English culinary and medical recipe book, 18th century

Contributors

Sheldon family, of Weston, Warwickshire

Publication/Creation

18th century

Persistent URL

https://wellcomecollection.org/works/ccfeekux

License and attribution

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.

Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
https://wellcomecollection.org

To make a Rice-kake

Take 16 Eggs leave out 8 whits, ye rinds of two Lemmons, a pound of Sugar, a pound of pounded Rice; beat it two hours, and bake it in a quick ov

To make ye Rubarb Cordial.

Take half an ounce of rubarb to a quart of Brandy & one ounce of Annisseeds, lett 'em stand for a week or ten days, decant off ye lea & put a fresh pint on the dregs, lett that stand a fortight, then streen it off and mixe ye two liquors together, which keep for use.

Lady Lawsons

E Sheldon Her Book

To pickle Melons

Gather y.^r melons before they be ripe, while they are green in y^e inside. Cutt down one of y^e Cresey, or ribbs of the melon, & cutt out a piece all y.^e way that with y.^r finger, or any thing else gett out all y^e seed very cleane. Then putt 'em into an earthen pan, & fill it up with scalding=hot vinegar, and a handfull of salt. Couer them up very close, & lett 'em stand a week. Then take them out, & fill them with bruised mustard=seed with two or 3 cloves of garlick, and some bitts of whole ginger in each Mellon. Putt them out into y^e pott or glass you designe to keepe 'em in, and take fresh vineager, & as much lime juice as will be one part in three of y.^r pickle. Boyle it, & y.^r vineager togeather with a hand=full of salt, & mustard seed. Pour it scalding hott upon y.^r Melons. Couer them close and when they are cold tye them up. The vineager must be very small. Scald y.^r pickle

once in a month, and pour it on scalding hot upon your Melons. They are ready to eate about Xmas.

To Make a Portugal Pye

Take the brawn of cold turkey or Capon and shred it in small with a little beef sweet put in some yolks of hard eggs some marrow cut in small peeces Season it with cloues and mace and a little small peper and salt and so bake it when you take it out of the oven put in a white wine caudle and serue it up

Lady Browns

To Make a thick Cheese

Take the milk of 2 Cowes put it together for Cheese when it is come hard keep it settled with your hand and when you haue gott all the Whey from it put it into a fatt and press it lightly let it stand 3 or 4 hours then put it into faire water changing the water euery morning till you haue Curd enough for your Cheese which will be in 3 or 4 dayes then take it out of the water and draine it well put to it the new Curd you make that morning you make up, and breake it very well together, and to ten

p'd of Curd put a p'd of Clarified butter luke warme then put it into the fat and pres it and turne twice a day it must keep in a moist place, and at least a year old before it be eate.

An Excellent Hogs-head after the French manner

Mr Thorp

Take a dry Hogs-head Ears and Feet, boyl them together till the Bones come out easely, take them from the fire, and haueing pourd out the water, cutt the Ears and Feet into small pieces, part the head in halues, and lay them upon a Cloath and then place the said pieces of ye Ears and feet upon it, Powder all with Salt, Cinnamon, Cloues, Pepper, Ginger, and Nutmeg, a little of each, and some Orange peel Scraped, then wrap together in the Cloath and put it into a Cheese-Fat, and press it well, leaving it so 3 or 6 hours till all be cold, then make Souce Liquour and put the Hogs-head into it this will keep good three months,

A Carrot Puding

Cus Ann Sheldon

Take half a pound of greted bread as much greted carrot almost half a pound of loaf Sugar and half a pound of melted butter some nutmeg greted and a little Salt and 2 ounces of canded lemon pieel cutt small ~~mix~~ six eggs the whites of three of them mix all with a pint or a little more of good milk and put it in a dish with light paste in the bottom and round the brims, one hour will bake it, put in 2 Spoonfull of Sack and 2 of Rose water, and if you pleas you may put in some marrow.

To Doe Apricoks, or Peaches in Brandy, Sr Fitzwilliams receipt

Blanch them in watter & when soft take them out & make a Strong Syrop of Double Refined Sugar and put them in, & give them a heat over the Fire & let them stand all night & in ye morning take ym out & boyl them Syrop Strong, and when cold to every pint of Syrop put a Pint of good French Brandy mix ym well togeather & put in yt Peaches or Apricoks: & stop them well down

Here is another receipt to doe Peaches in 6
Brandy with ye Skin one) Mr Mitkwilliams

You must clarifie a Sugar Loaf of 16 pds
Weight, and make of it a light Syrop, and
put half of it into an Earthen Pan, ye other
half into yt Preserving Pan over ye Fire; skim
it well when it begins to boyl, put in ye Peaches
one by one in Rows, and turn ym with a Spoon
that ye may stew equally; and feell when ye
grow a little soft, yt yu may know which are
ready, as yu find ym done enough take ym out
& put ym to steep in ye other Syrop; and soe
continue tell ye are all done, yn take off ye
Preserving Pan: and get a Spoon with holes;
with which yu must take ye Peaches one by one
out of ye Pan, where ye steep, and put ym
into large Bottles, with Brandy over ym to harden
ym, yn take ye Syrop that remains in ye
preserving Pan, and put it over ye Fire again
with some watter to clear it, and when it
begins to boyl, put fresh Peaches in, and stew
ym to ye value of a hundred Peaches; for ye
same Syrop: when ye are all done, & in Bottles
take ye Syrop that is in ye Earthen Pan, and
add to ye 100 that remain in ye Preserving Pan
and let it boyl up, as for Prese[illegible] Then take

it off ye fire and pour it into a Pint of
Brandy; ye pour out all ye Brandy wher
ye Peaches have lain; and measure it and
put to it, as much of this syrop as is of
plain Brandy, and when it is well mixed
together fill yr Bottles of Peaches, with
this syrop, which will be very clear
cover ye mouth of the Bottles with wett
Parchment, Apricoks & Plums may be done
the same way: the fruit to be gathered
when its Ripe

The Gout Cordiall

Rhubarb half, a pd sliced thin, Senna, 2 ounces, Coriander & Fiennell each one ounce; Cochineel, Safron, & Liquorish, each half an ounce, infuse these Ingredients in 2, Gallons of brandy, let it, stand ten Days, then strain it off, and put 2 quarts more of Brandy to it, Strain it off and use it as you want it 3 or 4 Spoonfulls att a time.

you may make the 4th part of the quantity

A Receipt for Milk Water.

Spermint, Balme, Rue, Sage, Wormwood, Angelica, Carduss, Sentry, allecost, Wall Rue Marigold Blossoms Cloves Gilly flowers Agrimony a Hand full of Each, but little Wormwood Putt them & new Milk

Lady Fitzwilliam

To Make Flomary Jelly.

Put to half a pound of Harthorne 3 or 4 quarts of Water & boyle itt to a Stiff Jelly, Blanch a quarter of a pound of Almonds & beat ym very fine with fair Water; Cut ye Peele of a large Lemon very Small, putt these to ye Jelly & make ym very hot together then Straine it through a Canvas or Jenner cloth into Cups & when itt is perfectly cold Turne itt out

Barbara Ingram.

To preserve Oranges Whole.

Take 8 Oranges ye are without any Dent or flatness in ye side lay ym in Water over night than grate of all ye outside peele with a Nutmeg Grater, if not fine throw ym in water as you do ym. ye make a small Hole when ye Stalk grew to take out ye Kernells & Juice, lett ym lye two days in Water ye boyle ym up in a pound & a half of Sugar to a pint of Water, but first boyle ym tender in fair Water, Shift ye Water three times in ye boyling; have ye Syrup ready to putt ym in as soon as they are tender, than boyle ym up with a quick fire about half an hour the less they are ony fire ye paler they will look. so lett ym lye one night; then boyle ym a little again with ye Syrup of Six Oranges made ready to be putt to ym a little while before they are enough; ye shake ym together in a stewpan. You may make ye Quantity of ye Syrup of Water as you think fitt & with a Tea Spoon Scrape out ye inside but as carefull as you can but not to neat; when you send ym to ye Table putt ym in a large Jelly Glass

Lady Harcourt

To Make White Currant Wine

To Every Gallon of Water putt four pound of Choyce reasons of ye Sun & two pound of Single refined Sugar & three pound of White Currans; lett ym steep in a Tubb ten dayes, stirring ym once or twice a day, yn press ym out & barrell it & when fine bottle it.

Wm Shepheard.

Leafs of Red Dock red Sage red Bryar Rosemary Laurell Wallnut of Each two Hand fulls; Give one Hand full boyle ym well together in four quarts of Spring Water, strain out ye Herbs & putt in 4 pennyworth of allum, boyle it again till ye allum is dissolved yn putt in a stone fine qd quantity of ashallnutt

Edwd Sheldon

To Make Brawne

Scold ye Boar as you do a Porker ye. ye next night take out all ye bones & leave ye meat entirely whole, ye. nett it ye Cross way into Collars, ye. lay it in a Tubb where it may lay full length & breadth, ye. lay some Salt upon it, & lett it lye till it brings out ye blood, ye. putt that brine from it & fill ye Tubb with Spring Water, Shift ye Water morning & evening for 4 Dayes & every morning Scrape ye rind with a knife till it is Clear & white ye. lay a row of Salt along ye middle of ye Collar, but you must dry it very well before you Salt it, ye. role it as close as possible, ye. take two pieces of Packthread & twist hard about it, with a Screw att both ends of ye Collar, ye. take broad fillettting & bind round it very hard & close so as to Lap one after another, ye. have ready a piece of Coarse Cloath, with Lacett holes made thick on Each side & Lace ye tight over with packthread, ye. fill up ye ends of ye Collar with pieces of Flesh & putt a hand full of Salt att Each end of ye collar before you Sew it up, ye. tye a strong String about ye middle of Each Collar, ye String must be long Enough to Lett it down near to ye bottom of ye Furnace, ye. lay a Coulstaff over ye top of ye Furnace & tye ye Strings of Each Collar to that

keep itt Scumming all ye while itt boyls, ye Water must Boyle before you putt in ye Collar; when ye Collar is nto toy Stop of ye Water they ire Enough, they must be often turned whilst they are aboyling, than Lett ym up against ye Wall & open ye upper end of Each Collar, & putt in a handfull of Salt than lay a trencher & a little Weight upon Each of ym Lett ym Stand two dayes & two Nights till they are perfectly cold, than take off both Cloaths & Fillettings & putt itt into Pickle, ye Pickle must be made with wheat Brann, & Water boyle. together with a little salt ym Strain itt off & lett itt Stand till it is cold, ym pour ye clear off & putt to itt three pints of Milk, this Pickle must be renewed two or three times a week

Mrs Benlee.

Dr Lowers Receipt for the Dock Drink

Take the Common Smooth Dock roots sliced and dryed in the air, Dandelion roots sliced, of each a pound, Harts-tongue leaves four handfulls, Elder flowers three handfulls, Crude Antimony broken in grose pieces one pound, hang these in a thin bagg in four Gallons of small ale when it is put in the vessell,

Mrs Sheppard

The Burgundy

Take of fine Jesuites Bark in Powder six Drams, Calamine aromatieus, Winter Ans Bark and Cassamain each one dram; Orange Peel two drams; Juniper Berries the lesser Cardamoms and Cochineal each half a dram; Put all these into five half Pints of Mountain by a fire side for a week, first strain and then strain it through Cap Paper into a Clean well Corkt Bottle for use

Take of this four five or six spoonfulls in sickness Lowness or Oppression once twice or three times a day

Sr John Lawson

To make Lemon Biscakes

Take half a pound of Jordon Almonds Blanch and beat them with the white's of six Eggs first beatten to a froth, putt in a little at a time, beat them very fine, then put in a pound of double refine Sugar beat and sifted, four ounces of flower dryed and Cold again, six Yolks of Eggs, two large Lemons Greated beat all together half an hour put them in Tinn Pans, Sift a little Sugar over them, your Oven must bee prety Quick tho you keep the door open whilst you Bake them Butter your Pans which should bee in the Shape of a Large Dripping Pan

Lady Lopes

Dr Radcliffs bitter Tincture for the Stomack

The Peels of 12 Civil Oranges thin sliced Gentian, Radoony, and Virginia Snake Weed of each a quarter of an ounce, two Nutmegs thin sliced, half a Dozen Fleaks of Large Maice, Cochineal and Safron of each two Drams, Lett them infuse in a quart of best French Brandy Close stoped for a Month then strain it off, and keep it for use.

The Cordial Bitters for Vapours or Lowness of Spirits

Take three Dozen of the rines of the best high Coloured Civil Oranges pared as thin as possible put them in a two Quart Bottle, Cochineal Bruis'd Maice, Nutmegs, slice Bolastones, Virginia Snake Root, of each a Quarter of an Ounce, Saffron half a Quartern, fill the Bottle with Brandy let it stand three weeks, and then run it off through a flannell Bag, put it into small Bottels and tye it over with Leather, it will keep two years

Docter Doaners Receipt for the Saunders,

8 Grains of Purbeith Mineral, after that take of mineral Elixer of Nitrol, large quantityes 3 or 4 times a day, as strong as you can take it, from half a Spoonfull to a whole one in a large Glass of Spring Water,

note, this Medicine will have no effect, if the Saunders proceeds from any Chronick disease, not that it will doe harm, but it will bee of no service

To make Punch

Take the parings of six Lemons and as many Oranges all pared very thin. and putt them to steep in a Gallon of Brandy Close stopt for three or four days Then take twelve pints of Water & in it three pounds of fine Sugar and Clarify it with the Whites of three Eggs. Att it Boyl a Quarter of an hour then pour it out and Att it stand to bee Cold, then Strain the Parings off from the Brandy and putt as much Juice of Lemons as you think fitt, then putt it into a Vessell fitt for the Quantity close stopt for six weeks, then draw it off into Bottles the same proportion for a great Quantity

A plaster

Stone pitch Burgung pitch Venice Turpintine vergins wax, of ferris powder of Franckumsence, of each an ounce, agr of a ounce of Mastick in powder agr of an ounce of Olibinum powder and A little bottle of Oyle of Rowdam,

all these things are to be melted in an Earthen pott set in a kettle of water over a fire that is Gentelly Hott. (except the powders) till all be melted throwly, then putt in the ferris powder mastick and Olibinum powder, stiring it till incorporate and when near growing cold drop in ten drops of Oyle of Rowdam stiring it till quite cold fitt to made in Roles —

This plaster is good for a Burn or Sold or Bruse or Cutt or strain or white sweling

Barbara Ingram

A Diat Drink for the Scurvy
or Dovers

Senna 2 ounces
monks Rhubard one ounce ¾
the Roots of the Sharp pointed dock and
the Roots of Polypody each one ounce
Mizerian Root 7 drams
3 parts of a handfull of Rue leaved
Whitlowgrass
Rinds of Civil Oranges one ounce and ½
Crude Antimony grosly powderd 4 ounces
Slice and Bruise these: then put them
in a Bag and boile them in one Gallon and
one Pint of Midling drink to three Quarts,
take half a Pint every morning increasing
or lessening ye Dose according to its operation

Slice and bruise these; then put ym in a Bag
and boyle them in one Gallon and one Pint
of midling Drink till one third is boiled
away

Take a Wine Glass of it in the morning
increasing or lessening the Dose to two or 3
motions

Tansy Water, Sister Shelleys

2 quarts of Tansy Water and 22 whites of Eggs distilled off in ye Tansy water in a Cold Still to be taken a month or more; as wanted; a Water Glass at a night; and one in ye morning fasting good for Weakneses

Mrs Canning To make Elder Wine

Take one Hundred of Malaga Raisins Choped; stalks and all: & fourscore Quarts of Water: the Water must be boiled and then stand till tis Cold: stirr it twice a day for nine or ten Days. then press it out & put to it. eight Quarts of the Juice of Elder Berrys: and two Quarts of the Juice of Sloes. the Sloes must be coverd with Water. and when the are baked tender, run them thro' a Sieve, and put in a Pound of Loaf Sugar, that it may not change its colour. ye Berrys & Sloes must stand seven or eight hours in a hott Oven:

Mr Bliks receipt for the Collick

R. Rue from ye Stalk beat up with Double ye quantity, of Double refined Sugar, take about ye quantity of a Walnutt, at going to Bed: ye same in ye morning fasting, with a large Glass of Bath Watter, made hott with an Iron.

