

## **English Recipe Book, 18th century**

### **Publication/Creation**

18th century

### **Persistent URL**

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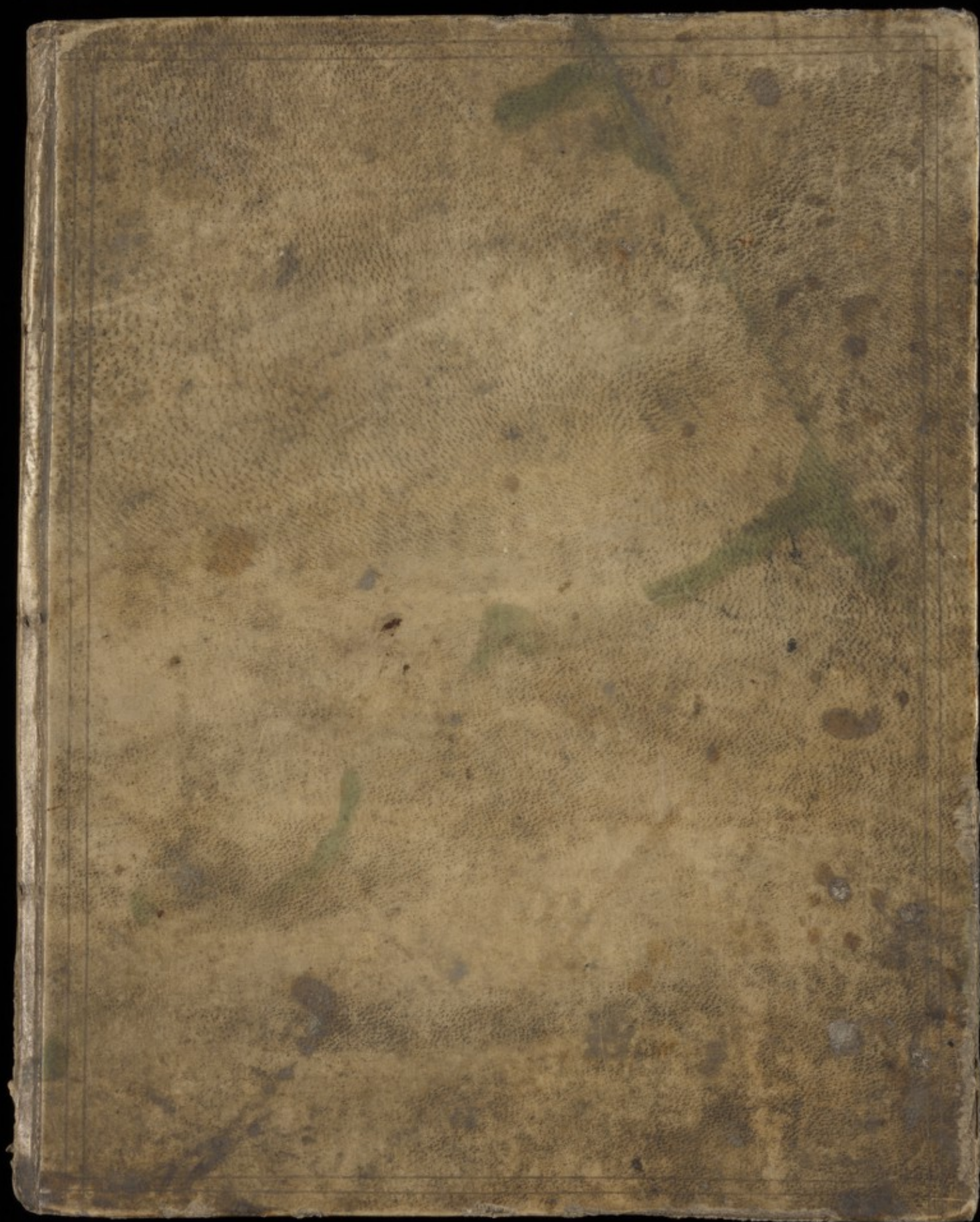
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in Coleman Street.

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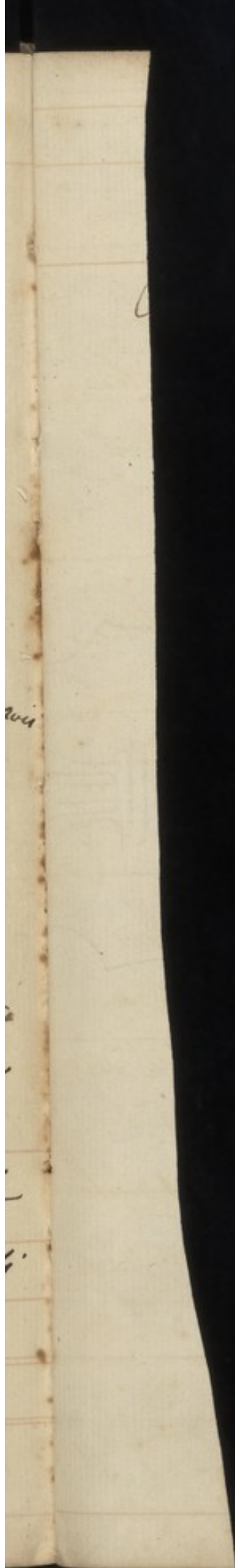
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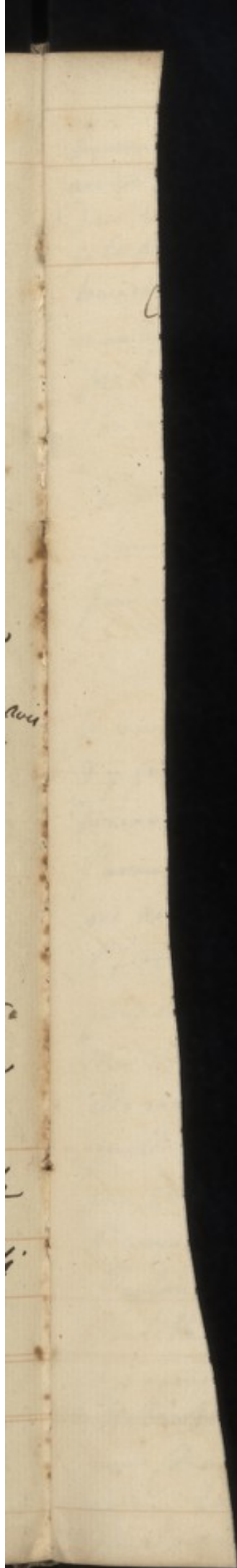
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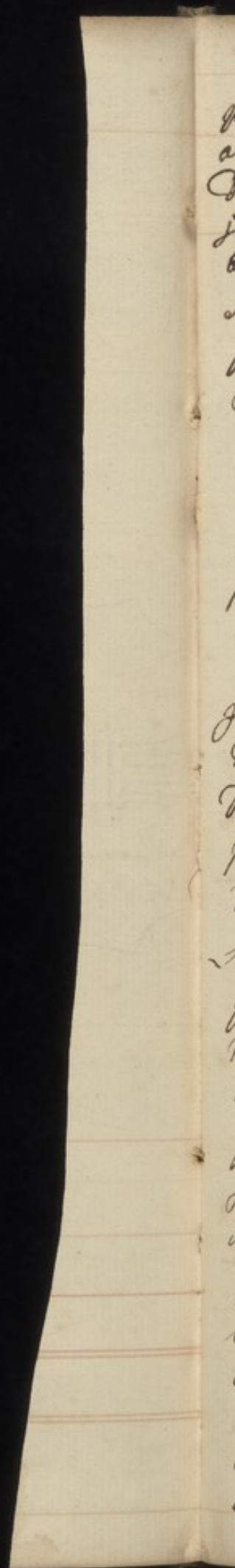
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Mrs Denison's money is due 29<sup>th</sup> of January,

7 Pewter Dishes 4 of ym Damaged

1 Soup 2<sup>d</sup> 20

1 Py 2<sup>d</sup>

1 Chop Dish do

2 Fish plates do

1 Calendar do

2 Dishes & 8 Pewter Plates

1 Water do

1 Tart do

2 Small Spirit Measures do

1 Large Porridge Pot & Cover Copper

1 Small do.

1 Large fish Kettle & Cover

1 Broiling Patt. & Cover

9 Copper Sauce Pan 4 of them with covers

1 do Lined with Silver

1 Chocolate Patt. & Cover

1 old do without cover

2 Copper Stew Pan

2 preheating Pan

3 New Stew pan & covers

1 Crockery Cap.

2 Copper Drinking Pot

1 Drugging Pot

5 flat Candle Sticks.

1 pepper Box

M<sup>r</sup> Marcuard Chermis "Baron de Mey"

a HongKong

M<sup>r</sup> Mess<sup>rs</sup> Germany Girardot & Comp<sup>ny</sup>

a Paris



a Recipe for Cleaning Metagony No 1  
a pint of Linseed oil, half a pint of  
Shining varnish, to be well Shookt  
Every time it is Used



## Orange Mamelade

No. 2

Take a dozen of Civile Oranges, pare them as thin as possible, Squeeze out the juice and Clean them from the pulp, put them into Cold water & boil them till they are tender enough to bear to a peast, Change y<sup>e</sup> water several times, in the Boiling

Take a dozen and half of Apples and boil them as for Goose Sauce bear the Oranges till the oranges till they come to peast, then mix them w<sup>th</sup> y<sup>e</sup> Apples. put to Every Pound. three quarters of a pound of Sugar, if you chuse to have it tart strong of Orange, boil a little of the peal with them put a little of y<sup>e</sup> Sugar into your juice to preserve it, while it is preparing, when it is half boild, then put in y<sup>e</sup> juice boild. Altogether, till it comes to a Mamelade.

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To Make yeast Take 2 quarts of water and 2 or 3 handfulls of Wheat Bran, Let boil very well together then Strain it thro a hair sieve, & when it is almost cold put in a quart of a pint of H<sup>o</sup> e Mollase or Treacle with a Spoonfull or 2 of good yeast, stirring them all well together, then Bottle it, but do not Cork it till it has done working, a Spoonfull or 2 of this yeast will make more at any time

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To make India Pickle,  
first take Ginger one Pound, let it lye in Salt & water one Night  
then scrape it & cut it in thin Slices & put into a Bowle with  
dry Salt; so let it stand till the Rest of the Ingredients be Ready,  
then take Garlick, one pound, Peel of the Skin Salt it for 3 Days  
Longer, then wash it, & put it upon a Wooden Sive or Bole,  
& let it dry in the Sun, take Cabbedges Cut them in Quarters  
Salt them, let them lay 3 Days, then squeeze all the water out  
of them, & lay them to dry in the Sun, so do Colliflowers,  
& Sallery, Cutting your Sallery as farr as the white is good  
But not through the Stalks, Raddishes may be done the same  
way, only scraping them & leaving on the Tender tops,  
french Beans & Asparagus, Salt it 2 Days, & Boyl them up  
in Salt & water, but give them but two boyls then dry them  
in the Sun, take Long Pepper & Salt it for three Days, then  
dry it in the Sun, But not to crush; take mustard seed Bruised  
& Turnerick. Beare very fine,  
then put all the above mentioned Ingredients into a Pott  
& if you will have it Strong, put according to the Quantity  
of the other things, one quart of Strong Vinagar to three  
quarts of Small, if you like a Small Pickle, put all Small Vinagar  
fill your Pott but three Quarters full, then pour on the vinagar  
fill it up, & a fortnight after, Look at it & fill it up again



another Receiv

Take 3 fine white Large Cabedges take off the outside Leaves then Cut them in small Square pieces, then put them close in a Large Pan, w<sup>th</sup> Salt amongst them, as you put it in had Salt to it, till you come to the top, and put some thing over the Pan and some weight upon it, and let it lay for 3 days

then take it out & spread it upon sieves & dry it in the sun till it is quite dry

then take a dozen or 2 doz head of Garlick; beat them in Cloves & let them lay by themselves with salt as long as your Cabedges. then drye them along with the Cabedges mixt together. the Cabedges & Garlick. must be put in all the same Day in salt & take it out the same Day; as they must dry together.

