For the Dropsy.

Take of Cordial Confection 2 Scruples, Salt of Amber 6 Grains, Powder of Squils one Grain made into a Bolus One to be taken every 6 Hours, Take of the Volatile Armoniac Salt 2 Scruples, of Lemon Juice One Ounce & a Half, Pepper Mint Water six Ounces, Nutmeg Water Spirit half an Ounce, Syrrup of Marsh Mallows half an Ounce.

The Quantity of the Salt of Amber & Squill may be increased or diminished as the Stomach will bear or the Case requires.

An Emulsion for a Cough.

Take two Table Spoonfuls of the best oil of Sweet Almonds, Twelve Table Spoonfuls of Mint-Water, Thirty Drops of Spirits of Hartshorn, as much fine Sugar as will make it agreeable: shake it well, & take two Table Spoonfuls when the Cough is troublesome.

Spermaceti Draughts.

Take a Qr. of an Ounce of Spermaceti & mix it quite smooth, with half the Yolk of an Egg, then add as much Mint Water, as will make this Quantity into three Draughts.

To make Walnut Catsup.

Take your Walnuts when ready for Pickling, bruise them & press out the Juice, One hundred Walnuts will yield about one Quart of Juice.

To two Ale Quarts of Juice put four Pounds of the best Anchovies, boil them 'til they are dissolved, then strain off the Liquor and boil it again with four Ounces of Pimento, 3 Ounces of Black Pepper, 3 Ounces of Shalots & one Pint of Vinegar; all must be boiled together 'til the Shalots be quite tender, then strain it again, let it stand to settle then bottle the clear Liquor, with Quarter of an Ounce of Mace & Quarter of an Ounce of Cloves.

N:B. Six Cloves of Garlick some allow to each Pint

To make Syrup of Cloves.

Take one Hundred of Gilly-Flowers & pour upon them one Quart of boiling Water & let them stand 24 Hours then strain the Flowers out & boil the Liquor with three Pound of Loaf Sugar 7.d p.r lb, let them boil three Qrs of an Hour & put to it two Pennyworth of Cloves. Let it stand two Days before you bottle it.

(Dr Ratcliff

Take a Qr of a Pound of Raisins of the Sun stoned, & beat very fine in a quarter of a Pound of white Sugar-Candy & as much Conserve of Red Rose, beat them all well together, then drop into it 20 Drops of Spirits of Vitriol & 40 Drops of Spirits of Sulphur, mix all well together & put it into Gally-Pots.

Take the size of a Nutmeg Night & Morning.

To make Cowslip Wine.

Take 5 Gall.s of Water & 12½ lb. of Loaf Sugar & 3 p.s lb., the Whites of 8 Eggs beat very well to a Froth & put into the Water with the Sugar, when it is cold set it on y.e Fire & stir it about 'til the Sugar is dissolved, then cover it close; when you see it begin to boil, then scum it as fast as you can & let it boil almost an Hour, then take it off & pour it into a Stand thro' a hair Sieve; when it is almost cold put in the Juice of ten Lemons but not the Seeds, & the out Rinds of 8 of them pared very thin. 3½ Peck of Cowslips picked & two good Spoonfuls of new Ale Yeast, stir them all very well together & cover them close with a Cloth; as the Cowslips rise to the Top, put them down two or three Times a Day & stir it from the Bottom to the Top very well once in 24 Hours, so let it stand 3 Days & three Nights; then turn it into your Vessel with Cowslips & Lemon Peel; Take 3 Pennyworth of Ising-glass, boil it in a Pint of Water & put it in an earthen Mugg 'til it comes to a Jelly; put this to the Wine before you stop it up & stir it well. In three Weeks Time you may Bottle it, do not draw your Barrell too low; as it often is not clear & then let it run thro' a clearing Bag into a Panchion, so fill your Bottles.

A Receipt for Camphire Soap.

Take half a Pound of white soft Soap, half an Ounce of Spermaceti, a quarter of an Ounce of Camphire beat small, three Spoonfuls of Sweet-Oil, put these Ingredients into a Pot & melt them over the Fire in a Saucepan of Water.

To make Rusks.

To a Dr. of a Peck of best Flour put a Pint of Milk with a qr. of a ℔ of Butter melted in it, new milk warm, mix with your Flour a qr. of a ℔ of Sugar beat & sifted & near a qr. of a Pint of good Yeast, mix all together into a weak Dough then make it up in two long Bulks as you wou'd common Bread, put them upon warm Tins, cover them with Flannel and let them stand a full Hour to prove, when they begin to crack at the Top put them into a warm Oven, two or thy Minutes will bake them, the next Day cut them in Slices about the Thickness of a common Toast & dry them in a slow Oven a light brown the outside Crust to be taken off before they are dry'd.

They will not always crack at the Top in an Hour's Time but are no worse if they don't.

To pickle Walnuts.

This Receipt is in Proportion for 100.

Take 100 Walnuts, put them into Salt & Water for 12 Days, then dry them well with a Cloth, put them into a Jar, cover them with the best white Wine Vinegar, add 18 or 20 Bay Leaves, a little Mace, Garlick to your Taste, one Ounce of Ginger, a quarter of a Pound of whole Pepper, half a ℔. of white or black Mustard Seed, several small Onions stuck with Cloves, cork them up & tie them close keep them in a cool Place which is dry & has Air, They will be proper for Use in 2 Months, The Vinegar must not be boil'd but put to the Walnuts & seasoning quite raw & cold.

Cabbage & Cucumbers may be done the same Way when ready for the Pickle.

To make a plum Cake

Take a Pound and an Half of Flour, the same of Butter & Currants & one Pound of Sugar, 12 Eggs, beat the Yolks & Sugar very well together & the Whites & Butter also, some Mace & Nutmeg to your Taste & candied Orange & a little Brandy. Put the flour in the last Thing. Work the Butter well first, & after you have well beat the Whites of Eggs, put them in by little & little, then beat the Yolks & Sugar very well before you put them to it.

To make Gingerbread.

Take two Pound of Flour, one Pound of Treacle ten Ounces of Butter, the one half melted, the other rubbed in your Flour, three Pennyworth of Mace & Cloves & a little grated Ginger to be minced the Day before you use it.

Take half a Dozen Seville Oranges, pare off the Rind as thin as possible, half an Ounce of Gentian, quarter of an Ounce of Saffron, half a Dram of Rhubarb sliced small or grated, half a quarter of an Ounce of Cochineal finely powdered, Put all these into one Quart of Brandy, set them in a Pitcher by a slow Fire for three or four Hours, the first Day stir it up several Times, after it has stood 3 or 4 Days you may strain it off into Bottles, then add to the same Ingredients one Pint, set it to the Fire as before, after it has stood three or four Days strain it off & then mix the first drawn off & it together & Bottle it for Use.

Mrs Ingram's Receipt.

To make soft Pomatum.

Take 2 Oz. of Mutton Suet, One Pound of fresh Pork Suet put them in a deep Pot, which set in a Pan of Water 'til the Suet is quite dissolved, then pour it into cold Water & stir it 'til it is cold then take it out of the Water & set it on the Fire to melt with two Spoonfuls of Rosemary Leaves pick'd from the Stalks, when boil'd & skimmed well, put it into a clean Pot & let it stand 'til cold, then drain the Water from it. Melt it again & add a little Lavendar Water. It must be strained through a Piece of fine Muslin or Gauze. Keep it stirring 'til cold. The Lavendar Water must not be put in 'til the Fat begins to be cool. You may also add Essence of Bergamot.

Hard Pomatum.

Take a little Marrow & lay it in Water for a few Days or a Week changing the Water very often, when fit for Use render it & the next Day add a little Mutton Suet (which must first be rendered & cold) dissolve them together & before you take it off the Fire, put in white Wax if you like. It must not boil, only made warm & put in the Molds. What Scent you like.

Receipt for the Dropsy.

℞ Steel prepared with Sulpher & crude Antimony of each one Ounce, Diagrydium or Scammony four Ounces.

The above in fine Powder made into an Electuary with a sufficient Quantity of Syrrup of Mulberries or any other diuretic Syrrup.

At going to Bed take a Tea Spoonful of the above Electuary after stirring it well together. If that does not bring three or four Quarts of Water away, take ½ a Tea Spoonful the next Morng or at Night going to Bed.

During the Operation you must refrain from Drinking every Kind of Liquor, and when you are thirsty moisten your Mouth with Tamarinds or China Orange. After you have found Relief from the above Quantity, take half a Teaspoonfull once a Week at going to Bed or once a Fortnight according as the Water affects you.

You may in a few Weeks according as you find yourself reduce the Quantity to a Quarter of a Tea Spoonfull which you will continue taking 'til your Blood recover its proper Richness.

During the taking of the Medicine you must take great Exercise on Foot or Horseback. Eat any Kind of Meat, no Vegetables. no Spoon Meat. no Fruit. Drink no more than 3 Pints of Liquor in 24 Hours & that of Brandy or Gin & Water. The Desh & Penny Royal Tea with a little Gin in it. Drink no Beer of any Kind.

Pomade Divine.

Take of Beef Marrow a full Pound & a half well picked from all the Bones & Filiments, put it into an earthen Vessel full of Spring-Water, change the Water twice a Day for 10 Days then drain it & put a Pint of Rose Water to it & let it stand 24 Hours then put it in a thin Cloth to drain as dry as you can. Take one Ounce of Benjamin, one Ounce of Storax, one Ounce of Iris of Florence, half an Ounce of Cinnamon, two Drachms of Cloves ~~& two Drachms of Cloves~~ & two Drachms of Nutmegs, all these must be finely powdered & very well mixt with the Marrow then put it in a Pewter Vessell well closed that nothing may evaporate nor any Water get in and set it in a Kettle of Water & let it boil without ceasing for three Hours, have Water boiling ready to replenish, that the Pewter Vessell may be covered with Water all the Time it boils. When it has boil'd three Hours pour it thro' a fine Muslin into little Pots, but don't cover them 'til they are cold.

This Ointment is good to rub all Bruises & sore Breasts, & any Part affected with Rheumatic Pains.

Stoughton's Drops.

Two Oz. of Gentian Root 1 Oz. of Seville Orange Peel dried ½ an Oz. of Lesser Cardamon Seeds freed from the Husks ½ Drachm of Cochineal & one Quart of best Brandy Digest them without Heat for 6 Days & strain off the Tincture for Use.