The true receipt of Lady Mores Drops given me by Lady More: of Stanly for a Consumption

Take 4 ounces of the finest flower of Brimstone: one Pound of Oyl of Turpentine: put it in a Glass Urinall coverd with Paper in a Pott of Watter over a gentle Fire, to let it infuse for almost 9 days: then pour the clear off, and keep it in Bottles; ye Bottom is good for Horses: when ye have a great Cold, as the Watter decays: you must fill it up with warm watter: these Drops are to be taken in a morning fasting; five or Seven at a time: and at 4 a Clock in ye afternoon: for nine days togeather: and then rest 9 days: no Cheese nor Milk must be taken whilst ye Drops are takeing: they may be taken in small Beer: or any other small liquor:

an Excellent Glister for a Violent Purging

Take Red Rose Leaves 2 Scruples, of Rhines of Pomgranett, 2 Drams, Boyl these in Red Wine: strain off about 6 or 7 Spoonfulls, to that add 2 drams of Venus Treacle & 40 Drops of liquid Laudinum: this is to be given by way of Glister. but not to come away

To make Orange Wine
mrs Mander

To 20 Gallons of watter; put half a Hundred Weight of Powder Sugar; and the Whites of 5 or 6 Eggs; well beat; stir it together. let it boile one hour; scum it as it boils; when it is cool; mix well in it a Pint of small Beer Yeast as soon as it is creamed over; put it into the Vessel; and to every Gallon: put the Juice of 8 Oranges: run through a Hair Sive pare the Oranges: Exceeding thin; and put half the peel into a nett; the rest: loose in ye Vessel; do not fill it to full; stop it close; and let it stand half a year at the Least;
without yu chuse it bitter; there may be some of the Red omitted.

A wonderfull receipt for the Plague

Take 3 Pints of Malmsey and boyle therein one Handfull of Rue, and one of Sage, tell one Pint be wasted, then strain it and set it over ye fire again, and put into it a penyworth of long Pepper: one ounce of Ginger, a quarter of an ounce of Nuttmeggs; powder and mix them well togeather, and put ye mixture in, and let it boile a little more, then put in four penny worth of Mithridate, two penny worth of Treacle, a quarter of a pint of Rott Angelico (it is a distilled Water) or Aquavita

This is an experienced cure for ye Plague haueing been tryed succesfully upon abundance of people, in ye last plague, in England, when all that took it, recovred, it is to be taken always warm, in a morning two spoonfulls at a time (if diseased) and sweat after it, if not diseased half a Spoonfull at a time will secure yⁿ against infection

This given in a double Portion, will cure Cattle infected with any pestilentale Distemper

Hall Almanack & Venice Turpentine to prevent miscarrying

To make a Rice Cake

Take 16 Eggs leave out 8 Whites
A the kinds of two Lemons, a pound
of Sugar, a pound of pounded
Rice, beat it two hours, and bake
it in a quick Oven; Lady Lawson

To make the Rhubark Cordial

Take half an Ounce of Rhubarb to a
quart of brandy and one ounce of
Anniseeds, let them stand for a Week
or ten days, yn decant of ye Clear & put
a fresh Pint on the dregs, let yt stand
a fortnight, then strain it of and mix
the two Liquors togeather, which keep
for use Lady Lawson

Lady Westmorlands Receipt for a person in a declineing way, or inclined to a Consumption, or waste

Take a Calves Pluck hot out of the Calve, with all the blood about it cut it into slices and divide it into two halfs, then put each half into a Still, and to each put in one handfull of balm, one handfull of Mint, one handfull of unset Easop, one handfull of Dallungs one handfull of red Sage, then put into each Still a Gallon of new Milk boyling hot, & when you have got out of each Still about three quarts it is enough, you may drink it with Sugar when you please;

you must take of the top of the still two or three times in the Stilling, and stir it about, and take care it does not burn too

Mr Snels receipt for a Cough

Take of oyle of sweet Almonds one Ounce thirty drops of spirit of Hartshorn, mix these well togeather, add of small Cinnamon water & balsum of Tolue of each an Ounce & a half - take a spoonfull or two when the Cough is troublesome

Lady Seymours receipt for a Consumption or waste, good after a Lying Inn

Barley Watter a Pint: Snails taken out of there Shells two Dozen; Eringo root two Ounces not candie: boil the Snails an Roots a quarter of an hour, strain them out: add to the Barley Watter a Pint of Cows milk sweetned with Sugar Candy: take the Chill off in a pan of warm Watter

To be taken in a morning fasting: and at four or five in ye afternoon: a quarter

of a Pint of the Snails and Barley water: with a quarter of a Pint of Cows Milk
given me by Lady Seymor ye
13 of may, 1740

also this she gave me
to get out a Thorn
Take a House Snail and pull it out of the Shell: and Lay it upon they place where ye Thorn went in: it will certainly draw it out; if one Snaill does not doe put on an other;

Mr Misters
Tincture of Rhenbarb
Take of the finest Turkey Rhenbarb one Ounce and half, Cardemum Seeds two drams: Saffron a dram and half best brandy one Pint let it stand a week or ten days yn rack it off and put half a Pint more brandy to it

Mrs Witts
to Infuse Rheubarb

To one quart of double Stilled Annaseed Water; put one Dance of Rheubarb two drams of Cochineel; two drams of Saffron a quarter of an Dance of Snake Root two whole nutmegs toasted: let it stand and infuse by the fire nine or ten days stirring it every day: then rack it off: then fill the battle up and let it stand a month or two:
take three Spoonfulls for 9 nights once a month or oftner

mrs Elliott a Common Seed Cake for Lent

Take a pd and half of flower, half a Pint of Ecest, five Eggs, leave out the whites of two, make this into a Paste, and set it before the fire to heave, an hour; yn melt a pound of butter, and three quarters of a pound of Carraway Comfits; stir ym into the butter yn mix all togeather with yr hands three quarters of an hour bakes it.

mrs Elliott to make gingerbread

A pound of Treacle, a pound of flower quarter of a pound of butter; five Eggs, half an ounce of Ginger,
made up in little Cakes, and baked in a quick Oven

The Receipt for Orange Juice

Take a pound & half of the finest Sugar, Dip it in Watter, and boil it to a Candy height, put to it a Pint of Orange Juice, let it Just boil up yn take it off and let it stand till Cold yn put it into Bottles, but the must be coverd with a bitt of paper at first my Son Sheldon

mrs Skeldon of Bath receipt to
Pickle Cowcumbers, 1754

Gather ym dry & rub ym with a cloath, make a strong brine of salt & wattel, pour it bayling on ye Cowcumbers, cover ym up close, & keep ym warm by ye fire all night, next morning pour off yr brine & boyl it over again, putting in an other handfull of salt, do this for two mornings, keeping ym still warm by the fire: yn pour off ye brine & put the Cowcumbers in a soft cloath to dry, & yn dry yr Pott which the Cowcumbers are to be put in

then take of double distilled Vinegar as much as you think will cover ye Pickles, for a hundred & half of Cowcumbers, one ounce of white Pepper, & half an ounce of race Ginger, boyl it over ye fire, & put it bayling upon ye Cowcumbers, cover ym up close & keep ym warm for three days, yn pour off yr Pickle & boyl it up again, keep ym warm for two or three days longer, & yn again pour off yr Pickle, Ginger & pepper & boyl it, just as it bayls up, this last time, put in your Cowcumbers. keep it scalding hott over the fire, till yu see yr Cowcumbers look Green

besure take care to keep in the Steam; and don't let them boyl.

After this cover them up close, let them stand in a warm place a Week, yr put in two hands of Rhubarbe, or one Clove of Garlick

A receipt to keep off Infection of the Small Pox, given me by Mrs Lee of Lee Place

Mint, Rosemary, Lavender, Rue, Sage & Wormwood of each one Handfull, Shred, and steepd in a Pint of White Wine Vinegar for a Week in the Sun, or Stand; to Heat, then strain it off, and disolve in it, an Ounce of Camphire, rub your Nose and Lips with it, to keep off Infection,

This receipt was brought from Turkey in time of the Plague;

for a Slow Fever Lr Mortyn

Take Sow, Thistle: bruise it in a Mortar then strain it from the grosser parts, and take a table Spoonfull, every morning fasting, for about 3 weeks

Saline Draught ordered by
Dr: Smyth when Mrs Sheldon knee was
very Bad 1783

20 grains of Salt of Wormwood
1 spoonful of Lemon juice
2 Do of Simple Cinnamon water
20 drops Salvalatory or 2 tea spoonfulls
of Spts: of Lavender — Rhubarbs
antimonial Wine from 10 to 20 drops
a tea spoonful of Syrup of Balsam

---

for The Piles — Mr Welchman
3 drams of Sulphur
Do of Magnesia
to be mixed together & divided into 12
doses one to be taken 3 times a day

The ointment to be applied if necessary
1 Oz: of Saturnine Ointment 1 dram
of Liquid Landanum

Tincture of Rhubarbe

3 Oz of Rhubarbe
½ Oz of Cardemom seeds
½ Oz of Saffron

To be infused in one quart of Brandy for ten days in the Sun Crush the Seeds & Shave the Rhubarb Lett it stand either in the Sun or by the fire — then Strain it off for use

---

An Excellent purge — Dr Smyth

10 grains of Jalap
10 Do of Ginger
30 Do of Soluble Tartar

For a Stiff Joint

Take 7 Ounces of Neats foot Oil & one Oz: of white Soap mix & make a Liniment & rub it well into the ~~joint~~ affected morn: & night —

Dr: Elliot Swansea 1792

For an Ague – Dr. Paterson

Take half a dram of Calamus Aromaticus finely powder'd every day an hour before the fitt comes on

N.B. the above prescription was given for a Boy about 12 years old, quere will not more be necessary for a Man or Woman

Three or 4 days will probably be sufficient and repeat it again in a fortnight for Fear of the Ague returning

A Receipt for the ague
from Wm. Tennor —

Three quarters of an ounce of Bark in Powder - one whole Nutmeg grated one Table Spoonful of Black pepper pounded one spoonful of Brown sugar forty drops of Syrup of Red Poppies to be made up into an Electuary with either Brandy or Rum about three or four large spoonfuls — the size of a Nutmeg to be taken every four hours till the whole is taken — the same quantity to be repeated in ten days after otherwise the Ague may return half the Quantity to be given to a a Child under twelve years Old —

The Farringdon Recipe for a Dropsy.

To a Quarter of a pound of 8 Shilling Bohea Tea, add a Quart of Boiling water, keep it closely covered all Night, and at such a distance from the fire as shall preserve the heat, and in the morning give the person afflicted with the Dropsy a fifth part of the Tea leaves which are to be eaten, & drink a fifth part of the Tea, and repeat it every two hours, till the whole is eaten and Drank — In three days repeat the Dose Note — the Tea should be free from Dust.

Receipt to dress Lentiles

Take the Lentiles & stew them in Weak Broth till perfectly tender then add a little strong gravy a peice of ham Onion Carrot pepper &c then to be tossed up in a little Flower & butter —

To dry Walnuts

put them into paper bags & hang them in a dry place when they are wanted to be used, take out the Kernels & put them in a bason of Cold Water changing the Water every after when they have lain a day & a night peel them about three dozen makes a good plate

To Clean Grates

If the front is Cleaned with rags & oyl & then cleaned well off with fine sifted ~~time~~ lime dust it will always look well if any spots through neglect should come on it, then Mix the fine wash powder of flower emery & soft soap up together & boil them in a pan then put it on to the Grate with a rag or feather & with hard rubbing they will come off

Sn. Elizabeth Townsend

To dress Mutton Cutlets

Cut your cutlets of a proper size take about the bigness of a Walnut of butter a little parseley chop'd fine dissolve your butter in a pewter dish add a little juice of Lemon lay your Cutlets in the dish turn them once then toss them in bread Crums & broil them — the Sauce one head of Shalot one small onion & a little parsley Chopped fine & put in some Cooly pepper & salt & lay your Cutlets in it

Mrs Cupans

To dress Macaroni

Lett the Water boil before you put in the Macaroni then put a sufficient quantity of salt when you find that the Macaroni is boild enough put some fresh butter at the bottom of the Tureen & a little parmesan Cheese then lay on it some of the Macaroni & over it butter & cheese & so on till you fill the Tureen after put in a little Beef gravy quite hot & at last a little more parmesan Cheese

W. Borghi

Perdrix au Choux

Put a slice of Lard on the breast of the Partridges let them be half roasted then put them at the bottom of a Stew pan & Cover them with Cabbages mixed with bits of ham & lett them stew upon a gentle fire till you find they are done before you send them to Table the Lard should be taken off from the Partridges breasts NB the Cabbages must be Scalded before you put them into the stew pan with the partridges & well drain'd from the water —

Mr. Borghi

To make Rools

Take a quarter of a peck of Flour half a pint of Yeast & two Eggs beat them togather & put to them as much New Milk as will make them into Dough & put them by the fire for two hours then make them up ~~into~~ Shape & size. you please for round ones the size of a Walnut for Long ones the lenght & size of your finger half an hour bakes them the Oven should be a quick one

