

## **Recipe Book, English, 18th and early 19th century**

### **Contributors**

The name of Mary Wake is written at the front of the volume, f.1v: "Mary Wake Canterbury December ye 3: 1730", however the book contains several different hands and, according to internal evidence, covers a period of at least 90 years and therefore must have more than one author. The name Mary is also written in pencil on ff.13v-14r, although the surnames could not be deciphered. (On f.21r the words "I am very good very good" is written in pencil, possibly by the same hand as that on f.13v)

### **Publication/Creation**

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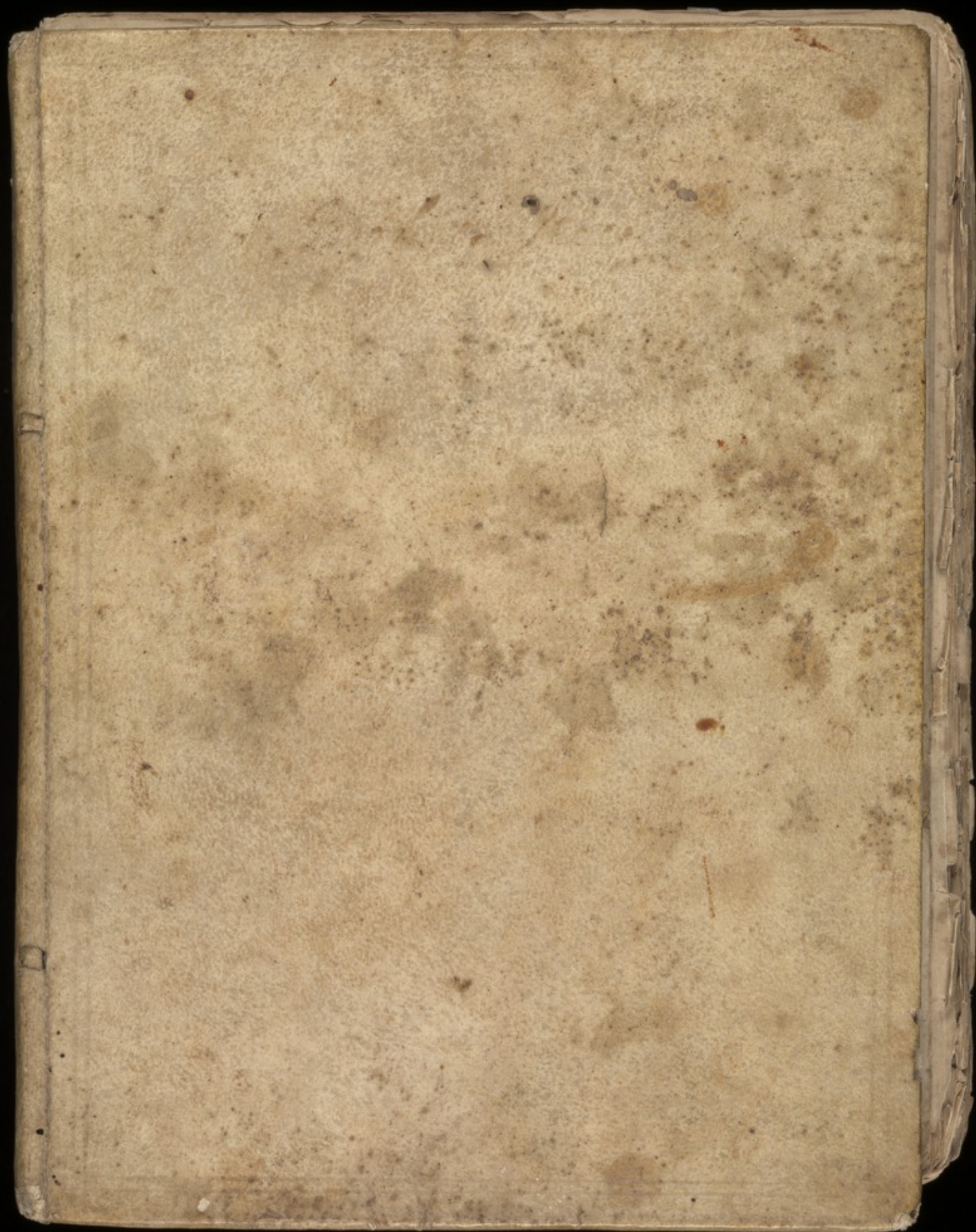
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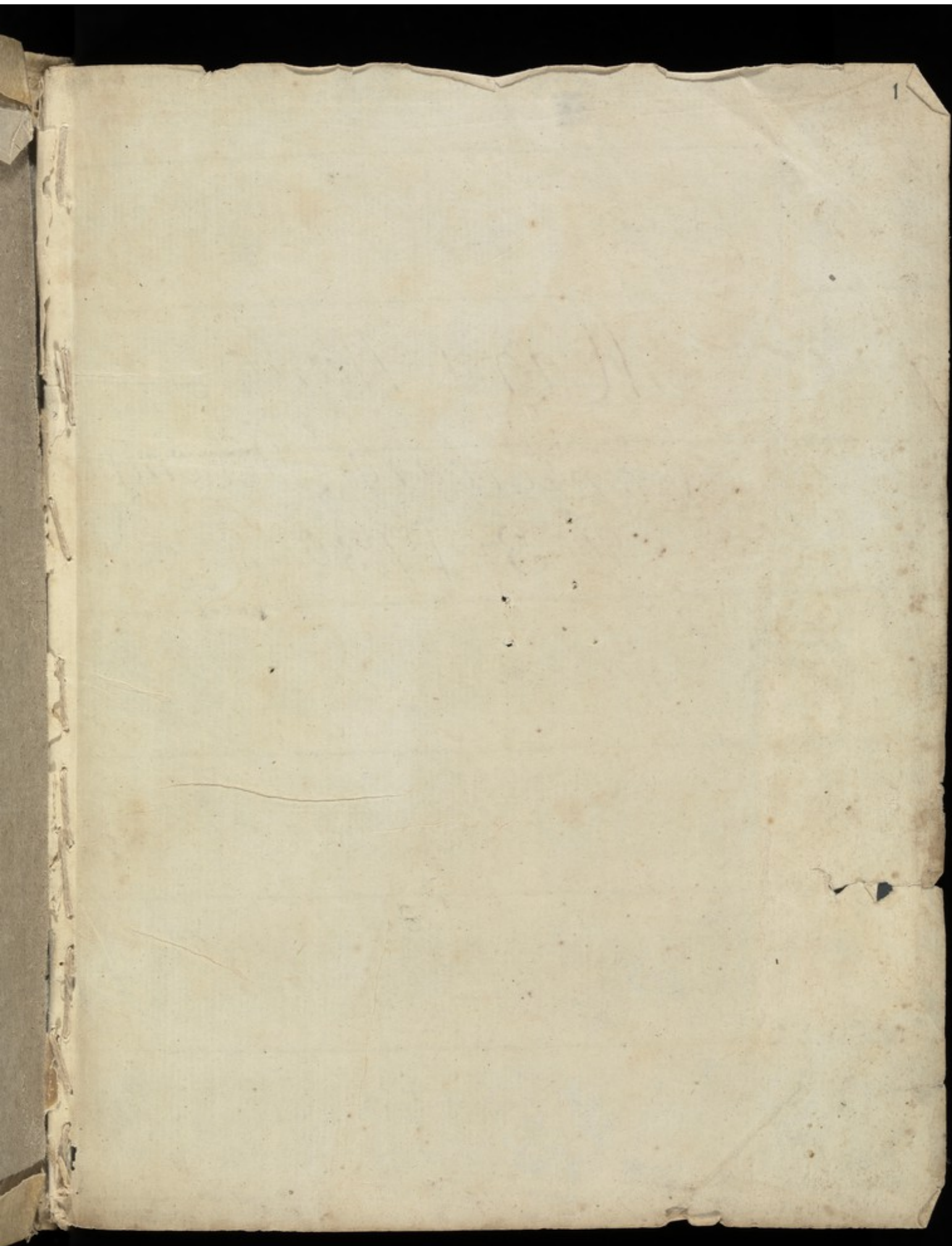
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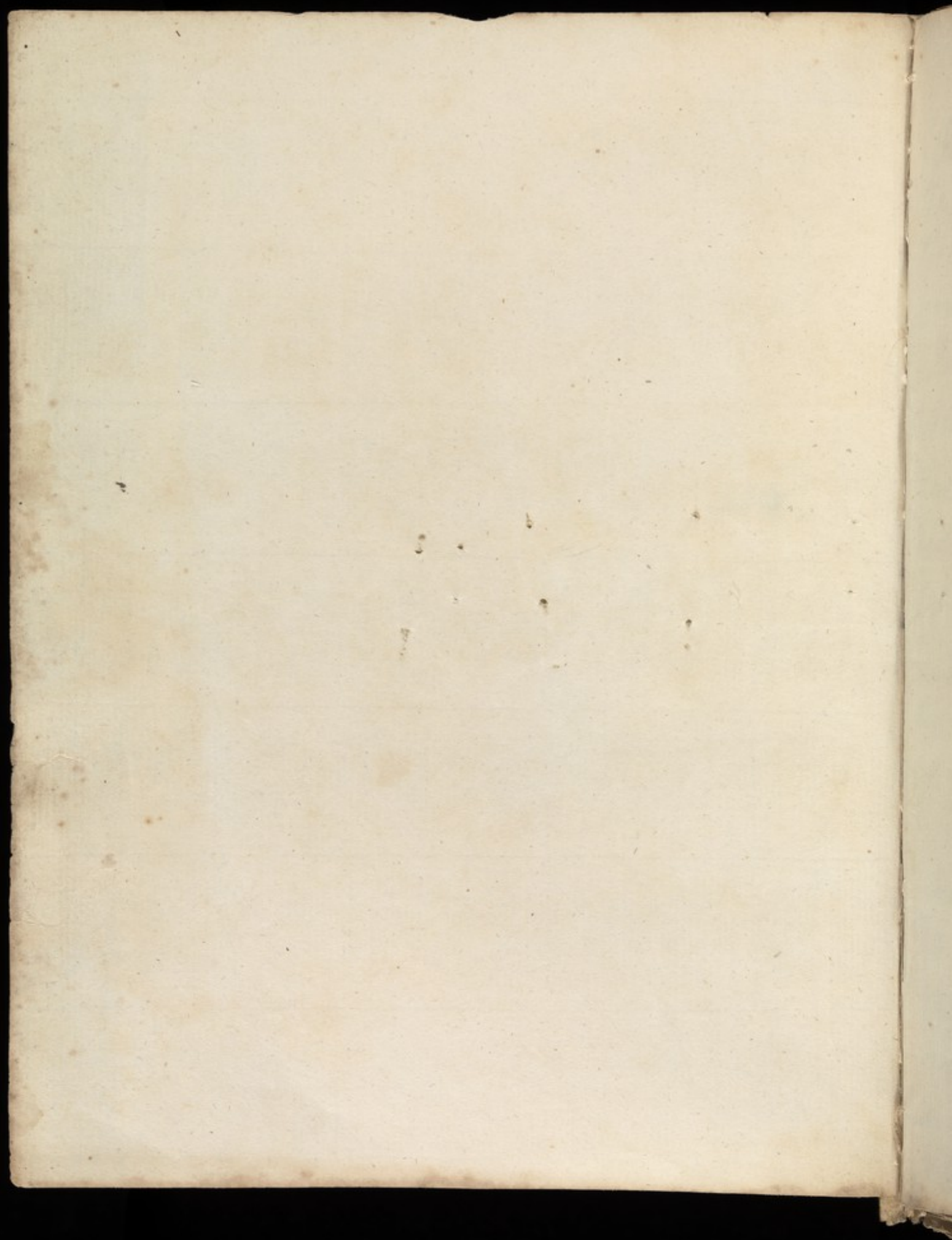




Mary Wake  
Canterbury December  
Y<sup>e</sup> 3: 1730.

me









Pick  
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To Make Cherry wine

4

Pick the Cherries from the Stalks & Stamp them so as to Brake some of the Stones: to every gallon of Juice put two pounds of Lump Sugar, & let it stand a Day or two: & take of the Skim as it Rises & put it into your Barrel very Clear: the Cherries are first Squeezed Thro Hair Baggs: if you see occasion: you may Run it all through Jelly Bags: The Best Cherries for it are the English when full ripe but the Flemish will do very well it will stand till Christmas or longer in the Barrel & keep Years in the Bottle: You should not stop it close in the Barrel & if it works Dray it into an open vessel & put a Quart or two of Brandy to it: & after two or three Days put it up again into your Barrel allowing air to it —



The Quantity of Juice is not very certain  
in Cherries, but I believe five Sives  
will make near 15 Gallons wine  
Measure — so reckoning near 3 Gallons  
of Juice out of a Sive will be some help

wine Measure is ment in all made  
wines — & its best torenchow  
the Barrels very well with Brandy  
for any made Liqueurs —



Reason Wine: M<sup>rs</sup> Honeywoods <sup>5</sup>

put a Hundred weight of Malaga: or  
Smerna Reasons: or two parts Smerna  
& one part Belvador Reasons:

192<sup>lb</sup> of these put into a Half Hoghead  
& Nineteen Gallons of Cold water  
put upon them: Stop them close up  
& let them stand Nine Months or  
longer, when you have Drank off the  
wine: you may put on 4 or five  
Gallons more of water & in a fortnight  
or three weeks that will make a pretty  
Small wine — & afterwards it will  
Make vinegar —

This wine is Extraordinary good  
but Dont keep so well in the Bottle  
they say — perhaps that's being Bottled  
to new — or if it was put fine into a Clean



Barrel & stood six weeks it would  
Then keep very well Bottled -

### To Make Reason Vinigar

To 2  $\frac{1}{2}$  & a Quarter of Malaga Reasons  
put one gallon of water Stir it with a  
stick Several Days: if you make it after  
season wine put about 10 Gallons of  
water upon half a hundred of reasons  
or more reasons, that have not had  
any second wine made from them,  
for then it would be too small for  
vinigar Set it either upon Leads  
or by the Fire till it is lower enough  
to Bottle.



## An other way to Make Reason<sup>6</sup> Wine

put to every gallon of water Seven  
pound of reasons: Some put eight:  
Dont pick or Chop them let them  
stand in an open vessel a Month  
stirring them twice a Day: then Squeeze  
them & press them through Hair  
Baggs put into your Barrell: but  
Leave the vent peg & Bung Loose:  
if you Make this in Hot weather  
it will be as good, but not so Sweet  
& ready sooner: if at the first Striving  
in of the new Frute, it shoud stand  
nine or ten Months — & when fine  
Bottle it — if its not fine to every  
ten gallons adow 2 ounces of Iscing-  
glass Cut & open — Dissolve this in a  
gallon or two of the wine put it in  
& Stir all up together let it stand till fine



The other day to make a  
 point  
 but in every garden of better  
 ground of persons. Some but light  
 out stick or chip them out  
 and in an open space a  
 more than twice a day. When  
 I go to the garden I find  
 them but not your. I find  
 the most of the garden  
 if you make this in the garden  
 but be as good, but not so  
 ready however. If at the first  
 of the new fruit it should be  
 or for months - & when  
 it is not fine to  
 garden a few owners of  
 but it is open - I have  
 of two of the same but it



To Make Strong Mead without Combs <sup>7</sup>

To every gallon of water: wine measure  
put 4<sup>th</sup> of Clear Honey: that is putting  
three gallons of water to one gallon of  
Honey: Mix it, & boile it two hours, <sup>at least</sup> or  
till its very Clear if Longer: boile it  
slow at first for fear of Boiling in the  
Toul thick Skim. but fast afterwards  
let it stand a Day, or two then put  
it into a Barrell it will fill & let it  
have a great Deal of air: for if it is  
not Done over only with a paper at  
the Bung hole, very full of holes &  
the wine peg open it will work &  
if it Does you must Draw it into an  
open vessel & let it stand Several Days  
& put it up again: it Shoud not be  
Bottled of till micklemas: Mead Shoud  
be put into very sound good vessels or it will  
search & Leake & that will spoil it —



To Make Reason Elder wine  
put 6<sup>lb</sup> of Malaga or Smeona Reasons  
to every gallon of water let them stand  
a fortnight or three weeks & then press them  
in Hair Baggs: & to every gallon of this  
put half a pint of Juice of elder: Give  
it air in the Baril & let it stand till  
its fine which if it will not be when  
it has stood 6. or 8 Months ~~put~~  
rack it off & put in a little Brandy  
& let it stand a little till you think it  
fine enough to Bottle;

To Make Elder wine with Sugar  
Take 2<sup>lb</sup> & a half of 5<sup>lb</sup> Sugar to every  
gallon of water Boil & Scum it very  
clear & when it is cold put to it - to every  
gallon half a pint of Elder Juice: & when  
you put it into the Baril: put in a little  
Brandy with it if you chuse it - as a pint  
to 6 Gallons - Let it stand 6. Months or more



8

To Make orange Wine  
Extrodanary Good

To every gallon of water put 3<sup>lb</sup> & a half  
of Loaf Sugar: & the whites of two eggs  
Beat to a froth Set it over the fire to  
Boile & take off the Eggs & Scum altogether  
When it has boiled half an Hour & is very  
fine: power it off & when it is cold put  
into it the Juice of eight Sivel oranges  
& two Lemmons to every gallon & the Rine  
of all pared thin, let it stand a Day or  
two & put into it a pint of Brandy to  
every gallon, put up the peels into the  
Baril with the Wine.

