For weak Stomach. S. M. Oliver

Bark in powder one oz, valerian root bruised 1/2 a oz. Spring water one pint, Brandy 1/4 of a pint. Let them stand to infuse 2 or 3 days shaking the bottle, strain it off, and take a wine glass at 11 o'clock & 4. —

Stomach Pills. J. Moore

Columba Carbonate of soda and Rhubarb each one scruple mixed with syrup of ginger and made into 15 pills, one or two a dose, take twice a day or mix with treacle & add powdered ginger

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For a cough. Mr. Drakard

boil 2 oz Rue in a pint of vinegar ten minutes, strain it. add to it 1/4 lb of sugar candy, boil twenty minutes, a teaspoonfull to be taken night and morning, and occationally in the day, when the cough is troublesome

For an acid stomach J. B

Take 5 or 6 grains of salt of Wormwood mix it with a little water and a teaspoonful of Brandy. — another, take 15 grains or a small teaspoonful of carbonated soda. mix as above. —

J. Branson prescribed for S. Brady for a bowel complaint. three grains calomel 1 grain opium

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For a Cough Dr Sothergill

1/4 lb Figs split and toasted. cut them into small pieces. and cover them with 2 oz of pounded sugar candy. Add as much Rum as will make the whole into a syrup. — may add the juice of a boiled lemon if agreable —.

Take a little when the cough is troublesome

For a Cough

Comp.d Tragacanth powd.r, dram
Tinct.r Squills Aetherial Spts Nitre
each 2 drams Syrup White Poppies
half ounce Distilled Water five ounces
Mixt and take a table spoonful
once or twice a day or two twice

London

For a pain at the stomach.

1/2 oz cloves boiled in three gills of Water
till reduced to one pint. — pour the decoction
on a 1/4 oz of Camomile Flowers — strain &
bottle it for use — take about three table
spoon ful at once. —

Cure for Corns

steep Ivy leaves in vinegar 24 hours. apply
them to the corns, this if persevered in, is a certain
remedy. & will draw out the corns without pain.

Winters Soap

One Pound of Common Castile Soap shaved and desolved in an earthern Pot with a little water, when warm add one & a half oz of oil of sweet almonds, a little Brandy, and what perfume you like; put to it as much Calais Sand as will make it into a paste, mixt well together with the hand; Roll them into Balls and set them to dry in the sun or before the fire. —

Cold Cream for chappied hands

Take 2 oz of Spermacete, 2 oz oil of sweet almonds, a little white wax, when desolved beat it up with a little rose water

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To cure Wittows

Steep in distilled Vinegar as hot as you can bear it four or five times a day for two days successively; then moisten a leaf of tobacco in the Vinegar bind it on the part affected, and a cure follows

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Cold Cream

Spermaceti 4 2 oz, White wax 1/2 oz; oil of sweet almond 2 oz when desolved, beat it up with 2 oz Rose water —

Doct.r Wares Opinion respecting weak sight

Never bathe the Eyes in quite cold water, it flattens the sight. — When the sight is weak fill a vial half full of the leaves of Rosemary then fill it out with Brandy, set it in a warm place a few days; shaking it many times during the day. When fit for use, with the finger wet the Eye lid under the Eye, and the temple every morning & evening.

Eye Water

One quart of spring water; white Copperas size of a wallnutt; one Table spoon full of common Salt. boil together five minutes

To make a fine Bitter

Gention Root one oz. Cochineal 2 drachms, Saffron 1 do, Cardimums 1/2 oz, Rind of six oranges, infuse in a pint of Brandy

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a Beautiful Green wash

1lb blue Vitriol 4 oz Paris White. put boiling Water on to the Paris white

---

For a Cold and Cough. Dr Payne

1 oz spanish juice. 1/4 oz Salt petre. desolved in a pint of hot Water. —

One grain of Ipecacuanha is an excellent remedy for a Cough, taken at Bed time in a little warm gruel. & a small basin drunk afterward ~~[illegible]~~ to be repeated for several nights.

Pleasant Pectoral

3 oz fine Gum Arabic. 3 oz sugar Candy powerded together, to which add 1/2 pint of boiling water. keep stirring it till desolved. when add Lemon juice to the taste.

For Water Proofing Cloth. (Jos. Firth)

Take 4 lbs of common Alum calcine it till it will rub to powder; 2 lbs of roach Alum in the raw state 2 oz of sugar of Lead; these articles boil in a sufficient quantity of water for half an hour, let it stand to be rather cooler than new milk warm pour it off the sediment, & let there be sufficient to thoroughly, make the cloth very wet all over. suppose it will take eight or nine gallons, may lye in it about half an hour, then pull out straight, and hang in the open air to dry not come near a fire N.B. There is a danger of discharging the colour by those who are not practised in water proofing Cloth

For a Stomach Complaint

2 scruples salt of Steel, one drachm extract gention. to be made into 20 pills, one taken three times a day in a little cold camomile tea

an Excellent Blacking for shoes.

Take 3 oz of line-seed boil it 10 minutes in 3 pints of Water, strain it: when near cold add to the liquor, ivory black & treacle each ½ lb, 1 table spoonful of sallad oil, and 2 oz of spirit: of vitriol mix it well together. — stir it up always before useing it. — a small quantity put on the shoe answers better then much. — NB: may use two oz of gum arabic instead of the vitriol

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Receipt for Blacking H. W

Three oz of ivory black two oz of treacle half an oz of Oil of vitriol a table spoonful of sweet oil and one pint of vinegar. —

first mix the Oil with the ivory black. then add the vitriol, & treacle, mix these well together, before the vinegar is added. — the shoes when blacked with the above must be immeadiately brushed whilst they are bright. the blacking will not have so good a polish, if it is dried on the leather before it is brushed

make 4 times the quantity

For a Cold

the eighth of an oz of salt petre. to be taken at bed time with a little nice nubey

---

Eye Water

Take

White Vitriol
Nitre —
Allum — } each five grains
Elder flower water four ounces.
Mixed

Eye Water

Take

60 drops of Gaulards Extract of lead, in a Pint of soft water, leaving room to add one oz of Hungary or Rose water when applied add a few drops of Brandy

The application should be made every morning & evening, with fine soft linen, several times wet, and covering the Eyes therewith, for ten minutes or quarter of an hour.

For a Cough (Buchan)

A Syrup made of equal parts of lemon juice, honey, & sugar-candy; a Table spoonful of it may be taken at pleasure.

Medicine for the Gout or Pain in the Stomach prescribed by an eminent Physician.

Peppermint Water	— 3½ ounces	mixed
Tincture of Sena	— 2½ do	
Compound Spirits of Ammoniac	½ do	

Take 2 Table spoonfuls every hour.

Antibilious Pills

Aromatic Pill & Pill Ruffe each one drachm
Castile Soap half a drachm
mixed & devided into 30 Pills.
Two to be taken at Dinner, if the Stomach will bear it, if not only one.

Jane Coll

For a Cough

Balsom of Tolu & Spermaceti each 3 drachms
Mucilage of Gum arabic & sirup of Squills each 1 oz
Powder of Salt Petre 4 Drachms
Pectoral sirup 4 oz
Elixer Paregoric 3 Drachms
Compound spirit of Lavender 6 drachms
The yolk of an Egg.

A Table spoonfull to be taken night and morning, or when the cough is troublesome.

For a Stomach complaint. E. Hoyland

℞. Pulv: Rad: Rhei. ℈j 1 scruple;
Extract Flor: Chamom ℈ij 2 scruples;
M f Pil: xviij aqualis è quibus
capiat iij semel vel bis quotidie

A substitute for Harrowgate Water

Dissolve six Drachms of Rochelle Salt, in a Pint of Cows whey, to be taken in a morning, at two Draughts, and continue three times a week if it be found to agree.

This may be had recourse to instead of Harrowgate Water.

For a Stomach - Complaint.

℞ Mag. Alba ℥ij
Mur: ℄ arab: ℥ij.
aq: Cinnam sp: ℥ij.
Aq: Fontana ℥vij. — f. Mixtura cujus
Sumat Cochl. j. ter vel quarto in die.

For a Stomach complaint

Take of Grains of Paradise, Short Ginger finely powdered each half an ounce, to wh. add quarter of an ounce of the lesser Cardamums in the husks, mix them up together wth a simple syrup, & make them into Pills of wh. take 2, or 3, when the pain returns.

Cholic Water –

One Oz: Rhubarb sliced – one D°: Cardemun Seeds split – steep them in a Pint & half of double distilled anise seed Water; & take one spoonful in Wine or Brandy and Water. when the Pain is violent a larger quantity may be taken.

Dr Ratcliffs Receipt for the Gout or Cholick in the Stomach.

Raisins Choped half a Pound. Rhewbarb sliced thin 2 Oz: – Senna half an Oz: Coriander Seed one eight of an Oz: Cochineal beat ¼ Oz: Saffron one eight of an Oz: Fennel Seed. one eight of an Oz: Liquorice sliced one eight of an Oz: Infuse them in 2 quarts of best French Brandy let it stand ten days, sometimes stirring it. then strain it off: – afterwards. ~~after~~ put one quart of the same sort of Brandy; let it remain a month or six weeks. frequently stirring it, and it will be as good as at the first.

