



*Infallible Cure for the Hooping Cough.*

Dissolve a scruple of Salt of Tartar in a gill of water; add ten grains of Cochineal finely powdered; sweeten this with fine sugar. Give to an infant the fourth part of a table spoonful four times a day; and from 4, upwards, a spoonful may be taken. The relief is immediate, and the cure in general effected within 5 or 6 days.

*CERTAIN CURE FOR THE BITE OF A MAD DOG.*

Extract from a work of much celebrity in London, entitled the Medical and Chirurgical Review. It is attested that after an experience of thirty-eight years, it was never known to fail of a cure.

A receipt of John Webb's for the bite of a mad dog, taken from the original by James Webb, son of the above John Webb deceased.

Take of the leaf of a large tea cup full, when cut quite small, the cup to hold about a quarter of a pint beer measure, take the same quantity of large box, or common garden box, cut this small, add nine leaves of red sage, cut small, let them be without blemish. Take half a pint of new wheat meal from the mill, or good fine flour, and about one table spoonful of yeast, mix it together as dough; take one third of it in new milk each morning.

This quantity for a man or woman; the same quantity for a sheep, hog or dog;—but for a cow or horse, take one cup full of rue cut small, and the same of box, but only nine leaves of sage; give this in milk or some other liquid.

Half this quantity will do of the rue and box for a colt or calf, but nine leaves of the sage.

My father has cured some men when mad, then he took one tea cup full of rue and one of box, and nine leaves of sage, boil it well in a pint of milk, and give it as quick as possible.

Half this quantity of rue and box for a small child, but all cases no more or less than nine leaves of sage.

Signed JAMES WEBB.

making calls.

To preserve Peaches.—Gather your peaches before they are too ripe, and with a cloth rub off the lint; cut down the seam with a fruit-knife, skin deep; toss them in a thick syrup; then drain them till nearly dry; put them in a jar filled with French brandy, and keep them for use.

MARLBOROUGH STREET.

To Cure Hams.—To 12 hams of common size take 3 pounds of brown sugar, 1 1/2 of well crystallized salt petre, and 5 of fine ran.—Rub the hams with this mixture, and let them be one week in a cask with the skins downward, then make a pickle of the strongest coarse salt, of sufficient strength to bear an egg; add about 2 or 3 quarts of lye from hickory ashes, reduced by boiling and straining—when cold, cover the hams with it, and keep them down with a weight; let them lie 3 or 4 weeks, according to their size, then hang them up in the smoke house; after 24 hours, commence smoking them with sound hickory wood, and repeat this every morning until sufficiently smoked.

A prescription used for the prevalent disorder with great success at Greenwich Hospital, under the direction of the skilful superintendents of that institution, has been published in some of the papers. It is as follows:

- 1 lb. strong mercurial ointment.
- 7 oz. Camphor finely powdered.
- 7 oz. of Cayenne pepper—or enough to make a thick paste.

These ingredients well mixed are to be rubbed over the body of the patient with a strong hand. The names of the medical gentlemen engaged at the Greenwich Hospital, are Stephen C. Roe, principal physician; Samuel L. Griswold and Charles A. Lee, assistant physicians.

An application of soap and water, and a poultice of corn meal is recommended as a cure for the bite of the most poisonous serpents.

The ship Star, arrived at Philadelphia from Madras, has brought over a Tiger and a female Elephant.

Cholera.—Prince Lievin, the Russian ambassador, pre-  
scribed—the moment the least symptom of approach of the  
cholera, 20 to 30 drops of laudanum, the same quantity of ether,  
to be taken in camphor, juniper or peppermint water; rhubarb,  
or tincture of it, to be taken if necessary; but on no account  
salts or magnesia, then send for medical advice. No case has  
proved fatal with these precautions. A person by the name of  
Taylor, calls this disease, in the Liverpool Mercury, "The  
Melancholia or Black Blood disease," for which he prescribes  
the inhalation of oxygen gas. We shall publish his article.

Union papers are circulating a

an ore bank near Shenandoah Springs, Va.

*The Virtues of Ripe Blackberries.*—One of our indi-  
genous wild fruits in summer complaints, so fatal to  
children under two years of age, have been known in this  
country since the earliest settlement.

The Salem Banner publishes the following receipt for  
Blackberry Syrup, and remarks that it has been long  
used in that vicinity with success, in most summer com-  
plaints:—

To two quarts of juice of blackberries, add the follow-  
ing pulverized ingredients.

1 lb. loaf sugar,  
½ oz. nutmegs,  
½ oz. cinnamon,  
½ oz. cloves,  
½ oz. allspice.

Boil altogether for a short time, and when cold add a  
pint of fourth proof brandy. From a teaspoonful to a  
wine glass, according to the age of the patient, is to be  
given at proper intervals, until relieved. But few adults  
would demur at such a beverage.

#### HINTS FOR FARMERS.

On account of the scarcity of some kinds of  
grain during the present season, the following  
extract may be of some service.

##### HORSES.

"Horses may be kept in good order by feed-  
ing them with raw potatoes, or carrots, washed  
clean; though they would be more nourishing  
if they could conveniently be fed on them when  
boiled."

##### HOGS.

"Boiled hay will keep hogs during winter;  
the addition of some potatoes, boiled with the  
hay, will make them thrive better."

##### SHEEP.

"Feeding sheep with Indian Corn, about half  
a gill each per day, is very beneficial, and keeps  
the flock in good heart."

##### HENS.

"It is a fact not commonly known, that the  
reason why hens do not lay eggs in winter, is the  
want of lime to form the shell. Let them have  
access to wheat, which contains lime, or to lime  
itself, they will lay as well in winter as any other  
time. There is a town in the county of Sche-  
nectady where lime stone abounds, and where  
the shell of eggs is much thicker than common,  
for this very reason."

and  
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nd

Recipe  
for making leary cake.  
half pound of butter beat  
very lightly -  
one pound sugar  
six eggs -  
one pound flour  
half pint of cream  
half a teaspoon of one lemon  
Make as usual for pound cake.

CHARLESTON, July 28.

The weather.—For 8 or 10 days past, we have experienced extremely warm weather. The mercury in Fahrenheit has during that period traversed from 88 to 95. On Friday night last, at 12 o'clock, it stood at 93, in an airy house. The wind, for the most part, has been varying from south to west, with only the exception of one day, when it was from the eastward. Two persons met their deaths from the sun's intense heat last week.—Notwithstanding these untoward circumstances our city continues very healthy.

#### STROKE OF THE SUN.

Messrs Editors—As the most fatal and distressing effects have recently occurred from the intense heat of the Sun, the following remedy is offered, as having proved beneficial in several instances.

Pour Vinegar down the patient's throat, having his face, head and temples at the same time. If the first attempt is unsuccessful, let it be repeated till the animal functions are revived.—When the patient is somewhat recovered give him strong drinks of Vinegar and Water.

The use of Vinegar is suggested as being most readily procured. Its salutary effects in Epilepsy, are well known, and if not wholly successful in these cases, may at least suspend the patient's life till proper medical aid can be procured. AMICA.

### Cheese Cake

✓ 1 Pint milk or Cream, & Eggs  $\frac{1}{2}$  lbs whites out, well beat & then beat & strain the whey out. add some nutmeg, Cinnamon 4 spoon full of rose water, as much Sack,  $\frac{1}{4}$  lb Currants, some fresh butter and fine Sugar.—Put it to what heat you please. ✓

### New Year's Cake.

✓ 7 lb Flour 2  $\frac{1}{2}$  lb Sugar 1  $\frac{1}{4}$  lb Butter and a little Cinnamon & sugar. 4 pint Water. The Cinnamon may be omitted.

### Puffets.

✓ 4 lb Flour  $\frac{3}{4}$  lb Butter 1 lb Sugar 1 lb Manna 1 pint milk 12 Eggs 3 spoon full yeast 12 cloves. 1 Nutmeg, mix well together. Let it stand to rise then bake it. The butter & Milk must be warm.

### Macaroons

✓ 1 lb Blanch'd Almonds pour it & moisten it with Orange water & the white of Eggs, with the same Quantity of fine Sugar with 3 or 4 whites of Eggs, beat it well together and bake it on Wafer paper. ✓ Or 1 lb of Almonds the white of 6 Eggs & 1 lb Sugar sifted. ✓

## Oley Cookies.

X 3 $\frac{1}{2}$  Flour  $\frac{1}{4}$  Sugar 1 $\frac{1}{2}$  Butter & 12 Eggs.

## Wonders.

3 $\frac{1}{2}$  Flour 12 Eggs 1 $\frac{1}{2}$  Sugar  $\frac{1}{2}$  Butter

## Whiggs.

3 $\frac{1}{2}$  Flour  $\frac{1}{4}$  Sugar  $\frac{1}{4}$  of butter 1 Spoonfull of milk some Coraway seed & 8 Eggs. Put the sugar in the milk with 2 Spoonfull of yeast.

## Bolla Bouches.

X 4 $\frac{1}{2}$  of Flour 16 Eggs 1 $\frac{1}{2}$  Butter 4 Spoonfull Yeast and some milk.

## Hard Wafels.

3 $\frac{1}{2}$  Flour  $\frac{1}{4}$  Sugar 1 $\frac{1}{2}$  Butter and little Ginger.

## Soft Wafels

3 $\frac{1}{2}$  Flour 1 $\frac{1}{2}$  Butter 10 Eggs 1 Quant Milk some Yeast.

## Ice for Cake

The Whites of 12 Eggs with 2 $\frac{1}{2}$  double refined Sugar made fine beat up together till it looks white & grows thick, spread it with a feather over the Top of your cake after it is taken out of the Oven and set it before a brisk Fire: but the best way to harden it into Ice is in an Oven.

## Common Puffs

$\frac{1}{4}$  lb of Sugar. The whites of 3 Eggs beat well together. The Yields of 2 Lemmons grated and mixed with the Sugar and then with the Eggs.

## Calves feet Jolly

Cutt 4 Calves Feet to pieces boil them slow in a Gallon of water (your pot will not hold) till the strength is all out of the Feet. Then run the liquor through a sieve and put it on a fire. Then take the fat of the Top and bottom and melt the Jolly in a sauce Pan then put on it 1 pint white wine, the Juice of 5 Lemmons with Sugar to your Taste, the whites of 8 Eggs beat to froth, boil the whole near  $\frac{1}{2}$  Hour, then strain through a sieve & your Jolly is ready to serve.

## Currant Jelly

$\frac{3}{4}$  lb Sugar 1 lb of Currants after they are stripped, make a thick Syrup of the Sugar - put in the Currants and let them boil a few minutes, then strain it and let it boil till it jellies.