Bottle it of when it has stood 6 Months  
or more. Bottle it



## To Make Grape Wine

First Take y<sup>e</sup> Grapes of y<sup>e</sup> Streags, and mash them  
and when don to every Gallon of it add one quart  
of cold water and let them stand forty eight hours  
then strain them through a Cloath and to  
Every Gallon of Liqueur put two pound and  
A half of Sugar then put it in y<sup>e</sup> Cask and  
Let it stand till it is fine

## To make Season Wine

Eighteen Gallons of Water put a hundred of  
Reasons Chop them a Little & put them to  
the Water let them stand 9 or 10 Days  
Stir them twice a day with a missing  
stick then draw what Licker you can of  
then put the Reasons in a hair Bag &  
press them and put y<sup>e</sup> Licker into a Cask  
and Let it stand w<sup>th</sup> stopp'd till it is a  
most Don Workin then bung it tith down  
and Let it stand 10 or 12 Months then  
draw it of into another Cask and fine it down



## To Make Orange Shrub

9

To one Gallon of Rume put one pint <sup>and a half</sup> of Orange  
Juice and a pound ~~and a half~~ Lump Sugar pear  
three of the Oranges to every Gallon of Rume  
verey thin and put the pearings a steep in  
some of the Rume and let them stand 5 days  
and then mix it with y rest when made put it  
in a Cask and keep it well Shaken for 5 day  
and then put it in a Cask and let it stand  
till it is verey fine

## To Make Portugal Cakes

Put a pound of fine Sugar, a pound of fresh Butter,  
five eggs a little beaten mace in to a flat pan  
beat it up with your hands till It is verey light  
then put thear to a pound of flower, half a pound  
of Currants verey Clean picked and tryed beat them  
to gether, fill your heart pan and bake them in a  
Black Oven, You may make Seed Cakes the same  
way, only put Caraway Seeds in Stead of Currants



To Make a Fine Bottled punch  
will keep half a year

take 4 Dousen of Lemmons pair them  
thin & Scurse & Strain the Juice Upon the  
Kines: & put to it in a Stone Jugge: 2 Gal:  
of Brandy: Let it stand thus a week or  
more: Take 4 Gallons of water & 6 lb  
of good Sugar & the whites of 4 eggs  
Beat to a froth Boile & Skim this  
& when it is cold power it off very clear  
& put the Brandy Juice & peels all to it  
& put it into a Baril for a fortnight  
then Bottle it off - This is extreemly  
pleasent & will keep a good while



## To Make Milk Punch

To Twenty Quarts of best Brandy put the Peels  
of Thirty Sevill Oranges & Thirty Lemons Pared  
very Thin & lett them Infuse, 12 hours; have  
Ready Boiled Thirty Quarts of Water & let it  
stand till Cold again, Then take, 12 Pounds of  
Double refin'd Sugar & let it resolve, in the  
Water. Then Misc, the Brandy & Water together  
adding the Juice, of Thirty Oranges & only 24  
Lemons then Strain it off from the Peels  
& Barrel it up, Putting into it one Quart  
of new Milk Shaken it well together, Bung  
it up lettting it stand six weeks, then Drink  
it or Bottle, it which you please,

it will keep many  
Years



## The Best way For Battling of Goosberrys

Put your Goosberrys in the Bottle  
then fill them up with Cold Spring  
water - Sit them in Kettle of water  
Lett them Boil - untill they begin  
to look white - when Cold fill  
the nose of the Bottles up with  
Sweet Oil then Cork & resin them  
Down - keep them ware it is Dry

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To make Small Buisnets  
Half pound Flower, & Quarter pound  
Butter, with & Few Seeds of Currants  
And 3 Eggs



11

To pickle Small Onions  
peel them & Lay them in Salt & Water  
All night, then Drain them Dry  
Boil your Vinegar with pepper &  
Ginger & put to them when Cold

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To pickle Small Cucumbers  
put them in a Crock & pour some  
Boiling hott Salt & water to them  
Next Day Drain them & wipe them  
Dry then Boil your Vinegar with  
Spice & put to them keep them Stop  
and hott To this 2 or 3 times in  
the Course of 3 weeks -



To make a Yorkshire pudding  
one pint of Milk & Eggs - 4  
Spoons full of Flour & Little  
Salt - one hour & Quarter will  
Bail it

---

To Make a Plum Cake  
one pound of Flour - 7 Eggs  
10 ounces of Butter - one Glap Brand  
Nutmeg & Cloves  
one pound & half of Currants  
Little yeast & warm Milk



## To Make Current Wine

3 Quarts of Water to one Quart  
of Juice - 3 pound of Sugar to  
every Gallon of Licquor - one  
pint of Brandy to every Gallon  
of Licquor - Let your Juice  
and Water stand 24 hours - then  
mix your Sugar with it and Lett  
stand 3 or 4 Days - then put it in  
your Cask & Lett it work - After  
a little time stop it up

---



To preserve Quinces  
pare, Core your Quinces then Boil  
them a little while in water  
then put 2 pound of Quinces  
And one pound of Sugar  
Boil your Quinces in a little  
of the water your pare rinds  
were Boiled in, when they are  
a little soft Drain them of  
and put your Sugar to them  
with a little of the water just  
to melt the Sugar - then Boil  
them untill they are soft & of a  
Good Colour



To Make a Rice Cake

6 ounces of Ground Rice

$3\frac{1}{4}$  pound Lump Sugar

9 Eggs well Beaten Leave out the white <sup>of 4</sup>  
the juice of Lemmon peel Grated

Beat it well for an hour & half

put it in your pan & bake it one

hour — it must be Beaten till

it goes in the Oven



To Roast a Hare <sup>in</sup> Best way  
put some Stuffin in <sup>the</sup> belly as  
you would for Veal - Roast it  
with salt and water for a quarter  
of an Hour then Flavour it and  
Roast it with Cream Sprinkle  
a little salt over it - Boil the  
Liver Shred it fine mix it with  
melted Butter and Good Gravy

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To Make Bark Bitters

one Ounce of Bark

half an Ounce Snake root

half an Ounce Bitter peel

one Bottle Red wine

Let it stand & Steep one week

Brandy will do as well



To Boil up Rasberrys

To Six pound of Rasberrys  
put 3 pound of Surrp Sugar

~~Mary Goodland Mary Goodland~~

Blanc Mange

one ounce & Quarter of Isinglass

one Quart of Milk or Cream

the Juice of a Lemon.

Sweeting it to the Frost

2 Dozen Sweet Almonds Blanched

Boil all together untill the Ising

is all melted When Cool then

add 2 Glases Sweet Wine & one

Glase Brandy the put them in

two Sit them in Salt untill

next Day Dissolve them round with

Needle & turn them out



A Good Receipt for  $\frac{1}{2}$  Rheumatism

1 pint of Spirits of Wine  
half ounce of Oil of Time  
2 penny worth Sugar of Lead  
2 penny worth of Turpentine  
one ounce of Camphor  
 $\frac{1}{2}$  pint Sallomack

To Preserve Damsons

3 pound Damsons, one lb Sugar.  
Bake them in  $\frac{1}{2}$  Oven —



## To Make Shrub

15

one Quart of Juice  
put one Gallon Liqueur  
2 lb. Lump Sugar  
pare some of your peels and steep in y<sup>e</sup>  
Liquor Lett it stand 2 or 3 Days  
and keep it well stirred then Cast  
it up for Use

about 22 Oranges  
make a Lt Juice

Receipt for — Boyl'd Custards — Aunt Beedfords.

to a quart of Milk a large Spoon full of  
flower grated. Boyl and Sweeten it. When  
Cool put 5 Eggs. and a glass of Brandy.  
Strain it, & put it in a bag. have ready  
a Saucepan of Boiling Water. Set the  
bag in it. and keep the Custard stirred  
one way. till it begins to thicken. then  
pours it into your glasses —



## Elder Wine

one Quart of Juice g. 2 of Water  
2 1/2 pounds Sugar

Then Cloves g Little ginger  
Boil it half an hour - when it  
is Cold spread some yeast on  
a slice of Bread - Lett it stand  
3 or 4 Days to work Then put  
it in your Cask Dont stop it up  
Close untill Done working



Exellent Pills for many Troubles<sup>16</sup>  
one Grain Calomel in one pill mixed with  
Rhubarb take 2 pill at night, in the  
morning half oz of Epsom Salts  
Repeate the same in 5 Days after  
Take Care not to go out the Day you  
take them nor wet wash in Cold water  
Mrs Thrights Receipt

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To Boill Linseed Tea  
one Quart water one Large Spoonfull  
of Linseed, Boil it half away then  
Sweetenat. with Honey and Squeeze half  
Lemon in it put in a piece of the peel



### To Bottle Cherries.

Cut off the stings, and fill your Bottles with the Cherries, then fill them up with spring water, put them in a kettle, let them just boil not crack them, when cold fill them up with sweet oil and ~~top~~ them down with Bladder.

### To Boil up Cherries.

Take 6 pound of Cherries, and 3 pound of Sugar, boil them till enough, then put them in jars and put a Brandy paper over them then tie them down.

### To make Gooseberry Wine.

Put two Quarts of juice, two Quarts of water, and three pound of Sugar, then put in a Cask, and let it Work, when done, stop it up.

### To make Currant Wine.

Put one Quart of Water, and two of juice to every Gallon of Liquor, put good 3 pound of Sugar.



To make Currant jelly.

17

Put one <sup>Pint</sup> of juice, one pint of sugar boil it  
untill quite clear then put in your Glasses.  
the next day tie them down.

Baked Apple Puding

Boil  $3\frac{1}{4}$  pound of Apple Beat them  
well, six ounces Butter Beaten to  
a Cream mix it with the Apple  
before they are cold add 6 Eggs  
with the whites well Beaten &  
strained half pound Sugar Sifted  
the rind of 2 Lemmons Beat fine  
put a thin Crust at the Bottom  
Bake it half an hour

Baked Custards

Put 2 Cream over slow fire with little  
Cinnamon & 4 of fine Sugar - when  
it has Boiled take it of the fire Beat  
the yolkes of 8 Eggs put to them little  
orange flower water to preserve the Cream  
from Coagling Stir them in by Degrees



Put the pan over slow fire, stir it  
carefully one way untill it almost  
Boils then pour it into your cups

Mrs Jenns Receipts

Made Strawberry Wine

2 qt Juice 2 qts Water  
3  $\text{pd}$  Sugar to a Gallon

---

Made Currant Wine  
in ~~July~~ 16 - 1811.

Had 21 Quarts Juice

42 qts Water

3  $\frac{1}{2}$   $\text{pd}$  Lamp Sugar.

to every Gallon Juice  
put in just 60  $\text{pd}$  Sugar.

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Mrs Collens's Receipt for Gingerbread 18  
one pd Flower,  
 $\frac{1}{2}$  pd Butter,  
 $\frac{1}{2}$  pd Sugar,  
 $\frac{1}{2}$  pd Treacle,  
2 oz Candied peel,  
Little Ginger.

---



Winter's Stock of Candles  
From Michaelmas to Lady  
3 Dozen Stable Candles  
2 Doz Rush Lights  
3 Doz Cotton Twelves  
2 Doz Eights  
2 Doz of Sixes  
2 Doz of moulds



To Make Marmaleet of Quince

19

Take a pound of Quinces after they are  
paired & Quartered & a pint of Water  
Cover them Close Down & boile them  
Leasurably till they are very Tender. then  
put to them half a pint of the Juice of  
Quinces Strained & warmed & a pound of  
Sugar Desolved in it. Brake the Quince  
& boile them a good pace uncovered till  
they are a good Coulur & thicknesse -  
I beleive they are two Hours or more  
aboiling -

To Make Damason Paste for Puffs  
or to eat in Slices -

put your Damasons into a pott with a paste  
or pappers over them. Bake them with the  
Bread - When they are Cold take out the  
stones & Mash them - & to every three pound  
of the Damsons put 2 lb of Lump Sugar Bees  
Boile this till it is thick & put it into pots  
& patapans to cut out in Slices -



To make a pound of Quinine

Take a pound of Quinine after they are  
ground & Quinine & a pint of Water  
Cover them close. Boil & strain them  
Quinine at the bottom are very tender  
But to them left a pint of the Juice  
Quinine & Quinine & a pound of  
Sugar added in it. Make the Quinine  
I took them a good piece. uncover  
They are a good Souffle & thick  
Quinine & they are the others or more  
Quinine  
To make Quinine with Sugar  
as a cold medicine  
Put your Quinine into a pint of water  
or Syrup over them. Strain them with the  
Sugar. Which they are cold take out the  
Quinine & Sugar. The Quinine is very tender  
of the Quinine. Put it in a glass. In the  
But this is a thick & cold it is not  
I suppose to put out in the



To my friends

After the hours of your absence, I  
 all hope but not over hope, for then the  
 times that I come out, look out at  
 the door and I feel that the  
 the other that I want to be a  
 my friends to be happy but I have a  
 a large number of them very  
 friends that I have not seen for  
 the last time I have seen them  
 at a time before I had them  
 after once in a while in the  
 time I have seen them for the first  
 time they were not over  
 a year & I got them in a  
 the day of my absence of  
 but then in the day of my  
 then with a few that I have seen every  
 year & keep them for  
 if you can I will be in the  
 corner



To Dry Cherries - a very good way

Take Six pound of fine English Cherries  
full ripe: but not over ripe for then the  
stones will not come out: pick out all  
the Bruised ones & pull out the stones  
with the strigs: that wont be above  
four pound. to ~~Dry~~ put to these a pound  
of Lump Sugar & Scald them very  
leisurely till they are very near Boiling  
but take care they Dont Boile: put them  
into a China Bason & Scald them as  
before once in a Day or two till they  
have been done four times the last  
time lay them hot out upon Sives  
to Drain & set them in to an oven  
the Day after it has been heated -  
put them in <sup>2 or 3 times</sup> till they are Dry then put  
them into a box with paper between every  
row: & keep them Dry

if your oven is over warm it changes the  
color



To Preserve Damsons

21

Take Damsons Large & well Coloured, but  
Not too Ripe pick them Clean & wipe them  
then weigh them & to every pound of them  
put a pound of Sugar. Dissolve your Sugar  
in half a pint of Water & Boile & Skim  
it till its almost a Syrup, & then put in  
your Damsons: Keep them all the while  
stirring & Skimming whilst they Boile over  
a gentle Fire till they are Enough,  
then take them up & put them in  
Pots & Glasses, to keep all the year  
if you design to use them soon you  
may put a pound & half of Damsons  
& three Quarters of a pint of Water  
& a pound of Sugar — put in a pot  
with Rice Malted Sweet put over  
it — & keep very Dry —

Very Good very good



# A New Collage Puding

one penny Loaf grates,  $\frac{1}{2}$  a pound of Beef Suet,  
 $\frac{3}{4}$  of a pound of Currants, 4 Eggs, a little Sack, as  
much Nutmeg and Sugar as you find convenient,  
a little Salt, mix these ingredients together,  
and make them up in the bigness of an egg and  
frye them in Butter, ~~survant in tending~~ serve it  
to table with grated Sugar



## To Make Quince Brandy <sup>21</sup>

Take Ripe Quinces, wye them with a  
sour cloath to take of the Stuff, if any  
be Spect or Rotten, cut it out, then grate  
them without Paring or cutting the Core out  
then put them in a Crock, and Crowd them  
down Close, and Cover them, set them in a Cellar  
three days, then Strain them in a strong  
Cloath, and to one Quart of Liquor put  
two Quarts of french brandy, half a pound  
of Double Refine Sugar one ounce of bitter  
Almonds, Just broke, a Shimble full of  
Coriander Seed a Dram of Sinnamon.  
Six Cloves all pounded and Infuse them all  
together together fourteen Days in a  
Cellar, shaking the bottle every Day,  
then strain it in a flannel bag several  
times till it is fine, bottle it up, Dont



Pull the cork out, and it will keep for

Ever

& Mr. George

Milk Punch

5 Quarts Best Brandy put the Peels  
of 15 Lemmons pared very thin Infuse  
12 Hours Have ready 7 Quarts one pint  
of water Boiled Let stand untill cold  
3 pound of Sugar Dissolved in it water  
then mix the Brandy & water together  
adding the juice of 15 Lemmons  
Strain it off from the peels of Barrel  
it up, put in to it half pint new Milk  
Shaken it well together Let it stand  
Six weeks



2 Dozen Knives 12  
 2 1/2 Doz. Stables Nov<sup>r</sup> 10  
 2 Doz of Sixes 1820  
 2 Doz of Eights  
 2 Doz. Callon 12  
 1/2 Doz Long Moulds



W  
To me  
If you  
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and p  
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the M  
but M

See the  
consider  
Liquor  
to pour  
But



To make sweetmeat Nuts.

