& make it as hot as possible in a tin Boil
with a Cover over it — When the Suger is
hot put it into your Syrup, and stir it
then boil it near a minute longer, &
put it in your pots for use.

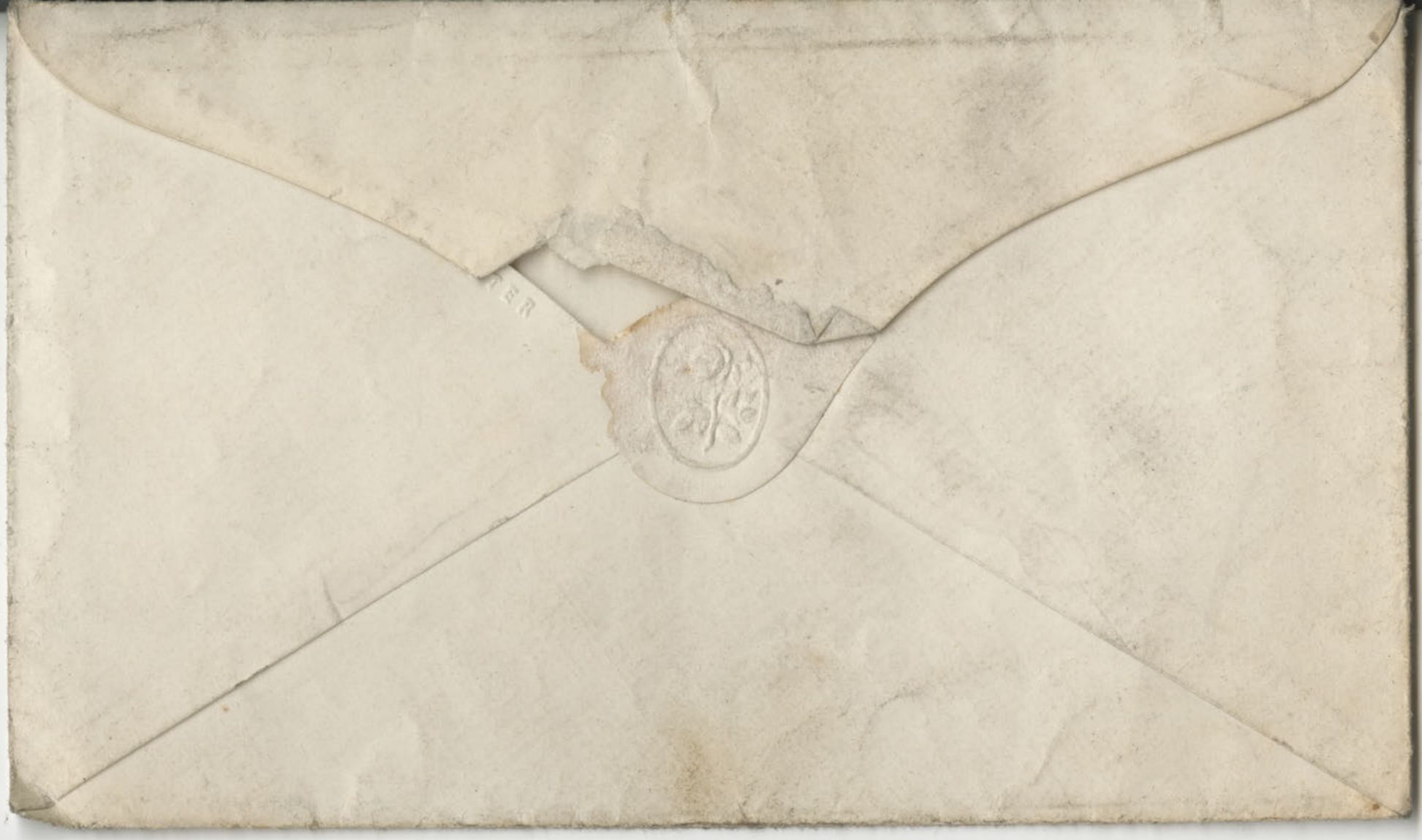
Take care the sugar does not brown

A pound of Suger to a pint of Juice.

Sweeter it pretty wife.

Mrs. Adam

Frickley Hall.



E. H. Walker will be happy to press walnuts for Mrs Aldam should Mrs A purpose making Ketchup this season

E. H. W. will be glad to supply anchovies vinegar & spices for either pickling or Ketchup making

1 Bader Gate
4 Augt 1860 —

Dr. to . .

№ 741

Winterburn (Elmsall) Ltd.

WHOLESALE AND
RETAIL TOBACCONISTS

11, Barnsley Road
South Elmsall

6498

WINTERBURN (ELMSALL), LTD.

Folio ..... *Date* 4/2/50

RECEIVED from Mrs Wardle Aldam

of .....

the sum of Seven *pounds,*

Eleven *shillings,* Four *pence*

For Winterburn (Elmsall) Ltd.

Cashier

£ 7 : 11 : 4 *With Thanks.*

7	11	4

ACCOUNTS MONTHLY. Pence deductions not allowed.

Dr. to . . . . . No. 741

Wholesalers (Branch) Ltd.

WHOLESALE AND
RETAIL TOBACCONISTS

11, Barnsley Road
South Elmsall
Phone 154

Mr. ..... 19..

ACCOUNTS MONTHLY. Prompt deductions not allowed.

