A manuscript Receipt Book 1750-1790 of Sir Peter Wyche's family. 182 Pages Vellum Boards. An unusually well filled volume from a noble family and a later volume of medical receipts 49 Pages (half leather covers).

V. Stirton

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MS. 1881.

A Recipe to make Biscuits — Miss Sanders

Half a Pound of Flour eight Ounces of Butter half a Pound of Sugar peel of a Lemon cut small, mixed up with half a Glass of Brandy the Yolk of an Egg and a little Lemon juice: roll them out thin and cut them what shape you please —

Lemon Jelly

Take four Lemons rasp the Rinds into a Pint & half of spring water let it lie an hour then put to it the whites of five Eggs well beaten; half a pd of Sugar the Juice of 4 Lemons when the Sugar is melted strain it through a Sieve or Shainer then take a little Powder of Turmarac tied up in a Cloth or in a piece of Muslin, lay it in a Spoonful of Water till it is wet then squeeze a little into the Jelly till it is of a Lemon colour but not too yellow; skim it and when you see it jelly put it in Glasses it will not hurt if it boils —

To make Orange or Lemon Puddings

Take the peel of two Lemons and beat them very small with Rosewater then take three Quarters of a Pint of Cream; 10 Eggs leave out 6 whites put a Quarter of a pd of Naple Biscuits grated, a Quarter of a Pint of Sack 2 Nutmegs 2 Oz: of candy'd orange peel a little beaten Cinnamon three Quarters of a pd of Sugar put half a pd of Butter at the bottom of the Dish, lay the Dish round with puff paste then put in the Pudding add half a pd of almonds & then it is an

Almond pudding and the marrow of 2 Marrow bones & it is a marrow pudding but must leave out the Almonds and Lemon ——

Custards —— Mrs Sanders

Take 1 pint of cream and boil it with the peel of one Lemon and a little cinnamon beat 8 eggs with a little Brandy and sugar it to your taste they are the better for leaving out all the whites of the Eggs ——

Pea Soup —— Mrs Lehenp

A pint of split peas picked and washed put 2 lb of Onions & a lb of Carrot sliced into some burnt Butter and fry them brown then put them to the Peas let them boil three hours then strain them off and season it with pepper & salt to your taste —— you may add Spinage Endive & Celery, when you put the Carrot &c: into the Peas, fry the bread and let it harden by the fire ——

Lemon Cheesecakes Mrs M—

Peel two Large Lemons thin then boil the Peel till tender after which beat it well in a Mortar with a quarter of a pound of lump Sugar take the juice of the two Lemons add to it the yolk of six eggs with six ounces of fresh butter all well mixt up — Fill the ~~tins~~ paste in yr tins as usual and take the Cheesecakes as you would other Conserves — The butter is to be melted

Orange Cheesecakes or Pudding
Mrs Clough —

Take three oranges peel them lay the rind in the water a few hours boil it till the bitter is out then beat them in a marble Mortar with three quarters of a pound of lump Sugar eight eggs leave out the whites, six oz of butter melted, the juice of the Oranges and three table spoonfuls of white wine, mix them together and lay them in puff paste —

To be baked one hour and a quarter

To make a very good Currant Pudding
Mrs Clough

Six ounces of grated bread, six ditto of apples, six ounces of Sugar six ounces of Butter, six ounces of currants, six ounces of Suet six Eggs, one nutmeg, the Apples and Suet to be chopped very fine to boiled one hour and half a wine glass full of Brandy — or three quarters.

A Millet Pudding Mrs Clough

Half a p.d of millet 2 quarts of new milk boil it over night six ounces of Sugar six of butter half an Nutmeg seven eggs a little bread grated bake it in puff paste one hour put a little fine Sugar over the top when sent to table ——

Oxford Puddings — Mrs Clough

A penny loaf grated half a p.d of Beef suet chopped three eggs yolk of a p.d of Currants 2 spoonfuls of white wine a little cream and a little sugar rose

them whatever shape you please fry them brown Garnish a little wine sauce in the dish ——

Boiled or baked Rice pudding
Mrs Clough

½ pound of Rice quart of milk boil it tole tender six eggs leaving out half the whites, quarter of ℔ of butter melted ½ ℔ of Currants, a little Mace and Brandy sweeten it to your taste —— It takes one hour to bake or boil ——

Baked Apple pudding
Mrs Giffin

Six large Apples grated six eggs lemon peel chopped fine puff paste round the dish to be baked one hour —— to be sweetened to your taste

Blancmange Mrs Clough

Put 4 ounce and half of Isinglass in hot water let it stand till cold then put it over the fire with one

pint, milk and half of cream, sweeten it to your taste keep it stirring on the fire a qtr of an hour then cleanse it and add wine or Brandy if you like just before it stiffens

To Calfs foot Jelly — Wm Clough

Boil two feet in three qts of Water till it comes to a qt, strain it off let it stand till it is cold then take the Jet clean off, put it into the Saucepan with three quarter of a pint of white wine ~~& half a pint of~~ six ounces of Sugar the juice of three Lemons the whites of six eggs beat well keep stirring it till it boils for two or three minutes — You had better put a piece of Lemon into the Saucepan —

To make Hartshorn Jelly — Wm Clough

Boil half a pound of hartshorn in three quarts of water till it become a Jelly strain it off put to it a pint

of white wine, quarter of a p.d of
Sugar the whites of six eggs, Stir
it Shen the whites mix well with
the Jelly let it boil two or three
Minutes, the juice of three Lemons
and the peel put in ——

Rhenish Cream —— Mrs M——

Dissolve half an ounce of Isinglass in
half a pint of water, strain it
through a sieve, the yolks of four
eggs well beaten, quarter of a pint
of white wine, the juice of half a
lemon and the peel of a whole one
grated, quarter of a p.d of Sugar, let
them boil soon till it is as thick
as a custard then strain it through
a sieve and fill your moulds ——

To make Rice instead of Bread Sauce

Take a pint & quarter of Milk two
good sized Onions, a little Mace
& Pepper boil them together for half
an hour, then cleanse them thro'
a sieve when cold take 2 ℔ of ground
Rice & stir the Milk with it as you
would make starch, add a small juice

& Butter & a little salt butter the sides & bottom of the saucepan to prevent the Rice from sticking to it & boil it very gently till it is so thick as you require it keep stirring it all the time—

Macaroni

Two ounces of cheese
Two D° Macaroni
Two D° Butter

Boil the Macaroni quite tender and lay it on a sieve to drain then put it into a saucepan leaving out a little of the cheese a pt of a pint of good cream & a little salt let them stew together till tender about ten minutes— lay it in the dish & put the remainder of the cheese over it before you send it to table— hold the Salamander over it till it is a light brown—

To Floating Islands

Half a pint of Currant Jelly and the whites of two eggs beat it two hours have ready a boiled custard to lay under it at the bottom of the dish

To make a rich plumb cake—

Take three pounds of flour dried 3 pounds of butter a pound and half of fine sugar beat & sifted six pounds of currants well dried 24 eggs 3 nutmegs a little Mace half a pound of almonds one ℔ of orange & citron peel a glass of brandy & a glass of orange flower water, beating your almonds mix it thus work your butter till it is almost cream put in your sugar work it well put the flour in a little at a time the yolks of eggs then the spice Currants & sweetmeats beat the whites of eggs to froth put them in at these

put the cake in a ~~tin~~ cup - keep
it heating ~~till~~ the oven is ready
three hours bake it ——— Mrs Bingh

To make a good plumb cake
three pounds of ~~currants~~ flour
three of currants three quarters of
a pound of sugar half a pound
of butter four eggs half a pint
of cream half a pint of yeast
wine or brandy and ~~nutmeg~~
spice according to your taste
Mrs Waddington

An Apple pudding ——— No 6 —
Take ten large apples scald
them when cold skin take the
pulp them beat them fine then
mix six eggs & whites beat all
well together rub in the juice
of a Seville orange with nutmeg &

sugar to your taste melt some fresh butter and mix with it as it wants like cake it is to be cream then put puff paste in the pan that will not hold it half an hour will bake it lay it out with the dish then throw sugar over it ——

To make Shrewsbury cakes very rich
Mrs 6 —

Half a pound of flour half of butter three eggs leaving out two whites a few caraway seeds roll them thin and cut them in little cakes ——

To make a little plum cake
Mrs Holland

Take a pound and a half of flour three quarters of a pound of butter half a pound of sugar ditto currants half a nutmeg four eggs leaving out 2 whites a little Brandy make it

just as you can get it with the pan

Receipt for Icecream — Mrs Patrick

one pound of flour one of butter
ten eggs beat well 3 quarter of a
pound of sugar put what quantity of
currints rose water or Brandy you like
beat the butter till it is like cream
put the eggs and flour in a ta
little at a time the whites and
yolks beat seperately —

A Receipt to make Rusks — Mrs Joyster

Take two pounds of flour quarter
of a lb of butter work them to-
gether four eggs 2 spoonfuls of new
yeast 2 spoonfuls of sugar half a
pint of new milk make them into
paste & lay them to rise, when you
draw your bread set them in to bake them
out thin and lay them on tins
when they are done take them out and

Whisk them then set them in again
and let them stand three days in
there — The Sugar is better to be
left out — do not forget to put in
a little salt —

To make a Sponge cake Mrs B
Seven eggs leave out 2 whites
beat them well 3 quarters of a lb
of loaf Sugar a quarter of a ~~pound~~
pint of water boil the water and
sugar skim it then put it to the
eggs boiling hot beat it half an hour
with a whisk then put to it
half a pound of flour stir it
up — then take it ~~immediately~~ to
~~the oven about an hour~~ —

Receipt to make Gingerbread — Mrs Welsham
Two lb of flour one ounce of ginger
1 pound of Treacle 3 quarters of a
pound of butter half a pound of
Sugar —

To make a whipt Syllabub

Take some good cream mix some sugar and wine according to your taste with some Lemon peel and juice added then whip them and put it with the whipper —

To make mince Pies — Boil a Neigh one lb. of Tongue & boiled one lb. of Beef suet one lb. Raisins stoned one lb. of currants one of Sugar a little mace nutmegs Salt & a pole Lemons half a pound of Apple 2 pint of Brandy —

To Make a Pudding —

6 ounces of Jamaica boiled in a pint of Milk till it looks clear then add half a pint of cream or new Milk a quarter of a lb. of Butter the same of Sugar & the yolks of 6 eggs a little Nutmeg Cinnamon & Brandy — bake it in a dish without paste it

Hare Soup —

After having washed and cut the Hare in pieces put to it nearly five pints of Water, 2 Onions some pepper, salt cloves, mace & a bunch of sweet herbs — Stew them 4 hours then strain off the liquor & add a teacupful of flour & a little cream Serve it up with the fragments of the Back — Miss White

To make Rice pudding —

Five ounces of rice boiled in a quart of milk for an hour & half part of the milk added as it boils then beat it up with sugar to your taste & two eggs — Bake it an hour and half in a basin well buttered & floured — Miss Rice —

Miss White —

~~A teaspoonful of fine flour and Allspice a teaspoonful to thicken the sauce~~

To make Lemon pickles

Pare 12 Lemons as thin as possible, cut them across about an inch deep at each end, and cram in as much salt as you can, rubbing them over on the outside also with salt & sprinkling some more over them, Lay them in an earthen dish in a cool oven till there is no moisture left. Take 12 cloves of garlick & an handful of sliced horse radish dried along with them but not so much, dried as the lemons ——————

One gallon of Vinegar 1/2 ounce of Mace 1/2 oz Cloves 1/2 oz Mustard 1/2 oz Cayenne pepper, boil these in the Vinegar & when cold stir in a quarter pound flour of Mustard & pour it on the lemons horse radish and garlick ——————

Stir them every day for a week or more —————— Mrs Birch ——

Receipe for preserving grapes

Put into a jar a close large bunch of grapes they must not be too ripe make a Syrup of white Sugar - Candy with enough water to melt it and fill the jar with Brandy: tie them up close and let them in a dry place ~~they should hang in the jar, but not touch the sides~~

To wash silk netting Blonde Lace &c make a strong lather of soft water and soap & put in the netting when it is milk warm rub the Knots & squeeze the netting let it soak for a day or two If the netting do not clean make fresh suds and let it soak a day or two longer & when it looks clean enough make a fresh strong lather and boil the netting in it with a large table spoonful of sweet Oil about twenty minutes or half an hour then squeeze the netting in clean suds & stiffen it in a little Gum or starch If the netting be very ditty it must soak a week or longer changing the suds three times

Ginger Wine

Dissolve 6lbs of sugar in 10 Gallons of water and whilst cold add the whites of six eggs well beaten stir them well together when near boiling skim it well take 1/2lb of common Ginger bruise it and put it to the liquor when boiling let it boil twenty minutes pare very thin the rind of 10 Lemons pour the liquor boiling hot upon them when quite cold put it into a cask with two spoonfuls of good yeast take off the white skin of the Lemons then slice out the Lemons in slices take out the seeds and put the slices into the liquor with half an ounce of Isinglass close it up as soon as the fermentation subsides without stirring it it will be fit to bottle in a Fortnight put a raisin in each bottle "Mrs White

To make Grape wine

To twenty pounds of stripped Grapes put a stone of sugar and three Gallons of water squeeze your Grapes with your hand after which put the juice of that

of the water and the other to the grapes and let it stand all night that it may get the goodness out of them then strain it off and when it has done working stop it up close

Mrs Green

To make Damson Wine

Take one peck of Damsons put them into a tub take two gallons of boiling water pour it all at once upon them then cover them over with sacks & let them stand twenty four hours then strain them through a Wort sieve and to every two quarts of liquor put one pound of loaf sugar then put it into a copper and with a moderate fire let it simmer and boil for about a quarter of an hour keeping skimming it all the time to make it as clear as possible and when it has done boiling the time specified put it into a tub and let it stand till it is quite cold then tun it and put it into a Vessel tun it up & let it stand to the latter end of December following then bottle it off —

Mrs Burton

Stewed Pears

A pound of pears three ounces of powder Sugar juice of half a lemon – put them in a stew pan – cover them quite with water they must stew till a straw will go through them – The juice of half a lemon just in when quite enough ——— Mrs Humphrey

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To dress a knuckle of Veal with rice Take a knuckle of Veal cut off the gristles put them in a large Sauce pan with a quarter of pound of rice an onion or two. Mixed a little Mace & Salt put in what water you think proper to make your liquor strong & good, let it boil very slowly as it waste put in a little more warm water and let the rice & gristles be boiled quite down, let the thick part of the veal be boiled as a knuckle of Veal generally is, serve it up the rice & gristles — Mrs Bann

White Soup.