Take half a pound of Ginger, & put it in salt; till it will Cut in small slices; take half a pound of Mustard seed one ounce of Long Pepper, 2 or 3 Large Spoonfull of the flower of Mustard, take one ounce of Powder of Tamerich w<sup>th</sup> a little vinegar, or else it will Run in Lumps; put all these Ingredients; with as much Common Vinegar as you think your Cabedges will take & boyl it as long as you do for other Pickles, then put your Cabedges in jarres but not very full, and pour your Pickle Boiling Hot upon them, when it is cold; tyed it up close



Recie for  $\sigma$  Rheumatism

one ounce of winter Bark, Bruited, one ounce of Rorter Readish  
Sliced or Sliced, a large handfull of Scurvy Grass Bruited  
2 Spoonfull of Mustard Seed Bruited put these in a large Bottle  
& pour a quart of Mountain wine on them, Let it stand  
12 hours Close Stopt; then take 3 Glasses full in a Day  
but one of the Glasses, should be take going to Bed,  
wrap warm, after the first 3 Glass are taken out  
Every time after that, you take one out, put in one  
of fresh wine, to the quantity of a pint more,  
Strain it through a piece of muslin, 3 Spoonfull  
for a woman is enough.

To make a Lemn Cake or Sponge Biskett.

Take 12 Eggs, Leave out 8 of the whites  
then take one pound of Lump Sugar. beat small  
mixt in w<sup>th</sup> 7<sup>r</sup> Eggs, beat in altogether till it is  
werry White, when your oven is Ready  
add to it 2 Spoonfull of Rose water; mixt in  
12 ounces of flower well Dryed; adding the pieces of  
2 Lemons, Grating the Ring, & bake it in  
a quick oven.

Be sure not to Beat the flower  
any more than mixing it



to make Strengthen Broan.

Take one Large Barn Door Fowle, skin in, and take of the Fett.  
Cut in in Quarters, put it in five half pints of water, w<sup>th</sup> 2 ounces of Rice  
and 10 or 12 pepper Corn, let it boyl over a Flow fire, 3 or 4 hours,  
add more water the next Day and let it Boyle, it will keep 3 or 4 days.

Take Large fresh Oranges Pare them thin as possible you can  
only take of y<sup>e</sup> yellow Rime & as you do them, put them into Earthen Pan  
w<sup>th</sup> Clear soft Cold water, & keep them in water 4 or 5 days  
at least, Change y<sup>e</sup> water 2 or 3 times a Day, then set them  
on y<sup>e</sup> fire to Boil in a Pot of soft Cold water, give them Rime  
& Change y<sup>e</sup> water 3 times while they are Boiling,

& when they are pretty tender, take them out. & Cut a  
Round Piece of y<sup>e</sup> Top, & w<sup>th</sup> a Tea Spoon take out y<sup>e</sup> Pipping,  
only, & weigh y<sup>e</sup> oranges, & take y<sup>e</sup> same quantity of single  
Loaf Sugar, & to Every pound of Sugar put a pint of water  
wine measure, in a Preserving Pan, over a Flow fire  
boyl & Scum it till it is Clear & y<sup>e</sup> Sirop appears Rich.  
then put in y<sup>e</sup> oranges & Boil them gently, till they are Clear  
& grows firm; If you please you may boyl in y<sup>e</sup> Sirop,  
y<sup>e</sup> juce & Pulp of 3 or 4 oranges.

Bath Cake

2 Pound & half of Flower, 2 Pound of Butter, Rub the Butter  
into the Flower, 9 Eggs beaten, only 5 of the whites,  
half a pint of milk half a pint of ette East, mix these together  
and let them stand, by the fire half a hour, to Rise, just before  
you put it in the oven; strow a pound of smooth Carraways  
Comfits into it, an hour and half in a quick oven will bake it



### Tincture of Rhubarb

Take of fine Rhubarb in Powder 2 ounces  
Cardamoms Seeds in Powder half an ounce  
The Best English Saffran 2 Drams,  
Mountain Wine two Pints infuse, for 4 or 5 Days  
and then Strain it off for Use, 2 or 3 Spoonfull for a dose

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### for Creame Gofres

Take a pound of flower, Six Eggs, 2 Large Pints of Cream  
a Spoonfull of Beer yeast, half a pound of fresh Butter  
you warm the Cream like New Milk warm, and Pour it  
on the flower, & well mix it, you must beat y<sup>e</sup> Eggs  
Separate, you must Melt the Butter, & beat the whole  
together, & leave the paste before the fire, 3 or 4 hours  
before you bake them, you<sup>ll</sup> put in a little Salt.

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### Some other of smaller sorts.

~~Prenozone~~ take one half a pound of flower,  
half a pound of Butter, 6 ounces of Sugar, the Peel of a  
Large Lemon Shopt Small, half a ounce of Cinamon  
beat Small, a little Salt, 3 Eggs, mix the whole together  
and bake them,

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### To Make Strong mead

To 20 Quarts of water, put Nineteen Pounds of Honey.  
Boyl in the Mead about an hour, 2 ounces of hops ty'd up  
in a Bag, Clear it with 5 Whites of Eggs, & after Standing a night  
to Cool, Barrel it, & when it is about a year old put it into Bottles

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To make Raiten wine

7 Pounds of Amara Plums, to a Gallon of water, Let it stand about 24 Days,  
Stirring it twice a day then Press it off, and put it into the Cask, Let it stand  
a year, then draw it from the Lees into a Smaller Cask, & Steep in 1 ounce of  
Turk Glass, in some of the wine till it is dissolved, put it in, and Boore in  
about, & then stop it Close down & let it stand another year, & then it will  
be fit to drink

To make a Curry

Take 2 Chickins, Curas for a fricay, a large onion sliced and fried in Butter  
and then put the Chickins in the Butter and fry them, take one <sup>pin</sup> of Gravy  
of Beef or Dick Gravy, & put it into a Clean Stewpan and heat it  
and put the Chickin to draine from the Butter, & let it boyl till they  
are Enough, then Grate Turmeric and Ginger Meas a Spoonfull of Each.  
& put it into a small Sausagepan & boyl it in a little of Gravy and Strain it  
then put it into a Stewpan with the Chickins, pepper & salt as needfull.  
and take 2 out 3 yolks of Eggs & when the Chickins are Enough.  
take them out and thicken the Gravy with the Eggs, & set it on the fire  
till you find it begins to thicken, & then put to it a small Clove of Garlick  
Bruited on a wooden Trencher, & then put in 1<sup>st</sup> Chickin a Spoonfull  
of Sage Squeeze half a Lemon in it just before you send it to the Table

Take 1 pound of Rice with very Clean put it in 2 quarts Sausagepan  
with water, and boyl it fast fast in and leave a little Harder after in  
the Rice & strain it through a Lullander, and put it into a Sausage  
pan & set it by the fire for sometime till drye and then it will  
be Tender put it into a Dish and send it up with the Curry



For the King Evil or any Sharp Humour  
or White Swelling

Take a New sponge that has Never been used put it into a Crucible  
& put it into a fire let it burn till it is Red hot, and the sponge  
thoroughly burnt, when cold take it out & beat it fine  
Sift it thro a Lawne sieve, & give to your Patient, as much as will  
Lye on a Shilling every morning and at four in the afternoon  
in a  $\frac{1}{4}$  of a pint of Ases Milk; 2 hours after give  
a Coffee Dish of Sennicall Tea, making it as you would do  
any other Sort of Tea,

it should work 2 or 3 times a day; so must give enough  
of the Tea to do that, it must be taken a year,  
if the humour continues so long, But in a month or  
six weeks you will find benefit, if you do if any must  
be kept Clean & dress, but this will help to dry & carry off  
the Humour

To make walnut CatChap.

Beat 2 green walnuts  
into a Stone Mortar with salt; & to 2 quarts of Juice  
Straind thro a Flannel Bag; put 2 handfuls of salt, boil it  
gently over a fire, skimming it till it is pretty clear, then put to it,  
Mace, Nutmeg, & Black Pepper, of each one ounce & a quart of an ounce  
and one ounce of Cloves all finely beaten, & let it whole boil together  
seven minutes, with a pint of good Vinagars, then pour it into  
an Earthen Pan, & cover it close till tis Cold.  
Bottle it & cork it well & tye a Bladder over the cork, let it in a Cold  
& dry place, & in six months it will be fit to use, & will keep years, &  
if you Beat or pounded the walnuts with salt, which is the Best  
way, you must put less salt in of Boiling.



1<sup>st</sup> to make Batter for fruits fritters or any sort of meat, that is to be marinated & fryd Such as Chicken, Pidgeons Rabbits  
Veal gristles Sauer Bread: Both &c.

Take a handfull of flower mix it with small Beer, 3 Whites of Eggs, whipt into froth a Spoonfull of Oyl & a little salt  
Let it be neither too thick nor too thin,

2 To make Paste Cald Royal to make Divers sorts of fritters,  
& puffs or Petit Choux.

Take About 2 glass full of water in a Stew pan with  
2 ounces of Butter, set it over a brisk fire, when it boiles  
put a handfull or 2 of flower by little at a time, stirring  
Continually till it makes a stiff Paste quite the Pan Clean  
Set it off from the fire, put to it a little Sugar a little salt  
& some Lemon Peel grated, mix it gradually with one Egg  
at a time to the Number of 6 or 7 till the Composition  
begin to stick to your fingers, if to Bake, it must be  
something stiffer then when to fry.

3 The way to use it is thus set some hog's Lard over  
a Stove, where it is moderate hot, Dip the handle  
of a Silver Spoon in the Lard, & make little Balls of the  
Composition, which you drop in the fat with the handle  
of the said Spoon, Move the Pan gently all the while, when  
of a fine Brown take them up Shift some Sugar over.  
Then serve them up ~~at any time~~ ~~you may form them~~  
you may Pass this same past through a Stringe  
an other time you may form them in Divers Shapes  
over a Sheet of writing Paper Butterd; & fry them as above



& fry them as Above, when to bake butter some small  
patis pans & put a Ball in Each pan of the bigness of  
a Walnut. bake them in a Slack Oven, those are call'd  
petit Choux, great Choux or Poupings is a balls of the  
same paste. put in a Larger Patis Pan & baked  
the oven being somewhat hotter, those when Baked may  
be open take out what is thoroughly Baked & put Jelly  
of Currants & in the inside - - - - -

#### 4<sup>th</sup> To Make Apricocks fritters

Take Apricocks that are ripe pare them & split them  
in halves put them in a Balon with sifted Sugar and Brandy  
Let them lye About an hour, drain them on a Cloth, Dip them  
in the Batter mention'd in 2<sup>d</sup> article, fry them in hogslard  
or Clarified Butter, when of a fine Colour take them out  
grate some Sugar over and give Colour w<sup>th</sup> a hot fire Shovel,  
peaches fritters are done the same way - - - - -

#### 5<sup>th</sup> To Make apples flitters,

Take Codlins, Pippins or Rennets, pare them, cut them in 4,  
take out the Cores, put them in Sugar & Brandy as the last  
mention'd, Dip them in the same Batter fry them and glaze  
them with sifted Sugar & the hot fire Shovel, you  
may Cut them in Slices, take the seeds out with an apple Corer  
& do them the same way



6<sup>th</sup> To make orange flitters & Portugaise way  
pare your oranges round as you could do an apple, cut them  
in four boyle them a while in water, take them out & put them  
in cold water, boyle a sirup with sugar & a little water, drain the  
oranges put them in the sirup & boyle them pretty tender,  
then dip them in them in the Batter fry them & glaze them  
with sugar & the hot fire shovel, Lemons fritters are done  
the same

