Martha Elgin
Countess of ELGIN.
Cooking Mss. (18th century)

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LD 1916

£40

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Candied Cookery

ms. 10282

M: Elgin —

Lip Salve

Take Three Ounces of the best Sallad Oyl, Two of Bees Wax, One of Alkanet root, let them summer over the fire in a Glazed Pipkin, until it is a fine red, then strain it off, and put it on again with a little Balsam Tolu, shake it together, and pour it into the bottoms of Tea cups, first dipt in Rose water.

Another Lip Salve

Take Two ounces of Virgin wax, Two ounces of Hoggs Lard, half an ounce of Spermaceti, One ounce of Oyl of sweet almonds, Two drachms of Alkanet root, Two drachms of Balsam Peru, Six new Raisins Stoned & cut very fine, a little fine sugar, Summer them together a little while, and then strain it off into the bottoms of Tea cups.

A common Lip Salve +

Take some Butter out of the Churn, before it has been salted or washed, melt it down with as much good Bees wax, as you think will make it just of a consistency to form it into little Cakes; as soon as it is melted, beat it a little till it is near cool, then throw it into the bottoms of Tea cups, you may put some in a Gallipot & keep it as a Salve; it is cooling and healing in burns & many cases, particularly those children are liable to.—

For Chopt Hands or Face +

Two ounces of Spermaceti, Two ounces of Oyl of Sweet Almonds, and three quarters of an ounce of fine white Virgin Wax scraped; Melt it all down together & beat or stir it a little, when cooling throw it into the bottoms of Tea cups; add a little Camphire if there is no objection to the smell, but if it is put it must first be put in the oil to melt; Rub the Hands Face &c: over with one of these Cakes; if not thought stiff enough a little more Wax may be put than is mentioned.—

To make very good Wash Balls to preserve the Hands

Take Three quarters of a pound of good Soap & scrape it fine, put it into a clean Sauce pan or Glazed Pipkin with a little water, stir it very well, until it comes to a Cream, then put in one ounce of Spermaceti, one ounce of Oil of Sweet Almonds, half an Ounce of white wax scraped, and a bit of Camphire, the size of a Walnut, and which you must observe to melt in the Oil first; When all the Ingredients are melted, take it off the fire, and stir it very well till Cold, then make them into Balls for Use. N.B. Half an ounce of Camphire

Cold Cream

Half a pint of Trotters Oil, half a pint of Rose water, One ounce of Spermaceti, a small bit of Virgins Wax about the bigness of an half Crown, Melt it down in a Silver Sauce pan, and take it off when the Spermaceti and Wax are melled; beat it in a Bason till it is quite cold & White.

A paste for the Hands to use as Soft Soap

Take half a pound of Soft Soap, a quarter of an ounce of Spermaceti, a quarter of an ounce of Camphire, and a little Spirits of Wine, in which the Spermaceti and Camphire must be first put to dissolve, or it never will; then put all into a Gallipot, & set that Gallipot into a Saucepan of cold water on the fire, there let it Simmer untill the whole is melted, then beat it with a spoon till it is quite white & perfectly smooth; great care must be taken that no water gets into the Gallipot while it is in the Saucepan, for if there is it will never be smooth but lumpy.

A Wash for the Face instead of Water.

Boil a quarter of a pound of Pearl Barley in Three pints of water, untill it comes to a quart, then blanch an ounce of bitter Almonds, pound them as fine as possible, and let them just boil, then strain it off; if it is too thick put some boiling water to it, dissolve a penny worth of Camphire in Hungary Water & add to it.

A Cold Cream much Recommended

Take a pint of Trotters Oil, One Cake of Virgins Wax shred very fine, a quarter of an ounce of Spermaceti, an Ounce of Oil of Benn, an ounce of Vipers fat, Two ounces of the Oils of the Four Cold Seeds, put all these in a new glaz'd Pipkin over the fire, just to melt the wax, but not to boil, if it boils it will turn black, when melted stir it with an Ivory stick as broad as two fingers, then put it into a large Earthen pan stirring it till a little cold, then put in some Elder flower Water, beating it with a clean hand for six hours at least without intermission, adding Elder flower Water as you beat it, it will be whiter & better in every respect for beating, then put it up in Pint Bottles, and keep it always covered with the Water, Use both together; in the Summer to clean the Face the Water only; if a dry Skin Once or twice a week, Wiping your face dry; Your Skin will never decay, this will restore a Skin destroyed by Paint, and bring it to a fine complexion, It will the Elder flower water driven in a Glass, kill all other Mills hurt & Yellow the Skin) and a Swarthy complexion will in time become fair by using the Water; the Pomatum keeps the Skin from Wrinkling.——

Keep it in a Cold place often shaking it. —

A paste for the Hands

Take four dozen of the cold seeds, bruize them well in a Mortar with half a pint of Brandy, & strain them through a cloth, turn a quart of Milk with half a pint of Sack, tak the Curd and add to the Brandy as above, as also half a pound of Almonds bealen to a fine paste, a few crumbs of Bread and the Yolk of one Egg, When all these Ingredients are mixed, put them into a Saucepan with a quarter of a pound of best butter, and set it on the fire till the butter is melted; Stir it well together

Pomatum

Take one pound of Hogs Lard before it is cured, skin it & cut it into little slices very small, then take three midling sized apples, pare, Core & slice them two common spoonfulls of good Oatmeal, 6 Cloves, a little Cinnamon and Lemon Peel, 6 spoonfulls of Rosewater, set thes on a gentle fire in a Bell metal Skillet, melt them very softly & let them stew a little while, then strain it off into a clean earthen bason with six spoonfulls of rose water let it stand till next day, then scrape off the settling on the top and bottom, then beat it in fresh Rose water till it is as white as you would have it, add a few drops of Oil of Rhodium, or any other Essence you like to sent it higher with

Another Cold Cream or Pomatum for the Face

Take Twelve Sheeps Trotters, boil them over a slow fire and as the fat rises take it off, and put it in a bason of cold water: When you have got all the grease off, put it in a stone Gallipot without the water, & then put the Gallipot into a sauce pan of Cold water, let it remain till it is melted, adding while it is heating half an ounce of Spermaceti, a drachm of Camphire, & a Scruple of Borax, then beat it till quite smooth, & put it into a Bason of Cold water, there let it stand, changing the water every day. ——— Whilst on the fire care must be taken that no water gets into the Gallipot. —

Almond Paste for the Hands. — Lord Guildford

Take a pound of bitter Almonds, blanch them, & beat them very fine in a mortar with a little Brandy for fear of Oyling, half a pound of Raisins stoned, & also beat fine with a little Brandy then mix them together, & beat in the Yolks of Two Eggs, and the juice of one Lemon, & a handfull of bread Crumbs, mix all very well together, & put it in a Pot for use

Soap for the Hands

One pound of soft Soap, Two Ounces of Spermaceti, a quarter of an ounce of Camphire, Two Table spoonfulls of Brandy, ditto of oil of Sweet Almonds, ditto of white Sand put it over the fire till it is dissolved, add what Bergamot &c. you like. —

Paste for the Hands

A quarter of a pound of Deer's Suet, a quarter of a pint of Elder-flower Water, the juice of four Lemons, Three-penny worth of Spermaceti, the Yolks of Two Eggs boiled hard & beat very fine, half a pound of bitter Almonds blanched & beat fine with the Elder-flower Water, when mixed altogether, beat them for half an hour; the Ingredients must be put by degrees to the Almonds: Scent it if you chuse it with Bergamot or any other Essence.

The Old Dutchess of Marlburroughs Receipt

dau of Duke of Marlbord. 1681 m 1698. Francis 2nd Earl Godolphin
She died 1733. to make the hair grow thick +

Take Two Quarts of Honey, Twelve Handfulls of the Tendrels of Grape Vines, Twelve Handfulls of the tops of Rosemary, put these things into a Rose Still, and distill them gently; —— When you use it dip a Spunge in the Water & Wet your Head with it.

To Cure Morphew and is otherwise a very good Wash +

Oil of Tartar per deliquium an Ounce, Oil of Sweet Almonds Two drachms Rose Water Four Ounces, Shake them well whenever you use it

Worm Ointment —— Countess de Welderen +

Wormwood, Rue, Feverfew, and Savine, of each one Handfull, cut them small, and put them into a Glazed Pipkin, with one Pound of Hoggs Lard Stew them over a very gentle heat for three hours, stirring it constantly, then squeeze out the juice and keep it for use; it will be good for Twelve months; Rub the size of a hazel Nut upon the Belly & Stomach very well with a warm hand for Eight days, Night and Morning; On the Ninth day give a smart purge, adapted to the Age and Strength of the Patient; discontinue for a week the the Rubbing, & begin — again as above, if necessary; but the first application seldom — fails to Cure

A very Nourishing thing where the Patient, or digestion is to weak to digest meat &c +

Slice One Pound of Veal without Fat or grisle into a Stone Jar, with Two Turneps also Sliced in; let there be no water with it, Cork the Jar down close, and put the Jar &c into a pot of water, taking great care no water gets in, there let it do three hours, take it out, Strain what liquor there is off, drink a Cup when agreeable, Season with a little Salt It will Jelly when Cold

The Method to make black Gause or Silk look as well as new—
Take equall parts of Ox Gall & Water & wet the Gause with it
by means of a Spunge, then Iron it over & pin it on a bed

Phisick

For the Rhumatism ×

Ground Pine, and Red Sage, a handfull of each boiled in a quart and half Pint of Spring Water, for three Minutes — Strain it off, and when it is Cold pour it clear into a Bottle drink a quarter of a Pint warm in the morning fasting, and at Five in the evening; put into each dose thirty drops of Salvolatile; It must be drank six weeks, in some cases two Months Whilst taking this Medicine, Malt Liquor mus be abstained from

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For the Gout or Rhumatism. × The Gentleman from whom this Receipe is taken, said it had been of more Service to him in the Gout, than any Medicine he had ever used

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Four Ounces of Gum Guiacum Powdered, Two Ounces of Nitre put these into a quart of the best Rum, and let it stand a few days at a proper distance from the fire, Take one, or two Tea spoonfuls of this infusion, as you think sufficient; I should think for Patients in general, it would be best, to begin atleast with one; take it in Barley water, or Milk and water, Whilst it stands by the fire shake it frequently; Continue it a month or Six weeks

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Tar Water

Five Quarts of Cold water to One of Tar, of the very best Norway Tar, to be stirred with a stick Five or Six Minutes, to stand Forty Eight hours, then to be strain'd through Flannel Bottled, and well corked, it is fit after this for immediate use.

Lavender Water

To a chopin of brandy or double whisky, take three or four hand-fuls of lavender flowers, as fresh pulled as can be got. let it stand a fortnight near a fire, then strain it off, and put to it, half a drop of Cochineal, two tea spoonfuls of red Sanders wood, half an Ounce of Cinnamon, half an ounce of Cloves; and a quarter of an Ounce of Nutmeg – and let it stand for a Month; then pour it off, and put a mutchkin of Spirits on the materials, which will make a weaker kind – It is the tatter of lemon peel.

Receipt for Laudanum

One Ounce of Opium infused in a mutchkin of Spanish white wine, kept near the fire for six days often shaking the bottle, and then poured off clear for use – A little white Wine may be put upon the sediment, and treated after the same manner which will make a weaker tincture, and serve to gargle the throat. The Opium must be broken into small pieces before infusion – half the quantity will be enough at once.

Directions for the Recovery of Persons Seemingly Drowned

In the first place strip them of all their Wet cloaths, Rub them and lay them in hot blankets before the Fire; Blow with your Breath strongly, or with a pair of Bellows into the mouth of the person, holding the Nostrils at the same time, afterward introduce the small end of a lighted Tobacco Pipe into the Fundament, putting a paper pricked full of holes near the bowl of it, through which you must blow into the Bowels Rub all the Body, particularly the back bone, hands & feet with Flannels dipped in warm Brandy, mixed with Sal Armoniac or Spirit of Hartshorn, Strew the Flannel as you use it with a little salt, Bleed if possible in the jugular Vein, give fourteen or fifteen drops of Sal Armoniac in Water as soon as it can be swallowed; afterwards upon recovery, give a Cordial of Brandy & water warm, Bathe the Temples and rub the Nose with any Volatile Spirit, such as Hartshorn or Salvolatile; give a Clyster of an Infusion of Tobacco with Salt & Oil.

Do not easily be persuaded to give over rubbing, or using means for the recovery of the Person many having been recovered, who have shewed little or no signs of Life for a great while, an who have lain under water for a considerable time, Apply stone Bottles of hot water to the Soles of the feet.

When all other things have failed Persons have been recovered who have lain several hours under water, by being laid upon a Bed of Pot ashes (or dry Salt if that

is not to be had) Three Inches deep, put a Cap upon the Head containing a good quantity of the same, fill a stocking likewise with the Pot ashes, and put it round the throat; lay the Blankets of the Bed over all, but so contrived as not to hinder the person from breathing. When the person begins to recover — give a Cordial The Relief from this last application will be from the Urinary Passages, The Person must ly in the Pot ashes seven or eight hours after recovery.

Do not roll the Body upon a Tub, it can do no good and may do much harm; Let the head be reclined with the face downwards to let the water come out of the mouth

Saline Draught

Twenty Grains of Salt of Wormwood, a Table Spoonfull and some what more, that is a Tea Spoonfull Overplus, of Lemon juice; a little Lemon Sugar, that is a little rind of Lemon grated on some Sugar, to make it more palatable, and Three Table spoonfulls of milk water.

Boerhave's Cure for Chilblains

Half an Ounce of Balsam of Capivi One Ounce of Mastic Gallanum and Olibanum, One Ounce and half of purest Turpentine, Melt these Over a gentle fire — Stirring them to the consistence of a Plaister, Spread it upon Leather, if the Chilblains are broke, hold them — over the Steam of hot water, wipe them and apply the Plaister which must be cut rather larger than the sore, if not broke first bathe them with Spirits of Wine Sew a piece of Holland over the Plaister, which must not be taken off, it some times occasions a great discharge and moves easily, in that case a fresh Plaister and clean linen must be applyd, but if the Plaister appears smooth & firm only clean — linen is necessary

Plaister for a Sore Throat. (Mr Digby

One Pound of Mutton Kidney Suet, One Pound of Rosin, — Twelve Ounces of fresh Butter, four Ounces of Yellow Bees Wax. — Melt the Suet in an earthen Pipkin upon a Slow Fire, Strain and put it into the Pipkin again, — then add the Butter, afterwards the other Ingredients, Stir them well together till thoroughly mixed. — This Plaister has been found extremely efficacious.

Eye Water

Take One Ounce of Camphire and four Ounces of Coperas, put them into an earthen pot or Pipkin close Stopped, set it upon Embers, letting it Gently Simmer until it is as hard as a Stone, which it will be in about three hours, then take it out, break it & search it fine, adding to it Four Ounces of Bole armoniac well beaten & also sifted fine, and mix them well together, Put half an Ounce of this Powder into a Quart of Spring water boiled an Strained, and Wash your eyes with the clear of it, and for any inflamation in them or Cold in the Eyes, a few drops of the clear liquor to be dropped into the Eyes Night & Morning, and at Night shake the Phial, and dip a Rag four or five times doubl into it, and bind it over the Eyes every Night; If you shake it together & warm it, it is good for any green wound & to Stop Bleeding

For Weak and Sore Eyes

The following Receipe for weak and Sore Eyes was found among the papers of a late deceased Virtuoso,— Half an Ounce of Lapis Calaminaris Red hot an quench it in half pint of French white Wine, and as much white Rose Water, then pound it very fine, and Infuse it Shake the Bottle whenever you use it;— This has cured next to blindness.

A very good Eye Water

Six Grains of White Vitriol, as much Sugar of Lead,— put to two Ounces of Rose Water; putt into the Eye — Two or Three drops Five or Six times a day

Another Good Eye Water

Two drachms of White Vitriol of Alexandria pulverized, Two drachms of Iris of Florence, pulverized, as fine as pos-sible; put these two powders into a quart of Spring water.

For a Film in the Eye

One Scruple of the best White Sugar Candy very finely pound-ed, Half a Scruple of Cock treads from the Newest laid Egg,— and dried in the Sun; One Scruple of prepared Lapis Calamu-naris, as much burnt Allum as half the bigness of a small— Pea, Pound it in a Marble Mortar, and Sift it through a — Lawn Sieve; ——

Fryars Balsam

Storax Calamites two Ounces, Benjamin impregnated with Sweet Almonds Three Ounces; half an ounce Aloes Succantine; Flowers of St Johns Wort, the purest Frankincense; Myrrh elect; and Angelica root of each half an Ounce; Spirits of Wine One Pint, these drugs to be beaten & put into a bottle well stopped, place it in the Sun all the dog days, or for Six weeks in the hot weather, at the end of which strain it through a fine Linen Bag, then add to it one Ounce of Balsam of Peru, & keep it for use; there is no cut of iron that it does not cure in eight days, applying it to the wound: for the Cholick Four or Five drops in a Glass of wine; 'tis a very sovereign Remedy for the Rhumatism anointing the place affected; it is good for a Toothach, it Cures Ulcers, Cankers and Cancers the bite of a mad Dog, it is good for the Piles & all swellings whatsoever, it is good in a spotted Fever, taking five or Six drops in Broth, for Sore Eyes & a pain in the Stomach in Wine, all Fistulas tho ever so old, a Looseness or Bloody Flux Five or Six drops in Wine, it Cures the hurt from a Nail in Horses, or any Wound, applying it to a wound or Sore always Cold, Without Tent or Plaister; If you have not the convenience of the Sun, Set the Bottle in the Chimney Corner, Shaking it often till it is infused enough; let it Settle before you pour it off, an after it is strained, you may put about half a Pint of Spirits of Wine to the drugs, and manage it as before, & it will be very good tho not quite so thick, it may be mixed altogether

To make Liquid Soap

It is an immediate Relief for the Head Ach, Tooth Ach Rhumatism, all manner of Ulcers, and Green wounds, it is to be applyed by smelling and anounting the Temples for a Head Ach &c; Take a quarter of a pound of the best & oldest Castile Soap, scrape it very fine, & put it into the thinest & clearest Bottle you can get, to which put a pint of the strongest High Wines, set it in the Sun Twenty Four Hours Shaking the Bottle often, then add to it a Pint of the best Rectified Spirits of Wine, Half a Pint of the Spirits of Turpentine, & Half an Ounce of the Spirits of Lavender Set them as before in the Sun, and when Clear it is fit for use; Shake it often.

To draw an Imposthume out of the Ear

Take Camomile Flowers and burn them between Two Tiles, then put them in a Cloth, applying it as hot to the Ear as can be suffered, repeat it untill you find ease

Receipt for a Decay

Which has cured many in the last Stage of the Distemper if the Patient can use Exercise it will much promote the Cure.—— Almond Milk may be used sometimes for a varrety, as a drink; The Person must take every morning & evening the bigness of a Pea of boiled Turpentine and immediately after the Turpentine drink half a Pint of Runnet Whey, to which must be added Two Spoonfulls of the juice of ground Ivy, and must be entirely confined to a Milk diet, and abstain from all kind of strong Liquors Barley water, and Milk is the best drink for the Person, the best way of boiling the Turpentine is only to put some Venice Turpentine into a Sauce pan of Water, & boil it untill it is hard as Rosin, Stirr it while on the fire to keep it from burning

Stoughtons Bitters

Two Ounces of Gention thinly sliced, the Peels of seven Seville Oranges sliced so thin as to leave no white on, One drachm and half of Cochineal Powder, Three penny worth of Snake root, Four penny worth of Saffron, a few Cloves, put all these into a quart of the best French Brandy, let it stand eight days and then strain it off Shake the Bottle, and upon these Ingredients may be put a quart of strong White Wine, let it stand a fortnight, shake it & strain it off

Boerhave for the Asthma

℞ — Gum Asfafætid: ℥i
Aloes Succo ℈ss
Borac: Veret: ℈i.
Rad: Ari recent: pulv: ℈iss
Castor: Russ: pulv ℈ss
Croic gr. xv: Gum Myrh ℈iss
oj: Essent: Fœnicul: gtt xv: Gum
Opoponac ℈ss Sapon: Veret r ℈ij:
Tenb: Veret ℈ss mas: Massa

N. B. Only One Third of this Mass was made and divided into xxx oj: Pelus & rolled in Oyster shell powder

A good Receipt for the Ague

Three drachms of Balsam of Peru, One Ounce of whole Ginger, Two handfuls of Water Cresses, One handfull of Wood Sorrel, One Ounce of Powder'd Rhubarb, All which boil in a Gallon of Strong Ale, on a slow fire till reduc'd to two quarts, then Jug it, & drink a Noggin every morning fasting.

Another Receipt for an Ague

Take half an Ounce of the very best Bark.
Forty Grains of Snake Root,
Fifty Grains of Bistort
Forty Grains of Salt of Wormwood
Mix these altogether, divide it into Three, mix it with Baum Tea, Take the first dose one Hour after the Ague and Fever has left the Patient, the Second dose two Hours after the first, the last dose Three Hours after the Second

An excellent Receipt to Cure an Ague, and which I never gave without the desired effect

A Drachm of the very best Bark & Half a drachm of Venice Treakle mixed in a Glass of White Wine with the juice of Half a Lemon, to be repeated three times when the fit is off; — But as a foul stomach is generally an attendant, it is much best, and almost Insures the Succes of the above Receipt to take a Vomit before you begin on the medicine, about Twenty Two Grains of Ipprecacuana, the Patient should also Observe to take it only at Night, or if Occasion to take it twice a day, they therefore must take it in the morning, & keep their Bed till the Sweating is Over, which ought to be much encouraged by drinking frequently of warm diluting Liquors, Whey, Baum Tea or Camomile &c &c; it operates much by sweating; The Bark should be the very best if this article is faulty the Receipt may fail, Otherwise I never tried it without making a perfect Cure

For a Cough

One Ounce of Conserve of Red Roses, Half an Ounce of Syrup of White Poppies, Half an Ounce of Syrup of Maiden Hair, Six drops of Spirit of Sulphur, Six drops of Spirit of Vitriol, One Ounce of brown Sugar Candy finely beaten Half an Ounce of Raisins of the Sun, Stoned and pounded mix these altogether in a Mortar and take the quantity of a Nutmeg when the Cough is troublesom

For a Cough & Hoarsness

Take an Ounce of Oil of Sweet Almonds and a quarter of a Pound of Honey, pour the Oil in, a little at a time beating it well with a spoon, it cannot be beaten too much, then add to the above quantity better than a Pint of spring Water, & take Three or Four spoonfulls often

A very great strengthner, & good for a Cough and where there is danger of a consumption

A Calves foot baked in three Pints of Milk, & sweetn'd with Sugar Candy, when it is Baked it will be of the consistency of a Jelly, add to it before it is Baked an Ounce of Hartshorn shavings, Half an Ounce of Isinglass, in a Slow Oven till one Pint of the milk is consumed, take a cup of it warmed frequently

For a Cough

Ground Ivy, Oak lurgs, Maiden Hair, Alheampane, — Colts Foot, Unset Hyssop, Foxes Lungs, Common Barley, — of Each a Handfull, Horehound, Bitony, Common Mallard of Each Half a Handful, Liquorice, Annuseed, Figs, of Each Two Ounces, Garlic Six Cloves, Boil these in a Glazed — Pipkin in Six quarts of Spring Water, but just summer -ing, till it comes to about Three Pints, then Strain it Squeezing the ingredients, Add Two Pounds of the — Best Loaf Sugar, first boil it to a Syrup, take a spoon — full or two Night and Morning, and at other times when the Cough is troublesome.

For a Whooping Cough

Five Grains of Flour of Brimstone in New Milk, enough to make it as thick as Cream, & a lump of Sugar, & mix it till it is dissolved, take this quantity every Hour in the day for Three days, & in the Night when awake; but if any Cholic or violent purging should be the effect, then Omit the Medicine, Rest — Three days & if the Cough is not gone, repeat the Me — dicine in the same manner, if the Cough should abate considerably after taking it for two days, the Medicine may — be taken every two Hours only; the above quantity is for Children of Six & seven Years old, if the Patient is older in — crease the dose, if younger two or three grains is Sufficient

For a Whooping Cough

Take distilled Oil of Amber, and Spirit of Hartshorn, of each an equal quantity, mix them well together, & rub the palms of the hands and the soles of the feet, Pit of the Stomach, and Back, Night and Morning Take inwardly Minorca Honey Four Ounces, Cream of Tartar an Ounce, mixed together, a little, frequently

For a Wheezing occasioned by a Cold

Gum Armoniac a drachm and half dissolved in Six Ounces of Spring Royal Water, Tincture of Valerian Simplex Three drachms mix it together, take a large Spoonfull going to Bed, and the same quantity Twice in the day.

For a Whooping or any other Cough

Take one Pound of Coarse brown Sugar, to One Pint of the best White Wine Vinegar, Simmer it in a new Glazed Pipkin Over a Gentle fire, until it becomes a Syrup, take it off, then add to it when cold, Two Table Spoonfuls of Genuine Old Rum; Three spoonfuls may be put.

Mock Asses Milk

A Pint of Snails laid two days in Salt and Water — and then clean washed, a quarter of a Pound of Pearl Barley. Three penny worth of Eringo Root, Boil all the above together until they become a Jelly, and then Strain them off; — Half a Pint of the above — Night and Morning for a Grown Person, a quarter of a Pint for a Child; it must be taken warm — and a little milk & Sugar aded after it is warmed.

A great Restorative, and extreamly beneficial for those who have tender Lungs Or are Consumptively inclined

Take a Calve's Liver hot if you can from the Calf, if not, as fresh as possible, Cut it in Pieces, & put it on to boil in a Gallon of Water, with a large hand full of Charvil, boil it very gently until it comes to a Pint; give a Tea cup full of it to the Patient as often as they can take it; —

Pork Broth, a very great Restorative

Take a Leg of Pork just as it is cut up, beat it and break the Bone, put it into Three Gallons of soft River water, with half an Ounce of Mace and the same quantity of Nutmegs let it boil very gently Over a slow fire until Two Thirds of the Water be consumed. Strain it through a fine Sieve, and when it is cold take of the fat; drink a Chocolate Cup full the first thing in the Morning fasting, and between meals and last just going to Bed, Warm it, and season it with a little Salt.