Mrs Eliz Townsend

Receipt to boyle Fresh Salmon

put as much water in your fish Kettle as will be sufficient to Cover your fish & throw in a good large hand full of Salt you must first wash & Scrape your fish & lett it lye in the Cold water till ye. Water boils & then put ye. fish into the Boiling water & lett it boil up for 4 minutes & then take it down & leave it in your fish Kettle to Cool

the Inn at Newport

for a Consumption or Cough

Take Barley Water a pint snails taken out of the shells two doz.n Eringo roots not Condied two Oz: boil them togather a quarter of an hour strain it of add to the Barley Water a pint of Cows Milk sweeten it with Sugar Candy take the Chill after in a pint of Warm water

receipt for a dropsy - from Dr. Morchmont

16 Nutmegs pounded small 16 spoonfuls of Broom seed ashes one handful of Scraped horse radish one tablespoonful of mustard seed bruised infused for 48 hours in a quart of Mountain Vine a wine glass to be taken every Morn.g fasting

To Cure Hams

Mrs Morris of Closemont 1792.

dissolve one pd. of bay Salt and one pd of brown Sugar & a qr. of a pd. of Salt petre in three pints of Strong Beer or ale made scalding hot pour it over the Hams as hot as you can bear your finger in it turn the hams every day for 3 weeks & pour some of the pickle over them twice a day to prevent them from getting dry if the hams are large they may lay a few days longer you may dry them as you please either by smoke or otherwise the quantity here mention'd will be enough for 2 hams from 12 to 25 pd. each N B you will observe that no Salt or

any other ingredient whatever is to be put on the hams after they are cut out But the pickle in which they are to be kept — you may depend on their keeping to any age ——

To Dye Linnen or Cotton a Lemon Colour

For the quantity of 7 or 8 yds take 2 Gallons of Strong Soap lees to which put of Spanish Annotta & Roach Allum each half an oz boil these in the Water a little & then lett it stand till Cold then put the Linnen or Cotton in & sett it again to Boil Stirring it all the time lett it Boyl about Lifteen Minutes then take the Linnen out of the Liquor & put it into Cold Water to rince it

Mrs Mary Lyne

To make Lemon Cream

Take the juice of 4 large Lemons add to it two spoon fuls of Orange Flower water & two spoonfuls of Spring water — & three q.r of a lb. of double refined sugar in powder the whites of 5 fresh Eggs very well beaten & 3 half pints of water Stir all this together in a pan & then Strain it thro a hair sieve & sett it on the fire keeping stirring it one way all the time till it is just ready to Boil when it is thick enough put it into Glasses with Slices of Lemon peel boil'd tender or slices of green citron It will Jelly if properly done —

White Soop – at Shetty

Take a Shruckle of Veal & Stew it with some Cloves & Mace till it is quite a Jelly then Skim the fatt all off & add to it a Pint of New Milk & the Yolks of Six or eight Eggs – after the Eggs are in Sheep stirring it all the While it is on the fire & not Lett it boil or it will Curdle

Soup Sante

Mrs Cafsanis &c

Make a Strong Gravy Soop well clear'd put Turnips Carrots Cellery & small onions together Cut them & put them into ~~the~~ Some of the Soop to Stew till tender then put them into the soop & send it up —

To Wash Chitz &c – Mrs Lascelles

Take a quarter of a pd. of Castile or hard Soap, put it into a quart of Water, & boil it till it is reduced to a pint, when Cold it will be a Stiff Jelly, of which take a third part & make a Lather, Wash your Gown in it when it is not very hot, & throw it into Cold Water after that & the following Lathers. Stiffen it with Rice Water instead of Starch & iron it on the Wrong Side

To Polish Mahogany Tables

Take one pint of Cold drawn Linseed oil two pennyworth of Alkanet root four pennyworth of Rose pink powdered Mix them together Cold — Rub some of the Mixture on the Tables with a clean linnen rag lett it lay on 24 hours then rub it off again & by thus doing them Constantly for 3 months you will find a polish on them as fine as glass

To Make Yeast Mrs. Lascelles

Take two Table spoons full of Flour & two do. of powder Sugar Mix them with a little Water - put them into a pint of Boiling Water & boil it once - it must stand till near Cold three Table Spoons full of Yeast must be added it Must be made the Night before it is wanted & the Seddiment is the part made use of - This will be Sufficient for half a bushel of Flour -

To Make Stevens tincture of Bark

Take

two Oz: of the best Bark bruised one Oz: & half of Orange peel Chips, three drams of snake root bruised, four scruples of Saffron two drams of Cochineal one pint & quarter of best brandy Infuse these ingredients four days shaking them frequently then filter for use

Morue a la Maitre d'hotel

faite cuire votre morue a l'ordinaire dans l'eau mettez du beure dans un Casserolle avec persil et Ciboule hachée, mettez y aussi jus de Citron et poivre, maniez le tout ensemble, et quand votre morue est cuite vous le levez par filets et la mettez sur votre beure remuez le tous jusque le beure soit fondu

Dr. Hugh Smiths receipt for Sore Eyes

Vitriol alb.
Saccharum Saturni a a ℈ss
Aq: Rosar ℥iiij pro collyrium
Mane & Vesp: usurpand

H S

London
July 4 1788

Translation

Take of White Vitriol & Sugar of lead of each half a Scruple Rose Water 4 Oz to be triturated together & used morn: & even:

To make Roals — (from Creek house Monmouthshire

Take Ten pounds of the finest flour let as much new milk as you think will be sufficient to make it into dough be put into a Saucepan & Sett on a Slow fire with a p.d & half of butter, Sett the butter melt in the milk, take a good quantity of fresh barm, put a little warm milk to it & then add by degrees the warm milk & butter not too hot, Then beat up Six whole fresh Eggs, till they are quite thin, then put them into the Milk & butter, & add a little salt & then put the whole to the

flour not to hot but just warm,
& make it into dough
not quite so thick as for
common bread, & it must
stand three quarters of an hour
before you put it into the
oven, which must be a very
hot quick one the rools may
be baked on tins with a
little butter on them

N.B The Barm must be
laid in water the night
before & carefully strained
from it: water before you use
it

Shelly Sept: 1788

for a Nervous Cough

Dr Paterson

Take of Decaction of Bark a quart Add to it 3 Oz: of tincture of Tolu — two large Spoonfuls to be taken 3 or 4 times a day adding to the Night dose two tea spoonfulls of Paregoric Elixir —

To make the Stomach Balsam
Resembling Beaume de Vie
Dr. Smyth

Take
of Extract of Liquorish root half an Oz: or rather better, the best sort of Salt of Tartar two drams, Myrrh Aloes & Saffron of each one dram in powder, Boil these ingredients in a pint of Spring water ~~to the Consumption~~ till one fourth is consumed, then strain the liquor & add of the Stomach tincture four ounces — N B With some constitutions two drams of powder Rhubarb instead of the dram of Aloes will agree best —

To make the Stomach tincture
to be put into the above
Take of Raisins Stoned 4 Oz Cinnamon half an Oz Carraway seeds & lesser Cardemons

husked & Cochineal of each two drams french Brandy two pints digest without heat & strain off the tincture

---

Receipt for the Shingles

Mr. Welchman

Take of Unguentum Triphormacum called in English ointment of three ingredients two Oz.

Olive Oil two drams

Sugar of lead two scruples

To be made into an Ointment & applied to the part affected

To Cure a Sore throat from Dr. Milford

Take a qr. of a pd. of Mutton Suet from the Kidneys & three Oz: of fresh butter four Oz: of Rosin one Oz: & half of yellow Bee's Wax cut the Suet into small peices & put it into a clean earthen pan melt it down over a small fire then strain it off clear from the Skins then put it into the pan again with the butter stir it till they are melted then add the Rosin & the Bees Wax keeping stirring till they are melted & well incorporated then pour into Gallipotts for use — (N.B the rosin must be pounded

When Cold spread it pretty thin on a linnen rag about three or 4 inches wide & long enough to reach from ear to ear put over it a flannel you may change it in 24 hours — if it brings out heats &c about the part you are certain it takes effect

To Cure a purging Lr. Milford

Take a large handfull of the leaves of the Bramble that the Blackberry grow on & put them into two quarts of Spring Water & boil it till it comes to one you must put a little Cinnamon in with the leaves a tea cup full to be taken now & then

---

For the Piles Mr. Welchman

3 drams of Sulphur
3 drams of Magnesia
to be well mixed together & devided in 12 doses one to taken 3 times a day

---

The following ointment to be applied to the part affected if necessary
One Oz of Saturnine ointment & one drams of Liquid Laudanum mix together

For the Rheumatism

Take Six drams of Volatile Tincture of Guaiacum two drams of Huxhams ~~Antimonial wine~~ Essence of Antimony dose from 30 drops to 60 three or four times a day these drops to be poured on some powder sugar in a desert spoon

Dr. Smyth

An Excellent Receipt for a person in a decline

Two Oz: of Sugar Candy
Two Oz: of Spanish juice
One Oz: & half of Stick Liquorice
to be dissolved togather in half a pint of white wine Vinegar

Two handfulls of the White Moss that grows upon ~~the~~ Oak trees to be boil'd in two quarts of Spring water till it is reduced to one, Then strain the Liquor from the Moss & Mix it with the other ingredients when mixed all togather boil it up strain it off & drink a Wine Glass three times a day or when the Cough is troublesome

Cancer Water

Take 4 Oz. of Calliminaris in One Stone heat it red hot nine times quenching it every time in a pint & half of the best French wine — two Oz. of Tutty heated ~~heated~~ red hot in an Earthen crusible quenching it each time in a pint of Red Rose water then mix the wine & the water together & beat the Calliminaries & tutty to a very fine powder & put it into the water & wine in a bottle very close stopped & shake the bottle often for some days that it may incorporate when you use it shake the bottle & dip a flannel cloath in it & apply it cold to the part but never use the same cloth twice

till it has been wash'd use it twice a day & it will infallibly keep the Cancer from growing bigger there is no danger of catching cold tett the person be ever so delicate

the above it called L.y Suffolk & Berkshires receipt & was given me by Mr. Parker the Chaplain at Weston

For a Cough -

Lady Suffolk & Berkshire

Take half an Oz: of Oil of Ambes & half an Oz: of Spirits of Hartshorn beat them well together till there is no Seperation, at going to Bed rub the Palms of the hands pit of the Stomach & soles of the feet in the Same manner do it in the Morning when you rise

N B This Medecine will only do for young & middle aged people

Food

of Jamaica

Head Co

Street

Brown

White Ha

rid Pro

Pr

of Cream

White P

Jamaica

of Cloves

of the

The

Very fi

Tooth powder –

Of pumice Stone prepared Red Coral – —— Bones of the Cuttle fish or Sound prepared –	of each four ounces
Of the Florentine Iris or orris Root as used in perfumes — Province roses	of each Ten drams
Of Cream of Tartar White Tartar of Montpelier Venice Lac	of each an ounce
Of Cloves & raw Allum	of each half an ounce
Of the grains of Kermes	six drams

The whole to be made into a very fine powder

To make Lip salve

Ruston Recipe

Take a q.r of a p.d of Fresh butter without salt a q.r of a p.d of raisins washed & stoned two Oz: of yellow Bees Wax one Oz: of Spermaceti to be all Boild up togather then strain'd off into potts

Add a few bitts of Alkonet root to Colour it

For the Hooping Cough

Take one ounce of Senna two drams of of Rhubarb, of Tartar of Vitriol Coriander seeds & Anniseeds of each one dram half an Oz of Liquorish root & one Oz: of Lignum Guaicum Boil the above ingredients in a pint of Water till it comes to half the quantity Strain it clear & put therein Six Oz: of Loaf Sugar then let it simmer & when cold put it into a dry bottle give the Child one Spoonfool every morning & night going to Bed Bathing the Back with Warm rum before the fire If the medicine

should have so great an Effect
give a smaller quantity or Mix
a dose the age of the Child should
be considered a large Spoonful
for one of five years old
the same ingredients will make
half the quantity by proceeding
as before it must be Apothecary
weights

Mrs. Williams

a paste to wash the hands

Take of the Flour of Beans one ℔. Spermaceti three drams Camphor three drams oil of sweet Almonds Six Ounces – to be mixed together in a paste

---

To make Milk of Roses

Take Oil of Almonds one Ounce, Salt of Tartar two Drachms, – Rose water four ounces, oil of Lavender four drops. Shake the Phial well & mix them together.

Mrs Byron

---

1 dram melt of roses of Salt of Tartar 4 Oz. of Oil of sweet Almonds 1 pint of rose water mix'd together & well shook

Mrs Hancorne

To make Almond Paste Miss Byron

Take half a pd. of Bitter Almonds Blanch & Beat them well one pd. of Common raisins wash & Stone them the yolks of two Eggs and as much Oil of Almonds as will Mix it up, to the above quantity in Cold weather put a Table Spoonfull of Fresh Bullocks Gall

---

An other Paste for the hands

Take Equal parts of Bitter Almonds & Raisins & pound them well together then add some grated Bread & Brandy sufficient to make it into a Paste when the hands are Chopped add a little Honey N.B the Almonds must be blanched & the raisins stoned & wash'd —

To Cure the Mange in Dogs
first give the Dog 3 doses of Sulphur to throw
out the Disease then dress the Dog
~~[illegible]~~ with the following ingredients
taking care not to let it touch his
eyes —

Stone Mercury equal in Size to a
Nutmeg a quarter of a pt. of
Tobacco 2 Oz. of flower of
Brimstone Boil them in a quart
of water till they are reduced to a
pint dress the Dog thoroughly with
this he must not drink till several
hours after the operation & then
warm milk & water confine him
to the house every three days repeat
the dressing till he is cured

Potatoe Yeast

(By Mr Townsend)

Boil & mash four Potatoes of the Mealy sort thoroughly a table spoonfull of fine flour a Tea spoonfull of Sugar & a table spoonfull of Yeast, Mix them togather then put a little warm water to make it a proper thickness set it by the fire in a jug to work it will be fitt for use the next Morning this is enough for a Bushel of flour or Meal

To make Rolls

One Spoonfull of yeast to a pound of Flour moistened with with & one Egg let it stand before the fire to rise occasionally a little Butter —

To make Pomatum

2 large Marrow bones a q.r of a pd. of Hogs lard a q.r of an Oz: of Deers Suet to be boild up together Strain it off & Beat it very well when cold put into it 2 oz: of Oil of sweet Almonds & a 2 bottle of Bergamot — if it should be too soft Put in a small peace of white wax

Receipt for Tooth powder

Bole Armoniac Dragons Blood Mastick Red Coral & Myrrh of each an equal quantity to be powdered or rather levigated till it is as fine as powder for the hair

---

Varnish for Tables

Fr. Elizb. Townsend

Cold Drawn Linseed Oil - 1 pint
Alkanet - 2 Oz.
Rose Pink - 2 Oz.

for a dropsy. Sr Wanchmont.