7<sup>th</sup> To make English Cream

Take a pint & a half of Cream & milk, boyle it with some  
fine sugar, the rime of one or two Lemons, set it off  
to Cool, then mix 6 yolks of Eggs with it & strain it 2 or 3 times  
through a lawn Sieve, dish it up & let it be done au bain  
mary Covering the dish with another dish, you will know  
when it is enough by trusting the point of a knife in it  
if no more liquid appear it is done serve it hot or cold

8<sup>th</sup> Take a pint &  $\frac{1}{2}$  of Cream boyle it with some sugar  
infuse some Tea in it when most cold mix it with 6 yolks  
of Eggs strain it through a lawn sieve, dish it up & let it  
be done au bain mary as above serve it up

9<sup>th</sup> To make fried Cream, Take 2 or 3 Spoonfull of flower a  
little sugar & yolks of Eggs, and a pint of Cream, mix this  
all together, strain through a hair sieve put some Lemon peel in it  
put it in a large dish & do it au bain mary when it is very stiff, put  
it in a Cold Place, to use it cut it in what shape you please Either  
Round Square or Lozenge, & fry it in hog's Lard pretty hot move it all the  
while when of a fine Brown take it up, strew sugar over it & glaze it  
with the fire shovel serve it very hot



10<sup>th</sup> To make Burnt Cream

Take 4 or 5 yolks of Eggs, Mix with a pint & half of Cream  
fine Sugar, a Stick of Cinnamon, the Rind of two Lemons,  
& a grain of Salt, Stir over a Stove when it begins and is  
pretty thick. take it off, take away the Cinnamon & Lemon Rind is up,  
the way to burn it is to strew fine Sugar over & with a Red hot  
fire Shovel or Salamander to touch the Sugar very gently  
all over it will take fine Colour, another way is to putt  
2 Spoonfull of Sugar in a Silver dish with a drop of water, set it  
over the Stove, when the Sugar is Brown, pour the Cream in the  
middle & spread the Sugar from the sides with a knife all over,  
you may also another time burn some Sugar in a Skewpan,  
& stir the Cream in it, but the two preceding ways are the  
Best by much, serve it either hot or Cold - - -

Receipt for the Dropsy  
first take a Sea Spoonfull of Sweet oyl, going to Bed,  
& increase the quantity to three Table Spoonfull,  
anoint your Legs & Body with oyl and keep warm in flannels  
for a Month, Care must be taken for fear of getting Cold.

for the Ague

Take  $\frac{1}{2}$  Dragma of Venice Treacle 1 Dragma of Bark.  
the juice of a small Lemon mixt in a Gill of white wine  
take it going to Bed and keep yourself warm  
if the first dose does Cure, it should be Repeated  
twice and more



To make milk water

Take Leaves of Meadowsweet, Carduus Benedictus  
and Goats Rue of each six handfulls; Mint and wormwood  
Each 5 handfulls; Rue 3 handfulls Angelico 2 handfulls  
bruite them and pour on them 3 Gallons of Milk and  
one Gallon of water; Draw off 3 Gallons

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Receiye for Surfeit Water

Take 2 Gallons of the best french Brandy, half a Bushell. of  
Red poppy, a quarter of a pound of thick Lickrish thread,  
one Pound of Dates, one pound of Nailin, of Sun. thread  
one ounce of best Turkey Rheubarb; half an ounce of Nutmeg  
half an ounce of Clove bruised, a quarter of an ounce  
of best English Saffron. a quarter of an ounce of  
Cardimen Seed & half an ounce Anniseed bruised.  
put all together in an Earthen or Chinez jar,  
and let it stand well covered Close in a warm Place,  
a fortnight. Stirring it well every day, then strain it  
through a Canvas bag & bottle it off for Use.

N.B. you may put some more Brandy, with a few  
more poppy's on & Above Mention'd Ingredients,  
it will make a good second sort. of Surfeit water.

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### Plain Lead Cake

Take 2 pounds of fine flower, one Pound of fresh Butter.  
Rub the Butter in the flower very well. then take 12 Eggs  
put away half the whites with them very well.  
put to ym half a pint of good yest not bitter and  
almost a pint thick Cream. with all together  
and put it into y<sup>r</sup> flower and butter, beat it well  
with y<sup>r</sup> hands till it is quite smooth; and will part  
from your hand and the bottom of the Pan.  
then Lay it before the fire half an hour or better  
to Rise, when your Oven is Ready put into y<sup>r</sup> past  
a pound of Roff Carraways; Stirre it well  
to gether and put it into y<sup>r</sup> hoop, bake in one  
hour and a quarter in a pretty quick Oven.  
if y<sup>r</sup> Oven bears a good heat, the best way is  
to Let y<sup>r</sup> Cake have done Rising, before you  
put up the Lead

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### The Turkish Pillow

Measure 2 full Pints Balons of very good strong Mutton Brooth into a stew pan & put to it a full pint Balon of the Best Rice, being first Clean pickt, & just washed from its dust through a Sieve; without Letting it Remain at all in the Cold water; <sup>that is wash in with salt & water</sup> Let it Boild over a Clear Charcoal Stove fire, gently till the Rice has soaked up all the Brooth, & that it begins to puff up and forms little Air babbles, then take it off the fire, & pour immediately all about upon the Rice a full quarter of a pound of Clarified Butter, and let it remain covered in the stew Pan, as it is, for a few Minutes without putting it again on the fire, have Ready a good fatt. boild Trout, <sup>in a dish</sup> and Cover it, with the Rice Pyramid Like and shake upon the Rice a little Pepper and Serve it up

### Receis for Brest Salve

Take one pint of oyle of Olives 1 ounces of wrought Beeswar, 4 ounces of Honey, 6 ounces of Diapalma Shred your wax into the oyle, put it into a Pipkin well glazed, with your Honey. Let it Boil and Scum it well then take it off have your Diapalma Shridod Ready then put it into the Rest, & keep stirring till it is Cold or else it will Cruddle, then put it by & keep it for use it will keep for years



To make the best Eye water in the world, <sup>There is a Roman Receipt</sup>  
Take white Vitriol, the Quantity of a Muckney, Melt it on a Red hot heater  
into a pint of Spring water stirring it with a Silver Spoon till dissolved, then add  
to it the quantity of a Walnut of white Sugar Candy powdered, filtered  
Philter it through a Paper & put it into bottles.

#### Sparmacity Draught

half an oz. of Sparmacity beaten with the yolk of a New Egg in a mortar smooth  
put to it a little Sugar and half a pint of water, and better than a quart of a pint of  
pepper Mins or penny Royal water and a q<sup>ty</sup> of an oz of Salvolatley or heartthorn  
Shake it all well and take a Small Tea Cup full of it, as occasion for is

a Excellent receipt for a Flow fever or bilious Colick or any Stomatic  
Complain

Take one oz of Bark half an oz of Shakes root, as many Camomile flowers  
as you can take between y<sup>r</sup> thumb and two fingers a Drachma of Cochineal &  
and 30 Grains of Rhubarb Infuse all the above ingredients in a Quart of Madeira  
for 48 hours shaking it often, then Philter it off & take two Large Spoonfulls, three  
times a Day for 8 or 10 Days, & once a Day after for sometime

#### Stomatic Bitters

take the peels of Six Oranges, one oz of Gentian two Drachms of Shakesroot  
one Drachm of Rhubar one Drachm of Saffron one Drachm of Cochineal, Infuse  
all these in a Quart or more of good french Brandy, let it stand 14 Days in the Sun  
or by the fire, shaking it often then rack it off for use, take the quantity of  
two Tea Spoonfull in any sort of Siquer an hour before Dinner

#### To make a Curry

Cut your Chicken the same as for a fricacy, then take a onion cut fine  
a fry it with a piece of Butter, then put the Chicken and fry it, then add  
some turmeric. Ginger and white pepper Beat & sifted fine,  
fry all these together some good Broath and a little salt, and a small  
quantity of Sigan pepper, ~~just as it is going~~ and a little Cream just as it  
is going into the Dish, Dour Skim of the Green fatt, as that is the Beauty  
of the Curry, the Rice must be scowred with salt & water, and boyd  
fast 15 or 20 minutes, and then poured on the bottom of a Dine  
to Drain which serves for another Dish



to marinated Beef Stake Veal or mutton Pork: or Chicken

10

take any of the above Stake Cut thick, and lay them in a Earthen Pan or dish with oyle & vinegar Enough to cover them, then add a little of all sorts of Savory Spice, with a Lemmon ~~Peel~~ Cut in slices, and 3 or 4 onions (cut the same a Dozen of Cloves of Shallots & Garlick. and some Sweet herbs, then let the meat lay as long as you can, as it will keep a week.

when you are going to use it, take the meat and the marinade and put in in a Stew pan, and let it stew little over a fire, then have Ready some Bread Crums with Parsley and lime Troffels and mushrooms anchovies Lemmon Peel Cut fine with pepper salt and Nutmeg, and Broil them, and keep strowing this ingredients on them then have Ready a good Cully to put in the dish

### Mouth water

Take 2 ounces of Myrrh, 2 of Mastick.

Put it in a pipkin with 5 pints of water; one handfull of Salt, Boil it 2 or 3 hours over a gentle fire

Storing it all the time, then put into it 2 ounces of Dragons blood and let it boil half an hour, afterward let it stand 1 day or 2 day, to settle, then pour it into Bottles and hold it in your mouth every morning

### For the Gravel or Stone

The Dancus or wild Carrots, to be gathered in August, and well dryd, in some Room in the shade, and after put into a Cloath Bag, for use, you are to use the Heads only, in a Tea Pot putting boiling water upon them, and after it has stood as other Common Tea Drink is into two & dividing it into two Draughts each a full half a pint



A Excellent Antidote, against infection  
both for man & Beasts

Take Rue, Sage, wormwood, and Lavender, handfull of Each,  
infuse them in a Gallon of white wine Vinegar, in a Stone Pot covered close,  
Set on warm wood ashes for four days; after which strain the Liquid  
through a fine flannel, and put it into Bottles, well corked, into every  
quart Bottle, put a quart of ounce of Camphire; the herbs the Liqueur  
is made from, Set in a Tub in the Cow house, the Cows are fond of the  
Smell, and Every morning and night, when the Cows come to be milked,  
dip a Sponge in the Liquid, and Rub the Nostrils and Mouth of the Beast well  
if a man or woman would keep a Box with sponge dipped in the  
Liquor, and when they go where any infection is, only Rub their temples,  
Nose, Mouth, and palm of the Hands, they will catch any disorder.