A Strengthening Jelly

Take Two Ounces of Harts horn shavings, and Two Ounces of Isinglass, of Mace and Cinamon Each Half a drachm, boil all these in three Pints of Water, until half is wasted, then Strain it off and sweeten it with White Sugar Candy, take Four Spoonfuls of this Jelly in a quarter of a Pint of Milk twice a day, if Milk disagrees take it in a little Red Wine.

Knuckle Broth

Take Ten or Twelve Knuckles such as are cut off Legs or Shoulders of Mutton at the very shank; rub them with a little Salt, and then put them in a Pan of Water for two or three hours, Wash them very clean; and boil them in a Gallon of Spring Water, for an hour, skim them very clean, then put in two Ounces of Harts horn shavings, and the bottom Crust of a Penny Loaf, let it boil till it comes to be about Three Pints, strain it off, and when it is Cold take off the fat; take half a Pint of it warm before you Rise, and the same at Night in Bed; N. B. Make it fresh Three times a week in Summer, and Twice in Winter; It is an excellent thing;— Do not put in any Lambs Bones.

Sr. Hans Sloane's Spring Juices

Take of Brookline, Water Cresses, Garden Scurvy Grass and Ground Ivy a sufficient quantity, extract the Juice, Clarify it, & take two Ounces every day with a Tea spoonfull of the Juice of Seville Orange, Or take Cows Milk one Pint, of the above juice a quarter of a Pint, boil them till a Whey is formed, which is to be well separated from the Curd, take half a Pint a day.

A Diet Drink

Take of Sasafras and Sarsaparilla of Each an Ounce, — China Root, Guiacum, of Each Three drachms, Boil them — in Three Pints of Water until it comes to a quart, Strain it, and take half a Pint Twice a day

Beef Tea

Cut a pound of the Lean part of the Bullock of Beef, into the thinest Slices that can be, put it Over a quick fire with two quarts of Water, as it grows hot take off the rising scum, and do the same while it is boiling, — which is to be continued Twenty minutes when Cold, — decant a Pint, which will look like the infusion of Green Tea — drink a quarter of a Pint two or three times a day, especially Morning and evening, if it should be found too strong for the Patient, lower it with a little hot Water, to the degree the Stomach will bear; when it is first put on — to boil put in a good punch of Salt, & Five Pepper Corns

A Cold Infusion of Bark

From Doctor Barry.

This manner of extracting the Bark is much stronger and more efficacious than the ordinary way, by Fire, particularly when it is taken as a strengthener, or for little Intermittants; Infuse an Ounce of the best Peruvian Bark Powdered, in a Pint of Cold water for two days, shaking the Bottle three or four times every day, on the third day after the Powder has subsided, pour off the Liquor Clear and transparent, to which add One spoonfull of Brandy, or Nutmeg Water; take Three Spoonfuls Two hours before dinner, and oftner if required;

An Infusion of Bark

Docter Warren

One Ounce Bark into a Pint and half of Water, let it boil untill it comes to a Pint, then Straun it as hot as possible through a Wollen Cloth.

An excellent Receipt for the Gout in the Stomach, or Cholic. by Doctor Ratcliffe

Two Pounds and half of Raisins Chopt, Rhubarb sliced thin Half a pound, Snake root one Ounce, Senna Two Ounces, Coriander seed half an Ounce, Cochineal beat One Ounce, Saffron half an Ounce, pulled fine, and to be the best English Saffron; Fennel seed half an Ounce, Liquorice sliced, half an Ounce; the Yellow Rind of a Seville Orange pared very thin, Infuse these Ingredients in Two Gallons of the very best French Brandy, in a large stone Jug, stopt very close, let it stand ten days, every day stirring it, (and I should thunk in a Chimney Corner) then strain it off; afterwards put Five quarts of the same best Brandy, let this remain Six Weeks, frequently stirring it, and it will be as good as the first; — Take a Wine Glass of it when the pain is troublesome, and if the pain is not better take another in two hours time. —

This Receipt by far the most efficacious.

Another very good Receipt for the Gout in the Stomach &c

One Ounce of Snake Root, One Ounce of bruised Cochineal, Half an Ounce of the best English Saffron pulled fine, the Yellow Rind of an Orange pared very thin, put these Ingredients into a Gallon of the very best Brandy, You must put them into a very large Bottle, (a Jug I should suppose best) and stop it very close, Set it in the hot Sun, or in the Chimney Corner, Three Weeks shaking the Bottle every day, when it has stood its time Set it by to Settle, and when clear pour off the fine, but if you would have have it very fine you must filter it through paper Upon the first apprehension of Gout in the Stomach take Three or Four spoonfuls of this Infusion, and if the Pain and if the pain doth not remove in an hours time, Repeat the dose; It is also good in a violent purging

N. B. Be sure to have some room in the Bottle or it will burst

The Gout Mixture; had from Sir Edward Hulse, — an excellent Remedy

Which is likewise of service in Indigestions, and Windy Complaints, in the Stomach and Bowels, and when the Salt of Harts horn is mixed with it, an excellent Remedy for Numbness in the Limbs, or any sudden attacks in the head, that have a tendency to Apoplexy or Gout. ——— One Hundred and Twenty Grains of the Cardiaca Confection dissolved in a Cup with any of the simple Waters; Three Ounces of Nutmeg Water, Four Ounces of Peppermint Water, One Ounce of plain Mint Water, Half an Ounce of Penny Royal Water, put all these into a Clear Pint Bottle, and fill it up with spring Water, a Tea Cup of it to be taken when occasion, shake the Bottle well before you pour it out; it may be safely taken every Six hours, when Nature is oppressed or overcome with pain; and Five Grains of Salt of Hartshorn to be added to each dose, in case of shiverings that arise from Gouty Complaints, or Nervous ones, dissolve the Salt of Hartshorn thoroughly before you take it.

Two Ounces of the Cardiaca Confection, a Pint of Nutmeg Water, and a small Phial of Salts of Hartshorn, will make several Pints of the Mixture; A small pair of scales, Apothecaries Weights, a little Pewter Funnel, and a Liquid Ounce measure, are of great use in preparing the Medicine.

For a bad Digestion

Take half an Ounce of the Species of Hierapicra, put it into a quarter of a Pint of double distilled Annisseed Water, let it stand Twenty Four Hours, pour it off into a Pint of good Mountain, take a Tea spoonfull in a Glass of Water, every day after Breakfast Dunner & Supper.

Doctor Sands's Receipt for Worms

A drachm and half of Rhubarb, the same quantity of Sena, a few Raisins; infuse the Sena in a Pint of Milk Water; to be taken Twice a Week, Two or Three spoonfulls fasting.

A Purge for the Cholic

A Quart of double distilled Annisseed Water, Two Ounces of Rhubarb sliced and dried, Two Ounces of Liquorice sliced, One Ounce of Cardamums bruised, One handfull of Juniper Berries bruised, One Penny worth of Saffron pulled, let it stand in the Sun till sufficiently infused Five or Six Spoonfulls is a dove

For a Purging, or Flux.

One Ounce of Dragons Blood, a quarter of an Ounce of Mastic, ditto of Amber, ditto of Coral, Two Ounces of Parasel-sus, Four Ounces of Diaplam, put the Salve in a Pipkin and when melted Stir in the Powders, let them Summer well together, then put in One Pennyworth of Oil of Roses, spread a large piece of Leather over with it, and put it on the Navel.

For the Stranguary

Take some Camphire pounded fine, lye it up in a bit of Muslen, and apply it to the Navel

Surfeit Water

One Gallon of the best French Brandy, Two Pound of the best Raisins of the Sun Stoned, a quarter of a Pound of Liquorice, a quarter of a Pound of Anniseeds bruised, a quarter of an Ounce of Cloves, ditto of Ginger, both bruised, and six pennyworth of Saffron,, Put all these ingredients into a Jar with Four Pound of Poppies, tie the Jar with a Wet bladder, Set it in the Sun, and let it stand Two Months, and then Strain it off into Bottles.

To make the White Surfeit Water

Put all the above ingredients into a Still with Two quarts of the best English Brandy; and it is supposed that will produce Three Pints

Fine Purge for the Wind

Take Rhubarb Sliced Ten drachms, Cinnamon, Orange Peel, Nutmeg, of each One drachm, Cochineal Half a drachm, Cardemums, Sweet Fennel, Corriander seed, & Senna Leaves, of each Two drachms, bruise & mix all together, to be infused in Sixteen Ounces of the best Arrack, or Old French Brandy, in a Gentle heat for Forty eight hours, strain of the Tincture for use, The dose is from Three to Five spoonfulls going to Bed.

Chylic Tincture

Take of Alicampane Roots, Guiacum Chips, Liquorice Sliced Coriander Seeds bruised, of each Two Ounces, the same of Senna of Alexander; Sweet Fennel Seeds bruised One Ounce, Cardemum Seeds bruised, a quarter of an Ounce, Raisins of the Sun, half a Pound Stoned, put all these Ingredients into Three quarts of Aniseed with half strong & half small infused in a Stone Jug, stopped very close for twelve days, shaking it once a day, then pour it through a Sieve, let it Settle, then Bottle the clear for use; The Coriander Seeds must be put into Vinegar for Twelve hours, then dried & bruised it is good for all kind of Cholics & Sticches; Two spoonfulls is a dose.

For a Cold or Cough

Six Ounces of Hysop Water, two Ounces of Oil of Sweet Almonds, 60 drops of Sal Volatile, Half an Ounce of Syrup of Balsam

Tincture of Rhubarb
a very excellent one

Take one quarter of a pound of Rhubarb Sliced very thin, One pound and half of Raisins Stoned, One Ounce of Sticke Liquorice, One Ounce of Coriander seed bruised, One Ounce of Fennel seed bruised, One Ounce of Senna, put all these into One Gallon of the Best French Brandy, let it stand One Month Stirring it every day; then put it into Bottles for use; then put two quarts more of Brandy upon the same Ingredients, and let it stand two Month, and it will be very near as good as the other;
Half a Tea cup full is enough to take at once;

When the second has stood its time, some chuse to mix the First & second together, thinking it strong enough when done so.

For a Green Wound

Take one Bushel of Walnut Leaves when they are quite green, to Six Gallons of Water, & boil them till it comes to Three Gallons, when cold Strain it, to be put to the wound when fresh done, on a bit of Tow, which should be keept Constantly wet

For a Bilious Cholic

Sal: Polichrista Half a Pound, Tartar of Vitriol Nubria-
lored a quarter of a Pound, reduce these to a fine Powder
take a drachm in half a Tea Cup of boiling Water,
fill up the cups with Peper Mint Water!

For a Flux

Take Three quarters of a Pint of Old Rhenish Hock—
Three new laid Eggs well beat without the Whites, a quar-
-ter of a Pound of double refined Sugar finely beaten, a-
whole Nutmeg grated to it, mix them well together, put
to it an Ounce of Oil of sweet Almonds, & an Ounce of
bitter Almonds, mix all well together, then put it on
the fire, to Simmer as you would Caudle, till it is a-
right thickness; You must have a Plaister of Venice-
Turpentine to come from your Breast down to your
Stomach, quite Over the Navel, when the Plaister
has been laid on a little while, drink a Cup of the
Mixture often, and if the Patient finds a Ear a Cross
the Stomach, they must lose three or four Ounces of
Blood, this has never failed Curing, and was given to
The Dutchess of Northumberland by a Monk

Doctor Dealtrys Prescription for a Bilious Complaint

Take Dandelion Eight Ounces and half, Currants half an Ounce, Boil them in half a Pint of Soft Water to Five Ounces, take of the above decoction Four Spoonfulls, Manna Three drachms, Tincture of Senna One drachm, Powder of Rhubarb Ten grains, Shake it all well together, & take it in the Morning; the above Medicine was taken every Fortnight, it purged, and sometimes occasioned a little Sickness; in the intermediate time drink a quarter of a Pint of Dandelion Tea, early in the Morning and the last at Night; the Tea must be thus made, as much Dandelion as will fill a Cup Leaves and stalks, pour on it a little more than half a Pint Water, let it stand an Hour at least; take it as warm as New Milk; fresh Dandelion is best, if dry, it requires more in quantity to make it strong; Make it fresh once a day

Poppy Water

Take the Flowers of Field Poppys, a Pound of Raisins of the Sun stoned, Two Pound of Cloves, Ginger, Aniseed, sweet Fennel Seeds, of each an Ounce, a Gallon of Brandy, bruise the Spices and Seeds, put all into an Earthen Pot Close Covered let it infuse Nine days, Stirring it Once a day, Straun it and let it stand to Clear, then pour off the Clearest wherein dissolve one Pound of Broun Sugar Candy, Bottle it and perfume it with Two Grains of Musk and Ambergrease; it is of singular use in Surfeits and indispositions of the Stomach; take the Mash left of the infusion, and Seeds left in the Clearing, and let them Infuse a Night in thick Wort, then distill them in a Cold Still, Save the Water for Your use, as you see occeasion, Colour it with some of the Poppy Water; leave out the Ambergrease and Musk if you do not like it.

Tansey or Mint Water

Fill the Still pretty near full, either of Mint or Tansey, put in Two Thirds of Spirits, either Rum or Brandy, (Brandy much the Best) and One Third of Water, or as much as will keep the Still from Burning, You may draw off if your Spirits are very good, near as much as you put in, but you must observe not to draw it too low, for that will give it an ill taste; you may make it small with Water, make a Syrup and sweeten it to your taste; Observe to keep your Still very Cool, and not too great a Fire, or it will run White and not be good.

For the Stone

To a Pint of River Water put a large table spoonfull of the best oatmeal, and let it stand all night, drink a Cupfull sweetned with Honey every morning, it must be a little Warmed; It is said if continued for some time it will dissolve a Stone in any part of the Body

Cherry Brandy

To every quart of Brandy put a Pint of Cherry Juice strained through a Jelly Bag, bruise the Stones & tye them up in a fine bag, put a quarter of an Ounce of Coriander Seed, a blade or two of Mace, and a few Cloves in a bag, Four Ounces of double refined Sugar, Stop it close and let it stand Three Weeks, often shaking it — then run it through a Jelly Bag. N. B. add to the juice a quarter of a Pint of Mulberry, & the same of Rasberry Juice

To make a very excellent Poppy Water

For Sickness or Surfeits or any thing that offends the Stomach, it either carrys it off by purging, or throws it up; Two or three Spoonfulls to be taken with a lump of Sugar Take a good quantity of Red Field Poppys, and pound them very fine in a Mortar, then put them in an Earthen Pan & take a kettle of boiling Spring water & pour it over the Poppys till it be as thick as White Pot; let it stand — Twenty Four hours or More, then Press it out very hard, & add to every Gallon of Juice a Pound of Powder Sugar, put it up into a Caske, let it stand open Three or Four days, till it has done working, then stop it close for a month, & then distill it in an Alembick as long as any strength will come; This Spirit of Poppys answers all the purpose of — Surfeit Water.

For a Nervous Head Ach
Doctor Boerhave

Take of the distilled Water of Lavender and Marjoram, (Co Distilled) of each Two Ounces, Spirit of Feather few One ounce, — Tincture of Amber Half a drachm, mix these together and take One Spoonfull every Third Hour until the paun abates

A Plaister for the Head Ach.

Take of strained Gum Gabanum Four Scruples, Cephalic — Plaister Half an Ounce, Oil of Mace by expression Two Scruples, Mix all and spread it on Silk.

For Giddiness
Doctor Boerhave

Tincture of Amber, Tincture of Russia Castor, Tincture of Saffron, of each One Ounce, mix them together, take Forty drops — when Giddy, Faint, or disordered, if occasion you may take them Three or Four times a day; Wild Valerian Root one — Drachm, Red Sage One Pugil, infuse them in half a Pint of boiling Water to be taken in the Morning and at Five in the Evening

For the Scurvy

To a Pint of Skimmed Milk put the Third part of a Pound of Raisins of the Sun Chopt small, let them boil, and when it rises put in the juice of half a Seville Orange or Lemon, Strain it and drink the Whey Fasting

For a Sore Throat

In the very begining, and upon the very first Symptoms of any Soreness in the Throat, dip a piece of double refined Sugar in the best Brandy, put it in your Mouth and Swallow it by degrees; Repeat it several times in the day until better; It is reconed excellent in putrid Cases.

For Fitts

The Flower Called Ladys Smock, is to be dried & made into Powder, to be taken Fasting a quarter of a drachm, (Apothecaries Weight) for Three Mornings drinking a Cup of Pepper Mint Water after it, double the quantity for three Mornings more, then take a whole drachm, which is to be continued for Six Weeks, Rest Nine days, an repeat it again till there is an entire Cure.

This quantity is to be taken from the Age of Fourteen to Twenty

For a Quinsey
Doctor St Paul.

Take a Swallows Nest, Feathers, Mud and all, dissolve it in a quart of Mountain Wine, until it comes to the consistency of a Poultice, which must be applyd to the Throat prelly hot; there is Matter enough in One Nest to make three Poultices, and that generally Cures.

For Deafness

Take of Oil of Bitter Almonds Two Drachms, Tincture of Castor One Drachm and Half, Chimical Oil of Rosemary, — Oil of Cloves, and Oil of Cummin Seed, of each Two drops — Mix them altogether, and drop Two or Three drops into — your ear every Night going to bed, shaking the Bottle first, put in afterwards a bit of Black wool, — A very — good Receipt. — Never put Cotton into the Ear as itt is — apt to work in, and Wool never will; —

For the Piles (very excellent)

℞ u. Elect. Lenitiv. Flor. Sulpt. aa ℥ fs. — Æthiop. Miner. — Cinnab. Antim ppt aa ℥ iij — ℈ Guaice. Pulv. ℥ ii — Syr Rosar. q. s f. Elect. —
Capiat. q. n. mane et vesperi. A valuable Receipt.

Heart=Burn Lozenges

Take Three ounces of fine Chalk, One Ounce of Crabs Eyes, Five Scruples of bole Armoniac, Four Scruples of Red Coral, Two Scruples of Pearl, and One Nutmeg One Pound of White Sugar Candy beat very fine, mix all your Powder with it, & wet it with Orange Flower or Rose Water into a paste, & make it up into Lozenges, if you add One drachm of Gum dragon, it drys better; — It is a very fine thing.

Another very good Receipt for the Heart=burn Lozenges

Steep half an Ounce of Gum dragon, in a quarter of a Pint of Rose Water, let it stand untill the Gum has drank up all the Water, then add a little more Rose Water to it, take One Ounce of Crabs Eyes prepared, Two Ounces of the best Chalk prepared, One drachm of Oriental Pearl prepared, Half an Ounce of Coral prepared, Five Scruples of the best bole Almonack prepared, Half a Pound of the best Sugar, Powder all these very fine, and Mix them well together in a Mortar, then put in part of the sum, & work it to a paste, then Role it out thin, & Score it with a Knife the size you like, dry them by the fire.

N. B. Save a little of the Powder to Role out the paste with.

An efficacious Remedy for the Stone & Gravel.

Make a Pint of Milk into a thin Whey with Half a Pint of White Wine, put Three Table Spoonfulls of Mash Mallows and Three of Sallad Oil, into a Bason and beat them well together, after which Brew them with the Whey, but take care the Whey is not too hot, as it will be apt to Curdle drink it off going to Bed Blood warm, Repeat the draught for three Nights successively, and if the Person finds after taking of it any pain or uneasiness in his Back or Kidneys, to have recourse to the genuine Castor Oil, which seldom fails to remove the complaint.

N. B. If this should not prove effectual at the first, the whole receipt ought to be repeated till it has the desired effect.

An excellent Fomentation in case of a swelling arising from a dislocation or putting out of the Bone.

Of Camomile and Elder Flowers each One handfull, Marsh Mallows and Wormwood leaf and Stalk the same quantity, boiled in Four quarts of Water, foment the part Four times a day, till the swelling is gone down, as no Bone can be replaced, whilst any swelling remains

For the Stone and Gravel
Doctor Ratcliffs

Take a Pint of New Milk, boil and turn it with a Pint of White Wine, when it is a little cold take the Curd off, put to it One Ounce of the Syrup of Mash Mallows, and a large spoonfull of Sallad Oil, stir them well together, take a large spoonfull of this Mixture Night and Morning in a dish of Green Tea, if the Patient should find immediate ease, it would be prudent not to leave off taking it till the whole is used by way of Precaution. The Castor Oil is so Sovereign a Remedy for this disorder, that it should always be given with every other Prescription for it, & as it cannot possibly interfere with any.

For the Bite of a Mad Dog

Unicorns Horn boiled in a quart of Milk with a handfull of Dwarf Box, the Milk must Simmer to a Pint, and it must be taken Three days Night and Morning, a Pint at a time, the Unicorns Horn must be hung on a stick and Care taken that it does not touch the Sauce Pan, because it will burn to it, it must be taken again in ten days time.

A Steam for a Sore Throat

Take half a Pint of Laurel Tea, and Two Ounces of Vinegar, mix and make a Steam, and at the time of using it let Two Tea spoonfulls of Brandy be added to it;
It should be used Three or Four times a day.

To Cure Madness

Take of the juice of ground Ivy Three large Spoonfulls, Nine Mornings together Fasting.—
To make the Ointment, Take Three large handfulls of Ground-Ivy, slice it small, and boil it with Two quarts of the Best White Wine, untill two parts are consumed, then strain it, and boil with it six ounces of the finest Sallad Oil, till it comes to the consistence of an Ointment, Anoint with it the Patients Head, rubbing it with a warm hand, particularly on the Seam and the Mold, afterwards apply the Herbs Warm like a Poultice, which must remain till the next day, and then be done fresh after the Ointment, this must be continued for Nine Mornings.— The Patients head must be shaved.—

Spirit of Elder.

Ten Bushels of ripe Elder berries, ferment them in a large Vesel, Stir them twice a day, distill them in an Alembick Twice
N.B. A Bushel of Berries makes a quart of Spirit.— This Liquor or Cordial is admirable when Husquebagh is used, & is vastly pleasant

For the Bite of a Mad Dog. This Receipt was taken out of Callthorp Church in Lincolnshire. the whole Town being Bitten by a Mad Dog, Those that took it did well the rest died Mad.

Take the Leaves of Rue picked from the Stalks and bruise them, six Ounces of Garlick picked from the Stalks, and bruised; Venice Treakle or Mithridate, and the Scrapings of Pewter, of each Four Ounces; Boil all this together over a slow fire, in Two quarts of Strong ale, until one Pint be consumed, then keep it in Bottles close stopped, and give of it Nine Spoonfulls to a Man or Woman Warm Seven Mornings Fasting, and Six to a Dog, it must be given within Nine days of the Bitting of the Dog, Apply some of the Ingredients from which the Liquor was Strained to the bitten place.

Mustard Whey for the Rhumatism

Two Spoonfulls of the Flowr of Mustard to a Pint of Milk put it on the fire with about a Spoonfull of made Wine or any other White Wine to turn it; drink a Bason of it every Night, and when you begin to mend, let it be every other Night, keep warm the next day for fear of Cold; this remedy has done great Cures.

An excellent Infusion for the Rhumatism

One Ounce of fresh powderd Gum Guiacum put into Four Ounces of Salvolatile, a Tea spoonfull of this to be taken in a Glass of Water; in any emergent Case it may be repeated till it produces a Sweat; Or otherwise Only Night and Morning.

To prevent a Swelling Occeasioned by a Broken Bone

As soon as it is possible after a bone is Broke, apply the following Poultice, which will prevent any swelling, and thereby the setting of the Bone will not be retarded, viz Some Oat meal, rather not so fine beaten as for other uses, boiled in Beer towards the Bottom of the Cask, and that runs thick make this into a Poultice apply it warm & continue it.

A very good ointment for Rhumatic & other Pains & Achs, also for Bruises

Put Two Ounces of Camphire in half a Pint of Spirits of Wine, which when thoroughly dissolved, add to it a large Bullocks Gall, shake it well together,; it grows better for keeping.

For a Rhumatism

A Decoction of the Bug-bane or Water Tresoil. Half a-Pint to be taken lukewarm every Morning before Rising

For an Ulcerated Sore Throat

Mustard Seed bruised, and Vinegar enough put to it to-make it into a Poultice, Spread it on Rag, and put it round the Throat from Ear to Ear.

For Sleepiness

In the Morning when you get out of Bed, Take a Coarse-Towel and rub your Head, Temples, Back and Breast. Or a Servant do it for you, and after that Bathe the Cloth in Cold Water, and repeat the rubbing, this is to be continued if you find the Sleepiness coming on, have a servant-ready to repeat it with a Towel an Cold Water, but to rub it very well first to make a Circulation of the Blood but particularly after Dinner if you find the Sleepi-ness come on, be cautious of eating at night, or drink-ing much, except you find yourself in Spirits to-Support it

A Sore Throat Gargle

Boil some Red Sage and Camomile Flowers very strong, put in it a little bit of Salprunelle, Sweeten it with Honey, and Syrup of Mulberries, some Port Wine, and make it very sharp with the best White Wine Vinegar; Also Steam the Throat well with Half of this Gargle and the other of Vinegar made very hot, put the spout of the Steam Pot in your Mouth, & Suck it up as hot as you can; this cannot be repeated too frequently. Just before you Steam it, and as it is taken off the fire hot, add to the Steam, a Tea Spoonfull of Spirit of Salt.

Raspberrie Vinegar for a Sore Throat

Put One Bottle of the finest Raspberries, into a China Bowl, cover them with the very best Vinegar, let them stand Twenty-Four Hours, and then squeeze them through a Jelly bag, and to a Pint of the juice put One Pound of fine Sugar, boil it to a Syrup, and Bottle it for Use, mix this with Water as a Gargle and pleasant mixed with Water in a slight Fever.

