. Stir it three times a day for three
days, then it will & turn it brown first
put a few Raisins in the cask.
Add Brandy & Isinglass in the proportion
of a quart of the former & two ounces
of the latter to every ten Gallons of ye
liquor.

N.B. My Housekeeper found ½ a pd.
of good Yeast sufficient for twenty four
Gallons of Wine.

Sponge Cream

Dissolve 2 ℔ of Isinglass in a pint of boiling
Water, strain it, add the juice of 6 Seville
oranges, & 2 lemons, the rind of 2 oranges,
& one lemon, sweeten it to ye taste, whisk it till
it looks like Sponge, & then put it into Moulds.

Italian Cheese

One Pint of Cream the rind of two lemons grated fine, the Juice of two lemons a glass of Madeira Wine & Sugar to your taste Which all together till the Cream is quite stiff then lay a square piece of Muslin in a small sieve, dip it in cold Water pour the ingredients into it & let it stand till the day following. — N.B. It must be turned carefully out of the sieve into a glass dish and ornamented with blanch sugars.

Mrs Benfield

Boil five moderately sized Potatoes & force them thro a sieve. Get half a pound of Lard (which ought to be 3 or 4 Months) mixing a very small quantity with the Potatoes. A Spoon full of this mixture will do equally well to rub bread on the Common Goat.

Welsh Pitch Mrs Bf

Take the Neck & fore ribs of Mutton not too fat, put it on with eight quarts of Water & have ready scraped & cleaned & cut into small pieces 3 dozen small Onions (large 2 dozen will do) & rather fewer Turnips in proportion cut small, & a Peck of Green Peas or half a peck of Old which are rather preferable — and Salt & no other seasoning whatever — let all stew together very slowly by the fire for five hours at least & care must be taken to skim off all fat that floats on the top before it is thickened up. It will be a strong kind to eat Water afterwards. A few Leeks may be put out to add on them before the Welsh Pitch is made.

or they are sometimes too much boiled down for only one's taste.

To Pickle Beef Hams Tongues & after the manner of Admiral Porter.

Take 16 quarts of pure Water to which add one pd. & 1/2 of best Liverpool Salt two ounces of Salt Petre & Six pd. of Brown Sugar - put the whole into a pot or Kettle & let it boil being careful to take off all the Scum as it rises - when no more scum comes up take off the Liquor from the fire & let it stand till quite cold - when your Meat is packed into a close cask with a close top, pour the Liquor over it till perfectly covered & in which way it must be kept - Beef prepared in this manner has been taken out of the Pickle after laying ten Weeks & has been found as good as only salted ten days for tender as a Chicken. If you intend to preserve Meat for any considerable time it will be found necessary to boil the Pickle over again once in two Months skimming off all that rises & throwing in during the boiling 2 oz of Saltpetre & a pd. of common Salt - This the same Pickle will hold good for twelve Months - It must be remembered this Pickle makes Meat red like Ham. &

onions & thumb well for Hung Beef Tongues Hams &c &c

If you wish the Meat Salt use 8 or 9th of Salt in place of 6 as mentioned in the first part of this receipt. If the Meat is first salted before it is put into the Pickle it will keep in the Hottest Weather.

Mr. Rose

Take of Log Wood Brazil wood & Fustick each 1/4 of a pound put them into separate pots with 3 pints of water & a little Salt of Tartar. Strain them thro' a cloth and mix the colour to the shade you like. The pattern must be pasted upon the table with the white of an Egg, examine it carefully after each coat of the Liquor is put on with a soft Brush that all the corners of it may be firmly fixed. Be sure that a sufficient time has elapsed between each Coat that the Table may be perfectly dry.

Mr. Palmer Narbeck

Elm Bark Decoction particularly efficacious in Scorbutic Complaints.

To three Ounces of the middle rind of Elm add three Pints of Water. boil it till it is reduced to a Quart. A tea cup full of this decoction should be taken three times a day.

Mr. Andrews

Rust Venison or fat Fowl

Mix some White of Eggs with a little Water & ~~Rub~~ the Fowl or Venison with it for once or twice at the first & it will keep the fat from dripping away.

Fish Sauce

Take a Pint of sweet Gravy or Water simer in it until dissolved & Anchovies or little lemon Juice & Shallots strain & thicken with good Flour & butter then add Lemon Sauce Anchovy Liquor & lemon Pickle to your taste or this strain (the sauce) the Yolk of an Egg to thicken & adds to the gravy by being just in the last stirring & not let it boil afterwards.

To Make a Biscuit like Mrs Dixon

Take one ℔ of Sugar beat fine & 12 Eggs have out 6 White beat the Eggs & Sugar in the a Which from Room in a Dish & put more 3 quarters of a ℔ of flower strew upon the fire a little Anise a little Rose water or Brandy & a few Caraway Seeds. You must put the flower in by degrees put when you are going to put the Cake into the Oven.

Plum Cake Miss Dixon.

