

Dr. Browder's family almanac! : on a new plan, for 1847.

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DR. BROWDER'S
FAMILY ALMANAC!

ON A NEW PLAN, FOR

18 47,

CONTAINING A TREATISE ON
Consumption!



WRITTEN BY A DISTINGUISHED
Physician!

[Common Wild or Indian Turnip.]

BOSTON:
PUBLISHED BY WILLIAM A. EGERY,
AND MAY BE OBTAINED OF THE SELLING AGENTS OF
Browder's Sirup of Indian Turnip.

Eclipses in the Year 1847.

There will be two Eclipses of the Sun, and two of the moon this year.

1. There will be an Eclipse of the Moon at the time of her full on Wednesday, March 31st, in the afternoon, invisible in America.

2. There will be an Eclipse of the Sun on Thursday, April 15th, at the time of New Moon in the Morning, invisible in America.

3. There will be an Eclipse of the Moon on Friday, Sept. 24th, at the time of Full Moon in the Morning, invisible east of the Rocky Mountains.

4. There will be an Eclipse of the Sun on Saturday, Oct. 9th, at the time of New Moon in the morning, invisible in America excepting in the north eastern coast of Greenland.

MORNING STAR. Venus will be Evening Star until Oct. 3d, then Morning Star till July 22d, 1848.

CONSUMPTION, ITS CAUSES AND ITS CURE.

This fatal disease has justly been regarded as *the hydra-headed monster*, let loose to prey upon the human species. Hence, in proportion to its fatality, and the dread which its inception always inspires, have been the efforts of medical men to ascertain its causes, and arrest, if possible, its deadly progress. Nor has the matter been confined entirely to the *educated* medical profession. Ignorant *quacks* and pretending charlatans have taken advantage of the panic with which the community have been seized, in view of its fearful ravages, and flooded the country with nostrums, each of which is said to be a specific remedy for this direful malady in any and all of its various stages. They do not *even pretend*, however, to give the causes of the disease, or the rationale of their treatment. We however, ask the blind credulity of no individual; but will state some of the *causes*, with a recommendation of what we are satisfied is the best remedy in use for this disease, and leave each one to judge for himself.

Climate, food, natural conformation, &c., have been regarded as the primary causes of consumption; they are, however, but the *predisposing* causes—the *proximate* cause being the deposition of insoluble matter in the delicate organization of the lungs. Small lungs, congenital, or hereditary, are one of the most frequent predisposing causes of consumption, and under any

circumstances, where a great amount of animal heat must be generated, or laborious exertions engaged in, such an organization favors the deposition of insoluble matter in the lungs. Such deposit, however small, produces irritation which induces inflammation,—the inflammatory action continuing, fresh matter is deposited around the primary nucleus. These bodies serve as irritants to the adjacent parts. They inflame and secrete purulent matter, which infiltrates the substance of the tubercle, and causes its softening;—finally, death puts an end to the unequal struggle between an organization unfitted for its amount of function, and the causes demanding a full performance of it. The lungs not only oxygenize the blood and prepare it for circulation through the system; but, in common with the skin, digestive, and other organs, are exhalants, by which the effete, or waste matter is eliminated from the body. Hence it is obvious that disease in one organ concerned with others in the performance of similar functions, must be attended with a deranged function of all. If, for example, there be, as in the exanthemata, or eruptive diseases, deranged function of the skin, there is an unvarying tendency to congestion, and inflammation of the lungs, arising from the increased function they are compelled to perform, owing to the deranged condition of the cutaneous surface.

In fevers, also, the capillary changes being especially altered, there is a constant disposition to affections of the lungs, owing to the capillary disturbance. So, likewise, if the liver be disordered, it will be incapable of supplying the necessary amount of carbon, (properly prepared) to keep up the animal heat of the system.

The lungs will, therefore, either contain an insufficient amount of carbon, or the whole function of supplying the animal temperature will devolve exclusively upon them. Such condition from their over action, will prove a source, not of irritation only, but induce an increased waste of the pulmonary tissue, in conse-

quence of which there will inevitably be a predisposition to tuberculous deposit.

Every judicious physician in the treatment of disease, first endeavors to ascertain the cause of the disease, and pathological condition of the system, before deciding upon the course of treatment to be adopted; nor is there any necessity in ordinary cases, of concealing either the one, or the other from his patient, so far as he is capable of comprehending them.

The causes of consumption, then, and the character of treatment, may summarily be stated as follows.—
1st. Lime is the exciting cause of tubercle, arising from its abundant introduction into the circulation, through the food we take, &c. 2d. That climate, food, occupation, habits, and natural conformation, are predisposing causes. 3d. These predisposing causes act by setting up irritation, and increased local function in the lungs. 4th. That in order to diminish the amount of function in one organ, engaged with others in the performance of the *same* function, it is essential to withdraw the predisposing cause, by increasing the action of the co-operating organs.—
Hence the importance of resorting to hygienic measures, such as the use of cold, or warm baths, (as the constitution will allow) and *free* and lengthened exercise in the open air. These in themselves, however, are insufficient, even in the incipient stages of the disease, to effect a cure. Hence the importance of resorting to timely medicinal agents. And among all the articles in the *Materia Medica*, there is none possessing a greater reputation, or more justly celebrated in diseases of the throat, bronchial tubes, and lungs, than the *ARUM TRIPHYLLUM*, or *INDIAN TURNIP*, of which, with other ingredients, equally efficacious, a compound has been formed by Dr. Jonathan Browder, for the relief of pulmonary complaints, and diseases arising from imperfect, or deranged action of the liver and digestive organs, which needs only to be tried by the afflicted, to be duly appreciated.

MOON'S PHASES.

Full Moon, 1 d. 9 h. 58 m. M.

New Moon, 16 d. 8 h. 1 m. E.

First Quarter, 23 d. 11 h. 34 m. M.

Full Moon, 31 d. 3 h. 45 m. E.



| D of M. | D. of W ^k . | SUN | | Moon | | Moon's P acc. | H. W. | | RECEIPTS. |
|---------------|------------------------------|---------------|-------|-------|---------|------------------|-------|---|-----------|
| | | Rises & Sets. | Rises | Rises | Boston. | | | | |
| | | h. m. | h. m. | h. m. | h. m. | | h. m. | | |
| 1 | Fri | 7 32 | 4 36 | Rises | breast | 11 14 | | <p>WEDDING CAKE. 3 lbs. flour, 2½ lbs. butter, 2 lbs. sugar, 1 pint of molasses, 27 eggs, 1 lb. citron, 2 lbs. raisins (stoned and cut in pieces,) 2 lbs. English currants, ½ pint of cream (sweet or a little sour,) 2 tea-spoonfuls of saleratus.</p> <p>Separate the yolks from the whites as you break the eggs, and put them in different dishes. Roll the sugar, then beat it thoroughly with the yolks, then add the butter, previously beaten some, and part of the flour, and beat it again, then let it stand and rise, while you whip the whites wholly to a froth, which can be done with two forks or two quills, using the feather end, quicker than with a spoon. As soon as the whites are wholly froth which may be known by their not slipping on the dish when it is turned, add them to the previous mixture, and also add the fruit, cream, and most of the flour, reserving a little to put in after the saleratus, which should be dissolved in a little warm water and put in a few minutes before the cake goes into the oven. Season it high with cloves, cinnamon, and nutmeg. If the eggs are very large the cake may require a little more flour than by weight as given, to make it thick so that the fruit</p> | |
| 2 | Sat | 7 32 | 4 36 | 6 8 | breast | 11 58 | | | |
| 3 | C | 7 32 | 4 37 | 7 6 | heart | Ev 38 | | | |
| 4 | Mo | 7 32 | 4 38 | 8 4 | heart | 1 13 | | | |
| 5 | Tu | 7 32 | 4 39 | 9 1 | bowels | 1 48 | | | |
| 6 | W | 7 32 | 4 40 | 9 58 | bowels | 2 21 | | | |
| 7 | Th | 7 32 | 4 41 | 10 55 | bowels | 2 56 | | | |
| 8 | Fri | 7 32 | 4 42 | 11 53 | reins | 3 33 | | | |
| 9 | Sat | 7 32 | 4 43 | Morn | reins | 4 10 | | | |
| 10 | C | 7 31 | 4 44 | 0 51 | secrets | 4 52 | | | |
| 11 | Mo | 7 31 | 4 46 | 1 51 | secrets | 5 50 | | | |
| 12 | Tu | 7 31 | 4 47 | 2 52 | secrets | 7 2 | | | |
| 13 | W | 7 31 | 4 48 | 3 53 | thighs | 8 15 | | | |
| 14 | Th | 7 30 | 4 49 | 4 53 | thighs | 9 25 | | | |
| 15 | Fri | 7 30 | 4 50 | 5 50 | knees | 10 19 | | | |
| 16 | Sat | 7 29 | 4 51 | Sets. | knees | 11 9 | | | |
| 17 | C | 7 29 | 4 52 | 6 6 | legs | 11 55 | | | |
| 18 | Mo | 7 28 | 4 54 | 7 20 | legs | Morn | | | |
| 19 | Tu | 7 28 | 4 55 | 8 34 | feet | 0 41 | | | |
| 20 | W | 7 27 | 4 56 | 9 46 | feet | 1 25 | | | |
| 21 | Th | 7 26 | 4 57 | 10 57 | head | 2 09 | | | |
| 22 | Fri | 7 26 | 4 59 | Morn | head | 2 55 | | | |
| 23 | Sat | 7 25 | 5 | 0 6 | neck | 3 42 | | | |
| 24 | C | 7 24 | 5 1 | 1 12 | neck | 4 31 | | | |
| 25 | Mo | 7 23 | 5 2 | 2 16 | arms | 5 28 | | | |
| 26 | Tu | 7 22 | 5 4 | 3 16 | arms | 6 38 | | | |
| 27 | W | 7 21 | 5 5 | 4 11 | arms | 7 56 | | | |
| 28 | Th | 7 21 | 5 6 | 5 0 | breast | 9 13 | | | |
| 29 | Fri | 7 20 | 5 8 | 5 45 | breast | 10 15 | | | |
| 30 | Sat | 7 19 | 5 9 | 6 24 | heart | 11 4 | | | |
| 31 | C | 7 18 | 5 10 | Rises | heart | 11 46 | | | |



MOON'S PHASES.