For a Sore Throat Doctor Ward

Fat of raw Bacon Sewed to a piece of Flannel, to be changed every Six hours.— You may Gargle besides.

For an Ulcerated Sore Throat
Doctor Duncan

Take from Thirty to Forty drops of Spirit of Sea salt, One Ounce of Honey of Roses, seven or eight Ounces of warm Barley Water, make these into a Gargle and use it frequently unthill the Throat is well; if it is the worst sort of malignant Sore Throat, the dose of the Spirit of Sea Salt may be encreased, to Sixty drops or Seventy, if the Patient is a Child and cannot be taught to Gargle its Throat a bit of Soft rag tied to a stick dipped in the Gargle with which its Throat may be frequently cleaned, and dabbed will answer the same end;
Sir Wm Duncan said that in Five Years Practice he never lost one Patient with the Ulcerated Sore Throat, an that he was so sure of the success of his Gargle, that he was not more apprehensive about it, than he was of any other Sore Throat, provided he was called in before the Mortification began,

For a Yellow Jaundice

The White of a New Laid Egg beat up with a little Water, taken every Morning half an hour before Rising for a Fortnight or Three Weeks.

For the Yellow Jaundice

Ivory Shavings dried and powderd, Sift them through a piece of Lawn, take of this Powder as much as will ly on a half Crown Put it in a Pint Bottle with three Gills of White Wine, shake it well and drink it in the Morning Fasting; If the Patient is not perfectly Cured, after Three days Omission, they may repeat it again, but it is seldom necessary.

Lord Abingdon's Powder

Take Pearl, Coral, Crabs Eyes, and Saffron, of each One Drachm, Nutmeg and Mace together half an Ounce, Dicipenly half an Ounce, of Elecampane half an Ounce, Conbrierva, One Ounce, all finely Powdered, make it up into balls with Jelly of Harts horn not fined, and Venice Treacle half an Ounce, to be given to a man or Woman as much as will ly upon Sixpence, or Twenty Grains to a Child in proportion, if in the Meazles or small Pox give it in warm Sack; it has often brought them out when they have lain some days in the Skin, or if they flatten after being out, it has had the same effect, in making them fill and rise, and is good in most distempers to drive it from the heart; it was much approved of by Doctor Ratcliffe for all Eruptions, as Small Pox, Meazles, Melory Fevers:

N. B. Repeat the dose as often as you see Occeasion or till the Small Pox is turned.

Dutchess of Portlands Wound Powder

Take of the Jaw Bones of Pikes, One drachm, and Two Scruples of Craw Fish Eyes the Root of Zedoary, and the Bones out of the Haddocks Head, of Each half a drachm One Scruple & Six grains, and of the Eyes of Pikes, One Scruple and Six grains, Pound all these and put them into Two quarts of Wine, let it stand to infuse Twenty Four Hours Take Four Spoonfulls Night and Morning.

Excellent Receipt for a Cough.

Take of Wheaten Bran and Marsh Mallow Leaves, each One handfull, boil these over a gentle fire, in a quart of Spring Water till about One half is evaporated then Strain it off, Sweeten it thoroughly with Honey, and take a Tea Cup when going to Bed, and another in the Morning the first thing after Waking; and Two or Three large Spoonfulls, in the day time when the Cough is troublesome. —— N. B. If Honey disagrees, substitute the Coarsest Sugar, but Honey is far preferable, if it will agree with the Stomach; If the Cough be very bad add Forty or Sixty drops of Elixir Paregoric to the Night dose

A Plaister to be spread on Sheeps Leather an laid to the smal of the back when young with Child, and keept on till it drops off; which it will do when quick

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Cypress, Galls, and Dragons Blood, of each Three drachms, —— Load Stone Two drachms, Hearts flows Calcined Three drachms Myrtle Berrys One Spoonfull, Mastick, Nutmeg, and Olibanum, of Each Two Drachms, all these must be finelly Powdered, then set — Three Ounces of Pitch and one half Ounce of Rosin on a Gentle fire, and when it is melted put to it all the above Ingredients and Two Ounces of Turpentine, and stir it over the fire untill it has had One Simmer, then pour it into a bason of Cold Water make it up into a Role, and keep it in an oiled Bladder, Close, and from the fire

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The Lead Plaister

Take a quart and half a Pint of the purest Olive Oil, that can be got, of the very best Red Lead and White Lead, of each One Pound made into very fine Powder, Twelve Ounces of the choicest Spanish Soap, Shave the Soap then into an earthen pan, then put the Oil an Lead to it, Stir them altogether till they incorporate, then put it into a brass pot, and set it over a soft fire, continually Stirring it with an Iron Roll, that hath a round ball at the end of it the bigness of a Walnut Kernel, then make the fire somewhat bigger, untill the Redness into a Grey Colour, which will be in an hour and half longer, but you must not leave Stirring it, untill the matter be turned into a dark Grey, then drop some

of

of it on a Trencher or Smooth board, and if it comes clean from it, and sticks not to the fingers, it is enough; then take it off the fire, and if you Please, may dip in pieces of old Cloth for Sear Cloths, and make the rest into Rolls, this Plaister will keep at least Twenty years, the Older the better:—

Its Virtues— A Plaister of it laid to the Stomach procures an appetite, it takes away any pain in the Stomach, and being laid on the Belly it is a present Remedy for the Cholic, an laid on the Reins of the Back, is good for the Bloody Flux, and for weaknesses of the Back, and for Women that are subject to Miscarry, It healeth all Swellings, Bruises, Itches, and breaks all Felons & Boils, and other Imposthumes and helpeth them, it draweth out any Rotten Tumour without breaking the Skin, & being laid to the Fundament it helpeth the diseases there of, being laid to the Temples it is good for the Eyes, and laid to Corns Cureth them, it is good for the Gout and sprains and laid to the Head cureth the pain, it draws out any burn or Scald.

For a Weak Digestion, or Bilious Complaints
Lord Guildford

The Powder of Camomile Twenty Grains, Powder of Rhubarb Fifteen Grains, Chimical Oil of Cinamon Six drops, as much Syrup of Balsam as is Sufficient to make this into Five Pills, take one every day about One O'clock, with a Tea Cup of Camomile Tea after it, with a little Grated Ginger in it

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An excellent Receipt for an Ointment to Cure a Scald or Burn &c &c

Take the Stalk, Leaves, and Flowers, of the Stramonium, when it is in full bloom, cut them small, and throw two handfulls, in half a Pound of the best Lard, boil it over a Slow fire, keep it Stirring all the time it is boiling, when the Ointment looks very Green and thickens, Strain it through a Cloth, and put in earthen Pots for Use;— To apply the Ointment— Wrap a large quantity on the Burn or Scald, with a Piece of Linen Cloth and if the pain continues continually, add more, when it grows easy if a scald cut the blister, and spread a little more Ointment, but if a burn the blisters breaks of themselves, the time for gathering the Stramonium is the beginning of July.

It is a most excellent Receipt.

In Consumptive or Weak Disorders

A Viper, One Pint of Snails, Two Ounces of Hartshorn Shavings, One Ounce of Isinglass, Two Ounces of Brown Sugar Candy, One Seville Orange, Half a Pint of Rhenish Wine, the first four Articles to be put into Three Pints of Spring Water— Covered Close and boiled to One Pint and a half, Strain and skim off the top with a sheet of white paper, then add the Sugar Candy, Orange, and Wine, Viper must be Skinned, and the Snails bruised, take a Tea Cup full Two or Three times a day.

A very good Receipt for Worms

The following quantity is for a Child of about Six Years Old, so it must be proportioned by thus, if given to Older or Younger;
Four Grains of well prepared Calomel mixed in a Tea Spoonfull of any Syrup, and Ten or Twelve Grains of Powderd Rhubarb, mixed in any thing the Child will take it in, Give it at Night, and let the Child drink Broth or Water Gruel to work it off; keep it warm it must not touch or drink Cold Water.

A very excellent Plaister for Worms and known to have been very efficacious

Take Myrrh, Aloes, and Mithridate, of each a quarter of an Ounce a little Powder of dried wormwood, a Spoonfull of Honey, ditto of Oil of Savain, mix it into a paste with fresh Oxes Gall, and spread it upon Sheep Leather in the shape of a Heart, prick it with pin holes before you spread it, lay it on the Stomach with the point upwards, & the bottom not to touch the Navel by two fingers breadth, dry a little Saffron & sprinkle over it, first rubbed to powder, when it has lain on Twenty Four hours, let the person take a dose of Gentle Physick, & repeat it every other day for three times, & Ten days after, a Stronger Dose, if the person is troubled with live worms, it will bring them dead, otherwise the Slime that breeds them, let the Plaister stay on as long as it will stick, & if it makes the Stomach itch or come out in heats, lay the Skin of Mutton Suet on when you take off the Plaister The above mentioned quantity will make a great many plaisters, but it is not to be mixed with the Gall till you use it, While it is worn the Patient must not eat milk or fruit.—Warm a Trencher & lay the Plaister on it, a little before you apply it

For Worms

Take of Senna Two drachms and half, of Worm seed one drachm, infuse these in Two Ounces of the juice of Seville Oranges, an Two Ounces of White Wine for an hour on Warm Ashes, the Pot Close covered, then press out the Liquor very hard, in which dissolve Six drachms of Syrup of Violets, and give Four Spoonfulls of it to a grown person Three several times every other Morning, and in proportion to Children, if no Oranges, the whole of White Wine will do.

The Dutchess of Somersets Receipt for Worm Powders

Take Two Ounces of fine Worm seed in fine powder, Two drachms of Senna, Coriander & Harlshorn seed of each half a drachm, Rhubarb half an Ounce Rhue half a drachm, make all these into a powder and sift them and mix them well together, a Powder must be taken every Morning fasting in a Tea Cup of just warm Camomile Tea Nine Mornings, & if necessary repeated Nine Mornings more, but observe to rest Nine Mornings between each, & refrain from Vegetables during the time, the quantity each powder is to contain, must be judged of according to the age &c of the Patient, if it is wanted to purge more than ordinary add a little more Rhubarb; the powder as it is should cause two stools a day, this is a very good medicine in Worm Cases or foul Bowels, a disorder incident to Children, and therefore should be attended to, this medicine does not hurt the Coats of the Stomach, but strengthens them, Spring and Fall are proper times to give this medicine in, whether they have complaints or not.

Mr Jeffery's Receipt for a Worm Medicine

Which has been found more generally efficacious, than any medicine given in these Cases, Take of the Indian Pink Two Ounces, cut it in Pieces & just wash the roots of it, Boil it in Three half Pints of Water Gently till it is reduced to eleven Ounces (12 ounces is a Pint) Strain it & put it to an Ounce of Spiritous Tincture of Rhubarb, of Milk of Brimstone Three drachms, & an Ounce and half of Loaf Sugar take Two Table Spoonfulls in the Morning fasting and at Bed time the same quantity, when it has been taken about a Week, give besides the medicine about Twenty Grains of Powdered Rhubarb, with a little Magnesia or any other purgative to quicken it, in order to bring away what the Medicine has effected, as it is too sluggish of itself to operate sufficiently; the Rhubarb should be repeated three or four times at least, every other day, or every third according to the Operation, & your own Judgement, this quantity was prescribed for a Child of Five Years old, & had an admirable effect, if the Patient is of a more advanced age, then increase the dose to Two & half or Three Spoonfulls and let them take a second quantity as heretofore mentioned the best time of taking it, or any Worm medicine is about Three days before the Changes of the New Moon & the Full. as the Worms like those in the Earth, are then in motion and more likely to receive any medicine, than when they are in a more inactive State.

A Liniment for the Eyes
Lord Guildford

Half an Ounce of Lapis Caliminaris, and an Ounce of Oil of Vipers; The Lapis Caliminaris to be finely Levicated without burning, after shaking the Bottle, lay some of it with a fine pencil brush upon the Eye lids above and under the Eye lashes going to rest, keeping the Eyes shut, the Eyes may be washed with a little Brandy & Water, or Madeira & Water the next Morning, Repeat three Nights together, and then intermit it, and Repeat it again after a fewnights intermission, if the Eyes are not Cured of the Inflamation; No Relief is to be expected in Inflamations arising from a humor in the Blood, but only from Causual Colds;— The Caliminaris should be very carefully burnt, for fear of being too much Calcined.—

A Plaister for a Sore Throat, & found to give Relief in the putrid Sore Throats in less than Six hours

Take a quarter of a Pound of Mutton Suet of the Kidney, cut it into small pieces, and put it into a Clean earthen Pipkin, Over a Slow fire, when it is melted Strain it, to clear it from the Skin, then put it again into the Pipkin, & add to it Three Ounces of Butter from the Churn, before any Salt is put to it, Four Ounces of Yellow Rosin, One Ounce & half of Bees Wax keep Stirring them all together till all is melted, then pour it into a Gallipot.— When used take a Slip of Rag, about the breadth of Three Fingers, and long enough to reach behind each Ear, spread the Plaister thin and apply it to the Throat, with a Slip of Flannel over it to keep it warm.

For a Mortification

{Lady A: Howard & said to be most famous}

Take of Tobacco Cut as for smoaking, with the Roots of Birth-wort or Aristolochia rasped, each half an Ounce, of Port Wine rather more than a Glass and half, let them have about Three boils, & thicken it with Rye flowers to a proper Consistence, apply it fresh Four or Five times in the Twenty-Four hours as a Plaister, it makes the mortified part to separate from the sound flesh, which will look Red, discharge and heal without any other Remedy

Lord Delawar— For a Dropsy

To Eight Gallons of good small Beer when just run off put Three Pounds of Horse Radish, & one Pound of Garlic, let them steep an hour or more, then put a Pound of Mustard Seed not bruised, When you put them into your Copper to boil, let them all boil together about an hour, then drain the drink through a fine Sieve into a Tub, and put Yeast to it, and when it has worked, drink it as soon as it has done working, For a Person who will drink that only and no other Liquor, Eight Gallons is about the quantity will be drank in a Month, and no more ought to be Brewed at a time, for as there must not be any hops it will not keep any longer. ——— This Receipt Cured a person of upwards of Sixty Years of Age, of a Confirmed Dropsy

It is good for all pains, Sickness, and weakness of the Stomach for a Sore Throat, the Asthma, Cholic's, Head Achs, want of appetite, and all Nervous Complaints— Viz— Seeds of Annice, Sweet Fennel, and Angelica of Each half an Ounce, two pennyworth of Stick Liquorice Sliced thin, and let the Seeds be beat to a coarse powder put all into a quart of Water, and let it boil very Gently for two hours, then Strain it and set the Liquor on the fire again and when it is Scalding hot, add a small handfull of the tops or Leaves of Red Sage, Cover it close and replace it on a Gentle fire for half an hour, then pour off all the Clear, and to every half Pint of Liquor, put a pound of Loaf Sugar, and Two — Ounces of Ginger finely Powdered and Sifted. Boil the whole on a moderate fire to Candy Height, pour it on Plates & let it dry:— The dose is as much as the Size of a large Pea You may increase it at pleasure, if by any error in the boiling, it does not reach Candy Height, or goes beyond it, it is spoiled;

A very Nourishing thing, & excellent for a Cough or for a Person in a Weak State, that wants fatening.

Take one Pint of Milk, and put it to Two fine Turkey dried Figs Split, boil it Gently untill it is reduced to half a Pint, add — a little Chocolate to it, and take it for Breakfast.

A preservative against the Pestilence
Commonly Called the Receipt of the

Quatre Voleurs

Take of Rhue, Sage, Mint, Rosemary, Wormwood, & Lavender of each One handfull, infuse them in a Gallon of the best White Wine Vinegar, put all into a Stone Bottle closely covered and pasted down, set the Bottle thus Closed upon warm ashes for Eight days, after which strain it through a Flannel, and put the Liquor into Bottles, and to every quart put an Ounce of Camphire, then Cork the Bottles very Close with the best Velvet Corks, and it will keep some Years, with this preservative Wash your Mouth, rub your Temples and your Loins every day; Snuff a little up your Nostrils when going into the Air, and Carry about you a Spunge dipt in the same, when you desire upon any Occasion to refresh the smell, especially when near to any place or person infected, From a Physician in the Duke of Brunswicks army in the Year 1721 We were told that Four Malefactors who used to Rob the infected peoples Houses, had owned at their Execution, that they preserved themselves from the Contagion by this Medicine Only.

For Acid in a Childs Stomach or Indigestion
Doctor Warren.

Take Thirty drops of Oil of Tartar per deliquium and put it into a little Orgeat, Almond Emulsion, or Barley Water, & it may be given in the Course of the day at three different times, whenever there is a Suspicion of Acid in the Stomach or Indegestion, shaking it well together, and making Three doses of it, and should be followed by Ten Grains of Rhubarb at Night with Twenty of Magnesia, and this may be repeated three Nights together.

Black berry Jamm
for the Stone or Gravel

Take Black berries while they are Red and in their unripe State, put them into an earthen Vessel in a Pot of Water on the fire, and let it remain Five or Six hours, close covered while in the Water, then pass the whole through a Sieve, and to every Pint add Two Pounds of Loaf Sugar, finely powdered, boil this up together, taking the Scum off very Clean, as you would in making any other Jamm or Sweetmeat. This Jamm is reckoned very efficacious for the Stone or Gravel; Take a Tea spoonfull or two in the Morning Fasting, or any other time of the day

For Child blains

Two penny worth of Cardus benedictus, to two quarts of Water, boil it till it is reduc'd to one, Bathe the hands, feet, and parts affected, every Morning and Night, with the Liquor Milk Warm.

A Sovereign Remedy for a dropsy

Take of Broom Seed well Powdered an passed through a Sieve One drachm, steep it all night in a glass of good White Wine, and take it in the Morning fasting, having first shaken it well, Walk an hour and half after it if possible, & then take Two Ounces of the best Salad Oil, to which you may add Sugar if you think it will assist your getting it down, which you may do by degrees, so this quantity is swallowed in the course of a few hours, you must endeavour not to vomit after either, for that would destroy the effect, the Oil is to be taken Once in Two or three days the Powder every day, or according to your Judgement: this Powder gives but slight motions, & often does not Operate till five or six hours afterwards; If the dropsy is in the Body it discharges it by Urine; If it is between the Skin and the Flesh, little blisters will arise on the Legs by which it runs off, but this last does not happen to one in Thirty, and in this case red Cabbage Leaves must be applied, but no Plasters upon any account, for the latter would hinder the running; Gin & Water to be drank at the Meals, & to eat innocent & nourishing things. ——— The excellency of this Remedy is very great, & has been shewn by the cure of more than Fifty Women who had Dropsys during their Pregnancy, & that of Hundreds of others, as attested by the Person I had it from, who gave it with uncommon success among the Poor & better sort, in the large Neighbourhood where he lived.

A Restoring Drink – recommended by Doctor Tottering all

3 Large Table Spoonfulls of Malt prepared as it is for brewing put to it a Quart of boiling Water over Night – strain it off in the morning & keep it for common drink — Use the day

A good easy Physick recommended by Mr. Banister

Put two Ounces of Powderd Jalap to one pint of the best Gin shake it frequently & decant it clear in about five or six days afterwards — 2 tea Spoonfulls is a Dose & may be increased or diminished according to the Constitution of the Person —

For the Gravel

12 Grains Rhubarb, 60 Grains Castile Soap, to be made into 12 pills, 2 to be taken every morning, an hour or two before Breakfast. It is not meant the pills should be purgative; they can be made at home, and prepared in the following manner. The Rhubarb must be finely powdered. the Soap Shaven down and beat up together with a little water to a paste in a marble Mortar. the paste made into a Roll and divided into 12 pills. as they are thought most effectual when soft: it is therefore better that a fresh supply be made every 4 days.

When

when the patient is troubled with pains which gives reason to believe the sand is in motion, large draughts of Linseed Tea sweetned with Liquorice root, or an Infusion of made like Tea of the dried Marsh mallow plant sweetned with the Syrup of Marsh Mallows and a little Nutmeg grated in it. The pills must be continued for months before any sensible effects can be expected.

Mr Stansords receipt for a Dropsy —

Take three handfulls of Artichoak Stalks and Leaves bruised —
One English pint Juniper Berries pounded —
An handfull of scraped Horse Raddish
two handfulls of the Tops of green firs bruised ——
Mix them together — Boil these Ingredients from two English Gallons of Water, untill they are Reduced to one — Strain them — The Patient must take half a pint Morning & Evening —— All that is requir'd as to Regimen is to guard against any Excess in Eating & drinking Punch is forbid — This receipt has been known to prove Effectual when the patient has been repeatedly Tapp'd, & all hopes of life given up ——

Another Receipt for the Dropsy — which has proved effectual
Take half a pound of the inner bark of the Elder tree & steep in five quarts of lisbon Wine English Measure — for forty eight hours — give the Patient half a pint in the Morning till the Cure is effected

For the Gravell

The Leaves of the Blackberry Bush made into Tea & drank Morning and Evening — This cure Mr Dundas of Blair saw effectually Cure her Sister who was subject to Dreadfull attacks of that Malady — The leaves must be pulled as soon as the Berrys are off & Spread on a clean Cloth out of the Sun shine or heat of Fire & when dry they are to be put in Paper bags for Use ——

Receipt for a heat or outbreaking in the Face

One pound of Stone Brimstone to a Gallon of Water made boiling hot & pour'd upon it — it should stand two days & half a pint taken in the morning – the same quantity in the Evening, and the Face washed with it at the time when taken

Receipt for a Strangury –

The Beards or Fibres of four large Leeks cleaned & minced small boiled in an English Pint of White Wine to half a pint – strain it thro a bit of muslin – & take a Glass every half hour till the Disease gives way —

Receipt for the Gravel

Pull blackberry leaves after the Berrys are off the Bushes and spread them upon a clean Cloth out of the Sun since & from a Fire — when dried put them in paper bags & let them be hung in a dry place — ℔ Drop weight put in a tea Pot & infused as Tea and taken either with or without Sugar — That used evening & morning for a twelvemonth perfected a Cure

Receipt for making exceeding good Lavender Drops from Lady Rachel Drummond

Take a Chopin, that is an english quart of Brandy, take three or four handfull of Lavender flowrs as fresh pulled as can be got — let it stand a fortnight by the Fire, then strain it off, and put to it half a drop of Cochineal, two tea Spoonfulls of red Saunders wood, half an Ounce of Cinamon, half an Ounce of Cloves, and a quarter of an Ounce of Nutmeg, and let it stand for a Month: then pour it off, and put a Mutchkin that is a pint of Spirits on the Materialls which will make a weaker kind — it is the better for Lemon peel ——

Recipe for making Laudanum

One ounce of Opium infused in a mutchkin or english Pint of Spanish White wine kept near the Fire for six days shaking the bottle and then pouring of clear for use — a little more wine may be put on the Sidiment, and treated after the same manner, which will make a weaker tincture, and serve for Gargles &c — the opium must be broke into small bits before infusion — some people prefer Brandy to wine ——

78 Receipt for the bitter Tincture of Rhubard which Lady Elgin used with great Success for 20 Years & found it particularly useful by taking a tea Spoonfull of it for ten or twelve days following at bed time —

Take of

The best Turkey Rhubarb cut and bruised two Ounces
Lesser Cardamum Seeds freed from the Husk bruised One Ounce
Saffron two Drachms
Gentian Root in Slices one Ounce
Virginian Snake Root half an Ounce
Yellow Rind of seville Orange fresh dried half an Ounce
Brandy three pints English —

Let them Steep a week or more in a close Bound Vessell then strain of the Tincture thro a fine linnen Cloth —

One two or three table Spoonfulls (as found Necessary) to be taken on going to bed, or any time of the day when afflicted with a pain in the Stomach —

A Receipt from S^r Walter Jarquhar given to Mr James Bruce
for keeping the Body Open — He being much afflicted with head aches

Half an Ounce dried red Rose Leaves
One Ounce of Rochelle Salts —
two large Table Spoonfulls of Sugar
Just one Quart of boiling Water on these ingredients & when the Salts are
dissolved first it into a bottle & take four or six Table Spoonfulls in the day
so as to keep the body open — Ones own Judgment must direct but
S^r Walter said a Morning & Evening —

Chicken Panada

Boil a Chicken, as if for eating, but in no more water than
will cover it, into which put likewise a crust of bread, when
done, take the skin off, then take the white part only, pound it
very fine with some of the liquor in which it was boiled, and some
of the bread, rub it through a Sieve, & boil it again enough to incorpo-
rate & make it of the thickness that is agreeable to the Patient.

To prevent the small-pox from pitting

Take a Kidney of Mutton, with the Suet that is about it, & roast
it on a Skewer, or otherwise, without salt or Flour, having previous-
ly placed a bason of cold water under it, to receive the dripping. It
will form a cake, which you must bruise, & afterwards beat it up
with a spoon to the consistence of a thick cream, & as soon as the
small pox are properly filled & ripe, rub the face all over with it very
frequently, dipping the end of a feather into a small quantity of it
which you must previously dissolve in a Spoon

Mrs. Beeman's Wash for taking redness or roughness off the Skin.

Put two Calfs feet on the fire with two quarts of Water, skim it when it begins to boil, till the scum ceases to rise & let it boil till only one quart remains, then pass it through a sieve, let it cool & take off all the grease. Warm a little of it occasionally as you want it, & with a fine rag dab the parts affected every night when going to rest, without using any Water before or afterwards.

A very nourishing thing where the Patient, or Digestion is too weak to digest meat.

Slice one pound of Veal without fat or Gristle into a Stone Jar, with two Turnips also sliced in; let there be no water with it; Cork the Jar down close, and put the Jar into a pot of water, taking great care no water gets in there, let it do three hours; take it out, strain what liquor there is off: drink a cup when agreeable, season with a little Salt – It will jelly when Cold.—

A pleasant & reviving diet.