Shining Varnish

Take Black or Amber, Resin, Gum Juniper, each one ounce. Shell lac ~~each~~ ℔ ℥ij. Spirits of Wine highly rectified One Quart.

To Stain wood a Mahogany Colour

Choose Elm or Plain Tree that is beautifully veined, & stain once very well with Aqua fortis undiluted. In three or four days after apply the following Tincture, repeating it three successive days. — Take of dragons Blood four drachms, of alkanet root two Drachms, of Barbadoes aloes one Drachm reduce these ingredients to Powder, which are to be digested in twelve ounces of rectified spirits of wine about five or six days, shaking the Bottle now & then: a week after the last application of the Tincture, the Wood is to be well polished with fine sand paper, and then thoroughly drenched with cold drawn linseed oil: When the oil is perfectly dryed go over the Furniture every two or three days with a linen cloth wet with the same sort of oil, rubbing the wood immediately afterwards with a dry linen cloth.

N.B. No woollen cloths are to be used in this process.

To cure a scarlet Fever, Dr Thornton

25 Drops of Tincture of Foxglove, given every three Hours Day and Night

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Embrocation for a Sprain

Laudanum & Camphire each 2 Drachms, mixed with quarter of a Pint of Hungary Water.

For a Horses Cold or Cough -

Take 2 Oz. of Bayberrys bruised, to which add ½ lb of fresh Butter not Salted, and a Slice of New Bread, this make into Balls for one Dose.

To relieve a Broken winded Horse -

Take 2 new laid Eggs, put them unbroke into a Pint of good Vinegar, when dissolved, give it to the Horse in a Morning fasting, repeat this Dose three mornings successively

A radical Cure for the Grease in Horses

℞. 3 pints of Beef Brine. 1 pint of Honey. 4 Oz: of flour of Brimstone. — put them into a Pan and stir them about upon the Fire about an hour till it grows thickish (being lessened about one third). — Bleed the Horse plentifully two days before you give him the Medicine, and take care that his Body be well opened, by Mashes of Bran &c. then give him one third at a time three mornings successively, being warmed & made thin; give him moderate excercise, & keep him from Cold, let him fast two hours after.

If the Heels are broke

℞. half a Pound of Honey 1/2 lb. Hogs Lard 1 lb. clean allom, beat very fine, put the Hogs Lard & Honey upon the Fire, when melted put in the allom, & stir all together till they are well mixed. — Slip the Hair clean off, and wash the place well with sweet Soap Suds. — Spread the ointment upon a little Tow, lay a piece of Calf's Bladder over it. and over all, draw on old Stocking, & tie it on with a list. — probatum est.

TABLES IN ARITHMETIC,

Numeration Table.

Hundreds of Millions.	Tens of Millions.	Millions.	Hundreds of Thous.	Tens of Thousands.	Thousands.	Hundreds.	Tens.	Units.
9	8	7	6	5	4	3	2	1
	9	8	7	6	5	4	3	2
		9	8	7	6	5	4	3
			9	8	7	6	5	4
				9	8	7	6	5
					9	8	7	6
						9	8	7
							9	8
								9

PENCE TABLE.

Pence.	s.	d.	Pence.		Shil.
20 —	1	8	12	is	1
30 —	2	6	24	—	2
40 —	3	4	36	—	3
50 —	4	2	48	—	4
60 —	5	0	60	—	5
70 —	5	10	72	—	6
80 —	6	8	84	—	7
90 —	7	6	96	—	8
100 —	8	4	108	—	9
110 —	9	2	120	—	10
120 --	10	0	132	—	11
130 --	10	10	144	—	12

4 Farthings make 1 Penny
12 Pence 1 Shilling.
20 Shillings 1 Pound.

COINS.

	Value. £.	s.	d.	Weight. oz.	dwts.	gr,
5 Moidores is	6	15	0	1	14	15
Half ditto	3	7	6		17	7½
3£. 12s.	3	12	0		18	12
Half ditto	1	16	0		9	6
A Moidore	1	7	0		6	22
Half ditto	0	13	6		3	11
A Guinea	1	1	0		5	9
Half ditto	0	10	6		2	16½
Eighteen Shil.	0	18	0		4	15
Half ditto	0	9	0		2	7½
A Pistole	0	17	0		4	8
Half ditto	0	8	6		2	4
A Mark	0	13	4			
An Angel	0	10	0			
A Noble	0	6	8			

NOTE. *Each Grain of Gold is 2d. and each Penny Weight is 4s.*

TROY *Weight.*

24 Grains make 1 Penny-weight
20 Penny-weights 1 Ounce.
12 Ounces 1 Pound.

By this Weight Jewels, Gold, Silver, Amber, &c. are weighed, 14 Ounces, 11 Penny-weights, and 15½ Grains Troy, are equal to a Pound Avoirdupoise.

APOTHECARIES *Weight.*

20 Grains make 1 Scruple.
3 Scruples 1 Dram.
8 Drams 1 Ounce.
12 Ounces 1 Pound.

Apothecaries compound their Medicines by this Weight; but buy and sell by Avoirdupoise.

AVOIRDUPOISE.

16 Drams make 1 Ounce.
16 Ounces 1 Pound.
28 Pounds 1 Quarter of a Hund.
4 Qrs. or 112lb. 1 Hund. Wt.
20 Hundreds 1 Ton.

Butter; Cheese, Flesh, Grocery-Wares, and all Goods that have Waste, are weighed by this.

WOOL *Weight.*

7 Pounds make 1 Clove.
2 Cloves 1 Stone.
2 Stone 1 Todd.
6½ Todd 1 Wey.
2 Weys 1 Sack.
12 Sacks 1 Last.

WINE *Measure.*

1 lb. Troy makes 1 Pint.
2 Pints 1 Quart.
4 Quarts 1 Gallon.
10 Gallons 1 Anchor of Brandy, or Rum.
18 Gallons 1 Runlet.
31½ Gallons 1 Barrel.
42 Gallons 1 Tierce.
63 Gallons 1 Hogshead.
84 Gallons 1 Puncheon.
1½ Tierce 1 Hogshead.
2 Hogsheads 1 Pipe or Butt.
2 Pipes or 4 Hogsheads 1 Tun

By this Measure, Wines, Brandy, Spirits, Mead, Cyder, Perry, and Oil are measured.

Winchester Ale *and* Beer *Measure.*

2 Pints make 1 Quart,
4 Quarts 1 Gallon.
8 Gallons of Ale 1 Firkin.
9 Gallons of Beer 1 ditto.
4 Firkins 1 Barrel.
3 Barrels or 2 Hhds. 1 Butt.
54 Gallons 1 Hhd. of Beer.

In *London* this Ale and Beer Measure differs, they compute 8 Gallons to the Firkin of Ale, and 9 Gallons to that of Beer.

LONG *Measure.*

3 Barley-corns make 1 Inch.
12 Inches 1 Foot.
3 Feet 1 Yard.
5½ Yards 1 Pole, Rod, or Perch.
40 Poles or 220 Yards 1 Furlong,
8 Furlongs or 1760 Yards 1 Mile.
3 Miles 1 League.
69½ Miles 1 Degree.
360 Degrees are the Circumference of the Globe.

* *This treats of Length only.*

HAY.

A Load contains 36 Trusses.
A Truss weighs 56 Pound.

FOR THE USE OF SCHOOLS.

LAND *Measure.*

9 Square Feet make 1 Yard.
5½ Yards, 1 Perch, Rood, or Pole
40 Poles, 1 Rood,
4 Roods, 1 Acre.

CLOTH *Measure.*

2¼ Inches make 1 Nail,
4 Nails 1 Quarter of a Yard,
4 Quarters 1 Yard,
5 Quarters 1 Ell English,
3 Quarters 1 Ell Flemish,
6 Quarters 1 Ell French.

Scotch and Irish Linens bought and sold by the Yard English; but all Dutch Linens are bought by the Ell Flemish, and sold by the Ell English.

DRY *Measure.*

2 Pints make 1 Quart,
2 Quarts 1 Pottle,
2 Pottles 1 Gallon,
2 Gallons 1 Peck,
4 Pecks 1 Bushel,
8 Bushels 1 Quarter,
4 Quarters 1 Wey or Chaldron,
4 Bushels 1 Coomb,
10 Coombs 1 Wey,
2 Weys 1 Last of Corn.

By this Measure, Salt, Lead Ore, Oysters, Corn, *and other dry Goods are measured.*

Note. 5 Pecks is 1 Bushel, Water Measure.

TIME.

60 Seconds make 1 Minute.
60 Minutes 1 Hour.
24 Hours 1 Day.
7 Days 1 Week,
4 Weeks 1 Month,
13 Months 1 Day, 6 Hours, or 365 Days 6 Hours 1 Julian Year.
365 Days, 5 Hours, 40 Min. 57 Sec.
39 Thirds, make a Solar Year.