Third Quarter, 8 d. 8 h. 55 m. M.

New Moon, 15 d. 6 h. 42 m. M.

First Quarter, 21 d. 11 h. 15 m. E.

| D. of M. | D. of W ^{ch} . | SUN Rises & Sets. | | Moon Rises. | | Moon's Place. | H. W. Boston. | RECEIPTS. |
|----------|-------------------------|-------------------|----|-------------|----|---------------|---------------|---|
| | | h. | m. | h. | m. | | h. m. | |
| 1 | Mo | 7 | 17 | 5 | 12 | 6 52 | heart Ev 22 | will not fall to the lower part. If the flour be dried and then cooled the cake will be lighter. If you wish the cake to look black, scorch the flour slowly and then cool thoroughly before using, and also add allspice with the other seasoning. The citron should be cut in thin slices. The currants should be picked over and washed in several waters and then dried, and this should always be done a day or two previous to making the cake, as it takes much time. Bake the loaves a little more than twice as long as you would wheat-bread of the same size. FOR FROSTING. Take the whites of 12 eggs beat them to a perfect froth, add one ounce of starch, half an ounce of white gum arabic, and fine powdered white sugar enough to make it very thick. Spread it on with a knife when the cake is a little warm and it will cut handsomely. Add a small quantity of rose water or essence of lemon to flavor it, before spreading. 12 white will frost three large loaves. A very fine saw to cut through thick frosting, is better than than a |
| 2 | Tu | 7 | 16 | 5 | 13 | 7 49 | bowels 0 55 | |
| 3 | W | 7 | 15 | 5 | 14 | 8 46 | bowels 1 26 | |
| 4 | Th | 6 | 13 | 5 | 16 | 9 43 | reins 1 56 | |
| 5 | Fri | 7 | 12 | 5 | 17 | 10 41 | reins 2 28 | |
| 6 | Sat | 7 | 11 | 5 | 18 | 11 39 | reins 2 59 | |
| 7 | C | 7 | 10 | 5 | 20 | Morn | secrets 3 34 | |
| 8 | Mo | 7 | 9 | 5 | 21 | 38 | secrets 4 11 | |
| 9 | Tu | 7 | 7 | 5 | 22 | 1 37 | thighs 4 58 | |
| 10 | W | 7 | 6 | 5 | 23 | 2 36 | thighs 6 3 | |
| 11 | Th | 7 | 5 | 5 | 25 | 3 33 | knees 7 27 | |
| 12 | Fri | 7 | 4 | 5 | 26 | 4 27 | knees 8 47 | |
| 13 | Sat | 7 | 2 | 5 | 27 | 5 17 | knees 9 58 | |
| 14 | C | 7 | 1 | 5 | 29 | 6 2 | legs 10 49 | |
| 15 | Mo | 7 | 0 | 5 | 30 | Sets. | legs 11 37 | |
| 16 | Tu | 6 | 58 | 5 | 31 | 7 23 | feet Morn | |
| 17 | W | 6 | 57 | 5 | 33 | 8 37 | feet 0 24 | |
| 18 | Th | 6 | 55 | 5 | 34 | 9 50 | head 1 8 | |
| 19 | Fri | 6 | 54 | 5 | 35 | 11 0 | head 1 52 | |
| 20 | Sat | 6 | 52 | 5 | 36 | Morn | neck 2 35 | |
| 21 | C | 6 | 51 | 5 | 38 | 0 7 | neck 3 19 | |
| 22 | Mo | 6 | 49 | 5 | 39 | 1 9 | arms 4 3 | |
| 23 | Tu | 6 | 48 | 5 | 40 | 2 6 | arms 4 54 | |
| 24 | W | 6 | 46 | 5 | 42 | 2 57 | breast 6 1 | |
| 25 | Th | 6 | 45 | 5 | 43 | 3 43 | breast 7 27 | |
| 26 | Fri | 6 | 43 | 5 | 44 | 4 24 | heart 8 48 | |
| 27 | Sat | 6 | 42 | 5 | 45 | 5 0 | heart 9 59 | |
| 28 | C | 6 | 40 | 5 | 46 | 5 33 | heart 10 45 | |

knife, then slip a sharp knife through the cake.

COMPOSITION CAKE. One lb. flour, one of sugar, half a lb. of butter, half a pint of cream, 7 eggs. Raisons, citron, and spices to suit the taste.

MOON'S PHASES.

Full Moon, 1 d. 10 h. 25 m. E.

New Moon, 16 d. 4 h. 27 m. E.

First Quarter, 23 d. 0 h. 57 m. E.

Full Moon, 31 d. 4 h. 33 m. E.



| D. of M. | D. of W ^k . | SUN Rises & Sets. | | Moon Sets. | | Moon's Place. | H. W. Boston. | | RECEIPTS. |
|----------|------------------------|-------------------|----|------------|----|---------------|---------------|-------|--|
| | | h. | m. | h. | m. | | h. | m. | |
| 1 | Mo | 6 | 38 | 5 | 48 | 6 3 | bowels | 11 26 | <p>CHEAP LOAF CAKE. Six lbs. flour, 3 lbs. sugar 2 lbs. butter, 6 eggs, 3 gills yeast, 3 pints sweet milk, 1 oz. cinnamon.—Fruit and other spices make it richer.</p> <p>Rub the flour and butter together, then mix with the milk and yeast, and let it rise. Then add the other articles and let it rise light again, in the same pans you bake it in.</p> |
| 2 | Tu | 6 | 37 | 5 | 49 | Rises | bowels | 12 0 | |
| 3 | W | 6 | 35 | 5 | 50 | 7 37 | bowels | Ev 32 | |
| 4 | Th | 6 | 33 | 5 | 51 | 8 34 | reins | 1 1 | |
| 5 | Fri | 6 | 32 | 5 | 53 | 9 31 | reins | 1 30 | |
| 6 | Sat | 6 | 30 | 5 | 54 | 10 30 | secrets | 2 1 | |
| 7 | C | 6 | 28 | 5 | 55 | 11 28 | secrets | 2 29 | |
| 8 | Mo | 6 | 27 | 5 | 56 | Morn | secrets | 3 3 | |
| 9 | Tu | 6 | 25 | 5 | 57 | 0 25 | thighs | 3 41 | |
| 10 | W | 6 | 23 | 5 | 59 | 1 21 | thighs | 4 27 | |
| 11 | Th | 6 | 22 | 6 | 0 | 2 15 | knees | 5 26 | <p>SPONGE CAKE. One lb of sugar, $\frac{1}{2}$ lb flour, 10 eggs. Beat the whites separately and the yolks and sugar together; then mix quick, add a little lemon or nutmeg, and bake in square cornered tins about 20 or 30 minutes.</p> <p>ANOTHER. 3 cups of sugar, 3 of flour, 10 eggs. Make as above.</p> <p>CUP CAKE. 1 cup of butter, 2 sugar, 3 flour, 4 eggs, $\frac{1}{2}$ teaspoonful salæ-ratus. A cup of cream makes it lighter and more simple.</p> <p>BREAD CAKE. 1 pint wheat dough, 1 cup sugar, 1 of butter, 3 eggs, a little salæ-ratus, raisins and spices. Mix well, let it rise half an hour, then bake.</p> |
| 12 | Fri | 6 | 20 | 6 | 1 | 3 5 | knees | 6 48 | |
| 13 | Sat | 6 | 18 | 6 | 2 | 3 51 | legs | 8 15 | |
| 14 | C | 6 | 17 | 6 | 3 | 4 33 | legs | 9 32 | |
| 15 | Mo | 6 | 15 | 6 | 4 | 5 13 | feet | 10 28 | |
| 16 | Tu | 6 | 13 | 6 | 6 | Sets | feet | 11 16 | |
| 17 | W | 6 | 11 | 6 | 7 | 7 24 | head | Morn | |
| 18 | Th | 6 | 10 | 6 | 8 | 8 38 | head | 0 1 | |
| 19 | Fri | 6 | 8 | 6 | 9 | 9 49 | neck | 0 45 | |
| 20 | Sat | 6 | 6 | 6 | 10 | 10 55 | neck | 1 29 | |
| 21 | C | 6 | 4 | 6 | 11 | 11 57 | arms | 2 12 | |
| 22 | Mo | 6 | 3 | 6 | 12 | Morn | arms | 2 54 | |
| 23 | Tu | 6 | 1 | 6 | 14 | 0 52 | breast | 3 39 | |
| 24 | W | 5 | 59 | 6 | 15 | 1 41 | breast | 4 29 | |
| 25 | Th | 5 | 57 | 6 | 16 | 2 23 | breast | 5 30 | |
| 26 | Fri | 5 | 56 | 6 | 17 | 3 1 | heart | 6 52 | |
| 27 | Sat | 5 | 54 | 6 | 18 | 3 35 | heart | 8 13 | |
| 28 | C | 5 | 52 | 6 | 19 | 4 5 | bowels | 9 25 | |
| 29 | Mo | 5 | 50 | 6 | 20 | 4 34 | bowels | 10 18 | |
| 30 | Tu | 5 | 49 | 6 | 21 | 5 2 | bowels | 10 57 | |
| 31 | W | 5 | 47 | 6 | 23 | Rises | reins | 11 28 | |



MOON'S PHASES.