Eight P^ds of flour well dried & 12 P^ds of Currants well washed & picked one P^d of double refined Sugar beat & sifted one ounce of mace shred fine four P^ds of fresh butter thirty Eggs leave out half the whites beat them very well with a quart of strong Ale yeast a quarter of a pint of white wine a g^t of White brandy or Rum or milk from the cow, Rub some butter well into the flour & mix all the liquid things together but your yeast well before you put it in then beat the Cake very well with your hands & put in the Currants last & a pound of Citron 2 hours will bake it, it should be quite down. Ice it if you please. N.B. This makes a very large Cake 2 P^ds of flour & the other ingredients in proportion makes a good sized Cake. ~~Miss Brook~~

To make Ginger Bread Miss Dixon

Take 8 Eggs beat them well 2 pound of Treacle half a P^d of sugar, Cinnamon & beat Ginger of each 1/2 an ounce a little Clove Pepper 2 ounce of lemon peel 2 P^ds of Almonds blanched & beat small half a pint of red wine a glass of Brandy. Your flour must be dried & rubbed in 1/2 a P^d of butter, mix all together & let it stand to rise then bake it.

Orange Pudding

~~The Yolks of Sixteen Eggs beat very well with 2 spoonfuls of Orange flower water~~

A Receipt to make Sugar Vinegar

To each Gallon of Water take a pound and a quarter of fine powder Sugar then divide the Water & boil the Sugar in one half of it for a quarter of an hour scumming it all the time then take it off the fire & mix it with the scumming Water, as soon as it is become blood warm put it into an Iron hoped Vessel that will just contain it together with a large Spoonfull of new Barm to every Gallon, & add one pound of Raisins to every five Gallons letting it stand within the warmth of a constant fire till sour then bottle it off. — N.B. The Bung hole ought to be wide enough to admit one hand and so therewith cleand than with a proper (pricked fork of holes with a pewter) pouted over it. When the Vessel is once become soured with Vinegar it ought not to be washed but the dregs are to be taken out only with the hand & the Vinegar will afterwards become sour. Mrs Rixon

To make Sherrybottom

Take the rind of ten oranges, 4 pounds worth of Sugar 2 d. Cochineal half 2 d. of Gentian root put them in a cag & pour on 3 quarts of good Beer & letting them stand 3 days.

Rub 3 lb. of Sugar with Juice the size of an Egg, just dip them into Water & put them into a pan, when it is boiled long enough have ready 4 quarts of Strawberries cold but in just put them into the Sugar let them boil till they jelly then put in two large spoonfulls of Brandy & boil a one Minute, then put them into Pots & when cold cover them with Jellies & put in Brandy.

Stewed Beef Steaks

Beat some Steaks very well, then fry them in a frying pan till they are nearly enough & of a nice brown — then put them into a stew pan with a little good gravy or butter, a little onion (if approved of) & Pepper & a little Salt, let them stew slowly on the stove or in the oven for 2 hours, then add a spoonful of Walnut Ketchup (or any other thing sauce you prefer) & if the gravy is not thick enough a little flour may be rubbed in but not much or so as to make the sauce or gravy white, as it should be a nice brown, serve it up & little long pot & garnish it with Horse radish.

N. B. — The Steaks are no more warmed over again on the day.

Short Paste for Tarts

A pound of flour into which rub half a pound of Butter, a little Salt, & abt. 2 ℔ of loaf Sugar beaten fine, mix it up with Water into a stiff paste — N.B. Wet the Edge over with Water with a feather & ridge some pounded Sugar over it before you put it into the Pan. It takes up looking thus puff paste; the Tart is equally good without Sugar put in it. —

To preserve Currants for Tarts

6 ℔ of Currants picked carefully from the stalks so as not to bruise them — 3 ℔ of fine Powder Sugar put to them, set them on a slow fire or stove till they are near boil; then take them off & put them to cool in a clean bowl or pan till the next day, then set them on the fire again, let them boil slowly for half an hour, let it boil again as before till the next day, then put them into bottles with a little sweet scalded oil on the top, & cork them close, N.B. They must be kept in a dry cool place.

Method of cleaning Silk Woollen & Cotton Goods without damage to the texture or colour. —

Take two Potatoes to a pint of cleaner water & let the liquid cool then add a lump of lime. Put another Vessel of Water let the mixture stand until the fine particles of the Potatoes are precipitated. Then pour the Mucilaginous liquor from the feculu & preserve the liquor for use — the article to be cleaned should then be laid upon a clean cloth on a table & having provided a clean sponge dip it into the Potatoe liquor, & apply it to the article to be cleaned till the dirt is perfectly separated, then wash it in clean water, about time — two middle size Potatoes will be sufficient for a pint of Water — the White feculu will answer the purpose of Tapioca & make an excellent nourishing food with sugar or milk, or serve to make starch & Hair Powder, the lime paste which does not injure the silk is of great use in cleaning coloured Cotton, & Sperm Coffee or any other coarse goods. The Mucilaginous liquor will clean all sort of Silks, Cotton, or Woolen goods without hurting or spoiling the colour; it is also used in cleaning silk painting or printing that is faded, silk printed Waistcoat may be cleaned by rubbing a sponge in the liquor then dipping it in a little fine clean sand & afterwards rubbing the waistcoat with it.

Lemon Brandy.

To a quart and a half of Brandy (put into an earthen Vessel that has a Cover) add a Pound of Loaf sugar, the Rind of four Lemons, and the Juice of Six. then add a quart of boiling Old Milk. Let it stand eight days, stirring it every day, then run it through a bag, and bottle it.

