Gradwell (& others)

Contributors

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& others

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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
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GRADWELL [& others]

Collection of medical, cookery and a few household receipts

[c. 1750-1775]

Andao

Usque ad oi yo

C James Greenhow

Nam nior sit communis
Oberambus qui separare
Nam eque vent Turres
Neque Jubes

986

to make Calves fot pyes
to make Conerve of red Roses
To pot venison
To make jelly of hartshorn
To make white elderwaine
To make whip Cream
To make lemon Cream
To make apes tope
To make a carrot puding
To make a tansey
To make Jelly of currans

To make

putate puding
to make Shrob
To make rosing waine

A Receipt

For the Scurvy in the Teth

Take 1 penerth of whait wain vinicker 1 penerth of bartgras 1 penerth of hony pound the bartgas fain and boil it in the vinicar som tain then put in the hony Ceepe stiring all the whail till it becom agentel salve when boill robe the teeth and goms with asege leaf dipe in this till you make them bleed take Care non of this bee swalad doun the throt

The Bladder is subject to the Gravel stone and ulcers which cause a weakness or stopping of urine either with or without pain the stone in the bladder is sometimes conveyd thither from the kidneys thro' the ureters or else it is bred there from a gross and very crude humour which flows from the veins with the urine in to ~~the~~ and there becomes dry and hardened with heat the signes of the stone in the bladder are the pains which the patient feels in the neck of it when he makes water a continual great itching at the end of the yard a inclination to make water and go to stool without being able to do either the one or the other a great

uneasiness either in walking standing sitting or lyin
down the cure of or the gravel or stone in the kidey.
will also serve for the same in the bladder anbou
ought to remember when you ar about to brea
away the stone in the bladder you should always
begin with light mening barley waters and the
are to be taken always fasting or four hours befor
meals

the following prescriptions may be
safely used

Take two drams of the powder of woodlice in
an ounce

A Draught of the Salts in a fever

Take black Cherre water two ounces Compound
priory water one ounce Salt of Harts horn
one Scruple Salt of wormwood half a dram
Salt of amber three grains
Spirit of Sulpher fifteen Drops
take this Draught every Six Hours till
you have taken eight or ten Draughts
this has don very Great Cures without
the Bark where the fever is occasioned
by a great Cold it Sweetens and cools
the Blood and revives the Spirits and
Fed to admiration

A Receipt for Spitting Spirits

Take Gum ammoniac one drachm Asfatida
half a drachm dissolved and mixed in
6 ounces of penny royal water add to
this mixture half an ounce of Syrup of
Safforon and take a spoonful twice or
thrice a day

2 large sticks of horsradish 1 hanfull
of wood ban leavs 1 hand full of water treas
won hand full of broock laim boill it
in 5 paints of whey till won half be
con sumed take half a paint first
in the morning and last at night

half an ounce of palestle
1 ounce of whail suger candy
2 ounce of oyl of swel almons
made ~~and~~ in to allectuary

For the colick

Take 1 dram and a half of Dr Hollands
powder and mix it in a little sack and take it and
drink a glas of sack after it it gives present
ease

For a pain in the stomach

Take conserve of wood sorrel and mithridate
an equal quantaty mix it well together and take
night and morning the quantity of a nutmeg
to do for fifteen days together

To Cure the Jaundice

Take alive tench slit it down the belly take out the guts and clap the tench to the stomach as fast as possible and it will cure immediately

To make plaster for an ague

Take a pennyworth of black soap one pennyworth of gunpowder one ounce of tobacsnuff and a glass of brandy mix thes in a mortar very well together spread plasters on leather for the wrists and lay them on an hour before you expect the fit let them lai on a fortnet

To stop vomiting

Take half a paint of mint water on ounce of syrup of vilets a quarter of an ounce of mithridate and half an ounce of syrup of roses mix all thes well together and let the party take two spoonful first and then one spoonful after every vomiting till it is stayed

For the Jaundice

Take some tars such as you feed pigeons with and dry theem in an oven and beat them to powder and sift them and take a spoonful of tha powder in a morning fasting and drinke half a paint of whay warm after it and do this for three mornings and it will cure the very far gon

a Good Bitter wine

Take 2 Quarts of strong white wine infuse in it 1 Dram of Rhubarb a dram and one half of gentian Root Roman Wormwood Tops of Carduus Century Camomile flowers of each 6 Drams Yellow Peel of Oranges half an Ounce of Nutmegs Mace & Cloves of each 1 Dram infuse all these 2 Days and Nights strain it and Drink a Glass fasting and an hower before Dinner & Supper ad Filings of steel if lis propper 2 Ounces

---

ere for the piles By the Revd
mr Wilson april the 5 1755

---

3 Drams of flour of Sulphure
2 drams of Cream of Tartar
one ounce of Lenitive Electuary
well mixed to gether the quantity of
a small nutmeg to be taken
morning and night

Coure the dropsy Rum: scurvy and Cough of the Lun

Take English orrice roots. squills and eleampane roots each one ounce hyssop and horehound leaves each one handful the inner rind of green elder and dwarf elder of each one handful senna one ounce and half agarick two drams ginger one dram cut the roots thin and bruise the leaves and put them into tow quarts of the best Lisbon wine Let theas boil an hour and half on a gentle fire in an earthen muge very close stopt with a carke and lied down with a bladder that no air come to it and so set it in a large pot of boiling water set it so that no water get into the mug which must hould three quarts that all the ingredients may have room to go in when it is almost cold strain it out very hard you must serpe the elder downwards take this for a week together if you can and then miss a day and if that does not do go on with your other bottle of the same take it in a morning fasting ten spoonfuls at a time without any posset drinke it will both vomit and purge you it is an unpleasent taste thearfor take a lumpe of sugar after it when it is quail could after it strered of let it stand in a flagon and in a day then bottle it up for use it is an admirable medicine

To Stop Floodings

Take the whail of an egg and beate it with four or fauve spoonfuls of red rose water and and drink it off morning and nighbnaine mornings together it has cured when all other things have failed

Let the party often take isinglass boild or dissolved in warm new milke a peabala taime

a present Help for the Colick

mix as much mithridate as the bignas of a bean in a Spoon ful of dragon water and give it the party to drink, and lay a little Suet on the navel keep in bed

For the Dropsy

Take 3 ounces of the outward barke of elne boiled in 3 quarts of water till a third part is wasted drinke nothing else to make it pleasant you may put in som Sugar or vine or elder wine or elder wine or syrup made of dwarf elder berries

Dropsy

Decoction of Guaiacum given forty days in sleeled water and wain.

For a weakness in the Back or Reins

Take an ounce of venice turpintine washit in red rose water worke it in the water till it is white pour the water from it and worke it up into pills with powder of turmerick and a grated nutmeg you may put a little rhubarb as you see occasion take three in the morning and three in the evening in a little syrup of elder

For a tertian ague a never failing Remedy

Take ibone brimstone finely powdered take as much of it as will lie upon half a crown in in a glass of white wine about an hour before the fit comes it cures at twice taking

For a Rheaumatism

Let the patient take spirits of hartshorn morning and evening beginning with 25 drops in a glass spring water increasing five every day till they com to 50 to be continued ofor a month if not well sooner by this I a woman was cured that could not lift up her hand to her hed

begun ind

a Caritan Cure for the Dropsy all the

Take the stames that grow from the stcke or Rool of the arlichoke pluck of the leaves and bruise only the stame in a marble mortar to a quart of juice put a quart of Madera or mountain wine straining the juice thro a piece of insling let the patient take a wine glas of it fasting and another just before going to bed continuing till the cure is Compleated

a Restorative Jelly for one in a Consumption

Take four ounces of hartshorn shavings two ounce of eringoroot rool one ounces of isinglass tow vipers one pint of snails the snails being washed and bruised put all these into three quarts of pump water let them simmer till it comes to three pints then strain it of and add the juice of two seville oranges half a pound of white sugar candy and one paint of old rhenish wine drinke a quarter of a paint fasting and the same quantity an hour befor dinner time

For the bloody flux

Take one garlick press out a spoonful or two warm it prelly hot then dip a double rag in it lay upon the navel let it lie till it is cold then repeat it tow or three times it cures immediatly

A Successful method to cure the Jaundice

In the first place give the patient a vomit of the infusion of crocus metallorum and oxymel of squills according to his constitution then take of aloes and rhubarb of each two scruples of prepared steel a dram tartar vitriolated a scruple make pills with syrup of horehound of which give four every night then take of the roots of turmerick half an ounce tops of centaury the lesser gentian wormwood and horehound of each a hand full roots of the greater nettle two ounces boil them in three pints of water to the consumption of half when it is almost boiled enough add to it juniper berries an ounce yellow saunders and a whait of groseduing made into a nodulus of each three drams saffron two scruples rhenish wine a quart when it is boiled enough strain it and add to it compound water of snails and earthworms of each two ounces taking three ounces of it after each time of taking the following electuary

Tak of the conserve of sea wormwood of the oulward rind of orange peels of each two ounces of species of diacurcuma and prepared steel of each three drams of prepared earthworms and rhubarb

of each two drams flowers of sal-armoniac and salt of amber of each two scrupples of saffroon powderd one scrupple with a suffiecient quantaly of syrup of horehound make an electuary of which take the quantaly of a large nutmed twice a day drinking three ounce of the bitter tincture after it

an excellent methods to cure the Dropsy

Take a good quantity of black snails stamp them well with bay salt and lay to the hollow of the feet putting fresh twice a day take likewise a handfull of spearmint and wormwood bruse them and put them in a quart of cream which boil till it comes to an oil then strain and anoint the parts that are swelled Take of the tops of green broom which after you have dried in an oven burn upon a clean hearth to ashes which mingle wery well with a quart of white wine let it stand all night to settle and in a morning drinke half a pint of the clearest at four in the afternoon and at night going to bed do the same continue lay the pultice to your feet and drinkeng the wine for 3 weeks together this has ben often used with succes

To make Hiera picra

Take a dram of hiera picra and a dram of coc
hineal and two drams of anseeds beat them
all fine put them into a bottle with a pint
of sack and a pint of brandy shake them together
fave or six days then let it stand to settle twelve
hours so pour it of into another bottle clear
from the dregs keep it for use it is good against
the cholick or stomack ach take 4 spoonfuls
of it fasting and fast 2 hours after it you
must take it constantly 3 weeks and drinke
after it the following drink

Take new laid eggs breack them pull off the
skin in the inside dry the shells and beat
them to powder sift them and put 6 spoonfu
of this powder into a quart of these waters
half a paint of fennel water half a paint
of parsley water half a paint of mint
water half a paint of black cherry water
take a qparter of a paint at a time shaking
it when you pour it out take this three times
a day at 11 in the morning at 3 and at 8 at night
take this as long as you take the Hiera picra

A plaister for the weakness in the Back

Take plantain comfry knot grass Shepeards purse of each one handful stamp them small and boil them in a pound of oil of roses and a little vinegar when is is well boiled strain it and set it on the fire again and put to it four ounces of wax one ounce of chalk bole armoniac one ounce and terra sigillata one ounce boil all well keeping it still stirring then cool it and make it into rolls and keep it for use spread it on leather when you lay it to the back

A Drink for the Same

Take four roots of comfry and of knot grass and clary one handful a sprig of rosemary a little gulangal a good quantity of cinamon and nutmeg sliced the pith of the chine of an ox stamp it and boil all these in a quart of muscadine and put in six yolks of eggs sweetne the caudle to your tasle with double refined sugar and drink a good draught morning and evening Take of crocus martis and conserve of red roses mix together three or four times in a day

To cure spitting of Blood if a vein is broke

Take mice dung beaten to powder as much as will lai on Sixpence and put it in a quarter of a pint of the juce of plantane with a little sugar give it in the morning fasting and at night going to bed Continue this som time and it will make whole and cure

For the dropse

Take 3 quarters of a pound of Bordock Roots Cut in pesis put it in to 4 quarts of watter and boill it till it is but 2 then strain it and drinke half a pint of it warmed every morning fasting the laike quantaty in the Evening if your stommake will not ber so much take ales quantaty you may make it stronger or smaller as it best agres with you you may drinke a little of it besaids at Enny tim of the day

water with Sal Ammonica will pass through a Humen Skin

Ascites this is on of the three kainds of
dropsies mor dangerous then the Tympany
and the Tympany then the anasarca

this dislemper proceeds from a great deal of
serosity and very little blood by reason of the
weakness of the liver and reins which being
spred between the Epiploom and peritoneum
sod in the belly as wine dos in a boottle that
is but half full
the body in this disease sinkes and grows
lean the patient breathes with difficulty
makes thick and red water and has no inclination
to make water and tho his fever be small yet
it is without intermission
For the cure of this malady bleeding plen
tifully is necessary and therfore it may be
don from time to time also give glisters of
the herb mercury Leeks mallows and camomel
mixt with 'om leaves of Rue and annise,
with four ounces of coors sugar a pinch of salt
with three spoonfuls of the oil of olive
purge him once or twice a week with ~~the~~
a dram of ~~Rubarb~~ Rubarb and as much
agraic half pounded and infus'd for a nigh
in hot ashes in a glas of the decoction of
agrimony and Bedony the next day having

Straind this in fusion disolve in it six drams of the double Catholicon or else of the juice of Flower-deluce or garden flag to the quantity of what may be contained in half an egg shell with two drams of Rhubarb reduced into powder and four ounces of honeyed water mixed together to be taken in a morning fasting twice a week or

He may take an ounce of the juice of the root of palma Christi with as much sugar fasting

He may every morning in som broth take half a dram of fern root or of the root of wild Cucumbers powdered or ~~of~~ three drams of wall worts seed in white wine or five ounces of broom water befor he eats any thing

but if he makes water with difficulty give him five grains of the ashes of Crickets found about bakers ovens

Remeady agaynst the gravell

It is a thing certayne that if the patient swallow down three dragmes of new Casia every day befor dinner he shall never have the gravell