Take four pounds of a knuckle of
Veal add a quarter of a pound of
Ham or lean Bacon three quarts
of water, boil and Scum it clean
then put in a Bunch of sweet
herbs, a little onion & some celery
& pepper & Salt & mace
and white of Leeks let them boil
two hours or till the meat is
off the bone, then strain it
off & let it stand till cold, then
take off the fat grate clean &
add one pint of new milk and
make it a proper thickness
then put in what Vermicelli
you please Mrs Dunn

Marmalade

Pare the Quinces boil them in water
till they are tender chopping the
water 2 or 3 times. When tender cram
to jam, let them stand to drain off
the water then take their

bright in sugar and boil all together—

Mrs. Green—

White Mead—

To every gallon of water by wine measure Your a pound & half of honey boil & skim it—to your gallons Your Mead put the peel of two lemons & half an ounce of race ginger. Mead boil it an hour. Then slice four two lemons into your tub & pour your mead upon them let it stand to cool & work it—with a toast & yeast—Let it stand till next day; then take out the lemons & put your mead in your Vessel—Let it stand a month & bottle it—

Mrs. Brown

To make Mushroom Powder—

Take a peck of Mushrooms wash them clean with a flannel rag wiping out the worms, but do not peel off the skins put

to them sixteen blades of Mace
forty Cloves three as much beaten
pepper as will lie on half a
crown, a good handful of salt
a dozen Onions a piece of butter
as big as an Egg half a pint
of Vinegar stir these as fast
as you can keep the Lignum for
use Lay the Mackarons first
on a broad dish in the oven,
afterwards put them on sieves
till they are dry enough to pound
all together into powder This
quantity would make half a
pound Mrs Mann

Gooseberry Vinegar Mrs White

One
One Quart of gooseberries put
before they turn, to one gallon
of water that has been boiled
& has stood till it is cold
Tun the gooseberries strain add
the water let it stand three

days stirring it ~~twice~~ twice a day
– Then cask it & after adding one
pound of Sugar to every gallon
of the Strained Liquor – Put
a toasted paper over the Bung
hole & prick it full of holes
– Let it stand a year in the
Cask then 13 Gallons fill the Cask

Gingerbread Mrs Green

Take a pound & half of Butter
work it into three ~~quarters~~ pounds
of flour a pound & half of treacle
three quarters of a pound of coarse
brown Sugar two ounces & half of Ginger
& a little orange peel beaten
& sifted ~~——~~ candied grated
orange peel will do ——

To make Gingerbread

One Pound of flour, half a pound
of Butter & treacle do Sugar one
Ounce of Ginger ——
Mrs Linell

To make rice sauce

Take a pint & quarter of milk. two good sized Onions. a little Mace & Pepper. boil them together for half an hour. then cleanse them thro' a sieve. when cold take 2 ounces of ground rice & stir the milk into it. as you would make starch. add a small piece of butter & a little salt. butter the sides & bottom of the saucepan to prevent the rice from sticking to it. & boil it very gently till it is as thick as you require it. keep stirring it all the time.

To pickle Walnuts

Choose such nuts as are at their full growth, but not hard. lay them in salt and water for two days, and then change them into fresh water. after you have changed them once more, and they have lain in that last water 3 days longer then put them into a pot or jar in which you propose to pickle them. put a large onion stuck with cloves into your jar when it is half full. To a hundred nuts you must put in half an ounce of Pepper & half a dozen bay leaves. a stick of Horseradish. quarter of an ounce of mace. Nutmeg

& a pint of mustard seed - then fill your pot and have some vinegar ready boiled to pour over your nuts - Cover them with a Plate & let them stand till they are quite cold - then tie them down with a Bladder & a piece of leather - & in three months or less they will be fit for use -

To make Mushroom Catsup

Stew mushrooms & strain them through a Cullender - add mace Cloves Nutmegs & Pepper - boil them together half an hour & strain the liquor Mrs Green

To stew a Breast of Veal Brown

Bone your veal, excepting 2 or three in the middle only the ribs, & skewer it round then fry it till it be a light brown - when you take it off & then put in all your bones & pieces you have cut off & fry them brown, then have your pan made very clean, & have some boiled

hot water ready and put in your piece with your heads & of Veal, & fill up your stew pan, with boiling water put in one Onion some morels & lemon peel some Mushroom powder & when your veal is stewed tender, it may be taken out, you must take care you preserve gravy sufficient for your Dish, & you must strain your gravy through a Cullender from all the bones & pieces. then put it all in the stew pan together & thicken it with Butter & flour. you must boil the nice bread in milk & water cut it in square pieces & put it in your gravy with the morels cut the same way that was boiled with the Veal. then serve it up pouring all the sauce over it. N B the Thin of your Veal must be stuffed. you must boil some Eggs hard & cut them in the middle filling each half with gravy & laying the Yolks in the Dish

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To make Cyder

In Octbr or Nov^r grind the Apples squeeze them through hair bags to get the juice pick the Cask & stop them up let them stand till March. then draw it from the Lees to every gallon add one pound of powder sugar put it in the Cask till May then bottle it off for use. a quarter of an Ounce of Ginger to three Gallons of Juice

Mrs Fuller's Receipt

Orange Marmalade

Take six Oranges and part of the outside rind then take off the white & boil them together until they are quite tender changing the water 2 or three times then chop them and put in the pulp and juice leaving out the skin & seeds. then take the weight in sugar and boil them up

To preserve Quinces

Take the finest Quinces, core & scald them very gently, till they begin to be tender; drain them from the liquor taking them up with a spoon when they are cold pare and half them & quarter them if you please; take their weight in good Sugar & half pint of the liquor they were scalt in to a pound of sugar boil it to a Syrup, skim it well then put in the Quinces, & let them stand all night. the next day boil them very slow till a Straw will run thro' them, only just to simmer. they will take 3 or 4 hours. put them into glasses or pots & boil the Syrup up thick & pour over them. NB. boil the Cores & a few Quinces or two in the water, the Syrup to be made of. the stones of the Quinces help the colour picked out & tied in a bit of muslin. and put in the Syrup with the Quinces, they want boiling only once. but must boil very gently & be very tender the Syrup sets them stiff enough, pour it over hot

Quince Marmalade

Pare the Quinces quarter & core them, put them in water as you do them to keep their colour, to each pound of Quinces put a pint of water & a pound of loaf Sugar take the parings with a Quince or two & beat them in a Mortar, strain the liquor pon these, and put it to the rest likewise boil the stones as directed for the preserved Quinces, let them boil two hours before you begin to break the Quinces, then bruise them well together, & let them boil untile they are a proper thickness, then put them upon use

To preserve Pears

One Dozen large pears, codle them, when soft, take them out & put them in to cold water, pare them, cut them in halves & take out the cores, then put them into a syrup to a pound of Sugar, put a pint of water, cover them in a preserving pan, & boil them with a little Cochineal powder in a linen bag. Take Cloves & Cinnamon with a little port wine, cut some of the rind of the Lemons like Straws, & boil in the Syrup with them, when they are tender, & of a good colour quite through squeeze in the juice of four or five Lemons —

Hunting Beef

Take a round of Beef, rub it well with 2 ounces of salt petre let it lay tied next day, then rub it well with four handfuls of pepper and salt with a quarter of a pound of Allspice keep it in the pickle three weeks, turn it every day, then take it out of the pickle, put it into a large pan with a little beef suet, sprinkled at the Bottom & a little more on the top of the beef, cover it with a crust bake it in an hour, when it is but up keep it covered with a cloth to preserve the colour — this is the general receipt but the best way is to spice & bake it according to the size of the beef & bake a slice about six hours & mark by just all the spice which is not found too much —

To make Gingerbread

Two pounds of flour one ounce & half of Ginger
½ pd of Treacle three quarters of a pound of butter
half a pd of Sugar—

~~To make~~ Soup Mr Maddison

~~Spinach Parsley a little Winter~~
~~savory Onion Sorrel Thyme~~
~~boiled in good broth three~~
~~hours strain through a~~
~~Colander add the yolks of~~
~~Eggs a little flour and a~~
~~little cream Butter & salt~~
~~according to taste~~
~~A piece of Butter fried in~~
~~the broth with &c. &c.~~

Lc

Stewed Calfs Head Mr Clark
Boil the Calfs head quite
tender take the bones out of
half and grill it—Put them
in good Gravy with fried

meat = add a little flour & mix
to your gravy — fry the brains
pepper salt mace cloves & mix
them a little & each — Fry them
with a little butter & flour —

To make Apricot Jam

Take your apricots stone and peel
them, take their weight in sugar
beat and sifted, cover them over
and let them stand all night and
day then put them on a dish and
strain the juice and let them simmer
a little while, then boil them
till tender and clear; keep them
under the liquor, prick them
that the syrup may penetrate
on them — then strain take
them off, put them in a pot, skim
your syrup and when cold, put
it on your apricots

To make White Currant wine with
Mrs Edwd White
Honey

Take sixty four pounds of Honey
boil it in ten gallons of
water, skim it as long as any

scum arises, when quite cold add four gallons of white Command Juice and it in a Cask & keep the Bung open till the fermentation is nearly over then put in a Bottle of Brandy and stop it close. It will be ready to bottle the Spring following

To make Grape wine. Strip the ripe grapes from the stalks, bruise them in a pot, then strain the juice through a Clean cloth to take out all the seeds which are very bitter and will if put into the wine spoil it. Put fifteen pints of Juice to five pints of water and fifteen pounds of Lump Sugar. The water must be boiled and when cold put to the grapes & sugar. Let it stand a fortnight or three weeks and then it is done to Cut and wine

To make Raspberry wine Mr. Clough
To sixteen quarts of gathered
Raspberries add sixteen pounds
of Sugar and twelve quarts
of water — let it stand two
or three days skim and bung it
close till the following year —
The above proportion makes
four gallons of wine. —

To make Gooseberry wine Mr. Clough
Ten pounds of green gooseberries
of Gooseberries one stone of sugar
To be skimmed for two or three
days as made with rain water

To pickle Pears Mr. Clough
One pound half bay salt one
ounce salt prunella one pound
of sugar, mix all together and
put upon them all — Sprinkle
half a pint of cold water over
it let it lie one month turn
it every day the last three days
Sprinkle common salt over it

To make Elder Wine to Clough
Three quarts of pricked Elder
berries to one Gallon of water
boil them one hour then
strain them through a sieve
not pressthem often add to
every Gallon of liquor a quart
of Damsons three pounds of sugar
and boil it one hour take it
is cold work it with a yeast
— The Damsons may be boiled
as above mentioned but if they
are ripe before the Elder berries
they may be pulped and kept
till the wine is made —

To make Currant Wine to Clough
One stone of Currants one stone
of sugar Squeeze them and
and strain them put two quarts
of water to one quart of juice
— To stand two or three days &
skimmed every day before it is
~~[illegible]~~ put into the Cask —

To make cream cheese

Take some milk warm from the Cow & put sufficient rennet to make it a curd, not break it up, but hang it up till all the whey is drained out. Then put it into the Vat with a very small weight upon it. Let it lay till it is properly shaped & then put it into dry cloths, changing them two or three times in a day. When the outside put it into Cabbage leaves between two pewter dishes.

To preserve Siberian Crabs

Put up your Crabs with the stalks on clarify the same weight of sugar as your Crabs with the water that Codlings have been boiled in, make as much syrup of it as will cover the Crabs, then pour the Syrup over them boiling hot and let them for one boil altogether over the fire a minute or two. Do two or 3 times boil up the syrup & pour hot upon the Crabs and then they will be fit for use.

To make Damson Cheese

Take ~~the~~ Damsons & a Cullender & ~~Potatoe~~ ~~pulp~~ ~~through~~ ~~the~~ ~~Cullender~~ ~~& add the weight of sugar to the weight of Damsons~~, boil them & take the Scum off, then boil it till it is a proper thickness.

A Holland Pudding

Six eggs beaten well, one pound of flour, half a pound of Currants, half a pint of milk warm a quarter of a pound of butter clarified; half a spoonful of good yeast & a little sugar — after it is beat together let it stand by the fire to rise; then butter the molds & put it in the oven not to be. This will make one of a middling size or two small ones —

Mrs. Haddington

Green Soup — Mrs Maddington

Take six or eight large onions peel them, cut them in slices put three ounces of butter then or four Lettuces a handful of Spinnach, a handful of parsley a handful of Celery a little garden sorrel or any herb that is in season; wash them cut them small put them in a saucepan with the onions set them on a slow fire let them boil as long as then stir in a spoonful of flour with three gratts of good broth; let it boil two hours, strain it through a Callender, then season it with pepper & salt to your taste, add a quarter of a pint of cream & the yolks of four eggs — Let Sheep tripe after it be boiling but not let it boil —

To preserve Fruit for Puddings

Two Pounds of powder sugar to six pounds of fruit

To pickle ham. Mr. Pratt. Four
ounces Salt petre half
a pound of Sugar, a handful
of Salt, Just as much water
as will moisten them; Let
the ham lay a week in the
pickle then take it and
make a liquor of a gallon of
cold water & a pound of sugar
and one pound of Bay salt
Let it lay about three weeks
This will do for a ham about
three or four weeks

Gooseberry Champagne, Mr. Fisher
Allow three pints of Gooseberries
to every Gallon of cold water, Jar
them & then pick them
them well, then put in the
water — Let it stand three
days stirring it often then

strain it & to every gallon of the liquor allow three pounds of good loaf sugar. To every five gallons of this liquor add one quart of Brandy — put a little isinglass Isinglass in a bag and hang it in the ale & when it is boiled up

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A Receipt for a Cake Mrs Newcome

To a pound of Flour add three quarters of a pound of Loaf sugar the same quantity of Butter made to cream, a small quantity of Nutmeg the same of mace & cinnamon pounded, seven eggs beat separate for half an hour — The Spice and Sugar & Flour may all be mixt and set for some time to rise before the pie as it will make the Cake much the lighter

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Oatmeal Pudding

pick a pint of oatmeal clean, roll it flat, put it in a pint of new milk & let it steep all night, half a pound of suet shred fine, half a pd of Currants, one handful & half of Wheat flour two eggs well beaten 2 ounces of pilled butter a

table spoonful of Brandy, a little grated
Lemon Peel & Nutmeg, sugar to your taste
bake it an hour with a puff crust at the
bottom of the Dish. If boiled, boil it an
hour & half, & serve it with Wine Sauce

Mrs White

English Malmsey Madeira

To twelve Gallons of Water add four
Gallons of ale from the Vat. fifty
four pounds of good sugar, six pounds
of good Raisins & one pound of Sugar
Candy. Let the liquor stand in the
Tub two days, then put it into the
Cask, fill it up three or four times
Let it ferment for a fortnight, then
put in half a Gallon of Brandy
stop the Cask lightly at first but in
about a week put the Bung down
quite close, covering it with wet sand
these quantities produce twenty Gallons of Wine

N.B. This wine ought to be made when the
Raisins are new & the weather cool, February
is a proper month, it should stand at least
a Year in the Cask. The Sugar & Water boiled
before it is put to the wort, milk warm.