Ginger Beer

To 10 Gallons of Water 8 pounds of Loaf Sugar, & 4 Ounces of Ginger sliced, boil it one hour, & take off the Scum as it rises, then pour it into a Tub, and let it stand till Cold, put it into a Barrel and all the rinds and juice of 10 Lemons - half a Pint of Good yeast must be laid on the top, & close it up tight in a fortnight it will be ready to bottle, if the Lemons are cut and the number must be increased.

Sarsparilla Water

Put two Ounces of Lavern of Tartar into a large Jar, with the Juice & pulp of two Lemons

pour on them seven quart of boiling Water, 22
when it is nearly cold work it with Yeast on a toast,
close it this a large vessel, mention it to ferment
& bottle it. It will be ready for use in a week,
taught to be put in strong Bottles.

Spongy Biscuits

Nine Eggs — take one Egg out & weigh the remain-
-der carefully then take the Weight of four eggs in
flour then break the Yolks & whites of the Eggs in
separate bowls one bottle spoon full of sugar to
every Yolk of Egg one lemon grated & two
spoonfuls of lemon Juice to the Yolks of the Eggs
the whites must be beat to a strong froth & the
Yolks will beat and the whole together & the flour
the last, very lightly beat up.

Oven to be the Oven ready so that the Cake
does not stand a moment after the flour is
put in; the flour must be scattered gently in
with one hand while it is stirred about with the
other; it must not stand neither after the Yolks
& Whites of the Eggs are put together.

Lemon Fruit Cake

Yolks of Hard Red & White Lemonts rind Cheese

(black Nuts are the best) and Bruising
with an equal quantity or nearly so. If the
black Currants be the most abundant so
much the better.

To four pounds of the mixed fruit well
bruised put one Gallon of clear soft water.
Steep them three days & three Nights, in gen
tle heat, frequently stirring up the mass. Then
strain thro' a hair sieve the remaining
pulp pressed perfectly dry - Put to the liquids
together; & to each Gallon of the whole put
three pounds of good, white or sugar of
a bright yellow appearance. Let the
whole stand again three days and Nights
frequently stirring up as before, after skimming
off the top - then turn it into Cask & let it
remain full & purging at the bung hole about
two weeks - Lastly to every nine Gallons, put one
quart of good Brandy & bung down - If it does
not soon rise fine a Stopping of Isinglass may
be introduced & stirred into the liquid, in the
proportion of about half an Ounce to nine
Gallons. N.B. - Gooseberries especially the

Lozenges, with flavored, may be used in the mixture to great advantage, but it is the best way to prepare them separately by more powerfully bruising or pounding, so as to form the proper consistence in pulp, & by putting six quarts of fruit to one Gallon of Water pouring on the Water but twice — The sooner quartering at Night & the longer the next Morning. The first process will make a richer wine unmixed but this fluid added to the mixture will sometimes improve the compound. —

This wine improves by keeping.

Mr. Porter Pudding.

One Egg beat up with a little Salt, a tea cup full of bran, a tea cupful of blue Milk, a tea cup full of oiled butter, & as much flour as will make it a good deal stiffer than a Batter Pudding. Boil it in a Mould or Basin an hour & half. —

Boston Toffy

1 lb of coarse Sugar 1/2 lb of Butter, 2 table spoonfuls of Treacle & the same of Water, it will take from 20 Minutes to half an hour boiling according to the heat of the fire. —

Beef Tea

Boil two quarts of Water with one tea spoonful of Salt in it for ten Minutes - & lb of lean Beef cut it in thin slices put it in with a piece of lean Veal about the size of half a brick - let it simmer for half an hour strain it off from the meat into a Jar upon 12 ozs of black Pepper - take a cup of this Liquor warm frequently. It is particularly strengthening for weak stomachs.

Strengthening Jelly

1 Bottle of good wine White or Port 2 Ozs of Isinglass 2 Ozs of Sugar Candy 1 Penny worth of Gum Arabic 1 Nutmeg grated fine, simmer these ingredients till all are dissolved strain it and let it stand in a clay cool place and cut a small piece the size of a Nutmeg 2 or 3 times in the day this will not interfere with any Medicine.

Rub 1/2 a pd. of Butter into 2 Pounds of flour, one pd. of Lump Sugar, 1 1/2 an Ounce of Ginger, mix all up with a pd. & 2 Ounces of Treacle and a little Brandy. This Gingerbread requires to be kept in a Container or it will soon become soft.

Remedies for the Tooth Ache

The Opinion Potato.

Take of soft Opinion one drachm Wax Plaster half a drachm Cayenne Pepper ten Grains mix them together & spread them upon leather to be applied to the Temple or behind the Ear.

A Pill compose of equal parts of Opium & Camphire may be put into the Tooth & in case the Gum is swelled or inflamed a Leech may be applied to it.

 Directions for using the Impenetable Point.

