

The housekeeper's receipt book, or, the repository of domestic knowledge : containing a complete system of housekeeping, formed upon principles of experience and economy, and adapted to general use ... To which is added a collection of marketing tables, a system of domestic book-keeping, &c.; &c.;

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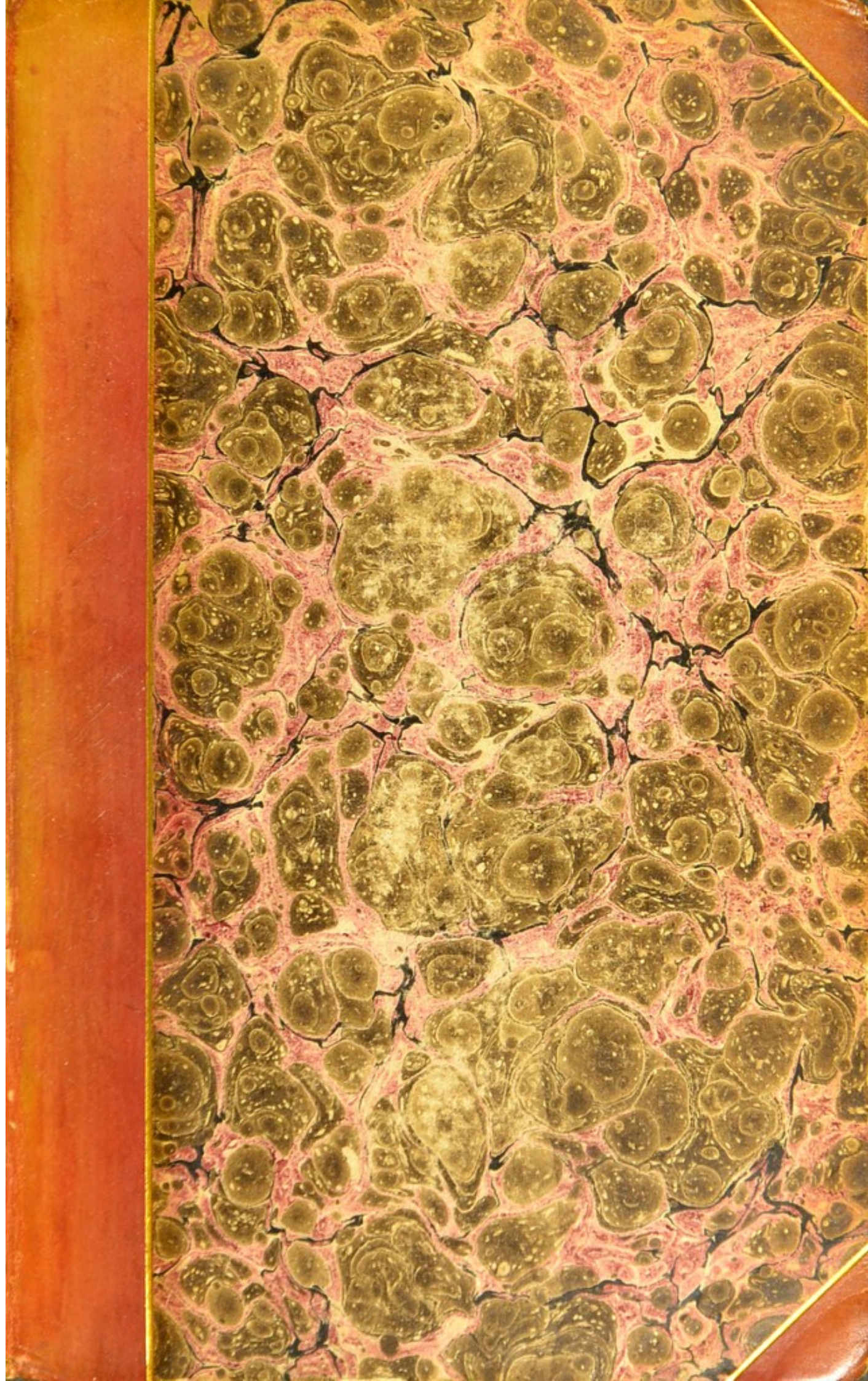
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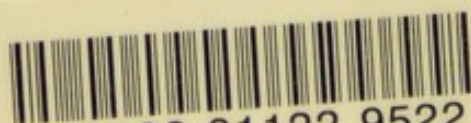


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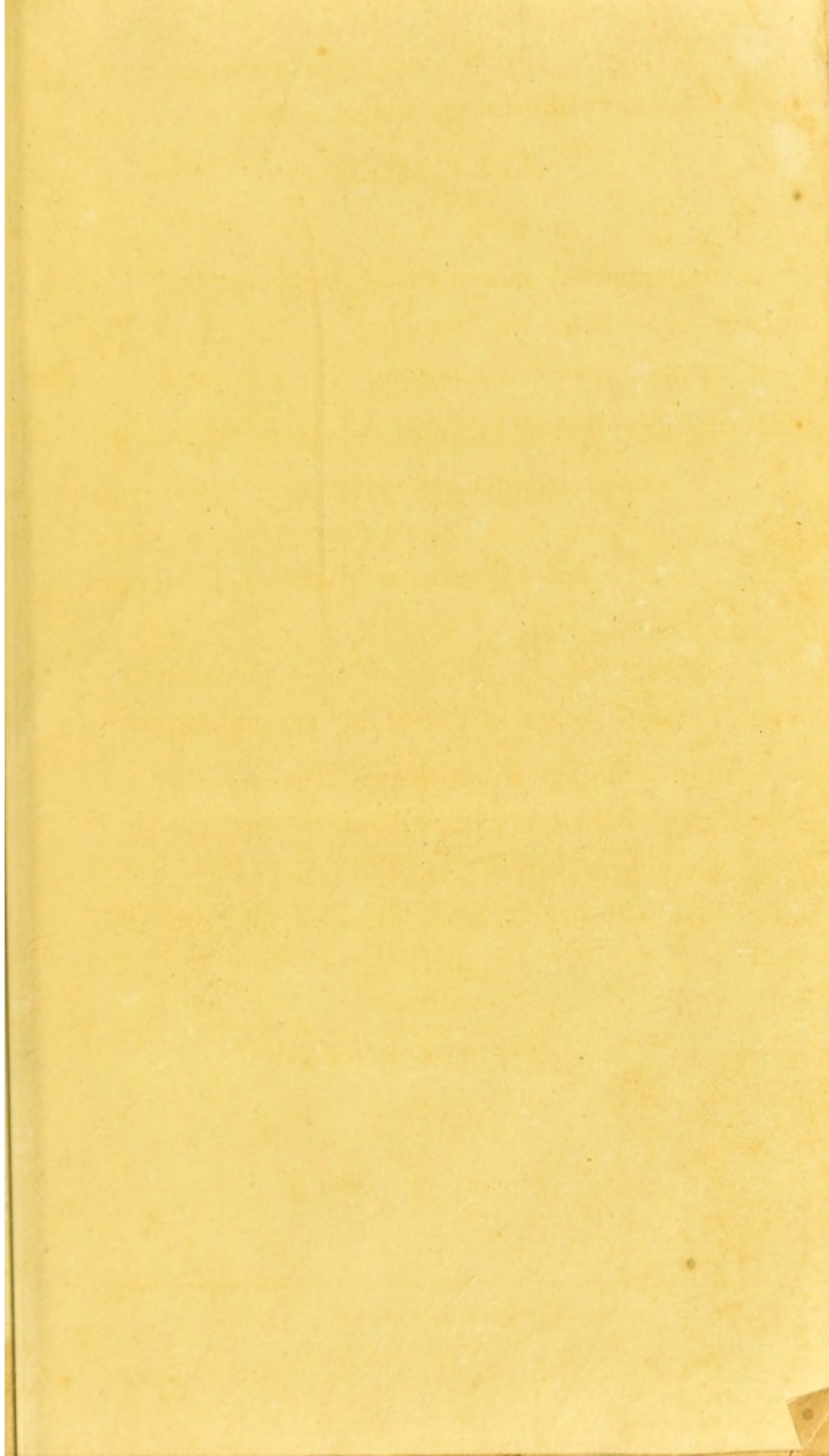
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Frontispiece.



A DOMESTIC SCENE.

THE HOUSEKEEPER'S
RECEIPT BOOK;

OR, THE
REPOSITORY OF DOMESTIC KNOWLEDGE;
CONTAINING
A COMPLETE SYSTEM OF HOUSEKEEPING,
formed upon principles of
EXPERIENCE AND ECONOMY,
AND
ADAPTED TO GENERAL USE.

INCLUDING

DOMESTIC COOKERY,	CONDUCT OF A DAIRY,
COOKERY FOR THE SICK,	MANAGEMENT OF POULTRY,
FAMILY MEDICINE,	BEEES, &c. &c.
<i>Treatment of Local Affections,</i>	KITCHEN GARDENING,
<i>Cure of common Disorders,</i>	<i>Plants, Shrubs, Trees, &c.</i>
<i>Rules of Health.</i>	MISCELLANEOUS RECEIPTS,
SYSTEMS OF BREWING,	&c. &c.

TO WHICH IS ADDED, A
COLLECTION OF MARKETING TABLES,
A
SYSTEM OF DOMESTIC BOOK-KEEPING,
&c. &c.

EMBELLISHED WITH A FRONTISPIECE AND PLATES.

LONDON :

PUBLISHED BY THE EDITOR ;

And Sold by all PERIODICAL PUBLISHERS in Town and Country.

Printed by J. Haddon, Tabernacle, Walk.

1818

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THE
HOUSEKEEPER'S RECEIPT-BOOK.

PART I.

A COMPLETE SYSTEM
OF
PLAIN COOKERY.

THE want of sufficient acquaintance with domestic concerns is more or less felt by all descriptions of people. The mode of education adopted by the higher circles is such as necessarily incapacitates them for the management of family concerns; while those who walk in the humbler ranks of life are compelled, through the necessities of the times, to contribute so large a portion by their manual industry towards their own support, as leaves them but little leisure to acquire that knowledge which would fit them for the better discharge of domestic duties. Hence, when the former leaves her books, her embroidery, and her music, and the latter her species of manufacture, to enter on a new connection, and conduct the business of a family, they find themselves in a new world, to the modes and forms of which they are strangers; and however desirous of rendering those around them happy, the want of previous information has denied them that satisfaction.

Females in general too, have an opportunity of living only in one family, the family of their parents, where but little variety can be observed, and of course their information must be contracted within a narrow circle. But in this changing world, the situation and circumstances of people are continually changing: and *one* who has been indulged with a competent share of the necessaries of life, and a few of its luxuries, may possibly find it expedient to abridge many of those indulgences, and exercise a more rigid economy. While *another*, who has been accustomed to make the most of

her contracted finances, wishes occasionally to indulge herself and her friends with a more elegant entertainment. In each of these cases, a considerable deficiency is often experienced; and to remove this inconvenience, reference is frequently and very properly had to the information that may be derived from books, or written systems of economy, as a cheap, expeditious, and creditable way of acquiring the needful information—*cheap*, because it is done without a number of experiments and failures—*expeditious*, because reference may immediately be had to present wants and exigencies—and *creditabile*, because knowledge is derived without incurring the suspicion of having been ignorant.

The following system is intended to exclude what is superfluous, and to comprehend only what is useful and elegant in the ART OF COOKERY; and though under every branch the utmost brevity has been necessarily adopted, yet it is hoped, the reader will meet with what is amply sufficient to furnish an accomplished housekeeper.

ROASTING.

It is a general rule to allow a quarter of an hour to a pound of meat for roasting or boiling, but rather more time is required for roasting with an hanging jack than with a spit. The fat of the meat should be covered with paper to prevent its scorching; large poultry the same, but small fowls will not need it. Do not place the meat too near the fire at first; but put it nearer by degrees, and baste it frequently. When nearly done, let the paper be taken off, and the meat be basted and dredged with flour, to give it a fine brown.

Roast Beef.

LET the meat be clean, well jointed or skewered, before it be put to the fire. A piece of ten pounds requires about two hours and a half, and others in proportion. Salad and vegetables are eaten with it, also mustard and horseradish.

Roast Mutton and Lamb.

THESE require to be well roasted with a quick clear fire. A small fore-quarter will take an hour and a half;

a leg an hour. Baste the joint as soon as you lay it down, and sprinkle on a little salt: when nearly done, dredge it with flour. In dressing the loin or saddle, you must loosen the skin, and skewer it on; but take it off before the meat be done, and baste it to make it froth up. When a fore-quarter is sent to table, you may cut off the shoulder, pepper and salt the ribs, and squeeze a lemon over it. Serve it up with vegetables and mint sauce. For a breast of mutton make a savoury force-meat, if you take out the bones, and wash it over with egg; spread the force-meat upon it, roll it up, bind it with pack-thread, and serve it up with gravy-sauce. Or roast it with the bones in, without the force-meat.

Roast Venison.

WHEN spitted, put a sheet of paper over it, then a paste of flour and water, and over that a sheet of thick paper well tied on. A haunch, if large, will take four hours; a neck and shoulder, about two hours and a half, according to the size. Before it be taken from the fire, remove the paper and paste, and flour and baste it with butter till it become a fine froth. Send it to table with gravy and sweet sauce in separate boats, and garnish it with currant jelly.

Roast Veal.

VEAL must be well done before a good fire. Cover the fat of the loin and fillet with paper. Stuff the fillet and shoulder in the following manner. Take a quarter of a pound of suet, parsley, and sweet herbs, chopped fine; grated bread and lemon peel, pepper, salt, nutmeg and an egg: mix these well, and put the stuffing securely into the veal. Roast the breast with the caul on: when nearly done, take it off, and baste and dredge the meat. Lay it in the dish, pour a little melted butter over it, and serve it up with salad, boiled vegetables, or stewed celery.

Roast Pork.

PORK must be well done. If a loin, cut the skin across with a pen-knife, which makes it convenient for carving. The leg may be scored in the same manner. Stuff the knuckle with sage and onions chopped fine, a

spoonful of bread, seasoned with pepper and salt. If a spring, cut off the hand, strew sage and onion over it, roll it round and tie it. If a spare-rib, baste it with lard or butter, dust it with flour and a little dried sage. A griskin is to be served the same. If a leg, pour some drawn gravy into the dish. Potatoes, apple sauce, and mustard are eaten with roast pork.

Hind-Quarter of a Pig, Lamb Fashion.

TAKE off the skin, roast it, serve it up with mint sauce, and it will eat like lamb. A leg of lamb stuffed like a leg of pork, and roasted, with drawn gravy, is very good. A loin of mutton also, stuffed like a hare, and basted with milk. Put gravy in the dish, served up with currant jelly, or any other sauce you like.

Sucking Pig.

WHEN the pig has been killed and well cleaned, cut off the feet at the first joint, and put them with the heart, liver and lights, to boil for gravy. Before the pig is spitted, chop a little sage very fine, mix it with a handful of bread crumb, a little pepper and salt, and sew it up in the belly. Lay it down to a brisk fire, rub it with butter tied up in a piece of thin rag, during the whole time of roasting. Take off the head while at the fire, take out the brains and chop them, and mix them with the gravy that comes from the pig, with a little melted butter. Before the spit is drawn, cut the pig down the back and belly, and lay it in the dish. Put a little of the sauce over it, take off the bottom jaws and ears to garnish with, and send brown gravy sauce to table mixed with the bread and sage that comes out of the pig. Currant sauce is frequently eaten with it. A moderate sized pig will take about an hour and a half roasting.

Calf's Head roasted.

WASH the head very clean, take out the brains, and dry it well with a cloth. Make a seasoning of pepper, salt, nutmeg, and cloves, some bacon cut very small, and some grated bread. Strew this over it, roll it up, skewer and tie it up with tape. Roast and baste it with butter. Make veal gravy thickened with butter rolled in flour, and garnish the edge of the dish with fried brains.

Calf's Liver.

CUT a hole in it, and stuff it with crumbs of bread, herbs, onions, salt, pepper, butter, and an egg. Sew up the liver, wrap it up in a veal caul, and roast it. Serve it up with brown gravy and current jelly.

Roast Sweetbreads.

PARBOIL two large ones, and roast them in a Dutch oven. Use gravy sauce, or plain butter, with mushroom ketchup.

Porker's Head.

CLEAN it well, put bread and sage into it as for a pig, sew it up tight, and put it on a hanging jack. Roast it in the same manner as a pig, and serve it up the same.

Bullock's or Calf's Heart.

TAKE some suet, parsley, and sweet marjoram, chopped fine, bread and lemon peel grated, pepper, salt, and mustard, with an egg: mix these in a paste, and stuff the heart with it. Serve it up with gravy and melted butter. The same method to be used, whether baked or roasted. Baking is best, if done carefully, as it will be more regularly done than it can be by roasting.

Tongues or Udders.

THE tongue should be parboiled before it be put down to roast: stick eight or ten cloves about it; baste it with butter, and serve it up with gravy sauce. An udder may be roasted in the same manner.

Roast Goose.

AFTER it is carefully picked and singed, let it be well washed and dried. Make a seasoning of onions and sage leaves chopped fine, a spoonful of bread crumbs, half the liver, parboiled and minced, pepper, and salt, and butter the size of a walnut: put it into the goose, and fasten it at the neck and rump. A slip of paper should be skewered on the breast bone. Place it near the fire by degrees, and baste it well. When the breast begins to rise, take off the papers, and serve it before it falls again, or it will be spoiled. Some persons pour into the body a glass of port wine, and two tea-spoonfuls of mus-

tard. Serve it up with gooseberry or apple sauce and gravy, garnished with grated bread.

Roast Turkey.

DRAW the sinews of the legs, twist the head under the wing, and be careful not to tear the liver or the gall. Stuff the craw with grated bread, beef suet, lemon peel, parsley, and sweet herbs, chopped fine; pepper, salt, nutmeg, and the yolk of two eggs, all worked well together. Paper the breast, put it to a brisk fire; and when nearly done, take off the paper, dredge it with flour, and baste it. Serve it up with gravy and bread sauce, the latter of which is made in the following manner. Put the crumb of fine bread into a saucepan with cold water, a few pepper corns, a little salt, and an onion: boil it till the bread is quite soft, then beat it very fine, and add a piece of butter: when it boils, pour it into a boat, and serve it up with the turkey. A large one will take an hour and a half, and a small one about an hour.

Chickens and Fowls.

BEING cleaned and dressed, put them down to a good fire; singe them, dust them with flour, and baste them well with butter. Make gravy of their necks and gizzards, or of beef; strain it, and pour it into the dish, adding parsley, and butter, or egg sauce. Large fowls will take three quarters of an hour, and small ones about twenty minutes.

Roast Ducks.

PREPARE them for cooking as you do geese, with the same seasoning; singe them, dust them with flour, and baste them. A good fire will roast them in half an hour. Dredge and baste them till they froth and look brown, before they be taken up. Dress wild ducks in the same way.

Roast Pigeons.

DRAW them, and take out the craws clean, wash them several times, and dry them; roll a piece of butter in some chopped parsley, and season it with pepper and salt. Put this into the birds, then split them, dust them with flour, and baste them with butter. They will be done in twenty minutes at a good fire.

Roast Larks.

PUT a dozen larks on a skewer, and tie both ends of the skewer to the sipt. Dredge and baste them, and let them roast ten minutes. Take the crumbs of a penny loaf, grate it, and put it into a frying pan, with a little bit of butter. Shake it over a gentle fire till it becomes brown; lay it between the birds on a dish, and pour melted butter over it.

Woodcocks and Snipes.

PUT a toast of fine bread on the dish under the birds while at the fire; and as they are not to be drawn before they are spitted, let the tail drop on the toast while roasting, and baste them with butter. When done, lay the birds on the toast in a dish, and send it warm to the table. A woodcock takes twenty minutes roasting, and a snipe fifteen.

Pheasants and Partridges.

THESE are both cooked in the same way. Dust them with flour, baste them often with butter, and keep them at a good distance from the fire. Make the gravy of a scrag of mutton, a tea-spoonful of lemon pickle, a large spoonful of ketchup, and the same of browning. Strain it, and put a little of it into the dish: serve them up with bread sauce in a bason, and fix one of the principal feathers of the pheasant in its tail. A good fire will roast them in half an hour. Guinea and pea fowls eat much like pheasants, and are to be drest in the same way.

Plovers.

GREEN plovers should be roasted like woodcocks, without drawing, and served on a toast. Gray plovers may either be roasted or stewed with gravy, herbs, and spice.

Ruffs and Rees.

THESE delicate birds are seldom found but in the fens. They must be drawn before they are spitted, and then dress them like woodcocks. Serve them with gravy and bread sauce, and garnish the dish with crisp bread. Twelve minutes will roast them.

Roast Hare.

PUT a skewer into the mouth, and fasten the head down between the shoulders; make the legs to meet under the belly, and fasten them with a skewer. For stuffing, take a quarter of a pound of suet minced fine, double the quantity of grated bread, the liver, parsley, thyme, and lemon peel, well chopped, and seasoned with salt, pepper, and nutmeg. Moisten it with an egg, and sew it up in the belly of the hare. Lay it down to a good fire, put a quart of water and salt into the dripping pan for basting, and afterwards baste the hare with butter or good beef dripping till it is nearly done; then dredge it with flour, and baste it with butter to make it froth. Put brown gravy into the dish, some in a boat, and current jelly. A good hare will require an hour and a half.

Roast Rabbit.

PREPARE it for the spit as in the former article. Baste with butter, and dredge with flour till it becomes a fine light brown. Take the liver, with a bunch of parsley, boil and chop them finely together; put half the quantity into some melted butter, pour it into the dish, and garnish with the remainder. An hour will be sufficient with a clear fire. To roast a rabbit, hare fashion, put a pudding into its belly as for a hare, and baste it all the time with butter. It must first be larded with bacon, and served up with parsley and butter, and gravy sauce.

Ham and Gammon.

TAKE off the rind, soak it in water; and having covered the fat pan with paper, baste it with canary. When done, sprinkle it over with crumbs of bread and parsley. Serve it with brown gravy, after it is well browned, and garnish it with raspings of bread.

BOILING.

CLEANLINESS here is of great consequence; and for this purpose all culinary vessels should be made of iron, or of other metals well tinned. The pernicious effects

of copper or brass may be perceived by rubbing the hand round the inside of a pot or kettle made of either of those metals, and which has been scoured clean and fit for use ; for though it may not discolour the hand, yet it will cause an offensive smell, and must in some degree affect every article which is put into it. If copper or brass be used, they should be well cleaned, and nothing suffered to remain in the vessels longer than is necessary for the purpose of cookery.

It is a general rule in boiling, that all kinds of fresh meat should be put into not water, and salt meat into cold water ; but if the meat has been salted only for a short time ; it is better to put it in when the water boils, or it will draw out too much of the gravy. Lamb, veal, and pork, should be dredged with flour, put into a linen cloth, and well boiled in plenty of water : other kinds do not require so much boiling to make them wholesome. All sorts of meat, as well as fish and poultry, should be boiled very slowly. A quarter of an hour to a pound of meat is generally sufficient, but this will depend on the thickness of the joint. The hind quarters of most animals require longer time to dress than the fore quarters ; and all kinds of provision require more time in frosty weather than in summer.

Boiled Ham.

SOAK the ham in cold water the night before it is to be dressed, scrape it clean, and put it into the boiler with cold water. Skim the water while boiling, let it not boil fast, but simmer only, and add a little cold water occasionally for this purpose. When the ham is done take it up, pull off the skin carefully, and grate a crust of bread over it so as to cover it tolerably thick. Set it before the fire, or put it into the oven till the bread is crisp ; garnish it with carrots, or any thing that is in season. A ham of twenty pounds will require five hours boiling, and others in proportion.

Tongues.

A DRIED tongue should lie in water all night, but if a pickled one, only wash it well in water ; boil it three hours ; and if it be eaten hot, stick it with cloves, rub it over with the yolk of an egg, strew crumbled bread over it ; and after basting it with butter, set it before the fire

till it becomes of a light brown. Dish it up with brown gravy and slices of currant jelly.

Chine of Bacon.

ONE that has been salted and dried requires to be soaked several hours in cold water; then scrape it clean take a handful of beech, half as much parsley, a few sprigs of thyme, and a little sage, finely chopped together; make some holes in the chine, and fill them with the herbs; skewer it up in a cloth, and boil it slowly about three hours. A pig's jaw, if dried, is cooked in the same manner, adding a little pepper, salt, and bread-crumbs to the stuffing.

Boiled Bacon.

SOAK it, and take off the rind before you boil it. A pound of bacon boiled without the skin will weigh an ounce heavier than a pound boiled with it. Fat bacon should be put into hot water, and lean into cold water. Young bacon will boil in about three quarters of an hour.

Leg of Pork.

SALT it, and let it lie six or seven days in the pickle; turn it, and rub it with the brine every day. Put it into boiling water, unless you think it will be too salt; use a good quantity of water, and let it boil all the time it is on the fire. Send it to table with pease pudding, melted butter, turnips, carrots, or greens. If you wish to dress it sooner, you may hasten it by putting a little fresh salt on it every day: it will then be ready in half the time, but it will not be so tender.

Pickled Pork

WASH and scrape it clean: put it into the water, and boil it till the skin be tender. It is commonly eaten with roasted fowls or veal, with peas or beans; greens are the proper vegetables.

Pettitoes.

PIG's feet are to be boiled till they are quite tender; take up the liver, lights, and heart, when they have boiled ten minutes, and chop them small. Take out the feet and split them; thicken the liquor they were boiled in (which should be reduced to a small quantity) with flour

and butter ; then put in the mince meat, with a little lemon and salt : boil it gently, and add a little grated nutmeg. Put in the pettitoes, and shake them over the fire, but do not let them boil. Put sippets into the dish, pour the mince meat over them, lay the feet on the top, and garnish them with lemon.

Calf's Head.

PICK and wash it very clean ; tie the brains up in a piece of rag, with a little sage and parsley ; put them into the pot at the same time with the head, and scum the water while boiling. A large head will take two hours, and when the part which joined the neck becomes tender, it is done. Take up the brains, and chop them with the sage and parsley, and an egg boiled hard. Put them in a saucepan with a bit of butter, pepper and salt, and warm them over the fire. Lay the tongue, boiled and peeled, in the middle of the dish, and the brains round it ; in another the head ; adding bacon, pickled pork, or greens.

Boiled Veal.

DREDGE it with flour, wrap it in a cloth, and put it in when the water boils. A knuckle requires more boiling, in proportion to its weight, than any other joint, to render the gristle soft and tender. Parsley and butter, bacon and greens, are commonly eaten with it.

Leg of Lamb.

PREPARE it as in the preceding article. If it weigh six pounds, boil it an hour and a half. Take off the scum as it rises, use plenty of water, and send it to table with spinage, carrots, and melted butter.

Hind Quarter of Lamb.

BOIL the leg in a floured cloth an hour and a quarter ; cut the loin into chops, fry them, lay them round the leg, with a bit of crisp parsley on each, and serve it up with spinage or brocoli.

Haunch or Neck of Venison.

RUB it with salt, and let it lie four or five days ; flour it, and boil it in a cloth, allowing to every pound a quarter of an hour. Cauliflower, turnips and cabbages

are eaten with it, and melted butter. Garnish the dish with some of the vegetables.

Lamb's Head and Pluck.

WASH the head clean, take the black part from the eyes, and the gall from the liver. Lay the head in warm water ; boil the lights, heart, and part of the liver ; chop them small, add a little flour : put it in a saucepan with some gravy, or a little of the liquor it was boiled in, a spoonful of ketchup, a little pepper, salt, lemon juice, and cream. Boil the head very white and tender, lay it in the middle of the dish, and the mince meat round it. Fry the other part of the liver with some small bits of bacon, lay them on the mince meat, boil the brains the same as for a calf's head, beat an egg and mix with them, fry them in little cakes, and lay them on the rim of the dish. Garnish with lemon and parsley.

Beef and Mutton.

WHEN the water boils, put in the meat, and take off the scum as it rises. If you let it boil down, it will stick to the meat, and spoil its colour. Turnips, greens, potatoes, or carrots with the beef, and caper sauce with mutton.

Boiled Fowls.

PICK them carefully, singe, wash, and truss them. Flour them, wrap them in a clean cloth, put them in cold water, cover the saucepan close, set it on the fire, and take it off as soon as the scum begins to rise. Cover them again, and let them boil slowly for twenty minutes ; then take them off, and the heat of the water in half an hour will stew them sufficiently. Set them on the fire to warm, drain them, pour egg sauce or melted butter over them, and send them to table with parsley and butter, oyster, lemon, liver, or celery sauce ; if for dinner, ham, tongue, bacon, and greens are eaten with them.

Chickens.

PUT them into scalding water ; as soon as the feathers are loose, take them off, or it will make the skin hard. After you have drawn them, lay them in skimmed milk for two hours ; truss them with their heads under their

wings, and when singed and floured, cover them close in cold water, and set them over a slow fire. Scum them, and boil them slowly eight minutes; take them off the fire, and keep them closely covered in the water for half an hour, and they will appear plump and white. Then serve them up as in the former article.

Boiled Turkey.

A TURKEY will neither boil white nor eat tender, unless it has been killed three or four days. Pick it clean, draw it at the rump, cut off the legs, put the ends of the thighs into the body, and tie them fast. Flour the turkey, put it into the water while cold, let it boil gently, take off the scum, and cover the kettle close. Boil it about half an hour more. Make the stuffing of grated bread and lemon-peel; four ounces of suet and a few oysters chopped, two eggs and a little cream; fill the craw with stuffing, and make the rest into balls, which are to be boiled, and laid round the dish. The stuffing may be made without oysters, or force meat or sausage meat may be used, mixed with crumbs of bread and yolks of eggs. Celery sauce or white sauce is very proper.

Goose.

WHEN the goose is cleaned and singed, pour over it a quart of boiling milk. Soak it in the milk all night; then take it out and dry it with a cloth. Cut some sage and onion small and put it into the goose, sew it up at the neck and vent, and hang it up till the next day. Then put it into a pot of cold water, cover it close, and let it boil gently for an hour. Serve it up with onions as sauce.

Ducks.

SCALD and draw the ducks, and put them into warm water a few minutes; afterwards pour a pint of boiling milk over them in an earthen pan. Let them lie in it two or three hours, then flour them, and cover them in a saucepan of cold water. Boil them slowly for twenty minutes, and then drain them. For sauce take an onion, a handful of clean parsley, and a lettuce, chopped fine; put them into a quarter of a pint of good gravy with a spoonful of lemon juice, and a little pepper and salt, and stew them together half an hour. This quantity is suf-

sufficient for one duck only. Lay the duck in a dish, pour the sauce over them, or smother them with onions.

Pheasants and Partridges.

BOIL them quick in a good quantity of water, from a quarter to half an hour, or more, according to their size. Make a sauce of celery, stewed and thickened with cream, and a piece of butter rolled in flour. Stew the celery so that the liquor may not be all wasted before you put in the cream, and season it with a little salt. Pour the sauce over the birds, and garnish the dish with lemon.

Woodcocks and Snipes.

DRAW the birds clean but preserve the trail. Boil them in good broth or gravy made as follows. Mince a pound of lean beef, put it into two quarts of water, with an onion, some sweet herbs, a blade of mace, six cloves, and some whole pepper. Cover it close, and let it boil till it is half wasted; then strain it off, and put the gravy into the saucepan, seasoned with salt. Put the birds into the gravy, cover them close, and boil them ten minutes. In the mean time cut the trails and the liver small, and stew them in a little of the gravy with a blade of mace. Grate some fine bread, and crisp it in a pan with some butter. When the birds are ready, add half a pint of the liquor to the mince, with a bit of butter rolled in flour: shake the saucepan over the fire till the butter is melted, put in the fried crumbs, give the saucepan another shake, lay the birds in a dish, and pour the sauce over them, which would be improved by the addition of a little red wine.

Pigeons.

WHEN you draw pigeons, take out the craw as carefully as possible. Wash them clean, cut off the pinions and turn their legs under their wings, and boil them slowly a quarter of an hour; put them in a dish, pour butter over them, garnish with brocoli, and serve them up with parsley and butter. Bacon, greens, spinage, or asparagus may be added.

Pigeons with rice.

MIX some chopped parsley with crumbs of bread, pepper, salt, and butter; stuff the pigeons, and boil them

a quarter of an hour in good mutton broth or gravy. Boil some rice in milk, thicken it with the yolk of eggs, cream and nutmeg; and stir it together with a bit of butter rolled in flour till it is quite thick. Lay the pigeons in a dish, mix the gravy and rice together, and pour it over them.

Pigeons in disguise.

SEASON them with pepper and salt, roll each pigeon in a puff paste, close them well, tie them in separate cloths, and boil them in a quantity of water an hour and a half. When they are untied, be careful they do not break; put them in a dish, and pour a little good gravy over them.

Rabbits.

SKEWER them with their heads straight up, the fore legs down, and the hind legs straight under the belly. Boil them nearly an hour, and smother them with onion sauce. Pull out the jawbones, stick them in their eyes, and a sprig of myrtle in their mouths. Sauce may also be made of the liver chopped fine, and mixed with parsley and butter.

VEGETABLES.

VEGETABLES should be carefully cleaned from insects, and well washed in a large quantity of water in an earthen pan, as sand and dust are apt to hang round wooden vessels. The water should boil before they are put in, and a little salt added, or a tea-spoonful of salt of wormwood, to preserve their colour. Boil them quickly in a tinned saucepan by themselves in plenty of water, but do not cover them: if the water has not slackened in boiling, they are done when they begin to sink. Take them out immediately, or the colour will change. Carrots and turnips may be boiled with meat, without injury to either: but carrots must not be boiled with any thing you wish to look white. All kinds of vegetables should have a little crispness, and therefore must not be boiled too much.

Cabbage.

QUARTER it, boil it in plenty of water, with a handful of salt; and when it is tender, take it out and drain it

in a cullender. It may be chopped and warmed with a piece of butter, pepper and salt, or sent to table whole with melted butter in a boat. Savoys and greens are dressed in the same way.

Brocoli.

STRIP off the small branches, peel the stalks, and throw them into a pan of clean water. Have water boiling, with some salt, and a lump of sugar in it; put in the brocoli, and as soon as the stalks are tender, it is done enough. Take it up carefully, without breaking off the heads.

Cauliflowers.

CUT off the stalks, but leave a little green on. Boil them with a little salt, or milk and water without salt. They will be done in a quarter of an hour, but must not be boiled fast.

Carrots.