A daial drinke

Take tow ounce and a half of seeney tow ounce and a half of baybeere tow ounce of annaseed two ounce of Juneper berres a handful of fellonwood a peeny^h of Jenshon root Jerane the fellonwood pound them In a morter put Jl to four gallon of ale

For the stone

take snails and the as shells drayed to pouther take wais Bees drayed and beat to pouther then take wais as much of the Bees pouther as of the snails mix them well together and keep them in a betel Clos corke when you use it take as much of the pralker as will lie on a sixpence and it in a quarter of a paint of the distilled water of bean flous and drink it fasting

for the jaunds

take earth worms waish them in white wine then drai them and bet them in to pouther and put to a litel safron and drink it in Beare

For the running of the Reins

take the rows of red Herrings dray them to poulde upon the Cols the give it to the patent to drink in the morning fasting as much as will ly upon a sixpelling in 5 spoonfuls of ale or wain

for the same

tak Cups of acorns and grate them and grate some nutmeg put this in Beer and drink it

To Make a pediloock good for a bruse

take Spirits of wine 3 ounce water 1 ounce Camphor 1 dram Cost a penne half penne win ounce of hard soape slaised very thin so put the spirits of wain and Cash for with the soape in loa bottell set it in a pan of warm water till all be disolved then put it in small betels and Corke it Clos Ceep it for use

The Astringent Pills as used By Doctor Bracken

Take of Dragens Blood Red Coral amber mastic in safron of mars of each on Drachm Saffron and opium of each 1 Drachm and a half oil of Cinnamond and nulmegs of each 10 Drops Balsam of Gilead 2 scrupls Serup of white poppies as muches as is sufficent to form into pills of a moderate Siz Dose is every 6 hours till the flux abats

Dr Hills Drying Plaister

Take of Drachylon plaister 12 Ounces of Red Lead plaister made brown 4 Ounces of Lapis Calaminaris finely powdered 6 Ounces Melt the plaisters over a gentle fire and when removed from the fair stir in the powder and make it into Rools prely hastily or else it wile grow stiff

To make Volatile Salts Extempore

Take equel parts of Crude Sal ammoniac and Quick lime unslacked powder them a part and put it in to a viol upon which put 40 or 20 Drops of Sal Volatile then shake it up and Keep it for use to 1 ounce of each put 1 peneruth of Sal Volatile

A Gooseberry Fool

Put some Gooseberrys in an Earthen Jug or Pitcher And set it in a Pan of boyling water And when they are Cold enough, Strain them; then make them hot again, and when they are Scolding hot beat them very well with a good Piece of fresh butter, Rosewater and Sugar and put in the Yolks of two or three Eggs, You may put more Rose water to it And so Stirr it Altogether And Serve it to the table when it is Cold

A Gooseberry Tansey

Put a pint of gooseberries in to a Frying Pan with half a Pound of Butter and Fry them till the be Soft Then to them Put a Pint of Cream and Eight Yolks of Eggs well Beaten so fry up your Tansey but not too brown Strew Good Store of Sugar on it And Mix Rose water and Sugar for Sawce

An Apple Tansey

Pare your Apples, and Cut them in Thin Round Slices, then fry Them in Sweet Butter; then take ten Eggs, Cream, Nutmeg, Cinamon, Ginger, Sugar, and Rosewater, Beat all those together, and Pour it on your Apples, So fry it up

To Make Cream Cheese

Take three Quarts of Morning milk as much of the Evening's cream, warm them as for other Cheeses when mixt together; Put a bout four Spoonfull of Steep; When hard enough to break down; Turn it Easly about two or three times So that you Break not the Curd, Then take a fine Cloth and Put in the Cheese fat you Design to Make your Cheese in, Then Put in by dishfulls (not Breaking the Curd) as you find y.e Whey go away, then Lay upon the Cloth your Sinker; Then about two howrs end Lay on three or four Pound for your Prese; At night turn it into a Dry Cloth; next morning the Like Then Springle a Little Salt and Rub it fine; Then take Nettles and Lay on Leaf by Leaf and to keep your Cheese from going abroad take a fillett, and tye about with the Nettles underneath; and So turn it every day for ten days together or Longer as you find it soft & Crusted: Then set over a Pot Bason & Set it warm &c

A Calfs foot Pudding

Boyl four Calfs foot very tender and Shred them with Suet then Put put to them a quart of milk eight eggs well beaten some Rose water & Sug.r a Pound of Currans & some Salt; So Boyl or Bake it

A Carrot Pudding

Beat Six Eggs very well and Put to them a Pint of cream One penny Manchet Sliced a Quarter of a pound of Sugar Some Nuttmeg and Rosewater and one or two Carrots grated Mix all well together and Put in Some melted Butter but Let Not the Oven be too Hot when you Set it in to Bake If you Please Put in a few Currans ⸸ ⸸

Sauce for a Rosted Goose

Stoop the Ropps in Wine and Water then boyl them in it and Put them into the Goose with Four or five Onions and an apple pared and Cut in Pieces When the Goose is Roasted take out this Stuffing and Shred it in Small and boyl it with Cinamon Sugar & Ginger till it be turned somewhat brown; So serve it up.

To Boyle Pidgeons

Stuff Your Pidgeons with Parsley and Butter, put ym into an Earthen Pot, and put some sweet Butter to them, so let them Boyle, then take Parsley, thyme, Rosmary, Chop ym and put them to Your Pidgeons, and withal some Spridge, Then take some Grofe Pepper & Salt, for the Seasoning the Yolk of one Egg beaten and Strained with Verjuice Put the fell them & Lay Sippits in the Dish; So serve them up

A Posset the Earl of Arundell's way

Slice a quarter of a Nutmog into a quart of Cream then Set it on the fire and Let it boyle a Little while, And as it is boyling take a Pot or Bason you mean to make your Posset in, And Put in three Spoonfull of Sack and Light of Ale, and Sweeten it with Sugar. then Set it over the Coals to warm a Little while then take it of, and Let it stand till it be almost Cold, then Put it into your Pot or Bason and Stirr it a Little and Let it Stand to Simper over the Fire an hour or more for the Longer the Better

A Devon Shire white Pot

Strain four eggs into a pint of Cream Put to it a Little Salt, a Little Sliced Nutmeg and Season it with Sugar somewhat Sweet then take almost a Penny loaf of fine Bread Sliced verry thin, and Put into a dish that will hold it the Cream and the Eggs being Put to it; Then put to 'em a handfull of Raysins of the Sun / being Boyled / and a Little Sweet butter; So Make it

To Boyle a Frosh fish

Take a Carp, or Other Fish, and Put it into a deep dish with a Pint of White wine, Large mace a Little Thyme, Rosemary; and a Piece of Sweet Butter Let it Boyle between too Dishes in it's own blood Season it with Pepper and Verjuice and Serve it up on Sippetts

A Pig Drossed after the French Mannor

Spitt your Pig and Lay it Down to the Fire and when it is Morow warm Skin it & Cut her of the Spitt as Another Pig is and So Divide it into twenty Pieces more or Lefs as you Please; When you have so done take Some white wine, and Strong Broth, and Stew it Mere in with an Onion or two Minced very Small a Little thyme also minced with Nutmeg Mered and Beaten pepper Some Anchovies and Elder Vinigar a very Little Sweet Butter and Gravis if you have it; So Dish it up with the Same Liquor it is Stewd in with Sippetts and Orange and Lemon

An Excellent way to Drosse Fish you may

Wash your Fish in A Little Vinegar and Water and Let it Lye a While in it, then Put it in to a Pipkin with a Cover, and Put to it about Six spoon-full of water and four of white wine and as much Vinegar A good deal of Salt one handfull of Sweet herbs, a Little White Surrel a few Cloves, a Little mace, and a Stick of Cinamon. Put all these in your Pipkin being Close Coverd and Set it in a Kettle of Seething water and there Let it Stew three Hours. After this Mannor you may Dross Carps. Eeles. Tench. Trouts. &c

To Fry Garden Beans

Boyle and Blanch'em and fry them in Sweet Butter, with a Little Parsly, shred onions, and a Little Salt and melt Butter for the Sauce

A Carps Pye

Scald your Carps. take out the Great Bones, Pound the Carps in a Stone mortar and Pound Some of the Blood within the Meat, according to your Discretion, but it Must not be too Soft. Then Lard it with the Belly of a very fat Eel, Season it, and Bake it Like Red Deer, and eat it Cold. This is meat for a Pope

To Fricate a Calf's Chaldron

Take a Calf's Chaldron Let it be a Little more than half boyled, and when it is Cold, cut it into Little Pieces of the Bigness of Walnutts, Season them with beaton Cloves, Nutmeg, mace, Salt, a Little Peper, one Onion, Parsley, and a Little Tarragon, all Stred very Small: Put them into a Frying Pan, with a Ladlefull of Strong Broth and a Little Piece of Sweet butter, so Fry it, when it is Fryed Enough, have a Little Lear made with the Gravy of Mutton the Juice of a Lemmon, and orange, the Yolks of three or Four Eggs, and a Little nutmeg Grated therein Put all those into Your Pan to Your Chaldron, Toss up Your Fricate two or three times so Dish it Serve it up

To Make Butterd Loaves

Take the Yolks of twelve Eggs, and onely Six Whites, And a Quarter of a Pinto of Yeast: when You have Beaten the Eggs well; Straine em with the Yeast into a Dish, then Put to it a Little Salt two Rases of Ginger beaten very Small, and Put Flour to it till it Come to a high Paste, that it will not Cleave, then Roul it with Your Hands, and Afterwards, Put it into a warm Cloth, and Let it Lye there a quarter of an Hour; then make it up in Little Loaves, and Bake em Against they are Baked Prepare a Pound and an half of Butter a Quarter of a Pinto of white wine and half a Pound of Sugar Those Being Melted and Beaten well together Set em into the Oven a Quarter of an Hour.

To Make a Fat Lamb of a Pig

Scald a Fat Pig, and Cut of his head Slitt him and truse him up Like a Lamb then boing Slitt through the middle and Flawed / Parboyle him a Little, and Draw him with Parsley, as you do a Lamb, then Roast it, and Dredge it, and Serve it up with Butter, Pepper, and Sugar.

How to Make Cowslap Wine

to every gallon of watter take two pounds and one halfe of Shuger the Shuger must not be put into the watter untill it boyles you must put in two whites of eggs a little before it boyls and lett it byle three quarters of an our Skiming it very well and when its Blud warme put in four quarts of pickt Cowslaps with the juce of two lemons and the rine of halfe a one and then take a good Spoonfull of Barm and beat it with Some of the licker and lett it work all together for a fortint Cloase covered Sturing it once a day then put it in the Barrall and lett it work Six or Seven dayes in the Barrall before you Cloase it up Bottle it of In Septemb

Salarac nefra Drops for the pen of the Stomacke

Take half a pint of plantin water on ounce of Sugar Candy 2 Spoon full of swet oil and the fuse of a lemon mix them well and drink the above good for the gravell

take 10 quarts of Black berries well wellderyd put them in to a pot & pour 6 quarts of water upon them that been boyled upon the fire set into the oven and when you think the have stood as long as the berries co not through take them out & strain them in to a ming pot when it is cold put to the 4 of powder Sugar & 10 ounces of the Sum let stand 10 or 12 days stirring 5 or 6 times a day & as the black froth rises take it of at the end of 10 or 12 days tunit & cooke it up for 6 weeks then bottle it and put a spoonfull of Nanie brandy in each bottle a lump of Loafe Sugar and it will keep well 7 years

To Make Birch Wine

To every gallon of Liquar take two pound of Sugar Boyle the water half an hour before you put it in the Sugar & a quarter after Scum it cleane & run it through a cloth when it is allmost coul put Burme to it and let it worke like ale stirring it ons a day when you tun it smoak the Cask

with brim Stone and to every gallon of wine
take half a pound of Raisins grosly cut
In to the Cask Let it Stand half a year
before you bottle it — — — — —

Quinch wine the best

Gather them when dry then Gratter them to
every 3 pound of gratterd Quinch put one gal
of Spring watter which put in to an earthen
pot which lett stand 2 days Squeese the liquor
from them with your hands then Strein it
it throw a flannall bagg to every Gallon of
liquor put 2 pound of fine powdord Sugar
then lett it thro a flannill bagg again in to
your vessell which fill very full lett it Stand
5 month and so rack it off and lett it throw
the bagg again then wash your vessall
Clean and put the liquor in to it so Close
it which must Stand in like manner till
March following so bottle this the longer it
Stands the beter and finar it will be this approved
to be very good do not bottle this till the latter end
of may when you rack it off put to it a
little Zing glass pulld in pises which will fin
it

Rasbery Wine

First boyl your water which lett stand till Could then to every Gallon of water 3 quarts of full ripe Rasberyes Clean picked bruise them with your hand so put them in to the water lett the stand 24 howers then run them thro a flanill bag so to every Gallon of liquor 2 pound and half of white powdard sugar let it stand 24 howrs in the vessall till the sugar be dissolved stirring it well sever all times taking the ~~sugar~~ skum off the top of it then tunne it in to a Clean vessall ~~till~~ close it when fine bottle fill the vessall full in half a yeare time it will be fine but you best know by having a tap in the vessall and draw a little out now and then

To Macke elder Bery wain

Jack elder beres full raipe pick them from the stalkes then set them in to a warm oven all night in a earthen pot then sques well throw a sive or Cors Cloth to every gallon of water tack thre pound of brown sager boil it slow as long as anny scum raises when could ad to every galon a quart of the wise put to a gallon of frech bere stir every day for 6 days then get 2 or 3 quarts of

Slos Set them in to an oven with a litle of the Liquor
Stren them through a Sive in to the vane and tun
it up when it is near don working if you use it this
yeer 2 pound and half of suger well doo it must be
tunnd at Six days end

To Make Oring Wine

Boyl your waler Half an houre then to every
Gallon waler take 2 pound and a half of Sugar to 6 Gall
4 whaits of Eggs beaten and Stird well in Some of the waler
after that Boyl it an Hour and a half scum it well the
take to Every Gallon of waler 4 Oringes pare the out
ward rind off put it in the vessell you intend to work
it in pour the Boyling waler on them when as Cold as
you pill all to work cut your Oringes in four Squar
the pulp in to it put the in rind on a Thred put it
in take som of the pipes of put Barm to it work
it like all when you Tun it put Isinglas in to Clear
it but you must put it in to a Sieve first to Squeese
all well out but the out Rind you may may let it stand
Half a year be fore you Bottle it