One oz of Ising-glass & the rind of a Lemon steep'd two hours in a pint of boiling Water, add 4 Yolks of Eggs the juice of two Lemons, & ½ pint raisin Wine, sweeten it to

your barley, & boil it over a slow fire till it is
slily, that when cold it will turn out of the Bason

Gloucester Jelly composed by Sir Rich.d Jebb,
for the Duke of Gloucester when in a weak State of
health.

One oz. of Rice, one oz. of
pearl Barley, one oz. of Sago, two oz. of Ising-glass
one d.o of candied Eringo Root, all boiled in three pints
of water, till dissolved to a Quart; Strain it, & take a
table spoon full the first thing in the Morng. & an
hour before dinner in half a pint of warm milk, or
broth if more palatable.

A Wholsome Good Broth made at a very reasonable rate to feed the Poor in the Country; this quantity would give a good Meal to upwards of Fifty People.

Take Twenty Pounds of the very coarse parts of the Beef, Five Pounds of Rice, Thirteen Gallons of Water, Boill the Meat in the Water first & Skim it very well, then put in the Rice, also Turnips, Carrots, Leeks, Cellery, Thyme, Parsley, & Potatoes to your own Judgement, add a good handfull of Salt, & all boiled tender.

A very Good Root Soup

Potatoes, French Turnips, English Ditto, Carrots, Cellery, of each Six roots, pared & Washed, add three or Four Onions, set them on the fire with the Bones of a rump of Beef, or any other Beef Bones, if you have not the Bones of a rump, or in place of them about two Pound of Beef, but if Bones, chop them up & set them on with Water enough to cover them, let them Stew very gently, till the roots are all tender enough to rub through a Sieve, which do; then take a few roots of Cellery, Cut them small into the soup that has been Strain'd, Season it with Pepper & Salt, & Stew it till the Cellery is quite tender, then serve it with Toast or fry'd Bread. N.B. a very few herbs may be boiled in just to flavour it, & then take them out

To prepare Hams for dressing without Soaking them in Water

Put the Ham into a Sack well tied up, or Sewed up in a Coarse Cloth, Bury it three feet under ground in good ground or Mould; there let it remain three or four days; it is an Admirable way; & eats much mellower & finer than when Soaked in Water

To Stew Spinage

Take Three or Four handfulls of good Spinage, pick it and Wash it extremely Clean, when well boiled fling it into Cold Water, and squeeze it in a Cloth very dry, then chop it very small put it in a Stew Pan, with a piece of Butter, & half a Pint of Cream, Stir it well over the fire that it does not go to oil, put in a very little Flower, Salt, & a little more Cream, just as you are going to dish it.

Asparagus Amlet

Take Six Eggs, beat them & then add some Cream, boil some Asparagus, Cut off the green, mix them with the Egg &c, add Pepper & Salt, make the Pan hot, & then put in a Slice of Butter, then put in the Amlet, fry it & dish it hot.

To make a Soup of a Beefs Head

Bone the head & Cut it in Pieces, Wash it extremely Clean from the Blood &c then put it on the fire in three Gallons of Water, put in a Dozen of Onions, Eight Turnups, Six Anchoves a bundle of sweet herbs, & let it all Stew together, very Gently till it is quite tender, Skim off all the fat very well as it boils but do not stir it, then take Cabbage, Lettice, Cellery Chervil & Turnips, all boiled tender & then cut small, then put it in the Soup, & let it boil altogether half an hour.

Hessian Soup

Take seven Pints of Water, One Pint of fine split Peas, One Pound of Lean Beef, cut it in small slices, three quarters of a Pound of Potatoe, three Ounces of ground Rice, two heads of Cellery, 6 Onions or Leaks

Season it with Peper & Salt & dried Mint Powdered, to your taste let it all boil slow together till reduced to five Pints, then strain it through a Cullender, or work it through a hair Sieve, serve it with fryed Bread.

Calves Head Soup

Take a Knuckle of Veal, put as much water to it as will make a good Soup, let it boil, skimming it well, then put to it Two Carrots, three Anchovies, a little Mace, with Pepper, a little Cellerie, two Onions, & sweet herbs, let it boil to a good Soup, strain it off, put to it a full half Pint of Madeira Wine, take a good many Mushroomes, stew them in their own Liquor, put this sauce to your soup, Scald your head as for a hash, cut it the same but smaller, Flower it a little, & fry it a fine light Brown, then put the soup & fryed head together, in a Stew Pan with some Oysters & Mushroomes, let them stew gently for an hour.

A very Good White Soup

Have a good Stock made of Veal & Beef, then take about a Pound of Veal, & thereabouts of Ham cut both into thin slices, & put them into a Stew Pan, with a Pint of Water, Two Onions cut small, put it on the fire, & stew it down gently, till it is quite dry & rather of a light brown colour, then add the stock & let it all stew till the Veal & Ham is quite tender, strain it off into the Soup Pot, add about a Gill or more of Good Cream Some blanched Rice boiled tender, the quantity to your own Judgement, the Yolks of Six Eggs beat well up, with a little good Milk, let the soup be boiling hot before the Eggs are add to it, which put to it by degrees, keeping it stirring gently over a slow fire taking care it does not Curdle; Serve it very hot, put the soup pot

into a larger Pot of boiling Water, which will more effectually prevent its Curdling; great care must be taken that no Water gets in.

A Carrot Soup

Take about Two Pounds of Veal, & the same of lean Beef make it into a Broth or Gravy, & put it by till wanted Take a quarter of a Pound of Butter, Four large fine Carrots, Two Turnips, Two Parsnips, Two heads of Sellery and Four Onions, Stew these together about two hours, & shake it often that may not burn to the Stew Pan, then put to it the above made Broth, boiling hot, in quantity to your own Judgement, then pass it through a Tammy & let it be about the Consistency of Peas Soup, Season it to your palate

Peas Soup (of dried Peas very good)

Take about three or four Pound of lean Beef, Cut it to pieces, set it on the fire in three Gallons of Water, near one Pound of Ham, a small bundle of Sweet herbs, a little bundle of Mint, & Forty Peper Corns, Wash a bunch of Sellery clean, put in the green tops, then put in a quart of good Split Peas Cover it Close, & let it boil gently till two parts of it is wasted, then strain it off & work it through a Cullender, put it into a Clean Sauce Pan, with five or six heads of Sellery, clean washed & cut very small, Cover it Close & let it stew till there is about Three quarts, then cut some fat & lean Bacon in dice, fry them just Crisp, do the same by

some Bread Cut in the same manner, throw them into the soup, Season with Salt to your taste, put it into the Tureene rub a little dried mint over it; you may add if you like it an Oxes palate boiled tender, & Cut in dice, or Cocks combs done the same, or force Meat Balls. —

A Green Peas Soup

Take a Knuckle of Veal of about Four Pound, Chop it all to pieces & set it on the fire in Six quarts of Water, a little piece of lean Ham — Three or Four blades of Mace, the same of Cloves, some Pepper Corns of White & black Pepper, about Twenty Four, a little bundle of sweet herbs & Parsley, with a Crust of French Roll toasted Crisp; Cover it Close & let it boil very gently over a Slow fire till the half is wasted, then strain it off, & put to it a full Pint of Young Green Peas, a fine Lettice cut small, four heads of Sellery washed & cut very small, about a quarter of a Pound of fresh Butter made hot a very little Flower dredged in, some more Lettice cut small, and brown in, just fry it a little, put it into the Soup, Cover it close, & let it stew over a Gentle fire Two hours, have boiled a Pint of Old Peas, in a Pint of Water, till they are very tender, & pulp them well through a hair Sieve, put this to the Soup & let it boil together, put in a little Salt but not much; Toast or fry the top of a French roll, cut it in dice & put it into it, be sure there be full Two quarts

Onion Soup (very good)

Take Twelve large Spanish Onions, Slice them & fry them brown in good Butter, very brown, but do not let them burn, which they are very apt to do, when they are fried, put to them Two quarts of boiling water or weak Veal broth, Pepper & Salt to your taste, & let them stew till they are quite tender & almost all dissolved, then take some Crumbs of Bread made Crisp, put in as you think will make it of a proper thickness — serve it hot.

Mock Turtle

Take a Calves head with the Skin on, let it be perfectly well cleand & scalded, if it is sent otherwise from the Butchers, see that it is well done & that it looks white & clean, raise the skin from the Bone with a knife, boil it about Twenty minutes, put it in cold water for about ten minutes, take the skin clean from the flesh & cut it all in square pieces, cut the tongue out & boil it untill it will peel, then cut it in square pieces, & put it all together, line the bottom of a soup Pot with slices, a bay leaf, a bunch of Thyme, & some other herbs, an Onion stuck with six Cloves, cover all this with a slice of fat Bacon to keep the Meat from burning; then take the Head &c out of the water, dry it in a clean Cloth, & lay it in the pot with Salt, Cayan Pepper, as much Mace as will lye on a Shilling, & when all in cover the meat over with the parings of the Head, & some slices of Veal, add to it a Pint of good strong Broth, put the cover of the Pott on it as close as possible, & let it Simmer Two hours, when the head is tender, make the browning as follows, put into a Stew pan a full quarter of a Pound of Butter, dredge in a very little flour as it boils, keep it stirring & throw in by degrees, an Onion chopped very fine, a little Thyme, Parsley &c picked & chopped small, put them in by degrees, always keeping it stirring, then add a Pint of good strong Broth a Pint of good Madeira Wine, & all the Liquor with your Meat in the Stew-pot, let them boil together till the strength of the Wine is evaporated, for that should not predominate, put to it at least the juice of two large Lemons, or more till you think it is sufficient, then put in the head bones & meat thereof, & Tongue, skim it very well, as it boils the fat will rise to the top, which skim off, dish it very hot, add forced meat balls, & hard eggs made thus, Take six or eight eggs & boil them hard, take the Yolks of them & pound them in a Mortar with a dust only of flour, & half or more of a raw egg as you judge sufficient, rub it all to a paste with a

very little Salt, then roll them into little eggs, & put it to the rest, a little while before you take it up, lay them on the top of the meat when you serve it.

To dress Tripe

Take of the finest Tripe, & when it is properly trimmed, cut it in pieces of about four inches square, put it in a Stew pan with as much White Wine as will almost cover it, then slice in three or four races of Ginger quarter in a Nutmeg, put in a good deal of Salt, much more than you would think enough, a bundle of herbs, and Rosemary, Thyme, Sweet Marjoram, & Onion, when this has stewed gently a good while, take out a Pint of the clearest liquor, free from fat, or drops, & dissolve in it some Anchovies finely picked, then take up the Tripe, a bit at a time on a fork, & lay it on a warmed dish, On it pour the liquor in which the Anchovie was dissolved, sprinke a little Lemon juice on; those that like Onion or Garlic must use them as the prevailing Ingredient.

To make Curry

Two Small Chicken, skin them & prepare them as for a Fricasy, wash them very clean, & stew them in a Pint & half of Water for about five minutes, then strain off the Liquor, put the Chickens in a clean dish; slice three large Onions, & fry them in about two Ounces of butter then put in the Chicken & fry them together till they are brown, then take a quarter of an Ounce of Curry Stuff Powder, & Salt to your palate & stew over them while they are frying, then pour in the Liquor they were first stewed in, let it stew again for half an hour, then put in a quarter of a Pint of Cream, & the juice of two Lemons have Rice boiled well & very dry to eat with it; Rabbets do as well as Chicken

A light Brown Carp Sauce

To the Blood of the Carp put Thyme, Parsley, Onions & Anchoovies chop all these small & put them together in a Sauce pan, then put half a Pint of White Wine, & a quarter of a Pint of Elder Vinegar, a little Tarragon Vinegar, mix all these Ingredients together, & put them on the fire to boil, untill it is almost dry then mix some very well melted Butter to it, & pour it on the Fish, being

White Sauce for Carp

Half a Pint of White Wine, a quarter of a Pint of Elder Vinegar and a little Tarragon Vinegar, half a Pint of water, a bunch of sweet herbs, an Onion stuck with Cloves, & some Mace, let boil till the goodness is out of the ingredients, then put to it to thicken it, some well melted Butter, the Yolk of an Egg first beat and a quarter of a Pint of Good Cream.

Dutch Sauce for Carp and Tench.

Take Six fine Anchovies well washed & picked, put them in a stew pan, add to them four spoonfulls of Vinegar, eight spoonfulls of Water, add to that one large Onion sliced; two or three blades of Mace, & four or five Cloves, let that stand one hour, before wanted set it on the stove, & give it a boil up, strain it into a clean stew pan, then add the Yolk of four Eggs well beaten, then put to it some good melted Butter, thick melted, add to it half a pint of very nice thick Cream, mix these all well together, put it on a slow fire, stir it till it boils, & season it to your taste.

A very good way to make Bread Sauce

Take the crumb of a French Roll, put it in a Sauce pan, add to it two large Onions, & some white Pepper corns, about a Pint of water, let it boil over a slow fire, till the Onions are very tender, then drain the water from it, rub the Bread & Onions through a hair Sieve, then put it into a stew pan with a little bit of Butter, a little Salt & a Gill of Cream, keep it stirring till it boils

To make Water Souchi. Lady (Holdernesse)

Put on a Kettle of Water with a great deal of Salt in it, & a great many Parsley roots, as the skim rises take it off very clean, & when it boils up throw your Perch in, or what other fish you make use of for your water Souchi, when they are sufficiently boild, take them up & serve them hot have ready about a Pint or more of water boiled with several Parsley roots in it, & let it taste very strong of the Parsley, & when the Fish is dished, take some of this liquor & throw over them.

The Dutch Sauce for them is made thus.

Take a Pint of White Wine Vinegar, & put to it a Blade or two of Mace let it stew gently by the fire, & when the flavour of the Mace is sufficiently in the Vinegar, add to it about a pound of Butter; shake the Sauce pan every now & then, & when your Butter is quite melted, make it all exceeding hot, & have ready beat up the Yolks of Four good Eggs, you must continue beating them, whilst another person, gently pours to the eggs the boiling Vinegar, which must be put by degrees to the eggs for fear of their Curdling, & continue stirring them all the while, put it over a gentle fire, still keeping it stirring for a few minutes, untill it is very hot, & sufficiently so & of the thickness you like, then serve it.

Sauce for Turkeys or Chickens

Boil a Spoonfull of the best Mace very tender, & the Liver of the Turkey also, but not too much, as it will then make it hard, braz the Mace with a few drops of the liquor, to a very fine pulp, — then braz the liver, & put about half of it to the Mace, with pepper & Salt, & the Yolk of an Egg boiled hard & then dissolved. to this add by degrees the liquor that drains from the Turkey, or some other very good gravy, put these liquors to the pulp & boil them some time, then take half a pint of Oysters, & boil them but a little, & lastly put in White Wine, & Butter wrapped in a little Flour, let it boil but a little lest the Wine make the Oysters hard, & Just at last scald four spoonfulls of good Cream & add with a little Lemon juice, or some pickled Mushrooms will do better

Fricasy of Pigs feet an Ears

Take as many feet & ears as you chuse to dress, clean them, & boil them very tender, cut them in small shreds the length of your finger, & about a quarter of an inch in breadth, fry them in butter till they are brown but not hard, then put them into a stew pan with a little brown gravy, a good piece of butter, two spoonfulls of Vinegar, a good deal of Mustard, enough to flavour it strong — Salt to your taste, thicken it with a very little Flour, put in half an Onion, then take the feet which should also be boiled quite tender, as if for eating, slit them quite through the middle take out the large bones, dip them in egg, & strew them with Crumbs of Bread seasoned with pepper & Salt, & boil or fry them, put them on the ragout Ears when you dish them, into which Squeeze a little Lemon Juice

To fry Eggs as round as Balls

Put three Pints of Clarified Butter into a deep stew pan, heat it as hot as for Fritters, & stir it with a stick till it turns round like a whirlpool, then break an Egg into the Middle, & turn it round with your stick till it be as hard as a poached Egg the whirling round of the butter makes it as round as a Ball then take it up with a slice, put it in a dish before the fire they will be soft, & keep hot half an hour, so do as many as you please, serve them on stewed spinage, & Sliced Orange.

Veal Cuttets

Cut the Veal Stakes thin, hack them & season them with pepper salt, & sweet herbs, Wash them over with egg, & strew over them some forced meat, put two stakes together, & lard them with Bacon, wash them over with melted Butter, & wrap them in white papers Buttered, roast or bake them, & when enough unpaper them, & serve them with good Gravy, & a little Seville Orange juice squeezed in.

To Stew Peas

Take a quart of nice Peas, & two small or one large Cabbage Lettice boil the Lettice tender, take it out of the Water, shake it & put it in to the stew pan, with about two Ounces of Butter, three or four little Onions cut small, & the peas, put them on a very slow fire & let them stew about two hours, season them to your taste with pepper, & about a Tea spoonfull of sugar, & instead of salt, stew in some slices of ham, which you may take out when it is done, there should not be a drop of water but what inevitably comes from the Lettice.

To Fricasy or Butter Chicken

Take Two Chicken & more than half Stew them, then cut them into limbs, & take the Skin clean off, & all the inside that is bloody, then put them into the stew pan with half a Pint of Cream, about two Ounces of Butter, shake a little flour into the Butter, a little Mace & whole pepper a little Parsley boiled & chopped fine, thicken it up with the yolks of two Eggs and add the juice of one Lemon & three Spoonfulls of good white Gravy

To make a Biscuit

Cut some slips of White paper, butter them & place them in the bottom & sides of the pan you make your Biscuit in, then cut some Collops of Veal (or what you it of) then, and put them on the paper, then cover the meat with force meat, then put in any thing else you like, Carrot &c, &c, then close the top with force meat & Veal, & paper again; put it in the Oven or Stove, & when enough, & you want to dish it, turn the pan upside down upon the dish, take the paper off and pour good Gravy on it.

Poverade Sauce

Take half a Pint of the best Vinegar, half a Pint of water two large Onions, half a handfull of Horse raddish and a little pounded white pepper & Salt, boil all together a quarter of an hour, you may add a little shallot, if you would have it clear Strain & Bottle it, add a little gravy if you chuse when you make use of it.

To boil a Fillet of Veal

Take a Fillet of Veal & cut out the bone, put it into good Milk & Water for a little while; make some force meat with a little boil-ed Clary, raw Carrots, with Beef suet, & grated bread, sweet herbs, & a good quantity of Shrimps, nutmeg & mace the Yolks of three Eggs boiled hard, some pepper & Salt & two raw eggs roll it up in butter & stuff the veal with it, boil it in a cloth two hours, take four or five Cucumbers, scald them to take out the pulp easier, which when done fill them with force meat, & boil them in a little thin Gravy; for Sauce take strong white Gravy, thicken it with butter, a very little flour Lemon Peel, mace & nutmeg, three Anchovies, some good Cream, the Yolk of an Egg, & a glass of white Wine; serve it with the Cucumbers &c.

To Roast a Hare.

Take half a pint of Cream, grate bread into it, a little Winter Savory, Thyme, & Parsley, shred these very fine, half a Nutmeg grated, & half of the Hares Liver shred; beat both the white and Yolk of an Egg, & mix all well together, & half a spoonfull of flour provided you think it too light, put it into the Hare & sew it up, have a quart of Cream to baste it with, when the Hare is roasted, take some of the best of the Cream out of the dripping pan, & make it fine & smooth, by beating it with a spoon; have ready drawn a little thick butter, & mix it with the Cream, with a little of the pudding out of the Hares belly, about as much as will make the Sauce thick.

Turkey a la daube

Bone a Turkey & season it with pepper & salt, then spread over it some slices of Ham; on that put some force meat, on that a Fowl boned & seasoned as the Turkey, then more Ham & force meat, then sew it up, Cover the bottom of a stew pan with Veal & Ham cut in slices, then lay in the Turkey, the breast downwards, chop all the bones to pieces & put them upon the Turkey, cover the pan close, & set it upon the fire for five minutes, then put as much clear Broth as will cover it, & let it boil two hours, when it is more than half done, put in one Ounce of Isinglass, & a bundle of sweet herbs, skim of all the fat, & when it is cold, break it with whites of eggs as you do other Jelly; put part of it into a pan or mould that will hold the Turkey, and when it is cold lay the Turkey upon it, the breast downwards, then cover it with the rest of the Jelly; when you serve it turn it over whole upon the dish:

A Savoury Jelly for the Turkey

Spread some slices of lean Veal & Ham, in the bottom of a clean stew pan, with a Carrot & Turnip & two or three Onions. Set it stew upon a slow fire till it is as deep a Brown as you chuse the Jelly of; then put pepper, Mace, & a very little Isinglass & salt to your taste, let this boil ten minutes, then strain it through a French strainer, skim of all the fat & put to it the whites of two or three eggs, & pass it through a strainer till it is quite clear.

Marrow Pasties

Make the Pasties small the length of a finger; put in large pieces of Marrow dipped in eggs, & seasoned with Sugar, Cloves, Mace & Nutmeg Strew a few Currants on the Marrow, & bake or fry them.

To Stew Oysters

Put a quarlern of butter into a clean Stew pan, let it boil, then take a pint of fine Oysters, strain them from the liquor, & put them into the butter, let them stew with some Parsley minced small a little shalot shred small, the Yolks of three eggs well beaten up with the liquor you strained from the Oysters, put all these together into the Stew pan with half a pound more butter, shake it, stew them & serve them hot, but take care not to do the Oysters so much as to make them hard.

New Market John.

Take the lean part of a Leg of Mutton, cut it in little thin Collops, beat them, butter a Stew pan & lay the Collops all over, then have ready, pepper, Salt, shalot or Garlic, & strew all over the Collops, set them over a very slow fire, as the Gravy draws turn over the Collops, & dredge in a very little flour, have ready some good hot Gravy, & shake it up altogether with Pickles.

To dress a Neck of Mutton

Take the best end of a neck of Mutton & cut it into steaks, beat them with a rolling pin, strew some salt on them, lay them in a frying pan, hold the pan over a slow fire, that may not burn them, as they heat, & there will be gravy enough to fry them till they be half enough, then put to them some good Gravy, let them fry together till they are enough, add a good bit of butter, and serve it hot after shaking it up.

To make Collops of Cold Beef

Take the inside of a Surloin of Beef, take of all the fat, & cut it into Collops, they must be thin & neatly cut, cut an Onion very small, boil the Gravy that came from the Beef when roasted first clearing it of all the fat, with a little water, as much as you think will be sufficient for Sauce, season it to your taste with pepper & salt, & a bundle of sweet herbs, let this boil before you put in the Collops, put them in with a good piece of butter rolled in flour, shake it round to thicken it, & let it do gently, no longer than till the Collops are done enough, lest you make them hard, they do better than fresh meat, take out the sweet herbs; serve it hot.

To butter Crabs or Lobsters

Your Crabs or Lobsters being boiled & cold, take all the meat out of the Shells & body, break the Claws & take out their meat, cut it in small shreds, add a spoonfull or two of Claret a little Vinegar, a Nutmeg grated, let it boil up till it is thorough hot, then put in some melted Butter with some Anchovies & gravy, & thickened up with the Yolk of an egg or two, & when it is very hot put it into the large shell with crumbs of bread over it, & browned with a Salamander

To dress a Calve's Head

Scald the hair off, trim & pair it, & make it look as neat as possible take out the bones, & have ready palates boiled tender, Yolks of Eggs boiled hard, Oysters just scalded, & very good forced meat stuff all this into the Head, & Sew it close in a Cloth, boil it gently three hours full, make a strong good Gravy for Sauce, & Garnish with fry'd Bacon.

To Roast a Shoulder of Mutton in Blood.

Cut the Shoulder as you do Venison, take off the Skin, let it ly in the Blood all night, then take as much powder of sweet herbs as will ly on a Sixpence, a little grated bread, pepper, Nutmeg & Ginger, lemon Peel, the Yolks of two Eggs boiled hard, and about Twenty Oysters & Salt, temper all these together with the blood, & stuff the meat thick with it, & lay some of it about the Mutton; then wrap the Caul of the Sheep about the Shoulder, roast it, & baste it with blood till it is near roasted; then take off the Caul, dredge it & baste it with butter, & serve it with Venison Sauce; If you do not cut it Venison fashion, yet take off the Skin, because it will eat tough; let the Caul be spread while it is warm; & when you are to dress it, wrap it up in a Cloth dipt in hot water. For Sauce take some of the bones of the breast, Chop them and put to them a whole Onion, a piece of Lemon peel, Anchovies & a little spice, Stew these, then add some red Wine, Oysters and Mushroomes.

A very good way to Eat Cold boiled Beef

Slice it as thin as possible, Slice also an Onion or Shalot, squeeze on it the juice of a Lemon or two, then beat it between two plates as you do Cucumbers, when it is very well beaten & tasted very sharp of the Lemon, put it into the dish it is to be served in, pick out the Onion, & put over it some fine Bread Crumbs & fine shred Parsley, then pour it oil, & Mustard mixed; garnish with Sliced Lemon.

To dress Scollops

Pick the Scollops & wash them exceeding clean, make them very dry, flour them a very little, fry them of a fine light brown, make a fine light brown Sauce, made of Veal & a little Ham, thicken it a very little, let them stew in the Sauce for half an hour gently.

Partridges Cold with a Romulade Sauce

Cut up your Birds in joints, then have ready some chopt Parsley, shalots, & Tarragon, Mix them them up in Oil & Vinegar, about an equal quantity of each, add a little Cayan Pepper, & a little Salt, when this is well beat together, put the birds as above in, & let them lie about half an hour, & then dish them, pour the Sauce over them, If you cannot get any green Tarragon, use Tarragon Vinegar instead of the common Vinegar, with the Oil when you mix it.

