Barbara Parker 4 & 9

1861
1824
39

1532
1784
48
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69

CHAMBERS AND HALLAGAN'S
PRINTING-OFFICE,
Account-Book, Paper and Stationary
WARE-HOUSE,
4, ABBEY-STREET,
DUBLIN.

Broadway Co Wexford
A-A-

Jan. and Dick left Prospect

for Manchester September the 18th which was on

A Saturday year 1824

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To Make a Carrot Pudding

½ a pound of Sugar pounded, ½ a pound of Carrots boiled and well pounded ½ a pound of butter melted. The yolks of 8 Eggs and 4 whites half a nutmeg grated and one glass of Brandy an hour will bake it.

A Chancellors Pudding

Take five Eggs and some flour make a thick batter of it put to it 3 spoonfuls of Sugar one pound of Raisins one pound of Suet a nutmeg grated and ½ a noggin of brandy, tie it up in a buttered Cloth well flour'd & boil it 4 hours, put it down in boiling water.

To make Curee powder

See page 70

Take 3 oz.ᵉ of Coriander seed. 3 oz.ᵉ of Cumin seed, roast these all seperately in a pan or coffee roaster, add some black pepper and a little ginger, grind them all together in a mill and sift them through a very fine sieve and then add a little Turmaric & some Cayenne pepper. This powder answers for all sorts of fowls

A remarkable receipt for Macaroni

Four oz. of macaroni boiled two or three times in soft water, when done put it down in plenty of strong Beef gravy with a quarter of a pound of Parmazan Cheese or fresh Cheshire, let it stew four hours with a small Clove of garlick & a little pepper, when you serve it up, put over it a quarter of a lb. more of grated Cheese and hold a Salamander to brown it

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Varnish

To one pint of Spirits of wine, put seven oz. of gum mastic, 2 oz. and half of Camphor, and half an oz. of Venice Turpentine, put them into a large bottle, shake it very often till it is dissolved, then let it stand till fine, the gum must be well washed and picked in Spirits of wine – N. B. The longer it is made the better

To Make Indian Pickles

Some white cabbage cut as thin as possible Radish pods, Cucumbers and onions cut in slices, they must be dried in the Sun or before the fire with a good deal of Salt shook on them Cauliflowers cut in small branches, French beans, & Carrots cut in different shapes must be dipped into boiling water, and then dried as for others — To make the pickle you must have vinegar enough to cover the pickles into which put black & white mixed red pepper allspice a few Cloves ℥ a lb. of mustard Let all boiled on the Vinegar & to be poured on the pickles —

A Lotion for the Teeth

½ an oz. bark boiled in a pint of water to half the quantity and Strained, then add ¼ an oz. of tincture of Myrrh —

Spanish Flummery

1 ℔. of Isinglass boiled in a pint of water till reduced to half a pint, add to it ½ a pint of white wine, the yolks of 4 eggs beat up, the juice of a lemon and half and the rhind of one, set all over the fire till it gets on boil. then Strain it & let it stand till almost cold & put it in your Shapes, you must sweeten it to your taste —

To Make Barm

Thicken two quarts of water with as much fine flour as will make it to the Consistence of water gruel. then boil it half an hour thicken it with near ½ a ℔. of brown Sugar when it is almost cold pour it into a large jugg upon 4 Spoonfulls of good barm, Shake it well together and let it stand uncovered a whole day before the fire, in order to ferment, the fermentation will throw up a thin liquor to the top which must be poured off. Shake the remainder

and crock it up for use, a Gill and half is sufficient to ferment a peck loaf, 4 Spoonfuls of this barm will make a fresh quantity & so on in Succession

To dye Yellow

Take 3 pennyworth of Turmeric and 3 halfpence worth of Gamboge, boil them in 5 quarts of new milk 'till dissolved. then Strain it and put the Linen in and boil it for five minutes

Walnut Catsup

Take walnuts and pound them wetting them often with vinegar. Strain them and to every pint of juice put ½ a pint of vinegar. Some anchovies, to every pint put 3 Cloves of Garlick or Shalots cut small. Spice it with whole pepper allspice and Sliced ginger, then Boil & Strain it, when cold bottle it

6

Orange or Lemon Pudding

Beat up the yolks of 15 Eggs. add to them 3 quarters of a lb. of Lump Sugar pounded fine 2 Oz.s of butter melted thick, a desert Spoonful of either orange or Lemon rind grated & half a wine-gin of Brandy. dont beat it up un-till you are ready to put it into the oven, put paste round your dish before you put in the pudding.

Cheese Cakes

Take ½ a lb. of sweet almonds blanched & pound-ed not too fine, two Oz.s of bitter D.o the whites of 3 Eggs whipped up with a fork half a pound of loaf Sugar Sifted. Keep your almonds constant-ly wet with orange and rose water.

N. B. This is a most excellent receipt.

Plum Cake

Take a pound of flour run it through a silk sieve, get 1 lb. of Currants well washed picked & dried, 1 lb. of Lump Sugar pounded fine drie and run thro' a Sieve, keep all warm on Separate dishes before the fire, while one lb. of fresh butter is beating to a Cream, take the yolks & whites of 8 Eggs beat them seperately then add to the beaten butter one Spoonful of all the above ingredients till they are all in, to which add ¼ of an oz. of grated nutmeg & ½ of a lb. of Shred Citron or preserved Orange, have your pans ready to put it in the oven, when it is beat up put buttered paper in your pans first &c.

To Make a Red Round of Beef

Take a good round of very fat beef, cut out the bone & fill the place with fresh suet, get 2 oz: of salt petre & a couple of handfuls of salt and rub it very well on the beef, let it stand 12 hours then get 1 oz: of ground white pepper, a desert spoonful of Cayenne pepper & 1 oz: of nutmeg grated mix these together rub it on the beef, set it then on a deep dish & turn it every day for 10 days, then swathe it round to keep it in shape put it in a pan crock with about 3 quarts of water & put over it about 2 lb: of fresh beef suet cover it round close with dough made of brown meal it must be pretty thick & then put it in the oven, it will require to be very well baked, when done take it out

of the ham and let it drain on a fish plate
when cold put some white pepper round it
& keep it in a dry place & it will last good
a long time, Lay by the gravy that was about
it when Cold Skim off the fat and it will be
very nice to put in Savory dishes, if you like
good Peas Soup you can boil ½ a lb. of peas
in as much water as will allow them to be very
thick then Strain them thro' a hair Sieve and
put about 3 pints of the gravy to it and it
will be excellent, N. B. if the round is large
you must encrease the quantity of the spices

Orange Shrub

One fifth part orange juice, four fifths of
Rum 1½ lbs. of white sugar to be added
to every Gallon

Brandy Peaches

To every 50 Peaches take 4 pounds of white Sugar boil it in 3 pints of water, then put in your Peaches turning them Continually with a branch of Feathers, the fire must be very slow, after they have remained near a quarter of an hour on the fire put them up in a good crock & let them stand all night next day pour your Syrup entirely off into the preserving pan boil it for 15 minutes with 2 lb. more Sugar skim it very well add to it as much Brandy as there is Syrup & pour it all over your Peaches, cover them close when Cold,

N. B. The Peaches must be full grown but not at all ripe — any kind of green Plums or Apricots may be done this way

Candied Orange

Take the rind of Seville Oranges free from pulp & steep them in water 36 hours, Changing the water 3 or 4 times then boil them in a tin pot till a straw will run through them, when they are well drained add their weight of Sugar clarified, put to a pint of water to every pound of Sugar and boil it till quite clear, Skim it well then put in the peels & boil them in a preserving pan till all the Syrup is boil'd away, then Spread them on a dish before the fire till dry

Marking Ink

100 Grains of Lunar Caustick, 2 oz. of water, Some gum arabic and Some Sap green all to be mixed toge-

Inn

2 Oz.^ of Sal Soda to ½ a pint of water and a little Vermilion to Colour it. this is what you are to wet your linnen with before you mark it and dry it very well before you write on it —

Saffron Cakes

Take 4 lbs: of the best flour, dry it very well, then rub into it a pound of fresh butter, 1½ lb. of good brown Sugar, & a spoonful of Caraway Seeds beat up the yolks of 8 Eggs & the whites of 4. to this put half a pint of Sweet thick barm, a pint of Cream or new milk with 2 drachms of Saffron steeped in it, wet your ingredients with this let your dough stand before the fire (cover'd with a napkin) 'till it rises then make it into Cakes whatever Size you like, your Oven must be heated as for tarts, the Cakes must be put on paper or tin sheets —

Ginger Wine

To 10 Gallons of water put 8lbs of lump Sugar & 4oz. of ginger Sliced boil it one hour taking the scum off as it rises put it into a tub, when Cold put it into a Cask with the Pels & juice of 10 Lemons 2 bottles of brandy or good Whiskey a desert Spoonful of barm on the top & bung it up close. in a fortnight it will be fit to bottle & in another to drink The lemons must be peeled thin & the juice strained. N. B. You must keep the bottles on the end or they will fly

Cure for the Tooth Ache

Two drachms of the rectified Spirits of wine one drachm of Camphor dissolved 5 grains of opium, 5 drops of the oil of Cloves, mix all together and drop some of it on Cotton & put it into the ear in slight Cases & the bottle in Violent. This is an excellent receipt

To Pickle Lemons

Take fair small lemons as little ripe as you can get them, pare them as thin as possible cut a bit off each end, rub them very well with salt & lay them in an earthen pan for 2 days, then take them out & put them nicely wiped and dry into your crock with some shalots, take as much vingar as you think will cover them & boil it with some whole ginger sliced, some salt, red pepper & if you wish it some mace & nutmeg, when it has boiled about 5 minutes pour it over the lemons, they may be used in ten days, but they will be better in a day or two

For Chilblains

Two spoonfuls of milk warmed with one spoonful of turpentine &c

To Preserve Cucumbers

Split your Cucumbers down the middle take out the Seeds, Set them in layers in a Skillet with green Cabbage leaves round them, Cover them with an equal quantity of vinegar & water Set them on a gentle fire to Simmer but dont let them boil, do so for 6 days taking care that the Skillet is cleaned every day just as you are going to use it, the cucumbers must be kept in an earthen vessel when they are exact on the fire. then just them without the leaves into Spring water if you can get it Convenient — take some ground ginger & boil it in water Till it tastes very Strong of it, then Strain it & to each pint of the water just a lb. of Lump Sugar, wipe your Cucumbers every day and put them down

to boil in the Syrup very gently till you think they are done, for two or three days after that boil your Syrup a few minutes each day adding the weight of the Cucumbers of white Sugar in addition to what you already put to it, pour it boiling every time on the Cucumbers, the rinds of 3 Lemons is a very great improvement —

N. B. You may preserve Lemons in the same way —

To preserve Apricots

Take them and pare off the Skins before they are quite ripe, cut them down the middle & take out the Stones & Settle a Layer of them in a pan then a Layer of Sugar till you have put in all the apricots & their weight of White Sugar. Let them remain in till next day. Then put them & the liquor they have made without any more down to boil. you must not let them

boil quick or you will break them, it would be well to take off the Skillet now & then & cover it to let them clear ~

Lobster Sauce

Take the fish out of the tails & claws of three middling Sized Lobsters, pound it very well in a mortar with two large handfuls of Salt ½ an oz: of mace, ½ an oz: of grated nutmeg, a few cloves ground fine & a tea spoonful of red pepper, when very well pounded add a bottle of Sherry mix all together & bottle it up for use in Soda water bottles which must be corked very Close & Sealed, a Couple of table spoonfuls of this put into a Sauce boat will make fine Sauce by pouring ½ a pint of boiling butter on it and Scraping it up well, N. B. This Sauce will keep good for 7 years ~

For a Cold

12 table spoonfuls of treacle, 12 of vinegar mixed very well for about half an hour in a jug. then add to it 60 drops of Laudanum which you are to mix well, take a table spoonful going to bed & a small one when the cough is troublesome

Pigs head Collar

Take either an entire head or half a one. clean it very well, cut out the tongue, rub the head with Salt and lay it by to purge till next day, then wash it very well & put it down to boil with as many ears as you can get, boil it for half an hour on a slow fire. then take it up & bone it, cut the ears in slices & cut all the flesh except the skin in bits mix ears and all together on a dish ~~it fast of head & skin into~~ every cut a slice with black pepper Nutmeg & Salt put all then on the skin and tie it in a pudding cloth boil it about 20 Minutes then take it up & put in a shape until next day.

To make wound Stone water

An admirable Receipt

3 quarters of a pound of green vitriol, ½ a lb. of Alum, 1 oz. of verdigris, ½ an oz. of sal armoniac, pound these drugs & put them into a new glazed earthen Pipkin holding a quart or upwards, set them on a slow fire which you must increase by degrees untile they boil up two or three times, Stiring them all the time with a lath or Stick, then take it off the fire & let it by tille cold, then break the Pipkin to get at the Stone which will have formed at the bottom, you must put about the size of a walnut into a quart of river water it will soon melt and put it into a bottle, which you must always Shake when you are going to use it, when you are pounding the drugs turn your face away for fear of yom Eyes. The above recipé was bought of the proprietor by the late King of France and made publick after it had been tried and

approved of in the Parisian Hospitals. it is for Burns
Strains & wounds of every kind whether in man or
Beast & Should be applied immediately if possible
putting a linen Cloth 4 double wele wet with it to
the part affected and afterwards dabbed with it
For Cattle make it doubly Strong and likewise for
old Sores in the human species - when there are
cavities in the Sores put in lint dipped in the
water and fill them lightly keeping it wet - it cures
the mange in Horses or dogs but being poisinous taken
inwardly the dog must be kept from licking it -
The worst Sore back in horses is soon Cured by
it following the directions without the interference
of any other applications, N. B. It wills Cure the
Scab in Sheep & it is said to have Cured a
Cancer

Gooseberry Wine

Pull your Gooseberys just when they begin to ripen pick them and pound them with a wooden mal let in a trough just as you would break apples for Cider, measure your gooseberys before you break them, to every gallon of them put 5 quarts of water, let them ferment in a tub for two or three days stirring it as you would gile, then strain it through a hair cloth to every gallon of this liquor put 3 lbs of lump sugar, when the sugar is dissolved put it in a clean vessel keep it open and constantly filled until it has done working, then bung it up close & in 6 months it is fit to bottle. a quart of good whisky added to every 10 gallons is a great improvement

N. B. You must cork your bottles very close and keep them on the end or they will burst

22

To make 10 Gallons of Currant Wine

Squeeze 30 lbs: of Currants, wash and Strain them well then add ~~20~~ 30 lbs of Sugar & let all remain in a tub 12 hours Stirring it frequently by, then put all into the cask & fill it up with water put in the bung (but not too tight) & let it remain until it is forced out by its working, & fill it every day with water ~

An Effectual cure for night Perspirations

Boil 4 oz: of double refined sugar in a quart of new milk till reduced to a pint and take one third warm going to bed for three nights or longer if necessary ~

N: B: This never fails of curing ~

For Gout and Rheumatism

4 lbs of honey clarified to one lb, ½ an oz: of Gumguacum powdered, 2 ozs of Sulphur in flour ½ an oz: of grated ginger, one nutmeg grated 1 oz: of Cream of Tartar, ¼ of an oz: of Rhubarb powdered mix these ingredients together & take 2 tea spoonfuls going to bed & the same one hour before you rise in the morng. in a large glass of warm water — The doses may be varied according to the Constitution of the patient (if it be found too purgative it may be omitted in the morng.