Take of Peruvian Bark in fine Powder 1 Oz. Orange Peel ½ Oz. Gentian Root ¼ Oz. Infuse the Ingredients for 24 Hours in a Pint of Cold Water, frequently shaking the Bottles pour it off & add to it 2 Table Spoons full of the Stomatic Tincture. Take a small Tea Cup full of the Infusion 3 Times a Day with a Tea Spoonfull of the Tincture of Bark & Elixir of Vitriol.

Take of Huchams Tincture of Bark 2 Oz. of Acid Elixir of Vitriol 2 Drachms. Mix them & take as before.

One Drachm of Cinnamon may be added to the Infusion.

Guiacum Saw Dust
Elm Bark bruised of each 2 Oz.
Orange Peel & Liquorice Root bruised each half an Oz.
Boil it in two Quarts of Water till it comes to one, strain it off clear & give a third Part of a Pint 3 Times in a Day

6 Drops of Antimonial Wine & 6 Drops of sweet Spirit of Vitriol.

To make Lemon Biscuits.

Beat very well the Yolks of ten Eggs & the Whites of five with 4 Spoonfuls of Orange Flower Water till they froth then put in a Pound of sifted Loaf Sugar Beat it one Way for half an Hour then put in ½ a Pound of Flour with the Rind of two Lemons & the Juice of one.

To make Wiggs Mrs Popplewell way

Half a pound of butter, half a pound of sugar, half a pint of cream, rather more than a pound of flour, two eggs & spoonfuls of yeast, a little mace, lemon peel, & a few seeds. —

Dissolve the Butter in the cream, & when new milk warm put in the eggs, yeast, flour & seasoning — Set it stand to rise — then add the sugar & seeds.

Bake them in Tins

Mrs Perfects receipt for Mince Pies

A set of Calves feet a p.d of suet a p.d of Apples the same Quantity of Raisins Sugar & Currants Chop ale these, mole add Brandy Red Wine Citron & candied Orange. —

A Verry good receipt for making Walnut Catchup

Bruise a Hundred or two of walnuts, Just before they are fit to pickel squeeze out the Juice let it stand ale night pour off the clear; to every quart, one pound of anchovies boil it; when the Anchovies are dissolved strain the liquor, add half a pint of red Wine a gill of Vinegar ten Cloves of garlic; Mace Cloves & Nutmegs half a Quarter of an Ounce each, pounded. let this simmer till the Garlic is tender

A Colour for Brown sauce. —

Two Ounce of Butter a quarter of a pound of very fine Sugar put over a very clear Fire in an Earthen pipkin & keep stirring all the time [illegible] Sugar is dissolved that is while the [illegible] hold it at a distance from the fire [illegible] Sugar & Butter are brown pour in a little [illegible] stir it well together then add more [illegible] Quart is put in let it be well mixt [illegible] in an Ounce of Jamaica pepper twelve [illegible] ot eschalots peeld six blades of Mace [illegible] Mushrooms pickeld a little salt & the rind of a Lemon boil these slowly a ½ an Hour pour it in a bason when cold take of the scum very clean & bottle it. —

1 Quart of Ale some 1 Quart of Vinegar 40 Cloves of Garlic ½ an ounce of Mace ½ an ounce

A Verry good receipt for making Walnut Catchup

Bruise a Hundred or two of walnuts, Just before they are fit to pickel squeeze out the Juice let it stand ale night pour off the clear; to every quart, one pound of anchovies boil it; when the Anchovies are dissolved strain the liquor, add half a pint of red Wine a gill of Vinegar ten Cloves of garlic; Mace Cloves & Nutmegs half a Quarter of an Ounce each, pounded. let this simmer til the Garlic is tender

of Cloves & 1/2 an ounce of Nutmegs

Mrs Ro: Sandwich

A Colour for Brown Sauce.

Two Ounce of Butter a quarter of a pound of very fine Sugar put over a very clear Fire in an Earthen pipkin & keep stirring all the time while the Sugar is dissolved that is while the froth rises, hold it at a distance from the fire when the Sugar & Butter are brown pour in a little Red Wine stir it well together then add more Wine till a Quart is put in let it be well mixt then put in an Ounce of Jamaica pepper twelve Cloves eight eschalots peeld six blades of Mace some Mushrooms pickeld a little salt & the rind of a Lemon boil these slowly a 1/4 of an Hour pour it in a Bason when cold take of the scum very clean & bottle it.

Red Quince Marmalet

Take 2 Pounds of Quinces, 2 Pounds of the best Powder Sugar, a Quart of Water, boiling the Cores in it / not the Parings / put all together into a Pan & set them upon a gentle Fire, covering them ~~close up~~ so let them boil gently till the Quinces look a Carnation Colour and if they will not break of themselves take them up & break them. 'Tis good to cut the Quinces in two or three Pieces before they be put in: Whilst they are breaking the Quinces let the Syrrup boil pretty fast then put in the Quinces again & let them continue boiling fast or else it will lose its Colour. Keeping it stirring 3 Hours will boil it.

A excellent Receipt for Raspberries Jam

To a pound of Raspberries three Quarters of Sugar Beat fine & Mix well together imediately when you do it boil it Quick for twenty Minutes

Miss Shuttleworths Receipt for Ginger bread

To one pound of flower half a pound of Sugar, an Ounce of ginger - a qr - of a lb of Butter rubd in a good Glass of Brandy make it up with as much treacle as will make it into a stiff paste.

To Make a Biscuit Cake

Take better than a large Spoonfule of Rose water 12 Eggs one pound of Fine Sugar sifted beat them one way for three quarters of an Hour add one pound of Flour dried & sifted; mix the Flour lightly just before it goes to the Oven grate the rind of a Lemon & a little of the juice paper your tin & grate a little Sugar upon the Top of the Cake.

To make Mrs Hoalley's way

Take 3 pounds of flour well dried rub in half a pound of Butter a few Carraways Carriander Seeds a little Mace & Currants if you like them near a pint of light Yeast 4 Eggs well beat made up with new Milk just Warm mixt the Eggs Milk & Yeast together make it up in a very light paste beat it with your hand till it leaves the Bowl when they have stood a suffecunt Time to rise make them up with sifted Lump Sugar

A Strengthening Drink

Take the White of a New laid Egg beat it with a Fork till it is an entire Froth — then take a Quarter of a Pint of Water that has been Boil'd but stood till it is cold & sweeten it to your Taste with Lump Sugar beat that well into the White of the Egg, then add half a pint of new Milk and a Table spoonful of best old Rum beat it all well together. — Drink frequently of it Day & Night. —

Orange Marmalade (Mrs Hotham's way)

Pare your Oranges very thin, cut them in quarters & take out the Pulp; then put them in Water for twelve Hours – Boil them untile soft; slice them thin, & mix them with the Pulp, taking out the seeds & thick skins, Weigh the Marmalade, & to every pound put a pound & half of fine Sugar: let it boil twenty Minutes or untile it looks clear; then put it into Pots for use

Dr Hunters Receipt for a sweetner of the Blood in Spring

Take Water Cresses, Brook Lime, & scurvey Grass, of each equal parts; stamp them in a large Mortar, & express the Juice through a piece of Linnen Cloth: to half a pint of this Juice add the Juice of two Civil Oranges, the dose six spoonfulls twice a day; begin the use of this Medicine as soon as the Herbs can be procured & continue it about a Month. after which the Decoction of Sarsiparilla with a little Liquorice Infused in it

Mrs. Perfects Receipt for Walnut Catchup

To every Quart one pound of Anchovies boil it when the Anchovies are dissolved strain the Liquor add half a pint of red Wine a pint of Vinegar ten Cloves of Garlic Mace Cloves & Nutmeg half a Quarter of an Ounce each pounded as fine as possible let this simmer till the Garlic is tender

To Make Gooseberry Vinegar Mrs. Homewell's way

Take Gooseberries full ripe bruise them in a Morter to every quart of bruised Gooseberries put three quarts of Water let the Water boil & stand to be Cold before you put it upon your Fruit stir it togethes very wele let it stand in the Tub 24 Hours then strain it through a sieve to every Gallon of Liquor a pound of Coarse Sugar when the Sugar is quite dissolved put it into your Barrel & make it up it will be fit for use in three quarters of a year but if it stands longer it will be better. ——

Mrs Hoadley's receipt for marrow Pomatum

Take the marrow clean out of the Bone & put it in an earthen Jar, set it in a Pan of Water upon the Fire, till it is quite dissolved, then strain it through a piece of Gauze, and beat it well with a wooden Spoon, when nearly cold add whatever Essence you like

To thicken the Hair

Half an ~~Ounce~~ Pint of Oil of sweet Almonds, four Ounces of Palm Oil & a Gill of Rum put these ingredients together and let them stand near a Fire till the Palm Oil is entirely melted, then mix with it as much

of the above shamow Pomatum as will make it a proper thickness to rub on the Hair

Mrs. Coates' receipt

To three pints of Walnut Juice put one pound and Quarter of Anchovies, a Quarter of a pound of Shallots, half an ounce of Cloves, half an ounce of Mace, a Quarter of an ounce of black Pepper, and a little Vinegar, let all these boil softly half an Hour, then let it strain thro' a Flannel Bag till Fine, Bottle, and Cork it very close up an excellent Pickle for one Year!

Grace Elizabeth Taylor!!!!!