To 1 pound of flour, 1 pound of Butter, 1 pound of Loaf Sugar, 1 pound of Treacle, 2 Eggs, one ounce of Ginger, one Nutmeg, half Pound of Candied Peel, cut small, worked up well together let it stand a few hours put it upon a tin in small nuts.

To Preserve Orleans Plumbs whole.

Skim your Plumbs have a good rich ~~Syrup~~ Syrup well boiled and skimed fit to put them in, Cover them down close and let them stand till the next day, Then take them out boil the syrup and put them in as before, serve them thus Three times then put them in your jars and tie them down close if you find they ferment boil the syrup up again then pour it over <sup>before</sup> as.

To preserve Greengages Plumbs whole.

Take the strings from off your Plumbs, let them scald moderately for a few minutes, take a pint of your Liquor, put in it two Pound of fine Loaf Sugar, to four Dozen of Plumbs, boil it and skim it Put in your Plumbs cover them close and serve them as the others.



To Cure hams and Bacon.

Proportion for a ham of 20 pound take 1  $\frac{1}{2}$  and half of salt Petre, 4  $\frac{1}{2}$  of Bay salt, one Pound of common salt 6  $\frac{1}{2}$  of coarsest Brown Sugar.

Receipt for Milk Punch.

The peel of 15 Lemons infused in a pint and a half of Brandy 48 hours, the juice of 15 Lemons, three Quarts of water, 2 pounds and half of lump sugar, 3 quarts of Brandy besides what the peel is in 3 pints of Milk with one Nutmeg grated in it. ~~adding it~~ pour it scalding hot into the above, let it stand 12 hours, then strain it through a flannel Bag till fine; and Bottle it for use. —

To make Bullace Cheese, or any other fruit.

Quarter of a Pound of moist sugar to 1  $\frac{1}{2}$  of Bullace boil them a little over the fire then take the stones out and cut your Bitter Almonds fine and put to it as much as you think proper boil them well till the spoon can stand in it and keep it stirred all the time. —

Plumb Pudding.

1  $\frac{1}{2}$  of ~~flour~~ <sup>flour</sup>, half a Pound of Bread, 1  $\frac{1}{2}$  & quarter of suet, 16 Eggs 7 whites, 1  $\frac{1}{2}$  of Plumbs the same of Jar Raisins sugar to your taste, spices, white wine, 1 Batifie ~~to your taste~~



boil it 7 hours, sweet meats and a little Ginger. 25

### To Pickle Walnuts.

Take Walnuts and prick, put them water with 2 handfuls of salt, change the water every other day for 9 days each time stirring some salt over them, boil the Walnuts in the last water and dry them in a cloth and put them in a jar. Boil some vinegar with an Onion, Horse-Radish, and whole pepper, and pour it over the Walnuts when hot. Boil it 3 times the last put a little Mustard seed into the jar.

### To make Quince Brandy.

Take Ripe Quinces and wipe them clean, grate them rind, and core, and put them in a New Crock squeeze them down close and cover them, set them in a cellar 3 Days, then strain them through a strong cloth, and to 1 Quart of juice put 2 Quarts of Brandy, Half a Pound of double refined sugar, some of bitter Almonds, Coriander seed, as much as will lay on a shilling just bruised a Dram of Cinamon, 6 Cloves, infuse all together in a stone Bottle, let it stand the days shaking the Bottle every day, then strain it through a flannel bag take it is fine then Bottle it for use.



### Sponge Cake.

Take the weight of 7 Eggs in sugar, the weight of 4 in flour, beat the yolks separate from the Whites and skim it off as it rises, stir in the flour just before you set it in the oven.

### White Blanche Munge.

3 Pints of Milk, 2 Oz of Single Cream, half pound sweet Almonds, half Pound of lump sugar, Rose water, strain it through a sieve with little Cinnamon.

### To Make Lemon Pudding.

Half Pound of lump sugar powdered, Quarter of a Pound of Butter, 6 Eggs, and one Lemon, with the Peel grated, make a Puff paste and Bake it in.

### To Fricassee Rabbits brown.

Cut your Rabbits as for eating, fry them in Butter, a light Brown, put them into a pan with a pint of water, a tea spoonfull of Lemon Pickle, a large spoonfull of Catnap Dr. Browning, 1 Anchovy, slice of lemon. Cayenne pepper, & salt to your taste; stew them over a slow fire "till enough; thicken your gravy strain it, dish up your Rabbits, and pour the gravy over.



### Blean Gravy.

26

Take slices of Beef or any other you have with a slice or two of ham, either dressed or undressed, lay it in a stew pan, with a piece of Butter till brown, then add what water, with what ingredients you please, and let it stew.

### To boil Shrimps.

2 oz of salt, to half a pint of water, and one pint of Shrimps, put them in boiling water, and boil them 5 minutes.

### Seed Biscuits.

One lb of flour,  $\frac{1}{2}$  lb of sugar,  $\frac{1}{2}$  lb of Butter, 1 oz of seeds,  $\frac{1}{2}$  oz of sweetmeats, and a little white Wine wet it with Eggs.

### To make Lavender water.

1<sup>st</sup> of spirits of wine,  $\frac{1}{2}$  oz of oil of Lavender,  $\frac{1}{2}$  oz of Essence of Bergamot, and 4 of Essence of Marsh.

### M<sup>rs</sup> Curlings receipt To preserve Siberian Crab Apples.

Take their weight in lump sugar rolled fine, put some water to it and boil the syrup first; take off the scum as it rises; when cool put in your fruit, let them do till tender, but be careful not to crack the skins, then take them out with a wooden spoon, (as a silver one will cut them) put them in plates to be cooled without the syrup, let them remain till the next day, then just summer them again; take them out as before, do this 3 times, then put them in



your jars with the Syrup and Brandy Papers.

The juice of Lemon and the Rind pared thin, is great improvement to them; it must be added to the sugar when first boiled up.

---

### Devonshire Pudding.

Set on a pint of Milk, with a stick of cinnamon and a piece of Lemon-peel let it boil. Then take fine flour and mix with a little cold Milk not lumpy, keep it stir



Current Wine Made 1813 in July 19

17 Quarts juice } 13 Gallons  
34 Quarts Water }

Put  $3\frac{1}{2}$  pd Sugar to every Gallon

Put in 46 pd Sugar, in All

Made with all white currants.