To one Pound of the Powder add one Pint of the prepared Oil, (observing first to shake the bottle;) Stir it well with the Brush & it is fit to use. All work should receive two Coats, & three will last for many Years. If the work is intended to be bright Olive or subdued Green, the first Coat must be red Clover. Brick Tiles & Plaster should be well absorbed with Lime Water before the Point is applied, but white should be laid on while it is Wet. —

To make Lime Water

Throw a Pound of Slacked Lime into a Tub containing 20 or 30 Gallons of Water, Stir it well, & suffer it to settle 2 or 3 hours, pour off the clear which is the portion to be used. N.B. Be particular to agitate the

Oil will with time bore it out or 146
the Dains in it are apt to subside.

N. B. This useful Composition, of various Colours, patronized by the Society of Arts is adapted for all work exposed to the Weather; to be had at the Aromatic Paint Warehouse 24 Bayleys Street Strand of Thos. Bentley.

To destroy Infection &c in Houses

Mix in an Earthen Vessel two Spoonfulls of Manganese, Four Spoonfulls of Salt and as much Water as will make it into a stiff paste Make a hole in the middle, & pour into it Vitriolic Acid until it emit a Vapour, let it burn gently & uniformly in some part or all over the House; & sometimes but very gently in the Patients Room, if the Vapour is too strong, it may hurt the Lungs. Some people say it does better without the Water but of this you will soon be able to judge.

Lavender Water

Spirits of Wine - one Pint
Oil of Lavander - Half an ounce
Musk ——— one Grain
Ambergrease ——— thirty Drops
Add a little Spirit of Jasmine

Mrs Saltmarsh

Strengthening Jelly.

Take of Isinglass cut into small shreds one Ounce & half White Sugar Candy two Ounces, Strong two Pints, put these ingredients into a Jug & set it in boiling Water till the Isinglass is well dissolved which it will take nearly two hours to do. Any quantity of this Jelly may be given to a Person whose strength is much exhausted & may be diluted with Wine & Water as circumstances may require.

Mustard whey

Boil 1 pint of Milk 1 pint of Water & 1 1/2 oz flour of Mustard or the seed bruised till the Curd is separated, then strain off the Whey thro a fine Sieve or Cloth —

A tea cup full to be taken 4 or 5 times a day, with Sugar if more agreeable —

This is used with great success in Rheumatic complaints promoting circulation & the different secretions.

To make Fish Pudding either of fresh or Cold Salmon or Cod &c.

Take a Pound & 1/2 of Cod scrape it from the bone whilst cut up, then put it into a stew pan with a quarter of a Pound of butter, let it stew over a gentle fire till enough, then pound it in a Marble Mortar very fine with the Crumb of a French Roll soaked in boiled Milk then put 3 or 4 fresh Mushrooms a little Salt & Pepper more butter & 4 Eggs well beaten strain the butter first well before you put it in, & bake it half an hour in a quick Oven, turn it out of the Tin, & send it up with Sauce poured over it, made as you Anchovy Sauce with a little

browning gravy & butter, & half the quantity makes a good sized Pudding.

Glaze for Sandwiches

Let the Stock that is intended for this use be as clean as possible, & of a pale colour if the Stock is not clear it should be cleared with Eggs & run thro a Jelly bag boil it over the fire until it begins to the Stock when done put it into a Glaze Bottle the Glaze Bottle is made similar to a Milk Do. of the best double blocked Tin when the Glaze is wanted for use put the Bottle into a Stew Pan of Water by the side of a Stove.

Browning for made dishes.

Boil small four Ounces of treble refined Sugar put it in a clean Iron frying pan with one Ounce of butter, set it over a clear fire, mix it very well together all the time when it begins to be frothy, the sugar is dissolving hold it higher over the fire, have ready a Pint of Red Wine, when the Sugar & butter is of a deep brown, pour in a little of the Wine keep stirring it all the time, put in 1/2 an Ounce of Jamaica pepper six Cloves four Shallots pulled, 2 or 3 blades of Mace three Spoonfull of Mushroom Catchup a little Salt the

ontained of a Lemon, boil them slowly for ten Minutes pour it into a Basson when Cold take off the Scum very clear & bottle it for use.

Bitters Mr. Wilkinson Heath

One Drachm of Gentian root
One Do. Quassia
One Do. Orange Peel
Pour a Pint of boiling Water upon the above ingredients, & after they have infused 24 hours, a little Spoonful may be taken out 11 & 4 o'clock every day - Some Persons prefer Cold Water put upon the ingredients.

Rosberry Jelly

Cover two Pints of Red Rosberries with white Wine Vinegar, let them stand 20 a day & a half then strain them, and to every pint of Juice one lb of lump Sugar. Boil them five Minutes, put them in gooseberry Bottles when Cold, & cork them closely up - When this is to be used take up an Ounce of Ising-lass dissolved in a Cup of Water mix it with as much of the Jelly as will fill

a moderately sized shape from it into it and let it stand till the following day. Mrs Polmé.

Tomato Sauce.

Take the Tomatos when quite ripe and Bake them till they are as soft as a baked Apple, then scrape them with a Silver tea Spoon. Take the pulp & rub it through a Sieve, put as much Chili Vinegar as will make it rather a thin liquid & Salt to your taste. Add an ounce of Garlic & 2 ounces of Eschalots to each quart, throwing the Garlic over thin. Boil it together a quarter of an hour, then skim it well and strain it through a Sieve, take out the Garlic & Eschalots let it stand till quite cold & put it into Bottles, & let it stand a few days ere you cork it up.