To make a Purple Dye

Four Ounces of rasped Brazil wood in a pint of Stale Beer & half an ounce of Logwood, boil it till the Liquor is heightened to the Colour you desire, which may be known by dipping a piece of Paper in it; if too red add a quarter of an ounce more of Logwood, which renders it deeper; by this method you bring it to any degree of purple, by putting in either more or less Logwood to the former Composition, & fixing it with Allum; Lake may help

Purple Water

An Ounce of Salt of Tartar to half a pint of Spring Water, when all dissolved, wash it over the Purple you wish to renew, with a clean Spunge or any thing else; — It gives a blue — Purple; & if it touches any other Colour will not affect or discolour it: Shut it up from the Air to dry immediately.

To take spots out of Scarlet or any other Cloth

A pint of Red Wine Vinegar, the Yolks of five Eggs beat very well, One Bullocks Gall, two Ounces of Spirit of Sal-Armoniac, mix them well together, rub it on the spot, then wash it with Rain water, & rub it with a Cloth; Sal-Armoniac will take a Blue spot out of Green.

To Wash Silk Stockings

Soak the Stockings in a good strong Lather, not too hot, for about two hours, then have another strong Lather ready, Wash them out of the first & throw them into the second, not hotter than your hands can bear, & so into a third, (if it is too hot it turns them Yellow,) your last Lather must be Blued with Powder Blue to your own Judgement, then wring them as tight as you can, which must be observed out of all the Lathers, double them even, & smooth & clap them a little, then Mangle them, or draw them on wooden Legs, if on the latter, when dried in the Sun, rub them with a Cloth to give them a Glos.

To Clean Plate & Locks

Take a little Pewterers Putty & sprinkle it on a Leather, rub the Plate with that Leather, & it will look as if just come out of the Silver Smiths shop, to Clean Plate you must have the very best that is sold, the second will do for Locks. It must be used with Judgement for Plate, and only sprinkle a little upon the Leather.

To Wash Blonds

Take your Blonds & put them into Cold Soft water, add some sliced hard Soap, & let them boil gently about a quarter of an hour, then squeeze them & Rince them in clean water, Stiffen them with Isinglass boiled to a proper consistence; they do better if the Isinglass be cold before you dip them in, Dry them & pull them out, & Iron them between two papers.

For Cleaning Furniture of Mahogany &c commonly called the Spinem Hill Receipt

Take three penny worth of Alkanet root, One pint of Cold drawn Linseed Oil & two penny worth of Rose Pink, put these into a pan & let them stand all night, take some of this mixture & rub over lightly, your Mahogany, let it remain on a day, or many hours the first time of doing it, then rub it well off with a Linen Cloth, it should be rubbed for an hour at least, & this daily repeated; then in a few days apply the mixture again, & persevere in that & the rubbing, of which there cannot be too much, till it acquires a polish, which it will do equal to a Varnish if rightly done; when the pores of the wood are well filled up by rubbing & the mixture, it will not require the latter, only occasionally if it is not very much rubbed, it will be sticky & in streaks, upon no account a woolen Cloth or Brush must be used, it will not come to the utmost perfection in less than three months.

To Clean Gold

Of white Spanish Argol, & Cream of Tartar, equal quantities mixed together; the remainder to be keept close Stopped in a Bottle till wanted

To wash Chintz after the East India manner

Put a Pound of Rice to a Gallon of water, boil it till it is as thick as Starch, then strain it & make use of what you strain off instead of Soap, & wash it in Common water luke-warm as if it was with Soap; boil the Rice over again, in the same quantity of water as before, strain it & use that as Starch; there must on no account be used either Soap, Starch, or Blue; you must be particularly carefull of not letting the Chintz or whatever you wash, soak, or remain longer in the water, than is absolutely necessary, this Receipt is reckoned to bring out the Colours fresher then they were before & to keep them so.

Blacking for Chimneys

Half a Pound of the best black Lead, The whites of three Eggs & as much Beer made lukewarm only, as you Judge will make it of the proper Consistence; rub it on the Chimney or whatever you want to Black, with a Brush first, & then with the hand, which rubs it in better, & then when it is almost dry, rub it extremely well & long with a polishing brush (a little hand brush that is not too hard, you may buy them for a shilling) the longer it is rubbed the higher the polish will be, and if you then black it over a second time it will be very highly varnished; it ought to have two Coats if the Chimney never has been blacked before.

To Wash Blond

If it is a good new Blond take up the Pearling of it with white silk double it smooth in several folds, & baste it together with threed that it may keep together in those folds; then put it to soak in a Clean vessel, with little bits of Soap sliced into it, & filled with rain water, let it soak thus for twelve hours, now & then gently squeezing it, and changing the water as you see it dirty, take & put it into fresh water as before, with sliced Soap, let it boil a quarter of an hour, reckoning from the time it begins to Boil, a Coarse Blond will bear boiling less than a fine One, take it off, & with the Soap lightly soap it, & press & squeeze it between your hands, then rince it in clean water, squeeze it dryish, & then Rince it again in water that has been made stiff with Gum Arabic, neither too stiff nor too thin according to your Judgement; it must be of the best Gum Arabic as there is an inferior sort; when this is done press it in a Cloth before the fire, & so dry it in that manner, lightly pulling it out; when it is dry enough Iron it out with a Box Iron, not too hot, but you must observe that you give but One Stroke of the Iron to each place, the Blond being placed extremely even & smooth before you, You put the point of the Iron foremost, and so bring the Stroke towards you, the pearling being next to you.

To Clean Silver

Oyster Shell Powder of the whitest sort, & cream of Tartar a small quantity, if the Silver is very black there must be two soft brush-es, the one to Clean, the other to brush it afterwards, to be had at Dickensons near Cecil Street in the Strand

To take Stains and Mildew out of Linen

About three pound of Chalk to half a pound of Soft Soap, Two good handfulls of Salt, mix it with Lyes, made with Wood ashes such as you use in washing Cloaths, rub it over the part you want to take the Stain from, & then hang it out in the Sun, & Dew, which are equally efficacious, & as it drys wet it with the Lyes, & if the paste of Chalk &c should happen to be washed or rubbed off, do it over with it again — & so repeat it as there is occasion, till the Spot is entirely out.

A very excellent Receipt to make Ink.

℞— 8 Ounces of small blew Galls broken small, but the dust blown off, put them into two quarts of Rain water, tart-Cyder, or decaying Wine, put it into a Glass or Glazed vessel of earthen ware placed in a window, where the sun may shine on it, let it stand a month at least, stirring it some times with a piece of stick cut from a Fig tree, & left in it from time to time, then strain it from the Galls, put to it three Ounces of Copperas, & four of Gum Arabic broken small, let it be frequently shook together, or stirred for a week, then add a bit or two of logwood to it, (& if you would have it lustre, a bit of Sugar) keep the Bottle in a very dry place Constantly, for a damp place will make a Separation & utterly spoil it;

Wet your Cotton with water before you put Ink to fresh Cotton; I generally make ink in the Summer, & put a second Mash upon the Galls for a second Sort of Ink.

A Cement

Take three Ounces of Venice Turpentine to eight Ounces of Bees Wax, melt the Wax in an earthen Cup put into a Sauce pan of water & then boiled over the fire, let none of the water mix with the wax, when it is melted pour in the turpentine, stirring it as you put it in, & when it is sufficiently melted, throw it into a bason of Cold water, take it out when cold, & work it with your hands till it comes into a paste, & make it into three or four Rolls like a Salve for use.

Pocket Glue (Lord Guildford)

Put four Ounces of Isinglass broke in small pieces into a sauce-pan, pour on it three quarters of a Pint of boiling water, — set it on the fire & let it boil very slowly till the Isinglass is dissolved, then strain it from the dregs, put to it a small Tea-Cup full of Spirits of Wine, which must be poured to it by-degrees, stirring it all the time; Set again on the fire & let it boil till it is the Consistence of Glue, then pour it on China Plates till it runs about the thickness of a Crown Piece, Set the Plates in a Cool dry place, & the Cakes will be loose & fit for use in five or Six days.

Gosset's Composition

One Pound of Wax, One ounce of Flake White, Sifted very fine, and a little Alkanet Root tied in Muslin.

An Electuary for the Teeth

Take of Red Coral prepared, of the Powders of Shuttle Fish-bone, & of Florentine Orris Root, of each one Ounce, of Cream of Tartar, of burnt Allum, & of Mastic in Grains of each half an Ounce, of Clarified Honey a sufficient quantity and of Powder of Cochineal two Drachms, mix them for an Opiate for the Teeth.

To Clean Polished Steel Grates &c

Take about Six Ounces of Soft Soap, put it into a Pipkin with two Tea Cups of water or more, let it Simmer till the Soap is well dissolved & mixed with the water, stirring it often; then add half a pound or something less of middle-sized Emery, & beat it up untill it is very well mixed together; if there is not water enough with the Soap at first to make it of a proper degree of thickness, of which the person who boils it must be the judge, when the Emery is put to it & it is cold, it will become so hard as to be unfit for use, a little of this put on a Flannel will clean them well, & take off if very well rubbed, all the burnt and black, after they are got perfectly clean with this, polish them as follows; Put into some fine Oil some of the finest Emery, thick according to your Judgement, (if at any time by keeping it grows hard, add a little more oil to it) take a little of this polishing stuff upon Flannel, which is better to put it on than Linen or any thing else; and rub the Grate very well with it, then with a dry duster or any Linen Cloth, rub off all the above Stuff as perfectly

Clean as possible, & after it is well off, even then rub it for some time, for if any remains it will prevent its receiving the high polish it otherwise would, then with a piece of Leather, with a little very fine Emery Powder, sprinkled upon it, Rub it well again, as you would a piece of Plate, applying more Emery Powder as you see Occasion; & when sufficiently polished wipe it with a dry Cloth; ——
This polishing stuff would to clean a Grate intirely, that was not much burnt, blacked, or Spotted; & is sufficient to take out any trifling spot or burnt

To Clean Silver

Boil it well in Lye water, take it out & smear it well over with Whiting, let it dry, then with a dry woollen Cloth, rub it over with powder of burnt Allum, For Locks, a Pint of Strong Lye, mix with it an Ounce of burnt rock Allum, boil them well together, then rub the Utensil with it, & when it is dry rub it over with Tripoli it takes out spots & makes them look like Gold.

A Cement

Take some good Isinglass & beat it very fine, then put it in a Phial & cover it with the best rectified Spirits of Wine, let it stand twenty four hours, then dissolve it by putting the Phial in Cold water & letting it boil till melted, when you join China take care to wipe it off Clean.

To Clean Carpets

Put a large Oxes Gall into a Pail, pour on it by degrees, some boiling hot water, dip a large Spunge in it, & with that rub & clean well the certain space of Carpet before you, whilst on your knees, Wet it again, & untill you think it perfectly clean; a nother person must follow you upon their knees, to rub it well with clean Cloaths, untill it is quite dry; it brings out the Colours & makes it look extremely well; If there should be much white in the Carpet, & that the dirt &c should run into it & sully it, beyond what the Gall & water can cleanse then have a wooden Bowl with some clean hot water— & with a clean Flannel Soaped, wipe & wash it, then rub— it perfectly dry

To Wash Gauzes

Take your Gauzes & put them to soak in a very strong Lather for about half an hour, then wash them gently, & have another — strong lather by you, as you do them out of the first throw them into that, & then in another, the water must not be hotter than to bear your hands, if too hot it turns them yellow, then take— powder Blue & tie it in a rag, make the water blue to your Judgement, take them one at a time & do not let them go to the bottom, but just dip them in, & as you take them up — squeeze them dry, open them & lay them upon a horse to dry, or the the blue runs, then Starch them in hot Stearch the thickness as for Muslin, Clap them till clear, then frame or pin them out even.

Thicken two quarts of water with fine flour, till it be of the consistence of Common water gruel, then boil it half an hour, & afterwards sweeten it with near half a pound of brown Sugar, when it is almost cold pour it into a Jug, upon four spoonfulls of Yest, shake it well together, & let it stand uncovered a whole day before the fire, in order to ferment, the fermentation will throw up a thin liquor to the top, which must be poured off, shake the remainder & cork it up for use, a Gill & half is sufficient to ferment a Peck loaf; four spoonfulls of this artificial Yest will make a fresh quantity, & so on in succession; this Yest has been frequently tried, & made very good bread, but not quite so light as fresh Yest, but by no means makes the bread heavy or Lusty.

Pot Pourri — (Lady Coventry)

The Leaves of Lavender, Lemon, Thyme, Sweet Marjoram, Rosemary, Bay, & Orange; ——— The flowers of Violets, Cloves, Oranges and damask Roses, blown & buds, all of these picked from the Green, except the Orange flowers & those you may put in as you gather them. Sliced Orris root, Benjamin, & Storax, of each one ounce, a quarter of an Ounce of Musk, two pound of Bay Salt; Oranges stuck with Cloves, but they must be at least a Year to dry, before they are ready & fit to beat; ——— But in an Ounce of Cloves bruised, and an ounce of Nutmegs Grated, to raise the Smell. ——

To Make a Runnet Bag.

Take the Stomach of a Calf, leave it upon an earthen dish, throw Salt under & over it, & let it lie for four days, put two sticks cross ways in it to stretch it at full length, hang it up in the kitchen to dry, & when dry, paper it that no dust comes to it, if they be keept years it is better, When you make runnet do thus, the whole bag will make a pint & half, but it is best to make but a little at a time, therefore use but a quarter of the bag at Once, take about half a pint & a spoonfull of spring water, put to it a spoonfull of salt, let it boil on the fire for five minutes, then take it off & put it in a China cup, & let it lie till it is quite cold, then put in a quarter of your bag, & let it lie in the water & salt two days, take out the bag & strain it through a bit of Muslin, for use, & put it in a Phial; Three or four drops will turn a quart of Milk, & a Tea spoonfull will make a large Cheese.

Sweet Bag

Orris root 9 Ounces, Calamus Aromaticus One Ounce — Cloves one drachm, Lavender Flowers two handfulls, Musk one grain, Orange & Lemon Peel One Grain, Gum, Benjamen, & Storax, of each half an Ounce, & Six drops of Oil of Rhodium mixed into it.

To destroy Buggs. (Mrs Burgoyne)

Soap Lees one Pint, Spirit of Turpentine, One Pint, mix them extremely well together, and with a small Brush, wash the joints & Crevices of the Bedsteads well & frequently with it this will prevent their breeding, but if there are really Buggs in your Beds, take them down, as you may then get at the Joints &c much better, & thereby do it more effectually

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A Purple Dye recommended by Mrs. Clerk Ibbetson Sudgate Hill & used by them —

2 Ounces of Salt of Tartar put into a clean Quart bottle, full of Spring Water — it will be fit for Use in two hours — it is best to put it on with a Sponge & shut up the Silk or Satton immediately to dry —

An easy method of cleaning paper hangings.

Cut into 8 half quarters a quartern loaf two days old, it must neither be newer or staler. With one of these pieces, after having blown off all the dust from the paper to be cleaned by means of a good pair of bellows, begin at the top of the room, holding the crust in the hand, & wiping lightly downward with the

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Receipts to make Cheese of different Sorts

Cheese Cream

Take a quart of new Milk & a quart of Cream, warm them together, then put to it a spoonfull of Runnet- let it stand three hours, then take it out with a skim- -ing dish, break the Curd as little as possible, put it into a straw Vat, which is just big enough to hold this quantity- let it stand in the Vat two days, take it out & sprinkle a little Salt over it, turn it every day, it will be ready in ten days

A Cream Cheese (Mrs Danby)

Take two quarts of New Milk, a Pint & half of Cream, mix them as the milk is fresh from the Cow, put a little runnet into it, the Curd must not be broken, but laced into a Cheese vat, there to drain all night, then put it- into a less vat for another night, after that put it on a board in the Sun, lay Horse Chesnut leaves on the- top & at the bottom of it, which must be changed every day, untill it is fit for eating, which will be in four & five days, but it depends much upon the weather- it is soon ripe in hot weather; it is to be put in a- wet Cloth several times after the Leaves are upon it.

An Irish Cream Cheese (Mrs Danby)

Take a quart of very thick Cream, & stir into it two Tea spoon-fulls of Salt, mix it very well; double a napkin in two, & put it in a smal Punch Bowll, pour the Cream into it, & lay the four corners upon it, let it stand for two days, then put it into a dry cloth, within a little wooden Cheese vat, with a wooden Sinker to fit it, turn it every day into dry cloths, twice a day, till it is quite dry, it may be eat in a few days, keep it in clean Cloths, in a Cool place

Cream Cheese (Lord Guildford)

One Pint of Cream put into a Pewter Soup Plate in a wet Napkin the Napkin doubled to the Size of the plate, the Soap first washed out of the Napkin, the Cream put into the Napkin, & covered in it, to stand twenty four hours, unless the weather is very hot, then not so long, then turn the Cheese in the same Napkin & put a little Salt, then to stand twelve hours; then put the Cheese into a very dry Napkin, the Soap washed out of it as before, & put some Salt upon the sides of the Cheese, which was not salted before, it will be fit to eat in a day or two, according to the Weather; some keep it in Nut leaves to ripen; this sort of Cheese has not any Coat on it.

Rush Cheese

Take a quart of Cream, put to it a Gill of New Milk, boil one half of it & put to the other, then let it stand till New Milk warm, after which put in a little earning, & when sufficiently come break it as little as you can, put it into a vat having a rush bottom, laid on a smooth board turn it every day till ripe

To make a Cream Cheese without Cream

Take Six quarts of Milk warm from the Cow, & two quarts of boiling water, when the Curd is ready for the Cheese Vat, put it in without breaking it, by a dish full at a time, & fill it up as it drains off, it must never be prest, the Cheese Vat must have holes all over like a Cullender, take the Cheese out when it will bear it, & ripen it in rushes, the Cheese Vat must be more than a quarter of a yard deep.

To make the best Cheese in the World, in the Stile of the Stilton Cheese, only much better

Take the New Milk of seven Cows, with the Cream of Seven Cows milk, heat a Gallon of water scalding hot, & put into it three or four handfulls of Marygolds, bruised a little; then strain it into your Tub to your Milk & Cream, & put some runnet to it but not to make it come very hard, then put the Curd into a Sieve to drain, do not break it at all, but as the Whey runs out, tie the Cloth up, & let it stand half an hour or better, then Cut the Curd in pieces, & pour as much Cold water upon it as will Cover it, & let it stand half an hour then put one part of it into a Vat or hoop, near Six inches deep, break the top of it a little, just to make it join with the other, & strew a very little Salt upon it, then put the other in, & lay a fifty pound weight upon it, & let it stand half an hour, then turn it & put it into the press, turn it into wet Clean Cloths every hour in the day, the next Morning Salt it & let it ly in the Salt a night & a day, keep it swathed light till it begins to dry, & Coat, & keep it covered with a clean Cloth a great while. — N. B. The best time to make it is in August, it must be keept a Year before you eat it.

To make an Italian Cheese

Take 3 Gills of very thick Cream, grate in the rind of one Lemon and the juice of two, one Gill of good white wine, and four ounces of fine loaf Sugar, put them altogether and whisk them 'till they are so thick that they hang to the whisk in flags, then put into any Shape you please that has holes, put in a bit of gauze or muslin in the Shape, and it will turn out the better. a small hair Serge will do if you have no other Shape — It must stand in the Shape at least six hours, then turn it on the Dish — and garnish it with any different coloured Sweetmeats to your fancy. —

For Collaring Eels

Take two or three Eels split them, pepper and salt them well roll them up hard, and tie a Cord round them; boil them — put them in a Dish — cover them with vinegar and whole pepper.

The method of using Cranberries in Shropshire is, by boiling them with a glass of port Wine, and well sweetened with Sugar, till they become a sort of Jam, or Consistency, and then baking them in a Crust. ——

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crumb, about half a yard at each stroke, till the upper part of the hangings is compleatly cleaned all round. Then go again round, with the like sweeping stroke downward, always commencing each succesive course a little higher than the upper stroke had extended, till the bottom be finished. This operation, if carefully performed, will frequently make very old paper look almost equal to new. Great caution must be used not by any means to rub the paper hard, nor to attempt cleaning it the cross or horizontal way. The dirty part of the bread, too, must be each time cut away, & the pieces renewed as soon as at all necessary —

Thousand Cake.

One pound of flour, Half a pound of Butter, Six ounces of Sugar, five Eggs, leaving out three whites, rub the flour, Butter & Sugar well together, then pour the Eggs into it, Work it up well, roll it out thin, & cut them with a Glass &c of what size you please.

Almond Cream

Take half a pound of fine Almonds, blanch them in Cold water, beat them very fine with Orange flower water, take a quart of Cream, boiled, Cooled, & sweetned, put the Almonds into it by degrees, & when they are well mixed, strain it through a Canvas, squeezing very well, then stir it over the fire, untill it thickens, then pour it into Glasses, if you like it richly perfumed, add one grain of Ambergrease.

Shrewsbury Cakes.

One pound of fine Flour, half a pound of Butter, six ounces of Sugar, five Eggs leaving out three whites, rub the flour, Butter, & Sugar, well together, then pour the Eggs after they are well beaten into it, work it up well, and roll them out thin, very thin.

Almond Cheese cakes

Take a quarter of a Pound of fine Jordan Almonds, blanch them in Cold water, & beat them very fine with a little rose water, take a quarter of a Pound of Poudered Sugar, & mix them with the almonds, beat them together very light, then add a quarter of a pound of good Butter just melted, beat them well again then add three Eggs leaving out two whites, but just let them be lightly beaten; a very little grated Nutmeg just as you have done beating them; they should be beat as light as it is possible.

Lemon Curd

Take a Pint of Cream, & when it boils put in the Whites of six Eggs, One Lemon & half, stir it until it comes to a tender Curd, then put it into a holland bag, & let it drain till all the Whey is from it, then beat the Curd in a morter with a little Sugar, put it in a Bason or mould to form, a bout two hours before you use it, turn it out & pour thick Cream & Sugar over it.

White Hog's Puddings

Take a quart of Cream & fourteen Eggs, leaving out half the whites beat them but a little, & when the Cream boils put in the Eggs, keep them stirring on a gentle fire, till it is a thick Curd when it is almost cold, put to it a pound of Grated Bread, two pounds of Suet shred small, half a pound of Almonds, well beat two Nutmegs Grated, some Citron cut small, Orange flower water & Sugar to your taste; a little Salt mixed in with the Suet.

A Plumb Pudding

One Pound of Jar Raisins Stoned & cut in peeces, One pound of Suet shred Small, Six Eggs beat with a lidle Brandy a Pint of Milk with just enough of grated bread to make it of a proper consistence when all mixed together, a Nutmeg grated, a little Salt among the Suet, & a very little flour among the Raisins, not above a spoonfull, boil it four hours.

Harts horn Flummery

Put a Pound of Harts horn Shavings to three quarts of spring water, boil it very gently over a slow fire, till it is consumed to one quart then strain it through a fine sieve into a bason, let it stand till cold, then just melt it over the fire & put to it half a pint of white wine, a pint of new thick Cream, & four spoonfulls of Orange flower water. Scald the Cream, & let it be cold before you mix it with the Wine & Jelly, sweeten it to your taste with double refined Sugar, & then beat it all one way for an hour & half at least, for if you are not thus carefull in Beating it, it will neither mix or ever look to please you, let the cups or moulds you put it into, be first dipped in water, that it may turn out well, keep it in Cups a day before you use it, when you serve it stick the tops & all over with Almonds cut thin, but first blanched; Calves feet may do instead of Harts horn shavings.

Portugal Cakes

Put a Pound of fine Sugar, well beaten & Sifted, one pound of fresh Butter, five Eggs, & a little beaten Mace, into a flat pan beat it up with your hand untill it is very light, then put in by degrees, one pound of fine flour well dried & sifted, half a pound of Currants picked & well dried, beat them together till very light, bake them in heart pans in a Slack Oven, Seed Cakes the same way Only Carraway Seeds instead of Currants.

To make Waffles.

Take a Pint of Cream & melt in it half a pound of Butter, & then set it to Cool, when cold Stir into it one pound of fine flour, well dried & Sifted, Six Eggs well beaten, One spoonfull of Ale Yeast, beat all these well together, set them before the fire, & Cover them, let them stand to rise one hour before you bake them, Some order them to be stewed a little to keep them from being hard at top Many like a little Cinamon or Nutmeg finely beaten, & sprinkled over them, with powdered Sugar.

German Puffs

Take four Spoonfulls of fine flour, Four Eggs, One pint of Cream four Ounces of Butter melted, Stir them well together, add a very little Salt, some Grated Nutmeg, Bake them in Small Cups, a quarter of an hour will bake them, the Oven must be so hot as to make them brown top & bottom, they will be more than as large again if well baked; for Sauce, melted Butter, Sack, & Sugar.—Half the quantity makes seven Puffs.

Minced Pyes without Meat

Twelve Pounds of Currants, very well, rubbed, dried, & picked Six Pounds of Raisins, Stoned, & Chopt very Small, a quarter of a pound of Cloves, three Ounces of Mace, two ditto of Nutmegs, all the Spices pounded very fine, the Rind of three large fresh Lemons, pared very thin, & chopped very small, Six pounds of Castor Sugar, a quart of Sack, a quart of Brandy, one Hundred of Golden Runnets cut from the Core & Chopped small, mix all well together, let it stand two days, stirring it from the bottom twice or thrice a day, then add three whole dried preserved Oranges, & an equal weight of dried preserved Citron; mix the Suet a day or two before you use it, with some Lemon juice to your taste, & that only into the quantity you mean to Bake at that time; Without Suet these Ingredients will keep six months.

A Seed Cake

Take a pound & half of Butter, beat it to a Cream with your hand or a flat stick; beat twelve Eggs, the Yolks in one pan & the whites in another, each to be beaten as light as possible, & then beat them together, adding by degrees, one pound of well dried & sifted Lump Sugar, a little Sack or Brandy, when the Oven is near ready mix it altogether, with a pound & half of well dried & sifted flour; half a pound of sliced almonds, Carraway Seeds to your taste, beat it well with your hand before you put it into the Hoop.