Spending

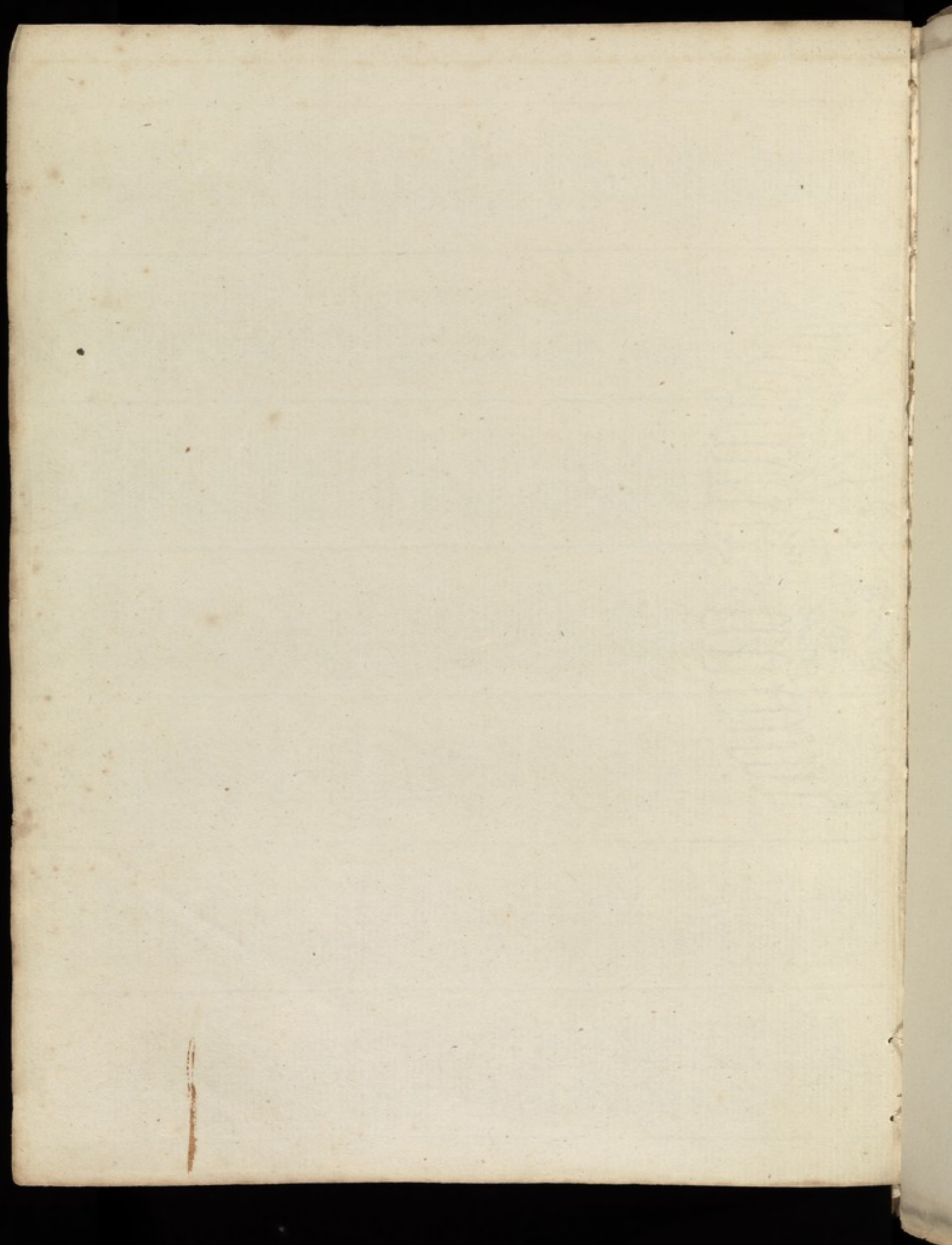
Made Current Wine Aug 9 1816

Made ~~16~~ 16  $\frac{1}{2}$  Gallons

Put 56 pd Sugar

Put 2 Quarts Water one Juice

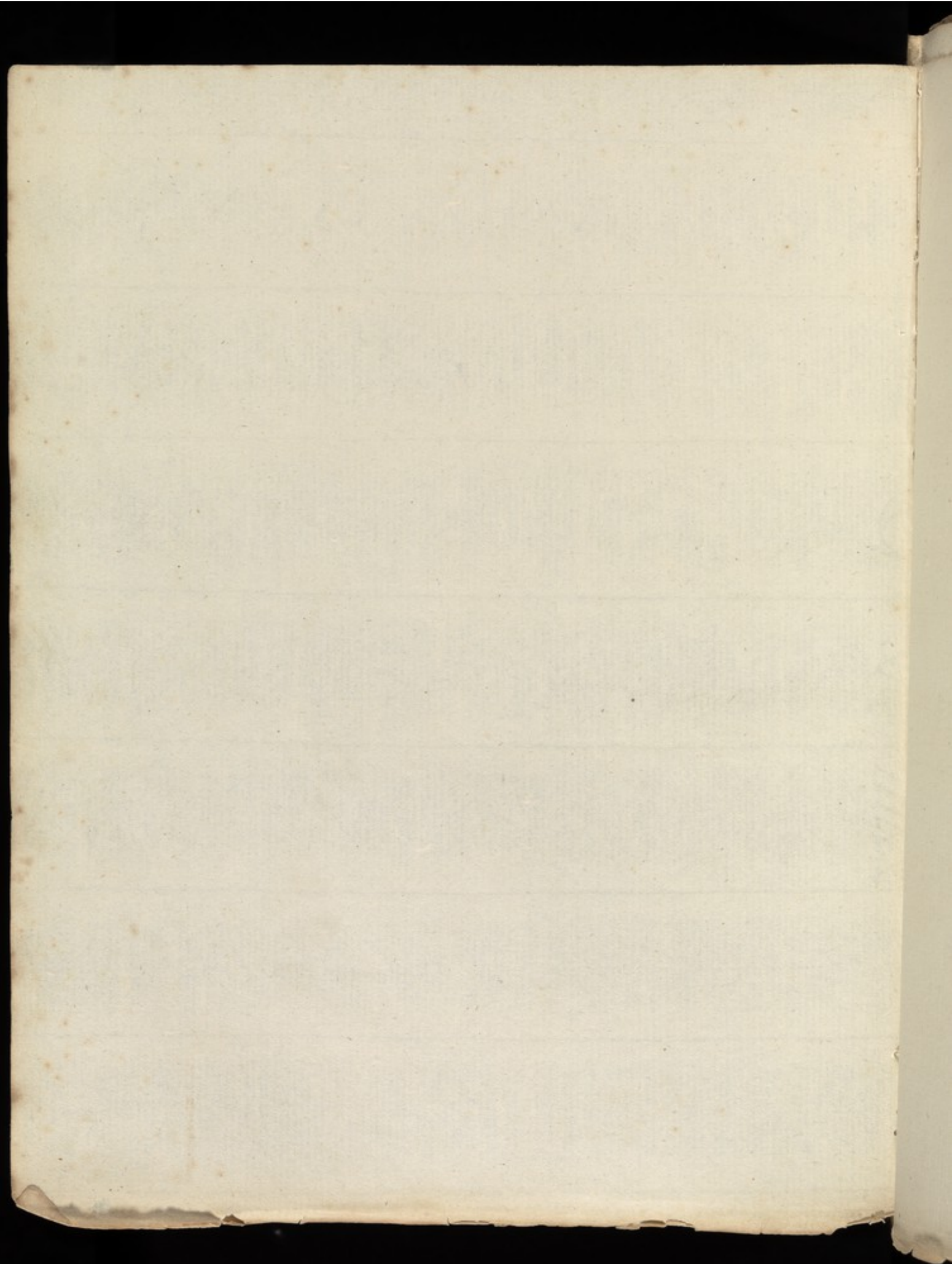








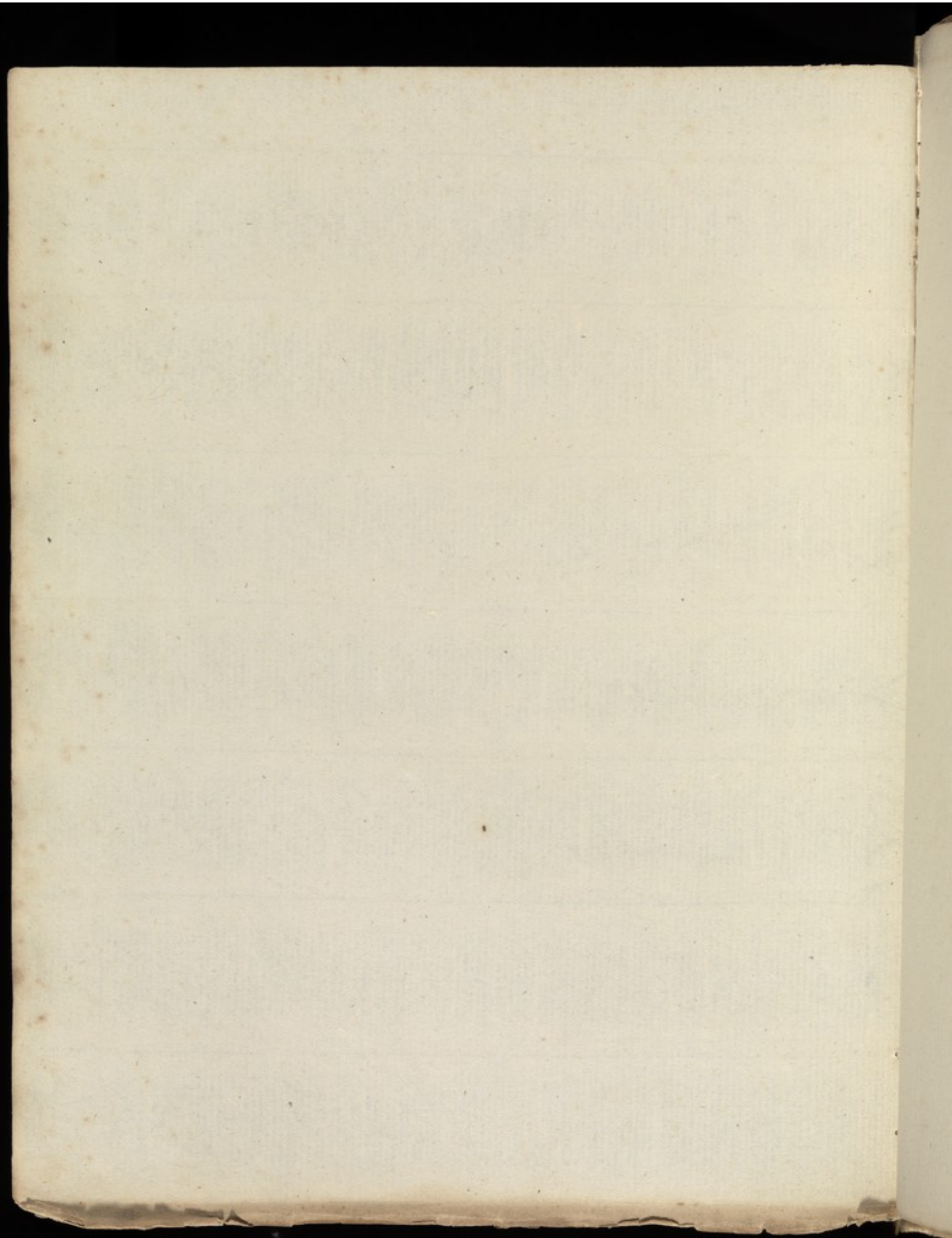








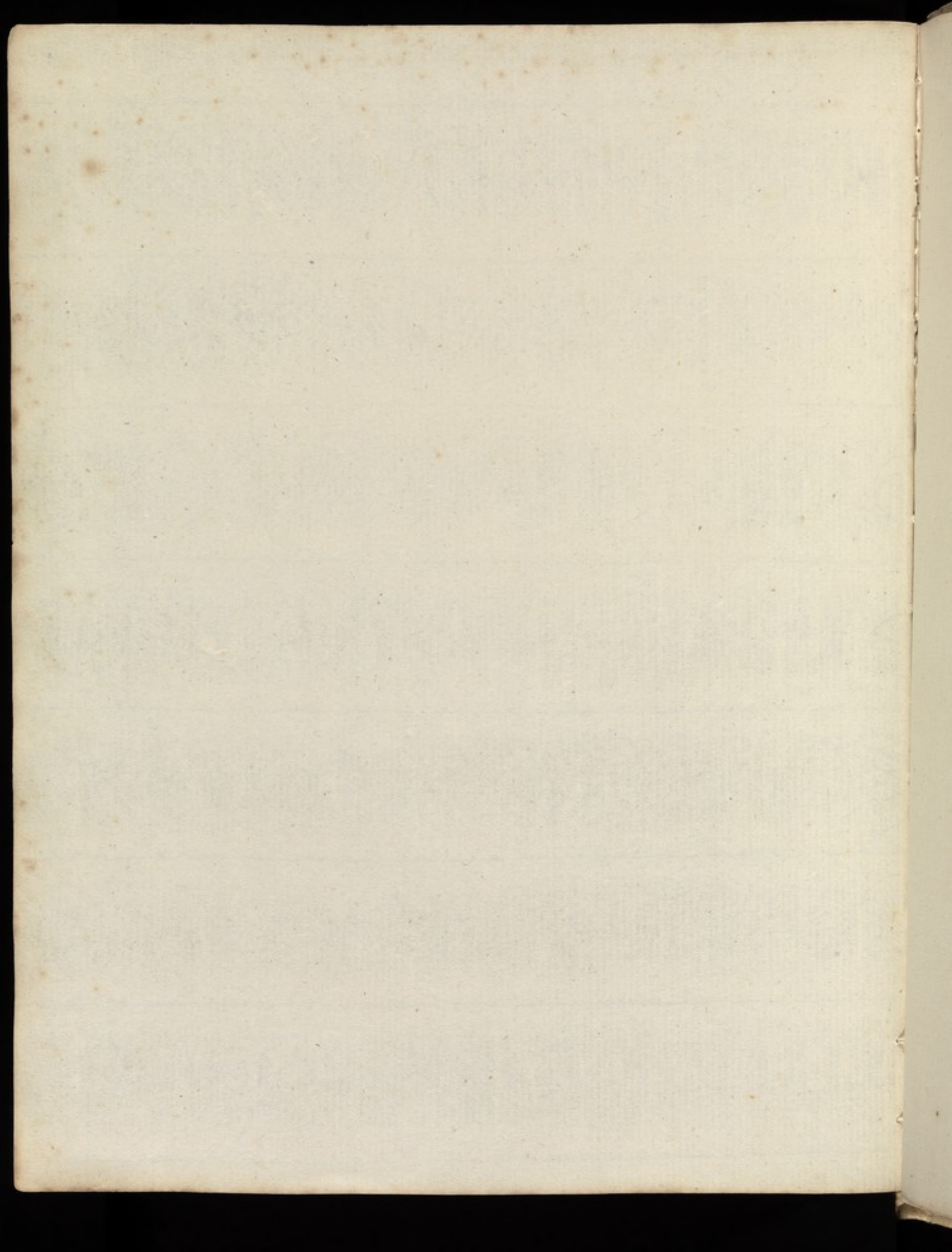
















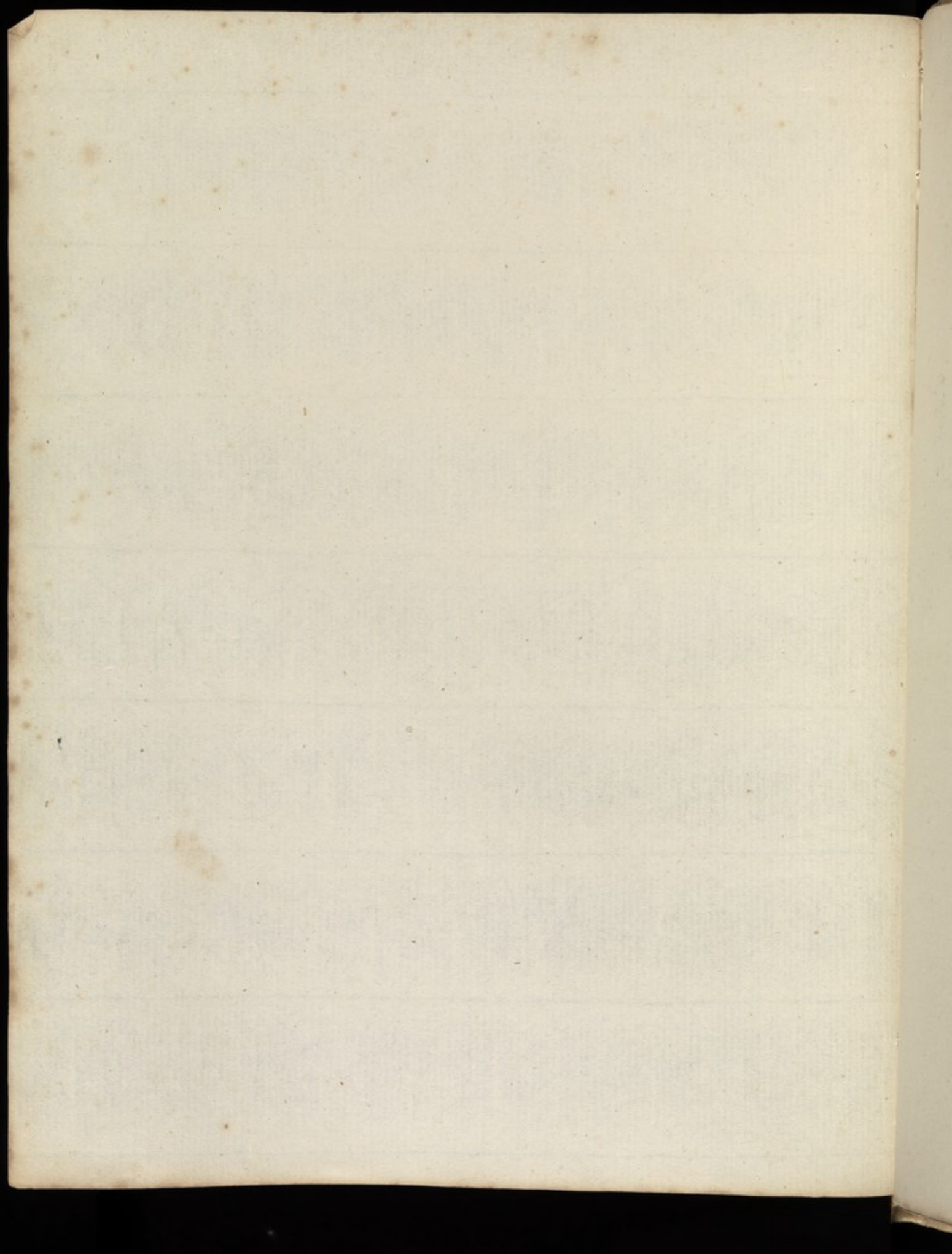








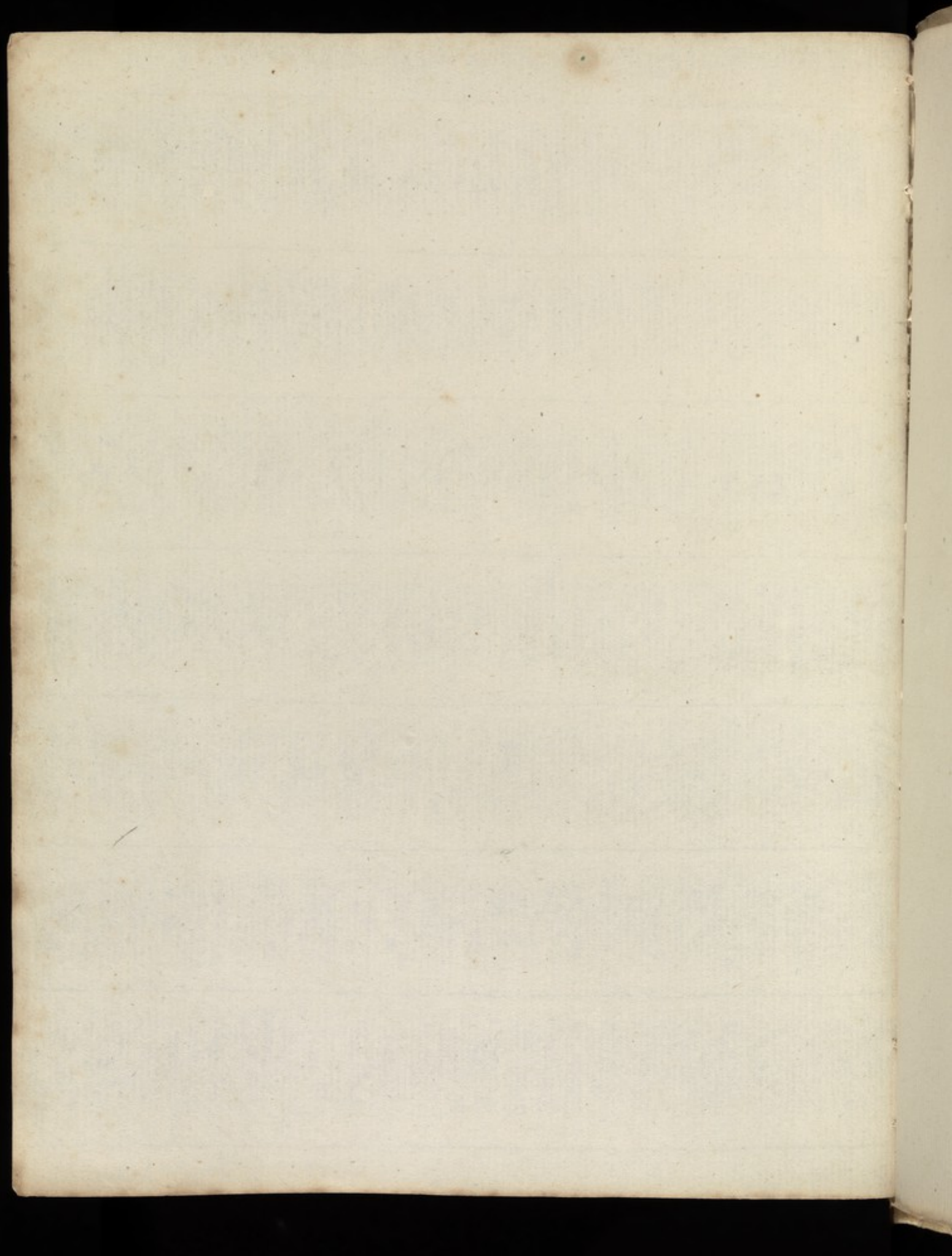








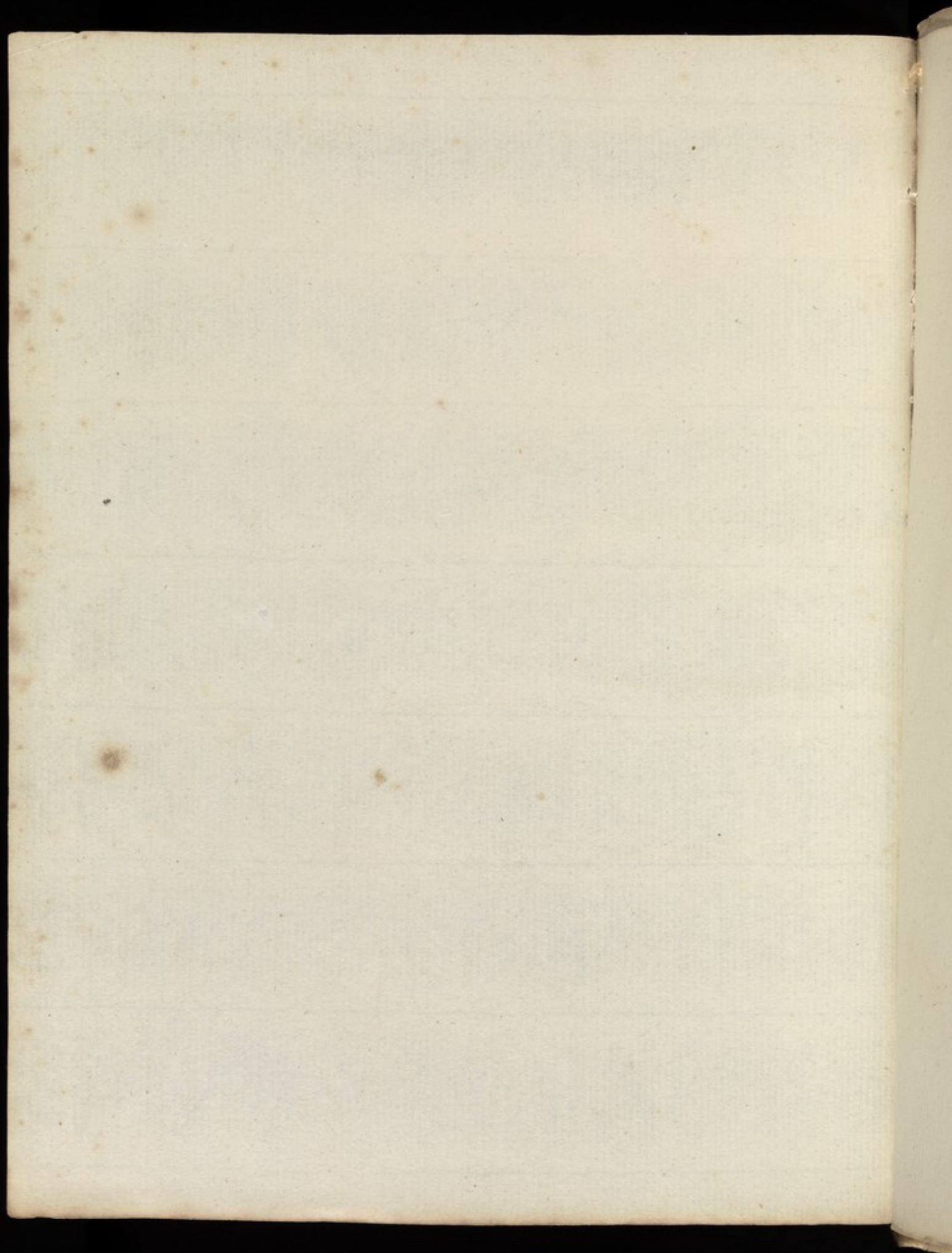