### A Receis for Killing Bug

Take ~~a half pint~~ of a Buckett of water one Pound of  
Rocho Allum boyl'd in it, when Boyl'd add to it  
a half pint of Strong Spirit of wine  
it must boyl till the allum is dissolved

### Fruit Biskett of Lady Bateman

Take Pears, Plumb, Damson, Apricot or Quince; Infuse & fruit in a Gally  
Pot in a bowl of water till it is all marked, then put it out of the Gally Pot  
into a Silver Pan, & boyl it till tis as thick as an Electuary, beat it thro a  
fine <sup>hair</sup> tiffany Saive with the back of a spoon, the finest trable refine sugar  
beat and sifted thro a fine tiffany Saive, and every pint of pulp put  
put a pound of sugar, and beat it like Eggs without leaving in,  
have Ready paper Coffins fill them what thickness you please, and set  
them in a warm stove to dry: if you make white Bisketts, you must  
beat them 3 hours, But you must not stew them as you do Red fruit, but boyl  
them as you do for Paste, Plumb, are the only fruit that do well  
others dry to fast



an excellent preservative against the Plague

Take Savender mint rosemary. rue sage and wormwood  
of each a handfull put them into four quart of the best  
white wine vinegar to infuse put all together into a stone  
bottle closely stoppt and fastned set it thus on warm ashes  
and let it stand for eight days then strain it off through  
a flannel and put the liquor into bottles, and to every  
quart add an ounce of camphire then cork the bottles very  
close it will keep many years. with this liquor wash y<sup>r</sup>  
mouth rub y<sup>r</sup> temples and loins every day. snuff a little  
up y<sup>r</sup> nostrills when you go out into the air carry a spang  
dipd in it to refresh the smell when you think there is  
occasion especially when near any place or person infected  
this is what is commonly calld the Vinegar of the four  
Thieves

### For the Plague

Take out the core of an onion and fill it with treacle  
or methuride dissolved and mixed with quice of lemon  
then stop up the hole with the slice that was cut off  
and roast it in hot ashes till they are incorporated  
and mixed together then squeeze out the quice of the  
roasted onion and give it to a person seized with the  
Plague let him presently lie down in his bed and be well  
covered that he may sweat which if he does he will recover  
it is said this remedy has no it's equal

To make excellent mince Pyes  
Six pound of suet two pound of Hogs reed or tripe, three  
pound of Currants one pound of raisins stoned and chopt  
eight Golden pippins one pound of sugar, mace, cinnamon  
cloves nutmeg and a little salt, the spice and salt about  
three quarters of an ounce, lemon peel, half a pint of  
sack two spoonfull of Brandy, Sweetmeats &c as you  
please. This was M<sup>rs</sup> Fortescues approved receipt  
and likewise Lady Elmores



for Orange jelly

Take 3 Chiny oranges, 3 Lemons, 1 Seville orange  
Grate the peal into a Chiny Balon, then squeeze the juice upon it  
~~and grate the peal~~ and Let it stand 2 or 3 hours cover close,  
then Strain it through a Cloth, and Squeeze the Cloth hard to  
get the Colour out of the peal, have Ready Stum glass  
one ounce and a half, boyl'd in a pint of of water  
till it is Reduc'd to half a pint, and half a pound of  
Double refined Sugar, boild to a Candy, that is a hygh Candy,  
then mixt it all together, just warm over the fire,  
then put it into Cups as blange,

N. B. Stum glass must be boyl first

### Sago Pudding

Take a Coffee Cup of Sago boyl'd in water a little.  
then Strain throw a hair sieve, then put a pint of Milk,  
a Blade of Mace boyl it till tis very thick. a bit of Cinamon.  
Stir it often as it boyles, let it by till it is Cold, then mixt it  
with 4 or 5 Eggs some Sago and salt, a little peice of  
Butter melted & stir inn, tyo it up in a Cloth, boyle in about  
an hour; for sauce sack-sugar & Butter

### a Capilotade

Take a Pullot or any other boild Meas, & having Cut it in  
peices. put it in a Plate with some water or soups a little wine  
Salt Grating of Bread, the Rime of an orange; & some  
Cloves, & let it stew till the sauce be made,  
you may put some Verjuice or juice of Lemon  
then Serve it up hot



### German Puff

Take 4 Spoonfulls of flower & 4 Eggs, mix in to a good batter, then add 2 oz of Clarified Butter, a little Nutmeg & sugar & a pint of good Cream, mix all well together, ~~take your Eggs~~. take your Cups & Butter them, put in your mixture, bake them  $\frac{3}{4}$  of an hour; then take them out of the Cups & serve them. they are not right unless they rise to the size of a French Roll.

To make six Gallons of Cowslip wine  
Take 2 Gallons of water 3 pound of sugar to every Gallon, boyl 4 Gallons of water with the sugar till Reduced to six Gallons, which will be done in one hour, you must continually stir it and skim it, then take it off the fire and let it cool to be blood warm. (observe) you are to put the whites of 6 Eggs well beat in the boiling, when it comes to be blood warm you must put to it half a pint of New Ale yeast, and let it work well and tun it New morning, put in the Barrell 30 quarts of Cowslip flowers. measure'd green but not put in till they are thoroughly witherd. then Tun in the Liquor. and put in 10 Lemons. 6 with the Rind Rhine on. and squeezed put in 2 or 3 peny worth of Sting Glass

### Receiv for Rheumatiks of Stomach Purge

Take a Handfull of Rue, one ounce of Linseed, 3 Race of Ginger one Pound of Currants. Cime'd. in 3 quarts of water till it is Reduced to one quart, Take half a pint of it in the morning 3 hours before you get up, you must be sure to keep yr self very warm the whole day because it is both a purge and a sweat.

one Penny of Eye bright water; one Penny of Roses water, one Penny of Lapis Calaminari; mix all together in a small Glass; then take a penny Pencil Broche and dip it in and pass it over the Eye dead this is a Excellent Receiv for a Inflammation in the Eye or sore Eyes



To Make Mustard Whey

Take 2 ounces &  $\frac{1}{2}$  of Mustard Seed Bruis<sup>d</sup>, in a mortar, put it into a Sauce Pan with a Quart of Water, Boil in a Quarter of an hour, then put into it half a pint of Milk. give it a Boil up & it will turn it to a clear whey Drink. half a pint warm Night and Morning;

To Make Cowslop wine

Take 4 Gallons of water & Twenty four pounds of Lump Sugar boyle them very well together for half an hour, then Strain it very well, & let it stand to Cool, Put Eight Pecks of Cowslops into a Vessel that has a Bung Hole Large Enough that you may Put yr hand into it, when yr Sugar & water is Blood warm Pour in upon your Cowslop, and put in 12 Spoonfulls of Yeast. then Stir it very well together, the Next Day put to it the Juice of Sixteen Lemons; & Peel of 10, Stir it well together, with yr hand, & at Night Stir it again, & then Next Morning Stop it up Close and in 4 or 5 weeks Bottle it up if Clear; Before you Bottle it walke yr Bottles in Brandy, half pint will do them all,

Recie for the Wind in the Stomach

one ounce of Sacotoram alsoe one Drachm of Cardamom Seed one Drachm of Virginia Snake Root one scruple of Saffron one scruple of Cinnamon pound them all together in a mortar and then put to it a pint and half of Best anniseeds Let it infuse a fortnight and take two Spoonfulls, when you find yr self oppress'd with wind

Another Recie much Better

Take Every Night going to Bed, a Tea Spoonfull of Race Ginger Powder, in a small Tea Cup of water, and you may put a Spoonfull of white wine in the water or a Tea Spoonfull of Brandy or Geneva



To Force Beer

13

Take  $\frac{1}{4}$  of A Pound of of Springalls too A Hoghead of  
Beer Put too It One Quart of Vinegar Let It Lay In  
It till It Is Quite Broke than Put One gallon of  
the Stalest Beer you can get and One Quart of  
Stale Strong Beer Grounds Let It Stand 4 or 5 Days  
Beating It up 2 or 4 Times a Day till It Is Quite  
Mild then Put It into your Barrell Stir It  
well with A Brom Stick Let It Stand 6 or 8 Days  
Before you Tap It

To force Any Sort of Red Wine Port  
Including

Take the Whites of 18 Eggs Beat up to A froth.  
Put In One Quart of Charold Dust Put It  
In to your Pipe and Stir It well up & draw  
It off As soon As It Is fine - half the Quante  
will Do for A Hoghead



To purge M<sup>r</sup> Wine

A Quarter of Stum from the Coopers  
2 Ounces of Spring Glass 9 Eggs Bate Well  
up together and Str it the Same when you  
Bate it up you may take Some of the Wine  
Out of the Cask As Much As you think  
Necessary to Make it thin. Muff to Pore  
In to the Cask the Above Quantity As  
for A Hogshed — In Made Mines  
you may Wd: one Gallon of Brandy  
But ~~Not for Medicine~~

If the Bar is over Crust the Vinegar  
and Make Use of the Beer only to Brake  
the Spring Glass and put In one Pint of wheat  
and one pint of Horse Beans

A Special Receipt for Gravel.

Take the Beard of Leas, and dry them, in a Oven, and when fit to Bear  
in Powder, Bear in paper in through a Sieve, and take as much of it as  
as will lay upon a six pence in a Glass of mild Ale or Sweet Cyder  
fasting in the morning, and going to Bed — — — — —



Receiv for the Gravel

14

Put a Handfull of Common salt into a pint of water, let it dissolve;  
and then Drinks it, Repeat it for a few days, it has been known to  
perform Wonders, in Nephritis

Receiv for a sort of Stachop or Universal Lame

3 Cloves of Spices, 3 of Garlick, as much Ginger as will dy on a  
Serpene, the same Quantity of Hyam pepper, half a large  
Spoonfull of Coriander seed a little Saffron, and salt, put all  
these into a pint of Scalding hot Vinegar,  
first Beating the Ingredients a little in a Mortar

Another Receiv for the Gravel and Stone

fill a small Vessel or a Large Bottle <sup>4</sup> part in 5<sup>th</sup> of wood <sup>berries</sup> ~~herbs~~  
adding as much Liebern Sugar, as will make the Infusion palatable,  
then fill the Vessel or Bottle with Either Brandy or Rum,  
then let it stand Close Cork'd for six weeks, when it is fit  
for Use, a Glasse of it will give immediate ~~the~~ Ease in the  
Severest fit and by continuance entirely Cure the Patient,  
pour off the first infusion at the Expiration of six weeks.  
and the same Berries will make a second if suffered to stand  
two month, squeezing the fruit when taken out

Receiv for milk water

Take Leaves of Meadowsweet, Cardus Benedictus and Goats Rue  
of each Six Handfulls; Mint and wormwood, each 5 Handfulls,  
Angelico 2 Handfulls, bruise them and pour on three Gallons of Milk,  
and a Gallon of water, Draw off three Gallons



Receiv for Universal Sauce by the date Mr Quin  
half a pint of Walnut Pickle; half a pint of Mushrooms, Pickle,  
Six Anchovies Pounded, three Cloves of Garlic Pounded  
three  $\text{d}^{\circ}$  Unpounded, and A half Tea Spoonfull of Cayenne pepper

To Make Clary wine

To 10 Gallon of water Ale Measure put 25 Pounds of Sugar  
the Whites of 8 Eggs well Beaten, Boil it gently together  
for Near two hours, and take off the Scum as it rises,  
then put it in a Cooler and when it is Blood warm  
take Near half a Bushel of Clary flowers with the  
Buds and small Leaves and put them into a Vessel  
with a pint of Ale Yeast Stir all well together two  
or three times a day, till it has done working, then  
stop it close and keep it till Clear then Bottle it  
if you put in 3 Pounds of Sun Raisins before you stop it  
up, your wine will drink the Richer

To Make a Turnips Soupe

Take 2 Bunches of Turnips, Cut in Dice, put them into a Steep Pan  
Cover them Over w<sup>th</sup> Strong Broath, Set them on a Stove  
to Boyle till Tender, then fill it up with the Broath.  
take 2 Spoonfulls of flower Mint with half a pint of  
good Cream and the yolks of 2 Eggs wint with in



### Remede pour Les Cancer au Sein

il faut que le malade Viede de Regime; Ne point manger de Ragouts, Eviter sur toute chose de ne faire aucune Usage de Sel, pivoire et Vinaigre, et toute autre chose ou il y a de l'acide; pour La Boisson, point de Vin de France; La que l'on appelle Sack; est La meilleur; Pour Adoucir et Purifier La Masse du Sang, il faut que Le malade prenne pendant un Mois de La Tiplanne, faite avec de La Racine de Laspassa, seulement pendant Lequel tems quelle prendra cette Tiplanne, il faut faire Choix de petits Garçons d'environ sept ans, tres Sein et bien portans, provenant de Parents sains de bonne santé

Avec Lurine de ces petits Garçons, il en faut faire froter La playe du Sein une fois Les jour jusqu'à La Clair Viede, et Mettre en suite dessus un Cataplasme de La même Urine, avec des Linges, et La Couvrir avec un morceau de drap d'Ecarlate aussi trempé dans Lurine, et Continuer pendant un Mois, en prenant La Tiplanne. Cy dessus on aura soin d'informer de l'état de La playe autour d'un mois pour y Mettre en suite d'autres Emplâtres.