To Make Balm wine

Take Spring waler and Boyl it an Hour
and to Every Gallon of waler ad Two Pounds
of pouder Sugar let the Sugar and waler Boyl
an Hour Scumming it Verry Clear and to
Every Three Gallons of Liquor when Cold ad

a pound of the Tops of Balm Shred a Little put Two or three Spoon full of all Barm in it Barrell it up let it Stand three or four Days before you Close it Stirring it up three or Four times a Day let it Stand three Months and then Bottle it

To Make Mead

to every 10 quarts of water take a quart of honey one pound and a half of lofe Sugar let the water be hot before you put the honey in let it then boile till no Scum arises then put it into the mugg you intend to keep it in which must have a tapp in it then Squize in 4 or 5 lemons and they peeld and 20 Cloves 2 rannes of ginger a little balm put the Spices and balm in to the pot and poter the liquor hot upon them and Stop it Close up with a Cloth to keep the Steem in when it is milke warm put in 2 Spoonfull of good east Spred it upon toasted bred let it Stand 3 or 4 days Stirring it up every day then Close it up and let it Stand a fortnight then bottle it the juce of the lemons must not be put in till the liquor be Could

To Mack coron Wine

Strip your fruit from the Stalk and crush them and to every pant of berrys put a pant of water Let them Stand 8 and forty ours Stirring them well 3 or 4 times a day then Stran it through a

flanel bag to take out your bees then put to every galon of licker 2 pound and a half of sugar and will barme let it work days then funil and close it up you may bottel it at a month end

To Make Resin Wine

Take 2 Dozen of maligue resons pick them from the stalkes Chop them verry mall put to them 5 gallons of water well boild and put it to boyling hot when could put to it 4 spon full of barm & work it 5 or 3 days then let it into your vesal and let it for 3 months you must not Close it very Close lest it work out of the vesal

A reseph for the pen of the stomacke

Take Gentian Root three Drams Orang Bark half an ounce Ledore Root two Drams Valerian Root four Drams Best Rhubarbe a Dram and one half pound peauvian Bark six Drams Salt of Tartar two Drams five Grames of Cochenoal all Mixed to gather and put to one Quart of whaul wine

take a pound of Blew currons a quart of the best white wine wormseed six penney worth worth steel dust a quarter of a pound whyte sugar Candy a quartar of a pound stew them in an oven till the become a lelluary then take the bignes of a wollnut 3 or 6 taims of the day brus the Corrons and wormseed in a morter drinke after it a draft of senlory or tammay tea

A Receipt from Dr Boerhaave at Leyden
ye ye may for the Gravell and stone in the
Kidneys

Manna	— — — 2 oz	mixed all together
Pule of Cassia	— — — 1 oz	
Rhubarb	— — — 2 Drachms	
Liquorish Juice	— — 1 oz 0z 2	
Turpintine	— — 3 Drachms	
Calech Earth	— — 4 Drachms	

Marsh mallow Leaves		of Each a Handfull
Pellitory of the wall		
mild Spotted arsmart		
Elder flowers one	— — oz	

Boil them together one Hour in three pints of water
Take half a Drachm of the mixture at 6 Seven or Eight in the morning fasting after which take a Dram of the Drink

Nice Piece or the Holy Biller

Take Cinamon Mace Arrabacka Spikenard mastich and Saffron of each six Drams the finest and Clearest aloes Five ounces and an half Powder according to art

For a child that hase a sore hed or face of long
long continuance given by Dr Morlon

Take won pound of the freshest Laine pour on it
a gelleon pannels of boiling waller stirrgn it well
and let it stand a day then pren it of and pour a gallon
of it on a quart of tar the Cleanest you Can get
stir this up for a quarter of an hour Let it settel
3 hrel dayes at the end of this the Child must
drinke a teae Cup full of this twais a day sweete
with hunne and sor parts must be washed with
sepe and waller 2 a day you must follow this for
six weeks

a recpt for the Worms

Take the tops of Cardus tops of Centuary Rouer
worms od flowers of Cammyll all of them drid
and of the Latest years growth of each a small
hadful Cut the herbs small but not the flowers
and put them with an ounce of worm sed brused
small in to an Earthen pood and poure upon
them a quart of springwatter Could Stirrong
it well about an then lie the pot over with
a doble peper and let it stand 48 hours then
it and string it or straine in that space it
the end of which strenk of throw a Cloth
of the of these give to a Child from 2 to 4 years
ould half a spoonful mixed with a Quarter of
a spoonful of oil of beech nuts every morning
fasting and fast an hour after and the same
every after noon a wecke or 10 days in that time
if ithe worms the will Come out alaive or ded
yon Child must keep mer from 2 to 5 and over unperfons
former with half the quantill of the second mixe with it

Sais Turpen
Cushle Soap
Rhubarb Equall Quantides to be made up
in to pills 3 to be taken in the morning
and at naight.

a receipt for ahors that has Bots or Redde
Take Diepiente half an ounce flour of
brimston half an ounce Juneper berrys
powdred half an ounce allcomepancy
one ounce as much soft soap as the
bignes of a nut meg in a pint of all
something better then Luke warm
or Disolve the soap so give the hors
fasing

a fellon Drinke for a Cow

3 of melheridale
1 of Grens
1 of Formerick
1 of Beberies
1 of juniperberries
1½ of flower of Bremstone breakle a pound of

For the Gravel

Balsom of Sullfer well anallseeded 16 drops

for the same

Take onions slamp & strain them into a glass of white wine and so drink it

for the same

oil of Turpentine 30 or 35 drops to be taken in warm Drinke or Rum

For the Gravell

Take Faive ounces of milk waber 3 ounces oyl of Swet Salmonds 2 D. Sirup of maudenhair or Marsh mallows 1 & ½ of manna 60 or 70 Drops of Spirit of Harls horn mix all together you may take 2 or 3 Spoonfuls 2 or 3 Times a day first shaking the Bottle

To make a Glistar

Take a Quart of waber put in to it on hand ful of wheat bran & sonseeds boil em together to half the quantity then strain it throu a cloth then put into it 2 Sponfuls of broun suger ~~[illegible]~~ & so as much sall & as much sweet oyl stir them well together when its cold enough put it in to the bladder & give the patient it

For Lones of Spirits

Take of Simple Chamemile Flowers water six ounces compound gention and wormwood waters each an ounce and a half compound Spirits of Lavender Sal volatile Tincture of Castor and Gum ammoniac dissolved in som simple water each two Drachms Tincture of Snake weed and Tincture of the Spices Dimbre each a Drachm the Chymical oyls of Lavender Junipper and Nutmeg each ten Drops mix with a Bit of the yolk of an Egg to make the whole unite a safatide and Camphier in a Rag each half a Drachm But theses may be left out by thos to whom they are disagreeable Tow three or four Spoonfuls of this is a present Help in such Cases It will keep six months good

For the gravell in the Kidneys

Take thirty drops of balsam of Capive every morning fasting in a litle sugar and the mance of a bolos walsh let down with a glass of Cold water

Mackroons

Take a pound of almonds & blanch them and throw them in to could water a while then take them out and dry them with a Cloth beat them to a fine past welling the end of the pestall — ot taina in roas water to keep them from — oylin then take a pound of Sugar finelly sifted and serced and put it in to the almon by degree and when you heve beaten them well to gether take the whaits of 2 new laid eggs beat them to a froth and as the froth rise put it to the past so stir them well to gether then drop on the past on the stove and lay them on paper that the burn not so bake them

To make Elder Berry wine

Take 21 Pound of Malbgue raisons or raisen of the sun and Pick them but do not wash them then bruse them In a morter then put them In to a vessoll and boyle 20 quarts of water & pour on them and let them stand Close covered for 10 days stiring them twas or a day then rub to it 7 pints of the Juse of Elder then tun it In to your vessoll let it stand 8 week or 2 months then Bottle it on a clear day when thear is no frost

to make white gravi Sass
take veall and boile it to as Thonga
gravi as you can with alille Mace Thicken
it with thick creamd and flower and So
let up your meat in it

to mak Punch
5 quarts of Brandy and a quart of lemon
juice 2 p of lofe Sugar mix it in a mug
and let it Stand till the Sugar is disolved
then put it in a drink pot with the yalow
rinds of 10 lemons let it Stand 3 weeks
then bottle it

How to mak potatoe pudin
boyl 12 potatoes pool them then put them
through a male Sive 12 eggs take 6 whites
of them out a pound of butter a pound of
Sugar a nutmeg a large glass of Sack beat
them all together and bake it bee fore the fire

to Colder beef Take a flenk of Beefe but not
two fat beat it with a rowling pin then let
it lye 3 days

To pot wood corks

When your Corks are pulled and drown
plump them in a pan of hot water and
when they are rould Season them with
pepper and Salt and Sound ~~Let~~ Cloves
Mace and put them in a pot and a good deal
of Butter on them and fair water Cover y
close and Set it into the oven and when
you think they are enough draw them and
take up the Corks out of the gravie and when
they are quite cold put them close in a pot
and put clarified butter on them y quan-
tity of halfe a pound to every Cork you must
boile your butter before you put it on

An oat Meal puding

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take tow Spoon full of oate meal put
it in a gill of waller Let it Stand a whaile
Spring it up now and then then Syen it
throw a cloth in to your pan and let it Boyl
over a slow faire a Good whail then tak half
a pound of almonds blanched and bet as much
Biskot or what bread 8 egs leaveng 2 or 3 what
out alille Sinamand and nutmeg half a pound
of butter half a pound of fine sugar a pint of
Cream so tak in a dish nest the dish

To pot venison

Take the side and haunch of a buck Cut the side in to four or 5 pieces and the haunch in to 6 or 7 take 3 Ounces of gross pepper a quarter of an Ounce of Mace as much of Cloves and an Ounce of nutmegg beat the spices fine and put them to the pepper and as much bay Salt as you think good for it all together with the venison then take the ~~venison~~ pieces and roll them up like Colared Beefe very close put them in to a pot very close cover it with a sheet of lead put for y pot on the top of the venison then Cover the pot with a sheet of paper and set it in the oven let your oven be as hot as for brown bread if thou is a mough to bake it then take it out and drand all the gravie from it then Clarify as much Butter as will fill the pot an inch above the venison N. B you must take off the sheet of lead before you put the butter on some put Salt peter when they season it

How to pot Chars

Take your fish gut and Cull the heds of wash them four times over in Clean Clothe but do not wash them take a proper quantaly of Black peper and Sall mace Cloves nutmegs Cinamond mix all To gether and rub them verry well put them in a beakeing pott and Clare fie as much Buller as will Cover then set them in the oven three hours and a half will Bake them when Baked pour your Buller from them then and and keep it warm then take your fish up with out Breakeing and lay them upon a Table when drain and putt them in the potts you send them away in Verry Close Covered them with the same Buller they are Baked in

To Sew Pidgons

dress them as you do to boyl then take grated bre Cloves mace Sall nutmeg a little black peper the Lowe of the Lievers byld and shred mix all these to gether then make it up with fresh buller into bals then stuf the insids of your pidgeons and sew them up at both ends then take as much water as will Cover them one onion stuck with Cloves set this over the fiaer when all most an enough pour parts of the Liquor from them ad vinegar to what renens to your tast or reder lemon when don and roast them the grave with buller anchovis a glass of white wain serve them up with sippets you may if you please ad som bols to the gravy some you put in them sauce

How to preserve Cherries

take a pound of Mordellay Cherries and a pound of Sugar beat the Sugar and put the moast of it on a white plate then pull the Stoans out of the Cherries bruise them as little as you can and lay them on the plate and cover them with the Sugar Set them on the fire in a pan with halfe a gill of the juice of some of the same Sort of Cherries Strained let them boile fast and as the Scume rises take it of and throw in the Remainder of the beaten Sugar by degrees and let them boile very fast till you think the be enough and take of all the Scume

To pickle Corkles

take ye Corkles of the largest Sort and make them as clean as you can from the Sand boile them on a Clear fire and when upon peele out ye fishes then wash them in the liquor twice over and take out ye Bodies out of the liquor and put them into a little Barrale or pot as soon as the are cold and let the liquor that comes out of them Stand till it be settled then take all the clear of it and put it in to a Sade pan and some mace and pepper a whole nutmeg and ginger sliced and some Salt boile the liquor ~~before~~ with as much vinegar as you think fit a little before you put the Corkles in and a little after and Cover them Close more liquor better

To make an orrig pudding

Tak the yolks of 12 eggs and half a pound of butter
lof sugar beat your eggs an suger for half
an hower then take half a pound of butter
waished from the salte melt slowly and let it
be allmost Could then put it to your Eges and
Sugges beat them all well together then have
redy the rines of 4 half Candied orrangs cut very
small and thin ster it well up in a dish and lay
a thin faine peasle upon it half an houre will
bake it

white or gray pease soup

wash and pick your pease and put them into
Could water to boile til the soft then with your
hand rub them thro a sive so put the pulp in to
the water the was boild in If too thick add some
hot water then boil it with 2 or 3 collops of fryed
beef and a large bunch of mint savory Sweet marjorm
thaime and a few Leeks when well boile have a little
browned biller and flower in your frying pan
which add to it and Salt to make it savary
remember to take out the beef so serve it
up with fryed bred ~~to stare~~ as any other soup
som like a little spinage you may make it with
out beef if you please

to make a lemon pudding

Take four lemons pare them and boile the pairings in water till they be tender changing the water once or twice then put them in a Morter and beat them very fine then take the yolkes of ten Eggs 10 ounces of Cafe Sugar 10 Ounces of butter beat of eggs well pound the Sugar and mix all well to gether and make a past and put Sugar in it and Roll it out thin and lay it in the bottom of a buttered dish and lay the lemons thus Mixt upon the past and Cover it over with a lide of the same past Cuting it about the Dish side and so bake it