Take Sixteen nutmegs pounded & mall, Sixteen spoonfulls of broom ashes, one ounce and half of white mustard seed bruised as much horse radish as will lye in your hand when scraped Infuse the above in a gallon of mountain wine for forty eight hours then strain it & drink a Gill every morning fasting and neither eat or drink for an hour after

For a Cough & good in the Hooping Cough

Take ~~of~~ Opium Castor & Camphor of Each half an Ounce — Salt of Tartar one Dram — Cochineal one Scruple infuse them ~~them~~ in a Quart of the best Brandy for a fortnight shaking it every day Take a ~~spoonfull~~ tea spoonfull at night going to Bed on Sugar or in a little Rum or Brandy & water —

Mr Sandys of Boston Probatum

Some persons put but 2 drams of opium strained

For The Rheumatism

One Dram of Gum Ammoniacum Pounded in a Mortar with Garlick sufficient to make it up in Pills Take two at night & three in the morning drinking after them half a pint of Strong Sassafras tea Continue this night & Morning till the Disease is removed

Wm Sandys Boston Probatum

a Table spoonfull of Old Castile Soap scraped to be put into half a pint of water & boil'd till reduced to a Gill add a little milk & sugar & take it fasting Dr. Moseley

good for all complaint in what Soop is recommend'd

Tooth powder Dr. Atkinson

Testaceous Powder	1 Oz
Orris Root	2 drams
Red Corral	half an Oz
Cuttle Fish	Six drams
Rose Pink	one dram

Mr. George Cobbs receipt
for the Bite of a Mad Dog

Take of Native & Factitious
Cinnabar of Each 24 grains of
the Strongest musk 16 grains
let them all be made into
powder & well mixed together
then add to them a small Cup
of Arrack Rum or Brandy
& being very well mixed give
to the person Bit, If he has the
Hydrophobia or Mad Symptoms
upon him The Dose should be
repeated in a hour, If not it
will not be necessary under a Month.

A plaster Mr. Lodge

three quarters of a pd. of yellow Wax
a pint of the best Jallade Oil
Half a pd. of the best White Lead finely
beaten 2 Oz. of Myrrh 2 ounces of
the finest Olibanum 2 ounces of
Mastick a quarter of an Ounce of
Camphor —

The ingredients must all be finely
beaten seperately & the Camphor to
be stirred into the Salve after it is
made & the White Lead to be put
into the Oil first & boild in it over
a slow fire the other ingredients to
be added one by one —

N.B. the above plaster will either gather
& disperse a swelling as the part is
disposed

Oyster Catchup / Mrs Harding of Monmouth

Take one hundred of Oysters with all the Liquor a pound of Anchovies, three pints of white wine a Lemon Sliced with half the peel - Boil them gently for half an hour, Strain the Liquor thro a Muslin Cloth add to it Cloves & Mace a Quarter of an Oz: of each, Boil it a quarter of an hour when cold put 12 Eschalots in and Bottle it - N.B. if the Oysters are large cut them

To destroy Rats

To one quart of Fine Flour add three ounces of treacle rub them well together then add half a pd. of Crumbs of White bread finely powdered - then drop Six drops of Oil of Carroway in the above rubbing the same altogether untill they are all of a Colour - Feed with the above three or 4 nights or untill they feed Lazerly - then rub in the above Mixture two drams of Corrosive Sublimate

Oils
of Musk
Anyseed
Rhodium
Origanum } a drop of each to rub the drops with

The North American receipt for the Gout & Rheumatism

Take 4 Oz. of Gum Guaicum in powder & put it into a quart Bottle & fill it up with the best Jamaica Rum — Place the bottle near enough the fire to keep the liquor blood warm shaking the bottle very often & in ten days it will be fitt for use —

Take 2 or 3 tea spoon fulls of the above medecine going to Bed every Night in a glass of Medeira Wine or Cup of Milk and the same quantity in a Morn.g & to be continued for 4 5 or 6 days during the fitt — and if one dose be taken every night for some time after it will gradually alter the State of the Blood so as to take off the pain & render the disease supportable in some obstinate cases the Patient may be obliged to

Take a dose every ~~other~~ night for several Months

as the above Medecine sometimes proves too heating it will be advisable to dissolve two Oz.: of Purified nitre in Eight Oz.: of Water and take two or three tea spoonfulls of it In or after the above Medecine

A Lotion for Weak or inflamed Eyes
London 1790 Dr. Moseley

White Vitriol powder'd one Scruple to be put into a pint of Elder Flower Water

---

To make

Thirty Grains of Salt of Steel to be put into a quart of Spring Water and taken as Pyrmont water it will have nearly the same effect
London 1790 Dr. Ford

To prevent Milk Sores

Take half a pd. of Mutton Suet render'd
a qr. of a pd of the whitest Rosin
a qr. of a pd. of Rape Oil —
put them togather on a clear fire till
melted a Scum will then rise when that
falls & it begins to smoke take it off
and when it is almost Cold beat it till
it is clear & white put it in a pot & keep
it for use.

Take a peice of Linnen the size of the
breast with a hole for the nipple to come
out dip it in the Salve & put it on the
breast as light as it can be borne it will
either dispersse or break & will without
any other application heal the Sore

a white Lip salve

(Mr. Slocox
March 1792
Excellent)

1 Oz: of Spermaceti
1 Oz: of Virgin Wax
1 Oz & half of Oil of Sweet Almonds

Emulsion for a Cough

One pint of Pennyroyal water
Loaf Sugar sufficient to sweeten
it. two table Spoon fulls of Oil
of sweet almonds. mix all the
above things well together in
a bottle & add to it two tea
spoonfulls of Spt of Hartshorn

Mrs Coghlan

For the tooth Ache

a Bit of Calamus Aromaticus
to be put into the tooth
affected

To make Westphalia Hams

Mont 9th: 3d 1792 — Miss Jones

To a ham of 12 or 14 pounds take 3 oz. of Salt petre pound it very fine & rub it well on the Ham till it is all dissolved then take one pd. of Bay salt half a pd. of common salt 1 oz of black pepper Beat all very fine together rub it on the Ham 4 or 5 days together then pour on it one pd. & half of treacle basting it with the liquor as often as possible let it remain a Month in the pickle then take it out & wash it well and dry it — NB It is said the Hams are better for being soaked a night in fresh water before they are smoked dryed ——

A Receipt to Cure Worms Mrs. Morris Clasemont

of Rhubarb Burnt Hartshorn
wormseed & senna of each
these ingredients in powder
two drams to be taken in any
Syrup or Jelly 3 days successively
then omitted the three following
days & so on till it has been
taken nine days — the quantity
that will lie on a Six pence is the
dose for a Young Child & about
what will lay on a shilling for
one Older —

For a Cough — Mrs. Morris

Let the heads of 4 white Poppies cut in Slices with seeds & all be put into 3 pints of Barley water & with them half an Oz of Condied Eringa root let it boil till reduced to a quart about 10 minutes before you take it off the fire put into it half an Oz of salt of Nitre a Gill of it may be taken 3 times a day or when the Cough is troublesome

Red Styptic draught.

two drams of Ratney water
two drams of Syrup of Balsam
one ounce & half of Tincture
of Roses — to be made into
a draught

Wm. Ashelon Smith

Yule Cake – Mrs. Lascelles

To eight pounds & a half of flour put 4 pds & a half of Currants one pd of powder Sugar half an Oz of Cinnamon one Nutmeg a little Ginger four Eggs two pounds & a quarter of butter melted in as much new milk as will mix it to the stiffness of bread & let it rise in the same manner a pint of good yeast & a little Brandy must be added ——

Doctor Warrens prescription
to Mr. Minshall

60 grains of Salt of Steel
120 grains of Salt of Tartar
144 grains of powder of Myrrh
One Table spoonful of Orange
flower Water to be put into a
quart bottle and the Bottle filled
up with Spring water – two Table
spoonfuls to be taken twice a day
first shaking the Bottle –
All acids to be avoid'd while taking
the Medicine NB – good for Obstructions

Or the above may be made into
Pills which are equally efficacious & supposed
to be nearly the patent pills call'd Dr. Austin's

Salt of Steel half a dram Salt of Wormwood
1 scruple – half a dram of Myrrh in powder, & Castile
soap ½ a dram to be made into twenty, six pills
NB 18 grains of Solutive Aloes may be add'd to the
whole mass before it is divided for purging, is more

Take a
as quan
Mercury
treacle
h a q
them
quite
ttle

Godbolds Syrup

Mrs Coghlan

Take a quart of Honey a quart of the best white wine vinegar 4 table spoonfuls of treacle boil them till reduced to a quart taking care to skim it all the time a little piece of any vegetable may be add'd to colour it & likewise a little Paregoric Elixir

two or three of these pills to be taken every day till they produce the desired effect

one Scruple of White Vitriol
in powder to be put into a
pint of Elder flower water
good for Weak & inflamed
Eyes — Dr Mosely

Cowslip Wine

Mrs. Lea

To every Gallon of water put two pounds of fine powder'd Sugar boil them togather an hour & skim it well when it is Cold put to it a little New Yeast and let it work twelve hours and to every gallon put five quarts of Cowslips clean picked & one Lemon sliced Let it stand a Month Close covered Then Bottle it and put in every bottle a lump of Loaf Sugar which rub upon a ~~bottle~~ rinds of lemons till it is very yellow —

For a deep Seated Rheumatism
Dr. Elliot

Oil of Turpentine 1 dram
ointment of Elder 1 Oz
Laudanum --- 2 drams
The above to be rubbed in
Night & Morn.g & wear a
flannel Bandage —

Dr. Elliot for Louisa's knee
Jan.y 28th 1792

Dr. Stacks Pills for an Indigestion

Two drams of Hepatique Aloes in powder
one dram of Spanish Soap
twelve drops of Oil of Cinnamon
Simple Syrup a sufficient quantity
Mix all well together & divide it
into 40 Pills

The Dose is one two or three according
to the Strenght of the Person to be
taken at Bed time

N.B 40 grains of Rhubarb may be
added to above quantity before
it is made into the Pills

W. Lea'

Dr. Lowers Cholic Tincture
commonly called Daffy's Elixir —

Take of Guaiacum Chips Elecam=
=pane roots liorice roots Senna
of Alexandria Coriander seed first
prepared & then bruised of each
of these four Ounces — sweet
fennel seed bruised 2 Oz. of
Cardemom seeds bruised one Oz
& one p. of raisins of the
sun stoned — Infuse all these
ingredients in Six quarts of
the best Aniseed water in
a glass or stone jar close
stopped for 14 days or more

stirring or shaking it well every day then pour off the Clear —

N B - To prepare the Coriander seeds you must steep them in white wine vinegar for 12 hours then dry them in the Sun or by the fire

Mrs Ingram

for a white swelling Do New yeast spread upon brown paper to be applied fresh Morn & Even

If a bone sticks in a persons throat swallow the white of an Egg unboiled Do

Ratafia Mrs Dwin

Take of Sweet & bitter Almonds of each half a pd — Blanch them in Cold water Beat them fine with a little Water in a marble mortar Strain them through a .a fine Sarse or muslin Throw the Course back into the mortar & work it fine till it is all Strained add a pd of white sugar Candy or treble refined sugar add a quart of good Brandy filter it & bottle it for use — NB about a pint of water may be used in making the Almonds fine

Gout Tincture - Mr. Cafsons

¼ lb of Jars Raisins stoned ¼ lb of the best Turkey Rhubarb sliced then 1 oz of whole & ¼ of oz of grated Ginger Snake root & cochineal of each ½ an oz Saffron & stick Liquorice pulled of each ¼ of an oz - Carraway Coriander Cardamom & fennel seeds powder'd of each ¾ of an oz: —

Put these ingredients into a large glass vessel add thereto one gallon of the best french brandy let it stand in the Sun or near the fire 10 days shaking it well every morn.g - Strain it off & to the ingredients put

two quarts more of Brandy
with ½ an Oz of Cardemom
seeds let this stand six weeks
as before run off as long as
clear & strain the remainder
mix it with the first and
bottle it if well corked it will
keep a mans life in all
climates a wine glass is a dose
& if that does not relieve
repeat it in 2 hours - It is
equally good for all complaints
arising from wind in the
Stomach or bowells as in
gouty affections

Vegetable Syrup - Mrs Jones

to four quarts of rich sweetwort add a pound of Sassafras one oz of Sarsaparilla & four oz. daucus seed commonly called wild Carrot boil them gently over the fire for three qr. of an hour frequently putting the ingredients down with a Ladle then strain it through a Cloth to each quart of this liquor put a pound and & a half of good treacle boil them together gently for three qr. of an hour skimming it all the time put it into a pan & cover it till Cold then

bottle it for use taking care
not to Cork it to tight – begin
with taking a table spoonfull
Night & Morning encreasing
the Dose to two or three to
keep the body gently open

For a Dropsy Mrs Ch: Powell
Swansea

Take half a peck of Barley Meal & make it into paste with hot water then make it into a pye with the following ingredients one handfull of green broom 2do of Mountain Sage Do of red Sage Do of Danesworth Do of Gill Do of Horehound cut these small & bake the pie in an oven with brown bread then have ready two quarts of Ale that is working & break the pie in peices & put it in ~~hot~~ out of the oven make use of broom instead of hops it will be ready for use in 8 or 10 days drink half a pint fasting & repeat it dinner & Supper till the cure is completed NB while the Diet drink is preparing drink when thirsty spring water with as much oil of Vitriol dropped into it as will make it acid —

Milk Punch - Mr: Hancome

Take 5 Lemons pare them very thin steep the peels for 24 hours in half a pint of Brandy or Rum the juice of 6 Lemons 3/4 of a pound of Loaf Sugar 3 pints of Cold Spring water one pint of Brandy or Rum mix the above ingredients well together then add a pint of Scalding hot Milk Stir it again well cover it up close & let it stand for two hours Filter it through a Flannel bag taking care to return it into the Bag until it becomes perfectly clear —

NB The Milk should not boil but be put to it just before it boils

To Stew a breast of veal white with pease — Miss Ingram

Take a breast of veal & seperate the brisket from the long bones then put it in a stew pan with a Craig or knuckle of veal let it stew till it is tender take it out & cut it in peices strain off the gravy & let it stand till it is Cold then skim all the fat off & put it in the stew pan again with the gravy let it stew half an hour & put in about a pint & half of pease not very young & let it stew altogether gently then thicken it with flour & butter & an anchovy Cayenne pepper & salt pretty high put in a pint of cream & let it boil about ten minutes — The gravy must be made very good

To make white Scotch Collops with Mushrooms — Mrs Ingram

Take a leg of Veal & cut it in slices & hack it till it is tender then make some good veal gravy & put in it a bunch of sweet herbs & some pepper & salt & a bit of lemon peel & lett it boil altogether till it is pretty strong then strain off & put in Veal & lett it boil about ten Minutes then take the yolks of 3 Eggs well beat & mixed with a proper quantity of cream & give it a boil up & put in the Mushrooms & a little of the liquor & season it to your taste if not thick enough put in a bit of Butter rolled in flour

An Embrocation for a Strain

Wm. Boomfield for Wm. Crosdil

of the Strongest Vinegar	3 Oz	
Sweet Oil —	2.	do
Camphorated Sp.ts of Wine	1	do
Spirit of Sal Almoniac	1	do

For a deep Seated Rheumatism in the knee — Dr. Elliot

Oil of Turpentine —	1 dram
ointment of Elder —	1 Oz
Laudanum —	2 dram

To be mixed together & well rubbed in Night & Morning & wear a Flannel Bandage — 1792

To destroy Rats — — Mrs. Lasselles

Half an Oz: of Oil of Rhodium
Do: — of Oil of Annisseed
Do — of Oil of Red Herring
Do: of Oil Carraways
6 grains of Musk
1 pd: of Treacle

Put all these except the treacle into a bottle and Shake them well together — Then take 2 Table Spoonfulls of the mixture one of treacle four of flour & 2 Crow figs & lay them where the Rats frequent —

N B The Crow figs are poisonous therefore Care must be taken not to lay the above where dogs &c can reach it & water must be ~~set~~ near the place where it is put as the rats will drink till they die be careful that they do not get at milk or any other liquid that may be afterwards used

filliting one houre will roste it, & for sauce you may only take some gravy, & oynion, or sha=lott, or what pleases your fancy. —

tape: then putt it in an earthen pott, and putt there in a pound of butter: couer y^e top close with coarse paste, Lett it be thoroughly cold when 'tis baked, before you take it out of y^e pott. Then take away y^e tape and sett it fast in y^e dish with that it is baked with melting ye butter that it was baked with, & putt it upon ye Collor of Veale, with bay-Leaues round about ye dish, so send it up to ye Table.

