Genuine indian arrow root / sold by Randall and Co.

Contributors

Randall and Co.

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GENUINE

INDIAN ARROW ROOT,

Sold by RANDALL, and Co.

NEAR CARLTON HOUSE, PALL-MALL,

By Appointment of the Importer.

-MARKERAMAN

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 a 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.

ALSO SOME VERY FINE

...........

TURKEY RHUBARB,

Mholesale,

And in Quantities of not less than ONE OUNCE, for the Accommodation of PRIVATE FAMILIES.

George Coole, Printer, Danton's Hill.