Lemon Cream

A pint of boil'd Spring Water 3/4 lb of loaf Sugar and the juice & rind of 4 lemons pealed very thin, let it stand all night then strain it through a Sieve beat up the white of 6 Eggs & stir them into the above ingredients, simmer it over the fire then put it into the Glass you mean to send on the table as it will not answer to put it in when cold.

For a turn or Scald.

Half a pint of Potatoe juice half an ounce of liquid blue ammon 6 Dessertsons of Spirit of Wine the Potatoes to be grated & strained.

For a burn or Scald

6 drops of extract of goulard to a cup of Cream.

For destroying the contagion of putrid fever

Take of powdered Nitre, & oil of Vitriol, each by weight two ounces. Having placed the Nitre in a Saucer, pour thereon the oil of Vitriol by degrees, & a copious extrication of the gas will soon take place; or the quantity may be regulated by pouring on a part only of the oil of Vitriol.

Camphor Julep

Take 10 Grains of Camphor, drop a few drops of Brandy to make it dissolve. Pound it in a Mortar with a few lumps of Sugar then add half a pound of Water to it & bottle it.

Pills Mr. St. Wards

The best Succotine Aloes - one ounce half an ounce of Mastic - a sufficient quantity of Spanish Liquorice dissolved to make it into a Mass: divided into three grains in a Pill - The above will make 250 Pills - Great care must be taken to prepare the Aloes with Syrup of Wormwood. Two or three of these Pills to be taken at Night.

Medicine for a Cough Mrs Gimber

30 drops of Opium 90 Do Tincture of Tolu 2 drams of Syrup of Squills to be mixed in a two ounce phial of Water. Two tea spoonfulls to be taken in a Wine glass of Water going to Bed - if the cough is very bad one tea spoonfull to be taken in the middle of the day. —

Jamage, or Spanish Flummery Mrs Sotheby

Take an Oz of Isinglass dissolved in a Pint of Water, strain & add to it half a Gill of white Wine, the yolks of four Eggs, the juice of two Lemons & the rind of one, & Sugar to your taste - Give it just a boil, stirring it one way, take out the Lemon Peel - when cold put it in a Mould - great care must be taken in the boiling to keep the Eggs from cracking. —

Restorative Jelly Mrs Gossip

Take three quarters of a pound of Hartshorn Shavings Isinglass & candied Eringo of each an Oz and a half, boil them in five quarts of Water to a Strong Jelly then add the juice of one Seville Orange and a quarter of a pound of Sugar Candy, with half a pint of the best Lisbon or Sherry, take half a Gill warm three times a day.

Rose Tea

Put two Drams of Red rose leaves into a Jug & pour a Pint of boiling Water upon them, let them infuse by the fire and then strain & add about six Drops of fine white Sugar & as much Acid Elixir of Vitriol as will make the Tea a pleasant Acid. when cold Bottle it & take three or four large Glass fulls three or four times a day, ~~with the addition of one or two teaspoonsful of Epsom Salts, as required for an aperient~~

Receipt for Paste which will keep a long time Mrs Cator

Take 2 oz of Starch 2 oz of white Sugar Candy 2 oz of gum arabic put each into a seperate Basson, with half a pint of soft water, let them stand till perfectly dissolved then mix altogether in a pan entirely free from grease Boil it gently till it parts

from the sides of the pan then stir it with a wooden spoon, till quite cold it may be poured into a jar & a little spirits of wine will prevent its growing mouldy

The proportions of Yeast to be taken in a Typhus Fever.

A Table spoonful of Yeast to a cup full of small Beer, to be taken as soon as it begins to work - it may be taken three times a day

Bilious Pills

15 Grains of Ipecacuanha half a drachm of Rhubarb one drachm of Columba Root Powder To be made into 30 Pills with any kind of simple Syrup - Take two at Bed time & one or two before Breakfast.

The Preservation of Flowers by means of Warm Water.

Dip the flowers in the Warm Water to heat

the 3d part of the Walk. While the Water is boiling the flowers will resume their fresheness

New method of making Butter

Put the Cream intended for Butter into a strong linen Cloth tie it up with a String, dig a hole in the earth fifteen inches deep, & let the Bottom of it be sufficiently capacious to allow the cream in the linen Cloth to lie about four inches deep all over it. Put another around that which contains the Cream, to keep the dirt from it. When deposited in the Hole, cover it up with earth (but not to tread it down) & let it remain 24. or 26. hours, Then take it out & pour the cream, which will be very thick, into a Bowl or other Vessel & stir it well from five to ten minutes when the

Butter will be completely formed & may be taken out & washed as usual.