French Banees

Take half a pint of water, a bit of Lemon Peel, a bit of Butter the bigness of a Walnut, a little Orange flower water, let these boil gently three or four minutes, then take out the Lemon Peel, & add to it half a pint of flower, mixing it by degrees that it may not be lumpy, keep it boiling & stirring, until it is of a stiff paste, then take it off the fire, & put in Six Eggs, after they are well beaten, leaving out three whites, beat these very well for at least half an hour, till it is a stiff light paste, then take two Pounds of Hogs Lard, put it into a stew pan, give it a boil up, & if the Banees are of a right lightness, Fry them keep them stirring all the time till they are of a proper brown a large dish will take six or seven Minutes boiling, when done enough put them in a dish to drain; keep them by the fire, Strew Sugar over them, when you go to fry them drop them through the handle of a Key.

An Apple Pudding

Take Six good Ruffettings or Pippins, Coddle them over the fire very slowly that they do not Crack, when they are soft peel & Core them, & pulp them through a Cullender, add to this three spoonfulls of Orange flower water, a full quarter of a pound of fresh Butter put it to the Apples, & beat them very well together, add half a pound of Sugar very finely beaten & dried, the Rind of a Lemon grated, & the juice of one large or two small Lemons, the Yolks of six Eggs well beaten, then beat the whole together as light as possible, put it into Puff paste, an hour will bake it, Sift a little Sugar over it as you are putting it into the pan.

Princess Amelias Puddingo ✓

Eight or ten fair large Apples pare them & cut them into thin slices, & stew them softly in a very little water — till tender. then take of white Bread grated, the quantity of half a three penny Loaf, Six Yolks & four whites of — Eggs beat very light half a pint of Cream, one large Spoon — full of Sack or Brandy, four spoonfulls of Clarified — Butter, mix these all well together, & beat them very light sweeten it to your taste & bake them in Tea cups, a little Baking does; When Baked take them out of the Tea — Cups, & serve them with Sack, Sugar, & melted butter for Sauce.

Rusks or Tops & Bottoms

Twelve pounds of flower, two pound of Sugar mixed well in to the flower, then melt two pounds of Butter — in three pints of New Milk, but first put into the flour three pints of Yeast with eighteen eggs, leaving out eight whites, beat them very light before you mix them, then wet them to your liking with the Milk & Butter, make them up in little Cakes, & lay them one on another, when baked put them asunder, & then return them to the Oven to harden

A Plain Cake

Take a pound of flour well dried by the fire & sifted, add to it a pound of Sugar, also well dried & sifted, then take one pound of Butter & work it in your hand untill it is like Cream, beat very light the Yolks of ten Eggs, only six whites Mix all these together by degrees, beat it very light, there must be put to the Eggs a little Orange & Rose water, some Sack and Brandy; – it must not stand to rise, If you chuse it with fruit add one pound of Currants well picked & dried.

Blanc Mangee.

Two Calves feet, & a handfull of Harts horn Shavings, put to three pints of water, boil it gently to a quart, then let it Cool, beat very fine two ounces of sweet almonds, & twelve or fourteen Apricot or Peach Kernels, if none of these that quantity of bitter Almonds, take a quarter of a pint of Cream, sweeten it to your taste, then boil it altogether, fill your moulds half full; then peel & slice Oranges & lay them on your Jelly, which when Cold, pour on the Blanc Mangee luke warm and fill the mould.

Lemon Caudle

Take a full pint of water, the Yolks of two Eggs well beaten, pare a Lemon very thin & mince it as small as possible, put it into the water, & squeeze in the juice of a large lemon, set it on the fire, keep it stirring all the while, let it just boil, & sweeten it to your taste.

Artificial Curds & Cream

A pint of good New Milk, Nine Whites of Eggs well stirred & mixed with the Milk, put it on a slow fire to turn then take it off & drain it through a fine sieve, & set it into a mould or Bason;—To make the Cream for it, take a pint of Milk, the Yolks of four Eggs well beat, boil a bit of Cinamon with the Milk, over a very slow fire, & keep it constantly stirring, after the Eggs are put in when as thick as you like take it off, stir it a little while after Serve it Cold.

Plumb Cake. (Lady Edgecumbe)

Rub one pound of Butter into two pounds of flour take one pound of Sugar, one Pound of Currants, & mix them with four Eggs, make them into little round Cakes & bake them on Tins; Half of this quantity is sufficient to make at a time

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Barrow Barrack
or Seed Cake

Melt one pound & half of Butter in a quart of Milk — made hot, mix twelve Eggs in half a pint of Yeast, half a peck of flour, one Pound of Sugar, three or four Ounces of Caraway seeds, Two Ounces of beaten Ginger, mix all well — together, put the eggs & the yeast first to the flour, & then add the Butter & the Milk, mix as afore said, & if not flour — enough to make it into a paste the Substance of bread, add what is sufficient, or if too much add some New Milk.

Before it is made up into what form you please, let it stand before the fire to rise for half an hour or more.

Royal Cakes

Take three pounds of very fine flour, one pound & half of butter, & as much Currants, seven Yolks & three whites of Eggs, a Nutmeg grated a little rose water, One pound & half of Sugar finely beaten Knead it well, & bake them on Tins.

Dutch Blanc Mangee

Steep an Ounce of the Best Isinglass two hours in a Pint of boiling water, then take a pint of white Wine, the Yolks of eight Eggs very well beaten, the juice of four Lemons & one Seville Orange, the — rind of One Lemon, mix them together, sweeten it to your taste set it on a Clear fire & keep it stirring until it boil, then strain it off into moulds.

Cream Cheesecakes.

Take two quarts of Cream, set it on a slow fire, put into it twelve eggs very well beat & strained, stir it softly till it boils gently, & breaks into whey & a fine soft Curd, then take the Curd as it rises from off the whey, & put it into an earthen pan, then break four eggs more & put to the whey, & set it on the fire, & take the Curd as before from off it, & put it to the rest, then add fourteen Ounces of Butter, half a pound of Naples Biscuit grated, a quarter of a pound of almonds well beat with a little rose water, One pound of Currants, a little Nutmeg grated, Sugar to your taste

An Oat Meal Pudding

Steep some Oat meal all night in Milk, in the morning pour away the milk & put some Cream, beaten Spice & Currants & a very little Sugar if you like it, if not a little Salt, as many eggs as you think proper, stir this well together, boil it extremely well, serve it with Butter & Sugar.

Crocane Paste

Two Ounces of Sugar to Six Ounces of fine flour, at least that quantity of flour, a little Orange flower water, but no eggs they would make it too dry, moisten it with water & mind that it be neither too hard not too soft, then rub the pan with a little fine Oil

Lemon Cheesecakes.

Boil tender the peels of two large Lemonds pared as thin a sopossible, shifting the water three or four times, pick out the Strings & hard bits, pound them very fine, then beat half a pound of blanched Almonds very fine with Orange flour water, & one Pound of Loaf Sugar bedten very fine & Sifted, eight Eggs leaving out half the Whites, one pound of Clarified Butter, mix them all together, adding the juice of a seville Orange, when it is almost cold, bake them in puff paste; this quantity makes three dozen if your patty pans be of a right size; Bake them in a slow Oven, & they will keep eight or ten days.

A Quaking Pudding

Gate a Penny roll in a pint of Cream, add the Yolks of eight Eggs very well beaten, a small Nutmeg, two spoonfulls of rose water, a little Sugar; Butter & flour your Cloth, put your pudding in or boil it in an earthen Bason, tye it up very close, One hour will boil it, the water must boil before you put it in.

Another Receipt for Minced Pyes

Take one pound of Pippins, one pound & a quarter of Suet one pound of Currants, half a pound of Raisins, of Citron, Orange, & Lemon peel preserved of each half an ounce, half a pound of fine powdered Sugar, half a quarter of an Ounce of Salt, as much Mace Do Cinamon, Do Cloves, Do Ginger, half a pint of Sack, Do Claret Do Brandy & when you go to bake it squeeze in two or three Lemons of four seville Oranges.

Orange Cream

Take four Oranges, & grate the peels into a pint of water, then squeeze the juice in, beat the Yolks of four Eggs very well, & add to it, sweeten it well, prep all hard through a strong strainer set it on the fire & stir it carefully one way, untill it is as thick as Cream, then pour it into your Glasses &c

Almond Puffs

Beat two ounces of Almonds with a quarter of a pint of Orange flower water, & sifted Sugar, untill they are perfectly fine whip up the whites of three Eggs very light, & mix them with the almonds &c then add as much sifted Sugar as will make them into a paste, lay it in Cakes, & bake them in a slow Oven

Almond Pudding

Beat half a pound of fine Almonds with Orange flour water, untill they are very fine, then add three or four Grated Biscuits, as they are for Sirel sprunge or Others, half a pound of Butter & five table Spoon fulls of Sack, eight eggs leaving out half the whites, a quart of Cream Sugar to your taste, bake it in Puff paste.

Paste Royal

One pound of flour, two Ounces of Sifted Sugar, mix the flour & Sugar together, & take half a pound of fresh butter & rub it into the flower, & make it into a paste not Over Stiff, role it out for your Pans; this paste is proper for any sweet Tart or Chees cake.

Another Paste

Take half a pound of fresh Butter & work it to a Cream in a Bason then stir into it a quarter of a Pound of fine Sifted Sugar, & beat it together, then work into it as much fine flour as will make a paste fit to roll out for Tarts, Cheesecakes &c

An Orange Pudding.

Work one pound of fresh butter to a Cream with a little Orange flour water, then beat in by degrees one pound of fine sifted Sugar, then take the Yolks of twenty Eggs clean from the whites, beat them very well, & put them in by a spoonfull at a time into the Butter & Sugar, which you must continue to beat ~~till~~ till the whole is in — then Cut three halves of preserved Oranges to a Pulp, mix it into it, put it into a dish with Puff paste, & bake it half an hour.

Almond Cake.

Take twelve eggs, leaving out half the whites, beat the Yolks by themselves till they look white, then put to them by degrees one pound of fine Sifted Sugar, beat them well together, dry three quarters of a pound of fine flour & put it in by a Spoonfull at a time with the whites of the eggs, & do so till all the whites & flour be in, then — beat very fine half a pound of sweet Almonds, with a little Sack or Brandy least they should Oil, Stir them into the Cake, bake it — three quarters of an hour. The Ratifia Cake is made in the same manner, Only keep out two Ounces of the Sweet Almonds, & put in — their Stead two of the Bitter, or Apricot Kernels.

Imperial Orange Cream.

Take an ale pint of thick sweet Cream, & boil it with five Pestils & a little piece of Orange peel, when it just boils take it of the fire, & keep it stirring untill it be no hotter than — milk from the Cow, then have ready the juice of four Oranges, & four Lemons, Strain the juice through a Jelly bag, & sweeten — well with fine Sugar, & a small spoonfull of Orange flower — water, then set your dish on the Ground, & your juice being in it pour the Cream in as high as you can from the dish, that it may bubble up in the top of the Cream, then set it by for five or six hours, if the weather be hot before you eat it, in the winter it may stand a whole night.

Cheese cakes.

Take One Gallon of Milk break it with runnet & press it dry then beat it in a stone mortar very small, put in a half pound of Butter, & beat them over again till it is as smooth as Butter, put to it six eggs leaving out half the whites, beat them very well with Sack, & Rose water, half a Nutmeg grated half a quarter of a pound of Amonds beaten very fine with a — little water & Brandy for fear of Oiling, sweeten it to your — taste & put in what Currants you like, good rich Crust — and baked in a quick oven

Take one pound of Hartshorn Shavings, put to it three quarts of water, boil it untill it be half the quantity, then strain & press out the Hartshorn, Set it by to Cool, take four Ounces of Almonds, blanch them in Cold water & beat them very fine, with a little Rose water for fear of their Oiling Make the Jelly as warm as New Milk, & sweeten it with the best Sugar to your taste, put it by degrees to the Almonds, & Stir them very well till the Almonds are well mixed, then wring it through a Cloth, put it into cups, & set it by to Jelly, before you turn them out dep the outside a little in warm water to loosen them, stick them with blanched Almonds cut in long pieces; Three Ounces of sweet Almonds & One of Bitter makes Ratifia Flummery.

A Plumb Cake.

Take One pound of fine flour & dry it very well, three quarters of a pound of Sugar also well dried & Sifted, work one pound of Butter to a Cream with a noggin of Brandy, then put in your Sugar by degrees beating it very well; beat ten eggs very light, beat the Yolks separate from the Whites, put the Yolks in by a Spoonfull at a time, put in a Grated Nutmeg, a little Mace, One pound of Currants well washed, picked, & dried, work them into the Cake, blanch a quarter of a Pound of sweet Almonds, cut them in thin Slices, Cut in the same manner two Ounces of Citron, & Candied Orange peel, between every lay of Cake put in the sweet meats, & bake it two hours.

A Tansey Pudding.

Beat Sixteen Eggs very well in a wooden Bowl, leaving out Six whites, with a little Orange flour water or Brandy then add to them by degrees, half a pound of fine sifted Sugar, grate in a Nutmeg, take a quarter of a pound of Naples Biscuit, grate them very fine in to the above, with a pint of the juice of Spunage & four spoonfuls of the Juice of Tansey then put a pint of Cream to it, Stir all well together, & put it in a Skellet with a piece of butter melted, keep it Stirring till it thickens pretty thick, then put it in a dish & bake it half an hour, & when it comes out of the Oven, stick it with blanched Almonds cut thin, & Citron; Serve it with Sack & Sugar, & a Seville Orange squeezed over it.

Another way of making White Hogs Puddings

Take two pound of grated Bread, One pint & half of Cream two pound of beef, Suet, & Marrow, half a pound of Almonds blanched, & beat fine, with a full Gill of Brandy, a little Rose-water, Mace, Nutmeg, & Cloves pounded, a quarter of an Ounce half a pound of Currants, well picked rubbed & dried, ten eggs leaving out half the whites; mix all the ingredients together & boil them half an hour.

Black Puddings

Take One pint of Cracked Oat meal, & steep it in a quart of Milk till tender, One pound of Grated Bread; Penny royal, Leeks, a little Onion Cut Small, some Mace, pepper & Salt to your judgment, take some of the Leaf of the fat & melt it, & cut some of the fat Small, according to the quantity made at once, take blood to make the Ingredients of a proper thickness.

Whipt Syllabubs.

Boil a quart of Cream with a bit of Cinamon, let it Cool, take out the Cinamon & sweeten it to your taste, put in half a pint of white wine or Sack, a piece of Lemon peel, whip it with a whisk to a froth, take it off with a spoon as it rises, lay it on the bottom of a sieve, put wine sweetned in the bottom of your Glasses, & lay it on as high as you can.

Everlasting Syllabubs (very good)

Take one quart & half a Pint of Cream, One pint of Rhenish Wine half a pint of Sack, the juice of three Lemons, near One pound of double refined Sugar, finely beaten & sifted before you put it to the Cream, grate of the Rinds of the three Lemons used, & put it, with the juice into the wine, & that to the Cream, then beat altogether just half an hour with a whisk, then take it up altogether with a spoon, & fill your Glasses, it will keep good nine or ten days, & is best three or four days Old.

Butter Milk Puddings

Take three quarts of New Milk, boiled & turned with a quart of Butter Milk, drain the whey from the Curd through a hair Sieve, when it is well drained, pound it in a marble mortar very fine, then put to it half a pound of fine beaten Sugar, boil the rinds of two Lemons very tender, mince it very fine, the inside of a roll grated, a large Tea Cup full of Cream very sweet, a few Almonds pounded fine, a noggin of white Wine, a little Brandy & a quarter of a pound of melted Butter, the bowls or Cups you bake them in must be well buttered, when they are Baked turn them out.

Blanc Manger.

To one pint of Calves Feet, or Hartshorn boiled to the consistence you would for Jelly, put three Ounces of Almonds, half an Ounce of them bitter, or of Apricot or Peach Kernels if you have them, let them be well pounded, with a little rose or Orange flower water, for fear of Oiling, put the Almonds & Jelly into a Skellet, with as much sugar as will sweeten it to your taste, give it two or three Boils, then take it up & strain it into a bowl, you may also add to it some thick Cream, you must give it a boil after the Cream is in & keep it stirring while on the fire, put it into Cups or moulds

Lemon Biscuits

Blanch half a pound of Sweet Almonds, beat them with the whites of six eggs beat first to a froth, put in a little at a time as the rise, the Almonds must be very fine, then add a pound of double refined sugar, beaten fine & sifted, four Ounces of fine flour dried well & cold again, the Yolks of six Eggs, the peels of two large lemons finely grated, beat them altogether, about half an hour, put them in Tin pans, sift on a little Sugar, the Oven must be pretty quick, tho you keep the door open while you bake them.

Ice & Cream

Take New Milk & a little Cream, mix them together in a dish put runnet in it as for Cheesecakes, stir it together, when it is done pour in some Canary Wine & Sugar, then put the whites of three eggs, & a little rose water to a pint of Cream, & with a whisk whip it up to a froth, & as it rises put it upon the milk & runnet, till it lies deep, lay in it here & there, bunches of preserved Barberries, or Raaberrie Jam, or any thing of that sort you like, whip up more froth and put over them.

A Dish of Whites of Eggs

Take the whites of twelve eggs, beat them up with some rose water, a little Grated Lemon peel, & some Nutmeg, sweeten it to your taste, & mix them well, boil them in four bladders, tie them in the shape of an egg, & boil them hard, they will take half an hour, when cold lay them in a dish, mix half a pint of Cream, a Gill of Sack, half the juice of a seville Orange, mix it, sweeten it, & pour over the eggs.

Hedge Hog.

Take two quarts of Sweet Blanched Almonds, beat them fine in a morlar, with a little Canary wine and Orange flower water, make them into a stiff paste, then beat in the Yolks of twelve Eggs leaving out five whites add a pint of Cream, sweeten it to your taste, put in half a pound of Good Butter melted, set it on a slow fire, & keep it constantly stirring till it be stiff enough to be made into the form of a Hedge Hog, then stick it full of blanched Almonds, slit & stuck up like the bristles, put it in a dish, You make Hartshorn Jelly for it, or Cold Cream sweetned, & a glass of white wine, & the juice of a Seville Orange; plump two Currants for the eyes.

Another Orange Pudding

Take two large Seville Oranges, grate off the Rind as far as they are Yellow, then put your Oranges in fair water, let them boil till they are tender, shifting the water two or three times, when they are tender cut them open, & take away the Seeds & strings, beat the other part in a morlar with half a pound of Sugar finely sifted, until it is a fine light paste, then put in the Yolks of ten Eggs well beaten, four or five spoonfulls of thick Cream, half a Naples Biscuit, the juice of a nother Seville Orange, mix these well together, & melt a pound of Good butter, beat it light & well together, bake it in Puff paste three quarters of an hour.

Rice Pancakes

Take a quart of Milk & three Spoonfulls of the flour of Rice, mix it into the Milk by degrees, & boil it till it is thick as pap, and as it boils stir in half a pound of good butter, & Nutmeg grated, then pour it into the pan, & when Cold, put in three or four spoonfulls of flour, a little Salt, some Sugar, nine Eggs well beaten, mix all together, & fry them in a small pan, with a little piece of Butter.

Quaking Pudding.

Take a quart of Milk, or then Cream with a little Sugar, (some set the first, but not to boil, & then to stand to grow Cold before put again to boil) boil it with a bit of Cinamon & Mace, take a piece of butter about a spoonfull, & mix with a large spoonfull of flour, which put the Milk to by degrees, add ten Eggs, half the whites, a Nutmeg grated, Butter your Bason & boil it one hour.

A Stiff Paste for Tartlets &c

Take an Egg or more & mix with some flour, make a little ball as big as a Tea Cup, work it with your hands till it is quite hard & stiff, then break off a little at a time as you want it, (keeping the rest of the ball under cover of a bason or something, for fear of its hardening or drying to much) roll it out exceeding thin, Cut it out & make it up as you please & harden it by the fire or in an almost Cold Oven; it does for little Almond Puffs, or any thing that is of a dry mixture.

Cocoanut Cheese cakes

The Cocoa-nut is a West India Nut, & thought by many to be far supperior to Almonds, grate one of them the long way, put to it some thick Syrup, boil it till it comes to the Consistence you chuse, when half Cold add to it two Eggs, beat it up with Rose water untill it is very light. if you find it too thick put more rose water; when they are beat exstreamly light, put them into Cheese cake Pans on a fine Crust & bake them, but just before you put them into the Oven, sift some fine Sugar which will raise a Crust which will be a great addition to their appearance. full half a pound of butter & eight eggs more leaving out the whites, makes it an incomparable fine Pudding.

Hartshorn Jelly

To one pound of Hartshorn two quarts of water, boil it over a very gentle fire, untill it is reduced to one quart, let it settle & then strain it off, put to this Liquor the whites of eight Eggs, & three shells broken very fine, the whites very well beat six or more Lemons or Oranges to make it sharp, make it pretty sweet with the best sugar; a full pint of Rhenish wine, mix all these well together, & boil it over a quick fire, stirring it all the time with a whisk, as soon as it boils up, take it off & strain it through a flannel bag, throwing it backwards & forwards till it is quite clear; boil a bit of Lemon peel in it.

Calves Feet Jelly

Boil two feet with as much water as will cover them, gently, untill the Liquor Jellys, Skim them very well, take them off, let them stand to settle, & then pour them off as clear as possible, take the whites of ten eggs beating them up very well, & break in the Shells of three or four, put them to the Jelly, with a pint or more of Rhenish Wine, the juice of Six Lemons & two or three Oranges, a little bit of the rind & a piece of Mace, Sweeten it to your taste with the best Sugar; return all this into the Sauce pan. let them boil up, then strain it through a flannel bag several times, untill it is perfectly Clear, the last time of passing through the Bag, let it drip into the moulds or Glasses.

Another for Minced Pyes without Meat

Three pounds of Suet, Three pounds of Apples when pared, and Cored, three pounds of Currants well picked & dried, One pound and half of Sugar pounded & dried, three quarters of a pound of preserved Orange peel, Six Ounces of Citron, the juice of Six Lemons, One pint of Sack, & one pint of Brandy, a quarter of an Ounce of Mace, half a quarter of an Ounce of Cloves, half a quarter of an Ounce of Cinamon, & a quarter of an Ounce of Nutmegs

Gateau Savoy

Take one pound of Jordan & two Ounces of Bitter Almonds, blanch them in Cold water, & beat them very fine in a Mortar adding Orange flower, & rose water as you beat them to prevent their Oiling, then beat eighteen eggs the whites separately to a froth, & the Yolks extremely well with a little Brandy & Sack, put the almonds into a Clean dry wooden Bowl, & beat them with your hand extremely light, with One pound of well dried & Sifted fine Sugar, put to the Almonds by degrees untill it is all in & very light, the rinds of two large Lemons put in by degrees the whites of the Eggs, as they rise to a froth & so by degrees the Yolkes, continuing to beat it for an hour, or untill it be as light as possible; an hour will bake it, it must be a quick Oven; you must continue to beat it, untill it is put in.

To make a very good Pudding

Take Six Spoonfulls of the pulp of Green Goosberries, Scalded, and pulped through a Cullender, then add full half a pound of Butter well beaten to a Cream, half a pound of fine beaten Sugar put to the Butter by degrees, ten eggs, half the whites, Lemon peel a little grated & Brandy a little to the eggs, all these Ingredients being Separately beat, & light, beat together well, & bake it.

Another Receipt for Shrewsbury Cakes

Take three pounds & half of fresh Butter, work it well to get out the whey or Salt that may be in it, Four pounds of fine flour well dried & Sifted, take one Ounce of powdered Cinamon, five Eggs well beaten, & two Pounds of loaf sugar well dried & Sifted put them all into the flour, & work them well together into a paste, make it into a roll, then cut off the Cakes & work them with your hand, this quantity makes (of the size they sell them at Shrewsbury) above Six Dozen, they require great Care in baking; a very little while is sufficient: the Oven must not be very hot.

To do Oranges for a Tart

Take some Oranges & pare them as thin as possible, boil them till they are soft, then take double the number of good Pippins, Cut into halves & cored, boil them to pap so as they may not lose their Colour, strain the pulp, & add One pound of Sugar to every pint, afterwards take out the Orange pulp, cut the peel & let it be made very soft by boiling, in order to be bruised in a Mortar, in the juice of Lemons & Oranges, & boiled up again, to a Consistence with the Apple, pulp, & half a pint of rose water.

An Almond Tourt

Take a quarter of a pound of Almonds & beat them very fine with a little Orange flower water, add to them a quarter of a pound of Sugar & five eggs, mix them well together, then take half a pint of thick Cream add it, with a quarter of a pound of butter melted, Bake it in a short Crust.

An Apple Mignion.

Take Golden Pippins pare & Core them without breaking the apple, lay them in the dish they are to be baked in; take of rice that has been boiled tender in Milk, the Quantity, you judge Sufficient for the purpose, add to it half a pint of thick Cream, with the Yolks of five eggs, sweeten it to your taste, & grate in a little Nutmeg, pour it over the Apples in the dish, Set it in a gentle Oven, three quarters of an hour will bake it; glaze it over with Sugar.

Cheese Puffs

Take three quarts of New Milk, turn it with runnet, then strain the Curd off, & beat it in a Mortar, add to it a full quarter of a pound of Butter, Seven Yolks, three whites of eggs, some grated Nutmeg & Sugar, the Crum of a roll grated very small, a Spoon full of flour, Six spoonfulls of Sack, beat all well together in a Marble Mortar, bake them in little earthen Cups or basons, for half an hour; Serve them in Sack & Sugar.

A French Pudding

Take twelve eggs, leaving half the whites, & beat them extremely well, One pound of melted butter & one pound of Sugar finely beaten, one Nutmeg grated, the peel of a small Orange, the juice of two, the butter & Sugar well beaten together, then add to them the egg & Nutmeg &c, beat it all very light, & bake it in a thin Crust.