2 together 3 times leave 9 on the needle

7th Row

Throw over slip 1 knit 2 together 3 time knit 9 plain —

8th Row

Knit 9 plain throw over slip 1 knit 2 together twice leave 12 on the needle

9th Row

Throw over slip 1 knit 2 together twice throw over twice & knit 2 together 4 times knit 1 —

10th Row

Knit 3 pearl 1 knit 2 pearl 1 knit 2 pearl 1 knit 2 pearl 1 throw over slip 1 knit 2 together leave 15 on the needle

11th Row

Throw over slip 1 knit 2 together knit 13 plain —

12th Row

Take off 9 stitches, knit 3 plain throw the wool over slip 1 knit 2 together to the end —

Begin with the next colour 14 points form the next

for a hat or pincuisse

Cast on 22 stitches

1st Row

Throw the wool over, slip 1 knit 2 together six times. throw over twice, knit 2 together twice

2 Row

Knit 2 pearl 1 knit 2 pearl 1 throw over slip 1 knit 2 together 5 times leave 3 on the needle & turn back

3rd Row

Throw over slip 1 knit 2 together 5 times knit 6 plain

4th Row

Knit 6 plain throw over slip 1 knit 2 together 4 times leave 6 on the needle

5th Row

throw over slip 1 knit 2 together 4 times throw over twice & knit 2 together 3 times

6th Row

knit 2 pearl 1 knit 2 pearl 1 knit 2 pearl 1 throw over slip 1 & knit

Green Wash —

Take 14 p.d of blue Vitriol and 14 p.d of Whiting, put them in a well glazed earthern Pipkin, add 20 Gallons of water, boil it 2 hours, stirring it with a stick — the powder must be taken out and washed with clean water, then put in an earthern pan to dry in the sun. when you use it, mix it with Size, & lay it on your walls with a painters brush. it requires several times doing over.

D.r Madam —

The above is the Rec.t as I first had it, but I understand Mr.s Fenner makes the green wash with less trouble, and advise you to consult her.

I hope Mr. Werde continues to recover, beg my comp.ts to him & to Mr. & Mr.s Fenton if with you & am

D.r Mad.m Yr.s

J. W —

Worms.th Monday —

The Turnip Soup made much in the same Way only this difference more Turnips than Carrots. Veal instead of Beef White pepper instead of Black, also a little lean Ham with the Veal. —

To Wash Silk Stockings

Roll the Stockings up singly very tight, wash them in strong boiled Soap & Water new Milk Warm, make use of Two Lathers. rub no Soap on the Stockings, as that raises the Down. Have ready some more Suds boiling Hot. pour in the Quantity of Blue that you think will do, as as much hot Ashes as Will lay on a Shilling, you must take care that neither the Blue nor the hot Ashes touch the Stock: as the former will injure them. Strain it through a clean Cloth then pour in a Table spoon full of Sweet Oil. but do not put in the Stockings till new Milk Warm. This Quantity is sufficient for Six pair. The Soap is better boiled the Day before. The Stockings must be dried at any considerable distance from the Fire. afterward very well manged. —

To make Carrot Soup

Take carrots & Turnips an equal proportion. onions about quarter the quantity. chop them small & put them into a stew pan. cover it set it on the corner of the stove that it may not heat too quick. Take a Scrag of Mutton. Veal, or beef Whatever is convenient. 2: or 3 Slices of ham. some pepper and salt. add a proper quantity of Water. in a Sauce pan cover it & set it upon your stove. When the Vegetables are thoroughly heated. take off the cover & stir them for sometime then set the Stew pan more in the middle of the Stove, then put some hot Water to them and again cover them, when they are quite soft pass them through a course sive. the Broth being ready strain it throught a fine sive, mix the Broth & Vegetables together, if they want more seaming, add pepper & salt stir them well, when heating together, serve up the Soup It should be the consistance of rich Summer Cream——

To Dye blue

Boil a very strong soap Lather take as much of the Scotch liquid Blue as you think necessary. as much hot Ashes as well lay on a Shilling. put these into a pan. pour the latter on the Blue boiling hot. put in a little Starch. strain this through a Cloth, put in your Muslin which shoud be washed clean and Dye wet. —

To Dye Green

It is supposed that the saffron Water and the liquid Blue mixed together will make a good Green to Dye Muslin &c. &c. —

let it stand all Night, then Strain it through a Cloth. if leather is to be dyed dip a sponge into the Liquor and rub it upon it if Linen or Muslin put it into the Dye.

Buff Dye

Put half an Ounce of Ornetto to four Gallons of Water with the Size of an Egg of Flemish Ashes. let it Boil ten Minutes. then take the liquor off the Fire. and dip your Linen in. till you think it deep enough. then throw it directly into Cold Water. ring it out. the deeper you would have the Linen the hotter the Dyes must be when you put it in. —

To Dye the Gloves Yellow take White Rose leaves rub it well on your Glove Whilst on your Hand the colour will be beautifull. —

Dissolve two Ounces of Glew by letting it infuse in Water at the End of the Grate stirring it now & then when quite dissolved add more boiling Water. This quantity of Glew will make a Gallon of Size.

To Dye Pink

You must first wash the Muslin and Starch it as for Boarding, and also the same for Blue. then you must take a stick of Lake and pound part of it very fine. then pour upon it warm Water, and add to it the juice of half a Lemon the Squeese it through a piece of Muslin, add to it as much Warm Water as will make it the coulour you want. about half a Stick will dye an Open Gown.

To dye Purple

Boil a quarter of a pound of Chip Logwood, one Penny worth of Roch allum for a Quarter of an Hour

Knitted Petticoat

80 stitches for half.

Row.				
1.	1	Plain stitch	9	Purl
2.	8	—	2	—
3.	3	—	7	—
4.	6	—	4	—
5.	5	—	5	—
6.	4	—	6	—
7.	7	—	3	—
8.	2	—	8	—
9.	9	—	1	—

Then Purl one row, & repeat.

Directions for painting in Oyle Colours

Take a Metzolent & lay on a clean Table & wett it well with could Water then lay it on a soft Cloth with another over it to suck out the loose Water then paint the Edge of your Straining Frame & lay it on the print turn the Edges over to make it secure When quite dry varnish it on the back of the print with Calsom of Canada mixt in a little Spirits of Turpentine & when quite dry touch it over on the right side with a spunge dipt in Glovers size –

Boil ~~the~~ Linseed oil to mix up the colors for painting in oil colors

a black Dye Mrs Mellish Blythe

Steep half a pound of Logwood in two quarts of soft water twelve hours, boil it a quarter of an hour & strain it from the chips; put in your things & boil them twenty minutes: then take them out & add half an Ounce of Copperas & a piece of Verdigrease the size of a Nutt beat very fine, & boil'd well together before you put in the things — Then boil them half an hour, cover them, & let them stand all night just warm: then drain & dash them in pump water, & when dry stiffen them with either Gum Arabeck dissolved in small beer or a leather Glove cut in pieces & boil'd down. ——