SCRAPE them first, and boil them well, or wipe them afterwards. Young carrots will boil in half an hour, but old ones will take two hours. Send them to table whole, or cut them in slices, and pour melted butter over them.

Parsnips.

THESE must be boiled very tender, and may be served whole with melted butter, or beaten smooth in a bowl, warmed up with a little cream, butter, flour, and salt. They are an agreeable sauce to salt fish.

Turnips.

PARE off all the outside coat, cut them in two, and boil them with beef, mutton, or lamb. When they are tender, take them out, press away the liquor, and mash them with butter and salt, or send them to table whole with melted butter in a boat. Young turnips look and eat well with a little of the top left on them.

Potatoes.

HAVING washed them clean, put them into a saucepan, just cover them with water, and let them simmer till they are done enough. Pour the water from them, shake them over the fire a few minutes to dry, or lay them

gridiron; then peel them, and send them to table whole, or mash them with a little milk and butter. Young potatoes should be rubbed with a cloth before they are boiled. The better way is to cook them in a steamer.

Spinage.

SPINAGE requires to be well washed. Throw a small handful of salt into the boiling saucepan, put in the spinage, and press it down as it boils. When it becomes tender, press it well in a sieve or a cullender. Or put it into a saucepan without water, and throw water over it; cover it close, and put it on the fire: when the spinage sinks, and the liquor comes up, it is done. Drain it in a sieve, lay it on a plate, and serve it with melted butter.

Spinage and Eggs.

BOIL the spinage as before, and break as many eggs into cups as you wish to poach; put the eggs into a stewpan of boiling water; and when done, take them out with a slice, and lay them on the spinage. Send them to table with melted butter.

Asparagus.

SCRAPE the stalks clean, tie them in little bundles, and lay them in water. Put them into a stewpan of boiling water, with some salt, and boil them till they are a little tender, but not too much. Lay them on a toast dipped in the water they are boiled in, and pour melted butter over them.

Asparagus and Eggs.

WHEN the asparagus has been dressed, cut it into small pieces, the size of peas, and beat it up with eggs, pepper, and salt. Put it into a stewpan with two ounces of butter, and stir it all the time it is on the fire; when thick, it is done enough. Put a toast on the dish, and the eggs and asparagus upon it.

Asparagus stewed.

Cut the green part into the size of peas, wash and put them into a stewpan. To a quart of asparagus, add half a pint of hot water, a little salt, and boil them till nearly done. Strain them and preserve the liquor; boil it till nearly reduced, add three ounces of butter, a little cream

and sugar, flour and water, to make it a proper thickness : put in the asparagus, and stew it till it is tender. Serve it up with toasted roll above and under it.

Asparagus Loaves.

BOIL the asparagus and chop it ; put some cream to it, butter and flour, Cayenne pepper, salt and nutmeg. Boil it up, and have ready some small loaves ; make a hole in the tops, take out the crumb, and fry the loaves of a nice brown, fill them with asparagus, and serve them up with whole pieces of asparagus stuck in the tops of the loaves for ornament.

Artichokes.

Take off the stalks, and wash them well in cold water. Put them into the saucepan with their tops downward, that all the sand and dust may be boiled out. When a leaf draws out easily, they are done enough. Send them to table with melted butter in small cups, pepper and salt. They should be gathered two or three days, and kept in a cool place.

Jerusalem Artichokes.

THEY may be boiled like potatoes, and sent to table with melted butter, or fricasee sauce. Take them up the moment they are done, or they will be too soft.

Cucumbers.

PALE and score them in several rows, that they may be in small bits as if slightly chopped ; add some young onions, pepper and salt, a glass of white wine, the juice of a lemon, and some vinegar. Or cut them in thin slices, with pepper, salt, vinegar, and sliced onions. Or send them to table whole, with an onion sliced in a saucer.

Cucumbers Stewed.

HAVING pared and sliced them, fry them with sliced onions ; drain and flour them, put them into a stewpan with good gravy, pepper and salt, till they become tender. Or they may be stewed in their own liquor, with Cayenne paper and salt, without being fried.

Celery Stewed.

CUT it into lengths, boil it till it becomes tender, fry

drain and flour it; put it into some rich gravy, with a little salt, nutmeg, and ketchup, and boil it up. By adding a little red wine, it may be made brown instead of white.

Stewed Cabbage.

LET the cabbage be sliced very thin, washed, and put into a stewpan, with a small slice of ham, half an ounce of butter, half a pint of broth, and a little vinegar, and let it stew three hours. When it becomes tender, add a little more broth or gravy, pepper and salt, and a table-spoonful of sifted sugar. Mix them well, and boil them till the liquor is nearly wasted; put it into the dish, and lay fried sausages on it.

Cauliflower Ragout.

PICK the cauliflowers very clean, stew them till they are tender, in brown gravy, seasoned with pepper and salt. Put them in a dish, pour gravy on them, boil some sprigs of cauliflowers white, and lay round them.

Fried Herbs.

CLEAN and drain a quantity of spinage, or beach, two handfuls of parsley, and one of green onions. Chop the parsley and onions, and sprinkle them among the spinage. Stew them over the fire, with a little butter and salt: shake the pan when it begins to grow warm, and let it be closely covered till the herbs be quite tender. It may be served with fried eggs upon it, or calf's liver and rashers of bacon, in a separate dish.

Savoury Vegetables.

WASH a dish with the white of eggs: then make several divisions with mashed potatoes and yolks of eggs mixed together and put on the dish, and bake it of a nice colour. In the first division, put stewed spinage; in the second, mashed turnips; in the third, slices of carrots; in the fourth, some button onions stewed in gravy, or any other kinds of vegetables to make a variety.

Scalloped Potatoes.

WHEN boiled, mash them with milk, pepper, salt, and butter. Fill some scallop shells, smooth the tops, set them in a Dutch oven before the fire to brown; or add

the yolk of an egg, and mash them with cream, butter, pepper, and salt. Score the top with a knife, and put thin slices over before they be put into the oven.

Fried Potatoes.

SLICE them thin, and fry them in butter till they are brown; then lay them in a dish, and pour melted butter over them. Potatoes may likewise be fried in butter, and served up with powder-sugar thrown over them. Any kind of fruit may be fried in the same manner, and all batter should be fried in hog's lard.

Green Peas.

PEAS should not be shelled till they are wanted, nor boiled in much water. Put them in when the water boils, with a little salt, and a lump of sugar; when they begin to dent in the middle, they are done enough. Strain them through a cullender, put a piece of butter in the dish, and stir them till it is melted. Garnish with boiled mint.

Stewed Peas.

ADD to a quart of peas, a sliced onion and a lettuce, a bit of butter, pepper, and salt, and stir them together very gently for two hours. When ready beat up an egg and stir into them, or a bit of butter rolled in flour. Mint may be stewed with it, with the addition of a little gravy and a lump of sugar.

Windsor Beans.

These should be boiled in plenty of water, with the addition of salt, and put in when the water boils. Serve them up with boiled bacon, and parsley and butter in a boat.

Windsor Beans fricasied.

WHEN grown large, but not mealy, boil, blanch, and lay them in a white sauce made hot for the purpose. Just warm them through in it, and serve them up.

French Beans.

STRING or pare the beans down the sides, cut them in two, and then across; sprinkle them with salt, and stir them together. Put them in when the water boils, and they will soon be done: drain them in a cullender, and serve them with melted butter.

French beans stewed.

HAVING boiled them, add a little cream, good gravy, salt and pepper, flour and butter, and boil it up.

Cold Salad.

BOIL an egg quite hard, put the yolk into a salad dish, mash it with a spoonful of water, then add a little of the best salad oil or melted butter, a tea-spoonful of ready-made mustard, and some vinegar. Cut the salad small and mix it together, adding celery, radishes, or other salad herbs with it. Onions may be served in a saucer, rather than mixed in the bowl. An anchovy may be washed, cut small, and mixed with it; also a bit of beet root and the white of an egg. Celery may be prepared in the same way.

Mushrooms.

IT is of great importance to distinguish well between the genuine and the spurious, as many persons have been poisoned by eating one for the other. Eatable mushrooms first appear very small, of round form, on a little stalk. They grow very fast, and the upper part and stalk are white; the under part gradually opens, and shows a fringy salmon coloured fur, which continues more or less till the plant is grown to a tolerable size, and turns it to a dark brown. These marks should be carefully observed, and likewise whether the skin can be easily parted from the edges and middle. Those of a white fur should be avoided; for though many of them smell somewhat similar, yet they are not so strong and fragrant as the genuine mushroom.

Stewed white or brown.

WIPE some large buttons, boil them quick in a little water, with cream, a piece of butter rolled in flour, a little mace, Cayenne pepper, and salt. Boil it up, and let it not burn to the saucepan. To make them brown, stew them in gravy, thickened with flour and a little nutmeg.

 SAUCES.
Apple Sauce.

HAVING pared and cored the apples, slice them into a

saucepan, with a little water to prevent their burning, and a bit of lemon peel. Boil them slowly, and shake them frequently; when the apples are soft, bruise them with a spoon, and add a little sugar. Work it together and heat it on the fire; then put the same into a bason, and serve it up.

Anchovy Sauce.

CHOP one or two anchovies without washing them; put in some flour and butter, and a spoonful of water. Stir it over the fire till it boils once or twice, and the anchovies will be dissolved.

Browning.

To four ounces of refined sugar, well pounded, add one ounce of butter; put them into a frying pan over a clear fire, and mix them well together. When the sugar and butter have frothed and come to a deep brown, pour in part of a pint of red wine, and stir it well; add more wine, and stir it all the time. Put in four shalots peeled, a little mace, six cloves, the rind of a lemon, three spoonfuls of ketchup, half an ounce of Jamaica pepper, and a little salt. Boil it slowly about ten minutes, and pour it into a bason. When cold, take off the scum, and bottle it up for use.

Caper Sauce.

CUT some pickle ghirkins into bits smaller than capers, and put them into melted butter with a little vinegar. Pickled sterntions chopped will also be found an equally good substitute for capers.

Chicken Sauce.

AN anchovy or two boned and chopped; some parsley and onion chopped, pepper, oil, vinegar, mustard, and walnut or mushroom ketchup mixed together, will make a good sauce for cold chicken, partridge, or veal.

Cullis for Ragouts.

Two pounds of lean veal, two ounces of ham, two cloves, a little mace and nutmeg, some parsley roots, two carrots cut in pieces, some shalots, and two bay leaves; these are to be put in an earthen vessel set over a stove, or in a kettle of boiling water. Let them be close covered, and simmer for half an hour, observing that they

do not burn; put in beef broth, stew it, and strain it off.

Egg Sauce.

BOIL the eggs hard, mince them, and put them into good melted butter.

Fennel Sauce.

BOIL fennel and parsley, tied together in a bunch; chop it small, and stir it up with melted butter. This is generally eaten with mackarel.

Fish Sauce.

SIMMER very gently a quarter of a pint of vinegar, and half a pint of soft water, with an onion, a little horseradish, and the following spice lightly bruised:—four cloves, two blades of mace, and half a tea-spoonful of black pepper. When the onion is tender, chop it small, with two anchovies, and boil it for a few minutes with a spoonful of ketchup. Beat the yolks of three eggs, strain them, mix the liquor with them by degrees; when well mixed, set the saucepan over a gentle fire, keeping the bason in one hand, into which toss the sauce to and fro, and shake the saucepan over the fire that the egg may not curdle. The sauce must not be boiled, but made hot enough to give it the thickness of melted butter.

Goose Sauce.

PUT a spoonful of sorrel juice, a little sugar, and some coddled gooseberries into some melted butter; pour it into boats, and send it hot to table.

Gravy for Lent.

MELT some butter in a saucepan, shake in a little flour, and brown it by degrees. Stir in half a pint of water, half a pint of ale, an onion, a piece of lemon peel, two cloves, a blade of mace, some whole pepper, a spoonful of ketchup, and an anchovy. Boil it together for a quarter of an hour, strain it, and it will make good sauce for various dishes.

Gravy for Fowls.

BOIL the neck, liver, and gizzard of a fowl in half a pint of water, with a piece of toasted bread. Add some pep-

per, salt, and a bit of thyme, and let them boil till reduced to a quarter of a pint. Put in half a glass of red wine, boil and strain it; then bruise the liver and add to it. Strain it again, and thicken it with a bit of butter rolled in flour.

Gravy for white sauce.

Cut a pound of veal into small pieces, boil it in a quart of water with an onion, a blade of mace, two cloves, and a few white pepper corns.

Gravy for brown sauce.

Cut a pound of lean beef small, flour it, season it with pepper and salt, and put it into a stewpan, with a bit of butter. Stew it till it is a little brown; then put in a quart of boiling water, and twelve pepper corns. Cover it close, boil it, and strain it off. Kidney, or milt of any kind, or sheep's heart, will make good gravy. The bones of roast meat, broken and stewed with it, are a great improvement. It may be thickened with butter rolled in flour, with a little ketchup added to it, according to the dish for which it is intended.

Ham sauce.

Cut up a ham, and mash the meat and the bone with a rolling pin; put it into a saucepan with some gravy or water; stir it over a slow fire, or it will stick to the bottom. After some time, add a sprig of sweet herbs, some pepper, and half a pint of beef gravy; cover it up, and let it stew over a gentle fire. When it has a good flavour of the herbs, strain off the gravy, and it will be found an improvement to any kind of sauce.

Game sauce.

Wash and pare a head of celery, cut it into thin pieces, boil it softly till it becomes tender; then add a little beaten mace, pepper, salt, and nutmeg. Thicken it with flour and butter; boil it up, and pour some of it in the dish and some in a boat. Lemon pickle or lemon juice may be added to it.

Hare or Venison sauce.

HALF a pint of red wine, with a quarter of a pound of sugar, simmered over a clear fire for five minutes: or half a pint of vinegar, and a quarter of a pound of sugar,

simmered till it becomes a syrup. Or use currant jelly warmed.

Lemon Sauce.

CUT some thin slices of lemon into melted butter; give it one boil, and pour it over boiled fowls, or send it up in a boat. Or boil the liver of a fowl, and put it into it, with a little of the peel chopped fine.

Lemon Pickle.

TAKE a score lemons, grate off the outer rinds very thin, cut them into quarters, but leave the bottoms whole. Rub on each of them half a pound of bay salt, and spread them on a large pewter dish. Let them dry gradually by the fire till the juice is all dried into the peels: then put them into a glazed pitcher, with an ounce of mace, and half an ounce of cloves beat fine; an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of bruised mustard-seed, and tied in a muslin bag. Pour upon them two quarts of boiling white-wine vinegar, close the pitcher carefully, and let it stand five or six days by the fire. Shake it up every day, then tie it close, and let it stand three months to take off the bitterness. When it is to be bottled, put the pickle and lemon into a hair scive, press the liquor out, and let it stand till another day; pour off the clear, and bottle it, continuing to do so as long as any comes off clear. Boil a pint of vinegar and put it in the jar with the ingredients, and let it stand by the fire several days before it be bottled off. This will make a second sort; and though not equal to the first, it will be good for many kinds of sauce. One tea-spoonful is enough for white, and two for brown sauce to a fowl. Always put it in before you thicken the sauce, or put any cream in, lest the sharpness should make it curdle.

Meat sauce.

PUT a clean anchovy into a glass of red wine, a little strong broth, a sliced shalot, some nutmeg, and the juice of a Seville orange. Stew them together, and mix it with the gravy that from the meat.

Mint sauce.

PICK and wash the mint clean, and chop it fine; put it into a small bason, and mix it with sugar and vinegar.

Mutton sauce.

TWO spoonfuls of the liquor in which the mutton is boiled, the same quantity of vinegar, two or three shalots cut fine, with a little salt, put it into a saucepan with a bit of butter rolled in flour, stirred together and boiled once, will make a good sauce for boiled mutton.

Mushroom sauce.

MELT some butter with flour, in a little milk or cream; put in mushrooms, a little salt and nutmeg, and boil it up in a saucepan; or put the mushrooms into melted butter, with veal gravy, salt, and nutmeg.

Melted Butter.

PUT two table spoonfuls of water into a saucepan, and dredge with flour till it is nearly as white as milk; shake it well, and put in three or four ounces of butter cut in slices. Shake it all one way while melted, or it will oil; let it boil up, and it will be smooth and thick.

Onion sauce.

BOIL some large onions, and chop them on a board to prevent their turning a bad colour; put them into a saucepan, with a bit of butter and a little cream; boil it and send it up hot. It is proper sauce for roast mutton, boiled rabbits, ducks, &c.

Pig sauce.

TAKE a teaspoonful of white gravy, a small piece of anchovy with the gravy that runs out of the pig, and mix the brains with it when chopped. Add a quarter of a pound of butter, a little flour to thicken it, a slice of lemon, and a little salt. Shake it over the fire, and put it hot into the dish. Good sauce may also be made by putting some of the bread and sage, which has been roasted in the pig, into good beef gravy, and adding the brains to it.

Parsley sauce.

TIE up a little parsley seed in a clean rag, and boil it ten minutes in a saucepan; take out the seeds, and let the water cool. Dredge in a little flour, and melt the butter in it; chop in a little boiled spinage, mix it in the

butter, and send it to table in a boat. This is sauce for winter.

Parsley and Butter.

TIE up a bunch of parsley, wash it, and put it into boiling water with a little salt. Boil it quickly two or three times, then chop it fine, and mix it with melted butter.

Pie Sauce.

MIX some gravy, an anchovy, a sprig of sweet herbs, an onion, and a little mushroom liquor: boil and thicken it with butter rolled in flour; then add a little red wine, and put it into the pie. This serves for mutton, lamb, veal, or beef pies; but they are very good without it.

Turkey sauce.

OPEN some oysters into a bason, and pour the liquor as soon as settled into a saucepan; put in a little white gravy, and a teaspoonful of lemon pickle. Thicken with flour and butter, boil it a few minutes, add a spoonful of cream, and then the oysters. Shake them over the fire, but do not let them boil. Or boil some slices of fine bread, with a little salt, an onion, and a few pepper corns; then beat it well, put in a bit of butter and a spoonful of cream. This sauce eats well with roast veal or turkey.

Venison sauce.

BOIL an ounce of dried currants in half a pint of water, add some crumbs of bread, a few cloves or grated nutmeg, a glass of red wine, and a piece of butter. Sweeten it to your taste, and send it to table in a boat.

White sauce.

SLICE some lean veal, and the same quantity of ham or bacon; put them into a stewpan with a piece of butter, an onion, a blade of mace, a few mushroom buttons, a bit of thyme, and a bay leaf. Fry the whole over a slow fire, but do not brown it; thicken it with flour, and put in an equal quantity of good broth and cream. Boil it half an hour, stirring it all the time, and draw it through a soup-strainer.

STEWES AND HASHES.

Beef A-la-mode.

THE small buttock, leg of mutton piece or the clod, is proper for this purpose; take either of these, with a dozen cloves, mace in proportion, and half an ounce of allspice beat fine. Chop a handful of parsley and some sweet herbs; cut some fat bacon in pieces, about a quarter of an inch square; put the beef into a pot, with all the above ingredients, and cover it with water; chop four large onions, four cloves of garlic, six bay leaves, and a handful of campignons, or fresh mushrooms; put them into the pot, with a pint of strong beer, pepper, salt, Cayenne pepper, and a spoonful of vinegar; add three handfuls of bread-raspings, sifted fine. Cover it all close, and stew it six or eight hours, according to the size of the piece; then put the beef into a deep dish, and keep it hot; strain the gravy through a sieve, and pick out the champignons, or mushrooms; skim off all the fat, then put the gravy into the pot again, and give it a boil up. Season it to your taste, pour it over the beef, and send it hot to table.

Beef stew.

TAKE four or five pounds of beef proper for stewing, with hard fat cut into pieces; put these into a stewpan, with three pints of water, a little salt, pepper a sprig of sweet herbs, and three cloves. Cover the pan very close, and let it stew four hours over a slow fire. Then throw into it as many turnips and carrots, cut into square pieces, as you think proper, and the white part of a leek, two heads of celery chopped fine, a crust of bread, and two spoonfuls of vinegar. When done, put it into a deep dish, set it over hot water, and cover it close. Skim the gravy, and put in a few pickled mushrooms; thicken it with flour and butter, make it hot and pour it over the beef.

Beef steaks.

TAKE rump-steaks, cut thick; put them in a stewpan with a bit of butter to brown. Add a little water, an onion sliced, two or three anchovies, with pepper and salt. Cover them close, and stew them over a slow fire

an hour, or till sufficiently tender. Skim off the fat, add a glass of port wine, a few oysters, and some ketchup, if you think proper.

Beef Olives.

CUT half a dozen thin slices from a rump of beef, beat them well, and brush them over with egg, sprinkle them with sweet herbs cut fine, and a few crumbs of bread; season them with pepper and salt, roll them up tight, and tie them with packthread. Put a little gravy into the stewpan, cover them with thin slices of bacon, and put paper over the top; place them over a slow fire to do gently for two hours; then take them up, lay them round the dish, and gravy sauce over them.

Beef Cakes.

POUND some beef that is under-done, with a little bacon or ham; season with pepper, salt, and a shalot; mix and make them into small cakes: fry them a light brown, and serve them with brown gravy.

Beef scallops.

MINCE beef or mutton, small, with onion, pepper, and salt, add a little gravy; put it into scallop-shells, or saucers; make them three parts full, and fill them up with potatoes, mashed with a little cream; put a bit of butter on the tops, and brown them in an oven, or before the fire.

Minced beef.

CHOP the under-done part fine, with some of the fat; put a little water into a stewpan, with a small quantity of onion or shalot, and pepper and salt. Boil it till the onion is tender; then put some of the gravy of the meat to it, and the mince-meat, with a spoonful of ketchup; make it quite hot, but do not let it boil. Have a hot dish with sippets of bread ready, and pour the meat upon it.

Beef hashed.

Do it the same as the last receipt; only the meat is to be cut in slices, and you may use a little walnut liquor, if you like it.

All sorts of stews, or meat dressed a second time,

should be only simmered : if they boil, it makes the meat hard, and spoils the flavour.

Bubble and squeak.

SLICE some cold boiled beef, and put it into a frying pan, with butter or beef dripping ; make it hot, and put it into a dish before the fire. Chop and fry some boiled cabbage, and put it into another dish ; fry some slices of onion quite tender, put a little gravy into the pan, and stir it till it boils ; then put in the beef, and let it simmer. Serve it up with gravy, and lay the cabbage upon it.

China Chilo.

MINCE some undressed neck of mutton with fat to it, put two onions, a littuce, a pint of green pease, salt and pepper, four spoonfuls of water, and some clarified butter into a saucepan closely covered ; simmer them two hours, and serve it in the middle of a dish of boiled rice.

Cow Heels.

BOIL them four hours till quite tender, and serve them up with melted butter, mustard, and vinegar, or cut them into four parts, dip them in butter, and fry them brown. Send gravy in a boat, or fried onions.

Calf's Head stewed.

LET it be well washed, and laid in water for an hour ; take out the brains ; bone it ; take out the tongue and the eyes ; make a force-meat with two pounds of beef suet, and as much lean veal ; two anchovies, boned and washed clean ; the peel of a lemon, some nutmeg grated, and a little thyme ; chop all these together, and some grated bread ; beat up the yolks of four eggs, and mix with them. Make part of this force-meat into fifteen or twenty balls ; then boil five eggs hard, some oysters washed clean, and half a pint of fresh mushrooms : mix these with the rest of the force-meat, and stuff the head from where the bones were taken ; tie it up carefully with a packthread ; put it into two quarts of gravy or broth with a blade of mace ; let it be covered close, and stewed very slowly two hours. While the head is stewing, beat up the brains with some lemon, thyme, and parsley chopped very fine, some grated nutmeg, and the yolk of an egg mixed with it ; fry half the brains in dripping, in

little cakes, and fry the balls. When the head is done, keep it hot with the brain-cakes and balls; strain off the liquor the head was stewed in; add to it some stewed truffles and morels, and a few pickled mushrooms; put in the other half of the brains chopped; boil them up together, and let them simmer a few minutes: put the head into a hot dish, pour the liquor over it, lay the balls and the brain-cakes round it. For a small family, half the head will be sufficient. A lamb's head may be done in the same way.

Calf's Head brown hashed.

Boil it, and when it is cold, cut off the meat in thin slices; put it into a stew-pan, with a little brown gravy, adding a spoonful or two of walnut pickle, a spoonful of ketchup, a little red wine, a little mace, a few capers chopped, or a pickled gherkin: boil it over a stove, or a slow fire a few minutes, and thicken it with butter and flour. Take the other part of the head, cut off the bone end, and score it with a knife, season it with pepper and salt; rub it over with the yolk of an egg, and strew over a few bread crumbs and a little parsley; set it before the fire to brown, and, when you dish up the other part, lay this in the middle; lay some brain-cakes, with forcemeat-balls and crisp bacon, round the hash.

Duck Stewed.

Lard it or not, as you like best; half roast it; put it into a stewpan, with a pint of good gravy, a glass of red wine, an onion or shalot chopped small, a piece of lemon peel, a little Cayenne and salt; stew it gently, close covered, till tender: take out the duck, scum the sauce, boil it up quick, and pour it over the duck; add truffles and morels, if agreeable. Omit the wine, if you think proper.

Ducks stewed with Cucumbers.

Half roast it, and stew it as before: have some cucumbers and onions sliced, fried, and drained very dry; put them to the duck; stew all together.

Ducks stewed with Peas.

Half roast it; put it into some good gravy with a little mint, and three or four sage leaves chopped; stew this half an hour; thicken the gravy with a little flour;

throw in half a pint of green peas boiled, or some celery, and take out the mint.

Duck hashed.

CUT a cold duck into joints, warm it in gravy and a glass of red wine; but do not let it quite boil, as it will spoil the flavour and make the meat hard. The wine may be omitted.

Giblets Stewed.

LET the giblets be picked clean and washed, the feet skinned, the bill cut off, the head split in two, the pinion bones broken, the liver and gizzard cut in four, and the neck in two pieces. Put them into a pint of water, with pepper, salt, an onion, and sweet herbs; cover the saucepan close, and stew them on a slow fire till they are quite tender. Take out the onion and herbs, and put them into a dish with liquor. To make giblet pie, omit the herbs and onion, and stew them less.

Hotch Potch.

STEW lettuces and onions in a little water, with a bone of beef or ham. While these are doing, fry some mutton steaks seasoned brown. Half an hour before dinner, put the steak into a stewpan, and the vegetables over them; stew them, and serve them together in a tureen.

Hare Stewed.

CUT off the legs and shoulders; cut out the back bone; cut the meat which comes off the sides into pieces; put all into a stewpan, with three quarters of a pint of small beer, the same of water, a large onion stuck with cloves, some whole pepper, a slice of lemon, and some salt. Stew it gently for an hour, close covered, and put to it a quart of gravy. Stew it gently two hours longer, or till tender; take out the hare; rub half a spoonful of flour smooth, in a little gravy: put it to the sauce, and boil it up; add Cayenne and salt, put the hare in again; and, when hot through, serve it in a tureen, or deep dish. Add red wine if you think proper.

Hare Jugged.

HAVING prepared it as in the preceding article, omitting the beer and water, put it all into a jug, cover it close, set it in a kettle of boiling water. Boil it till the

hare is tender, pour the gravy into a stewpan, adding salt and pepper, and a glass of red wine. Thicken it with flour, boil it up, pour it over the hare, and put in a little lemon juice.

Hare hashed.

CUT it small, with pepper, salt, onion, lemon, and add a little wine. Make it quite hot, take out the onion and lemon, and send it to table with currant jelly. The wine may be omitted.

Rabbits stewed.

DIVIDE them into quarters, flour and fry them in butter; then put them into a stewpan, with some good gravy and a glass of white wine. Season them with pepper, salt, and a sprig of sweet herbs: cover them close, and let them stew till they become tender. Strain off the sauce, thicken with flour and butter, and pour it over them.

White Fricassee of Rabbits.

SKIN them, cut them in pieces, and lay them in warm water to cleanse them; then stew them in a little clean water, with a bit of lemon-peel, a little white wine, an anchovy, an onion, two cloves, and a sprig of sweet herbs. When tender take them out, strain the liquor, put a very little of it into a quarter of a pint of thick cream, with a piece of butter, and a little flour; keep it constantly stirring till the butter is melted; put in the rabbits with a little grated lemon peel, mace, and lemon-juice; shake all together over the fire, and make it quite hot. If agreeable, put in pickled mushrooms, and omit the lemon. Chickens may be done in the same manner.

Brown Fricassee of Rabbits.

CUT them to pieces; fry them a nice brown in fresh butter; drain them on a sieve, pour off the butter: put some gravy or beef broth into the pan: shake in some flour, keep it stirring over the fire; add ketchup, a very little shallot chopped, salt, cayenne, and lemon-juice, or pickled mushrooms: boil it up, put in the rabbits, and shake it round till quite hot.

Ox Palates.

BOIL them tender, blanch and scrape them ; rub them with pepper, salt, and bread : fry them brown on both sides, pour off the fat, put beef or mutton gravy into the stewpan for sauce ; also an anchovy, a little lemon-juice, grated nutmeg and salt. Thicken it with butter rolled in flour ; when these have simmered a quarter of an hour, dish them up, and garnish with slices of lemon.

Ox Cheek stewed.

SOAK half a head three hours, and clean it in plenty of water. Take off all the meat, and put it into the pan with an onion, a sprig of sweet herbs, pepper, salt and allspice. Lay the bones on the top, pour on two or three quarts of water and close it down. Let it stand eight or ten hours in a slow oven, or simmer it on a hot hearth. When tender, scum off the fat, and put in celery or any other vegetable. Slices of fried onion may be put into it a little before it is taken from the fire.

Mutton hashed.

CUT thin slices of dressed mutton, fat and lean ; flour them, and boil the bones with a little onion, season the meat and warm it up with the gravy, but it should not boil. Instead of onion, a clove, a spoonful of currant-jelly, and a glass of port wine will make it eat like venison.

Breast of Mutton Grilled.

SCORE it in diamonds, and rub it over with eggs ; strew on some crumbs of bread and chopped parsley ; put into a Dutch oven to broil, baste it with butter, and pour caper sauce or gravy into the dish.

Mutton Chops in disguise.

PREPARE a seasoning of chopped parsley and thyme, bread crumbs, pepper and salt ; rub the chops over with egg, strew the seasoning on them, and roll each of them in buttered paper. Close the ends, and put them in a Dutch oven or frying pan ; let them broil slowly ; and when done, send them to table in the paper, with gravy in a boat.

Harrico of Mutton.

CHOP the best end of the neck into single ribs; fry them slightly, and put them into a saucepan with two quarts of water, and a sliced carrot. When they have stewed a quarter of an hour, put in two turnips cut to pieces, a head of celery, two fried lettuces, and a few heads of asparagus, and season it with cayenne pepper, and salt. Boil all together till it become tender, and serve it up in a tureen without any thickening to the gravy.

Lamb Chops.

SEASON and fry them; lay them in a dish, and pour the fat out of the pan. Put in the steaks, make them hot, lay them on a dish.

Veal Cutlets.

CUT the veal into thin slices, dip them in the yolks of eggs, and strew them over with grated bread and nutmeg, sweet herbs and parsley, and lemon peel chopped fine, and fry them with butter. When the meat is done, lay it on a dish before the fire. Put a little water into the pan, stir it round and let it boil; add a little butter rolled in flour, and a little lemon juice, and pour it over the cutlets. Or, fry them without the bread or herbs: boil a little flour and water in the pan, with a sprig of thyme, and pour it on the cutlets, but take out the thyme before the dish is sent to table.

Cold Veal stewed.

PUT thick slices of it into a stewpan, and just cover it with water and broth. Season it with pepper, salt, nutmeg, mace, sweet marjoram, a shallot, lemon, thyme, and a little grated lemon peel. Stew it together, and add a little gravy, mushroom liquor, and lemon juice. Stew it a little longer, strain off the liquor, and thicken it with butter and flour. Lay the meat in a dish, and pour the sauce over it. Garnish with sippets and fried oysters, or bits of broiled bacon and sliced lemon.

Cold Veal scolloped.

MINCE it fine, set it over the fire a few minutes, with pepper and salt, a little nutmeg and cream. Then put

it into scallop shells, and fill them up with grated bread ; over which put a little butter, and brown them before the fire.

Veal Sausages.

TAKE a pound of lean veal, half a pound of bacon, a handful of chopped sage, an anchovy, and pepper and salt. Beat all in a mortar, roll it into balls, fry it, or put it into skins, and fry the sausages.

Breast of Veal Stewed.

CUT off the neck-end, and stew it for gravy. Make a force-meat of the sweet bread boiled, a few crumbs of bread, a little beef suet, an egg, pepper, and salt, a spoonful or two of cream, a little grated nutmeg ; mix them together ; and having raised the thin part of the breast, stuff the veal. Skewer the skin close down, dredge it over with flour, tie it up in a cloth, and stew it in milk and water rather more than an hour : if a large one, an hour and a half.

The proper sauce for this dish is made of a little gravy, a few oysters, a few mushrooms chopped fine, and a little juice of lemon, thickened with flour and butter.

You may, if you prefer it, stew the veal in broth, or weak gravy : thicken the gravy it was stewed in, and pour over it. Garnish with force-meat balls.

Knuckle of Veal.

PUT the veal into a stewpan, upon four wooden skewers placed cross-ways, with two blades of mace, some whole pepper, an onion, a crust of bread, and two quarts of water. Cover it close, and after boiling, let it simmer two hours. When done, put it into the dish and strain the liquor over it. Garnish with lemons.

Fillet of Veal.

STUFF it well under the udder, at the bone, and quite through to the shank : put it into the oven, with a pint of water under it, till it is a fine brown ; then put it in a stewpan with three pints of gravy ; stew it till tender ; put in a tea-spoonful of lemon-pickle, a large spoonful of browning, one of ketchup, and a little Cayenne pepper ; thicken with a bit of butter rolled in flour. Put

the veal in a dish, strain the gravy over it, and lay round force meat balls; garnish with pickle and lemon.

Minced Veal.

CUT cold veal very fine, but do not chop it; put a few spoonfuls of either gravy, broth, milk, or water, into a saucepan, with a bit of lemon peel, a little nutmeg, salt and pepper: let them boil a few minutes; shake a little flour among the meat; put it into the saucepan; let it be hot, but not quite boil. Just before it is taken up, stir in a bit of butter rolled in flour; put thin sippets of bread in the dish, and garnish with lemon. The bones which are left make very good gravy to warm it in, if boiled gently in a little water for about an hour.

Veal Olives.