To Pickle Beef or Tongues

Sprinkle the Beef & leave it 24 hours or Tongues 48 hours, then drain them & have ready the following Pickle made of salt and water till it will bear an egg, then put it on the fire with 2 lbs of Bay Salt to every gallon, keep it

well

well stired till the salt is dissolved & skim it until quite clean, then take it off the fire & add 2 ℥. of salt petre pounded fine, next day pour it on the meat &c N: B: I find 3 quarters of a stone of Bay salt & 8 ℥. of salt petre sufficient for 6 gallons, B: P.

To dress Soals

Let the soals be wiped very dry, and then rubbed over with the yolk of an egg & afterwards dredged extremely well with coarse flour, then put a ¼ of a ℔ of hogsland or good beef dripping into the frying pan set it upon the fire - and when it has done making a noise put in the soals the thick side downwards and let them fry gently upon the fire when they are a good light brown turn them upon the other side and when nearly done pour off the Land to dry them, afterwards lay them before the fire upon a coarse cloth

for 2 or 3 minutes that they should be crisp and not greasy N: B: This is the English way of dressing them

Ginger Liqueure

Take 1 Oz: of ground ginger 1 lb. of the best white currants picked from the stalks put to them 1 quart of good Brandy or Whiskey, mash them well & let them stand 4 hours, then strain it through a linen cloth when strained add 1 lb of lump sugar and when the sugar is entirely dissolved bottle it for use —

Sally Lun

3 Oz. of butter melted in a pint of new milk, to be let cool, then add the yolks & whites of 2 Eggs beat up & a cup full of barm mix all together with three pints of flour and put it into the pan to rise for 2 hours before it is put into the oven, one hour bakes it —

Mrs Greenes Plaister

good for wounds of every kind

1 quart of the best sweet oil, 1 lb. of Red lead,
1 lb. of Bees wax, ¼ of a lb. of raisins Stoned, 10z. of
venice Turpentine and a pint of white wine ve-
negar, the raisins must be pounded in a Mortar
then put all these ingredients into a clean bras
Skillet & Set it on a Slow fire, let it boil for 8 hours
keeping it constantly Stirring all the time 'till
it be done, when it will be of a dark brown colour,
when it is cold make it up in rolls and wrap the
rolls in writing Paper, when you use it Spread
it on a piece of old linen c

N. B. The above receipt is admirable for
a Sore Breast &c. &c

For a Sore Breast
This never fail'd, except for a Cancer

One quart of Ale a handful of flax seed, 10z: of Bees wax cut thin ¼ of an oz: of Saffron, 10z: of hogs land rendered & a little flour just to thicken it. Thes must be boiled to the thickness of a Poultice, and put to the breast every day until it is well c,

To clean any kind of Marble

¼ of a lb: of Salt of Tartar, ¼ of a lb: of American pot Ash, dissolve them in 3 noggins of hot water. then add 2 lbs. of whiting lay it on with a brush and let it remain on for eight days then wash it off with pump water. and if not perfectly clean repeat it again c,

N. B. This is an excellent rect.

Blacking for Shoes

4 Oz.r of Ivory black, 3 Oz.r of Treacle, 2 Oz.r of Sweet oil, 1 quart of beer, 1 glass of the Spirit of wine 1 glass of port wine, 1 Oz.r of the oil of vitriol, Put the Ivory black with the oil into a jug, then the treacle, then the Beer & the other articles & Lastly the oil of vitriol &c

Biscuits

Take the yolks of 5 Eggs & the whites of 3 beat well together, then take ½ a lb. of flour, ½ a lb. of Sugar and a few Caraway Seeds mix these well together have some paper buttered and floured, then drop on the biscuits & put them into the oven.

Plum Pudding

1 lb. of raisins, 1 lb. of Currants, ½ a lb. of Suet, ½ a lb of flour, ½ a lb. of Sugar & 6 Eggs,

Lavender Water

To one pint of the best rectified Spirits of wine add 12 drachms of oyl of lavender and 4 grains of musk, Shake them frequently for a few days & then it is fit for use c.

To keep Arms from Rusting

First clean your arms as well as possible, then take 1 oz: of Camphor and 2 lbs: of hogs lard well rendered & scum'd clean without any salt, for salt rusts and cankers Iron sooner than any thing, dissolve them together and take off the scum mix as much black lead well powdered & sifted as will bring them to an Iron Colour, and your arms with this & let it lie on for 24 hours, then clean them as well as possible with a linen rag, N: B: They will Keep without the least rust for 50 years

Breakfast Cakes

Take 2 lbs. of flour, 2 oz. of butter rubbed in the flour, the yolks & whites of two eggs beat up & 2 spoonfuls of barm wet them with milk & water a quarter of an hour wile bake them, —

Muffins

a pint and half of water milk warm, two tea spoonfuls of salt, 2 quarts of flour, 2 Table spoonfuls of Solid barm and put the barm with a little sugar before the fire to rise, then mix all these together & beat them up with a flat stick & let it rise before the fire for an hour, then take it out of the pan & put it on a cloth well floured cut it in little cakes & bake it on a griddle —

Disorder in the Bowels

Take as much Common whiten and grated nut-
meg as will lie on a Shilling the 4th part to be
nutmeg, this to be taken in a cup of new milk
and repeated in 3 or 4 hours. if the disorder does
not abate ~ ~

To Pickle Mushrooms white

Rub your mushrooms with flannel wet with
milk and water, let them lie as short a time
as possible, give them two or three boils over a
quick fire, drain them & put them into a brine
of Salt and water Strong enough to bear an egg
and to eight or ten quarts throw in as much
alum as will lie on a Shilling, Keep them in it
9 or 10 days cover'd close, then take them out
and boil your vinegar with some mace white
pepper

pepper or any other Spice you please, when the vinegar is cold pour it over your mushrooms and cover them close —

To Keep Barm

To a quart of Barm, put a tea spoonful of white wine that is sweet, a Cup of flour & one of Sugar Stir it altogether & Keep it in an earthen crock in a warm place, when you want it take just the same quantity you would of any other barm when you have made the dough put as much dough back as you took out of the barm, but break it as small as possible & stir it altogether,

N. B. When you Brew again do the same,

To Pickle Salmon

Cut your Salmon into pieces, wash it clean from Blood, let it lie in Salt & water for one hour. then make pickle of Salt & water that will bear an egg, put it on the fire to boil gently 'till thoroughly boiled, Skim it clean while boiling, then Strew it on clean Straw, to each Salmon put ¼ of an Oz: of mace ¼ of an Oz: of Cloves, 1 Oz: of white pepper, 2 quarts of Vinegar, 1 quart of French white wine, Strain the Spice from the liquor. then pack your Salmon (when cold in a keg) putting the spice with bay leaves between every layer, then pour in the liquor. if any oil should be at top Skim it off and head your keg &c

34

To Preserve Raspberrys fresh all the Year.

Get the finest ripe raspberrys pull'd in fine dry weather. pick them very carefully & add their weight of pounded Lump Sugar to them then put them in Large mouthed bottles & Cork them very close so as to preclude the Air

To preserve Currants for Pies

Half a ℔. of white sugar to a pound of Currants let them boil exactly 4 minutes and when they are Cold put an inch deep of sweet oil at the top of each bottle.

N. B. They must be kept up to the neck in Cold water in a Cool place.

To preserve Mushrooms for Stewing

Take them fit for Stewing put them in a saucepan over a slow fire with as much salt as will season them, let them do till they soak up all their own Liquor then put them up in little potties and Cover them with hogs Lard

To Make Mushroom Powder

Take some of the best stewing mushrooms and just them in an oven that is not very hot and leave them in it till they are quite crisp, then just them in a mortar with some mace and whole white pepper and pound them into powder. then just it in bottles and keep it in a dry place this is excellent in any kind of white dishes,

Soda Powders

Super carbonate of Soda finely powder'd
30 Grains, Tartaric acid 20 grains this last th.d
be finely powdered — or the proportion may
be increased to 40 grains of the Soda and
thirty of the acid which makes a drink
more impregnated with air, The best mode
of making the drink is to put half the water
in one glass and add to it the Soda, and
the acid in another with the remainder of
the water and when dissolved to mix them —
15 Grains of ground ginger

To Make Vinegar from the Vinegar Plant

2- Quarts of Cold Water. 1/2 a ℔ of brown Sugar
~~1/2 ℔ of Treacle~~ to be very well Mixed before putting
in the Vinegar-plant— Well Covered down for
two Month— at the end take off the Vinegar &
then you will have a new plant to take off
the old one to be put back into the new
mixture. the old plant will produce new
plants for 3- months. the very dregs will produce
— Plants — A-P-augst 1851

To Make Usquebaugh

One drachm of Myrrh, one drachm of Cloves, one of Nutmegs, one of Ginger & one of Aniseed — 2 oz.s of Coriander Seed, 24 grains of Cochineal, 3 d.rs of Saffron, 2 d.rs of all Spice, ½ of an oz.! of Liquorice root, These pounded with one lb. of best raisins (Stoned) and 10 oz.s of fine powdered Sugar, infuse all in 3 quarts of best Spirits Closely Stopped in a bottle, let it stand in a warm place & Shake it twice a day for 6 weeks and then Strain it off — on the Sediment you may pour 3 quarts more & add 6 oz.s of Sugar which will produce a good but inferior Cordial —

N. B. This is an admirable receipt —

For a Consumption, an effectual Remedy —

Take one handful of the flowers of daisies and boil them in one pint of new milk, and take it three times a day until the patient is quite recovered, one boil is sufficient.

To Make Potted Beef

Take a good Shin of Beef, Just a little Salt on it, rub into it one oz: of Saltpetre, & let it lie for 8 days, then Just it down with 1 oz: of Pepper, 1 oz: of allspice & a few Cloves, Just it down in a Stewpan with two quarts of water and boil it to a Jelly, when compleatly soft Just it into a large wooden Bowl and pound it in till quite mixed and then Season it to your taste; as sometimes the Shin is too large for two oz: of Spice, then Just it into 2 pots & pour a little melted butter over it

For Polishing Tables

1 Pint of Linseed oil, 1 pint Spirits of turpentine, ¼ of a lb. of white Rosin pounded, 1 Naggin of vinegar and two pennyworth of rose pink, then to be all boiled on a Slow fire, for 20 minutes

To make Sirop of Horehound

A Saucepan full of white horehound (pressed down) to be Covered with water and be boiled Still the Liquid is reduced one half, then Strain it. and to every quart of liquid add one pound of brown Sugar & one oz: of gumarabic and to be then put over a slow fire until the gum be melted, —

N: B: This is an excellent receipt —

To make Sabine Mixture

To one quart of Cold boiled water put half an oz: of Sabine and 2 oz: of white Sugar & when going to use it put a Spoonfuls of it. & one of Lemon juice

Lavender Water

one oz: of Essence of Lavender, one oz: of Essence of Ambergris, one Drachm of Bergamot, one Quart of the best Spirit of wine, mix all those ingredients well together & put them in a bottle, keep it well corked and let it Stand in the Sun for two or three months when it will be fit for use.

B. D.

Blake and Hudsons Tooth Wash

Infuse 2 oz. of Myrrh, 1 oz. of Gum Benjamin, 1 oz. of Cinnamon, 2 drachms of Bark, one oz. Camphire (all in gross powder) to 1 Quart of best Spirit of wine, Let it Stand before a fire for at least 12 days, keeping the Bottle well shaken, then decant off the Tincture clear, and to the ingredients which remain add 3 Quarts of June rain water and boil all for 20 minutes, when cold Strain it off through a fine Sieve then add the Tincture to it and Let it Stand Covered in a Jug for 24 hours and Strain it off again then Bottle it for use.

Green Oil

Take of Camomile, Southern wood, Wormwood, and Sage of each an handful, Cut them very small and put them in a Crock with as much the best Sweet Oil as will Cover them, Let them Stand in the Sun for 14 days stirring them every Second day, then Strain off the Oil, then add to it as much Linseed Oil and rose leaves as it will Cover with 2 oz. of double refined Sugar and half a wineglass of Brandy put the Crock in a Stewpan of water until

the vine leaves crisp and fall to the bottom when it is sufficiently done and may be strained off and bottled,

The herbs if not gathered on a dry day must be carefully dried before a fire. The roses should be gathered before the buds are open and the yellow bottoms carefully cut off. and not let the seeds fall to the bottom. The lavender should be pulled very young and tender before blown,

N.B. This is an excellent receipt for cuts Burns bruizes &c &c

To Pickle Walnuts

Put the walnuts in strong salt & water nine days shifting them every third day, then put on two pots of water and put your walnuts into one and keep them alternately from one pot to the other untill they begin to turn, then pour them into a Callender to drain, then boil a pickle of vinegar and to every hundred of nuts put 1 oz: of whole black pepper, ½ an oz: of long Do. 1 oz: of whole ginger, ¼ of an oz: of Cloves, ½ an oz: of allspice and a pint of mustard seed, boil them all in the vinegar and pour it hot on the walnuts, in 4 months they will be fit for use

42.

The Black Smiths Lotion for Bruises Sprains Lumbago &c &c

3 drachms of Tincture of Myrrh, 10z: Spirit of wine 10z: of Camphor, ½ an oz: of Rhodidock, ~~Tanic~~. of Laudinum 2 drachms the whole to be well mixed and rubbed to the part affected —

To make Cider or Champagne

Dissolve eight lbs: of brown Sugar in ten Gallons of water, then add a large wine glass of yeast and ferment for 3 days then draw off the liquor into a tub, and add a sufficient quantity of pure tartaric acid (previously dissolved in a little water) so as to render it pleasantly acid; then return the liquor into the Cask and after it has stood one day, exclude it from the air by a good bung, in 3 days it will be fit for use. and if bottled will soon be up, To make a good imitation of Champaene wine an infusion of malt (Sweetened) to be substituted for water and add ½ a pint of orange flower water to 10 Gallons of the fermented liquor,

N.B: this was taken out of a newspaper 21. Sept^r 1819

White Soup

Make a rich Stock of a Shin of Veal, pound 3 ozs of sweet almonds and Stew them in a small quantity of the broth. then Strain off the liquor & add a pint of Cream. beat up the yolks of 3 eggs well, just before you take it up mix them with the Soup. dont let it boil after the eggs are put in but keep it Stirring. then put in Some pepper Salt mace & a little Cloves & Serve it up with a roll Stuck with almonds

For Chopped hands

1 oz. of Bees Way, 2 Spoonfulls of Sweet oil 2 ozs of Purified Lard, melt them thoroughly together & keep it Stiring until quite (or nearly Cold)

Measure of Glass for Prospect

Drawing Room Window — 25 Inches high
By — 14 1/8 wide

Parlour Window — 19 Inches high
By — 11 Do — wide

Mr Parkes Bed Chamber — 20 5/8 Do. high
By — 14 1/2 Do. wide

For Polishing Tables

Cold drawn Linseed oil ——— 1 quart
Gum Arabic (dissolved in warm water ½ an oz.
Alkanet root ——— 2 ozs.
Rose Pink ——— ½ an oz.
Vinegar ——— ½ a pint
Boil these together & just them into an
Earthen pan to stand for a day or two after
which the mixture will be fit for use.
To apply it rub a small quantity on the
wood, let it lay on all night and rub
it off clean in the morning

Ginger Beer

one handful of hops, 1 lb. of Treacle, 1 oz. of whole
ginger and one penny worth of good barm,
boil the ginger hops and 5 Gallons of water down
to boil and when cool add the Treacle & put it into your cask.
then add the barm to it, when it has done working
you may use it on draught or bottle it and
it will be up in a few days.