Mr Martin Dye

Take of Chalk in Powder
2 Teaspoonsful
Pepper Mint Water half a
Pint Sal Volatile 1 Teaspoonful
Laudanum 60 Drops &
a large lump of Sugar in
cases of Colic or frequent
motions of the Bowels 2 large
Tablespoonsful may be given
first and 1 large Tablespoonful
after each motion if this occa
sions costiveness or tormove
it give 10 grs. of Rhubarb & 10 grs of Nitrous

a Lan

Dr Chorley

Stephens Tinctura of Rhubarb. a Tablespoonful
Paregoric Elixir one Teaspoonful
Prepared Chalk 1 Teaspoonful
Soft Water. or Peppermint Water
five Ounces
Sal. Volatile 40 Drops a large
Tablespoonful to be taken occasionally
for a Pain in the Bowels

Pain in the
Bowels
Dr Chorley

To dye Blue

Boil a very strong soap lather and pour as much of the liquid blue, according to the colour you would wish to have it and as much pot ash as will lay on a shilling a little thick starch which must be strained before it is used

Tincture of Roses Miss H. Sotheron

Take Two Drams of Red Rose Leaves Spirit of Vitriol Forty Drops. Boiling Water one Pint. Double refined Sugar Six Drams. First mingle the Spirit of Vitriol with the Water in a glass or glazed Earthen Vessel. in this Mixture macerate the Roses. When the Liquor is grown Cold Strain it and add the Sugar.

The above is good for a Dose Three or Four Spoonfull or more to be Taken Two or Three Times a Day. ——

To Dye Purple

An ounce of Logwood shavings to a quart of water, let it boil to a hint of when cold put in half an ounce of Allum — let it stand two or three days shaking it now & then before you use it. ——

To dye pinks.

A little carmine — a tea spoon full of Hartshorn — a little warm water: — Wash your materials — wring as much of the wet out as you can then dip it in the dye. — ——

Purple Dye

Wm Cooke

Yellow Flummery —

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

Ann Hawley —

To make Buns —

Take one pound of flour, three ounces of butter rubed into the flour, the same quantity of sugar, half a pound of currants, a desert spoonful of yeast, one egg mix it into a very soft Paste with warm milk, set it before the fire to lighten make it into small cakes put them on tins and sift a little sugar over them, let them stand an hour to lighten before you send them to the oven. —

E. Mould —

Dr Baillies prescription

Strengthening Jelly

Two ounces of isinglass dispolved in a bottle of good wine either white or red — 4 lb brown sugar candy — one nutmeg — 1 penny worth of Gum arrabic all to be simmer'd together untill the isinglass is quite dispolved — strain off put into a Jar — a piece to be taken 3 times a day the size of a nutmeg. —

Mrs St. Marle

Mr Moses Bagnell

Launceston

P.

For the MORNING HERALD.

An easy Remedy for a CONSUMPTION.

Mr. EDITOR,

IF mankind did but pay a proper attention to the ſimple remedies nature has ſo bounteouſly furniſhed us with, I believe we ſhould ſeldom have occaſion for the phyſician's aid. I am led into this remark by my own caſe, which I wiſh to ſee made public through the channel of the Morning Herald, (a paper now ſo univerſally read) hoping that it may be of uſe to others in a ſimilar ſituation. My caſe is ſimply this: In January laſt I caught a cold, which, in a ſhort time, was ſucceeded by all the ſymptoms that characteriſe a galloping conſumption. In this ſtate I applied, at different times, to Sir Richard Jebb, and Dr. Simmonds, (two phyſicians eminent for their ſkill in pectoral complaints) and theſe gentlemen preſcribed ſeveral medicines, ſome of which ſeemed to be of uſe; but, upon the whole, my diſorder gained ground, and ſeemed to elude the power of the healing art. I was juſt upon the point of ſetting out for Briſtol, when a poor woman in the neighbourhood, who came now and then to my houſe, offered to cure me. Eager to embrace any thing that offered relief, I conſented to give her a remedy

a trial. She brought it to me herſelf every day, and before I had taken it a week, I found myſelf a new man. In three weeks my ſweats had quite left me; I had recovered my appetite, and could ride or walk ſeveral miles in a day; and laſt week I left it entirely off, after taking it about ſeven weeks, being now better than I have been for years paſt. The medicine which proved thus miraculouſly ſucceſsful, was no more than "*two ounces of the expreſſed juice of horehound, mixed with a pint of cows milk, and ſweetened with honey.*"

J. M.

Portland-ſtreet, July 23, 1781.

rancis Ferrand Foljambe, of Alwarke
eorge Crowe, of Kipping
alph Bell, of Thirſk
eorge Oſbaldeſton, of Hutton Buſhell
hn Daiton, of Sleningford
ter Bell, of Huby
ndolph Marriott, of Leaſes
ac Broadley, of Brantingham
ber Carliel Broadley, of Thwing
bert Athorp Athorp, of Dinnington, Eſqrs.

A gentleman who arrived a few days ago, m Paris, aſſures us, that the rage for pro- uting printers is as violent in that city as London, and that the Parliaments of Paris ve got as much buſineſs on their hands as Courts of England. Monſ. *St. Pere*, okſeller in the ſtreet *Notre Dame*, has been tenced to loſe his ears, for publiſhing a nſlation of an Engliſh book, called, *Senti- tal Excurſions to Windſor*; and an Iriſh ttleman, who brought over the original, been clapped into the Baſtile. The offen- part of this book, is a deſcription of an rview between her Majeſty of France and Sieur O'Reily, which at this time of her eſty's pregnancy, has a dangerous ten-

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A COMPLETE LIST *of the* MILITIA *of* ENGLAND *and* WALES, *corrected to the* 18*th July* 1781; *with the Places at which they are quartered, or encamped.*

(No. IV.)

EASTERN REGIMENT of ESSEX MILITIA.

(Hopton Camp, near Yarmouth, Norfolk.)

Names.	*Rank.*	*Dates of Com.*
	COLONEL.	
John Bullock		May 21,

The General

LO

PRICE 6d.] FROM THURSDAY, JANUARY 16,

FRIDAY—January 17.

London.

Their Majesties and the two elder Princesses took an excursion yesterday morning to Kew Palace, and after walking in the gardens, returned to Buckingham-house to dinner.