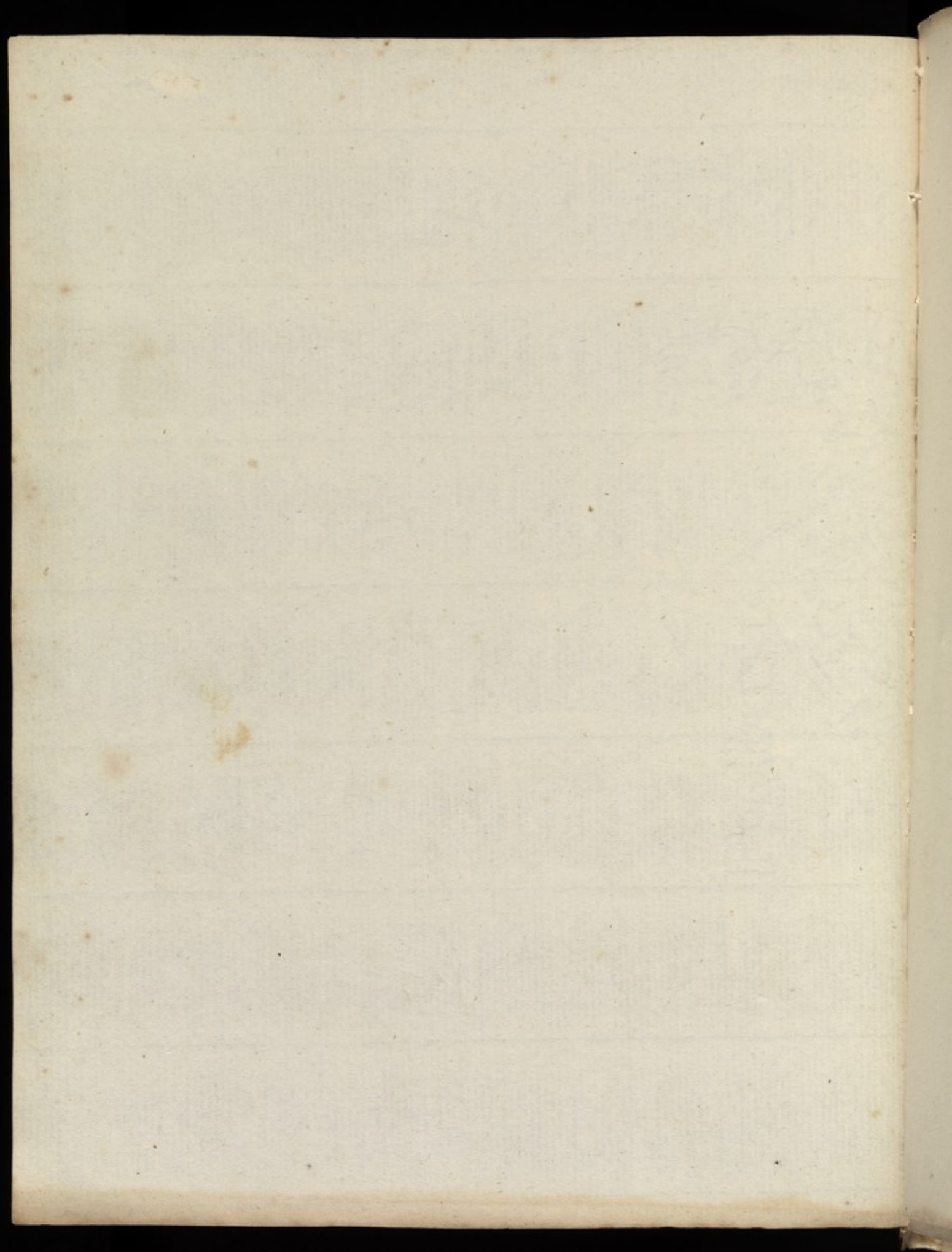








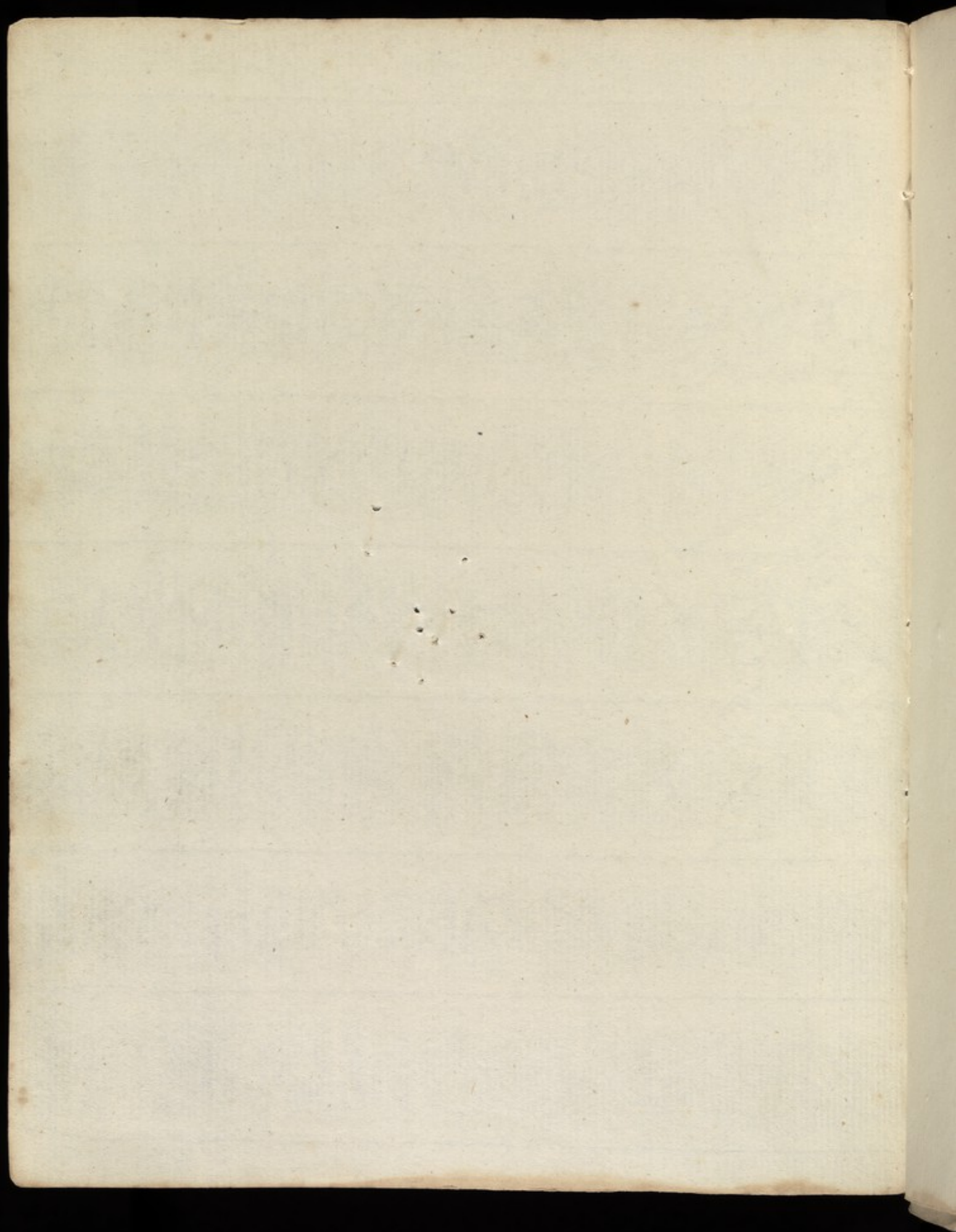








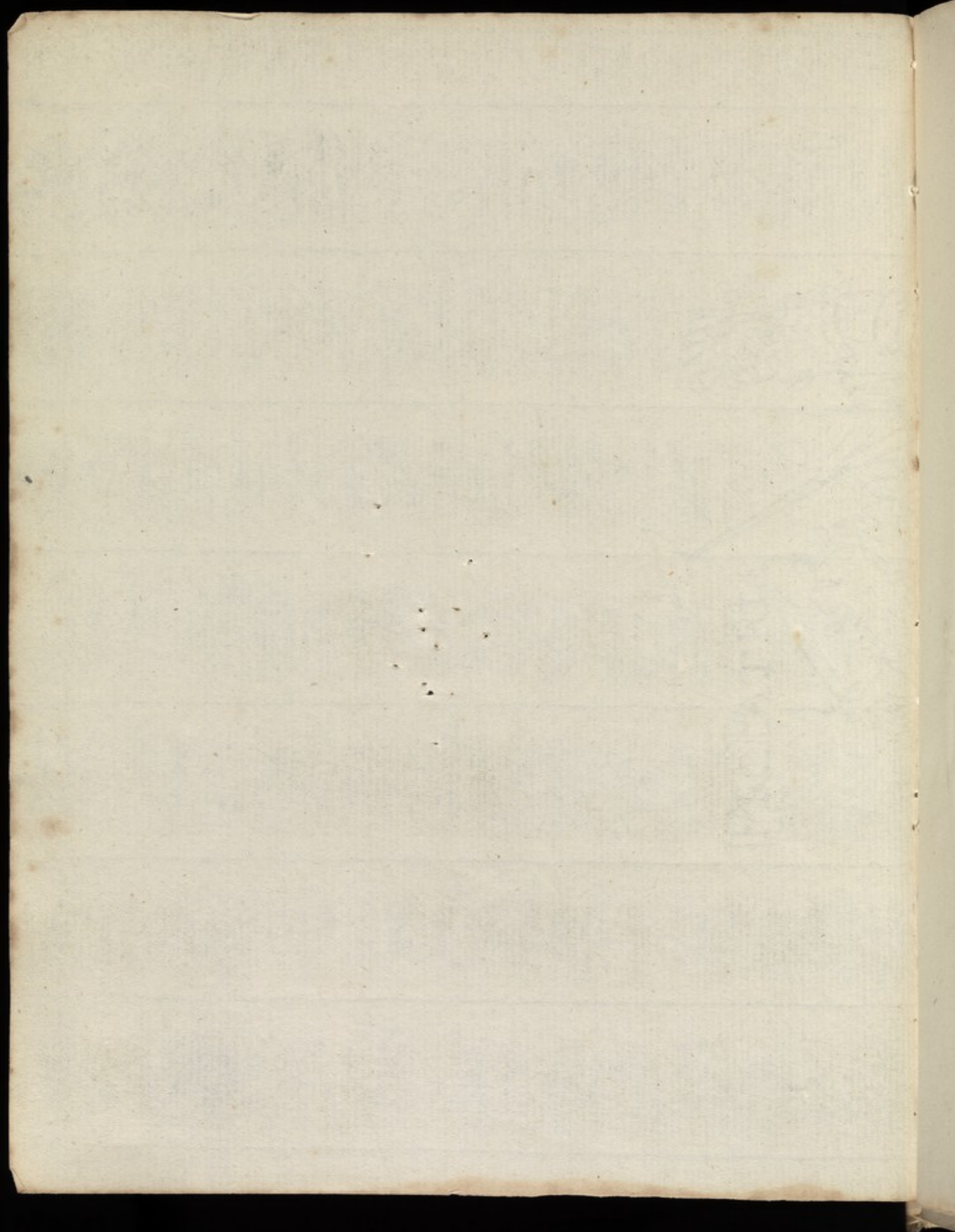








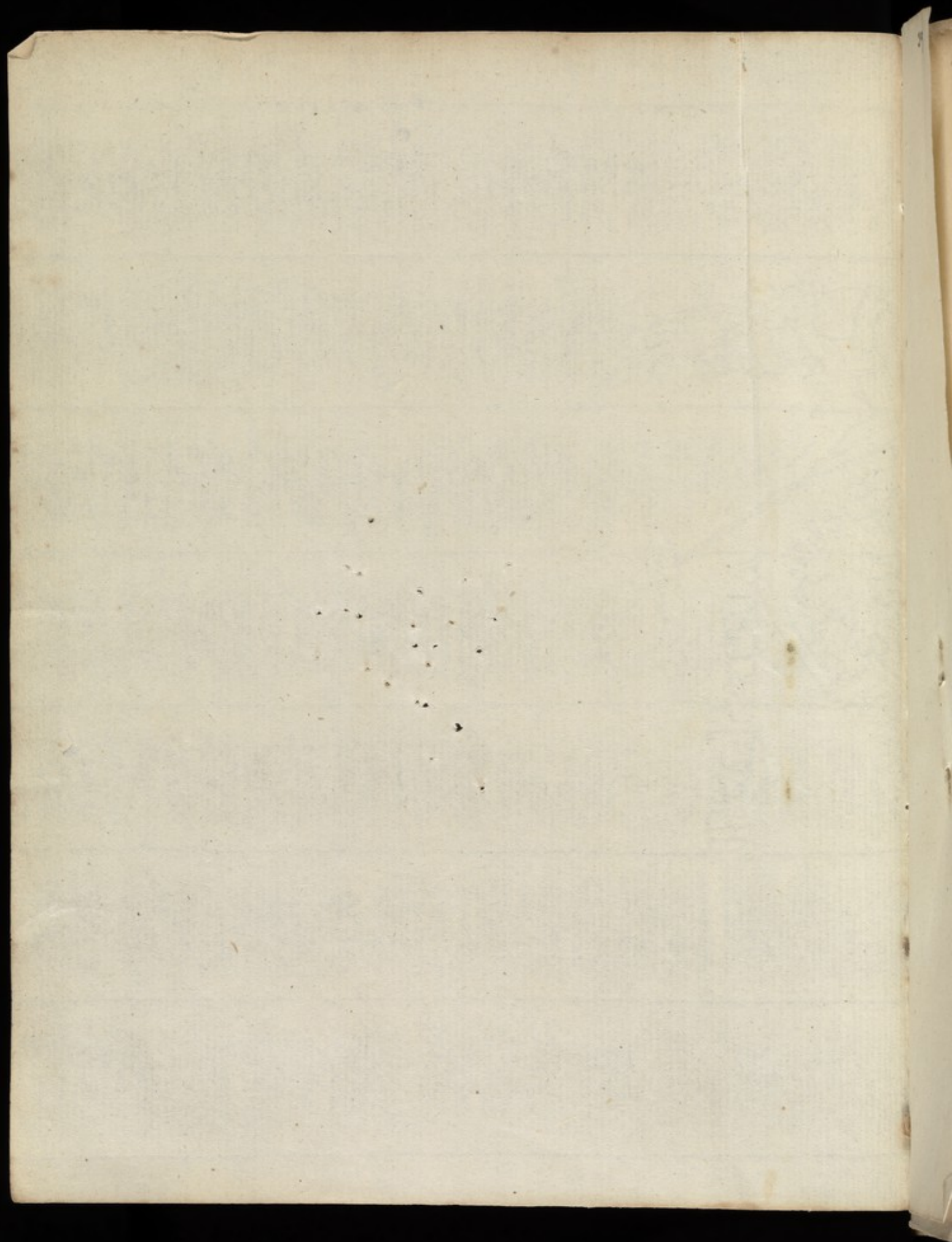
















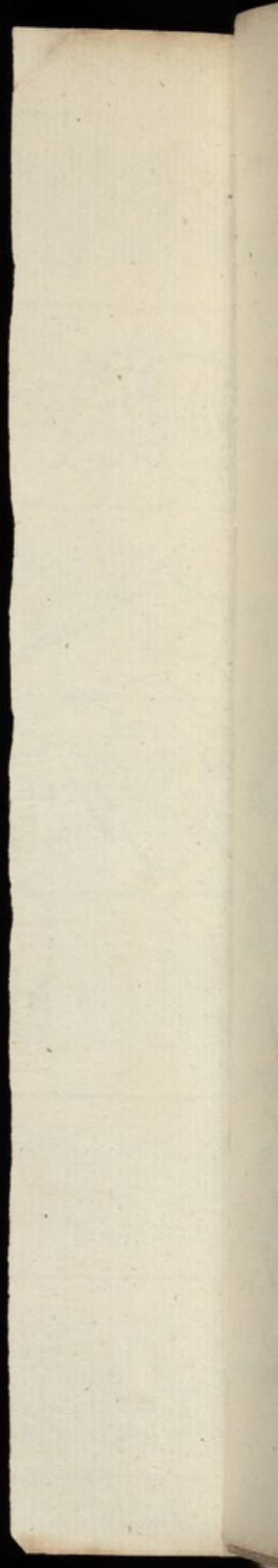
















Value for 100 Dove Bums & Bums  
That I put into Oil  
Here are 3 Bums of each 3 22  
Small size Black pitch about the  
size of half 20 almost  
But them together are a flow line  
until they are quite soft