Third Quarter, 8 d. 10 h. 42 m. M.
 New Moon, 15 d. 1 h. 38 m. M.
 First Quarter, 22 d. 4 h. 25 m. M.
 Full Moon, 30 d. 8 h. 42 m. M.

| D. of M. | Days of W ^k . | SUN | | Moon | | Moon's Place. | H. W. | | RECEIPTS. |
|----------------|--------------------------------|-------|------|-------|------|------------------|---------|-------|--|
| | | Rises | Sets | Rises | Sets | | Boston | | |
| | | h. | m. | h. | m. | | h. | m. | |
| 1 | Th | 5 | 45 | 6 | 24 | 7 25 | reins | 12 0 | <p>HARD GINGERBREAD. Four table spoons of milk 1 cup sugar, one cup molasses $\frac{1}{2}$ cup butter, 1 teaspoon saleratus, 2 table spoons of ginger; flour sufficient to knead well, roll thin bake 15 or 20 minutes.</p> <p>BAKER'S GINGERBREAD. A piece of alum large as a nutmeg, pound it, add a table spoonful of saleratus, $\frac{1}{2}$ a cup butter, $\frac{3}{4}$ cup boiling water, let the mixture cool, then add 2 cups molasses, beat well together, add what ginger you like and flour enough to make it roll out smooth, cut it stamp it, and bake quick.</p> <p>NICE SUGAR GINGERBREAD. Two lbs flour $1\frac{1}{2}$ lbs sugar, $1\frac{1}{2}$ butter, 9 eggs, $\frac{1}{2}$ a teaspoonful saleratus, a tablespoon of ginger. Caraway and spice improve it. Spread thin, bake thoroughly.</p> <p>COOKIES. Four eggs, 2 teacups sugar, one of butter a trifle of saleratus, nutmeg and caraway seeds partly pounded, flour sufficient to roll and cut smooth, but not very hard. Bake slowly.</p> <p>SOFT COOKIES. Two cups thin cream, or nice buttermilk, 2 cups sugar, 3 eggs, caraway, cinnamon or nutmeg. Flour to make it as thick as</p> |
| 2 | Fri | 6 | 43 | 6 | 25 | 8 24 | secrets | Ev 32 | |
| 3 | Sat | 5 | 42 | 6 | 26 | 9 22 | secrets | 1 3 | |
| 4 | C | 5 | 40 | 6 | 27 | 10 20 | secrets | 1 33 | |
| 5 | Mo | 5 | 38 | 6 | 28 | 11 16 | thighs | 2 6 | |
| 6 | Tu | 5 | 37 | 6 | 29 | Morn | thighs | 2 39 | |
| 7 | W | 5 | 35 | 6 | 30 | 0 9 | knees | 3 19 | |
| 8 | Th | 5 | 33 | 6 | 31 | 0 59 | knees | 4 8 | |
| 9 | Fri | 5 | 32 | 6 | 33 | 1 45 | legs | 5 7 | |
| 10 | Sat | 5 | 30 | 6 | 34 | 2 27 | legs | 6 28 | |
| 11 | C | 5 | 28 | 6 | 35 | 3 7 | feet | 7 50 | |
| 12 | Mo | 5 | 27 | 6 | 36 | 3 44 | feet | 9 5 | |
| 13 | Tu | 5 | 25 | 6 | 37 | 4 20 | head | 10 4 | |
| 14 | W | 5 | 23 | 6 | 38 | 4 57 | head | 10 52 | |
| 15 | Th | 5 | 22 | 6 | 39 | Sets | neck | 11 37 | |
| 16 | Fri | 5 | 20 | 6 | 40 | 8 34 | neck | Morn | |
| 17 | Sat | 5 | 18 | 6 | 41 | 9 40 | arms | 0 22 | |
| 18 | C | 5 | 17 | 6 | 43 | 10 40 | arms | 1 8 | |
| 19 | Mo | 5 | 15 | 6 | 44 | 11 33 | arms | 1 50 | |
| 20 | Tu | 5 | 14 | 6 | 45 | Morn | breast | 2 32 | |
| 21 | W | 5 | 12 | 6 | 46 | 0 19 | breast | 3 16 | |
| 22 | Th | 5 | 11 | 6 | 47 | 1 0 | heart | 4 4 | |
| 23 | Fri | 5 | 9 | 6 | 48 | 1 35 | heart | 5 1 | |
| 24 | Sat | 5 | 8 | 6 | 49 | 2 7 | heart | 6 12 | |
| 25 | C | 5 | 6 | 6 | 50 | 2 37 | bowels | 7 27 | |
| 26 | Mo | 5 | 5 | 6 | 51 | 3 5 | bowels | 8 39 | |
| 27 | Tu | 5 | 3 | 6 | 53 | 3 33 | reins | 9 38 | |
| 28 | W | 5 | 2 | 6 | 54 | 4 1 | reins | 10 19 | |
| 29 | Th | 5 | 0 | 6 | 55 | 4 31 | reins | 10 56 | |
| 30 | Fri | 4 | 59 | 6 | 56 | Rises | secrets | 11 30 | |

pancakes. Drop from a spoon on buttered tins, and bake 15 or 20 min.

MOON'S PHASES

Third Quarter, 7 d. 6 h. 5. m. E.

New Moon, 14 d. 10. h. 39. m. M.

First Quarter, 21 d. 9. h. 15 m. E.

Full Moon, 29. d. 10. h. 2 m. E.



| D. of M. | Days of W ^k . | SUN | | | | Moon | | Moon's Place. | H. W. | | RECEIPTS. |
|----------------|--------------------------------|---------------|----|--------|----|---------|----|------------------|-------|----|---|
| | | Rises & Sets. | | Rises. | | Boston. | | | | | |
| | | h. | m. | h. | m. | h. | m. | h. | m. | | |
| 1 | Sat | 4 | 58 | 6 | 57 | 8 | 14 | secrets | Ev | 3 | CRACKER PUDDING. Three large or four small crackers, pounded, 4 eggs 3 pints of milk, 1 pint of cream, (or in want of cream, put $\frac{1}{2}$ cup of butter, and a little more than 3 pints of milk,) sugar enough to make it sweet as custard, a teaspoon of cinnamon, $\frac{1}{4}$ lb. box raisins, and a little salt. Beat the eggs and sugar together. Bake 1, or $1\frac{1}{2}$ hours. Eat with butter or hot sauce. |
| 2 | C | 4 | 56 | 6 | 58 | 9 | 11 | thighs | 0 | 36 | |
| 3 | Mo | 4 | 55 | 6 | 59 | 10 | 6 | thighs | 1 | 9 | |
| 4 | Tu | 4 | 54 | 7 | 0 | 10 | 57 | knees | 1 | 43 | |
| 5 | W | 4 | 52 | 7 | 1 | 11 | 54 | knees | 2 | 21 | |
| 6 | Th | 4 | 51 | 7 | 2 | Morn | | knees | 3 | 5 | |
| 7 | Fri | 4 | 50 | 7 | 3 | 0 | 27 | legs | 3 | 55 | |
| 8 | Sat | 4 | 49 | 7 | 5 | 1 | 6 | legs | 4 | 56 | |
| 9 | C | 4 | 48 | 7 | 6 | 1 | 42 | feet | 6 | 8 | |
| 10 | Mo | 4 | 46 | 7 | 7 | 2 | 18 | feet | 7 | 25 | |
| 11 | Tu | 4 | 45 | 7 | 8 | 2 | 53 | head | 8 | 37 | |
| 12 | W | 4 | 44 | 7 | 9 | 3 | 29 | head | 9 | 36 | |
| 13 | Th | 4 | 43 | 7 | 10 | 4 | 8 | neck | 10 | 27 | |
| 14 | Fri | 4 | 42 | 7 | 11 | Sets. | | neck | 11 | 17 | |
| 15 | Sat | 4 | 41 | 7 | 12 | 8 | 13 | arms | Morn | | |
| 16 | C | 4 | 40 | 7 | 13 | 9 | 21 | arms | 0 | 4 | |
| 17 | Mo | 4 | 39 | 7 | 14 | 10 | 12 | breast | 0 | 48 | |
| 18 | Tu | 4 | 38 | 7 | 15 | 10 | 55 | breast | 1 | 31 | |
| 19 | W | 4 | 37 | 7 | 16 | 11 | 34 | heart | 2 | 13 | |
| 20 | Th | 4 | 36 | 7 | 17 | Morn | | heart | 2 | 56 | |
| 21 | Fri | 4 | 35 | 7 | 18 | 0 | 8 | heart | 3 | 41 | |
| 22 | Sat | 4 | 34 | 7 | 19 | 0 | 38 | bowels | 4 | 32 | |
| 23 | C | 4 | 34 | 7 | 20 | 1 | 7 | bowels | 5 | 28 | |
| 24 | Mo | 4 | 33 | 7 | 21 | 1 | 35 | reins | 6 | 37 | |
| 25 | Tu | 4 | 32 | 7 | 22 | 2 | 3 | reins | 3 | 39 | |
| 26 | W | 4 | 31 | 7 | 22 | 2 | 32 | reins | 8 | 40 | |
| 27 | Th | 4 | 31 | 7 | 23 | 3 | 3 | secrets | 9 | 34 | |
| 28 | Fri | 4 | 30 | 7 | 24 | 3 | 38 | secrets | 10 | 16 | |
| 29 | Sat | 4 | 29 | 7 | 25 | Rises | | thighs | 10 | 59 | |
| 30 | C | 4 | 29 | 7 | 26 | 8 | 0 | thighs | 11 | 37 | |
| 31 | Mo | 4 | 28 | 7 | 27 | 8 | 54 | thighs | Ev | 15 | |

CRACKER PUDDING.
 Three large or four small crackers, pounded, 4 eggs 3 pints of milk, 1 pint of cream, (or in want of cream, put $\frac{1}{2}$ cup of butter, and a little more than 3 pints of milk,) sugar enough to make it sweet as custard, a teaspoon of cinnamon, $\frac{1}{4}$ lb. box raisins, and a little salt. Beat the eggs and sugar together. Bake 1, or $1\frac{1}{2}$ hours. Eat with butter or hot sauce.

BREAD PUDDING. 1 lb. bread, or biscuit soaked in 1 quart of milk, run it through a sieve or colander; add 7 eggs, and $\frac{3}{4}$ lb. sugar, previously beaten together, 1 lb. butter, $\frac{1}{2}$ lb raisins, nutmeg, cinnamon, rose-water to suit taste. Bake $\frac{3}{4}$ hour.

BOILED FLOUR PUDDING. 1 lb. flour, 1 qt. new milk, 9 eggs, put in a bag or tin pudding boiler, drop in boiling water and keep steadily boiling $1\frac{1}{2}$ hour. Eat with sweet sauce. Six, or three eggs will answer, by adding a little more flour and salt.

BOILED INDIAN PUDDING. One quart new milk, 1 or 2 eggs, a little salt, and Indian meal sufficient to make a stiff batter. Boil steadily 3 or 4 hours. Eat with sweetened cream, or butter and molasses.



MOON'S PHASES.