To make Gingerbread

To a pound of Flour half a pound of Sugar, an ounce of Ginger, a Quarter of a pound of Butter, rub'd in — a good Glass of Brandy, make it up with as much Treacle as will make it into a stiff Paste

A Receipt to prevent a disagreeable Flavour in Cream or Butter

When the Milk is set abroad in the Leads put one Gallon of boiling Water, to six Gallons of Milk — it may also be prevented by dissolving Nitre in spring Water, and putting about a quarter of a Pint to ten or twelve Gallons of Milk, when warm from the Cow —

For the Rheumatism

Three Ounces of Sarsaparilla sliced and bruised in a quart of ~~best~~ rectified spirits of Wine, let them digest three Days in a wide mouthed Bottle, in the Sun, or near the fire, strain it off, pressing all the moisture from it, add to it four Ounces of Gum Guiacum, digest it three Days - to the strained Liquor add half an Ounce of the Balsam of Peruu, digest it three Days, then put it into small Phial Bottles, which must be well corked, and sealed

Take a Teaspoonful in a little warm white Wine & Water and drink a Glass of warm white Wine and Water after it when going to Bed

turn over

For a wound wash it and put on a healing plaister and it will be cured —

Twelve Drops taken in spring Water every Morning for a Week will heal a broken Vein in the Stomach

Raspberry Vinegar —

Put your Raspberries into a Jar and fill the Jar up with the best white Wine Vinegar, let it stand nine Days or a fortnight, often shaking the Jar, but the Raspberries are never to be pressed —

Then pour off the Liquor clear, & to every Pint of Juice, add a pound of Sugar, this mixture is to be boiled till it comes to a Syrup, then Bottle it — it must be kept well Corked in a Cellar —

To make Hartshorn Jelly

Put two quarts of Water into a clean Pan with half a pound of Hartshorn Shavings, let it simmer till near one half is ~~dissolved~~ reduced, strain it off, then put in the Peel of four Oranges, and two Lemons pared very thin boil them five minutes, put to it the Juice of the before mentioned Lemons and Oranges, with about ten ounces of Double refined Sugar, beat the whites of six Eggs to a froth, mix them carefully with your Jelly, that you do not poach your Eggs, just let it boil up and run it thro' a Jelly Bag till clear

Lemon Pickle

Twelve Lemons scoped out fill them with Salt and sew them over close put them in a glazed Pan and set them in a slow Oven, three Weeks after that put as much Vinegar with the Lemon Juice as will make two quarts two Dozen of Shallots Cloves and Mace of each one Drachm ~~teaspoonful and~~ a half, half a Teaspoonful of Cayenne Pepper a Head of Garlic and a Quarter of a pound of Flour of Mustard tye it down close and let it stand ten Days then strain it off for use and put it in Bottles

Sir Richard Jebb Gloucester

Of Sago, Bia, Pearl Barley, Eryngo Root, Candyed each one ounce; put these in a Pipkin with two Quarts of Water, let them simmer and boil till it is reduced to one Quart, strain it thro' a Sieve, and give a Cuppfull three Times a Day to the Patient, with a little Sugar, and Wine. If there should be inflamation it may be proper to leave out the Wine —

For a Cough or Symptoms of Consumption

P. S. This receipt has done surprizing cures & is supposed to have kept the Duke of Glencester alive given to Eliza Taylor by Mrs White at Bridlington Quay

To make Knuckle Broth

Take ten Knuckle Bones of Mutton two Ounces of Pearl Barley five Ounces of Hartshorn Shavings and a burnt Crust put it into a Gallon of Water and simmer it over a slow Fire till it is reduced to a quart take a Coffee Cup of this Night and Morning

A Plaister for an Asthma

One Ounce of Bees Wax one Ounce of Burgandy Pitch two Ounces of Venice Turpentine boil all these together till they be well mixed then add one Drachm of Oil of Mace mix it with the other then pour it into Cold Water till it be proper

to spread upon Leather when spread grate over the Plaister a Nutmeg The Plaister must be cut in the shape of a Heart and the small point put upwards Mrs. Hearon has known it to be of great service in the above complaint

To Colour Rooms Green

Mix four pounds of blue Vitriol & one pound of Paris white with warm Water keep stirring it till it is dissolved and then let it stand till the Fermentation is over. Then boil it for an Hour frequently stirring it let it stand to cool when the powder will settle to the bottom after which pour off as much of the Water as will come off clear Then mix as much Glue Size along with the powder as will make it adhere

to the Wall of Paper there ought to be four Coates laid on and Time for each to dry between the Times of doing it —
Be careful to cover the Floor of the Room while doing as it would be scarce possible to get any spots of it off Also the Pot it is boiled in must be vell washed and scoured immediately as if it stands it will be spoilt — Miss Nelson

Dr. Cochels prescription for a Cough

A Quarter of a pound of Liquorice an ounce of Alicampany to a Quart of Water

To make Opodeldoc

Take a pint of Spirits of Wine and dissolve in it one Ounce of Camphure put to it a Pint of fresh Bullocks Gall keep it in a Bottle for use —

The spirits of Wine and Camphire must stand two or three days before the Bullocks Gall be put in —

Take the yolk of a new laid-egg beat it up well with three large spoonfulls of Rosewater mix it well in half a pint of new milk from the Cow, sweeten it well with Syrup de Capilaire and grate some Nutmeg in it drink it every Morning fasting for a Month —

To make Raspberry Vinegar

Fill a Jar with Raspberries, then pour upon them as much vinegar as the Jar will contain. Stir the whole twice a day for four days keeping the Jar uncovered & then once a day for four days more keeping the Vessel covered then strain the whole thro' a hair sieve & afterwards through a Jelly bag or Flannel after which boil the liquor over a slow fire with a pound of Lump Sugar bruised to each pint skimming it all the time till clear & then bottle it for use.

To pickle Patagonians

Slice the Cucumber in square pieces and to a Gallon of Vinegar put 24 eschalots 24 Cloves of Garlic 2 oz of Ginger sliced 2 oz of common

Pepper 1 oz Jamaica Pepper 2 oz
Horse-radish scraped the peel of 2
Lemons 2 handfulls of Salt and
1 teaspoonfull of Cayenne Pepper
tied all together in a bag of Mus-
lin boil it in the Vinegar half
an hour and pour it over the
Cucumber boil it as before 3
times and then put a little
Turmerick in the Jar. It is
better for keeping a year.

Mrs Ridsdale's receipt for Mince Pies

After squeezing the juice from a
Lemon boil it till tender then bruise
it in a mortar add to it 3/4 lb of
suet chopped very fine half a pound
of sugar half a pound of currants
a few Apples chopped two ounces of
candied orange or lemon & lastly
the juice of the lemon.

~~Potatoe Pudding~~

Blacking

Quarter of a pound of Ivory black
Quarter of a pound of Treacle
One pint and half of Vinegar
Two pennyweight of Spirmaceti Oil
One Ounce and half of Oil of Vitriol

Ivory black and Treacle rub mixed together with the point of a knife, the Oil afterwards rub mixed then the Vinegar and lastly the Oil of Vitriol which must stand two minutes —

Milk of Roses

Dr Moyes

Rose Water 5 oz
Oil of Almonds 3 tea Spoonfulls
Oil of Tartar 30 Drops Mix them rub together
Should the smell of Rose Water be unpleasant simple Water will answer the same purpose

Mixture for Mahogony

4 pennyworth of Alkanet Root
2 pennyworth of rose pink — well mix together in a pint of cold drawn linseed Oil — shake up the Bottle lay it on with an old linen rag clean your table well with warm water from any wax — always rub them with linen Clothes —

Green Goosberry Wine

To every quart of green Goosberries when picked and bruised one quart of water let it stand 3 days stirring it each day 3 times — to every gallon of this liquor when strained put 3 pounds of loaf Sugar when that is dissolved barrel it & add to every 20 Quart of liquor one quart of Brandy & a little isinglass — let it stand half a year in the Barrel then bottle it off for use.

N.B. - Miss Foster recommends an additional quarter of a pound of Sugar to each gallon & a small additional quantity of fruit. -

To make Black Currant Wine

To one quart of juice put two quarts of water & to every quart of this liquor add one pound of soft Sugar Put it into a Cask reserving a little for filling up Place the Cask in a dry warm room & the liquor will ferment of itself. Skim off the refuse & fill up the Cask with the reserved liquor When the fermentation ceases add Brandy in the proportion 1 quart to every 20 of the wine Bung it up close till Feby or March the drawn off putting the fdrugs thro a jelly bag till clear

The juice will squeeze out the better if the Currants are first well bruised & a little cold water added to them

If the liquor for filling up the Cask fail, water & sugar may be used instead.

Another Mr. Foster

Mash black Currants in an equal quantity of water for 2 or 3 days then boil it slowly till the fruit is dissolved Strain it & boil it again a minute add sugar in proportion to the richness of the fruit ferment & turn as other Wines.

How to clean White Beaver Hats. Mrs. Hardy

having first cleaned the Hat with Flannel & Oatmeal previously dried in the Oven, rub it well with a mixture of Hair-powder & powdered Starch with a little Powder Blue to give the requisite degree of whiteness.

To make Imperial

To 2½ oz of Cream of Tartar add 1½ lb loaf Sugar and the rind of a Lemon on this pour two Gallons of boiling Water & put in a Toast dipt in yeast. After the liquor has stood three days bottle it for use.

To dress a Calves Head to be like Turtle

After the Hair is clean taken off, cut the Skin in pieces of about two fingers breadth then take out the brains and cut them in pieces the size of a small Hen's egg; cut the rest of the flesh ears eyes and Tongue as if for common hashing. Put the whole into Water & wash it well season with black pepper, Cayenne Pepper, salt and have a little Lemon Peel thrown in. Parsley Thyme Winter Savory Sweet Marjoram and Onion none of which to be predominant

Then rub the bottom of the stew Pan with a little Butter, put in the Meat and seasoning, the Brains at the top with two quarts of Broth a pint of good Sherry or Madeira four large spoonfuls of Walnut Catsup & stew the whole gently for four hours squeeze in juice of lemon to your taste and serve up with Forcemeat Balls and the Yolks of hard boiled eggs upon the top.

To prevent Butter tasting of Turnips

Put to a Gallon of Milk a quart of boiling water before it is put in the Bowl & before you churn put in a good quantity of clean Buttermilk pour the last churning, a spoonful of Treacle and a couple of Table Spoonfuls of Vinegar.

Rolled Veal

Bone the thin end of a Breast of Veal strew it over plentifully with chopped sweet Herbs, pepper, salt, nutmeg and grated lemon peel roll it up tight tie it & put it into a Stew-pan that will just hold it with the bones & add water enough to cover it some whole pepper & a bit of lemon peel

To dress Veal

one a breast of Veal, cut it into three pieces, put the thickest at the bottom of the pan, boil six eggs hard, chop some parsley season it with pepper & salt, a blade or two of mace, a few anchovies chopped fine and grated all well together, strew this season with slices of Ham between each piece of Veal. The bones to be put on the top of the pan. Add a moderate sized tea cup of water; cover it close and bake it in a quick Oven three hours. Put it into a pie Dish with a weight upon it. When cold turn it out. Run the jelly through a Jelly Bag to put on the top.

Mrs. J. Shadman

Mr. Shadman's receipt for fining a pipe of Madeira or Sherry or Madeira.