The Species of *Stina* *viria*  
is a powder sold at the apothecaries

Put an ounce & half of this into a Quart

Bottle & put a pint & half of fine Bran

dy or Rum upon it. Let it stand to be

warm & often shake for a fortnight

together then pour the Clear off & put

to it a pint & half more Brandy & let

it stand warm for a fortnight or 3 weeks

often shaking it about then pour of the

Clear & mix them altogether, & set by

for use — Take notice in most things

You set to steep & shake often, you should

pull out the Cork when you have

shook it, or it will be ready to burst

the Bottle — You may put half a pint

of any made wine or any thing upon

the remainder of the stuff in the Bottle

& let it stand upon it: & that may serve

to mix with Buckthorn for a Common Dye



populard - Jallop is as safe & good a purge  
as any is taken: for young or weakly people  
or people very easy to work, you may divide  
a dram into three Doses: If be taken every  
third Day: but to men who are strong &  
hard to work you may give 35 grains  
or two scruples or 45: grains for one  
Dose: & half a dram is a moderate Dose.  
I make a little ginger & butter into it & mix  
it with a little, this better for some to take  
give Children as many grains as they are  
years old or a little more when they are  
great ones - This is almost the only purge  
as works well without some mixture  
This is a much better purge for  
people who are hard to work than Symp  
of Buckthorn - & so is the tart of Stomach  
you should keep all these powders in every  
Dry Bottles cork'd & tyed down & made upon,  
it always best to purge two or three  
times together: & better to purge again  
soon in the spring then at the fall of the leaf



43  
To Make Symp of Buckthorn

Gather your Buckthorn bays generally  
the latter end of September put them into

a Booke with some Shred or Bowed Ginge  
& Bake them with the Bread. then  
Steam them out & set the Juice to

Settle. To four Wine pint of this put

half an ounce of Cinamon half an ounce

of Nutmegs, & half an ounce of Cloves &

ginger, unless you had put above half

an ounce of Ginger to take with them

their only the ounce of Nutmegs & Cinamon

together will do. Let these stand to keep

warm for a whole Day then put in

three pound & a half of good Ginger

& Boil it gently to a Symp

This as most other purges are is best

mix'd with something that purges besides

as 2. Spoonfulls of this & 2 or 3 Spoonfulls of

Alma-purina: or with 2 or 3 of the colick



A purge for a child

or a quarter of an ounce of Senna Stead & Stead & half an ounce of Manna dissolved in it may be given a child of a year old or more & so more in proportion to their age & strength

A purge for strong grown people who are hard to work

25 grains or at most half a Dram of the salt of Nitre's powder made in any thing to take down

A Dram of this powder dissolved into three Doses & taken every third Day for a year person who has worms is a very safe & good purge & may be given to children above 6 years old to 15 years old -

you may give them 8 grains or on to 15 grains according to the Age & strength of the child to children four or five years old not above 5 or six grains of it - it's a very good purge for worms.



4th  
6 Weeks in the House  
To Stew Senna To keep a month or

Take an ounce of Senna & a pint of Boiling  
Water Cover close Down & Stew to half a  
pint, pour it off & put on about half a pint  
more Boiling Water & Stew away half, then  
squeeze it very hard out & put into a Clean  
pint Bottle not to be Corked & put near  
a Quarter of a pint of Brandy to it let it  
in a Cool Dry place; you may stow a little in  
Ginger with it

Three Spoonfulls of this & two Spoonfulls of  
Symp of Buckethorn will make a very good  
Make purge for a Man or most strong  
hardy Women - the some are so very hard to  
work this will not move them -

For strong Children that are about 2 years  
old mix 4 parts this Senna & one part

Symp of Buckethorn & so try them first with  
a large Spoonfull, or more if that will not do,  
till it works them enough - then purge

them every third Day till the Stomach is open  
10: or 15 Grains of Rhubarb & Root an ounce of Manna  
for a good purge for a small Child -



## For 2 Surges in a Season or Ague

Stew an ounce of Seena in three quarters  
of a pint of water with a few Caraway  
seeds & a bit of Cinamon: but not make  
in it & let it stew till full half is  
boiled then squeeze out hard & Decore  
in it the juices of Manna —

Divide this for two Doses, or if very weak  
or very easy to work make 3 Doses of it  
You may put to half the above Quantity  
of dried Seena 15: grains of Nutmeg  
instead of the Manna for a Dose:

or Decore in it some Rhenish Electary  
as much as one or two large Nutmegs  
I always put half a Spoonfull of

some strong water or Brandy: but  
Commonly 60: Lavender Drops in all these  
small Surges: to prevent there making  
you vomit — Take Care your Spoonfull

are quite Warm full if you see it on



# Aloes

Give 25 or 30 grams of Rubat powder  
 & mixed in a little Mint water. Sweeten,  
 or any thing to make it pleasant.  
 & at night when it has done working  
 give them in Bed. half an ounce, or  
 three quarters of an ounce of Syrup of  
**Dioscorium** in any ~~the~~ water.

Give a Day or two, & then give the same  
 quantity of Rubat & Dioscorium as  
 before - & so for a third or fourth  
 time: the this will not always cure  
 it is a very safe way, & generally will  
 & you ought never to stop a Loosness without  
 suffering: unless in dyings men or some  
 particular Cases - The Common Doses

of Rubat for a new Born Babe. 5 or 6 gr.  
 for a Child a Year old 10 gr. to 15 grains  
 Many people or weak ones 20 grains. Others more



# L'Eclat

are of so many sorts & some prove  
 from long management so very dan-  
 gerous, that it is best to have advice in  
 time for them, especially where there is  
 danger of Stomachs, Lungs, or it  
 Anterior first - never use heating  
 medicines for them: if they seem of a  
 common gentle sort: and the person  
 is sick & reaches: a vomit of 20: or 25  
 or 30: grains of Ipecacuanah working  
 with small Eardrops Tea if the person is  
 hard to vomit, the with water greens  
 & hot days after a very gentle purge, & the  
 this one day & take another gentle purge  
 if the head is really affected day and a  
 large blister at the back: & let them  
 all the while they are riding between  
 from meat & drink but quantities of  
 small warm things - to keep up a gentle  
 sweat - if they had a doctress - don't give a



it may be proper in one case in a  
 hundred but only people of the best  
 of judgment know when it is so -  
 therefore if a person has not had the  
 small pox & is taken with vomiting,  
 pain in the back & head & limbs -  
 keep them moderately warm: but not  
 to keep them too hot. but not to go into  
 the air: & let them eat nothing  
 but toast or bread & butter, besides Tea  
 or barley gruel. this will not hurt  
 them. let what will and them else -  
 & the, a Dr must be proper if it don't  
 go off or come gently out in three or  
 4 days yet it is not to take any  
 things without their advice -  
 & the same by the meats -



If you choose to give a sheet to any  
person who is feverish or you don't well  
know what ails, it is best not to give  
heating medicines but wine or bread & hay  
with Harshorn Drops 40 in the first 3 or 4  
& 15 or 20 in one again in hay. An hour  
warm cover: & a Harshorn Drop lightly  
over the face till the sweat begins, &  
drinking some warm thing through a  
tea set every half hour & 15 Drops in  
it every two or three hours if there is  
cath. cold after it - this is a very safe  
way in violent colds - or many other  
Aids where hot things might be mischief  
leaving in any. Simptoms or fear of the  
small pox: not to give any drink or any  
thing to sweat: or heating strong Medicines  
without the very best of advice: for it  
will over heat the blood & prevent their  
coming out - & often makes a bad sort -



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Things necessary to be kept in a

House in the Country —

Anna Maria Stead a good common take  
a burnt ointment  
Oyl of Turpentine.

Seena leaves  
Soup of Buckthorn  
Barkthorn Drops  
Rhubarb



An Ointment for the Sides

Take either white or  
Sopple, or the Bees wax & Oyl melted  
into two ounces of this, or into a small  
galy pot, put forty drops of Oyl of Amber  
& thirty drops of Sassafras and all  
well together, & anoint them with it -

I spread some upon bits of cloth  
& lay to it - take half a large  
Spoonfull of the flower of Brimston  
every night & morning till they are  
better - if the person is much bound  
it best to take the flower of Brimston  
at night, & a piece of Linthic cleaving  
as big as the buttings every morning -  
a strengthening plaster for the Back

Take two parts Resorothom & one Brimston  
melt together & spread upon Leather  
& lay close the Back in case of some  
Weaknesses or Spasms -



Breast all over with a Treacher. Then lay  
matted & done on with a Treacher. Then lay  
on the plaster the Child may suck the same  
Bread if you Chuse it all the while: if  
it is broke, Dress it every Day keeping the  
plaster & new spreading where it wants,  
say it on again: the if it not broke  
Don't stir it: for four Days or a week if  
its easy: & then put a fresh plaster on  
if it wants it

if the hole has been cut too large I  
have known it grow hard & bad running  
the while so take care of that  
if it is painful & like to break don't  
take physic for that will make it  
longer bad, but if it disperses & is going  
off then its best to take two or three gentle  
purgers — & so you may if it  
breaks when it has almost done running  
but not before

When you leave of the plaster be very  
careful of the Child putting a bit of Ireland on



The virtues of the Jarve & how  
to use it

it cures any sore breast (if curable)  
particularly a milk breast it will arrange  
the swelling & pain, & break the sore if  
it be so far gone it will not do without  
breaking: else it will disperse it: if it  
breaks it, three or four phlegms will gen-  
erally cure it, & if the holes are ever so  
deep you must not tent it: only new  
spread the place where it has run upon  
every time, which must be once or twice a  
day if it hurts it, which it will if it  
is broke: else you may let it dry on a  
week without stirring it,  
if it runs much it best to have a new  
phlegm every two or three days

Put a large piece of Sheeps Leather big  
enough to cover the breast all over the  
the sore place may be only on one side  
cut a small hole but just big enough to let  
out the milk in the middle of the leather  
spread it over with the Jarve: & anoint the



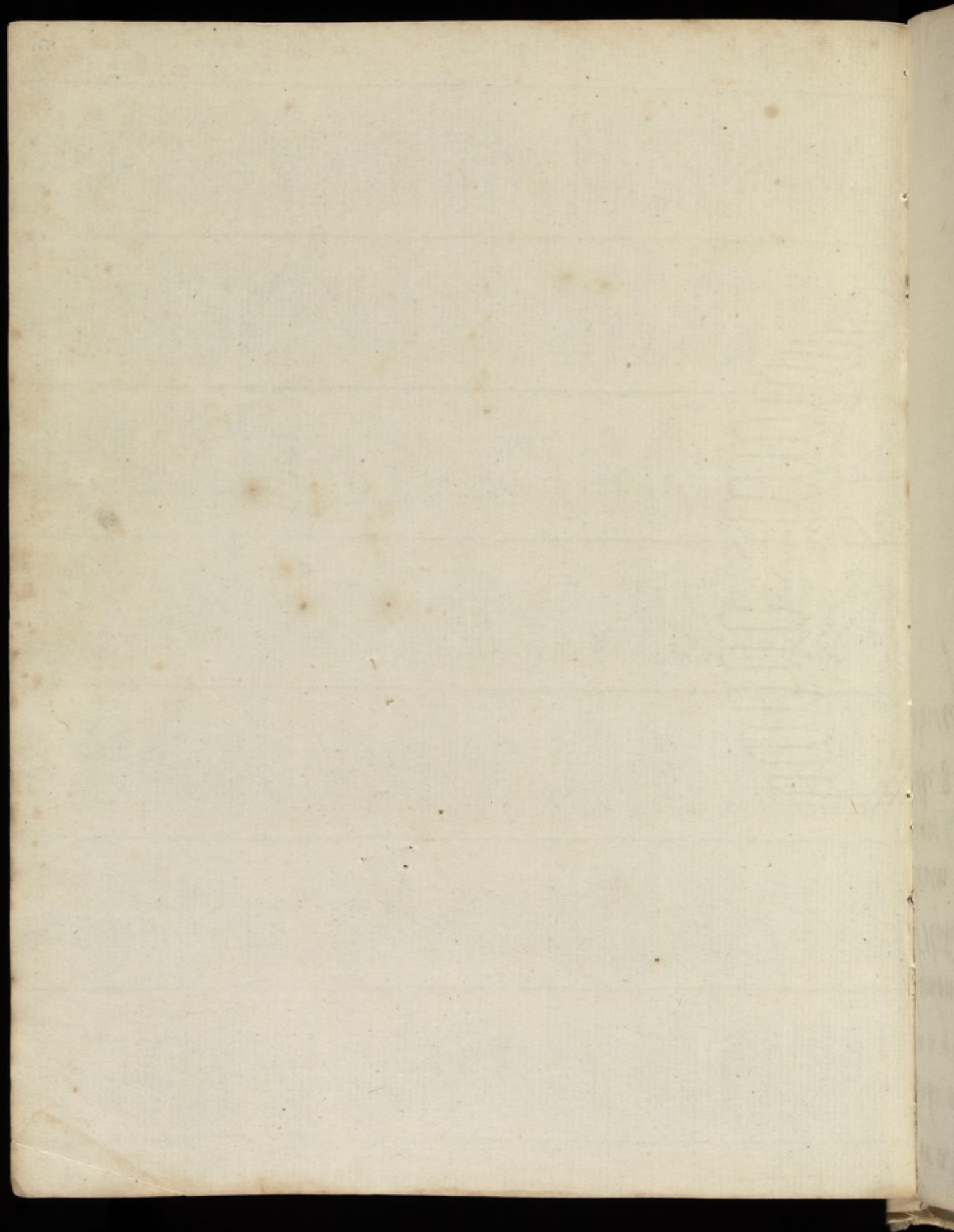
Mr Remond's Salve for a Sore Breast  
which comes by Milk: I never knew  
it fail: it is very extraordinary the  
it good for a fresh Cutt & almost any  
Sore but not Burns: & is not drawing  
enough Quire for Boies -

Take Resin Sparckence & Burgundy  
pitch of each half a pound: Stone pitch  
3 quarters of a pound: Bees Wax a Quarter  
of a pound: Mastick an ounce: Venice  
Turpentine two ounces, Dissolve these three  
& set on the Fire. Beat the Resin small &  
stir that in it: then put in the Sparckence  
Resin Beat & the Burgundy Pitch stir all  
well together then put in the Stone pitch  
& the Mastick Beat to powder & when  
these are all melted put in the Venice  
Turpentine & two Spoonfulls of Sallet Oyl  
then put your pan upon the Fire again  
& let it have three Boilings stirring it  
very well together then pour it into Cold  
Water: Against your Hands well with Butters  
make it unto good











The first of these is the  
 fact that the British  
 government has been  
 very much more  
 successful in its  
 efforts to bring  
 about a general  
 improvement in  
 the condition of  
 the working  
 classes than in  
 the case of any  
 other country.  
 This is due to  
 the fact that the  
 British government  
 has been more  
 successful in its  
 efforts to bring  
 about a general  
 improvement in  
 the condition of  
 the working  
 classes than in  
 the case of any  
 other country.



For a Cold  
Take one new Laid Egg shell and cut it  
in a glass tumbler and squeeze as much -  
Lemon Juice as will cover the egg all over let  
it stand 24 hours then take off the egg and  
strain the Juice then Strain it with coarse  
Sugar till it is very thick with Sugar and  
take 3 or 4 tea spoons full going to bed it is  
a very good thing



Take Lavender, Rosemary, Rue, wormwood, sage &  
 mint, pick'd from their stalks, of each two good  
 handfuls; Chop them small, & put them into a stone  
 or China Jar, with two Quarts of the best white wine  
 Vinegar, stop it close, & let it stand seven by the fire  
 or in the sun 3 or 4 days, then stir it sometimes;  
 strain it hard out, & let it settle, then pour off the  
 clear into a Bottle, & sweeten two ounces of Camphire  
 in a little spirit of wine, & put that into it; keep  
 it close stopp'd, & shake it when you use it; it will  
 keep a great while, Dose, your self & motherly milk it;

A Receipt to prevent infection  
 from y<sup>e</sup> Scurvy goat sickness, fevers  
 small pox, or any Epidemical  
 Distempers.