BREAD	lb.	oz.	dr.
A Peck Loaf weighs	17	6	1
A Half Peck --	8	11	0
A Quartern --	4	5	8

COAL *Measure.*

4 Pecks make 1 Bushel,
3 Bushels 1 Sack,
9 Bushels 1 Vat,
36 Bushels or 12 Sacks 1 Chaldr.
21 Chaldron 1 Score.

MULTIPLICATION TABLE.

twice		4 times		8 times	
2 is	4	9 —	36		
3 —	6	10 —	40		
4 —	8	11 —	44	8 is	64
5 —	10	12 —	48	9 —	72
6 —	12			10 —	80
		5 times		11 —	88
7 —	14	5 is	25	12 —	96
8 —	16	6 —	30		
9 —	18	7 —	35	9 times	
10 —	20	8 —	40		
11 —	22	9 —	45	9 is	81
12 —	24	10 —	50	10 —	90
		11 —	55	11 —	99
3 times		12 —	60	12 --	108
3 is	9				
4 —	12	6 times		10 times	
5 —	15	6 is	36		
6 —	18	7 —	42	10 is	100
7 —	21	8 —	48	11 --	110
8 —	24	9 —	54	12 --	120
9 —	27	10 —	60		
10 —	30	11 —	66	11 times	
11 —	33	12 —	72		
12 —	36			11 --	121
		7 times		12 --	132
4 times		7 is	49		
4 —	16	8 —	56	12 times	
5 —	20	9 —	63	12 is	144
6 —	24	10 —	70		
7 —	28	11 —	77	13 times	
8 —	32	12 —	84	13 is	169

CUBIC *or* SOLID *Measure.*

1728 Cubic Inches make 1 Foot.
27 Cubic Feet 1 Cubic Yard.
This comprehends Length, Breadth *and* Thickness.

Square *or* Superficial Measure.

144 Square Inches 1 square Foot.
9 Square Feet 1 square Yard.
30¼ square Yards 1 square Pole.
40 square Poles 1 square Rood.
4 square Roods 1 square Acre.
640 square Acres 1 square Mile.
This includes Length & Breadth.

PRACTICE TABLE.

Aliquot Parts of a Pound. s. d.		*Parts of a Pound in Pence.* d.	
10 0 is the *Half*		8 is	1 30th
6 8 --- *Third.*		6 --	1 40th
5 0 --- *Fourth.*		4 --	1 60th
4 0 --- *Fifth.*		3 --	1 80th
3 4 --- *Sixth.*		2 --	1 120th
2 6 --- *Eighth*			
2 0 -- *Tenth*			
1 8 --- *Twelfth.*			
Aliquot Parts of a Shilling.		*The Tenths of a Pound.* s.	
		2 is	1-10th
		4 --	2-10ths
6*d.* is the *Half.*		6 --	3 10ths
4 --- *Third.*		8 --	4-10ths
3 --- *Fourth.*		12 --	6 10ths
2 --- *Sixth.*		14 --	7-10ths
1½ --- *Eighth.*		16 --	8-10ths
¾ --- *Sixteenth*		18 --	9-10ths

Of a Ton. cwt		*Of a Hundred.* qr. lb.		*Of a Quarter of a Hundred.* lb.	
2 is	1 10th	1 or 28 is	1-4th	3½ is	1-8th
2½ --	1-8th	2 or 56 --	1-half.	4 --	1-7th
4 --	1 5th	16 --	1 7th	7 --	1-4th
5 --	1-4th	14 --	1-8th	14 --	1-half.
10 --	1-half				

DONCASTER, Printed and Sold by D. BOYS.

A Trembling Pudding

Three gills of milk with two or three laurel leaves boiled in, three small spoonfuls of flour, let it cool a little, then put in four eggs well beat, a little sugar & rose water, and a spoonful of Brandy. boil it ~~forty minutes~~ one hour

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Duke of Cumberlands Pudding S. Fell

Flour, grated Apples, currants, chopt suet, sugar, of each 6 ounces, 6 eggs, a little nutmeg & salt boil it full two hours, for sauce melted butter & sugar.

A good common suet Pudding

Take two eggs & beat them well, put to them a little milk & mix your Pudding with suet & flour till it be the thickness of fritters batter, you may put in a few currants if you please, a little lemon peel is a great improvement. – boil it two hours

A Ground Rice Pudding

Take a quarter of a lb of ground rice half cree it in a pint of milk, when it is cold put to it three eggs well beat, 1/2 a gill of cream. a little lemon peel shred fine. a little nutmeg. a quarter of a lb of Butter. & a quarter of lb of sugar, mix them well all together put them into your dish with a little salt, & bake it with a paste round the dish edge — may prick in it candid Lemon or Citron if you please.

A Hunting Pudding

Take a lb of fine flour, a lb of Beef suet shred fine, three quarters of a lb of Currants, five eggs, a little lemon peel shred fine, a little nutmeg. a gill of cream, a little salt, about two spoonfulls of sugar, & a little brandy. mix all well together & tie it up tight in a cloth. It will take two hours boiling

---

To make German Puffs.

Take a pint of cream or good milk. 2 oz of sweet & one of bitter almonds. 2 oz of sugar 2 oz of Butter 2 spoonfulls of flour 6 eggs a little rose water

& a little Brandy. thicken it over the fire. 3
before you fill the cups which must be well
buttered half an hour will bake them. turn
them out upon a dish. & send them up hot.

Peace pudding

to a pint of Peace in a pudding add 2 lb of
Potatoes well boiled & mashed. —

A Cumberland Pudding

Make a pint of milk into thick hasty
pudding. pour it whilst hot upon 2 oz of Beef
Suet chopped small. three eggs, a little sugar,
powered ginger, & a little nutmeg. and a spoonful
of Brandy. butter the dish well and bake it an
hour. you may add some currants if you chuse.

Sippet Pudding

Take an old white loaf cut of the crusts. then cut it
in thin slices. Buttered (as for bread & butter) a little
suet or marrow chopped fine. nutmeg, mace, & lemon peel
a little of each. and some currants. — strew the suet on the
Bottom of the dish, then a layer of Bread & Butter then the

seasoning then some currants, & a layer of suet. & Bread & Butter & so on till your dish is full. 1/2 a lb of currants is sufficient for a penny loaf, take six three eggs & a pint of milk. mix your eggs & milk together put in a little salt. pour it over your pudding. let it stand half an hour before you put it into the oven. an hour will bake it.

To make a nice Pudding for a sick Person

One egg well beat, one teaspoonful of Flour mixt with the egg and a little milk. butter a teacup & put it in, and fill it up with milk. to which add a little salt. boil it half an hour. with a cloth tied over the cup, To thicken the milk & flour over the fire is a great improvement. before the egg is put to it.

Carrot Pudding

half a lb bread crumbs. 1/2 lb butter melted, 1/2 lb carrots grated 4 eggs 1/4 lb sugar, a little lemon peel cut fine, or candied lemon. a little cinnamon, water, Brandy or Rum, mixt them all well together and bake it in a moderate oven.

Brown Bread pudding

Take 1/2 a lb of Bread grated. 1/2 lb suet chopped fine or marrow. 1/2 lb currants. 1/2 lb sugar. a little nutmeg. four eggs. tea spoonsful of Brandy or Rum. mix it well together and tie it up very tight in a cloth and boil it. 2 hours and half. — may add some sweet meats if you chuse. a glass of Sweet wine is an improvement

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Ackworth Pudding

1 lb ~~xx~~ of Flour. 1/4 lb Currants. 1/4 lb Suet. 2 oz Sugar. a spoonful of Barm. and a little salt made into a paste with a little short of a pint of Water, in which put ~~2 tea~~ a large spoonful of treacle. tie it up, and let it stand all night. boil it three or four hours

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Transparent Pudding

1/4 lb Sugar. 1/4 lb Butter. two eggs. to be beaten exceeding well together. and just boiled. add to it a little juice & rind of a Lemon. — make a rich puff paste and line a shallow dish with it. put in your pudding. and bake it in a pretty hot oven —

To make Fritters

put one pint of boiling milk to the crumb of a penny loaf; mix it very smooth when cold put in three eggs. sugar to your taste. & fry them with very little butter

---

To Make a Matlock Pudding

Put a quart of new milk on to the crumbs of a penny loaf. let it stand a while. then add four eggs. a little nutmeg. lemon peel. sugar & a small piece of butter. it will require about half or three quarters of a hour to bake it.

Baked Apple Pudding—

Pare and core 6 large apples, bake them till they are quite soft, then crush them, and add 2 oz. of butter, the crumbs of a penny loaf, a little lemon peel, and sugar to your taste. when nearly cold add 3 eggs well beaten. the dish to be edged with paste 1 hour will bake it — Mary Cropper —

Cheap Pudding

two pound of Potatoes boiled and mashed add a pound of flour, a little suet shred fine or an oz of butter with a little salt knead together without any moisture & boil it an hour and half or two hours. it resembles a plain boiled pudding.

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a boiled Loaf

Steep a loaf all night in milk water tie it in a cloth & boil, it will take from ½ to ¾ of an hour to boil turn it out whole & pour wine sauce over, or it may be eat with cold butter & salt

Vermicelli Pudding

¼ ℔ of vermicelli 1 pint of new milk boiled till tender add ¼ ℔ of butter 3 egg sugar to the taste & pounded or shaved lemon peel, bake it in a crust

---

wine sauce for puddings

milk made ~~into~~ at proper thickness with flour half a little butter, add sugar & wine & a little nutmeg.