To Candy Pippins

Take fair large Pippins, pare & Core them whole, put them into an earthen platter, Strew fine Sugar Over them, sprinkle a little rose water on the Sugar, & bake them in an Oven made as hot as for Manchet & stop up the Oven close, let them remain there half an hour— then take them out of the dish, & lay them on the bottom of a sieve let them remain there three or four days, till they be full dry, they will look as clear as amber, & be finely Candied.

Pippin Jelly

Take Pippins, pare them, quarter them, & leave in the Cores, put them in a Pipkin with as much Spring water as will cover them, boil them till they are tender, & sink to the bottom, then strain them— hard through a bolter; to a quart of this put one pound of fine loaf Sugar Sifted, let it boil as fast as it can, & when it begins to Jelly put in the juice of two or three Lemons, if you chuse to add Orange peel, boil it first in fair water;

Rice Cake.

Take a pound of Rice flour, Sift it through a lawn Sieve, & a pound of Sugar well dried, & well beaten, Sixteen Eggs leaving out half the whites beat them a quarter of an hour at least, separately, then add the Sugar & beat it & the eggs extremely well & light together, when they are as light as possible, add by degrees the Rice flour, beat them altogether for an hour as light as you can, the longer the lighter, the Oven— not too hot.

To fry Cream.

Take two spoonfulls of fine flour the Yolks of four Eggs, grate the Rind of one Lemon, beat them well with the flour, & add a pint of Cream, mix them very well together, sweeten it to your taste, put in a bit of Cinamon, put them in a stew pan over a slow fire, continue stirring it all the time till it is quite hot, but not to boil, take the Cinamon out, then take two eggs, beat them well, & put them into the Cream, Butter a Pewter dish, & put the Cream &c into it, put it into a warm Oven to set, but not to Colour it, when Cold cut it into pieces according to your liking, & have ready a stew or frying pan, with a good deal of Lard, or very good Beef dripping, dredge the Cream with flour, fry them of a light brown, grate Sugar over them, & then glaze with a Salamander made very hot.— Serve it very hot.

Orange Jelly 1

Squeeze the juice of nine or ten China Oranges & a Seville one through a Sieve into an earthen pan, adding to it a quarter of a pound of double refined Sugar, take one Ounce & half good weight of the best Isinglass, the rinds of seven of the Oranges grated, & the bitter squeezed out through a Towel, boil this peel in the Isinglass, which must be put over the fire just to melt it in a bove rather a pint of water, Stir it all the time it is Over the fire, strain it & pour it to the juice of the Oranges which boil altogether for about ten minutes, when you take it off strain it again, & put it in moulds.

Ramakins

Take very near half a pound of Parmazan Cheese, two ounces of mild Glocester, four Yolks of eggs, about Six Ounces of the best butter, & a good Tea Cup of Cream: beat the Cheese first in a morlar by degrees add the other Ingredients, & in some measure be regulated by your taste whether any of the aforesaid Ingredients should be encreased or diminished, a little while bakes them not too hot an oven, but the should be served as hot as possible.

Orange Marmalade for Puddings

Boil the Oranges till they are tender, Weigh them & put the same weight of Sugar, then take the pulp out of the Oranges, & pick out the Seeds, pound the rinds very fine, put all together in a preserving pan, let it boil a good while, stirring it constantly lest it should burn, add to this Lemon juice & the like of Orange, sufficient to make it rather tart, put it into pots, & cover it close.

Orange Pudding

Take the Yolks of twelve eggs, Six Ounces of the best Sugar, sift it and beat it fine, a quarter of a Pound of the above Marmalade, beat all well together, set it over a gentle fire to thicken, put to it half a pound of melted butter, the juice of a Seville Orance, a little paste round the rim of the dish, & great care not to scorch it in the Oven.

Cheesecakes

A quart of Milk with eight eggs beat together, when it comes to a Curd, put it into a sieve & drain the whey Out, a quarter of a Pound of butter beat with the Curd in a morlar, three eggs, with three spoonfulls of Sugar, grind it up together in the morlar light, add half a Nutmeg & a little Salt.

Hunters Puding

One pound of Raisins, One pound of Suet Chopped fine Four spoonfulls of flour, four of Sugar, two of Milk, & four eggs, whites & all, two spoonfulls of Brandy, or three of Sack. it must boil four hours compleat, it must never boil less it must have good room in the bag, as it swells much in the boiling.

Tunbridge Cakes

One Pound & half of flour, One pound of Butter, rub the butter into the flour, Strew in a few Caraways, & the Yolks of two eggs, & as much water as will make it into a paste roll it but thin & prick it with a jagging Iron, & run them into whale shape you please, syft Sugar on them just as you put them into the Oven, & a little when they come out, the Oven must be as hot as for Manchets. Bake them on paper,

Bath Buns

Take a pound of fine flour & set it by the fire to dry rub into it half a pound of butter, the Yolks of four eggs the whites of two both beat light, three spoonfulls of Cream as much White Wine & as much Ale Yeast, set all these stand by the fire to rise, then beat it up extremely well & light with your hand, grate in a Nutmeg, continue beating them till they are put into the Oven, just before add half a pound of rough Caraway Seeds, keeping a few out to strew on the top

Fritters or Spanish Puffs

Take a pint of Milk & make an exceeding stiff hasty Pudding, then put it into a Marble Morlar, put to it the Yolks of six Eggs, the whites of three, grate into it the peel of a Lemon & a small Nutmeg beat all these in the morlar very light, then drop them with a knife upon a flowred Pye plate, in bits rather less than a walnut, then have ready some boiling Lard & fry in the Fritters You may put a bit of butter in the hasty Pudding as it is boiling

Another Receipt for Ramakins

A little water just warm, put to it a little salt, then stir in a quarter of a pound of butter, it must not boil, when well mixed let it stand till Cold, then stir in three Eggs one at a time, beating it well till it is quite smooth, then add three eggs, & beat it well, half a pound of Parmazan Cheese, beat it beat it well again, add two Yolks of Eggs & a quarter of a pound of Cold butter, beat it again, just before going into the Oven, beat six eggs to a froth, & beat all together, bake them in paper moulds & in a quick Oven; serve them as hot as possible.
The quantity of Eggs appears to me to be too many, I should therefore recommend leaving out three, trying it then in a Dutch Oven & seeing if it is sufficient.

To do Apples

Scoop as many apples as you chuse to do, dip them several times in Syrup, & fill them with preserved Rasberry or Apricots, then role them in paste, & when baked put over them either a white Icing, or with the white of an egg rub them over, then sift on Sugar, & with a Salamander glaze them

A Seed Cake

Take two pounds of the best flour dry it well & sift it, two pounds of sugar also well dried & sifted, half a pound of Caraway Seeds well picked dried & sifted, twenty Eggs very well beat with a little Brandy, mix the flour, Sugar, & seeds dry, then take two pounds Butter & beat it to a Cream, pour in the eggs by degrees, till they are beat into an equal Cream with the Butter, then by degrees, as you keep beating, add the mixed flour &c till it is all lightly beaten together, have the Oven ready, & the Cake pan well buttered, assoon as the Cake is in the pan put it into the Oven; Two hours will bake it be carefull the Oven is of a good heat.

An Irish Plumb Cake

A Pound of Butter beat to a Cream, a pound of Sugar well dried & sifted, nine eggs the Yolks well beat, & the whites whipped up to a froth in another vessell a pound of well picked & dried Currants, a Nutmeg & a little Mace pounded, a noggin of Brandy, two Ounces of Citron, the same quantity of best almonds blanched & sliced extremely thin, a pound & quarter of flour well dried & sifted, the almonds, Currants, & Citron must be put in but just before it is going into the Oven, an hour bakes it, the Ingredients must be put in by degrees, — a little flour, a little Sugar, & a little egg, & so continue, & to beat it untill all is in.

Queens Cake.

Take three quarters of a pound of flour well dried & sifted, the same quantity of Sugar finely powdered, sifted & dried by the fire, beat five eggs to a froth, a pound of Currants well cleaned picked & dried, some Orange flower or Rose water, a little Mace, Cinamon, & Nutmeg, three quarters of a pound of Old butter, put it in a large Bowl & work the flower & that through your hands, then the eggs & sugar by degrees, with all the rest of the Ingredients, Bake them in a Slow Oven.

Very good Cheese cakes

Take a large Lemon that has a clean & faur skin, pare it close to the juice, boil it till it is tender, shifting the water in the boiling to take off some of the bitterness, then in a Morlar beat it very fine, add to it three Ounces of the best Almonds blanched in Cold water, & nine or ten bitter ones if you have no apricot kernels; beat them extremely fine, adding as you beat them, a little Rose & Orange flower water to prevent their Oiling, then put to it an Egg, beat it again & as it stiffens add another egg, beat it still more, then put in the yolks of four eggs, sweeten it to your taste, & add four Ounces of melted butter, with all the juice of the Lemon you cut the skin from, continue beating it till it is as light as possible, add some candied Orange peel chopped small, when they are beat sufficiently light, bake them in little pans, with a fine short Crust, do not fill the pans, as the rise very much if they are lightly beat, before you put them into the Oven, sift a little fine Sugar over them, it gives them a fine Crust the Oven must be of a gentle heat

Coffee Cream.

Take two Ounces of whole Coffee, One quart of Cream, about four Ounces of fine Sugar, or sweeten it to your taste, a very small piece of the Yellow rind of a Lemon, with less than half an Ounce of the best picked Isinglass, boil these ingredients, stirring them now & then, till the Cream is highly flavoured with the Coffee (I dont know but it would be better to do that first, & then melt the Isinglass & put to it) then take it off have ready beat the Yolks of six eggs, which add to the Cream which continue to beat till it is about luke warm, lest the eggs should burn the Cream, then strain it all through a fine sieve, into the dish you mean to serve it in, which must be first fixed into a stew pan of boiling water, that will hold it so comodiously that the bottom only will touch the water, & not a drop of the water come to the Cream, you must cover the Cream with the Cover of a stew pan, & on that cover put two or three bits of lighted Charcoal, moving them from part to part that it may all alike sett, it should only simmer, when it has done in this manner for some time, take of the Cover of the stew pan, if not enough cover it again & repeat the Charcoal, it should be done so as to Jelly, a weak Jelly, take it off & keep it in a Cool place till you serve it, if you ever chuse to turn it out in a mould, then you boil more Isinglass in it, Tea Cream is done in the very same manner, if the dish is too small for the above quantity, you can then make only as much as you will want, dividing the several Ingredients according to their right proportion.

To make a Dish Called a Sack Posset Or Jelly.

Take three pints of Cream, & three quarters of a pound of fine sugar powdered, twenty Eggs leaving out eight of the whites, beat them exceeding well & light, add to them a very full pint of Sack, beat them again well then set them on a stove, make it as hot & no hotter, as to endure your finger at the bottom of the pan, stir them all one way; put the Cream on the fire just to boil up, & be ready at the time that the Sack &c is so, boil in it a blade of Mace, & put it boiling hot to the eggs & Sack, which is to be only scalding hot, when the Cream is put in just stir it round twice, take it off the fire, Cover it up Close when it is put into the Mould or dish you mean it for, & it will Jelly.

N. B. Pour the Cream to the Eggs holding it as high from them as possible

To Stew Golden Pippins

Core the fairest & best Pippins, & pare them as thin as possible immediately throw them into cold water as you do them to preserve their colour, make a middling thick Syrup, about half a pound of Sugar to One pint of Water, & when it boils up throw in the Pippins with a bit of Lemon peel, keep a quick fire under them throwing the Syrup over them as they boil to Clear them, when they are half done throw in the juice of a Lemon or more, which will be sufficient for a Dozen or eighteen, when you can run a straw through them, take them out & put them without the Syrup into a bowl, cover them close & continue to boil the Syrup, until you think it sufficiently thick, take it off & throw it upon the Pippins, keep them quite under it.

Almond Paste for Shapes &c

Take half a pound of Almonds after they have been blanched in Cold water, then let them lie twenty four hours in Cold-water, then beat them in a mortar till they are very fine adding the whites of eggs as you beat them, put them in a Stew pan over a slow fire, with half a pound of doubl re-fined Sugar, pounded & sifted through a fine Lawn Sieve stir it while over the fire till it becomes a little stiff, then take it out & put it between two plates till it is cold, then put it in a pan & keep it for use, it will keep a great while in a cool place, when you use it pound it a little in a mortar or mould it in your hands, then roll it out thin in the shapes you chuse, or put it into Walnuts or their moulds, press it down close that it may receive the im-pression of the nut &c, & then with a pen take it out of the mould, & turn it out upon copper sheets, & so on till you have a sufficient quantity (the mould should be lightly touched with Oil) bake them of a light brown, fill them with sweetmeats &c & such as should be closed, as nuts &c Cement together with Isinglass boiled down to a proper consistency.

A Marrow Pudding.

Take two quarts of Cream, boil it with a little Mace & Nutmeg beat very light ten eggs leaving out six whites, put the Cream scalding to the eggs, & beat it well, butter lightly the dish you bake it it in, then slice some French roll & lay a layer at the bottom, put on lumps of Marrow on the bread, then sprinkle on some Currants & fine chopped Raisins, then another layer of thin sliced bread, then Marrow again & Currants &c. then poure the Cream & Egg over the whole, which must be sweetned to your taste an Oven that will bake a Custard will be hot enough for this

Quire of Paper Pancakes

Take a pint of Cream, eight eggs leaveng out two whites, three spoonfulls of fine flour, three ditto of Sack, One of Orange flower water, a little Sugar, a graled Nutmeg, a quarter of a pound of butter melted in the Cream, mix a little of the Cream with the flour, & so on by degrees that it may be smooth, then beat all well together butter the pan for the first Pancake, & let them run as thin as possible to be whole, when one side is coloured it is enough, take them carefully out of the Pan, lay them as even on each other as possible, & keep them near the fire till they are all fry'd; this quantity makes twenty.

Orange Cream.

Take four Seville Oranges & grate the Peels into a pint of water then squeeze the juice into the water, beat the Yolks of four Eggs very well, put it all together, & sweeten it well with double refind Sugar, press all hard through a strong Strainer, set it on the fire, & stir it carefully one way, till it is as thick as Cream.

Ginger bread Cakes or Nuts

Take half a pound of Butter, melt it & put to it half a pound of Treakle, two spoonfulls of Brandy, Six Ounces of the Coarsest brown Sugar, mix all these together in a Sauce pan, & let the whole be milk warm, then put it to a pound & a quarter of flour & half an Ounce of Ginger, & some Orange peel finely graled, also as much Candy'd Orange as you like.

Cream of any preserved Fruit

Take half a pound of the pulp of any preserved fruit, put it in a large pan, add to it the whites of three eggs well beaten then beat them together exceeding well for an hour, take it off with a spoon, & lay it up high on the dish or Glasses; —— Rasberries will not do this way.

Ratifia Biscuit

Take four Ounces of bitter Almonds, blanch & beat them very fine with Rose water & Orange flower, then put in the whites of four eggs, One at a time, beat it extreamly light, then mix it up with sifted Sugar to a light paste, roll them & lay them on tin plates with wafer paper, make the paste so light that you may take it up with a spoon; a quick Oven.

Lemon Cheese.

A quart of thick Cream, the juice of three Lemons, with the rinds finely grated, sweeten it to your taste, beat it very hard then put it in a Sieve with some fine Muslin under it, & let it stand all night, the next day turn it out, garnish it with preserved Orange or Marmalade, Either of which eats well with it. —— N. B. half this quantity makes a large Cheese; do not beat it till it Comes to butter; but only till it is near coming; it is a very pretty dish.

A kind of coloured Jelly to mix with or Garnish other Jelly &c &c

Take four Lemons & pare them as thin as possible, put the rinds into a pint & half of water, let them lie twelve hours, then squeeze the Lemons & put the water & juice together, & three quarters of of a pound of the best Sugar, if the Lemons are large it will require more Sugar; when the Sugar is quite melted beat up the whites of Six New laid eggs to a froth, then mix it all together & strain it through a hair Sieve into a Sauce pan, put it on a slow fire & keep it stirring till it is near boiling & grows thick then take it off, & keep it stirring the same way till it grows cool, the Colouring is to be steeped in a Cup of warm water, & then strained into the rest of the ingredients; it must be always stirred One way; the eggs are the last thing put in, it must be all well mixed with a whisk till thoroughly incorporated.

A remarkable good Bread & Butter Pudding

Take about eight Slices of French Bread, cut them very thin & spread them over with butter as thick as the bread, lay them in a dish, between the layers strew a few Currants, & some preserved Orange, but thin; take a pint of thin Cream four eggs, & half a Nutmeg, & a little beaten Cinamon, sweeten it to your taste, about half an hour before you put it into the Oven, pour the Cream & eggs well mixed, on the bread & butter, half an hour bakes it

Lemon or Chocolate drops.

Take half a pound of fine sifted double refined Sugar, grate it the Yellow rind of a fair large Lemon, then whip up the white of an egg to a froth, & wet it with this froth, till it is as stiff as good working paste, drop them as you like on papers with a little Sugar sifted on it, & bake them in a very slow Oven, If you make Chocolate grate about an ounce as you did the Lemon peel.

Lemon Puffs

To one pound of double refined Sugar finely beat & sifted, take the juice of two Lemons, beat them together in a bowl, & as you beat them add the white of egg, first beat to a high froth, till it was white as snow, when you have beat them altogether some time, & put in the quantity of egg you design, which should be three at least to every pound of sugar, then add the rind of two fair Lemons finely grated, beat it till it is well mixed, & sift the paper with sugar, drop the puffs small, be quick to set them in a moderate Oven, dont take them off the papers till Cold.

Orange Flower Cakes

Dip the Sugar in water, & let it boil over a quick fire till it is almost Sugar again, seven spoonfulls of water to half a pound of fine sugar, when it is perfectly Clear, put in the Orange Flowers, just give them a boil up, & drop them on China or Silver plates, set them in the Sun till they are dry enough to take off.

A Triffle

Take of Macaroones as many as the bottom of the dish will hold, so as to cover it entirely, peel off the wafers & dip them in Madeira or mountain Wine, make a very thick Custard, with some pounded apricot or peach Kernels boiled in it, & if you have none, put some bitter Almonds; pour the Custard hot upon the Macaroones, when the Custard is Cold, or just before the Tryfle is sent to Table, lay on it as much whipt Syllabub as the dish will hold, the Syllabub must be done with very good Cream, & Wine, & put on a sieve to drain before you put it on the Custard.

A Rice White Pot.

Boil, One pound of Rice, first well washed in two quarts of New Milk, till it is much wasted, quite tender & thick, beat it in a mortar with a quarter of a pound of Almonds blanched, putting it by degrees to the almonds as you beat them, then boil two quarts of Cream, with two or three blades of Mace, mix it all light with Nine eggs, a little rose water, & sweeten it to your taste, put in only six whites of eggs, Cut some candyed Orange & Citron very thin, & lay in it; it must be Baked in a Slow Oven

Potatoe Cakes.

Take of Mealy Potatoes, roast or bake them, as they are then drier lighter, & better tasted, peel them & beat them in a mortar with a little Cream or melted, add some Yolks of Eggs, a little Sack, Sugar, a little beaten Mace & Nutmeg, work it into a paste, then make it into Cakes or what shapes you please with moulds, fry them brown in very good fresh butter, serve them with Sack & Sugar & melted butter if you like.

To keep Black Currants for Winter Tarts

Gather the Currants when thoroughly ripe & in a dry day, cut them with Scisars of the Stalk, but not to wound in the least the Currant, into the Bottle they are to be keept in, which must be well corked & rosined, & keept in a dry place, but not too hot, Other Currants may be preserved in the same manner for Winter use.

A Plain Rice Pudding.

Pour a quart of New Milk scalding hot upon three Ounces of whole rice, let it Stand Covered an hour or two, then repeat it as before, & then cover it over & let it Stand so all night, in the morning when you intend to make the Pudding, set the Rice & Milk Over the fire, & geve it one boil up, sweeten it with a little Sugar & put a very little powdered Cinamon in it, then Stir it well to gether & butter a dish you intend to bake it in, pour the Rice, Milk &c into it, & Send it to the Oven; —— A little time Bakes this Pudding.

Crisp paste for Tarts

One pound of fine flour mixed with one Ounce of loaf Sugar beat & sifted, make it into a stiff paste with a Gill of boiling Cream & three Ounces of butter in it, work it well, roll it very thin, when you have made your Tarts, See them with white of Eggs & Sugar.

Savoi or Spunge Cake.— a very good one

Take the weight of twelve Eggs in double refined Sugar, pound it fine, & sift it through a Lawn Sieve, then beat the Yolks very well, & then add the Sugar to them by degrees, & beat them excessively well & light together, whisk the whites of the Eggs to a strong Snow, then mix them all together by adding the Yolks & Sugar to the whites, have ready the weight of seven eggs in flour very well dried & sifted, Stir it in by degrees, & grate in the rind of a Lemon, butter a Mould well, & bake it in a quick Oven about half an hour will do it, but if you think it is not enough Forty minutes.

A Light Paste for Tarts

One pound of the best flour, beat the white of an egg to a strong froth, mix it with as much water as will make three quarters of a pound of flour into a pretty stiff paste, roll it out very thin lay the third part of half a pound of butter in three pieces over it, dredge it with part of the quarter of your flour left out of the pound for that purpose, roll it up light, then with the rolling pin roll it out again, do so until all your half pound of butter & flour are done, cut it in square pieces & make your Tarts, it requires a quicker Oven than Crisp paste.

To make Waffles — or Gofers. V

Take four Eggs leaving out one white, beat them extremely light with a little rose water, take a pint of Milk & half a pound of fine flour, mix it into the milk by degrees, ~~that~~ it may not be lumpy, then add half a pound of clarified — fresh & good butter, mix & beat them well together, with a little grated Nutmeg, & a little Sugar; then make the Waffle Irons hot, rub them with a little fresh butter the first panfull, fill the bottom part of your Tongs or pan, & clap down the top then turn them, & when a fine brown on both sides, put them in a dish, but do not lay them one upon another as it will make them soft, eat them with Wine Sauce or Sugar & pounded Cinamon to your taste; ——

Some make them this way — viz — Beat three Eggs well with three spoonfulls of flour added by degrees, a very little Salt, then mix them with a pint of Milk, an Ounce of Sugar & half a Nutmeg grated, beat them extremely & bake them as above.

Orange Marmalade — (very good)

Supposing you do Six Dozen of Seville Oranges, three Dozen of them must be pared thin, the other three Dozen must be rasped thin, & the parings & raspings must be kept separate; cut all the six — dozen in halves & squeeze the juice out but not too hard; Scoop the pulp out of all the halves with a Tea Spoon, & keep the pulp after the Seeds are well picked out; the Skins when the pulp & juice is out, must be boiled & shifted twice or thrice into different water, to take off the bitterness, & until they are so tender that a straw can pierce them, when boiled the stringy part must be scooped out & thrown away, the rinds must be boiled three times in different waters; the boiled Skins must be beat very fine in a marble mortar; the boiled rinds must be also beat in the same manner; the pulp, Skins, rind, & juice must be all weighed, but not yet mixed; to each pound of Orange, viz Skins, pulp, rind, & juice, put one pound of Loaf Sugar, the Sugar must first be — mixed with a little water & boild alone, must be well skimmed & cleared thoroughly; then the Pulp, Skins, & juice must be put into the boiling Sugar, well mixed & boiled together for about half an hour, after which put in the Rasped rinds, first beating them well in the Mortar, & let all boill together a little time; — divide the Marmalade then into small Pots, & put over each a white paper cover, that has been well dipped in Brandy.

Red Quince.

Take one pound & half of Quince, two pound of Sugar, a Pint of water, a quarter of a pint of the juice of Quince,— boil it well & tender, & skim it well, when it is enough put it into a quarter of a pint of the juice of Barberries; Skim it as long as it rises.

Another for a Quince

Scald as many fair large Quinces as you would use, then grate as many small Ones as will make a quart of juice according to the quantity you want, let this juice settle after you have press'd it through a Coarse Cloath, then strain it through a Jelly bag, that what you use may be perfectly clear; to every Pint of this liquor, put a pound & half of Sugar, & a pound & half of Scalded Quinces, which must be pared & cored, before you weigh them, set it at first on a pretty brisk fire— when it begins to boil make it slower, & when you see it begins to turn red, Cover it Close, as soon as it is of a fine bright red take it off, as it turns of a black muddy colour in a moment, if they are not carefully watched; a little bit of Cochineal tied up in a bag, & boiled with them, gives them a beautifull colour, & some Barberrie juice added according to your judgement, makes them eat much better.

Apricots in Jelly

To a pound of Apricots before they are stoned & pared, one pound & a quarter of double refined Sugar, Stone & pare the apricots, & have the Sugar finely beaten, & as you pare them sprinkle some Sugar under & over them, when the Sugar is pretty well melted, set them on the fire & boil them, keeping out some Sugar to strew on them in the boiling, which assists in the making them Clear, & as the Scum rises take it off very clear, & sometimes turn them with the Ladle, when they are tender put them into the Glasses, add to the Syrup a quarter of a pint Strong Pippin Liquor, & the weight of it in Sugar & let it boil a while, & put it then to the Apricots; the fire should be quick, for the sooner any white sweetmeat is done, the better & clearer they will be, let the liquor run through a Jelly bag that it may be clear, before you put it to the Syrup to boil.

To preserve the great White Plumb

To one pound of Plumbs take three quarters of a pound of double refined Sugar in lumps, dip it thus in water, & no more water than will just wet it through, boil & Skim it till you think it sufficient, Slit the Plumbs down the Seam, put them in the Syrup with the Slit downwards, & let them Stew over the fire a quarter of an hour, Skim them very well & take them off, & when cold turn them, & then cover them up; for four or five days turn them two or three times in the day in the Syrup, then put them in the Pots not too many together

Golden Pipins in Jelly

Slice a full pound of Codlins or Pippins into a pint of clear Spring water, let them boil untill all the flavour & goodness is out of the apple, then strain them off, & to a pint of this liquor take one pound of double refined Sugar, boiled to Sugar again before you mix it with the Liquor, then add the liquor, boil them a little while together as fast as possible then put in your Golden Pippins, boil them up fast for a little while, just before the last boiling squeeze in the juice of a Lemon, boil it up quick once more, & take great care they do not lose colour, then take the Pippins out & put, & put them into Glasses with the Jelly.