Lemon Custards

Beat the yolks of 12 eggs to a Cream. the rinds of 3 Lemons grated and the juice of two large ones, one pint and half of boiling water. Sweet-en to your taste, boil them as thick as you please, the eggs and Sugar to be mixed first ~

Syrup of Clove Gillyflowers

Clove Gillyflowers or Carnations will do. Cut them over by the white parts, and to one pound of flowers pour 3 pints of boiling water, Let it Stand 48 hours, add some Cloves well beat using your flowers out to each pint of the water put half a pound of Lump Sugar, boil them together until your Syrup is Sufficiently rich, then Strain it off and add an equal Quantity of Brandy, or the finest old Whiskey & bottle it up ~

Rice Flummery

Take eight table spoonfuls of ground rice well washed, add to it a quart of rich milk, some bitter almonds pounded, and sweeten it to your taste; mix all together and put them on the fire in a Skillet, keep stirring it 'till it is as thick as Stirabout, pour it into your Shapes and serve it cold.

To make Sweet Rice

To one ℔ of Rice well washed and picked put about a pint and half of cold water and about a tea spoonfule of Salt. let it ~~Stand~~ boil until it is quite thick, then add two quarts of milk, one pound of lump Sugar, half the rind of a lemon pared very thin, a few sweet almonds pounded very fine, dont put the Sugar in until it is nearly boiled as it is apt to burn, when it is quite tender & of a proper thickness put about three table Spoonfuls of Orange or rose water, when nearly cold put it

on the dish you intend and shake some pounded Cinamon over it, ——— Should you wish to make Princes Rice you will add the yolks of sixteen eggs very well beaten, put them in by degrees lest they should curdle, put the Rice again on a very slow fire, take great care not to let it boil lest the Eggs should curdle and spoil all,

N. B. These are Portuguese dishes.

To make cream de Cannella

Take one quart of Brandy divide it equally into two bottles, put into each bottle an oz. of ground cinnamon, let it stand for 15 days. Shaking the bottle every day for the first ten days, then strain the liquor off the Cinnamon into a tureen, and add 4 bottles of brandy, dissolve 6 lbs pounds of lump Sugar in two quarts of Cold water, mix all together perfectly well, put it into bottles for two or three days, then filter it through three nankeen bags made the shape of the funnel.

from Mrs J. Bradley

For the Rheumatism

Take 2 ozs. of nitre, 2 ozs. of ground white pepper, 4 ozs. of Glauber Salts, 1 oz. of Jalap, 1 oz. Cream of tartar, put all these into a ~~wooden~~ mortar & pound them very fine, then make them into three parts, put 2 parts of them into a quart bottle, and the remainder into another then fill both with strong porter or Ale cork them well and put a thimble full of Gunpowder into the bottle which has most. Take of this bottle half a noggin going to bed and the same quantity of the other in the morng. avoid cold while taking it, Shake the bottle before you take it, Should the Cure be tedious when the bottles are within half a pint of being empty add one pint of porter to each, &

N. B. If the part affected be swelled the cure will be certain and the most delicate Stomach may use it &c Got this rec. from Miss Potter. B. D.

Mock Turtle Soup

Take a Calfs head, take out the brains then tie it up in a cloth and let it boil for one hour, then take the meat from the bones cut it into small Square pieces and throw them into Cold water to wash them clean, then put the meat into a Stew pan with as much good Stock as will Cover it, let it boil gently for an hour (or untill quite tender) then take it off the fire, put about quarter of a lb. of butter & a lb. lean ham Some chopped parsley, Sweet majoram and a few onions, chopped mushrooms one or two Shalots & a little Thyme, put a pint of Stock to the herbs and butter and put them into another Stew pan and let them Simmer on a very Slow fire for two hours, put as much flour as will dry up the butter add Stock accordingly So as to make the quantity you want and half a pint of Madeira, rub it through a Sammy & put it to the Calves head put force meat balls and egg &c— and Season it with Cayenne pepper and Squeeze Seville orange & lemon juice to your taste.

Rochelle Salts one oz:
Carbonate of Soda half an oz
Tartar Emetic one grain.
Water 8 oz. M. F.

Egg Balls

Pound the yolks of as many hard eggs as will be wanting, in a Mortar, with a little flour and salt, add as much raw yolk of egg as will make this up into balls, & boil them before they are put into Soups or any other preparation.

A Cheap Bread-pudding

Take some stale dry bread & soak it well in hot water, then press out the water, add a little powdered ginger, nutmeg, salt, sugar & a few well picked Currants, mix the whole well together, lay it in a butter'd pan, with a few bits of butter on the top; bake it in a moderate oven & it is excellent either hot or cold. A spoonful of rose water will be an improvement

Ratafia Cakes

Take eight ozs of bitter almonds, blanch & beat them fine while beating them, add the whites of 8 eggs, one at a time, & mix it up with sifted sugar to a light paste; roll the cakes, & lay them on wafer-paper or tin plates, make the paste so light as to take it up with a spoon. Then bake in a quick oven.

Ice

Put in a pail of water 1 oz of Sal ammoniac, & it will all turn to ice.

To prevent flies from injuring picture frames glasses &c &c.

Boil 3 or 4 leeks in a pint of water, then with a gilding brush go over your glasses & frames, & the flies will not go near the article so washed. This will not do the least injury to the frames.

Pickle for Beef

In eighteen quarts of water boil twelve quarts of Salt one lb. Salt-petre & one lb. of Coarse Brown Sugar, Skim it well while boiling & pour it on your Beef Luke warm lb. lb. Iris Pickle will keep Beef for two years without taint or Spot. got it from Mrs Parker Abbott

Raspberry Vinegar

To one quart of vinegar put 3 lbs. of Raspberries, when Strained add one lb. of Lump Sugar to each pint of Juice Let it boil Slowly for a quarter of an hour

To Pickle Mushrooms

Cut the stalks from your mushrooms that you intend to pickle and lay them in a deep dish. Shake some salt over them and let them stand 2 hours, then take them out of the liquor they have made boil it well and strain it, then put them down along with your spices and boil them for two hours you must add to the liquor 2 spoonfuls of good vinegar.—

N. B. This method will save you the trouble of wiping your mushrooms with flannel —

The Receipt for ~~#~~ cold Cream.

4 ounces of oil Almonds 1 ~~Ounce~~ of Spermaceti half a pint of Rose water, half an ounce of white Wax to be melted & keep stiring it till nearly Cold —

To preserve Apples

Cut your Apples into fours pieces & take out the Cores, to every pound of apples put three quarters of a lb. of Brown Sugar, you must first wet your Sugar with as much water as will just dissolve it but no more, than put it in your preserving pan & boil it and when well Skimm'd put in your apples some lemon peel Cloves & some Spirits that Cinnamon has been steeped in and let them boil until they have soaked all the Syrup, then put them into your Cooks.

N. B. Peach Apples are the best if you have them — this is Miss Cave rec.

To keep Venison

Preserve the Venison dry, wash it with milk & water very clean, then dry it with clean cloths till not the least damp remains, then dust ground ginger over every part, which is a good preventive against the fly. By these managing & watching, it will keep a fortnight. When to be used, wash it with luke warm water and dry it. Pepper is likewise good to keep it.

To dress Venison

A haunch of buck will take 3 hours & a half roasting; doe, only 3 hours and a quarter. Venison should be rather under than over done. Spread a sheet of white paper with butter, and put it over the fat, first sprinkling it with a little salt; then lay a coarse paste on strong paper, and cover the haunch; tie it with fine packthread, and set it at a distance from the fire which must be a good one. Baste it often; ten minutes before serving take off the paste, draw the meat nearer the fire, & baste it with butter & a good deal of flour, to make it froth up well. Gravy for it should be put into a boat, and not into the dish (unless there is none in the Venison,) & made thus: Cut off the fat from 2 or 3 lbs of a loin of mutton, & set in steaks on a gridiron for a few minutes just to brown one side; put them into a Saucepan with a

great of water, cover quite close for an hour, and simmer it gently till the gravy is reduced to a pint. Season with only Salt —

Currant jelly Sauce must be served in a boat and made thus. Heat some currant-jelly and a spoonful or two of port wine & set it over the fire till melted. —

Haunch, Neck, and Shoulder of Venison Roast with paste as directed above and the same Sauce —

Chinese Method of mending china.

Take a piece of flint-glass, beat it to a fine powder, and grind it well with the white of an egg. and it joins china without riveting. So that no art can break it in the same place. You are to observe that the composition is to be ground extremely fine on a painters Stone!

To make otto. or odour of Roses

Pick the leaves of roses from all seeds or stalks, put them in a clean earthen vessel, glazed within, Pour spring water on them so as to cover them, set the vessel in the sun in the morning at rising, and leave it in the Sunshine till Sun Set; then take them into the house; repeat this for 6 or 7 days, & in 3 or 4 days there will be a fine yellow oily matter on the surface, which is the otto of roses, this may be taken off with cotton, and squeezed into a Phial with the finger and thumb.

To Preserve Pears

Boil the pears in water in a tin Pot on a slow fire till tender, then peel them with a Silver knife, stick them with cloves, and either leave them whole or cut them as you please, then put 3½ lbs of lump Sugar into a preserving pan and pour on it a bottle of Port wine and some Sliced ginger, lay it on the fire till the Sugar is melted, then put in 7 lbs of Pears and let them boil slowly two hours & a half & put them in pots for use,

1 Oz: of Bark, 1/2 a pint Cinnamon water. 2 Oz: Tincture
Cinnamon. 1 Oz: of grated orange peel. to be
all mixed together and left to stand for
12 hours then strain it and take a wine
glass full in the middle of the day—
This vet is for the Rev.d Mr. Dalton.

Aperient Mixture

Senna leaves 9 drachms, one and half
drachms Lesser Cardamon Seeds one drachm
of powdered ginger, 18 Oz.s of boiling water infuse all
for one hour. Then Strain and add 6 Oz.s of
Epsom Salts when cold bottle it for use.
a wine glass full to be taken for a dose.
1/2 Oz. Tincture of Senna, & 2 drachms
of Electuary of Scammony to be added
after you have strained the above mixture.

Lime Water

Take of lime recently prepared, ℥ a ℔. put it into an earthen vessel, keeping it closed while the lime becomes hot, and falls into powder; then pour on 6 quarts of water, and mix the lime with it by agitation, after the lime has subsided repeat the agitation and do so about ten times, keeping the vessel always shut, that the free access of air may be prevented. Let the water be strained through paper and put in bottles well stopt. ℞

A Great restorative

a yolk of a new laid egg. 4 table spoonfuls of Cream, 3 drops of oil of Cinnamon. these to be well beaten together with a spoon, a table spoonful of this to be taken in every Cup of Tea ℞

Bread

Put a quartern of flour into a large basin with two teaspoonfuls of salt. Make a hole in the middle, then put in a basin 4 tablespoonfuls of good yeast, stir in a pint of milk Lukewarm, put it in the hole of the flour. stir it just to make it of a thin batter, then strew a little flour over the top, then set it on one side of the fire & cover it over; let it stand till next morn; then make it into a dough; add half a pint more of warm milk, knead it for ten minutes, & then set it in a warm place by the fire for one hour & a half, then knead it again, & it is ready either for loaves or buns: bake them from one hour & a half to two hours, according to the size.

Take 1 pint & half of milk make it quite warm & half a pint of small Beer yeast add sufficient flour to make it as thick as batter, put it into a pan. Cover it over, & keep it warm; when it has risen as high as it will, add a quarter of a pint of warm water, & half an oz: of salt, whip them well together, rub into a little flour 2 oz: of butter, then make your dough not quite so stiff as for your Bread let it stand for 3 quarters of an hour & it will be ready to make into Rolls &c. let them stand till they have risen & bake them in a quick oven.

Muffins

Take 1 pint of milk quite warm & a quarter of a pint of thick small beer yeast, strain them into a pan, & add sufficient flour to make it into a batter. Cover it over, & let it stand in a warm place until it has risen, then add quarter of a pint of

warm milk & one Oz. of butter rubbed in
some flour quite fine, mix them well
together, then add sufficient flour to
make it into a dough, cover it over
& let it stand half an hour, then work
it up again, & break it into small pie-
ces, roll them up ~~again~~ quite round, & cover
them over for a quarter of an hour. Then
bake them. — N.B. these 3 receipts
were written by Mr. Turner Bread & Biscuit
Baker, Corner of London & Fitzroy Street.

Clarified Syrup

Break into bits 2 lbs. of Lump Sugar
& put into a clean Stewpan (that is well
tinn'd) with a pint of Cold Spring water
& when the Sugar is dissolved set it over
a moderate fire; beat about half the
white of an egg put it to the Sugar
before it gets warm & stir it well
together until it when it boils take
off the Scum keep it boiling till no
Scum rises & it is perfectly clear.

Barley Sugar

Clarify 3 ℔ of refined sugar. boil it to the degree of Crackd which may be ascertained by dipping a Spoon into the Sugar & then instantly into Cold water & if it appears brittle it is boil'd enough & squeeze in a teaspoonful of the juice. & 4 drops of the essence of Lemon.

N: B: I have tried this Rect & it is an excellent one B: P—

Paste for Stringing Tartlets

Rub with your hands a quarter of a ℔ of flour, an oz: of fresh butter, & a little cold water; rub it well between the board & your hand till it begins to string; cut it into small pieces, roll it out & draw it into fine strings. lay them across your tartlets in any device you please & bake them immediately.

Icing for fruit Tarts Puffs &c &c

Beat up in a half pint mug the white of 2 Eggs to a solid froth; lay some on the middle of the pie with a paste brush, sift over plenty of pounded Sugar, and prest it down with the hand. wash out the brush, and Splash by degrees with water till the Sugar is dissolved. & put it in the oven for 10 minutes, & serve it up cold.

Puff Paste

To 1 lb and quarter of Sifted flour rub gently in with the hand half a lb of fresh butter, mix up with half a pint of Spring water; knead it well & set it by for quarter of an hour; then roll it out thin. lay on it in small pieces. 3 quarters of a pound more of butter. throw on it a little flour, double it up in folds & roll it out thin three times & set it by for about an hour in a cold place.

Shrewsbury Cakes

Rub well together 1 lb. of pounded Sugar, one lb. fresh butter & one lb. and half of flour. mix it into a paste with half a gill of milk or Cream, and one egg. let it lie half an hour. roll it out thin. cut it into Small Cakes & bake them in a moderate oven.