To make Blacking. —

4 Ounces of Ivory black & Table Spoonful of Sweet Oil 4 Ounces of Treacle the Juice of two Lemons half an Ounce of Oil of Vitriol & 1 quart of Vinegar mix the Ivory black & sweet Oil well together then add the Treacle & Lemons & afterwards the Vinegar, mix all well together & then add the Oil of Vitriol, shake it well up before you use it & the longer it is kept the better! —

A recipe for Stopping Cough Mr Cator

Spirits of Hartshorn & Oil of Amber each half an Ounce mix them well together & rub the Sick Cow with it Night & Morning before the fire. —

Another recipe for the Stopping Cough

Six pennyworth of Rum, & two pennyworth of Spirits of Turpentine, mix them well together, then rub the Childs back well before the fire Night & Morning. —

A Receipt for blacking

Of Oil of Vitriol	1 oz
Spirits of Salt —	1 oz
Vinegar	1 Quart
Spir. of Lavender	1 oz
Green Copperas	1 oz
Ivory Black	1/2 lb
Sallad Oil —	1 Table = Spoonfull
Sugar Candy	2 oz

For cleaning Boot Tops

Oil of Vitriol	1/2 oz
Gum Arabic	1/2 oz

Add the above with a little Lemon Juice to one Quart of Milk —

Rub this Mixture with a Sponge on the Tops & polish them before dry with a Brush

For Worms

Infuse a quarter of an ounce of cut Rhubarb in a pint of Porter let it stand three or four days. — It must be taken every day at dinner in a little Beer or Porter. For a Child of 4 or 5 years old a desert spoonfull is sufficient — for one older a table spoonful

To Melt Butter — Mrs Hunter

Put a quarter of a pound of Butter into a plated sauce pan with three Tea spoonfuls of Cream, shake the pan over a clean Fire till the butter be completely melted, take care to shake it only one way and be careful not to put the sauce pan upon the fire —

Orange Jelly — Mrs Beach

Into two quarts of Spring Water put a pound of Hartshorn shavings and let it boil till it be reduced to one quart then pour it clear off and let it stand till cold, take the rind of three oranges, pare very thin, and the juice of six, let them stand all Night in half a pint of Spring Water then strain through a fine Hair Sieve, melt the Jelly and pour the Orange liquor to it, sweeten it to your taste with double refined Sugar and put to it a blade or two of Mace four or five Cloves, half of a small Nutmeg, and the rind of one Lemon, beat the whites of five or six Eggs to a froth, mix it with your Jelly and set it over a clear Fire, boil

it three or four minutes then turn it through your Jelly bag several times but take care not to shake it when you pour it into your Bag —

Sponge Cake, Mrs Beecha very good

Take seven eggs, and the whites of five three quarters of a pound of Sugar, half a pound of Flour rubbed through a Sieve and set to the fire to warm, Put the Sugar into a a Pan with half a Gill of Water and set it on the Fire to boil, then wisk your Eggs Yolks and at the same time put in your Sugar boiling hot, and continue to wisk one way three quarters of an Hour, then beat the Flour lightly in putting in Lemon to your Taste Have your mould ready before you make your Cake.

A receipt for Lip Salve, Mrs. Edmunds

Take ½ of a pound of fresh butter, let it soak three days in Orange Flower water, then take 3 oz of Bees Wax cut in thin slices, a good pippin sliced thin, two or three lumps of fine loaf Sugar, a spoonful and ½ of Lavin wine ½ an oz of Gum Benjamin ½ an oz of Storax ½ an oz of Alkanet Root Boil all together till it is of a very deep red, then strain it through a piece of Gauze or of muslin as long as it runs quite clear

Directions for making Arrow Root

Take a decent spoonful of the Powder to which add as much soft water as will render it a thin paste, then pour on half a pint of boiling water stirring it briskly. Boil it a few minutes when it will become a smooth clear Jelly; add two or three Table spoonfuls of white wine a little Lemon Peel and Sugar. If intended for young Children Milk may be substituted for water and wine.

Mode To — Wm Lindsay

Half an ounce of Isinglass dissolved in as little water as possible, take the quantity of new milk which will fill your shape, and put it into a bason, then put into a tidier scale two spoonfuls of red currant Jelly, two of raspberry Jam, and the same quantity of Strawberry Jam; place your shape jug below the scale, and then pour slowly in the milk and the Isinglass, keep stirring it till all runs through the scale into the mould, put the lids, let it stand six or eight hours, and turn it out as you do a shape of Jelly

To make Apple Jelly

Quarter, Pare and free your Apples, from the seed vessels, put them into an oven, in a pot without water, with a close lid. When the Heat has made them soft, put them into a Cloth, and wring out the Juice, Put a little white of Eggs to it, add the Sugar, skim it before it boils. Then reduce it to the proper Consistency, and you will have an excellent Jelly.

Horse Radish Sauce. Mrs R. Cooke.

Take a large stick of Horse Radish, grate it fine through a grater, add to it a tablespoonful of made mustard and desert spoonful of moist sugar, then add vinegar sufficient to make it the consistence of made mustard. A little cream improves it very much.

Sweet Omelet — Sarah Smith very good.

Take a pint of good cream, 4 eggs well beaten, a little lemon peel chopped fine, and sugar to the taste, mix the above together, and fry them in the same manner as a savoury Omelet, serve it up with sweet meat.