Apricot Jam.

Take two pounds of Apricot pasle, & a pint of Strong Codlin liquor, boil them very fast together till the liquor is almost wasted then put to it one pound & half of double refined Sugar, boil it very fast untill it Jellys, put it then into pots, it will make clear cakes in the winter.

Green Gage Plumbs

Gather the Plumbs not too ripe, & take as much pump water as will cover them, put to it a quarter of a pound of double refined Sugar, & boil it, let it stand to be cold, then prick the plumbs with a large needle in four places to the Stone, & wrap lightly each in Vine leaves, set them over a slow fire to green, do so three days running, the last day put a spoonfull of old Verjuice, or some Lemon juice, & a small lump of Allum, & the next day drain them, & put them in a thick Syrup, first boiled & cleared, finish them by degrees, by heating them a little every day untill they look clear & Green.

To dry Green Plumbs

Take green Amber Plumbs, prick them all over with a pin, make some water boiling hot, & put in the Plumbs, be sure have so much that it be not Cold when the Plumbs go in, cover them very close & when they are almost cold set them on the fire a gain, but dont let them boil, do so three or four times, when you see the skin crakked put in some Allum finely beaten, & keep them in a scald till they begin to green, then give them a boil close covered, when they are green let them stand all night in fresh hot water, the next day have ready as much clarified Sugar as will cover them, being made into a Syrup, drain the Plumbs & put them in, & give them two or three boils, repeat it two or three days till they are very green let them stand in the Syrup a week, then lay them out to dry in a hot Stove; You may put some of them in Codlin Jelly; first boiling the Codlin liquor into Jelly, with the same weight of Sugar, of the Codlin Liquor.

To dry Currants or Barberries in bunches

When the Currants or Barberries (which should be the Maiden Barberries) are stoned & tied up in bunches, to one pound of Currants we take one pound & half of Sugar; to one pound of Sugar put half a pint of water, boil the Syrup very well, & lay the Fruit into it, set them on the fire, let them just boil & then take them off, cover them close with a white paper, let them stand till the next day, & then make them scalding hot, & let them stand two or three days with paper close to them, then lay them on earthen plates, sift Sugar on them, & lay them in a Stove to dry, the nex day lay them on Sieves, but do not turn them till that side is dry, then turn them & sift sugar over them, when you think them dry enough, lay them between papers.

To preserve Cherrys. (very good).

To three quarters of a pound of Cherrys Stoned, One Pound & a quarter of Sugar, leave out a quarter of a Pound to strew on them as they Boil, put in the preserving pan, a layer of Cherrys & a layer of Sugar till they are all in, boil them quick keeping them close covered with white paper, which take off often & skim them, & strew the Sugar kept out over them, it will clear them very much; when they look clear they are enough, then take them out of the Syrup, clear from the skim, strain the Syrup through a fine sieve, then put it with a quarter of a pint of white Currant juice into the pan again, & boil it untill it is a hanging Jelly; just before it is quite done put in the Cherrys, give them a boil & then put them into pots; there must be fourteen spoonfulls of water put in at first into the Cherrys.

To preserve Strawberrys

Take a quart of white Goosberrys, & a quart of water, let them come up to a boil, & then strain it through a Lawn sieve, to a pint of that one pound of double refined Sugar, let it boil till it Jellys, skim it very well & take it off, when cold put in the strawberrys whole & well picked, then set them on the fire, let them come to boil, then set it off till cold, for three or four times, & untill they are clear then take the strawberrys out carefully that they do not break, & boil the Jelly till it is stiff & pour upon them, do not put them in the pots till near cold.

Strawberry Jam

Take a quart of Scarlet Strawberrys, One pound of sifted Sugar, take out some of the seeds, & boil it as rasberry Jam.

Rasberry Jam. (very good)

Take to each pound of Strawberries, half a pint of red & white Currants an equal quantity of each, in the whole half a pint, a pound of double refined Sugar, stew the Currants in a pot to get out the juice, let the Sugar be finely beaten, then take half the Rasberrys & squeeze them through a Coarse Canvas to keep back the seeds, & bruise the rest with the back of a wooden spoon, the half that are bruised must be of the best of the Rasberries, then mix all the Rasberries, juice, & Sugar together, set it over a very good fire & let it boil as fast as you can, till you see it will Jelly, which you will find by putting a little to cool in a Spoon

To preserve Cucumbers Green.

Take fair large Green Cucumbers, or what size you like, lay them in Salt & water till they are Yellow, then green them over a slow fire in fresh Salt & water, with a little roch Allum, cover them close with Vine leaves, changing the leaves as they grow yellow, & when a fine green take them off, & scald them with hot water several times, or make a thin Syrup changing it till all the taste of the Syrup is gone, then make a Syrup, to a pound of Cucumbers, one pound & half of double refined Sugar (leave out the half pound to add to them when boiled up again) put some Lemon peel, Ginger Cut in slices, white Orris root, & any thing you like to flavour it with, then boil it well, & when Cold, put it to the Cucumbers, let them remain so a few days, then boil up the Syrup with the remainder of the Sugar, continue to heat the Syrup till they look clear, put some Lemon juice.

To do Quinces Whole.

Take them & Coddle them gently in water as you do Codlins with great care not to let them boil, lest they Crack, do them till you can about run a straw in them, take them off, & when cold, put to them a thin Syrup, warm that every two or three days, pulling a fresh one, or adding more sugar to that as you see it requires, then make a thick syrup & put to them hot & now & then look at them to see if y^e^ Syrup wants new boiling or wants any addition of Sugar by being grown too thin.

Cherry Jam.

Take twelve pound of stoned Kentish Cherries, boil them till they burst, & begin to thicken, then put in three pounds of Sugar, stir it well & give it two or three boils, set it by to Cool & then put it into pots, covered with paper dipped in Brandy.

To preserve Apricots.

Take four Dozen of fine faur Apricots, Stone & pare them, cover them with sugar as fast as you pare them, to keep them clear let them stand six or seven hours, then boil them on a slow fire till clear & tender with three pounds of Sugar, then take them out & cover them close with paper till the next day, then make Codlin Jelly, to two punts of juice, two pounds of Sugar, boil it to a strong Jelly, & give the apricots another scald in the Jelly put them in Glasses with Brandy paper over them.

Damson Cheese

Three quarters of a pound of sugar to one pound of Damsons, boil them up together, & as they break take out the stones & the skins, or a better way is to pulp them through a Cullender, then peel the kernels & boil it very high it will turn out to any shape your mould or pot is of

Black Butter

To one quart of black Goosberries put one pint of red Currants clean picked into an earthen Jar, stop it very close, & set it in a pot of cold waler over the fire, to boil till the juice comes out, strain it, & to every pint of Liquor put a pound of Sugar, boil & skim it untill you think it thick enough, put it in flat pots & keep it in a dry place it will either turn out or cut in slices

Strawberry Jam. (very good)

To one pound of Scarlet Strawberries (they being the best for the purpose) put one poun of Sugar, then take another half pound of Strawberries & squeeze out all their juice throug a linen cloth, taking care that all the seeds remain in the cloth, & do not come to the Jam, then boil the Strawberries, Sugar & juice, over a quick fire, taking it off when it is likely to boil over, skim it very well, then set it by in a clean China Bowl, covering it close with writing paper untill the Currants are ripe, as soon as they are add to them full half a pint of red Currant juice, & half a pound more of Sugar boil it all together quick for about ten or twelve minutes, skimming it very well, cover the pots with Brandy papers.

Syrup of Lemons.

To three pound of the best sugar finely bealen, One pint of Lemon juice squeezed & set by to settle, & then the pint powred off clear put it in a Silver Tankard & put that in a pott of boiling waler, let it boil till the Sugar is quite dissolved, & when cold bottle it, take care in the boiling, that no waler gets in, & skim off any little Scum that rises.

Strawberrys in Currant Jelly. (very good)

Boil all the ordinary Strawberrys you can spare, in the water in which you mean to put the Sugar, to make a Syrup for the Strawberrys, take three quarters of a pound of the finest Scarlet or pine Strawberrys, add to them One pound & a quarter of Sugar, which dip into the above mentioned Strawberry Liquor, then boil the Strawberrys quick & skim them clear, Once; when Cold remove them out of the pan into a China Bowl, if you touch them while hot you may break or bruise them; keep them close covered with writing paper untill the Currants are ripe every now & then looking at them to see if they ferment or want new heating, just do that & put on fresh paper, when the Currants are ripe make the Strawberrys boil up Once, skim them well, let them stand till almost cold, & then take them out of the syrup very carefully, without breaking or bruising them lay them on a Lawn Sieve with a dish under them to catch the Syrup, then strain the Syrup through another Lawn Sieve to clear it of all the bits & seeds, add to this Syrup full half a pint of red & white Currant juice, equal quantitys of each, then boil it quick about ten minutes, skiming it well, or to be more certain, try a little in a spoon, & when it Jellys, add the Strawberries to it & let them just simmer in it without boiling, then put them carefully in the pots, but for fear of the Strawberrys settling at the bottom, put in some of the Jelly first & let it set, then put in the Strawberrys & Jelly, watch them a little till they are cold, & as the Strawberrys rise above the Syrup, with a Tea spoon gently force them down again under it, in a few days put Brandy papers on them & cover them with paper & Leather, they will turn out in a fine Jelly

Orange Cakes.

Put the Seville Oranges you intend to use into water two days, — then pare them very thick, & boil them very tender, mince it very — fine, squeeze in the juice, & take out all the meat from the strings & put into it, then take the weight of it & a quarter more, in double refined Sugar, & wet it with water, & boil it to almost Sugar again then Cool it a little & put in the Orange, & let it scald till it looks Clear, & sinks in the Syrup, but never to boil, then put it into deep Glass plates, & stove them till they are Candied on the tops, turn them out & shape them as you Please with a knife, continue to turn them until they are dry, keep them so, & between papers, — Lemon Cakes are made the same way only put to it but half the juice.

To preserve Scarlet Strawberries to eat with Cream

Take the largest Scarlet Straw berrys you can get, full red but — not too ripe, take their weight in double refined Sugar, then take more Strawberrys of the same sort, put them in a pot, & set them in water over the fire to draw out the juice, & to every pound of Strawberrys allow half a pint of this juice, adding to it near a quarter of a pound more of Sugar, dip all the Sugar in water & set it on the fire, & when it is thoroughly melted take it off & stir it till it is almost Cold, then put in the Strawberrys & boil them over a quick fire, skum them clean, when they look clear they are enough, if you think the Syrup too thin you may take out the fruit & — boil it more, but you must stir it till it is cold before you put the Strawberrys to it again.

Goosberrys in Jelly.

Make a thick Syrup, as much as will cover the Goosberrys you intend doing, boil & Skim it Clear, set it by to be almost Cold, have ready some green hairy goosberrys, they must not be quite ripe, only upon the turn & near being ripe, & while the skins are rather hard, they are not to be of the red sort, tho of a sharp sort, cut off the hard knub at One end with a pair of Scissars, & leave on the stalk at the other end, with a small pen knife slit down the side, & take out the seeds carefully with the point of the Knife, taking care that only the seeds are taken out & that the pulp remains all in, put the Goosberrys into the Syrup while lukewarm only, set it on the fire & shake it frequently, but it must not boil, take them off & let them stand all night, & with a spoon put them under the Syrup, or cover them with paper, the next day set them on the fire & make them hot again but not to boil, shaking them as before; do this in the same manner a third time; The Jelly to put them in must be made thus, Three pints of the sharpest Goosberries you can get (but they must be of the white sort) & one pint of water, the quantity you make of this Jelly must be suited to the quantity of Goosberries you mean to preserve, boil it half an hour untill all the goodness & flavour of the fruit is out, strain it off & let it settle pour it of clear, & to each pint of Liquor add one pound of double refined Sugar, boil it till it Jellys, which you may see by pulling a little of it in a spoon or Cup; put a little of the Jelly in the bottom of the potts to prevent the Goosberries from sinking to the bottom, when it is set put in the rest of the Goosberrys & Jelly, Cover with Brandy papers when Cold

To preserve Barberrys.

Tie up the finest & best Maiden Barberrys you have in bunches, to one pound of Barberrys put two pound & a qurter of Sugar, boil the Sugar to a thick Syrup, & when thick enough slir it till almost Cold then put the Barberrys in, put them on the fire, & keep them as much under the Syrup as you can, shaking the pan frequently, let them just simmer till the Syrup is hot thro, but not to boil for if they do it will wrinkle them, then take them out of the Syrup & let them drain on a Lawn Sieve, put the Syrup again into the pan, & let it boil till it is thick, then when half Cold put the Barberrys in, & let them stand all night in the preserving pan, if the Syrup is become too thin do as before, in taking out the fruit & boiling it again, let them stand all nigh — then put them in pots with Brandy papers.

To preserve Pine Apple in Slices

Pare the Pine Apples & cut them in Slices the thickness you would apples for Fritters, take then the weight of the Pine in Treble refined Sugar, sift it very fine & lay a layer of Pine Apple & a layer of Sugar, till the Sugar is all put on the Pine apple, let it remain till the Sugar is entirely dissolved, then take the Pine & drain it from the Syrup, & lay it in the pot you intend to keep it in; boil the Syrup you take from the pine, adding a little more Sugar & water & make a rich Syrup, pour it upon the Pine Apple but not too hot, repeat this in about ten days look at it now & then, & if the Syrup ferments, boil it it up again, Skim it well & pour it warm upon the Pine, the parings of the Pine apple, boil in the water you use to the Syrup so as to extract all the flavour of them

To preserve Oranges & Lemons whole

Take fine large Seville Oranges, Rasp the Outside Skin very fine & thin, put them in Cold water & let them ly all night put them in fresh water & set them on the fire, when they have had two or three boils in plenty of water take them off & let them lie all night in Cold water, then put them into fresh water & let them boil till they are tender, & till you can run a straw through them, if you think the bitterness not sufficiently out of them, put them again into fresh water & let them lie all night, Lemons need not soak so long as Oranges, to four Oranges or Lemons, put two pound of the best Sugar, & a pint of water, boil & skim it well & when it is cold put in the Oranges & let them ly four or five days in Cold Syrup, then give them a boil every day till they look Clear, then make some Pippin or Codlen Jelly thus, to a pint of either put One pound of Sugar, & let it boil till it Jellys, then heat the Oranges & put them to the Jelly & half their Syrup, boil them very fast a quarter of an hour, when you take them off the fire put in the juice of two or three Lemons, put them in Potts or Poringers that will hold them Single, & that will admit Jelly sufficient to four Oranges or Lemons, you may put a pound & half of Jelly & the same quantity of Syrup but boiled together as above with the Oranges, Malaga Lemons are the best, & are done the same as the Oranges, only do not require so much soaking

Take a good Melon, cut it as for Eating, then peel it so as to take off entirely the green part, but not more, then take out all the inside, & keep the Slices for ten days in the best vinegar, keeping it well covered, then take out the slices & put them into fresh vinegar over the fire, let them stew till perfectly tender, then drain them, & dry them in a Cloth, stick bits of Cloves & Cinamon in them, lay them in a Jar & make a Syrup & pour over them, tie them close down; this kind of sweet meat is eat in Geneva with Roast meat, & is much better than Currant Jelly or Apple Sauce.— The Melons must be in good Order, & within three or four days of being ripe enough to eat.

To preserve Seville Oranges. — (Mrs Skeggs)

Take Seville Oranges & put them in Spring water, where let them remain three or four days, Shifting the water every day, then take them out & grate off a little of the outside rind, carefully, & not to shew the white, it is only to let out a little of the bitter; make a thin Syrup & when it is sufficiently boiled take it off, & when only a little hot put your Oranges in, & just give them a Simmer over the fire, put them into a pan Syrup & all, & in a day or two put them on the fire & just scald them again, repeat this in a day after, & then boil a thick Syrup, take the Oranges out of the thin one, & lay them on a Cloth to drain, then put them to the thick Syrup as you before did to the thin one, by putting them into it just hot & giving them a Simmer, repeat this again in a few days, if you think they are not sufficiently done, but this you must judge of yourself; the insides must be left in.

Rasberrys in Currant Jelly.

You must Strip the Currants from the Stalks, weigh a pound of Sugar to every pound of fruit, & to every eight pounds of Currants put one pound of Rasberrys, which you are not to allow any sugar for, wet the Sugar & let it boil till it is almost Sugar a gain, then throw in your fruit, & with a very smart fire let it boil up all over, then take it off & straun it through a Lawn Sieve you must not let it boil too much for fear of any of the Currants breaking, & the Seeds coming through & muddying the Jelly; as it boils up in the middle, & the Syrup diffuses it self generally it is sufficiently done, & then take it of instantly; this makes a very elegant clear Currant Jelly, & tho it may be thought from other general rules, that it will not keep so long, yet it does & is full stiff enough for Glasses & most other Uses, take some whole, fine, fair, Rasberries, stalk them, & then take some of the above — Jelly, which put in your preserving pan, then throw in the — Rasberries, not too many at a time, for fear of bruising them about ten minutes will do them, take them off & put them in Pots If you chuse to do more you must put in the Pan a fresh supply of Jelly.— Let the Jelly boil up near, before you put the Rasberries in.

Another Receipt for Peaches in Brandy

Put Newington Peaches in boiling Water just give them a — scald but dont let them boil, take them out & throw them into — cold water, then dry them on a Sieve, & put them in long wide — mouth'd Bottles; to half a dozen Peaches, a quarter of a pound of Sugar, just wet it & make it a thick Syrup, pour it over the Peaches hot, & when cold fill the Bottles up with the best pale Brandy, & stop them very close.

The Peaches should be gathered before they are too ripe, they should be of the hard kind. Old Newington, or the Magdalen Peaches are the best, rub off the down with a Flannel, & loosen the Stone, which is done by cutting a quill & passing it carefully round the stone, & prick them with a large needle in several places, put them into Cold water, give them a great deal of room in the preserving pan, scald them extremely gently, the longer you are scalding them the better, for if you do them hastily, or with too quick a fire, they may crack or break, turn them now & then with a feather, when they are tender to the feel, like a hard boiled Egg that has the shell taken off, take them from the fire & carefully take them out, & cover them up close with a flannel or Cloth; you must in all their progress observe to keep the fruit covered & when ever you take it from the scalding or Syrup, cover it up with a Cloth, lest the air should change the Colour; then put to them a thin Syrup cool; the next day if you think the Syrup too thin, drain it well from the Peaches, & add a little more Sugar to it, boil it up & put it to them almost cold; to a pint of Syrup put half a pint of the best, clearest, & palest Brandy you can get, which sweeten with fine Sugar; if the Brandy is dark coloured, it will spoil the look of the fruit; the fruit should be well chosen; they should have sufficient room in the Glass Jars; when the Liquor wastes supply the deficiency, by adding more Syrup & Brandy, Cover them with a bladder, & turn them every now & then upside down, till the fruit is settled. —

Apricots in Brandy.

The Apricots must be gathered before they are full ripe, & as this fruit is usually riper on one side than the other, the unripe side you must prick a little here & there with the point of a knife, put them into cold water, & give them a great deal of room in the preserving Pan & in short proceed exactly in the same manner as you would with Peaches; directed sufficiently in the foregoing receipt for Peaches if they are not well coloured it is owing to an improper choice of the fruit, being too ripe, or too highly coloured, provided the Brandy is of the right sort.

Cherrys in Brandy.

Gather the Cherrys dry, when they are full ripe with the Stalks on prick them two or three times with a pin, to let a little of the juice out, have a wide mouth'd Bottle for them, which must be quite dry; put three Ounces of white sugar Candy to one quart of Cherrys, let it be finely pounded, put a little in the bottom of the bottle, then a few Cherrys, & then sugar Candy, till the bottle is full, then pour on Brandy, let it be quite full; then tie it down with paper pricked full of holes, let it stand six weeks, & then stop them down close, in that time you may use them;— Apricot kernels blanch'd & put in are a great addition to them; the Stalks should be cut with scissars, about half an inch long.

To dry Cherrys.

Stone the Cherrys, & to ten pound when stoned, put three pound of Sugar finely beaten, shake the Cherrys & sugar well together & when the sugar is well dissolved, let them have a boil or two on a slow fire, then put them in an earthen Pot, the next day—

Scald them, & when cold lay them on a Sieve, & dry them in the Sun, or in an Oven not too hot, turn them till they are dry enough, when you put them in a box put no paper.

Ginger Wine

To ten Pints of Water four and a half pound of Lump Sugar — set it on the Fire and when it Boils put in two & half ounces of Ginger let it boil half an hour then put in the whites of three Eggs and let it boil half an hour skimming it all the time — when cold put in the juice of seven Lemons and the Peel of four — put it in a Cask with a Spoonfull of Strong Ale yeast and bung it up close for a fortnight — Bottle it & it will drink in ten days —

Receipt for Liquorice Tea — recommended by her Royal Highness — The Princess Elizabeth — for Colds

Take two Ounces of Stick Liquorice, put it into a pipkin with near a pint of Water & let it simmer over the Fire till near reduced to half that Quantity — It must be stirred or took off from time to time & prevented from sticking to the Pipkin — A small tea Cup Night & morning — 13 May 1796.

H.R.H. Princess Elizabeth dau. of Geo. III. b. 1770. d 1840.

Receipt. for the Rheumatism.—

Essence of Jajaputa or Imperial Oil of Amboyna. from the Dutch Settlement of that name - I mentioned in Mr Alexander Dalrymple's Philosophical Transactions published about 30 years ago —

Take only a teaspoon full of it, pour it on the part affected, rub it in with the hand till quite dry, wearing always a flannel or shawl to keep it warm - This application has been much known & used in Holland for seventy years, but has only recently been brought to England —

For a Cough

One ounce of Mutton suet, taken from the Loin, put into a pint of new milk, let it boil till the suet is quite dissolvd Strain it off, and then sweeten it to your taste with coarse brown sugar, drinking whilst warm half at night, going to bed, and half the first thing in the morning.

Camphorated Julop.

Take Camphor, one dram. rectified spirits of wine 10 drops, double refined sugar half an ounce, rub these ingredients very well together, then add by degrees a pint of boiling water, let it stand in a covered vessel till nearly cold, and strain it through fine linen. ———————————

Kedgeree

Three or Four Spoonfuls of boiled rice, a little butter a hard boiled egg. a boild haddock it and the egg cut small a little Cayenne ale Mixed together and warmed

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French Plum Pudding

1/4 lb grated carrots 1/4 lb grated Potatoes 1/4 lb Flour 1/4 lb Currants 1/4 lb Raisens 1/4 lb Sugar 1/4 lb Suet one Egg. boil three hours

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Snow Cake

Beat ½ lb Butter to a Cream ½ lb of Sounded Sugar drop in three Eggs one by one then add a pound of Potatoe Flour sifted add a little Essence of Lemon bake in a slow Oven.

Orange Marmlade

Grate the rind off the oranges, cut them in four quarters, take the pith and seeds out of the middle, put them in a bason of cold water, then slice the oranges as fine as you possibly can, to every pound of oranges, put two pounds of sugar one quart of water, making use of what the seeds are in, and the juice of three Lemons, Put it all together, and let it boil one hour and twenty minutes, then put it in your pots, —

German Pudding

Four Eggs, their weight in flour, the same of pounded sugar, the same of butter, a little orange Peel, and Carraway seeds, mix all well together and two hours, —

One pound of Sugar
1 lb of eggs — 1 lb of flour, 1 lb of Butter
1 lb Currants, a little cinamon, cloves
and all spice, pounded fine, drop in
the eggs one by one, beating five minutes
between each, add the fruit and flour
slowly, Bake two hours and a half

Reciept for Eruption, on the face &c —
½ Ounce of the milk of Sulphur
One pint Elder flower Water
Mix them well together.

For an Ague

One Ounce of Jesuits Bark finely powder'd, of common Green Copperas & Jamaica Pepper of each a quarter of an Ounce Molosses four Ounces — mix all well together — the quantity of a Nutmeg to be taken three times a day when the fit is off — a Draught of warm Ale after it —

N. B — The Copperas & pepper must be beat fine in a mortar ———

For Costive Purgative Medicine for Children &c.

Take — to remove Bile —

Take a small tea spoonful of Calcined Magnesia in a large tea spoonful of Lemon juice & add a tea spoonful of Sugar — Then add about two table spoonfuls of water — Take this twice a day if the Medicine should operate too often the Magnesia may be taken —

M. Langshaw

Frangipane of Apples

Take a Dish able to stand an oven heat of either Silver China or Earthen ware line it throughout with fresh Butter not very thick but well covered, then dust it with flour — after that put 2 lb of Apples peeled & cut in pieces, place them into the dish with Sugar Cinnamon Cloves & either Chip Marmalade or Lemon Peel to flavor & a few sweet Almonds minced very fine Then take a couple of Spoonfulls of ~~Corn~~ Arrow root and them be mixed with ~~Milk~~ Milk not boiled only thickned & pour this over the Apples, put the Dish into the Oven & let it remain till the Apples should be soft & pulpy then send it to Table — let Cream be served to eat with it

French Rowls

Take half a peck of fine Flour and ~~put to it six Eggs~~ leaving out two whites a little Salt a pint of good Ale Yeast and as much new Milk made a little warm as will make it in a thin light paste, stir it about with your hand or a very large wooden Spoon, but by no means knead it then put it in a pan before the Fire to rise for about an hour or till they have risen very light, then make them up in little Roals and bake them in a very quick Oven ——

To make Muffins

Take Flour and mix it in a pan with warm new Milk & Water Yeast and Salt according to your Judgment, then beat it up well with a wooden Spoon untill it is a stiff batter, then set it near the Fire till it rises

Physick —

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