N. B. il ny a point d'inconvenient de Continuer Le Remede cy dessus, plus d'un Mois on Connoit plusieurs personnes qui ont été guéries par Le Remede, Les uns plutôt Les autres plus tard suivant Comme Les Cancer avoient plus ou moins fait progrès

### Recipe for the Gravel

Take one ounce of Cream Tartar, and divided into Eight part; and take one Dish of Coffee, and put in one of  $\frac{1}{8}$  Eight part of the Cream Tartar; and drink it so warm as possible, and drink it all at once if possible without Lipping

another

Take one pint of Milk & one quart of a pound of Buttes our of  $\frac{1}{2}$  Shorn and Boiled in, into the Milk; till it is waste into the half pint, and then drink it warm

for the Bite of a mad Dog

Take one old Onion, Bruise it & apply it to the wound; Repeat it Every hour, Day and Night, for twenty four hours, then apply a Drawing Plaster, & then Bask in the Sea



To Make orange wine  
to 150 Gallons of water a hundred of Lin penny Lisbon Sugar & Lem in, then put in the peels  
of 114 oranges paid thin, Let it boil one hour & Lem in as long as Any ariser, then strain it off  
and let it stand till Near Cold to every Gallon put in a pint of Juice & stir it up well together,  
then put in a Quart of Bread spread over with yeast, the Yeast the Bigness of a young loaf  
let it work 2 or 3 days, then pour into the Cask, in about a month or 6 weeks,  
put in a Quart of brandy

Recipe for Pomade Divine  
Take of Beef Marrow a full Pound and a half, well Picked from the Bones  
and fillamints, for there must not be one Left. then put into a China  
or Earthen Vessel full of Spring water which Changes twice a day  
for 10 days, the 10<sup>th</sup> Day Drain it & let it Lye 24 hours in one Pint of  
Rose water, then put it in a thin Cloth. to Drain as much as it can,  
add one Oz of Storax 1 Oz of Benjoin 1 Oz of Cypress 1 Oz of Orres  
of Florence  $\frac{1}{2}$  an Oz of Cinamon, 2 Drams of Cloves, 2 Drams  
of Nutmegs. all these finely Powdered and extremely well mixed with  
the marrow. then put in the Pewter Vessels that is made for it when  
it shut as close as it can, Cover the Top with a fine Cloth, and make  
a Paste of Flower & white of Eggs, and do Round with another Cloth  
over that, that Nothing may evaporate; then put two Sticks thro  
the Handles as small as will bear the weight of the Vessel, so suspended  
in a Copper of Boiling water, which must not cease one Minute.  
for 3 hours, have boiling water Ready to keep that in the Copper  
Constantly to the same height. take care that the Pewter Vessel  
touches Nothing but the two Sticks. it is suspended on.  
then pour it all <sup>into</sup> a Cloth, I think Musline is the Best, & let it  
Run into the Potts, you design to keep it in, but do not Cover them  
till they are absolutely Cold, which woud be sooner then two days,  
it will keep for ever and is rather Better for time;  
it should Never be touch'd but with Silver



The Virtues of the Pomade divine.

it is good to stop a Gangreen, melt a little into the wound without putting any Lint, for Pains in the Stomach; Let it be Rubb'd in before the fire; it is good for all sorts of Pains, Swellings, bruises, falls and to prevent the ill they may Produce as Cancers &c &c for which it is almost an infallible Cure, if taken in time, that is before it is broke, it prevents fistula's, & Cures the Piles, & Kings Evil, Swellings it is good for Rheumatick Pains, as well as for the Gout but that Pain must be endured some Days before you use it

for the Ague or Pain in the face or head

Take half an ounce of Jesuit Bark, of the Best, in powder  
forty grains Snake Root powder  
forty grains Salt of Wormwood,  
Mix them in a pint of Red port wine, Shake the Ingredients well,  
and drink a wine glass full of it twice a Day,  
at such times as the pain is least Violent.

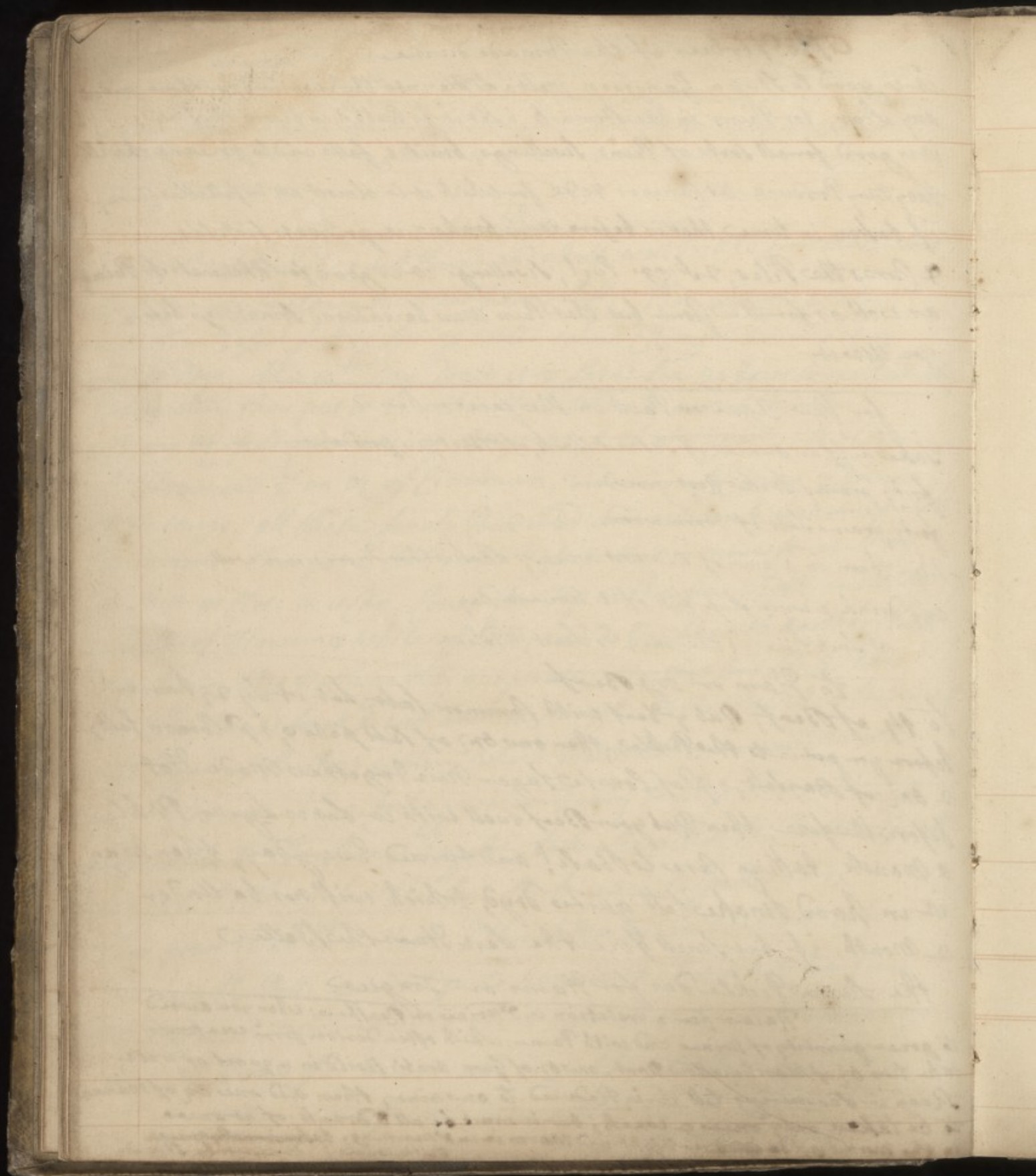
to Ham or Dry Beef.

to 4<sup>lb</sup> of Beef, Rub y<sup>e</sup> beef with Common salt, let it lay 24 hours.  
before you put it into the Pickle, then one Ounce of salt petre, 1 p<sup>t</sup> Common salt,  
2 Ounces of Bay salt, 1 p<sup>t</sup> of Coarse Sugar Mix together Make Hot  
before the fire, then Rub your Beef well with it, Let it lye in Pickle  
a month, taking care to Baste and turned Every day, then hang  
it in good Smoke till quite dryd, which will not be Under  
2 month, if but small fire the Less Heat the Better

The same Pickle does for Ham or Tongue

Remedy for a Distention in the Urine or Neather; when you avoid  
to great quantity of Urine and with Pains, which often derives from weakness  
take two Ounces of marshmallow Root, one Ounce of Gum Arabi Boild in a quart of water  
till it is scumming till it is Reduced to one pint, then add one Ounce of Manna  
to be taken only once a week; but it must be all drank of at once  
in the morning; It is over night and warm in the morning. ~~take in a glass of~~  
milk water; it must be Strain









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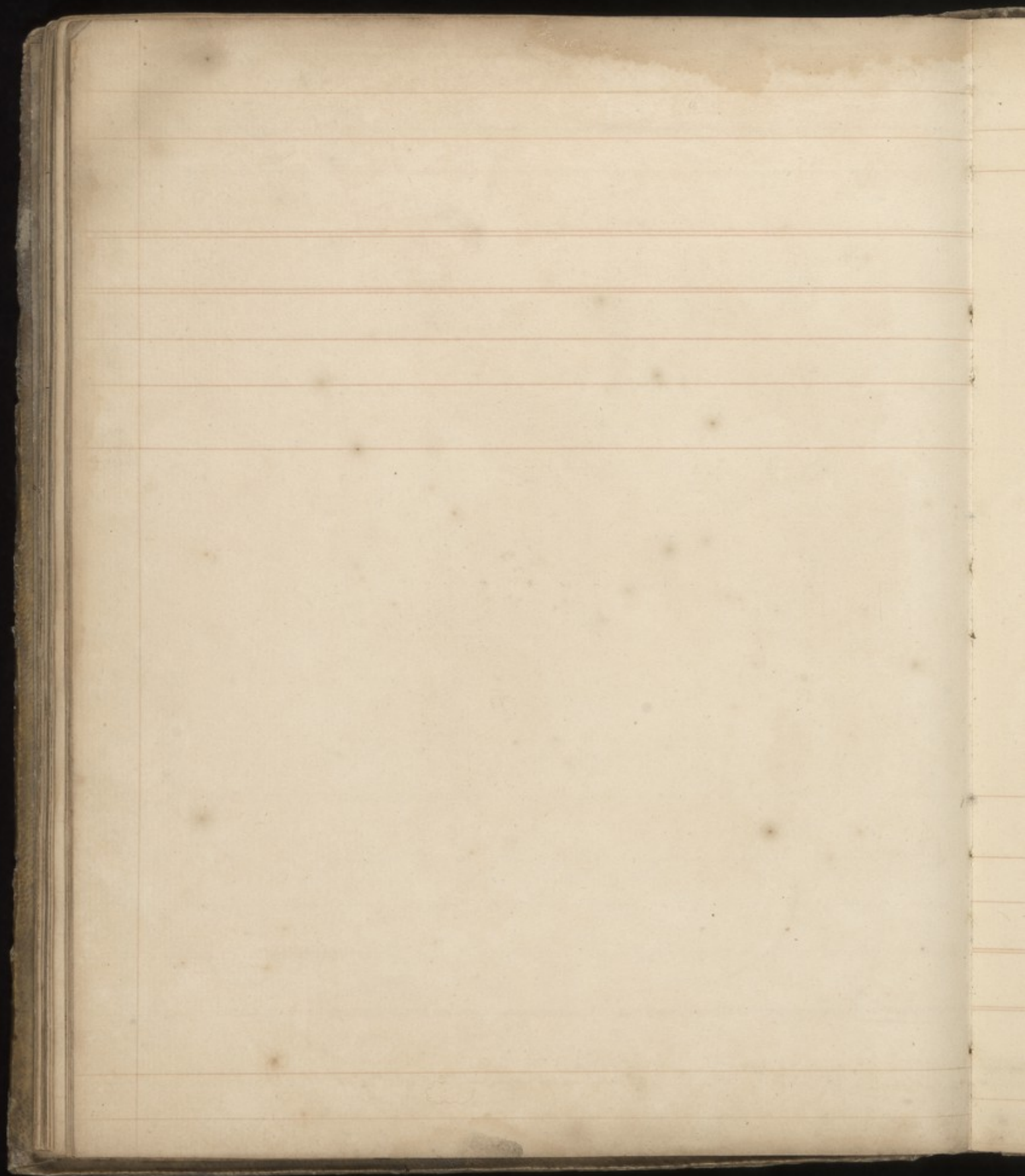