One ounce of fine Isinglass dissolved in a part of Cape Madeira or Cyder without heat and covered 3 or 4 days; then add a gallon of the wine in the cask & mix them well together put the

[illegible] the Cask stopped [illegible]
[illegible] Cask [illegible] to be [illegible]
[illegible] for a day or two. In a Fortnight or three
weeks the Wine will be fit to bottle.

To make Cowslip Wine

To ten Gallons of water when almost boiling add twenty five pounds of Sugar and let the liquor boil a quarter of an hour skimming it well; then put it into a Tub and when cool enough put on a pint of new Yeast from the Vat and a few Cowslips. Stir of the Cowslips every time the Wine is stirred which must be frequently till four Quarts to each Gallon are mixed in. Take six Lemons Pare them & put the Peel pulp & Juice in the Cask a pint of Brandy & a little Isinglass. When the Wine has done working close the Cask & in a Month bottle the Wine.

Mrs Wasey

To pickle Mushrooms brown

Take a quart or more of large Button Mushrooms wash them in Vinegar with a Flannel take three Anchovies & chopt them small a few blades of Mace, a little pepper & ginger, a spoonful of Salt & 3 Shalots put them into a Stewpan with as much Vinegar as will cover them; set them on the Fire & let them stew till they shrink pretty much When cold put them into small Bottles with the liquor cork & tie them close up. N B This pickle is a great improvement to brown sauces.

Mrs Wood.

Ragout of Lobster

Boil the Lobster then cut it into pieces made as dice & put it into a Stewpan with some gravy & a little liquor of Anchovies, the juice of a Lemon a little Salt. Shake it hot & add some melted butter then put it in the shell for in scallop shells with bread crumbs & brown it with a Salamander.

Mrs Wood.

Bread Sauce

Boil a pint of Milk with an onion & 12 pepper corns till the onion is soft then strain the milk into a Bason with bread crumbs cover it up for an hour or more then put it into a saucepan with a bay

A handful of good cream and a piece of butter.

Mrs. Wood

Rissoles

Half a pound of Veal that has been dressed chopped fine & a middle piece of lean ham pepper & salt a small onion & a handful of bread crumbs mix them well together with a spoonful of gravy or cream; form them into any shape you please & dip them in egg roll them in bread crumbs & fry them in boiling dripping enough to cover them. Serve them up with gravy or fried parsley

Col. Simon.

Vegetable Soup

Take a quart of the oldest green peas & put to them two quarts of water, a sprig of mint 2 or 3 onions & a few of the pea shells. Let them boil till the water is reduced to one quart. Strain the pulp & water thro' a sieve into a pan, have ready some lettuce stalks washed & cut into pieces about an inch long 2 or 3 cucumbers cut in square pieces & a pint of young peas all stewed in a little water with about 2 ounces of butter. Stew two or three onions to stew with the vegetables & season to your taste. N.B. Adding a few more peas in the first instance & having out the shells makes the soup much better & it will be also improved by putting in half a handfull

of Spinach juice after which give the soup a boil to take off the raw taste Mrs Wood.

To render Leather Water proof.

Take one pint of drying Oil, two ounces of yellow wax two ounces of Spirits of Turpentine & one of Burgundy pitch, melt them over a slow fire With this composition new Boots & Shoes are to be rubbed in the Sun or at a distance from the Fire with a sponge as often as they become dry until they are saturated.

N.B. A Barrel foot or an old Paint brush will be found preferable to a Sponge Mrs Wood.

For a cold & hoarseness

Take 3 half pints of Water & two large fair rinded lemons boil them in the Water till they are soft then squeeze the lemons into a Basson & put to them half a drachm of Saffron & a pound of brown Sugar-candy pounded boil them till the Sugar-candy dissolves stirring & mixing them well. It is a clear Jelly if boiled enough & will keep a long time. It is a remarkably good for a Hoarseness and will keep a long time

Dr Boerhaave

Bedris and Chona

Half a pint of Veal Broth put into a Stewpan with an old Partridge, some small square bits of Ham or Bacon laid upon the Partridge & a white Cabbage cut into quarters with some whole black pepper and a little salt. stew it gently full two hours.

Mrs. Wood.

Receipt for Stuff to clean Boot tops (Wm Giles).

An ounce of Oil of Vitriol
Half an ounce of Spirit of Salts
An ounce of Spirits of white Lavender
Half an ounce of Burnt Allum
A Box of Salt of Lemon
Bath brick

Stone Cream

Squeeze the juice of a large Lemon into a Dish & grate also the rind into it; then lay upon it preserved Apricots or Plums having ready a pint of Cream with half an ounce of Isinglass dissolved

in it, sweeten it, & let it become nearly cold before you pour it upon the custard.

Lemon Cream

Take the juice of four good Lemons with the thin rind of one three quarter of a pound of loaf sugar half a pint of boiling Water & the whites of four eggs & the yolk of one beat fine; mix all together & strain it, set it on a slow fire stirring it till it nearly boils and becomes thick. It will thicken as it cools in the manner of Custard.

Mrs Williamson

Cream Cheese

One Quart of the thickest sweet Cream 3 pints of sour Butter milk & a little salt mixed together & tied up in a strong cloth to drain for six or seven days, looking at it to stir the thick part from the sides to keep it running put it on a sieve with a weight upon it to drain for a day or two. then on a plate with currant leaves turning it every day. In a week it will be fit for use.

Sarah Oates

Apple Snow

Roast six large Apples, pare them & take out the Core; rub them thro' a Sieve, add the Juice of Lemon & Sugar to your Taste; beat the Whites of four Eggs to a Froth & beat all together. You may add a little grated Rind of Lemon if you please

N. B. The Apples must be quite cold before the Whites of Eggs are put to it

Mrs Watson

Potted Veal

Take Veal either from Loin, Leg or Breast, cut in thin Slices. Make some good Forcemeat. Take a Dish of whatever shape you wish the Veal to be when turned out. Cover the Bottom of the Dish with Veal, then a Layer of Forcemeat, then Veal again, then Ham then Forcemeat & Veal & Ham alternately,

to be highly seasoned & a little Butter between each Layer - A little good Gravy to be put in before you bake it & cover the Top with a little Coarse Paste; to be well baked in a slow Oven. —

Mrs Watson

Orange Jelly —

Take 12 China Oranges; press out the Juice; boil Ounce of Isinglass, dissolve it in a Pint of Water; add the Orange Juice & Sugar to your Taste; put in the Peel of 2 Lemons, set it over the Fire, let it boil ten Minutes, pour it thro' a Flannel & keep it stirring till near cold then put it in the Moulds - If the Orange be pale flat, put in a little Juice of Lemon

N.B. Half Seville Oranges make it far pleasanter. —

Mrs Watson

If you have Leisure

Gooseberry or Raspberry Cakes

Rub ripe or green Gooseberries scoddled thro' a hair sieve and take of the pulp one pound add to it one pound of Sugar when pounded & sifted also the White of an egg beat to a strong froth; then beat all together with a Whisk for an hour & a half or double that time will be better. Drop them on writing Paper & dry them in the Sun or on a Stone.

N B For the Raspberry Cakes there should be a pound of Sugar to every pint of fruit before it is rubbed thro' the sieve & take care to put one ~~Pint~~ white of egg to every Pint of fruit. The Sugar should be very well dried & will be better to be a little warm.

Mrs Watson

To stew Lobster

Take a Lobster & pick it; put to it a little cold Butter, Lemon Juice & a little of the rind, common Pepper Cayenne Pepper & a little Salt; To be heated in a Saucepan & stirred all one way.

Mrs Watson

To stew Mushrooms

Peel the Mushrooms & shake the dirt from

them but do not wash them unless absolutely necessary; if you have not washed them put about two Tablespoonfuls of Water at the bottom of the Pan but if they have been washed that is unnecessary & a lump of Butter and a little Mace stewed very fine. Let them stew very slow till you think them sufficiently tender & if you want them for immediate use thicken with a little Butter, Flour & Cream before you serve them up but they will keep a day or two in their own Liquor without the thickening & even be better it. Oysters are also better for being stewed a day or two for Sauce with a lump of Butter & very little Mace

Mrs Walton

To make Curry

One Fowl skinned & cut in pieces stewed in a quart of Water with one Tablespoonful of Curry Powder, two of Flour, & salt & Cayenne Pepper to your taste. A Quart of good Veal Gravy is better than the Water & add to it just before sent to Table the Yolk of an Egg beat up in a Cupfull of Cream.

To boil the Rice

To a Pill of Rice the same quantity of Water put it in a Bason in the Oven till the Rice absorbs

the Water & becomes dry, you may then (if you think the grains not sufficiently separated) throw a little cold Water amongst it, then put it in a Sieve to drain off the Water & let it stand in a Dish in the bake till it again becomes dry. Mrs. J. Perfit.

English Madeira

To 6 gallons of water 18 lb best loaf sugar boil and skim it well when cool pour it into 3 quarts of new ale well hopped and worked for twenty 1 lb sugar candy 1 lb Jan raisins 8 oz bitter almonds with only half the husks on ½ oz of the seed of Paradise 1 pint of Brandy or as much as is thought sufficient it must stay in the barrel 12 months when you draw the barrel put in some isinglass. N.B. leave out the same quantity of water as you put in of ale put all your ingredients into the barrel first and the liquor after

Quantity of ingredients for 30 Gallons

90 lb sugar	5 lb Jan raisins	15 Quarts new ale
30 oz bitter almonds	2½ oz seeds of Paradise	
5 lb sugar candy	5 pints Brandy	30 gallons water

Ginger Wine

To every Gallon of Water Wine measure 2 lb Loaf Sugar one oz of Ginger & two Lemons or one Orange & one Lemon put the Sugar & Water together whilst the Water is cold & when the Sugar is dissolved supposing the quantity to be fifteen Gallons put in the Whites of eight eggs well beaten stir them together, set the whole over the Fire & when near boiling skim it well then put in the Ginger just bruised & then boil the Liquor half an hour. Pare the Fruit very thin & pour the Liquor boiling hot upon the Peel. When cold put it into the Cask with two Spoonfuls of Yeast. The Fruit must have the Coat entirely pulled off sliced & every Seed picked out & the slices put into the Cask. Half an oz of Isinglass dissolved in a little of the Wine. Close the Cask & bottle in a Month or six weeks.

Eau d' Orange amere

Take a wide mouthed Jar in which you can easily put a large Seville Orange put into the Orange 6 or 8 Cloves & to each Orange one Quart of Brandy & one pound of white sugar. Stop the Jar very close & let it stand for a Couple of Months

stirring it ocasionally then close it for use.