Icing for Plum Cake

Take 1 lb. of double refined Sugar pounded & sifted through a Lawn Sieve. put into a pan quite free from grease. break in the whites of 6 eggs and as much powder blue as will lie on a Sixpence. beat it well with a Spattle for 10 minutes. then squeeze in the juice of a Lemon & beat it till it becomes thick and transparent. Set the Cake you intend to ice in an oven or warm place for 5 minutes. then spread over the top and sides with the mixture as smooth as possible.

To preserve Ginger

Take green ginger, pare it neatly with a sharp knife, throw it into a pan of Cold water as it is pared, to keep it white, when you have sufficient, boil it till tender, changing the water 3 times; each time put it into Cold water to take out the heat or spirit of the ginger, when tender throw it into Cold water, for 7 lbs of ginger, clarify eight lbs of refined sugar, when Cold drain the ginger & put it in an earthen pan, with enough of the Syrup Cold to cover it & let it stand two days then pour the Syrup from the ginger to the remainder of the Syrup boil it some time & when Cold pour it on the ginger again & let it lay 3 days at least. Then take the Syrup from the ginger boil it & put it hot over it, proceed in this way till you find the sugar has entered the ginger, boiling the Syrup & taking off the scum that rises each time, till the Syrup becomes rich as well as the ginger — N. B. When green ginger

is not to be procured, take large races of Jamaica
ginger boil'd several times in water till
tender & pound neatly —

Oyster Patties

Roll out puff paste quarter of an inch thick
cut it into squares with a knife, about eight
or ten to a dish. put upon each a bit
of bread the size of half a walnut, roll out
another layer of paste of the same thickness
cut it as above, wet the edge of the bottom
paste & put on the top. pare them round to
the pan & scotch them about a doz: times
with the back of the knife, rub them lightly
with yolk of egg, bake them in a hot oven
about a quarter of an hour, when done take
a thin slice off the top, then with a small
knife or spoon take out the bread & the inside
paste leaving the outside quite entire. then
parboil 2 doz: of large oysters, strain them
from their liquor, wash beard & cut them

into

four, put them into a Stewpan with an oz: of butter roll'd in flour. half a gill of good Cream. a little grated Lemon peel the oyster liquor free from Sediment reduced by boiling it one half. some cd pepper. Salt & a teaspoonful of Lemon Juice. stir it over a fire 5 minutes, & fill the patties —

Mock Turtle Soup

Get a Calfs head with the Skin on. take out the brains wash the head several times in Cold water. then lay it in a Stewpan & cover it with Cold water and half a gallon over, as it becomes warm a great deal of Scum will rise. which must be immediately removed. let it boil gently for one hour take it up. & when almost Cold, cut the head into pieces about an inch & half by an inch & quarter & the tongue into mouthfuls. when the head is taken out put in the Stock meat, about 5 ℔ of knuckle of Veal & as much beef add

to the Stock all the trimmings and bones of the head. Strain it well & then cover it close and let it boil 5 hours. reserve a Couple of quarts of this to make gravy Sauces, then Strain it off & let it Stand till the next morn.g. Then take off the fat. Set a Large Stewpan on the fire with half a ℔. of good fresh butter, 12 Oz.s of Onions Sliced & fryed Oz.s of green Sage chop it a little let it fry one hour then put in half a ℔. of flour & by degrees add your broth, till it is the thickness of cream season it with a quarter of an Oz.s of ground Allspice ½ an Oz.s of black pepper ground very fine. Salt it to your taste & the rind of one lemon peeled very thin. let it Simmer very gently for one hour & half then Strain it through a hair Sieve. Just it in a clean Stewpan with the head, & Season it by adding to each gallon of Soup ½ a pint of Madeira, & two table spoonfuls of lemon juice. let it Simmer gently till the meat is tender. this may take from ½ to an hour. take Care it is not overdone. Stir it frequently to prevent the meat Sticking to the Stewpan & when it is tender the Soup is Ready

Curry Powder

Dry and reduce the following Spices to a fine powder —

3 Oz. of Coriander Seeds.
3 Oz. of Turmeric.
1 Oz. Black pepper.
1 D. Cinnotan.
1 D. ground Ginger.
½ an Oz. Caper Cardamons.
¼ an Oz. Cummin Seed.
¼ an Oz. Cayenne pepper

Thoroughly pound & mix together & keep them in a well stopped bottle. Those who are fond of Curry Sauces may steep 3 Oz. of the powder in a quart of Vinegar or white wine for ten days. & will get a liquor impregnated with all the flavor of the powder. N. B. This is a perfect Copy of the original Curry Stuff

Rice blanche Mange

Put a tea-cup full of whole rice into the least water possible. Let it almost burst: then add half a pint of good Milk or Cream & boil it till it is quite a Mash, stirring it the whole time it is on the fire, that it may not burn; dip a Shape in Cold water. Do not dry it, put in the rice, & let it stand until quite Cold, when it will Come easily out of the Shape. This dish is much approved of; it is eaten with Cream or Custard & preserved fruits, Raspberries are best. It should be made the day before it is wanted, that it may get firm. This Blanche Mange will eat much better flavoured with Lemon peel. Cinnamon &c & Sweetened with a little loaf Sugar, add it after it is boiled, & take out the Lemon peel before you put it in the Shapes

Carrot Soup

Scrape & wash half a doz: large Carots, peel off the red outside (which is the only part that should be used for this soup); put it into a gallon Stewpan, with one head of Celery, and an Onion cut into thin pieces; take 2 quarts of beef, veal, or Mutton broth, or if you have any cold roast beef bones, (or liquor in which Mutton or beef has been boiled) you make very good broth for this Soup: When you have put the broth to the roots Cover the Stewpan close, & set it on a slow fire for two hours & a half, when the Carots will be soft enough, put in a tea-cupful of bread crumbs, boil for two or three minutes, rub it through a hair Sieve & add as much broth as will make it a proper thickness. i.e. almost as thick as pease Soup. Put it into a Stewpan, make it hot

Season

it with a little Salt & send it up with some toasted bread, cut into pieces half an Inch Square —

For a Pain in the Stomach

Take of Lesser Cardamon Seeds husked, two drachms, Cochineal & Caraways Leeds powdered each 2 drachms, ½ an Oz. of Cinnamon bruised, 4 Oz. of Raisins Stoned, Put all these into 1 Quart of proof Spirit or Brandy. Let it Stand for 14 days then Strain it & it is fit for use —

To make Imperial

2 Oz. Cream of Tartar, 6 Oz. Lump Sugar, the juice of one Lemon with half the rind and one gallon of boiling water —

To make Saline Mixture.

½ an Oz. of Salen Carbonate of Soda powder'd.
½ a pint of Cold water, to which add a
small teaspn of white sugar —
Two table Spoonfuls of the mixture to
one of Lemon juice —

To Make Liniment

2 drachms of Camphor.
1 Do. of Sal ammoniac. in fine powder.
half a pint of vinegar.
Dissolve the Camphor in a pint of
Proof Spirits, then add the vinegar
and Sal ammoniac —
Got this Rec.t from Dr. Vaughan, and can
say from experience it is an invaluable
recipe for Sprains, Bruises. dislocations, &c.

B: Parker

To make 10 Gallons of Ginger Wine

To 6 gallons of water put 15 pounds of good lump sugar one pound of bruised white ginger the whites of 6 eggs beat to a froth, when it begins to boil let it continue to 3 quarters of an hour skimming it well, put the rinds of 9 lemons into a tub, and pour the hot liquor on them, when cool put a little barm to it and stir it up well, let it stand 24 hours then put it into your cask with the juice of 9 lemons and a little Isinglass and ~~[illegible]~~ 3 pints of good whiskey, it will be fit to bottle in 2 months fill it up till it is done working or it will soon turn sour, tie the ginger in a muslin bag till boiled —

Iceland Moss

Steep 4 ℥. of Iceland Moss in hot water for 4 or 5 hours, then boil it in 3 quarts of water untill it is more than half reduced. Then Strain it through a hair Sieve & put it on the fire again with a quarter of a ℔ of brown Sugar a little lemon rind and a little Cinnamon then Strain it clear and let it boil on

For a Sore Throat

Half a tea cup ~~full~~ of honey, a little Sage, 2 dessert Spoonfuls of Port wine, a lump or two of white Sugar & a little alum all minced together then boil & Strain it. & when Cold gargle your throat,

N. B. This is an excellent Receipt to

A Pleasant drink for a delicate Person

Jr a Tumbler of boil'd milk, when hot mix a lump of white Sugar — then fill it up with Soda water & drink it while in a State of effervescence — —

Beefs Liver Catsup

Take a fresh beefs Liver, Salt it as well as possible, keep it in Salt for a fort night turning it frequently, Cut it very Small put it into a pot and Cover it with water, boil it slowly ~~for eight~~ three hours then Strain it into a pan & the next day rack it quite clear, Season as you would mushroom Catsup but it requires more spice, let it Stand a day and then bottle it, ~~N.B. I think it would be an improvement to Clarify it.~~

Receipt for Polishing Tables

To one quart of Cold drawn Linseed oil add half a pint of Spirits of Turpentine Let them boil well on a slow fire for 20 minutes, when quite cold, rub your tables with it every day. This is an excellent receipt —

French rect for Cleaning & polishing Tables

Wash your Tables clean with boiling Beer or Vinegar, also taking care that all Stains are taken out & when perfectly dry use the following receipt.

One pint of fresh drawn Linseed oil, 2 Oz.s of Spirits of wine, 1 Oz. of Spirits of Lavender, ½ an Oz. Spirits of Salt, two penny worth of Alkanet Root, put all into a bottle & it is fit for use. Rub your Mahogany very well with this mixture every morng. for 2 Months. Carefully

rubbing it off in 12 or 14 hours after, never use a woolen but a soft cotton rubber. After the Jabler have been done in this way & get a smooth polish they will not require to be oiled more than once in 3 months and then very little and if well rubbed will not suffer by Ink or any thing but spirits or take the impression of fingers like waxed mahogany.

To Make Camphor Julep.

Take half a drachm of Camphor pounded very fine, put it in a Jug & pour over it a pint of boiling water, Stir it till it is dissolved, then Strain it & bottle it for use. Three Table spoons full of this & thirty drops of Salvolatila may be taken three or four times a day for any nervousness or lowness of Spirits — N. B. Take care that your Salvolatila is good it should be a light clear colour, the best place to get it at is the Apothecays Hall. It is an Excellent Act.

To Make 6 Gallons of Ginger Wine

To Six gallons of water put fifteen pounds of good Lump Sugar, one pound of bruised white Ginger, the whites of 6 Eggs beat to a froth, when it begins to boil let it Continue so three quarters of an hour Skimming it well, put the rinds of 9 Lemons into a tub, & pour the hot liquor on them, when cool put a little barm to it and stir it up well, let it Stand 24 hours, then put it into your Cask with the juice of 9 Lemons & a little Isinglass and three pints of good whiskey, it will be fit to bottle in two months, fill it up till it is done working or it will soon turn sour — tie the Ginger in a bag till boiled —

Lemon Cream

Take 6 large lemons, pare them very thin put the peel into a bowl and pour over it a pint of boiling water — Squeeze your lemons into the same bowl & let all stand for twelve hours, add to it the whites of six eggs beat it up very well and strain all into a large skillet put it on the fire with 12 oz. of Lump Sugar, let your fire be slow, and stir it one way 'till it becomes thick but dont let it boil or it will spoil it. when nearly Cold put it in your glasses say three or four bits of peat cut lemon peel round the glass.

Peppermint Drops

Pound & sift 4 oz. of refined Lump Sugar beat it with the whites of two eggs 'till perfectly smooth, then add sixty drops of the oil of peppermint beat it well & drop it on white paper & dry it at a distance from the fire —

For damp Walls

Get Some very Strong brown paper, rub it over with boiling Pitch, then Stick it firmly against the damp part of the wall, after which rub it with a hot Smoothing Iron till the pitch begins to appear thro' the paper, then leave it till next day when it will be fit to put any paper outside it or

For a Severe Cough

Take two ounces of the best pearl Barley wash it in Cold water, then put to that nine pints of water & let it boil slowly till reduced to one half, then you are to add ten drachms of the best raisins Stoned, and twelve D. of Turkey figs & boil them for 20 minutes, two Table Spoonfuls to be taken three or four times a day.

N. B. This is an excellent Rec.t given by Doc.r Robinson to ____ P. P.

Peppermint Drops

Pound and Sift 4 oz. of refined loaf Sugar, beat it with the whites of two eggs till perfectly Smooth then add Sixty drops of the oil of Peppermint beat it well & drop on white paper and dry at a distance from the fire, —

Transparent Soap

Take a glass Phial and half fill it with Shavings of Windsor or Curd Soap, fill the Phial with the best Spirits of wine, put it near the fire until the Soap be dissolved, then pour it into a mould of any shape you please — Taken from a newspaper,

Ginger Beer

½ oz. of Ginger Bruised, 1 oz. of Cream of Tartar
1 lb of white Sugar, put these ingredients
into a crock and pour on them 5 quarts of
Boiling water, when cold put a good table
spoonful of barm and let it stand till
~~it~~ morning then Skim it and bottle
it keep it three days and it will be
fit to drink, your corks must be good
& tie them down — this is Mrs Dawsons Receipt

For Boiling wet Potatoes

For a family of eight persons, about the
size of an egg of roach lime thrown into the
vessel whilst the water is yearly heated will
completely cause the wettest potatoes to be
perfectly dry. Copied from a newspaper —

Apple Jelly

Peel and Slice the greenest apples you can get, put them down to stew with a little water, some lemon peel and a good deal of lemon juice and a few pieces of white ginger Bruised, when they are perfectly soft pulp them thro' a hair sieve and to every pound of the pulp put a pound of Lump Sugar boil them 'till it looks quite clear and 'till it begins to jelly at the side of the pan — it may be skimmed if you like with a little Cochineal tied up in a bit of muslin & put to steep in a cup of water.

Lemon Drops

The white of an egg well beaten, the rind of one Lemon and 6 oz. of powdered Sugar all to be mixed together & to be dropped on Letter paper & immediately put into Oven you must not have it too hot

Spirit of Lavender

Fill a quart bottle with fresh Lavender flowers, Pour in as much Brandy as the bottle will hold, Let it Stand 'till the lavender begins to fall, when add one ℥ of nutmeg grated & one ℥ of Cinnamon, and one drachm of Cochineal bruised, let them Stand for a month then strain it and bottle it for use ~

Tincture of Rhubarb

Take of the best Turkey Rhubarb one ℥, lesser Cardamon Seeds husked, two drachms, best Saffron one drachm, and one pint of white wine, let them Stand for a week & upwards, often Shaking the Bottle, then Strain & bottle it for use ~

For a Dropsy

One ounce of Gamboge, one quart of
Brandy, one quart of two milk whey,
a large tea Spoonful of Cream of Tartar,
a Noggin to be taken every Second day
the Patient to be kept up with broth
and good nourishment, not to drink
malt liquor on any account — If any
inclination to Vomit Shou'd appear
take a Small quantity of whiskey as
the medicine ought to act as a purgative.

