

Receipt to preserve meat (Beef) —

4 Gallons good water $1\frac{1}{2}$ ^{lb} Brown Sugar
2 Oz Salt pickle — 9^{lb} Common Salt. Boil
and skim until clear. and then let it grow
cold. Rub your meat lightly with fine salt
and let it stand 24 hours to draw off the
blood. Then cover it with this pickle —

The Pickle should be boiled every 2 or 3
Months adding 2 Oz of Sugar and $\frac{1}{2}$ ^{lb} of
Common salt

For Hams

To 4 Hams $1\frac{1}{2}$ ^{lb} Muscovado Sugar $\frac{1}{2}$ ^{lb} Salt
pickle and as much Rock Salt ground
fine as you think sufficient to preserve
the Hams — Let them lay one Month
in this salt having been well rubbed
with it and then drained for smoking

— Mr M^r. Cornishs Receipt —

Receipt for
purchasing meat

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