Macaroni

Boil ½ ℔ of Macaroni in a pint & half of new milk till tender add a lump of butter & some grated cheese an egg is an improvement mix all up together & put into a flat dish cover as thick as you please with grated cheese put in the oven a while & then brown it over

Whole rice prepared in the same way is very good

Plum pudding

Take 1 ℔ suet shred fine 6 Eggs well beat, 1 ℔ Raisins, ½ ℔ Currants, 1 ℔ brown bread grated, 2 table spoon full of flour, a glass of sweet wine 6 oz sugar, mix all well together & boil it four hours

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Cherry pudding.

make a stiff batter with bread steeped in milk & a large spoonfull of flour. 2 Eggs & a little salt, put a quantity of cherries in the batter tie close in a bag & boil it an hour & half — may either cut it in slices or send it up whole (this look better

Sippet Pudding a second way

Spread sweetmeats over thin slices of bread. put two together, and the preserves between. mix a pint of milk with 2 eggs a little nutmeg and sugar and pour it over the bread let it stand an hour before setting it in the oven — soon after setting it in the oven the bread should be gently pressed down that the milk may cover it. —

Baked Pudding

Pour a pint of boiling milk on the crumbs of a penny loaf stir it well, and add six spoonful of flour four spoonful of suet chopped fine half a lb of raisins three eggs a little nutmeg & salt. beat all well together, butter a dish & bake an hour —

Plain boiled Pudding.

Break three eggs & beat them well then mix as much flour as they will take. a pint boiling milk which add by degrees. boil hour

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Bread Pudding

five oz Bread crumbs three quarters pint of milk let it stand 20 minutes. add two oz & a little nutmeg three eggs stir all well together. boil one hour.

Vermicelle Pudding

Boil a pint of milk with lemon peel & cinnamon, add a ½ lb vermicelle boil ten minutes, four eggs sugar to the taste, mix together and boil 1 hour & ½, or bake ½ an hour

Light Puddings

2 oz lump sugar 2 oz butter 2 oz flour ½ pint milk three eggs, bake in large tea cups, put ½ full, ½ an hour will bake them.

A plain Plum Pudding.

1 lb of Flour
1 — of Potatoes
1 — Currants
½ — Carrots.
½ — Suet
½ — Sugar.

The potatoes and carrots should be boiled & put thro'a sieve before mixed with other things — boil it 3 or 4 hours — The pudding will keep for 2 or 3 months. —

A plain plum or carrot pudding —

1 lb of Flour	½ lb of carrots
1 lb of potatoes	½ lb of beef
1 lb of currants	½ lb of sugar —

The potatoes and carrots should be previously boiled and put through a sieve light mealy potatoes should be used. The pudding requires 4 or 5 hours boiling and when boiled will keep 3 or 4 weeks — —

To Roast a Hare

When you have washed your Hare nick the legs thro the joints, & skewer them on both sides. when you have skewered her, put the pudding in her belly, baste her with nothing but butter: put a little water in the dripping pan, you must not baste it with the water at all. When the Hare is enough take the gravy out of the dripping pan & add a little more made of ~~rude~~ the scrag end of a neck of mutton & a little dried liver or any thing you may happen to have. thicken it up with a little flower & butter.

To make the Pudding for the Hare

Take the liver a little beef suet, sweet marjoram & parsley shred small with bread crumbs & two eggs season it with nutmeg, pepper & salt, mix all together, & put it into the Hare, N.B. you must not boil the liver

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To Jug a Hare

Take a Hare case it, do not wash it, cut it in pieces, season it with nutmeg pepper & salt, & one lemon peel shred fine, put it into a jug with a ¼ of lb of butter & a little water. let the jug boil in a pan of water three hours. when enough take the gravy out and thicken it up

with a little flour & butter, & put into it a glass of red wine, when it has boiled a little, put the Hare on a deep dish & pour the gravy upon it

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To Roast Rabbits

Take a couple of Rabbits, case & skewer them side by side, take all the fat out of them, boil the liver chop it small & put it into melted butter with a little the gravy that is in the dripping pan, put a pudding in their belly made the same as for roast Hare only leave out the liver, serve them up with parsley & butter in a boat. —

How to dress a Lambs Head and a purtenance

Clean the head well, & take out the brains, boil them in a cloth with sage & parsley, boil the heart liver & lights with the head about an hour, then take them out & shred them small, when the head is enough which will require an hour & quarter boiling, take out the brains, chop them small & mix them with melted butter, put the purtenance on a dish & lay the head upon it & pour the brains ~~over~~ over it. —

To make a Giblet pie & blood Pudding

Boil the Giblets till the gizzard be soft. season them with pepper & salt before you put them into the pie — let your goose bleed into a small Teacup full of groats — pour some hot milk on some crumbs of bread, let it stand a little, then mix it with the blood. season it with pepper & salt winter savory & thyme. put some suet into it & bake it on a dish that has been well greased

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To make potted Beef

Take 4 lb of Beef rub it with saltpetre. let it lie a few days. send it to the oven with as much water as will just cover it, season it with pepper & salt, let it stand all night in the oven. then take out all the bits of fat & skins. & chop it well. then mash it with the end of a paste pin. put as much of the gravy to it as will make it of a proper thickness. put in mace to your taste. & put it down in pots & cover it with clarified Butter —

To make a Dish of Veal Brown

Take veal from the Leg or any other part, cut it in pieces, about 2 inches thick. Do them all over with the yolks of eggs well beat, then strew upon them grated bread, mixt with chopped parsley a little salt, & nutmeg & mace if you please, with any other sweet herbs. send them to the oven in an earthen dish, with a little butter upon & a little water under them. when they are brown enough, take the gravy from them, strain it, & add to it more in wch morels have been boiled. make it a proper thickness & dish up your veal with it & the morels. — E Lawson

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Hashed Mutton

Cut the meat from the bone, & break the bone well. boil it in a little water for the gravy. chop an onion small a spoonful of catchup salt to your taste thicken it with flour & butter. let it boil, then put in your meat & let it simmer very slowly till be hot through then pour it on a thin sippit. —

A Calfs head Hash

Boil the head. slice it thin. season it with mace nutmeg & a little salt. lemon peel shred fine. and an onion stuck with cloves. put some strong broth to it. and a little white wine. add the juice of a Lemon. thicken it up with butter rolled in flour. - tie the brains up in a cloth, give them a scald - take them & an egg a spoonfull of flour an spoonful of bread crumbs 2 spoonfuls of thick cream a good bit of salt & a little parsley & sage shred fine. mix them well together. take a little roast dripping let it be boiling hot and drop them in as you do fritters fry them brown. lie them upon your hash. with some forcemeat made into balls and fried - and slices of Bacon broiled

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Kitchen pepper

one ounce of ginger. pepper, mace, nutmeg, cloves each ½ an ounce. 6 ounces of salt. mix them well together & keep them dry. - it is a great improvement to brown gravies. -

Cellery Sause

Wash & clean 10 heads Cellery. cut of the green tops, and the out side stalks. cut them in bits. and Boil them in gravy till it be tender. & thicken it with flour & Butter

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To dress a Shoulder of Veal

shred small a good deal of sage and parsley with a bit of Butter. put it into the flap and roast it. eat currants to it. & it eats like Pig. — N. B. roast it in a dutch oven put some butter or dripping upon and some Water under it. thicken the gravy with a little butter rolld in flour

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Browning for gravys

boil the coarsest brown Sugar you can with a little water till it be a pretty thick sirup

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to make Ratifee

save the stones of all kind of stone fruit. crack them & take out the kernels. crush them & put them into brandy

Captain Mackartny receipt for Pickling Pork & keeping meat good in the hottest climates. —

Take 4 Gallons of Water to which add 1 lb and 1/2 of moist sugar. 2 oz of Salt Petre. and 6 lb of common salt. when it boils be careful to skim it well & let it boil till no more skum will arise. when it is cold put it on to your meat. which must be quite covered. Beef that has been kept ten weeks has been as good as if it had not been salted three days. — if you intend to preserve the meat a considerable time. it will be necessary once in two month to boil the pickle over again. scumming off all that rises & putting in 2 oz of sugar and 1/2 a lb of salt. — this Pickle is incomparable to cure Hams. Tongues or Beef you intend to dry. — observing to dry them well. and put them in paper Bags. & hang them up in a dry warm place. —

N.B. the meat that is intended to be hung. should be well rubbed with salt before putting into the pickle & lie 5. or 6 weeks in it. — the meat that is intended to be used soon, need only be put in the pickle. leaving out the salt Petre

To make one Gallon of Soup

Four oz of Barley boiled in six quarts of water till reduced to four. in which boil Turneps Carrots. onions. potatoes and pot herbs. thicken it with 2 oz of flour, pepper & salt to your taste. then add two or three oz. of Beef or Mutton Dripping. or suet

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Mutton all a Blaze

Cut your mutton into stakes. — chop a few onions and when they are boiled pretty soft in a little water, put in your mutton with pepper and salt and a little pickled wallnut. cover it close up and let it remain on the fire about 20 minutes. —

Improvement to a roast Goose

When the Goose is taken from the fire. have ready in a teacupfull of red port with a small teaspoonful of made mustard, & a little cayan pepper. boiling hot — slip the apron and pour it in. just before sending it to table

Italian Peace Soup

The hearts of six Cabbage Lettuces, 6 large Cucumbers pared & cut the long way in quarters. a pint of young green pease, a little onion, some pepper and salt, a quarter of a pound Butter, put all together in a stew pan closely covered on a very slow fire, to stew ~~gently~~ gently for an hour and 1/2 or two hours till tender.— Cook a pint of older peas till tender in three pints of water, and pass them through a sieve in the water they were boiled in.— mix it with the stewed things. beat it all together & when heating, put in a sprig of mint. but do not leave it in. as it will make the soup look black— if you think the soup too thick add a little boiling water while it is heating.—

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one pound of Salt and one oz of salt petre is a sufficient quantity to put on to a stone of Bacon, or ham, to cure it.—

To make Browning

Take a teaspoonful of raw Sugar put it in a saucer, Set it in the oven till it boils candy height, or a deep brown, put to it a little gravy, or warm water, and a little pepper and Salt.—

To warm up cold Fish.