Spencer for Prob. Farm in Athol \$115

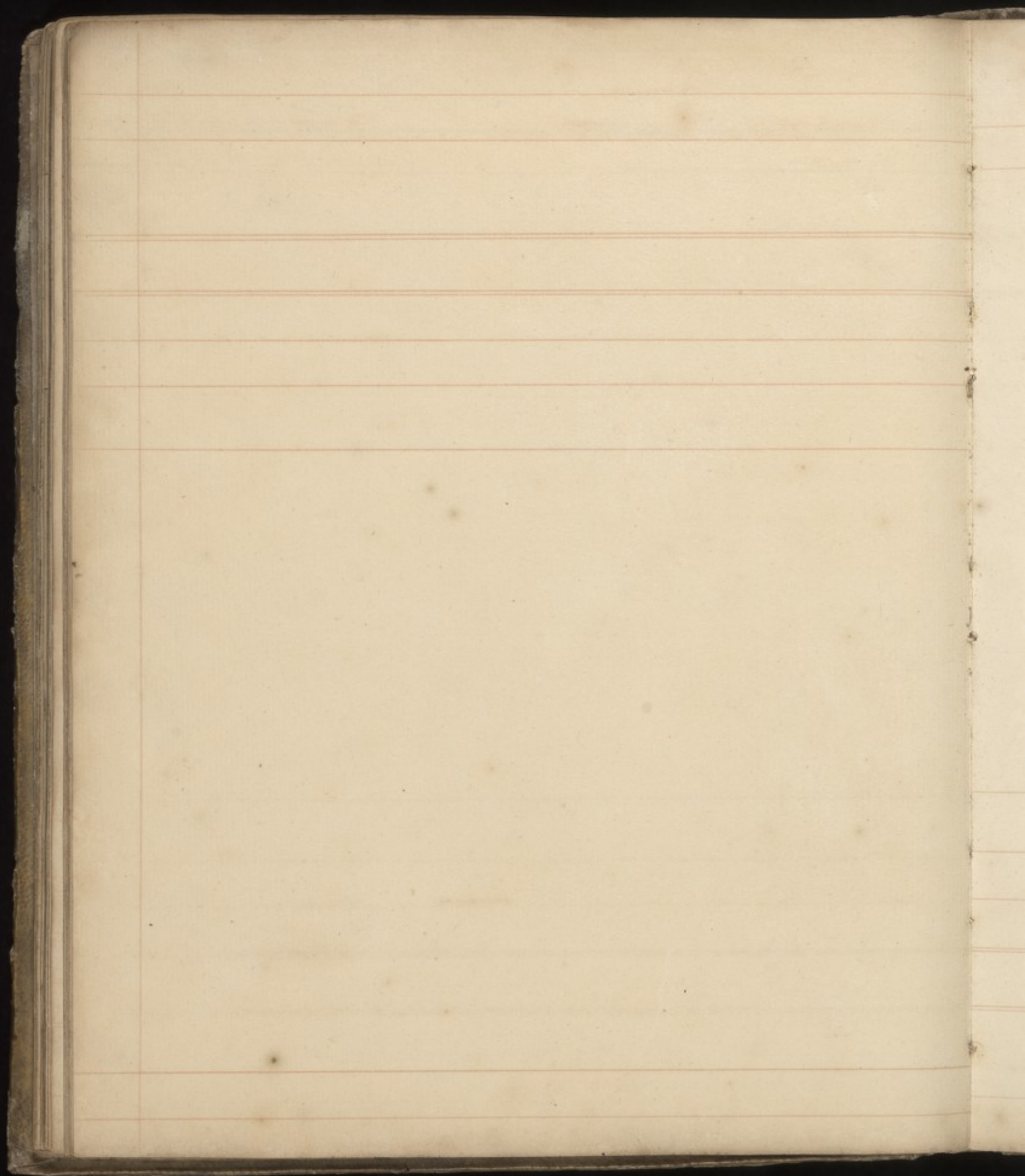






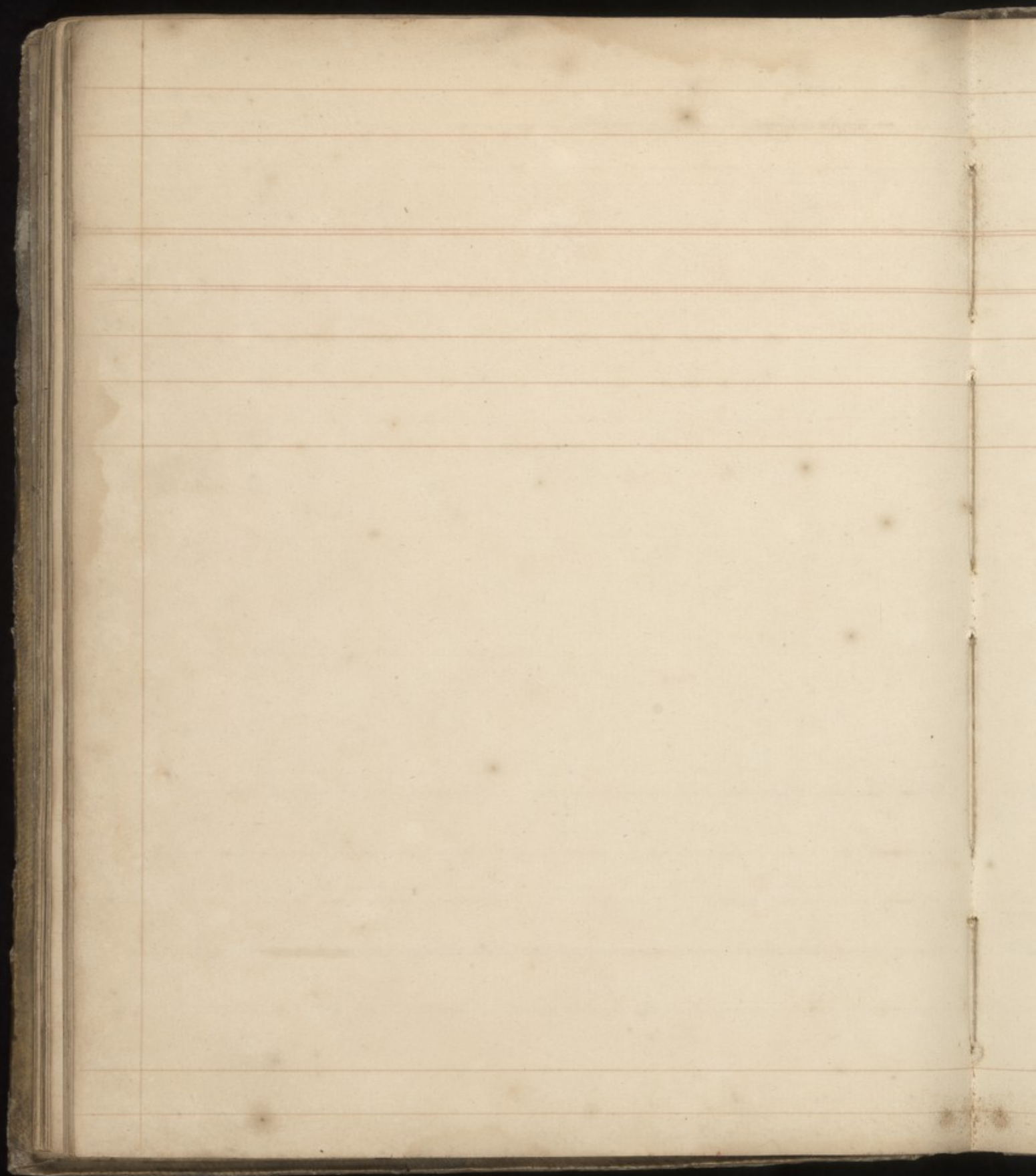
















For sore legs

Take four ounces of the inward bark of

Elm cut to it one quart of water

Boil it till it is reduced to a quart

Take a Tea spoonfull of it twice

a day. — for the consumption

Take a handful of the same

Bark Boil it some time and it

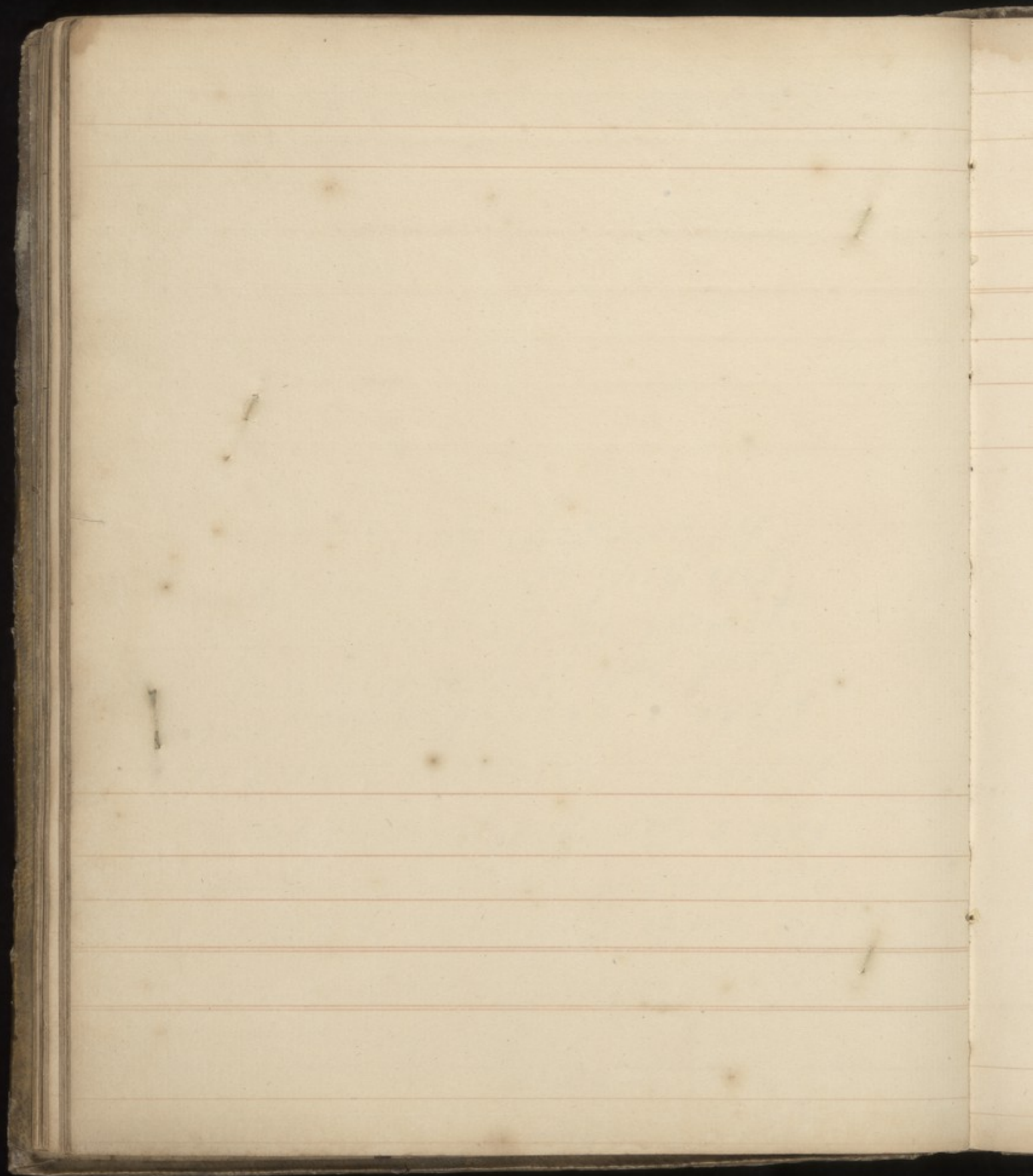
to mend the frequency with it

this herb has done great cures

for sore legs &c.