This receit was given to me as one that
never failed to cure a dropsy, B: D

To Make Scotch Bread

One lb. of flour, ½ a lb of butter, half the butter
melted the other half rolled in the flour
half a lb. or better of Soft Sugar and Some
Caraways, roll it out three times & cut it
in Square or round Cakes nearly half an
inch thick, and bake it on a griddle

To Pickle Walnuts

When they will bear a pin to go
into them, put a brine of salt and water
strong enough to bear an egg, it must
be boiled & while skimmed while boiling
let them soak in it six days, then
change the brine for fresh made and let
them stand six days longer, then drain
them well & put them in a jar with a
pickle of the best vinegar with a good
quantity of pepper, whole ginger, mace
cloves, mustard seed and horse radish
all boiled together & left to be cold, to every
hundred of walnuts put six spoonfuls
of mustard seed, two or three cloves of
garlick or shalot, thus done they will
be good for years if close cover'd, the air
will soften them, they will not be fit for
use under 6 months, but much better
the following year if not spared, the pickle
will serve for Catsup when the walnuts
are used

Noyeau

One quart of Brandy. half a pint of water,
the rinds of three large Lemons pared very
thin, ¼ oz. of bitter and two of Sweet Almonds
blanched and sliced, one lb. and half of
best lump Sugar, three table spoonfuls
of boiling new milk, all these to be mixed
& to remain at least a fortnight shaking
the bottle, it must then be strained
through blotting paper & it is fit for
immediate use

Cider

Pull Down Apples of a dry day when they are
Quite ripe clean them in heaps till they sweat
then pare them dry and clean, and when perfectly
mellow before they rot Squeeze them but Gently
Cider into a large tub or vessel of that shape
placed on the end and the top taken out place
a sieve near the bottom but not two near to
draw it off. in some days it will be fit to bottle gather
on the top and as soon as you see it Clear draw
be very particular as to what time you bottle it
off when the tap begins to crack you must rack
it off into a very clean cask & the keep loosely
and when done working bottle it off

Potato Fritters

Boil a good dish of very floury potatoes
blend them well, add three eggs two
spoonfuls of flour and a glass of spirits
sweeten to your taste with brown sugar
then drop them into your frying pan
with a spoon which must have plenty
of dripping fry them them a nice
brown & serve them up with powder'd
sugar over them —

Apple Fritters

Peel and slice your apples rather thin
then make your batter with 2 table
spoonfuls of flour well blended with
~~butter~~ milk, 2 Eggs & half a pint of
milk will make a sufficient batter
for a good sized dish of fritters & fry
them a nice brown —

Potato Bread

Let your potatoes be boiled and cold
peel them and put them on a clean
table & roll them as fine as possible
with a rolling pin, then take four quarts
of flour and two quarts of potatoes, blend
the potatoes as well as possible with the
flour so as not to leave any lumps in
it, add half a pint of good barm
& as much warm water as will make
it stiff, let it lie half an hour to
rise, this Quantity makes 3 small bricks—
one hour in a moderate Oven bakes them—

Potato Barm

Boil some potatoes, then peel & pound
them soft, mix them in boiling water
to the consistence of starch then strain
it and when milk warm add to
every pint one table spoonful of brown
sugar & the same of barm, leave it
in a crock 36 hours before you use it,
put your bread to rise in the morning &
you may bake it in the evening—

To Make Sea Biscuit

Rub two oz. of butter in three pounds and half of flour wet it with water & work it very well this quantity will 2 doz. & four biscuits the size of the top of a Tumbler glass. Bake them in a quick oven & when perfectly done they will be quite hard. do not wet them so much

Apple Cream

One lb. of Apples well boiled so that they will blend quite smooth. ¼ of a lb of white sugar, the whites of 4 Eggs with the juice of a lemon & half the rind grated very fine. Mix all together & whisk up for an hour then put it into your glasses —

Naple Biscuits

Take the yolks of 8 Eggs & the whites of 4 Beat them seperately. get three quarters of a lb of flour well dried & one lb. of powder'd lump Sugar add these to the yolks which must be well beaten then drop them on paper well butter'd first putting the paper on your tin sheets & bake them a

Ground Rice Pudding

Take 6 Oz. of ground rice boil it in a quart of rich milk till it gets quite thick set it by 'till it is nearly cold. then mix it up with 6 yolks & three whites of Eggs well beaten, 6 Oz. of powder'd white Sugar, 2 Oz. of butter one Oz. of sweet & ½ an Oz. of bitter Almonds pounded fine & a glass of Sweet beat all well together & bake it

Almond Pudding

Take the yolks of 12 Eggs well beaten,
add ½ a lb. of Sweet Almonds and
½ of. of butter well ironeded three quarters
of a lb. of brown Sugar. 2 oz. of butter
melted Sheet and a glass of Spirits. beat
all well together. put in your dish
with paste round it. three quarters of
an hour will bake it ~

Twelfth Night Cake

Take three lb. of flour. 1 lb. and half
of good brown sugar ½ lb. of Currants
well washed & picked and dried, about
2 oz. of butter, ½ an oz. of Ginger ground
½ an oz. of Caraway Seeds. mix all to-
gether with half a pint of barm &
so much water as is sufficient, let
it stand 3 hours before the fire & then
bake it. first buttering your pan very
well ~

To Preserve Plums

Make a light Sirup, and give your Plums one gentle boil every day 'till you see they are done all the Heart, adding a little Sugar the last time you make the Sirup sufficiently strong for keeping, after lying some time the Sirup gets thin, Strain it off and add more Sugar, between each boiling, put your Plums into your Preserve & Cover them closely —

Varnish for Tables

one Quart of Cold drawn Linseed oil,
one Noggin of Copal varnish,
one D° Spirits of Turpentine,
half a Noggin Spirit ~~of Turpentine~~ Wine,
all to be mixed together ——

Tomato or Love Apple Sauce for hot or Cold Meat

Put Tomatas when perfectly ripe into an earthen jar, and set it in an Oven when the Bread is drawn 'till they are quite soft. Then seperate the Skins from the pulp, & mix this with Capsicum-vinegar & a few Cloves of Garlick pounded, which must both be proportioned to the quantity of fruit. add pounded ginger & Salt to your taste. Some vinegar & Cayenne may be used in-stead of Capsicum vinegar. Keep the mixture in small wide mouthed Bottles well Corked & in a dry Cool place or

To Make Shrewsberry Cakes

Mrs Bells receipt

Put to a pound & Quarter of flour half a pound of Butter half a pound of Sugar Sifted, rub them well together, wet it with 2 eggs, add a few Carraway Seeds, Work it well, and Roll them out thin, this quantity makes 2 doz: they are very good

Grated Apple Pudding

In a Middle Size baking dish Take 5 Eggs well beaten, a quarter of a lb of Butter melted before the fire, a Nutmeg grated, half a Lemon, a glass of Lemon Spirits, Sugar to your taste, mix all well together & fill up the dish with grated Apple & puff paste round it, an hour will bake it

To make Biscuits for Tea

One quart of flour, half a pound of butter, quarter of a pound of sugar, & a few carraway seeds, mix all together, just it near the fire till the butter softens sufficiently, it is not to be wet with Milk, to be baked in an oven

M. S. Paul

Brandy Crackers

Take 2 pounds of fine flour, 1 pound of brown sugar & some carraway seeds, rub into it 1/4 of a lb of fresh butter, & the yolks of 4 Eggs beat well. Mix all well together wet them with Spirits & nothing else — roll them out thin, cut them with the top of a tumbler glass, bake them very well on a griddle, in case they get flat before you use them, just them before the fire & they will get crisp. they are quite as good as Shrewsbury Cakes and very nice for Tea, or for Supper

To make Hop Barm

1 oz: & half of hops to 4 quarts of water to be kept Boiling till the hops fall to the bottom, then take it up & when luke warm you will add 4 table spoonfulls of flour to it, keeping it stirred for two days near the fire, the third day you will take 3 lbs of boiled potatoes finely blended & add them to it still keeping it stirred two days longer. then strain it in a Cullender & put it in a Crock for use, N: B: A pint of Barm is enough for 6 quarts of flour

Common Omelette

Five or 6 eggs will make a good sized one, break them into a Basin, & beat them well with a fork; & add a salt spoonful of Salt, have ready Chopped two drachms of onions or three drachms of parsley beat it well up with the eggs, then take 4 oz: of fresh butter, & break half of it into little bits & put it into the

Omelette, & the other half into a very clean frying pan; when it is melted pour in the Omelette, & stir it with a spoon till it begins to set then turn it up all round the edges & when it is of a nice brown it is done: — the safest way to take it out is to put a plate on the Omelette, & turn the pan upside down, serve it on a hot dish; it should never be done till just wanted —

Cottage Pudding

Peel boil & mash 2 lb. of Potatoes, beat them into a smooth ~~paste~~ batter, with about three quarters of a pint of milk two ozs of brown sugar & two or three eggs well beaten, 3 quarters of an hour will bake it. three ozs of currants or raisins may be added leaving out the milk & add 3 ozs of butter. when it will make a very nice Cake —

Minced Veal in Scollop Shells

Minced Veal makes a very pretty dish, put into Scollop Shells & bread Crumbed over & Sprinkled with a little butter & browned in a Cutlet oven or a Chesnut Toaster

Scotch Collops

The Veal must be cut the same as for Cutlets in Peices about as big as a Crown peice, flour them well & fry them of a light brown in butter, lay them in a Stew-pan dredge them over with flour & then put in as much boiling water as will Cover the Veal, pour this in by degrees Shaking the Stewpan, & set it on the fire, when it Comes to a boil take off the Scum, put in one Onion, a blade of Mace, & let it Simmer very gently for 3 quarters of an hour. lay them on a dish & pour the gravy through a Sieve over them, Some Catsup & Red pepper will be a great improvement

Spanish Flummery

1 oz. of Sheet Isinglass dissolved in a
pint of water, when it is cool, put to
it a pint of white wine the yolks
of 8 eggs well beaten, the juice of two
lemons & the juice of 3, sweeten it
to your taste, give it a boil, then
run it through a bag into a basin
& when it is near cold strain it off
from the Sediment, fill your shapes
& let it stand 48 hours before you
turn it out

Measure of Glass for Prospect House

Drawing	Room	25 Inches	by 15 wide.
Parlour			
Mr. Parkes	Room	14 ¾	by 20 ¾
Jones	Do	10 ½	by 13
Rich.d	Do	15	by 13 ½
Miss P.s	Do	10 ½	by 9 ½
Miss S.	Do	20 ½	by 10 ½
Miss J.s	Do	21 ½	by 11 ½
Kitchen		16 ¼	by 12 ½
Pantry		14 ¼	by 12 ½

For a Cold

1 Quart of White wine Vinegar
a good Lemon and a New laid
Egg. to be put in an earthen
Pipkin and put beside the fire
and to remain for 24 hours — Then
take it up & skim the Egg beat it
up & mince the Lemon & then add
one Pound of loaf Sugar when it
is dissolved strain it for use —

To Make Biscuits

One quart of flour, half a pound of butter, quarter of a
Pound of Sugar & a few Carraway Seeds, mix all
together, but it near the fire till the butter softens
sufficiently, it is not to be wet with Milk the
Biscuits to be baked in an Oven —

Mrs Parkers Receipt —

To make Black Ink

Take 1 ℔ of Blue galls,
4 ℥ of powder'd Gum Arabic,
4 ℥ Green Copperas.
4 ℥ of Allum—

Crush the galls & put all into a pitcher—
pour on them 4 Quarts of boiling Soft water,
place the pitcher near a fire & shake
it well 2 or 3 times a day— In 3 or 4 days
you will have good Ink. when decanted off, pour on the same Ingredients the same quantity of water adding thereto
1 ℥ of Gum & shaking the Pitcher as
before— in 5 or 6 days you will have
a second brewing as good as the
first—

N. B. This is an excellent red. B. R.

To Make Naple Biscuits

Beat up the yolks & whites of 4 Eggs seperately, take the Whites & beat them till they are quite thick, then add quarter of a pound of Sugar sifted as fine as possible & beat it well with the Whites, then by degrees drop in the yolks still beating it very well, then add the flour by a spoonful at a time till all is well Mixed, they will take 3 hours to bake in a very Cool oven

N: B: you must drop them on paper about a finger long, you are not to butter it, or tin pans,

To Make a Sally Lun.

Quarter of a pound of butter to a pint of warm & one pound & ½ of flour & the yolks of 2 Eggs Rub your Eggs well through your flour and put it when Made into dough, to rise on the pan you intend to bake on, first placing your pan over it, & butter your pan well before you put it to Rise, you must if you wish to have it for Tea in the Evening put your flour before breakfast, 3 quarters of an hour in a quick oven will bake it Rub your butter through your flour, before you wet it

Macaroni

Quarter of a ℔ of Macaroni, 3 pints of milk.
2 ozs. of butter & ¼ of a ℔ of grated Cheese,
the half of which should be Stewed over
a slow fire with the Macaroni milk & butter
until it is quite soft — Then add the
remainder of the Cheese grated on the top
& browned with a Salamander or in an
oven — B. B. This is an excellent rule — B. C.

To make Artificial Cider

To eight ℔s of Brown Sugar add ten
gallons of Cold Spring water, and Six ozs.
of Tartaric Acid — Let the water & Sugar
be well mixed in a Tub, the Acid first
dissolve in about a quart of water by Shaking
it in a Bottle, Then mix it well in the
Sugar & water & let all Stand in the tub
for 12 hours, then put into your Cask & in 4
days bottle for use. —

To make Cold Cream

Half a pint of Rotten oil.
Two ozs of oil of Almonds.
One oz. of Spermaceti.
Half an oz: of white wax.
A Tea spoonful of Tincture of Benjamin.
all to be put into a vessel & that set
in water boiling on the fire until dissolved,
to be then poured into a basin with a
little rose water and beat up to a proper
Consistency adding occasionally rose water
to the amount of a pint —

Aperient Mixture

Boil 2 ozs of Senna leaves & two scruples of
powder'd Ginger in one quart of rain water down
to one pint & half, to which add 12 ozs of the
Sulphate of magnesia & keep the whole well
stirred till the latter is completly dissolved
after which it is fit for use —

N. B. A pint of wate is equal to one pound,

For making Mrs Plunketts Cakes.

Beat up three Eggs with as much flour as they will wet and a little sugar but do not work it too much roll it as thin as possible cut it to your fancy have about a pint of Land or Rain Boiling boiling fast put your Cakes in for two minutes giving them a turn

For a Cough

Milk Ammoniak 3 oz.
Syrup of Squills — 1 oz.
Penny Royal water — 4 oz.
Tincture of Tolu — 1 drachm

all to be mixed together and a table spoonful to be taken when the Cough is troublesome ——————

Got this rect from Mr Cave ——

For making a milk white Paint

Skim milk two quarts, fresh Slack'd lime eight oz.ˢ Linseed oil 6 oz.ˢ white Burgundy pitch 2 oz.ˢ Spanish white three pounds. The lime must be Slacked in water exposed to the air, mixed in about one fourth of the milk; the oil in which the pitch is previously dissolved must be added a little at a time when the rest of the milk & afterwards the Spanish white. This Quantity is sufficient for twenty Seven Square yards, two Coats & the expense not more than 10 pence

N. B This receipt was taken from an Newspaper Sept 19ᵗʰ 1827

For a Cough

3 Oz.s of Gum Arabic

3 Oz.s of Pennyroyal water

½ an Oz. of Aromatic Spirits of Ammonia

2 Oz.s Syrup of Poppies

all to be mixed together

This receipt was given me by Dr Leach
U.S.