On Thursday his Royal Highness the Duke of York had a fall from his horse, and we are sorry to learn that he was much bruised.

In consequence of the royal visit at the Mote in Kent, on August 1, his Majesty, with that paternal goodness for which he is so distinguished, has conferred his Royal Bounty on fourteen unfortunate Debtors, who were last week liberated from the county gaol, and restored to their families and friends.

Yesterday Messrs. Kirkman, Simmonds, Charington, and Munn, a Deputation from the Ale and Table Beer Brewers of the Metropolis, had a conference, by appointment, with the Minister, at his house in Downing-street, respecting some regulations in the Brewery.

Seven sail of the line, under the command of Sir Charles Cotton, sailed from Portsmouth on Wednesday to join the Channel fleet.

The loss of shipping on the northern coasts has lately been most frightful. Not less than an hundred and fifty vessels have been wrecked upon our shores within the last month, and about 1000 souls have perished. The distress of the people of Sunderland, Shields, and many of the Scotch ports, is great beyond belief. There is scarc

the very articles stated to have been lost by the prosecutor, and which the prosecutor proved to be his property.

The four prisoners lodge in one room. The prisoners James Smith and Elizabeth Smith pass for husband and wife, and always slept in the bed where these things were found: but it did not appear that there was any thing in the beds of either of the other two prisoners.

The Chief Baron observed to the Jury, that the first question for their consideration was, whether the house of the prisoner was broken open or not? that is to say, whether they were satisfied that the fastening to the window, at which some persons had entered, had the usual and ordinary fastenings, and that these fastenings were loosened by the two men prisoners, or by either of them?—Now, upon the subject of burglary, it was not requisite that bolts and bars should be opened, or that men should bolt and fasten up their houses as if they were castles to be attacked by military force; it was necessary only, by the law of England, that they should be fastened in the usual and customary caution observed in the house, and God forbid that Juries should relax in the prevailing notion of these things, because that must introduce a great deal of uncertainty in the law, so well settled now, as to what constitutes a breaking and entering a dwelling house. If, however, they had any rational doubt upon that part of the case, either that they thought that the window was not properly fastened by the prosecutor, or that the fastenings were loosened by some other person than either of the prisoners, they would, in that case, acquit them of the burglary, and find them guilty of the larceny.—With regard to the two women prisoners, who stood indicted for receiving these goods, knowing them to have been stolen, his Lordship observed, that it did not appear that Elizabeth Smith, although she cohabited with James Smith, had taken any part in the taking or the hiding these goods, nor was it clear she knew they were concealed in the bed; they might be put there without her knowledge; and it was of the essence of the crime imputed to her, that she knew the goods to have been stolen, and therefore in his Lordship's opinion, it would, under all the circumstances, be rather too much to charge Eliza-

[illegible] to charge Elizabeth Smith with the deliberate receipt of these goods, knowing them to have been stolen. As to the case of Ann Pummel, there was no evidence to shew that she knew any thing of the matter, and therefore she should be acquitted at all events.—Isaac Hart and James Smith, *guilty*; —Elizabeth Smith, *guilty; transportation for* 14 *years*—and Ann Pummel, *Not Guilty*.

Mary, the wife of *John Miller*, was indicted for stealing goods to the value of upwards of 40s. the property of Susannah Pope, in the dwelling-house of John Miller.

The prosecutrix, Susannah Pope, lodged in the prisoner's house, and was in the habit of going out a nursing. She left the property stated in the indictment, which consisted of bed furniture and other articles of that kind, locked up in her box; and a little before Christmas she returned home, and missed it all. Suspicion fell upon the prisoner; she was apprehended, and, without prom[illegible] confessed she had opened the door and box of the prosecutrix by false keys, which she had hidden under some rubbish, which she turned up, and shewed the keys. The property was found at the neighbouring pawnbrokers.

The prisoner said, in her defence, that she was upon a footing of intimacy with the prosecutrix, who had given her leave to do this to get money to relieve her in distress—but she had no witness to prove it.

It did not appear that the prisoner's husband had any share whatever in the transaction.

Mr. Justice Heath observed to the Jury, that, although this was stated as a capital offence, yet they might relieve themselves from the consideration of the capital part, for this case came within that which the Judges had solemnly determined could not amount to a capital offence, and therefore the Jury would confine their attention to single larceny.—*Guilty*.

Elizabeth Roberts was indicted for stealing a damask table cloth, some stockings, and other articles of domestic use, the property of Thomas Molton, in Long-acre.

The prisoner was a servant who was taken into the service of Mrs. Molton with a good character; she lived in that service for 11 months, in the first part of which she behaved so well as to gain the uncommon esteem of her mistress, and when some things were missed out of the house, suspicion fell upon another servant girl, who was discharged in consequence of it: but a little while afterwards the prisoner grew insolent all of a sudden, and she was discharged also; but no suspicion then was entertained of her dishonesty. However, at Christmas, Mrs. Molton's children coming from School, asked their mother for some silver and trinkets that were locked up with some table linen and other articles, which Mrs. Molton was not in the habit of examining often; she went to the drawers, and immediately missed several articles. Suspicion then fell upon the prisoner; a search warrant was obtained, and in the prisoner's lodgings were found some of the things, and duplicates expressing where she had pawned others, which were found [illegible]