Mrs Edward White

Italian Cheese

Take a quart of thick cream the juice of two large lemons a tea cup full of Brandy a tea of sherry, sweeten it to your taste - whisk it well for half an hour all one way - then put it into a thin muslin ~~bag~~ into a shape with holes in it, on a plate to drain - let it stand twenty four hours - the peel of the lemon grated into it -

Mr. Westwood

To preserve Cranberries

Put the Cranberries into salt & water which must be made strong enough to bear an egg; put them in three different times & let them lay 24 hours at a time, afterwards put them into fresh water for 24 hours then wipe them dry with a cloth, put them in

a jar & put a very thick syrup of loaf sugar to them which must be thickened every other day for almost three weeks— There must be a sufficient quantity of syrup given/till it looks white/ put into the jar to make the cucumbers taste hot,— The last time the syrup is boiled with a lemon in ——— Mrs Wadeley

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Mr Burroughes's manner of treating strawberries

Our strawberry beds are always dressed soon after the crop is gathered, when they are mowed down close to the ground, the runners are pulled out & cut off and the original plants left standing separate & distinct as at the first planting/ the fruit thus becoming larger & better flavoured/ The Beds are then well manured, the alleys are dug & some mould thrown over the beds to prevent the evaporation of the manure— This is our usual plan with the larger sorts but we do not keep the smaller sort of strawberries distinct in dressing the beds— they are planted about eighteen inches asunder in an open situation

and are renewed upon fresh ground in the course of 3 or 4 years - the best crop I can remember was produced from some rubbish of old clay walls that was laid on instead of other manure we have many single plants on the borders in different situations bearing extremely well —

A Pickle for Brawn

Put some Salt in Spring Water, put the Brawn in two nights in the week (viz Monday & Thursday) take it out in the morning & wipe it dry, when it gets dauntny on the hind it must be rubbed well with salt, then wash the salt clean off & wipe it as before - N B. Fresh pickle made once a week or ten days.

Miss Waddington

Ham Loaves

Scrape fine 3 pounds of cold ham put to it one pound of raw veal or chicken & two or three handfuls of bread grated very fine & sifted — Stir them in a little butter or gravy — take out the weight of three pounds of ham —

them in butter & fill them
with the meat

Mr. Chefy —

Gooseberry wine equal to Champaign
Gather the gooseberries when nearly
full grown but not ripe / the
Champagne is the best sort / to
each pound of the fruit when
picked & bruised put one
quart of water — Let these
stand about three days stirring
them now and then — Then
strain & pass the liquor through
a sieve & to each gallon put
three pounds of good loaf sugar
before the fermentation or rising
has ceased — [illegible]
[illegible] suspend a piece of Isinglass in
the vessel and stop it — Within

and matter or longer than the
sweetness is sufficiently off it.
may be bottled for use but if
the wine is not fine it may
be drawn off into another cask
for two or three months
a pint of Brandy is sufficient for five Gallons of wine
besides half a tea spoonful of Salt of Benedictine
spoonful in each bottle when it is drawn off—

To dry Green Gage Plums

Make a thin syrup of half a pound of single
refined sugar, skim it well, slit a pound
of plums down the seam, and put them in the
syrup, keep them scalding hot till they are tender
(they must be well covered with syrup or they
will lose their colour) let them stand all
night, then make a rich syrup, to a pound
of double refined sugar put two spoonfuls of
water, skim it well, and boil it almost to a
candy, when it is cold drain your plums out
of the first syrup, and put them into the thick
one, be sure to let the syrup cover them, set
them on the fire to scald till they look clear, then
put them in a China Bowl, when they have
stood a week take them out, and lay
them on dishes, dry them in a stove and
turn them once a day till they are dry.
If you would have them green, scald them
with vine leaves—— Mrs Drake—

To preserve Damsons

The Damsons to be gathered dry, put into a Jar, tied down with paper and baked when cold take off the paper and put on a bladder many people put on a brandy paper before the jar is tied down with the bladder every damson to be scratched with a Pin

Miss Holden

To make Jest

Pick two Quarts of water with five Pints of clear three Pounds of Loaf Sugar half an hour, scum with half a pound of brown sugar, when near cold put into it four Pounds of raw Fruit in a Jug shake it all together & let it stand a day to ferment near the fire without being corked — Then will be a thin Liquor on the top which must be pressed off — take the remainder & cork it up for use — Take three

for 4 pounds of the ode to ferment
the next generally keeping it always in reception — A half pint of yeast will require a pill —

Mrs Mercy —

Another receipt for yeast

Boil one pound of potatoes to a mash then half cold add a cup full of yeast and mix it well — It will be ready for use in two or three days and keeps well —
We doubt the propriety of this for the yeast —

Mrs Mercy —

Japonese black currants

Three pounds of picked black currants perfectly ripe, to one pound of powder Sugar, to be boiled till it is the usual thickness of other jams —

Mrs Lloyd

To make Cowslip Jelly

Take two pints of the Cowslips
not bruised but not packed.
two pints of Sugar, two pints
Rice Lemonade of Juice,
put to them four gallons of
water to be reduced by boil-
ing to two, after which strain
it through a flannel when
hot ——— Whatever a quart
of Juice & Milk & then a little
of the Jelly into it & take
it when you like — the sooner
it is gone the better ———

Mrs R Buckingham

To keep Gooseberries

Gather the Gooseberries full grown, just
before they turn, take care not to cut them
in taking off the stalks and buds. put them
in common glass bottles with paper tied over
them and set them in a boiler of cold water
you must not let them boil longer than
till the Gooseberries became white, when

take off the peels – the next morning
rosin the corks into the bottles and
put them into a close dry place
Mrs Clough

Leeks should be planted in clayey
soils in the same manner as
celery & when cut up as they
grow, they will by this means
blanch & be much longer partaken
of than be put for use
Mrs R Weddington

Plumb Pudding.

One pound of Jar raisins stoned, one pound of
Currants, half a pound of fresh Beef suet, two spoonfuls
of flour, half a pound of fine powder sugar, [illegible]
sifted &c / four Eggs, [illegible], two ounces of candied
peel, two wine glasses of best Brandy, [illegible]
boiled at least four hours.
N.B. mix all well together previous to the adding
Eggs & Brandy, [illegible]
Mrs Manby

Thing's Cakes

One pound of flour, half a pound of butter, half
a pound of loaf sugar powdered, half a pound of
Currants, three Eggs, a drachm of mace, and half a pound
candied peel two ounces, sweet almonds two ounces,
the butter to be rubbed into the flour, the sugar and
currants to be mixt with them, and made up with
the Eggs – this quantity makes 40 Cakes dropped on
Tins
Mrs Manby

To make little Cakes

Take two ounces of butter 2 ounces of sugar half a pound of flour, two eggs leaving out the white of one half a pound of currants sugar beat fine, two spoonfuls of Rose or orange flower water with a few bitter almonds — Butter the tins & bake them in a slow oven

Mrs White Stafford

To make sweet Gooseberry wine

Gather the gooseberries when half ripe, bruise them well, to every pint one pound of sugar let them remain forty eight hours then strain them through a sieve & to every gallon of liquor put two pounds

of good moist sugar — let
this mixture remain for eight
hours then put it into the
cask when it has done working,
stop it close —

Mrs Tilney —

Gooseberry Champagne

To every pound of gooseberries
when picked & bruised, add
one quart of cold spring water —
let it stand three days stirring
it three or four times a day
then strain & press it through
a sieve but not too closely, least
the wine should taste of the
skins; to every gallon of liquor
put three pounds of good loaf
sugar, having crushed & mixed the
sugar perfectly with the liquor
Have a piece of Isinglass in the
liquid & stop it up. — Let it
remain a year in the vessel

and stop it up — Let it remain
a year in the stopt bottle —

The Gooseberries are to be green
but full grown, the small
roasted gooseberry in the bottle
I should be gathered just
before it begins to turn red —

N B — If a small quantity is
made it should be kept so
long in the vessel —

Miss Pratt Ryston —

To make Gooseberry Vinegar that may be used at Christmas —

Put one gallon of water, 3 pints of quite ripe white or red gooseberries, (the white are best if the vinegar be intended for Pickles) one pound of the coarse sugar, boil the water and sugar half an hour, skim it, set it to cool, bruise the Gooseberries & mix them with the sugar & water when it is cold, these let them remain four days in a tub, skimming them often, clean your water from the Gooseberries put it into a vessel, set it in the sun six weeks —

Miss Sidney —

For Currant Wine

Seven pints of Currant juice
seven quarts of water and
a pound of brown sugar —

Mrs. Stephenson

Ripe Gooseberry Wine

To every Gallon of Water put three pounds of Loaf sugar, boil it a quarter of an hour and scum it well. let it stand till it is almost cold. then take four quarts of ripe Gooseberries well bruised. put them into a tub and pour the Sugar and Water upon them, let it stand two days stirring it every four hours, strip half an Ounce of Isinglass in a Pint of Brandy two days, run the wine through a flannel Bag into your Cask, and add to it the Isinglass & Brandy. It should stand six months then bottle it, and put to each bottle a lump of Sugar and two raisins This is a very rich wine, and when kept two or three years will drink like Champagne.

Mrs. Lowell's Receipt

Apple Jelly

Pare & quarter any large Apples, boil
till quite ~~tender~~ soft, have ready
half as much of Isinglass boiled
in half a pint of water to a jelly,
put this to the Apple water & Apples
as strained through a sieve, add
a little sugar & Lemon peel, boil
all together & put in a shape
Is for the Jelly

Mrs Manly

German Buns

Melt four ounces of butter in a
pint of ~~very~~ thick cream, let it
stand till nearly cold, then add one
ounce of fine flour & three ounces
of fine sugar, six yolks & two whites of
Eggs & a little Orange flower water
two ounces of sweet almonds beat
fine & two or three bitter do pound
a spoon, mix all well together,

butter cups & beat them, they should be served the moment they are done & not to go back till they are to be eaten or they will not be light. Season them with pepper made of half sherry & Brandy, some sugar & butter — an ounce of each of sherry & Brandy ——— Mrs Healy

Lemon Cream

Cut the peel of one lemon very thin into the juice of three, let it stand half an hour, then put to it the yolks of six eggs well beaten, about half a pint of water, sugar to your taste, stir it altogether on the fire till it gets pretty warm, then add the whites beaten to a stiff froth, & stir it till all mixed together but not till it boils — Pour it in your glasses

Mrs Healy

Rhenish Cream

Boil an Ounce and half of Isinglass picked clean in half a Pint of Water till dissolved, Strain it off. Take four Eggs two Lemons with the Peels grated Sugar to your taste put them altogether and stir them well. Then add half a Pint of White Wine, and boil them very slowly a few minutes till it is a proper Thickness

Mrs Waddington

Slate soap

Take an old Lace cut it into pieces & put to it a gallon of water, pepper & salt, two large Onions stuck with cloves a bunch of sweet herbs, boil all together till the Lace is tender, then strain it through a sieve, take out a few bits to serve up in it and rub the remainder through a sieve till of a proper thickness boil all together and serve it up.

Mrs Dixon

To pickle Cucumbers

Take the prettiest Cucumbers and the most free from seeds you can get, some perkins to pickle and others larger to cut into pieces. Put them into a tray salt and water in a stone or earthen jar, with a cabbage leaf to keep them down. Let them in a warm place till they be yellow, then wash them out and put them over the fire in fresh water with a little salt and a fresh cabbage leaf over them, cover them very close but take care they do not boil; if they be not of a fine green when they are taken out of the water put alum with them. When cold put them as before & make them hot when they become of a good green take them off the fire & let them stand till they be cold

then cut the large ones in quarters
take out the seeds & cut part, then
put them into cold water & let
them stand two days, but change
the water twice each day & take
out the rest — Take a pound of
lump sugar to half a pint of
water, put it over the fire & when
you have skimmed it clear, put
in the rind of a lemon & an
ounce of ginger with the albumen
scraped off, when your syrup is
pretty thick, take it off & cut
when it is quite cold, wipe
the preserves dry and put
them in — Last Boil the syrup
once in two or three days for
three weeks, adding more sugar
if it is not very thick for the
greatest danger of spoiling them

is at first — When you put the syrup to your cucumbers always be sure to have it quite cold

Mrs Storey

To make Gingerbread

Pound & half of Flour, Pound of Treacle, Half a pound of Butter, Quarter of a Pound of Sugar, and one Ounce & quarter of Ginger —

Mrs Clough

Artificial Ice

Put into a pail of Water one ounce of Sal Ammoniac and it will all turn to Ice

Mrs Storey

Rice Cake

½ quarter pound Ground Rice ¼ quarter pound flour, half a pound of Butter, half a pound of Lump sugar, four eggs beaten

out two ounces — The Sugar but
very fine the Butter dissolved
in a bason by the fire, the
Rice & flour allmixed the
eggs beat to a froth and the
Butter then almost cold —
But all just ten minutes be
fore you put them into the
oven — The tin must be well
peppered and heat enough to
brown it over a little more than
half bake — a quick oven is
necessary but not to burn —
This Cake in a tin will keep
some time — Mrs White Hartford

Grape Wine

Take a peck of Grapes, when picked from the Stalks, bruise
them with your hands, then take three gallons of cold
water pour it through the Grapes / they being in a coarse sieve /
by little and little till the water is spent, and the
goodness out of the Grapes, then put in a Stone of Sugar,
let it stand half a year in the cask before you
bottle it —

Mrs Millers —

Portugal Pudding

Three spoonfuls of ground Rice boiled in a pint of Milk till quite thick sweeten it with fine sugar & sugar then add four Eggs with the whites, butter your pan well, an how will bake it, turn it out, and put Raspberry Jam on the bottom of the pudding, and sprinkle on the top. send it to table

Sidney Collyer

Preserved Plums, as done in the East Indies

Take half their weight in sugar, put a layer of Plums and a layer of sugar finely powdered into a Jar, when filled tie it down securely with two Bladders put it in a Sandpan of boiling water, & let it remain on the fire for three hours, when wanted to be used, open the Jar, but admit no air till then.

Miss Sidney

To make Walnut Catchup

Take an hundred walnuts when fit to pickle bruise them well and put to them a quart of Vinegar a handful of salt let them stand four or five days then strain it put to it a quarter of a pound of ~~Anchovies~~ mace, cloves and pepper of each a quarter of an ounce, and nutmeg boil them together a very little while taking all the scum off — Mrs Clough

To make Mushroom Catchup

Mrs Clough

Take some large Mushrooms break them to pieces put some salt over them let them lay two or three days then strain them, put to a pint of mace, cloves, and pepper and boil it a little time till the scum is all taken off — mind to scum both the catch up's before the spice is put in and then boil it a few minutes with it —

Fish Sauce Mrs Clough

Take 24 anchovies chop them bone & all one handful Shallots cut small quart of red wine and the same of white one Lemon cut peel and all a handful of horse radish scraped half a pint of anchovy liquor a little mace twelve pepper corns and the same of Cloves Boil them all well together when cold put it in a bottle cork it close when cold put 2 or 3 spoonfuls to half a pound of melted butter it will keep another pint of wine for waste ——— Wine that is thick and strained through a bag will do for the sauce ——— ———

To pickle Mango ——— Mrs Clough

Take large cucumbers cut open scoop out all the seeds put into each of them three Cloves a little mace a slice of Ginger one Garlick and half

a spoonful of Mushroom catch a little whole pepper the juice you cut off upon them scald them once or twice in hot Vinegar — They will not perhaps look green for six or seven weeks when they do put a small piece of salt Petre to harden them — If is necessary after the pulp is taken out

Direction to a Man who sells Oysters in London Mr Cadmus Oyster Shop — It may be the native Milton are thought the best

Mock Port Wine

To a quarter of a Peck of picked elder berries, one Gallon of water, bruise and boil them, strain them through a sieve add two pounds & half of Lisbon Sugar to a Gallon — boil the liquor with the Sugar twenty minutes, taking off the scum, as it rises, to each Gallon boil a pint of Damsons with some of the elder liquor till it becomes a syrup, Strain it off and put it to the wine when almost cold put a slice of toasted bread thinly spread with Yeast & let it stand four or five days to work then put it off as clear as you can into the Cask — When it has done working put in a good handful of Isinglass to a Gallon, & stop it down — N.B. Some people like to Damsons into Tilny.