To make Raisin wine

Take two gallons of spring water and let it boil half an hour then put in to a skin pot two pounds of raisins stoned two pounds of sugar the raunds of two lemons the juice of four lemons then pour the boiling water on the things in the skin pot and let it stand Covered four or faive dayes ~~it will be fit to drinke~~ strain it out and bottle it up in fifteen or sixteen days it will bee fit to drink: it is a very cool and pleasant drink in hot weather

To recover wine that is turned sharp

Rack off your waine into another vessel and to ten gallons put the following powder take oyster shells scrape and wash off the brown dirty out said of the shell then dry them in an oven till they will powder a pound of this powder to every ngin or ten gallons of your wine stir it well together and stop it up and let it stand to settle two or three days or till it is fine as soon as it is faine bottle it off and cork it well

To jugg a hare

Take your hare Cut her in pieces and wash but not drain her too much from the water then put it in to your jugg with a bunch of sweet herbs and onion if you laike it a glass of Clarit a quarter of a pound of butter if your sauce be too thin thicken it with a little brouned flower this must not be done till the hare be taken of the fire it will take near three hours doing you must make your jugg very close when you set it in the water

to pickle Onions

take the least Onions you can get peell all the tough Skins of and throw in to water as you peell them then spread them on a dry cloth and wipe them very Dry then pour the pickle very hot on them in a pot with a narrow top and Cover them Close the pickle must be the best white wine vinegar with a pretty quantity of Salt black pepper and whole and long pepper crack in bits but not pounded the ace must be boiled all together very well before you pour it on the onions you must not boile the onions

To make Calfes foot jelly

boile the foot till the Hard rounds of and drye them Clean then boile them very well again and tak 3 pints of the liker beat the whites of six eggs well and put to it with a gill of white wine and the juice and rind of 2 lemons sweeten it with doble refined Sugar then set it over the fire again and keep it constantly stirring till it just begin to boile to run it through a jelly bag as often as need require till it look clear and if you please you may put some of the rinds in small pieces and put in to your glasses

To pott Hare

Case the Hare and wipe her clean and cut her ingros pieces season her with peper and salt so put it in to a pott and cover it with butter Lay a peast over it and bake it for a bout an hour then drain all the gravy from it and pick the bones out so beat it very fain then seasen it with mace cloves and nut meg a little Pall pres it very hard in to a the pot and cover it with the butter it was first baked in let it col and cover it well with Clarified butter

To make sosinges

Take the fat and lean of pork a rib piece and the fillets with as much fat to it the as make the best Cut it in Small pieces Shred them small season it with Salt peper jamaca peper sage dryd and rubed to powder a good quantaty of let the meat tast well of the Spices and sage so fill the skins and linke them so keep them for use on the top of the kitchin when you use them cut the linkes and throw them in to boiling Small bear let them boile a few minutes put them in the frying pan with the fat Coms from them eat the as with mustard you may use the as to roysted fowls or Scotch Collops they are good with fryd Calfs Liver

To make a Carrat pudding

take 10 ounce of grated bread put to it ~~lime~~ Sinomon Salt nutmeg and Sugar to your tast you mayest it with cream and 4 Spoonfull of Sack and oringe pill cut Smale take 3 quarters of a pound of row Carrats grated and 8 yolkes of eggs beaten mix all well together then take 5 Ounce of Melted butter and put in and butter your Dish and bake it

To make a lemsay

take a quart Cjuice of Wheat Some lemsay being in it wordy eggs Taking out half the whites beat the eggs and then Strain the juice and eggs through a Sive a pint of Cream a half penny White Loafe and half a pound of biskats grated a nutmeg and alittle beaten Sinomon Sugar What you think fit mix it all together and either bake it or ~~fry~~ fry it as you please

To Pickell herring and sprats

Take them and lie them in salt three days then pull theare heads of and theare guts out then laie them in a mugge pot and strow on them peper salt mace and cinamond be twixt every lear then take vinker wons of water and boile it a good deale of seasning in It Let it stand till it be Cold then power It on and soreanes it Every 3 days

To make a marlborough pudding

take yolks of 12 eggs and half a pound of loaf sugar beat them well together work a pound of butter in rose water to a cream mix all together paste your dish at bottom and round the edge half an hour will bake it

To make an apple pudding

Take 12 apple pippins or any good baking apples boile them ~~and~~ over a slow fire till they be soft then take the pulp of them and 12 eggs leave out six of the whites grate a manchet and a nutmeg 3 quarters of a pound of melted butter put in sugar to your tast stir all well together then put in to your dish lai a lid over it half an hour will bake it

To make Sugar Cakes

Take 3 pound of flower dryed well when could rub in to it a pound and a half of butter and a pound and a half of faine Sugar sifted make it into a paste with ten yolkes of eggs then make it in to cakes

To make Raliffe Cake

Take 8 eggs break them in to a bason beat them up with a pound of Sugar very well with a whisk til it is as whight as cream then have ready a quarter of a pound of bitter almonds blanched and beaten very well with rose water and whisk them up well then stir in a pound of fine flower as quick as you can have your pan ready butter then fill it and trench over it a little flower and sugar It will Bake in as little time as a light pudding

To make a Seed cake

Take three pound of fain flower dryed be for the fire when cold put to it one pound of Carrway Comfits two pound of bitter in small peices then rub it ~~betw~~ between your hands lightly til it be like grated bread then put to it six spoonfull of yeast 4 eggs 6 spoonfull of Cream work them in to a light pasbe if it cleave to your hand it is right let it lye half an hour be fore the fire to rise

bake it in a tin pan let the oven be no hotter then for manchets an hour will bake it

Ginger bread Cake in a tin pan the Best

Take 3 pound of Treackle 6 eggs taking 3 of the whites a quarter of a pound of butter set it over the fire with a gill of brandy let it be just milk warm an ounce of ginger an ounce of Cinamon finely powdered some Collyanders and Carriway seeds bruised an ounce of Candyed Lemon orring or Citron cut in good larg pieces a quarter of a pound of almonds Sliced beat all well together with your hand a quarter of an hour then work in two pound of flower well dryed butter your tin you put it in and put it in the oven. Som rub the top of it over with breacle and yolk of egg

and so

A Receyt For the Rheumatism

Take one ounce of gum Guaiacum pound it very Faine then put it to half a paind of Rum let it infuse near the Fire for 2 or 3 Days Shaking it up often till the Gum is all dissolved when you go to Bed take Four Teaspoonfull and keep warm the next Day

A fellon Drinck for a Cow

Take Bay berris Juniper tormerick Shugar Correns of each 1 ounce of Grains 1/2 A ounce then add to them 1 hand full of hart fellon Grass and as much Groundivey Cul bery Small then boyl the Herby and pouders together In A Quart of Good Drink 5 or 6 minutes and when Lukewarme Give it fasting and fast 2 howers after

Slough Dropes given By Mr Livsay take the thin parrings of 6 Swell oranges 2 pennworth of Gention Sliced 2 pennworth of snake root 6 pennworth of Safren well pud out 2 pennworth of Seuckeneel well bruse put all these in to a quart of the best Brandy let it stand for use Shaking it every Day for ten days

The Rediest way to take Fair out of a horn as ordered by Doctor Bracking

make a poultas of oat meall Mix In It a good quantity of hogs Lard a plai this to the Horn till the fair is out heall it with sere

for an in flemasho after Bleeding or Eye In flemed Sor

make a poultas of oatmeall and butermilk put in it Som hogslard a plai this to the Sore

A Receipt for the Scurvy

Take half a pound of the fresh root of great water docks cut it in to thin slices put it in a stone jar and pour upon it a gallon of boiling water cover it up and let it stand 24 hours then put the whole into a saucepan and boil it about eight minutes after this let it stand to be quite cold then strain it off without squeesing: Drink a half pint bason of this twice a day avoid high seasond food and use moderate exercise

from Dr Stokes Second Essay

the part to be fomented with a weak Infushon of Hemlock a little hony of roses bing added to it in the day time and at naight is a plaie over it the hemlock plaster which he says is thus mad Take of the youther of hemlock two drams and a half and of the honey of roses three ounces this is prepared upon ent & applied to the part affected as often as the physitian judges necessary

For the Quinsey

Take threepennyworth of the Grains of paradise well ground, one half pennyworth of allum finely pounded and as much Honey or Treacle but Honey rather that will make them when well mixed of the Consistence of an Electuary or Conserve

Carbuncles

Take Salt well beaten to poulher sift it and incorporate it with the yolk of an Egg and apply it it will draw away the venomos Humours break any boil or Sore and contribut much towards the healing of it

you taught to born the Salt over the fire befor you make it into poulher & then reduce it to a finer in a hot Iron more the yolks of the Eggs ought to be boiled hard this done Tak the yolks of four Eggs Salt in faine powder four ounces powder of Bayberries pigeons dung Stras bourgh Turplentine of each two ounces; Camphire in powder, Sal Armoniach, of each an ounce mix and make a poultice and apply it

For a Confirmed Cancer
or Cancerous Humar

Clivers, Houseleek, Groundel, Rosmary
Dandilion, Camomile, Red Sage
Hysop Elderbuds or Leaves and
mint of Each of them a handful
Boil them in five quarts of water
till one quart is wasted Strain
off the Liquor and boil it up
with one pound of Loaf Sugar
Drink half a pint morning &
Evening months then ¼ of a Pint
for 3 months More & so Continued
Durelionally, for whear the wholle
mas of Blood is so Affected as to
Cause a Cancer it is not taking
out the Part will Produce Standing
Cure but the whole Juices Must be
Cleansed and that Requares a time

as the Disorder is more or Less obstinant at the time of Drinking this Decockshon this ointment must be used for the first 3 Days twice a Day then once a Day for 3 week if Broke this will heal take 2 ounces of Sallad oil wool oil, Curriers oil, Linseed oil, of Each one ounce half an ounce of flour of Brimstone mix and stir them till well Incorporated around the Part and Cover it with a bit of fine Rag or flanel

an excellent receipt to make
yeast or barm

take two quarts of water put to it
four ounces of brown Sugar boil it half
an hour when blud warm put to it 4 ounces
of yeast set it in a deep pan so near the fire
as to keep it blood warm let it stand a day
then pour away the clear Liquor & keep the
remainder for use with 4 ounces of this fresh
yeast more may at any time be made six or 8
spoonfuls of this yeast is sufficient to a
bushel of flower

how to make Blamang

take an ounce of ising glass split in pieces
pour boiling water upon it & let it stand
all night till it be dissolved to a gelly then
put it in a pan with a pint of new milk
and sugar to your taste blanch & beat a few
sweet and bitter almonds & put to it let
it boill a little & stir them all together
then put it in to a bowl & stir it till cold
then put it in to your pots or Tins

To make a 4 hours Puding

take 1 pint of new milk & 8 eggs make it very sad with flower beat it very well stone a pound of raisings & put them in take 2 pounds of suet shred small 1 nutmeg a little sugar & salt the longer you boil it the better

To make a quakeing pudding

take 3 quarters of a paint of a pint of Cream & three eggs beat them well and add a little sugar and nutmeg to your tasle boil it 20 minutes & serve it up with butter

Queens Cakes

Clorify a pound of buter let it stand stand till Cold take only the clear buter & leave the dros take 8 eggs leave 6 of the whites out beat them exceamly well then put to them a pound of fine sugar beat and

sifted & beat them well together & add a spoonful of orange flower water if you chuse the flavour you may put in a small quantety of mace finely powdered then put in the butter & beat it again & just before you put em in the tins sprinkle in to it by digrees 3 quarters of a pound of finest flower well dried mix all well together but do not beat it much after the flower is in, last put in half a pound if you like them full of fruit set it immedatelely in to the tins & fill them about half full

To make a whait plumb Cake

take 4 pounds of butter wash it in rose water then beat it to a cream 4 pounds of currants well washed & dried 4 pounds of fine flower dried & rubd thro a sive 2 pound & a quarter of loaf sugar fainly beaten & sifted 1 pound of Citron sliced thin 1 of jordan almonds blanched & then sliced the broad way 3 quarters

of an ounce of mace half an ounce
nutmeg and a pint of sack to every
pound of flower nine eggs leav out 8
of the whites of the eggs beat the yolks
and the whites seperate very well have
things ready before you begin to beat
the butter first put in the whaits of
the eggs and then the yolks and the sack
sugar & seasoning beat it till the
oven is ready put in the flour warm
the Currans and sweet meats & almon
just when you set it in the oven 1
hour & a half will bake it

the Icing

take pound & a half of doulle
refined sugar finly sifted 8 whites
of eggs 5 spoonfuls of rose water
1 spoonful of orang flower water
a grain of musk beat all theas while
the cake is bakeing & when you take
it out spread it on

To mak orange Jelly

Squeez the juce of two Swell oranges and one Lemond in to a China Bason that holds a Quart Swelen this like a Syrup with double refind Sugar put to it 2 sponfuls of orange flower water and strain it thro a fine Sieve boil a large parcel of thick Cream with some of the orange pill cut thin when tis jelly could pour it in to the Bason of Juce through a Funnel which must be held as high as you can from the Bason it must stand a Day before you use it when it gose to Table stick Slips of Candyd orange Lemons and Citron on the Top

To make a whipt Syllabub

put a pint of rhenish or white wine first steeping the skin of a lemon in it to a quart of cream & whisk it all non way take of the froth as it rises

& put in to the glasses till ~~it~~ all be beatn in to a froth & let it 2 or 3 hours till it settles

To mak a Triffle

Tak half a pound of macaroons lay them on a dish & upon them a glas of whait wine pour upon it a paint of Cream Custard & upon that a whipt syllabub

Almond Custard

Tak half a pound of almonds blanch & pound the same wth rose water then strain them wth a pint of cream the whites of 5 eggs & a quarter of a pound of fine sugar put the custard in to cups or crusts & bake in a slack oven the baked set them on a dish & scrape on them double re fined sugar

almond pudding

pound half a pound of sweet almond with a little orang flower water to keep them from oiling mixing with them 3 or 4 grated biscuits half a pound of butter & 4 or 5 spoonfuls of sack the yolks of 8 & whites of 4 eggs and a quart of cream half a pound of sugar lay a paste at the bottom of the dish power in your mixture & bake it.