To roste a Shoulder of Venison or Mutton in Blood

Take ye blood when it is warm, & stirr into it a good quantity of salt, & put into it ye Crum of a penny loaues grated, & a pretty many sweet herbs chopp'd small with a little oynion some pepper, cloues, & Mace. Whilst this is doing keep ye Keel warm by y^e fire, & stuff your venison with this very well, then Lape it in y^e Keel, and haue a care you do not breake it; when you haue done so Liquor y^e outside very well with y^e blood. It will keep it from parching, & cracking. you must only bind it well on y^e Spit with tape, or

To make Oyster=Sausiges

Take a pound of y.e Lane of a Legg of mutton, and two pounds of beef=suet. shread it very small seuerally; then take a good handfull of sage, and shread it small, and pint and a half of oysters washt from y.e gravel's chopt a little. season this with a very little pepper, some cloues, & mace, & salt. Break in 4 eggs whites, & yolkes, and work it togeather into a paste, & putt it into a pott for use. When you would use them rowle'em up in sausages with a little flower, & fry them in a good quantity of fresh butter

For a Role of Veale, or Collor

Take a leg of veale, and bone it, and open it as larg as you can, then beate it with a rolling=pin, then take pepper, & salt, cloues, mace, & ginger, & mix them alltogether with time, sweet marjroom, & a little lemon pill, or lemon=tyme; shread them small, & mix'em with y.e seasoning; then take a pound of bacon, & cutt it as thick as y.e little finger, & lard it with a larding=pin; then rowle it up like brawn, & tye it up w.th

To make mince=pyes

Take neates tongue, and boyle it till it peel, then cutt out y.e root, and pick out y.e veines. To every pound of tongue, allow two pounds of beef=suet and two pounds of Currants well wash'd, & dry'd, take half a pound of suger, half a pint of sack and rose=water, and a little verges, cloves, mace, and Cinamon, three or four pippins shred small, & three, or 4 hard eggs mine'd, a handfull of ston'd reasons mine'd, and what sweet meats you please mix them all togeather, and less then an hour will bake them.

To make an Orange Pudding

Take the thin rine of two Oranges and beate it in a mortar very well: then putt in half a pound of white suger, y.e yolks of six eggs very well beate, half a pound of melted butter: beate y.r suger in with y.e Orange: Then make a fine thin puff paste, & lay it in y.r dish. Putt in y.r pudding, & couer it ouer with y.e paste. It will require half an hour baking but not longer.

To make Oyster's Loafs.

Take 3 pints of Oysters, and straine 'em from their Liquor, & save it, then wash ye Oysters cleane from ye Shells, & putt ye Liquor to 'em againe. Sett 'em on ye fire, & lett it just boyle up putt them through a sive then have ready six french roalls of bread; Cutt a round hole on ye tops of each of them, and save ye piece to lay on againe; & take as much clarify'd butter in a frying-pan as will fry them brown, & crisp. put them in a Cullender to draine, and sett them in an owen to keepe hott, or by ye fire, untill the Oysters be ready. All ye Crums of ye Loafs must be cleane scrapt out without making any holes in ye Sides, before you putt 'em in ye frying pan that ye Oysters stew in their own Liquor; some Greavy, some mace, a bunch of sweet herbes: if you like it a little white wine so brown some butter, & shake in some flower till it is pretty thick; so thick up ye Oysters, fill ye fry'd roalls, so put on ye tops, and a little juice of Lemon, & some of ye small cutt.

To boyle an Ox's head to eate like Sturgeon

Lay ye head in pump=water ouer night, then boyle it being Slitt in halfe, & ye braines taken out ouer night, then boyle it in water, and salt, on Onion, & a bundell of sweet=herbs, till it is so tender, as ye bones will come out, then cut out ye bones, & white palates, and part them. putt half an ounce of cloves, as much of mace, half an ounce of pepper, or some thing less; mix the spices with as much salt as you think will season it. Straw on ye spices, and salt, and clap ye head togeather, not ye same way it grew but turning ye inside outward, and tye it together with course tape like a roll of Sturgeon and lay it upon a board, & another board ouer it Putt on a weight sufficient to close it togeather then take small beer and vineager, & salt and putt it into ye pickle, shifting ye pickle as you see occasion. It will keepe a quarter of a year.

To make Gingerbread

a pd: of treacle a pd: of flour a quarter of a pd: of Butter five Eggs & half an oz: of Ginger to be made up in little Cakes and Baked in a quick oven

---

Paste for Tarts — Mrs Dwind

a pint of flowes well dried a qr of a pd of butter well rubbed together 2 spoonfulls of Sugar the yolk of an Egg 2 spoonfulls of Cream rub it as fast as you can & role it out —

The Oxford Recept for making Pickle for Brawn

Take a q^r of a peck of Bran seven gallons of water & two pds of Salt boil these for an hour strain it off & when cold put in your Brawn

NB Make fresh pickle once a week

To Pickle Pork

Take 2 p.ds of Salt peter 4 p.ds of Bay salt & a sufficient quantity of Common salt, Let the Pork be cut into peices the size that will be wanted rub each peice well with salt petre & bay salt & then with common salt lay them close in a tub & fill the spaces with common salt lay a Course Cloth & a board with a Weight on it & then a Cover that will shut closer for the great object is to keep the Air quite out

the Surfet water

take two Galons of the best brandy, then put in a full peck of popys and stop it close down and sett it in the Sun for six days staring it every day, then strean of the popys and put in a peck more, lett it stand three days longer, if it is not deep enough coulourred put in halt a peck more, then strean it off and put in a pound of raisons of the Sun stoned, then ether a pound of dates, or figs split halt a ounce of spice of all sorts nutmeg, Maiclinement and Cloves, lett it stand for foer days longer in the Sun staring it every day, then strean it off, and put it thro a Jelly bag, and bottle it, sweeten it to your teast with broun Sugar Candy

a quarter of a pound of dates will doe

Mrs Duxons

arying

s taken

: Fringo

boil they

of an

the Barley

k

y

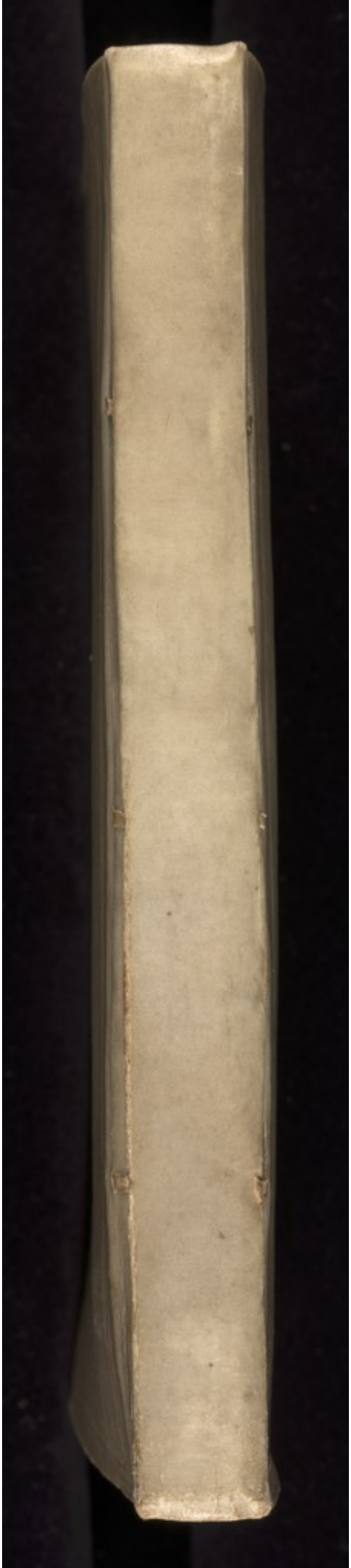
of

fasting

afternoon

ails

quarter



Gout Tincture.

1/4 lb Jarr Raisins stoned, 1/4 lb Best turkey Rhubarb sliced thin, 1 Oz whole, 1/4 ounce grated Ginger, Snakeroot, and cochineal each 1/2 Oz, Saffron and stick Liquorice pull'd each 1/4 Oz. Carraway Coriander, Cardamon and fennell seeds, powdered 3/4 Oz each,

Put these Ingredients into a large Glass vessel, add thereto 1 gallon best French Brandy let it stand in the Sun, or near the fire 10 days, shaking it well every morning, strain it off, and to the ingredients put two quarts more, Brandy with 1/2 Oz Cardamon seeds, let this stand six weeks as before run off as long as clear, and strain the remainder, mix it with the first and bottle it, if well cork'd it will keep a mans life in all climates, a wine glass is a dose and if that does not relieve repeat it in 2 hours, it is equally good for all complaints arising from wind in the stomach or bowels, as in Gouty affections

Gout Tincture
Mr. Cufsans

Mr Sheldon

Lord Ashburton

WIK MS. 8468

Barley Water ~~a pint~~ a quart two doz.n of Snails
bruised Shells & all Eringo root two Oz:
two Lose spoonfulls of horsehorse shavings
Boil the Snails & roots in the Barley Water
till it comes to little more than a pint
add to it a Pint a New Milk & take
a Gill or half a pint in a Morn.g
fasting taking the Chill off in
a pan of Warm Water

for a sore breast

Take lilly roots & a peice of Leaven'd bread or rather of Leven itself steep them in milk till the lilly roots be very soft then spread it plaister way on a peice of Linnen & apply it to the breast morning & even.

A made of the Cloth boyl in a mouthfull of water by yr cloth blackeye —

Every morn & eve drink a teacupfull of Elder water & place cloth before in water & place a flannel over it & lie down easy

Ingredients for ye Ptisanne

3 roots of Symphetum (Comfry)
2 roots of scarcenaire
1 Stick of Liquorish
a small handfull of ye leaves of scrofulaire (small Celadin)
ditto of ye leaves of Scalopanda (Harts tongue)
ditto of ye leaves of Millium solis (Gromwell)

The whole to be sliced & boiled in 3 quarts of Spring water down to half, over a slow fire; wn cold, to be strained off & bottled for use

Directions for ye Medicine

Each packet (of ye powders) is a moderate dose for a middling constitution: if ye patient finds it too strong or weak, he may add or diminish a little, of wch he himself will be best judge after taking it 2 or 3 times.

The above physick to be taken every other day, but if this proves too fatiguing, every 4th day.

NB ye physick to be worshed of with chicken-Broth

The Ptisanne to be taken ye days, the powders are omitted, a wine-glass in ye morning fasting an hour after; a 2d an hour after dinner, ye 3d going to bed.

after a course of ye above powders & Ptisanne, ye patient must ~~take~~ begin with ye drops (from 40 to 60) to be taken in a glass of very old dry mountain in ye morning, for about 3 weeks.

Dureing ye whole time, ye patient must abstain from fish, roots, small beer, & Tea, & only drink old generous wines, & in small quantitys: Strong Coffe is allowed.

NB. I have given ye english names of ye roots & Herbs in a ( ). -- as they may not probably all be found in ye same shop, or at Bath, perchance at Bristol: or else, on notice, I will send ym from hence: it will be of little purpose to show the receipe of ye Tisanne-ingredients, ~~to~~ Doctors &c, as they will surely make light of ism as simples or quite out of fashion & chimicals wholely prevail in the modern practise: NB ye patient may rest secure, ye whole medicine is quite safe, without any dangerous ingredient ——

WIK MG. 8468

To make pease soop

Take 2 qvarts of Blue or white good porrage pease and Boyle them well untill all the goodness can be past through a hair sive put in a few hole pepper & one or two oynons then if the time of year afford take Lettice & oynons & sallary & sharvel & any other Grains that is good for soop wash them clane and chop them & stew them in qvarter of a pd of Butter untill the are almost enought then put them in your stock and Lett them Boyl all to gether season it with pepper & salt to your taste frye bread in and put in your dish then put a Little melted butter in and serve it

The like stock will do for green
Pease soop and the same Ingrediants
only ad a pint of green pease
to stew with them and a little
before you serve the soop take
some of the peasculs and a little
spinage pound them in a morter
and take the Juce and put in your
soop Just to have a Boyle or two

with MS. 8468

For the breast in case of a hard lump —

a bread & water poultice prepared as poultices usually are, put upon the part (very large) to prevent the heat & changed wiped & moistened & to be persevered in for months & not to be discontinued if there should be no alteration for weeks. —

application for the leg in case of mortification — equal quantities of boiled rice, charcoal & Bark, well mixt & applied to the part, of a considerable thickness — to be changed as often as circumstances may require. —

Lotions prescribed by Dr Baillie & Mr Abernethy for Tumours in the Breast &c

Acetated Ammonia (Spiritus Mindereri) 12 Oz, of proof Spirit 4 Oz

Mix together & use it just warmed several times a day by double Rags wet with it. — After using it a week or 9 days - use the following Lotion, and change them in this manner for a considerable time. —

Put one ounce of Laudanum into 15 Oz of Cold Water, take the chill off when used — Apply 3 or 4 Leeches once a week or when any pain occurs. — N.B. the Laudanum &c will neither stain or injure the Linen. — —

approved by Mr Wheler

put it into a clean Cask in a Cool Cellar, & in a few days to every ten Gallons of Wine put one quart of Brandy & Bung it down tight. let it Stand 4 or 5 Months & when fine Bottle it off. You may throw into it a few raisins when done fermenting it will feed upon them.