CUT the slices from a fillet, and beat them thin; brush them over with egg, lay a thin slice of bacon on each, and strew them over with grated bread, parsley, and nutmeg. Roll them up close and skewer them tight; bake or fry them in a pan, and serve them up with brown gravy, garnish with lemon. Force-meat may be used instead of bacon.

Veal Cake.

BOIL six eggs hard, or as many as you think you shall want; cut the yolks in two, and lay some of the pieces in the bottom of the pot; shake in a little chopped parsley, some slices of veal and ham; then put more eggs, then meat; shake in, after each, some chopped parsley, with pepper and salt, till the pot is nearly full. Cover it with water, lay an ounce of butter, close it down with double paper, and bake it about an hour. Press it close together, and let it stand till cold.

Jugged Veal.

CUT some slices of veal, and put them into an earthen jug, with a blade of mace, a little pepper, salt and nutmeg, a sprig of sweet herbs, and a bit of lemon peel. Cover the jug close, that the steam may not get out; set it in a pot of boiling water, and about three hours will do it. About half an hour before it is done, put in a bit of butter rolled in flour, and a little lemon-

juice, or lemon-pickle. Turn it out of the jug into a dish; take out the herbs and lemon peel, and send it to table garnished with lemon.

Scotch Collops.

CUT the collops off the thick part of a leg of veal, of about the size of a crown piece: put a bit of butter into the frying pan, then lay in the collops, and fry them over a quick fire; shake, turn, and keep them in a fine froth; when they are of a fine brown take them out, and put them into a pot; then put cold butter again into the pan, and fry more collops. When they are done, and properly browned, pour the liquor from them into a stewpan: and add to it half a pint of gravy, half a lemon, an anchovy, a spoonful of browning, one of ketchup, and two of lemon pickle; season to your taste, with salt and Cayenne pepper; thicken with butter and flour; let it boil five or six minutes; put in the collops, and shake them over the fire, but do not let them boil. When they have simmered a little, take them out, and lay them in a dish; strain the sauce, and pour it hot on them; lay on them force-meat balls, and small slices of bacon, curled round with a skewer, and boiled: add a few mushrooms, and garnish with lemon.

Stewed Turkey.

TAKE a turkey or fowl; put it into a saucepan, or pot, with a sufficient quantity of gravy or good broth; a head of celery cut small, mace, pepper-corns, and a sprig of thyme, tied in a muslin bag. When these have stewed softly, till done enough, take them up, thicken the liquor it was stewed in with butter and flour; lay it in the dish, and pour the sauce over it.

Pulled Turkey.

PULL the meat off the breast and wings, instead of cutting it; warm it in a little white gravy, cream, nutmeg, and salt, thickened with flour and butter. The legs should be seasoned, scored, and broiled, and put into a dish with the above laid round it.--Cold chickens may be done in the same way.

Stewed Pigeons.

TAKE six of the livers, a few bread crumbs, two anchovies, a little salt, the yolk of one egg, a little parsley and lemon thyme, and fill the craws. Tie them up; brown the pigeons in a stewpan; then take them out, and put almost as much gravy as will cover them, add a blade of mace, some pepper and lemon thyme; stew them over a slow fire an hour and a half, then take out the pigeons and thicken the sauce with nearly half a pound of butter rolled in flour, and grated nutmeg. Add three spoonfuls of white wine.

Pigeons in a Hole.

TRUSS four young pigeons, as for boiling, and season them with pepper, salt and mace. Put into the belly of each a small piece of butter, lay them in a pye dish, pour batter over them made with three eggs, two spoonfuls of flour, and half a pint of milk. Bake them in a moderate oven, and send them to table in the same dish.

Mock Brawn.

BOIL two pair of neat's feet till they are tender, and pick all the flesh off the bone. Boil the belly piece of a porker nearly enough, bone it, and roll the meat or the feet up in the pork: tie it up in a cloth with tape round it, and boil it till it becomes very tender. Hang it up in the cloth till it is quite cold: put it into some souce, and keep it for use.

Sauce for Brawn.

TAKE a peck of bran, seven gallons of water, a pound of salt, a sprig of bay and rosemary; boil it half an hour, strain it off, let it stand till it is cold, and then put it on the brawn.

Pickled pork.

RUB each piece with common salt, and lay it on a slanting board that the liquor may run off. Next day rub it all again with pounded saltpetre; dry some salt, and put a layer at the bottom of the pan, then a layer of pork, and so on till the pan is full. Fill all the hollow places with salt, and lay salt on the top; cover the pan close with a board, or tie paper over it.

Neat's Tongue stewed.

SIMMER it in a saucepan for two hours, peel it, and put it into the same liquor again with pepper, salt, mace, and cloves, tied in a piece of cloth; add to this a few capers chopped, turnips and carrots sliced, half a pint of beef gravy, a little white wine, and sweet herbs. Stew it gently till it is tender: take out the herbs and spices, and thicken the gravy with butter rolled in flour.

Tripe.

STEW it till tender, in milk and water, with onions. Serve it in a tureen, with melted butter and mustard for sauce. Or fry it in small slices dipped in butter. Or stew the thin part in gravy; thicken it with butter rolled in flour, and add a little ketchup.

Pork Sausages.

CHOP fat and lean pork together, season it with sage, pepper, and salt; fill hogs' guts that have been soaked and made very clean, and tie up the ends carefully. Or the meat may be kept in a very small pan, closely covered, and so rolled and dusted with flour before it is fried.—Serve them up with stewed red cabbage, mashed potatoes, or poached eggs; the sausages must be pricked with a pin before they are dressed, or they will burst.

Sausage to eat cold.

SEASON fat and lean pork, with salt, saltpetre, black pepper and allspice rubbed into the meat. The next day, cut it small; and mix it with some chopped shallot or garlic, as fine as possible. Have ready an ox-gut that has been scoured, salted, and soaked well, and fill it with the above stuffing; tie up the ends, and hang it to smoke, as you would hams; but first wrap it in a fold or two of old muslin. It must be high dried. Some eat it without boiling, but others like it boiled first. The skin should be tied in different places, so as to make each link about eight inches long.

Stewed Venison.

LET the meat hang as long as it will keep sweet; take out the bone; beat the meat with a rolling-pin; lay on some slices of mutton fat, sprinkle a little pepper and all-

spice over it, roll it up light and tie it. Stew it with some mutton or beef gravy, a quarter of a pint of port wine, some pepper and allspice. Cover it close, and simmer it as slow as you can, for three or four hours. When quite tender, take off the tape, set the meat on a dish, and strain the gravy over it. Serve it with currant jelly.

Hashed Venison.

WARM it with its own gravy, or some made without seasoning, and only made hot, not quite boiled. If there is no fat left, cut some slices of mutton fat; set it on the fire, with a little port wine and sugar; simmer till almost dry; then put it to the hash, and it will eat as well as the fat of venison.

To force Fowls.

Is to stuff any part with force meat! and it is generally put between the skin and the flesh.

To blanch Rabbits, &c.

Is to set them on the fire in a small quantity of water, and let them boil; then take them out, and put them into cold water for a few minutes.

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BROILING AND FRYING.

THE gridiron should always be placed on a clear fire, and the meat turned quickly, and kept warm on a chafing dish, or covered near the fire. Never baste any thing in broiling, for that may cause it to burn, and make it smoky. The frying pan should be properly tinned, and kept clean. Dripping or lard is generally more proper to fry with than butter.

Beef steaks broiled.

CUT them from the rump, or any part that is tender, about half an inch thick. Beat them with a rolling pin, rub the gridiron with suet and lay them on. Broil them till they begin to be brown, often turning them, and a fine gravy will soon appear on the top. Lift them carefully into a hot dish, with a bit of butter under them; and add a chalot or onion sliced fine, or a little mush-

room ketchup. Pepper and salt may be strewed over them while on the fire, or after they are put into the dish.

Beef Steaks fried.

MOISTEN the pan with butter, put in the steaks, and when done, lay them on a dish. Put to the gravy that comes out of them, a glass of red wine, half an anchovy, a sliced shalot, with nutmeg, pepper and salt. Give it a boil in the pan, pour it over the steaks, and send them hot to table. In a plainer way, put a little flour and water into the pan with the gravy, when the steaks are taken out, and a spoonful of ketchup, an onion or shalot. The wine and anchovy may be omitted. Garnish with scraped horseradish round the dish.

Mutton Chops.

CUT them from the loin or neck, broil them on a clear fire, and turn them often, or the fat dropping into the fire will smoke them. When done, put them into a warm dish, rub them with butter, slice a shalot into a spoonful of boiling water, with a little salt and ketchup, and pour it over the steaks. The ketchup may be omitted. Lamb steaks may be dressed in the same way.

Lamb Chops.

CUT up a neck or a loin, rub the chops with egg, and sprinkle them over with grated bread, mixed with a little parley, thyme, marjoram, and lemon peel, chopped fine. Fry them in butter till they are of a light brown, put them in a warm dish, and garnished with crisped parsley. Or make gravy in the pan with a little water, and butter rolled in flour, and pour over them.

Pork Chops.

PORK in every form requires to be better done than either mutton or beef. Cut the chops the same as the former, stew them with dried or chopped sage; when done, put them into a hot dish, and add a little good gravy.

Ox Feet, or Cow Heels.

EXTRACT the bones from the feet, and boil the meat till it is tender: then put it into a frying-pan with a little butter. After a few minutes, add some chopped

mint and parsley, the yolks of two eggs beat up fine, half a pint of gravy, the juice of a lemon, and a little salt and nutmeg. Put it into a dish, and pour the sauce over it.

Calf's Liver and Bacon.

CUT them both in slices; fry the liver first, and then the bacon; lay the liver in a dish, and the bacon upon it. Serve it up with gravy made in the pan, thickened with flour and butter, and a little lemon juice. Boiled or crisped parsley may be used instead of lemon.

Sweetbreads.

THESE may be boiled whole, or parboiled, and then browned in a Dutch oven before the fire, and served up with parsley and butter. Or cut them into long slices, rub them over with egg, season with pepper, salt, and grated bread, and fry them in butter. Serve them up with melted butter and ketchup, garnished with crisped parsley and thin slices of toasted bacon.

Sausages with Apples.

FRY some sliced apples with the sausages till they are of a light brown; lay the sausages in the middle of the dish, and the apples round them. Garnished with quartered apples fried. Or fry them without apples, and serve them up on fried bread, with mashed potatoes. Or put the sausages into boiling water, simmer them about five minutes, and serve them up with poached eggs, or roasted potatoes.

Broiled Chickens.

CUT them down the back, season them, and lay them on a gridiron with their insides towards the fire. When nearly done, turn them, taking care that the fleshy sides do not burn, and broil them till they are of a fine brown. Broil the liver, and the gizzards cut, with pepper and salt: or make gravy sauce flavoured with mushrooms, and garnish with lemon.

Broiled Pigeon.

WASH them clean, and stuff them with a bit of butter, chopped parsley, pepper, and salt. Tie them at both ends, and lay them on a gridiron over a clear fire. Or

season them with pepper and salt, cut them down the back, and broil them. Serve them up with gravy, or a little parsley and butter in the dish.

Chicken Currie.

IF the chickens be undressed, cut them up, and fry them carefully of a light brown, with some sliced onions. Or if dressed, cut the joint in pieces, stew them with veal or mutton gravy and a little garlic. Let it simmer, till the chicken is quite tender. Before it is served up, rub a spoonful or two of currie powder, a spoonful of flour, and an ounce of butter smooth; add this to the stew, with a little cream, and season it with salt. A little lemon juice may be added when the dish is ready to be served. Currie may be made of slices of veal, rabbit, turkey, &c. under done. Rabbits may be dressed in the same way.

Broiled Hare.

TAKE the legs or shoulders of a hare that is under done, season them with pepper and salt, rub a bit of butter over them, put a little gravy in the dish, and send it hot to table. The other parts may be warmed in gravy, and a little of the stuffing, and served separately, or put under them. Send up currant jelly in a glass.

Fried Rabbit.

CUT it into joints, and fry it in butter of a nice brown; send it to table with fried or dried parsley, and gravy or liver sauce.

Rabbit like Hare.

TAKE a young rabbit and hang it up three or four days: then skin it, and lay it in a seasoning of black pepper and allspice finely powdered, a glass of red wine, and as much vinegar. Let it remain two days, turning it occasionally: then stuff and roast it as a hare, with the same sauce. It will not require to be washed, either before or after it has been seasoned.

Fried Venison.

CUT the meat into slices, fry it of a light brown, and keep it hot before the fire. Make gravy of the bones; add a little butter rolled in flour, stir it in the pan till

it is thick and brown, and put in some red wine and the juice of a lemon. Warm the venison in it, put it in the dish, and pour the sauce over it. Send up currant jelly in a glass.

Fried or dried Parsley.

PICK some young parsley very clean, and put it into the pan with a bit of butter; stir it with a knife till it becomes crisp, and use it for garnishing. Or rub the picked parsley in a cloth to clean it, set it before the fire in a Dutch oven till it is crisp, and use it for garnish. This is better than fried parsely, and may be rubbed on steaks, calf's liver, or any other dish of the kind.

TO DRESS FISH.

THE general rule for discovering whether fish be fresh or stale is by smelling their gills, observing whether they be of a lively red, their eyes standing full, their fins stiff, and whether they be hard or easy to be opened. Fish taken from running water are better than those taken from water that is stagnant.

Fried Carp.

SCALE, draw, and wash them clean; dry them in flour, and fry them in hog's lard to a light brown. Fry some toast, cut three-corner ways, with the roes; lay the fish on a coarse cloth to drain, and serve them up with butter and anchovy sauce, and the juice of a lemon. Garnish with the bread, roe, and lemon.

Boiled Carp.

SCALE, and draw it, and save the blood. Set on water in a stew pan, with vinegar, salt, and horse raddish; when it boils, put in the carp, and boil it gently for twenty minutes. Stew the blood with some red wine, good gravy, a sliced onion, a little whole pepper, a blade of mace, and a nutmeg grated. Thicken the sauce with butter rolled in flour, and serve up the fish with the sauce poured over it, adding a little lemon juice.

Stewed Carp

CLEAN it and save the roe. Lay the fish in a stewpan with beef gravy, an onion, eight cloves, a spoonful of Jamaica pepper, the same of black, and two glasses of red wine. Cover it close, and let it simmer; add two anchovies chopped fine, a spoonful of made mustard, walnut ketchup, and butter rolled in flour. Shake it, and let the gravy boil a few minutes. Serve it with sippets or fried bread, the roe fried, and a quantity of horse radish and lemon.

Boiled Cod.

THE head and shoulders of a large cod are considered the prime parts, and are generally boiled alone; the thinner part may be sprinkled with salt, and hung up for a day or two to be dressed afterwards. Put plenty of water into the fish kettle, with a quarter of a pint of vinegar, a handful of salt, and some horse radish, and then put in the fish. When the fins pull off easily, it is done: lay it to drain, serve it on a hot fish-plate laid in a dish, with the liver cut in halves and laid on each side. Send it to table with shrimp and oyster sauce, If the tail end be made salt and boiled, it may be served with egg sauce, potatoe, or parsnips.

Broiled Cod.

CUT in thick slices, dry and flour it well; rub the gridiron with chalk, set it on a clear fire, and lay on the slices of cod. Keep them high from the fire, turn them often, till they are quite done, and of a fine brown: take care not to break them. Serve with lobster or shrimp sauce.

Stewed Cod.

LAY the slices in a large stewpan, so that they need not be laid one upon another. Season with nutmeg, pepper and salt, a quantity of sweet herbs, and an onion: half a pint of white wine, and a quarter of a pint of water. Simmer it gently a few minutes, squeeze in a lemon, put in a few oysters, the liquor strained, a piece of butter rolled in flour, and a little mace; cover it close, and let it stew gently, shaking the pan often. When

done take out the herbs and onions, and serve it up with the sauce poured over it.

Crimped Cod.

BOIL a handful of salt in a gallon of pump water, and scum it clean. Cut a fresh cod into slices an inch thick, and boil it briskly in the brine a few minutes; take the slices out very carefully, and lay them on a fish-plate to drain. Dry and flour them, and lay them at a distance upon a clear fire to broil; lobster or shrimp sauce.

Cod's Sounds boiled.

CLEAN them well, cut them into small pieces, boil them in milk and water, drain them, put them into a saucepan, and season them with beaten mace, nutmeg, pepper and salt. Add a little cream, with butter boiled in flour, shake it till it is quite hot, and of a good thickness. Put it into a dish, and garnish with lemon.

Salt Cod.

STEEP the fish in water all night, with a glass of vinegar: when it is boiled, divide it in flakes, and put it into a dish. Send it hot to table, with egg sauce poured over it, or boiled parsnips mashed with butter and cream. —Haddocks and whittings may be dressed in the same way.

Boiled Eels.

SKIN, draw, and wash them clean. Boil them in salt and water, and serve them up with parsley and butter, or anchovy sauce.

Fried Eels.

CLEAN them, cut them into pieces, seasoned with pepper and salt, flour them, and fry them in butter or hog's lard. Melted butter with lemon juice or essence of anchovy for sauce.

Stewed Eels.

MELT an ounce of butter in a stewpan; add a handful of sorrel cut in large pieces, a dozen sage leaves, cut fine; five pounds of eels cut in pieces, and seasoned with pepper and salt; two anchovies boned and minced, an onion, a little lemon peel minced, half a nutmeg

grated, and half a pint of water. Stew them gently together for half an hour; take out the onion, squeeze in a lemon, and lay toasted bread round the dish. Half this quantity will be sufficient for a small dish.

Broiled Eels.

SKIN and clean a large eel, cut it in pieces, and broil it slowly over a good fire. Dust it well with dried parsley, and serve it up with melted butter.

Collard Eels.

SLIT them up the back, take out the bones, wash and dry them well. Strew over them parsley and sage chopped fine, season with pepper and salt, roll them light, and tie them up in cloths. Boil them in salt and water nearly an hour, with the heads and bones, a few pepper-corns, and a little vinegar. Tie the cloths tight, and hang them up to drain: when the pickle is cold, take off the cloth and put them in. Send them whole on a plate to table or cut in slices; garnish with green parsley. Lampreys are done in the same way.

Flat Fish boiled.

FLOUNDERS, soles, and various others, are included under this article. Cut off the fins, draw and clean them well, dry them with a cloth, and boil them in salt and water; when the fins pull out easily, they are done enough. Serve them with shrimp, cockle, or mustard sauce, and garnish with red cabbage.

Haddocks and Whitings boiled.

CLEAN them well, dry them in a cloth, and rub them with vinegar to prevent the skin from breaking. Dredge them with flour, rub the gridiron with suet, and let it be hot when the fish is laid on. Turn them while broiling, and serve them up with melted butter or shrimp sauce.

Boiled Herrings.

SCALE, draw, and wash them clean: dry them well in a cloth, and rub them over with salt and vinegar. Skewer their tails in their mouth, and lay them on a fish-plate; put them in when the water boils, take them up about

ten minutes, drain them, and turn their heads into the middle of the dish. Parsley and butter, garnished with lemon and horse-raddish.

Baked Herrings.

HAVING clean and dried them, rub them all over with pepper, salt, and cloves. Lay them straight in a pot, cover them with vinegar, put in a few bay leaves, cover them down close, and bake them in a moderate oven. They may be eaten hot or cold, and will keep for two or three months, if the vinegar be good.—Sprats and mackarel may be done in the same manner.

Broiled Herrings.

CLEAN and dry them, cut off their heads, dredge with flour, and broil them. Mash the heads, boil them in small beer, with a little whole pepper and an onion; strain it off, and thicken it with butter, flour, and mustard. Lay the herrings in a dish, put the sauce in a boat, or serve them with plain melted butter or mustard.

Smoked Herrings.

CLEAN and lay them in salt and a little saltpetre one night: put a stick through their eyes, and hang them up in a row. Put some saw-dust into an old cask, and in the midst of it a heater red-hot; fix the stick over the smoke, and let them remain twenty four hours.

Red Herrings.

CHOOSE such as are large and moist, cut them open, and pour some boiling small beer over them; let them soak half an hour, dry them, and make them hot through before the fire. Rub some butter upon them, and serve them with egg sauce or mashed potatoes.

Boiled Mackarel.

RUB them with vinegar, put them into boiling water with a little salt, and simmer them a quarter of an hour. Serve them up with fennel, parsley and butter, or gooseberry sauce.

Fried Mackarel.

STUFF them with grated bread, minced parsley and lemon peel, pepper and salt, nutmeg, and the yolk of an

egg. Serve with anchovy and fennel sauce. Or split them open, cut off their heads, season and hang them up four or five hours, and then broil them. Make the sauce of fennel and parsley chopped fine, and mixed with melted butter.

Collared Mackarel.

Do them as eels, only omit the sage.

Potted Mackarel.

CLEAN, season, and bake them with spice, bay leaves, and a little butter. When cold, take out the bones, lay them close in pots, and cover them with clarified butter.

Pickled Mackarel.

BOIL them in the usual way; when cold take some of the liquor they were boiled in, a few pepper-corns, two or three bay leaves, and some vinegar, and boil them together. Put the fish into the pickle when cold.

Boiled Pike.

WASH it clean, and take out the gills. Make a force meat of chopped oysters, crumbs of bread, lemon peel, cold butter, two eggs, and some sweet herbs; season it with salt, pepper, and nutmeg; put them into the belly of the fish, sew it up, and skewer it round. Boil it in hard water, with some salt, and a quarter of a pint of vinegar. Or it may be boiled without any force-meat, and it will be done in about half an hour. Shrimp and oyster sauce, and horse-raddish.

Baked Pike.

MAKE a force-meat with any kind of white fish, an onion, some parsley and sweet herbs, chopped fine; grated bread and lemon peel; salt, pepper, and cloves, pounded; a quarter of a pound of butter, marrow, or beef suet, and two yolks of eggs. Fill the pike with it, skewer the tail in the mouth, rub it with egg, strew it with bread crumbs, stick on bits of butter, put it into the dish with half a pint of port or gravy, a blade of mace, and a little lemon peel; bake it in a common or Dutch oven. Send it to the table with white sauce, or anchovy sauce, and add the gravy that may be in the dish it was baked in. Half the stuffing will do for a small pike, and the fish may be omitted.

Perch and Tench boiled.

PUT them into cold water, and boil them carefully. Serve them with melted butter, and soy or anchovy.

Perch and Tench fried.

SCALE and clean them well; dry and lay them before the fire, dust them with flour, and fry them in dripping or hog's lard. Serve with crisped parsley and plain butter.—Trout and grayling may be done the same.

Boiled Scate or Thornback.

SOAK it in spring water and salt, either whole, or cut into slips crossways, and boil it nearly half an hour. Serve it with anchovy or butter sauce.

Boiled Salmon.

CLEAN and scrape it carefully; boil it gently, with salt and horse-raddish in the water; a piece not very thick will take half an hour. Serve it with shrimp, lobster, or anchovy sauce, in one boat, fennel and butter in another; or the essence of anchovy and sage, and melted butter.

Crimped Salmon.

WHEN the salmon is scaled and cleaned, cut off the head and tail, and cut the body through into large slices. Throw them into a pan of pump water, sprinkle on a handful of bay-salt, stir it about, and then take out the fish. Set on a deep stewpan, boil the head and tail whole, put in some salt, but no vinegar. When they have boiled ten minutes, skim the water clean, and put in the slices. When boiled enough, take them out, lay the head and tail in the dish and the slices round. Or either parts may be dressed separately.

Broiled Salmon.

CUT slices an inch thick, and season with pepper and salt; dip them in sweet oil, or rub them with butter; fold them in pieces of writing paper, and broil them over a slow fire six or eight minutes. Serve them in the paper, with anchovy sauce.—If the salmon be dried, soak it for two or three hours, then put it on the gridiron, and dust it with a little pepper. Serve it up with melted butter.

Baked or potted Salmon.

SCALE and dry a fresh salmon, cut it down the back, take out the bone, and mix some grated nutmeg, mace, pepper and salt, and strew it over the fish. Let it lie two or three hours, then lay it in a large pot, and put in half a pound of butter, and bake it an hour. Afterwards lay it to drain, cut it up, and place the pieces in layers with the skin uppermost in pots. Put a board over the pots, and lay on a weight to press it; when cold, take off the board, and pour clarified butter over it. It may be sent to table in pieces, or cut in slices.

Collared Salmon.

CLEAN and wash a side of salmon, and dry it with a cloth; rub it over with the yolks of eggs, and make a force-meat of the tail part after it is skinned. Put to it the yolks of three or four eggs boiled hard, six anchovies, a few par-boiled oysters, a handful of sweet herbs minced, a little salt, cloves, mace, nutmeg, pepper and grated bread: work these together, and lay it over the salmon; roll it up into a collar, and bind it with tape. Put it into boiling water, with a little vinegar and salt, and boil it gently for about two hours. Take it up into a deep pot; when the liquor is cold, put it to the salmon, and let it stand till wanted for use. Or put it into a pot that will just hold it, and pour clarified butter over it.

Soused or pickled Salmon.

AFTER it has been boiled as before directed, take it out and boil the liquor with bay leaves, pepper corns, and salt. When cold, add some vinegar, and pour it over the fish.

Dried Salmon.

SPLIT the fish, take out the inside and roe, scale it, and rub it with salt: let it stand till the next day to drain. Pound three or four ounces of saltpetre, half the quantity of bay salt, and the same of coarse sugar. Mix and rub them well into the salmon, and lay it on a tray for two days; then rub it well with common salt, and in another day it will be fit to dry. Hang it either in a

chimney over a wood fire, or in a dry place : keep it open with two small sticks, and dry it well.

Boiled Soles.

BOIL them gently in salt and water for about ten minutes, and serve them up with anchovy or shrimp sauce.

Stewed Soles.

HALF fry them in butter, take out the fish, and put a quart of water or gravy into the pan, two anchovies, and an onion sliced. When they have boiled slowly for a quarter of an hour, put the fish in again, and stew them gently about twenty minutes. Take them out, thicken the liquor with butter and flour, boil it gently, strain it over the fish, and serve up with oyster, cockle, or shrimp sauce.

Fried Soles.

SKIN them, rub them over with egg, and strew on crumbs of bread. Fry them in hog's lard over a brisk fire to a light brown, take them off, drain and put them into a dish, and serve them up with plain melted butter. Garnish with green pickles. The eggs and grated bread may be omitted.

Boiled Sturgeon.

CLEAN it well, put it into a fish kettle, with two quarts of water, a pint of vinegar, some pieces of horse-raddish, two or three bay leaves, some lemon, whole pepper, and a little salt. Boil the fish softly in this liquor, till it be done enough. Dissolve an anchovy in a little water, strain it, add a piece of butter rolled in flour and melt it very smooth ; then put to it the body of a crab or lobster bruised, two spoonfuls of ketchup, the same of white wine and a few shrimps. Boil them together, squeeze in some lemon, and add horse-raddish. Pour some of the sauce over the sturgeon, the rest in boats.

Soused Sturgeon.

DRAW and divide it down the back in equal sides, then into pieces. Put it into salt and water, clean it well, bind it with tape, and boil it very carefully in vinegar,

salt, and water. When done, lay it to cool, and pack it up close in the liquor it was boiled in.

Fried Smelts.

WASH them, take away the gills, and dry them in a cloth. Beat up an egg, rub it over them with a feather, and strew on crumbs of bread. Fry them in hog's lard over a clear fire, and put them in when the fat is boiling hot. When they are of a fine brown, take them out and drain off the fat. Garnish with fried parsley and lemon.

Broiled Sprats.

CLEAN and fasten them in rows by a skewer run through their heads ; then broil, and serve them up hot.

Sprats like Anchovies.

PREPARE two pounds of salt, four ounces of salt-petre, the same of bay salt, two ounces of salt prunella, two pennyworth of cochineal, pounded in a mortar and mixed together. Take a peck of very fresh sprats, just as they came out of the water, neither washed nor wiped ; lay a row of them in a stone pot, then a layer of the salts, and so on till the pot is full. Press them down, cover them close, let them stand six months, and they will be fit for use.

Boiled Turbot.

GOOD Turbot will be thick and plump, and the belly yellowish white : if they appear blue and thin, they are not good. Wash the fish clean, but do not let it lie in the water to make it soft. Rub it over with vinegar, lay it on a fish-plate with the white side up ; pin a cloth over it tight under the plate. Put it into a kettle of cold water ; add a handful of salt, and a glass of vinegar, and boil it gradually. Take it up carefully, drain it, take off the cloth, and slip it on the dish. Garnish with fried oysters, lobster gravy, or shrimp sauce in boats.

Fried Turbot.

CUT a small Turbot across in ribs ; dry it, flour it, and put it in a frying pan with boiling lard enough to cover it. Fry it brown and drain it ; clean the pan, put

in a little wine, an anchovy, salt nutmeg, and a little ginger. Put in the fish, stew it till the liquor is half wasted. Then take it out, and put in some butter rolled in flour and a lemon minced, and simmer them to a proper thickness. Rub a hot dish with a piece of shalot, lay the turbot in the dish, and pour the sauce over it.

Buttered Crabs.

PICK out the inside when boiled, beat it up in a little gravy, with wine, pepper, salt, nutmeg, a few crumbs of bread, a piece of butter rolled in a little flour, and some vinegar or lemon juice. Serve it up hot.

Cold Crab.

EMPTY the shells, and mix the contents with oil, vinegar, salt, a little white pepper and cayenne. Put it together into the shell, and serve it up.

Buttered Lobsters.

WHEN boiled empty the shells, cut the meat in pieces, bruise the spawn, add a little gravy, white wine, pepper, salt, nutmeg, grated lemon peel, and a piece of butter rolled in flour. Stir this together, and boil it up; then season and broil it, and lay it round the dish. Garnish with sliced lemon.

Potted Lobster.

BOIL it well, pick out all the meat, season it with pepper, salt, and nutmeg; beat it fine with a little butter, put it down close in a pot, set it in a slack oven for two or three minutes, and pour clarified butter over it.

Lobster sauce.

POUND the spawn with two anchovies, pour on two spoonfuls of gravy, and strain it into some melted butter. Put in the meat of the lobster, boil it once, and add a little lemon juice. Or leave out the anchovies and gravy, and do it as above, either with or without a little salt and ketchup.

Buttered Shrimps or Prawns.

EMPTY the shells, put to them a little gravy, butter

and flour, salt and pepper : simmer them a minute or two, and serve them up with sippets.

Potted Shrimps and Prawns.

TAKE them out of the shells, when boiled, and season them with salt, white pepper, and a little mace. Press them into a pot, set it in the oven ten minutes, and when cold, pour clarified butter over them.

Shrimp sauce.

MELT a piece of butter with some flour and gravy ; put in the shrimps, and a spoonful of anchovy liquor and boil it up for five minutes. Or put the shrimps into melted butter with a little lemon juice.

To feed Oysters.

PUT them into water, and wash them clean with a broom. Lay them in a pan on their bottoms, sprinkle with flour or oatmeal, and plenty of salt, and cover them with water. This should be repeated every day to fatten them.

Stewed Oysters.

WASH them in their own liquor, strain them, put them into a saucepan, with some white pepper and pounded mace, a little cream, and a piece of butter mixed with flour. Stir this till it boils, put in the oysters, and simmer them till they are done enough. Serve them with sippets round the dish. Water may be used instead of cream.

Fried Oysters.

MAKE a batter of milk and flour, eggs and grated bread, with a little seasoning. Dip the oysters into it, and fry them to a fine light brown.

Scalloped Oysters.

WASH them in their own liquor, and strain it to them. Put some into scallop shells, strew bread crumbs over them, with a little pepper and a bit of butter ; then more oysters, bread crumbs, and butter at the top. Set them in a Dutch oven, and bake them of a light brown.

Pickled Oysters.

WASH four dozen large oysters in their own liquor, wipe them dry, strain off the liquor, add to it a spoonful of pepper, one of salt, three of white wine, four of vinegar, and two blades of mace. Simmer the oysters a few minutes in the liquor, put them into a small jar, boil up the pickle, and take off the scum. When cold, pour it over the oysters, and tie them down close.

Oyster Sauce.

PUT a pint of large oysters into a saucepan, with their own liquor strained, a blade of mace, a little whole pepper, and lemon peel. Stew them till the oysters are plump, pour them into a pan, wash them carefully out of the liquor, strain the liquor through a sieve, and add an equal quantity of good gravy. Roll some butter in flour, and put it to the oysters, shake it over the fire till it boils, add a spoonful of white wine, give it a boil, and pour it into boats.—Plain oyster sauce is made of oysters only, with a little of the liquor strained, and boiled in melted butter.

Mock Turtle.

TAKE a calf's head well cleaned, cut off the horny part in thin slices, with as little of the lean as possible. Chop the brains, put them into a quart of good gravy, a pint of Madeira, a spoonful of Cayenne, and the juice of four lemons: add a large onion and lemon peel minced fine, some sweet herbs, and a little salt. Stew these together till the head becomes quite tender, which will take about an hour and a half. Line the back shell of a turtle with thin paste, dried in the oven; then put in the ingredients, and set it in the oven to brown. Garnish with yolks of eggs boiled hard, and force-meat balls.

SOUPS.

CARE and cleanliness are more necessary in this department than almost any other. Pots and saucepans

should be well tinned, and kept free from sand and grease, as in making soups and gravies they require to be longer over the fire, and would not only give them a bad taste, but also prove highly injurious to health. If copper or brass be used, the liquor should be taken out hot; for if suffered to remain long, it will extract the verdegris from this metal, and become unwholesome.

To make soups or gravies very rich, cut the meat into slices; put it into a stewpan with a piece of butter at the bottom, and herbs at the top of the meat. Set it on without water, to draw the gravy; stir it well, to prevent its burning, and afterwards add water or broth as you wish to have it. Keep it over a slow fire; and when it begins to boil, take off the fat, and follow the directions given for the particular kind of soup or broth intended to be made.

Bones of roast meat, broken to pieces, and added to the stew, will be found a great improvement. Or if they be stewed as soon as they come from table, with the addition of a little seasoning and herbs, they will make good soup, especially if you can make use of a digester. Butter mixed with flour, and boiled with the gravy, will give it a greater richness and consistency. It is also much improved by adding the clear jelly of cowheels, which should be kept in the house for that purpose. Truffles and morels will thicken soups and sauces, and give them a fine flavour. Half an ounce of each should be well washed, simmered in water a few minutes, and then boiled in the sauce till it becomes tender.