An Ointment for a Burn or Scald

Take a Quarter of a Pound of Clear Beeswax  
Slice thin & half a pint of Salad oil  
Melt them over a gentle fire & strain it  
When it Boils: Take it off from the fire  
& stir in a Spoonfull of fine Honey: & stir  
it together: put back a little into your  
pan & a good deal more of the same  
thin, when the wax is melted put in  
pieces of fine Cloth into it & drain out  
out before the fire & then hang upon  
sticks to dry: This is Searecloth which  
is much better to lay on upon Bad Burns

Because Beeswax will often eat in:  
Anoint the place with some of the first  
ment melted as warm as you can well  
bear it & lay on a piece of the Seare-  
cloth over it: Cut the Blisters & wipe away  
The nett very gently with very fine linen  
Dress it whilst its had twice a Day -  
If the Burn is Bad & the person Feels it  
Bead them a little



For a Cough

two ounces of Sugar Candy, half ounce of  
Spermaceti, one Spoonfull of Sweet Oil, and one  
ounce of Syrup of Balsom, beat hard an hour  
all together, and take a Spoonfull five or six  
times a day.

For A Cough

Syrup of Maiden Hair  
Syrup of Colts Foot  
Syrup of Ground Soy  
of each  $\frac{1}{2}$  an Ounce  
One Ounce of Licorice



To Make *Asafetida* Drops:  
for vapors or fits

Take two ounces of *Asafetida* & three  
spoonfulls of hard shewing good foot  
& the shells of 6 Eggs powdered: Let these  
steep a fortnight in a Quart of Brandy  
= by shaking often every day then pour  
clear off give sixty Drops or more to  
a Child: if a person has fits they should  
take it three a Day whilst the fits  
trouble them & give a Day for three  
Days at the full & Change of the  
Moon for two or three times —  
I always put oyl of Amber about  
five or 6 Drops in each dose for a  
grown person, in Case I give these for  
fits



For an Old Age where the person  
 is weak of nights & legs swell, & they  
 are cold.

Take Gentian Root, Beech, Almonds, &  
 putty of each a simple Coriander five  
 grains, Make all into a fine powder  
 & mix for one Dose: & put one drop of  
 oil of Cinamon to it: take one of these  
 packets every Morning & Night upon  
 the full Days & an Hour before you  
 expect the fit of the other day  
 This is a hot Medicine but if you drink  
 a good Deal of Teal & Small Beer  
 since you are taking it, you will find  
 it greatly strengthens a weak old  
 Stomach & does great Lues in such Cases  
 you may take it in Wine & water  
 or any thing.



For an Ague.

Take a Cornut of 20. or 25. or 30 grains  
of Oppeacuanah, the night before you  
expect the fit. & 25 grains of Orens  
Gravelle with some warm supping after  
it to make them sweat gently —  
Then the morning after they have had  
the fit let them begin the following  
powders taking one every morning  
fasting & faste two hours after it  
& it will hardly ever fail  
especially if the person is a hearty  
strong person. & has not took the  
Bark nor had the Ague very long  
Take a large nutmeg & half &  
give it fine & beat the weights  
in them & mix them & divide  
that into 4 papers: & take a paper  
every morning fasting in a bout 2  
Spoonfulls of Brandy & one of water  
Three papers will often do: but 4 is best







Take notice Gum guaiacum should be  
powdered very fine, & mixed in water  
or ice with Symp, & then put a little  
wine or still water to it: for it will  
not mix in any thing strong but turn  
hard: This is a very fine medicine, &  
good for a Swallow, of some Sorts —

If you please you may take a large  
Sea Spoonfull in a glass of water three  
or three times a day, going to bed being  
one of the times — & so for 3 weeks or there  
its very good in the Rheumatism  
Go take twenty Drops of Roshomon once or  
three a day in water, or wine & water  
or tea or whey or any thing



For the Rheumatism or Gout

Take an ounce of gum guaiacum & divide it into 8 parts & take one

part every night going to bed: & if the person has had the rheumatism long or a

severe fit, he should take at least three ounces of it without stopping till

the pains & lameness is quite gone, & if he begins to take it before he is

bad or it is settled into a fit the ounces will do people who have been ~~troubled~~ long

many years with this sufferer should frequently take. China wine upon (Ramp)

of weather spring & fall without staying to be bad, or the ounces of gum guaiacum

guaiacum at each season by way of prevention, this is said by the physicians

to be best. Steep: 6 ounces of best gum guaiacum in a quart of brandy set in

warm place. Drink down in a large mouth full & often. This very well with a clean

stick: after it has stood a month or half a year



For the Humatizm

To an ounce of the species of *Stia Prina*  
steep in a quart of wine with a quart  
of an ounce of *Saffron* & a Quarter of  
an ounce of *Coriander* steep these a  
few days & take 3 or 4 Spoonfulls of  
if ~~4 Spoonfulls~~ every night going to bed  
They may take it till it is all gone -  
This is a very good thing for the Humatizm  
but for flying pains where people are  
not laid up with violent pains of the  
Rumatizm & quite lame: yet are very  
weary & troubled with them: Let them  
take 4 Spoonfulls of the Common *Stia Prina*  
of *Stia Prina* every night for four  
or five nights or a week together more  
longer: & this will generally move  
it off & Cure them & is an extraordinary  
good thing



as 6 or 8  
will often do to give a stool &  
be safe: but Jaffes Shaker  
is a very good thing to take either  
the Pitt or at Night 3 or 4 Spoonfuls  
if not in the Pitt put some water  
if you want it to work a little better  
Spoonfuls of this & one of Symp of Rube  
horn makes a pleasant & very good purge  
two Spoonfuls of each to strong people  
Tincture of Rube is an exceeding good  
thing to be taken in the Pitt: or  
the powder twenty grains, for three  
night together: but I generally give in  
the Pitt: either Jaffes Shaker, or Rhine  
Senna: with 6 or 8 Drops of Oyl of  
Juniper in it: if there is time to purge  
it off before bed time, the I give any  
thing to give ease for the present is that  
I find: unless the case is very violent.



For The Colic

It is not often proper to stop the Colic  
for milk, its women with Child, or in  
Child bed or who have it come a  
purging; or something pathetical;  
often does hurt to take Brandy or  
strong water: unless you take phisic  
at night or the next Day; then you  
or Rum or anniced water or strong

mint water with 8 Drops of oil  
Juniper in it may give present ease  
but Brandy is the worst of any of them  
Stimulina is steeped as of the other  
side is a very good thing taken 4 Spoon  
in the Pitt. or 2, or 3 Spoonfulls with  
a Spoonfull of water going to bed every  
night for three or four nights together  
if the Colick is violent & you cannot  
nothing to pass through them: put 3 Spoonfulls  
of Stimulina & one Spoonfull of Rum



$$\begin{array}{r}
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 1730 \\
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 \end{array}$$

$$\begin{array}{r}
 40 \\
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 12
 \end{array}$$



Do make always Coke.

4 Eggs the weight of them in Iron, and

Days or, ~~But~~ the rings in front and then

the Iron. White Bone, or Orange flower  
Water if you please. Mr. Boerhaave's recipe.

Why more Detrimental than.

for the Obstruction. Mr. Boerhaave.



Some people choose a Decocton  
of the Bark: or an infusion but it  
is not so safe a Medisson -

: only in Cases where they have an Inclination  
to the great Sickness: or for some  
Women it is second Lets Stopping & better  
A Decocton of the Bark

Take two ounces of the best Peruvia  
Bark in powder. Soak it in a quart  
of water till there will not power of  
heat above three quarters of a pint.  
then pour it off: & put on a pint more  
of water: & Soak it gently some time  
then pour that clear off to the first,  
& put on another pint of boiling water  
& Soak that gently a good while till  
the clear of three Boilings makes a  
pint & half: mix them well together  
& take 4 full Spoonfulls every 3 or 4.  
It is between the fitts: & again before  
the Change & full of the Moon as before  
order - & 3 Drops of Ladawan if it works



The Common ordering of the  
Bark is dividing each ounce into ten  
papers & taking one every three or 4  
hours between the fits: till they are  
miss'd: then twice a Day till they are  
miss'd again: & then for the Day before  
& that Day & the Day after of the  
next full & Charing both of the Moon  
or till it will return again.  
Under two ounces seldom or never does:  
& it best to take more.  
It will often times work off: then  
you must mix two ounces of Bark with  
3 or four Spoonfulls of Symp of Marshmallows  
or in stead of that, 40 drops of a decoction  
& strong Cinamon better enough to  
make it into an Electuary: & take a  
piece the size of a nutmeg every three  
or four hours till it has miss'd them 3x  
then only twice a Day: for some days  
Moon: Take notice all these quantities  
are ordered for grown people not children



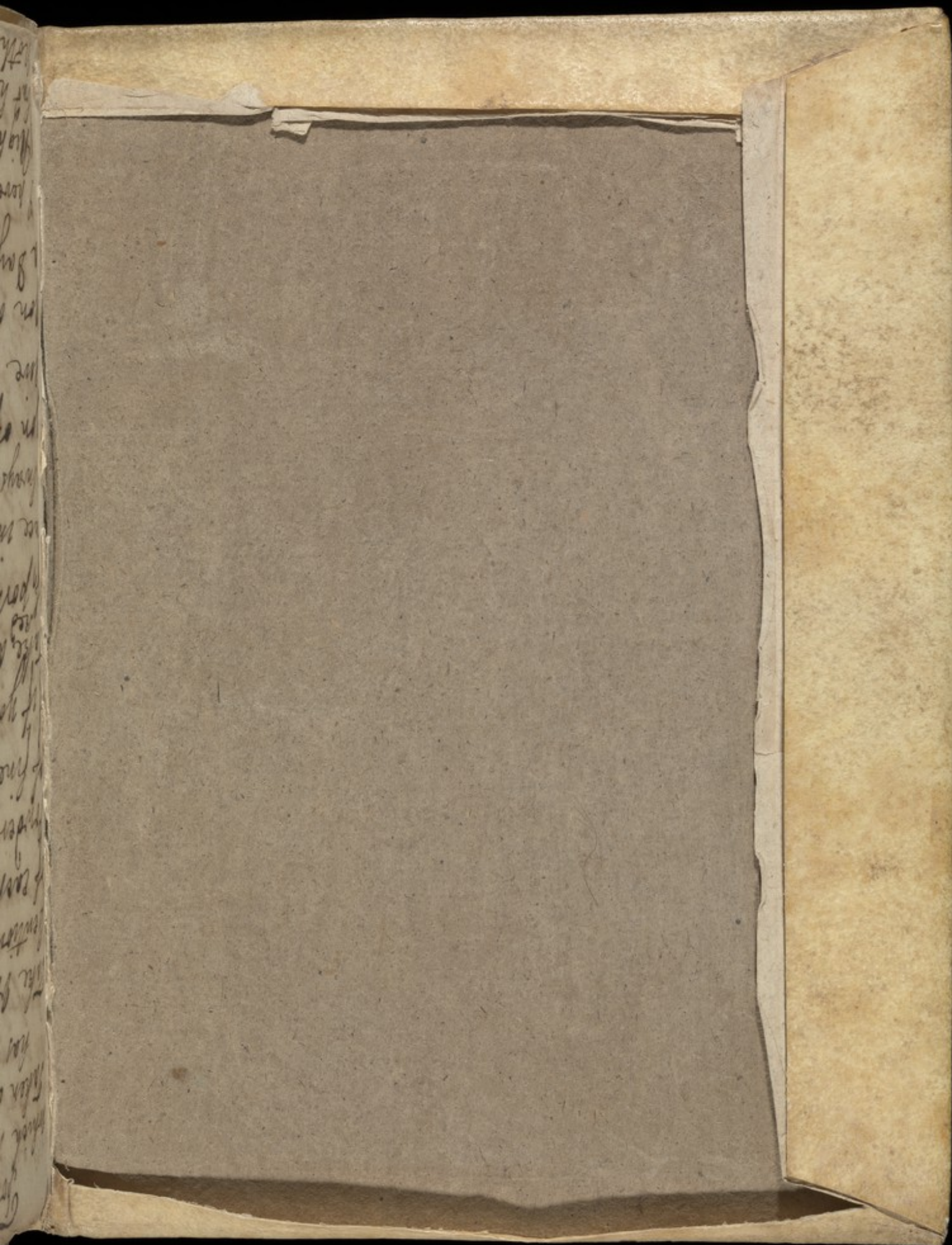
But you shoud not drink any thing strong  
 & be careful not to catch cold, but I will  
 plentifully of harm. Small discharges strike  
 you take it: & if it gives you a cough  
 put 3 or 4 drops of Ladarium in every  
 other dose, or when you find occasion.  
 If you like it better to take in an  
 Decuary or your stomach wont bear  
 to take it without being wrapp'd in  
 water paper: then mix half the quantity  
 of the powder with a little cinnamon water  
 or Red wine till it is a stiff electuary &  
 take the <sup>wrap</sup> signs of a large quantity upon  
 a knife point or in a piece of paper paper  
 every: ~~every~~ four hours drinking 3 Spoonfuls  
 of Red wine after it: between the fits,  
 or if it gives very heavy at the stomach  
 & makes the person vomit: take a  
 Smaller dose & once every five hours  
 at first till they can bear it ~  
 it best to give a vomit before taking



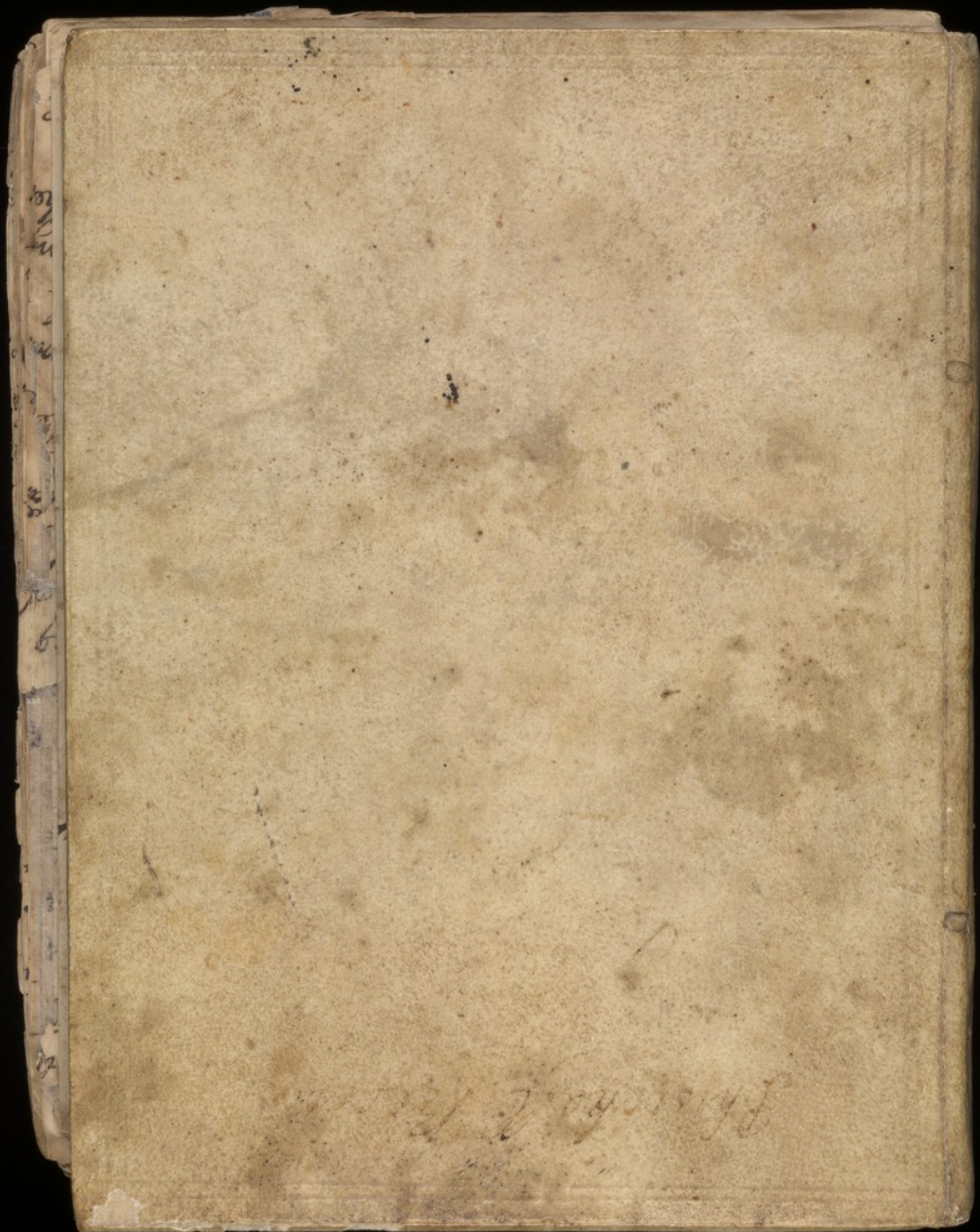
For interment of those or Seamen  
which has lived when the persons have  
taken a pound of Bark without & it  
has returned