To Price China Delf & Glass

Take 5 Black snails crush the oyl out of them to the oyl add 7 Drops of Linseed oyl 1 Drop of the oyl of amber 2 spoonful of Brandy and the white of an Egg beaten to oyl put all the Ingredients into a Bottle together

To Make Everlasting Syllabubs

Take a Quart and hlf a paint of Cream a paint of Rhenish half a pint of Sack 3 Lemons half a pound of Double refined sugar beat and sift the sugar and put it to the Cream grater of the Rhins of 3 Lemons in to the wine and put these to your Cream then beat allogether with a wisk Just half an hour take it altogether and fill the Glasses twill keep ten Days

Countiss of Derby

Cram Flummery

Take a paint of Cream 3 spoonfuls of Rice Flour very ~~fine~~ fine ground or beat and sifted till its small

3 ounces of Sugar and 2 ounces of almonds beat small beat with som spoonfuls of milk for fear of oiling the whats of 3 Eggs beat in stream the cream and Eggs to the almonds and set it on the Fire and stir it all one way till tis thick and smooth as a Custard then pour it in to deep glasses that when tis cold may turn out in picked Shapes blanch and cut som Almonds in Slips to stick upon it

Gradwell Cake for Tea if you Like it

Take 2 pound 2 ounces of Flour Rub in 9 ounces of Butter well into the flour then put in 6 ounces of broun Sugar & one ounce and a half of Carraways Seeds Then knead it with water and Barm like Comon bread let it Stand to rise It will take about 2 hours in the oven

Another

Take 2 pound 2 ounces Flour rub 3 ounces of Butter well in to the flour then put in Four ounces of Currants well washed Pickt & rubed with a Cloth 4 ounces Brown Sugar and 1 ounce and a half of Carraway Seeds then Knead & order it as befor

Another

Take Four Pound Four ounces of Flour Knead & order it as above Double the quantity of Butter Sugar and Caraways as the Flour is double the quantity and put in a pound of Currants It will take 3 Hours in the oven, the as 3 above are

Unkell - Gradwells Buns

To mak oatmeal Flumary

put 3 larg handfuls of oatmeal in 2 quarts of water let it stand a day and a night stran it thro a fain hair sive put in one spoonful of suaar and 2 of orange flour water set it on the fair and boil it till tis as thick as Harty pudding stir it all the whaile that it may be Extreamly smooth when Boild enough pour it in to shallow dishes for your use

Harts horn Flummery

Put a pound of Harts horn shorng to 3 quarts of water boil it over a slo Fire till tis consumd to one quart then stren it thro a fain sive in to your Bason and let it stand till cold then just melt it over the Fair and put to

it half a paint of whitt wine a
paint of new thick Cream and 4 spoon
sfuls of orange flower water Scald
your Cream and let it be cold before
you mix it with wine and Jelly
put in double refined Sugar to your
Tast then beat it all non way
for an Hour and a half at leas
for if you are not thus careful in
beating will rather mix nor lock
to please you Let the Cups you
put it in be dipped in water for
if the are dry it will not turn
out Keep it in the Cups a Day
before you use it when it is bring
to Table you must turn it out and
strew it over the top with blanched
almonds cut in Slips Eat it with
Cream or wine which you like best

A whipped Syllabab Extrordinary

Take a quar of Cream boil it & let it stand till tis cold then take a Pint of white wine rare a lemon thin and steep the peel in the wine 2 hours befor you use it to this ad the juice of a lemon and as much sugar as will make it very swet put all this in to a Bason and whisk all one way till tis pety thick Fill your glasis and keep it a Day befor you use it twill keep good 3 or 4 Days Let your Cream be full measure and your wine rather less if you like it perfumed put in a grain or 2 of ambergreese

Lemon Cheese Cakes.

Beat the yolks of 8 eggs in theas grate the raind of a large lemon and to thease four ounce of fine sugar well pounded and sifted and a quarter of a pound of fresh butter warm all theas gently over the fire keping stirring it all the whaile till it begin to thicken then take it of and put it in to coffins lined of puf paste and bake it in a gentle oven

another

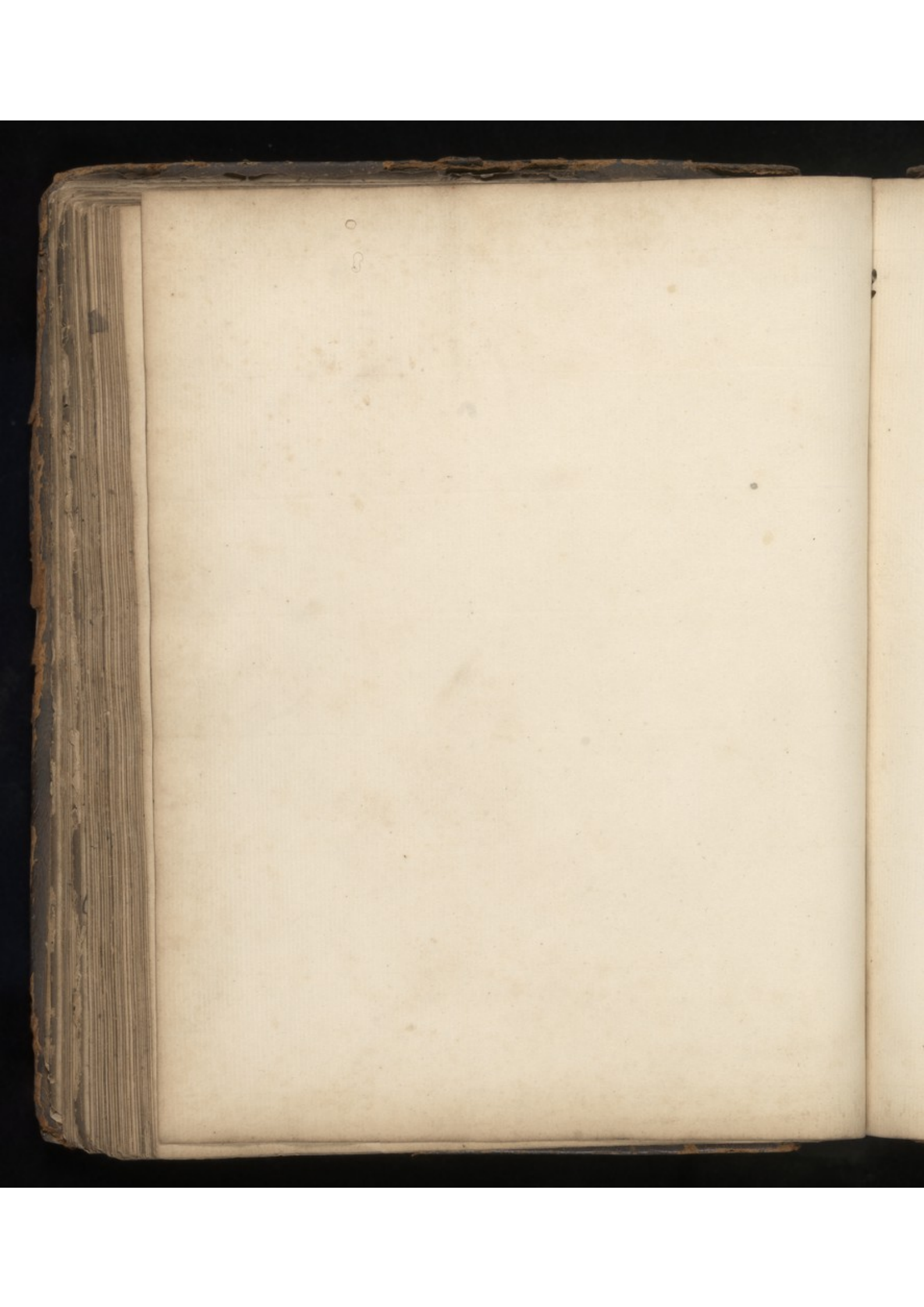
boill the raind of a larg lemon in 4 wabers till tender pound it in a morter and beat it with the yolkes of 8 hard eggs 6 ounces of lof sugar fainly powdered and a spoonfull of orang flour water then mix this with as much cream and 2 eggs beat as will make it of the consistans of cheesecake mixture before it is baked then put it into coffins and back it in a gentle oven you may put in currans if you pleas but then the must be well cleansed a plumper over the fire in sugar and water the best way of making theas cheese cakes is in patty pans and to fill them with meat near an inch thick.

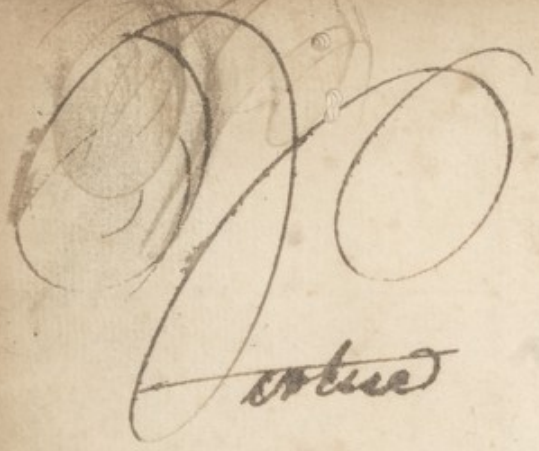
to Barbeu a Pigg

Take the pigg and Cut the leg and feet of then Cut it down the back and take out the intralls then Lay it flat upon Spells in in a Dripping pan with the raind Down first then Sason it high with both sorts of pepers and Salt and mace then mix Sage Sweet margaram & grater bread and when hott Strew it on and bast it well let it bake a bout thre Quarters of a hour then turn it the raind up and when near a nough Strew on Some grater bread and froth it up ~~Seure it up~~ Seure it up on the inside to Ly in as little room as you can for Sause boill the brains and take some Gravy with out Seasoning and a little out of the Driping pan and mix to gather and thicken it up with flower and butter and Send in a bason and the Gravy in the Driper put upon the Dish under the Pigg

a gud Cack

2 pound of flour well drayed be
for the fair a leven Eggs 6 whais
20 ounce of butter 1 pound and a
half of lof sund 1 pound of
Corrons Beat it well half an
our





upon
be hush my fears it is his all maity will that rules
the storms and bids them all be still be calm ye temp.
vanish every care while with triumphant faith
my soul draws near to god in all the confidence
of prayer He has not bid me seek his face in vain
Talk to the winds or to the waves complain
He hears the Callow ravens are redress'd
young lions thro' the desart roar their wants
He marks them and the wild petition grants
the gaping furrow thirst nor thirst in vain
parched by the noon day sun for timely
Rain
with silent tears the fair declining flowers
request and gain the kind refreshing
showers
and will the allmighty father turn away
nor hear his darling offspring when they
pray
no breach of faithfulness his honour stains
all day and night his word unchang'd remains
the various ordinances of the sky
stand for his glorious witnesses on high
summer and winter autumn and the spring
for him by turns their attestations bring
unblemish'd his great leage with nature
stands

and full reliance on his truth demands:
nothing that breathes a second deluge fears,
when in the Clouds the radiant bow appears
Can the Most High like man at random
Speak,
forfeit his honour and his promise break.
Dos he that falsely Swears, his vengeance
Claim
and shall he stain his own tremendous name
he erth the hevens were wtnes when he
Swore
by his greate self what would thy fears,
more
and had a greater then himself been found
that greater had the high engagement bound
Shall fleeting winds the allmighty words
Verse
or breathing dust his solemn oath reverse
Can he like man unconstant man repent
Shall any Chance or unforesen event
Start up his settled purpos to prevent
or can fail in the expected hour
a Stranger to his own extent of pow'r,
what profit can a worm his Maker bring
that he hauts flatter Such a worthless thing

why should he condescend to mind my tears
or calm with soft deluding words my fears
Can he of perfect happiness possest
Deraid the woes that human life molest
or mock the hopes that on his goodness rest
Nature may chang her course confusion
reign
and man expect the rising sun in vain
but should th eternal truth and promise fail
Infernal night night and horror must prevail
the throns of light would shake th air
celestial pours
would sop thear harps amidst the blisful
bowrs
No mor the soft the sweet melodious strain
would gently glide along the happy plains
no more would tunefull Hallelujahs rise
and shouts triumphant fill the sounding skies
Each heavenly countenance a sulan air
of grief and anxious diffidence would wear
the golden palaces the splendid seats
the flowry mansions and the ~~splendid~~ soft retreats
the rosy shads and sweet delicious streams
would disappear like transitory dreams
angels themselves thear brightest hopes
on nothing more recline unchangeable than mine