The ingredients of soups and broths should be so proportioned as not to taste of one thing more than another, that the whole may have a fine agreeable flavour. Soups should be served up hot, to prevent their being skinned over on the surface; and when put by for use, they should not be covered, or they will soon turn sour.

Pease Soup.

Put a pint and a half of split peas into about two gallons of meat broth, with bones of beef broken to pieces, or a coarse piece of beef, set it on the fire, let it boil and skim it well. Add three onions, two turnips, one carrot, and three heads of celery cut small, with a sprig of sweet herbs; boil it slowly four or five hours, and season it with pepper and salt. Serve it in a tureen, with

small pieces of toasted bread on a plate, and dried mint rubbed fine.

Green Pease Soup.

SEPARATE the old pease from the young ones, while shelling them; put the old ones into a gallon of boiling water, with three or four onions and turnips, two carrots and two heads of celery, cut in slices, two cloves, one blade of mace, and two cabbage-lettuces cut small. Stew them an hour, then strain it off, and put in two quarts of old green peas, and boil them till they become tender. Rub them through a cullender with a wooden spoon, and boil the young peas in the soup about a quarter of an hour. Put it in a tureen, with small slices of toasted bread.

Cheap Soup.

BOIL together two pounds of lean beef, six onions, six potatoes, one carrot, one turnip, a head of celery, half a pint of split peas, some whole pepper, a British herring, and a gallon of water. Rub it through a coarse sieve, add boiled spinage, dried mint, and toasted bread.

White Soup.

TAKE a knuckle of veal, a scrag of mutton, and a small piece of a gammon of bacon, and boil them well in nearly a gallon of water till the meat falls to pieces, adding two or three onions, sweet herbs, lemon peel, two blades of mace, and a little white pepper. When cold, take off the fat, clean the jelly from the sediment, and put it into a saucepan. Thicken it as follows: blanch four ounces of sweet almonds, and beat them to a paste in a marble mortar, with a spoonful of water to prevent their oiling; mince a slice of dressed veal or chicken, and beat it up with a piece of bread; add a pint of cream, a piece of lemon peel, and a blade of mace finely powdered. Boil it a few minutes, put in a pint of soup, and strain it through a coarse sieve: the thickening is then fit to be put to the soup, which should boil for about half an hour afterwards. Vermicelli may be added after the thickening is put in.

Vermicelli Soup.

BOIL two quarts of good veal broth with a piece of

bacon, a few cloves, and half an ounce of butter rolled in flour: then take a small fowl trussed for boiling, break the breast bone, and put it into the soup; cover it close, and stew it three quarters of an hour. Put some of the broth to two ounces of vermicelli, and boil it in a saucepan till it is quite tender. When the soup is ready, take out the fowl, and put it into a dish; take out the bacon, skim the soup quickly, pour it on the fowl, and lay the vermicelli over it. Or if the soup be made of a knuckle of veal, a piece of it may be laid in the middle of the dish instead of the fowl. Send the soup to table with some French bread cut into thin slices.

Macaroni Soup.

To a quart of good broth, add a pound of macaroni, and boil it till it is quite tender; then take out half of it and put it into another stewpan. Add more broth to the remainder, and boil it till you can pass it through a fine sieve. Put it to the two liquors, with a pint of boiling cream, and the macaroni that was first taken out; also half a pound of grated cheese. Warm it up, and serve it with thin slices of French roll.

Calf's Head Soup.

AFTER the head has been thoroughly cleaned, put it into a stewpan with a proper quantity of water, an onion, some sweet herbs, mace and cloves, and a little pearl barley. Boil it till it is tender, put in some stewed celery, and season it with pepper. Pour the soup into a dish, place the head in the middle, and send it hot to table.

Ox-cheek Soup.

BREAK the bones of the cheek, wash it clean, put it into a stewpan, with a piece of butter at the bottom. Add half a pound of lean ham sliced, one parsnip, two carrots, three onions, four heads of celery, cut small, and three blades of mace. Set it over a slow fire for a quarter of an hour; then add a gallon of water, and simmer it gently till reduced to half the quantity. If intended as soup only, strain it off, and put in a head of celery, sliced, with a little browning to give it a fine colour. Warm two ounces of vermicelli, and put into it; boil it ten minutes, and pour it into a tureen, with the

crust of a French roll. If to be used as stew, take up the cheek as whole as possible ; put in a boiled carrot and turnip cut in small pieces, a slice of toasted bread, and some Cayenne pepper. Strain the soup through a hair sieve upon the meat, and serve it up hot.

Hodge Podge.

BOIL some slices of coarse beef in three quarts of water, and one of small beer : skim it well, put in onions, carrots, turnips, celery, pepper, and salt. When the meat is tender, take it out ; strain the soup, put a little butter and flour into the saucepan, and stir it well to prevent its burning. Take off the fat, put the soup into the stewpan, and stew the beef in it till quite tender. Serve up the soup with turnips and carrots, spinage or celery. A leg of beef cut to pieces, and stewed five or six hours, will make good soup, and any kind of roots or spices may be added or omitted at pleasure.

Scotch Barley Broth.

CUT a leg of beef into pieces, and boil it in three gallons of water, with a sliced carrot and crust of bread, till reduced to half the quantity. Strain it off, and put it again into the pot ; boil it an hour with half a pound of Scotch barley, a few heads of celery cut small, a sprig of sweet herbs, an onion, a little minced parsley, and a few marigolds. Put in a large fowl, and boil it till the broth is good. Season it with salt, take out the onion and herbs, and serve it up with the fowl in the middle. Broth may be made with a sheep's head chopped in pieces, or six pounds of thick flank of beef, boiled in six quarts of water. Put the barley in with the meat, and boil it gently for an hour, keeping it clear from scum. The articles before-mentioned may then be added, with sliced turnips and carrots, and boiled together till the broth is good. Season it, take it up, pour the broth into a tureen, with the beef in the middle, and carrots and turnips round the dish.

Milk Soup.

BOIL a pint of milk with a little salt, cinnamon, and sugar : lay thin slices of bread in a dish, pour over them a little of the milk, and keep them hot over a stove without burning. When the soup is ready, beat up the

yolks of five or six eggs, and add them to the milk. Stir it over the fire till it thickens; then take it off before it curdles, and put it in the dish upon the bread.

Onion Soup.

MELT half a pound of butter in a stewpan, put in a dozen sliced onions, and stew them a quarter of an hour; then dredge in a little flower, and stir them well. After a few minutes, put in a quart of boiling water, stir them round, add a few small pieces of bread, a little salt, and let it boil ten minutes. Then take it off the fire; beat yolks of two eggs fine, with half a spoonful of vinegar, and mix some of the soup with it: then stir and mix it well with the soup, pour it into a dish, and serve it up quite hot.

Carrot Soup.

GRATE half a dozen carrots, and put into a stewpan, with a quarter of a pound of butter, four heads of celery, six large onions, and a pint of gravy. Simmer them over a slow fire for an hour; then add two quarts of broth, and crumbs of bread. Boil it together for a quarter of an hour, pass it through a sieve, and keep it hot in a stew-pot, but do not let it boil.

Turnip Soup.

SLICE eight or ten turnips, and six onions; put them into a stewpan with a quarter of a pound of butter, and half a pint of broth or gravy. Stew it gently for an hour; then add two quarts of broth, and boil it another hour. Rub it through a sieve, warm it again in the stewpan, but do not let it boil.

Hop-top Soup.

TAKE a quantity of hop-tops when they are in the greatest perfection, tie them in small bunches, soak them in water, and put them to some thin pease soup. Boil them up, add three spoonfuls of onion juice, with salt and pepper. When done, serve them up in a tureen, with sippets of toasted bread at the bottom.

Rice Soup.

BOIL a pound of rice with a little cinnamon, in two quarts of water: take out the cinnamon, add a little

sugar and nutmeg, and let it stand till it is cold. Then beat up the yolks of three eggs in a little white wine, and mix it with the rice : set it on a slow fire, stir it well, and take it up as soon as it has boiled to a proper thickness.

Broth.

IN making broth in general, it is best to put the meat in with the water cold, and the scum should be taken off all the time it is boiling. A bit of coarse meat stewed gently will make broth of any strength, according to the quantity of liquor put to it, or the time allowed for boiled. If the meat is to be sent to table, the herbs should be boiled in the broth, thickened with a little oatmeal ; but if the meat is not to be dressed, the herbs may be cut small and put in with the meat, with the addition of sliced onions. If thyme be put in with the herbs, to give the broth a flavour, it is better not to chop it with the rest, but to put it in whole, as it is hard and indigestible. Scotch barley, rice, or pearl barley may be used for thickening, instead of oatmeal, but they must be in long enough to make them quite tender. The broth may afterwards be strained, or otherwise, and seasoned so as to please the palate. Neither broth, soup, nor gravy, when taken off the fire, should be covered down hot, as it will turn sour in one day ; and if intended to keep a day or two, it should be put into an earthen pan, and all the fat taken off before it is used again ; for if any of the fat remain to be melted in it, the taste will be unpleasant.

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CURING HAMS, &c.

ANY kind of meat intended to be preserved, should have the following preparation. Take a quantity of salt, half a pound of coarse sugar, and a quarter of a pound of saltpetre pounded ; mix them together, and warm it before the fire. After the ham has been hung up two or three days, beat it well with a rolling-pin, and rub it thoroughly with the composition. Put it into an earthen pan, lay the remainder of the pickle upon



it and let it remain two days. Then turn it, rub it with the brine, and baste it every day for two or three weeks afterwards. Take it out of the brine, wash off the salt with cold water, dry it with a cloth, rub the inside with black pepper, hang it up in the chimney, or send it to the baker's to be dried. When it is quite hard, inclose it in bran or saw-dust, and soak it in cold water the day before you intend to dress it.

It is better to lay on a sufficient quantity of salt at first than to add more afterwards, for this will make the ham salt and hard. When it has lain in the pickle a few days, the brine should be boiled and skimmed, and poured on again cold. Bacon, pig's face, &c. may be treated in the same manner.

*Pickled Ham.*

AFTER it has been a week in the pickle, boil a pint of vinegar, with two ounces of bay salt; pour it hot on the ham, and baste it every day; it may then remain in salt as above.

*Pickled Ham with Beer.*

RUB a ham with a quarter of a pound of saltpetre. Next day, boil a quart of old beer with half a pound of brown sugar, and a pound and a half of common salt. Pour it on the ham boiling hot, rub and turn it every day for a fortnight, baste it frequently with the liquor.

*Yorkshire Hams.*

MIX half a peck of salt, three ounces of saltpetre, half an ounce of sal-prunella, and five pounds of coarse sugar; rub the hams with this, after they have been well beaten, and lay the remainder of the mixture on the top. After three days, hang up the hams. Then put some water to the pickle, and salt till it will bear an egg; boil and strain it, cover the hams with it, and let them lie a fortnight. Rub them well with bran, and dry them. The above ingredients are sufficient for about three hams.

*Westphalia Ham.*

RUB it with half a pound of coarse sugar; let it lie twelve hours, and rub it with an ounce of pounded saltpetre, and a pound of common salt. Let it lie three weeks, turning it every day; dry it over a wood fire, and



put a pint of oak saw-dust into the water when it is boiled.

### *Beef Hams.*

Cut the leg of a small ox like a ham ; and for fourteen pounds of beef, take a pound of salt, a pound of brown sugar, an ounce of saltpetre, and an ounce of bay-salt. Rub it into the meat, turn it and baste it every day, and let it lie a month in the pickle. Then take it out, roll it in bran, and smoke it. Afterwards hang it in a dry place, and cut pieces off to boil, or broil it with poached eggs.

### *Mutton Hams.*

Cut a hind quarter of mutton like ham, and rub it well with an ounce of saltpetre, a pound of sugar and a pound of salt mixed together. Lay it in a hollow tray with the skin downwards, and baste it for a fortnight. Then roll it in bran, hang it in a dry place, and cut off slices to broil as they are wanted.

### *Veal Hams.*

Mix an ounce of beaten juniper berries with a pint of bay-salt, two ounces of saltpetre, and a pound of common salt, and rub the ham with them. Pickle and turn it as before, and smoke it for a fortnight : it may then be either roasted or boiled.

### *Hung Beef.*

MAKE a strong brine with bay-salt, saltpetre, and common salt, and put in ribs of beef for nine days : then dry it, or smoke it in a chimney. Or rub the meat with salt and saltpetre, and repeat it for a fortnight.

### *Dutch Beef.*

TAKE off the fat, and rub the lean part of a buttock with brown sugar, and let it lay two or three hours in a pan : then add some salt and saltpetre, and turn it every day for a fortnight. Roll it up tight in a coarse cloth, put it in a press two days, and hang it in a chimney. Boil it in a cloth, and when cold it will cut like Dutch beef.



*Welsh Beef.*

RUB three ounces of saltpetre into a good piece of the round or buttock: after four hours, apply a handful of common salt, a quarter of an ounce of Jamaica pepper and the same of black pepper mixed together. Continue it in the pickle for a fortnight, then stuff it with herbs, cover it with a thick paste, and bake it. Take off the paste, pour the liquor from it, and pour over it some melted beef-suet.

*Irish Beef.*

To twenty pounds of beef, put one ounce of allspice, a quarter of an ounce of mace, cinnamon, and nutmeg, and half an ounce each of pepper and saltpetre. Mix all together and add some common salt. Put the meat into a salting-pan, turn it every day, and rub it with the seasoning. After a month take out the bone, and boil the meat in the liquor it was pickled in, with a proper quantity of water. It may be stuffed with herbs, and eaten cold.

*Tongues.*

HAVING scraped it clean, dry it with a cloth, and rub it with salt and saltpetre. Pickle it for a fortnight; then take it out, dry it with a cloth, flour it and hang it up in a dry place. Or sprinkle it with salt to draw out the slime, soak it well in cold water, and dry it with a cloth. Mix two ounces each of brown sugar and saltpetre, and rub it on the tongue; then rub it with common salt, and let it lie in the brine three weeks. Wash it, and boil it gently for four hours; when quite tender peel it, and send it to table garnished with parsley.

*Bacon.*

RUB a flitch well with salt, and lay it on a board so that the liquor may drain from it. In about a week, rub off the salt, put it into a tub or a trough, rub it again with saltpetre pounded and heated, and the next day with dried salt. Keep rubbing and turning it every day for three weeks; then dry it, and hang it up for use.



## COLLARING.

*Collared Beef.*

TAKE out the inside skin, bones, and gristles, from a piece of the flank, and rub it over with an ounce of salt-petre and two or three handfuls of common salt. Let it lie in the brine for four days ; then wash it, wipe it dry, and rub it with a little pepper and allspice. Mix some of the pepper and allspice with a quantity of chopped parsley, stuff it into the places where the bones came out, and strew it all over the inside of the beef, with the addition of an ounce of fresh butter. Roll it up in a cloth, and tie it tight ; boil it slowly five hours, and let it remain in the cloth a quarter of an hour after it is taken up. Then take off the cloth, press the beef with a weight till it is cold, and it will be fit to eat.

*Collared Pork.*

BONE a breast of pork, and season it with thyme, parsley, and sage. Roll it hard, tie it up in a cloth, and boil it. Press it well, take it out of the cloth when cold, and keep it in the liquor it was boiled in.

*Collared Mutton.*

TAKE out the bones and gristle of a breast of mutton, lay the meat flat, and rub it over with egg. Mix some greated bread, cloves, mace, pepper, salt, and lemon peel, and strew over it ; two or three anchovies, washed, and boned, may be added. Roll the meat up hard, bind it with tape, and boil it ; or if skewered, it may be either roasted or baked.

*Collared Veal.*

BONE the breast, and beat it ; rub it with egg, and strew over it a seasoning of beaten mace, nutmeg, pepper, and salt, and minced parsley, sweet majoram, lemon peel, crumbs of bread, and an anchovy. Roll it up tight in a cloth, and boil it two hours and a half in salt and water. Hang it up, or press it : make a pickle for it of the liquor it was boiled in, and half the quantity of vinegar.



*Calf's Head.*

SCALD off the hair, parboil and bone it. Slit the forepart of the head, boil the tongue, peel and cut it into slices and the palate with it, and put them into the middle of the head. Beat up some pepper, salt, cloves, and mace : and add some grated nutmeg, scalded parsley, thyme, savoury, and sweet marjoram, cut small. Brush the head over with egg, strew on the seasoning, tie it up tight in a cloth, and boil it gently for three hours. When done, hang it up or press it all night, then take it out of the cloth, make a pickle for it the same as for collared veal, and put in the head.

*Porker's Head.*

CLEAN it well, take out the brains, and rub it with a handful of salt and two ounces of saltpetre. Let it be a fortnight in brine ; then wash it, and boil it till the bones will come out easily. Lay it in a dish, take off the skin carefully, take out the bones, and peel the tongue. Mix a handful of sage, a little thyme, and four shallots chopped fine : put the meat to it, and chop it into pieces about an inch square. Put a thin cloth into an earthen pot to receive a colour, cover the cloth over and press it down. Set the pot in the liquor again, and boil it nearly an hour longer : then take it out, place a weight on the cover withinside the pot, and let it remain all night. Take it out, strip off the cloth, and eat the collar with mustard and vinegar.

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POTTING.

Clarified Butter.

THIS article being used in all kinds of potting, it is necessary to give a few directions how to make it.—Put some slices of butter into a saucepan, without either flour or water ; melt it over the fire, and let it settle a few minutes, but not get cold ; then pour it over the pots intended for it. Or it will be better to put it into a bason or a jar, and melt it over the fire in a stewpan that has water in it. Let the milk settle

at the bottom, and be careful not to put it over the pots

Potted Beef.

To make a cheap sort, cut the meat off a leg of beef, and put it into a jar. Break the bone, take out the marrow, put it on the meat, and the outside skin and fat at the top: tie a paper over it, and bake it till it is quite tender. Turn it warm out of the jar, take out the skin and gristle, and beat it up with gravy. Season with pepper and salt, put it in pots, and pour clarified butter over it.—The remains of a large joint that has been boiled or roasted may also be improved in this way. Beat it up with a little pepper and salt, a few cloves and a piece of butter, or melted butter with an anchovy dissolved in it, and then potted as before. The pots should be set in the oven a few minutes before the clarified butter is poured on, to make the beef cut smooth and tender, and the tops should not be covered till the pots are quite cold. But to make a better kind of potted beef, take half a pound of brown sugar, and two ounces of salt-petre, and rub it on twelve pounds of fresh beef. Let it lie a day, then wash it clean, and dry it with a cloth; season it with pepper and salt and a little mace. Cut it into convenient pieces, put it into an earthen pot, and lay on pieces of butter; tie it over with paper, and let it stand three hours in the oven. When taken out, cut off the hard outsides, beat it in a wooden bowl, and add a little pepper and salt. Melt a pound of butter in the gravy, and put the beef to it while it is heating; when it is mixed quite fine, put it into jars, and pour clarified butter over it. If two anchovies be dissolved in the butter and gravy, it will improve the flavour.

Potted Veal.

STEWED or baked veal will answer the purpose, and may be prepared in the same manner as potted beef. Beat it fine, with butter, white pepper, and mace; press it down in pots, and pour clarified butter over it.

Marble Veal.

PREPARE it as before; beat up a boiled tongue, or slices of ham, with butter, white pepper, and mace pounded: put a layer of veal in the pot, then stick in

pieces of tongue or ham, fill up the spaces with veal, and pour clarified butter over it.

Potted Venison.

IF the venison be stale, rub it with vinegar, dry it with a cloth, and rub it well with red wine. Season it with pepper, salt, and mace, and put it into a jar. Pour over it half a pint of red wine and a pound of butter, and bake it tender. When it is done, clear it from the bones and skin; and beat it in a mortar with the fat and gravy. Press it hard into the pots and pour clarified butter over it.

Potted Hare.

SKIN it and cut it up: put it into a pot, and season it with pepper, salt, and mace. Lay on pieces of butter, tie it down and bake it in a hot oven. Clear it from the bones, pound it in a mortar with the fat and gravy, put it close into pots, and pour clarified butter over it.

Potted Pigeons.

PICK and draw them, cut off the pinions, wash them clean, and drain them in a sieve: dry them in a cloth, and season them with pepper and salt. Roll a piece of butter in chopped parsley, and put it into the pigeons. Sew up the ends, put them into pots, and pour clarified butter over them.

Potted Cheese.

TO a pound of grated cheese, add three ounces of butter, a little sifted mace, and a tea-spoonful of mustard. Mix it together in a mortar, put it into small jars, cover it with clarified butter, and set the pots in a cool dry place.

DRESSING EGGS.

Poached Eggs.

BREAK an egg into a cup, and put it into boiling water : when the white looks quite set, which it will generally do in about ten minutes, take it up with an egg-slice, and lay it on toast and butter, or spinnage. As soon as a sufficient number are done, serve them hot. If fresh-laid, they will poach well without breaking.

Buttered Eggs.

BEAT four or five eggs, yolk and white together ; put a quarter of a pound of butter in a bason ; then set it in boiling water, stir it till melted, then pour it, with the eggs, into a saucepan ; keep a bason in your hand ; hold the saucepan in your other hand, over a slow fire, shaking it one way, as it begins to warm ; pour it into the bason, and then back again. Hold it over the fire, stirring it constantly in the saucepan, and pouring it frequently into the bason, to prevent its curding, and to mix the eggs and butter, till they are boiling hot. Serve on toasted bread ; or use it as sauce to salt fish, or red herrings.

Fried Eggs.

BOIL six eggs for three minutes ; put them in cold water, take off the shells (but do not break the whites), wrap the eggs up in a puff paste ; brush them over with egg, and sprinkle a few crumbs of bread over them ; put a sufficient quantity of lard or butter into a stewpan for the eggs to swim when they are put in ; when the lard is hot, put the eggs in, and fry them of a gold colour ; when done lay them on a cloth to drain.

Eggs with Onions.

WHEN the eggs are boiled hard, take out the yolks whole, and cut the whites in slices. Fry some onions and mushrooms, throw in the whites, and turn them about a little ; pour off the fat, flour the onions, &c. and put to them a little gravy ; boil them up, then put in the yolks, and add a little pepper and salt ; let the whole simmer about a minute, and serve it up.

Scotch Eggs.

BOIL five pullet's eggs hard, take off the shells, and without removing the white, cover them completely with a fine relishing force-meat. Fry them of a fine light brown, and serve with good gravy in the dish.

Egg Sauce.

MELT the butter thick and smooth, chop two or three hard boiled eggs fine, put them into a bason, and pour the butter over them. Serve it in a sauce tureen.

Egg pie.

BOIL twelve eggs hard, then chop them with one pound of beef-suet or marrow; season them with a little cinnamon and nutmeg finely beaten, one pound of currants clean washed and picked, two or three spoonfuls of cream, and a little sweet wine, and rose water. Mix all together, and fill the pie: when it is baked, stir in half a pound of fresh butter, and the juice of a lemon

Hasty dish of Eggs.

BEAT up six eggs, pour them into a saucepan, hold it over the fire till they begin to get thick, keep stirring from the bottom all the time; then put in a bit of butter the size of a walnut; stir it about till the eggs and water are thoroughly mixed, and the eggs quite dry; put it on a plate and serve it hot.

Eggs and Bacon.

FRY sausages or bacon; pour the fat out of the pan, and put it in a bit of butter; when it is quite hot put in as many eggs as you wish to have done; keep them separate, and set the pan over the fire, but not very near; let the heat increase very slowly. When done on one side, turn them carefully on the other with a broad pointed knife; and when quite done, take them up with a slice.

Egg Balls.

BOIL the eggs hard, and put them in cold water; take out the yolks, put them into a mortar, and pound them very fine; wet them with raw yolks (at the rate of three raw yolks to eight hard ones,) season them with white pepper and salt, dry them with flour, and roll them into

balls, rather small, as they swell very much in boiling ; boil them in gravy for a minute.

PUDDINGS.

To make a batter pudding, first mix the flour well with a little milk, and put in the ingredients by degrees, to prevent it from being lumpy, or strain it through a coarse sieve ; in making other puddings the eggs should be strained separately. Puddings may be made without eggs ; but they must have very little milk, and be boiled three or four hours. A few spoonfuls of fresh small beer, or one of yeast, will be a tolerable substitute for eggs.

Bread pudding should be tied up rather loose in the cloth, to allow room for swelling, but batter puddings may be tied up tight. If boiled in a bason, butter it before the pudding is put in, and boil it in plenty of water. Turn it often, and keep the pot uncovered ; when taken up, let it stand a few minutes to cool. Take off the cloth, turn the pudding upside down, and take it out carefully. If boiled in a cloth, dip it into a pan of cold water as soon as it is taken out of the pot, to prevent its adhering to the cloth.

It will be convenient to keep a cloth on purpose for boiling puddings, which should be washed immediately after it is used, and kept clean and dry till it is wanted again. Always dip the cloth into boiling water, flour it and shake it, before the pudding is put into the pot, and keep it boiling, or the pudding will not be light.

Batter Pudding.

A PINT of milk, four eggs, four spoonfuls of flour, and a little salt : or two eggs, and more flour in proportion, well mixed and beaten up fine ; tie it up close in a cloth, and boil it three quarters of an hour.

Bread Pudding.

SOAK the bread two or three hours in cold milk, drain it off, beat it up with an egg and a little salt, and boil it half an hour. Currants, sugar, or spice may be added to it ; and plain butter, or butter and sugar for sauce.

Bread and Rice Pudding.

BOIL a quarter of a pound of rice in some milk till it is quite soft, put it into a bason, and let it stand till the next day. Soak some sliced bread in cold milk, drain it off, mash it fine, and mix it with the rice. Beat up two eggs with it, and a little salt, and boil it an hour.

Bread and Butter pudding.

BUTTER a dish, and lay some slices of bread and butter over it. Strew on a few currants, a little grated nutmeg and cinnamon; then a row of bread and butter, and the other ingredients as before, till the dish is full. Beat up three eggs in some milk, with a little salt and nutmeg: pour it over the pudding; and bake it. Slices of bread, and beef suet chopped fine, instead of butter, will make a good family pudding.

Baked pudding under Meat.

BUTTER the dish first, pour in the bread or batter pudding, made as before directed; set the pudding-stand in the dish, and send it to the oven. If it be veal, put some small pieces of butter on it, to prevent its being dry and hard; but other kinds of meat will not require it. Send the pudding to table in the dish it was baked in, with a slice of butter on a plate.

Suet pudding.

MIX six ounces of chopped suet with a pound of flour, two teaspoonfuls of salt, and one of white pepper; stir it up with milk, make it quite stiff, and boil it three hours. Or it may be baked under meat, or otherwise; and when cold, it may be sliced and broiled. Some people put in an egg, but it is not necessary.

Plumb pudding.

MAKE it as for suet pudding, only put in allspice instead of white pepper, and less salt. Add a table spoonful of moist sugar, a glass of wine or brandy, with either raisins or currants: make it stiff, tie it up close, and boil it full three hours. To make a richer pudding, take half a pound of raisins stoned, the same of currants well cleaned, and half a pound of beef suet chopped fine; make a batter of about a pint of milk, eight spoonfuls of flour,

and three eggs. Beat it very smooth, put in the fruit and suet, a glass of brandy, half a grated nutmeg, a little sugar, and two ounces of orange or lemon peel. Do not tie it too close in the cloth, but allow it a little room to swell, and boil it four hours. Or take a pound each of currants, raisins, flour, and suet; the yolks of eight eggs, a penny loaf grated, half a nutmeg, a tea-spoonful of ginger, a little salt, and a glass or two of brandy. Beat the eggs first, and mix them with milk; then add the flour and other ingredients gradually, and more milk, till it is well thickened and stirred, and boil it five hours.

Rice pudding.

BOIL a quarter of a pound of rice in a cloth for an hour, stir it up with butter or beef suet, nutmeg and sugar; then tie it up again, boil it another hour, and pour melted butter over it. Currants or raisins may be added with the sugar and butter. To make a better pudding, put a quarter of a pound of rice flour into a pint of milk, stir it constantly over the fire. When it is of a proper thickness, put it into an earthen pan, and add a quarter of a pound of butter, and half a pint of good milk, the yolks of eight eggs, with sugar and grated lemon peel. Boil it in basons or cups, put them in a dish, and pour wine sauce over them.

Hasty pudding.

BOIL some milk over a clear fire; take off, and keep putting in flour with one hand, and stirring it with the other till it becomes quite thick. Then boil it a few minutes, pour it into a dish, and garnish with pieces of butter. To make a better pudding, beat up an egg and flour into a stiff paste, and mince it fine; put it into a quart of boiling milk, with a little butter and salt, cinnamon and sugar, and stir them carefully. When sufficiently thickened, pour it into a dish, and stick bits of butter on the top.

Baked Plum pudding.

SOAK the crumb of a twopenny loaf in cold milk, let it stand two or three hours, drain it from the milk, and beat it up with four eggs. Mix it into half a pound of chopped suet, three quarters of a pound of stoned raisins, the same of currants, a little grated ginger and nutmeg, a glass of brandy sweetened with sugar.

Hunting pudding.

BEAT up eight eggs ; mix them with a pound of flour, the same of currants and beef suet cut small, a pint of cream, half a pound of raisins stoned and chopped, two ounces each of candied citron and orange cut small, a grated nutmeg, and two glasses of brandy. Tie it close, and boil it four or five hours.

Pease pudding.

SOAK the pease an hour or two before they are boiled ; and when nearly done, beat them up with salt and pepper, an egg and a bit of butter. Tie it up close in a cloth, and boil it half an hour.

Potatoe pudding.

MASH some boiled potatoes with a little milk, season it with pepper and salt, and cut some fat meat into small pieces. Put a layer of meat at the bottom of the dish, and then a layer of potatoes till the dish is full ; smooth the potatoes on the top, shake a little suet over it, and bake it to a fine brown. Mashed potatoes may also be baked as a pudding under meat, or put under meat while roasting, or they may be mixed with batter instead of flour.

Paste puddings.

MAKE a paste of butter and flour, roll it out thin, and spread any kind of jam, or currants over it, with some suet chopped fine. Roll it up together, close it at both ends, and boil it in a cloth.

Fruit puddings.

MAKE up a thick batter of milk and eggs, with a little flour and salt ; put in any kind of fruit, and either bake or boil it. Apples should be pared and quartered ; gooseberries, currants, &c. should be picked and cleaned, before they are put into the batter.

Fruit puddings.

ROLL out the paste, and line a bason with it after it has been rubbed with a little butter : then fill it with fruit, put on a lid, tie it up close in a cloth, and boil it for two hours. The pudding will be lighter if only made in a

basin, then turned out into a pudding cloth, and boiled in plenty of water.

Baked Apple pudding.

BUTTER a baking dish, put in the batter and the apples whole, without being cut or pared, and bake them in a quick oven. If the apples be pared, they will mix with the batter while in the oven, and make the pudding soft. Serve it up with sugar and butter for sauce.

Apricot pudding.

STIR up six eggs, four table spoonfuls of flour, a little salt and pounded cinnamon, in a pint of milk. Rub the fruit through a hair sieve, and mix the pulp with the batter till it becomes thick; then sweeten it, put it into a buttered bason, and tie a flowered cloth over it. Boil it a full hour, turn it out on a dish, and pour melted butter over it. Peaches, plums, or gooseberries may be prepared in the same way, and put into tart-pans lined with puff paste, and baked.

Rich Apple pudding.

GRATE a pound of pared apples, and work them up fine with six ounces of butter, four eggs, grated lemon peel, and a little sugar and brandy. Line the dish with good paste, strew over it some bits of candied peel, put in the pudding, and bake it half an hour. A little lemon juice may be added, a spoonful of bread crumbs, or two or three Naple biscuits.

Rich Gooseberry pudding.

SCALD a pint of green gooseberries, rub them through a sieve with a spoon, add half a pound of butter, the same of sugar, four eggs, four ounces of grated biscuit, and a little brandy. Mix it together, put it into a dish, either with, or without a crust. This pudding may be made in the winter with bottled gooseberries.

Lemon pudding.

MELT half a pound each of sugar and butter, and let it cool in a basin. Beat up eight eggs with the juice of a lemon, and the peel grated, and mix it with the butter and sugar. Put a puff paste into a baking dish, pour in the pudding, and bake it in a moderate oven.—For a

boiled pudding, pare two lemons, and boil them in two or three waters till they are quite tender. Beat them to a paste; put in half a pint of milk, a penny loaf grated, a quarter of a pound of sugar, and four eggs well beaten. Mix it well together, put it into a buttered bason, and boil it half an hour.

Orange pudding.

BOIL the rind of a Seville orange very soft, and beat it up with the juice: then add half a pound of butter, a quarter of a pound of sugar, two grated biscuits, and the yolk of six eggs. Mix it all together, lay a puff paste round the edge of the dish, and bake it half an hour.

Citron pudding.

BOIL some Windsor beans quite soft; take off the skins, and beat a quarter of a pound of them into a paste. Then add as much butter, four eggs well beaten, with some sugar and brandy: put a puff paste in the dish, lay some slices of citron on it, pour in the pudding, garnish with bits of citron round the edge of the dish, and bake it in a moderate oven.

Curd pudding.

DRAIN and dry some cheese curd, and rub it through a hair sieve with a quarter of a pound of butter. Put in eight eggs, the grated peel of two lemons, six grated biscuits, two ounces of sweet almonds, eight or ten bitter almonds pounded, a few currants, a glass of brandy, and sugar and nutmeg. Mix them well together, butter the mould, shake in some crumbs of bread round the sides, pour in the pudding, and bake it in a quick oven half an hour. Turn it out, and pour wine sauce over it.

Custard pudding.

MIX by degrees a large spoonful of flour in a pint of milk: put in five eggs well beaten, a little white sugar and pounded cinnamon, flavoured with brandy or orange flower water. Then butter a bason, pour it in, tie it up, boil it half an hour, and take it out carefully.

Carrot pudding.

TAKE a quarter of a pound of the middle part of some boiled carrots, and beat it to a paste; add as much butter,

four eggs well beaten, and a little sugar and brandy. Bake it in a dish with puff paste at the bottom, and a little candied peel.

Prune pudding.

MIX four spoonfuls of flour in a quart of milk; add six eggs, two tea spoonfuls of ginger, a little salt, and a pound of prunes: tie it in a cloth, and boil it an hour.

Oatmeal pudding.

SOAK a pint of fine oatmeal in a quart of boiling milk, and let it stand all night. Then beat up two eggs and mix with it, and a little salt: put it into a buttered bason, tied up in a floured cloth, and boil it half an hour. Eat it with cold butter and salt.

Sago Pudding.