Lemon Jelly

Boil one ounce & half of Isinglass
in a pint of water till dissolved
put the peel of four lemons into
a Bowl put to it the juice of
six lemons, 1 a pound of loaf
sugar sifted stir them together
then add the Isinglass, set it on the
fire. let it gently boil for about
ten minutes then strain it thro
calico cloth, and put it into
moulds when almost cold

Mrs M. T. Tovey

Apple Jelly

Slice each apple into six slices, without
either coring or paring them, put them
into a preserving pan, till it will hold
no more, then fill it with as much water
it will cover them, boil them very fast, and
when soft, put them into a hair sieve, with
a pan set under it to catch the juice, to as
many pints of juice as there are, you must
put pounds of sugar. boil it fast, and scum
it clear, run it through a jelly bag, and set it on
the fire again, to boil to jelly. put it into pots
for to keep for use. it must be boiled till
it is a strong jelly. it is best to try a little
in a saucer before you put it into Pots

Mrs Thomas Waddington

To make Black Currant Vinegar

Fill a Jar three parts full with black currants. The currants to be well crushed before they are put into the Jar. Pour thereon the Vinegar of the Sun's till perfect their yielding the proper flavour and colour — Fill the Jar up with white wine vinegar, let it stand four days and stopped stirring it twice a day, 2 four days closely corked stirring it once a day — Strain the liquor through a hair sieve & afterwards through a flannel bag. Put to every pint of liquor a pound of loaf sugar, then simmer it over the fire stirring it all the while till it is quite clear — When quite cold bottle it

Mrs Millens

Lemon Sponge

Two ounces of Isinglass dissolved in a pint & half of water. in two pints of water till reduced to a pint & half, the juice of four large large lemons and half a pound of lump sugar to be rubbed on the peel to extract all the essence — all mixed together and strained when it begins to thicken but it will with a whisk till it looks white & spongy, set your mould in the cold water & put the sponge in whilst it is wet — It should be almost a substance when put into the mould —

Miss Langham

Orange pudding

Grate the peel of three oranges into a pint of new milk. Three ounces of sugar & the crumb of a two penny roll grated, let it just boil & strain through a cloth. Add four eggs & the juice of four oranges. If seville oranges are not to be had add the juice of a small lemon. Bake it half an hour.

Miss Langham

Pour over the crumb of a two penny roll grated

Rice Blancmange

Put a teacup full of whole rice into the least water possible, let it simmer till it is almost burst, then add half a pint of good milk or cream stirring it all the time, add a piece lemon peel & sugar to your taste. Dip your shape in cold water but do not dry it — This is much approved with preserved Rhubarb or any other fruit send the dish —

Miss Langham

Barley Sponge

One ounce of Isinglass dissolved in a very small quantity of water a pint & half of thin cream &

the juice of one lemon & half
a pint of Rectified or red
Currant jelly, whisk the whole
well one way till it gets
thick, put it into an earthen
mould & turn it out the
next day ——————————

Miss Lanfhear

NATIONAL LIBRARY OF SCOTLAND

To make Currant Lozenges

When the currants are ripe, pick and squeeze them as you would do for currant Jelly, put it in a stew pan, and to a quarter of a pound of loaf sugar put to two gills of juice to grind a sheet paper to the currant juice, set it boil over a slow fire stirring it to take care it does not stick to the pan, when sufficiently boiled pour it on dishes the thickness that Lozenges usually are, and set them in the sun to dry for some days and turn them during the time they are drying. then cut them into square Lozenges

time is generally sufficient

Mrs R. Wadley

Remedy for Cholera Morbus

Twenty five drops of Laudanum
in a cup of hot water if not relieved in fifteen
minutes take fifty more —

Sir Matthew Tierney

Norfolk Chronicle August 20th

Remedy for toothache

2 Drachms of compound spirits of Armoricia
6 Drachms of Tincture of Guiacum
If the toothache proceed from cold, or
Rheumatism, drop 10 or 12 drops of the
mixture in a teaspoonful of warm
water, and wash the mouth with it.
If from a decayed tooth, steep some
cotton in the mixture and stop the
tooth. The effect is instantaneous, as
Coast is said to be so
P.S. Take care they send Armoricia
and not Ammonia —

Miss Langham

Remedy for Spreins & Bruises
Beat the yolks of three eggs very well, add to these half a pint of spirits of Turpentine, & fill a quart bottle with Vinegar, shake the whole for ten hours or until it is the substance of a thick cream ——
Half the quantity is sufficient to make at a time ——

Wm. A. Washington

A Remedy for Sprains
Take quantities of an ounce of Rhenish Pina half an ounce of Canada 2 drops Seeds steeped in one pint of Gin, to be mixed and shook for some days before it is fit for taken — about half a wine glass taken at a

a quarter of an ounce of Epsom
salts, quarter of an ounce of
Jamaica ginger ——————

Mrs J. L. Partridge

Fomentation for violent pain
a handful of camomile flowers
eight pepper heads boiled in
three pints of water to a strong
decoction; two pieces of flannel
provided like a stocking
to be dipped & applied to the
part affected ——————

Dr Probert

NATIONAL LIBRARY OF MEDICINE

For the stone and gravel
Pour two pints of boiling water
upon two ounces of hops & let it
stand till cold or longer, strain
it off & bottle it for use ——
Drink half a tea cup of this tea
three times a day with a tea
spoonful of carbonate soda in
each dose ——————

Mrs L. Waddington

Tic doloreux

Four cases of Tic doloreux which resisted the ordinary treatment yielded to the administration of one grain of produced Iniuine and two grains of sulf. acided dissolved as common salt — This dose was always sufficient and in from two to three days the patient was always cured as if by enchantment — The cases reported to Dr Richet of Metz is related in his thesis presented to the Faculty of medicine at Strasbourg

Berg Pfalz July 8th 1829

To make Senna tea

Half an ounce of Senna leaves six table spoonfuls of boiling water, let it stand covered up till cold. — Then doses first ten or some prefer —

Black dose

Then table spoons of Senna. Tea

reduced to a paste ——
Half a tea cup full to be taken
every morning fasting ——

Mrs Jones ——

Rheumatism —

Scarlet Rheumatism one ounce
Lac sulphur half an ounce Cream
of Tartar, half an ounce, softened
into any kind of syrup, to be taken
one or two spoonfuls as occasion
requires night or morning ——

Mrs Clegg ——

Poison for Mice

Rats Vomit put on a little
bread & butter and some
water near, as soon as the Mice
eat it they will die ——

Mrs Fardell.

For a cough

Three penny worth of Horehound, three
penny worth of Gil of Amber, Shake
them all together every time at
is used & bottle the Phe. chest with
it every night going to bed ——
a piece of Flannel put on
afterwards is of service. ——

Mrs Bacon Mrs L. Weddington

For the Ague

Seventy drops of sweet Spirit of
Nitre in a cup of cold water
to be taken an hour before the
fit usually comes on ~~or used~~
to be very beneficial ——

Mary Pepper Jul. 21st 1827

For a cough or sore throat

Three pints of water & two
ounces of Hops boiled till it is

Remedy for the Ague.

An Emetic of 20 grains Ipecacuanha and one drachm of Antimonial Wine to be taken during the Ague cured or Jalap may be substituted for the Ipecac. in the intervals between the Ague fit two grains sulphate of Quinine and half a drachm of Bark every two hours during the second natural it should be given every four hours, the evening will have a few days after the Ague has ceased

The celebrated

Mrs Clarke

Remedy

Remedy for ~~Ague~~ Toothache.

Opium half a drachm Extract of deadly Night Shade 1 drachm of each and press out of Acetate one drachm, Cayenne pepper 1 drachm of Camphor of each eight drops

Mr Woodcock Dentist Ague

a small pill made of the above to be put in the Hollow tooth

House flies may be effectually
destroyed without the use
of Poison ——————
Take half a tea spoonful of black
pepper in powder one tea spoon
full of moist sugar & one tea
cup full of brown sugar & put them
all together & place them in
the room or closet where the
flies are troublesome & they
will soon disappear ——————
Per Mrs. Washington

The following is a simple & efficacious
remedy for the bite of a mad
dog, Cat, snake &c ——
The wound must be instantly washed
with common salt & water, take
a handful & tie the handful of salt in
a pot of water & apply a poultice
of wet salt to the wound, make
a fresh application of the same every
two hours three or four times ——
Oct. 1825 Sukeina Weil

and sweetened with brown sugar
Gruely and a slice or two
of Lemon should be taken when
the cough is troublesome —

Wm. Leach Northfield
Mrs. Leighton

For Gravel

Take Red Nettle root put it out
in oven to dry & powder it made
very fine sift it and take as much
as will lay upon a shilling in a
cup of any good home-made
wine that is not sweet —

Mrs. Wellington

Antidote against Poison. Viz. Arsenic

Glauber

A dessert spoonful of made mus-
tard mixed in a Tumbler of luke
warm water & drank immediately
it acts in an instantaneous Emetic

Wm. A. Wellington

The juice of the white Nettle is a very good thing to stop bleeding, both taken internally it might succeed — for bleeding at the nose it may be rubbed on the outside —

Wm Miller Esq

For Dropsy

Take an equal quantity of Horehound Carnomile Marsh Mallows Wormwood 2 Feather few boiled to a strong decoction then it is strained off a little fine Sugar should be added and the patient should take one pint frequently — The Limbs should be applied as a poultice to the swelled parts of the Body

Wm Cobbitt

For a Cough

Linseed tea made in the proportion of a tea spoonful of Linseed to a tea cup full of water

and be covered up very close
warm and not get up till
perfectly cool — Previous to taking
the above dose an Enema of Thea
2 ounces is to be taken. The
night before the fit is expected
to return — If the first dose
should not remove the symp-
toms a second may be given which
seldom if ever fails of doing
so — It will not be necessary
to repeat the Enema before giving
the second dose —

Wm Mullens Ldy

To Immediate a sick room
Put some Vinegar in an
earthen or tin vessel with one or two
copper halfpence or Penny pieces
at the bottom. Stir them frequ-
-ently with a red hot poker

Wm Newcome Kempsey Street

---

day and then three times a day till all is finished. It is to be taken as soon as the Ague is off and if it should return it must not be taken when the fit is on, but as soon as it is off begin as at first

Wm. Bacon Fettall

Remedy for Ague

Take leaves of the smut Ball Tansy dry them & beat them very fine, sift it through muslin, take as much as will lay upon a sixpence to which add one spoonful of Vinegar, & two of port wine, this dose is sufficient for a grown person. It is to be taken about an hour before the fit is expected. To go to bed immediately

For Shortness of Breath

Take the milk of Garlic
Garlic ounces, syrup of Squills
four ounces & half; mix them
together — & prepare to be
taken four or five times every
day and in particular every
Evening

Sanskrit Magazine

Remedy for Ague

Take an ounce & half of Bark
half an ounce of powdered Ginger
twenty drops of Laudanum, mix
them together with Honey and
water the stiffness of paste. The
Patient should take a piece
the size of a Nutmeg every two
hours the first day every
three hours the second day
every four hours the third

Remedy for wounds, sprains, or bruises.

One Ounce of Camphor, four Ounces Spirits of Wine, one Ounce of Laudanum, one ounce Spirits of Lavender, one Ounce of Sal Ammon To be mixed altogether.

Mrs Fairbrother.

Remedy for a Cough.

Four tea spoonfuls of Antimonial Wine three tea spoonfuls Syrup of Poppies Two d° d Tincture Balsam of Tolu. one tea spoonful of Laudanum twenty five drops of this mixture to be taken at bed time, or when the cough is troublesome.

Mrs Crosby

– Shake the bottle before going
the mixture — It has no bitter
operation nor is any care necessary
whilst taking it —

Mrs George Waddington

Recipe for Jaundice

Take two Ounces of Turmeric, half an
Ounce of Saffron, and mix them into
a bottle of good white wine A glass
twice a day, is sufficient for a grown
up person & half that quantity for
a Child —

Mrs Jardell —

For Jaundice

Take a handful of Barberry Bark, and
the same quantity of madder root boil
them together in a quart of old Ale
begin taking a wine glass once a day,
and increase the dose to two or three
glasses, as you find it necessary. This
Recipe is known to have cured a lady in
the black Jaundice —

Miss Waddington —

For the Gravel

Miss Hazlewood

A tea spoonful of magnesia to be taken every morning
fasting. The Deluge must be attended to and if there is a
white sediment, the magnesia must be left off for some time —

To remove pain in the back or joints, either from numbness, or extreme cold, or even rheum.

A quarter of a pound of mustard seed, a quarter of a pound of scraped horseradish two quarts of boiling hot water poured over it. half a pint to be taken of a night and the same quantity of a morning fasting. The mustard seed must be bruised in a Pestle & mortar to break it.

For the Hooping Cough, or any Cough

Infuse two drachms & a half of salt of Tartar in a quart of cold water, add to it two scruples & a half of Cochineal powdered fine. Sweeten it with loaf or Lisbon sugar. Give a tea spoonful four times a day to an infant, to a child of two or three years old & desert spoonful and from four years old & older a table spoonful at a time

Com Plaister

Take two ounces of Gum ammoniac, two ounces of yellow ware, six drachms of Verdigris, melt them together and spread the composition on a piece of soft leather or linen cut away as much of the corn as you can with a knife before you apply the plaister which must be warmed in a pot right if the corn is not affected before

W. Cooper's Lecture on Surgery

St Thomas's Hospital

every night for three or four
minutes, the head should be
well washed with soap & water
every third night previous to the
application of the ointment
Internal medicine seldom
required in this disease
except when the character
of the affection is irregular,
or there is a peculiarity in
the constitution of the patient
— He should if obliged
proceed from home to
see such will easily direct
how the application of the
ointment is to be
conducted

Evening Chronicle

Case for the King-worm of the Scalp
by Hunton in the Monthly Maga-
zine of the present month the
recommends the following treat-
ment of this disease. The
head should be frequently shav-
ed & kept covered with an
oiled silk Cap or instead of
that a thin Bladder has been
used. An ointment should be
formed by mixing together the
nearest crude & finely powdered
superchloride of potash in
such proportions as to make it of
the consistence of thick
paste the size of a nutmeg
to begin according to the extent
of the surface affected. Should be
well rubbed on the part with
the finger for the space of the hand

very week. The above quantity for an adult but for a child

Wm. Wilkins

Bilious Pills

Three grains of aloes made
down a quarter of an ounce
of Mastic powder these ingredients
pulverized & incorporate them
with a proper quantity of Jelly
of Rosewood to make a Mass.