Draught for Mr Parker

Doctor Stokes's receipt Feby 4th 26 1828

Cinnamon Water 1½ Oz.

Rhubarb in powder 15 Grains

Epsom Salts 2 drachms – all to be mixed together and taken early in the morning

For Sprains in the legs of Horses or other detriments therein

Spirits of Turpentine — half a pint —
Fish oil — one pint —
Spirits of hartshorn — half a pint —
Mix well together and rub in twice a day —
This rect. was given by J. A. Owen 1828 —

For Currant Bread

2 ½ pounds of flour 3/4 of a pound of Sugar, ½ a pound of Raisins, ½ lb of Currants, the rind & juice of a lemon, 3 Eggs. two table spoonfuls of Yeast. half a pound of butter boiled in a pint of New Milk, & some Citron —

Mrs Burrows Receipt —

Ink for Marking Linen

Dissolve a drachm of Lunar Caustic in thrice its weight of distilled (or rain) water & add about half a drachm of Gum Arabic — it is then fit for use ——

The Mordant

Dissolve half an Oz: of Sub-carbonate of Soda in an Oz. of rain water & add 20 grains of Gum arabic this forms the Mordant. well moisten with the Mordant the part of the Linen that is to be written on. dry it well by a gentle heat & then apply the Ink. The writing when exposed to the Sun. becomes black

Ginger Beer Powder

Take 2 drachms of fine loaf Sugar 8 grains of Ginger & 26 grs. of Carbonate of Potass. all in fine powder mix them intimately in a Wedgewood ware Mortar. Take also 27 Grs. of citric or tataric acid, (the first is the pleasantest but the latter the cheapest) the acid is to be kept seperate. The beer is prepared from the powders thus, take 2 Tumblers each half filled with water — Stir up the Compound powder in one of them & the acid powder in the other, then mix the two liquors, an effervescence takes place & then drink it off. — Taken from Chemical recreations —

Lemonade

Mix one part of Citric acid with 6 parts of finely powder'd Loaf Sugar, a very fine dry lemonade is thus prepared which may be preserved for any length of time. The quantity of this mixture necessary to be put into a glass of water to make a pleasant drink must be regulated by the taste of the person using it. from Chemical recreations.

Instantaneous Production of Curds & Whey from Milk

A very ready & elegant mode of procuring curds & also a pleasant acidulous whey, is by adding to a glass full of Milk a little Solution of Citric acid — taking care not to add too much, an experiment or two will readily show the quantity necessary to effect the purpose, e

Of Dying different Colours With the Same Ligquor

Dissolve indigo in Sulphuric acid, and add to the Solution an equal quantity of Solution of Carbonate of Potass — If a piece of White cloth be dipped in this Mixture it — changed to blue: in the same way Yellow may be changed to green; and Red to purple.

Seidlitz Powders

Take one desert Spoonful of Rochelle Salts in very fine powder & 39 Grains of Carbonate of Potass also in fine powder put these into blue paper, then put ~~46~~ 34 Grains of Tartaric ~~Acid~~ in fine powder & put it into white paper.

Directions for use

Dissolve the powder contained in one of the blue papers in ½ a pint of Spring water then add the Contents of one of the white papers stir them for a few Seconds & drink it during the State of effervescence

An effectual Cure for Thrup
And expeditious

1/4 of a pound of Venice turpentine
1/4 Do — Powdered fine
1/2 Do — of quick silver 1 Gloss
Spirits of turpentine & one pound of
Hogs Lard

~~Mix Melt & strain~~

An excellent Receipt for a Cough

2 oz! Syrup of Squills
2 oz! Syrup of Poppys
2 oz! Clarified Honey — Mix all those ingredients together and add to them the juice of 3 lemons, a teaspoonfull to be taken when the Cough is troublesome and a desert spoonfull at Bed time

To be Kept well Corked

Roll'd Pancakes

To one Quart of new milk put 16 Eggs. (the whites of half) to be well beat up, two large Table Spoonfuls of flour well mixed, add Sugar and nutmeg to your taste, one Large wine glass full of Brandy or Whiskey, melt one oz of fresh butter into oil, the whole to be well beat up.—

N. B. very little butter to be used in frying or they will eat greasy—

Raspberry Vinegar

One Wine bottle of Vinegar pound on two lbs of Raspberrys & let stand 3 days, then strain off the liquor through a hair Sieve put 3 pounds of Lump Sugar into a jug with the liquor, & set it in a pot of Cold water on the fire & let it boil 8 or 10 Minutes, & when Cold bottle it

This is Miss Pams Receipt & one of the best

Ginger Beer

1 lb Lump Sugar

2 Lemons Sliced

3 oz Ginger Sliced

½ oz of Tartar

3 Gallons of Boiling water

Mix the three first ingredients together
then add the Cream of Tarter dissolved
in the 3 gallons of boiling water allow
the mixture to become cold then
add when cold half of the best Barm
leave all to ferment for 24 hours then
Bottle it and it will be fit for use
in 3 days. You must tie them just as
the Corks down or they will fly

Varnish for Tables

1 Quart of Linseed oil –
¼ of a lb. of white Resin –
½ a pint of Spirits of wine –
½ a pint of Copal Varnish –

The oil and Resin to be boiled together then taken off the fire, you then put in the Copal varnish stirring it all the time with the handle of a tobacco pipe, the last to be added is the Spirits of wine, it is not to be put on the fire after the oil & Resin has been boiled together –

N. B. This is a most excellent receipt –

Horse Powders

4 Oz.ˢ Nitre
4 Dᵒ. White Resin
4 Dᵒ. Cream Tartar
4 Dᵒ. Antimony

} all these ingredients to be pounded together in a Mortar

For a Cough

One handful of Coltsfoot, one handful of horehound, one handful of Hyssop, 4 large onions pulled & sliced put all into two Quarts of water & boil it down to one. then strain it & add one wagin of honey one of white wine vinegar & the juice of a lemon & simmer it on the fire for a short time — A Table spoonful to be taken night & morng —

Superior Receipt for making Ginger Beer

3 Oz. of white ginger bruised, 2½ lbs. of white Sugar, the rind & juice of 3 lemons, pour on these ingredients 2 Gallons of boiling water, when Cold add one table spoonful of barm, Let it stand 24 hours, then strain & bottle — fit for use in 2 days — N. B. You must tie the Corks & keep the bottles on their ends —

Got this from L. Plunkett

A Cure for Rheumatism

Two Oz.° of Gum-Guaicum—
One Oz. of purified nitre—
one pint of Jamaica Rum—
To be infused together and kept in a warm
place, it will be fit for use when mixed
(about 8 or 10 days) 3 teaspoon fulls to be
taken in a glass of wine or warm gruel
night & morning 'till the patient is cured
Got this Rec.t from Mr. B. Mobley who says
he has seen a patient in the worst state
with Rheumatism perfectly restored to the
use of his Limbs, B.J. C

Cods Head Soup ~~An Ill or two~~.

Break the head in pieces get 2 or 3 onions and cut them in slices & a little sweet herbs, with a good lump of butter, put all into a Sospan with 2 Carrots & a little sweet herbs on a slow fire without water, when all the substance is out add 3 pints of boiling water, then strain it, thicken it with a little flour & season it with a little Cayenne pepper, a little Catsup- then put some fried oysters- force Meat made of fish, pound some of the raw fish in a Mortar & crumbs of bread parsley & thyme, yolk of an Egg- a good slice of Ham is a great improvement—

Mrs J Mottley's Receipts

Spiced Hams

Salt Petre 1¼ ounce finely powdered & very well rubbed into the Ham hang it up for 3 days then beat it well with a Rolling pin. pound fine an Oz: of Bay salt an ounce & quarter of Salt Prunelle 1 Oz: of ground black pepper, 6 Oz.s of Common Brown Sugar, 12 Oz.s of Salt put these ingredients into a quart of Stale beer, boil it & when cold rub the ham very well with it & then put it into the Pickle, & turn it twice a day. and basting it all over with the pickle each time for a fort night, then drain it well & hang it up in a Chimney — Smoke it with horse litter when sufficiently smoked hang it up to dry — Small Hams will be fit for use in 3 weeks. Large ones longer. the Smoking is not necessary if you dont like it, the Hams must be boil'd very slow. —

N. B. When the pickle is made it will answer for ~~other~~ more Hams than one —

Parsnip Wine

To every 4 lb. of Parsnips cleaned & grated put one gallon of Water — Boil them until quite soft & strain the Liquor clean off without Bruising the Parsnips — To every gallon of Liquor put 3 lb. of Lump Sugar & half an oz. of Crude Tartar — When nearly Cold put fresh Yeast to it, let it stand 4 days in a Warm room then bung it up —

N. B. Parsnip Wine is said to surpass all other home made wines as much as East India Madeira does that of Cape —

You must take Care to keep your Bottles on their ends else they will fly —

N. B. Horse Radish Wine is made in the same way, & is recommended for Gouty people,

Valencia Wine

Peel 1 doz: & half of Lemons very thin, which
Steep in a Small quantity of Spirits, add
to the juice of the above quantity of Lemons
one Gallon of Whiskey, five quarts of water,
three pounds of fair Sugar, 1 oz: of ground
ginger, then put 3 quarts of milk just boiled
& pour it on the mixed ingredients, let
it Stand two nights, Stirring it three times
a day or more, after which boil an oz:
of Cinnamon & add as much of it & the
Whiskey which the peel was Steeped in
as will Suit the taste — The whole
to be Strained through a flannel bag
to be repeated until quite clear, then
bottle it & it is fit for use —

For Polishing Brass Copper &c &c

Crown Soap —— 3 penny worth

Polishing Putty — 3 — Do —— Do

Rotten Stone —— 3 — Do — Do

Prepared Hartshorn — 3 — Do — Do

One pint & half of (old measure) Boiling water, The Rotten Stone to be finely pulverized and the Soap to be made into a lather with the water in which lather the other materials are to be mixed &c

For Thrushes in Horses Feet

Blue Stone quarter of an ounce ——

Verdigris quarter — Do. — Do ——

White Vitriol quater Do — Do ——

Copperas — quarter Do — Do ——

Bole Ammoniac half — Do — Do —

Burnt Allum half — Do — Do —

Sublimate — quarter — Do. Do —

Treacle — quarter of a pound

all these to be finely powder'd & mixed with the treacle —

N. B. This is said to be an excellent receipt.

Tincture of Roses

Take the Leaves of the Common rose put them without pressing them in a bottle pour some good Spirits of wine upon them, close the bottle, & let it stand 'till required for use — This tincture will keep for years & yield a perfume little inferior to ottar of Roses — a few drops of it will suffice to impregnate the atmosphere of a room with a delicious odour — Common Vinegar is greatly improved by a very small quantity being added to it —

N. B. I copied this from the Evening Mail newspaper July 25th 1832 —

B. P.

Pounds (Now Called Vegetable Mutton

Take of all the Skin of six or eight pounds
Put them into a Stewpan with Water Salt
Lemon Juice and a Lit of butter or Fat Bacon
And let them Stew gently till quite tender
And Serve up with a Rich Dutch Sauce
Or any other Sauce you please that is
Requisite

For the Hooping Cough

Three Pennyworth of Oil of Amber.
Two Do Do of Spirits of Hartshorn
to be mixed together & rub the Spine of the
back palms of the hands & Soles of the feet
before the fire when the Child is going
to bed

N. B. Shake the bottle before using
I am told this never fails of Curing
B. P.

Rect for Polishing Tables &c

If the table has been ever cleaned with
way or is at all Clouded it must be
Scraped with Sand paper —

To one Pint best Camphorated Spirits of
wine add half an oz: of Gum Shell lac —
half an oz: of Gum Seed lac —
One — oz: of Gum Copal — and
quarter of an oz: Gum Sandrick —
Place it in a gentle heat frequently Shaking
it 'till the Gums are dissolved — Make a
ball of soft flannel wet it with the mixture then
touch slightly with your finger dipped in
Cold drawn linseed oil & cover it with a piece of
Soft linen or Muslin, Rub the wood in
a Circular direction not Covering too large
a Space at a time 'till the pores of the
wood are filled up. Then finish with
Camphorated Spirits of wine & a Small
portion of the polish —

Got this rect from Mrs. Plunkett Febr 2nd 1833

Creme de Canella
a delightful Liqueur

To one quart of Whiskey add eight oz. of lump Sugar, quarter of an oz. of Cloves, 1/4 of an oz. of Cinnamon to be pounded fine, put all these together in a jar or jug let it remain 'till the Sugar is dissolved which will take eight or nine days and to be Stired every day, then Strain it through a flannel bag & bottle it —

A most Excellent Eye Water

Heat half an ounce of Lapis Calominaris red hot, and quench it in half a pint of french White wine and as much white rose water, Then pound it Small and infuse it, It Cures Soreness, weakness & most diseases of the Eyes & it is said to have cured total Blindness —

For the toothache

Seven drachms of Nitrous Ether to which
add two drachms of purified Alum in Pow-
der. Shake the bottle well. Dip of Cotton
soaked in the liquor to be applied to the tooth
affected.

Given by A. A. 1833

Cure for deafness

Bruise in a marble mortar the flowers leaves
and stalks of foxglove & Drying the juice with an
equal quantity of Brandy keep it for use.
Drop into the ear every night a single drop &
moistening a little cotton with the same put
it into the ear & take it out in the morning.

Given by A. A.

To Make Barm

Boil half an ounce of hops and a small tea cup
full of salt (very gently) in five quarts of
Water until the hops fall to the bottom which
will take about three hours when done
there should be about 4 quarts let it stand
until luke warm then add half a pound
of coarse brown sugar half a pound of flour
and it must be stirred well for forty eight
hours. then peel boil and bruise to
Powder four pounds of Potatoes which add
Warm to the barm and it will then
be fit for use next day:
A pint of this barm to five pounds
of flour the Bread to be made 12 hours
before baking: Mrs Walkers receipt
Sligo

Antibilious Pills

Prepare carefully three quarters of an Oz. of best Succotrine aloes with a strong tincture of liquorice, with which & a quarter of an Oz. of mastic powder & a sufficient quantity of Syrup of wormwood make into pills weighing 3 grains each — One to be taken occasionally on a full Stomach — A. A.