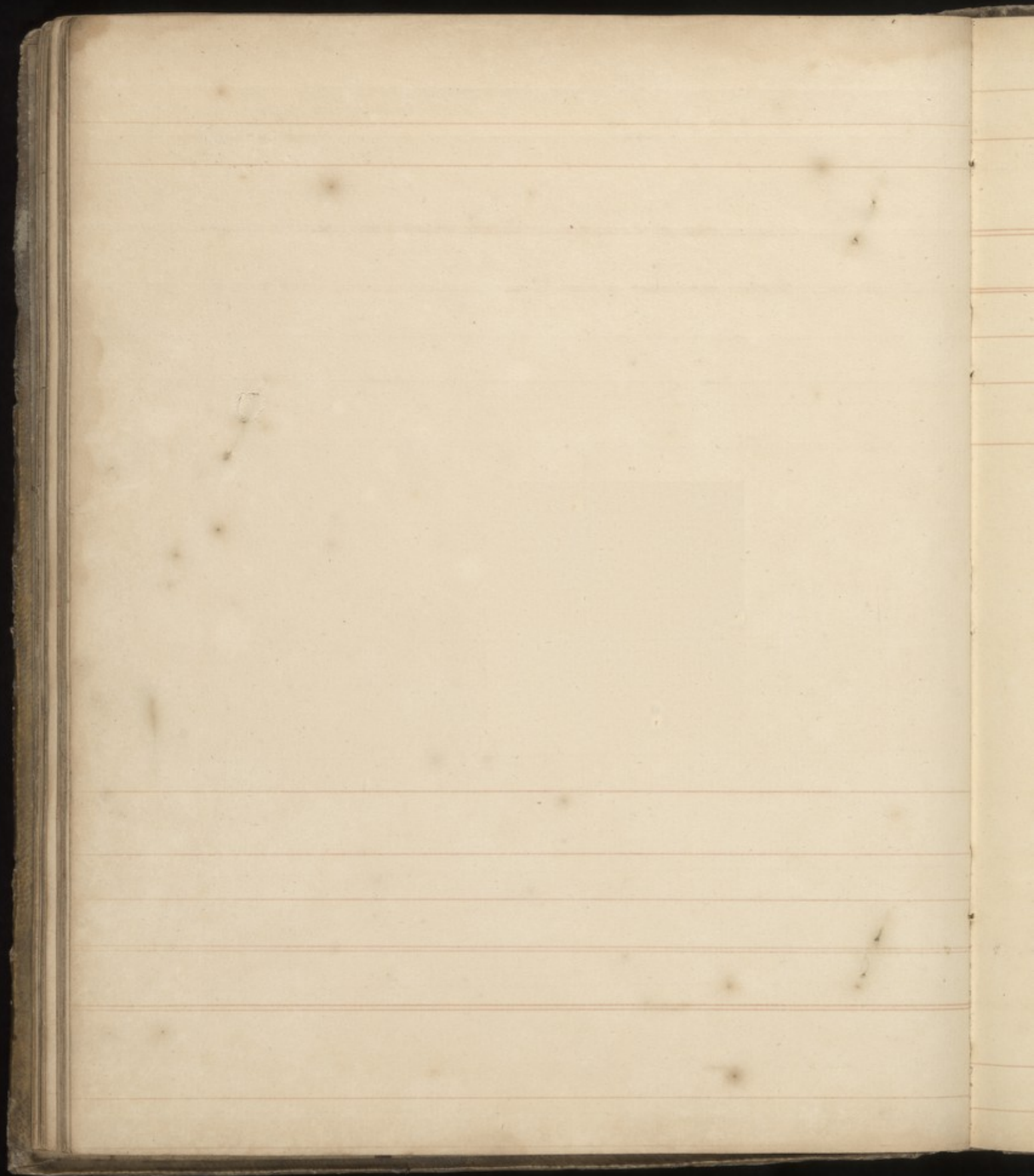






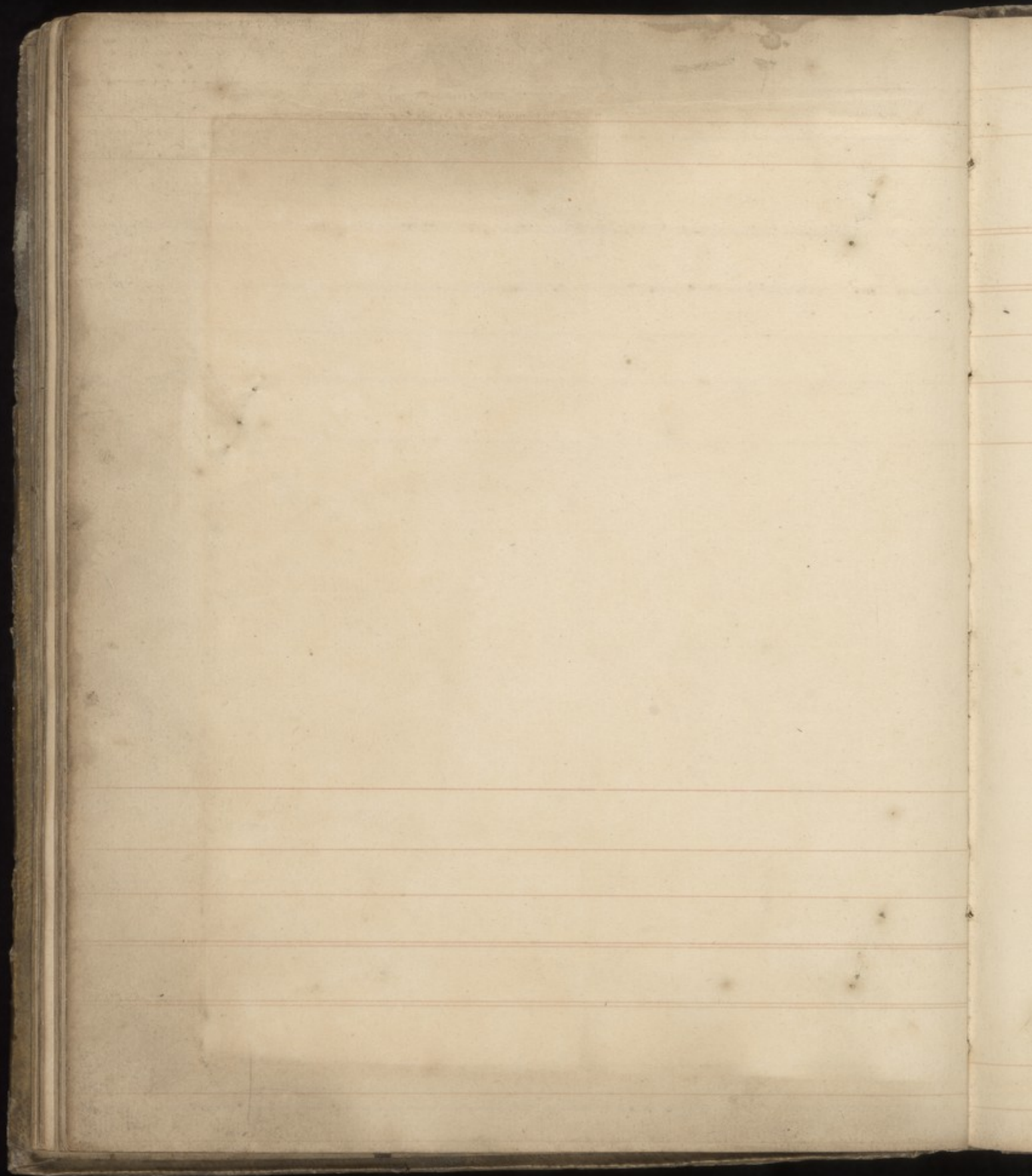






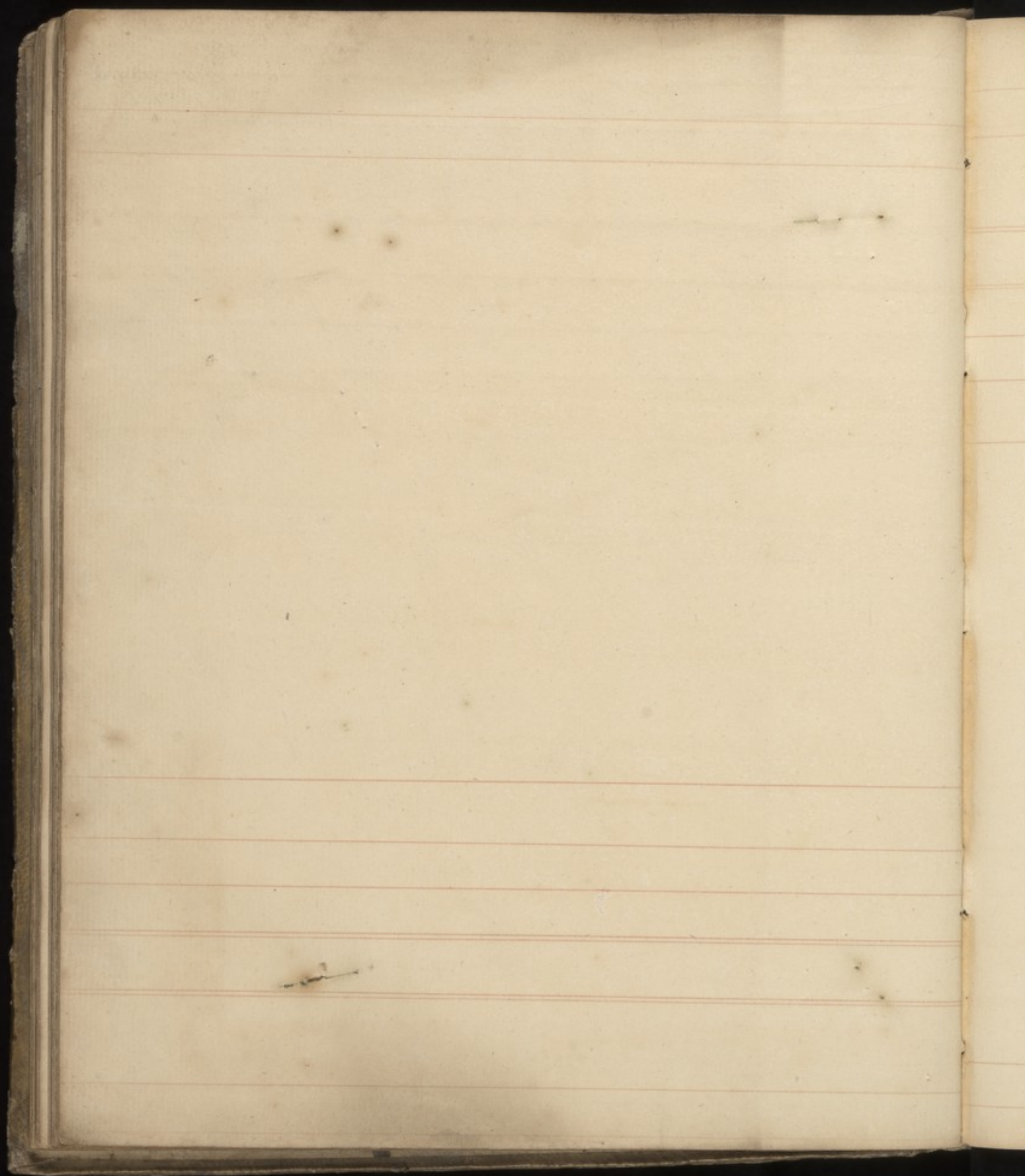




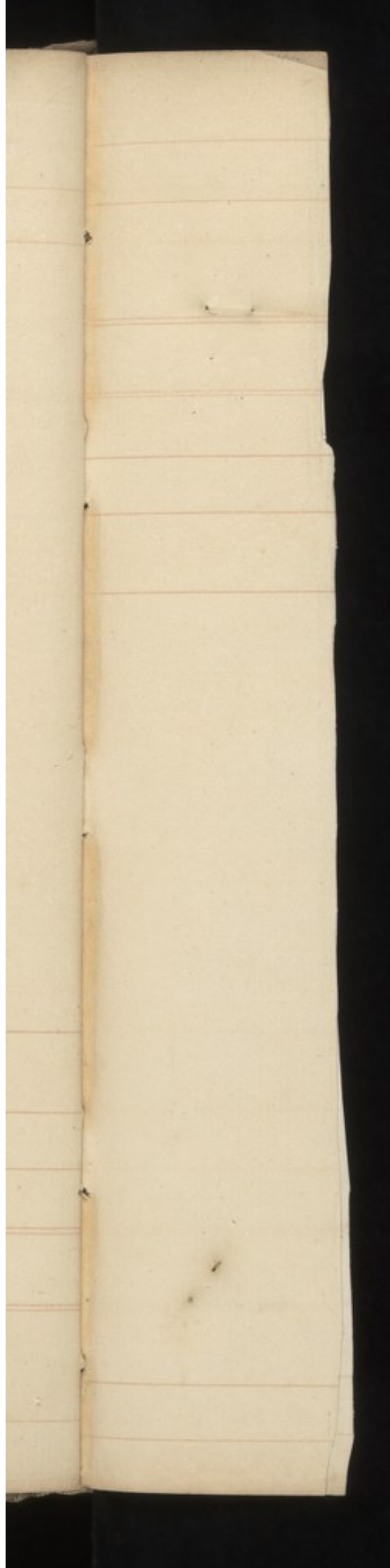


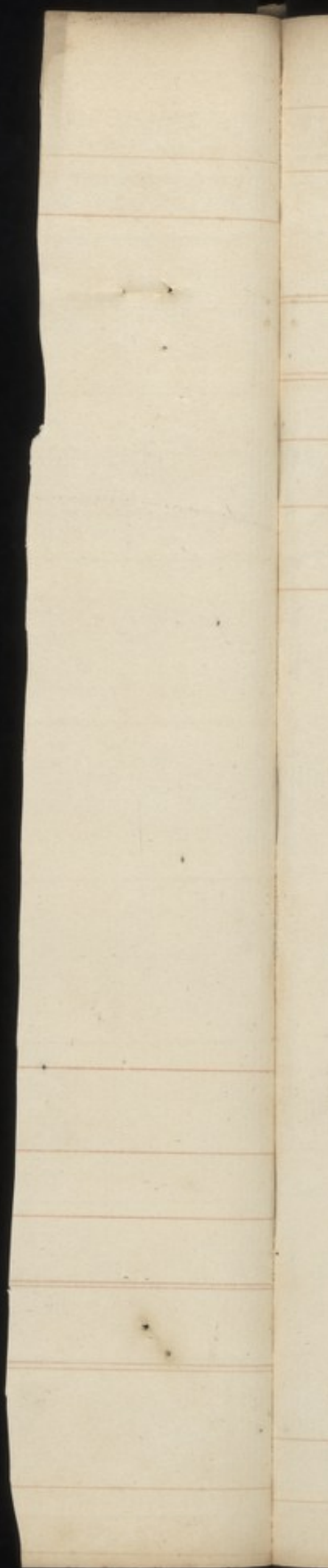


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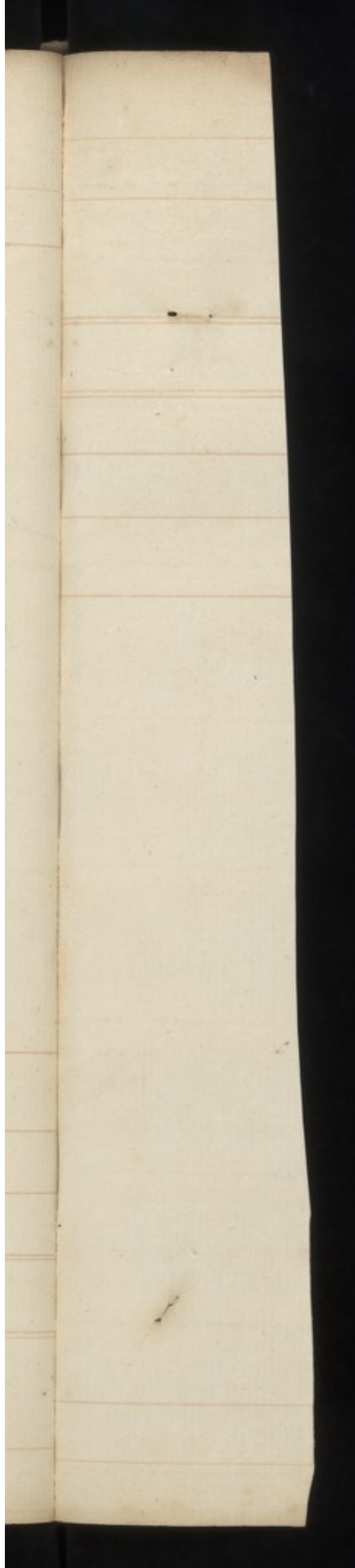












11

200

at 6

700

100

1000

My Vaughten at



1812



April

Money

From Mr. Hanbury

11	12 1/2	15	14 1/2	12 1/4	13 1/2	9 3/4	12 1/2	9 1/2	10	10 1/2	17 1/2
2	3	4 1/4	4 1/4	5	5	8	14	22	25	2	Received the day of

of from Hanbury for only <sup>myself</sup> ~~the sum of~~ being  
 Mr. Anne Duffie  
 a half a year annuity bequeathed to me by her will  
 due 24 day of June by me



1 15  
 14  
 3  
2 14

Wm. Duffie  
 1812



















Recette de Tincture De Rhubarbe viz, ou infusion de Rub<sup>us</sup>

Prenez une Pinte de Vieille Eau de Vie; Mettez deux onces de Rhubarbe; bien Coupée Mince que vous laisserez infusé pendant six Jours, en suite vous la Vuiderez Dans une quarte de Vin de Madeire avec les Chôre Suivante que vous y Mettrez viz;

Deux Dram de petite Graine de Cardimon Broyée;

Deux onces de Racine de Réglisse Verte, tirée,

Deux Dram de Saffran,

Deux Dram de Graine D'annis

Deux Dram de Graine de Fenouil le tout bien Broyé

Soixante Raisin et les pépins otés

Six onces de Sucre Candy Brun pilé

laisé le tout infusé pendant six jours a lors vous le Vuidez tout que le Mar;

Si l'aigres de Colique et frequant prenez deux Cuillérées pleine toutes les quatrième Nuit; Si autrement une fois tous les quinze jours comme il y en a occasion

Tincture de  
rubarbe

with MS 8576



Recipe de via —  
Take Hyork Six Drums Salt of Tartar  
Three Drums mix and grind very well  
in a Marble Mortar then boil them  
slowly in a quart of Distilled water  
for half an hour then add to it the  
best Scuratina aloes powdered Three  
Drums after wards boil them till the  
whole is reduced to one Pint and half  
then take it from the fire and  
infuse in it Rhubarb sliced and  
Saffron pulled in pieces of each Six  
Drums when cold Strain it off and add  
French Brandy half a Pint Filter the whole

and add Sager Candy four ounces—



The ointment of Lethargie of  
gold w<sup>th</sup> needles operation

Take of Lethargie of gold half a pound,  
White wine Vineger 3 pints, best  
oyle of olives one pint, let your lethargie  
be in the largest lumps you can get  
put it in a clean fire til it be red hot  
then take it out & beat it before it cools  
and put it into your Vineger in an earthen  
pipkin & let boil gently till the third part  
be wasted then let it stand 92 hours then  