BOIL two ounces of sago in a pint of milk; and when cold, add five eggs, two biscuits, and a little sugar and brandy. Boil it in a basin, and serve it up with sauce made of melted butter, wine and sugar.

Pearl Barley pudding.

CLEANSE a pound of pearl barley, and put it to three quarts of milk, half a pound of sugar, and a grated nutmeg. Bake it in a deep pan, and take it out of the oven, and beat up six eggs with it: then butter a dish, pour in the pudding, and bake it again an hour.

Millet pudding.

WASH and pick half a pound of millet seed; and as much sugar and butter, a grated nutmeg, and three quarts of milk. Pour the pudding into a buttered dish, and bake it.

Ground Rice pudding.

SOAK six ounces of ground rice in a quart of milk, and stir it well over the fire: turn it into a dish, stir it up with a quarter of a pound of sliced butter till it is all melted, and cover it over till cold. Then add four eggs well beaten, half a grated nutmeg, grated lemon peel, and sugar and brandy. Put a puff paste in the dish, and bake it in a moderate oven.

Steak pudding.

MAKE a paste of suet, or dripping, and flour ; roll it, line a bason with it, season the meat, and put it in. Cover it with the paste, pinch it close round the edge, tie it up close in a cloth, and boil it two hours, but be careful not to break it.

Calf's Foot pudding.

BOIL four feet quite tender, pick off the meat and chop it fine ; add some grated bread, a pound of chopped suet, half a pint of milk, six eggs, a pound of currants, four ounces of citron, two ounces of candied peel, a grated nutmeg, and a glass of brandy. Butter the cloth, and flour it ; tie it close, and boil it three hours.

Yorkshire pudding.

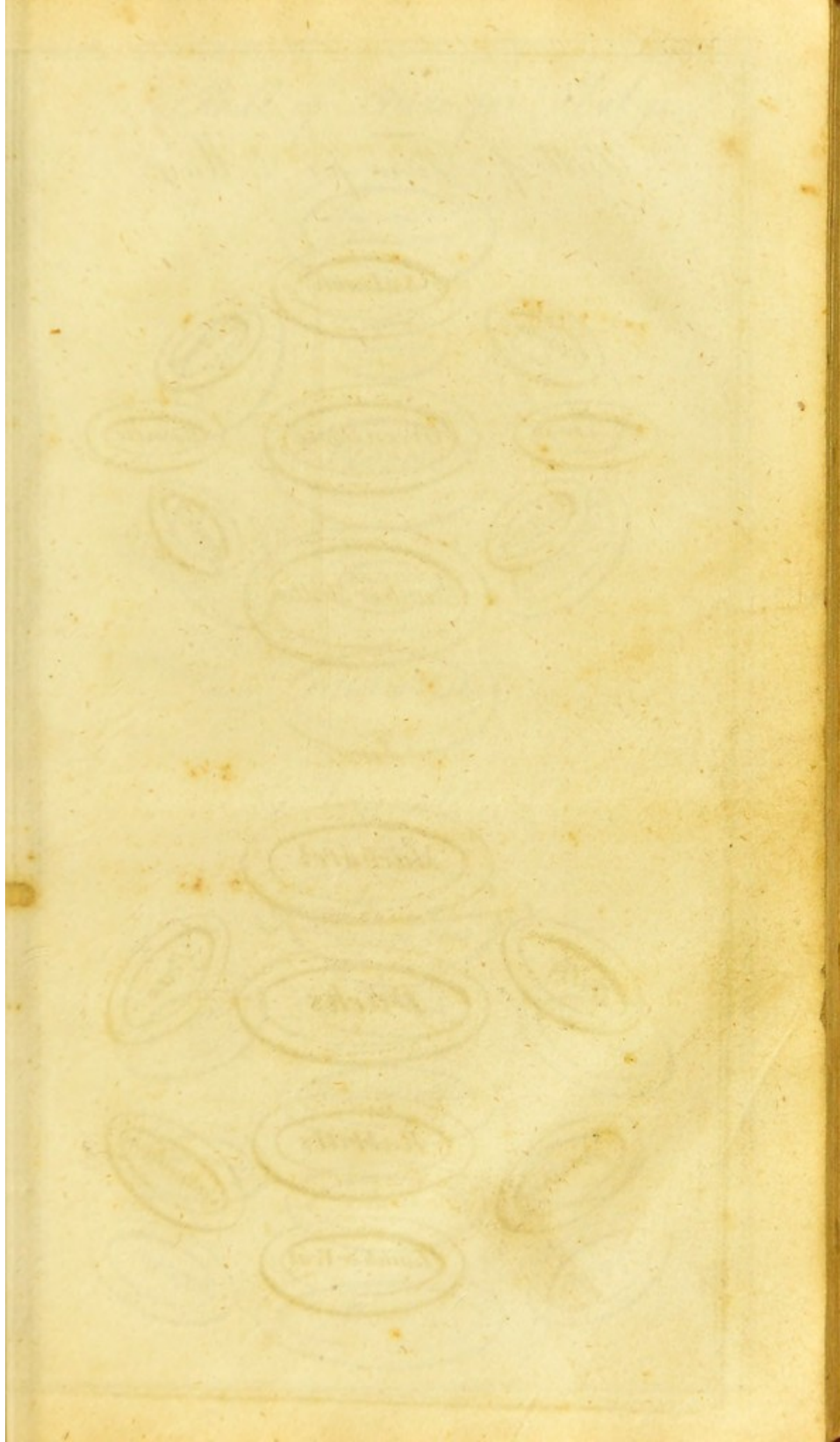
MAKE a smooth batter pudding, with about twelve spoonfuls of flower to a quart of milk, and three eggs. Put it into a tin shallow pudding-pan, and place it under roasting meat. When it is brown, cut it in pieces, or turn it whole, that it may brown on the other side, and send it to table in a dish.

Northumberland pudding.

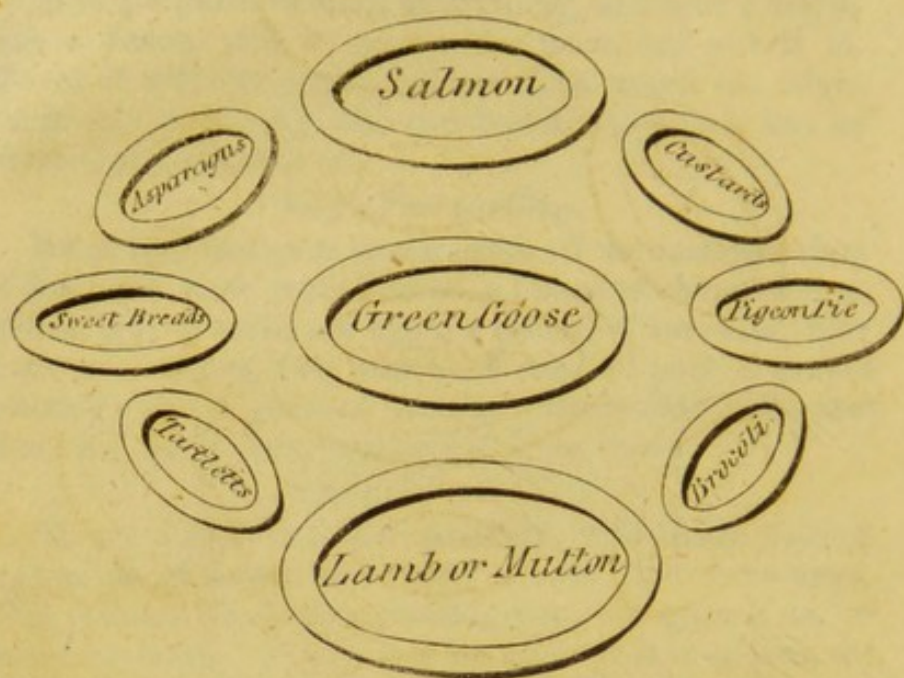
MAKE a hasty pudding with a pint of milk and flour ; put it into a basin, and let it stand till the next day. Then mash it with a spoon, and a quarter of a pound of clarified butter, as many currants, two ounces of candied peel cut small, and a little sugar and brandy. Bake it in tea cups, turn them out on a dish, and pour wine sauce over them.

White puddings.

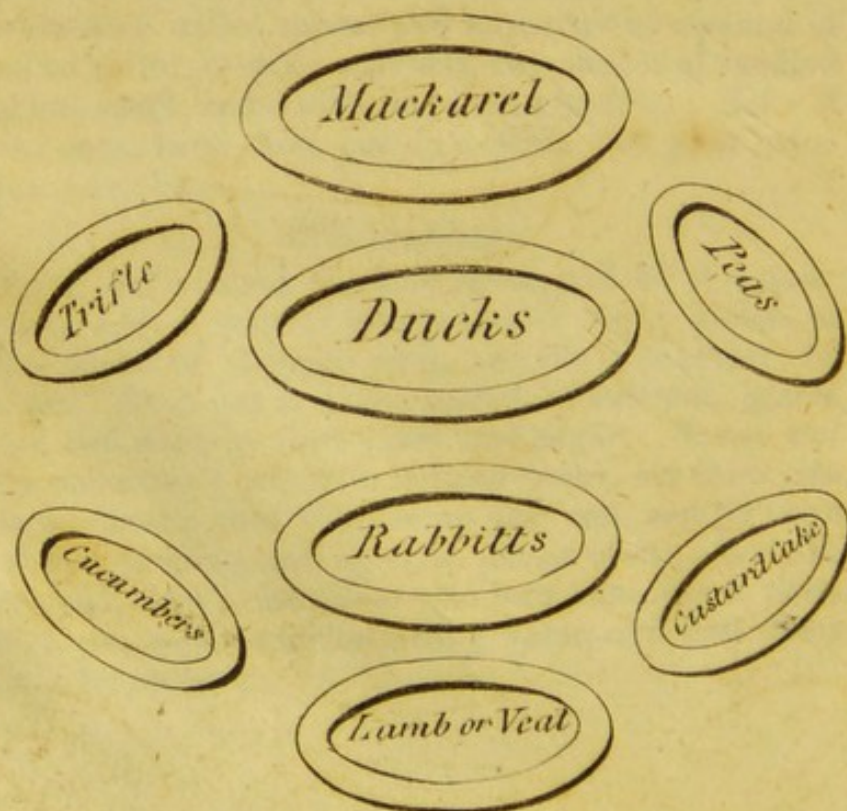
BOIL half a pound of whole rice in milk till it is quite tender ; add a quarter of a pound of sliced butter, or half a pound of chopped suet, and stir it together till melted. Then put in half a pound of currants, grated bread and nutmeg, rose water and sugar. Scour and clean some hog's guts with salt and water, cut them into pieces about a yard long, tie up the end, and fill them with the pudding, adding some pieces of fat. Tie the other end, divide the whole into four links, prick them with a pin, put them into boiling water, and boil them slowly for an hour.



Bill of Fare for May.



June.



Bill of Fare for July.

*Haunch
of Venison*

Salad

*Rich
Pudding*

Jellies

Plovers

Tortelles

Quail Pie

Green Peas

Fillet of Veal

August.

Green Peas Soup

Current Pie

Cheese Cakes

Roasted Bullets

Cauliflower

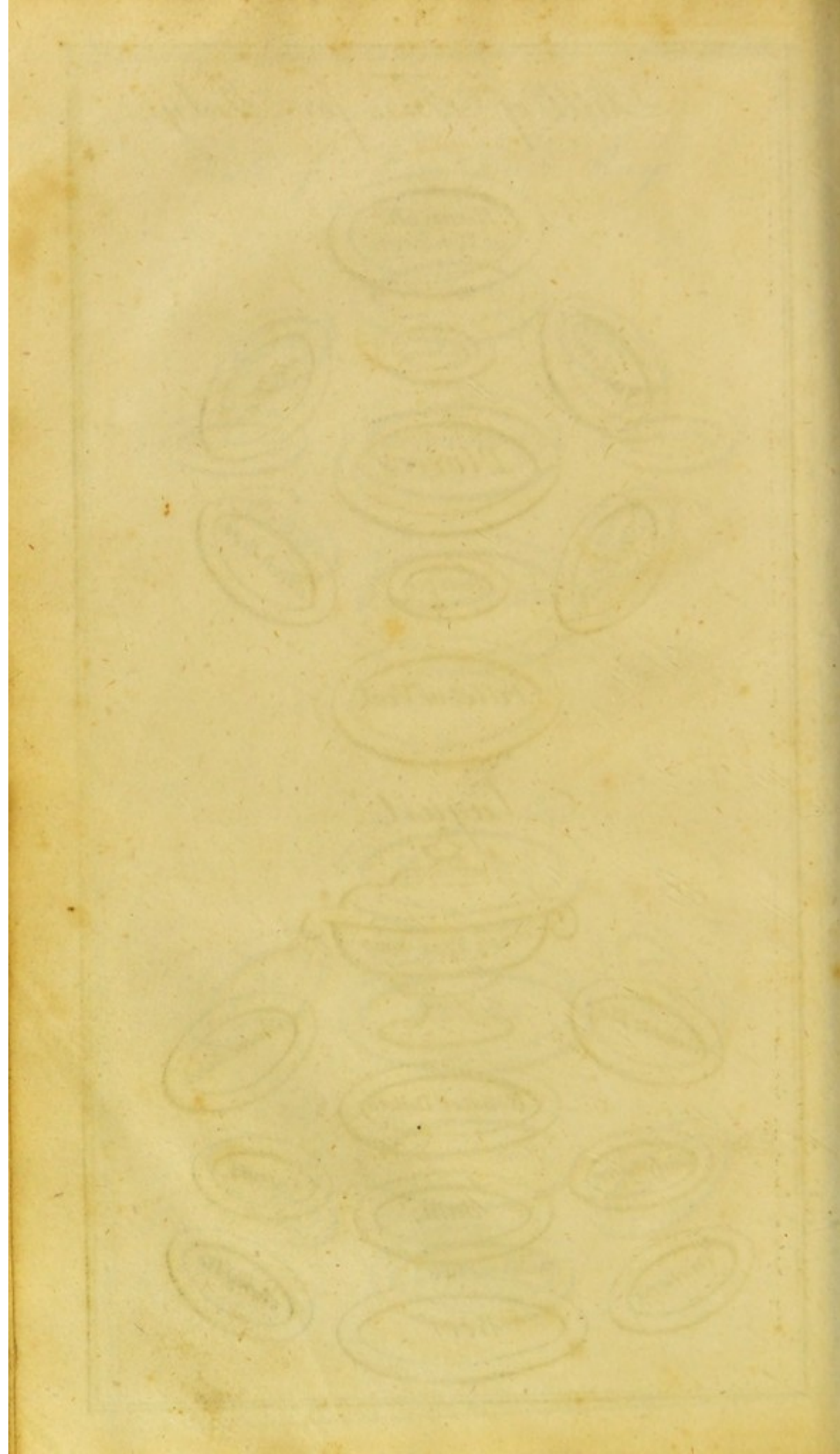
Carrots

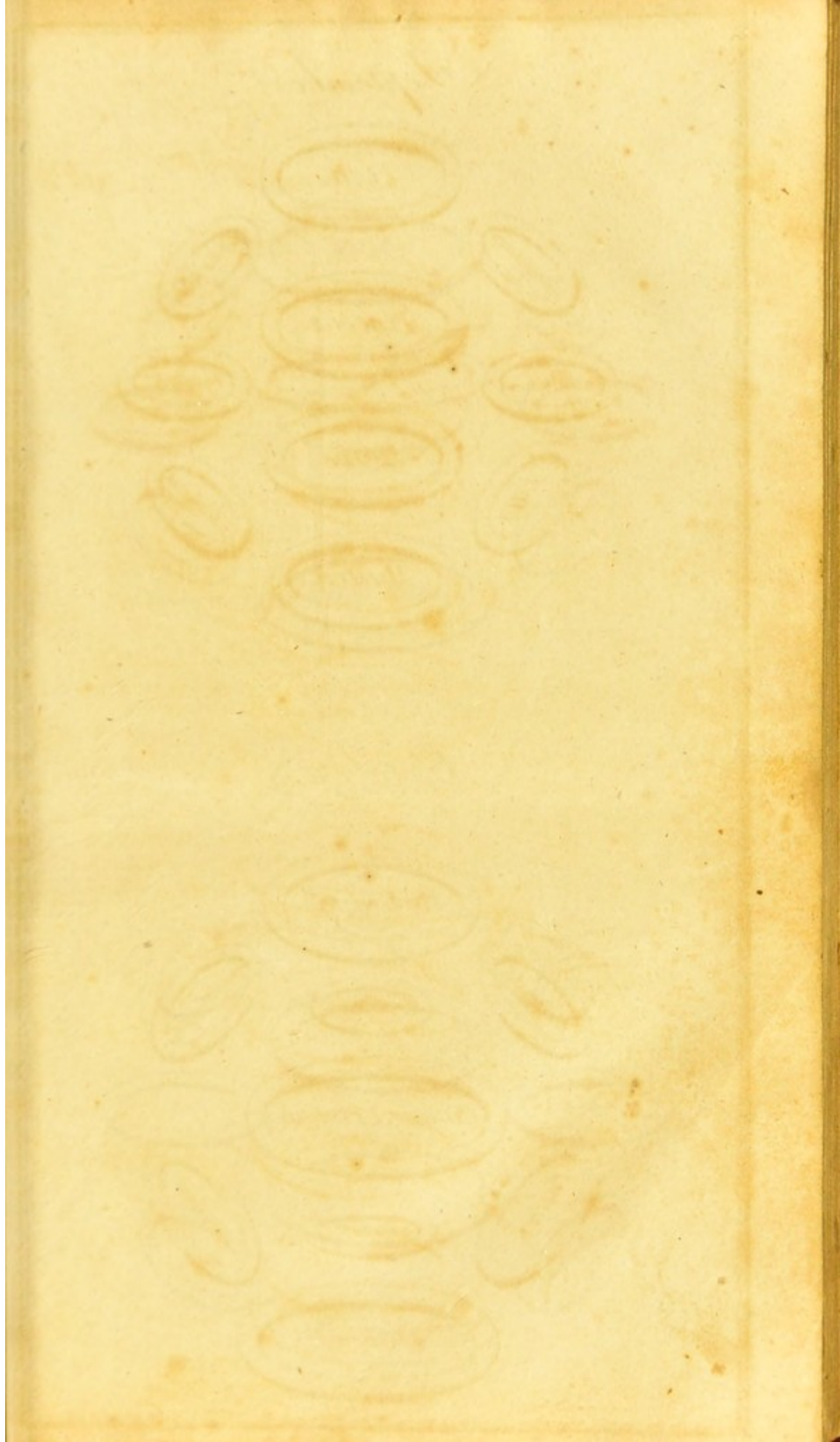
Ham

Castard

Beef

Cherry Pie





September.

Fish.

Blanchmange.

Crabster Sauce.

Pigeons.

French Beans.

Turnips.

Hare.

Jello.

Custard.

Mutton.

October.

Partridges.

Brocoli.

Bread Sauce.

Mutton Cutlets.

Custard Pudding.

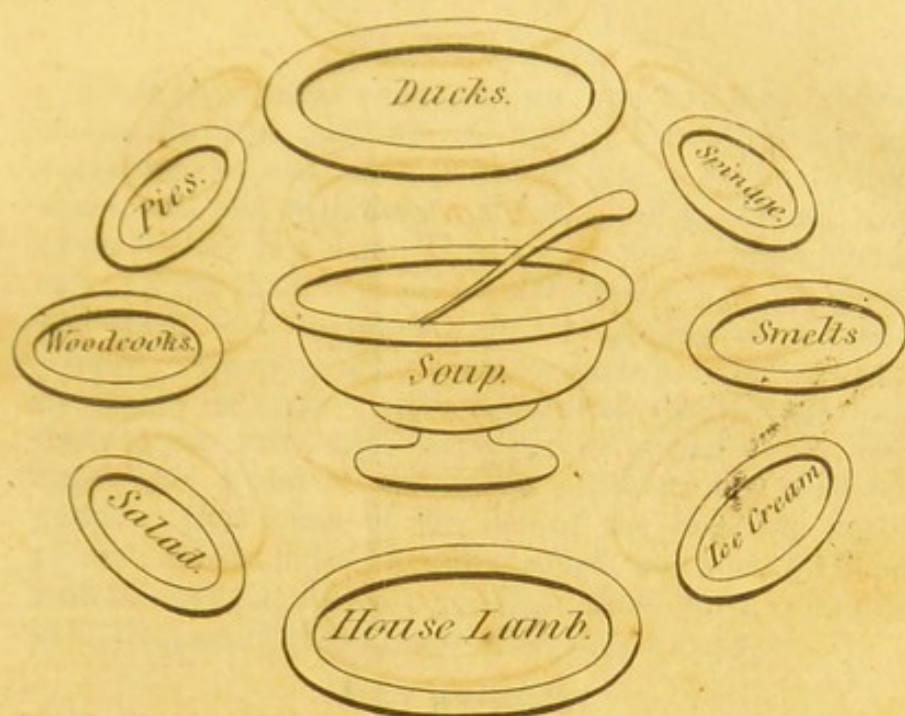
Patties.

Apple Sauce.

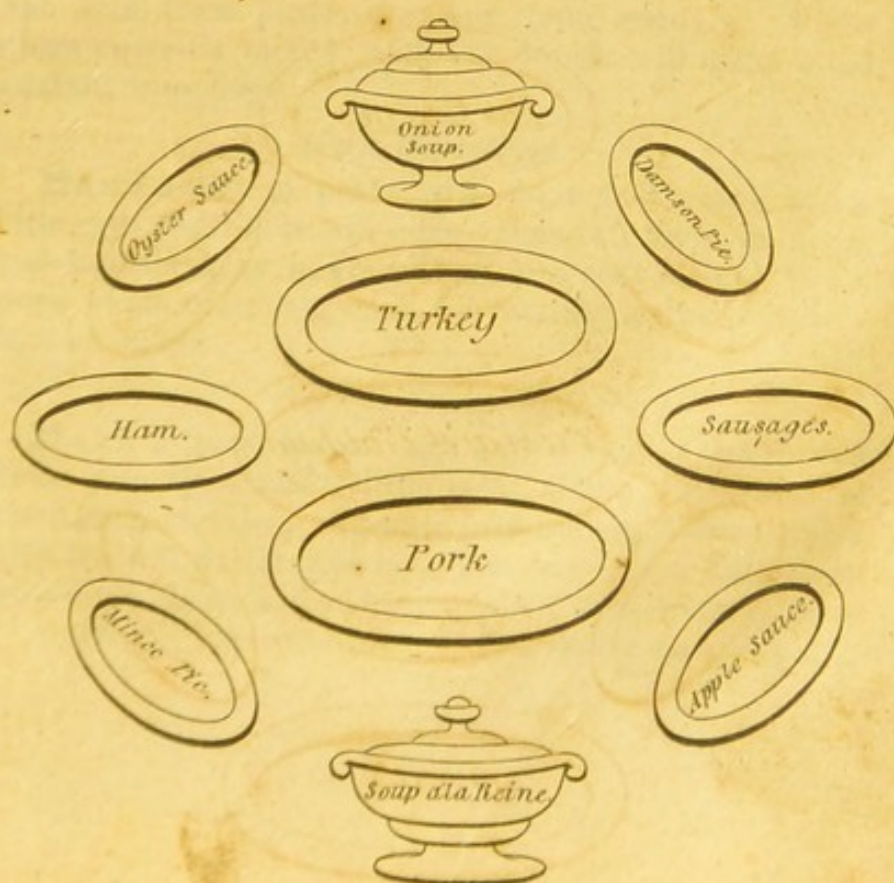
Apple Sauce.

Goose.

November.



December





Black Puddings.

PICK two quarts of grits clean, and boil them soft in about the same quantity of milk. Put them into an earthen pan; cut half a pound of hog's lard into thin slices, and mix with them; stir it till it is melted, and cover it close in a dish. Then take a pint of hog's blood, salt and stir it till it is quite cold: mix it with the grits, and stir it well together with a seasoning of salt and pepper. Chop up a little winter savory, thyme, sweet-marjoram, an onion, and a handful of penny-royal: put them to the grits, with half a pint of grated bread, two eggs, half a pint of new milk, and mix them well together. Cut some of the leaf of the hog into small pieces; let the hides be well cleaned, and then fill them with the pudding and pieces of fat; divide them into links as before, prick them, and boil them half an hour.

Yeast dumplings.

GET some dough at the baker's or make it with flour and water, yeast and salt, as for bread: cover it with a cloth, and let it stand half an hour before the fire. Make the dough into balls, flatten them a little, put them into boiling water, and boil them quick for a quarter of an hour. Take care that they do not stick to the bottom; and when by sticking in a fork, it comes out clean from paste, they are done enough. A few clean currants mixed with the dough will make good currant dumplings.

Hard Dumplings.

MAKE a sort of paste with flour and water, and a little salt, and roll it into balls: then roll them in flour, and boil them an hour. They are best boiled with a good piece of meat; and, for variety, a few currants may be added.

Norfolk Dumplings.

MAKE a thick batter with half a pint of milk and flour, two eggs and a little salt. Take a spoonful of the batter, and drop it gently into boiling water: a few minutes will do them, if the water boil fast. Take them out, drain them, and put them into a dish with a piece of butter. These are often called spoon dumplings.

Apple Dumplings.

PARÉ and core the apples, and put them into a thick paste, as for a pie. Gather it into a lump, close it round, tie it in a cloth, and boil it three quarters of an hour : when done put in sugar and butter.

Suet Dumplings.

MIX six ounces of suet with a pound of flour, two tea spoonfuls of salt, and one of white pepper, ground fine : stir it up with milk, and make it into a paste. Then make it up into balls the size of a turkey's egg, tie them up in a cloth separately, put them in when the water boils, and keep them over the fire half an hour.

PANCAKES AND FRITTERS.

BE careful to keep the frying-pan quite clean and fit for use. Before you begin to fry pancakes, rub some butter or lard round the inside of the pan, then make it hot, and wipe it out with a cloth. Butter, lard, or dripping may be used for frying. Pancakes should be sent to table quite hot : when cold, they become tough and unpleasant.

Common Pancakes.

MAKE a light batter of eggs, milk and flour : when the lard or dripping boils, put in a ladlefull of the batter. Move the pan about, so as to make the batter of an equal thickness all over the pan, and fry it of a nice brown. When one side is done, toss or turn it over without breaking ; and when done, lay it on a hot dish before the fire. Send them to table as fast as they are done, while they are light and hot. A little warm ale added to the batter a few minutes before you begin to fry, will improve it.

Pancakes without Butter.

BEAT up six eggs with a pint of cream, four ounces of sugar, a glass of white wine, half a grated nutmeg, and flour sufficient to make it into a thick batter. Pour it into the pan when it is hot, and fry it as before.

Rice Pancakes.

SET a quart of cream over a slow fire, with three spoonfuls of rice flour, and stir it till it is well thickened. Add a quarter of a pound of butter, and half a grated nutmeg; then throw it into a pan to cool, and stir in a little more flour, eight eggs well beaten, and a little sugar and salt. Mix it well together, and fry it in pancakes as before.

Plain Fritters.

GRATE a penny loaf into a pint of milk; beat it smooth, and add the yolks of five eggs, three ounces of fine sugar, and a little nutmeg. Fry them in hog's lard, and serve them up with melted butter and sugar.

Apple Fritters.

PALE some apples, and cut them into thin slices; put a spoonful of light batter into a frying-pan, then a layer of apples, and another spoonful of batter. Fry them of a light brown, and serve them with grated sugar over them.

Currant Fritters.

THICKEN half a pint of ale with flour, and add some currants. Beat it up quick, make the lard boil in the frying-pan, and put in a large spoonful at a time, which is a sufficient quantity for one fritter.

Hasty Fritters.

MELT some butter in a saucepan; then put in half a pint of good ale, and stir a little flour into it by degrees. Put in a few currants, or chopped apples: beat them up quick, and drop a large spoonful at a time into the pan, till the bottom is nearly covered. Keep them separate, turn them with a slice; and when of a fine brown, serve them up hot, with grated sugar over them.

Potatoe Fritters.

MASH half a pound of boiled potatoes with an ounce of butter, two spoonfuls of cream, two eggs well beaten, a little pepper and salt, and fry it in fritters. They may

be eaten with sausages, steaks or any thing with which potatoes are eaten

Bockings.

Mix three ounces of fine flour with a tea-cupful of warm milk, and a spoonful of yeast. Let it rise before the fire for an hour, then mix four eggs well beaten, and as much milk as will make the batter the usual thickness for pancakes. Fry them as other pancakes.

PIES AND TARTS.

ATTENTION should be paid to the heat of the oven for all kinds of pies and tarts. Light paste should be put into a moderate oven: if too hot the crust will not rise, but burn: if too slack, the paste will be heavy, and not of a good colour. Raised paste should have a quick oven, and well closed. Iced tarts should be done in a slack oven, or the icing will become brown before the tarts are baked.

Clarified Butter.

MUTTON fat taken from the meat before it is roasted, or any kind of dripping, may be sliced and boiled a few minutes: and when it is cold, it will come off in a cake. This will make good crust for any sort of meat pie, and may be made finer by boiling it three or four times.

Potted Dripping.

BOIL six pounds of good beef dripping in soft water, strain it into a pan, and let it stand to cool. Take off the hard fat, scrape off the gravy, and repeat it several times. When the fat is cold and hard, put it into a saucepan, with six bay leaves, six cloves, half a pound of salt, and a quarter of a pound of whole pepper. Let the fat be entirely melted; and when it has cooled a little, strain it through a sieve into the pot, and cover it up. Turn the pot upside down, that no rats or mice can get

at it: and it will keep a long time, and make good puff paste or crust for puddings.

Hog's Lard.

CUT the leaf of a large hog into small pieces, put it over the fire in a clean brass kettle, and boil it gradually till a quantity of the fat be melted. Then pour it through a cullender into an earthen pot: return into the kettle what was left in the cullender, melt it over the fire again and strain it as before. Repeat this till the lard is all drawn off: take care that it does not burn, as that would spoil the colour and flavour of the lard, and render it unfit for use. When it begins to cool, tie it up in bladders, and hang them in a dry place; but if it be intended to keep it only a little time, it may remain in the pot, with paper tied over it. Beef suet may be done in the same way, and is very good for pastry, or frying.

Dripping Crust.

RUB a pound of clarified dripping into three pounds of flour, and make it into a paste with cold water; or make a hot crust with the same quantity, by melting the dripping in water, and mixing it hot with the flour.

Crust for Family pies.

CUT some thin slices of beef suet, lay them in some flour, roll it together till it is quite soft, and mix it with cold water. This makes a good crust for any pie that is to be eaten hot, or for fruit puddings.

Paste for Family pies.

PUT half a pound of butter or lard to a pound and a half of flour; wet it with water, work it up, and roll it out twice; then cover the dish with it.

Puff Paste.

RUB a quarter of a pound of butter into a pound of flour, and make it into paste with cold water. Roll it out, lay on the same quantity of butter again; roll it up, leave it for half an hour, and then roll it out for tarts.

Short Paste.

THE same proportion of flour and butter as in the last article, mixed with water and two eggs, worked up to a good stiffness, and rolled out once. If for sweet tarts, two table spoonfuls of sugar should be added.

Paste for Custards.

SIX ounces of butter, three spoonfuls of cream, the yolks of two eggs, and half a pound of flour: mix them well together, and let them stand a quarter of an hour. Then work it, and roll it out thin.

Rice Paste.

BOIL a quarter of a pound of rice, strain it well, beat it in a mortar, with an ounce of butter and an egg. It will make paste for tarts.

Potatoe Paste.

MASH some boiled potatoes very fine; put in a little butter or an egg, to make it adhere; flour the board to prevent its sticking, and roll the paste to a proper thickness. It should be put into the dish before it is quite cold, or it will be apt to crack.

Crust for raised pies.

PUT a pound of butter or lard into a kettle of water, boil it a few minutes, and pour it on four pounds of flour. Work this into a stiff paste; pull it into lumps to cool, and then raise the pie; or roll the paste of a proper thickness, and cut out a round piece for the top, another for the bottom of the pie, and a long piece for the sides. Cover the dish with the paste, put in the pie, lay on the cover, and pinch it and the side crust together. Brush the top of the pie with the white of an egg beat up, and bake it in a hot oven.

Short Crust.

PUT six ounces of butter into twelve ounces of flour; mix it with very little water, so as to make it into paste: beat it well, and roll it thin; a little sifted sugar may be added to it. This crust is proper for tarts to be eaten cold, and for preserved fruit.

Apple Pie.

PAKE and cut the apples, lay a paste round the edge of the dish, and put in the fruit. Then a layer of sugar and chopped lemon peel, with the remainder of the apples, till the dish is full. A small piece of butter may be added, and quinces or cloves to give it a flavour, and the liquor in which a little cinnamon has been boiled. Cover the dish with common puff-paste, or such as is used for tarts.

Apple Pasty.

MAKE a hot crust of lard or dripping, roll it out warm, cover it with apples, pared and cut small, a little lemon peel and moist sugar. Wet the edges of the crust, close it up well, make a few holes in the top, and bake it in a moderate oven. Gooseberries may be done in the same way.

Beef pie.

SEASON some rump steaks with pepper and salt, put some puff-paste round the inside of the dish, and lay in the steaks cut in pieces. Fill up the dish with water, add a few small potatoes, and cover it with the paste.

Beef and Mutton Pasty.

TAKE a piece of the rump or surloin of beef, or a fat loin of mutton, after it has been kept several days, and beat it well with a rolling pin; rub into it a little sugar, pour over it a glass of wine, and a glass of vinegar, and let it lie four or five days. Then wash it, dry it with a cloth, and season it well with pepper and salt. Lay it in the dish, spread over it a quantity of butter, cover it with a thick crust, and bake it in a slow oven. Make some gravy of the bones, with a glass of red wine, and put it to the pasty before it be sent to table.

Calf's Head Pie.

PARBOIL half a calf's head, cut it into slices, season with pepper and salt, lay it in a dish, with crust round the sides, add the yolks of eggs boiled hard, and some good gravy. Put on the lid, and bake it an hour and a half. Before it be sent to table, put in some gravy thickened with flour, and a few oysters.

Chicken Pie.

CUT up a chicken or two, season with pepper and salt, lay puff-paste at the bottom of the dish, put in the meat, and stick on some bits of butter. Fill up the dish with gravy or water, cover it with the paste, and bake it in a moderate oven. Rabbit pie may be made in the same manner.

Currant or Damson Pie.