We drink the Elder Wine out of the Cask & begin to use it about Xmas & in the Spring bottle what remains.

WIK MS. 8468

Potion

Prenez eaux de Melisse simple,
de fleurs de tilleul de chaque deux ounces
de fleurs d'oranges une demie once
Liqueur anodine minerale d'hoffmann un demie gros
Sirop de fleurs d'oranges une once,
melez pour une Potion a prendre par Cuillerées

Le temps n'est pas trop favorable

with MS. 8468

For a Dropsy

Eight Spoonfulls of the juice of green Leeks in a pint of Milk this quantity to be taken in one day at two different times on an Empty Stomach

Dr. Smyth

For a Dropsy which cured a person after he was given over by Dr. Mead

Make a Strong Decoction of Pellitory of the Wall & take a tea Cup full twice or thrice a day

---

Dropsy purging powder

Take a pd of Jalap in powder – Do. of cream of Tartar Do of Bole ~~Armenia~~ armenic in fine powder mix them well together take from 30 to 40 grains in broth or warm beer two or three days together or oftener if necessary —

For a Dropsy

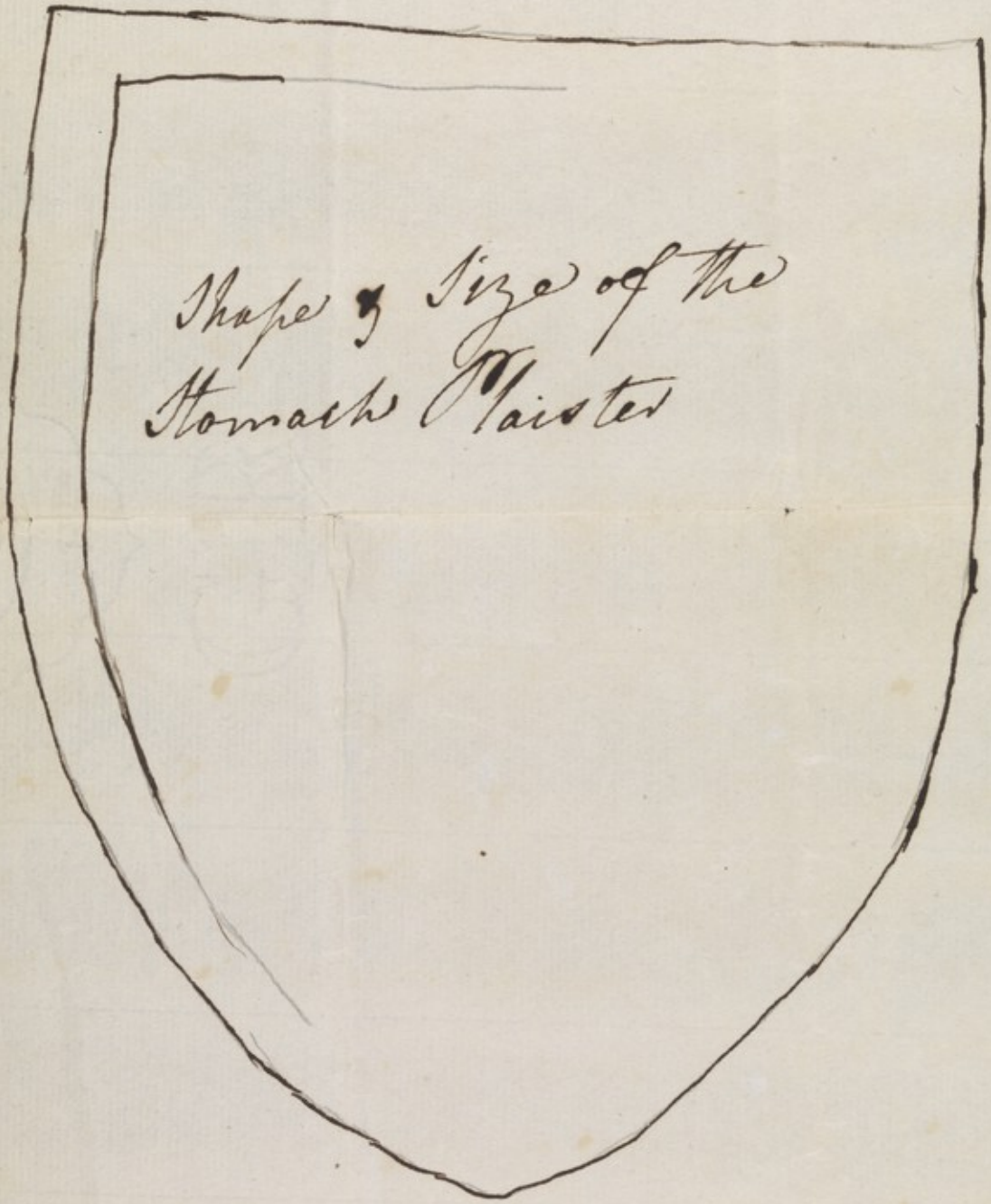
The seed of Dwarf Elder when ripe dry it & beat it in a stone mortar put a dram of this powder into a spoon & wet it with white or rennish wine & drink it in a Morn.g & drink after it a quarter of a pint of the same wine. Eat nothing till dinner time — drink moderately — The Continuation of this Medicine has done wonders

D.r Smyth —

WMS. MS. 8468

Stomach Plaister for the Cure of Worms — Mrs Morris

Of Myrrh Aloes & Mithridate each a q.s. of an Ounce a little powder of dried wormwood Mix these ingredients into a paste with fresh ox or Bulls gall & spread it on leather cut in the shape of an heart apply the point upwards the bottom not to touch the Navel by two fingers breadth when it has lain on 24 hours the patient must take gentle Physic every other day for three times. about ten days after a little stronger, If the patient is troubled with worms This will occasion their coming off dead, If not it will bring off the Slime which occasions them — The Plaister must lay on as long as it will stick — Milk or fruit must not be eat while the plaister is on, a margin of half an inch to be left — a liquor of Stewed prunes & Senna of sufficient strength to give 2 or 3 motions only is the best Physic


Shape & Size of the
Stomach Plaister

with MS. 8468

The corn plaister

Oil of olive two pounds best white lead one pound, yellow wax four ounces, Benjamin & Storax an ounce & half of each. The lead Benjamin & Storax must be made each a part into fine powder: then put your oil on the fire, when it boils put in the white lead, continually stirring it while it boiles. When it is grown very black add the wax & a little after the Benjamin & Storax. When well incorporated drop some of the salve into cold water to try if it will role which you must do with water on a table. It is good for most sort of sores & the older you keep it the better it will prove.

Relph Sheldons
Receipt

WIK MS. 8468

Take 3 p.d of the fatt that goes down the
oxes back & the meddrego & hart horn Cloves
Mace & Nutmegs of each an oz beat them in
a morter but not too small like a good
handfull of Clary & a small hand full of
Comfry Chop them together cut the suet
in peices like Olives then wrap the herbs
& spices in them & put them on a spit
lay them down to a clear fire lett it
drop into a clean dish & rost leisurely
lett it lie as long as it will drop then
take a peice of strong Cloth wring every
peice hard & then put it into a skillet to
Clarify a little then strain it out &
keep it for use for a Child that has
a weak back

New yeast spread upon brown paper for a white swelling to be applied fresh Morn. & Even.g

if any bone sticks in a persons throat swallow the white of an egg unboil'd

a horse bean scraped good for the heartburn

I Bowden Chancery Lane for Issue plaisters

Severns Ague Cakes

Elixir of Myrrh Mrs. Sheldon

a dose of Physick for
Catherine

a dram & half of Senna
infused in two Oz: of water
two tea spoonfuls of
Tincture of Rhubarb
1 do: tincture of Jalap do:
tincture of Cardamoms &
a little ginger Wm. Shapper

WIK MS. 846B

The Ash coloured Ground Liver Wort.

And Black Pepper equal parts powdered & given twice a Day for a Week in Doses of two Grains to each year of the Age of the Child. —

Mr Collins
for the Bite
of a Mad
Dog

WIH MS. 8468

Receipt for Making Andouilles

Prepare your Pigs Guts & get them properly cleaned, cut them the length you choose, soak them well in some white wine with some seasoning to take away the taste of the Guts. Cut White Bread in thin Slices, & the Guts of the Pig the same, & some bits of Pork. — Season the whole with salt pepper, spices, & a little Pounded anyseed. — Fill the Guts with the above Ingredients so as not to fill them too fully because were they too full the would burst in boiling. Tye up the two ends. Boil them in Broth or water, with milk, salt, cloves, sweet Basil Laurel & white Bread. When they are boiled let them cool in their Broth. —

To Make Puddings of a Lamb or Calfs Cawl.

Having boild your Cawls, you must mince them into very small peices; & heat some chopt onyons with a little Bacon by a slow fire that they may boil the better. — Mix them with your minced Cawls & add the crumb of light French Bread steeped & soaked in creme a little fowl meat, the yolk of two Eggs seasoned with

pepper & salt, some shallots, spices, white bread cut in small squares. Mix it well together & form your Puddings as usual

Wick MS. 8468

To make Godbolds Vegetable Syrup 16

Take a quart of Honey a quart of the best Vinegar 4 Table spoon fulls of treacle boil them till reduced to a quart taking care to skim it all the time a little juice of any vegetable may be add'd to colour it & likewise a little Poregoric Elixir

Wm. Coghlan

a q^t of Vinegar 3 pints of Honey a pint of treacle

WIR MS. 8468

Tincture of Rhubarb
Mrs. Talbot of Boston

1 Oz of sliced Rhubarb
1 Oz of dried orange peel
1 Oz of Carraway seeds
pounded —

to be infused in a
bottle of Madeira wine
by the fire for a few
days

Godbolds Vegetable Balsam

Take a quart of Honey a quart of Vinegar each of the best Sort four Table spoonfulls of treacle boil them till reduced to a quart He adds a little juice of any Vegetable to Colour it — Wm. Coghlan

Godbolds
Syrup
Wm Coghill

WING MS. 8468

Take of Sarsaparilla. Two Ounces
Peruvian Bark One Ounce
Boil it in One Pint & half of Water to Twelve Ounces, then Strain it.

Take of the Above Decoction Six Ounces
Simple Syrup Six Drams
Tincture of Bark half an Ounce
Mix & Table Spoonful to be taken Three times a Day.

Description of the
woods for Fanny
from Wm. Collins

Wilt MS. 8468

Valentia

2 Gallons of Brandy & 2 Gallons of Rum put in 12 Pounds of double refined Sugar in 6 Gallons of boiled water with the whites of 12 Eggs, beat up to a Froth; boil & Scum it well then cold put it into a Vessel with the Rum & Brandy with 6 Quarts of Juice half Lemon & half Orange Pare 1 Dozen of Oranges & Lemons very thin Steep the Peel ~~very~~ 24 Hours in a Quart of Brandy & then put it into the Vessel & a Quarts of new Milk with it. Shake the Vessel ~~for~~ 2 or 3 Days then Stop it close Let it stand 2 Months then Bottle it off till you come near the Bottom which must be strained through a Jelly Bag

Wm. Wyndham

Valentia
Mrs Wyndham

8948. 5H 24.M

Mrs Witt

To Infuse Rhabard

To one Quart of Double Stilled Annes seed Water put one Ounce of Rhabard two Drams of Cochineal two Drams of Saffron a quarter of an Ounce of Snakeroot two whole Nutmegs roasted let it stand and Infuse by the Fire Nine or Ten Days stirring it every day then Rack it off then fill the Bottle up & let it stand a Month or two

Take three spoonfulls for Nine Nights once a Month or oftener

21

Au Monseigneur
Monseigneur Sheldon
a son Palais de Weston
dans la Comtè de War-
wick.
par Londre.
Angliterre-

Rheumatism

WIRE MS. 8968

Recit

A famous Receipt for ye Rheumatisme.
ou la Poudre pour la Rumatisme.

Une once de Senné mondé. — ditto de Salsa-Parille.

Deux gros de Semence de Chardon benit. holy Thistle
Ditto de Cartame, alias, en latin, Semen Carthami. wild Saffron seed. in English.
un gros de Jallap, & autant de Diagrede
Demie once de Gayac, & autant d'Esquinne, alias, en latin, Radix China. — un Gros de Rubarb, & autant de Canelle. Cinnamon

Il faut reduire le tout en poudre, dont la dose sera de deux Gros, pour prendre tous les mois, au declin de la lune. on la laisse tremper dans du vin blanc tout la nuit, & on le prend au matin prenant apres du thea, du petit lait, ou du petit bouillon, comme avec d'autre medecine

Pour cette recette s'estime l'Apoticaire de Wesion est chargé de donner tous les ans a monsieur Cornwell medecin ordinaire du Roi a Dunquerque, une sixieme du vin

To make a Balsam resembling Beaumedelice

Take of the Extract of Liquorice a full half Ounce
the best sort of Salt of Tartar two drams.
Myrrh Aloes & Saffron of each one dram in powder
boil these ingredients in a pint of Spring water
till one fourth is consumed then Strain the
liquor & add to it four Oz. of the Stomach Tincture
NB in many Constitution two drams of Rhubarb
in powder instead of the dram of Aloes will
agree better

To make the Stomach Tincture
to put into the above

Take of Raisins Stoned — 4 Oz.
~~Cinnamon~~ — half an Oz
Carraway seeds Lesser Cardemoms bruised & Cochineal
of each two drams, French Brandy 2 pints
digest without heat & Strain off the
Tincture —

Beaumede Vie

W.K. MS. 8468

Hypnific Tincture

—

Sliced Rhubarb - one Ounce
Senna leaves - a quarter of an Ounce
Sweet Fennel Seed a quarter of an Ounce
Coriander Seed - a quarter of an Ounce
Carraway Seed - a quarter of an Ounce
Raisins Stoned - five Ounces
English Saffron - One Drachm
Liquorice Root - One Drachm
Cochineal - One penny worth. —

The above ingredients to be infused in a quart of Brandy for ten days and then Strained off. —

Wm. Sheldon

Univ MS. 8468

To Salme a Woodcock

Let your Woodcock be roasted almost enough then cut it up as for eating & work the entrails very small with the back of a spoon Mix with them a spoonful of red wine the same quantity of Water & half a spoonfull of Vinegar cut an onion into Slices & put it into rings roll a piece of Butter in flour & put it all into your tossing pan shake it over the fire till it boils then put in your bird & when it be thoroughly hot lay it in your dish & pour the Sauce over it —

Talmé Woodcock

WHR MS. 8468

To make Rice Pudding

Blanch your Rice in Water, then Boil it in Milk with a little Cinnamon till it be very tender & thick; let it stand to be cold then take 6 Eggs (but 4 whites) beat them very well with a little Salt & Sugar according to your Discretion & a little Orange Flower water, then mix it with your Rice. Butter y^d Dish that you boild it in (or Cloth) and it will turn out ye better: For Sauce, Sack, Sugar, & Butter. To make it more Richer, you may put in Currants, Citron, Orange & Lemon Candee minced very small, with some Marrow minced very fine.