[illegible] son of Wensel, is an amiable youth [illegible] to Albert, and who is in love with Eloisa, the supposed daughter of Guntram, a Swiss peasant. Guntram, allured by the riches of Darbony, the acquisitions of plunder, determines that Darbony shall have his daughter. Eloisa, equally devoted to Philip, rejects the suit from Darbony, but fears the severity of her father. A venerable Hermit, who has taken up his abode in a neighbouring mountain, interests himself in the cause of Eloisa, and visits the house of Wensel, to inform Philip of the situation of his mistress, and the design that she shall be given in the evening to Darbony. The Hermit arrives at Wensel's just as Philip has formed a plan to save the life of Albert, who, by command of Lazarra, is to be beheaded within two hours. A severe conflict ensues in the mind of Philip, between his love for Eloisa and his friendship for Albert. At length friendship obtains the ascendancy, Philip dismisses the Hermit, and aids the escape of Albert through a secret passage. During these events, Lazarra remains Lord of the Castle with Joanna in his power. Having effected the release of Albert, the generous Philip forms a band of Mountaineers, for the purpose of storming the Castle and restoring him to his possessions. Albert also, by the assistance of Wolf, a military veteran in his service, raises an armed body, and the Castle is attacked with success. Lazarra however rallies his forces, and the tide of battle is turning in his favour. At this moment Philip and his hardy Mountaineers join in the contest, and the troops of Lazarra are dispersed. Lazarra and Albert at length meet, and a contest ensues, in which Albert, being disarmed, is struck to the ground. Lazarra, resolved to dispatch his adversary, exults over him, but just as he is raising his sword to destroy Albert, Joanna rushes in, and stabs Lazarra before he can effect his purpose. The hermit had acknowledged himself to be the rightful Lord of Thurn, who had been unjustly dispossessed of his property by the father of Albert, and it appears that Eloisa, the supposed daughter of Guntram, the vile Peasant, is in reality the daughter of the Hermit, who readily allots her to the generous and heroic Philip, Albert having long before expressed his desire of restoring the Lordship of Thurn to the rightful claimant.

With these materials Mr. CUMBERLAND has produced a drama, which is calculated to become a favourite performance, being at once splendid and interesting, pleasing to the eye and gratifying to the mind. We understand that he has rejected for the most part the original language of the piece, and, taking little more than the bare plot, has given it a garb and appearance more suited to his own taste and fancy; but being unacquainted with the nature or character of the piece, as written by KOTZEBUE, we have no data upon which to found an opinion with respect to the comparative merits of the two dramas. While, however, there are several scenes of high interest in the piece, which demand our unqualified approbation, there are others which must be improved to render the whole unexceptionable, and give permanency to the representation. The third Act is superior to the rest. The scene between Albert Wensel and Philip, where the son virtuously refuses to become the partner of his father's crimes against every tie of friendly obligation, affords an admirable display of natural feeling and pathos, and was most deservedly applauded. The entreaties and efforts of Philip to save the life of Albert are the purest effusions of impassioned genius, and the sudden visitation of Providence in the punishment of Wensel is an idea both new and awful.

Of the dialogue, the serious part is by much the best. An allusion to the Atheistical principles of the Republican French, who, after destroying their King, denied their God, because they would not have any thing greater than themselves to exist, was extremely well received; as were also many dignified sentiments of true patriotism. Of the light parts we cannot say so much; they [illegible] quaintness and

POTATOE SOUP.

An excellent ſoup might alſo be made by uſing Potatoes inſtead of the barley and peaſe, with a good proportion of onions, pepper, and ſalt; but no other vegetables. They ought not, however, to be put into the boiler until about an hour, or and hour and a half before the delivery commences, and ſhould be previouſly parboiled and peeled.

It is believed in thoſe parts of the country where Potatoes are good and cheap, and barley and peaſe difficult to be procured, that this ſpecies of ſoup would be found very ſalutary and uſeful. It would, in ſome reſpects, be even preferable at the preſent criſis, as the Potatoes eaten with the rich palatable ſoup, rendered ſavory by the onions, pepper, and ſalt, would prove an excellent ſubſtitute for bread, and would tend, in a conſiderable degree, to reduce its conſumption.

POTATOES AND CABBAGE.

In thoſe parts of the country where the white drum cabbages are abundant and cheap, an excellent diſh might be prepared upon a large ſcale, by maſhing them up with Potatoes both in a boiled ſtate, with a part of the fat ſkimmed from the ſoup (for which purpoſe more ſhins or meat might be added), and a certain proportion of onions, pepper, and ſalt. This diſh, while it feeds the poor in a cheap and nutritious manner, would be even prized at a rich man's table. In thoſe parts of the country where it could be reſorted to with convenience, and as an appendage to the ſoup, it would tend in a very eminent degree to reduce the conſumption of bread, for which it would prove an excellent ſubſtitute.

Where there are more boilers than one, it could be eaſily cook d; and it is not unlikely where Cabbages and Potatoes are cheap, that a meal could be afforded to the poor at ſomewhat leſs than one halfpenny for each member of a family, taking the adults and children on an average.

Certain it is that both in Potatoe Soup, and in Potatoes and Cabbage, there will be found conſiderable reſource in times of ſcarcity, with this advantage, that, when the labouring people are taught through this medium how good and palatable it is, they will reſort to the ſame mode of dreſſing theſe vegetables in their own houſes, and thereby acquire better and more frugal habits.

The art of communicating relief to the poor, in times of ſcarcity, is only beginning to be underſtood. The cheapeſt mode that can be adopted always, if judiciouſly applied, is of the greateſt benefit to the poor; ſince, by relieving them effectually or materially at a ſmall expence, the aid is not only rendered general and extenſive, but through this medium the food they receive is but a part of the benefit;—they are taught, from a knowledge of the nature and quality of this food, and the price at which it can be prepared, to feed themſelves in a more frugal manner.

Nothing can be more repugnant to the intereſt of the labouring people, and to the country at able, with ſome bones, in ten quarts of water till rather better than half done, then put in about twenty-four pounds of potatoes after being parboiled and ſkinned, with ſome onions, pepper, and ſalt. Stir it frequently, until the potatoes are ſufficiently boiled. A marrow-bone adds much to the richneſs of this kind of ſoup; and it may be made alſo with a bullock's head. The meat and ſoup, when ſeaſoned as above mentioned, and eaten along with the potatoes which remain whole, proves a moſt comfortable and cheap meal for a large family. Legs and ſhins, and chods and ſtickings of beef, anſwer beſt for this kind of ſoup, and a meſs ſuch as is now deſcribed will dine ten or twelve perſons very comfortably at about 2d. or 2½d. at moſt. Where, therefore, the family conſiſts of a ſmaller number of perſons, the quantity of meat and other ingredients muſt be leſs in proportion. It is, moreover, a diſh which grown people and children become extremely fond of when a little uſed to it, and after they fall into the right method of making it.

3.—CABBAGE SOUP.