A most Valuable plaister for Sores & Wounds —

Three Oz. of red lead one Oz. of black resin & half a pint of olive oil, break the resin fine & put into oil with the lead which boil slowly on a slack fire untill brown & of a proper Consistence which will be known by dipping in a rag which when cool should not stick to the fingers, be most careful not to let Iron be used in boiling or spreading the plaister. Given by A. A—

For Bilious Affections

Mix in a pint of peppermint water half an oz: of Epsom salts 2 a drachm of Calcined magnesia to which add a pint of pure boiled water — A naggin to be taken every morning fasting —

Remedy for a Whitloe

Mix in a phial one teaspoonful of tincture of opium, one drachm of Camphor dissolved in an oz: of Spirit of wine & twenty drops of extract of lead, Bathe the whitloe with a little of this liquid & keep it covered with fine linen rag frequently wetted 'till the cure be completed —

Receipt for a Lunacy

Put an ounce of black pepper in powder into a quart of milk — boil & fill a common bottle — Put the top of the bottle into the mouth & let the vapour ascend in to the throat — Repeat it if necessary —

An excellent remedy proved. Ed.

Liquor for destroying Caterpillars on Gooseberry Bushes

Dissolve in every pint of tobacco water ground an ounce of Alum. & dipping a brush in the liquor it by passing the hand over the leaves on the under part of the leaves the branches being held back.

Remedy for dropsy

Put into a gallon of strong Mountain wine sixteen large Nutmegs, eleven spoonfuls of brown ashes dried & burnt in an Oven, an ounce & a half of bruised Mustard seed, & a handful of scraped horseradish. Let the whole stand three or four days & pints or half a pint is to be drunk every Morning fasting according to the strength of the patient Nothing to be taken for an hour or two after-

For Erysipelas

Take equal parts of fine Spirit or oil of Turpentine & highly rectified Spirits of wine. Mix them well together. If the face be affected apply with a feather taking care not to approach the eyes. Shake the bottle well before using. In a day or two a cure will be effected -

Blacking for Shoes

Four ounces of Ivory black, 2 oz of treacle. A table spoonful of Spermaceti oil, one drachm of Gum Arabic powder 2 oz of green Copperas one ounce in weight of oil of Vitriol one pint & half of Cornhum. Put the Ivory black, Gum Copperas, & oil, into a basin. Mix them together then pour in half the beer, then add the Vitriol, then the other half of the beer stir the blacking as you pour it in, after it has stood a few hours. bottle & Cork it up.

Observations made on the weather for a period of 112 years — Vide transaction of R.S. Edin.

1. When no storm has either preceded or followed the Vernal Equinox the succeeding Summer is in general dry. at least five days out of six.

2. If a storm happen from an Easterly point on the 19th 20th or 21st of May, the morning Compass with four times in five he also by the same is the case generally if the storm be on the 25th 26th or 27th days of March from any

front of the Compass.

3rd Should there be a storm either at South west or West-South west on the 19th 20, 21st or 22nd of March the following Summer will be wet nine times out of Five—

So ends my tale. Sett.

For the Cholera

1 ounce of Camphor dispolved in a naggin of Spirits of wine. 40 drops of this to be given to a Stong man in a wine Glass of Luke warm water & repeated if the patient be not getting warm, 26 drops may be Sufficient for a female, I hear this is an excellent remedy for this dreadful disease.

B. C.

Augt 17th 1834

Collar Beef

Take a piece of Beef whatever size you wish bone it and take off the red skin from the outside, Rub it with about half an oz: of Saltpetre and some Common Salt let it lay 3 days on a dish turning it twice each day, then take and wipe it very dry & Spread it out flat on your table and get a little Salt a little red pepper a good quantity of ground mace & grated nutmeg also some ground black pepper mix all together and rub it well into the Beef, then roll it up as tight as you can, fasten it very well with a Bandage & Sew it up in a Pudding cloth which must first be flour'd and buttered & fasten the ends well to prevent any water from getting in then put it down in boiling water & boil it till it is tender then take it up & let it stand till quite Cold then take off the cloth & put white paper round it, &c

To Renovate old black Cloth & making it look like new

To 3 quarts of water put half a lb. of Logwood an oz. of nutgalls powdered and boil 'till the quantity be reduced to 2 quart — take it off the fire and add a piece of green Vitriol as large as a nutmeg & keep stirred 'till it is melted — while warm dip in a soft cloths Brush & touch the seams cuffs &c — hang the articles up to dry & when perfectly so rub the part gently between the hands. & brush lightly —

Got this from Dora Madden B. C.

Treacle Beer or Table Beer

Boil for 20 minutes 3 lbs of Molasses in from
6 to 8 Gallons of soft water and a handful
of hops tied in a muslin bag. When
cooled in the tub, add a pint of good
beer yeast or from 4 to 6 quarts of fresh
wort from the brewer's Vat, Cover the Beer
& all fermenting liquors with blankets or
coarse clothes, from it from the beer &
bottle it

N. B. This is a cheap & wholesome beverage.
A little ginger may be added to the boiling
liquid if the flavor is liked

Portable Lemonade

Take of tartaric acid half an Oz. refined
Sugar 3 Oz. Essence of lemon 5 drops
Dry the tartaric acid and sugar very well in a Mortar
and gradually pour the essence on the mixture
when very well mixed paper it in twelve
seperate parcels each of which when mixed
with a Tumbler of water will make a very
pleasant & refreshing draught. Should you wish to
make it effervesce add ½ a Teaspoonful of Carbonate of Soda to the tumbler

Excellent Common Custards

Boil a quart of new milk with Sugar
a bit of Cinnamon & lemon peel. Mix a
Spoonful of rice flour with a little Cold milk
& the yolks of 6 Eggs well beaten. Stir the whole
together into the boiling milk in a basin
& then let it thicken over the fire but not
boil. Pour it into a Jug & stir one way till
cold

For Piles.

Dissolve two penny worth of Gum Dragon in half a pint of Rose water, then add two ounces of Sulphur, and four of powdered Sugar. Take a tea spoonful every four hours, till you find ease, then every morning & night until you have taken all! N. B. This has never been known to fail by persevering untill all the portion ordered is taken.

Got this rect from I. Butler

For removing Flies from Rooms

Take half a tea spoonful of black pepper in powder, one tea spoonful of brown sugar, and one table spoonful of milk, mix them well together & place it on a plate in the room where the flies are troublesome and they will soon disappear

For a Bowel Complaint an Excellent Receipt.

Get a Sheet of the best Letter paper and about the Size of a large Walnut of Mutton Kidney Suet (or more if required) put these down to boil in a pint of new milk untill the paper is boiled to pap then take it up & strain it & sweeten it with lump Sugar & let the patient take it two or three times a day 'till cured —

N. B. The Suet must be Shred fine

To take Spots infallibly out of Linen

Take a pound of Chloride of lime and two Gallons of warm water, Stir them together for one hour. then immerse the linen till the Spots be removed which will be in a few minutes. then wash the linen in repeated quantities of cold clean water immediately, and dry it

Lotion for a Sore Throat

Nitrate of Silver 16 grains, distilled water one ounce, ~~Caustic~~ when the Caustic is dissolved fasten a bit of lint on the top of a pen. Saturate it in the lotion, hold the tongue down with a spoon & wash the inflamed parts with the lotion —

This is an excellent receipt — given by G. W. Alley

An Emetic

2 grains of tartar Emetic in 4 ozs. of distilled water a table spoonful to be taken every quarter of an hour 'till it acts as an emetic & when it does the same portion every half hour merely to keep up nausea if required —

given by G. W. Alley

Raspberry Jam

Weigh equal quantities of fruit & Sugar, put the former into a preserving-pan, boil & break it, stir constantly, and let it boil very quickly. When most of the juice is wasted, add the sugar, and simmer half an hour. This way the jam is greatly superiour in colour & flavour to that which is made by putting the Sugar in at first.

B. P.

Omelet

Make a batter of eggs and milk, & a very little flour, put to it chopped parsley green onions or Chives (the latter is best,) or a very small quantity of Shalot, a little pepper, salt, & a little nutmeg, make some butter boil in a small frying pan & pour the

above batter into it when one side is of a fine yellow brown turn it and do the other, N. B. four eggs will make a pretty sized omelet ~

Sauce Robart for Steaks

Put a bit of butter the size of an egg into a saucepan, set it on the fire & when browning throw in a handful of sliced onions cut small, fry them brown, but do not let them burn, add half a spoonful of flour, shake the onions in it & give it another fry, then put 4 table spoonsful of gravy. some pepper & salt & boil it gently ten minutes, when cold skim off the fat, add a tea spoonful of made mustard a spoonful of vinegar & the juice of half a lemon, boil it all & if you wish pour it over the steaks or serve in a butter boat ~

For Rheumatism
An effectual Cure

Infusion of Cascarilla — 12 Oz^s^-
Carbonate of Soda — 12 Scruples-
Wine of Colchicum — 6 Drachms-
Make a Mixture of the above

Juice of Lemon — 6 Table Spoonfuls-
Cinnamon Water — 4 Do Do —
Syrup — 2 Oz^s^ —
Water — 6 Drachms-
Tincture of Opium — 6 table spoonfuls
To be taken every Night in a State
of Effervescence with Lemon Juice —

Lavender Water
To one pint & a half of the finest
Spirit of wine, add of Oil of
Lavender, Otto of Bergamot
of each half an ounce
Otto of Rose one drachm
and a half —

From Miss Parker with
Miss Howard's compliments

Eau de Coulogne

Oil of Neroli — 4 drops
Oil of Bergamotte — 8 Do.
Esprit of Jessamine — 12 Do.
Spirit of wine — 2 Oz.ˢ all to be mixed together

For Rheumatism

2 Pounds of Coarse Beef — quarter of a pound of garlic to two Quarts of water to be boiled very slowly till reduced to a pint — then strain it through a jelly bag and take a wine glass full in a day — I hear this never fails of Cure —

B. D.

To make excellent black Paint

1 penny worth of patent driers — 2 penny worth of drop black to be mixed with drying oil ——————.

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An effectual Cure

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Carbonate of Soda — 12 Scruples-
Wine of Colchicum — 6 Drachms-
Make a Mixture of the above

Juice of Lemon — 6 Table Spoonfuls-
Cinnamon Water — 4 Do Do —
Syrup of Oranges — 2 Oz^s^ —
Wine of Colchicum — 6 Drachms-
Mix the above & take two tablespoonfuls
of each Bottle 3 times a day in a State
of Effervescence

From J. Burrows —

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A Sweetner for the Blood

half an Oz: of Cream of Tartar, half an Oz: of Sulphur & half a pound of Treacle all to be very well mixed together, take a tea spoonful every night going to bed & take Care not to get wet while taking it. This quantity to be taken in Spring & Autumn

Corn Plaister

Take of Purified ammoniac, & yellow Wax of each 2, 0Zs acetate of Copper Six drachms, Melt the two first ingredients together & after removing them from the fire add the Verdigris just before they grow Cold, Spread the plaster on Soft leather or a piece of linen & remove as much of the Corn as you Can before you apply it & it must be renewed in a fortnight if the Corn be not gone in that time, This is Stated to be infallible

An Emetic

Ten or fifteen grains of Ipecac taken in jam or water is an excellent Emetic

For Palpitation

Half a tea Spoon of tincture of Castor, half a tea Spoon of Amonia to be taken in a wine glass of water

An Electuary

One pound of treacle, 2 ozs. of Cream of tartar, 2 ozs. of flour of Sulphur, a tea spoonful to be taken every night at bed time —

Pills for the Ague

One Drachm of Sulphate of Quinine with as much Extract of Gentian as will make it into 30 pills, one to be taken every third fourth or fifth hour

An excellent Plaister for a person whose skin begins to Strip from lying long in bed from Illness

Half an Oz. of Gum Elemy –
one Oz: of Venice turpentine –
one Oz: and half of hogs-lard rendered – all to be boiled on a very slow fire till quite dissolved & then Strained through a piece of muslin & when cool Spread on a piece of linen as much as is necessary at a time & applyed to the part affected —

1 pound of Lreacle
1 Oz: of Sulphur
½ Do – of Cream of Tartar
all to be Mixed Well together
a tea Spoonful to be taken at Bed time

Jane Burrowes

To make a Plaister for cuts sores &c.

This Rect. was incorrect

Take 2 ounces of Frankinsence
2 Do. — of bees wax.
2 Do — of White Resin
4 Do — of Red lead and half a pint of Sweet oil, put all these ingredients (except the red lead) into an half glazed earthen pipkin that will hold twice as much as you intend to make then put it on a slow fire & keep stirring it with an oaken stick till all is dissolved, then take off the pipkin and put in the red lead stirring it all the time till it is dissolved, take great Care to keep it on a slow fire and mind that it does not boil over when it is a glossy brown Colour it is done, it has cured Cancers & must be spread very thin on fine Old linen or Callico, it is really a most excellent Plaister, got it from Mrs. Jackson

Bunn Loaf

Mix quarter of a ℔ of Butter well through one ℔. of flour, half a ℔ of powdered white Sugar, half a ℔ of Currants one glass full of Lemon Whiskey some Caraway Seeds Citron, 3 eggs well beaten & less than a tea Spoonful of Soda mixed well through the flour before you put the butter to it & wet all with Buttermilk to a good thick batter a Spoonful of Cream is a great improvement, one hour will bake it in a quick oven —

Indian Catsup

3 Cloves of Garlic, some whole white pepper, mace & cloves to these pour a pint of boiling vinegar & let them stand 'till next day then strain off the liquor & bottle it, N. B. It is very good in any Savoury dish, but less than a tea-Spoonful will be sufficient, however you can season to your taste —

A most excellent Plaister for a Sore Breast or Burns Scalds or wounds of any kind.

Take one pint Sallad oil —
2 oz.ˢ of Bees wax —
2 oz.ˢ of Frankincence —
2 oz.ˢ of white Resin finely powdered —
4 oz.ˢ of Red Lead —
half an oz. of Venice turpentine —

Put the oil into a Brass Skillet & when it boils put the above ingredients to it (except the red Lead) keeping constantly Stiring it with an oak Stick 'till they are all dissolved then take off the Skillet and put in the red lead Stiring it all the time 'till the Lead is dissolved, be most Carefull to keep it on a slow fire & be watchfull that it does not boil over & when it is a glossy brown it is made, N. B: it is to be Spread on old linen & put to the breast every other day and is to be used before the breast breaks as well as after, Got this from Mrs Jackson

I have proved it to be a most excellent Receit

A Cheap Stew

Peel some raw potatoes Slice them thin, put the slices into a frying pan, or pot with a little water, an onion & a bit of pepper, then get a bone or two of a breast of mutton, or a little strip of salt pork and put it into it, Cover it down close keep in the steam, & let it stew for an hour.