To bottle fruit. (Sarah Smith

Get your fruit when quite dry, and pick them ~~[illegible]~~ as whole as you can, then put them into dry bottles, with five ounces of pounded lump sugar, cork them up tight and tie them down with rag, then place them in a pot with hay, and water up to the neck of the bottle, just before the water begins to boil, ~~[illegible]~~ put the fire out and let the bottles remain till cold — in a day or two take the rag off, and rosin the corks —

To make glazing for (Sarah Smith
Varnish etc.
Take as much good brown gravy as you think proper, boil it gradually till it becomes so thick that it may be applied with a brush —

To make gingerbread Wm Garfield

Put 1 pr lb of butter into a lb & 1 pr of flour very hot, 1 pr a lb brown sugar, 10z of ginger, 1 pr a nutmeg mix it up with 1 pr lb of treacle warm'd with a little cream, mix it all well together, roll it out thin and bake it on buttered tins —

Lemon cheesecakes to keep and be ready for use with a little puff paste at any time — Wm Garfield.

Take 4 oz of butter, add 1 lb of lump sugar sift'd — 6 eggs leaving out the whites of two, the rind of two large lemons grated and the juice of 3. Put all into a jar, and let it simmer over the fire till the sugar is dissolved, keep stirring it till it begins to thicken, and looks like honey.

then pour it into jars, tie it up well, and it will keep many months in a cool dry place.
N.B. Before it is used a few almonds beaten, and a slice of sponge cake, or hard biscuit is a great improvement.

A common plum cake

Mrs. Bousfield

To preserve Brandy Cherries —

Get your Morello Cherries when fully ripe, cut the stalks so as to leave them half an inch long, put them into glass jars, between every layer of fruit, put a layer of very fine sugar beat very fine, till the jars are three parts full, then fill them up with Brandy, cover them close up, & set the bottles in the sun, and shake them up once or twice a day.

Burnt cream

Boil a pint of cream with sugar and a little lemon peel shred very fine, beat the yolks

For a Cold & Cough.

a Table Spoonful of Elder Syrup, or Desert Spoonful of Syrup of Marsh Mallows, & a tea-Spoonful of Paregoric in a Cup of warm water — to be taken frequently.

Dr Betts receipt for Rheumatism or Liver complaint.

Take of Nitric acid & Muriatic acid each three ounces - of Water twelve ounces - put the Water first into a bottle & then pour each of the acids into it separately - the mixture is then fit for use - of this mixture about the third part of a wine glass should be poured into a tumbler half full of warm Water so as to make it slightly acid to the taste, For the preparation the hands or feet may be washed for a short time as five, ten, or fifteen minutes, & so on to half an hour & the washing should be repeated every day or every other day according as it affects the Patient. Particular care should be taken to keep the bowels open during the cure of it.

A dessert spoonful of made mustard mixed in a tumbler glass of warm water, drank immediately, acts as an instantaneous emetic.

For a cold

Crude Opium one part Gum Asafetida
one part made into a Plaster and put under the
Ear for a pain in the Ear which has attained
in the most obstinate cases.

For the Tooth Ache

Let dissolve two Ounces Salt to a Pint of
Tincture of Roots to infuse it a few Days, apply
a Tea Spoonfull to the Tooth, rub it with
your finger for a few Minutes, afterwards wash
the Mouth with Warm Water. This done cost
50 Guineas of a Genuine Physician and was never
known to fail.

Dr Stokes's Receipt for Wind Indigestion
and Lowness of Spirits.

Magnesia ½ Dr Smith's Species Aromatica, Gum Guai-
-acum, and the best Rhubarb in fine Powder
of each one Dram Dr let mix them all well
together in a Marble or stone Mortar make it
into a Electuary with a sufficient quantity of Syrup
of Orange Peel. The size of a small Walnut to be
taken at Night going to Bed. Drinking a large Tea

cup full of boiling Pot. Take after it, increase or diminish the quantity of Stuffing as it agrees.

For a Burn or Scald Mr Boerhaave

Dissolve Potatoes and lie them upon the burn as it dries remove them, and it will blister and fire when it is entirely out lie on a Sticking Plaster and it will heal it.

Turnip Poultice an excellent recipe for a sore finger.

For the Cramp in the Stomach Mr Wolf.

Chalk and Water or Chalk Julep a Tea cup full twice a Day; also a Plaster upon the Stomach made of Chalk and sweet Soap.

For a Whitlow Mr Sydenham

Groundsel and sixty Bacon fat, boil together till like an Ointment then lie it on pretty thick on the part affected, and as it dries lie on fresh. it will either disperse the humour or break it.

For a Stiffness of the Joints Mr G.

Take a Sheep's Skin as soon as it is killed, and wrap it round the Body while hot, then lay

cured when the Physicians could give no relief.

For Chapped Hands Mrs Cooke

When you have washed your hands and while they are wet, rub them very well with a little honey and then wipe your hands very dry, but do not dip them again in Water for some days time.

A Shine Mixture when fried
Sir is advised Miss Emmonds

Mix the Juice of Wormwood and a little water together drink it and immediately after it is done, swallow the Lemon Juice.

For sore or Weak Eyes
Miss C. Atkinson

Take 2 Ounces of White Lead but very fine 2 Ounces and a half of Virginia Wax half a Pd of Hog Butter without Salt, put the Butter into a Pitcher and set it in the Sun until the Butter is melted and then skim it off, put in the Lead and Wax, mix it well together and keep it for use.

A Strengthening Plaister. — A great benefit to Mr. W.