When a family has occaſion to corn a piece of beef, inſtead of throwing away the liquor in which it has been boiled, let it be mixed with white cabbage, without being cut ſmall, and boiled together for a certain time with the meat till the cabbage is tender. It is a moſt excellent diſh, and may be made without the leaſt difficulty in any family, and it makes the meat go twice as far, eſpecially where there are children.

4.—POTATOES AND CABBAGE.

Potatoes, boiled with one-third or one-fourth part of white cabbage, and one or more onions, and maſhed up with a very ſmall quantity of clean fat or butter, and pepper and ſalt, is an excellent diſh, extremely, cheap, palatable, and nouriſhing and very wholeſome food for children.

This diſh is to be found at the tables of many perſons of fortune on account of its being ſo excellent, and yet it is happily acceſſible to every poor perſon in the country on account of its extreme cheapneſs. It ought never to be loſt ſight of, when the large drum cabbages are in ſeaſon.

By trying theſe receipts in various ways, the beſt and cheapeſt mode will ſoon be diſcovered, and a great deal of bread will be ſaved in theſe dear times.

Ingredients necessary to make [illegible] gallons of good Meat Soup, Winchester Measure, according to the scale adopted in Orchard-street, Westminster; with a specification of the expences of each article according to the present prices.

				L.	s.	d.
Meat	112lb. Legs and Shins of Beef,		2d	0	18	8
	61lb. Clods and Stickings ditto,		3d½	0	18	4½
	175lb. average price 2¼d per lb.			1	17	0½
Split Peas	18	-	4d.	0	6	0
Barley	30	-	3d. -	0	7	6
Onions	18	-	1½d.	0	1	10½
Salt	8	-	2½d. -	0	1	10
Pepper	10 oz.		1½d. -	0	1	5½
Total	149 10 oz. of Ingredients			2	15	8½
Coals, about 1¼ Bushel			- -	0	1	6½
				2	17	3

According to this calculation, the net expence will amount to a fraction less than 1¼d. per quart; but when to this is added the expence of house-rent and taxes, the wages of the housekeeper and the labourers during the season, together with candles, stationary, printing, and other incidental and contingent expences, the whole will amount as near as possible at the rate of 2d. per quart on the quantity of soup delivered to the applicants, for which they pay half price.

DIRECTIONS FOR MAKING THE SOUP.

The water in the cauldron must be in a boiling state at six o'clock in the evening, when the two visitors from the Provision Committee attend to weigh the meat and ingredients. After the meat is so weighed and adjusted, it is cut up, and the bones are split longitudinally, and broken into small pieces, and put into the boiler. Soon after this, and before the fat melts, the bloody and foul particles float up, and are skimmed off. Then the boiler is covered close up, and continues boiling or simmering for twelve hours till six o'clock the next morning, when the labourers again return, and take out the whole of the bones, which are, by this time, totally divested of the meat, and apparently (though not actually) of the whole nutriment which they contained. As soon as the bones are removed, the pease and barley are put in, and a strong fire put to the boiler, which the labourers continue to stir frequently to prevent the vegetables from burning, always covering it at the intervals. *At eight o'clock the pepper and salt are put in, and the onions at nine*; and at *eleven the* delivery of the soup commences, previous to which the boilers are again filled up with water. At this period, the meat, which has then been seventeen hours in the boiler, is nearly dissolved, and only appears in particles or threads floating in the soup.

At several of the soup-houses in London a small quantity of the raspings of bread are used, for the purpose of giving the soup a rich brown colour; but in others this practice is discontinued, not being considered of much importance.

In the country, where cabbages, turnips, carrots, and other vegetables can be procured, they would tend much to sweeten the broth, and might be substituted instead of pease.

Nothing can be more repugnant to the interest of the labouring people, and to the country at large, especially in times like the present, than that mistaken benevolence which induces well-intentioned and well-disposed individuals to distribute bread in times of scarcity, or indeed any other expensive article of food. There cannot even be a greater act of humanity to the poor themselves, since, whenever an article which is scarce and dear, is easily obtained, the consumption must be increased, the scarcity will be augmented, and the price will become higher, and the burden, of course, heavier upon the poor.

As a further means of reducing the price of bread, potatoes might be prudently purchased by Soup Societies, in moderate quantities at a time, so as not to raise the markets, and afterwards sold out to deserving families, in small quantities, at the wholesale price, or a trifle under it.

Wherever soup is given, potatoes are a very desirable acquisition, especially where there are families of children. They may be mixed with the soup, and thereby afford a comfortable and cheap meal, without any bread at all.

On all occasions where the labouring people are at any time indebted to the benevolence of the more opulent part of the community, it would be of infinite use in promoting their comfort, and in sheltering them from distress, if the boon thus given could be made subservient to the purposes of œconomy and good management.

With this view, copies of the following receipts were, by the direction of the visiting members of the different Soup Establishments, delivered at the close of the last season to all those who had enjoyed the benefits of the charity.

1.—BARLEY BROTH.

Take four quarts of water, four pounds of meat, (part beef and part mutton are best) with bones; four ounces of barley, and so in proportion for a larger or smaller quantity. Stew the whole together for two hours, then put in the pot-herbs and greens according to the season (avoiding mint and sweet-herbs, which will spoil the soup). There may be more or less of carrots, turnips, cabbages, or pease, according to the season; but onions or leeks in the season should never be omitted, as they give the broth an excellent flavour. This broth is often made with no other vegetables than a few onions cut in pieces, along with the barley; but in general such other vegetables as the season affords are added, in particular parsley, which ought never to be omitted when it can be procured. The cheap pieces of meat generally make the best broth, and it varies all the year round, according to the vegetables that each season affords, which gives it a preference to most other soups; besides, it is excellent and nutritious, and very wholesome and beneficial where there are children. It is not necessary to boil the meat too much, especially if the broth is enriched with a few bones. It may be eaten afterwards with vegetables and potatoes, or bread.

2.—POTATOE SOUP.

Stew about five pounds of the coarsest parts of beef or mutton, or a part of both, which is prefer-

Prescription
for
Mr Bolland
Cough Mixture

STANLEY VICARAGE,
WAKEFIELD.

The Cough Mixture.