Third Quarter, 5 d. 11 h. 22 m. E.
 New Moon, 12 d. 8 h. 8 m. E.
 First Quarter, 20 d. 2 h. 48 m. E.
 Full Moon, 28 d. 8 h. 39 m. M.

| D. of M. | Days of W ^k | SUN. Rises & Sets. | | Moon Rises. | | Moon's Place. | H. W. Boston. | RECEIPTS. |
|----------|------------------------|--------------------|-------|-------------|-------|---------------|---------------|---|
| | | h. m. | h. m. | h. m. | h. m. | | | |
| 1 | Tu | 4 28 | 7 27 | 9 43 | | knees | 0 52 | ANOTHER BOILED INDIAN PUDDING. One qt. of sour milk, salgeratus enough to sweeten it, 2 spoonfuls molasses, a little salt, and meal to make it quite thick. Boil 3 hours. |
| 2 | W | 4 27 | 7 28 | 10 28 | | knees | 1 29 | |
| 3 | Th | 4 27 | 7 29 | 11 8 | | legs | 2 11 | |
| 4 | Fri | 4 27 | 7 29 | 11 45 | | legs | 2 55 | BAKED RICE PUDDING. One cup of rice, boil it 20 minutes, add 3 pints milk, a cup of cream or a large spoonful of butter, 4 eggs, 2 cups sugar, $\frac{1}{2}$ a teaspoon of salt, spice to your taste. Bake $\frac{3}{4}$ of an hour. |
| 5 | Sat | 4 26 | 7 30 | Morn | | feet | 3 46 | |
| 6 | C | 4 26 | 7 31 | 0 20 | | feet | 4 44 | |
| 7 | Mo | 4 26 | 7 31 | 0 54 | | head | 5 49 | TAPIOCA PUDDING. One cup tapioca, 1 quart new milk, 4 eggs, 6 or 8 tablespoonfuls of sugar. Wash the tapioca as you would rice, then put part of the milk to it and let it soak 2 or 3 hours. Mix and bake $\frac{1}{2}$ or $\frac{3}{4}$ of an hour. |
| 8 | Tu | 4 25 | 7 32 | 1 29 | | head | 7 1 | |
| 9 | W | 4 25 | 7 33 | 2 5 | | neck | 8 6 | |
| 10 | Th | 4 25 | 7 33 | 2 45 | | neck | 9 12 | MINUTE PUDDING.— One quart new milk, take $\frac{1}{2}$ pint of it to mix with some flour for thickening. When it boils, pour in the thickening, then stir in flour to make it thick enough; when nearly done, pour in 2 eggs, previously beaten, and some salt. The quicker it is made the better. Eat with hot sauce, or butter and molasses. |
| 11 | Fri | 4 25 | 7 34 | 3 29 | | arms | 10 11 | |
| 12 | Sat | 4 24 | 7 34 | Sets. | | arms | 11 4 | |
| 13 | C | 4 24 | 7 35 | 8 2 | | breast | 11 50 | For Pudding Sauces see several valuable recipes on the next page of the Almanac, in the table for July. |
| 14 | Mo | 4 24 | 7 35 | 8 49 | | breast | Morn | |
| 15 | Tu | 4 24 | 7 36 | 9 30 | | breast | 0 34 | |
| 16 | W | 4 24 | 7 36 | 10 7 | | heart | 1 15 | |
| 17 | Th | 4 24 | 7 36 | 10 39 | | heart | 1 55 | |
| 18 | Fri | 4 24 | 7 37 | 11 9 | | bowels | 2 34 | |
| 19 | Sat | 4 25 | 7 37 | 11 37 | | bowels | 3 15 | |
| 20 | C | 4 25 | 7 37 | Morn | | bowels | 3 55 | |
| 21 | Mo | 4 25 | 7 38 | 0 5 | | reins | 4 41 | |
| 22 | Tu | 4 25 | 7 38 | 0 33 | | reins | 5 34 | |
| 23 | W | 4 25 | 7 38 | 1 3 | | secrets | 6 39 | |
| 24 | Th | 4 26 | 7 38 | 1 36 | | secrets | 7 40 | |
| 25 | Fri | 4 26 | 7 38 | 2 13 | | secrets | 8 42 | |
| 26 | Sat | 4 26 | 7 38 | 2 55 | | thighs | 9 38 | |
| 27 | C | 4 27 | 7 38 | 3 44 | | thighs | 10 25 | |
| 28 | Mo | 4 27 | 7 38 | Rises | | knees | 11 11 | |
| 29 | Tu | 4 27 | 7 38 | 8 25 | | knees | 11 53 | |
| 30 | W | 4 28 | 7 38 | 9 8 | | legs | Ev 36 | |

For Pudding Sauces see several valuable recipes on the next page of the Almanac, in the table for July.

MOON'S PHASES.

Third Quarter, 5 d. 3 h. 58 m. M.

New Moon, 12 d. 6 h. 54 m. M.

First Quarter, 20 d. 8 h. 8. m. M.

Full Moon, 27 d. 5 h. 24 m. E.



| D. of M. | Days of W'k. | SUN. Rises & Sets. | | Moon Rises | | Moon's Place. | H. W. Boston. | RECEIPTS. |
|----------|--------------|--------------------|-------|------------|-------|---------------|---------------|--|
| | | h. m. | h. m. | h. m. | h. m. | | h. m. | |
| 1 | Th | 4 28 | 7 38 | 9 47 | | legs | 1 18 | <p>PUDDING SAUCE.— Take equal parts of nice butter and sugar, mix them thoroughly without warming, add a little rose-water, make it what form you please, and grate nutmeg over it. The yolk of an egg beaten smooth with sugar, and then mixed with it, is considered by some an improvement.</p> <p>COLD SOFT SAUCE FOR PUDDING. Half a lb. of butter, $\frac{1}{2}$ sugar stirred in, then beat 1 egg very light, and add to it, then pour in one gill, boiling water. Let it cool before using. If you like it quite sweet, put $\frac{1}{2}$ instead of $\frac{1}{4}$ lb sugar.</p> <p>HOT SWEET SAUCE. Make a rich butter gravy, using but little flour, then add sugar and spice as your like. Let it just boil. If you wish for sour sauce, add vinegar, or lemon juice.</p> <p>YANKEE SAUCE. One cup of butter, 1 molasses 1 of water, 2 tablespoonfuls of flour, a little salt and cinamon. Boil, and if too thick add more water. If you wish it sour add vinegar.</p> <p>TOMATO CATSUP.— Take ripe red Tomatoes, slice them in glass, or earthen dishes, and between each layer of the fruit put a thin layer of</p> |
| 2 | Fri | 4 29 | 7 38 | 10 23 | | feet | 2 1 | |
| 3 | Sat | 4 29 | 7 38 | 10 58 | | feet | 2 46 | |
| 4 | C | 4 30 | 7 38 | 11 32 | | head | 3 34 | |
| 5 | Mo | 4 31 | 7 37 | Morn | | head | 4 29 | |
| 6 | Tu | 4 31 | 7 37 | 0 8 | | neck | 5 28 | |
| 7 | W | 4 32 | 7 37 | 0 45 | | neck | 6 34 | |
| 8 | Th | 4 32 | 7 37 | 1 27 | | neck | 7 43 | |
| 9 | Fri | 4 33 | 7 36 | 3 12 | | arms | 8 54 | |
| 10 | Sat | 4 34 | 7 36 | 3 2 | | arms | 9 57 | |
| 11 | C | 4 34 | 7 35 | 3 57 | | breast | 10 51 | |
| 12 | Mo | 4 35 | 7 35 | Sets. | | breast | 11 39 | |
| 13 | Tu | 4 36 | 7 34 | 8 5 | | heart | Morn | |
| 14 | W | 4 37 | 7 34 | 8 39 | | heart | 0 21 | |
| 15 | Th | 4 38 | 7 33 | 9 10 | | heart | 1 1 | |
| 16 | Fri | 4 38 | 7 32 | 9 39 | | bowels | 1 36 | |
| 17 | Sat | 4 39 | 7 32 | 10 7 | | bowels | 2 11 | |
| 18 | C | 4 40 | 7 31 | 10 35 | | reins | 2 46 | |
| 19 | Mo | 4 41 | 7 30 | 11 4 | | reins | 2 23 | |
| 20 | Tu | 4 42 | 7 30 | 11 35 | | reins | 4 1 | |
| 21 | W | 4 43 | 7 29 | Morn | | secrets | 4 43 | |
| 22 | Th | 4 44 | 7 28 | 0 9 | | secrets | 5 33 | |
| 23 | Fri | 4 44 | 7 27 | 0 48 | | thighs | 6 44 | |
| 24 | Sat | 4 45 | 7 26 | 1 33 | | thighs | 7 50 | |
| 25 | C | 4 46 | 7 25 | 2 25 | | knees | 8 58 | |
| 26 | Mo | 4 47 | 7 24 | 3 24 | | knees | 9 58 | |
| 27 | Tu | 4 48 | 7 23 | Rises | | legs | 10 48 | |
| 28 | W | 4 49 | 7 22 | 7 44 | | legs | 11 35 | |
| 29 | Th | 4 50 | 7 21 | 8 23 | | feet | Ev 20 | |
| 30 | Fri | 4 51 | 7 20 | 8 59 | | feet | 1 3 | |
| 31 | Sat | 4 52 | 7 19 | 9 35 | | feet | 1 45 | |

MOON'S PHASES.