Pick the fish clean from the bones, to one lb of fish, put 1/2 a pint of cream, a spoonful of anchovy liquor, a spoonful of Catchup, pepper and salt to your taste, when it is near hot put to it a little flour and butter, make it quite hot, pour it into a dish, cover it with crumbs of bread, moisten them with butter, brown them a little before sending it to table

To Pickle Cockles

Wash them. and put them in a pan over the fire till they will open, put to the liquer some white wine, whole pepper, a little vinegar, and mace. put in the cockles and let them have a scald. put them into a jar. let your liquor boil, and when cold pour it on them - tie them up close -- boil the liquor in a brass pan

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To use up cold Fish

cut the fish in small pieces. & put it into a little strong salt & water. let it stand a few hours then put it into mashed potatoes. make them hot. & serve up. with egg sauce in a boat. -

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To Scollop Mutton or Beef

chop the meat pretty small. add to it pepper & salt & as much water as will make it pretty moist. - cover it with bread crumbs & set it in the oven. the crumbs should be a little brown. - a little butter on the crumbs is an improvement

Cockle sauce

When the cockles will open, take them out & wash them in the liquor. let it stand to settle, add as much water to it as is wanted and a spoonful of Port wine a little catchup & a little nutmeg make it a proper thickness with flour, put in the cockels & give it a boil —

To Fricasee Cauliflower

After breaking them into handsome little pieces, boil them in water till tender. lay them on a dish and pour white sauce over them, made of milk thickend with flour & a very little butter. add a little mace, & salt, with very little pepper. — may do small pottatoes the same way —

Sponge Cake

Take six eggs beat the yolks half an hour and the whites to a froth 3/4 lb of sugar pounded put the sugar to the yolks then add the whites also add 6 oz of fine flour and beat it well It should be put into a moderate oven directly it is mixed and bake about an hour —

~~A good common plum cake~~

To make Light Cakes —

Mix well together with a spoon 5 oz of fine flour 5 oz of moist sugar about ½ a thimble full of Carbonate of Soda 2 oz of Butter & 2 Eggs — then add 6 drops of essence of Lemon & 6 Drops of essence of Ratafia — Bake in a moderate oven in small pethpans. This makes about Two Dozen. —

Apple Cheese cakes

1/2 lb Apples (prepared as for apple sause) 1/4 lb Butter melted sugar to the taste 1/2 a lemon rind grated and the juice, three Eggs ~~leaving out 2 of the whites~~ if agreeable a little nutmeg may be added this quantity makes a dozen

To Make Lemon Cheese Cakes

Blanch 1/4 of lb of Almonds beat them very fine with a little rose water. put in four Eggs well beat take 6 ounces of sugar & 6 ounces of melted Butter a large Lemon peel grated. meit them all together & beat them very well. & put them into your paste. before the are set in the oven grate over them a little sugar. bake them in pretty quick oven.

To make Black Caps

Take some Apples the largest you can get Cut them in halfs, core them. & lay them with the flat side down to the dish. lay them single as close as you can. squeeze a Lemon to two spoonfull of Orange or Rose Water & power over them shred Lemon peel very fine & strew between. & grate sugar all over them, put them in a quick oven. half an hour will bake them

To make a rich Posset

Boil 3 oz of grated bread in a quart of Milk with a stick of cinnamon and some lemon peel shred very fine, thicken it with the yolks of 3 eggs well beat with a little sugar, pour it into a Bason and put in white wine to your taste, keep stirring it all the time. a few Naples Biscuits thrown in is a great improvement.

Barley Milk

Take one coffee cup full of scotch Barley, and a quart of Water, set it in the oven till it be quite soft, mix it with milk a proper thickness, a little cream is an improvement, sweeten it to your taste

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Barley gruel. a pretty sup per dish

Of 3 ounces of pearl Barley. make a quart of Barley Water. put to it a 1/4 of a lb of currants. when they have boiled a little. set them to cool. & beat up ~~the~~ two eggs and put into it. with 1/2 a pint of wine. 1/2 a pint of cream. a little Lemon peel & sugar to your taste. stir it gently over the fire till it be as thick as cream.

To make Common Curds

put some new milk into a bason. let it stand about 12 hours. skim it. & put the milk in a pan with a little water. set it on the fire. take 2 eggs beat them well. mix them with the cream you skimed of the milk. and when the milk boils put it in. and when it rises put in as much butter milk as will break it clear. you must keep the pan from boiling by pouring in cold water. when it is sufficiently broke put it in a sive to drain. — the should not be used till they have stood all night

Isinglass Flummery

Take 3/4 of an oz of Isinglass boil it in a pint of water till half be wasted. 2 oz of sweet & 1/2 an oz of bitter almonds. half a pint of cream, sugar & cinnamon to your taste. boil & strain it. & keep stirring it till near cold. put into cups dipped in cold Water. —

To make whipt Sillibubs

Take one quart of cream & boil it. let it stand till it be cold add one pint of white wine a Lemon peel pared thin & steeped in the Wine two hours. to this add the juice of a Lemon & as much sugar as will make it pretty sweet put it into a bason & whip it one way till pretty stiff. — fill your glasses a day before you use them. — NB. let your cream be full measure & the wine rather less. — they will keep good 2 or 3 days —

a Grated Bread Posset

three pints of milk, a penny roll grated, a tea cup full of made wine, sugar to your taste. boil the milk alone & put the crumbs into it before it be taken off the fire.

Egg Cheese cakes

4 eggs boiled hard and shred fine. 1 raw egg, 4 oz Butter. 4 oz sugar, 4 do currants, a little nutmeg. mix these well together & Bake them in a quick oven.

this quantity makes nine.

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excellent Cheese cakes

2 oz millet cred in milk. 3 eggs. a little nutmeg. 2 or 3 apples roasted. sugar to your taste. beat these well together with a little Lemon peel. & bake them in a quick oven

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Curd cheese cakes S. Jarratt

Take eight spoonsful of curds. 2 oz Butter the yolks of 4 or 5 eggs. rind of a lemon. 2 oz almonds beat fine. a little mace & cinnamon. sugar to your taste. beat these together about ten minutes. may add a few Currants if you chuse.

To make Cottage Curds

Pour some boiling water into new buttermilk lay the curd on ~~to~~ a cloth to drain. mix with it some new milk or cream, and sweeten it to your taste

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Artificial Yeast

Boil potatoes of the mealy sort till they are thoroughly soft, skin and squeeze them through a cullender to prevent any knots, put as much hot water ~~to~~ ~~them~~ as will make them of the consistency of common ale Barm, but not thicker: add to every pound of potatoes when boiled 2 ounces of sugar or treacle and while just warm, stir in two spoonfull of common Barm. keep it warm till it has done fermenting, and in twenty four hours it is fit for use. — one pound of Potatoes will make a pint & 1/2 of Barm. let your bread stand eight hours to rise. use the same quantity as of common Barm. It will keep three months.