Eau de Citron

The same as above but instead of Oranges use Lemons.

Liqueurs des quatres Fruits

One Quart of Pickled red Currants
One Do. of Black Do.
One Do. — Black Cherries
One Do. — Raspberries
Two Gallons of Brandy four lb white Sugar
All the rest as before.

To cure a Ham of 20 lb Weight

To one Pound of Bay Satt put half a Pound of common Satt & two oz Satt Petre these must be beaten in a Mortar quite fine, then add to them one oz of Black Pepper ground, mix them all together & rub the Ham thoroughly putting all that you cannot rub in, upon the Ham in the Vessel you satt it in; let it remain four days turning it every day, then pour upon it 1½ lb of Treacle, wash the Ham all over frequently with the Pickle, and let it remain in it a Month. then put it into Spring Water for 24 Hours, dry it well & hang it as usual. You may white-wash it when

you take it down. Mrs Shallow.

Paris Curd

Set a Pint of cream on the Fire, when it boils put in the Juice of a large Lemon & the whites of six Eggs well beaten; stir it till it curds then hang it up in a Cheese Cloth all night that the Whey may run from it. Pound it in a Mortar with two Large Spoonfuls of White Wine & two oz of sweet Almonds. Mix all & put it in a Mould together & when you turn it out on a Dish pour sweetened cream round it & stick it with candied orange Peel cut thin. Mrs Crowder.

I Would it not require Sugar? M. F.

Permanent Marking Ink

Lunar Caustic one Scruple to half oz Water.

Liquid for preparing the Linen for marking

One oz Salt of Tartar to two oz Water

Mix the Marking Ink better with a little Gum in it

Fish Sauce

Half a pint of cream, two Table Spoonfuls of Mushroom Catsup one of Spunce of Anchovy, boil this together & just before taken off the fire add a little Butter & Flour & keep stirring it all the time a little Cayenne may be added Mrs Warney

To make Lemon Cheesecakes

To a quarter of a pound of Butter add a pound of Loaf Sugar broken as for Tea, six Eggs, the grated rind of two Lemons and the juice of three. Put all these into a Pan over a slow Fire, gently stirring till the orange peel is as thick as good Cream. Pour it into Jars, when cold cover them with Paper, be careful to keep it in a dry place and it will keep good many Years. Bake the Paste in Patty pans before you put in the above & then let them just brown. Mrs Massey

To make Lamb Cakes

Take a pound of Flour rather more than half a pound of Currants half a pound of Loaf Sugar, a little Mace, Nutmeg & shred Lemon Peel, mix all these together then rub in six oz of Butter very small beat two Eggs with a little Brandy, mix all together into a very thick Paste, make them into small round Lumps that will be about the

size of a Sweetcake when baked, bake them on tins & in a quick Oven.

In Winter put three Eggs to the above quantity

Mrs Wasney

To preserve Carrots

Boil some Carrots in soft Water, clean them & take out the core, throw them into spring Water, then make a thin syrup and boil the carrots in it about twenty minutes let them stand four days they will turn thick & white, then boil them again with a good deal of Ginger & Lemon Peel, the Lemon Peel to be cut in long thin fine slices. It will be better for keeping.

Mrs Wasney

To make red Currant Chips

To one Pint of Currant Juice add 1½ lb double refined Sugar or if common Sugar refine it thus first putting a Table Spoonfull of Water to every pound of Sugar to dissolve it: stir the Sugar till it comes to Sugar again: take it off the Stove a few minutes that it may not be boiling hot when mixed with the Juice: put the Juice through a Jelly Bag & let it boil half an hour before it is mixed with the Sugar when mixed set it on the Stove to simmer but take care

it does not boil. Beat & sift a little of the Sugar & set it in the Oven to dry & sift a little on the Dishes before you pour on the Jelly and a little over the Top. Then set it in a Stove or in the Sun to dry and when Jellied cut it into any shape you please but do not let it candy before you cut it & turn it when necessary.

Mrs. J. Porfect.

To make Elder Berry Wine

Take the Berries when quite ripe, pick them from the Stalks, put them into an earthen Pot, tie them close up & set them within a Pan of Water & let them boil several hours then strain the juice thro' a sieve & to every quart of juice put three quarts of water; then put the liquor into a Copper & to every Gallon add three pounds of Raw Sugar stir it till the Sugar is dissolved. Take the scum off as it rises; let it boil three quarters of an hour & strain it off

let it stand till quite cold Toast a piece of Bread & when that is cold dip it into some fresh yeast, put it into the Wine in two or three days it will begin to work let it do so three days & then bung up the Barrel but not quite close at first.

N B If you like you may add a pint of Brandy & an ounce of Ginger bruised to every gallon of liquor. Mrs Williamson

Orange Wine

For every Gallon of Wine Wine measure eight Oranges & three pounds of Sugar as soon as you get the Oranges let the yellow rind of half their number be grated & work the pulp out of the whole number both which immediately put into the Cask with the proper quantity of Brandy — put in the Bung & when the Sugar & Water are boiled & quite cold pour that also into the Cask. Boil the Sugar & Water twenty minutes clearing

it with Whites of Eggs & taking off all the scum. Take care to boil a sufficiently small quantity of Water, as should it not fill the Cask you may fill it up with pure Water.

A Bottle of best English Brandy to every ten Gallons — The finest soft Sugar is preferable to lump sugar

Bung the Cask securely as soon as filled. The Wine will be ready for use in six months & it is best to use it from the Cask drawing a decante as wanted.

Lemon Solid

1 oz Isinglass dissolved in 1/4 pint of boiling water which must stand till cold when you may cut away the sediment. Rub fine lump Sugar upon the rind of two large lemons, so as to take out all the essence, then have ready a pint of rich cream, add

the sugar with which you have rubbed the lemons & as much more as will make it very sweet then warm the Isinglass & mix with the cream & the Juice of two lemons a little at once so as to stir it well till nearly cold when it may be put in the mold & will turn out the next day. Mrs Clement Boyds

Dr. Smith's Prescription for bilious Pills

Aloes 1/2 oz Mastic 1/2 oz pound these separately then mix together with a sufficient quantity of syrup of wormwood to make a mass. Put three grains into a Pill; great care must be taken that the Aloes be properly prepared with a strong tincture of liquorice. Take 1, 2 or 3 Pills according as they are found to operate every day at dinner or Supper that they may digest with the food but they must not on any account be taken fasting. Continue the use of them 3 Months

then discontinue them one month & take them afterwards as you find needful.

N.B. One Pill is generally sufficient

This is a very highly approved mixt.

Mrs. C Boyds

Elder Flower Wine

To six Gallons of Water eighteen pounds of lump Sugar boil it very well together, have ready picked a quarter of a Peck of Flowers, put them into the Barrel and when the liquor is nearly cold pour it upon the Flowers & stir it well. To every Gallon add one pound of Raisins of the Sun, stoned & one spoonfull of Lemon Juice, boiled up first with sugar to a syrup, Four spoonfuls of Yeast and the rinds of the Lemons steeped in Brandy. Beat it well in as it works & in a week or ten days close the Barrel. In six months or sooner it be fine bottle the Wine. When you

close the Barrel put in one ounce of Singlass & rince the Cask with Brandy before you put in the Wine. Mrs. Brown Roscoe

Ripe Goosberry Cakes

To four pounds of ripe, red, rough Goosberries one pound of coarse raw Sugar boil them till the Spoon will stand up in them taking care to stir them well or they will stick to the Pan. Then put them on Writing Paper to dry.

To preserve Eggs to keep thirty years Mix and stir up well with two Pails of Water half a Bushell of unslaked lime, add one pound of Salt half a pound of cream of tartar a quarter of a pound of oyster shells pounded. Stir all very well together. If an egg will swim in this mixture it is properly prepared if not add lime till the egg will swim. Put fresh eggs in a deep pot & pour the mixture upon them till they are covered. Wash the eggs before using them. Mrs. Wasney

To wash Silks

Put five drops of oil of Pearl-ash to a quart of soft water with the cold just taken off and wash without Soap. Mrs P. Bevor

To bake Apples

Beaufins or Robins to be put on a flat tin & covered with a similar one with a weight upon it & put in a hot closet for three days

Mrs P. Bevor

Walnut Catsup

Mrs Watson

Take Walnuts when fit for pickling & bruise them small strain them thro' a coarse cloth or flannel. To one quart of liquor put one ℔ of Anchovies 1 ℔ of Shalots 1 Oz Mace 1 Oz of Clove 1 Oz of Clove Pepper 1 Oz black pepper half a pint of White Wine vinegar; let the liquor boil & skim it well before

you put in the spices then let it boil altogether till the strength is out of the ingredients then drip it thro' a flannel bag bottle it in half pint bottles & seal them up it will keep seven years

After the above has been dropped take old Walnut pickle with Onions or Sholots boil them well with the ingredients & drip it thro' a flannel bag as before it will make a good sort for present use

Calsup costs 13/ per Quart when boiled & strained but the second sort is given in.