Three grains is sufficient
for each pill —

N.B. Care must be taken
to prepare the aloes with a
strong tincture of Liquorice

These pills are better taken
before dinner or supper —

Wm. Randell

ironnetticus in a cup of rum
milk three times a day —
N.B. As Exercise is to be join'd
previously to taking the powder
Mrs. George Washington

Mrs Bacon's Recipe

One Ounce of Illica Picra put into
a Glass Bottle with a Pint of
Wine, let it stand four and twenty
hours, shaking it several times —
when you want to take a small
wine glass full, pour it off as clear
as you can — to this Ounce you may
add half a pint more wine.
Mrs Legge

For the Ague

A couple of powdered camomile
with five grains of Ginger to be
taken every two hours in the
absence of the fit — It is best
taken in wine or Gin & water

Any person who may swallow a pin or the bone of a fish will find relief almost instantaneously by taking four grains of tartar emetic dissolved in warm water & immediately afterwards the whites of six eggs — The coagulated mass will not remain on the stomach more than two or three minutes — so essential is the remedy that it has been known to remove the pin within 24 hours of one — London Paper

Bang Paper Jan. 4 1823

For the Ague

Take a small Potatoe — Scrape off the powder of the Calomel

For the Bowels to promote evacuation

A Tea cup full of Groundsel Tea will operate upon the Bowels

Mrs A Waddington

Eye Water

Pour a Pint of boiling hot spring water over a tea spoonful of Alum; apply the water on a soft piece of cloth to the eyes two or three times a day

D. Wright

Remedy for a cold & cough

Brown Sugar Candy Gum Arabic & Liter an equal quantity of each dissolved in warm water Take a tea spoonful at night going to bed Twice or thrice in the day

Lady Dudley

Cure for an eating Cancer. From
an American Paper ——
Take the leaves of Balm of Gilead
beat them up alone and apply
bind them to the wound ——

Another cure for the same
File up old plates of brass fast
a sponful in a wineglass, make
a plaister of the filed brass &
parts Suet — Lay the plaister
on the wound which must not
be removed until it is quite
well, which will then the
desired effect in a short time —
This has been experienced
by several persons and has
been known to fail
of cure ——

St James's Chronicle
May — 1822

To make Raspberry Vinegar

Two quarts of the best Raspberries steeped in one quart of the best vinegar in a warm place for ten days / then strain it off & put it to two pounds of Sugar / boil it till clear & when cold put in bottles tied over with Paper instead of cork —

To clarify the Sugar — Wet it with water enough to dissolve it & boiling it over the fire till it is clear —

Eye Water

A piece of white Copperas the size of a large pea, rubbed smooth upon the bottom of a plate put it into a tea cupful, & fill it up with rose water shake it well till dissolved. Apply a little to the eye going to bed & two or three times a day with a small piece of sponge or a soft piece of rag.

Mrs. A Waddington

For a Bowel complaint

A quarter of a pint of the best Brandy a dry a quarter of a pound of loaf sugar finely placed on two pieces of Tobacco pipe over a fire in which the Brandy is put set fire to the Brandy and let the sugar dissolve into it till it is all melted. Give tea spoonful

powder, 2 pennyworth of salts
of Wormwood, also in powder, to
be divided in four parts and one
to be taken as soon as the cold fits
is off and every eight hours after
until you have taken all the
powders which are to be mixed in
a little red wine. If the Ague
is not cured you by the above
medicine in a fortnight ——

Wm R Wedderburn

To make Lotion

Take one of Goulards extract cut into
small pieces, half an ounce of
Roman alum powdered put into
a bottle, a pint of Brandy pour
upon them, to be well shaken
every day for a fortnight, then
strained off — a tea spoonful may
be taken once or twice a day
in a cup of camomile tea ——

N B — It creates an appetite and
keeps off Agues &c ——

Wm R Wedderburn

For the Jaundice

Take a large seville Orange, stick it pretty thick all over with cloves open one end of it & roast it then eat it three pennyworth of Saffron, roast it in a saucer till it is quite brown all over, then cut in small pieces and put it in a bottle of good old mountain wine, shake it well and let it stand four and twenty hours — Take two glasses every day till the bottle is finished. This to be repeated in fourteen or fifteen days — The whole leg at two hours to fail of a cure — It should be taken upon an empty stomach as fasting, before breakfast & at night —

Wm A. Maddenston

For the Ague

Steep an ounce of bark in fourteen pints of water with an

Thirty drops of the mixture to be taken three times a day —

Wm. A. Waddington

An equal quantity of Gum arabic Nitre, and sugar candy, a tea spoonful of each to be dissolved in a small quantity of common water, and taken going to bed, & once or twice in the course of the night —

Wm. A Waddington

To take out Iron mould Dissolve a quarter of an ounce salt of sorrel three quarters of an ounce cream of tartar mix them well together & put them through a lawn sieve. This quantity is said to be equal to twelve shillings worth of the salts of lemon —

Wm. A Waddington

For the Sic dolorem
Stroque, Shake
Belidona a deadly Sujitt, for the
Sic dolorem, Suspended by Jn.
Tibbs Apothecary, old Bond Street.
To be applied as a Plaister and
renewed in ten days ——

Jn.t Nicholson

Mutton cutlets for a cough or
sore throat ——
Two ounces of mutton fat from the
loin, scrape it fine, & boil it in a
quart of milk with as much
flour added as will make it the
consistence of custard. Sweeten it
to your taste ——

Wm. R. Wickington

For a cough or violent cold
One dram of sweet spirit of Nitre
& Nitre, one drachm of Elixir
of Vitriol, & sixty drops of Laud

For worms

Two Ounces of quick silver to two quarts of water, boiled in an iron pot till reduced to one quart. the invalid child to take half a pint in any way, in the course of a day — Lady Harwood

Vegetable Syrup for scorbutic disorders

To four bottles of good rich mulletwort, add half a pound of sapsapas, one ounce of sarsaparilla, and four ounces of Dracus seed (commonly called Wild Carrot) boil them gently over the fire for three quarters of an hour, frequently putting the ingredients down with a ladle, then strain the same through a cloth, to each bottle of this liquor put one pound & half of good thick Treacle. boil the same gently for three quarters of an hour, skimming it all the time, put it into a Pan, and cover it till cold, then bottle it for use, be carful not to cork it too tight. a moderate sized tea cup full to be taken in a morning before you rise and the same quantity at night on going to bed, till you have taken nineteen or twenty bottles of this Syrup. if it should not have the effect of keeping your body regularly open, you are to add half an Ounce of Senna to one of the bottles of Syrup & take a tea cup full of that when necessary. A B. Stone commended to the patient to take six bottles of this Syrup every Spring and Autumn

For Inflammation in the Eye. Take
Fuller's earth & wet it with water taken
from the a Blacksmith's forge through
a piece of blotting Paper, mix it
with three grains of white Vitriol
Dip a piece of Calico in the mix-
ture & wash the eyes night and
morning — Mr. Steven Ely

Mouthwash Content for a sick person
Take two heads of Cocks finished
about the size of an egg well washed
& boiled in a quart of milk until
reduced to a Pint, strain it through
a fine sieve or Canadian flannel,
if required add half an ounce
of Tincture — Two or three cups
full to be taken in a day

Mr. Chaffy's recipe from Mr. Daniell

Ten days the cough will be cured

Mrs Gorle Dly

Mrs Childs receipt for

Three ounces of Oak bark boiled

in a bottle of old Beer till

reduced to a pint — Two table

spoonfuls of the mixture with

one table spoonful of Port wine

to be taken the first thing

in the morning & the last

at night — when the com-

plaint abates the medicine

should be left off —

NATIONAL LIBRARY OF SCOTLAND

For weak eyes

a handful of ground ivy mixed

with half a pint of water, let it

boil ten minutes till it is a strong

decoction — Wash the eyes frequently

this is good for inflammation —

Miss Tilney

it until some moisture is extracted, which must be dropped into the ear as hot as the patient can bear it — This has been tried in a family in Madras in more than one instance, and generally immediate relief after laudanum & other medicines had been ineffectually applied —

St James' Chronicle March 1822

A very nutritious Jelly

Two Ounces of candied Eringo root. two of Isinglass, one of Sago, one of Rice, one of Pearl Barley, add to these three pints of Water boiled slowly until reduced to a Quart. Take a tea cupful two or three times in the day, with an equal quantity of Cow's milk —

Mrs Agnes Waddington

An effectual remedy for the Hooping Cough

Take sixpenny worth of common Rum two pennyworth of Spirits of Turpentine, Shake them together & rub the Childs back from neck to chine gently by the fire night & morning — Use a

Rest effected
Mrs Barker

For a Bowel disorder

Take some fine flour and tie it up very tight in a cloth, boil it in water for some time, when it will become quite a hard paste; grate it and eat it in the same manner you would Arrow Root. It should be boiled till it is as hard as a Ball — Mrs Millers

To make Camphor Julep

Six tea spoonfuls of Ether to a pint of Camphor water —— Downing

For an oppression on the Chest

The white of an Egg beat a little, and put to half a tea cup full of water, to which add a lump of Sugar, this mixture to be taken twice or three times in a day.
Mrs Dixon

Indian cure for the Ear ache

Take a piece of lean of mutton about the size of a large walnut, put it into the pipe & burn it for some time till it becomes reduced almost to a cinder. Then put it into a piece of clean rag & squeeze

Mustard Whey

Take Milk and Water, of each a Pint, bruised mustard seed an ounce & half, boil them together till the curd is properly separated, afterwards strain the whey through a cloth. This is the most elegant and by no means the least efficacious method of exhibiting mustard. It warms and invigorates the habit, and promotes the different secretions. Hence, in the low state of nervous fevers, it will often supply the place of wine. It is also of use in the chronic rheumatism, palsy, dropsy &c. The addition of a little sugar will render it more agreeable. The dose is an ordinary tea cupful four or five times a day.

This was copied from the St James's Chronicle of Janry 11th 1820.

For Cancers or Lock Jaw

Half a pound of figs to a pint of good milk, simmer it to a pint. The quantity — The patient should drink the milk & eat the figs as a poultice to the

mix all the foregoing ingredients
& mix in Treacle & Water
If Castor oil is not to be had
Honey will do — The Dose is
not to be repeated —

Mrs Sarah Scott —

For a Bowel Complaint

15 Grains of Rhubarb, 15 Grains of
Magnesia, let the Rhubarb be put
into a table spoon, fill it with
Rum, to which set fire, till it
will burn no longer, mix the
whole in a wine glass of Peppermint
water, with five drops of Laudanum —

Mrs Dixon —

For a Bowel Complaint

30 Grains of Magnesia, 30 Grains of
Rhubarb, 8 drops of Laudanum, mixed
in half a pint of Peppermint water,
a wine glass to be taken at bedtime, and
another in the morning —

Mrs Acton

Blue Ointment to be used for scalded
heads —

Lady Harwood.

For the Jaundice

One ounce of Turmeric, half an ounce of Saffron pricked fine and put into a jug with the Juice, get one of the largest lemons, roast it & squeeze out them, then pour a bottle of good Lisbon wine on all, cover it down & keep it warm by the fire two hours — a wine glass full must be taken before each meal, & better before dinner, & nothing to drink, for much harm to the stomach with her must be taken each day — If this quantity is not sufficient to cure the disorder, the above medicine must be repeated — — An entire must be first taken

The castile soap to be shaved fine
pound all with the rum, then
add the Cardamom ——————
The above three receipts given to
Mrs Mosby by Mrs Braden ——————

~~Take shell a handful hart says~~
~~& put into ~~water~~ a quarter of a pint~~
~~of good vinegar into~~

For a Cough

Take half a pound of hart says
and put it with a quarter of a
pint of good Vinegar into a sauce
pan, one a tea spoonful, then
grate dry bread, pour it into a
bason & when cold add to the above
ingredients two ounces of sugar
candy & Pepper & stir them well to-
gether — then the cough is from
a Cold take two or three
tea spoonfuls of this mixture —

Mrs Tovey —

For the Asthma

Take two ounces of Spanish liquorice and half an ounce of salt of Tartar boil the liquorice in three pints of water till it is reduced to a quart, when blood warm add the salt of Tartar —

Take two table spoonfuls every two hours —

Wm. Mackey

To make Laudanum

Ten drachms of opium beat powdered to a pint of Brandy, the opium to be melted in a little water before added to the Brandy, the whole to be placed near a fire for eight or ten days —

Wm. Mackey

For the Lumbago

Take half an ounce of Gentle drop tar take a spoonful of Rum & one dessert spoonful of laudanum —

per to one made & given at inter-
vals of three minutes about
2 or 3 hours after the patient is left —

Cambridge 8th August 1818 —

For the Tic dolorous

Half a grain of white Vitriol, three
drams of extract of Bark made
into a pill —
Begin with one pill thrice a day
& increase by degrees to three
three times a day & even to three
four times a day if the stomach is
not nauseated, or any other unpleasant symptom arises —
The Bowels should be kept open
with small doses of Epsom salts
if requisite every day or every
other day —
A Quart of water to two ounces of
salts, a wine glass full to be taken
every morning or every other morning

Wm Wilkins

Remedy for the Ague

A wine glass of the best vinegar
the same quantity of port wine
ditto of water, to be well shaken
together & taken when the Ague
fit is coming on, the patient to
be well wrapped in flannel &
a warm bed to lay on

perspiration

Miss Jones

Important recipe from an American
paper

A man in Main Street New York
after unfortunately drinking cold
water, was seized with very alarm-
ing symptoms from which he
was relieved by Dr. Jones de
Witts White Oil dissolved half
an ounce of camphor in a
Gill of Brandy, of this dose

For soreness in the throat occasioned by small pox, measles, or Thrush —

Three table spoonfuls of Honey one of Vinegar a piece of Alum the size of a pea, with ½ or five teaspoonfuls of loaf sugar. to be simmered over the fire till the scum is all taken off that will arise — a little to be taken when the patient requires to have the throat cleared —

To take off Warts or Corns

Lay a confederate about the body of the Willow tree bast to soak 2 days with vinegar the thickness of paste to be spread on cloth and applied to the part affected

Morning Herald Oct. 2 1848

Mrs White tried it for a Wart and it had the desired effect —

2 seconds — The amendment to be expected is so very gradual that it requires steady perseverance in the use both of the internal & external means — In three months the corrosion ceases entirely & the wounds perfectly healed, she was repeats the remedy during a fall for perma-tion — It does also prove to a man who had a cancer in his face to a dreadful degree, he was completely cured by it — Other instances also are mentioned of the benefit derived from Clima in cancerous complaints &c — It is also said to be beneficial in consumptive cases as well as scorbutic complaints —

Wm A Waddington

& prevailed by a Clergymen in the
Country to a Good Woman who had
been for many years afflicted with
a bloody Cancer. & who was then
thought to be in so hopeless a
state as to have but a short
time to live; after giving her an
appropriate medicine, & ordering her to abstain from salted
meats & to live on most simple
diet, he ordered her to take
three times a day a quarter of a pint
of the Juice of Clivers. The
plant having been well pounded
& squeezed. He ordered that the
Juice should also be boiled &
mixed with hogs lard for an
ointment to the wrists, legging
the bruised Clivers on it &
keeping them constantly applied

keep stirring it till it boils, let it boil a quarter of an hour, then cleanse it through muslin into a bowl, let it stand a little time to cool, then break it with a spoon till it looks white and is cold, put it into pots & tie it down close, it will keep good two or three years. It heals all kinds sores and cures bruises in any part of the body, and is good for a burn when the fire is out. When used a small piece of it should be melted in a saucer & a fine piece of cloth dipped into it & applied to the part affected.