pour it of the gravel into y<sup>r</sup> oile and beat  
it till comes to an ointment;

Is good for a burne or a green wound  
tater or ring-worm sore nipples kibbs or  
Chilblains

November 4<sup>e</sup> 12<sup>th</sup> 1734

MS. 2576



To make Currant Wine

the Currants with Stalks must  
be Pressed for Juice & to one quart  
of Juice put three quarts of  
Water & to every gallon of  
Liquor put 3 pounce of Sugar  
put it in a Tub ~~Let~~ it stand  
three Days to work then put  
it in your Cask & Stope it Down  
when it has stood some Time you  
may put what Brandy you Please  
the Water must be Boiled & stand  
to be Cold



### Green Cakes

a pound of ind half of the finest flower tryed a  
pound and quarter Butter and a pound of suger  
12 spoonfulls of sweet thick Cream half a pound  
of Currants washed pickt and tryed 8 yolks of eggs  
and four whites let your butter be beat ~~in~~ a cream first  
then mix all together and Beat it an hour before you put in  
your Currants the oven must be as hot as for farts

take a quarter of a pound of <sup>Enamel</sup> ~~of~~ almonds Blanck Beat them with near  
their wait in <sup>life</sup> suger some oraing flower wate make them into paste  
and dry them and see them one side at a time and dry them as pale  
as you can



## Savoy Biskets

put 12 eggs in one scale and in torker  
the same waite of sugar beat fine and  
sifted take yr sugar out and five eggs  
out of the of the scales and in place  
of the sugar put some flour the waite  
of the seven eggs remaining: this done  
beat the whites of yr eggs so as to make  
them like snow when beaten put to the  
yolks to them continuing beating the  
whole to gether then put in yr sugar  
and a little while after yr flour, with  
a little rest of lemon peel get ready some  
papers or moulds what size you please  
butter the inside and fill them half-  
full with it sift a little sugar on the  
top Bake them taking care yr oven is  
not too hot







Banneret & Conseil de la Ville d'Yverdun au Canton de Berne  
ir faisons, qu'ayant été requis à la part de Monsieur. Frédéric  
ciant bourgeois de cette Ville, de luy Expedier un acte  
sieur Jean Michel Poterat, Nous l'avons fait transcrire icy  
escriit sur nos Régistre des Batême;

Michel, filz de George Poterat & d'Elisabeth Berger  
été Batité Le 6<sup>e</sup> août 1722. a pour Parrain  
François Sebastian Pillivuyt et pour ~~M~~ Isaac Berger de  
Mad<sup>e</sup> Margueritte Pillivuyt  
Errevon.

at munie de Notre Seau de Ville  
retaire Le 29 avril 1769.

Pakud Secrétaire

Stratfieldsay near Hartford Bridge  
Hart.