China Chilo

Mince a pound & half of good mutton and 4 Oz. of mutton Suet. Stew this in broth or with butter, & add a pint of green pease, young onions and some Shred lettuce. Season with Salt, Cayenne & white pepper, Heap boiled rice round a Shallow Soup dish and Serve the Stew or Chilo in the middle

For Rheumatism in the head

Ten Grains of the Hydra of potash to one Ounce of Spring Water, one Table Spoonful to be taken three times a day till the pain is removed.

with
Got this from
Mrs Burrowes

March — 1850

An Excellent Receipt for washing Silks or Sattins

Get a lb. of soft Soap put it into a tub and pour on it a large Kettle of boiling soft water on it at night and next morning add to it as much cold water as will make it sufficiently thin, then put in your Gown first having it all ripped up, then take a piece by the top & draw it down but do not rub it & according as you wash each piece put it into cold Spring water & when the entire is done take them out & hang them up Seperately to drain when well drained have a clean Sheet spread double on a table & lay all your Silk flat on it & put part of the Sheet over all & pat it with your hands till dry enough to Iron it the Iron must be of a thin a Smart heat but be careful not to Scorch it — This does one Gown,

Beef Liver Catsup

get a fresh healthy beefs liver & wipe it very Clean but do not Wash it, then have it very Well Salted and put it into a pan Crock & put Salt over & under it and turn it every day & 3 times a Week add some Salt to it, & at the end of a fortnight take it out of the brine & Cut it into very Small bits & put it into a Sauce= =pan, & Cover it With Cold Water then Set it on the fire & let it boil Slowly for 3 hours. then Strain the Liquor thro' a linen Cloth & let it Stand till next day, then put it down to boil With the following Spices,* & When you think they are boiled enough put your Catsup into a Jug & let it Stand till next day, then bottle it putting Some of the Spices into each bottle & put one Clove of Shalot peeled into each bottle,

~~3 quarters of~~ * One oz: of Whole Blk Pepper
½ of an oz: Whole Allspice
½ Do Mace
* One oz: Whole Ginger to be Sliced
one Nutmeg to be broken
a Small tea Spoonful of Cloves, and
as much red pepper as you wish —

N.B. The brine of the liver is not to be used

Seidlitz Powders

The powder contained in the white paper
Consists of 2 drachms of Rochelle Salt and
2 Scruples of Carbonate of Soda —
In the blue paper, 35 grains of Tartaric acid
dissolve what the white paper contains in
better than half a Tumbler of Cold water
& then add what is in the blue paper
& Stir it & drink it while it effervesses

A Receipt for a Sore throat

half a Tea Cup of Honey a little Sage two
desert Spoonsful of Port Wine a lump or two
of White Sugar & a little Alum all Mixed
together. Boiled & Strained through a hair Sive
You may depend upon the Efficacy
of this Receipt E. Parker

Lotion for the teeth & Gums

Tincture of Myrrh half an Oz.
Do ——— of Bark Do— Do
Camphorated Spirits 2 drachms—
Tincture of Cardamon (Compound) 3 drachms—
Cinnamon water 3 Oz — Mix them &
Shake the bottle before using the lotion
& use it every day after brushing the teeth & gums
well with Cold water —

Doctor Hervine
Dominick St —

To destroy Rats

1 quart of the best Oatmeal,—
2 ozs. of finely-powdered loaf sugar—
6 drops oil of Rhodium —
6 Do. of Caraway —
6 Do. oil of aniseed —
¼ of a grain of musk — Mix well together on a sheet of clean paper with a knife, taking care to break the small lumps formed by the drops of oil in the oatmeal; also not to touch the mixture with the hands. Keep it in a closely covered pot for use. Choose a very quiet retired place much frequented by rats, place on 6 or 8 pieces of clean board about 2 table spoonfuls of the feed for at least four nights successively, taking care to remove all that the rats have not consumed every morning, in so doing, disturb the rats as little as possible & on no acct. whatever attempt to strike or kill them even shd they be found tame enough to be caught by the hand. In the course of 4 or 5 days they will become tame, & will scarcely leave the food on the approach of any person — They will scent each other & will probably congregate from all parts of the neighbourhood. Continue to

feed them nightly, untill they are found to eat freely, then, about the 6th night mix a small teaspoonful of arsenic with the powder, & after leaving it all night, remove what may remain and burn it. — Gardeners Chronicle.

For Tooth Ache

Aromatic Spirits of Ammonia, 1 Drachm
Tincture of Opium —— 1 Do——
Vitriolic Ether —— 1 Do——
Spirits of Camphor —— ½ Do——
dip a bit of Cotton into this
and put into the tooth & rub the jaw with it
also — N.B. This is an effectual Cure,
Got this receipt from Mrs Vincent —

To Pickle Onions

Choose small button onions, as near of a size as possible; throw them into warm water, which will prevent them affecting the eyes so much while peeling them. As they are peeled, throw them into a strong brine of salt-and-water; let them remain in this till the next day; then put them on the fire, and boil them in it for a minute. Or as they are peeled, throw them into Milk and water. ~~Then~~ Drain them from this when they are done, put them into a jar & pour the brine on them boiling hot. Cover them close, & set them aside till next day. Drain & dry them in a cloth; put them into cold distilled vinegar, with a few blades of bruised ginger, some whole white pepper & a little mace, Keep them always covered with vinegar, Cork the jar close & keep it in a dry Cool place

Receipes for Invalids

Baked Milk. ~~This is an excellent~~

This is an excellent article for weak or consumptive Persons

Put to a Gallon of new milk into a Jar, tie it down with writing Paper, & after the Bread is drawn, let it stand all night in the Oven, the next day it will have acquired the thickness of Cream & may be drank as occasion requires—

Rice Jelly

one of the most nourishing preparations of Rice

Boil a quarter of a lb. of rice flour with ½ a lb. of Loaf Sugar in a quart of water 'till the whole becomes one Gelatenous mass, then strain off the Jelly, then let it stand to cool, if this light nutri~~tious~~cious food be frequently eat, it will be found very beneficial to all weak Constitutions—

Glorcester Jelly

one Oz: Pearl Barley, one Oz: Rice, 1 ounce of Sago & one Oz: of Irings Root, Boil them in two Quarts of water till reduced to one quart, Sugar & nutmeg may be added according to taste or a little milk – a Tea Cup full to be taken 3 times a day –

A Great Restorative

Bake two Calves feet in ~~two~~ quart of water, & the same quantity of new milk in a Jar Close Covered 3 hours & half, when Cold remove the feet,

This is for a delicate person

Boil an oz: of Gum arabic in ½ a pint of new milk until reduced to half, take 2 tea spoonsful 3 times a day

Macaroni

Throw boiling water on 6 oz of Macaroni to take off the dust, drain it from the water and put it into a Stew pan with a Quart of Milk, boil it until tender then add ¼ of a lb of butter & some Salt when it has nearly soaked the same pour it on a Dish & strew ½ a lb of grated Cheese heaped very high on it. & brown it either before the fire or in the oven

I do not think much of this Receipt

Cork Plaister

1/2 lb of red Lead
4 ozs of Frankincense
4 ozs of Yellow Wax
4 ozs of White Resin
A Pint of Olive oil

together

boil them in an earthen Pipkin until Chocolate colour Stirring it all the time pour it into pots before it grows Cold or make it into Rolls preparing the hands first with oil, A new Pipkin must be Steeped for 24 hours in Water before it is used,

For Corns, old Sores, Cancers, Chilblains Burns and particularly for Sore breasts, it may be put on and allow the Child to Suck at the Same time, to be put on Leather & left on until it falls off, then another Plaister put on, the one will draw & the other heal, if it is in a State for healing

To preserve Oranges or Lemons

Take the largest & thickest bitter oranges or lemons you can get, put them in water to extract part of the bitter, let them lie 12 hours, then take them out & put them down to boil in fresh water, they must boil slow as a quick boil will break them, when they are sufficiently done take them up & open a hole in the side of them & take out the pulp, & drain them well, then add their weight of Sugar & put to a pint of water (old measure) to every pound of Sugar & boil it to a Syrup, then put them into the preserving pan ~~that you boiled~~ you have the boiling Syrup in for about 5 minutes, then put them into your pots & when cold Cover them up close

Jelly of Bread

cut off the crust of a twopenny loaf, then cut the remaining part of it into thin slices toast them till they become hard of a pale brown colour. Just the bread then toasted into three pints of water (old measure) boil it very gently till you find it congeal, which may be known by holding a little of it in a spoon, then strain it very carefully without breaking the toast. Sweeten it to your taste, The Jelly is of so innocent a nature that it never disagrees with the weakest Stomach & is at the same time so agreeable & strengthening that a tea spoonful will more than answer treble the quantity of any other Jelly —

To make Orange Marmalade

To every lb. of Seville oranges, put a lb of loaf Sugar good weight, grate lightly the outside of the oranges lest they might be too bitter, then cut them in halves, throw away the pippins, then take out the thick pulp & as much of the white from the skins as you can with the handle of a tea spoon (but keep the pulp) then boil the skins till they are tender, you should use 3 waters pouring off each as it becomes very bitter & add fresh, slice the skins very thin, take then as much juice & fruity pulp as you can add the skins & Sugar & boil for an hour, ~~One doz^n of~~ The Juice of one dozen of good Sweet oranges to Six of Seville is a great improvement c

Black Draught

Fanny Wyatt
Received Nov 1848

Take)

Senna Leaves — 1 oz.
Ginger Root — 2 Drachms
Epsom Salts — 2 oz
Liquorice — ½ oz
Water — ½ pint

Pour the water over the ingredients boiling & let them stand in a warm place for an hour then Strain — Dose two thirds of a wine Glass

Receipt for Constitutional Bread

Take three parts of the best flour, one part of the best Bran — Wet those with Luke warm water, to be worked as little as possible & rolled out with a Rolling pin very thin & Baked on a griddle for one hour & half

3

Portable Lemonade

Tartaric Acid 1 oz: Powdered Sugar 6 oz:
Essence of Lemon 10 drops Mix well together
a Small Tea Spoonful to a Tumbler of Cold
Water forms an agreable drink. if to be
taken effervescing half the quantity of
Powdered Carbonate of Soda to be added

To Pickle Lemons

Take the largest Lemons as little Juice
as you can get them, cut them as you
would to serve on a dish round a fillet
of veal, but not to cut the Lemon through
then rub them very well with Salt & lay
them in an Earthen Vessel for two days
then take them out & put them nicely
wiped & dry into your Crock with some
Shalots, take as much Vinegar as you
think will cover them, & boil it with
whole Ginger sliced, some Salted
Pepper Mustard Seed & if you wish it
some Mace & Nutmeg. When it has boiled
about five minutes pour it over the
Lemons, they may be used in ten days
or sooner if you with

E. Parker July 1850

A Certain Cure for Cholera

℞ 1 oz. of Tincture of Rhubarb
1 Do. of Tincture of Jalop
1 Do. of Syrup of Ginger & Six Drops of the Oil of Cloves Mixed together and one Table Spoonful to be taken at bed time or when attacked, And drink plentifully of Sheeps head broth ~

This receipt was given by the late Surgeon Richards, who begged it might be kept as Certain Cure

Cure for Jaundice

a Quarter of a ℔ of Dock root Scraped & the horse Radish to be put into a ~~Pint~~ Quart of Milk to be boiled Slowly till reduced to a Pint a Wine Glass full to be taken 3 times a day for 9 days ~

Rhubarb Jam / Miss Corry - 1850

Peel 8 lbs of Rhubarb, cut each Stalk into
pieces 2 inches long then weigh it with
it & put it down with an equal quantity of Sugar.
the rind of 3 Lemons peeled very thin
& 2 oz of bruised ginger
When the Sugar is dissolved but down ½ oz
of Cayenne Pepper, tied up in a piece of
Muslin. which is to be taken out when the
Jam is sufficiently impregnated during
the boiling which should be for three quarters
of an hour, let the Rhubarb boil for Quarter
of an hour before adding the Sugar. And
take away some of the Juice —

To Pickle Lemons

Choose small ones with thick rinds rub them with flannel. then slit them ~~slit~~ half down but not through fill the slices with salt set them upright in an earthen pan till the salt melts turn them 3 times a day for two days in their own liquor till tender, make enough of pickle to cover them of vinegar the brine of the lemons Jamaica pepper & sliced ginger, boil them & when cold put it to the lemons with 2 oz. of mustard seed & 2 cloves of garlic to 6 Lemons

For Dropsy.

Six penny wooth of Coriander Seed.
Half an Ounce of Sticker, picker
Half an ounce of Jalop.

One Quart of Gin.——

+ For the Whites

Take a Sett of Sheeps Trotters with the Hair on if you Can get them, boil them down to a Strong Jelly and add ~~acid~~ Some new Milk. let the Person take a Breakfast Cup, twice a day adding ~~a Wine~~ a Wine glass full of Port Wine & Sweeten with Lumph Sugar to yr taste

F Dufsher
1851

+ For the Same

That full of Tanners Bark put down in 2 quarts of Water reduced to one Quart add to this the Size of a Nut of Alum & let the Person wash with the Liquor

F h — 51

For a delicate Person threatened with Consumption

Put one Quart of Norway or Archangel tar into a Crock, pour upon it one Gallon of Cold Water stir it with a flat Stick for 6 Minutes, tie strong paper over the Crock to keep out the Air, & let it remain for three days & 3 nights, then take the Water off, & Cork it tightly in ~~a~~ Jar x

Never use the Jar a second time ~~for~~ x

Take it morning & night & middle of the day if possible — the more the better, half a Tumbler full at least at a time

Got this receipt from

Mrs Rudee

May 1852

A Valuable Cough Mixture

one tea Spoonful of Laudanum

one do of Antimonial Wine. 2 table Spoonfuls of Vinegar & 3 of treacle. — 1 Spoonful when Cough is troublesom & 2 going to Bed

Receipt for Marking Ink

Fifty Grains Lunar Caustic
One Ounce Gum Arabic
Half a Scruple of Sap Green
Dissolve these in half an ounce
of Rain Water before you Mark
the Linen mix it with the
following Solution
Half an ounce of Sal Soda dissolved
in an ounce of Rain Water a little
Vermillion to colour it
If well corked it will keep as
long as the Ink from this Hydrostatic

Walnut Catsup

4 Large handfuls of walnut leaves 1/2 a Pound of horse radish Cut Small, 4 handfuls of bay salt, Steep all in a Gallon of the best Vinegar for 14 days, then Strain it and add of allspice pepper ginger & Cloves 3-oz- each boil altogether in an earthen Vessel set in a boiling pot of water 2 hours & when Cold bottle it, Some like a little garlic added — This is for a Gallon — half this Quantity for two Quarts

One hatfull of Tanners Bark to be put down
in a Saucepan with one gallon of water
to be reduced one half, add to it about the
size of a Walnut of Alum when done Strain
it & warm some of it when wanted & wash
the part with it — got this from M. Lane

another receipt for the Same

Get half a dozen Sheeps trotters undressed
Scald the hair off them & then put them
down to boil in as much water as will
cover them, when nearly done add a quart
of new milk & let it boil till reduced
to a pint, then ~~strain~~ pour all into a
bowl & take a breakfast cupfull warm
with a wine glass full of Port wine in it
& also to eat the trotters about twelve o'C
every day And sweeten to your taste with
White Sugar

Take of Confection of Senna two ounces,
of Sulphur two drachms mix them & take
a tea Spoonful every night, particularly
guard against Cold — this is for the Piles

Poultices Plans or Bannons

Take half of Linseed Meal & of Sugar
& one pint of water. Boil the Sugar &
water & as they Boil stir it well,
when all but in your Flour stirring
them with a spoon a while, then Let
it on a Plate for it Can't die they
are nice Cakes, & then all
to thin them, then boil them up
when they puff they are done)

mr. ay

Care of Wm. Burton Esqr

James Hannan Glazier 10 Bow Street

Feby 19th 1833

Thos Rogers Hatter 12 Fishers Lane

Receipt
Book