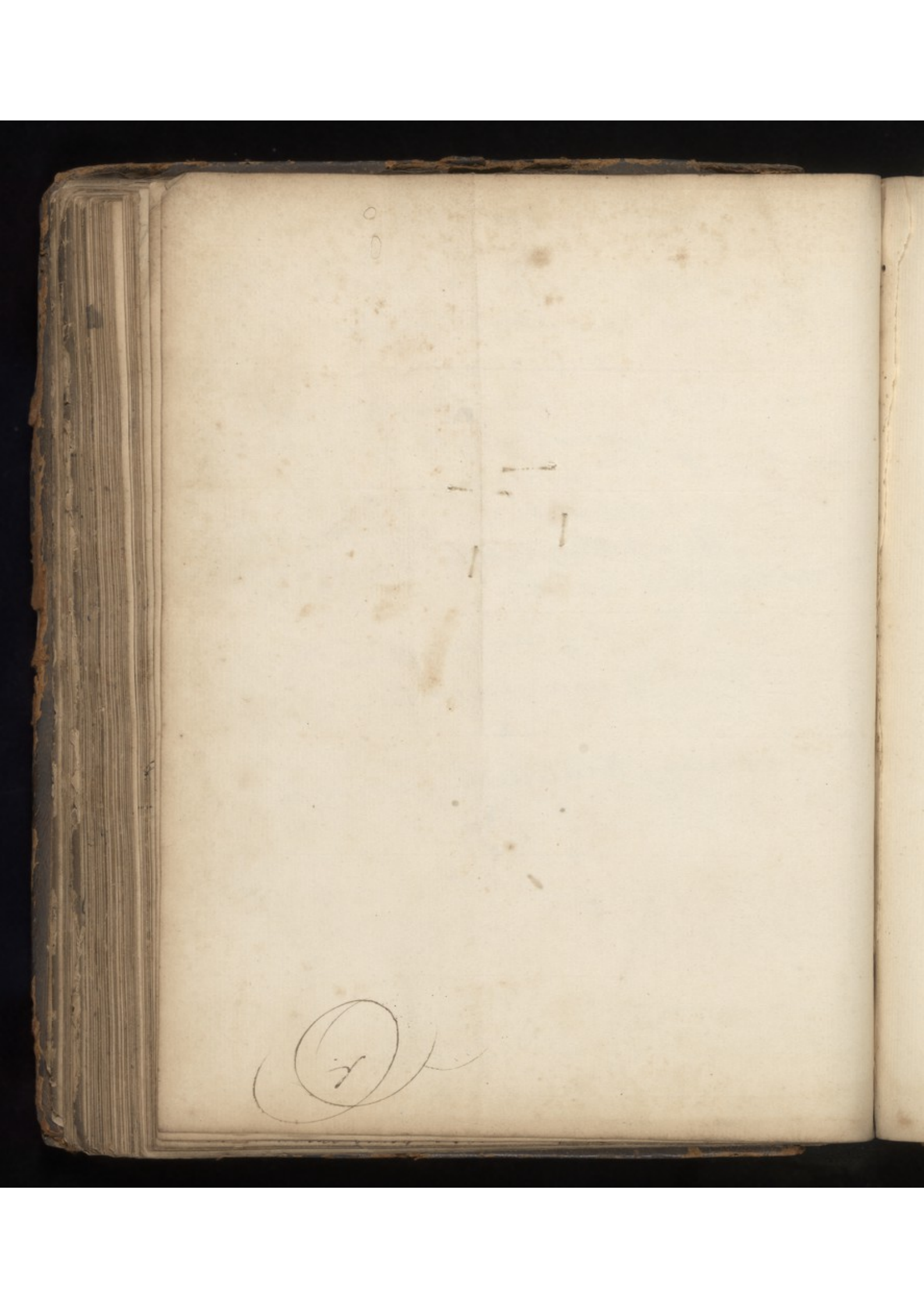
am I deceiv'd what can the e charter be
fair seraphim may be deceiv'd like me
If goodness and veracity dwine
Can fail their heav'n's an airy dream like mine
But oh I dare the glorious venture make
and lay my soul and future life at stake
be earth be heaven at desprate hazard lost
if hear my faith should prove an empty boast
what'er your arts ye pow'rs of hell suggest
the truth of god undänted I attest
produce your annals with insulting rage
Bring out your records shew the dred full page
one instance where th' almighty broke his word
sins first the race of man his name and lord
In gloomy characters point out the hour
Exert your malice summon all your pow'rs
with hils infernal all your pomp display
and mark with horror the tremendous day
Confus'd you search your dredful rolls in vain
th' eternal honour shins without a stain

Unblemished shines in men angels view:
Just are thy ways thou King of Saints and
true

To thee all glorious ever blessed power!
I consecrate this solemn midnight hour
while darkness robes in shades the spangled sky
and all things hush'd in peaceful slumbers lie
unwearyd let me praise thy holy nam
Each thought with rising gratitud in flame
for the rich mercies which thy hands impart
Health to my limbs and comfort to my hart
Should the scene change and pain exclude my sight
Then see my fears and listen to my cries
Then let my soul by som blest force taste know:
Here sure deliverance from eternal woe
armd with so bright a hope no more ill fear
To view the dread full hour of death drew near
But my faith strengthend as my laife decays
my dying breath shall mount to heaven in praise
oh may my prayrs before thy throne arise
an humble but accepted sacrifice
But kindly sleep my weary eye lids close
and cheer my body with with a soft repose
Thy downy wings may guardian angels spread
and from all dangers stren my aged head

Lady Jane Gray to Ld Guilford

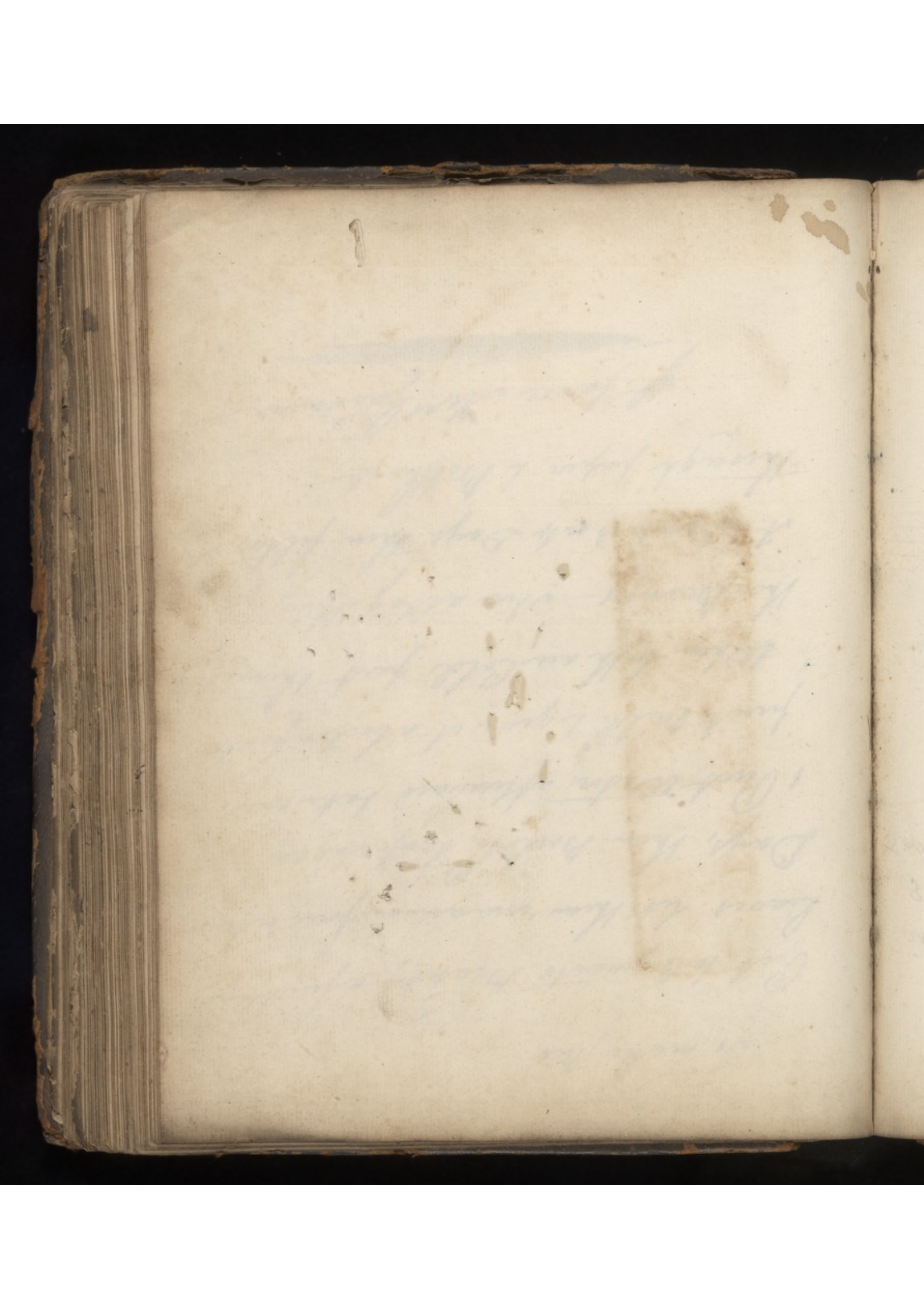
With anguish tht no force of words can tell
In these sad lines I take my last farewell
Aproaching Death had no surprise for me
Could I with less reluctance part from thee
Wt solemn prospect shd my thoughts employ
And banish ev'ry tender scene of Joy
But thou dost still return upon my Soul
Wt force the soft temptation can controul
I meet thee still resestless in thy charms
Sigh on thy Breast & languish in thy Arms
O! Guilford tis no wretched love of Life
Tht fills my Soul with this uneasy strife
The flattering Blandishments of youthful Joy



To make Nio'

Put to 3 quarts Brandy a few Peach leaves let them remain in four or five Days, then Boil 1.lb loaf Sugar in 1 Pint Water, afterward take one pint Milk & give it a boil up also. When both are Cold put them to the Brandy — Stir altogether, & let it stand 3 or 4 Days then filter it through paper & Bottle it.

A favor Mrs Gardner



good name in man or woman

its the immediate jewel of the Soule
who steals my purse steals trash tis something
its nothing
its mine tis his it have been slave to thousands
But he that filches from me my good name
Robs me of that which makes not him the richer
and makes me poore indeed

God, & the Doctor, we alike adore —
When on the brink of Danger, not before
The Danger past, both are alike requited
God is forgotten, & the Doctor slighted

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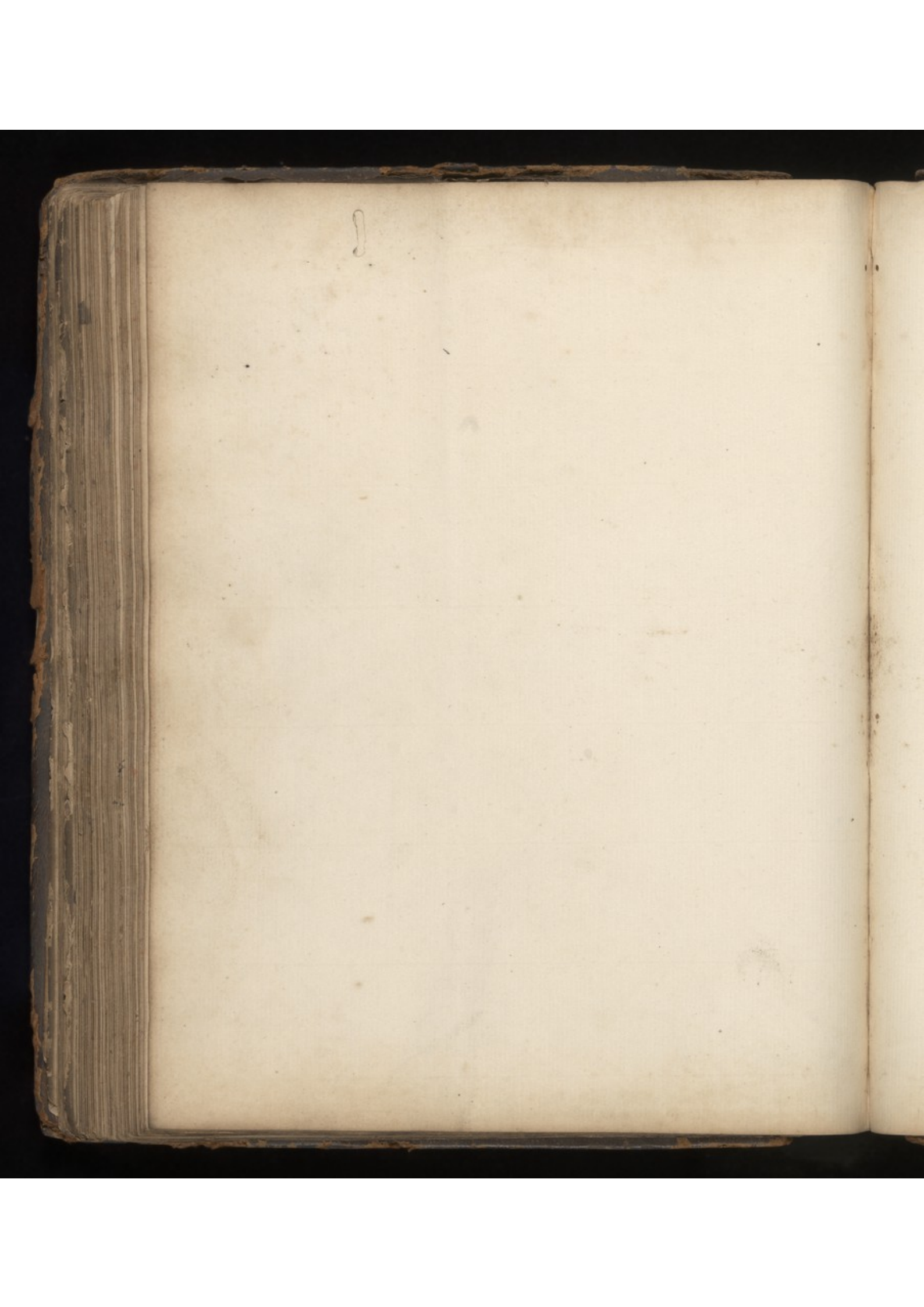

To Dye Blue

Take half an ounce of Indico and half a p.d of Oil of Vitriol put it in a and pour boiling water on it put your things in when dark enough rince and Iron them half Dry

Garnet

~~Take Brasil & Allum put it in Water Then put them in Potashes and boiling~~

!

To Dye Blue

Take half an Ounce of Indigo & half a pound oil of Vitriol put it in a pot & Pour boiling Water upon it Then put in your things, when dark enough rince & hon them half Dry ——

Take

Three quarters of an ounce of Quicksilver & half an ounce of Cathartic Salts every other Morning Fasting By Dr Heberden

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Take three quarters of an Ounce of Quicksilver and ~~and~~ half an Ounce of Cathartic Salts in a Tea cupfull of Camomile Tea every other Morning alternately - Observe to take the Salts the Morning before the Quicksilver fasting

Dr. Heberden

Take

three quarters of an ounce of Quick
Silver every other Morning fasting & half an
ounce of Cathartic Salts dissolved
in a teacup full of Chamomile Tea
every other Morning fasting.