Third Quarter, 3 d. 9 h. 15 m. M.
 New Moon, 10 d. 7 h. 44 m. E.
 First Quarter, 19 d. 0 h. 17. m. M.
 Full Moon, 26 d. 1 h. 25 m. M.

| D. of M. | Days of Wk. | SUN | | | | Moon Rises. h. m | Moon's Place. | H. W. | | RECEIPTS. |
|----------------|-------------------|---------------|----|--------|----|------------------------|------------------|-------|----|--|
| | | Rises & Sets. | | Boston | | | | | | |
| | | h. | m. | h. | m. | h. | m. | h. | m. | |
| 1 | C | 4 | 53 | 7 | 18 | 10 | 10 | 2 | 29 | <p>fine salt ; let them stand covered close 8 hours. Then scald and strain it. After its settling a few minutes pour the clear liquor in a smooth iron kettle and over a quick fire boil it down a little ; then season it high with cinnamon, cloves, mace nutmeg, allspice, and with some black pepper. Some add mustard seeds and a little red pepper also. Boil it a few minutes and pour out and cover close. As soon as it becomes a little cool, not cold, put it in glass bottles, and cork tight, and set in a cold place. It is very nice to use on fresh meats, particularly Beef, and in Soups. It must be made quite salt or it will mould. If you wish to have the Catsup thick, after stewing, rub the Tomatoes through a coarse hair sieve, or strain through a thin, coarse cloth strainer, so that the pulp may pass through.</p> <p>TOMATO SAUCE.— Pour hot water on ripe red Tomatoes, take off the paring, and slice them ; put them in an iron spider or pan, previously buttered, add a little water, and stew them from 10 to 20 minutes till soft. Then, supposing you had a quart of sliced tomato before cooking, add a tablespoonful of</p> |
| 2 | Mo | 4 | 54 | 7 | 17 | 10 | 48 | 3 | 17 | |
| 3 | Tu | 4 | 55 | 7 | 16 | 11 | 28 | 4 | 6 | |
| 4 | W | 4 | 56 | 7 | 15 | Morn | | 5 | 0 | |
| 5 | Th | 4 | 57 | 7 | 13 | 0 | 11 | 6 | 3 | |
| 6 | Fri | 4 | 58 | 7 | 12 | 1 | 0 | 7 | 21 | |
| 7 | Sat | 4 | 59 | 7 | 11 | 1 | 52 | 8 | 38 | |
| 8 | C | 5 | 0 | 7 | 10 | 2 | 47 | 9 | 48 | |
| 9 | Mo | 5 | 1 | 7 | 8 | 3 | 45 | 10 | 40 | |
| 10 | Tu | 5 | 2 | 7 | 7 | Sets | | 11 | 27 | |
| 11 | W | 5 | 3 | 7 | 6 | 7 | 12 | Morn | | |
| 12 | Th | 5 | 4 | 7 | 4 | 7 | 41 | 0 | 5 | |
| 13 | Fri | 5 | 6 | 7 | 3 | 8 | 10 | 0 | 39 | |
| 14 | Sat | 5 | 7 | 7 | 2 | 8 | 38 | 1 | 13 | |
| 15 | C | 5 | 8 | 7 | 0 | 9 | 6 | 1 | 44 | |
| 16 | Mo | 5 | 9 | 6 | 59 | 9 | 36 | 2 | 16 | |
| 17 | Tu | 5 | 10 | 6 | 57 | 10 | 9 | 2 | 48 | |
| 18 | W | 5 | 11 | 6 | 56 | 10 | 45 | 3 | 22 | |
| 19 | Th | 5 | 12 | 6 | 54 | 11 | 26 | 3 | 59 | |
| 20 | Fri | 5 | 13 | 6 | 53 | Morn | | 4 | 46 | |
| 21 | Sat | 5 | 14 | 6 | 51 | 0 | 13 | 5 | 46 | |
| 22 | C | 5 | 15 | 6 | 50 | 1 | 7 | 7 | 6 | |
| 23 | Mo | 5 | 16 | 6 | 48 | 2 | 8 | 8 | 21 | |
| 24 | Tu | 5 | 17 | 6 | 47 | 3 | 15 | 9 | 34 | |
| 25 | W | 5 | 18 | 6 | 45 | 4 | 26 | 10 | 24 | |
| 26 | Th | 5 | 19 | 6 | 43 | Rises | | 11 | 14 | |
| 27 | Fri | 5 | 20 | 6 | 42 | 7 | 32 | 12 | 0 | |
| 28 | Sat | 5 | 21 | 6 | 40 | 8 | 9 | Ev | 43 | |
| 29 | C | 5 | 22 | 6 | 38 | 8 | 47 | 1 | 26 | |
| 30 | Mo | 5 | 24 | 6 | 37 | 9 | 27 | 2 | 11 | |
| 31 | Tu | 5 | 25 | 6 | 35 | 10 | 11 | 2 | 54 | |

MOON'S PHASES.

Third Quarter, 1d. 4h. 30 m. E.
 New Moon, 9 d. 11 h. 3 m. M.
 First Quarter, 17 d. 2 h. 37 m. E.
 Full Moon 24 d. 9 h. 41 m. M.



| D. of M. | Days of W ^o k. | SUN | | | | Moon | | Moon's Place. | H. W. | | RECEIPTS. |
|----------------|---------------------------------|---------------|----|--------|----|---------|----|------------------|-------|----|--|
| | | Rises & Sets. | | Rises. | | Boston. | | | | | |
| | | h. | m. | h. | m. | h. | m. | h. | m. | | |
| 1 | W | 5 | 26 | 6 | 33 | 10 | 58 | arms | 3 | 42 | butter, a teaspoonful of salt, a little black pepper, and three crackers pounded fine. Mix well and it is nice with meats; when cold it is good with bread and butter. Some prefer it without the crackers, and many add sugar and cayenne pepper. And some, instead of crackers, toast slices of wheat bread, butter them, lay them in the dish and pour the sauce over them while hot. |
| 2 | Th | 5 | 27 | 6 | 32 | 11 | 49 | arms | 4 | 32 | |
| 3 | Fri | 5 | 28 | 6 | 30 | Morn | | breast | 5 | 37 | |
| 4 | Sat | 5 | 29 | 6 | 28 | 0 | 43 | breast | 7 | 0 | |
| 5 | C | 5 | 30 | 6 | 27 | 1 | 40 | breast | 8 | 20 | |
| 6 | Mo | 5 | 31 | 6 | 25 | 2 | 37 | heart | 9 | 34 | |
| 7 | Tu | 5 | 32 | 6 | 23 | 3 | 35 | heart | 10 | 25 | |
| 8 | W | 5 | 33 | 6 | 22 | 4 | 33 | bowels | 11 | 7 | |
| 9 | Th | 5 | 34 | 6 | 20 | Sets | | bowels | 11 | 42 | |
| 10 | Fri | 5 | 35 | 6 | 18 | 6 | 41 | bowels | Morn | | |
| 11 | Sat | 5 | 36 | 5 | 16 | 7 | 9 | reins | 0 | 15 | |
| 12 | C | 5 | 37 | 6 | 15 | 7 | 39 | reins | 0 | 44 | |
| 13 | Mo | 5 | 38 | 6 | 13 | 8 | 10 | secrets | 1 | 15 | |
| 14 | Tu | 5 | 39 | 6 | 11 | 8 | 44 | secrets | 1 | 46 | |
| 15 | W | 5 | 40 | 6 | 9 | 9 | 23 | secrets | 2 | 15 | |
| 16 | Th | 5 | 41 | 6 | 8 | 10 | 7 | thighs | 2 | 49 | |
| 17 | Fri | 5 | 42 | 6 | 6 | 10 | 56 | thighs | 3 | 24 | |
| 18 | Sat | 5 | 44 | 6 | 4 | 11 | 52 | knees | 4 | 8 | |
| 19 | C | 5 | 45 | 6 | 2 | Morn | | knees | 5 | 8 | |
| 20 | Mo | 5 | 46 | 6 | 1 | 0 | 54 | legs | 6 | 28 | |
| 21 | Tu | 5 | 47 | 5 | 59 | 2 | 1 | legs | 7 | 51 | |
| 22 | W | 5 | 48 | 5 | 57 | 3 | 12 | feet | 9 | 7 | |
| 23 | Th | 5 | 49 | 5 | 55 | 4 | 26 | feet | 10 | 3 | |
| 24 | Fri | 5 | 50 | 5 | 53 | Rises | | head | 10 | 51 | |
| 25 | Sat | 5 | 51 | 5 | 52 | 6 | 40 | head | 11 | 34 | |
| 26 | C | 5 | 52 | 5 | 50 | 7 | 21 | neck | Ev | 19 | |
| 27 | Mo | 5 | 53 | 5 | 48 | 8 | 4 | neck | 1 | 4 | |
| 28 | Tu | 5 | 54 | 5 | 46 | 8 | 52 | arms | 1 | 48 | |
| 29 | W | 5 | 56 | 5 | 44 | 9 | 43 | arms | 2 | 32 | |
| 30 | Th | 5 | 57 | 5 | 43 | 10 | 38 | arms | 3 | 19 | |

DRIED TOMATOES.— Pare, slice and dry the Tomatoes on earthen glass, or smooth wood. Put them in a tight bag and hang in a dry place or lay in a close drawer. When wanted, add water stew and prepare as above.

TOMATO FOR WINTER USE. Scald, peel, and slice the tomatoes, stew them thoroughly in iron; when tender, add salt so as to be rather too salt for present use, put it in glass jars, or bottles and cover tight. When wanted, put some in a pan, add water, butter, pepper sugar, and cracker to suit the taste. Eat hot with dinners.

FRIED TOMATO. Fry some slices of pork, pour off part of the fat, then put in sliced green toma-

atoes, and fry as you would apples.



MOON'S PHASES.

New Moon, 9 d. 4 h. 23 m. M.

First Quarter, 17 d. 2 h. 57 m. M.

Full Moon, 23 d. 6 h. 52 m. E.