To make marrow tomatum

The marrow bone to be broken into 2 or 3 pieces & the marrow picked out and put into a basin of cold water to remain a day and a night changing the water about 3 times then pour all the water off and set the basin with the marrow only in it over some hot water in a stew pan on the fire till the marrow is all melted to a clear liquid then pour that through a sieve into a flat dish of cold water and let it remain till the marrow is quite cold when it will come off in a cake leaving the water quite clear it must then be beat up with a wooden spoon in a basin till quite smooth and a table spoonful of Brandy put in the scent is put in after according to the power you wish the perfume to have — Miss Caroline May by dictation

Dr Harrison's Prescription for Chilblains

Eight ounces of Spirits of Rosemary and half an ounce of oil of Turpentine

put into it two Quarts of boiling hot Milk & two Nutmegs grated let it stand one hour then run it thro a Jelly Bag till it is fine & bottle it for use

Mrs Tone

Muffin Pudding

Cut the crust off two Muffins split & butter them put a layer of any sort of preserves or dried fruit (preserved Apricots answer best) into the bottom of a deep tin then a layer of Muffin add one layer of fruit & then put all the remainder of the Muffins & pour over it four Eggs well beaten & mixed with a pint of warm Milk set the tin into a pan with a cover to it in a small quantity of boiling Water keep the cover on & let it boil twenty minutes then turn the pudding out. it is best to make the pudding three or four hours before

it is boiled & the tin should be well buttered. Bread or Sponge Cake may be used instead of Muffin but the bread should be cut very thin. Mrs Williamson

Fumle Apple Pudding

One pound & a half of Lump Sugar, put it to one pint of water & let it boil till it becomes Sugar again: two pounds of Apples cut & cored & the peel of a large lemon cut thin: boil all together till quite stiff put it into a Mould and when cold it will turn out. Serve in a dish with custard or frothed cream round it Mrs Wood Sandal

To dress Mutton to eat like Venison

Bone & skin a loin of Mutton & put it into a Stewpan with a Teacupful of Spring water a Teaspoonful of white Pepper, a Tablespoonful of Vinegar an onion stuck with cloves, half a pint of Port Wine and a small bundle of sweet herbs. Stew the bones of the Mutton and add to the gravy before sent to Table Strain & skim the gravy thicken it with burnt flour & butter. It will take three hours. Mrs Wood Sandal

White Sauce for Fish

Dissolve two anchovies in a pint of strong Veal gravy with a glass of white Wine and a slice of lemon Strain it thro' a hair sieve thicken it with a little

flour & butter add a little beaten mace cayenne and shalot a teacupful of thick cream and the yolk of an egg well beaten. Stir it over the fire till near boiling

Mrs Wood

Apple Jelly

Take half a peck of green Apples just from the tree Pare cut & core them put them into a pot with a quart of water & let them stew in a slow oven till quite soft then let the juice drain thro' a linen bag till the next day. To every pint & half of juice add one pound of good loaf sugar the juice of 2 or 3 lemons and the peel of one or more to your taste. Boil the whole for half an hour on a quick fire take out the lemon peel and put the Jelly in molds. Paper & tie up the pots like other sweetmeats.

Mrs C Royds

Swiss Cream

Wash a large lemon pare it thin put the peel & as much sugar as will sweeten it into a pint of cream & boil it. Have ready the juice of the lemon with a large teaspoonful of flour mixed smooth in the juice pour the boiling cream upon it. Stir it till cold. Put five macaroons into a dish & pour the cream upon them

Mrs C Royds

To boil Rice

Put the rice into boiling water with Salt, boil it 20 minutes & pour it on the top of a sieve moving it gently with a Fork.

Mrs C Royds

Ginger Cakes

2 oz or 1½ oz grated ginger 1 lb fine flour well dried ½ lb loaf sugar pounded. mix these with as much cream as will make a paste roll very thin & bake in a slow oven. These biscuits must be kept dry. Mrs L Noyes from Mrs Kay

White Currant Wine

Take 30 quarts white currants quite ripe, pick them carefully bruise them & strain the juice thro' a hair sieve Then take 30 lbs loaf sugar dissolve it in cold Water & mix with the juice. These proportions of juice and sugar will make ten Gallons of wine When you have squeezed as much juice as you can pour a little water upon the currants that no goodness may remain. Then tun the liquor into a 10 Gallon Barrel fill it up with cold spring water & add 3 new laid eggs shells and all and let it work nearly a month & as the pulp rises take it off every 2 or 3 days. Should it work longer put in a gill of Brandy & bung it up leaving the vent peg or spiet open a few days longer after which it as well as the Bung should be rammed over. In 3 months it will be ready for bottling There will be a quantity of sediment in the barrel which strain thro' a Jelly bag & if not fine then return it into the barrel for a week or 2 adding a little sugar & Isinglass. Mind to cork well. If you prefer a pink colour

put third red currants. The fruit must be picked before it is measured. Mrs. Royds from Mrs. Entwisle.

Marking Ink

100 grains of lunar caustic 2 drachms of Gum Arabic 1 oz rain water by measure & sap green sufficient to colour it strongly.

Reparative mixture

1 oz Solution of Soda to 2 oz rain water by measure

Mrs. Royds

Opodeldoc

20 oz Camphor dissolved in half a pint of Spirits of wine. Put into a quart bottle & fill up with Bullock's Gall. Shake the bottle to mix it well & rub 3 or 4 times a day

Mrs. Royds

Lemon Pickle

Cut 9 Lemons in small bits put upon them one lb Salt 2 oz Horse Radish sliced thin 2 oz Flour of Mustard — of cloves, nutmeg cayenne & mace 1/4 oz each add to all these 3 quarts of Vinegar boil it 20 minutes then put it into a Jar & let it stand 3 weeks stirring it every day Run it thro' a Sieve and bottle it

N.B. The ingredients, after the Pickle is strained from them, may be kept, a small quantity being a great improvement to Sauce mgt.

Miss Sterling Graham

To bottle Gooseberries

Put them in bottles without Water: cork, tie in bladder, with leather over, then in cold water upon the fire with the necks downwards let them remain till the

water just bubbles & when cold put the bottles in Sand in a cellar with the necks downwards

Mrs Marshall

Wine Sours

Half a pound of Sugar to a pound of fruit put them into Jars & bladder light down put the Jars in cold water over the fire and let them remain for half an hour after the water boils

Jane Chapple

Plum Cream

Lay Apricots at the bottom of a dish grate the rind of one large or two small Lemons upon it & add nearly all the juice. Dissolve ½ oz Isinglass in water as stiff as possible ~~& add~~ put as much as will make the cream moderately stiff boil them together with Sugar & mix a little of the very hot cream with the fruit: pour the remainder over when sufficiently cool not to break the dish

Mrs Sharp

Ham Toast

Mince half a pound of Ham & add two spoonfuls of good gravy the same of Catsup & a few capers chopped small, a little pickled Cucumber & a Tea spoonful of made Mustard & a bit of butter: mix all well together in a Saucepan; heat it & lay it upon sippets of Toast & send it up hot

Mrs Wood Sandal

1. poppy head

¼ ounce of Camomile flower boild in three quarts of water reduce to two add

2 table spoon full of vinegar

3 of Brandy

3 of Rose water

5 of Elder flower water Bathe the Eyes twice a Day warm

water just bubbles & when cold [illegible]
in Sau

Half
fat
the So
them
water

Lay
vinegar
add
water
make
with
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cool

Mix
of goo
chopped
spoon
all cold
scpper

Walnut Catsup

To every quart of Walnut juice one pound of Anchovies — simmer until the Anchovies are dissolved — then strain the liquor & add half a pint of red wine — little of Vinegar — two cloves of garlic and of mace cloves & nutmeg half a quarter of an ounce each pounded as fine as possible — let this simmer till the garlic is tender & then strain thro' a sieve — Bottle, cork & rosin

A second sort may be made for keeping by adding Walnut juice, beer & vinegar to the ingredients, to which the Catsup is drained including the Anchovy bones

Mrs Perfect

water just b[illegible] the bottles
in Sand in[illegible] downwards
Mrs Marshall

Half a pou[illegible] nd of fruit
put them [illegible] t down put
the Jars n[illegible] fire and let
them sim[illegible] after the
water boil[illegible] Chapple

Lay Appri[illegible] sh grate the
rind of one [illegible] on a sponge &
add nearly [illegible] of Singlass in
water as [illegible] much as will
make the b[illegible] il them together
with Sugar [illegible] ot cream will
the fruit: fi[illegible] when safficient
cool not to [illegible] harp

Mince Ma[illegible] d two spoonfuls
of good po[illegible] a few capers
chopped [illegible] mber & Tea
spoonful [illegible] of butter mix
all well [illegible] t & lay it upon
Sippets of Bo[illegible] Wood Sandal

Mrs Taylor
Montefiore
Bell

MONTEFIORE
JY 10
1840

YORK
JY 9
1840

Macaroons

Beat up the whites of four eggs well laid with ½ lb Sugar finely sifted, beat it with a Silver Spoon until it becomes thick like paste. Grate a lemon to put in & drop it on writing Paper. Bake in a slow oven & put Sweetmeat between the drops when they become cold

Miss Marshall

Quince Marmalade

Cut them & take out the cores, having previously pared them, put them into a Jar with a little water, tie them close down & let them stew in a moderate oven till quite soft, either bruise them in a bowl or rub them through a coarse sieve which has not been used for any thing greasy. Add nearly their weight in lump half a pint of water to each pound of sugar boil & skim the Sugar before putting in the Quinces & afterwards let all boil together for a quarter of an hour.

Mrs Wilson Birkin Rectory

Elder Syrup

Draw the juice as from Currants for Jelly put a lb of lump Sugar to each pint. ¼ oz Cloves boil it for twenty minutes and when bottle for use.

Fish Sauce Mrs Waseney

Half a pint of Cream two table spoonfuls of Mushroom Catsup one of essence of Anchovy, Boil this together & just before you take it off the fire add a little Butter & Flour & keep stirring it all the time. A little Cayenne may be added.

6

23 ds Y at 11s. 4

11s. 4
6
3 " 8 " 0
4
13 " 12 " 0
11 " 4
13 " 0 " 8

26 Stone at 13s. 6

29 ds Y at 13s. 6

31 Gallons at 13s. 8

N B If any number is given which cannot be produced by the Multiplication of any two figures then find out two figures whose product comes nearest either under or above it to whose product add what is wanting or from which subtract what is over the given number —

17 yds at 1.13.6	19 Ells at 17.11½
1 " 13 " 6	17 " 11½
4	3
6 " 14 " 0	2 " 13 " 10½
4	6
26 " 16 " 0	16 " 3 " 3
1 " 13 " 6	17 " 11½
28 " 9 " 6	17 " 1 " 2½