PUT a paste round the dish, fill it with fruit and good moist sugar, add a little water, and cover it with paste. Place a tea-cup in the dish, bottom upwards, to prevent the juice from boiling over.

Eel Pie.

CUT the eels into pieces, season with pepper and salt and a little dried sage. Put them in a dish, with puff-paste round the edge, and bits of butter on the eels. Fill up the dish with water, and cover it with paste.

Fish Pie.

PIES may be made of any kind of fish; and to have them good, put in gravy instead of water, and force-meat balls and eggs boiled hard. Butter, anchovies, and oysters may be added: lay on a fine puff-paste, and put in more gravy before the dish is sent to table.

Goose Pie.

QUARTER a goose, season it well, put it in the dish and lay pieces of butter over it. Put on a raised crust, and bake it in a moderate oven. To make a richer pie, you may add force-meat, and slices of tongue. Duck pie may be made in the same manner.

Giblet pie.

WHEN the giblets are well cleaned, take out the livers, and stew the rest in water, with a sprig of sweet herbs, an onion, pepper and salt. Cover a dish with a good crust, lay a beef-steak at the bottom, season with pepper and salt, and put in the giblets and the livers. Strain the liquor they were stewed in, season it, and pour it into

the dish; put on the lid, and bake it an hour and a half.

Hare Pie.

CUT a hare into pieces, season with pepper and salt, make the stuffing as for roasting, lay it in the middle of the dish, and the pieces of hare round it. Put some bits of butter on the hare, fill the dish with water, and line and cover it with good puff-paste. Pour in some hot gravy, with a glass of red wine, before it be sent to table.

Medley Pie.

CUT some fat pork, or other meat under-done, into small pieces, and season it with pepper and salt. Cover the sides of the dish with common crust; put in a layer of sliced apples with a little sugar, then a layer of meat, and a layer of sliced onions, till the dish is full. Put a thick crust over it, and bake it in a slow oven. Currants or scalded gooseberries, may be used instead of apples.

Mince Pies.

COMMON mince pies may be made of any piece of beef chopped fine, with apples and suet; adding a few currants, a little allspice, sugar, wine, and lemon-peel.—To make better pies, take six pounds of pared apples, as much of raisins and suet, and chop them together very fine. Add six pounds of currants, washed and dried, half a pint of wine and brandy, a quarter of a pound of candied orange peel, and the same of lemon peel; two drams of cinnamon, cloves and nutmeg, powdered very fine; two lemons, with sugar, and a little salt.—If for meat pies, take two pounds of good lean beef under-done, or a neat's tongue boiled tender and chopped fine, and add to the above. Eggs boiled hard, and chopped fine, will do instead of meat. Pill the pattepanes, and lay on a short crust.

Mutton Pie.

TAKE off the fat and skin of a loin of mutton or lamb, cut it into steaks, season with pepper and salt, fill up the dish with water, put a good paste round the inside of the dish and on the top.

Partridge Pie.

PREPARE four partridges, and season them with pepper and salt, chopped parsley, thyme, and mushrooms. Lay a veal steak and a slice of ham at the bottom of the dish, then the partridges, and a little good broth. Put some puff-paste round the dish, and on the top.

Pigeon Pie.

CLEAN and dry the pigeons, put a piece of butter into each of them, and season them well. Lay a slice of beef or veal at the bottom, the pigeons with their breast downwards, and their rumps towards the middle of the dish. Put the gizzards and livers in the middle, add some water, close up the pie, and bake it well. Clean some of the feet, and stick them in the middle of the crust.

Pork Pies.

WHEN a hog is cut up, take the trimmings or small bits of fat and lean which are cut off, clear from skin and bones, and cut them down to about half an inch square, and season with pepper and salt. Make a raised crust with hog's lard instead of butter, and give time for it to get quite cold : then fill the pies with the meat, roll out the remainder of the paste, cut out the tops, lay them on and close them round, and bake them in a slow oven.

Rhubarb Pie,

PEEL the stalks, cut them about an inch long, put them into a dish with moist sugar, a little water and lemon peel ; put on the crust, and bake it in a moderate oven.

Rook Pie.

SKIN and draw the rooks, cut out the backbones, season with pepper and salt, put them into a dish with a little water, lay some bits of butter over them, cover the dish with a thick crust, and bake it well.

Veal Pie.

CUT a breast or neck into steaks, and season them with salt and pepper. Put a puff-paste round the inside of the dish, lay a beef steak at the bottom, put in the veal, fill up the dish with water, and cover it with the paste.

Venison pasty.

BONE a neck or breast of venison, season and cut it into slices, and lay the fat at the top. Put some good puff-paste round the dish, and a thick crust over it. Put half a pound of butter into the pie, a quarter of a pint of water, and close the edges well. Bake it two hours in a quick oven; and when sufficiently done make gravy of the bones, and pour it boiling hot into the pasty, with a glass of red wine. To render the meat tender, wash it in warm milk and water, dry it well in a cloth, rub it over with vinegar, and hang it up several days. Before it is dressed, dip it in lukewarm water, and dry it.

Tarts.

FRUIT tarts require but little baking. Gooseberries to look red, must stand a considerable time in the oven. Green apricots require more baking than ripe ones. Fruit preserved high must not be baked at all, but the crust should be baked first upon a tin the size of the tart. The crust may be cut with a marking iron, or wine glass; and when cold, lay it over the fruit, or bits of preserved fruit upon it.

Angelica Tarts.

TAKE an equal quantity of apples and angelica, pare and peel them, and cut them into small pieces. Boil the apples gently in a little water, with fine sugar and lemon peel, till they become a thin syrup; then put in the angelica, and boil it ten minutes. Put some paste at the bottom of the pattepan, with alternate layers of apples and angelica: pour in some of the syrup, put on the lid, and bake them carefully.

Orange Tarts.

SQUEEZE some Seville oranges into a dish, grate off the outside rind, throw the peel into water, and change it often for two days. Boil a saucepan of water, put in the oranges, and change the water three or four times to take out the bitterness: when they are tender, dry and beat them fine in a mortar. Take their weight in double refined sugar, boil it to a syrup, and scum it clean: then put in the pulp, and boil it together till it is clear. Put

it into the tarts when cold, add the juice which was squeezed out, and bake them in a quick oven. Lemon tarts are made in the same way.

Prune Tarts.

SCALD some prunes, take out the stones and break them; put the kernels into a little cranberry or currant juice, with the prunes and sugar; simmer them together, and when cold, make it into tarts.

Tartlets.

BUTTER some shallow pattepanes, lay in a bit of paste, mark it neatly round the edges, leave a hole in the middle and bake them. When cool, fill them with custard, or put into each of them half an apricot, a plum, some raspberry jam, or any kind of preserved fruit. Pour custard over it, with a little sugar; or cover the pattepanes with paste, and ornament them with small cross-bars of paste.

Patties.

SLICE some chicken, turkey, or veal, with dressed ham, or surloin of beef; and add some parsley, thyme, and lemon peel, chopped fine. Pound them together in a mortar, and season with salt and white pepper. Line the pattepanes with puff paste, fill them with meat, lay on the paste, close the edges, cut the paste round, brush them over with egg, and bake them twenty minutes.

Icing for Tarts.

BEAT the yolk of an egg and some melted butter well together, rub it on the tarts with a brush or feather, and sift on some fine loaf-sugar as you put them in the oven. Or beat the white of an egg to a froth, rub it over the tarts, and sift white sugar over them.

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## CHEESECAKES, CUSTARDS, &c.

*Almond Cheesecakes.*

BLANCH four ounces of sweet and six ounces of bitter almonds, and pound them fine, with a little orange or rose water. Stir in the yolks of six eggs beaten fine, and



whites; add five ounces of warmed butter, the peel of a lemon grated, and a little of the juice. Sweeten it with fine powder sugar, mix it well, and bake the cheesecakes in small pans, with good paste in them.

#### *Bread Cheesecakes.*

SLICE a penny loaf as thin as possible, pour over it a pint of boiling cream, and let it stand two hours. Beat up eight eggs, half a pound of butter, and a grated nutmeg; put in half a pound of currants, well washed and dried, and a spoonful of brandy or white wine. Bake them in pattepanes, or raised crusts.

#### *Curd Cheesecakes.*

PUT a spoonful of runnet into two quarts of new milk, and keep it a little warm by the fire. When the milk is all congealed, stir it gently with a spoon, but not so as to break it small. When the curd is settled, pour off the whey: hang up the curd in a strainer, or drain it over a pot, but do not press it. Put it into a dish, and rub in a quarter of a pound of butter, with nutmeg and sugar; add two grated biscuits, four eggs, an ounce of beaten almonds, two spoonfuls of orange water, and the same of brandy. Mix six ounces of clean currants, put paste in the pattepanes, fill them and send them immediately to the oven.

#### *Cheesecakes without Curds.*

BEAT up six eggs, and add a pint of cream, half a pound of butter, a little cinnamon, five spoonfuls of currants, three of sugar, two of grated bread, and two of brandy. Mix all together in a pewter dish, set it on a stove, and stir it one way till it becomes a soft curd; when cold, put it into tins with paste in them.

#### *Lemon Cheesecakes.*

MELT a quarter of a pound of sliced butter in half a pint of cream, over a slow fire, and pour it into a bason to cool. Mix in the yolks of five eggs well beaten, the juice of a lemon, the rind grated, with sugar and brandy. Put crust in the pattepanes, and fill them nearly full. Orange cheesecakes are made in the same way.



*Rice Cheesecakes.*

BOIL four ounces of ground rice in milk till it is quite tender: put it into a pot, and let it stand till the next day. Mash it fine with half a pound of butter; add to it four eggs, half a pint of cream, a grated nutmeg, a glass of brandy, and a little sugar. Or the butter may be stirred and melted in the rice while it is hot, and left in the pot till next day.

*Almond Custard.*

BEAT up the yolks of four eggs, and blanch and beat four ounces of almonds very fine; put to them a pint of cream, two spoonfuls of rose water, and a little sugar. Stir it together one way over the fire till it is thick, and then pour it into cups.

*Baked Custards.*

BOIL a pint of cream or good new milk with a bit of cinnamon; when cold, put it to four eggs beaten and strained, a little brandy, nutmeg, and sugar. Fill the cups or paste nearly full, and bake them ten minutes.

*Boiled Custard.*

SET a pint of cream over a slow fire, with two ounces of sugar, and the rind of a lemon. Take it off the fire as soon as it begins to simmer; add by degrees the yolks of eight beaten eggs as the cream cools, with a spoonful of orange water; stir it carefully over a slow fire till it almost boils, and strain it quickly through a piece of thin muslin. Put it into cups, and serve it up cold.

*Lemon Custard.*

BEAT up the yolks of eight eggs, till they look quite white; add a pint of boiling water, the rinds of two lemons grated, and the juice sweetened to your taste. Stir it over the fire till it becomes thick, add a glass of wine, and half a glass of brandy; then give the whole one scald, and put it in cups to be eaten cold.

*Rice Custard.*

BOIL three pints of new milk with a little cinnamon, lemon peel, and sugar. Mix the yolks of two eggs well beaten with a large spoonful of rice flour smoothed in a



cup of cold milk ; take a basin of the boiling milk and mix it with the cold that has the rice in it, and add it to the remainder of the boiling milk, stirring it one way till it begins to thicken. Pour it into a pan, stir it till it is cool, and add a spoonful of brandy or orange water. This is a good imitation of cream custard, and considerably cheaper.

*Syllabub.*

PUT a pint of cyder and a bottle of strong beer into a large punchbowl, grate in a nutmeg, and sweeten it. Put in as much milk from the cow as will make a strong froth : let it stand an hour, clean some currants and make them plump before the fire : then strew some over the syllabub, and it will be fit for use. A good imitation of this may be made by those who do not keep cows, by pouring new milk out of a tea-pot into the cyder and beer, or wine.

*Whip Syllabub.*

GRATE some lemon peel into a pint of cream, and a quarter of a pint of wine, flavoured with orange juice and sugar. Whip or mill it, lay the froth on a sieve, and put a little wine into the glasses : when the froth is drained, fill the glasses up high with it.

*Gooseberry Fool.*

SCALD the gooseberries, and rub them through a cullender with the back of a spoon. When cold, beat two eggs to a froth and mix them with the pulp : add a little nutmeg, sugar, and brandy, and stir up in new milk.

*Thick Milk.*

BEAT an egg, and add to it a tea-spoonful of flour : mix it smooth with a spoonful of cold milk, and put it to a pint of boiling milk. Stir it over a slow fire till it boils, pour it out, and add a little sugar and nutmeg. The saucepan should have a little cold water put into it first, to prevent the milk from burning at the bottom, or marbles boiled in it will answer the purpose.

*Rice Milk.*

BOIL half a pound of rice in a quart of water, with a bit of cinnamon, till the water be wasted. Add three



pints of milk, an egg beaten up with a spoonful of flour, and stir it till it boils. Then pour it out, sweeten it, and put in currants and nutmeg.

*Water Gruel.*

PUT a large spoonful of oatmeal into a pint of water, stir it well together, and let it boil three or four times. Strain it, and add a little salt and butter. Grits make excellent gruel, but require more boiling than oatmeal.

*Milk Porridge.*

MAKE a cupful of thick gruel, strain it, and boil it in a pint of milk. Cut some bits of white bread into a basin, pour the milk upon it, and add some pepper, salt, and butter.

*Firmity.*

STEEP a pint of wheat in a jar, tie it down, and bake it eight or ten hours till it is tender. Then strain it, add three pints of milk, and six ounces of clean currants; stir them together, and boil them. Beat two eggs, mix them with a spoonful of flour, a little milk and nutmeg, and put them to the wheat. Stir them together, boil them about five minutes, add a little sugar, and send it hot to table in a dish.

CAKES, &c.

THE ingredients required for any sort of cake, should all be prepared ready for use. Butter should be beaten to a cream before it is put to the sugar, or it will require more beating afterwards, and not answer the purpose so well. Eggs should be well beaten, strained, and used immediately, or they will require beating again. Sugar should be powdered and sifted. Currants should be well picked, washed, dried in a cloth, and set before the fire. If damp, they will make the cake heavy; a little flour should be thrown over them before they are put into the cake. Lemon peel should be cut thin and beaten to a paste, with a little sugar, in a bowl or marble mortar, and then mixed with a little wine or cream, so as to mix it



easily among the other ingredients. Yeast should be procured the day before it is to be used, that it may have time to settle, and be quite thick at the bottom of the basin, and the beer should be poured off. If the yeast be bitter, put a little water to it the day before it is used, but a little more of it must be added on that account.

When all the articles are put together, they should be well beaten; and if the cake be a rich one, it should be put into the oven directly; but if yeast be used, it should stand in the pot or tin that it is to be baked in till it rises to the top, and then put in the oven. Common cakes will bake very well in pans, tins, or earthen pots; but rich cakes should be baked in wooden girths. To know when they are soaked enough, run a clean knife into the middle, and draw it out immediately: if any of the cake stick to it, bake it longer; but if the knife come out clear, the cake is done. All kind of cakes should be turned out of the tins or pans they are baked in as soon as they are out of the oven, and kept upside down till cold, or the steam which settles at the bottom will make them heavy.

#### *Banbury Cakes.*

WORK a pound of butter into a pound of white bread dough, the same as for puff paste; roll it out very thin, and cut it into bits of an even form, the size intended for the cakes. Moisten some powder sugar with a little brandy, mix in some clean currants, put a little of it on each bit of paste, close them up, and bake them on a tin. When they are taken out, sift some sugar over them.

#### *Bath Buns.*

RUB half a pound of butter into a pound of flour, with five eggs, and three spoonfuls of thick yeast. Set it before the fire to rise; then add a quarter of a pound of powdered sugar, and an ounce of carraways. Mix them well in, roll it out in little cakes, strew on carraway comfits, and bake them on tins.

#### *Breakfast Cakes.*

A POUND and a half of flour, four ounces of butter, two eggs, a spoonful of yeast, and half a pint of warm



milk : rub the butter into the flour, and mix the eggs, yeast, and milk together, with a tea-spoonful of sugar ; put the liquid into the middle of the flour, and let it stand to rise for two hours. Make it into cakes, let them stand to rise again, and wash them over with skimmed milk before they are put into the oven.

*Cinnamon Cakes.*

WHISK together six eggs and two table-spoonfuls of rose water in a pan ; add a pound of sifted sugar, a desert-spoonful of pounded cinnamon, and flour to make it into a paste. Roll it out, cut it into cakes, and bake them on writing paper.

*Cross Buns.*

WARM before the fire two pounds and a half of fine flour ; and half a pound of sifted sugar, some coriander seeds, cinnamon and mace, pounded fine ; melt half a pound of butter in half a pint of milk, and mix it with three table-spoonfuls of thick yeast and a little salt after it has become cool. Put it to the flour, work it to a paste, make it into buns, and cut a cross on the top : put them on a tin before the fire to make them rise, brush them over with warm milk, and bake them in a moderate oven.

*Crumpets.*

SET two pounds of fine flour, with a little salt to warm before the fire, and mix it with warm milk and water till it becomes stiff. Work up three eggs with three spoonfuls of thick yeast, and a cupful of warm milk and water ; put them to the batter, and beat them well together in a large bowl, with as much milk and water as will make the batter thick. Set it before the fire to rise, and cover it close. Set on the frying pan, rub it over with a bit of butter tied up in muslin, and pour in as much batter at a time as is sufficient to make one crumpet. Let it bake slowly till it comes to a pale yellow ; and when cold, the crumpets may be toasted and buttered.

*Diet Bread.*

BEAT nine eggs, and add their weight in sifted sugar, and half as much flour ; mix them well together, grate in the rind of a lemon, and bake it in a hoop.



*Drop Cakes.*

RUB half a pound of butter into a pound of fine flour; mix it with half a pound of sugar, and the same of currants. Mix it into a paste, with two eggs, a large spoonful of rose water, brandy and sweet wine, and drop it on the plates ready floured.

*French Rolls.*

MELT a little butter in milk and water, salted, and add two teaspoonfuls of yeast; put it into a quart of flour, and stir it to the thickness of a batter pudding. Set it some hours before the fire; and when it rises, work it into a light paste with warm milk and water, and make it into rolls as lightly as possible. Drop them on a floured tin, set them covered before the fire to rise, and bake them about twenty minutes.

*Gingerbread.*

MIX three pounds of flour with four ounces of sugar, and half an ounce of pounded ginger. Melt half a pound of butter in a pound of treacle; put it to the flour, work it into a paste, and bake it in cakes.

*Gingerbread Nuts.*

CAREFULLY melt half a pound of butter, and stir it up in two pounds of treacle; add an ounce of pounded ginger, two ounces of preserved lemon and orange peel, two of preserved angelica cut small, one of coriander seed pounded, and the same of carraway whole. Mix them together, with two eggs, and as much flour as will bring it to a fine paste: make it into nuts, put them on a tin plate, and bake them in a quick oven.

*Household Bread.*

PUT a bushel of flour into a trough, two thirds wheat and one of rye: mix a quart of yeast with nine quarts of warm water, and work it into the flour till it becomes tough. Leave it to rise about an hour: and as soon as it rises, add a pound of salt, and as much warm water as before; work it well, and cover it with flannel. Make the loaves a quarter of an hour before the oven is ready; and if they weigh five pounds each, they will require to be baked two hours and a half.



*Leavened bread.*

TAKE two pounds of dough from the last baking, and keep it in flour; put the dough or leaven into a peck of flour the night before it is baked, and work them well together in warm water. Keep it covered up warm in a wooden vessel, and the next morning it will be sufficiently fermented to mix with two or three bushels of flour: then work it up with warm water, and a pound of salt to each bushel. Cover it with flannel till it rises, knead it well, work into broad flat loaves or bricks, and bake them as before directed.

*Lemon Cake.*

BEAT up the whites of ten eggs, with three spoonfuls of orange flower water; put in a pound of sifted sugar, and the rind of a lemon grated. When it is well mixed, add the juice of half a lemon, and the yolks of ten eggs beaten smooth: stir in three quarters of a pound of flour, put the cake into a buttered pan, and bake it an hour carefully.

*Light Cake.*

MIX a pound of flour, half a pound of currants, and a little nutmeg, sugar, and salt; melt a quarter of a pound of butter in a quarter of a pint of milk and strain into it two spoonfuls of yeast and two eggs. Stir it together, set it before the fire to rise, and bake it in a quick oven.

*Muffins.*

STIR together a pint of yeast with a pint and a half of warm milk and water and a little salt; strain it into a quarter of a peck of fine flour, knead it well, and set it an hour to rise. Pull it into small pieces, roll it into balls with the hands, and keep them covered up warm. Then spread them into muffins, lay them on tins, and bake them; and as the bottoms begin to change colour turn them on the other side. A better sort may be made by adding two eggs, and two ounces of butter melted in half a pint of milk. Muffins should not be cut, but pulled open.



*Oat Cakes.*

THESE may be made the same as muffins, only use fine Yorkshire oatmeal instead of flour. Another sort is made of fine oatmeal, warm water, yeast and salt, made into a thick batter, and set to rise in a warm place. Pour some of the batter on a baking stone, to any size you please, about as thick as a pancake. Pull them open to butter them, and set them before the fire. If muffins or oat cakes get stale, dip them in cold water and crisp them in a Dutch oven.

*Plum Cake.*

MIX seven eggs well beaten, with four spoonfuls of prepared yeast, and strain them; melt two pounds of butter in a pint of cream, and add half a pint of sweet wine. Put those together, and add three pints of fine flour, three of currants, four ounces of sugar, with nutmeg and cloves, and mix them well. Butter the tin it is to be baked in, put in the cake, let it rise before the fire, and bake it in a good oven.---Another way is to warm two pounds of flour before the fire, melt a pound of butter in a sufficient quantity of milk to mix the cake: beat six eggs well, and mix with them two spoonfuls of yeast prepared; work them together, and strain them. Then add some of the milk and butter; and when it is as warm as you can bear your fingers in it, put it into the flour, adding the remainder of the milk and butter to it. Stir it with a spoon till it becomes quite thick, cover it close, and set it before the fire for an hour: then add a pound of currants, a pound of raisins stoned and chopped, a glass of brandy, with cinnamon, nutmeg, sugar, and candied peel. Mix it well, butter the pan, put in the cake, let it rise before the fire, do not press it down or touch it, but put it directly into the oven. The pan should not be more than half full when the cake is first put in, that it may have room to rise; turn it out of the pan bottom upwards, as soon as it is taken out of the oven.

*Pound Cake.*

BEAT a pound of butter to a pint of cream, the yolks of a dozen eggs, and mix them with the butter: then add a pound of dried flour, a pound of sifted sugar, with some carraway seeds, and beat them together for an hour.---



To make a pound cake with plums prepare it as before, but omit the carraway, and put in a pound of currants, a pound of raisins stoned and chopped, a glass of brandy, with candied peel, nutmeg, and cinnamon. Butter the pan, and continue to beat the cake till it be sent to the oven.

*Potatoe Rolls.*

BOIL three ponds of potatoes, work them with two ounces of butter, a little salt, and as much milk as will make them pass through a cullender. Mix half a pint of yeast and half a pint of warm water, with the potatoes, pour the whole upon five pounds of flour, knead it to a proper consistency with warm milk and water, let it rise before the fire, work it well, and make it into rolls. Bake them half an hour, and eat them toasted and buttered.

*Rice Cake.*

BEAT up five eggs, mix them with half a pound of fine rice flour, six ounces of lump sugar pounded, a little brandy, and orange-flower water, beat it half an hour, and put it into a quick oven.

*Seed Cake.*

WARM three pounds of flour before the fire, melt half a pound of butter in milk and water; beat up three eggs, and add two spoonfuls of yeast to them. Work them together, with some of the milk and butter quite warm, and put them into the flour, with the rest of the milk and butter by degrees. Keep stirring and beating it with a spoon till it is quite stiff, and set it before the fire; then add an ounce of carraway, a tea-spoonful of ginger, and some sugar. Mix it well, butter the pan, put in the cake and let it rise before the fire; then bake it, and turn it out of the pan bottom upwards till it becomes cold.---Good seed cake may be made without butter, by adding a few currants, if it be eaten new.

*Shrewsbury Cake.*

WARM a pound of butter in a pan, and work it to a cream; then take a pound of powdered sugar, a little cinnamon and mace pounded, with four eggs, and work it up light. Mix it well together in a pound and a half of flour, roll it out flat to any size, and bake them in a slow oven.



*Sugar Cakes.*

MAKE into a paste a pound of flour, twelve ounces of sugar sifted, the yolks of two eggs, a little nutmeg, and orange-flower water; roll it out thin, cut the cakes out with a tin or glass, sift sugar over them, and bake them in a quick oven.

*Tea Cakes.*

MIX a pound of flour with half a pound of sifted sugar, an ounce of carraway, and a little nutmeg. Beat the yolks of three eggs, with three spoonful of sweet wine; put these to the rest, with half a pound of butter melted in new milk. Work it well together, roll it out thin, cut it into cakes, and bake them in a slow oven.—Another sort may be made with half a pound of butter rubbed into a pound and a quarter of flour, with the addition of half a pound of loaf sugar pounded, an egg, a glass of sweet wine, an ounce of carraway, rolled into a paste. To make currant tea cakes, beat half a pound of butter to a cream, mix two beaten eggs with it, a little brandy, nutmeg, and cloves pounded fine, half a pound of currants, and as much flour as will make it into a thin paste. Roll it out, cut and bake it as before.—Plain tea cakes may be made of two ounces of butter rubbed into half a pound of flour, with the white of an egg, a little salt, and as much milk and water as will mix it into a paste. Roll it out thin, prick the cakes with a fork, and bake them crisp.

*Whigs.*

MAKE a paste of two pounds of flour, a quarter of a pound of butter, three spoonfuls of yeast, a sufficient quantity of warm milk, and a little salt. Let it rise before the fire, then rub into the paste a quarter of a pound of sugar, a nutmeg and cloves pounded, and a few carraway seeds. Work it all together, and prepare it for the oven in the same way as for buns.

*White Bread.*

THE same directions are to be followed as those given for household bread, except that it is to be made of fine flour unmixed. The water to be used should be lukewarm in summer, and in very cold weather it must be hot,



but not so as to scald the yeast. Bricks are made by moulding the loaves long instead of round, and cutting the sides in several places before they are put into the oven.

#### *Yorkshire Cakes.*

WARM two pounds of flour, mix it with six ounces of butter melted in a pint of milk, three eggs, a little salt, and three spoonfuls of good yeast. Work it into a paste, set an hour by the fire, and make it into cakes an inch thick and the size of a small plate. Heat the tins, shake a little flour over them, put on the cakes, set them covered before the fire ten minutes, and then put them into a slow oven. The eggs and yeast should be mixed with a little of the warm milk, and put into the flour first: then add the rest of the milk and butter. The cakes should be buttered while hot, or toasted brown when cold.

#### *Yeast.*

THE best way to preserve yeast is to take a quantity and stir it till it is thin; then put a layer of it at the bottom of a dry tub with a soft brush, and cover it with a cloth. When the coat is dry, lay on another, and repeat it till it is two or three inches thick; but care must be taken that one coat of yeast be dry, before another is laid on, and then it will keep several months. Cut a piece out when it is wanted, lay it in warm water to dissolve, and stir it up.—Artificial yeast may be made with] three spoonfuls of flour boiled in two quarts of water, and sweetened with half a pound of brown sugar. When nearly cold, put it into a jug, with four spoonfuls of fresh yeast; shake it well, and let it stand one day to ferment near the fire without being covered. Pour off the thin liquor, cork up the remainder, and take up four spoonfuls of the old to ferment the next quantity. A quarter of a pint of yeast is sufficient for a peck loaf. To take off the bitterness of yeast, wet some bran with warm water, put the bran in a sieve, pour the yeast upon it, and let it drain through,



## JELLIES, &amp;c.

*Apple Jelly*

PALE a score of russetings, cut them small, put them into a preserving pan, boil them in water, and drain them through a sieve. Boil as much syrup in another pan as there is of apple jelly, till it almost comes to caïrmel; mix them together, and let it boil ten minutes. Another way is to pare and grate some large juicy apples, put them into a strainer, and press out the juice. To a quart of juice add a pound of sugar, and lemon peel; boil it to a jelly, run it through a jelly bag, and put it into glasses.

*Blanc Mange.*

PUT an ounce and a half of isinglass into a basin, pour over it a quart of boiling milk, cover it with a plate, and let it stand till the next day. Boil it in a saucepan with the rind of a lemon, till the isinglass be dissolved, and add to it a little rosewater, white wine and sugar, and a few sweet and bitter almonds blanched. Then strain it, wet the moulds in cold water, and pour it into them. To make it green, add the juice of spinage. To make it red, put in a bit of cochineal into a little brandy, and strain it through a cloth. To make it yellow do the same with a little saffron.

*Black Currant Jelly.*

PICK some ripe currants, dissolve them in a preserving pan over the fire, and run the liquor through a flannel bag. To a quart of juice add a pound of sifted sugar; boil and skim it till it is reduced to a good thickness. Red currants, raspberries, or any other kind of fruit may be made into jelly in the same way.

*Calf's Foot Jelly.*

CLEAN and boil two calf's feet in a gallon of water till it be reduced to two quarts; strain it and skim off the fat when cold. Clear the jelly from the sediment, add to it a pint of sweet wine, half a pound of powdered sugar, and three lemons. Beat up the whites of half a dozen eggs, stir them with the jelly, and let it boil a few minutes. Cleanse it through a flannel bag once or twice, and put the jelly into glasses.



*Cream for Pies.*

BOIL a pint of new milk ten minutes, with a bit of lemon peel, a laurel leaf, four cloves, and a little sugar. Mix the yolks of six eggs, and half a tea-spoonful of flour; strain the milk to them, and set it over a slow fire. Stir it to a consistence, but do not let it curdle when cold, it may be put over any kind of fruit pies.

*Flummery.*

STEEP three handfuls of fine oatmeal in cold water; the next day pour off the water, and add as much more fresh water to it; let it stand another day, strain it through a fine sieve, add a table-spoonful of white sugar, two of orange flower water, and boil it as thick as hasty pudding. Pour it into cups, and serve it up with wine, brandy, or cream and sugar.—To make it of rice, boil a pint of new milk, with a bit of lemon peel and cinnamon. Mix as much rice flour with cold milk as will make the whole of a good consistence; sweeten it, add a bitter almond beaten, or a little wine. Boil it carefully, pour it into a basin, and take out the spice. When cold, turn the flummery into a dish, and serve it with cream or custard to it, or with wine and sugar.

*Froth for Custards.*

TAKE half a pound of the pulp of damsons, or any other scalded fruit; put some sugar to it, and add the whites of four eggs well beaten. Beat the pulp with them till it will stand as high as you wish it; put it on the cream or custard with a spoon, and it will take any form.

*Fruits in Jelly.*

PUT half a pint of calf's foot jelly into a bowl; when stiff, lay in three peaches, and a bunch of grapes with the stalks upwards: put vine leaves over, and fill up the bowl with jelly. Let it stand till the next day, and then set it to the brim in hot water. When it gives way from the bowl, turn the jelly carefully out, and send it to table. Any kind of fruit may be treated in the same way.

*Gooseberry Trifle.*

SCALD as much fruit as when pulped through a sieve will cover the bottom of the dish intended to be used, and



mix with it the rind of half a lemon, grated fine, sweetened with sugar. Put any quantity of common custard over it, and a whip on the top, as for a trifle.

*Hartshorn Jelly.*

BOIL half a pound of hartshorn shavings in a gallon of water till it be reduced nearly one half; then strain it off, and let it stand till cold. Melt it again, colour it with a bit of lemon and orange peel, skim it well, add half a pint of sweet wine, the juice of a lemon, and half a pound of fine sugar. Beat up the whites of six eggs, stir them in, and boil all together a short time: pour it into a jelly bag to clear it well, and let the bag hang near the fire to keep the jelly warm, till it all runs through clean and fine. By putting a little of the liquor to cool in a saucer, it will be seen whether it is fit for jelly.

*Hedge Hog.*

MAKE a cake of any description, and bake it in a mould the shape of a hedge hog; turn it out of the mould, and let it stand a day or two. Prick it with a fork, and let it stand all night in a dish full of sweet wine; then slit some blanched almonds, and stick about it, and pour boiled custard in the dish round it.

*Isinglass Jelly.*

BOIL an ounce of isinglass in a quart of water, with a few cloves, lemon peel, or wine, till it is reduced to half the quantity. Then strain it, and add a little sugar and lemon juice.

*Lemon Cream.*

SQUEEZE three lemons, put the parings into the juice, and let it stand three hours. Beat up six eggs, put them to the juice, with a little orange-flower water and sugar; set it over a slow fire till it becomes as thick as cream, but do not let it boil.—Orange cream may be made in the same way, only put in more juice, and the peel of one orange.

*Melon Flummery.*

PUT plenty of bitter almonds into some stiff flummery, and make it of a pale green with spinage juice. When it becomes as thick as cream, wet the melon mould, and



put the flummery into it. Put a pint of calf's foot jelly into a basin, and let it stand till the next day ; then turn out the melon, and lay it in the middle of the basin of jelly. Fill up the basin with jelly that is beginning to set, and let it stand all night ; turn it out the next day, as directed for fruit in jelly ; make a garland of flowers, and put it on the jelly.

#### *Raspberry Cream.*

RUB a quart of raspberries, or raspberry jam, through a hair sieve, to take out the seeds ; mix it well with cream, and sweeten it. Put it into a milk pot, and froth it with a chocolate mill or whisk ; as the froth rises, take it off with a spoon, and lay it on a hair sieve. When a sufficient quantity is collected, put the remainder of the cream into a punch bowl, pour the froth upon it as high as you can, and stick a light flower in the middle.

#### *Scalded Codlings.*

WRAP each in a vine leaf, pack them close in a sauce-pan, and fill it up with water. Simmer them over a slow fire till the skins will come off ; when cold, place them in a dish, add cream or custard, or dust them with fine sugar.

#### *Stewed Pears.*

PALE them, put them into a stew-pan, and boil them. Strain off the liquor, make it sweet, pour it over the pears, and lay a pewter plate over them ; then stew them over a slow fire till they are quite tender, and they will be a fine purple.—Baked pears should be pared and cut, and put into an earthen pan, with a few cloves, a little water, and red wine. Add a little sugar, lemon peel cut small, and bake them in a moderate oven till they are quite soft.

#### *Snow Balls.*

BOIL some whole rice in new milk, and steep it till it becomes quite tender. Boil a stick of cinnamon in it, pour it into cups ; when cold, turn them out upon a dish, cut a hole in each, and put in a bit of preserved fruit ; or send them whole to table, with wine and sugar.