American Barm

Take one 2 handful of hops and boil them in 2 quarts of water till one half is boiled away. strain the water from the hops and put 2 tablespoon full of salt and half a teacupful of sugar. or treacle. and then stir in 1 lb pint of flour. after this put in one tablespoonsfull of Barm of the last making while the whole is new milk warm It will be ready for use in 12 hours and will keep 6 months

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Galina Curds & whey

take a number of the tough coats that line the inside of gizzards of turkies & fowls and after cleaning them from the contained pebbles &c strew a little salt upon them & hang them up to dry. when intended for use, break a few pieces and pour a few spoonfull of boiling water. after standing all night the infusion may be used in the same manner as runnet made from the stomach of calf. —

Minced Pies

~~Take 1 pound of Apples~~

Take 1½ lb of Apples, 1 lb fresh suet choped very small 1 lb currants, the rind and juice of a Lemon. the rind either cut very small or grated. cinamon and sugar to your taste. mix them all well together, and put them in good puff paste. - N. B. it is an improvement to boil the Lemon (after the rind is taken off) till soft, & pound it - first taking out the kernels. -

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To make Cream Curds

Take 2 quarts Water. let it boil. have ready 1 quart sweet cream, five eggs well beat & strained. mix them together and put them into the boiling water. stir them, and let them stand on the fire untill the whey be clear. then put them on a sieve to drain

Cream Cheese

Take one Quart of new milk and 1 pint of cream, set it in a warm place untill it is coagulated, then pour the thin from the thick part, put the latter into a Vat lined with a fine cloth, turn it into clean cloths every day, & in a week it will be fit for use.

the vat should be 9 inches long 4 1/2 wide, & 2 1/2 deep, with holes round the bottom

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Cream Cheese

Six pints new milk 1/2 pint cream turn it with a very small quantity of rennet. - put it into a vat without a bottom set it upon rushes, let it stand in a warm place tile settled, then take the vat off & turn it. - use no cloth or weight. — if it be wanted a little richer may put in more cream. -

Flummery M W

To every oz of Isinglass put two quarts of new milk & 4 oz bitter almonds boil it 1/2 an hour over a slow fire, sweeten it to your taste. strain it, may add a little brandy

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Excellent custards

boil a pint of new milk, let it stand to cool, put to it about the size of a large wallnut of fresh butter, add four eggs well beat & strained. set it over a slow fire keep stirring it till it is pretty thick, sweeten it to your taste, when cold put in a little brandy. may add an oz of almonds beat pretty fine. — and if a ratafia taste be liked a few bitter almonds. —

For making Emollient Ointment

Take ¼ lb of White Wax 1 Dram of Palm Oil 2 scruples of Camphor 1 Tea spoonful of Olive Oil Mett the Oils & wax together over a slow fire cut the camphor into small pieces and add it to the rest of the ingredients when melted tie a few small pieces of alkanet root up in a piece of muslin which must remain in the vessel until it has given out a sufficiently deep colour it will then be fit to pour into moulds ——

A very good bun loaf

1 lb of Flour 2 lb of moist sugar 6 oz of butter 2 lb of currants ¼ lb of ground caraway seeds 1 grated nutmeg a little ground cinnamon and candied lemon ¼ oz of Volatile salts put dry into the other ingredients then warm a gill of milk pour it into the ~~other ingredients~~ flour and put it in a pan or pot and bake immediately the butter is rubbed into the flour and one egg

To preserve Strawberries —

Take equal weights of fruit and sugar lay the former in a large dish and sprinkle half the sugar in fine powder over and let them stand until next day when add the remainder of the sugar and boil ¼ of an hour then

take out the strawberries into jars and allow the syrup to boil awhile longer until it is a little thickened and pour it upon the fruit.

To make calfs foot jelly.

To a gang of calfs feet add 1 gallon of water let them boil until one half is consumed then put it through a seive when cold skim off the fat then set it on the fire till it is dissolved put in a little nutmeg and cinnamon the juice of two lemons and the rind of one lemon then stick it has given sufficient flavour while warm add sugar to your taste the whites and shells of six or seven eggs well beat and mix them well together and set it over the fire till it boils up then put it in your jelly bag till it runs fine. If you think your stuff too stiff you may add water.

Arrow root blanchmange

take two oz of the powder form it into a thin paste with cold water on this put 1½ pints of boiling milk having flavoured it with a little lemon juice or rose water boil it ten minutes stirring it all the time pour it into a mould and leave it until next day. was boil 10 or fifteen minutes not stirred

Blanc Mange.

a pint of new milk and a gill of warm with an ounce of isinglass boil it about ¼ of an hour sugar to a little rose water & lemon

Restorative Jelly

2 oz of isinglass 2 oz. of sugar candy white ½ oz Gum Arabic a nutmeg and a few cloves pounded add to these ingredients a pint of port wine to a pint of hot water till the whole is dissolved –

Take the size of a walnut three times a day

rolled Ginger bread

½ lb of treacle 1 oz of butter 1½ oz of brown sugar 2½ oz of flour and oatmeal mixed half & half ginger to your taste bake in a slow oven

Hegflatts Tea cakes

7 lbs of flour 3/4 lb of lard butter mixed 3 pints of milk ¼ lb of yeast a little salt

1 lb of flour ½ pint of treacle 1 oz butter

Apple Jelly

pare & core 40 apples. put them in a jug with one quart of water. set it in a pan of water & coddle untill very soft. let them drain thro a jelly bag. — to every pint of juice put one lb of sifted loaf sugar. — boil the juice 1/2 an hour with the rind of a lemon, ~~then~~ before adding the sugar, then boil 20 minutes. put in the juice of the lemon five minutes before taking it of the fire, skim it well, & put it into moulds, cover with paper. — the rind of the lemon must be taken out when the jelly has done boiling. —

To every gallon of Water put two pounds of the very coarsest sugar boil and skim thoroughly then put one quart of cold water for every gallon of hot When cold put it into a toast spread with yeast stir it nine days then bottle and set in a place where the sun will lie on it with a bit of slate or pasteboard on the bung hole. Make in March it will be ready in six months —

Vegetable Lozenges

Black Currants to be baked in an oven & the juice pressed out, as much sugar to be added as will make it palatable with salt petre but not so much as to make it unpleasant, the whole to be boiled untill a stiff conserve, pour it on a dish cut into small squares, and if not sufficently stiff may be dried a little in a cool oven. —

All Makes

Take a 1/4 peck apples, 2 of Pears pared & cored, 1/4 peck of Plumbs, 3 1/2 lb of brown sugar, put them into the oven till soft, when take out to be boiled half an hour, pour it on to a dish, & cut it out in what shape you chuse. —

To preserve Plumbs for Pies

put a quart of Damsons or any kind of Plumbs into a jar, with half a pound of sugar. tie them well up with a bladder. set them in a pan of cold water. and let them boil twenty minutes. set them in a dry cool place. & not ~~without~~ ~~opening~~ open them till they are wanted for use.—

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another way.

put a pound of any kind of Plumbs or Cherries into a jar. strew over them six oz of Lump sugar pounded. cover with two Bladders each seperately tied down. set them in a pan of water up to the neck, and let them boil three hours

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Plumbs boiled as above keeps very well without sugar. the larger the plumbs the better.

{ 7 pints picked strawberrys weigh 4 lb

to preserve Magnum Bonum Plumbs.

Take six pounds of Plumbs. prick them with a needle to prevent bursting — simmer them very gently in a thin syrup made of one pound of sugar and a pint of water (for about 15 minutes,) put them in a bowl and let them stand three days. — then make a syrup with 2 1/2 lb of sugar. with no more water than what hangs to large lumps of sugar dipped quickly. boil the plumbs in this fresh syrup after draining the first from them. boil them gently till they are clear and the syrup adheres to them. put them one by one into small pots and pour the syrup over, put brandy paper over & keep them for use —

N.B. by adding a little moist sugar to the first syrup, & boiling it well, it makes a good common sweetmeat. — may do half the plumbs at one time if the pan is not large enough to do them all at once in the thin syrup.

To preserve Wine Sours

Take the finest Wine Sours; run a pin down the seams skin deep put them in a jar with half their weight of sugar, & set them in a pan of water to stew for about ½ an hour. the next day pour the syrup from the plumbs and boil it with a little more sugar; let it stand another day. and then give the plumbs a boil; then boil the syrup to a proper thickness let it stand till near cold and pour it on the plumbs.

To preserve Gooseberrys.

Boil a peck of Gooseberrys one hour; then ~~next day~~ next day put six & twenty ~~eight~~ lb of sugar to them & boil them another hour. keep them for use

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To preserve Red Currants

To one quart of picked Currants put one lb of finest sugar. boil them exactly 20 minutes. ~~pretty~~ quick.

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boil Currant Jelly fifteen minutes.

To Preserve Apricots

Before they are quite ripe gather them, stone and peel them. then weigh them & put an equal quantity of sugar beat fine. lay them in a pot with the sugar, let them stand all night, put them in a pan over a slow fire. boil them gently ten minutes. put them gently back into the pot, cover close and let them stand two days. then boil them 1/4 of an hour, and put them into pots. take out the broken ones strain the syrup and put the bits into the broken ones. the fine syrup poor over the whole ones, and keep for use.

To preserve Kentish Cherries

Weigh the fruit with the stones and stalks on and to every twelve pound add four lb sugar, stone the fruit. add the suger. and boil to a Jam.

To make Goosberry Vinegar

One quart of ripe goosberrys. 1 lb and ¼ of ~~the~~ ~~coarsest~~ coarse Sugar. to every Gallon of Water

First put some hot Water to the ~~Berries~~ gooseberries, and let them stand a day or two. strain them out and put the sugar to the liquor. don't heat it. put it into a Cask and let it stand in a warm place till the summer after.

our Barrels holds 8 gallons. one peck goosberries 10 lb Sugar

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To make Green Goosberry or Currant Wine. To Marm

To a gallon of Goosberrys (not heaped) crushed, put a gallon of Water. let it stand 3 days. stirring it up twice a day. then strain it. and to every gallon of Liquor ale measure put three lb and half of sugar. let it stand in a Tub three days and stir it once a day. then tun it. and in five or six weeks rack it off. put in some Isinglass that is dissolved and close it up 3 weeks then bottle it. —

Elder Berry Wine

To one gallon of Water, put 2 qts & a ½ of picked Berries. boil them in the Water ½ an hour, strain them through a thick sive & put 3 lb of moist sugar to every gallon of liquor boil & skim it an hour. beat up the whites of a few eggs in a little water. boil in a few cloves about ten minutes before you take it off. when it is cold put a little new Barm to it. & let it work 4 or 5 days, stirring it once a day. then it. & put 2 lb of sun raisins to every five gallons of liquor, and a few cloves with a little Isinglass. it will be ready to bottle in about three months.