Butter Rice

Blanch & boil your Rice as before but not quite so ~~much~~ thick, when it is boild put in a little Cream with some melted Butter and a little Salt, & Sugar but not too sweet; when you put it in the Dish it must be the thickness of barley Pudding; when you Dish it up sift a little pounded Cinnamon over it, and some grated Sugar.

Fish Sauce

Take 3 or 4 Anchovies, wash y^m & put y^m into a Sauce pan with a little Water, a little Slice of Onion, a little bit of Mace, 2 or 3 Cloves, with a Spoonfull of white Wine; when it has boild enough strain it off, & put it into your Sauce pan with some good sweet Butter, & a little Flower, as you do for melted Butter: for to make it ye better put in Oysters, Lobsters, Shrimps or Cray fish according as you can get, which will make a great Addition to it.

To Colour Eels

Take ye largest Eels you can get; cut off the head, rub yem & scower them with Salt very well, & cut off the fins; then cut them down the Belly & take out the back Bone, wash and clean them well (but don't take off the Skin) and lay them on a Dry Cloth, then take almost a handful of Parsley & Chop it, then pound some Pepper, a little Mace, & Cloves, mix those with your Parsley & (a little Salt to season them) rub them very close in a Cloth, & let them stand all Night; then Boil yem in as much Water as will cover them, put in ye Herb & ye back bone to boil with ye Colourer, with a little whole Pepper, a little Mace & Cloves, half a Pint of Vinegar, & half a Pint of white Wine, about half an Hour will boil them, when they are enough take yem up & tie yem very close; hang them up & put ye Pickle by to be cold: when you unties ye Colours dip them in warm Water ye Cloth will come off the better: yen put yem in ye Pickles for ye use.

To Colour Beef:

Take ye best part of a Flank of Beef & make a Brine for it of bay salt, & shall Peter half a Pound of both; pound yem and put it in spring Water enough to cover your Beef, let it ly in it for 1 or 2 days then take it out and hang it up to drain. Then take 2 handfuls of Parsley, chop it very fine, season it with Pepper & little Mace & Cloves, pound yem together; one Ounce of shell Donely pounded mix them all together with the Parsley, & some common Salt; then take off the outside thick Skin, and the inside gristle; take ye fat part off the Flank and cut it in long Pieces about the thickness of your Thumb; then spread your Beef and season it, and lay your fat Pieces of fat the cross way of the Colour about the breadth of your Hand apart; then throw more Seasoning on, and roul your Colour up very close and tie it up hard in a Cloth, and let it ly all Night; then put it in a Pot with half ye Water it was soaked in, and half other Water, put in some whole Pepper a little Mace and Cloves: Then cover the Pot and bake it with brown Bread, when you draw your Bread take it out and tie it again very hard, and if it be not tender put it into the Oven again, when it is enough bake tie it very Close lay it on a Board and put Weight on it, which will make it closer: when you cove it in thin Slices.

The Cordial Bitters for Vapours or Lowness of Spirits

Take a doz^n of the rines of the best high coloured Seville Oranges pared as thin as possible put them in a quart Bottle. Cochineal bruis'd mace nutmegs slice Bolardoney. Virginia Snake Root of each a quarter of an Ounce Saffron half a quarter fill the Bottle with brandy let it stand a Week & then run it off thro a flannel bag put it into small bottles & tye it over with leather it will keep two years.

560
13
1680
560
7280

A Pint of Pap made of fine Flower & New Milk two spoonfulls of Mutton Suet shred very Fine 2 spoonfulls of Sweet Oil a spoonful of Honey & a spoonful of Beeswax.

WIK MS. 8468

Recd for a Sore Breast
Mrs Powell Gythylaye

To make Currant Wine

Take for one quart of juice, three quarts of water, and three pounds of sugar, boil the sugar, and water as long as any scum will rise upon it, when cold, mix the juice with the sugar, and water, then put it into a Cask, and fill it up once in two days, when it has done sinking, stop up the Cask close

Mrs Foy's Rt

N.B. To be worked with a Board with new years on it

Currant Wine
Mrs Lea

WIR MS. 8468

for a Dropsy

Take 16 Nutmegs pounded small 16 spoonfulls of Broom seed ashes one handful of scraped Horse radish one Table spoonful of Mustard seed bruised – infuse all these ingredients for 48 hours in a quart of Mountain Wine. a Wine glass to be taken every morning fasting

for a Consumption or Cough —

Take of Barley Water a pint Two dry: of Snails
Taken out of the Shells Two Oz: of Erings
root not Candied boil them to gether a
q: of an hour add to the Barley Water a
pint of Cows Milk sweeten it with Sugar
Candy Give the Child of in a Cup of
Warm Water — a Gill or half pint to
be taken morning & evening

Receipts for consumption

Mrs C

WIK MS. 8468

To Mango Mellons

Take your Mellons when green cut a Hole in their Sides & Scrape out the Seeds clean, then put into each some Salt and lay them in a pan twelve hours y^t the water may run out of them, have ready Sweet Marjoram, & Savory dryd into powder, Mastard Seeds grosly beaten, Ginger Sliced, Horseradish Sliced, Anchovies minced Small, whole pepper and cloves. dry your Mellons & put into each a Sufficient quantity of these Ingredients, then put on the peice you cut off and fasten it with a Wooden pin, & tye it round with a Strong thred, put them into an earthen pot with the Side open uppermost y^t the liquor may go into them, Take ye best Vinegar, made Mustard, Horseradish, Jamaica pepper and Bay leaves, Boile your pickle & pour it with ye Ingredients over your Mellons. Stop them close ten days then Strain the Liquor from them, boile it and Skim it, then pour it on again laying the Spices on top, So do till they look Green.

Dr Webb.

WM MS. 8468

For

Mrs Sheldon at Weston in
Warwickshire near Shipton upon Stower

in

Worcestershire

I would not fail Obeying my Ye Aunts Commands about sending mr Sheldon the receipt which must be as — followeth

To Peaches or Apricocks in Brandy

Blanch them in water & when soft take them out & Make a Strong Syrup of Double Refined Sugar & put them in & give them a heat over the fire & let them stand all Night & in the Morning take them out & boyle them — Syrup strong & when Cold to every pint of Syrup put a pint of good french Brandy mix them well together & put in ye Peaches or Apricocks & Stop them well Down

Here is another so that you may take your Choice

To Make Peaches in Brandy with the Skin on

You Must Clarific a Sugar loaf of 16 lb weight & make of it a light Syrup put half of it into an earthern Pan the other half into ye Preserving Pan over the fire. Skim it well when it begins to boyle, put in ye Peaches one by one in Rows & turn them with a Spoon that they may stew equally, & feel when they grow a little Soft that you may know which are ready as you find any Done enought take them out & put them to steep in the Other Syrup & so Continue till they are all Done, then take of the Preserving Pan & get a Spoon with holes with which you Must take the peaches one by one out of the Pan out of the Pan where they steep & put them into large bottles — with brandy over them to harden them then take the Surrup that remains in the Preserving Pan & put it over the fire again with some water to cleare it & when it begins to boyle put fresh Peaches in & stew them to the Value of a 100. peaches for the same Surrop when they are all Done & in Bottles take the Surrop that is in the Earthern Pan & add to that 100 that remains in the preserving Pan & let it boyle up as for preserving then take it of the fire & pour it into a pint of Brandy the Pour out all the brandy in which the Peaches have lain & measure it & put to it as Much of

This Surrop as is of plain Brandy & when it is well mixed together fill ye Bottles of Peaches with this Surrop which will be very cleare Cover the Mouth of the bottles with wett Parchment, & pricocks & Plumbs may be done the same way the fruit must be gathered when it's ripe

The first receipt is by much the best & the easiest to be done, I am to go & dine abroad to day at 2 a clock & now it is half an hour past one & I have not yet begun to be drest so I must conclude my Dr Aunts

Dutifull Neice &
Humble Servant
F. Fitzwilliam

Papa is at Amphill
so that you Must Pay
for this Letter

FREE

For

Mrs Sheldon at Weston in
Warwickshire near Shipton upon Stowe

in

Worcestershire

wilk MS. 8468

Get a Hedge Hogg and Skin it and Clean it and Roast it and the fatt
that Comes out of it Put som of it in their Ears that Cant Hear and
Stuff it in With Catton for 24 hours and then pull it out and the Will hear
as Well as Ever - - - - - - - - -

Get a Quart of the Grounds of Steal Beer and Boyl it With Six oz of
Hoggs Lard in it all Boyled into a pint Will Make a Save that Will
Cure an old Wound of 20 or 30 years Stining - - - - - - -

for Any Humours in the Eys

Get one oz of White Coppuras and put it in a Large Bason and turn a
Quart of Spring Watter on it Quite Hott and Let it Step till the Coppuras
is Desolved and then put it in a Quart Bottle and Wash the Eys With it
Night and Morning But Let them Keep their Eys Shut So that the
Wont Let any of it go in Will Soon Make a Cure of it - - - - -

a Quarter of a lb of fresh Butter and a Bout 3oz of Gooses Dung Both
Boyld together Will Make an Ointment that Will Cure any
Soar Brest if it is No Cancer

WJK MS. 8468

Given to Mr.
Sheldon by
the Pedlar
at Weston
Sept 1795

To cure a Diarrhea

Take ye best Turky Rhubarb in fine powder, & prepared Chalk of each fifteen grains; of Small Cinnamon water an ounce & half; of Antmeg Water two drachms; of double refined Sugar twenty five grains. mix them together for a draught.

This to be repeated every sixth or seventh day till the Cure is perfected.

Wilk MS. 8468

48	0	0	44	0	C	3	0	0
2	8	0	~~0 C 8 0~~		B	2	10	0
						2	15	

To make mince pies

Take three Pounds of the inside of a Sirloin of Beef seven Pounds of Suet seven Pounds of Currens well washed two pounds of Raisins of the Sun Stoned. three ounces of Cinnamon Cloves & mace, the pazing of an Orange, & a Lemon Sliced small & the juice Squeezd. Six Pippins Choppped in half an ounce of Carraway Seeds Steeped all night in a pint of Sack Sweetened to your Palate, add what Sweetmeat Spice Brandy or wine which you please

it is best made of tounge in place of Beef

Lady Eliz^a Dane
37.

Remedy for St. Katherine's Fire

Two Ounces of Rock, three ounces of Sarsaparilla sliced, Infuse these ingredients in three pints of cold spring Water for twelve hours – & then strain it off, and To one pint strained add two drachms of Nitre, and four grains of Emetic Tartar –
Take of this infusion three large Table spoonfulls twice or three times a day
To two ounces of the same infusion add half an ounce of Glauber Salts which is to be taken when costive; and where there is any Eruption on the Skin apply the following Ointment, Morning & Evening if very bad, if not when you go to bed bill the Sufficient –

Fresh Hog's Lard one ounce
Sulphur finely powdered fifty grains
Camphor finely powdered 12 grains which must be dissolved in a little Salad Oil or Oil of sweet almonds.
20 drops of Essence of Lemon –

Let the above ingredients be mixed by small quantities and rubbed well together till the whole becomes a soft ointment –

If the Tartar Emetic should disagree much with the Stomach, the quantity may be lessened, and if after a cure has been effected there should be reason at any time to fear a return of the Complaint the Medicine should be immediately recurred to which generally prevents it –

The above Recipe was given by a Lady who was cured by it in a very dangerous case the disorder having fallen into her face and Eyes, in which several prescriptions had failed, and has proved equally successful in many other instances in which she has administered it — of course if the disorder has been of long standing it will be necessary to persist in the use of it for a considerable time.
N.B. It is also recommended to bathe the Legs in a tub of warm water for half an hour before the Patient goes into Bed

Cure for St Anthony's
Fire —

WIR MS. 8468

2 oz of Gumguaikim
2d Worth of Bagbine
2 Table spoonfuls of Mustard Seed
1 handful of Rue
1 Do of Horse Redish all Bruised fine and Steeped 24 hours in a Quarter of a Gallon Beer in an Earthern gar and the patient to Drink a Quarter of a pint 2 Hours Each Morning Before he do get out of Bead till all is gon

Rheumatic

- -

Half a lb of Red Lead Bruised fine and Mixt With one lb of Hogs Lard Made into a save and put a plaster to the Wound onst Every 12 hours the Patient Must Drink Nothing But Coffee While he are Under Cure and if the Cancer is Not Broke it Must be Pollticed With Bayled Turnips till it is Broke and Drink Nothing the Whole time But Coffee

to make surfit water

take half a bushell of poppies, of cardimum seed & lesser cubits, ginger nutmegs of each half an ounce, cloves & mace a quarter of an ounce. beat them all togather in a morter than mix them all togather in a large jug with your poppies, put to them 6 quarts of the best brandy & stir them twice a day for 8 days than strain it off, & sweeten & bottle it.

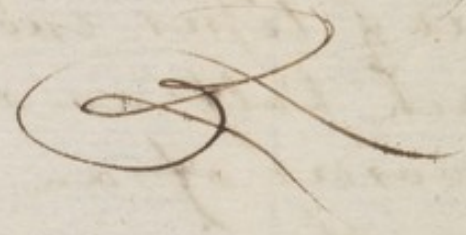
a quarter of a p^d of Suggar to a quart bottle of brandy

---

to make an Almond Cake

take 16 Eggs & leave out 8 whites a pound of lumps sugar powdered very fine & beat them for half an hour. then take a pound of butter & wash it free from salt. then beat it to a cream, then mix it with your Eggs & put a pound of fine flower, a little cup of brandy & rose water you may put seeds or Currins which you please if you put Almonds you blanch them & beat them in a morter till they are small then beat them with your eggs. you may put 2 ounces of bitter Almonds, there must be a good quantity, your Cakes must not remain long out of the oven when ready, nor long in as they will soon be

baked you must put them in little tins
without bottoms which must be first buttered,



with MS. 8468

To Fricase Chicken

Take 2 or 3 Chickins according to the size of ye Dish, Skin ym & cut ym in Pieces, break their Bones with ye back of your Knife and put them into warm Water as you cut ym in Pieces wash them well in 2 or 3 Waters, & let them stand some time in the Water, and they will be ye whiter: Then put them into a Stewpan with cold Water and set ym over ye Fire till they almost boil, as you see the Scum rise Skim them & throw ym in cold Water, wash them well from ye Scum: Then take a Clean Stewpan & put in a bitt of Butter & set it over the Fire, when melted, put in a little Flower and stirr it with a Wooden Spoon untill you perceive it white; but beware not to burn it: then put in your Chickens give them a toss or two then put too them a lit the Veal Broth, or Water with a small Onion stuck with 3 or 4 Cloves; a small blade of Mace, one sprig of Thyme, and a little Parsley tied in a small bunch. Let them Stew over a slow Fire Cover the & Shake them sometimes Then prepare three Yolks of Eggs with a Quarter of a Pint of sweet Cream beat ym very well together greate in a little Nutmeg When ye Chickins enough put it in with a little white Wine keeping it shaking all the while or it will Curdle squeeze in a little Lemon & so send it up Garnish it with Slices of Lemon.