*Snow Cream.*

To a quart of cream add the white of three eggs well beaten, four spoonfuls of white wine, sugar and lemon peel. Whip it to a froth, take out the peel, and serve it in a dish.

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**PRESERVES. &c.***Apricot Jam.*

WHEN the apricots are nearly ripe, pare and cut them in halves, break the stones, blanch the kernels, and put them to the fruit. Boil the parings in a little water, and strain it: to a pound of fruit add three quarters of a pound of sifted sugar, and a glass of the water in which the parings were boiled. Stir it over a brisk fire till it becomes a little stiff: when cold, put apple jelly over the jam, and tie it down with brandy paper.

*Black Butter.*

BOIL a pound of moist sugar with three pounds of currants, gooseberries, raspberries, and cherries, till reduced to half the quantity. Put it into pots covered with brandy paper, and it will be found a pleasant sweet-meat.

*Black Currant Jam.*

PICK the currants clean, bruise them, and add three pounds of sugar to four pounds of fruit. Boil them an hour, stir and skim the jam, put it into pots, and tie it down as before.

*Bottled Currants.*

GATHER the fruit dry, cut them close from the stalks without breaking the skin, and let them fall gently into a clean quart bottle. Rosin them down, place the mouth of the bottles downwards in a box of dry bran, and set it in a dry place. Cherries and damsons may be preserved in the same way.



*Bottled Gooseberries.*

PICK some smooth gooseberries before they are quite full grown, put them into gooseberry bottles lightly corked, and set them up to their necks in a copper of cold water.—Put a little hay round the bottles to prevent their breaking, make a fire under them, and let the heat increase gradually; let them simmer ten minutes, but not boil. Take out the fire, and let them remain in the copper till cold; then take them out, dry the bottles, rosin down the corks close, and set them in dry saw dust with their necks downwards.

*Candied Angelica.*

CUT angelica into bits three inches long, boil it tender, peel it, and boil it again till it is green; dry it in a cloth, and add its weight in sugar. Strew the sugar fine over them, and let them remain in a pan two days; then boil the stalks clear and green, and let them drain in a cullender. Beat another pound of sugar and strew over them, lay them on plates, and dry them well in an oven.

*Candied Peel.*

TAKE out the pulps of lemons or oranges, put the rinds into salt and water for six days, and afterwards boil them tender in a quantity of spring water. Drain them on a sieve, make a thin syrup of loaf sugar and water, and boil the peels in it till the syrup begins to candy about them. Then take them out, grate fine sugar over them, drain them on a sieve, and dry them before the fire.

*Clarified Sugar.*

DISSOLVE two pounds of loaf sugar over the fire, in a quart of water; when warm add the whites of two eggs beaten up in half a pint of water. Skim it, and let it simmer till it becomes clear; then strain it through a fine bag.

*Damson Cheese.*

PICK the damsons clean, bake them slowly, till they may be rubbed through a cullender, leaving nothing but the skins and stones. Boil the pulp and juice three hours over a slow fire, with some fine moist sugar, and keep it stirring to prevent burning. Blanch the kernels, and



mix them with the jam a few minutes before it be taken off the fire; then put it into cups, tie it down with writing paper dipped in brandy, and the cheese will keep several years if put in a dry place.

*Elder Rob.*

CLEAR some ripe elder-berries from the stalks, bake them in covered jars for two hours, and squeeze the juice through a strainer. To four quarts of juice put one pound of sugar, stir it over the fire till reduced to one quart: when cold tie it down with a bladder, and keep it in a dry place. It is very good for sore throats and fevers.

*Fruit Paste.*

PUT any kind of fruit into a preserving pan, stir it till it will mash quite soft and strain it. To one pint of juice add a pound and a half of fine sugar; dissolve the sugar in water, and boil it till the water is dried up. Then mix it with the juice, boil it once, pour it into plates, and dry it in a stove. When wanted for use, cut it in strips, and make paste knots for garnishing.

*Fruit for Children.*

PUT apples, plums, or any kind of fruit into a stone jar, with some moist sugar, and bake it in a slow oven, or place the jar in a saucepan of boiling water till the fruit is done. It may then be eaten with bread, or boiled rice, or may be made into puddings.

*Gooseberry Jam.*

MASH some red gooseberries when they are quite ripe: to four quarts of fruit add three pounds of sugar, and boil and scum them in a preserving pan, till they are perfectly mixed together. Put it into jars to cool, tie it down with brandy paper, and keep it in a dry place. Gooseberry jam may be made with two pounds and a half of good moist sugar to a gallon of fruit, but it must be boiled longer.

*Green Fruit.*

GREEN peaches, plums, or other fruit, should be put into a preserving pan of spring water covered with vine leaves, and set over a clear fire. When they begin to simmer, take them off, and take the fruit out carefully with a slice. Peel and preserve them as other fruit



*Morello Cherries.*

WHEN quite ripe take off the stalks, prick them with a pin, and allow a pound and a half of lump sugar to every pound of cherries. Beat part of the sugar, strew it over, and the next day dissolve the remainder in half a pint of currant juice; set it over a slow fire, put in the cherries with the sugar, and give them a gentle boil. Take out the cherries carefully, boil the syrup till it is thick, pour it upon the cherries, and tie them down.

Any other kind of fruit may be treated in the same way, only using such kind of juice to boil in the syrup as is most suitable to the fruit to be preserved. It is proper to put apple jelly over jam or preserved fruit, or to sift sugar over the tops of the jars; and when cold, cover them with brandy paper.---To dry any kind of preserved fruit, take it out of the syrup, draw it on a sieve, or wash off the syrup with cold water, and dry it in a stove.

As a general rule to preserve fruit, take some jars, which hold about a quart, fill them nearly full of fruit, put good moist sugar upon them, in proportion of six ounces to a quart: wet a bladder, and put a piece over the top of each jar to tie them down. Set the jars in a copper or pot of cold water, let the heat increase gradually till they simmer gently a quarter of an hour: then take them out, and when cold set them in a dry place till wanted. This method of preserving fruit will retain the flavour exceedingly well; but if the bladders burst or the air be admitted, they will not keep.

*Orange Marmalade.*

PUT the juice and pulp of some Seville oranges into a basin, pick out the skins and seeds, boil the rinds tender, changing the water two or three times; pound them in a marble mortar, and add to them the juice and pulp. Put them in a preserving pan with double their weight of loaf sugar, and boil them over a slow fire for half an hour: then put the marmalade into pots, and tie it down close.

*Plum Jam.*

CUT some ripe plums to pieces, put them into a preserving pan, bruise them with a spoon, warm them over the fire till they are soft, and press them through a



cullender. Boil the jam an hour, stir it well, add six ounces of powdered sugar to every pound of jam, and take it off the fire to mix it : then heat it ten minutes, put it into jars, and sift powder sugar over it.

*Preserved Cucumbers.*

GET those most free from seed ; some should be small to preserve whole, and others large to cut in pieces. Put them into a jar, with strong salt and water, and a cabbage leaf to keep them down, and set them in a warm place till yellow ; then wash them, and set them over the fire in fresh water, with a little salt, and a fresh cabbage-leaf over them ; cover the pan close, but they must not be boiled. If not of a fine green, change the water, cover them as before, and make them hot ; when of a good green take them off the fire, and let them stand till cold. Cut the large cucumbers in quarters, and take out the seeds and soft part ; put them into cold water for two days, change the water twice each day. Set a pound of single-refined sugar, and half a pint of water over the fire ; skim it clean, put in the rind of a lemon, and an ounce of ginger with the outside scraped off : when the syrup is pretty thick, take it off, and when cold, wipe the cucumbers dry, and put them in. Boil the syrup every two or three days, and continue to do so for three weeks, and make it stronger if necessary. When you put the syrup to the cucumbers, be sure that it is quite cold. Cover them close, and set them in a dry place.

*Quince Marmalade.*

PAKE some quinces that are quite ripe, cut them into quarters, core and put them into a saucepan : cover them with the parings : fill the saucepan nearly full of spring water, cover it close, and let it stew over a slow fire till soft, and of a pink colour ; then pick out all the quinces from the parings ; beat them to a pulp in a marble mortar, or wooden bowl ; put the same weight of fine loaf sugar as there is of pulp ; add as much of the water they were stewed in as will dissolve the sugar. Boil and skim it well, then put in the pulp of the quinces : boil it gently for three quarters of an hour : keep it stirring all the time, or it will stick to the pan and burn. Put it in pots, and tie it down close.



*Raspberry Jam.*

DISSOLVE four pounds of lump sugar in one quart of currant juice ; then boil and scum it quite clean. Mash four quarts of raspberries, and mix with it ; let it boil quick, over a clear fire, for nearly an hour, or till the sugar and raspberries are quite mixed, which you may know by putting a little on a plate ; if the juice drains from the fruit it must be boiled longer : when boiled enough, put it into pots, and the next day put brandy papers over them ; tie them down with another paper, and set them in a dry place.

*Strawberry Jam.*

TAKE some scarlet strawberries (gathered when quite ripe,) bruise them very fine, and put a little juice of red currants to them. Beat and sift some sugar, and put twelve ounces to every pound of fruit ; stew the sugar over them, and put them in a preserving-pan. Set them over a clear fire, skim them, and let them boil half an hour. You may use only eight ounces of sugar to a quart of fruit, if you do not like it very sweet ; the fruit will keep quite as well if you boil it longer. Put it in pots, covered with brandy paper.

## PICKLES, &amp;c.

IT is too common to use brass kettles, or to put in alum or halfpence, to make the pickles look green ; but this is not only unnecessary, but highly pernicious. The colour may be preserved, if the receipts be properly attended to, without injuring health by such improper means. One principal thing is to see that the jars be sound and good, and not porous to admit the air ; for this reason stone or glass is to be preferred. The vinegar should be good, the jars close tied down with a bladder, and kept in a dry place. Pickles are often spoiled by two frequently opening the jars to serve the table, and leaving them exposed to the air. To prevent this it would be better not to return what is left into the jar, but to keep them separate, and ready for use.



*Alegar.*

TAKE some good sweet wort before it is hopped, but it into a jar, add a little yeast when it becomes milk-warm and cover it over. In three or four days it will have done fermenting ; set it in the sun, and it will be fit for use in three or four months, or much sooner, if it be fermented with sour yeast, and mixed with an equal quantity of sour ale.

*Barbaries.*

GATHER them before they are quite ripe, pick them clean, put them into jars with strong salt and water, and tie them down with a bladder. When a scum rises, put them into fresh salt and water ; they require no vinegar, but their own sharpness will preserve them. Currants may be done in the same way.

*Cauliflowers.*

PULL the white part into small bunches, salt them in a dish, and let them stand three days to draw out the water. Then put them into jars, pour on boiling water salted, let them stand one night, and drain them on a sieve. Preserve them in glass jars, filled up with vinegar that has been boiled, and tie them down carefully.

*Codlings.*

GATHER them when about the size of a large walnut, put them into a pan, and cover them with vine leaves. Set them over a slow fire till the skins will come off ; then take them up carefully in a hair sieve, peel them with a penknife, and return them into the pan, with the water and vine leaves as before. Set them again over a slow fire till they be of a fine green, and then drain them on a sieve : when cold, put them into white-wine vinegar which has been boiled and cooled. Pour on a little nut-ton fat, and tie them down close with a bladder.

*Cucumber Ketchup.*

PAKE some large old cucumbers, cut them in slices, and mash them ; add some salt and let them stand till the next day. Drain off the liquor, boil it with lemon peel, mace, cloves, horse-radish, shalots, white pepper, and ginger. Strain it ; and when cold, put it into bot-



ties with the mace, cloves, and pepper corns, but not the rest. A little of this ketchup will give an agreeable taste to almost any kind of gravy-sauce.

*French beans.*

GATHER them dry, pick them clean, and shake some salt over them. When the salt begins to dissolve, stir them frequently, and the next day drain them in a colander. Then put them in jars and cover them with boiling vinegar. Let the jars stand three or four days some distance from the fire, put the vinegar and pickles into a stew pan, set it on the fire with vine leaves over the top to keep in the steam of the vinegar; and when the leaves are turned yellow, put in fresh ones till the pickles be of a good green. Let them simmer, but not boil: add some sliced ginger, and pepper corns.—Gherkins and radish pods are done in the same manner.

*Gooseberry Vinegar.*

HAVING bruised some ripe gooseberries, add three quarts of water that has been boiled and cooled to one quart of fruit, and let it stand a day. Then strain it through a flannel bag, put a pound of coarse sugar to a gallon of liquor, stir it well together, and let it stand several months till it be fit for use. It will improve by keeping, and is good for pickling.

*Herbs for Winter.*

TAKE any sort of sweet herbs, and three times the quantity of parsley, and dry them in the air, without exposing them to the sun. When they are quite dry, rub them through a hair sieve, put them in canisters or bottles, and keep them in a dry place. They will be very useful for seasoning in the winter. Mint, sage, thyme, and such kind of herbs, may be tied in small bunches, and hung up and dried in the air: then put each sort separately into a bag, and hang it up in the kitchen. Parsley should be picked from the stalks as soon as gathered and dried in the shade to preserve the colour. Cowslips and marigolds should be gathered dry, picked clean, dried in a cloth, and kept in paper bags.

*Indian Pickle.*

BREAK the heads of some good cauliflowers into small pieces, and add some slices of the inside of the stalk.



Put to them a white cabbage cut in pieces, with inside slices of carrots, turnips, and onions. Boil a strong brine of salt and water, simmer the pickles in it one minute, drain them, put them on tins to dry over an oven till they are shrivelled up; then put them into jars, and prepare the following pickle. To two quarts of good vinegar, put an ounce of the flour of mustard, one of ginger, one of long pepper, two of black pepper, four of cloves, a few shalots, and a little horse-radish. Boil the vinegar, put in the slices, and pour it hot on the pickles. When cold, tie them down, and more vinegar afterwards if necessary, and in a week or two they will be fit for use.

*Mangoes.*

Cut off the tops of some large green cucumbers, take out the seeds, and wipe them dry. Then fill them with mustard seed, horse-radish, onion, sliced ginger and whole pepper. Sew on the tops, put them in a jar, cover them with boiling vinegar, and do them as directed for French beans. Melon may be done in the same way.

*Mushrooms.*

Rub some small mushrooms with a piece of flannel dipped in salt and water, boil them a few minutes in salt and water till the liquor is drawn out. Lay them on a cloth to cool, put them into jars, fill up the jars with cold vinegar, that has been boiled with mace, salt, and ginger in it. Add a spoonful of sweet oil to each bottle, cork them close, and tie them down.

*Mushroom Ketchup.*

BREAK some large mushrooms, throw over them a good quantity of salt, and let them stand two nights. Strain and press out the liquor, and put it into a stewpan with black pepper bruised, sliced ginger, shalots, and horse-radish. Boil it an hour, strain it, and bottle it up quite close when it is cold. If well boiled, tied down properly, and set in a dry place, it will keep two or three years; otherwise it will soon spoil.

*Mushroom Powder.*

PEEL and cut some thick buttons, spread them on tins, and dry them in a slow oven till they will turn to powder. Beat them in a mortar, sift them through a sieve, add a



little Cayenne and pounded mace, and keep it dry in bottles.

#### *Onions.*

To prevent their affecting the eyes when peeling, put them first into a pot of boiling water, let them stand a few minutes, and drain them. Then peel them, put them into milk and water, with a little salt; and when it boils, strain off the onions, wipe them dry, and put them into wide-mouthed bottles. Have ready some cold white-wine vinegar in which whole white pepper, ginger, mace, and horse-radish have been boiled. Pour it over the onions, and cover them down close with bladders. Small button onions are the best for this purpose.

#### *Red Cabbage.*

*S*LICE a red cabbage cross-ways, put it in an earthen dish, throw over it a handful of salt. Cover it over till the next day, drain it in a cullender, and put it in the jar. Boil some good vinegar, with cloves and allspice; pour it hot on the cabbage till the jar is full, and tie it down close when it is cold.

#### *Sliced Cucumbers.*

*C*UT some cucumbers into thick slices, drain them in a cullender, and add some sliced onions. Use some strong vinegar, and pickle them in the manner directed for French beans and gherkins.

#### *Sturtions.*

*G*ATHER them young and dry, and put them into a jar of old vinegar which has been taken from green pickles and onions and boiled afresh: or boil some fresh vinegar with salt and spice, and when cold, put in the sturtions.

#### *Verjuice.*

*L*AY some ripe crabs together in a heap to sweat; then take out the stalks and decayed ones, and mash up the rest. Press the juice through a hair cloth into a clean vessel, and it will be fit to use in a month. It is proper for sauces where lemon is wanted.



*Walnuts.*

GATHER them before the shells begin to form, pick off the stalks, and put them into a jar. Boil some good vinegar with a little salt and horse radish, some bruised pepper, ginger, and cloves, and pour it hot upon the walnuts. When cold tie them down with a bladder, and let them stand a year. When the walnuts are all used, the vinegar may be improved and made useful for fish sauce and hashes, by boiling it up with anchovies, cloves and garlic: then strain it, and cork it up in bottles.

*Walnut Ketchup.*

TAKE some green walnuts, or the green peel of ripe ones, and pound them in a mortar with some salt. Squeeze out the juice, pour it off clear, and boil it. To every quart of juice add half a pound of anchovies, half a pint of vinegar, a handful of shalots, a little whole pepper, mace, and cloves. Boil them together till the anchovies are dissolved, strain it off, cork it down close when it is cold, and let it stand at least for six months.



## HOME-MADE WINES.

SUGAR and water are the principal basis of home-made wine ; and when these require to be boiled, it is proper to beat up the whites of eggs to a froth, and mix them with the water when cold, in the proportion of one egg to a gallon of water. When the sugar and water have been boiled, the liquor should be cooled quickly ; and if not for wines that require fermenting, it may be put into the cask when cold. If the wine is to be fermented, the yeast should be put into it when it is milk-warm ; but must not be left more than two nights to ferment before it is put into the cask. Particular care should be taken to have the cask sweet and dry, and washed within-side with a little brandy, before the wine is put in, but it should not be bunged up close till it has done fermenting. When it has stood three or four months, it will be necessary to taste the wine, to know whether it be fit to draw off. If not sweet enough, add some sugar to it, or draw it off into another cask, and put in some sugar candy ; but if too sweet, let it stand a little longer. When the wine is drawn off, the dregs may be drained through a flannel bag ; and the wine if not clear enough for table, may be used for sauce.

*Balm Wine.*

BOIL three pounds of sugar in a gallon of water ; skim it clean, put in a handful of balm, and let it boil ten minutes. Strain it off, cool it, put in some yeast, and let it stand two days. Put in the rind and juice of a lemon, and let it stand in the barrel six months.

*Capillaire.*

TAKE fourteen pounds of good moist sugar, three of coarse sugar, and six eggs beaten in well with the shells ; boil it in three quarts of water, and scum it well. Then add a quarter of a pint of orange-flower water, cleanse it, and put it into bottles. When cold mix a spoonful or two of this syrup in a little warm or cold water.



*Cherry Wine.*

MASH some ripe cherries, and press them through a hair sieve. Allow three pounds of lump sugar to two quarts of juice; stir them together till the sugar be dissolved; fill a small barrel with the liquor, add a little brandy, close down the bung when it has done hissing, and let it stand six months.—Strawberry, raspberry, mulberry, or blackberry wine may be made in the same way.

*Cherry Brandy.*

STONE ten pounds of black cherries, bruise the stones in a mortar, and put them into a gallon of the best brandy. Let it stand a month close covered, pour it clear from the sediment, and bottle it. Morello cherries managed in this way will make a fine rich cordial.

*Cowslip Wine.*

ALLOW four pounds of lump sugar to a gallon of water, and boil and scum it till it is quite clear. Add a gallon of the flowers picked from the stalks, and the rind of a lemon, and let them boil three minutes. Put it into a tub to cool, and then into the cask; add the juice of the lemon, and a little brandy.

*Currant Wine.*

MIX four pounds of moist sugar with two quarts of currant juice, two quarts of water, and a little brandy and raspberry juice. Let it stand two days, put in the bung, but do not close it till it has done hissing, and then let it stand a twelvemonth. Taste it after two or three months, as the sweetness will go off much sooner some years than others, and draw it off in a good state.

*Currant Shrub.*

DISSOLVE a pound and a half of loaf sugar in five pints of currant juice, put in a gallon of rum or brandy, and clear it through a flannel bag.

*Damson Wine.*

MASH eight pounds of damsons, and pour on a gallon of boiling water; let it stand two days, and draw it off.



Add three pounds of sugar to a gallon of liquor ; fill up the barrel, stop it close, and let it stand twelve months.

*Elder Wine.*

PUT the berries into a jar, and let them stand all night in a cool oven. To a quart of juice add three quarts of water, three pounds and a half of sugar, a little ginger and cloves, and boil it three quarters of an hour. When cool, put in a toast, or some yeast, and let it work till the next day : then put it into the cask, and put in the bung lightly till it has done fermenting.—To make elder wine to drink cold, pick sixteen pounds of raisins, and chop them small. Boil six pounds of sugar in five gallons of water, and pour it hot upon the raisins ; stir them well together every day, and let them stand a week. Strain the liquor, press out the raisins, and add a pint of the juice of ripe elder berries to a gallon of liquor. Let it stand two or three days to ferment with a toast of yeast upon it, and put it into the barrel, leaving it room to work. Then stop it close, let it stand to be thoroughly fine, and till the sweetness is gone off, and then bottle it off.

*English Sherry.*

BOIL thirty pounds of sugar in ten gallons of water, and scum it clear. When cold, put a quart of new ale-wort to every gallon of liquor, and let it work in the tub a day or two. Then put it into the cask with a pound of sugar candy, six pounds of fine raisins, a pint of brandy, and two ounces of isinglass. When the fermentation is over, stop it close ; let it stand eight months, rack it off, and add a little more brandy. Put it in the cask again, and let it stand four months before it is bottled.

*Frontiniac.*

BOIL twelve pounds of white sugar, and six pounds of sun raisins cut small, in six gallons of water. When the liquor is almost cold, put in half a peck of elder flowers ; and the next day, six spoonfuls of the syrup of lemons, and four of yeast. Let it stand two days, put it into a barrel that will just hold it, and bottle it after it has stood about two months.



*Ginger Wine.*

BRUISE ten ounces of ginger, put it into a muslin bag, boil it in ten gallons of water, with twenty pounds of moist sugar, and scum it well. Add the peel of ten Seville oranges and ten lemons, cool the liquor in a tub, and put the juice of the lemons and oranges into the barrel when the liquor is poured in. Allow a quart of brandy to every ten gallons, and let it stand four months: a little yeast, and a few raisins may be added.

*Gooseberry Wine.*

PRESS out the juice of some ripe gooseberries; and to one quart of juice add three quarts of water, and four pounds of sugar. Make it as directed for currant wine; and to have it rich and good, let there be an equal quantity of juice and water.

*Grape Wine.*

DISSOLVE three pounds and a half of loaf sugar in three quarts of water; and when cold, put in a quart of the juice of white grapes. Let it work two or three days, and put it into the barrel: when the fermentation is over, put it close, and let it stand six months.

*Imperial Water.*

PUT four ounces of sugar and the rind of three lemons into an earthen pan; boil an ounce of cream of tartar in three quarts of water, and pour it on the sugar and lemon. Let it stand all night, clear it through a bag, and bottle it.

*Lemonade.*

SQUEEZE half a dozen lemons into some water, and sweeten it with syrup: strain it through a lawn sieve, and put it up in glasses.

*Lemon Brandy.*

PARE two dozen of lemons, and steep the peels in a gallon of brandy; squeeze the lemons on two pounds of fine sugar, and add six quarts of water. The next day, put the ingredients together, pour on three pints of boiling milk, let it stand two days, and strain it off.



*Marigold Wine.*

BOIL three pounds and a half of lump sugar in a gallon of water, put in a gallon of marigold flowers, gathered dry and picked from the stalks, and make it as directed for cowslip wine. If the flowers be gathered only a few at a time, measure them when they are picked, turn and dry them in the shade; and when there is a sufficient quantity, put them into the barrel, and pour the sugar and water upon them. Put a little brandy into the bottles when it is bottled off.

*Mixed Wine.*

TAKE an equal quantity of white, red, and black currants, cherries, and raspberries; mash them, and press the juice through a strainer. Boil three pounds of moist sugar in three quarts of water, and scum it clean. When cold, mix a quart of juice with it, and put it into a barrel that will just hold it. Put in the bung, and after it has stood a week, close it up, and let it stand three or four months. When the wine is put into the barrel, add a little brandy to it.

*Mead.*

PUT four or five pounds of honey into a gallon of boiling water, and let it boil an hour and a half; take off the scum, and clear it well. Put in the rinds of three or four lemons, and two ounces of hops sewed up in a bag; when cold, put it into the cask, stop it close, and let it stand eight or nine months.

*Orange Wine.*

BOIL ten gallons of water, and the whites of six eggs, with twenty-eight pounds of lump sugar, and scum it clean. Pour it boiling-hot on the peels of a hundred oranges, when near cold, put in six quarts of orange juice, and let it stand three days. Strain off the peels, put the liquor into a cask, and in a month or six weeks, put in two quarts of brandy.—To make orange wine with raisins, take thirty pounds of good Malagas, pick them clean, and chop them small. Pare ten Seville oranges; boil eight gallons of soft water till it be reduced one third, let it cool a little, and pour it upon the raisins and orange peel. Stir it well, cover it up, and let it stand five days; then strain it through a sieve, and press



it dry. Put it into a cask, add the rinds of ten more oranges cut thin, and make a syrup of the twenty oranges with a pound of white sugar. Stir it well together, stop it close, let it stand two months to clear, and bottle it off.

*Orange Brandy.*

STEEP the peels of twenty Seville oranges in three quarts of brandy, and let it stand a fortnight in a stone bottle. Boil two quarts of water with a pound and a half of loaf sugar nearly an hour, clarify it with the white of an egg, strain it, and boil it till reduced nearly one half; and when cold, strain the brandy into the syrup.

*Quince Wine.*

GATHER twenty large quinces dry and ripe, wipe them with a cloth, and grate them so as not to touch the core. Put the quince into a gallon of boiling water, and let it boil gently a quarter of an hour: strain it into a pan on two pounds of refined sugar, put in the peels of two lemons, and squeeze the juice through a sieve. Stir it about till it is cool, put in a toast of bread with a little yeast on it, and let it stand close covered till the next day. Take out the toast and lemon, keep it three months, and bottle it off.

*Raisin Wine.*

BOIL sixteen gallons of water: when cold, put to it a hundred weight of raisins in a tub, and let it remain a month to ferment. When the raisins begin to rise to the top, it must be well stirred once a day for a fortnight; and when the fruit begins to burst, press the liquor from it, put it into the cask, and leave it loosely stopped for two or three months. Examine it often; when the fermentation abates, it will hiss and sparkle at the bung, the sweetness will subside, and it will have more the taste of wine. Put in a bottle of brandy, stop it close, keep it six months in the cask, rack it off from the lees, and fine it down with isinglass. When the lees are taken out, put the wine into the cask again, and stop it close; let it stand a few months, and bottle it off when fine.

*Raspberry Brandy.*

PUT four pints of raspberries, half a pint of loaf sugar, and a pint of water to two quarts of brandy. Let it re-



main close covered for a week, strain it off, and bottle it a week afterwards.

*Shrub.*

To a gallon of rum, put a quart of the juice of Seville oranges, and two pounds and a half of loaf sugar beaten fine, and barrel it. Steep the rinds of half a dozen oranges in a little rum, the next day strain it into the vessel, and make it up ten gallons with water that has been boiled. Stir the liquor twice a day for a fortnight, or the shrub will be spoiled.

*Spruce Beer.*

POUR sixteen gallons of warm water into a barrel, with twelve pounds of molasses, and half a pound of the essence of spruce. When cool, add a pint of yeast, stir it well for two or three days, and put it into stone bottles. Wire down the corks, pack the bottles in saw dust, and it will be ripe in about a fortnight.

*Treacle Beer.*

PUT two quarts of boiling water to a pound of treacle, stir them together, add six quarts of cold water, and a tea-cupful of yeast. Put it into a cask, cover it close down, and it will be fit to drink in two or three days. If made in large quantities, or intended to keep, put in a handful of malt and hops, and stop it up close, when the fermentation is over.



## COOKERY FOR THE SICK.

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IT is not to be expected that the articles given under this head will suit every complaint, or agree with all kinds of medicine; yet, as much of the comfort of the sick depends on proper diet, and their recovery is promoted by it, a judicious housekeeper will be able to make an agreeable variety, suited to the different occasions of an afflicted family.

### *Ale Posset.*

WARM a pint of milk, with a small piece of white bread in it; then warm a pint of ale, with a little sugar and nutmeg; and when the milk boils, pour it upon the ale. Let it stand a few minutes to clear, and it will be fit for use.

### *Apple Water.*

PAKE and slice some tart apples, add a little sugar and lemon peel, and pour some boiling water over it. Keep it warm in a jug by the fire, and in about an hour it will be fit for use.

### *Arrow-root Jelly.*

BOIL half a pint of water, with a spoonful of brandy, nutmeg, and sugar; then add to it a desert spoonful of arrow-root, mixed smooth with two spoonfuls of cold water, and boil it together three minutes.

### *Baked Milk.*

A VERY useful article for weak and consumptive persons may be made in the following manner.—Put a gallon of milk into a jar, tie white paper over it, and let



it stand all night in the oven after baking is over. The next morning it will be as thick as cream, and may be drank two or three times a day.

*Barley Water.*

BOIL two ounces of pearl barley in two quarts of water, till it is quite soft and white ; then strain it, and add to the water a little currant jelly, lemon, or milk. The barley may then be boiled over again in a pint of water, and will eat very well in boiled milk.

*Beef Tea.*

CUT a pound of lean beef into pieces, pour over it a pint of boiling water, and put it on the fire to raise the scum. Skim it clean, boil it ten minutes, strain it off, and let it settle. Pour it off clear, and it will be fit for use.

*Bread Soup.*

BOIL some pieces of bread crust in a quart of water, with a small piece of butter : beat it with a spoon, and keep it boiling till the bread and water be well mixed. Then season it with a little salt.

*Calves' feet Broth.*

BOIL two feet in three quarts of water till it is reduced one half ; strain it, and set it by. When wanted for use, take off the fat, put a tea-cupful of the jelly into a saucepan, with half a glass of sweet wine, and a little sugar and nutmeg. When it is near boiling, beat up a little of it with the yolk of an egg, add a small bit of butter, and a little lemon peel. Stir it all together, but do not let it boil.

*Chicken Broth.*

SKIN an old fowl, pick off the fat, and break the bones to pieces. Boil it gently three or four hours in two quarts of water, with a large crust of bread, and a blade of mace. Pour off the broth, put in a quart of boiling water, and keep it boiling till the broth is made ; then strain it, and season it with a little salt. Or save the liquor in which a chicken has been boiled ; and when the



meat is eaten, break the bones, and boil them in the liquor, with a little mace and a crust of bread, and strain it off.

*Chocolate.*

PARE a cake of chocolate into a pint of boiling water, mill it off the fire till it be melted, and then boil it gently. Pour it into a basin, and keep it in a cool place several days. When wanted, put it in a little milk, boil it with sugar, and mill it well. Or make some gruel as thick as the chocolate, strain it, and mix them together. This is better for weak stomachs than the chocolate alone.

*Coffee.*

POUR a pint of boiling water on an ounce of fresh ground coffee; let it boil a few minutes, then pour out a cupful and return it, and repeat it several times. Dissolve two or three chips of isinglass in a little boiling water, add it to the coffee, and boil it five minutes longer. Take the pot off the fire, and in a few minutes the coffee will be clear. Good cream should be served with coffee, and fine Lisbon sugar. For rheumatic people, a tea-spoonful of ready made mustard may be added to the coffee after it has boiled.

*Coffee Milk.*

BOIL an ounce of ground coffee in a pint of milk, for a quarter of an hour, and put in a shaving or two of isinglass to clear it. Let it boil a few minutes, set it off till it becomes fine, and sweeten it with Lisbon sugar.

*Cranberry Gruel.*

MASH a tea-cupful of cranberries in a cup of water, and boil a large spoonful of oatmeal in two quarts of water. Then put in the jam, with a little sugar and lemon peel; boil it half an hour, and strain it off. Add a glass of brandy, or sweet wine.

*Currant Gruel.*

MAKE a pint of water gruel, strain it, and boil with it a table spoonful of clean currants till they are quite plump. Add a little nutmeg and sugar, and a glass of sweet wine. This gruel is proper for children, or persons of a costive habit.



*Caudle.*

PUT two spoonfuls of oatmeal into a quart of water, add a little mace and lemon peel, stir it often, and let it boil twenty minutes. Strain it through a sieve, put in a little sugar, white wine, brandy, nutmeg, and lemon juice. To make brown caudle, prepare the articles as before, but boil them in a pint of good ale, and flavour it with sugar and brandy.

*Draught for a Cold.*

BEAT up a fresh-laid egg, and mix it with a quarter of a pint of new milk warmed, a large spoonful of capillaire, the same of rose-water, and a little grated nutmeg. This will be a soft and pleasant draught to take for a cough or cold, night and morning.

*Eggs.*

For weakly persons, or when going a journey, eggs may be taken in the following manner. Beat an egg very fine, add a little sugar and nutmeg, pour upon it a quarter of a pint of boiling water, and drink it immediately. Or mix up an egg with a glass of wine, or a spoonful of brandy, and a little sugar. Where wine or brandy would be improper, mix the yolk of an egg with a cup of tea, or a little new milk.

*Fever Drink.*

BOIL three ounces of currants, two of raisins stoned, and an ounce and a half of tamarinds, in three pints of water, till it is reduced to a quart. Strain it, put in a bit of lemon peel, and let it stand an hour.

*Gloucester Jelly.*

TAKE an ounce each of hartshorn shavings, eringo root, pearl barley, rice, and sago; simmer them with three pints of water till reduced to one, and strain it off. When cold, it will be a jelly: it may afterwards be dissolved in wine, milk, or broth.

*Lemon Water.*

PARE a lemon, cut a few slices, pour boiling water upon it, and it will soon be fit for use. This is proper drink in a fever, if lemon will agree with the patient.



*Lemon Whey.*

BOIL a pint of milk and water, add to it the juice of a lemon, let it simmer two or three minutes, and strain it off: a little sugar may be added. This drink is adapted to excite perspiration, and is less heating than if made of wine.