Third Quarter, 30 d. 5 h. 12 m. E.

| D. of M. | Days of W ^k . | SUN | | Moon | | Moon's Place. | H. W. | | RECEIPTS. |
|----------------|--------------------------------|-------|------|-------|------|------------------|---------|-------|--|
| | | Rises | Sets | Rises | Sets | | Boston | | |
| | | h. | m. | h. | m. | | h. | m. | |
| 1 | Fri | 5 | 58 | 5 | 41 | 11 34 | breast | 4 11 | TOMATO SALAD. Pare without scalding, ripe tomatoes, slice them and eat with pepper and sugar and vinegar. |
| 2 | Sat | 5 | 59 | 5 | 39 | Morn | breast | 5 14 | |
| 3 | C | 6 | 0 | 5 | 37 | 0 32 | heart | 6 35 | |
| 4 | Mo | 6 | 1 | 5 | 36 | 1 30 | heart | 7 56 | BROILED TOMATO.— Scald and peel the tomatoes, cut them across the middle, lay the flat side on a gridiron, and cook over slow coals till crusted a little; then turn them and let them cook slowly till soft; salt, and butter them and pepper if you choose. A very rich sauce, for meats. |
| 5 | Tu | 6 | 2 | 5 | 34 | 2 28 | bowels | 9 8 | |
| 6 | W | 6 | 3 | 5 | 32 | 3 25 | bowels | 10 0 | |
| 7 | Th | 6 | 5 | 5 | 31 | 4 22 | bowels | 10 39 | TOMATO SAUCE WITH TEA. Scald, peel, and slice the tomatoes; when cold, add refined white sugar and cream, if you choose. |
| 8 | Fri | 6 | 6 | 5 | 29 | 5 18 | reins | 11 14 | |
| 9 | Sat | 6 | 7 | 5 | 27 | Sets | reins | 11 44 | |
| 10 | C | 6 | 8 | 5 | 26 | 6 12 | secrets | Morn | TOMATO PRESERVE. Scald and peel tomatoes, weigh them, stew them in a small quantity of water; when tender, add an equal weight of sugar, simmer well together and pour into stone or glass jars. Slices of citron, such as is used for cake, improve it and some add raisins. Some prefer the golden or yellow tomatoes, as they are less acid than the red. |
| 11 | Mo | 6 | 9 | 5 | 24 | 6 46 | secrets | 0 16 | |
| 12 | Tu | 6 | 10 | 5 | 22 | 7 23 | secrets | 0 47 | |
| 13 | W | 6 | 11 | 5 | 21 | 8 4 | thighs | 1 17 | MANGOES. Take small green muskmelons, scald them in salt and water before opening, then take out the inside, and scald |
| 14 | Th | 6 | 13 | 5 | 19 | 8 51 | thighs | 1 48 | |
| 15 | Fri | 6 | 14 | 5 | 17 | 9 43 | knees | 2 21 | |
| 16 | Sat | 6 | 15 | 5 | 16 | 10 41 | knees | 2 59 | |
| 17 | C | 6 | 16 | 5 | 14 | 11 44 | knees | 3 45 | |
| 18 | Mo | 6 | 17 | 5 | 13 | Morn | legs | 4 40 | |
| 19 | Tu | 6 | 19 | 5 | 11 | 0 51 | legs | 5 57 | |
| 20 | W | 6 | 20 | 5 | 9 | 2 0 | feet | 7 23 | |
| 21 | Th | 6 | 21 | 5 | 8 | 3 13 | feet | 8 39 | |
| 22 | Fri | 6 | 22 | 5 | 6 | 4 27 | head | 9 36 | |
| 23 | Sat | 6 | 23 | 5 | 5 | Rises | head | 10 26 | |
| 24 | C | 6 | 25 | 5 | 3 | 5 53 | neck | 11 12 | |
| 25 | Mo | 6 | 26 | 5 | 2 | 6 40 | neck | 11 57 | |
| 26 | Tu | 6 | 27 | 5 | 0 | 7 31 | arms | Ev 44 | |
| 27 | W | 6 | 28 | 4 | 59 | 8 26 | arms | 1 28 | |
| 28 | Th | 6 | 30 | 4 | 58 | 9 24 | breast | 2 11 | |
| 29 | Fri | 6 | 31 | 4 | 56 | 10 23 | breast | 2 57 | |
| 30 | Sat | 6 | 32 | 4 | 55 | 11 22 | heart | 3 47 | |
| 31 | C | 6 | 33 | 4 | 54 | Morn | heart | 4 44 | |

MOON'S PHASES.

New Moon, 7 d. 10 h. 27 m. E.

First Quarter, 15 d. 1 h. 31 m. E.

Full Moon, 22 d. 5 h. 20 m. M.

Third Quarter, 29 d. 11 h. 38 m. M.



| D. M. | Days of W'k. | SUN | | | | Moon | | Moon's Place. | H. W | | RECEIPTS. |
|----------|--------------------|---------------|----|----|----|--------|----|------------------|---------|----|--|
| | | Rises & Sets. | | | | Rises. | | | Boston. | | |
| | | h. | m. | h. | m. | h. | m. | h. | m. | | |
| 1 | Mo | 6 | 35 | 4 | 52 | 0 | 20 | heart | 5 | 54 | <p>the melons three days in succession, when cold, wipe them dry, and fill them with small cucumbers, spices, mustard seeds, shreds of horseradish, and if you like, some small onions. Scald the vinegar, with a small piece of alum in it, pour on the melons and cover close.</p> <p>PICKLED CUCUMBERS. In picking cucumbers, cut them off with a sharp knife so as to retain a piece of the stem on each pickle. Scald them with a weak brine three days successively: then put pulverized cinnamon, cloves, nutmeg, allspice, and if you like, pepper and mustard, in a bag, (leaving room for them to swell,) put it in the vinegar, heat it adding a small piece of alum; pour on the cucumbers, previously drained from the brine, and cover tight. Horseradish and green grapes improve the pickles. Stir them daily and the vinegar will not need scalding so often. The vinegar should not be very sharp at first, but add sharper after the first fortnight.</p> <p>BEEF AND BACON BRINE. Take 6 gallons water, 14 lbs Rock Salt, 3 ounces of Saltpetre, 4</p> |
| 2 | Tu | 5 | 36 | 4 | 51 | 1 | 18 | bowels | 7 | 14 | |
| 3 | W | 6 | 37 | 4 | 50 | 2 | 15 | bowels | 8 | 26 | |
| 4 | Th | 6 | 38 | 4 | 48 | 3 | 12 | reins | 9 | 25 | |
| 5 | Fri | 6 | 40 | 4 | 47 | 4 | 8 | reins | 10 | 7 | |
| 6 | Sat | 6 | 41 | 4 | 46 | 5 | 5 | reins | 10 | 44 | |
| 7 | C | 6 | 42 | 4 | 45 | Sets | | secrets | 11 | 17 | |
| 8 | Mo | 6 | 44 | 4 | 44 | 5 | 22 | secrets | 11 | 50 | |
| 9 | Tu | 6 | 45 | 4 | 43 | 6 | 3 | thighs | Morn | | |
| 10 | W | 6 | 46 | 4 | 42 | 6 | 48 | thighs | 0 | 21 | |
| 11 | Th | 6 | 47 | 4 | 41 | 7 | 39 | thighs | 0 | 54 | |
| 12 | Fri | 6 | 49 | 4 | 40 | 8 | 35 | knees | 1 | 27 | |
| 13 | Sat | 6 | 50 | 4 | 39 | 9 | 35 | knees | 2 | 2 | |
| 14 | C | 6 | 51 | 4 | 38 | 10 | 39 | legs | 2 | 42 | |
| 15 | Mo | 6 | 52 | 4 | 37 | 11 | 45 | legs | 3 | 28 | |
| 16 | Tu | 6 | 54 | 4 | 36 | Morn | | feet | 4 | 23 | |
| 17 | W | 6 | 55 | 4 | 35 | 0 | 54 | feet | 5 | 31 | |
| 18 | Th | 6 | 56 | 4 | 34 | 2 | 5 | head | 6 | 50 | |
| 19 | Fri | 6 | 57 | 4 | 33 | 3 | 16 | head | 8 | 4 | |
| 20 | Sat | 6 | 59 | 4 | 32 | 4 | 30 | neck | 9 | 8 | |
| 21 | C | 7 | 0 | 4 | 32 | 5 | 42 | neck | 10 | 3 | |
| 22 | Mo | 7 | 1 | 4 | 31 | Rises | | arms | 10 | 54 | |
| 23 | Tu | 7 | 2 | 4 | 30 | 6 | 8 | arms | 11 | 41 | |
| 24 | W | 7 | 4 | 4 | 30 | 7 | 6 | breast | Ev | 26 | |
| 25 | Th | 7 | 5 | 4 | 29 | 8 | 7 | breast | 1 | 11 | |
| 26 | Fri | 7 | 6 | 4 | 29 | 9 | 8 | breast | 1 | 55 | |
| 27 | Sat | 7 | 7 | 4 | 28 | 10 | 8 | heart | 2 | 37 | |
| 28 | C | 7 | 8 | 4 | 28 | 11 | 8 | heart | 3 | 24 | |
| 29 | Mo | 7 | 9 | 4 | 27 | Morn | | bowels | 4 | 14 | |
| 30 | Tu | 7 | 11 | 4 | 27 | 0 | 6 | bowels | 5 | 9 | |

oz. Saleratus, Sibs of Sugar or 2 qts. Molasses.

Boil, skim, and when cold



MOON'S PHASES.

New Moon, 7 d. 3 h, 47 m. E.

First Quarter, 14 d. 10 h. 42 m. E.

Full Moon, 21 d. 5 h. 24 m. E.

Third Quarter, 29 d. 9 h. 4 m. M.