By Dr Heberden

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William Sumnars Receipt for a calf to be given be for it be 24 Hours old

Three ounce & three quarters of best Cwib oil its half a Gil & will cost 2 pence Half a pound of treacle a common mess Cup of Butter milk put all in to a larg mess Cup or pan Sett on a Clear faur & stir it till the Treacle be melted and be blood warm give it in a Calfs Horn

A Cure for the Age 1779

1 ounce of the Best peruvian barck 1 pens worth of salts of steel make it in to a electuary with the best rum like bigness of a nut meg to be taken every 3 hours drinks after it a gill of goor ale or strong beer repeat this medeson 3 times

John Edmonson Receipt for a scabd hors

Train oile — — —	03
Turpentine oil — —	3
Swet Lope — — —	3
Stone Brimstone — —	4
Quicksilver — —	5
Ginger — — —	2
Salt — — —	1

To dye purple

Take 1 penny worth of Log wood 1 penne worth of allum 1 penne worth of Sugar Candy In a quart of Spring Watter boil it to a pint & when milk warm put in what you have to dye & Let them stand in twelve Hours after the are dryed which must not be in the Sun nor very near the fire waish the allum of in a Lather of Soft Lutestrings must be died in ice over Gloves should be afterwards glazed with the white of an Egg and If dirty waish with Lye & a hard Brush before they are dyed when you take any thing out of the dye roul them up straight & roul wring them very hard

Receipt how to make Black Inke

Take 2 ounces of Galls one ounce of Copperous one ounce of Gume put them in a pint of water shake them up Every morning for a Fortnight put a Little Wheight Sugar into make it Glisk — — —

Receipt how to Coment broken Glasses

Glar of Eggs ground with Quick Lime or Burnt Flints and Egg Shells of each alaicke and with the whait of Eggs and Gum Sandrick make strong glue with which smear the Edges of the broken Dish, — — — 8

for broken pots and Dishes Graind on a glover's graindring stone with new Lime Crums of old Cheese and whitse of Eggs or the skin of oyl'd Calours

a good fellon drinke for a Cow given
by John Staller of boulton

take a large Handfull of groundavy
a little Handfull of hart fellon gras
half a Handfull of Rue
half a Handfull of Loveidge
1 ounce of annaseds
boil thear well in bear over night
all but the Rue and annaseds which
must not be put in till the next
morning when put to it 2 praints
of butter half a pound of treackell
half an ounce of black perer
1 quart of good ale — — — —
1 pennyworth of Brimstone — — —

To make black Save for a soer

take 2 ounces of Comon lorpidin
the yolke of 1 Eg mix thas well to
gether then ad 1 ounce of houne then
mix well to gere agen then ad to it a
little lam black

an exelent Receipt when the stomack is destroied by drinkeing strong Lickers.
next to the bath water is the following

Take an ounce of Elixir proprietatis three drachms of Elixir of vitriol and one drachm of mynficht's Tincture of steel mix the de together and let the unhappy Sufferer take a Tea Spoonful in a Small wine glass full of white wine if that can be afforded or else wormwood ale, or a Cup of Camomile or Carduus Tea, every morning — — fasting ang Every Evening — — —

How to pent a fain Blu

Take won pound of whait pent a quarter of an ounce of pourhean Blew agil of lain seed oil an ounce of whait Copers mix all well together praim the wood with glea and so lai your pent on the oill must be boiled till it will born a fether befor you mek it with your pent.

of Balm
Spear mint
Ale Coust
Sweet Sis
Straw bery Leaves
vilet Leaves
~~Bude~~ Each one hand full
Bero Burrage
marygold Leaves
Sime Fennall
Hisope and Parcely

Boil These in as much Clarified whey as will fill an ale pot a very short time to prevent ye violatile Salt from Evaporating for then it Loses its vertue when it is Cold put it Thro a Sive & Tun it up in an ale pot & Drink of it every Day Between meals about half a pint a tt a lame at Ten a Clock in the morning & Fourin the after noon and oftener if you pleas at meales Drink ale or Six Shillins Beear

bd.

A receipt for the Scorvy Geven by Mr Leversey of Lancaster proved by herselfe

al the legining of March & Latter End of August use the following Derections Take of Crab varjues & milk each a Like Quantaty about as much as will fill a paint Cup & make it into a posset then take of the Curd and then take a Pugill or as much as you Can hould betwen your funger & Thumb of fresh scorvy Grass and Shock it in a mortar Then put your posset Drink to it and Strain it Through a Cloth and Drinke this Eight Mornings fasting then Take an Antiscorbutick purge three days together and Drinke the following Antiscorbutick Drink During the Sumer Season

Take of Fumitor Agrimony Groundwyalis Sthoof Clevers alias goosgrass Sage	Each two hand fulls

of this two or three spoonfuls may be taken
two or three Farms a week or at pleasure

A receipt for the Jaundice by the Revd
mr Ler wilson vicker of bolton

Tak powder of Specacuanha root half a
Drachm oxymel of Squills two Drachms
alexiterial milk water one ounce & a half
Epidemic or Plague water two Drachms
mix & make a potion to be taken in the
Evening

Take Conserve of ~~orange~~ orange Peel one
ounce Powder of Peruvian Bark half an
ounce Powder of Ledoary Root and
Gentian of each two Drachms Spreice of
Diamber without Perfumes one Drachm
Safron half a Drachm Syrup of Safron
as much as is sufficient to make it into
an Electuary the bigness of a nutmeg of
which is to be taken twice a Day Drinking
after it a glass of Tea Prepared with
Camomile flowers Ginger 2 drams

Wood sorrel Agrimony Bearfoot Barbarry bark Great Dock roots of each 2 handfuls Rue half a handful Rosemarey flowers one quart half a pound of harts horne Turmerick and Fienugreek of each 2 ounces half an ounce of poudred Saffron and 3 ounces of Clove fresh beat shred these Ingrediences and Infuse all in 3 gallons of strong Ale for 12 howers then distil it and draw of what runs good and take 3 spoonfuls of this in a glass of Sack or white wine an hower before everymeal use moderate exercise with it. ~~Tis~~

Tis highly recommended and has been used with Success in Consumptions & jaundice

A famaly purge: from Dr Cheyne,

Take the best Rhubarb in powder two ounces and a half Salt of vormwood a Dram orange peel half a ounce greted nutmeg two scruples Cochineal half a dram Infuse 48 hours by a warm fair fire in a quart of cowrack Strain it off and put it in a well corked bottle for use

~~Take of Ca~~ For the stone and Gravel

Take of cassia newly Drawn one Ounce and a Half Chio rhubarb in powder a dram and a Half Cyprus turpentine well washd 7 Drams spied Diatragacanth one scruple; Powder of liquorice half a Dram mix it in a good quantity of Syrup of Marsh mallows take a quantity of a Wallnut fasting drinck a draught of plain ale Posset Drink immediate after it then Walk one hower and then drink a pint if your stomack will bear it of White wine Posset sweetend with the Syrup of marsh mallows

N.B this was the Reverption of a learned Physician and has been long kept as a choice Secret in a very Charitable Family who have made numberless Experiments of it with maraculous Successes even to Desolve the stone

An excellent snail water in a Consumption

Take a peck of large Shell snails lay them on a hot hearth before the fire let them lie till they have done hissing and spitting then wipe them from the froth and breake them in a morter have a quart of large earth worms slit and scour deleane with salt and water beat them with the snails then take angelica Celendine

the Churn mix it very well and anoint the place very
thin with the ointment. Tis not the nature of it to Check
but draw out the Distemper in a Week or 10 days Confinement
will make an absolute cure — — — — — — — —

I should say maney things to recommend this being sure
of its virtues but it will not need that to aney body of Judgment

An excellent Balsam Called the Fryers Balsam

Take a Qu of a Spirit of sack infuse in it 4 Ounces of Sarsaparilla
cut short 2 Ounces of China ~~cut short~~ sliced thin 1 Ounce of Virginia
snakeweed cut small put all these into a Quart bottle setting it
in the sun shakeing it twice or thrice a Day till the Spirit be
tinctured as yallow as Gold then clear of the spirit into another
bottle and put to it 6 ounces of Gum Guaice set it in the sun as
before shakeing it very often till all the Gum be Desolved
except Dregs which will be in 10 or 12 Days then Clear
it a second time from the Dregs then put to it One Ounce of
natural Balsam of Peru shake it well together and set it in
the sun for 2 Days then put in 1 Ounce of Balm of Gilead
shake all well together once more set it in the sun for
a fortnight tis then fit for use and will keep maney years —
Its Virtues are too long to insert Its good to take inwardly in most
Distempers & proper for all sorts of wounds by powring in
some Drops & binding lint therdon the Dose taken inwardly
is from half a Spoonfull to a wholeone in Sugar or aney liquid
vehicle for consumptions or aney inward Ulcer use moderate
— — — — Exercise with it — — — — — — — —

This may be very good but I thinck nothing so effectually cures hibe heels as doing them with Camphiriz'd Spirites before they break

To Camphirize Spirit of wine

Put 4 Ounces of Camphire into a quart of Highty rectify'd Spirit of wine set it in the sun and allways keep it close stopped as soon as tis dissolv'd its fit almost for all uses as Hibes – Chilblains for Head aches maney sorts of sores that want – drying therefore is sometimes disolved in Good hungary water it ought allways to be in a Family

A Salve for a Burn or Scald which will effectually ~~tak~~ take out the fire

Take a pint of Sallad Oil halfe a pound of white Lead & a Qur of a pound of virgins wax boil all togather Softly til it looks of a darck brown Colour then rowl it into Rolls

An Ointment which is a Certain cure for any Scabs pimples or old Inveterate Itch

Take a Qur of an Ounce of Red Precipitate grind it on a marble stone til its as fine as the flour of Brimstone mix this with an ounce of flour of Brimstone and work both up together with 3 Ounces of butter without salt as it Comes from

A most Incomparable salve to breake any Swelling and and heal it and good for a burn ——————

Take a Qu^r of a pint of Sallad Oil or for want of it as much unsalted Butter five Ounces of the best Turpentine 6 Ounces of Honey 3 Ounces of Bees wax 2 Ounces of of Rosin put the Turpentine Rosin & Bees wax & Honey into a new Pipkin & let them Simmer togather till all be melted then put in your Oil and let them all togather a little while softly then put it into Pots for Use ——

This was sent as a very Choice necessary salve for all families and allmost for all use and Indeed I have seen almost a Miraculous cure on a very bad Breast by this alone & Therefore am Obliged to Do it the Justice ——————

——————

For sore Nipples or Thibe Heels ——————

Take a pint of best Sallad Oil Half a pound of Red Lead one Ounce of red sealing wax & an ounce of Rosin 6 Ounces of bees wax put all these Togather and let them Boil to Salve as soon as ever it turns black, tis enough then put it out prescently or it will be too hard when you use it you must melt it and anoint the place grieved with your finger spread it on a Cloth and keep a plaster on it

Dropsy of the belly

Mechoacan Jallap Juice of flowerdeluce clarified which may be given ad ʒiij. with syrupe of Endive ʒvi. parsly water ℥ss. Diarrhodon abbatis ℈j with peach flowers draied and boiled in vine Tinctura phlegmagogae Hydragogae Grulengii.

Dureticks of moste eminent note are poulter of Earthworms given ad ʒj. in Decoction of asparagus or Fennel or persicary water salt of ash: lixivium of beanstraw in white wine

~~or~~

or this ℞ ashes of Beanstraw m.vi of Broom and Juniper a.m. ijss. of woodbine m. iss. of Eggshels m.i make a weak Lixivium in Rhenish wine Dose ʒvi.

or the pouder of a Toad dried and calcined in an oven being taken ad ʒs. in vine doth wonderfuly expel the Dropsie by urine the first Traveller hear of deforing to destroy himself was cuered there by contrary to his Expectation

For the Dropsis

Decoction of Guijacum given forty days together has cured many it may be made with fleeted water and wine

pillvis Cachecticus mixed with salt of tartar is much commended and Goose dung dranke in decoction of winter Cherries sharpned with oil of vitriol is of good use so also spirits of salt in pomgranat wine

this following is an excellent preservative

℞ steel prepared with sulpher or rust of Iron ℥i. Compound poulher of aron roots poulher of Earthworms of millepeds of winters bark a. ℥ss. salt of wormwood Eggshells Calcined, lesser Galangal Cubebs grains of Chulus a ℥ij. Cloves nutmeg Ginger a ℥i. sugar of rosmary flowers ℥ij. make fain poulher dose ℥i. morning and naight in the magistral water of Earthworms or snails

for the Dropsy by Dr Cerstopin

take mustard seed bruised and horsradish salt peeter and salt of worm wood powerou il ~~[illegible]~~ boiling water take take from 2 to 8 spon full of this according to its strength 3 or 4 taims a Day

Take of the tincture of black helborn 2 or three Dayes be for the Phenge of the Mon a teae spon full morning and naigh Pontinu this whail the Pustum of wimmin is upon you

For the Yellow Jaundice

Tragus ad Solonum Quercetani is a famous Thing and perfectly cures at three or four Times taking. So also the Dried white Dung of a Hen given ℥ss. ad ℥i for several days.

For the Black Jaundice

Sal Epsomanum is a Specific in this case, and so also are calcined all Animal Volatile Salts made from their Bones, Roots, Blood, Flesh or Horns, being laxandally every Morning and Evening a Gr. 10 ad 20 in the Decoctum Lumbi, or some other Specific Vehicle, chiefly Ethaly bears Wind Tinctures of Springs of Mars which powerfully open Obstructions, and remove all the Dregs of the whole Blood.

of Fuchsius, Sharp mineral waters especially of Bristol. Syrupus de quinque radicibus, Syrupus de Scolopendrio. Syrup — and Tincture of corals, Basil's Tincture of Coral &c —

Take Rhenish wine ℔ j. winter Cherries no 46 Sal prunella ʒ ss. Sal Tartari ℈ j Calx of Egg shells ʒ ss. boil strain and sweeten with syrup of scurvy grass for four Doses

℞ Crabs Eyes prepared ʒ j Tartar vitriolated ℈ ss salt of self heal ʒ ss Confectio alkermes ʒ ss whall sugar ʒ iij. mix and make troches or. ℞ Coral and pearl prepared a ʒ j sal prunella ℈ ij salt of scurvy grass of worm wood and self heal a ℈ make a powder for three Doses

Receipts for the Cure of the Scurvy in Viot Constitutions in Salutous Syn. Med.