Take of red lead plaister, Gum Elemi, Mastick, of each 4 ounces, Burgundy Pitch 3 ounces, Gum Benjamin, Dragons Blood, Bole, of each 2 ounces, Turpentine, a little boiled, one ounce, of Balsam of Peru, spertial Oil of Lavender, of each half an ounce, Yellow Wax two Drachms, mix & make a plaister, which, when warmed, spread upon white leather, heated as little as possible.

Pigeons milk blood dropped upon Sugar is a sure certain cure for the Hooping Cough.

Solvine Mixture

Mix a tea spoonful of ~~the~~ Solvine in a little Sugar & Water to which squeeze the juice of a lemon & take it immediately.

To be taken for a violent reaching &
The White of one Egg beat up with luke warm
Water, & if this stays on the Stomach let the next
thing be a small Cup of Chicken Broth, let the
Chicken be skinned & beat almost to a force
Meat, bones & all together, put it in to a sauce
pan & pour one pint of boiling Water on it —
let it simmer twelve Minutes with a little salt

A certain Cure for the hooping Cough

& Take one tible spoonful of honey with of good
Rum, & half with of Spirits of turpentine;
mix them, and give the tick bone accordingly.

For an inflammation of the eye tells
& lids ——

Four large spoonfuls of rose or spring
water with 30 drops of goulards extract

The Yolk of an Egg to be taken fasting
for Bile ——

Hughes's Tincture of Bark

Take ounce of best Bark powdered
30 Grains of Snake root, Eighty of
Pepper twenty Grains of Cochineal, ounce
of orange peel (cut & powdered) Infuse these
in pint & half pints of Brandy, five or six
days, filter the liquor till it is very fine, then
add a pint & a half of Brandy to the ingredients
that have stood five or six days, filter as
before & put them bottle together.

N.B. Take two tea spoonfuls in a glass
of Peppermint water in a morning
fasting, repeat it on home in Ague
if none occurs take it in a glass of
Wine & Water.

For the Worms

Pillow ½ of Aniseed Half a ½ of Senna ½
a ½ of Rosemary Half a ½ of Garden Bee
seed powdered a ¼ of ½ of Rhubarb let
fine, sift, & mix all these well together
a quantity as will lay on a sixpence may
be taken every Morning fasting, mixed in
Treacle or in a little Sugar & Water & Child
above Eight Years old may take Pillow more
Mrs Pillowmake

An excellent Prescription for a Cough for twice for a Child. Dr. Thorpe.

Rx Oxymel Squill.

Tinct. Camph. comp. a ℥ss
Sp. Æther. Nitros ℥ss
Fiat sumt. cochleare ineuinum
urgent. tussi.

Rlbd F

Compounded Jalap

Take of Compton, one drachm; Gum Arabic, ½ an ounce double refined Sugar an ounce; Vinegar a Pint. Grind the Compton with a few drops of rectified Spirit of Wine, till it grows soft; then add the Gum, previously reduced to a Mucilage with equal its quantity of Water, & rub them together till they are perfectly united. To this mixture add, by little & little, the Vinegar with the Sugar dissolved in it, still continuing the trituration. This Jalap may be taken in the dose of a Spoonful or two.

For a Cough Mrs Fowler

dissolve some Gum Arabic in cold Water it should be very thick then take two large Spoonfulls of it add one large Spoonfull of Lemon Juice & one large Spoonfull of Lemon of White mix it well together & let a Child take a tea Spoonfull of it 3 or 4 times a day when the cough is troublesome.

A White Emulsion for a Cough

Put half a Pint of Soft Water or Rose Water into a Bottle & add half an ounce of Oil of Almonds & ten grains of Salt of Tartar shake them well together add a little Sugar & ten drops of Antimonial Wine, give a Spoonfull two or three times a day, if you have add 20 drops of Paregoric Elixir to the dose your give at Bed time.

Distilled Oil of Tar formerly called Ethereal Oil of Tar, has seldom been known to fail in the Cure of those afflicted with Worms, to be taken, when the Patient is free from Fever, Morning & Night, in the quantity of from ten to thirty Drops mixed in a little Cream to which may be added if wished some Tea or Sugar - a Child about Six Years old

may take at first six drops in a dose and one Drop p.d. Week may be added for three or four Weeks. The Patient should persevere in taking the Medicine for a considerable time (from three to six Months - it will probably give almost daily additional strength from the time it is begun to be taken. This Medicine has been very efficacious in the Cure of severe Cramps in the Limbs, taken inwardly as before mentioned, and rubbed externally on the Part affected - it has also been very useful in Rheumatism, that is not attended with Fever - The Person who formerly prepared this Medicine having given over making it, it is now prepared by Mr. Francis Druggist Stockport.

Compound Tincture of Benzoin for stopping Bleeding Mr. Low Surgeon Edinburgh —

Take Tincture of Benzoin 1 1/2 ounce
Gum Arabic 1 ounce
Powdered Gum Arabic 1 ounce
Powdered Gum Benzoin

Fourteen stone of wheat, ought to produce
ten stone & a half of Meal, & one bushel of
bran. Meat Corn 13 stone. Nine stone & a
half of Meal.

One stone of Oates, ought produce 8 lbs of Meal
Oat in proportion.

Cole Smith Mill
Jonathan Gates