Vermicelly Soop

Take a Knuckle of Veal to make your Broth which must boil 2 or 3 Hours, take care to Skim it well, as it is going to boil put in a little Salt and ye Scum will rise the better; then put in a small blade of Mace, three or four Cloves, a Carrot or two, when your Veal is boiled enough strain your Broth thro a Sieve and let it stand sometime to settle, & Skime the fat clean off: then take 2 or 3 Quarts of your Broth put in a quarter of a Pound of Vermicelly and boil them about half an Hour Prepare in readiness a good handfull of Mangrides, Blanch them and pound them well, Moisten them with some of the Veal Broth and take care they do not oyl, when they are Pounded put in a Pint of your Veal Broth, with a quarter of a Pint of sweet Cream, and strain it through a sieve: Put this in your Soop just before you Dish it up keeping it Stirring all the time but it must not boil; For the middle of your Dish, put a boiled Chicken, or the top of a French Poul soked in some of your Veal Broth.

Lady Limerick's

Drops for Convulsions good in all sorts of fits Vapours and Asthmas :

Take one Dram of Asafetida, a peice of Stove Soot the bigness of a Walnut, the Shells of 3 Hens Eggs Dry'd, beat all these to a fine powder put them into a Bottle, and put to them a Quarter of a pint of the best Brandy, stop it close, let it stand 9 or 10 Dayes, Shaking it once or twice every Day, then Strain it off into another Bottle for use.

A Spoonfull or two may be given at a time 3 mornings before and 3 mornings after the New & full moon. in proportion to this, more may be prepared as occation requires it may be given safely at any time; to a man give two Spoonfulls, to a Woman one, to a Child of 12 years old half a spoonfull, to others in proportion, to a New Born Child 8 or 10 Drops with a little Black Cherry Water. If these quantities do not take off the fits, they must be repeated again when the fits are Stub-born, & if the person be not Sencible, their mouth must be opend to put in these Drops.

A perfume to Burn

Take of Gum dragon 4 Oz & steep it in rose water & beat it with a spoon till all the knots or Lumps are dissolved to the thickness of Starch if to thick put more rose water to it, then take 4 drams of Gum Benjamin in powder & 2 drams of Storax in powder & 1 dram of Lignomaloes in powder & a little musk and then take Willow Sticks burn them to a Coal & slake them in Rose water or spring water take of it nine drams beaten to a fine powder then beat it all in a Mortar till it be a stiff paste & make it into any shape you please to burn. Bath this is the best — △

To keep Artichoke bottoms dry

Boil them just so as you can pull off the leaves and the choke, cut them from the stalks, lay them on tin plates, set them in a very cool oven, & repeat it till they are quite dry; then put them into a stone pot & tie them down. Keep them in a dry place; & when you use them, lay them in warm water till they are tender. Shift the water two or three times. They are fine in almost all sauces cut to little pieces, & put in just before your sauce is enough.

To keep Artichoke
bottoms dry

WIL MS. 8468

To make Mead after ye Cowslip wine is drawn off

To every Gallon of Water put a pound and half of sugar, boil it well, and when cold, put it upon the flowers and let it stand a week, then bottle it. Make half the quantity of Mead

Some new yeast should be put to it to work it before it is bottled.

Mead
Mr. Lea

WHi MS. 8468

6 Pounds Suet shred very fine & chopped
4 ℔ Raisins Stoned & chopped fine
4 ℔ Currants, well picked & washed, Rubbed & dried at the Fire
100 pippins, Cored & chopped small
1 Pound fine Sugar pounded
½ Ounce Mace
½ Ounce Cloves
4 Nutmegs
} all beat fine
½ ℔ Citron chopped fine as can
Put into a Pan & mix them well together with a Pint of Brandy, & a Pint of Sack.

NB as Mr. had no Sack, he put all Brandy

When you make your Pies put a Little Lemon Juice to each

Mrs Pices
Mr. Slicox

WIK MS. 8468

For St. Antonys Fire Dr Smyth

Four ounces of Elder Rob — one Drachm of Sal Polychrest — one Drachm of Nitre — Take a Tea Spoonful two or three times in a Day — Drink Barley Water or Sage & Balm Tea after it — Another Receipt — Take in Spring & Autumn fasting (every Morning) half a Pint of Elder flower Tea for a Month together — & the same Quantity every afternoon — pour a Quart of boiling water on two handfuls of Elder flowers when fresh — less Quantity will do when Dry — it may be Drank Hot, or Cold. — each single Blossom is not to be pick'd off but the heads from the Main Stem. — N.B. cannot be certain that this last receipt was Dr Smyths.

The Virtues and effects of ye Ball are surprising as well for ye human body, as for all sorts of Cattle. Both inward and outward bruises, bites, cuts, burnings, pleurisies, dislocations, fluxions, Megrims, hemorragies, piles, rhumatisms, Sciaticks, wounds, Toothake &c are cured by it.

You must apply a good Compress to ye part affected bathe it with ye water of ye Ball, and ly on ye opposite side. For ye Colick you may drink ye water lukewarm, and ye Same for ye fits of ye Mother. The Method to be observed in using ye Ball is as follows. Take half ye quantity of ~~spring water, make it~~ Some thing more than lukewarm, roll in it ye Ball, till it becomes of ye Same colour, and add to it ye Same quantity of Brandy: Then take out ye Ball, and foment ye wound or contusion with it. You must not let ye compress dry up, and therefore you must keep wetting of it from time to time, and not take it off till it has been on eight and forty hours.

For outwards ailments, if attended with a feaver, you may drink ye water in broth, Vulnerary, or Tea; if free from feaver, you may take it in white wine, or any other you like best. For ye Megrims you must snuff up five or six drops of it. for ye tooth, or Ear ake you must keep some Cotton in it and then put it into ye Ear, or on ye tooth y^t akes, taking care

to ly very warm after it on ye opposite Side to ye Complaint.

For all inward ailements, it must be taken inwardly in white wine; and for all outward ones, it must be used by way of fomentations: for wounds, you must Squirt some of it into them with a Small Syringe, and ~~apply~~ put a compress over them with a fillet to keep it firm. you must likewise give ye Patient a little glass full of it to drink as often as Shall be thought convenient. he must ly on ye Side opposite to his Complaint for ye Space of four and twenty hours, and then he must be dressed as we said above, and he'll get well very Soon. You must not be alarmed, in case he loses a great deal of blood ye first day, this being unavoidable; for ye Remedy cures without any Suppuration. Tis also a cure for ye Chilblains, applying a good Compress.

It may be used for ye Cattle in ye Same manner. For inward ailements you must give it them to drink, and for outward ones you must bathe with it ye wound or Sore, be it w^t it will.

On any urgent occasion w^n you cannot have ye said Water, you may, for ye first time only, grate ye quantity of half a thimble into Brandy, which must be more than lukewarm. In dressing ye wounds you must draw together ye Skins, and if ye wound is very considerable, it must be sewed up, and a double compress applied, one of each Side, and a third over both; leaving it So, ye Space of eight and forty hours, taking care to wet ye wound from time to time with ye water prepared as above.

WIR MS 8468

Two Pennyworth of Honey —
Do — Do — of Sweet Oil —
Do — Do of Cold drawn Linseed Oil
a piece of Rosin the size of a Walnut —
a piece of Bees Wax the same size
a piece of Fresh butter the size of a Nutmeg
Simmer these together in a new earthen
Pipkin & Stir them till cold.
To be applied upon thin white Leather every
12 Hours till broke then every 24 Hours
after —

For a Cancer

W. Ivory —

compared
with
many

with MS. 8468

℞ Zinci. Vitriolat.
Cupri. Vitriolat. calcinat:
Alumin. ust: aa ℥ss.

Infuse for 24 hours half an Ounce of the above Powder in a quart of boiling Water, shaking it two or three times, then strain it for use. —

℞ Zinci. Vitriolat.
Cupri. Vitriolat. calcinat.
Alumin. nat. aa ℥ss.
℈ Camphoræ. ℥iss.
Bol. Gallic. ℥ij. M.

Infuse for 24 hours half an Ounce of the above Powder in a quart of boiling Water, shaking it two or three times, then strain it for use. —

Sir Thos Phillipps
Cheltenham

with MS. 8468

with MS. 8468

Mrs Louisa Sheldon

Weston House

Stowe Nottingham

Leicestershire

MR 15 8468

For a Cancer — L. Redesdale
Dec 1809

Boil half a pound of Figs in a quart of new Milk which will thicken by being boil'd, when tender Split them, & Apply them as warm as you can bear them to the part Affected whether it be broken or whole — the part must be washed every time the Poultice is changed with some of the milk remembering to put on a fresh poultice every morning noon & Night, & drink a quarter of a pint of the milk that the figs are boil'd in twice a day if the Stomach will bear it — This course must be steadily followed for three Months — The cure of an Old Man who died at the Age of 105 was about Six years before his death with about Six pounds of figs only, the cancer which ~~had~~ began in his Mouth had Eaten through his face cheek & half down his throat was so perfectly cured, as never to shew a tendency to return. But if there should be any appearance

the figs should be again applied – the first application will be attended with a good deal of pain But after that the patient will find releif from every dressing –, One woman who had a Cancer in her breast for ten years which bled Excessively Was cured with twelve pounds of figs. —

WIK MS. 8468
pinned at f. 50v.

A Powder for Fits. | Mrs. Pennistone

Gather the heads of Ladysmock with the small Stalks only, when the flowers are in full bloom; dry them in pewter Dishes before the fire till they will powder, then rub them in a Marble Mortar & sift the powder thro' a lawn Sieve, what remains too gross to pass thro', dry & powder again, & this must be constantly repeated, till the whole is reduced fine enough to go thro' the Lawn.

The Dose for a young Child as much as will lie on a Silver Groat, for a grown Person as much as will lie on a Shilling, to be taken in any thing liquid, once every day if the Fits are frequent & strong.

N.B: These flowers are generally in full Blossom the beginning of May & grow in Meadows or Marshy grounds, they are call'd Cuckow-Flower, Meadow Cresses, or Lady-smock.

Lady Parker

Receipt to make Pommade Divine

Take of Beef Marrow a full pound and half well picked from the bones and filaments, put it into an Earthen Vessel filled with Spring Water, change the Water twice a day, ten days successively, then drain it off, and put a pint of Rose Water to it, and let it stand twenty four hours, then take it out, drain and wipe it thoroughly dry in a thin Cloth; then Beat to a fine Powder, an ounce of Benjamin an ounce of Storax, an ounce of Cypress-nuts, an ounce of Orris of florence, half an ounce of Cinnamon, two drams of Cloves, and two drams of Nutmegs; mix all these well with the marrow, then put it into a Pewter Vessel well closed, so that nothing may evaporate; suspend the Vessel in a Copper of Boiling Water, and let it Boil three Hours without Ceasing, having Boiling Water ready to replenish the Copper with, so that the Pewter Vessel may be kept the whole time Covered with the Water; at the expiration of the three Hours, pour it thro' a fine Muslin into small Pots, when quite Cold, cover them close with Paper, this is an Excellant Remedy for a Swell'd Breast, Face, or any Swollen Member, it is also of Efficacious use in all external Bruises, it must be melted when used, and well rubbed in, by an Hand well Heated. —

Receipt for a Consumption
or waste, good after a miscarrying

Barley Watter a Pint, Snails taken
out of there Shells two Dozen: Eringo
roots two ounces not candied, Boil they
Snails and roots a quarter of an
hour Strain ym out, add to the Barley
Watter a Pint of Cows Milk
Sweeten it with Sugar Candy
take ye chill off in a pan of
warm watter

To be taken in a morning fasting
and at four or five in ye afternoon
a quarter of a pint of ye Snails
and barley watter with a quarter
of a pint of Cows milk

Lady Seymours Receipt
13 May 1740

To get out a thorn

take a thorn snail and pull it out of the shell and lay it upon ye place where ye thorn went in it will draw it out, if one snail does not doe put an other on

Red Styptic Draughts —

Two Drams of nutmeg Water
Two Drams Syrup of Balsam
One Ounce & half of Tincture of Roses
mixt for a Draught

Mrs Ashton Smith

the Jarget water

of the best brandy, then put in a
ays and stop it close down and sett it
x days staring it every day, then
ays and put in a peck more, lett
ays longer, if it is not deep enough
h half a peck more, then strain
n a pound of raisons of the Sune
a pound of dates, or figs sylit
spice of all sorts nutmeg, Maci
loves, lett it stand for foier days
ure staring it every day, then
nd put it thro a Jelly bag and
sweeten it to your tast with broun sugar
lady
quarter of a pound of dates will do

Mrs Ruxons

To make a Rice-kake

Take 16 Eggs leave out 8 whits, ye rinds of two Lemmons, a pound of Sugar, a pound of pounded Rice; beat it two hours, and bake it in a quick Oven.

To make ye Rubarb Cordial.

Take half an ounce of Rubarb to a quart of Brandy & one ounce of Annisseeds, let 'em stand for a week or ten days, decant off ye clear & put a fresh pint on the dregs, let that stand a fortnight, then strein it off and mixe ye two liquors together, which keep for use.

Lady Lawsons

Don Her Book

E Sheldon Her Book

E. Sheldon Her Book

To pickle

Gather y.^r melons y be ripe, while they are green in cutt down one of y^e Cresey, or ribbs & cutt out a piece all y.^e Lay that ger, or any thing else gett out all y^e cleane. Then gett fill it up with ndfull of salt. Lett 'em stand a fill them with wo or 3 cloves of whole ginger in into y^e pott or e 'em in, and take lime juice a y.^r pickle. Lay r with a hand= . Pour it scal= Cover them close them up. The vin and when they scald y.^r pickle eager must be ve

The Wellcome Library

The Wellcome Library