Imperial

Cream of tarter 2 oz. juice & peel of 2 Lemons. 7 quarts of boiling water poured on to them. strain it through a gauze sive. sweeten it to your taste & bottle it. it will be fit for use the next day

Ginger Wine

To four gallons of water, put seven pounds of ~~Sugar~~ moist Brown Sugar and full ~~4~~ 3 oz of ginger bruised, with 1/2 ~~an~~ oz of dried orange peel — boil these together for an hour, and when cold add the juice and peel of six good Lemons, and two pounds of raisins, put into the cask a small cup full of barm, when it had done working ~~shut~~ stop it close, it may be bottled in ~~six~~ 4 weeks and is fit to drink immeadiately —

NB put into the cask before you stop it up a quarter of an oz of Isinglass to fine it. ~~and when you bottle it~~

To make Raspberry Vinegar

Take one quart of Raspberrys, steep them in a pint of vinegar two or three days, then strain them, and boil the syrup with one pound of lump Sugar — when cold bottle it for use —

To increase Fermentation in bottled ale or Porter

To one pint water put 1/2 lb Sugar, boil them together a few minutes, when new milk warm, put in a table spoonful of barm to work, when clear, put 3 table spoonfuls into each bottle, it will be fitt to use in 5 or 6 days —

If the liquor be hard, take the acid off with a little prepared oyster shells, or quick lime, before bottling it —

To make Jumbles

Flour Loaf sugar of each 1 lb. Butter 1/2 a lb 3 eggs beat with a little rose water or Springwater a quarter of an oz of Coriander seeds, which make into a paste — turn them into a small roll. what shape you chuse. — S ◎

To make Buns

one pint of milk, one egg, two oz of Butter which mett in the milk a little Barm. make it into a light paste which will rowl let them stand 1/2 an hour before the go into the oven. bake them on tins

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To make Tea bakes

Take 2 lb of flour 1/4 lb Butter a little brown sugar & little Barm. knead them up with butter melted in Water

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Gingerbread S. Barnott

1 lb Flour 1/2 a lb of Treacle 1/2 a lb coarse sugar. 1/4 lb of Butter an oz of Ginger 1/2 an oz of carraway & 1/2 a oz of Coriander seeds. —

Gingerbread a second way

Take 1 lb and ½ of treacle ¼ lb sugar & 2 oz of Butter 1 oz carraway seeds 1 oz Ginger make it into paste with flour

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To make dry Biscuits

Take a quart of new milk 2 oz of Butter, mett it in the milk. one small spoonful of Barm, mixt them all together, but not too hot, then take as much flour as will make it into a paste, set it to rise, then rub it well together and rowl them out. and bake them in a quick oven

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Dry Biscuits another way

knead flour into a stiff paste with some good cream, rowl them out and bake them in a quick oven, may add a little sugar & seeds

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To make a Dutch Cake

Desolve 1 lb of Butter in half pint of milk, 4 spoonfulls of Barm. 8 eggs. 3 large spoonfuls of sugar and 2 lb of flour, beat all well together. let it stand to rise then put in 1 lb Currants. — an hour will bake it. —

Nuns Drops

1/4 lb Sugar, 1/4 lb butter, 1/4 lb Currants, 1/2 lb flour. one egg. all mixed together and baked in small lumps. — N.B. may add almonds beat fine. — or bake in small cakes.

Regency Cakes

Six eggs, 1/2 lb butter. worked together, then add 3/4 lb sugar, 1 lb flour, gratt in one Lemon peel. lay them in lumps and bake them. —

Bath Cakes

Take 1/2 lb butter melted in a tea cup full of cream, 4 eggs leaving out two of the whites a pound of flour a spoonful of barm, the rind of two lemonds grated, mix all together lightly and let it stand three hours to rise, then make them up into small lumps with one lb of sugar pounded. — the best way to make them up is to devide the sugar into as many parts as there are cakes, and knead it into each. —

paste for Tarts

1 lb flour, 1/2 lb butter, 1/2 oz of sugar, one yolk of egg. moist stiff with boiling milk roll them as a wafer - line the pattypan.

Grantham Whetstones.

1 lb flour, 1/4 lb powdered lump sugar, 1/2 oz carraway seeds, one egg. made into a stiff paste with cream, to be very well kneaded, then rolled thin well pricked and cut into pieces about 2 inches broad and six inches long.

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hot Rolls

Take 1 lb 3/4 of Flour, rub in six oz of butter. the yolk of an egg and a little barm. mix it with warm milk. let it lay an hour to rise and eat them hot. -

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To make a Rice Cake

To 1/2 lb flour add 1/2 lb ground Rice. 1 lb of loaf sugar beat and sifted. 8 eggs. a few carraway seeds - beat it very well before putting it in the oven. -

To make small Cakes. A Burgess

3/4 lb of Flour. 1/4 lb Butter. 1/4 lb sugar. 1/2 lb Currants
2 eggs a little lemon peel.

Tea Cakes

1 lb Flour 2 oz butter rubed into the flour.
a little barm, & salt, make into a light
paste with warm milk — or eggs &
a little soda is an improvement

Ginger Bread. S. Flinter

Equal quantities of Sugar, Treacle, Flour
and Butter, ginger to the taste, if too thin
may add a little more flour — put a spoon
full on an iron plate, set it in a pretty
quick oven.

Ginger Bread M. G —
3/4 lb treacle 6 oz Butter. 5 oz sugar, 1 1/2 lb
Flour. ginger to the taste. —

another Way.
6 oz treacle. 3 oz Butter 2 1/2 oz sugar 3/4 lb Flour
[illegible] or less

Bath Buns

2lb Flour, 6oz Butter rubed into the flour, 6oz Sugar, a spoonfull of Barm, 3 eggs put into a pint measure & filled up with milk, currants to your taste let them rise before the Sugar & Currants are added.

Plumb Cake

1½ lb Flour dried, rub into it when cold 1/2 lb Butter beat five Eggs mix them in the middle of the flour with two or three spoonful of good Barm, cover it up and let it stand to rise two hours, then mix it with 3/4 lb Currants, a little mace, Cinnamon, Nutmeg & Sugar to the taste, 1/4 pint new milk. — may add Candied Lemon & almonds. — butter the tin well, & let it stand to rise a little before it is set in the Oven, about 2 hours will bake it. —

Parkin —

Equal weight of Treacle & Oatmeal, a few ~~one~~ needs to be mixed up, and when ~~done~~ take a lump out or to a board, rub with the hand lightly until a proper thickness bake in the oven, until rather - finish before the fire —

Ring Cakes D Steer

To a quarter of a pound butter put half lb of Flour, rub them well together, then add half pound of powerded loaf sugar the rind of a lemon grated & two eggs well beaten, may add a few almonds beat small drop them in small lumps on the tin they are baked on. — bake them a 1/4 of an hour

Lemon Drops H. Spence

1/2 lb Loaf sugar pounded fine, the rind of a large lemon grated, ten bitter & ten sweet almonds the white of an egg beat to a froth, then beat all together. make them in balls the size of a nutmeg. bake them on wafer paper in a slow oven. —

Ginger Bread H. W

3/4 lb Flour 1/2 lb Treacle, 3 oz butter, 1/4 oz ginger, 1/4 lb suger, add a little pearl ashes to 2 spoonful of malt liquor before mixing it up, rowl it out pretty thin on the tin it is to be baked on. cut it into squares.

Biscuits

1/4 lb butter 1/2 lb flour 1/2 lb lump sugar beat fine three eggs. drop'd on to a tin.

Cakes A. Churchill

2 1/2 lb flour 2 1/2 lb moist sugar one oz. butter one egg. 1/2 small tea spoonful soda.

Provensbury Cakes

1/4 lb Flour 2 oz butter 2 oz sugar one egg

Prince of Wales Biscuits

1 lb Flour. 2 1/2 oz Butter half ~~pint~~ gill Water, knead them very well. this small quantity of water makes them require much kneading before they can be made into a paste.

Plum Cake M. W.

1/2 lb Flour very well dried in the oven. 6 oz Butter, 6 oz Sugar, 6 oz currants, five eggs. the White & yolks beat seperately. N. B the butter should be rubbed well into the flour, or beat to cream & all beat well together before putting it in the oven

Buns

one lb Flour, three oz sugar, one oz Butter. one egg. Currants, seeds, & barm, mix with warm milk to a very light paste, beat them very well & put them on tins to rise. when half baked rub them over with water

Arrow Root Blancmange

Take a pint of new milk and a stick of cinnamon and let it simmer for ten minutes then add 2 table spoonfuls of arrow root mixed up with milk & boil the whole for three minutes sweeten to taste and put it into moulds —

To destroy vermin in beds &c

Dissolve half an oz of corrosive sublimate in a little spirits of salts then add half a pint of spirits of Turpentine, wet the part affected with a small paint brush —

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1 stone of pork or bacon requires 1 lb of salt & 1 oz Salt Petre to cure it. — It loses about 1 lb. 1/2 at a time in drying.