| D. of M. | Days of W'k. | SUN. | | | | Moon | | Moon's | | H. W. | | RECEIPTS. |
|----------------|--------------------|---------|----|-------|----|--------|----|---------|------|---------|----|---|
| | | Rises & | | Sets. | | Rises. | | Place. | | Boston. | | |
| | | h | m. | h. | m. | h. | m. | h. | m. | h. | m. | |
| 1 | W | 7 | 12 | 4 | 26 | 1 | 3 | reins | | 6 | 17 | <p>pour on the meat, previously packed, with a trifle of salt between each layer.</p> <p>The same compound for Bacon, or if you choose, put 12 instead of 14 lbs. of salt. Let the Bacon remain in the brine 6 weeks; then smoke it with bits of green walnut wood. The smoke ought to be at the mouth of a flue 8 or 10 feet from where the Bacon is hung so that it need not strike the meat when very hot. When it is smoked sufficiently, it may be put back in the brine, taking care to keep it pure and covered close; or wipe the pieces dry, whitewash them, roll them in thick paper, and pack in charcoal, in a cool, dry place, or put the Bacon in thick bags, white washed, and hung in a cool, dry place. Some prefer to roll it in thick papers and pack in cold ashes, thinking it is thereby made more tender, as well as secure from flies.</p> <p>TO KEEP PORK Pack it with plenty of good rock salt; make a brine of the same, as strong as it can be made with boiling water, cool, and pour on the meat. Some put an ounce of nitre to every two gallons of water.</p> <p>FOR COLDS. Take a spoonful of Browder's Syrup before eating.</p> |
| 2 | Th | 7 | 13 | 4 | 26 | 2 | 0 | reins | | 7 | 23 | |
| 3 | Fri | 7 | 14 | 4 | 26 | 2 | 57 | reins | | 8 | 28 | |
| 4 | Sat | 7 | 15 | 4 | 26 | 3 | 54 | secrets | | 9 | 26 | |
| 5 | C | 7 | 16 | 4 | 25 | 3 | 51 | secrets | | 10 | 10 | |
| 6 | Mo | 7 | 17 | 4 | 25 | 5 | 49 | thighs | | 10 | 49 | |
| 7 | Tu | 7 | 18 | 4 | 25 | Sets | | thighs | | 11 | 26 | |
| 8 | W | 7 | 19 | 4 | 25 | 5 | 34 | thighs | Morn | | | |
| 9 | Th | 7 | 20 | 4 | 25 | 6 | 28 | knees | | 0 | 1 | |
| 10 | Fri | 7 | 21 | 4 | 25 | 7 | 28 | knees | | 0 | 38 | |
| 11 | Sat | 7 | 21 | 4 | 25 | 8 | 31 | legs | | 1 | 15 | |
| 12 | C | 7 | 22 | 4 | 25 | 9 | 37 | legs | | 1 | 52 | |
| 13 | Mo | 7 | 23 | 4 | 25 | 10 | 44 | feet | | 2 | 32 | |
| 14 | Tu | 7 | 24 | 4 | 26 | 11 | 53 | feet | | 3 | 18 | |
| 15 | W | 7 | 25 | 4 | 26 | Morn | | head | | 4 | 9 | |
| 16 | Th | 7 | 25 | 4 | 26 | | | 2 head | | 5 | 7 | |
| 17 | Fri | 7 | 26 | 4 | 26 | 2 | 12 | head | | 6 | 17 | |
| 18 | Sat | 7 | 27 | 4 | 27 | 3 | 22 | neck | | 7 | 29 | |
| 19 | C | 7 | 27 | 4 | 27 | 4 | 32 | neck | | 8 | 40 | |
| 20 | Mo | 7 | 28 | 4 | 28 | 5 | 39 | arms | | 9 | 53 | |
| 21 | Tu | 7 | 29 | 4 | 28 | Rises | | arms | | 10 | 36 | |
| 22 | W | 7 | 29 | 4 | 29 | 5 | 48 | breast | | 11 | 27 | |
| 23 | Th | 7 | 30 | 4 | 29 | 6 | 49 | breast | Ev | 14 | | |
| 24 | Fri | 7 | 30 | 4 | 30 | 7 | 51 | heart | | 0 | 59 | |
| 25 | Sat | 7 | 30 | 4 | 30 | 8 | 52 | heart | | 1 | 39 | |
| 26 | C | 7 | 31 | 4 | 31 | 9 | 52 | bowels | | 2 | 20 | |
| 27 | Mo | 7 | 31 | 4 | 31 | 10 | 51 | bowels | | 3 | 1 | |
| 28 | Tu | 7 | 31 | 4 | 32 | 11 | 48 | bowels | | 3 | 41 | |
| 29 | W | 7 | 32 | 4 | 33 | Morn | | reins | | 4 | 24 | |
| 30 | Th | 7 | 32 | 4 | 34 | 0 | 45 | reins | | 5 | 11 | |
| 31 | Fri | 7 | 32 | 4 | 35 | 1 | 42 | secrets | | 6 | 12 | |

DR. BROWDER'S COMPOUND SIRUP OF
Indian Turnip!

*For the cure of Consumptions, Coughs, Colds, Spitting of Blood,
and all other Complaints of the Chest.*

THIS medicine, which, from its curative properties, has acquired great popularity wherever it has become known, was invented by Doctor JONATHAN BROWDER, of Louisville, Ky. who was, at the time of its invention, a Medical practitioner of great skill and repute in the State of Illinois. He had a violent Cough, and his Chest became so affected as to cause the most alarming fears of the result. After using the customary medicines without obtaining relief, he commenced a series of experiments, which resulted in the invention of this valuable Compound, by which he was restored from great debility, and disease supposed to be incurable, to perfect health. Subjoined are the remarks of Dr. Browder himself, on the first presentation of his Compound to the public.

On account of the many nostrums claiming universal medical qualities, the subscriber has felt some hesitation in bringing the claims of his medicine before the public. He is aware that, in his present undertaking, he will be styled by the ungenerous a quack, and his medicine, (be its qualities ever so good,) quackery; yet this will no longer restrain him from affording to the afflicted the means of sure relief if they resort to his remedy in time.

The Compound Sirup of Indian Turnip, is in itself a certain remedy for inflammation of the pectoral organs, which, though slight at first, (as in common colds,) often results in consumption. His experience authorizes him in putting his discovery in competition with all the multitudinous array of panaceas that meet the public eye, confident that a fair trial will result, in all cases, in the same attestations of its sovereign medical qualities that have been given to him by those who have attested its worth by use.

The most delicate lady, in every condition of life, may use this Compound without the slightest risk or inconvenience. And in all cases of Diarrhœa, Summer Complaints of ordinary character, it seldom, if ever, fails to produce the desired beneficial effect. Duly appreciating the merit of other medicines, and without detracting in the least from the medical practitioner, this remedy is offered to the world as the best, safest and surest remedy for all affections of the Lungs and chest, that has ever made its appearance. He has in his possession the certificates of hundreds, who, after spending money, and almost bereft of hope, have resorted to him for relief and found it.

Physicians are invited to use it in Pulmonary affections, and in all cases where cough is left after measles.

JONATHAN BROWDER.

As further evidence that this medicine is all that it is represented to be, and entitled to the confidence of the public and especially of those who are afflicted with any of the diseases which it is designed to remedy, I would ask attention to the following testimonials of Physicians and others, especially to those of DR. CYRUS WASHBURN, of Vernon, Vt., and DR. JOS. N. BATES, of Barre, Mass.

Testimonials.

Letter from Dr. CYRUS WASHBURN, Vernon Vt.

Vernon, Vt., Jan. 1st, 1846.

MR. WILLIAM A. EGERY, Boston—Dear Sir:—From many years constant use of "Browder's Compound Sirup of Indian Tur-nip," and from remarkable instances of its apparently salutary effects in threatening symptoms of *Consumption*, from *Colds Phlegm*, *Hoarseness*, *Asthma*, *Coughs*, *Expectorations of blood and pus*, and *Irritations of the Chest*, and *branches of the air vessels of the Lungs*, accompanied with paleness, debility, pains and emaciation, I am induced to believe it to be a very useful remedy in those complaints, and far superior to the pretended panaceas of high sounding foreign names. Empirics and imposters too often gull the unfortunate by promising to cure incurable diseases. Dr. J. Browder, of Louisville, Ky., by superior skill and discernment, and by long and successful practice, has invented, and by himself and numerous agents, has put in useful practice this laudable Composition, far surpassing in usefulness, the multitudinous, pretended cure-alls of the present day.

Not wishing to detract from other useful remedies of regular and candid Practitioners, Dr. Browder's Compound is offered to the world, when seasonably and judiciously administered, as the *best and most effectual remedy for affections of the Lungs and Chest*, under all the various circumstances of human life, that has ever been discovered and administered to suffering humanity. The worthy Inventor possesses numberless certificates of worthy Physicians and benefited Patients, who have witnessed and experienced its salutary effects, after spending their substance, and risking their lives for naught. Physicians are respectfully invited to prescribe it in pulmonary affections and diseases of the Chest, and judge of it according to its deserts.

In prescribing this Sirup, to the extent of very many dozens of Bottles, in affections of the Chest and Lungs, I have never discovered any ill effects from its use, but generally, when seasonably administered, immediate and permanent relief from difficult respiration and pains, and in many instances apparently leading to returned and confirmed health, with positive assertions of some that, "that the Sirup preserved them from their own funerals and made them well."

Respectfully your Friend, &c.,
CYRUS WASHBURN.

Certificate from JOSEPH N. BATES, M. D.,
Barre, Massachusetts.

This may certify that I have frequently used and prescribed, "Dr. J. Browder's Compound Sirup of Indian Turnip," and can with pleasure assert that it has proved, in all cases, when judiciously prescribed, a safe, salutary, and extremely valuable remedy;—and I take pleasure in recommending the remedy to professional brethren as a valuable adjunct to our remedies for diseases of the Chest of a chronic character.

JOSEPH N. BATES, M. D.

Barre, Ms., Jan. 2d, 1846.

Letter from MR SPENCER FIELD, Barre, Mass.

Barre, Ms., March 17th, 1846.

MR WILLIAM A. EGERY, Boston—Dear Sir:—I feel it a duty I owe to you as well as to the public, to state that I have reason to regard "Dr Browder's Compound Sirup of Indian Turnip," as the best and safest remedy for the diseases for which it is recommended, of any now before the public. To "Dr. Browder's Compound Sirup of Indian Turnip," I am indebted, as I believe, for the preservation of the life of Mrs. Field and her restoration to comfortable health, from a state of feebleness and debility, occasioned by a severe Cough, Bronchitis, and difficulties of the Chest and Lungs, which for a long period, had baffled the skill of our best physicians. The usual remedies having failed to produce relief, Dr. Joseph N. Bates of this place, prescribed "Dr. BROWDER'S SIRUP," which she commenced taking and having obtained essential relief from the first Bottle, she persisted in its use, till her difficulties yielded to its potency, and she is now blessed by that most invaluable of blessings good health.

I can with cheerfulness and great confidence in its beneficial properties, recommend a *faithful* trial of it to all who may be afflicted with any of the diseases it professes to heal or alleviate.

Respectfully yours, &c.,
SPENCER FIELD.

Statement of MR. CLARK S. BIXBY.

BARRE, Ms., Jan. 6th, 1846.

In the Fall of 1843, my wife was attacked with a severe cough. All the remedies usually resorted to for such cases were used to no purpose and I became somewhat alarmed for the result. From the representations of friends she was induced to try BROWDER'S SIRUP, and took a bottle and used it according to the directions prescribed. It produced almost *instant relief*. Since then I have had it constantly in my house and in constant use when any of my family have been attacked with Coughs or Colds, and it has always proved a good remedy.

CLARK S. BIXBY.

Statement of MR. GROVER SPOONER.

Barre, Mass. June 8, 1846.