Mrs Millers.

Cure for a Cancer

A late number of the Gentlemans Magazine gives an account of some unusual & well attested facts relating to the use of Choirs common called Goose Grass, scientifically Galium aparine in the cure of that most terrible malady the Cancer. The process was accom-

and rub the stomach part frequently — Take a pint of Yeast —

A person of considerable experience in his own family, & in others of the nature of Typhus fever recommends as a preventative to anyone who may suppose that he has been exposed to the infection to drink at night on going to bed a pint of a strong decoction of Wormwood, & another pint two hours before breakfast the following morning taking care to avoid cold in the course of the day —

Barry New Jersey Feb.y 1818

To make Breast Salve

Take two pounds of Mutton Suet, half a pound of Mosses & half a pint of Salad Oil. When the suet has been tried put it into a saucepan, then put in the oil and then the rosins, mix them well toget

Excellent receipe for Sparms
Soak two or four whole white
pepper corns about an hour before
dinner & tea time ——

Bury Newspaper Oct 29

Easy and effectual Remedy for Burns & Scalds.

Oatmeal and cold water, mixed together
to a poultice form, & laid upon the
part burnt or scalded, gives instant
relief from pain - when dry, wet the
meal again, and do not suffer it to
become hard; where possible, wrap
the part up with the poultice upon
it, and when closed, it will retain
its own moisture, if not, a little
cold water is at hand

Bury Newspaper Feby 1818

For the Rheumatism

One ounce of Salt petre put into
half a pint of the best white wine
Vinegar & simmered over the fire
some minutes ~~Bottle it~~
Let the bottle be well corked

with an ear-pick / or bent block
pin / to clean out the wax.
It gently neber the ear tender
but when it is left out
but then the worms will
not go off - This remedy should
be pursued as a Fortnight -
To the Cottage
stubborn of the pot as there
by degrees as you find you can bear
bear it

Mrs A Wedderburn

Bleaching for Shoes

Half a pint of melt beer, half a
pint of milk, three ounces of Ivory
black, two ounces of treacle or
coarse brown sugar, mix it well,
boil it up & bottle it for use

Miss Lancaster

The bleaching should be well brushed in

Lay one night in a separate pot before they are mixed with the former Items, they may add them to Stinking oil

Mrs Haddon

To make Lavender Water

To a pint of the very best rectified Spirits of Wine put a small bottle of Turkey or Neroli upon a Shilling – but it should stand two or three days then pour it off from the Sediment & add one ounce of the oil of Lavender & a Shilling worth of the best Rosewater ——

Mrs R Waddington

Bon desespoir

A pointed piece of the stalk of a Cabbage cut just in the eye Morning, Noon & Night, after taking out each piece, a piece of old pint bottle should be put in

For Stone and gravel

Boil two large leeks in three pints of water till it is reduced to a quart — a wine glass to be taken frequently — — Cook it with Milk it will keep a long time

Joseph Ratsey —

Sweet Jar

When quite dry you should get the roses of all kinds, clove pinks, lavender, Caprice Berries & any sweet-scented flowers, first & first a big a little Bay salt, & all kinds of spice at the bottom of the Jar, then a layer of flowers & some more bay-salt & spice, a layer of each till you fill the Jar —

When you wish to put in any fresh flowers they must first be sprinkled with Bay salt & spice

Aperient mixture

Take a quarter of an ounce Cream of Tartar, do. Caraway seeds, a pint & quarter of water, boil them a few minutes, then add one ounce of senna, let it boil down to a pint, when cold strain off the decoction & add one ounce of Manna & two of Epsom salts ——— Three or four tea spoonfuls to be taken at a time ———

Mrs Bazett
per Miss Stapleton

Remedy for a sore throat

A handful of black currant leaves boiled ten minutes in half a pint of new milk, drink a cupfull of the milk at bed-time & apply the leaves as a poultice to the outside of the throat as warm as can be borne

Mrs Segrove

Remedy for toothache

One ounce of Oak bark boiled in a pint of water till it be reduced to half a pint in which let a piece of allum the size of a large nutmeg be boiled in order that it may be quite dissolved Strain the liquor & let the mouth be frequently washed with it — Dr Chesy —

For weak eyes

A Cabbage Lettuce boiled in a little water till the ~~stuff~~ is perfectly is quite out & the liquid put in a bottle will keep some time & the eyes should be frequently washed with it — Dr Boldero

For defect in the eye

Singleton's Golden Ointment —

for four or five hours, but do not exceed that quantity

Mrs Drake

For Young Women

An Ounce of prepared Steel well mixed in a quarter of a Pound of treacle, a tea spoonful to be taken at bedtime, every night for a fortnight - to be then left off for a fortnight - if necessary to be then taken again as above

For a Bowel complaint

a tea spoonful of Allspice to mixed in a quarter of pint of strong old beer - to be taken at bed-time, If the quantity is not too much the allspice may be mixed in half a pint of Beer

Mrs Darby

this quantity may be taken every night for a month if necessary, or even longer, as the Allspice & Beer are generally allowed to be good things for any one afflicted with a bowel disorder

To preserve Walnuts

Gather your walnuts as you would for pickling; put them in a sauce-pan; let them simmer over a slow fire ten minutes, then strain them off, put them again in fresh water, & simmer them as before; repeat the process three times in order to take out the bitterness To every pound of walnuts add a pound of coarse moist sugar; put water sufficient to make a syrup to cover them — boil them in the syrup & thus finish the preserves in shape keeping them covered with the syrup —

N B — Half a walnut for a child is a common dose — for a violent bowel complaint take half a walnut every half hour

Remedy for Inflammation in the Bowels

Apply a common bread & Milk poultice as warm over the part affected as can well be borne — Dr. P— an eminent practitioner at Bristol has tried it for several years and never found it fail

Barry Hampshire March 1st 1775

To make Mock Asses Milk

Take a tea cup full of Barley water boiled quite to a jelly, make it very hot, add five grains of Nitre, a little sugar or honey when dissolved add an equal quantity of new milk take it fasting in the morning & noon & going to bed — You may vary in a little from Asses Milk by very few drops

D. Baillie

For a Cough

A large onion cut into slices, and boiled in a pint and half of water till reduced to a pint — pour it boiling hot over a quarter of a pound of sugar candy —

Miss Lane

A New Remedy for a Cancer

Knead a piece of dough about the size of a small hen's egg & a lump of hog's lard / the size of the latter / of the same dimensions — These substances to be roughly mixed so as to form a kind of salve, must be spread on a piece of white leather & applied to the part affected —

Copied from Barry Cunningham's Receipt Book 1815

For the Whooping Cough

Mix one sample of salt of Tartar in a quarter of a pint of water, add to it ten grains of Cochineal finely powdered, sweeten it with white sugar; Give a child from one to four years old a large spoonful four times a day and then a spoonful of Barley water after it — A child of four years a large spoonful four times a day

W. Walker

To prevent Infection

Put one table spoonful of Nitre finely powdered in a cup. Pour on it one table-spoonful of Vitriolic Acid on it — Stir it frequently & leave it every day — A cup of this should always be in a sick room & in every part of the house — These should be burned after persons that people as they pass may stir with a Stick

Wm Walker

A dessert for the same compliment

Two ounces of fresh Butter, take
from its skin & membranes,
slice it & boil it in a pint
of boil'd milk, when it is dissolv-
ed add to it a little powder
heaped of sticks ordered into an
extremely fine powder & mixed
smooth with a little milk, & boil
the whole for half an hour & then
add a little cinnamon powder,
Lemon one of the of sugar, a small
tea apple scraped may be
then frigarately — J. Sanders

~~Receipts~~

Useful Receipe for effectually taking out
Spots of Ink from Linen

Take a piece of mould candle, melt it, and
dip the spotted part of the linen in the melted
tallow, then put it to the wash

Copied from the Bury newspaper
15th Decbr 1814

For a Cough

One teaspoonful of paregoric Elisir three of treacle mixed with warm water taken at bed time — Mrs Edward White

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For a Horse who has the Colic

an Ounce of Ginger a quarter of a Pint of Gin & a ~~Quart~~ Pint of old Beer to be boiled together and given warm —

Mr Harvey —

Remedy for a bowl Disorder

a quart of Milk & a large handful of sweet almonds blanched, let it boil till it comes to a pint, then strain off the almonds & put an ounce of ~~cream~~ of Rose ~~&~~ the milk. If a diarrhoea sets in, let it remain after you have strained it ~~together~~ from the Gelatine, but at bed, an Opium pill to be taken every hour in the day & the stomach will allow —

Dr Mayo

The reason I know it to be consequence &

For the Rheumatism

Take of the rectified Spirits of Wine three ounces, dissolve in it three drams of Camphor, add one oz. of Spirits of Sal-Ammoniac. Put a small quantity in your hand and hold to the part affected, it need not be rubbed in, then wrap it in flannel — Mrs Patrick

For Rheumatism

Two ounces roll of Brimstone beat to powder, to two quarts of Spring water, boiled till reduced to one, drink one very small cup or wine glass full every morning fasting — Mrs Waddington

For the Piles

Mix an equal quantity of cremor tartar & Brimstone in honey about the consistence of treacle and take a tea spoonful every night going to bed — Mrs Waddington

For a Cough

The Yolk of an Egg beat up with a tea spoonful of honey, the same quantity of rum, salad oil, vinegar or Lemon juice a tea spoonful or two to be taken at any time when the Cough is troublesome

Mrs Hardy

were attached with complaints on the breast and that upon very many when even the lungs were ulcerated. It must be observed that the room in which the fumigation is to be performed, ought to be very closely shut up, and that the person should walk about to reach in the Vapour by degrees.

NATIONAL LIBRARY OF SCOTLAND

A Recipe for the W—

Six Tobacco pipes beat to a powder, boiled in a Pint of skimmilk till reduced to half a pint. let it stand some time and then strain it through muslin. take half the quantity the last thing at night and the remainder the night following — if this have not the desired effect, repeat it a few times.

For the Stone & Gravel

A dessert spoonful of rasberry juice taken in a glass of gin 2 or three times a day — A respectable Clergyman in South Wales has tried this remedy with great success — Copied from the Morning Herald

S. Sutton's recipe for sick persons

Isinglass, Pearl Barley, Candied Eryngo root & Rice ana ounce of each to be put into a quart of milk or water & boiled to a pint — If the ingredients are boiled in water a little sugar & the yolk of an egg may be added — This may be taken warm or cold many times in the day —

Wm Lamb

For sick people

Persons of a consumptive habit have been known to be greatly relieved if not entirely cured by breathing in for some time the vapour arising from an equal quantity of White Pitch and yellow Bees Wax whilst dissolving over a chafing dish of fire. This fumigation continued for some days has produced a very considerable amendment in the Patient, and by perseverance has performed a complete cure where it has been supposed a hopeless case — this remedy has been tried with great success by different people who

For the Piles

A piece of Camphor the size of a nutmeg dissolved in two tea spoonfuls of Spirits of wine, then add half a pint of cold spring water —

This quantity should be taken twice a day — — — —

a Powder to prevent toothach

Quarter of an Ounce of Bark quarter of an ounce of myrrh & half an Ounce of Bole armoniac to be pounded together for tooth powder —

A Bar of cast iron heated to a cherry red, may be cut with a carpenters saw in the course of less than two minutes the saw will not be the least injured by the operation — Copied from the Bucks Paper. Feby 1813

For the Piles

Mallitt's drops which have proper directions sent with them

Remedy for deafness —

A strong infusion of Bay salt in two or three drops to be put into the ears at bed time for a fortnight or three weeks —

Mrs R Stevens

For Inflammation

Two large handfuls of hops boiled ten minutes in a quart of water pieces of flannel to be dipped in when it is taken off the fire and applied as hot as the patient can bear them. This to be done for half an hour together at one time morning and night and once in the middle of the day —

Mrs Shackeray

A recipe to make Ink

8 Ounces best blue galls in coarse powder to two quarts of rain water to stand for one week in an earthen vessel before the fire shaking it often then strain off the liquor thro' a thick flannel add 2 oz: of Gum arabic 1 oz: of copperas 1 oz: white sugar candy well powdered and half a *noggin of good vinegar —

*noggin is a small mug —

a table spoonful is sufficient for a child — Mrs Pooly —

Spread part of a very hot tallow candle thick with butter & apply the plaister to the pit of the stomach; this will relieve children with an oppression on the breast occasioned by a cold & cough — Mrs Potts

Remedy for a Chiros Complaint

An equal quantity of Rhubard, Ginger, Magnesia, & Camomile flowers powdered; a tea-spoonful to be taken frequently either in liquid or Pills — Mrs Willett

Recipe for the Rheumatism

Two ounces of Balsam of Capivi, four scruples of oil of Sassafras six drachms of Gum Guaiacum one ounce of Balsam of Peru, ten ounces of rectified spirits of wine, twenty four grains of salt of Tartar — Take twenty five drops of the above tincture in half a glass of White wine in the morning fasting, and at night going to bed increase the number of drops gradually every day till you take fifty drops every morning & the same number at night, and continue them as long as you feel any pain —

Mrs Fisher —

To make Rose Syrup

Pour boiling water over a large quantity of Rose leaves, let them stand till quite cold & the strength of the Roses is gone in the juice then add a pound of Coarse Sugar to every pint of juice and boil it till it becomes a Syrup ——— Mrs Cloyne ——

For a sore throat

Some green Rue shred very small mixed together & rubbed externally on the throat & wrap a piece of flannel round the throat immediately ——— Nurse Otto

To clarify the Blood

Half an ounce of stone Brimstone to three pints of Water boil it till it is reduced to half that quantity when cold a wine glass may be taken every morning fasting & if it agrees may take a glass twice the day between meals ——

dey cold ——— Mrs Waddington

Cold cream

Take white wax 2 spermaceti of each a drachm — Oil of sweet almonds two ounces — Rose water one ounce and half — melt the wax 2 spermaceti in the oil in a glazed earthen pipkin. pour the solution into a marble mortar and stir it about with a wooden pestle till it is quite smooth — then mix in the the rose water a little at a time 2 keep stirring it till the water is thoroughly incorporated —

Any essence may be added to give it a perfume Mrs Waddington

For Humour

One Pound flour of Brimstone stired in one Gallon of Water, to stand 36 hours, stiring it every 12 hours, then bottle it clear, take a Quarter or half a Pint three times a day — no white

For Dropsy

A large handful of parsley roots the same quantity of green mallow roots and ditto of green thyme with two quarts of water boiled till there is one quart only, when cold put in about a Glass of Gin into a pint of it — any patient who does this must make it their common liquor & drink nothing

Mrs Starke

For pains in the Breast

Mint boiled and squeezed as dry as possible put on to the breast in a piece of rag as a poultice, a great relief when there is a milk sore, or cold got in the breast soon after a confinement

Mrs White

To make Boots and Shoes Water proof

One Pint of Linseed Oil, two ounces of yellow bees-wax, one ounce of Burgundy Pitch Two Ounces of Spirits of Turpentine all well boiled over the fire and rubbed scalding hot into the leather until perfectly saturated in the soles & upper leathers hang them up for four or five days, and then they are fit for use

Eye Water

Three grains of purified nitre 3 grains white vitriol, 3 ounces of pure Water wash the Eyes with a bit of Sponge dipped in this Water night and morning

For shortness of Breath

A pound of Carrots boiled in a quart of water till it is reduced to a pint strain it & drink a wine glass full three times a

For Water in the Chest

Every part of a Stick of Celery, sliced into Milk and boiled on a slow fire till it comes into a thick whey the whey strained off and to drink freely of that instead of any other liquid and if possible the Patient to take it without any mixture of water or any thing else if the Stomach will bear the Milk

Mrs Newcome

For an Intermittant or Ague

One Ounce of Bark, Quarter of a Pint of Rum, three quarters of a Pint of Water three table spoonfuls to be taken every three hours night & day between the fits, then four times a day then three then twice a day — it generally takes twice the above quantity to make a cure — Before the Medicine is given the patient must take a good dose of Jalap & Calomel

A strong broth for a Sick Person.