## Lemon Jelly

The Juice of 5 large Lemons & the whites of 6 Eggs beat well together add 20 Spoonfuls of Spring water & 10 lb double refined Sugar pulverized & sifted, mix all together strain it through a jelly bag & set it over a gentle fire with a bit of Lemon or peel mix. When it is all the while & when it is very clear and when as hot as you can bear your Tongue mix, take it off the fire & put it in your jelly Glasses.

## Blanmange

1 Cup peeled Sunchlofs put in 1 Quart milk simmered 1 Hour & strained, when cold add to it some Orange flower water - sweet wine and rose Water - Sweeten it to your Taste a Peel of Lemon may be put in the Milk.

## Mince Pie.

Boil a Beef Tongue till it will blanch, when cold pick it. To every pound of Tongue add 2 lb of beef suet 6 Golden Pippins parred and minced. The Tongue which must be minced together very fine. Add to them  $\frac{1}{4}$  Cup Cloves & equal Quantity of Nutmeg & Lemon Juice 2 lb Currants 1 lb Raisins of the Sun  $\frac{3}{4}$  lb of Sugar 2 Pounds of Cotton all minced fine  $\frac{1}{2}$  pint Sweet Wine 1 pint of Rose Water and the marrow of a large Bone.

## Yellow Coconut Tart

1 lb Coic Nuts  $\frac{1}{2}$  lb Sugar  $\frac{1}{2}$  lb Butter 12 Eggs & the whites of 8 ditto. The Butter must be beaten with the Eggs. Add some Rose Water to it.

## White ditto.

2 Coconuts. the whites of 10 Eggs  $\frac{1}{2}$  Sugar & some Rose Water.

## Almond Tarts

$\frac{1}{2}$  lb Almonds blanched and beat  $\frac{1}{2}$  pint thick Cream 2 grated Biscuits 5 yolks of Eggs  $\frac{1}{2}$  lb Sugar put them to as much pack as you please. Or  $\frac{1}{2}$  lb almonds as above  $\frac{1}{2}$  lb Sugar  $\frac{1}{4}$  lb Butter - 8 Eggs leaving out the whites of 3 of them. Some Rose Water & Lemon.

Plumb Cake

4 lb dry Flour sifted - 3 lb Butter 3 Sugar. stir the butter and sugar to a cream. 5 lb  
 Currants 4 lb Raisins 2 lb Citron of Cinnamon Cloves & Mace together 1 1/2 Gunces  
 4 Dozen Eggs leave out the Whites of 6 of them - 2 gralld Nutmegs 1/2 pint  
 Brandy - 4 spoons full Rose water and 4 spoons full Ginger.

Short Cake

2 lb Flour - 1/2 lb Butter 1 lb Sugar 8 Eggs leaving out half the whites 6 spoons full  
 of Rose water. Baked with a gentle Fire.

Ginger Cake

6 lb Flour 1 lb Butter 1 lb Sugar 1 Quart Treacle & 3 Gunces Ginger.

Cake

1 lb Flour 1 lb Sugar 1/2 lb Butter 12 Eggs leave out half the whites. Bake in cups.

Crulla

1 lb Flour 1/4 lb of Sugar 1/4 Butter & 4 Eggs.

Soft Waffles

3 lb Flour. 1 lb Butter 10 Eggs. 1 Quart milk some Yeast.

Honey Cookies

2 lb Flour. 5 lb Sugar. 10 lb Honey. melt the sugar & honey together over a slow Fire.  
 when melted let it stand till only blood warm. Melt some Fat Licks in a little water and  
 put it in the Honey. Mix your Doe stiff and quick. don't work it long. Bake it in an  
 slow Oven. 1873 1/2 lb Honey & 10 lb Sugar 15 lb will be required. Or thus 2 lb Flour  
 5 lb Butter 10 lb Sugar melt the sugar and butter together over a slow Fire then strain  
 it through a hair sieve. Mix the Doe stiff and bake it in a slow Oven. The same Quantity  
 of honey in this as in the above

Buns

2 lb Flour. 1 Quart of milk boil your milk when cool put in it 2 or 3 spoons full of  
 Yeast and a little salt when raised make them up with as little Flour as possible  
 bake them on a Gridle.

## Honey Cookle as made by W<sup>m</sup> Clinton

Take a Quart of honey boil untill skum it add to it  $\frac{1}{2}$  lb Sugar and a Lump of butter twice as large as an Egg, and about the size of 2 Nutmeggs of Sweet Marsh in warm water when it is quite cold add 3 Eggs well beaten, Take as much Flour as will mix the whole quite stiff the more it is kneaded the better it will be. Add to it  $\frac{1}{2}$  a Tea Cup full of Ginger and some Carraway seeds.

## Tumbles

3 lb Flour 2 lb Sugar  $\frac{1}{2}$  lb Butter 6 Eggs. Beat your sugar and butter well together then beat the whites of your Eggs to a froth and mix it with your butter and sugar - then beat the yolks and add to the whole a handfull of Carraway seeds.

## Muffins

Take warm Water add some salt to it and stir in it as much fine Flour as will make it of a proper consistency for baking on a griddle put in it as much yeast as will raise it well - you must have Tin hoops or rings to confine on the Griddle.

## Ginger Bread

3 lb Fine flour  $\frac{1}{2}$  lb Sugar 3 Ounces Ginger mixed well together and the Rind of a Lemmon dried & made fine - wet the whole with as much Treacle as to make it stiff for the shape it had moulded in what shape you please - Or

1 Pint Molasses  $\frac{1}{2}$  lb Sugar 4 Ounces butter 1 Pint sour Cream Butter milk well beaten & of cream Flour to make it of proper consistence to bake the softer the better. Put 2 Table spoonfulls of Ginger & peel Marsh to raise it.

## Drop Biscuit

1 lb fine Loaf Sugar pulverized 10 Eggs (the yolks out of 3 of them) Beat well together from hour with the Sugar in them, the Eggs being well beat first separately then add 1 lb fine Flour dry and sifted, beat the whole  $\frac{1}{4}$  of an hour with it the more water added the drop them on Paper & bake them.

## Marvallyes

4 lb Flour 16 Eggs 1 lb Sugar 1 lb Butter.

Pusk

7 lb Flour well dried 1 1/4 Butter 1/2 Sugar 7 Eggs & Yeast sufficient to raise it.

Puff paste

1 lb Flour 3/4 lb Butter rub the Butter in the Flour and wet it with water so as to make the paste.

Lemon Cream

The Juice of 5 large Lemmons. The whites of 6 Eggs well beaten 10 Bug' 2 lb Symply - pulverized 20 Spoonfulls strong water mix it all together & strained through a jelly bag - set it over a gentle Fire strain it well, when it is as hot as you can bear your finger mix take it off and pour it in a glass. Just shreds of Lemon & Pearm some of them

Whip syllabub

1 Quart good Cream 1/2 Pint Wine. The whites of 6 Eggs. The Juice of 2 large Lemmons. Sugar to your Taste whip it & take off the froth as it rises.

Snow

1 Quart Cream The whites of 6 Eggs add 2 L or 2 H Who you please, beat - altogether well till a white froth rises. Then take a penny white loaf cut off the crust & put it into a Platter and stick a large branch of Rosemary in the Centre of the loaf, then with a spoon lay the froth on the Rosemary.

Common pancakes

Mix a Quart of milk with as much Flour as will make a thin Batter add 6 Eggs - a little Salt & a spoon full of fine Ginger mix all well together fry them & sprinkle Sugar over them.

Turn of paper Pancakes

Mix a pint of Cream with 3 Spoonfulls of fine Flour, 3 of Salt & 1 of Orange flower Water a little powdered Sugar, half a Nutmeg grated 1/2 lb fresh butter melted and almost cold - Mix all well together. Put a piece of butter in the Pan as big as a walnut & supple Batter in the pan as thin as possible and fry them a light brown on both sides.

## Sugar Cakes

✓ 3 Lbs 1 1/2 lb Sugar 10 lb Butter and a Spoonfull of yeast Biscuits dissolved in 1/2 Pint of Water. The butter must be rubbed in the Flour and the water mixed with the Sugar. Spice to your Taste. Or take 3 lb of Flour 1/4 lb of Sugar 1/4 lb Butter 1/2 pint Water with a Spoonfull of yeast Biscuits. Mix as above.

## Mewsbury Cake.

✓ 4 Eggs leave out 2 of the whites 1/2 lb Butter 1/2 lb Sugar 1 lb Flour 1/2 pint brandy 1/2 pint water 1 Nutmeg & a little Mace.

## Soft Biscuit

✓ 1 Quart milk 3/4 lb Butter as much Flour as will make them quite soft as full of yeast. They must be made thick so as to hold butter in them.

## York or Tea Cake

✓ 1 Quart milk 3/4 lb Butter and as much Flour as will mix them quite stiff as full of yeast. They must be made thin.

## Loaf Cake

✓ 3 lb Flour 1/2 lb Plumbs 1/2 Sugar 1/2 butter 1 pint milk 1/2 lb wine - a Gill of brandy - 1/2 pint thin yeast or Saffron 3 Eggs 1/2 lb of Cloves 1/2 Ouz - Cinnamon & some Nutmeg - mix the flour & milk & half the butter Sugar & Saffron together & when it is well mixed mix the rest with the other ingredients and let it rise again till it is perfectly light. Bake in large Cakes 1 mo. Or take 3 lb Flour 1 lb Butter 1/4 lb Sugar 1 lb Raisins 1/2 Pint Saffron 1/2 pint of wine 3 Eggs - Nutmeg and Cinnamon & 1 pint of milk. mix and bake as above.

## Yeast

✓ 1 pint water 1 lb of rind of pumpkin & a hand full of Hops scald 1 hour about 2 hours - then boil them about 5 Minutes strain it when scalding hot - Stir in 2 pint of Rye flour when milk is warm add a Tea Cup full of Molasses & half a pint of Saffron - Turn in a Jug and work it tight - It will be fit for use in 12 Hours.

## Vinegar

✓ To make good Vinegar take a Barrel of water a Gallon of Molasses & a bunch of Rye Straw and turn together - This was practiced in the revolutionary War.

Perpetual Yeast

1 lb fine flower mixed with boiling water to the thickness of cream add to it  $\frac{1}{2}$  pint raw sugar mix them well together. Put 3 Spoonfuls of purified yeast into a large Vial upon which put the above ingredients they will ferment waterily. Collect the yeast from the top and put it into a brown small necked jar and cover it up from the air. Keep it in a dry warm place. When used in past replenish it with flour made into paste and sugar in the above proportions. No yeast is necessary after the first time. It may be used along time, if not perpetually.

Spruce Beer

30 Gallons. Take  $\frac{3}{4}$  lb of Juice of Spruce 2 Gals. Molasses 1 pint Yeast mix them well together in cold water. Let stand 24 hours with the bung out of the barrel in an upper room to work. Then stop entirely close for 2 days & it will be fit for bottling in 8 days to drink. When bottled it must be kept in a cold cellar.