500 Stone at 9s 4d

s	d
9	4
	10
4	13
	10
46	13
	5
233	6
	8

1000 Ells at 11s 4d

s	d
11	4
	10
5	13
	10
56	13
	10
566	13
	4

600 Gallons at 6s 4d

s	d
6	4
	10
3	3
	10
31	13
	6
190	0
	0

700 Chests at 3l 19s 4d

l	s	d
3	19	4
		10
	39	13
		10
	396	13
		7
2776	13	4

84 Gallons at 6.11

6	11
	12
4	3	0
	7
29	1	0

90 Stones at 9.6

9	6
	10
4	15	0
	9
42	15	0

100 Chests at 4.11.4

£	s	d
4	11	8
	10
45	16	8
	10
458	6	8

120 Sieves at 6.11

6	11
	12
4	3	0
	10
41	10	0

64 Firkins at £1.4.9

£	s	d
1	4	9
		8
9	18	0
		8
79	1	0

70 Yards at 11.4

s	d
11	4
	10
5	13	4
	7
39	13	4

72 Ells at 13.4

s	d
13	4
	6
4	0	0
	12
48	0	0

81 Gallons at 1.9

s	d
1	9
	9
15	9
	9
7	1	9

54 Firkins at 1.19

1	19
	6
11	14
	9
10,5	6

56 Chests at 3.11.8

3	11	8
		8
28	13	4
		7
200	13	4

60 Gallons at 9.4

9	4
	12
5	12
	5
28	0

63 ½ at 11.8¼

11	8	¼
		9 ½
5	5	2¼
		7 ¾
36	16	3¼

42 Chests at £3 11s 8d

£ s d
3 " 11 " 8
7
25 " 1 " 8
6
150 " 10 " 1

45 Gallons at 11s 4

s d
11 " 4
5
2 " 16 " 8
9
25 " 10 " 0

48 Pieces at £6 14s

£ s
6 " 14
6
40 " 4
8
321 " 12

49 Yds at 13s 6

s d
13 " 6
7
4 14 " 0
7
33 1 " 6

32 Chests at 3.14.8

l	s	d
3	14	8
		4
14	18	8
		8
119	9	4

35 Y at 14.9 ff

s	d
14	9
	7
5	3
	5
25	16

36 Loads at 1.19.4

l	s	d
1	19	4
		4
7	17	1
		7
70	16	0

40 Stone at 8.4

s	d
8	4
	10
4	3
	4
16	13

21 Firkins at 19.4

s	d
19	4
	3
2	18
	0
	7
20	6
	0

24 Stone at 6.11

s	d
6	11
	8
2	15
	4
	3
8	6
	0

27 Pieces at 18.4

s	d
18	4
	9
8	5
	0
	3
24	15
	0

28 Gallons at 5.4

s	d
5	4
	7
1	17
	4
	4
7	9
	4

14 Gallons at 6.10

s	d
6	10
	7
2	7
	2
4	15
8	

15 Cwt. at 4.11.4

£	s	d
4	11	4
		3
13	14	0
		5
68	10	0

16 Stone at 6.4

s	d
6	4
	4
1	5
	4
5	1
4	

18 Gallons at 8.6

s	d
18	6
5	11
	3
16	13
0	

6 Gallons at s. d. 11 " 4

s. d.
11 " 4
6
3 " 8 " 0

7 Chests at l. s. d. 3 " 11 " 8

l. s. d.
3 " 11 " 8
7
25 " 1 " 8

8 Stone at s. d. 11 " 8½

s. d.
11 " 8½
8
4 " 13 " 0

9 Pieces at l. s. d. 1 " 14 " 8

l. s. d.
1 " 14 " 8
9
15 " 12 " 0

10 ℔ at d. 13 " 9

d.
13 " 9
10
6 " 17 " 0

12 Ounces at 4¼

4¼
12
4 " 3

Compound Multiplication.

To perform the following questions
Multiply the price by the quantity

2 Y at 19s 4¼d	3 Ells at 17s 4¾d
19s 4¼d 2 1l 18s 8½d	17s 4¾d 3 2l 12s 2¼d
4 Cwt at 3l 17s 8d	5 Stone at 5s 4d
3l 17s 8d 4 18l 8s 8d	5s 4d 5 1l 6s 8d

0
4 0
0

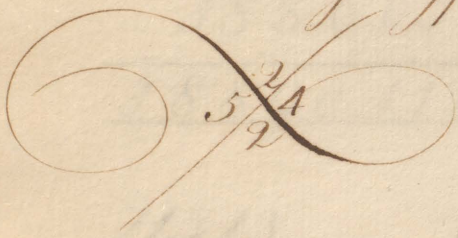
9715143168 9
400308070

6800600218 23
6872114535 12
2914542950 67
3886057267 56

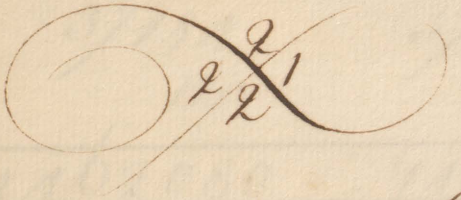
3889041211716043023 0

71513	61071	31914
10	11	12
715130	671781	382968
37184	37184	26718
120	20	30
4462080	743680	801540

When there are Cyphers at the End of the Multiplicand or Multiplier they may be omitted by only multiplying by the rest of the Figures and setting down on the Right hand of the total Product as many Cyphers as were omitted:—



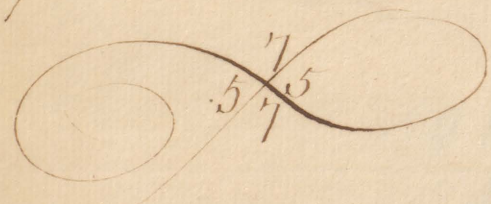
```
                 714319138300
                     30070094
                 ------------
                 285727635532
                64288172447
               50002339681
              21429574149
             ---------------
             21936054990820232 00
```



```
                 851436271 00
                   37001090 0
                 ------------
                 1662926439 00
                85143627 1
              596 0053897
             2554308813
             ---------------
             31504070092535390 0
```

```
        740361943
        257164
        ---------
        2961447772
       4442171658
      740361943
     5182533601
    3701809715
   1480723886
   ----------------
   190394438709652
```

When Cyphers are placed between the Significant Figures of the Multiplier they must be omitted only observe to place the first figure of every particular Product exactly under its Multiplier



```
        743191541 6
        30070508
        ----------
        5945532332 8
       3715957708 0
      5202340 7912
     222957462 48
   ----------------
   22348147197215132 8
```

6/3 5/6

8751342

2354

35005368
43756710
26254026
17502684

20600659068

2/2 1/2

6135418

6734

24541672
18406254
42947926
36812508

41315904812

6/2 3/6

937194312

25328

7497554496
1874388624
2811582936
4685971560
1874388624

23737257534336

$\frac{85}{18}$

7531819
23
22595457
15063638
173231837

$\frac{00}{30}$

3617058
45
18085290
14468232
162767610

$\frac{24}{52}$

43718216
67
306027512
262309296
2929120472

$\frac{36}{23}$

27053192
89
1803723144
2164253536
2353627704

$\frac{00}{20}$

71501438
234
286005752
214504314
143002876
16731336492

$\frac{00}{20}$

27104132
567
189728924
162624792
135520660
15368042844

Multiplication compendiously

Performs the Work of many additions; In which observe

The Multiplicand . . .	43710518
The Multiplier	2
The Product	87421036

6 0/0 3	7536219	1/1 4	37191432
	3		4
	22608657		148765728

0/0 5	43706187	5/3 6	43719143
	5		6
	218530935		262314858

1/1 7	71913817	8/1 8	87191351
	7		8
	503396719		697530808

THE Multiplication Table

2 Times	2	4
	3	6
	4	8
	5	10
	6	12
	7	14
	8	16
	9	18
	12	24
3 Times	3	9
	4	12
	5	15
	6	18
	7	21
	8	24
	9	27
	12	36
4 Times	4	16
	5	20
	6	24
	7	28
	8	32
	9	36
	12	48
5 Times	5	25
	6	30
	7	35
	8	40
	9	45
	12	60
6 Times	6	36
	7	42
	8	48
	9	54
	12	72
7 Times	7	49
	8	56
	9	63
	12	84
8 Times	8	64
	9	72
	12	96
9 Times	9	81
	12	108
12 Times	12	144

Lent L 151 s 13 d 6 1/4 receed again at one time L 29 s 17 d 8 1/4 and at another time 68 Guineas what remains due

151	13	6 1/4
29	17	8 1/4
71	8	0
101	5	8 1/4
50	7	10
151	13	6 1/4

How much money must be added to L 431 s 11 d 2 1/4 to make it just L 1000

1000	0	0
431	11	2 1/4
568	8	9 3/4
1000	0	0

1000 - 0 0
1/4
999 19 11¾

A church was built in the year 619 I demand how many years it is since the present year being 1766

1766
619
1147
1766

Dr. L s d
51 " 11 " 2¼ paid again
L s d
39 " 17 " 8½, what remains due

51 " 11 " 2¼
39 " 17 " 8½
11 " 13 " 5¾
51 " 11 " 2¼

Rent	£
	749 " 13 " 4 ½
Rec'd at several times	31 " 7 " 11
	20 " 14 " 6 ¾
	47 " 6 " 7
	36 " 17 " 4
	19 " 8 " 6 ½
	74 " 14 " 7
	36 " 8 " 11 ¼
	28 " 19 " 6
	37 " 6 " 10
	12 " 19 " 4 ¾
Total Rec'd	352 " 4 " 2 ¼
Remains	397 " 9 " 2 ¼
Proof	749 " 13 " 4 ½

	£	s	d
Received	847	19	6 3/4
Laid out at several times	31	7	11
	29	14	7 3/4
	54	8	10
	36	17	4 1/2
	82	5	10
	47	19	4 1/4
	36	8	11
	19	12	6 3/4
	54	7	4
	28	19	10 1/2
Total laid out	422	2	7 3/4
Remains	425	16	10 1/2
Proof	847	19	6 1/4

L.	s.	d.	L.	s.	d.
714	11	9¼	371	14	8
371	15	8½	137	16	9¼
342	16	0¾	233	17	10¾
714	11	9¼	371	14	8
749	13	6½	384	17	4¼
197	19	11¾	197	18	6½
551	13	6¾	186	18	9¾
749	13	6½	384	17	4¼
347	11	2¼	741	0	4
134	17	8½	119	17	6¼
212	13	5¾	621	2	9¾
347	11	2¼	741	0	4
847	0	4	371	11	0¼
179	11	2¼	139	17	2
667	9	1¾	231	13	10¼
847	0	4	371	11	0¼

	£ s d	£ s d
Borrowed	537 " 0 " 4	371 " 11 " 2¼
Paid	171 " 19 " 8¼	116 " 17 " 8¾
Unpaid	465 " 0 " 7¾	254 " 13 " 5½
Proof	537 " 0 " 4	371 " 11 " 2¼
	426 " 14 " 8¼	571 " 0 " 4½
	179 " 13 " 6½	179 " 17 " 8¼
	247 " 1 " 1¾	391 " 2 " 8¼
	426 " 14 " 8¼	571 " 0 " 4½
	307 " 11 " 2	171 " 11 " 2
	127 " 16 " 8¾	119 " 17 " 8¼
	179 " 14 " 5¼	51 " 13 " 5¾
	307 " 11 " 2	171 " 11 " 2
	621 " 13 " 8¼	371 " 14 " 6
	171 " 18 " 2¾	171 " 18 " 2¼
	449 " 15 " 5½	199 " 16 " 3¾
	621 " 13 " 8¼	371 " 14 " 6