Method of preparing East India Rice

Wash the rice well in soft water, and boil it 10 minutes then drain the water from it and shake the pan as you do when drying potatoes till the rice appear perfectly dry, put it into a dish and crush it with a wooden shoon afterwards add what ingredients for making a pudding you please

memorandums — —

a half head takes 2 hours boiling — in our steam pans — a large fowl 1 hour. a breast of veal 1 hour & 1/4 — — 1/4 lamb 8 lb weight an hour & 1/2 roasting

1/2 Peck Raspberrys weighs 6 1/2 lb

a peck or 8 quarts of Gooseberrys weighs 16 pounds. 2 pints picked strawberrys weighs 4 lb — —

in a peck and 1/4 white currants was six quarts of juice

1814 5th mo I put 5 gallons of water to seven pound of lime, to keep eggs, (left the bottom or thick part out — 1815 the eggs kept very well

one pound of green wash is sufficient for our summer house — 2 quarts, (2 parts water & one milk) will do it twice over.

in 1814 we had only 3/4 lb. which does not give it sufficient colour

To Pickle Onions

peel your onions. & give them a boil in milk & water, boil a little black pepper and ginger in the vinegar and pour it hot upon them. —

To Pickle Cucumbers

Let your cucumbers lie in strong salt and water till the are turned yellow. then scald them in the same twice a day till they be green. then boil some black pepper and race ginger in your vinegar and pour it hot upon them.
you may pickle radish buds the same way. —

To Pickle Red Cabbage

Let your cabbage stand till the frost has taken it cut in very fine. & throw over it some salt & salt petre let it stand all night. boil some black pepper & race ginger in your vinegar & pour it hot upon it. & keep it for use. —

To pickle Colliflowers.

Give them a boil in milk & water and put them on a sieve to drain. boil some whole pepper in your vinegar and pour it hot upon them. — if you chuse it add boil some Cochineal in a little vinegar by itself & pour it upon them

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Indian Pickle

Take Colliflowers. Cabbage or any thing of that kind, pull them or cut in small pieces. give them a boil in salt and water, to make them a little tender but not to break. Lay them on a large sieve and dry them till the look like bits of leather. — Take vinegar, to every two quarts put 2 ounces turmeric Bruised* ~~powder~~, 1 oz ginger, 1 oz whole pepper, one spoonful salt, let it boil about 10 minutes, put the dried vegitables into a jar, sprinkle among them ½ lb brown mustard seed, pour the vinegar boiling hot upon them, may add vegitables as you think proper, always boiling & drying them as above directed

* & put into a little old muslin.

Sponge Cake

Take 6 eggs, beat the yokes half an hour and the whites to a frith, 3/4 lb. of sugar pounded put the sugar to the yokes then add the whites also add 6 oz. of fine flour and beat it well It should be put into a moderate oven directly it is moced & take about an hour.

A common Plum Cake

Take 1½ of flour dried and cold. rub into it 3/4 lb of ~~sugar~~ butter. Beat 5 eggs well mix them in the middle of the flour with 2 or 3 spoonsful of good yeast cover it up with flour & let it stand to rise ~~an~~ two hours or more. Then mix it up with 3/4 lb. of currants, cleaned & dried a little cloves cinnamon mace nutmegs & brandy candyed

lemon almonds and sugar to your taste also a little new milk, warm to make it up of a proper lightness- rather more than half a pint. Butter the tin well and put it in let it rise a little before it is set in the oven, about 2 hours will bake it.

Tea Buns

1 lb. of flour. 2 oz. of Butter rubbed in the flour 2 oz of Sugar 2 oz. of Currants a dessert spoon full of yeast The Yokes of two eggs set it to rise with half a pint of warm milk let it stand half an hour by the fire beat the whites to a stiff pith make it up with a spoon to a light paste it may stand an hour or more roll it out thick and cut your cakes with a

wine glass butter your tins & one a small quantity of the yolk of egg mixd with half a teaspoonful of milk to rub on them sift a little sugar let them stand before the fire an hour before they are put in the oven lay them close together on your tin.

Dr Bradrods receipt for bread-

Take 1 oz of carbonate of soda 3/4 of an oz of Tartaric acid, mix them well together in a dry mortar, put this to 7 lbs of flour & ½ oz of salt, and mix all well together in a dry state - then make it into dough with ½ a gallon of cold water, put it into tins & do not allow more than 5 minutes to elapse before it is placed in the oven where it should stand the usual time - the result will be a fine spongy loaf of bread weighing 10 lbs & a ½

NB Be sure and purchase the materials of respectable druggists —

To remove obstruction in a young person
Take ½ a ℔ of Treacle 1 oz of sulphur 1 oz
coarse mustard 3 Tea spoonfuls of steel filings
from the Whitesmith sifted mix them and take
3 Tea spoonfuls night and morning until the
whole is taken Rest a week and repeat the
medicine unless produces the desired effect –

To take out Iron Moulds – Ink de
2 oz of cream of Tartar ½ oz of salt of
sorrel mix these well together and use the
same as salt of lemon ——

~~Lemon~~ curds –
Set on the fire in a pan of cream cheese
whey when it simmers add three pints of
butter milk and 1 Pt of new milk when
the whole nearly boils pour in a little cold
water which will make the curds rise to
the top. then take them off. —

For a cough

½ oz of syrup of squills
½ oz of Honey
½ oz of syrup of poppies
½ oz of syrup of horehound

Marking Ink

Lunar caustic 100 grains - Gum Arabic 2 Drams - Rain water by measure 1 oz - sap green sufficient to colour it

Preparatory Liquid

Salt of soda 1 oz - (Rain water 2 oz measure)

Minced Pies -

2 lbs of Beef - 2 lbs. of Suet - 4 lbs. of Apples - 4 lbs. of Sugar - 2 lbs of Currants and 2 lbs of Raisins.

To stew Cheese

Take old cheese dry & strong scrape it into a plate, put to it two spoonful of ale & 2 of water, and lump of butter. set it in the oven, keep stirring it with a knife till it be all melted, send it up on the same plate. – see Macaroni page 8

The Yellow composition for Railway Carriage-Wheels. 200 lb Russian Tallow
70 " Palm oil
20 " Soda
50 Gallons Water

For a Horse that has swelled Legs.

To be mixed in a Mash of Bran.

Antimony, Sulpher, & Nitre each 1/2 lb. —

Rd. Boothby —

Cure for Grease in Horses Heels

Verdigrey in Pauder 3/4 (half an oz)

Good Vinegar Hj. — (one Pint)

From 1/4 to 1/2 an oz. Tobacco taking their horn. } W. Maud

Five grains of Rhubarb & two of Magnesia is a suficient dose for a Child 18 months old

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A Plaster 2. Clash By Dr. Thomas

℞ Emplast: Thuris Comp: ℥ij.

—— Lythargyr: c̄ Resina ℥j

m. fl. Emplast: ——

An Eye Water

One Table Spoonfull of Brandy.

One Do of Vinegar. & Two of Rose Water.

Table of Characters

℔ stands for pounds

℥ —— ounces

ʒ —— drams

℈ —— scruples

gr —— grains

ss —— half

iss —— one & half

ij —— two

vij —— seven &c

gt —— drop

Milk Paint to preserve Wood from Wet

Skimed Milk	2 qts
Linseed Oil	4 oz
Slacked Lime	8 oz
Burgandy Pitch	2 oz
Whiting	4 oz or as much as is sufficient

to make a consistance to lay on with a brush.

A Cement for Engine work or for joints in Cisterns.

Boiled Linseed Oil
Lithargy,
Red & White Lead.
Mixed to a proper Consistancy

½ Ounce of Gum Benjamin
½ Ounce of Storax
1 Pint of Spirits of Wine.

1 Part of the above with 2 Parts water a lotion to use after shaving or for chipped face & hands

M.S.

A compound to Polish Mahogany.

1 gill linseed oil 1 gill vinagar
2 oz spirits of Salt.

Godbolds vegetable Syrup.

To a pint of the prime vinegar put
pounds of the best bun sugar boil them tog
till they become a syrup when quite cold ad
table spoonful of paregoric or one desert spoonf
Laudanum. To be take whenever the cough is
troublesome or take tree tea spoonful three
in twenty four hours As the vinegar will co
Brass or Iron it should be boil in a pipkin
ern vessel. I sometimes make it with Treacle
with sugar I chuse a strong coarse grain.

Lady spencer gave £100 for this

Hooper's Pills.

	Troy.	oz.
Take Gum Myrrh.	℥ss	1½
Assafœtida	℥j	1 oz
Gum Sagapenum	℥j	1 oz
Castor	℥4	4 oz
Sulphat of Iron	℥4	4 oz
Aloes Picra	1½ #	1½ #

Mix