It is much the best when made of Spruce Tops which are easily procured and 5 Quarts of good Molasses is sufficient for a Barrel if you scratch a Quart of Wheat and add it to it.

Bitters

Gentian root  $\frac{1}{2}$  oz. Gunc. Cochineal  $\frac{1}{2}$  dram. Saffron  $\frac{1}{2}$  dram. Rhubarb 1 Dram. Cardamom  $\frac{1}{4}$  Gunc.  $\frac{1}{4}$  of an ounce of Grains of paradise to the rest  $\frac{1}{4}$  of an oz. Galenigale  $\frac{1}{2}$  oz. Gunc. slice the roots and bruise the seeds. Then infuse them in  $\frac{1}{2}$  Gal. Best Brandy and add the rinds of 4 Oranges to it. When it has stood 8 days you may pour it off. it will be fit for use. You may add brandy to the same ingredients till the virtue is all extracted.

Bitters medicinal.

Peruviana Bark 2 Gals. Orange Peel dried  $1\frac{1}{2}$  Gals. Virginia snake Root 3 drachms. Barmale flowers bruised & Gentian root dried each 2 drachms infuse these ingredients in a Quart of the best brandy for 10 or 12 days then strain it. a Table Spoon full may be taken twice a day to open the stomach. It is excellent for a weak stomach & to procure an appetite.

Shrub

To 1 Gal. Sarsaparilla add  $1\frac{1}{2}$  Gals. water 1 lb Sugar & 3 Gals. spirit to the best Brandy stir it well together.

Neylaux

3 Pints brandy  $\frac{1}{4}$  french pits or bitter Almonds & cloves a little Mace  
 1 Nutmeg a Sea Cup full of Coriander seeds beat & steeped in brandy for 17 Days  
 shaking it every day then add  $\frac{1}{4}$  lb of Sugar dissolved in 2 pints of Water  
 let it stand 17 Days longer then filter it through brown Paper and bottle it  
 for use.

Eau de Quoin

Take a quantity of ripe Quinces (the cores you take out when preserving them  
 is better) press the Juice out through a Linnen Cloth take 5 pints of the Juice to  
 12 of brandy 2  $\frac{1}{2}$  lb of loaf Sugar 2 Ounces bitter Almonds (or french pits bearded  
 36 cloves 1 lb Coriander seeds put them all together in a new Linnen Cloth  
 well closed let it remain 8 Day then strain it through a woollen bag till  
 clear.

Currant Shrub

4 Quarts of Juice well strained add 4 lb best brown Sugar and one Quart of  
 Brandy. Put in bottles with the Corks wood.

Current Wine

10 Quid Currants picked with the stems on - 10 Quid Water - 50 lb Sugar - This will  
 make 20 Quid of wine.

After mashing the Currants all together in a suitable Sybell first putting  
 among them  $\frac{1}{2}$  of the water to assist in getting out the Juice. Then strain the Juice  
 through a flannel or hair sieve and then through Linnen Cloth which  
 will completely extract the Juice making use of the other half of the Water to  
 remove the Juice. Put in the Sugar and let it dissolve, then put it in a Cask  
 sufficient only to contain it and let it ferment 4 Days then bottle it up tight.

Current Jelly

To 1 Pint Currant Juice add 1 lb Sugar set it over a quick fire and  
 boil it briskly till it begins to thicken. then let it boil moderately till it acquires  
 a proper consistence which is best known by having a little out in a Spoon -  
 letting it cool and tasting it.

## Burnt Cream

Boil a quart of milk with what spice you please & let it cool beat the yolks of 10 Eggs very well stir them in the milk sweeten it to your Taste then put in a pan over a slow fire and keep it constantly stirring till it acquires a proper Thickness then put it in a dish beat the Whites of your Eggs to a froth and lay it on the cream, sift sugar over it and put it in your bake pan - heat the lid of the pan very hot and set it over your Cream - burn the Top with a colour you please.

## Tarts

3 lb Flour 1 pint Water 3 lb Butter, rub the cold Butter in the Flour, that is - so part of it then you put the water to the rest of the flour as you shape & roll it.

## Almond Custard

$\frac{1}{4}$  lb Almonds blanched & beat fine, 1 pint Cream 2 Spoonfull of Rose Water (sweeten to your Taste) beat these and the yolks of 10 Eggs well beaten - put them over the fire & stir them all one way till them & then put it in your cups.

## Marrow Pudding

Take 2 fresh Hens and them in the fire dry them before the fire - boil a Quart of milk put in the bread to soak 2 hours, grate a small nutmeg over it - Sweeten to your Taste - put the Marrow of a large bone cut fine in it, a little salt  $\frac{1}{4}$  lb butter  $\frac{1}{2}$  lb Burnt milk Raisins and the yolks of 8 Eggs & the whites of 3 of them well beaten.

## Apple Pudding

Scald 3 or 4 Apples bruise them through a sieve add  $\frac{1}{4}$  lb of Sugar a little Nutmeg 1 pint of milk 10 Eggs  $\frac{1}{2}$  the whites only - Sweeten to your Taste.

## Rice Pudding

Grind  $\frac{1}{2}$  lb rice mix it by degrees with 3 pints of Milk over a gentle fire with Care - then pour it out and let it stand to cool - add to it 4 Eggs half the whites only 4 Spoonfull of Rose Water with  $\frac{1}{2}$  lb melted Butter & some Citron - Sweeten to your Taste.

Quince Pudding +

Take 3 Quinces wash them till they are tender peel and scrape them the pulp from the core. Then take the yolks of 6 Eggs the white of one beat them well with one half pint of cream and  $\frac{1}{2}$  lb of sugar. mix all well together. put some puff paste round the dish. pour in your pudding and when ready to bake -  $\frac{1}{4}$  lb melted butter.

White Pudding

Grate a white loaf, sprinkle it with flour and a small quantity of nutmegs and mace. soak three in milk. To a quart put 1 lb of currants 4 ounces of almonds chopped narrow and sugar mix all well together put them into small buns, tie them any length you please, boil them and keep them in dry boxes.

Orange Pudding

The Juice of 6 Oranges 1 lb Sugar  $\frac{3}{4}$  lb Butter - 3 Tops of Buns 12 Eggs - half of the whites only.

Boiled Pudding

4 lb Flour 16 Eggs 1 lb Sugar m.c. 1 lb Butter.

Jamaica Pudding

1 Quart of milk 8 Eggs a little sugar and a little Rose water & handfull of Flour stirred with them. Turn buns in Buns as you do Custards. Make a Pudding Sauce for it.

Custard Pudding

Boil 1 Quart of milk stir in it 6 spoons full of flour 6 Eggs a little Cinnamon. Boil it an hour - Melted butter & sugar for sauce.

Goose <sup>berry</sup> Fool

Take a Quart of Goose berry, then beat 6 Eggs with as much sugar as you think will answer and stir in the Goose berries till thick - with 1 pint of cream.

Potatoe pudding.

1 lb of Potatoes  $\frac{1}{4}$  lb Butter  $\frac{1}{4}$  lb of Sugar 4 yolks of Eggs & two of whites -  
 $\frac{1}{2}$  pint of Cream  $\frac{1}{2}$  of a nutmeg grated beat your Potatoes very fine and  
 stir them very well together and put a paste round the dish & bake it.

Bread pudding baked.

Take a penny Loaf cut it in thin slices, boil a quart of Cream or new  
 Milk and put in your bread and break it very fine put 5 Eggs to it a  
 Nutmeg grated  $\frac{1}{4}$  lb Sugar &  $\frac{1}{2}$  lb Butter mix all these well together  
 butter a dish and bake them brown.

Apple pudding

Take 4 or 5 small Apples pare them & seed around like with them so as to leave out  
 the core set them in the dish you intend to bake them in and fill the spaces out of  
 which you have taken the core with Sugar & 2 Spoonfull of Cream or a Quart of  
 Milk 7 Eggs with do mix the Cream with 4 Eggs together & pour over the  
 Apples - Little Time will bake it - Wine Sauce -

baked Indian pudding

1 Quart milk, boil it and stir in the meal - put in a lump of butter about  
 as big as an Egg - Some Molasses, Ginger and a little salt and 3 Eggs - It is good  
 without Eggs - It must be mixed quite thin.

Boiled ditto

1 Ten Cup full of Molasses a Piece of Suet is bigger as 7 Eggs chopped fine scald  
 the Suet in meal with boiling water, mix it very thin set it with some Sauce -  
 or Take Indian meal scalds - it with boiling milk, and sweeten it with  
 Molasses - It makes an excellent pudding but requires much boiling.

Carrot ditto

$\frac{1}{2}$  lb Yellow Corns  $\frac{1}{2}$  lb Butter 1 lb Sugar 12 Eggs leaving out half the  
 yolks 1 pint of cream milk - 2 Spoonfulls pounded fine a little Mace a glass  
 of sweet Wine and one of Rose water - An hours good heat will  
 bake it

Plum pudding called

1/2 bushel of bread crumbled 1 quart milk scalded 10 Eggs 12 Currants cleaned  
12 Raisins stoned (rub y our fruit in 3 Tea spoon full of flour) a double handful  
of fine Suet 1/2 Glass of brandy and a little salt. It must be well mixed & then  
and be turned for 9 weeks in the pot.

Cocoa nut pudding

1 Cocoa Nut rasped 1 pint cream with 10 Currants & Eggs 1/2 lb Butter 1/2 Sugar 1/2 pint  
of brandy. 1 Glass of wine. Spice to your Taste.

Rusk pudding

6 dried Rusk crumbled fine, beat 3 pints milk and pour over them when  
nearly cold beat 4 Eggs and add them to it. Bake it & eat it with wine sauce.

Jamaica Pudding

1 Quart milk 5 Eggs a little Sugar & a little rose water  
a hand full of Flour Stirred into it then take it as you  
do Custard —

Orange Custard or Pudding

Take white Orange and rub the outside with a little salt very well. Pare them  
and take 1/2 lb of the peel and lay it in several Waters till the bitterness is abated  
boil them in a stone or wooden Mortar then put the yolks of 10 Eggs and a  
quart of thick cream to it and mix them well together and sweeten them  
to your Taste. or set 1/2 butter and stir it well in if you will use it for a pudding  
and pour it in a dish covered with paste. If for a Custard leave out the butter.