1d Oil of Aniseed.
1d Oil of Peppermint
1d Paregoric.
1d White wine vinegar
1d Laudanum.
½ Stick of Spanish juice.
Treacle to sweeten.
Liquid boiled with
sufficient water & strained.
Added to above ingredients

to fill a brandy bottle.

The Spanish juice a
treacle to be dissolved
in boiling the linseed.

The Magnesia Medicine

2 large Spoonfulls of Magnesia 2 Tea spoonfulls of Sal Volatile 5 Table spoonfulls of Cinnamon Water the pint Bottle to be filld up with Soft Water

---

The Bark Medicine

To 2 ounces of Huxhams Bark add half an ounce of the Best Peruvian Bark (grossly powdered) let that stand 24 Hours then add a Bottle Sherry to it and shake it well together let that stand 24 Hours longer or till perfectly settled before it is used one large Table spoonfull of this Mixture put into a Glass and filld up with the Camphor Mixture

the Camphor Mixture

2 Teaspoonfull of Camphorated Spirits to a Pint of Soft Water

Saml Andrew Mudd Esqr

Hunter Pasnell

2 Ounces Spirits of Turpentine
2 Spirits of Wine
2 Spirits of Camphor
Half pint Vinegar
5 Eggs

all mix Mixt together
& Bottle

2 Ounces Spirits of Turpentine
2 Spirits of Wine
2 Spirits of Camphor
Half pint Vinegar
5 Eggs

all mix Mixt together
& Bottle

Ripon 24th Feby/60

Dear Wade

I have seen Mr Battye
home this morning &
I shall be happy to meet
you at the Wormald Green
Station any day you may
fix upon. I am aware
that the train at 12 O'clock
does not draw up there
at that hour, but if
you will take the trouble
to step into the Booking
office at Starbeck,
& say you are proceeding

To Mr Blackburn Office
Gilbert Street Leeds

Wife, take 12 quarts & cream with your
hand, bail 9 gallons of water with 12 lb of
brown sugar a quarter of an ounce cream
tartar, three lemons the blackberries
& let it stand all night, then strain it off
a have ready, put into your casks & the gallons
receive a little cut, then put the yeast into the

to Mr John Batty, the Horse Dealer, at the Main ~~the~~ Clerk will order the Guard to open us — Mr Batty has this favour in consequence of the transit of his Horses being so valuable to the Company — On your return you shall have a Carriage to the Rifle Station to meet the afternoon train, unless I can induce you to return with me to Bellevue — I shall thank you to do so the Day you write to me, or Wednesday on your arrival.

In haste yours truly

J Darwin

Pack up the pence of money for, which I will give you a little cider drink, Yesterday I drinked in a little cider & felt it stand 6 months & then bottle it.

For Diarrhœa

Put 30 drops of sulphuric acid & 2 oz of compound tincture of Cardamums into a 6 oz bottle, add 2 or 3 teaspoons of sugar & fill the bottle up with water.

Take 2 table spoonfuls after each liquid motion or every four hours.—

For sore throats of all kinds.

1 oz of Spirits of Wine
1 drachm & 1/2 of powdered Camphor
1/2 an oz of Spirits of Sal Ammonia
1/2 a drachm of oil of Lavender.
Rub the throat when ever it feels sore, or only rough & uncomfortable.

Rose Water.

4 oz of Bole Ammonia
2 oz of White Copperas.
1/4 of an oz of powdered Camphor.
3 bitter almonds. Beat all these ingredients finely together.
Pour on them one gallon of boiling ~~water~~ Spring water, & let it stand

stand 4 or 5 days covered with a cloth stirring it several times in the day, then bottle it up for use.
If this is too strong add a little rose water.
As well as dabbing the eyes frequently in the day time, it is well to dip a few folds of linen in this lotion & tie over the eyes at night.

A Cure for Hooping cough

By Dr. Pitcairn of London

Half an ounce of Spirits of Harts horn

Half an ounce of amber oil mixed

~~them~~ together. Mix them and rub

the back bone with them, the hand

being made warm, evening and

morning

Cure for the Hooping Cough

Dissolve a Scruple of Salt of Tartar in a Gill of water, and ten Grains of Cochineal finely Powdered; sweeten this with fine sugar; give to an Infant the fourth part of a Table Spoonful, four times a Day; and from four upwards a spoonfull may be taken;

This gave great relief to Mr Gordons Children

In case of the usual attack of cold or catarrh to which your habit seems inclined by nature I think the best plan will be to take the opening Draught as described No. 1 to remain in bed till late in the forenoon taking particular care to keep the air perfectly cool & fresh and to drink a small basin of warm chicken Broth with a spoonful of Sherry a few minutes afterwards every hour during the operation of the Medicine

I am of opinion that unless colds such as yours arise from any contagious or miasmatic such as we experience in the mother use a mild modification of what I called Catarrhs to be they must be very much induced by breathing & living in too warm an atmosphere to avoid which this should be the maxim in dry weather never to open the Windows & in wet the Door to be shut by this mean the effect of what we call partial air may be avoided perfect in wet weather are allowable but in this case the Door should be left

open to temper the heat & consequent relaxation that is produced upon the surface of the Body

Hereby

I shall wish you to take of the following Tinc
ture about a dessert spoonful every day
before you take the bir. See No. 2 & I think
that the admission of the bir upon the
Sands in dry Weather shod be as free
as possible not by means of any partial
opening of the Glasses if the Wind be not
particularly high

Shod you be restless or the Rheumatic
affection return so as to prevent you
from sleeping take Number 3 at Bedtime

Now God bless you always & with my
most sincere & affectionate wishes &
much gratitude I remain my dear
Madam your faithful Ed: Shorley

Scarborough Aug 16
1840

1/4 lb Soap. 1 pint soft water boiled together till the soap is dissolved then add a pound of rottenstone whilst boiling and a table spoon full of sweet oil and one of turpentine boiled altogether and put it into a jar

The Passage

1 oz Stone blue and a roll of pipe clay boiling water poured upon it hard water

C

Pour one pint of boiling water upon
a quarter of an ounce of dried red
rose leaves and 2 ounces of Epsom
Salts. Then add a quarter of an ounce
of the red Elixir of Vitriol. When cool
strain the liquor and take 2 large
spoonfuls every 4 hours.

No. 2.