A Knuckle of Veal four pounds Shank of Beef scrag end Neck of Mutton, a small quantity of Ham to four quarts of Water boiled till reduced to one quart — two spoonfuls to be taken every two hours

fuls of powdered alum should be added just before you put the mushin in. The Dye must be quite hot to take effect but not on the fire when the mushin is put in. Dry it in a warm room & iron it well

Mrs Jennings

A Remedy for Agne

As much Bay leaf powdered and dried as will lye on a shilling & a sixpence for a child/ one spoonful of Red port wine two spoonfuls of Vinigar to be taken in bed an hour before the fit is expected. If it does not cure take another dose when the Agne is again expected

Miss Scott

For Young Women

A quart of old Beer boiled to a pint, in which you have put a large handful of Feather few. take three quarters of a tea cup full of this every morning just warm. till it has had the proper effect, then leave off, but repeat it again for two or three mornings in the course of the next month.

Miss

then put in your muslin & turn it about till it is as deep as you wish in the mean time the juice of the other half lemon must be put in a wash hand bason of very hot water through which put your muslin & it will acquire an extraordinary brilliancy of colour — Wring it & hang it in a cool place to dry at least not near the fire — keep the yarn in a dry place — Pink Sarcenet are sold at Ackermans Print shop in the Strand

Directions for dyeing Sea green

Two yards of the coarsest darkest green baize to about three gnarts of hot water it must boil near an hour then take the baize out and as the colour will not be dark enough you must in the mean time boil in a small quantity of water some bits of green ribbon or silk & put this liquid (which will appear almost blue) into the water the baize was taken out of — then put your muslin in & let it remain some time — about two the — Poon

For a sore mouth or sores in the gums

1 Ounce Tincture of Myrrh 1 oz Tincture of Bark two ounces of port wine 3 oz of allum water wash the mouth with water immediately after breakfast and then with a tea spoonful of this mixture & the same at going to bed

To make Allum water

Pour boiling water upon powdered allum stir it well when it is strong enough there will be a little allum at the bottom which will not dissolve in the Water then bottle it up for use

Directions for dying Pink sarsnets they have generally a gold tinge about them

Whatever is to be dyed must be washed & rinsed in fair water the juice of half a lemon to be put in any quantity of cold water from a pint to a gallon according to the colour you want or the size of the article to be dyed put a little of this water into the saucer & with a hair pencil rub the colour off gently & pour it by degrees into the water and stir it

of sixpenny sugar, and put
it to boil
a wine glass to be taken
in a morning fasting, and the
same at night or oftener if
the Cough is troublesome.
Sugarcandy is sometimes put
instead of Sugar

For young Women

The Beards of three Leeks boiled in a
pint of Beer till it is reduced to
half a pint to be taken rather warm
three nights at bed time, then mix
three nights & take it again three
till you have taken it nine,
if wounted, which is scarce ever
the case

To make Godbolds Balsam for a Cough
To one pint of white wine vinegar put
two pounds of the best brown Sugar
boil them until it becomes a syrup
when quite cold add two table spoonfuls
of Paregoriek — Two or three tea
spoonfuls to be taken when the
Cough is troublesome + Mr Patrick

For Rheumatism

A Quarter of a pound of Allum beat to an impalpable powder to one quart of Spring Water put pieces of flannel such as are required into the liquid & dry them not by the fire or in the air, but on a Horse in the House when dry, dip them again, & repeat it till all is soaked up, then apply the flannel to the part affected — it may be necessary to repeat it — set a pan under the flannel to catch what drops from it, that none is lost —

For a Cough

Take four spoonfuls of Vinegar the sharpest you can procure four spoonfuls of Treacle boil'd up together & simmered till clear when cold stir in fifty drops of Laudanum A tea spoonful to be taken when the Cough is troublesome —

Dr. Rowand Symp. Mr. Waddington

a good handful of Dr. Rowand. a small quantity of Rue. a small handful of Peppermint the same of Balm a large handful of Pellitory of the Wall, a few Leaves of Lungwort, 2 a piece or two of Chimney root — Boil these ingredients in about a Quart of Water till reduced to a Pint & a half — Put in a Bottle

For the Stain of a House

One Pint of old Verjuice half a pint of Spirits of Camphor & a quarter of a pint of Spirits of Turpentine to be rubbed with the hand on the part affected morning & night & to be dried in with a Salamander

To take heat Spots out of Mahogany

Rub a drop or two of sweet oil on the Spot overnight & rub it off in the morning: the reason of the Marks, that the heat draws all moisture out of the Wood, which the oil renewing, restores it to its colour

Recipe for Ague

Two parts of Alum One third Nutmeg in all sixty six grains, a dose for a man - to take a Vomit & a purge pills & then give the Dose three hours before the fit is expected keep in bed & take warm gruel Mrs White

For Blindness

An handful of Vernain to a pint of Water, boil till it is reduced to half a pint, wash the eyes with it three times a day Mrs White

To take Spots out of silk or cloth

Potatoe grated into cold water & made very strong of the potatoe Mrs White

To use in a sick room

Camphor dissolved in sal Volatile. Miss Waddington

To clean tarnished silver

Little sweet oil on a bit of Leather - Miss Waddington

Lady Elizabeth Langham's Receipt for the cure of nervous Complaints particularly those which produce a settled melancholy in the Person affected —

Take three table spoons full of the express juice of ground Ivy which is likewise called Alehoof for nine mornings fasting — if the Patient be not relieved in that time apply the following ointment & poultice — Take three large hand fulls of ground ivy, shred small and boil it in two quarts of juice of white wine with six ounces of salad oil — stir it stirring to the consistency of ointment — anoint the mould of the head just upon the seam, with the ointment warmed which must be rubbed well in — afterwards apply the herbs, which have been boiled in the Wine as a Poultice confining it so that it does not slip from the Part —
The head must be shaved before the ointment is applied —

Lady E L used sixty persons with this receipt — which she says "the more pity to jail" — Mrs Dade

A Receipt for drawing a Push

Let boiled till it is thick enough to spread as a plaister.
Mrs Thomas Waddington —

Mix one ounce of flour of brimstone with three pounds of turnip seed daily, for three days successively, in an earthen glazed pot & keep it close covered, stirring it well together at each fresh addition that the seed may be more united by the sulphur - then sow it as usual on an acre of ground, and if the weather prove wet or dry, it will keep the fly off till the third or fourth seedling leaf is formed - This remedy will not cost more than sixpence an acre, and may be used with equal success mixed with seeds of cabbages &c - This is an approved receipt for preventing the fly from damaging the seedling leaves of turnips, cabbages, savoys, cole, & many other vegetables -

For the Gravel

An equal quantity of scraped Castile Soap and Rhubarb beat in a Mortar with a very little water to moisten it - make it into Pills and take one three time in a day -

For the Gravel

Take Pellitory of the Wall, make it into strong tea and sweeten it with Honey, drink half a pint of it night and morning. This is so good a medicine that it will dissolve small stones and gravel and bring them away easily. The Pellitory may be boiled in the water which makes it stronger.

For the Gravel or Stone copied from the annual Register

The Daucus or Wild Carrot is to be gathered in August & dried well in some room in the shade & then put aside in a close tin for use. The heads or seeds of it are only to be used. Take six or seven heads & put them into a tea pot, and then put boiling water upon them, & after it has stood as other common tea, drink it generally dividing it into two draughts. For bearing all salt heads & strong beer. Never drinking any thing in a morning before or after tea & drinking nothing after tea in an evening.

For the same disorder from the above mentioned volume.

To make Daucus Ale

Take of the Daucus seed, nine ounces, raisins of the sun eighteen ounces; put them into a bag, & hang in a vessel of six gallons of good ale, after it is worked; and when fine, after eight days, drink three pints a day.

A Lotion for Sores

Corrosive Sublimate	1 Dram
Crude Sal Ammoniac	2 Drams
White Vitriol	4 Drams
Lime Water	1 Pint
Distilled Vinegar	1 Pint
Camphorated Spirits of Wine	2 Ounces

For an Ague

The Gizzards of white fowls or Turkeys reduced to powder & kept in a bottle closely corked. The dose is a drachm for Adults & from half a drachm to a scruple for children mixed in half a glass of Wine to be swallowed half an hour before the fit comes on. The dose often repeated generally cures it. it is the Gizzards of Fowls & Turkeys only, not those of Ducks & Pigeons.

For the Gravel Dr. Knowles

A small toast spread with honey to be eaten before breakfast and two table spoonfuls of Rum mixed with warm water sweetened with Honey drank at night.

For Stone Dr. Mrs. Martin

Tea made of leaves and drink half a pint twice a day.

For the Stone & Gravel

Take Blackberries before they are ripe when turned pick them and put them into a pot, tie them up close & put them into a kettle of water. let them stand over the fire till they are reduced to a pulp then strain them & put to a pint of Juice a pound of powdered Sugar boil it to a Jelly and put it up for use. One third of Honey may be used instead of Sugar to boil the juice with. The quantity of a large Nutmeg to be taken every night going to bed.

Cramp in the Stomach. Dr Pemberton

Two tea spoonfuls Tincture of Rhubarb half a tea spoonful Sal volatile 5 drops of Laudanum in a tea cup full of strong Camomile tea to be taken 4 times a day till quite well & then left off almost a drop at a time.

To be taken for a dropsy

"About two large ounces of Bohea Tea are infused in a quart of water, and, during the day, the decoction is to be drunk, and the leaves eaten at short intervals."

Copied from a Newspaper

For an Ague

A quarter of a pint of Geneva with one ounce of Red Bark put into a pint bottle & filled up with water to be shaken well together & the whole must be taken between the fits, the fever being quite gone off before it is begun — Nothing preparatory need be taken except the Ague has been of long standing & it is a person of gross habit —

Miss Waddington

For preserving Cloth &c

Rosemary dried preserves all kinds of woollen from Moth —

of water_ boil half a pound of brown sugar-candy & put into it tie a paper over the earthen jar and set it in a slow oven all night_ or if in the day bake it six hours until it is reduced to half the quantity_ Strain it off & set it by_ when the patient takes it / which should be three or four times a day / in a tea cup_ put the cup in a bason of warm water till it is dissolved_ If wine be allowed add a table spoonful to the cup of jelly

Mrs T Waddington

Receipt for a lemonade

A Pint of Water twopenny worth of Lime & an Ounce of Isinglass_ boil them till the ale is dissolved_ then strain it through a piece of muslin pour it into a mug & add a glass of Hollands_

Miss Westwood

stopped - then stop, unless the complaint returns when repeat it till again stopped

Another for the same complaint

Half an Ounce of Shidney Mutton Suet Shred and melted in half a pint of Milk and Water. taken three times a day with or without bread -

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Ditto

Indian Arrow root, made exactly like Starch, with water not milk & so thick the spoon will almost stand up in it, this made palatable with a little wine and sugar to be taken three times a day - the indian arrow root in powder is best bought at Godfrey's Southampton Street Covent Garden London -

For a Cough

Put a set of Calves feet well cleaned into an earthen pan with two quarts of new milk & two quarts

the joints in a few times taking —
It is a famous remedy in America.

Taken from the Bury
& Norwich Post.

Beef tea

Take one pound of lean beef cut it in small slices about the size of a dice, put it into a quart of spring water with a very little salt just to raise the scum — Scum it as long as any rises then put in ten pepper corns & boil it ten minutes — Skip — Wadding tox

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receipt for a bowel disorder

Take up a good pinch of Pomegranate that is as much as you can catch up with your four fingers & your thumb & boil in a pint of water till reduced to half a pint strain it off & add powdered cinnamon loaf sugar and red wine sufficient to make it palatable & take a large table spoonful every half hour till the disorder is

Cure for an Agne

Frankincense & sweet oil mixt together & spread upon a peice of leather the size of the hand cut in the form of a heart if it will not spread properly add a little Venice turpentine. This is to be put on the pit of the Stomach when the feever is off after the cold fit with the point uppermost.

Should the composition crumble off it must be spread again and soon till the Agne be cured

Mrs Dickson

Recipe for the Rheumatism

Take of garlic two cloves gum ammoniac one drachm blend them into two or three bolusses with fair water and swallow one at night & one in the morning. Drink while taking this recipe Sassafras tea made very strong so as to have the tea-pot filled with chips. This is found to banish the rheumatism & even contractions of

in Pots Decrease — Tye Ladders on it and keep it in a dry cupboard to prevent its moulding If the discharge is not too great for the patient to bear it should be stopped with Astringent Injections. Should rather too much of the ointment or a blister dress. when it is properly dressed & cleansed heal it with Basilicon

Mrs White

For a dropsy Mrs White

Two ounces of Mustard seed two ounces of Scraped horse-radish & two ounces of the green ends or buds of the Spruce fir the steeped in two quarts of table beer take a tea cup full three times a day — These ingredients will bear another quart of beer to be poured from the ingredients every time it is taken

Tooth Powder

Half an Ounce powder of myrrh the same quantity
cream of Tartar & of prepared Chalk

Tincture for the teeth

Tincture of Bark	1 ounce	Oil of cinnamon	1 drop
Do of Myrrh	1 Oz	2 Large tea spoonfulls of water in which ten grains of rock allum have been dissolved	
Do Balsam of Tolu	2 Drachms		
Oil of Cloves	5 drops		

To the Tincture add one Glass of Port wine

The celebrated Bean Oil Ointment for Cancers or very hard Tumors that will not break

Take a quantity of bean leaves picked from the stalks just before they are in bloom, pound them in a marble mortar till very juicy, squeeze them through a coarse cloth, to every pint of juice add a quarter of a pint of thick cream, & half a lb of honey boil all these in an earthen pot a little while it is as thick as a common ointment strain it all the time till quite cold, put it

~~Rediel for Children Broad and Butter~~

For Sprains

Four pounds & half Walnut Leaves stripped off the stalks. to four quarts Spring Water - boil it three hours or rather more - squeeze it thro' a Cullender & let it stand till cold pour it off clear - & bottle it for use. The end of the branches may be put in.