Lemon Pudding

Grate the rind of three Lemons — beat the yolks of 12 Eggs & the whites  
of six. put in 1/2 pint of Cream 1/2 lb of Sugar, a spoon full of  
Orange flower water & a 1/4 lb fresh butter melted — beat all well together  
put it over a slow fire & keep stirring till it is thick, then take it  
off, squeeze in the juice of one large or two small Lemons & stir it  
till it is cold lay a paste round the edge of your dish & then pour  
it in —

## Chimney round of Beef

Boil it and stuff it with Pork salt and pepper and a little Mace put it in your stew pan, brown it but add no butter as when you brown it the pork will be sufficient, when it is near done add a Quart of water to it and continue doing it a little longer. Then serve it up - or in this way

Take the fat of bacon or Pork cut in small pieces 18 lbs. - Pepper, Salt and parsley dip your Pork in the seasoning, stuff the Beef and lay it in a dish and pour 1 pint of Port wine over it, and turn it while doing once or twice - In Winter it may stand 2 days before cook it. In Summer one day - put in the pot before you pour the wine over it - you must not put a drop of water on it. Cook it by a slow Fire.

## Beef Steak

Take fine live Cows and put under your Grid Iron. Lay your Steaks on it but do not season them - Turn them frequently and take them off and put them on a dish over a chafing dish. Squeeze the Gravy out but do not stir a Fork in them - When they are done put them on the dish with the Gravy season them with pepper and salt and add butter. Have your dish you send them to the Table in any warm when the Gravy is poured over them & bring to the Table (the butter with the Gravy).

## Helliger

Take a Leg or Legg of Lamb cut in Chops pretty thick. Put some butter in a pan and brown your Lamb as quick as you can. Then take it all out. Cut Onions and Jammy fine. Take 5 or 6 Carrots split them length ways. Put them in the same pan with as much Water as will cover them and put it on to boil. When the Carrots are nearly done take your meat with browned butter and put it in with Salt - Pepper and a little Lie Juice to your Taste. Stir it and let it boil until your meat is done - About 1/2 an hour will do the Lamb.

## Mushroom Fricasie

Stew them and pour away the liquor. Fry them with a little butter and Onion, -  
 Shred small some sweet onion and Thyme slight from the stalk. Season it  
 with salt and pepper. Make a sauce of Eggs beat in with the juice of Orange  
 flavor the Gravy of a Leg of mutton & Nutmeg. Shake them well. Give them  
 a few turns in the pan. Put them in a dish rubbed with Shalots, garnished  
 with Lemon or Orange.

## Brown Fricasie

Disjoint the Chicken - Season it with Pepper and Salt. Flour it and  
 fry it like an Oyster after browning the butter. Then have the  
 Gravy ready and a few Onions, a Glass of wine and a little Mace in the  
 Lay in it the browned Chicken. cover it up let it simmer a while and  
 serve it up.

## White Fricasie

Strain your Fond after having disjointed it. Par boil it. Then take some of the  
 Liquor you have par boiled it in. a little Mace, nutmeg, salt pepper and  
 a lump of butter rubbed well into flour and put all in your pot. Take in  
 a Glass of Wine beat up with an Egg (take Care not to burn it) and gradually pour  
 the fire stirring it all the while for fear of turning it. Then lay the Fond in  
 that Liquor and serve it up.

## Broiling generally

Take care that your fire be very clear before you lay your Meat on the  
 Grid Iron. Turn your Meat when it is done on one side quickly but without  
 running a Fork in it having a dish under hot to put it in as soon as done. Never  
 bake any Thing on the Grid Iron so that would cause it to be smoked  
 and burnt.

## Pickled Oysters

After your Oysters are opened wash them & put them in a stopp'd bottle with a little salt some water and a piece of Lilliam as big as a nutmeg. Let the Water boil before you put the Oysters in then put them in and let them boil a few Minutes and throw them in a pail and let them cool with the liquor. Then take whole Pepper 2 or 3 blades of Mace and some of the liquor in which the Oysters were boiled & with as much Vinegar as you like and boil them together. Put your Oysters into a stone jar and when the liquor is cold pour it over them and cover the Jar close so as to exclude the Air. - or this way

As soon as the Oysters are sealed in their own liquor with a little water added to it throw them into cold water, when quite cold put them in a pot. Take a Tea cupfull of whole Allspice, a Table spoonfull of Cloves. a Tea spoonfull of mace pound'd fine a Table spoonfull of whole Pepper. Let the liquor boil up with all the spice in it (except the Mace) add Vinegar & salt to your Taste when cold pour it on your Oysters and put them.

## Collopped Oysters.

Take stale bread Mace or cloves (Mace is best) 1 Tea spoonfull. A pinch of Pepper rub all together. Then lay a Layer of Oyster. Sprinkle them over with the bread. Then lay thin slices of butter then a layer of Oyster & so alternately till your dish is full. Finish with a layer of the bread & butter.

## Fried Oysters

Put some butter in your pan and put it over the fire till it begins to brown, have your Oysters well dried in a cloth dip them in flour or mixture of biscuit or stale bread. - made very fine and dry. Fry them perfectly brown, you must have very little butter to fry them in. The drippings of roast Beef is preferable. In the Oyster House they prefer hoggs Fat mix'd with the butter perhaps from Economy. They give you the best fried Oysters however.

## Stewed Oysters

Take  $\frac{1}{4}$  of hundred with their own liquor &  $\frac{1}{2}$  pint of Water, 3 Biscuits roll'd fine Butter and Mace (pound'd fine) to suit your Taste. They must stew but a little while.

## Oyster Soup.

Take the Oysters and some of the liquor and about 2 Quarts of Water let them boil in the liquor as the shells rise. Grind some bread fine mix it a little Mace or Allspice (Mace is best) Add a Quarter of a pound of Butter.

## Oyster Sauce

Put your Oysters in a little Water with some of their liquor, as soon as they are scalded roll a piece of butter in flower, stir or shake it well if you wish it to look white. Add a little Milk & mace.

## Forced meat Balls

2 lb of Veal 1/2 lb Salt Pork a slice of bread dipped in warm water 1/2 Tea spoonful Cayenne Pepper 1/2 lb black pepper 2 Tea spoonful of Salt 1/2 Tea spoonful of Thyme 1/2 Table spoonful Onions and celery or parsley. Of Orange Peel, Cloves and Allspice each a Tea spoonful & one Egg. Wet your hands with Water when you roll them.

## Calveshead Soup

The day before you make the soup boil your head and feet in a pail of water till all the bones will come out, when cut them in pieces about 1/2 inch square. Take the liquor your head was boiled in & put it over the fire chop 3 middling sized Onions 3 penny bunches of parsley or the same quantity of celery (leaves) and half a Table spoonful of the Onions & as much of the Celery for the stalks & add to it 2 Tea spoonful of pounded cloves 2 of Allspice 1 of Orange Peel, of Cayenne & black pepper each a Tea spoonful of Mace & nutmeg each 1/2 Tea spoonful 1 1/2 Table spoonful of Salt & put water. Pour the butter you fry for the Balls into the pot. put in your head and feet when the soup is almost done. Before you put in the head and feet put about 1/2 lb Butter in your fire bowl it and stir some flour in it. Then put some soup in the pan & boil it up. When you have put it in the pot and put the head in if it is not thick enough. Put some more soup in the pan and add some more flour to it. Put the Wine Mace and Nutmeg in it just before you dish it up.

## Calves head soup plain way

Boil the head and Feet so that the bones will easily come out, Take the bones out - and put 2 Table spoons full of Onions & as much Parsley chop fine 2 Spoonfull of Salt - A little black and red pepper half a Spoonfull of Thyme and bay - Tea Spoonfull of the oil - Boil the hashlet in a pot by itself take the head & grease with butter and flavor it put it on the Grid Iron & boil it then lay it in your soup a few Minutes before you lay it on your dish - Take some of the Liver and Liver and chop <sup>them</sup> fine together add Salt & pepper a Tea Spoonfull of the fat butter and Liver - Boil it all up - Take some of the Liquor it was boiled in and make the Gravy as thick as you please - Lay your hash over the head in the dish - Fry the Feet and some of the Liver for another dish -

## Pea Soup

Take a pint of split Peas put them in rain water over night. Set them by the fire so - that they will keep warm - The next morning early throw that water off and put a pail full of warm rain water to them & hang them on to boil - Stir them and add to them 2 Spoonfull of Onions & 1 of Sage - Boil them till they are very soft so that they will strain easily - Then strain & mash them through a Sullander and if they begin to burn shift them in another pot - Boil a Piece of pork (salted) and when it is almost done put it in your soup when you add Sausages are very good & if you have any pieces of fresh meat to put in it your soup will be improved

## Rasp berry Jam

Take 1 Quart Raspberries to 1 pint of Currant Juice 1 lb Sugar bruise your Raspberries in a Pan - put over the fire and let boil and put in Potts - for use -

Green Beans

Take the last Growth of Beans when they are young and tender snip them as usual. throw them into cold water, run it and drain them dry, then lay them in a bank made for the purpose, first a layer of blown salt, then a layer of Beans & so alternately the last of salt, then lay on them the head of a bank or round Board that will just go in your bank and put weights on it so as to press the Beans down close. About 1 Bushell of salt will answer for 5 of salt Beans before they are cut. The Beans that are too small may be pickled whole. Those that are too old must be taken out. Those that are very young & tender will keep very well without cutting & make a handsome 2<sup>d</sup> Dish. They must be put up in small jars or can be pickled by themselves.

Tragreties

Take green corn when fit for roasting, but cut them out of the cob & spread it out thin in the sun to dry, dont expose it to the dew continue out from day to day till it is sufficiently dry to prevent its molding. Or you may put your corn in your Oven after roasting on the bread & when it is not so hot as to scorch the corn, when it is sufficiently dry & shelly dry it afresh out in the sun as above. It is good in Soup. with green Beans or alone with some butter over it.

Head Cheese

Boil the neck till all the bones come out. take a Turkey while it is hot and cut it into 12 pieces perfectly together add a half a Table spoonfull of Mustard 1 of sage and half a spoonfull of pepper mixing them all well together while hot. lay a cloth in a butter under just the Meats and covered lay weights on it to press it. Let the butter under the feet that the Cheese may drain. Take some of the liquor that the neck was boiled in & add Vinegar & salt to your Taste. boil it up & when it is pressed put it in a Pot and pour the Liquor over it. Cold with the Salt & Vinegar put some whole Grains of pepper in it.

To cure Hams

Take 8 Gallons of Water 14 lb of salt 3/4 lb of salt Petre and half a gallon of Molasses. Let the Hams lay 6 Weeks in this Pickle. A little Allum in it is good.

Baked Fish

Take a slice of the Fish chop it fine add to it butter bread pepper and salt, cloves or Allspice 1 Teaspoonful bayone pepper 1 Teaspoonful of the latter instead of the salt. Score your fish and fill up the scores with the spices and salt mixed together, stuff your fish and sew it up, grease it & shake flour over it, lay your fish on your pan with thin slices of butter under it, bake it slowly. Serve it with a white Gravy.

Chowder'd Fish.