Take of Camphor Mixture
one ounce Tincture of
Opium Twenty five Drops
take this composing Draught
if the Rheumatic pains be
troublesome at Bedtime

No 1

Take of
Turkey Rhubarb
Calcined Magnesia of each 20 Grains
Tincture of Senna 2 Drachms
Camphor Mixture one ounce
Mix this for an aperient
Draught

No. 2

Take of Tincture of Lepar
Earth and of Mechoacan
Tincture of Bark of each one
ounce & one half, let three
large teaspoonfuls or a dessert
spoonful be taken in a Glass of
Water Pepper Mint Water or
Camphor Mixture a few Minutes
before riding out every day

Pare & core whole, 1 lb Apples & throw them into water as you prepared tater; 1/2 lb loaf Sugar add ~~to~~ one pint water to the Sugar & boil to a ~~thin~~ syrup then put in the apples & simmer till clear without stirring ~~while~~ while boiling sprinkle over the grated rind of a small or half of a large lemon & add the juice

My dear Miss Taylor

Being desirous to give as much time as I can at Pont I have been arranging to get away earlier tomorrow. I propose (D.V.) starting by the half past twelve train & by this means we shall come up by the Omnibus w.h arrives I think about 2 o'clock. I shall then have the afternoon to see any persons with whom there is any thing to settle –

I am My dear Miss Taylor

Yours very affy.

D Rupell

York
28th Augt. 1848.

Mr. Printer. Wakefield Paper

As the following preventative of infection may not be generally known. I have taken the liberty to send it to you for insertion in your valuable paper. the great prevalence of the Typhus Fever is my only inducement. Dr. T. G. Smith got from parliament 5000£ for this receipt.

S. W. T.

Wakefield Octr. 14th. 1818.

R. 6 Dr. powdered Nitre. 6 dr. of Oil of Vitriol, mix them in a Tea cup by adding to the Nitre one drachm of the Oil at a time The cup to be placed during the preparation on a Hot hearth or Plate of heated Iron. and the Mixture Stirring with a tobacco pipe

The cup to be placed in different parts of the Sick room.

Lemon Blamange.

Lemon Blamange

Put into an earthen Jar in the oven two nicely cleaned Calf's feet with 2½ Pints of water & let them remain till reduced to one half — & when cold take off the fat. Wash 2 large lemons & rub out all the essence with lumps of sugar & add what will make the whole very sweet. Then mix a pint of stock & do. of cream & boil ten minutes. mix

the whole & when nearly
cold add the juice of the
lemon very carefully
& gently lest the cream
crack & put the whole
into moulds —

Mrs Rogers —

5 Emmitsmore Gardens
Hyde Park. W.
London
le 22 Nov. 74.

Ma chère Petite.

Si j'ai si longtemps négligé de vous écrire c'est que je suis actuellement assez occupé, que j'ai reçu une foule de lettres, que je voulais vous écrire longuement et que je voulais vous parler de mes projets de voyage en Allemagne, mais entre nous soit dit, mon engagement avec la Gazette est rompu. Il y a deux jours j'ai reçu une lettre de Mr Thomas Landseer qui m'informait que le Times ne voulait pas de moi, et que le Standard ne voulait pas de moi non plus. Mon idée est actuellement d'aller à Paris, mais je ne sais pas encore si je le ferai. Je suis extrêmement dégoûté de tout ceci, et je ne sais pas encore si je ne vais pas me jeter à l'eau. Je suis

Tout à toi

à Londres est été adressé
à l'empêchement que j'ai
reçu de votre lettre qui
jusqu'à ce jour, j'ai reçu
votre lettre de Paris et
de Londres et de ne pouvoir
bien communiquer avec
vous que j'ai eu et les
guides que j'ai eu
Comment allez vous
Mademoiselle Julie. Je n'ai pas
de doute que vous ne
vous rappelerez de moi
de votre et de votre
jeunes compagnes. Je regrette
que vous ne me parlez jamais
de votre santé et

que vous ne vous portez bien
bien. Je ne doute
que le séjour de la mer
aussi ne vous rétablissent
les, fort agréable pour le
monde, je ne doute pas
que l'année prochaine
donc j'aimerai grès les bains
de mer, ce que j'aime toujours
le air doux et frais de la mer
qu'en beaucoup de bien
à ce qui me fait rappeller
plus vite les [illegible]
ou moins dans les
[illegible]. Il est à la
bien la ville [illegible]
[illegible] à Bordeaux
[illegible]

Receipts for
Bailey Water

B Wilson Esqre

Barley Water

Thin rinds of 2 Lemons
1 tea-cupful of Barley
Put these into 3 Pints of
Cold Water & boil 15 minutes
Strain off & add Sugar
& the juice of 2 lemons.

Vilsie Hall

	£.	s.	d.
Stable Book		6.	4
House Book.	1.	6.	9½
Hodgson & Hepworth.		15.	9

4 - 7 - 9
12 . 7 ½
£ 3 · 15 - 2 ½

5 - 3 ½
3
1 - 10 .
2 . 6
12 · 7 ½

6 - 12
2 .
4 - 4 - 9
4 - 8 -

15

7 - 11 - 9
1 : 11 - 9
9 - 3 - 5
- 2 -
- 1 -
£ 9 - 3 - 5
½
Итого

17 - 6
- 2 -
9 - 1

9 - 8 .
⅓
£ 13 .
27 - 1

Humbertons

White pitch
Stone pitch } of each ½ a pound
Frankincense

Mastick —— one Ounce & half
Camphir —— Two drams
Bees Wax —— Five ounces
Venice turpentine — one Ounce
Sallad Oil —— one Ounce & half

Boil till the whole becomes black & Strain into a pint of White Wine and make it into rolls. Stir constantly to prevent flaming.

The camphire must be finely powdered but not put in till the other ingredients are quite Boiled.

592

Of red Lead plaister & Gum Elemi Mastick
each four ounces
Of Burgundy Pitch three ounces
Gum Benjamin, dragons blood & Bole
each two ounces
Of Turpentine (a little Boiled) one ounce
Of Balsam of Peru & Essential oil of Lavender
each half an ounce
Of yellow wax two drachms
Mix the whole & make a plaister

Use

Blücher