For the Ague

A Dram of Bark half a dram of Snake root the Juice of a Lemon mixed in a Glass of Mountain Wine to be taken as the fit is coming on - & three following mornings fasting

NB. A Glass of good ~~home made~~ wine does as well as a Glass of Mountain & a table spoonful of Vinegar instead of a Lemon

For teeth subject to scurvy

Three pounds of Salt to a Gallon of cold water let it stand 2 days in an earthen vessel when skim off the top leave the bottom & bottle the clear for use. It will keep for years add one tea-spoonful Tincture of Myrrh to a small Phial of this to wash the mouth with

of Vinegar by the fire three days
near the Sun & then dispose
it for use & of Camphire &
strain it off ——— Mrs White

Extract of Mutt for a Consumption
Pare 3 pints of boiling water
into half a peck of Mutt cover
it down close & let it stand
24 hours then strain it through
a fine hair sieve, put it into
a saucepan, put on a slow fire
& simmer it all the time till
it comes to a thick syrup ———
Take a tea spoonful of the medi-
cine every morning fasting & an
hour at bed time ——— Mrs White

Additional directions for making & using
y^e composition

As the best way of using the composition is found by experience to be a liquid state, it must therefore be reduced to y^e consistence of pretty thick paint, by mixing it up with a sufficient quantity of urine & washing, & laid on with a painter's brush, the powder of wood ashes & burnt bones is to be applied as before directed, patting it down with the hand.

~~For an Acre~~

~~3 ℔ of Bark 1 Pound~~
~~Nettles & Leaves~~

Sheeps Dung
Sage Mint Lavender
& Wormwood of each a handful
~~to an Acre Steep~~ in a pint

& the dry powder directed to be used afterwards should have an equal quantity of powder of alabaster mixed with it, in order the better to resist ye dripping of trees & heavy rains. If any of ye composition be left for a future occasion, it should be kept in a tub, or other vessel, & urine of any kind poured on it, so as to cover ye surface, otherwise ye atmosphere will greatly hurt ye efficacy of ye application. Where lime rubbish of old buildings cannot be easily got, take hard chalk, or common lime, after having been slaked a month at least. As ye growth of tree will gradually affect ye plaster, by raising up its edges next ye bark, care should be taken, where that happens, to rub it over with ye finger when occasion may require (which is best done when moistened by rain) that ye plaster may be kept whole, to prevent ye air & wet from penetrating into ye wound.

with a draw knife, or other instrument perfectly smooth, which must be particularly attended to, then lay on the plaster about one of an inch thick, all over the part where the wood or bark has been so cut away, finishing off the edges as thin as possible. Then take a quantity of dry powder of wood ashes mixed with a sixth part of the same quantity of the ashes of burnt bones. put it into a tin box, with holes in the top, & shake the powder on y^e surface of y^e plaster, till the whole is covered over with it, letting it remain for half an hour, to absorb y^e moisture, then apply more powder, rubbing it on gently with y^e hand, & repeating y^e application of y^e powder till y^e whole plaster becomes a dry smooth surface. All trees cut down under y^e ground should have y^e surface made quite smooth, rounding it off in a small degree, as before mentioned.

Directions for making a composition for curing diseases, defects & injuries, in all kinds of fruit & forest Trees & the method of preparing the Trees & laying on the composition by William Forsyth.

Take one bushel of fresh cow dung, half bushel of lime rubbish of old buildings (that from the ceilings of rooms is preferable) half a bushel of wood ashes & a sixteenth part of a bushel of pit or river sand. the three last are to be sifted fine before they are mixed, then work them well together with a stick & afterwards with a wooden beater, until y^e stuff is very smooth, like fine plaister used for y^e ceilings of rooms. the composition being thus made, care must be taken to prepare the tree properly for its application, by cutting away all the dead, decayed, & injured part, till you come to the fresh, sound wood, leaving the surface of the wood very smooth & rounding off the edges of the bark

Green Paint for Walls

Four pounds of blue Vitriol to one pound of whiting - boil them in a gallon or two of water - the quantity is not material if there be plenty - keep them constantly stirring from the bottom for an hour or more - let it cool when the whole mixture will settle to the bottom - pour off the clear then mix the red with size according to the whitewash method - lay it on the walls in three or four coats till it get a good body of colour - let each coat be perfectly dry before the next is laid on - take care not to have the brush too wet and every time you dip it, stir it well as much depends upon that - seven pounds of Vitriol and one pound and three quarters of whiting will wash a room 16 feet square and 12 high - the walls must be sized before the wash is laid on — Mrs Fisher

A medical gentleman has given the following efficacious method of driving away rats ——
Take the expressed juice of the stalk or leaves of the deadly nightshade, and make it into a soft paste with oatmeal or wheat flour place it in the holes or tracks which the rats frequent if though they will not eat it yet it is so disagreeable to them that they will instantly leave the premises ——

Mr Brown No 4

Lower Grosvenor Place Pimlico who continues to sell the Antiphthisis or external pectoral for Asthmas and Consumptions

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Receipt for the Hiccup

A Table Spoonful of Brandy a Table Spoonful of Vinegar and the same quantity of Water — To be taken when the Hiccup is coming to go off — a Person bed after it is taken

Huckam's Tincture

Peruvian Bark 2 ounces, dried orange peel one ounce & half, Virginian Snake Root 3 drachms English Saffron ½ scruples, Brandy a pint & half 1 scruple of cochineal ℞ The Bark finely beat, let it infuse a fortnight and take it off clear; after this the ingredients will bear half a pint of Brandy and let it stand two or 3 months

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Recipe for the Hooping Cough

Dissolve a scruple of salt of Tartar in a gill of water; add ten grains of Cochineal finely powdered; sweeten this with fine sugar; give to an infant the fourth part of a table spoon full four times a day; to a child of two or three years old half a spoon full — & from four years old and upwards a spoon full may be taken — The relief is immediate and the cure in general within five or six days

~~½ gal of Barley water 2 oz Syrup of Capillaire Equal parts and mix~~ ~~A table spoon full to be taken each dose~~

℔ A quarter of Hogs Lard

An excellent Receipt for the Toothach

An equal quantity of Rum, Vinegar & salt mixed, about a Thimble full of each and apply it outwardly to the side of the Face affected

To make Decoction of Bark

an ounce of red Bark to a pint and quarter of water and let it boil ten minutes

For a sore throat

An equal quantity of very fine loaf sugar and salt petre

Mrs Stark's recipe for Det Walker

Take two Ounces of Pomegranate grate as much as will lay on a sixpence for one dose, take this quantity in a glass of white wine nine mornings fasting, eating after it a piece of Apple or something of fruit that is rather sour: drink every thing cold whilst taking the medicine, when taken 9 mornings leave off if better for a little while

Receipt for Acidity in the Stomach
Mr Edgar —

Cascarilla bark 12 grains —
Rhubarb — powdered ginger
& Magnesia three grains of each —
These powders to be moistened with
a tea spoonful of brandy & finely
mixed & bottle & a wineglassful of water
added this to be taken for one dose
and repeated twice a day —

Rhodeldore made as follows mentioned
in Lady Dennis book of hints to young
women as superior for Chilblains
to Steers Rhodeldore — Spirit of
Rosemary 1 pint hard soap three ounces
1 oz of camphor digest the soap in the
spirit of Rosemary till it is dissolved
then add the Camphor —

To make Camphorated Spirits of Wine
Dissolve the Camphor in Spirits of Wine
2 ounces to a pint —

oz of brown Sugar & after that stands
till it dissolves filter it off — Put to
a pint of Peppermint water —

Miss White —

Receipt for the Rheumatism taken out
of Brovilles life of Dr Johnson —

Take equal quantities of flour of sulphur
& flour of Mustard seed — make them
an Electuary with honey & treacle, and
take a Bitts as big as a Nutmeg
several times a day as you can bear
it; drinking after it a quarter of a
pint of the infusion of the Root
Lovage — Lovage is Ligusticum Scoticum
here in Scotland; perhaps the
Botanist may know the Latin
name —

Opodeldoc made as follows mention
ed in Lady Jeans Book of hints to young Women
as superior to Hartshorn for Chilblains &c Steep
Opodeldoc — Spirit of Rosemary 1 pint
hard Soap Myrrh oz 1 ounce of Camphor Digest

Receipt for the Rheumatism

Mrs Wood

Take as many Artichokes leaves when well bruised in a Mortar as will fill a bottle holding three pints pour on one qt of Madeira wine let it stand four or five days then let the leaves be wrapped Hard to get out all the goodness Bottle it and take one tablespoon wine glass before breakfast one 2 hours before Dinner and one at going to bed ——

To make tincture of Rhubarb

1 oz ℥ half of Rhubarb to a pint ℥ half of Brandy — shave the Rhubarb thin ℥ wet it with spirits of wine — it is to stand in a sunny Window ℥ shake it every day for three weeks then add half an oz of ~~Cinnamon~~ Anniseed — half an oz of ~~Caraway~~ Caraway seed 1/2 an oz ℥ Coriander seed bruised — ℥ let it stand a week longer pour it off from the ingredients and pour it upon an ~~one~~

of Jalap well mixed — To take
a tea spoonful in half a cup
of water once or twice a week drink
gruel with it, those days the
Patient must be carefull of cold
not otherwise —— —— Mrs W

5

For a Sprain — Mrs Clough

A pair of womens white Kid
gloves cut in very fine shreds
boil them in a quart of Old Verjuice
till it is in a glutenous state spread
some of it on soft leather
and apply it to the part affected —

To make Spirits of Camphire
Mrs Clough

Take three pennyworth of Camphire
beat it and put to it half a pint
of common Gin or Brandy ——

Anther Receipt the name of an excellent
medicine for the Rheumatism Told
me by Mrs White Feby 1800 —

hot—The water in a fine week for 3 days put in a bottle and covered with sweet oil—

Once a day will be sufficient to work it to get the water out—

To make Tar water

Pour a Gallon of cold water on a quart of liquid best Norway Tar in a glazed earthen Vessel or Pitched Tub, mix & work them well together with a flat stick for the space of five or six minutes then let let the Vessel stand close covered three days and three night after wch having carefully examined it without moving the Vessel pour off the clear Water and put it into Bottles well corked—

Half a pint of Tar Water to be drank twice a day begin with a quarter of a pint as it is rather heating give the following medicine with it—

An ounce of cream of Tartar an ounce

Lapis by little at a time and then keep
keep stirring it all the time for
twenty minutes on the fire letting
it simmer then take off the Dripkin
and set it in a dish and keep stirring
it all the time the water is pouring
in to the ointment for a few minutes
then pour it into a large washhand
Basin and keep constantly stirring
till it is almost cold then set it
in a cool place out of the sun tilting
it with the opposite hand it might
and morning to get out the water
which will not be of several days
there must be quite holy a pint
got out in order to prevent its
decaying and when that is done
it is to be put into the Dripkin set
over a very slow fire, keep stirring
whilst pouring it being very apt
to operate let it stand till quite
cold before it is covered it must
be kept in a dry place but not

in it and put some upon the woman then dip the hint and put on it bind it up close lay no plaister on twice a day only wet the hint with the feather but do not take it off — It take inwardly for the colic it is extremely good —

Eye Ointment Mrs Miller

2 lb fresh Butter the latter end of May or the beginning of June
2 oz Camphire
2 oz Virgins Wax
2 oz Lapis calliminaries prepared —
1 pint of white rose water to be made as follows — chip the wax as thin as poss-ible & Camphire & same put to butter into a new earthen nipkin with the wax & camphire mix it in the tobacco powder then put your butter in the nipkin set it on the fire & keep stirring with wooden spatula till the wax is all melted then take it off the fire put in the Lapis

Balsamic Tincture Mrs Miller

1 ounce Balsam of Perue 2 ounces
of Storax Calamita
3 oz of Benjamin
1/2 oz of Aloes
1/2 oz of Socatrina
1/2 oz of Myrrh
1/2 oz of Electuary Pure
1/2 oz of Frankincense
1/2 oz of Angelica roots
1/2 oz of flowers of St Johns Wort
1 pint Spirits of wine — some people put a quart of Spirits of wine to the above quantity — beat the drugs and slice the roots put them into a bottle stop it close and let it stand in the Sun July August and Septbr — then strain it through a fine linen cloth put it in a bottle and cork it close and it is then fit for use it is admirable for a wound — chip a feather

Marrow Pomatum Mrs Wedgwood

Take the marrow out of your bones melt it in a saucepan, take care it does not burn, just before it boils put to it a table spoonful of Water then strain it thro' a ~~Lace~~ piece of Gauze or fine Lawn Sieve, when strained put in a table spoonful of Brandy and a table spoonful of sweet Oil, keep it stirring till it is rather cool, then put as much perfume as you like & when it is cold enough to bear your hand ~~dipped~~ in it keep working it till quite cold then put it into Pots — If the Weather is very cold there must be two spoonfuls of Oil which makes it much softer —

To make rice instead of bread Soup

Take a pint and a quarter of Milk two good sized Onions a little Mace & Pepper, boil them together for half an hour then cleanse them thro' a sieve when rather more than ½ a pint of Rice and stir the Milk into it as you would make Starch add a small piece of Butter & a little salt Butter the sides and bottom of the Saucepan to prevent the rice from sticking to it & boil it very gently till it is so thick as you require it, keep stirring it all the time

Mr Potts Prescription for the Gyne

Take an ounce of Bark, twenty grains of powdered Snake root, thirty grains of Salt of Wormwood, in half a pint of Port wine — The whole to be well shaken together — To be taken as soon as the fever is gone & the whole quantity must be taken before the Gyne fit is expected to return In four Doses for an Adult in six for a Child

A Recipe for the Toothach

Tape camphor one Dram rectified Spirits of Wine two Drams Oil of Box and purified Opium a few Grains mix all together put some of it into the Tooth on Cotton

A Recipe for Insanity —

A handful of ground Ivy fresh gathered and dry pounded in a marble mortar, three table spoonfuls of the other juice to be taken in the morning fasting for nine mornings — Take a small ~~Decoction~~ Aloetica pill in the evening —

To make a Rose Pomatum
Miss Wing

Two Quarts of pickled Roses to half a lb. of Hogs lard beat all together in a Mortar let it lay to digest together for a week turning it every day, let it simmer for sometime over the fire strain it & let it remain for a day or two, Melt the same again and strain it into the pots — NB When you melt it the second time put in two tea spoonfuls of rectified Spirits of Wine

Directions for washing Knights Shawls
N° 349 Strand London

Do not rub any Soap upon the Shawl: beat up a wash with white hard Soap wash it twice very hot rinse it in cold hard Water then roll it in a cloth till half dry & iron it very hot; pin it out when ironed

To make Lavender Water

Half a Pint of rectified Spirits of Wine three Scruples Oil of Lavender a quarter of an Ounce Essence of Bergamot three pennyworth Essence of Ambergris Shake them together & cork it close. It is the better for keeping to these ingredients if you please six drops Oil of Rhodium

NATIONAL LIBRARY OF SCOTLAND

For Tray'd Hands

Half an Ounce of Almonds 1/2 an Oz; Oil of Tartar Quarter of a Pint of Rosewater

An excellent Recipe to make Rose Pomatum

Put a large quantity of Rose Leaves into Lard mixed with Salt in the Proportion of a Table Spoonful to a Pound and keep adding fresh Rose Leaves for ten days, then put the Jar into a Kettle of Water and let the Water simmer for three Hours, after which squeeze as much as possible through a Piece of Gauze from the Rose Leaves, pouring it into a large Pan, when cold take off the Pomatum and throw away the Liquor; heat it again and repeat this till no Liquor remains: take care not to wash the grains of the Roses.