Take 2 or 3 pieces of raw salt Fish, fry it. Cut your fish in joints, throw it with some Crackers or Crust of bread in water a few minutes. Lay your fish in a pot & sprinkle with pepper and Allspice. Lay on it a piece or two of the Fish then the Crackers and then a layer of the Fish. Sprinkle it as before when you have put it all in pour on the fat fried out of the fish with a Tea cup of water. Shake a little flour on it and cover it up close. Let it stew moderately - if you find there is not water enough add a little more warm water. Let it stew till the fish is done. Add a little salt and butter and if you chuse Onion & Sweet Herbs.

Soured Fish

Boil the fish in salt and water lay it on dish to cool. Make a Pickle of salt and Water. Boil some Vinegar with Allspice, Mustard and cloves add a few grains of pepper after it has boiled, mix the Vinegar salt and Water together. When the fish is cold put it and pour the liquor over it enough to cover the fish.

Mungoes

Take small Mushrooms gut them and put them in strong salt and Water for 2 days shifting the water once. Then take some Reddish scraped or shred thin Mustard seed garlick a few cloves and some Mace by William Mellons throw with and lie them round with thread. Soak Vinegar 2 or 3 times and pour it over them until they become green.

Peppers

After you have gutted them throo them in water and let them stand 1/2 near day. Then put them in salt and water in a brasse bottle and cover them with Cabbage Leaves. Put them over the fire and keep them on a moderate fire until they grow yellow then take them out and drain them, boil y<sup>e</sup> vinegar and throw it over them. Put a small piece of Alewife in y<sup>e</sup> vinegar.

Watermellon

To preserve it cut it up in what shape you please. Put the Pieces in cold Water for a day or two. Then take them out and put them in fresh water and boil them for an hour or more until the Rind is soft. Then make a rich Syrup put in it some Cloves, Cinnamon or Ginger and a little of the Essence of Lemmons, scald y<sup>e</sup> Water Mellons in the Syrup. You may add the Juice of 2 Lemmons if you please. If the Syrup ferments it must be boiled over once & 1/2 for three Weeks.

Cucumbers

To preserve them take the ground and frost from seeds, some choose to preserve whole and others large to preserve in slices, put them in strong salt and water with a cabbage Leaf to keep them down. set them in a warm place till they are yellow. Then wash them off and set them over the fire in fresh water with a little salt in it covered over with a fresh Cabbage Leaf. Cover the Jar very close but take care they do not boil. If they are out of y<sup>e</sup> fire green change your water. Then cover them as before and scald them hot. When they are a good green take them off the fire and let them stand till they are cold. Then quarter the large ones take out the seeds and soft parts put them in cold water and let them stand 2 Days. changing the water twice every day to take out the salt then take 1 lb Sugar & 1/2 pint of water & set over the fire & when you have skimm'd clear put in the Rind of a Lemmon & 1 Bay of Ginger and when your Syrup is pretty thick take off and when cold wipe the Cucumbers dry put them in it. Boil the Syrup once a day for 2 or 3 Weeks & strong them with a little of y<sup>e</sup> best oil of oil. When you put the Syrup to y<sup>e</sup> Cucumbers be sure it is quite cold.

Pickle Walnuts

Take Walnuts when you can perforate them with a pin about the 20<sup>th</sup> June wipe them with Powder. Put them in a stone Jar with  $\frac{1}{2}$  Pint of mustard seed & 12 Cloves a large Root of horse radish sliced thin 2 or 3 blades of mace 2 Nutmegs whole and 2 heads of Garlics. Pour strong cold Vinegar over them then lie a bladder & heat lead over your Jar. Let it stand 4 Months before you open it in a dry place where not before they will be fit for use. You may use the Shell Lead

Cucumbers pickled

Put your Cucumbers 1 Day in the next day drain them. Take your Vinegar and boil it with a splash of Alum. Put your Cucumbers in while boiling and stir them all the while with a skimmer till they are quite green. Let them give one boil up and then throw them in the Jar you mean to keep them in. Let them cool before you lie the bladder over them. These Jars are best to keep all kinds of Pickles in.

Preserve Quinces white

When prepared through them in boiling water. Let them stand in water till they are sufficiently done then take them out with a strainer and put them in a jar. In a new whole they are then drawing make a Syrup skimming it. Put your Fruit in it let it boil 10 minutes then take the Spoon from the fire and let it stand a little then squeeze in the Juice of a Lemon or 10 which is the Quinces then set them again on the Fire & let them finish quite.

Preserve Peaches

$\frac{3}{4}$  lb Sugar to 12 Peaches. slowly & strain the Sugar. Put the Peaches in a bag - little and throw the Sugar over them put them over the Fire & stir them gradually until the Syrup is thick & transparent skimming them carefully while doing.

Brandy Peaches

12 Peaches  $\frac{1}{2}$  Sugar. The Sugar made into a Syrup with 1 Pint of Water. When the Peaches are done add 2 Pints of Brandy & 1 lb of Syrup.

Preserve Peaches green

Pair your Peaches very thin, throw them as you pair them into cold water, put peach leaves in your Kettle (bowl) and then a layer of Peaches and so alternately till they are all in - cover them with water and cover the Kettle. Put on Embers and let them do very slowly until soft & begin to break. Then take them out and put them on a dish to cool. pulverize your sugar & put either  $\frac{3}{4}$  or  $\frac{1}{2}$  lb to 1 lb of peaches as you choose. Take some of the water you scalded your Peaches in and make a thick Syrup, let it boil up and skim it but be careful it does not burn. Put your Syrup when almost cold on your Peaches and let them slowly till they are done.

Camp Cake

$\frac{1}{2}$  lb Flour -  $\frac{1}{2}$  lb Sugar -  $\frac{1}{2}$  lb Butter (10 lb is better)  $\frac{1}{2}$  Pint Milk  $\frac{1}{2}$  Teaspoon 3 Eggs  $\frac{1}{2}$  Tea Spoon full of Ground Ginger a Teaspoon full of Red Ash with as much Spice as you please & add 1 lb Raisins &  $\frac{1}{2}$  lb Currants.

Carigovich

1 Quart of good Spirits -  $\frac{1}{2}$  Oz of opium.

3 lb. flor. Benjoin. 3 1/2. Ol. anise. Crocus Anglicanum (Saffron) 3 iiij. - Slice the opium put it all together & steep it over a moderate heat for 2 hours - or put it in a Bottle & let it stand warm for 24 hours will answer as well —

For a Cough. by an eminent Physician  
in London -

Take 4 ounces of Kidney mutton Suet, shred or pound it very fine, then take a quart of New milk & put the Suet in it, let it simmer on the fire, till the quart is reduced to a pint, when you first put it on the fire add two small loths of wings or Alicampare and a blade of mace, sweeten it to your palate with white Sugar Candy - Take a small coffee cup of it. The first thing in the morning and the last at night, Taking good care not to drink Wine or eat Acids previous to the taking it - It must be rasped through fine Lawn.

This was sold at a Guinea a pint in London before the Secret was discovered

To make a durable white Gaint

Take a peck of Roach Lime, add to it a quart of Rock Salt or strong coarse salt finely powdered, then mix them with boiling water until both Lime & Salt be dissolved into a liquid substance - Then apply it by a brush to the work to be painted in the usual thickness of oil paint -

Baked Apple Cudding

After stewing the Apples mix butter & Sugar in equal measures Six Eggs leaving half the Whites out, the juice of 2 Lemons with the Rinds grated & a Nutmeg a puff paste must be laid in the Dish -

Honey Cake.

3 1/2 lb Honey 2 1/2 lb Sugar 6 lb flour 1 lb Citron  
2 lb Ginger 1 lb Cinnamon 1/2 lb butter, some  
orange peel —

Rice pancake

3 Spoonful flour of rice put it in a sauce pan  
with a quart of Cream put it over a slow fire keep stir-  
ring it until thick & smooth stir in 1/2 lb of fresh  
butter & 1/2 nutmeg grated then pour it in a dish to  
cool when cold stir in 3 or 4 spoonfuls of flour 1/2 lb sugar  
a little salt & 9 Eggs beat well stir all together &  
fry them in Hog's lard or fresh butter of a nice brown on  
both sides — If you have no cream use milk only &  
put in four spoonfuls of rice instead of three —

Puffard —

1 pint milk 10 Eggs 1 lb sugar 3/4 lb butter some  
nutmeg, some Currants, some Raisins Tea can full yeast  
2 lb flour so as to make a Butter like pound cake —

Naples Biscuit

1 lb Sugar sifted three times 3/4 lb flour. 6 Eggs well  
beat 1 Spoonful rose water when the oven is most hot  
put them in —

Waffles —

1 lb flour 1/2 lb Butter 4 Eggs some yeast and mixed  
very thin with milk — 2 Quarts milk to 3 lb flour

Nutmeg Pudding

1 lb Sugar 10 eggs half the whites & 2 nutmegs 1 lb of Butter melt the sugar  
& butter together then pour in the beat eggs — make a paste in the bottom of the dish

best - Jumbels

3<sup>th</sup> flour - 3<sup>th</sup> flour  
 2<sup>th</sup> Sugar - 2<sup>1</sup>/<sub>2</sub> Sugar  
 1<sup>1</sup>/<sub>2</sub> to Butter - 1<sup>1</sup>/<sub>2</sub> Butter  
 6 Eggs - 6 Eggs

Caraway seed - Caraway seed

beat the sugar & butter well together beat the whites well to a froth add them to the butter & sugar - vanilla - beat the yolks well & add them or Wonders -

3<sup>th</sup> flour 12 Eggs 1<sup>th</sup> Sugar a little butter

Turned Wafers

5 Eggs a Spoon full of flour 2 Oz Butter  
 1 pint of Cream sweeten it to your taste

Ginger bread

1/2<sup>th</sup> flour 1/2<sup>th</sup> Sugar 1/2<sup>th</sup> molasses 1/2<sup>th</sup> butter  
 1 Oz Ginger 1 Spoonful milk -

Mr O. Neals let. to cure hams &c &c -

1<sup>th</sup> Salt petre - 2 Oz. red pepper pods dried and ground very fine to 500 lb of Bacon rubbed well in the Ham & Shoulders - as soon as salted make a pickle of Salt that will bear a potatoe [2 1<sup>th</sup> Salt petre put into the pickle if the whole lb in ham & shoulders] - The meat must lay 6 weeks in this pickle, take out wash hang up in the smoke house - Smoke with green hickory or scrub wood 3 days very hard the 4<sup>th</sup> day over the House and give air for two days - Smoke 4 days more hard - give air again - and so on until smoked enough - The Cypress saves it from the insect and gives the meat a fine taste -

### White Boodle

Put 4 spoonfuls of oatmeal to 2 Quarts of water a little mace & lemon peel  
boil about  $\frac{1}{2}$  an hour but take care it does not boil over - sweeten it to your  
palate &  $\frac{1}{2}$  pint wine