For digestion to be given in the Intervals of purging the following Things are prescribed. Take parsley water ℔ ss. Salt of Tartar ℥ ss. Sal prunellae ʒij Dose ad. ℥ ij either alone or blended wind. Or take Emulsion of the four greater cold Seeds ℔ i Sal Tartari. Lapis prunellae. a ℥ ss. dissolve and give ad ℥ IV.

Or take parsley water ℔ iss. Hartshorn calcined ʒij. — Mace ℈ i. boil to ℔ i. Strain and sweeten them with — white Sugar Candy ʒiij. Or take whey clarified ℔ ij. Hartshorn calcined ℥ i. Sal prunellae ʒiij boil strain — and sweeten therewith white Sugar or Syrups of Marsh Mallows.

For the Scurvy &c —

Among Simples and Officinal Compounds we have these. — The five opening roots. Trefoil, Scurvy, Sharp-pointed Dock. — Bloodwort, Juices of Citrons, Lemons & Oranges, wood Sorrel, Juniper Berries. Cremor Tartari, Dandelion, all the Succories, Fern-root, the lesser Water Leek, Tinctures of the Flowers of Columbines. Milk, whey of Goats Milk, Fumitory, Cardus, — Ceterach, all the Capillary Herbs, Byssus, Germander, Betony Agrimony, Borrage, Buglass, Polypody, Eudive, Oils & Spirits of Vitriol, Salt Sulphur, Spirit of Sal Armoniack, Salt of Tartar Sweet Spirits of Salt, Sulphur & Nitre, Spirits of Tartar & of Wine, all the opening preparations of Steel, Steeled Wine &

Medicinal Characters.

℔ a pound or ℥ xii

℥ an ounce or ʒ viii

ʒ a dram or ℈ iii

℈ a scruple or grains 20.

gr. a grain.

gt. — or Gut. — } a drop.

p. j. ji one two parts.

ss half any quantity.

q.s. quantum sufficit enough.

q.v. quantum vis.

p. a pugil.

M. a handful.

No. in number.

a — Aua } of each alike.

aaa. Amalgama.

℣. vinegar

aB. Bole Armoniack.

Æ — A.F. } Aqua fortis

A. R. Aqua regis.

A. V. Aqua vitæ

B. M. Balneo Mariæ

B. V. Balneo vaporis

D. Distil or distilling

ℓ. ashes.

℞. recipe, take

S. Spirit.

S. V. Spirit of wine.

S. A. Secundum Artem

S. S. S. Stratum super stratum

V. Vinum wine

---

20 Grains make a Scruple.
3 Scruples make a dram.
8 Drams make an ounce.
12 Ounces make a pound.

indolent humour of the left Hypocohonder with this difference only the man had six ounces of Tobacco in his pullice the boy had only one so that the quantity must always be regulated by the age and strength of the patient

observing the great success of one at Edinburgh in the cure of agues by the external application of recent Erigerum or Groundsel beat down into a very corsepulpe It is applied cold and causes strong vomiting for som hours after it is applied which is only don on the days free from the paroxysm

Two Extroordinary Cures by the External application of Tobacco and Groundsel by John Aldman

Tobacco says he beat well with vinegar or brandy into a mush and apilai in a lining to on the stomach occasions strong vomiting and has some claims very good effects in removing hard tumers of the Hypochondria thear is 2 instances of it makeing a Compleat Cure on is of an old man who by sleeping in the open air when the night dews fell was taken with a numness of his whole body which was followed by purging and vomiting that being gone of were succeeded by all the symptoms of a jaundice with hardness and pain under the short ribs of the left side the pain went off in a few days but the humour increased he used variety of medicines for 5 years without help when a sea Surgeon by applying a poultice of Tobacco disguised and green leaf sage and Cochineal upon the Epigastrium and Hypochondria cured him the application of this pultice rem a bout 5 hours once a day for a month together and when it was on the pecent vomited much purulent matter but the vomiting ceased upon removing the pultice

the other Cure was a boy 14 years of age of a hard

of medisons proper of or the jaunder
are venice marseilles Genoua. Soaps being
dissolved in warm milk and so taken Cuike
wais volatil salts and spirits of sal armo
niack of mans and and Beasts blood volatil
salis and spirits of beef pork mutton Lamb
veal vipers harts horn ox horn beng given
also salts of Tarter of potashes Crabs eyes
Claws Chalk peulters or filings of ox
horns Rams horns hasts horns given
two or three taims a day Goose dung
Turmerick) Spagus ad Scelum querketani
is a famed thing and perfectly cures at
three or four taims taking so also the
dried whaile dung of a Hen given a ʒ ß.
ad ʒi. for several days

To make Ebulum

To a hogshead of strong ale take a heand bushel of elder berries and half a pound of juniper berries beaten put in all the berries when you put in the hops and let them boil together till the berrys break in peces then worke it up as you do ale when it hase done workeing add to it half an ounce of cloves as much mace an ounce of nutmegs as much cinnamon grosly bealen half a pound of citron as much eryngo root and laikewise of canded orange peell let the sweet meats be cut very thin and put with the spice into a bag and hang it in the vessel when you stop it up set it stand till it is fine then bottle it up and drinke it with lumpes of doble refind sugar in the glas

purges that expel wind

are species Hiera, and Dia-phanicon with Castor, pulue Falida

It with Cream in stad of butar best it of ben that
It do not broun for sos booil wh ait bred in wat
and color it with Clarit wann so lai your
mutan on the dish it beng a nof pour the sos
on to the dish garnish the dish with Corran
Jelly so serv it up

How to mak Rasing wine

Boil your waller a boul a quarter of an hour then
let it stand till it is about blood warm then put 6
pound of Rasons of the sun to every gallon of waller
beng Choped small then let it stand 10 or 12 Days
stirring it 2 or 3 a day till your fruit settles to the
bottam then the fruit well with your hand putting
the liquer through a sive then tak as haive of wha
t reed you red it on both saids with nutyeust and ibun
to the liquer Cepe your Caske filing up till it hase
don working then Close it up let it stand a year
be for you bottell it Elder is made the sum way
only ad to every gallon a pain of the juice of range
Elder beres at after the have ben beked in the oven
you must put no yeust to the elder it works of
it self

Virtue like a Temple of the
Gods is venerable even in its Ruin

it in a Cloth for Saufe you must have a strong gravy thickened brown with butter Claret and Capers Samphire power the Sauce over the beef dish it up with Lemons and barberries

To Collar Pigg

when the Pigg is Clean dresed from the harrs as you do for rosting Cutt of the head and Legs Split it down the belley take out the bowels & the Interils then Split it down the bake then wipe it very Clien take out all the bones Cut each half in to two so make foure Collars Season it with peper Mace nutmeg Samacke peper and Salte of Each as much as you thinke proper Rowl it up in to Cloth boile it in walar and Salt till you thinke it tender but not to much you must boyle the head whole with the Collars then set them to boole then make a Pickell of wheat Bran and watar with a faw whol Cornes of blacke peper boyled in it and Salt to your tast so strean it throo a cloth so let it stand till it be could then put the pigg in to the pickell

To Roast as hould ar of muttan

Take your shouldar of mutan and take the Skin of It and spit it and roast it and beast

To Collar a Brest of Veale or Muton
Take all the Boones & Grisles out of the
meat and ley it flat then take a litle winter
savery time & parsaly nut mog Cloves mace
Black peper & sall a kind of Lemmond graited
strow itt all over the meat & rowl it very hard
so it up in a Cloth & set it in 2 quarts of
waller & 2 of smalle Bear when it boyls
put in your veale or muton Let it Boyle 2
hours a bout a quarter of an hour befar
you take it of if the Liquor be not strong
anough put ~~your~~ in more salt & peper
and a gill of alequer when Boyls put
your Lequer in to the pot & when Could
put in the Colar takeing the binding of
Covering it up Close you may Keep it in
the pickle some time

To stew a Rumpe of Beef

Salt the Beef 2 or 3 days then take a hand
full of parsely as much spinage a few sweet
herbs & anchovies an onion beef suet a little
salpeter and nutmeg mix it up with
yolkes of Egg so stuff your Beef and boil

To Pickl Salmon ~~gi~~ne by Mam Lefse

Take Salmon 12 pound weght & wipe it very Clean from the Blod Seasn it with a pound of Salt on ounce of Salt peetr quarter of an ounce of Clove peper halfe an ounce of black pper all mixt to gather & Let it ly for 6 or 7 ours & then Cut it in as many Pees es as you think prper & for the pickel take 6 Quarts of the best whail wine vinicker 2 Quarts of water one ounce of Long peper half an ounce of black peper half an ounce of mace Quarter of an ounce of cloves 4 or 5 Raisens of ginger Quarter of an ounce of Clovpeper a fuw bay leaves a litl fenel put the Seasining in to the pickel & let it boyl then it tast of the Seasing then take it out of the pickl & let it stand then it be Could & when Could put put it in a mug as you Des in to keep it in & so cover it Close & it will keep all the year you must take the fenel out

To rost a pigg

shred segfain and a crost of whait bred and sett
so put into the belyof your pigg and then so
the bely up a gen so lai it doun to a clear fair
when it is near a nof the ais will drop out then
Cut the hed of and cut the ears hansemly of then
split the hed then split the skul and take the
brens out your pigg being quait anof cut
the pigg up the back so cut it quait in
too then tek the sege out your buter bein
Rede meltid put your grew sege and brens in to
it then lai your pigg on a dish and then split
the uder go of the hed and lai it on the dish
eg won opesit to the od er and the ears set
up won to fes the oder sem laik then pour your
sos on to your dish so sero it up

you me mack an otherses in a sos

Cup you must boil whait bred in water and
boil well it a good deal of corens when it is boiled
an of you must put somwhait warn to it
so serve all up to get her

to frai young eros

tacke them and cut them in small peses and frai them in water then frai them with butter and a good deal of parsely to serve them up with the parsely an greve

To dres a lam hed and pluck

you must boil the hed and pluck all but the lever and that you must frai with with then rashers of becken when the pluck is boiled an of you must mench it all to gether to put on to a desh and lai your hed in the mide of the desh and lai the lever and becken round the edg to serve it up with bren Cakes or bren and erber

A Quakeing Puddeng

Take a Pint or Somewhat more off thick cream the yelks of ten Eggs And the whites of three beaten very well with two Spoonfull of fine flour and two Spoonfull of Rosewater Mingle the flour with your Cream But mingle it So well that there be no Lumps in it Put it all to gether And Season it according to your taste Butter a Cloth very well And let it be So thick that it may not run out And let it boile fore Halfe an hour as fast as you can Then take it up And make your Sause with butter Rosewater And Sugar So Serve it up You may Stick Some blanched Almonds on the top of It if you Please

A Calfs foot Pudding

Boyle four Calfs feet very Tender And Shred them with Suet Then Put to them a quart of milk Eight Eggs well beatne Som Rosewater And Sugar a Pound of Currans And Some Salt So boyl or bake it as you

1 Quakeing Puding

1 quaking Puding

Pint or Somewhat more off thick
yelks of ten Eggs And the whites of
ten very well with two Spoonfull of
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flour with your Cream But mingle
t there be no Lumps in it Put it
Season it according to your tast
And let it be so thick
let it boile fore
then take it

738 MS. 40984

18th cent paper MS.

Household, cookery + medical receipts

Uneducated writing + spelling

l. 6 v. Medicinal characters [receipts]

l. 7 r. First receipt cure for scurvy from Salmon's Syn. med.

l. 12 v. "A famaly purge from Dr. Cheyne"

l. 14 v. "How to peut a fair Blew"

l. 15. How to make black ink, to cement broken glass, Lt die purple

l. 16 r. "A Cure for the age 1779"

l. 18. Prescription from Dr. Heberden

l. 36. Quotation from Shakespeare. Othello.

Commencing other end: mostly medical receipts

on fly-leaf, name "C. James Greenhow"

l. 4 v. Receipt dated April 5, 1755

l. 8 r. To make Hiera picra.

ll. 12–18 Cookery receipts

l. 19 r. "Receypt from Dr. Boerhaave at Leyden yt y may for the Gravell and stone in the Kidneys"

ll. 22–28 Cookery receipts

ll. 32–40 — —

l. 36 v. "Gradwell" in margin

l. 37 r. "Unkell Gradwell's Buns"

ll. 46–49 Religious poetry

l. 49 r. Lady Jane Gray to Ld. Guilford.

[illegible]

As soon as possible next year you shall be informed of the address to which objects for exhibition should be forwarded.

I need hardly say that the greatest care will be taken of every object loaned, and that all exhibits will be insured while in my possession, as well as in transit, if requested; packing and carriage being paid both ways.

You will, I am sure, be interested to learn that very hearty support has been given to me, and many highly interesting objects have been offered from all parts of the world.

With renewed thanks for your kind loan,

I am,

Yours very truly,

Henry S. Wellcome

[illegible] objects described overleaf.

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I am,

Yours very truly,

Henry S. Wellcome

J. 6120

he dropsy Rum: scurvy and Cough of the Lun

lish orrice roots, squills and eleampane roots
nd leaves each one
ber and dwarf elder
ce and half agaric
e roots thin and bruis
uarts of the best
ur and half on a
very close stopt with
adder that no air
rge pot of boiling
l into the mug
that all the
in when it is almo
must serpe the
week together if
nd then miss a day and if that does not
ith your other bottle of the same take
rning fasting **Ten spoonfuls at a time**
any posset drink it will both vomit
you it is an unpleasant taste therefor take
year after it when it is quail cools after
f let it stand in a flagon and in a day then
use it is an admirable medicine