

Genuine indian arrow root : by appointment of the importer : also some fine turkey rhubarb / sold by Randall and Co.

Contributors

Randall and Co.

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GENUINE
INDIAN ARROW ROOT,

By Appointment of the Importer :

ALSO SOME FINE

TURKEY RHUBARB,

Sold by RANDALL, and Co.

NEAR CARLTON HOUSE, PALL-MALL,

THE INDIAN ARROW ROOT, from the West Indies, is recommended to the Public as a most wholesome, nutritious and agreeable Aliment, superior to Sago, Tapioca, Rice, or any other farinacious Substance; besides being excellent for weak Stomachs, and imperfect Digestion, it is allowed to make a better Food for Infants than either Bread, Biscuit, or Rusks.

DIRECTIONS FOR PREPARING IT FOR USE.

Put a Desert Spoonful of the Powdered Root into a Bason, and mix it with as much cold soft Water as will make it into soft Paste, then pour on Half a Pint of boiling Water, stirring it briskly, and boil it a few Minutes, when it will become a clear smooth Jelly; to which add two or three Table-spoonfuls of Sherry, or other White Wine, a little Lemon Peel and Sugar; Lemon or Seville Orange Juice may be added if agreeable. If it is intended for very young Children, Milk may be substituted for Water and Wine.