### Prune Cake

3 lb flour 3 lb butter 3 lb sugar 30 eggs 5 lb of raisins 3 lb vanilla 1 lb  
of mace 1 lb cinnamon  $\frac{1}{2}$  lb of nutmeg  $\frac{1}{2}$  lb of cloves - half pint brandy -  
6 table spoonfuls rose water

### Washington Cake

1 lb flour  $\frac{1}{2}$  lb butter  $\frac{1}{4}$  lb sugar 1 cup cream a glass of brandy 5 eggs  
1 lb raisins  $\frac{1}{2}$  lb of cloves

### Pastry

3 lb flour 1 lb sugar  $\frac{3}{4}$  lb butter 1 quart milk 5 eggs 100 cup yeast

### Naples Biscuit

1 lb sugar  $\frac{3}{4}$  lb flour 6 eggs well beat a spoonful rose water when  
the oven is most hot put them in

### Dr. Peter Donnelly's Receipt

#### Directions for making a Stimulus

Take one Oj of Opium. 2 Oj's Camphor - 1 Quart of Spirits of  
of Wine; mix these ingredients together - if they will not dis-  
solve put  $\frac{1}{2}$  pint of the best brandy in it - The glass must be  
well rubbed with a brush before application -

#### Directions for making the Plaster

2 Oj's of gum gall banum, 2 Oj's oil of Spike (that  
which has the tar in it) 2 Oj's white turpentine, 2 Oj's  
beeswax, melt these altogether and spread them on a  
piece of thin Leather -

The plaster can be used for any dislocation of  
weakness in the Limbs or joints -

### Apple jelly

Take a dozen of good tart apples, take a pint of water, cut the apples in very small bits & throw them into the water as you cut them to preserve their colour - let them boil untill the whole substance is out of them the half wasted - then put it in a hair sieve - let them stand untill all the water is drained from them - to every mouthful of the liquor take a lb of fine sugar: cast the white of an egg or two & put in amongst the sugar & liquor - put them on the fire & keep stirring untill the sugar is melted when it boils a while take off the scum & put in the juice of a lemon as you like it of tartness - & the rind of a lemon let it boil untill it jellies

### White Coker nut Tarts

White of 3 eggs -  $\frac{1}{2}$  lb sugar some rose water - bake them in the same way as the yellow

### Yellow Coker nut Tarts

1 Coker nut grated & stirred the yolks of 5 eggs  $\frac{1}{2}$  lb sugar  $\frac{1}{4}$  lb butter a little rose water beat it well together

### Molasses & Cake

2 lb flour - 1 quart molasses -  $\frac{1}{2}$  lb butter 3 eggs 1 spoonful ginger 1 lb of cinnamon 1 lb of brandy & a little yeast ash -

### To preserve cucumbers

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Put them in salt & water not too strong - let them stand three days then green them over the fire with a little allum then make a strong ginger tea it must be thick with ginger & very strong - pour it over the cucumbers - boiling hot - let them remain in one day - then wash them off & make a syrup with a  $\frac{1}{2}$  lb of sugar - throw the syrup over them hot - this syrup must be heated & thrown over them every day untill you think the salt is drawn out of the cucumbers - then make a new syrup with  $\frac{3}{4}$  lb of sugar - as much essence of lemon as you please - with rose ginger

### Pine Apple

1 lb pine Apple 1 lb sugar - boil the syrup with ginger as much as will make it taste of ginger then strain it - & put the pine in it untill the syrup is even -

### Coker nut Tarts

1 Nut 6 eggs  $\frac{1}{2}$  lb sugar top of a rind a little butter & a little rose water

### Lemon cakes

make a paste in the bottom of your little pans cut some citrons in thin slices & lay in the paste then take the yolks of 3 eggs beat well with sugar & a little rose water 6 slices of citron is enough for 1 pan

## Calves Head Soup

Take a head the skin on & scald it in the following manner put it in some cold water - beat some rose fine & rub all over it, then put it in scalding water & keep turning it about - till you find the hair slip off - then take it out & as quick as you can take off all the hair wash it well & boil it  $\frac{1}{2}$  an hour then take off all the skin - & cut the tongue out & peel it - break all the bones to pieces & put them in a pot with a skin of beef cut to pieces - with 2 Gallons of water - when it boils skim it well & put in some allspice a few onions carrots 2 turneps sweet herbs & some celery stews it gently for 4 hours then strain it & in the mean time cut your skin into square pieces & slit the tongue down the middle & cut it across, put them in the pot with the soup - tie up a bundle of thyme savory & parsley cloves mace allspice beat very fine - stews it all thus till till tender mix 1 bottle Madeira wine with 4 spoonfuls of flour very smooth put in but be sure to stir it well - season it with cayenne pepper - salt take herbs out - put in some force meat balls yokes of eggs - boil it 5 or 6 minutes

## Chestnut Pudding

1 Chestnut 4 biscuits 4 eggs  $\frac{1}{2}$  lb sugar  $\frac{1}{2}$  lb butter a little milk & <sup>cream</sup>   
 Lemon Pudding

Grate the rind of three lemons beat the yolk of 12 eggs & the whites of 6 put in  $\frac{1}{2}$  pint of cream  $\frac{1}{2}$  lb of sugar a spoonful of orange flower water & a  $\frac{1}{4}$  lb butter melted beat all well together put it over a slow fire & keep stirring till it is thick - then take it off squeeze in the juice of one large or 2 small lemons & stir it till it is cold - lay a puff paste round <sup>the</sup>   
 Orange Pudding

Take the yolk of sixteen eggs beat them well with  $\frac{1}{2}$  lb butter melted grate in the rind of 2 oranges beat in  $\frac{1}{2}$  lb fine sugar 2 spoonfuls of orange flower water 2 of rose water a gill of sack  $\frac{1}{2}$  a pint cream 2 Naples biscuits or the crumbs of 4 penny rolls soaked in the cream & mix all well together - make a thin puff paste round the edge of the dish - it will take as long as a custard to bake   
 Raspberries in Brandy

1 lb Raspberries  $\frac{3}{4}$  lb sugar - put your raspberries in a bottle sweeten as much brandy with loaf sugar - as will cover them wax the cork

## Methylen

120 lb of Honey for a barrel - or one gallon of Honey to 2 gallons of water  
it must be very well boiled - a great deal depends upon the boiling & skimming

## To distill Roses

|                  |   |                         |   |                     |   |                   |
|------------------|---|-------------------------|---|---------------------|---|-------------------|
| 6 lb rose leaves | { | Edinburgh draw          | { | 6 lb of rose leaves | { | Dublin            |
| 10 lb water      |   | off 10 lb or 5 lb water |   | 10 lb of water      |   | draw off 1 gallon |

1 pint of water weighs 1 lb

## Mince Pies

To every lb Tongue - 2 lb sweet  $\frac{1}{4}$  lb of Nutmeg  $\frac{1}{2}$  lb of Cloves  $\frac{1}{2}$  lb of mace  $\frac{1}{4}$  lb of  
Cinnamon 2 lb Currants 1 lb raisins  $\frac{3}{4}$  lb sugar 2 wind lemon  $\frac{1}{2}$  pint wine  
the first rose water 6 apples

## Muffins

2 lb flour - 1 quart boiled <sup>water</sup> when cool - 2 or 3 table spoonful yeast a little salt

## Potatoe Pudding

1 lb of potatoes  $\frac{1}{2}$  lb butter  $\frac{1}{4}$  lb sugar 2 yolks of eggs & 2 whites half pint  
cream  $\frac{1}{2}$  a nutmeg - beat your potatoes very fine & stir them well together  
put a paste round the edge of the dish & bake it

## Gruy Sauce for Ducks

The neck gizzard & heart put them in a quart of water a lump of butter  
rolled in flour - some pepper & salt a little cloves & mace & when it  
is done or half stewed away add a glass of wine - when the ducks  
are roasted throw of the top fat from the dripping pan & mix your gruy  
with the Bottom -

 More-hound - an Litch - Andoom - malcove

## Olicooks - (Albany method) -

4 lb of Flour 1 lb Butter 1 lb Sugar 12 Eggs  
a tea cup of yeast & as much milk as you please  
say near or quite 3 pints -  
bake

1 lb flour  $\frac{1}{2}$  lb sugar  $\frac{1}{4}$  lb Butter & 5 eggs

To make 20 yds of Carpet - 2 run & 8 knot of green  
2 run & 8 knot of red - 5 knot of white - 5 knot of yellow  
8 run of black & 3 run of binding yarn - to be doubled & twisted

#### To color the wall blue

take as much lime as will white wash the room -  $\frac{1}{2}$  lb blue vitriol  
pound it put it in a pot over the fire with a quart of rain water when  
it is dissolved mix it with <sup>the</sup> lime - stirring it all the time - if the  
room is large you must have a little more vitriol - it is put on  
with a white wash brush - the same as lime -

#### Preserving eggs

Take  $\frac{1}{4}$  Bushel of Quick lime winchester measure & put in a  
tub or vessel, 8 oz of Salt, 2 oz of cream Tartar mix the same  
together with as much water as will reduce the composition or  
mixture to that consistence that it will cause an egg when put into  
it to swim with its top just above the liquid, then put & keep the  
eggs therein which will preserve them for 2 years if required

#### For a Cancer

Boil Turkish Figs in sweet milk use the figs as a poultice & drink the milk  
some have been cured with 2 lb - others with 3 lb in one obstinate case it  
took 12 lb to effect a cure -

another

Salt Petre dissolved in water & wet the part affected

For the Cure of the Gravel

1 lb Sassafrilla. — 1 lb Sassafras bark of the  
root boiled in two Gallons of Water till it is reduced  
to one Gallon — 2 lb best Stone Lime, the boiling  
water so prepared put on the lime — put it in a  
stone jar and well covered — strain it off and  
filter it through brown paper —

In the morning take one wine glass fasting —  
one at noon before dinner and one in the evening  
before Tea or Supper — Live on light diet two or  
three weeks —

— To be bottled and well corked —  
probatum est. so says Wm O'Neale  
City of Washington

For a Tettered Breast

63

Take a large handful of the flower of hops — that is the  
bottom of hops after being shook up — and put them in  
a linnen with 4 or 5 Oz. of fresh butter (no salt in it) (or  
as much Hogslard) and simmer it over a very slow fire  
until the strength is out of the hops, then strain it and  
add thereto about 2 thirds of a Gill of Camphorated  
Spirits — Then apply to the breast either by spreading  
on leather or Linen —

Wigs  
Lb flour 1lb butter 1lb sugar 6 eggs 1 Quart milk some yeast  
a little mace & carraway seed

### Custard Pudding

1 Pint milk 6 eggs well beat a few spoonfuls of flour  $\frac{1}{2}$  nutmeg  
a little salt & sugar - butter a cloth boil it  $\frac{1}{2}$  an hour