Take Virginia Snakebites two Drams  
Gentian, Reddy, & Carduus ~~Marianus~~ Root  
of each one Dram: Beat them to a fine  
powder: & mix them with four ounces  
of fine Bark powdered: mix very well  
& if you chuse to take it in powder  
take a Dram of this in 4 or 5 Spoonfuls  
of port wine: or Barly Cinnamon Water  
five in 4 hours between the fits: being  
gon of. Before you give the Bark:  
give it thus till the fits are quite  
gon off: & then you may take it three  
a day for a few days after wards:  
I never knew this fail if carefully taken  
Night & Day: & your Medicines were good  
but had the Bark is sold is good for  
nothing & then it only cloggs the Stomach









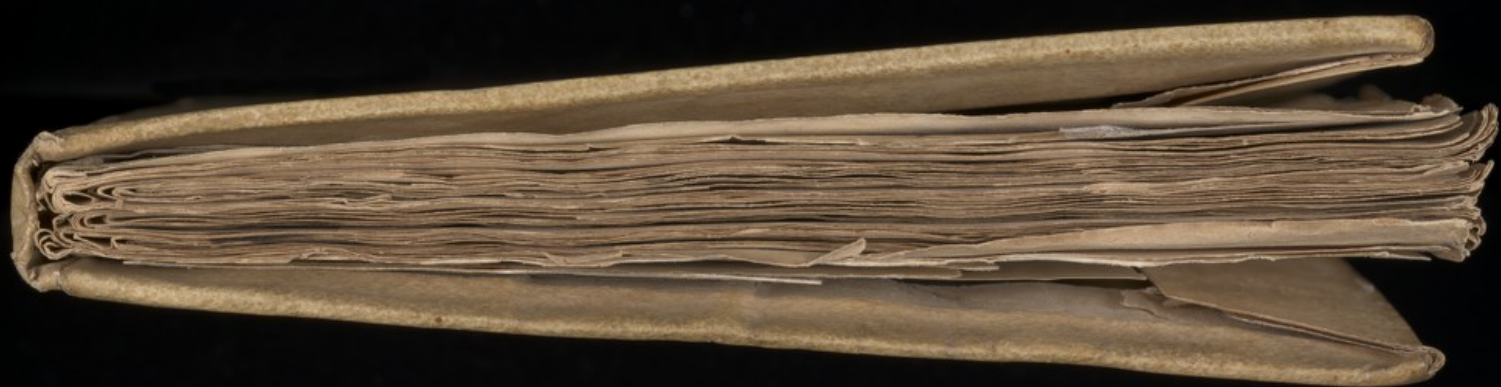








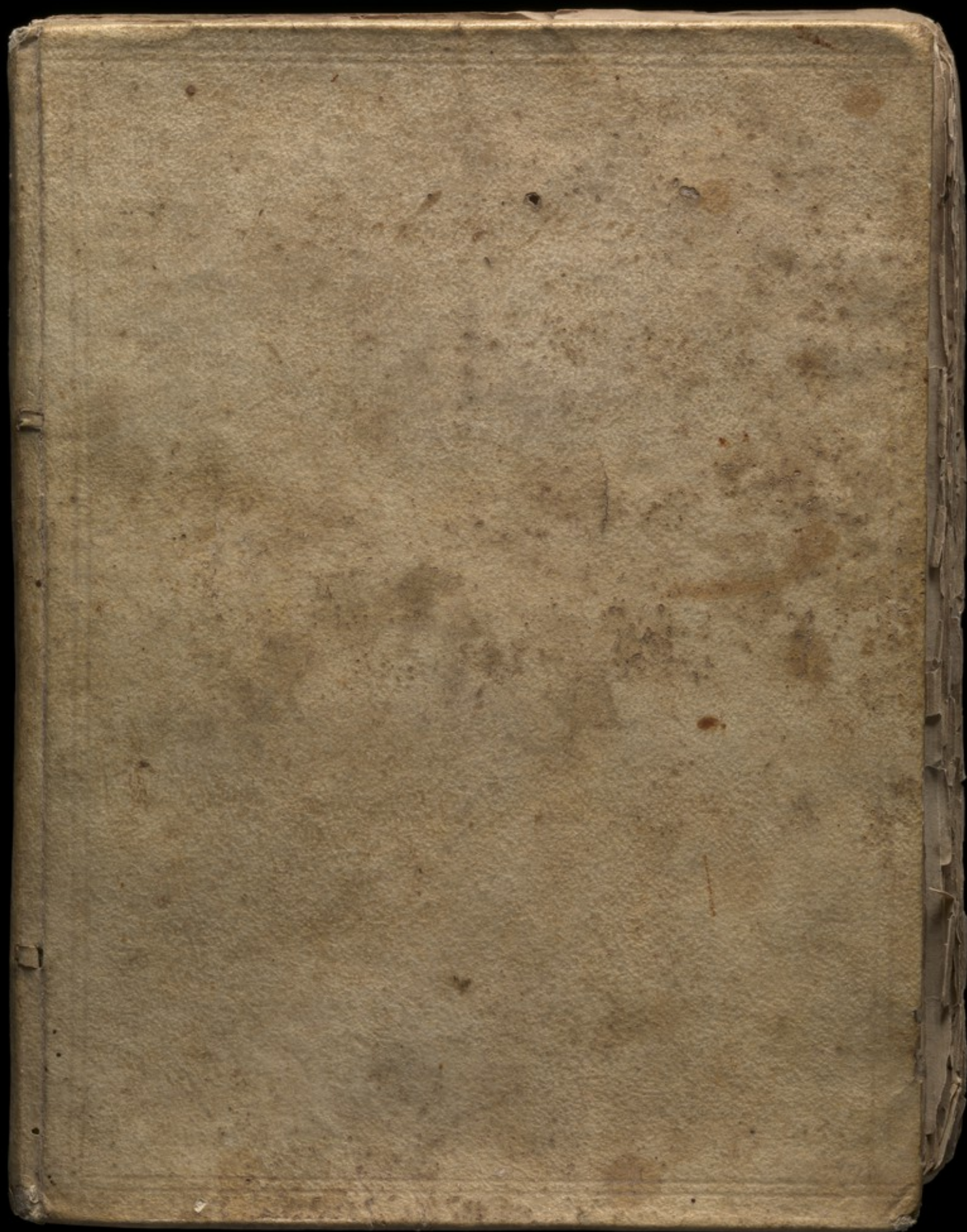




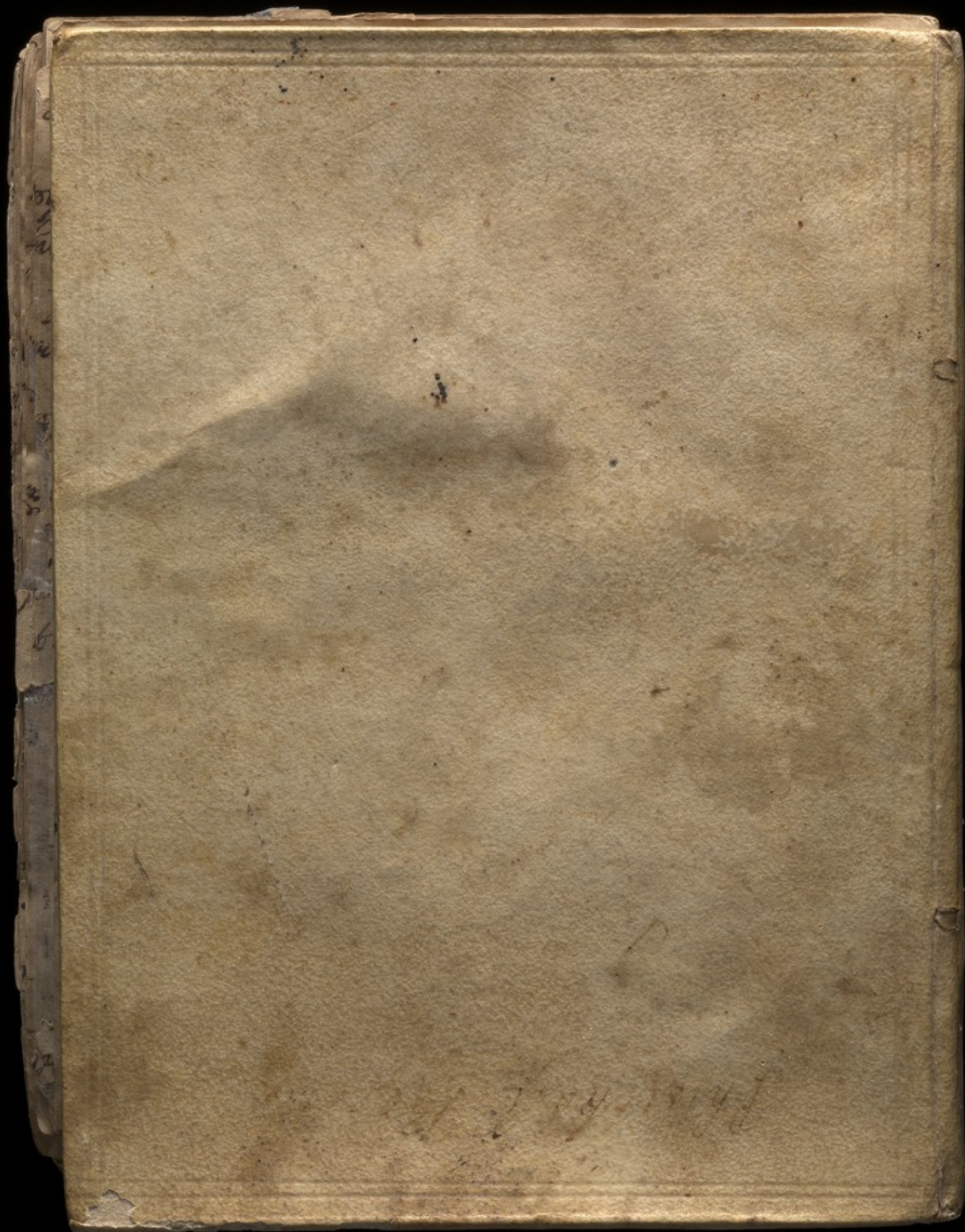














### Rhubarb Wine

Bruse and press 16<sup>lb</sup> - after cutting it has you  
would for pies, then put half a gallon of  
water let it stand 24 hours being well  
stirred - then press it off, add to it 4<sup>lb</sup> of  
sugar - let it remain in the case a fortnight  
then bring it down - Draw it off the following  
March



To Make Blister Salve

Take of hogs Lard, and of the Blistering plaster  
Equal weight, melt them together, with a very  
gentle heat, and do it in a bellmettel  
Sauce pan, the Blister Salve must be cut in  
Small Bits, when it is all melted, put it in  
a belly pot, and Stir it till Cold, Stir round  
the out Side of pot,



ms. Guernsey

wik ms. 7977



To cure the ring worm in the head  
An equal quantity of Stone brimstone  
finely powdered / about a small table spoonful  
ginger & pepper to be made into an ointment  
of hog lard or soft porriatum & vent it  
with Burgamot . . . . .

another receipt for the same  
Gunpowder mixed in Saff. & rub the part

Then To be sure to wash the Head with  
warm soap several times a day.



Ms. A. 9. 7. 77

Mrs Gillow<sup>r</sup>

Receipt



S

## Ginger Wine

24

To 10 Gallons of Water put 11 Pounds of Loaf Sugar  
5 Pounds of Ginger bruised and tied up in Bags,  
when the Sugar and Water boils put in the Ginger,  
let it all boil  $\frac{3}{4}$  of an hour, beat the whites of  
5 Eggs and put them into the cold water and Sugar,  
when it begins to boil skim & Clarify it; let it  
cool till the next day, then Cask it up with a  
handful of Ginger & a pint & a half of Lemons  
Juice (commonly, about 10 Lemons) half the Rinds  
pared very thin, & a Spoonful of Yeast, stop up  
your Cask well, in 14 days it will be ready to  
Bottle & in 14 more fit to drink. —  
your Cask should not be quite full. —



2 1/2 lb Water  
2 3/4 lb Sugar  
1 1/4 lb of Ginger Bruised Tend in Bag  
all Oil to yeather 3/4 hour  
To whites of 2 Eggs: Beat  
keep it scummed & Clarified

MS. A. 9. 7. 77

Ginger Wine Rect. —



To one Quart of juice  
add one Gallon of Squire  
and 2 lb of Lump sugar

Common Shrub  
one qt. Juice  
2 1/2 lb Sugar



with MS. 7977

pinned at f. 14v. L

stage

books at 1 <sup>st</sup> 6 per pair	0 <sup>o</sup>	8 <sup>o</sup> 0
let Slab at 2 foot	0 <sup>o</sup>	15 <sup>o</sup> 0
4	0 <sup>o</sup>	2 <sup>o</sup> 9
lid	0 <sup>o</sup>	5 <sup>o</sup> 6
oor	0 <sup>o</sup>	14 <sup>o</sup> 0
hole deal at 3 <sup>rd</sup> foot	0 <sup>o</sup>	1 <sup>o</sup> 5 1/2
raily	0 <sup>o</sup>	0 <sup>o</sup> 10
ork at 3 <sup>rd</sup> 1/2 per Day	0 <sup>o</sup>	10 <sup>o</sup> 0
	L	2 <sup>o</sup> 15 <sup>o</sup> 6 1/2

love work was done at  
the 20<sup>th</sup> of Oct.

Copy



## For Coughs

A Spoonful of the Syrup of  
Horehound put into a glass of spring  
water, and mixed with ten drops  
of the spirits of Sulphur will gene-  
rally relieve the most severe cold  
— To be taken three times a day

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WIL MS. 7977  
pinned at f. 39



## The Receipt

R<sup>y</sup> Sugar of Roses - - - } - ʒij  
Brown Sugar Candy } - ʒij  
Balsam Tolu two Drachms  
Nutmeg Beat fine two Drachms

Mix them together w<sup>th</sup> Syr of Cloves a sufficient quantity to make an Electuary.

Take the quantity of two Drachms, every night, last thing, and first, in y<sup>e</sup> morning, in half A Pint of milk warm



The Receipt

R. Iupat of Roses  
Istorie Iupat Candy }  
Baleam Iole two Drachms  
Williames Beat five two Drachms

Mix them together & sift of flowers a sufficient  
quantity to make an Electuary.  
Take the quantity of two Drachms every  
night last thing and first in morning  
in half a pint of white wine

WIK MS. 7977

pinned at f. 51v.















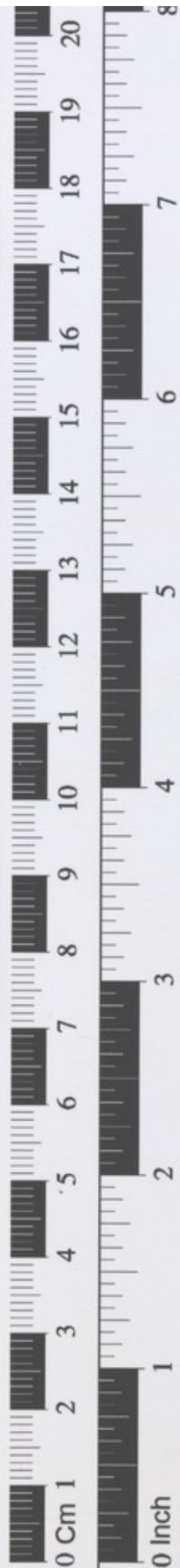




To Make



or longer in the  
in the Bottle:  
close in the Ba  
it into an open  
r two of Brand  
three Days put  
Basil allowing



The Wellcome Library

4  
the Stalks &  
le Some of the  
Juice put two  
let it stand  
e Skim as it  
Barel very  
& Squeesd Thro  
occasion: You  
Jelly Bags:  
re The English  
mish will do  
ill Christmas  
& keep Years  
not stop it  
it works Day  
put a Quart  
& after two or  
in into your