71531418	27191416
27191381	19136182
14340037	8055234
71531418	27191416
87151426	61951436
27169278	16195148
59982148	45756288
87151476	61951436
71617194	19316191
16715121	12312165
54902073	7004026
71617194	19316191
81912161	2710436
17191364	1621918
64720797	1088518
81912161	2710436

Subtraction

Teacheth to take a lesser Number from a greater to find the remainder or difference

	L	L
From	37019148	37191436
Take	19371919	31912108
Rests	17647229	05279328
Proof	37019148	37191436
	71913714 8	27143169
	17191316 1	19137141
	54722398 7	08006028
	71913714 8	27143169

Yds	qrs	nls	Yds E.	qrs	nls	Yds B.	qrs	nls
371	3	1	501	4	2	381	2	1
114	1	2	128	2	1	171	1	2
261	2	1	361	1	2	318	2	2
174	1	2	174	3	3	174	1	3
318	2	1	316	1	1	216	2	1
126	1	2	167	2	2	174	1	2
174	3	1	381	1	1	318	2	3
219	1	3	129	3	2	126	1	1
127	2	1	164	1	1	318	2	0
1888	3	2	2325	1	3	2201	2	3
1517	0	1	1823	2	1	1820	0	2
1888	3	2	2325	1	3	2201	2	3

Cloth Measure

4 Nails . . . 1 quarter
4 quarters . . 1 yard.
5 quarters . . 1 Ell English
3 quarters . . . 1 Ell Flemish

Yds.	qrs	nls	Ells E.	qrs	nls	Ells F.	qrs	nls
171	3	2	501	4	1	571	2	3
118	1	3	174	3	2	118	1	1
201	2	1	301	1	1	371	2	2
171	1	2	174	2	2	126	1	1
128	3	1	209	1	1	174	2	2
371	1	3	174	2	2	381	1	1
126	2	1	382	1	1	291	2	2
171	1	1	107	3	2			
1461	1	2	2026	0	0	2036	2	0
1289	2	0	1524	0	3	1461	2	1
1461	1	2	2026	0	0	2036	2	0

Tons	Cwt.	qrs	lbs	oz	drs
1738	17	1	23	11	15
1194	8	3	8	5	12
3618	14	2	14	13	6
2714	9	1	6	11	13
3718	14	2	25	4	8
2617	6	1	13	12	14
1284	18	3	18	8	5
3716	5	1	27	14	12
20603	15	2	27	3	5
18864	18	1	3	7	6
20603	15	2	27	3	5

Avoirdupois Weight

16 drams	1 ounce
16 ounces	1 Pound
28 pounds	1 quarter
4 qrs	1 Cwt
20 Cwts	1 Ton

Tons	Cwts	qrs	lbs	ozs	drs
1714	19	2	24	11	13
3708	5	1	18	8	15
2106	13	3	26	14	14
1718	7	1	17	5	12
3174	18	2	14	7	14
2163	5	1	8	14	6
1018	14	3	16	6	12
15605	5	1	15	6	6.
13890	5	2	18	10	9
15605	5	1	15	6	6

lbs	Oz.	pwts.	grs
3718	11	5	19
1621	5	17	6
1736	11	6	17
1196	5	11	21
3718	7	5	6
1617	11	19	14
3718	6	6	11
2165	11	11	6
19494	11	4	4
15775	11	18	9
19494	11	4	4

Troy Weight.

24 Grains ..... 1 Pennyweight
20 Pennyw.ts ..... 1 Ounce
12 Ounces ..... 1 Pound

Lbs	Oz	Pw.ts	grs	Lbs	Oz	Pw.ts	grs
714	11	5	21	271	9	13	18
126	7	13	18	117	8	7	21
174	10	7	11	118	4	14	18
382	4	14	13	216	7	6	14
174	3	6	8	174	6	14	16
216	11	17	11	382	11	8	15
121	5	8	14	119	5	17	14
1911	6	14	0	1401	6	3	20
1196	7	8	3	1129	8	10	2
1911	6	14	0	1401	6	3	20

£	s.	d.	£	s.	d.	£	s.	d.	
37	9	4	11	4	6	8	14	2	1/4
		8		17	8		3	6	
	3	11		3	2	7	11	2	
7	11	6	5	11	4		8	4	
		3			6	3	17	4	
	17	8		17	8		3	10	
		6	3	11	2		4	8	
	13	4			7	7	11	2	
	9	2		13	11		7	11	
4	17	4	5	17	4	6	17	8	
		9	8	14	2		18	6	
	11	8		7	9		7	11	
3	17	4	3	11	2		5	9	1/2
	8	6							
57	1	11	101	10	11	37	11	11	3/4
19	12	7	30	6	5	28	17	9	1/2
37	1	11	101	10	11	37	11	11	3/4

£	s	d
3	17	6
	8	11
2	17	4
		9
	3	8
2	7	4
	14	8
	13	8
	17	4
	4	6
	11	8
	3	11
3	17	8
	11	9
18	10	8
14	13	2
18	10	8

£	s	d
8	11	5
		8
	7	4
	11	5
		9
	3	6
3	17	4
	15	6
	7	4
	15	8
3	17	4
		9
	12	8
	3	4
1	11	6
21	16	6
13	5	1
21	16	6

£	s	d	
7	11	4	¼
		10	
	3	10	
3	11	4	½
		9	
	3	7	¼
3	17	8	
	11	5	¾
		9	
	17	8	
	6	11	½
	3	10	
	4	7	¼
3	3	6	½
20	18	3	
13	6	10	¾
20	18	3	

£	s	d
73	17	6 1/4
16	7	11
73	14	6
16	6	7 3/4
37	12	4
21	7	6 1/2
53	12	11
16	8	6 1/4
309	7	10 3/4
235	10	4 1/2
309	7	10 3/4
37	19	7 3/4
18	4	11
27	13	6 1/2
36	6	11
18	19	6 1/4
31	7	11
18	18	0 3/4
189	11	0 1/4
151	11	4 1/2
189	11	0 1/4

£	s	d
87	17	8 3/4
51	6	11
31	15	6 1/4
58	9	7
26	17	6
37	8	7 1/2
21	15	11
84	6	4 1/4
399	18	1 3/4
312	0	5
399	18	1 3/4
73	17	6 1/2
81	5	11
51	16	9 1/4
36	7	6
71	15	7 3/4
38	6	11 1/2
353	10	4
279	12	9 1/2
353	10	4

£	s	d	£	s	d
7	4	8¼	8	3	4½
5	4	5	4	5	7
3	6	4	3	3	6¾
7	3	2½	6	4	7
1	2	7	1	2	4
5	1	4¼	7	6	2½
2	7	3	5	4	1¼
1	4	2½			
32	14	0½	35	9	9
25	9	4¼	27	6	4½
32	14	0½	35	9	9
8	7	0¾	7	8	5¼
3	4	9	1	5	6
1	8	3	5	4	7½
5	3	4½	1	3	4
1	6	9	9	2	3¼
9	2	3¼	3	6	8
3	1	8¾	4	1	3¾
31	14	8¼	31	12	1¾
28	7	1½	24	3	8½
31	14	8¼	34	12	1¾

£	s	d
7	3	6 3/4
9	5	4
3	6	3
6	7	2 1/2
5	4	0
4	3	2 1/4
8	6	4 3/4
43	16	5 1/4
36	12	10 1/2
43	16	5 1/4
9	5	9 3/4
7	8	7
5	7	4
4	6	9 1/2
3	4	3
6	3	4 1/4
7	8	6 3/4
43	4	8 1/4
33	18	10 1/2
43	4	8 1/4

£	s	d
8	7	9 1/2
7	4	6
1	0	3
9	3	6 3/4
1	7	8
3	2	0
4	6	9 1/2
8	3	6 1/4
43	2	7
34	04	9 1/2
43	2	7
7	3	2 1/4
5	4	9
3	6	3 1/2
7	4	2
1	3	4 1/4
5	6	6
1	2	8 3/4
30	10	11 3/4
28	7	9 1/2
30	10	11 3/4

Money

Pence Table

d	s	d
20	1	8
30	2	6
40	3	4
50	4	2
60	5	0
70	5	10
80	6	8
90	7	6
100	8	4
110	9	2
120	10	0

Table

£	s	d
7	5	6¼
3	7	4
1	5	8
9	8	7
3	7	6¾
7	4	6
1	7	3
9	4	6½
42	10	11½
35	5	5¼
42	10	11½

Table

371534	6
74361	37
1937	186
165	1358
27	37165
6	171616
19	17194
186	3716
7051	147
37165	21
191371	6
683822	231452
312288	231446
683822	231452

71534	27195	36274
27193	37216	17168
18237	17193	21034
11274	87165	19216
13617	31231	51213
17192	27018	16194
37185	27184	71207
16271	31621	16128
11218	12124	12715
223721	297947	261149
152187	270752	224875
223721	297947	261149

Addition.

Finds the full value of several numbers by Collecting them into one

£	£	£
7473	8419	3617
2754	3748	1718
3718	2374	5179
6127	2619	4364
3716	3742	2718
1281	1219	1074
1210	3134	2136
26285	25255	20806
18812	16836	17189
26285	25255	20806

Numeration

Teacheth to Read or Write down Numbers in proper Figures

The Table

C of Millions	X of Millions	Millions	C of Thousands	X of Thousands	Thousands	Hundreds	Tens	Units
9	8	7	6	5	4	3	2	1

Saline Draught

30 grains of Salt of Wormwood one large spoonful of fresh Lemon Juice one or two lumps of the best Loaf sugar to the taste & three table spoonfuls of spring water. this is one draft.

To Make Ginger Bread. Mrs Moncrieffe says

One pound & a half of Treacle half a pound of Butter half a pound of Coarse Sugar half an Ounce of Ginger half an Ounce of Carraway Seeds half a Nutmeg the Butter & Flower to ~~make~~ be rubbed together a sufficient quantity of Flower to make it into paste.

(7)