Mr Wm. A. Egery, Boston—*Dear Sir*, Having had occasion to use Dr. Browder's Compound Sirup of Indian Turnip in my family some time since, on account of a very severe and alarming hoarseness and cough with which Mrs. Spooner was for a long time afflicted, I can most cheerfully say that by the use of two or three Bottles of the Sirup, which was recommended by a friend, she was restored from great debility and suffering to strength, and her hoarseness and cough entirely removed. I keep the Sirup constantly in my family, and do not hesitate to say, that I regard it as the best of remedies now before the public for all it professes.

GROVER SPOONER.

Letter from MR. CHARLES F. FIELD.

Northfield, Ms., Dec. 24th, 1845.

Mr William A. Egery, Dear Sir: In September 1842, I was much emaciated in consequence of severe fixed pains, and soreness in my left side and Chest, with dangerous Cough and expectoration of Phelgir and pus. After trying various medicines, prescribed by judicious Physicians, without any abatement of my distress, very fortunately for me, "Browder's Sirup" was recommended and provided by a friend which I used as directed on the containing Bottles, and soon found evident relief, by the abatement of pains, cough, and spitting. I persevered in its beneficial use and during that Autumn and Winter, I swallowed about two and a half Bottles of the Sirup, and occasionally, ever since, on occurrence of Cold or Cough, I have used it freely myself, and have often administered it to other members of my family, and neighbors, with charming effects. I have not since been destitute of that blessing, and am determined to have it on hand, if practicable; as I am positive it has been the means of *saving my life*, and of restoring me to *good health*. I am now in my fifty-second year; and after long debility and uselessness, I assure you I never performed more hard work in any one year of my laborious life, than have during the last year; Thanks to "Browder's Sirup," for restored health and what usefulness I have.

Respectfully yours, &c.,

CHARLES F. FIELD.

Letter from Mr TIMOTHY RICH,

Deacon of the South Baptist Church, Boston.

Dr. J. Browder—Dear Sir: I feel as if I was doing a public benefit in acknowledging the benefits my wife has experienced from the

use of your invaluable "Compound Sirup." For many years, she has been seeking relief from every thing that was recommended for Coughs and great distress in her Lungs; and none of them afforded her relief until she was persuaded to take some of your Sirup. I have seen its benefits in many other cases and can honestly say, I do believe it the best Medicine in use for all it professes to do.

Very Respectfully yours, &c.,

TIMOTHY RICH,

No. 5, Water-St.

Boston, Dec., 1845.

Letter from Mr JOSEPH UNDERWOOD.

South Boston, Dec. 29th, 1845.

Mr Egery—Dear Sir: I feel it a duty I owe to those afflicted, as I have been, with a racking Cough and great difficulty of breathing, and many afflictions of the Stomach, to acknowledge the benefits I have received from the use of "Dr. J. Browder's Compound Sirup;" and I can truly say, I think it the best Medicine in use for all complaints of the Chest.

JOSEPH UNDERWOOD.

Certificate of Mr. CAHILL TOLMAN.

This is to certify, that I had been troubled with bad cough for several years, and that I had used a long routine of articles without any relief, until I received of Mr Egery some of Dr. J. Browder's Sirup of Indian Turnip, (which was about 6 months ago,) and am now entirely well of it; and I can say that it was *that* which cured me of my cough; and I can heartily recommend it as being, in my estimation, the best medicine, by far, of any now in use.

CAHILL TOLMAN.

Certificate of Mr JAMES M. CUTTER.

Fitchburg, Jan. 19, 1843.

This is to certify, that I have been troubled with cough for several years, and have used a long routine of medicines, without effect, until within the last four months, when I got of Mr Egery, a bottle of Dr. J. Browder's Compound Sirup of Indian Turnip; which I can say has done me more good than any other medicine that I ever used.

JAMES M. CUTTER

Hundreds of letters and certificates of a similar character to the above, might be added, but I deem it unnecessary to publish them, relying rather upon the virtue of the "Sirup," which is a sure, safe and convenient remedy, for the diseases it is designed to cure, or greatly mitigate, as the best testimonial of its excellence. Having made arrangements with Dr. Browder, the Inventor of this invaluable medicine, by which I have the sole proprietorship of it for this section of the country, I offer it to the public, in the fullest confidence, that if the afflicted will try it, they will find it efficacious, and bless the Inventor and all those who

have been instrumental in furnishing them with the means of preserving their lives and restoring them to the richest of blessings, *good health*.

The principal Traders in all the towns and villages in New England, some of the Middle and Western States, I have made arrangements to supply, by Distributing Agents, who will leave their address with those with whom they leave the medicine. All orders addressed to them, or the undersigned at South Boston, will be promptly attended to.

WILLIAM A. EGERY.

South Boston, Jan'y 12th, 1846.

Agricultural Recipes.

Tomato Pickles. Take the tomatoes when two-thirds ripe—prick them full of holes with a fork; then make a strong brine, boil and skim it. When cool, put your tomatoes in, let them remain eight days, and then take out and put them in weak vinegar. Let them lay twenty four hours; then take them out, and lay a laying of tomatoes, then a thin laying of onions, with a teaspoonful each of cinnamon, then pour on sharp vinegar. You may put them in jars if you like.

Green Cornstalks make Rich Milk. At a late meeting of the Farmers' Club in N. York, Mr. Morris, of Morrisania, stated that he kept a dairy of 125 cows, to supply the New York market with milk. That he feeds them on green corn. He sows his corn broadcast, and says it makes better and richer milk than any other feed he has used; and there can be no doubt but that it produces more provender than any other vegetable.

Mr. Morri's statement coincides with our notion. So much saccharine matter as cornstalks yield must make rich milk.

Fruit Trees. An excellent plan for preventing young fruit trees from becoming hide-bound and mossy, and for promoting their health and growth, is to take a bucket of soft-soap, and apply it with a brush to the stem or trunk, from top to bottom; this cleanses the bark and destroys the worm or the eggs of insects; and the soap becoming dissolved by rains, descends to the roots, and causes the tree to grow vigorously.

To Save Oats in Feeding Horses. Bruise or crush your oats in a mill, or otherwise, as convenient, and your horse will become fatter on half his usual allowance than on double the quantity unprepared. If you cannot bruise the oats, pour hot water on them, and let them soak for a few hours.

Spruce Beer. Cold water, 10 gallons; boiling do. 11 galls. Mix in a barrel, and add 30 lbs. molasses and 1 oz. or more essence of spruce. Add a pint of yeast. Bottle in two or three days.

Staggers in Horses. Bleed freely; give a mash twice a week, composed of one gallon of bran, one table-spoonful of sulphur, one teaspoonful of salt-petre, one quart of boiling sassafrass tea, and an eighth of an ounce of assafœtida. Do not let the horse have any cold drink for half a day afterwards.

To relieve Colic in Horses. Rub spirits of turpentine on the breast of the horse, and if he be drenched with it, also, he will be relieved. Horses should never be put to severe work on a full stomach; more horses are hurt by hard driving after a full feed, than by a full feed after hard driving.

A Cure for the Scouring in Calves.—Take a table spoonful of finely powdered chalk and a like quantity of ground ginger, put it in a bowl, pour boiling new milk on it, say half a pint, stir it well and then give this dose about milk-warm, night and morning, to the calf, and in nine cases out of ten two doses will be sufficient to stop the disease.

Corn being frozen severely, before or after it is gathered, if not well dried previous to being frozen will not vegetate—a circumstance that should be known to every one, saving their seed corn.

Tame ducks are very useful for destroying the black caterpillars, grass-hoppers, slugs and snails, that infest turnip fields, into which they may be very advantageously turned, as they will devour vermin without injuring the crops.

Wash for Trees. The best wash for the bodies of young trees is lye made out of ashes or potash; one pound of potash will be enough for one gallon of water. This should be applied with a brush or swab to the body of the tree in the month of July, for this is the season in which insects lay their eggs on the body and at the roots of the tree. This wash will entirely destroy all the moss on the body, all the lice and eggs and young worms that come in contact with it. The wash is much preferred to lime wash, and it is a vegetable substance; and it will not close the pores of the wood as lime will. It has been long tried by the best orchardists, and has never been known to injure the apple tree, when made as above directed.

Sheep. Let the ewes which are in lamb be well attended to and receive, daily, a portion of bean or other meal salted regularly, and receive also a mixture of tar and salt or pine bows to browse upon.

On Sows devouring their Offspring. It has been found that when hogs run at large, seeking various condiments as they please, they do not devour their young. Allow the sow as much room in the yard as convenient, and throw in fresh, pure earth, if there be not a supply; and if she be limited to a small space, where there are no green vegetables, give her weeds and grass sods, also charcoal and rotten wood.

To Destroy Insects on Vines. Soft soap, two pounds; flour of brimstone two pounds; powdered tobacco two pounds. Boil for half an hour in six gallons of water; apply lukewarm.

B E W A R I E
OF
C O U N T E R F E I T S !

The great popularity and extensive sales of this Sirup have induced some individuals to attempt to counterfeit it and palm it off upon individuals and the community as genuine—thus endeavoring to avail themselves of the great skill of the inventor of the genuine Sirup, and by a gross imposition upon the afflicted who are induced to resort to Dr Browder's Sirup as a means of relief—reap an unmerited harvest. To put people on their guard, and prevent this imposition, the proprietor would caution all persons against purchasing Dr. Browder's Sirup of Indian Turnip of any one except the regularly authorized **SELLING AGENTS**, who will be supplied with the Sirup by **DISTRIBUTING AGENTS**, who will not hereafter be permitted to sell in their travels for supplying the regular Selling Agents in their respective districts, a single bottle to **ANY ONE**. If, therefore, any individual, in whatever garb he may appear, or with whatsoever professions of honesty upon his lips, offers to sell a bottle of Dr. Browder's Compound Sirup of Indian Turnip, be *assured* he is a wolf in sheep's clothing. The distributing Agents, themselves, are not authorized to sell—and the genuine article can be obtained only of the Selling Agents in the different towns and villages—and of them only.

Every Bottle of the genuine has "Dr Browder's Sirup of Indian Turnip," in raised letters on the glass, with a label bearing the **WRITTEN SIGNATURE** of **WM. A. EGERY**, the proprietor.