### To make yeast

Take 3 pints of water 1 Quart of Bran - a small tea cup of ~~yeast~~ hops  
just boil them together - strain it through a hair sieve when milk  
put in a tea cup full of emptyings, it will be fit for use in 24 hours  
and if bottled & corked will keep several months

### Quince Cake

3 Cups of flour  $2\frac{1}{2}$  Cups of sugar 3 eggs ten spoonful of  
Pearl ash - some ginger 1 glass of wine 1 tea cup of butter

### Quince Pudding

Take 3 Quinces scald them till they are tender peel them & scrape  
the pulp from the core - then the yolks of 6 eggs 1 white - beat them  
very well with  $\frac{1}{2}$  pint of cream  $\frac{1}{2}$  lb of sugar mix all well together  
put some puff paste round the dish, pour in your pudding - when  
ready to bake pour in  $\frac{1}{2}$  lb melted butter  $\frac{3}{4}$  of an hour will bake it

### Quish

20lb flour 1 Quart yeast 3lb butter 3lb sugar 5 Quarts milk

### Pancake

1 pint milk flour to make a thin batter 4 glass of Brandy a little  
nutmeg ginger & salt break in 6 eggs

### Cocoa Nut Tart

1 nut 6 eggs  $\frac{1}{2}$  lb sugar 1 top of a rush a little butter & rose water

### Quince cake

1lb flour 1lb sugar  $\frac{3}{4}$  lb butter & 6 eggs

### Sponge Cake

1 lb sugar 12 eggs half the whites  $\frac{1}{2}$  lb flour 1 lemon full lime juice  
First beat up the whites through it in the sugar then beat up  
the yolks & then stir in the flour - - - - - call "Dough"

### Ginger Cake

3 lb flour  $\frac{3}{4}$  butter 1 pint Molasses little pearl ash 1 lb ginger -

### Spice Beer

2 quarts of Molasses 3 Table spoons  $\frac{1}{2}$  of flour  $1\frac{1}{2}$   
of ginger  $\frac{1}{2}$  pint of yeast a few cloves a handful  
of hops boiled, to 6 Gallons of Water. Let it stand  
24 hours before you bottle it. -

Mr Van Wyck you will want about 12 Pounds of  
Yarn after it is doubled and twisted to make 2 d  
yards the colours to be

Green 4 Runs & 3 double nots -

Yellow 1 do & 3

White 0 do & 7

Black 2 do & 1

Red - 1 do & 2

Crimson 1 do & 3

Anti Antirion for Carriage wheels —

1 lb of Bees Wax

$\frac{1}{4}$  lb of Hogs Lard

$\frac{1}{4}$  lb of Beef Tallow

1 lb of Black Lead — mix together and stir  
it continually till they cool and you will  
have the best of Anti Antirion for wheels

Ginger Beer

69 Mrs. Higgins  
Hypocrite

Powder of Ginger 1 lb, Cream Tartar  $\frac{1}{2}$  lb, one Lemon  
sliced, 2 lbs of Sugar and 1 Gallon water — all of which to be  
simmered over the fire for 1/2 an hour & then fermented in the  
usual way with a cake of yeast & then bottled for use.  
It should be put in such bottles as are used for Soda Water  
to be closely corked and in a day after it may be fit to drink  
and as brisk as Champagne

Trout & But

1 lb Flour  $\frac{1}{4}$  lb sugar  $\frac{1}{4}$  lb butter 1 egg & few cloves & pint of Milk & little  
yeast

Mr Van der Horst (at Amster) Receipt

### Receipt to make English Chamagne

To every pound of Gooseberries about half wine when picked and bruised put one quart of Cold Water. Let it stand three days stirring it well twice a day - To every Gallon of Juice when strained put three pounds of Leaf Sugar - Barrel it immediately and to every Twenty Quarts of Juice put rather more than a Bottle of good Brandy - Hang a piece of Isinglass in the Barrel - Keep it a year before you bottle it unless by tasting you find the sweetness goes off - It should be sweeter by 15gr Measure & kept at least a year in bottle when it is drunk -

Litho - Lemon Wine

Fillers of water put to it seven pounds of Leaf Sugar add the Whites of 3 Eggs let it boil & strain it clear - When cold put to the rinds of 6 & the Juice of 13 Lemons. Strain both the in & Juice through a cloth - Let it stand all night then turn it put to it 2 or 3 Spoonfuls of yeast Stop it up & 3 Weeks then bottle it off -

### Black Ramise for hair

Gall<sup>n</sup> Spirits of Wine

To Gum Shulac

To Prozen

4 To. Lammblack -

Put them in a pot & shake it well two Days the third Day it will be fit for Use -

Mr Van der Horst (at Amherst) Receipt  
Receipt To make English Chamagne

To every pound of Gooseberries about half vine when  
picked and bruised put one quart of Cold Water. Let  
it stand three days stirring it well twice a day - To every  
Gallon of Juice when strained put three pounds of Loaf  
Sugar -

Barrel it immediately and to every Twen  
tyfourths of Juice but rather more than a Bottle of good  
Brandy - Hang a piece of Isinglass in the Barrel -

Keep it a year before you bottle it unless by tasting  
you find the sweetness goes off -  
It should be made by Bge Measure & kept at least a year  
in bottle before it is drunk.

71  
Limon Wine

3 qualls of water put to it seven pounds of Loaf Sugar add the  
whites of 3 eggs let it boil & skim it clear - When cold put to  
it the rinds of 6 & the juice of 13 Lemons - Strain both the  
Liquor & juice through a cloth - Let it stand all night  
then turn it put to it 2 or 3 spoonfuls of yeast stop it up  
for 3 weeks then bottle it off -

Black varnish for hairing

1 Gallon Spirits of wine

1 lb Gum Shulac

1 lb Rozen

1/4 lb. Lampblack -

Put them in a pot & shake it well two days  
the third day it will be fit for use -

Vinegar.

V.

X

W.

Whigs  
Winds hard & soft  
Wonders  
Whip Syllabus  
Wine Currant  
Walnuts pickled  
Water melon preserved  
White Fudding

To make 28 yards of Carpet -

2 Run & 1 knot of Green  
2 Run & 1 knot of Red  
5 knot of White  
5 knot of Yellow  
1 Run of Black  
and 3 Run of binding yarn to be doubled  
and twisted —

V.  
Vinegar - 13

W.

Whigs - 2  
Whiffs hard & dill soft - 2  
Wonders - 2  
Whip Syllabus - 10  
Wine Currant - 17  
Walnuts pickled - 40  
Water miller preserved - 42  
White Fudding - 20

X

To make 28 yards of Carpet -

Water Proof Blacking

1/2 Pint drying oil. 1 lb Bees Wax. 1 lb Spirits Turpentine. 1/4 lb Burgundy pitch carefully melted over a slow fire. Rub the Boot or Shoes with this as often as they become dry or untill they are perfectly saturated.

Irony Black may be added or not as you please.

Doubled

V.  
Vinegar - - - - - 13

W.  
Whigs - - - - - 2  
Whiffs hard & delto soft - - - - - 2  
Wonders - - - - - 2  
Whip Syllabus - - - - - 10  
Wine Currant - - - - - 17  
Walnuts pickled - - - - - 40  
Water million preserved - - - - - 42  
White Fudking - - - - - 20

X.  
Y.  
Yeast - - - - - 13  
Yeast Fermented - - - - - 14

Z.  
Z.

To make 28 yards of Carpet -

to Turpentine. It is  
in fire. But the  
become dry or untill

please. Doubled

## M.

|                        |    |
|------------------------|----|
| Marrowfat              | 9  |
| Macarons               | 1  |
| Muffins                | 8  |
| Mushroom Tonic         | 28 |
| Mango                  | 39 |
| Mashed Potatoes        | 32 |
| Mellon water preserved | 40 |

## N.

|       |    |
|-------|----|
| Noyau | 16 |
|-------|----|

## O.

|                                 |    |
|---------------------------------|----|
| Ole Cookies                     | 2  |
| Oyster Fritted                  | 30 |
| Oyster Fryd and stewed scallops | 31 |
| Oyster Soup and Sauce           | 32 |

## P.

|                                     |    |
|-------------------------------------|----|
| Pale Mince                          | 5  |
| Pasta puff                          | 10 |
| Pancakes. Conion and Sauce of paper | 11 |
| Pudding marrow                      | 19 |
| ditto Apple                         | 19 |
| ditto Rice                          | 19 |
| ditto Sausage                       | 21 |
| ditto White                         | 21 |
| ditto Orange                        | 21 |
| ditto Apple                         | 22 |
| ditto Potatoe                       | 22 |
| ditto Bread                         | 22 |
| ditto Indian baked                  | 23 |
| ditto Carrot                        | 23 |
| ditto Stomach                       | 24 |
| ditto Cocoa nut                     | 24 |
| ditto Bush                          | 24 |
| ditto Orange or Custard             | 25 |
| ditto Lemon                         | 25 |
| Pamice Pudding                      | 24 |

## P.

|                        |    |
|------------------------|----|
| Pelopers               | 40 |
| preserved Water melons | 40 |
| preserved Peaches      | 43 |
| Pomidy ditto           | 43 |
| preserved Green        | 44 |

## Q.

|                  |    |
|------------------|----|
| Quince preserved | 48 |
| Quince Pudding   | 20 |

## R.

|               |    |
|---------------|----|
| Rush          | 10 |
| Raspberry Jam | 35 |
| Rice Pudding  | 24 |

## S.

|                             |       |
|-----------------------------|-------|
| Sallabub whipped            | 10    |
| Spruce Beer                 | 14    |
| Soup Calves head            | 33-34 |
| Soup Oyster                 | 32    |
| Sauce ditto                 | 32    |
| Soup Pea                    | 35    |
| Shrub Currant and Raspberry | 15-16 |

## T.

|                        |    |
|------------------------|----|
| Tart. yellow Cocoa Nut | 5  |
| ditto white            | 5  |
| ditto Lemon            | 5  |
| ditto Common           | 18 |
| Tea or Lychee Cake     | 12 |

D.  
Drop Biscuits - - - - -

9.

ET.  
Pricase hours - - - - - 28  
Tried Oysters - - - - - 31  
Forced Meat Balls - - - - - 32  
Fish Salad - - - - - 38

B

E.  
Cru de Lait - - - - -

19.

G.  
Took Laundry - - - - - 26

H.  
Honey Cookies - - - - - 7  
Wollegor - - - - - 27  
Horns to cure - - - - - 37  
Head Cheese - - - - - 37  
Ice for cake - - - - - 3.

J.  
Jelly Calves Feet - - - - - 3  
Jelly Currant and Lemon - - - - - 4-7  
Jumbles - - - - - 8  
Ice for cake - - - - - 3

K.

L.

M

O

Cowardup  
 16 drachams is 1 Ounce  
 16 Ounces is 1 Pound  
 28 Pounds is 1 Quarter  
 4 Quarters is 1 Tun  
 20 hundred is 1 Ton  
 By this Table weighed  
 that is subject to much  
 waste

one from London taken 12  
 1 Golden Bitter 9  
 5 Golden for Cloth 8  
 2 Golden John meat 8  
 8 1-12-0  
 8 2-3-7  
 7 3-4  
 4 3/4 for flex  
 4 10 Lysa Gite to go back  
 4 2/2

430 hat 3 dringale book  
 48 hat 1 hat  
 100 hat 1 hat

A

Almond Sarts 5  
 dulse Custard 18  
 Apple Pudding 14-22  
 Arragates 36  
 Rhinod Bess 26

B

Bolla Bouches 2  
 Blamminge 4  
 Burrens 6  
 Bread Ginger 9  
 Bisul drop 9 Bisul soft 12  
 Bitters 2 sorts 15  
 Burren Cream 18  
 Bread Pudding 22  
 Bysalmade 26  
 Beef Steak 27  
 Brouing 29  
 Spruce Puer 14  
 Bours gull 36

C

Cheese Bites 1  
 Cocoa Nut Tart yellow 5  
 Cookies Bley 2  
 Salves Sweet Jelly 3  
 Currant Jelly 4  
 Colre. Cuke. Root. Ginger Bites 6  
 Cookies honey 7-8  
 Cream Lammion 10  
 Colre. Common & Lure of Sugar 11  
 Colres. Sugar. Shredding & high, or Tea 12  
 Cakes Soap 13  
 Currant Thre. B. Wine and Jelly 17  
 Cream Burren & Custard Almonds 18  
 Custard Pudding 24  
 Carrot dulse 23  
 Cocoa Nut dulse 24  
 Collops Syntens 31  
 Calves Head Soup 33-34  
 Head Cheese 37  
 Rhaidens Fish 38  
 Cucumbers pickled 41  
 Camer Cate 45



2/ Morning

Countdowns High  
16 drachmas to 1 ounce  
16 ounces — 1 pound  
28 pounds — 1 quarter  
4 quarters — 1 hundred  
20 hundred — 1 ton

**CORN PLASTER.**—The following receipt was given me by the Earl of —, on purpose for this book; and I set many men to try it on several unfortunates, who have given him their blessings for the cures he has made:

|                          |            |
|--------------------------|------------|
| Mercurial plaster        | } 2 drams  |
| Diachylon do, with resin |            |
| Diachylon do             | } of each. |
| Sugar of lead            |            |
|                          | 20 grains. |

All mixed together and spread on leather.

Apply a piece of this plaster for three or four days. Then soak the foot, and rub the corn with a piece of pumice stone. Again repeat the plaster; and the corn will soon disappear. N.B. The corn never to be cut. We have only to conclude with saying, that with every new edition Colonel Hawker establishes himself more and more as the oracle of sporting.—*From Colonel Hawker's Instructions to young Sportsmen.*

#### RATES OF DEAL ESTATE

**REMEDY FOR DIARRHŒA.**—The following is said to be a cure for the Diarrhœa. It should be cut out and pre-

pare half a pint of rice until it is perfectly brown; boil it as is usually done, and eat it slowly, and it will stop the alarming diarrhœa in a few hours.

—*the President and Senate.*

#### INDELIBLE INK.

To make it, take nitre of silver two drachms, rain water two ounces, tincture of galls 30 drops. Previous to applying the Ink, the linen to be marked, should be wet with a solution of pearl ash in water, and suffered to dry.

**TO CURE A BURN.**—"A Lady," in the Knoxville Register, gives the following recipe for a burn:—"Scarce a month passes away but we read or hear of some accident caused by fire. I send you the following prescription for a burn, believing that if it were generally known, much suffering might be alleviated. Take a table spoonful of lard, half a table spoonful of spirits of turpentine, and a piece of rosin as big as a hickory nut, and simmer them together till melted. It makes a salve, which, when cold, may be applied to a linen cloth and laid over the burn. If immediately wanted, spread it on the cloth as soon as melted—it will very soon cool. I have seen it applied after corroding effects of chemical poisons, after a foot has been burnt by boiling sugar, after severe scalds, and in every case the sufferer obtained perfect ease in ten or fifteen minutes after it was used. It may be applied two or three times a day, or as often as the cloth becomes dry."

the bite of vipers and other venomous reptiles, and always with success.

He has prevented the hydrophobia in more than sixty people; and many other physicians who have followed this method, have found it equally efficacious.

It is remarkable that in Italy, vinegar has also been lately discovered to be a remedy for this frightful disease.

**Fire and Water-Proof Cement.**—To half a pint of put an equal quantity of vinegar, in order to curdle and separate the curd from the whey, and mix the curd with the white of 4 or 5 eggs, beating the whole together. When it is well mixed, add a little quick-lime through a sieve, until it has acquired the consistence of thick paste. With this cement, broken vessels may be mended. It dries quickly, and resists the action of hot water.

**Remedy for the Tooth-ache.**—Put a piece of unslaked lime, about the size of a walnut, in a quart bottle of water, and keep it corked. Cleanse the teeth with a brush every morning, using this water, and rinse the mouth with it after dinner and tea. If the water is too strongly impregnated with lime, dilute it. This practice will not only prevent the tooth-ache, but will preserve the teeth.

#### CURE FOR THE BITE OF A MAD DOG.

By Dr. De Mevius.

Physician in ordinary to the king of Poland.

The doctor first advises to cover the wound with fresh earth or with maff, to inhibit the saliva of the animal, and then to wash it with water. At the same time, wash in a half pound of butter in four times as much vinegar, and when the wound is cleared, apply a compress of linen steeped in that mixture, and moisten it very often with the same for nine days; after which time you may safely remove the compress, and cure the wound in the usual way.

During the time that the vinegar is used outwardly, the patient must take it internally four times a day, in doses of an ounce and an half of vinegar warmed with a little fresh butter, and his common drink must be pure water with a little vinegar. Every strong liquor is extremely injurious, so any emotion of anger or impatience.

Dr. De Mevius has used the same remedy again

ted into surgery.

**The Unknown Doctor.**—A stranger leading three horses, has appeared in our city and has produced a very surprising effect on public opinion. He prescribes as reports states with great success, gratuitously, as we hear, for Cholera. He says his prescription consists of equal quantities of powdered maple Charcoal, hog's lard and maple sugar. Numerous cures are said to have been effected by him. We give his recipe.

Two spoonfuls of Charcoal,  
Two do of Lard,  
Two do of Maple Sugar,

Mix these together, and give them to the patient with a spoonful of sugar, to remove the disagreeable taste from the mouth: should this remain on the stomach one half hour after, you may allow the patient to drink a little spruce beer: chocolate may be used after the recovery of the patient with dry bread. He recommends, after all these medicines, that good fat bacon, with beans, be well boiled together, the bacon to be first skinned, and boiled well, the patient to eat with moderation of this food.—*Montreal Courier.*

**Hydrophobia.**—We have been favored with the following useful communication:—

The following remedy has been used with success by Lord Rossmore in his kennel for some years, and by gentlemen and sportsmen of his Lordship's acquaintance, in the King's County Ireland. One reference will be sufficient for the present. A hound having all the appearance of madness, bit several hounds in the pack of a Mr. Freeman; he was killed; the medicine was immediately applied to all the rest, bit and not bit, save one, on which the experiment was not tried. He died raving mad; none of the rest showed any appearance of infection.—The sooner it can be applied the better. After a lapse of 12 or 24 hours the remedy might succeed in a case or two, but would fail in others. No kennel should be without this medicine. Any chemist can determine how long it will keep:

Six oz. blings of powder, 6oz. rue, 4oz. garlic, 4oz. ml thrinate or Venice treacle; cut the rue and garlic small; mix them with three quarts of strong beer, or white wine, in an earthen vessel that can be stopped close; put it into a pot of water with hay tied about it, to prevent it from being broken against the sides of the pot when the water is boiling. Let it simmer over a slow fire three or four hours, then squeeze the liquor from the herbs, and bottle it for use, and seal the cork.

**How to apply it.**—For a dog, one table spoonful the first day, two the second, three the third, four the fourth, and five the fifth; continue to give five for four mornings more nine mornings in all.

The same quantity to a man or woman, making allowances for robust or less vigorous frames. To a child half the quantity. If a poultice can be applied to the wound, let it be of the squeezed herb hot.—*London Courier.*

**BY** order of Single  
of the court of common  
Queens, notice is hereby  
SPALDING, of the said  
debtor, to the cause if  
at the court-house in  
the twentieth day of Oct  
afternoon, why an assign  
should not be made for the  
his person be exempted f  
the attainted, an veto  
certain cases, passed Ap  
1826.

**RICH**

**BY** order of Jacob Ty

the court of common

Richmond, notice is hereby

ABRAHAM S. BIRD, of To

have before the said judge at

day 19th day, said county,

one a few lines, rub the

on with a dry hand, or with

at restoration should be a

the quantity of air gently into

portals being then unobscured,

much must be gently press-

in portion of air is then to be

expelled in the same man-

nered uninterruptedly, for

poverty does not take place

at restoration should be a

intended place, put the body

a fire, lay a mattress, or fol-

concentrated light, and place

the body upon it, keeping the

ly elevated. Admit no more

who will be quite sufficient

immediately begin to apply dry

ways, such as hot bricks and

raped in flannel, bags of hot

the feet, palms of the hands,

held upon the body and limbs;

same time, commence arti-

in the manner.

mouth and one nostril, let

a pair of bellows in the other

the quantity of air gently into

portals being then unobscured,

much must be gently press-

in portion of air is then to be

expelled in the same man-

nered uninterruptedly, for

poverty does not take place

at restoration should be a

Mary Jane W.

A gentleman who was struck with the frequent occurrence of death by drowning, in our Island, has requested the insertion of the following:—  
**TREATMENT IN CASES OF APPARENT DEATH.**  
[Some of the most common accidents by which many persons are hurried out of existence, such as drowning, suffocation by gases, and other casualties, often occur in places where it is impossible to procure immediate medical assistance. In these cases, a prompt use of a few simple remedies might probably save the lives of many valuable members of the community. The Anatomical Society of London has published as an important directions in these matters, the substance of which appears very clearly stated in the following paper, which was drawn up by Mr. Seren, a surgeon of Birmingham.]  
**TREATMENT OF DROWNED PERSONS.**—1. Remove the body on a plank or hurdle, with the head uncovered and elevated to the nearest convenient place; or, if it be far to such place, first strip the body of the wet clothing dry it carefully, and with as little rubbing as possible, and put on it some of the clothes of bystanders.