*Leek Milk.*

WASH a large handful of leeks, cut them small, and boil them in a gallon of milk till it become as thick as cream; then strain it, and drink a small basin full twice a-day. This is good for the jaundice.

*Mulled Ale.*

BOIL a pint of good ale with a little nutmeg; beat up three eggs, and mix them with a little cold ale; then pour the hot ale to it, and return it several times to prevent its curdling. Warm it and stir it till it has thickened; add a piece of butter or a glass of brandy, and serve it up with dry toast.

*Mulled Wine.*

BOIL a pint of wine, with nutmeg and sugar; beat up the yolks of four eggs, put them into a little cold wine, and mix them carefully with the hot wine. Pour it backwards and forwards till it looks fine, heat it again over the fire till it is tolerably thick, pour it backwards and forwards, and serve it with slices of toasted bread.

*Panada.*

HAVING boiled some slices of white bread in water, beat it fine with a fork, grate in a little nutmeg add a bit of butter, a glass of wine, and a little sugar, or cream and salt instead.

*Rice Caudle.*

MIX some ground rice with a little cold water to make it smooth, and put it into boiling water. When boiled to a proper thickness, add a bit of lemon peel and cinnamon, a glass of brandy, and a little sugar.



*Sago.*

STIR a large spoonful of sago in three quarters of a pint of water, and boil it gently till it thickens: then pour it into a basin, add a little wine & sup sugar, grated nutmeg, and lemon peel.

*Seed Water.*

BRUISE a spoonful of coriander seeds, and half a spoonful of carraway. Boil them in a pint of water, strain them, beat the yolk of an egg and mix with the water, add a little sweet wine and lump sugar.

*Stewed Prunes.*

STEW them gently in a little water, till the stones will slip out easily, but they must not be boiled too much. These are useful in fevers, or any complaint where fruit is proper, and when more acid fruits would not agree.

*Strengthening Jelly.*

PUT an ounce of isinglass-shavings into a quart of water, with a few Jamaica pepper corns and a toast of bread: boil it to a pint, and strain it off. A large spoonful of the jelly may be taken in wine and water, milk, tea, or any other agreeable liquor. Or boil a quarter of an ounce of isinglass-shavings in a pint of new milk till it is reduced to half a pint, adding a bitter almond or a little sugar by way of change.

*Tapioca Jelly.*

WASH some tapioca well in cold water, and soak it in fresh water five or six hours. Then simmer it in the same water with a bit of lemon peel till it becomes clear, and add lemon juice, wine, and sugar.

*Veal Broth.*

PUT two pounds of veal into two quarts of water, with a large crust of bread, a blade of mace, and a little parsley. Cover it close, boil it two hours, and skim it clean.

*Wine Posset.*

BOIL some slices of white bread in a quart of milk; when soft, take it off the fire, grate in half a nutmeg,



and a little sugar. Pour it out, put in a pint of sweet wine by degrees, and serve it with toasted bread.

*Wine Whey.*

Put a pint of milk and water on the fire ; the moment it begins to boil, pour in as much sweet wine as will turn it into whey and make it look clear. Boil it up, and let it stand off the fire till the curd all sinks to the bottom ; do not stir it, but pour off the whey for use. Or put a pint of skimmed milk and half a pint of white wine into a basin, let it stand a few minutes, and pour over it a pint of boiling water. When the curd has settled to the bottom, pour off the whey, and put in a lump of sugar, a sprig of balm, or a slice of lemon.



## FAMILY MEDICINE.

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NEXT to a little good nursing, and cooking for the sick, it is desirable that the housekeeper or mistress of a family should be competent to administer for their relief, by the seasonable application of a few simple medicines adapted to common disorders, from which no immediate danger is to be apprehended; especially in cases where professional assistance could not be conveniently procured, or might not be deemed necessary. Prompt attention, and the use of simple means at the commencement of a disorder, are often of more consequence and become more effectual than the most laboured efforts of the healing art at a later period; and as there is no need for any one to undertake more than he is equal to, so neither is it the part of wisdom to neglect what is completely within our power. A fire that would destroy a city might at first have been extinguished, if the most simple means had been applied for that purpose; and those disorders which, if permitted to proceed in their own course, would commit the most destructive ravages on the human constitution, may, in like manner, be prevented in a great degree by prudent management, and the seasonable interposition of domestic medicine. Without, therefore, undertaking the labour of an apothecary, or pretending to medical science, a discreet housekeeper will find the following receipts highly serviceable in a number of cases, especially where the articles are not easily procured in a state of preparation.



*Basilicon.*

YELLOW basilicon is made of equal quantities of bees' wax, white rosin, and frankincense. Melt them together over a slow fire, add the same weight of fresh lard, and strain it off while it is warm. This ointment is used for cleansing and healing wounds and ulcers.

*Cerate.*

HALF a pound of white wax, half a pound of calumine stone powdered fine, and a pint and a half of olive oil will make an excellent cerate. Let the calumine be rubbed smooth with some of the oil, and added to the rest of the oil and wax, which should be previously melted together : stir them constantly till they are quite cold.

*Camphorated Oil.*

BEAT an ounce of camphor in a mortar, with two ounces of Florence oil, till the camphor is entirely dissolved. This liniment is highly useful in rheumatism, spasms, and other cases of extreme pain.

*Clyster.*

A COMMON clyster is made of gruel strained, and a table spoonful of salt or oil. A pint is sufficient for a grown person.

*Fomentations.*

BOIL two ounces each of cammomile flowers, and the tops of wormwood, in two quarts of water. Pour off the liquor, put it on the fire again, dip in a piece of flannel, and apply it to the part as hot as the patient can bear it. When it grows cool, dip in another piece of flannel, apply it as the first, and continue changing them as often as they get cool, taking care not to let the air get to the part affected when you change the flannel.

To relieve the tooth-ache, pain in the face, or any other acute pain, the following anodyne fomentation may be applied. Take two ounces of white poppy heads, and half an ounce of elder flowers, and boil them in three pints of water, till it is reduced one third. Strain off the liquor, and foment the part affected.



*Fumigation.*

To make a fumigation or vapour for a sore throat, boil a pint of vinegar and an ounce of myrrh together for half an hour, and pour the liquor into a basin. Place over the basin the large part of a funnel that fits it; and the small end being taken into the mouth of the patient, the fume will be inhaled and pass to the throat. It must be used as hot as possible, and renewed every quarter of an hour till the cure be effected. For an inflammatory or putrid sore throat, or a quinsy, this will be found of singular use, if regularly persisted in.

*Gargles.*

COMMON gargles may be made of figs boiled in milk and water, with a little sal-ammoniac; or sage tea, with honey and vinegar mixed together. Gargle the throat with it two or three times a-day.

*Gout Cordial.*

TAKE four pounds of sun raisins sliced and stoned, two ounces of senea, one ounce of fennel seed, one of coriander, half an ounce of cochineal, half an ounce of saffron, half an ounce of stick liquorice, and half a pound of rhubarb: infuse them all in two gallons of brandy, and let it stand for ten days. Stir it occasionally, then strain it off and bottle it. Take a small wine glass full when the gout is in the head or stomach; and if the pain be not removed, take two large spoonfuls more.

Or take six drachms of opium, half an ounce of soap of tartar, half an ounce of castile soap, one drachm of grated nutmeg, three drachms of camphire, two scruples of saffron, and nine ounces of sweet spirit of sal-ammoniac: put them all into a wine flask in a sand heat for ten days, shaking it occasionally till the last day or two; then pour it off clear, and keep it stopped up close for use. Take thirty or forty drops in a glass of peppermint two hours after eating, and it may be taken two or three times in the day or night if required.

*Lime Water.*

POUR two gallons of water upon a pound of fresh-burnt quick lime: when the ebullition ceases, stir them



well together, and let it stand till the lime is settled. Filter the liquor through paper, and keep it for use closely stopp'd. It is principally used for the gravel, in which case a pint or more may be drank daily. For the itch, or other diseases of the skin, it is to be applied externally.

### *Lip Salve.*

PUT into a small jar two ounces of white wax, half an ounce of spermaceti, and a quarter of a pint of oil of sweet almonds : tie it down close, and put it into a small saucepan, with as much water in it as will nearly come to the top of the jar, but not so as to boil over it, and let it boil till the wax is melted. Then put in a pennyworth of alkanet root tied up in a rag, with the jar closed, and boil it till it becomes red. Take out the alkanet root, and put in two pennyworth of essence of lemon, and a few drops of bergamot. Pour some into small boxes for present use, and the remainder into a gallipot tied down with a bladder.

### *Liniments.*

FOR a quinsey, or inflammation of the throat, make a volatile liniment, by shaking together an ounce of Florence oil, and half an ounce of the spirit of harts-horn ; or an equal quantity of each, if the patient be able to bear it. Moisten a piece of flannel with the liniment, and apply it to the throat every four or five hours. After bleeding, it will seldom fail to lessen or carry off the complaint.

Useful liniment for the piles may be made of two ounces of emollient ointment, and half an ounce of laudanum. Mix them with the yolk of an egg, and work them well together.

### *Marmalade.*

FOR a cough or cold, take six ounces of Malaga raisins, and beat them to a fine paste with the same quantity of sugar candy. Add one ounce of conserve of roses, twenty-five drops of oil of vitriol, and twenty drops of oil of sulphur. Mix them well together, and take a small tea-spoonful night and morning.



*Ointments.*

An excellent ointment for burns, scalds, chilblains, and dressing blisters, may be made in the following manner. Take eight ounces of hog's lard fresh, one ounce of bees' wax, and one ounce of honey: put them into a kettle over the fire, and stir it till it is all melted. Pour it into a jar for keeping, add a large spoonful of rose water, and keep stirring it till it is cold.—Bad scalds and burns should first have a poultice of grated potatoes applied to them for several hours, and then a plaster of the ointment, which must be renewed morning and evening. For blisters, a plaster of this should be spread rather longer than the blister, and put on over the blister plaster when it has been on twenty-four hours, or sooner, if it feel uneasy: by this means, the blister plaster will slip off when it has done drawing, without any pain or trouble. For chilblains, it has never been known to fail of a cure, if the feet have been kept clean, dry, and warm.

Emollient ointment for anointing any external inflammations, may be made as follows. Take two pounds of palm oil, a pint and a half of olive oil, half a pound of yellow wax, and a quarter of a pound of Venice turpentine. Melt the wax in the oil over the fire, mix in the turpentine, and strain off the ointment.

Ointment for the eyes is made of four ounces of fresh lard, two drachms of white wax, and one ounce of prepared tutty. Melt the wax with the lard over a gentle fire, and sprinkle in the tutty, continually stirring them till the ointment is cold.

Issue ointment for dressing blisters, in order to keep them open, is made of half an ounce of Spanish flies finely powdered, and mixed with six ounces of yellow basilicon ointment.

Spermaceti ointment consists of a quarter of a pint of fine salad oil, a quarter of a pound of white wax, and half an ounce of spermaceti, melted over a gentle fire, and kept stirring till the ointment is cold.

Ointment of marshmallows is prepared thus. Take half a pound of marshmallow roots, three ounces of linseed, and three of fenugreek seed; bruise and boil them gently half an hour in a quart of water, and then add two quarts of sweet oil. Boil them together till the



water is all evaporated ; then strain off the oil, and add to it a pound of bees' wax, half a pound of yellow rosin, and two ounces of common turpentine. Melt them together over a slow fire, and keep stirring till the ointment is cold.

Ointment of sulphur, which is the safest and best application for the itch, will have no disagreeable smell, if made in the following manner. Take of hog's lard, four ounces ; flour of sulphur, an ounce and a half ; crude sal-ammoniac, two drachms ; and essence of lemon, ten or twelve drops. Make them into an ointment, and rub it on the parts affected.

Ointment of lead, consists of half a pint of olive oil, two ounces of white wax, and three drachms of the sugar of lead finely powdered. Rub the sugar of lead with some of the oil, add to it the other ingredients, which should be previously melted together, and stir them till the ointment is quite cold. This cooling ointment may be used in all cases where the intention is to dry and skin over the wound, as in scalds, &c.

### *Pills.*

OPENING pills may be made of two drachms of castile soap, and two drachms of succotrine aloes, mixed with a sufficient quantity of common syrup. Or when aloes will not agree with the patient, take two drachms of the extract of jalap, two drachms of vitriolated tartar, and as much syrup of ginger as will form them of a proper consistence for pills. Four or five of these pills will generally prove a sufficient purge ; and for keeping the body gently open, one may be taken night and morning.

Composing pills may consist of ten grains of purified opium, and half a drachm of castile soap, beaten together and formed into twenty parts. When a quieting draught will not sit upon the stomach, one or two of these pills may be taken to great advantage.

Pills for the jaundice may be made of one drachm each of castile soap, succotrine aloes, and rhubarb, mixed up with a sufficient quantity of syrup. Five or six of these pills taken twice a day, more or less, to keep the body open, with the assistance of a proper diet, will often effect a cure.



*Plasters.*

COMMON plaster is made of six pints of olive oil, and two pounds and a half of litharge finely powdered. Boil them together over a gentle fire in about a gallon of water, and keep them constantly stirring. After they have boiled about three hours, a little of the plaster may be taken out and put into cold water; and when it is found to be of a proper consistence, the whole may be suffered to cool, and the water pressed out of it with the hands. This plaster serves as a basis for other plasters, and is generally applied in slight wounds and excoriations of the skin. It keeps the part warm and supple, and defends it from the air, which is all that is necessary in such cases.

Adhesive plaster, which is principally used for keeping on other dressings, consists of half a pound of common plaster, and a quarter of a pound of Burgundy pitch melted together.

Anodyne plaster is as follows. Melt an ounce of the adhesive, and, when cooling, mix it with a drachm of powdered opium and the same of camphire, previously rubbed up with a little oil. This plaster generally gives ease in acute pains, especially of the nervous kind.

Blistering plaster is made in a variety of ways, but seldom of a proper consistence. When compounded of oils, and other greasy substances, its effects are lessened, and it is apt to run; while pitch and rosin render it hard and inconvenient. The following will be found the best method. Take six ounces of Venice turpentine, two ounces of yellow wax, three ounces of Spanish flies finely powdered, and one ounce of the flour of mustard. Melt the wax; and, while it is warm, add the turpentine to it, taking care not to evaporate it by too much heat. After the turpentine and wax are sufficiently incorporated, sprinkle in the powders, and stir the mass till it is cold. When the blistering plaster is not at hand, mix with any soft ointment a sufficient quantity of powdered flies, or form them into a plaster with flour and vinegar.

Wax plaster is made of a pound of yellow wax, half a pound of white rosin, and three quarters of a pound of mutton suet, melted together. This is a proper application after blisters, and in other cases where a gentle digestive is necessary.



*Poultices.*

COMMON poultice is best made of white bread, put into boiling water till it is of a proper thickness; then let it boil, and add a bit of lard, or a little sweet oil. Water answers the purpose better than milk, as the poultice thus made will retain the moisture longer.

A poultice to ripen tumours or swellings should consist of two ounces of white lily roots, half a pound of figs, and two ounces of meal or bean flour. These are to be boiled in water till it comes to a proper consistence; the poultice is then spread on a thick cloth, applied warm, and shifted as often as it grows dry.

Carrot poultice is made of clean grated carrots mixed with water, so as to form a soft pulp. This is an excellent poultice to ease pain arising from a sore, and not only cleanses it, but takes off the offensive smell which generally attends such complaints. It affords great relief in cancers, and should be changed twice a day.

*Powders.*

CARMINATIVE powder may be made thus. Take half an ounce of coriander seeds, two drachms of fine sugar, a drachm of ginger, and half a drachm of nutmeg; reduce them to powder, and mix them together for twelve doses. This powder is useful in expelling flatulencies arising from indigestion, and may be given in small quantities to children in their food, when troubled with gripes.

Worm powder is made of an ounce of tin finely powdered, and two drachms of Ethiop's mineral mixed together. Divide the whole into six doses, and take one of them in a little syrup of honey twice a-day; after they are all used, it will be proper to take a little rhubarb.

Tooth powder is easily prepared. Beat fine and sift two ounces of charcoal, and mix it with an ounce of the powder of bark. If the teeth be cleaned with this every morning, it will preserve them from decay.

*Sinapisms.*

THE sinapism is a poultice made of vinegar instead of milk, and rendered warm and stimulating by the addition



of mustard, horse-radish, or garlic. The common sinapism is made by taking crumbs of bread and mustard in equal quantities, strong vinegar as much as is sufficient, and mixing them so as to make a poultice. When they are wanted to be more stimulating, a little bruised garlic may be added. Sinapisms are employed to recal the blood and spirits to a weak part, as in the palsy; and are also of service in deep-seated pains, as the sciatica, &c. When the gout seizes the head or stomach, they are applied to the feet to bring the disorder down; and are likewise applied to the soles of the feet in a low state of fevers. They should not be suffered to lie on till they have raised blisters, but till the parts become red, and will continue so when pressed with the finger.

#### *Tinctures.*

AROMATIC tincture is an infusion of Jamaica pepper, in the proportion of an ounce to a pint of brandy, which should stand a few days, and then be strained off. This simple tincture will answer the purpose of more expensive preparations, and is proper to mix with such medicines as are too cold for the stomach.

Compound tincture of bark is highly beneficial in intermitting fevers, and also in slow, nervous, and putrid fevers, especially towards their decline. In order to make this tincture, take two ounces of Peruvian bark powdered, half an ounce of Seville orange-peel, and half an ounce of cinnamon bruised; infuse the whole in a pint and a half of brandy, let it stand five or six days in a close vessel, and then strain off the tincture. Take one or two tea-spoonfuls twice a day in any suitable liquor, sharpened with a few drops of the spirits of vitriol.

Tincture of rhubarb is made in the following manner. Take two ounces and a half of rhubarb, and half an ounce of lesser cardamon seeds; steep them for a week in a quart of brandy, and strain off the tincture. To make the bitter tincture of rhubarb, add an ounce of gentian root, and a drachm of snake root. The tincture is of great use in case of indigestion, pain or weakness of the stomach; and from one to three or four spoonfuls may be taken every day.



*Tar Water.*

POUR a gallon of water on two pounds of clean Norway tar, and stir it till it is thoroughly mixed : after it has settled and become fine, pour off the water for use. A quarter of a pint taken three or four times a day will distend the lungs, relieve an asthma, and be of great use to public speakers.

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## TREATMENT OF LOCAL AFFECTIONS.

IN addition to the receipts given for general use, it is necessary to specify some of the disorders for which they are intended, and the manner in which they require to be applied. Diseases which attack the different parts of the body, and appear chiefly on the superficies, if not more easily cured, are at least more obvious, and the remedy may therefore be applied with greater certainty than in other cases.

Many of these affections are also introduced by sudden and accidental circumstances, which require to be counteracted by a promptitude not in every instance compatible with professional assistance, and where therefore the immediate attention of some domestic is of the greatest importance. In other instances too, where the cure of a complaint depends more on the unwearied assiduity and tender care of a parent or a nurse, than on the occasional attendance of a medical practitioner, it is highly requisite that the constant inmate of a family should be qualified to discharge the duties of humanity with honour and success. To facilitate this labour of love, the few disorders which we intend to notice will be arranged in the following manner, being such as are more common, and require a simple mode of treatment.



*Diseases of the Head.*

As many disorders arise from taking cold in the head, it is of great importance that children should be inured to a light and loose covering in their infancy, by which means violent head-aches might be prevented in mature age : and the maxim of keeping the feet warm and the head cool, should be strictly attended to. The head-ache generally arises from some internal cause, and is the symptom of a disease which requires first to be attended to ; but where it is a local affection only, it may be removed by bathing the part affected with spirits of harts-horn, or applying a poultice of elder flowers ; and in some cases, the most obstinate pain is relieved by the use of vervain, both internally in the form of a decoction, and also by suspending the herb round the neck. Persons afflicted with the head-ache should beware of costiveness : their drink should be diluting, and their feet and legs kept warm.

*Face.*

THE cosmetics generally recommended for improving the skin and bloom of the face are highly pernicious, and ought by no means to be employed. Temperance in diet and exercise, and frequent washing and bathing, are the best means of preserving a healthful countenance ; but those who desire to soften and improve the skin, may use an infusion of horse-radish in milk, or the expressed juice of house-leek mixed with cream, which will be useful and inoffensive.

Freckles on the face; or small discolourations on other parts of the skin, are constitutional in some cases ; and in others, they are occasioned by the action of the sun upon the part, and frequent exposures to the morning air. For dispersing them, take four ounces of lemon-juice, one drachm of powdered borax, and two drachms of sugar : mix them together, and let them stand a few days in a glass bottle till the liquor is fit for use, and then rub it on the face.

But for chaps and flaws in the skin, occasioned by cold, rub on a little plain unscented pomatum at bedtime, and let it remain till morning ; or, which is much better, anoint the face with honey-water, made to the



consistence of cream, which will form a kind of varnish on the skin, and protect it from the effects of cold.

#### *Hair.*

FREQUENT cutting the hair is highly beneficial to the whole body; and if the head be daily washed in cold water, rubbed dry, and exposed to the air, it will be found an excellent preventative of periodical headaches. Pomatums and general perfumery are very injurious: but a mixture of olive oil and spirits of rosemary, with a few drops of nutmeg, may be used with safety; and if a lead comb be sometimes passed through the hair, it will assume a darker colour.

#### *Eyes.*

WEAKNESS of the eyes, or dimness of sight, is best relieved by frequent washing the eyes with cold water, or the following solution may be applied. Dissolve four grains each of the sugar of lead, and crude sal-ammoniac, in eight ounces of water, to which a few drops of laudanum may occasionally be added, and bathe the eyes with it night and morning. A tea spoonful of brandy in a cup of water will make good eye water, or a little simple rose-water may supply the place.

Inflammations of the eyes require leeches to be applied to the temples; and after the bleeding has ceased a small blister may be tried, with a little opening medicine. Much benefit has been derived from shaving the head, cutting the hair, and bathing the feet in warm water. If the inflammation have arisen from particles of iron or steel falling into the eyes, the offending matter is best extracted by the application of the loadstone.

If the eyes be blood-shot, the necessary rules are, an exclusion from light, cold fomentations, and abstinence from animal food and stimulating liquors.

For a bruise in the eye, occasioned by any accident, the best remedy is a rotten apple and some conserve of red roses; fold them in a piece of thin cambric, apply it to the part affected, and it will take out the bruise.

#### *Ear.*

DEAFNESS is commonly the effect of old age, and is incident to most persons in the decline of life. Besides



a variety of other causes, it sometimes arises from too great a dryness in the ears. In this case, take half an ounce of the oil of sweet almonds, and half an ounce of camphorated spirit of wine, and mix them together: pour a few drops into the ear every night, and put in a little wool or cotton. When the ear abounds with moisture, the superfluous humour may be carried off by an infuse made as near as possible to the part affected. If a few drops of onion juice in cotton be wore in the ear, and daily renewed, it will relieve the deafness; but from whatever cause the disorder may originate, it will be safe and proper in all cases to keep the head warm. The following is also recommended in case of deafness. Steep a table spoonful of bay salt in half a pint of spring water for one day: when the salt is all dissolved, pour a tea spoonful of the solution into the ear affected for seven or eight nights successively, while in bed, observing to lay your head on the opposite side, and this will generally effect a cure.

For pain in the ear, mix two drachms of the oil of sweet almonds with four drops of oil of amber, and put four drops of the mixture into the ear when in pain.

In order to destroy earwigs or other insects which have crept into the ear, let the afflicted person lay his head upon a table, while some friend carefully drops into the ear a little sweet oil or oil of almonds. A drop or two will be sufficient to destroy the insect, and remove the pain. An earwig may also be extracted by applying a piece of apple to the ear, which will entice the insect to come out.

#### *Nose.*

Violent bleeding at the nose may sometimes be prevented by applying lint dipped in vinegar, or a strong solution of white vitriol, with fomentations of the temples and forehead made of nitre dissolved in water.

#### *Teeth and Gums.*

IN order to preserve the teeth and gums, they require to be cleaned very carefully; for if the enamel of the teeth be worn off by an improper mode of cleaning, they will suffer more injury this way, than by a total neglect. A common skewer of soft wood bruised and bitten at the



end, will make the best brush for this purpose ; and once a week dip the skewer brush into a few grains of gunpowder, after they have been broken, and it will remove every spot and blemish till the teeth appear beautifully white. The mouth should be well washed after the operation, to prevent any ill effects of the gunpowder.

Teeth, if not regularly cleaned, are apt to contract a false kind of enamel which is injurious to the gums, leaving the fangs of the teeth bare, so that they are soon destroyed, by being exposed to the air, for want of being protected by the gums. This tartarous enamel must therefore be scaled off, that the gums may grow up to their proper place. Raspberries or strawberries eaten plentifully have been found to dissolve these concretions, and contribute to the preservation of the teeth and gums. A very convenient powder may be made of charcoal powdered in a mortar, and sifted fine. Apply a little of it to the teeth twice a week, and it will not only render them beautifully white, but also make the breath sweet, and the gums firm and comfortable. The charcoal may be ground in water, and so preserved for use. A tincture for the gums may be made of three ounces of the tincture of bark, and half an ounce of sal-ammoniac, mixed together. Dip the finger in a tea-spoonful of the tincture and rub the gums and teeth with it, which are afterwards to be washed with warm water. This tincture not only cures the tooth ach, but preserves the teeth and gums, and causes them to adhere to each other.

#### *Tooth Ach.*

THE best possible preventative of this disorder is to keep the teeth clean, and to follow the directions given in the preceding article. If the gums be inflamed, recourse should be had to bleeding by leeches, and blisters behind the ears. A few drops of laudanum in cotton, laid on the tooth, will sometimes afford relief. In some cases, vitriolic æther dropped on the cheek, and the hand held to the part till the liquid is evaporated, is found to answer the purpose. But it is much easier to prescribe the means of preventing the disorder, than to point out a specific remedy ; and the nostrums generally



given on this subject are either ineffectual or injurious. See *Fomentations*.

### *Cutting of Teeth.*

GREAT care is required in feeding young children during the time of cutting their teeth, as they often cry as if disgusted with food, when it is chiefly owing to the pain occasioned by the edge of a silver or metal spoon pressing on their tender gums. The spoon ought to be of ivory, bone, or wood, with the edges round and smooth, and care must be taken to keep it sweet and clean.

At this period, a moderate looseness, or a copious flow of saliva are favourable symptoms: with a view to promote the latter, the child should be suffered to gnaw such substances as tend to mollify the gums, and by their pressure to facilitate the protrusions. For this purpose, a piece of liquorice or marshmallow root will be of service; or the gums may be softened and relaxed by rubbing them with honey or sweet oil.

### *Sore Throat.*

AN easy remedy for this disorder is to dip a piece of broad black ribband into hartshorn, and wear it round the throat two or three days. If this be not sufficient, make a gargle in the following manner. Boil a little green sage in water, strain it and mix it with vinegar and honey. Or pour a pint of boiling verjuice on a handful of rosemary tops in a basin, put a tin tunnel over it with the pipe upwards, and let the fume go to the throat as hot as it can be borne. A common drink for a sore throat may be made of two ounces of Turkey figs, the same quantity of sun-raisins cut small, and two ounces of pearl barley, boiled in three pints of water till reduced to a quart. Boil it gently, then strain it, and take it warm. Another method is to heat a handful of salt in an earthen pan, put it into a flannel bag, and apply it round the throat as hot as possible. See also *Gargles* and *Fomentations*.

### *Breasts.*

SORE breasts in females, during the time of suckling, are often occasioned by the improper practice of drawing



the breasts, which is both painful and dangerous. If they get too full and hard before the infant can be applied, it is better to let them remain a few hours in that state, than to use any unnatural means, or else to present the breast to a child a few months old. It is the application of too great force in drawing them, placing a child to suck at improper times, the use of stimulating liquors and heated rooms, which frequently occasion milk fevers and abscesses in the breast.

The nipple is sometimes so sore, that the mother is obliged to refuse the breast, and a stagnation of the milk takes place, which is accompanied with ulcerations and fever. To prevent the dangerous affections, the young mother should carefully protrude the nipple between her fingers to make it more prominent, and cover it with a hollow nutmeg several weeks previous to her delivery. But if the parts be already in a diseased state, it will be proper to bathe them with lime water, or diluted port wine; after which the breast should be dressed with a little spermaceti ointment, or a composition of white wax and olive oil, which is mild and gentle.

If this do not answer the purpose, take four ounces of diachilm, two ounces of olive oil, and one ounce of vinegar; boil them together over a gentle fire, keep stirring them till reduced to an ointment, and apply a little of it to the nipple on a fine linen rag. If accompanied with a fever, take the bark in electuary three or four times a day, the size of a nutmeg, and persevere in it two or three weeks, if necessary.

#### *Hands.*

PERSONS whose hands are affected by cold weather, should make use of the following composition. Take a quarter of a pound of fresh lard, wash it in common water, then in rose water: mix it with the yolks of two eggs, a large spoonful of honey, and as much fine oatmeal as will make it into a paste; or rub the hands with goose fat, which will equally answer the purpose. For the prevention of this complaint, the hands should never be held to the fire after returning from the cold air; and after every washing, they ought to be carefully wiped and dried.



If the hands or feet are frost bitten, they ought to be thawed by rubbing them with snow, or immersing them in cold water, and afterwards applying warmth in the most careful and gradual manner, by which means they will soon be restored to their usual tone and activity.

### *Feet.*

To prevent corns from growing on the feet, wear easy shoes, and bathe the feet often with lukewarm water, with a little salt or pot-ashes dissolved in it. The corn itself may be completely destroyed by rubbing it daily with a little caustic solution of pot-ash, till a soft and flexible skin is formed.

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## CURE OF COMMON DISORDERS.

UNDER this article many of the local affections will be included, but which the arrangement adopted in the preceding section did not admit. The reader, however, will readily find what is suitable to his purpose, as it is the object of the present performance to exhibit as much useful information as its limits will allow, and with all that simplicity and conciseness which is compatible with the various subjects of which it treats.

Common disorders are of more importance than others, because they are common; and if they do not involve an equal degree of danger, yet they entail a larger portion of misery, as they affect by their general prevalence a greater number of individuals. They are therefore the proper object of general attention, and it becomes every one's duty to be acquainted with the means applicable to their cure. Common sense and common experience will here be our best guide; and as the following receipts are founded on these fundamental principles, we can recommend them to the reader with the greater confidence.



*Ague.*

PERSONS afflicted with the ague ought in the first instance to take an emetic, and a little opening medicine. During the shaking fits, drink plenty of warm gruel; and afterwards take some powder of bark steeped in red wine. Or take thirty grains of snake root, forty of wormwood, half an ounce of jesuits bark powdered, and half a pint of port wine: put the whole into a bottle, and shake it well together. Divide it into four equal quantities, and take it the first in the morning and the last at night, when the fit is over. The dose should be often repeated to prevent a return of the complaint. Try also the following experiment. When the fit is on, take an egg beaten up in a glass of brandy, and go to bed immediately. This very simple receipt is said to be an almost instantaneous cure, and has proved successful in a number of instances where more celebrated preparations have failed.

*Asthma.*

As this complaint generally attacks aged people, the best mode of relief will be to attend carefully to diet and exercise, which should be light and easy. A dish of the best coffee newly ground and made very strong, and taken frequently without milk or sugar, has been found highly beneficial, as also the tar water. An excellent diet drink may be made of toast and water with the addition of a little vinegar, or a few grains of nitre.

*Bruises.*

WHEN the contusion is slight, fomentations or warm vinegar and water, frequently applied, will generally relieve it. Cataplasms of fresh cow-dung applied to bruises occasioned by violent blows or falls will seldom fail to have a good effect. Nothing, however, is more certainly efficacious than a porter plaster immediately applied to the part affected. Boil some porter in an earthen vessel over a slow fire till it is well thickened; and when cold, spread it on a piece of leather to form the intended plaster.



*Burns.*

IN slight cases, the burnt part may be held for a minute near the fire, which will abate the inflammation. If a finger be burnt, putting it to the ear will tend to draw off the pain. The juice of onions, a little ink or brandy, or even salt rubbed on the part affected, will prevent blisters. The juice of burdock mixed with an equal quantity of olive oil will make a good ointment for this purpose, and the fresh leaves of that plant may also be applied as a kind of plaster. House-leek applied by itself, or mixed with cream, will afford immediate relief in external inflammations. A little spirit of turpentine, or sweet oil mixed with lime water, if kept constantly to the part, will remove the pain. But warm vinegar and water frequently applied, is the most to be depended on in these cases. See *Ointments*.

*Cancers.*

THOUGH extremely difficult to cure, and no specific remedy has yet been discovered, yet a cancerous complaint may be alleviated, especially if attended to in due time. For this purpose anoint the part affected several times a day with the expressed juice of the woolly-headed thistle, or friars crown, and in the course of a fortnight it will check the progress of the most malignant cancer. To preserve the juice in a sweet state, add the eighth part of rectified spirits of wine, and lay on the liniment with a soft feather. The deadly nightshade, though extremely dangerous to be taken inwardly, may be employed externally to great advantage in this disorder. The leaves should be boiled in milk, to form a strong decoction, and frequently applied as a fomentation. See *Carrot Poultice*.

*Chin-Cough, or Hooping-Cough.*

THIS disorder generally attacks children, to whom it often proves fatal for want of proper management. Persons who breathe impure air, live upon poor sustenance, drink much warm tea, and do not enjoy sufficient exercise, are most subject to the convulsive cough. In the beginning of the disorder, the child should be removed to a change of air, and the juice of onions and horse radish



applied to the sole of the feet. The diet light and nourishing, and taken in small quantities; the drink must be lukewarm, consisting chiefly of toast and water, mixed with a little white wine. If the cough be attended with feverish symptoms, a gentle emetic must be taken of camomile flowers, and afterwards the following liniment applied to the pit of the stomach. Dissolve one scruple of tartar emetic in two ounces of spring water, and add half an ounce of the tincture of cantharides: rub a tea-spoonful of it every hour on the lower region of the stomach with a warm piece of flannel, and let the wetted part be kept warm with the flannel. This will be found to be the best remedy for the whooping cough.

#### *Cholic.*

YOUNG children are often afflicted with griping pains in the bowels; and if attended with costiveness, it will be necessary to give them very small doses of manna and rhubarb every half hour, till they produce the desired effect. When the stools appear green, a few drachms of magnesia, with one or two of rhubarb, according to the age of the infant, may be given with advantage; but the greatest benefit will be derived from clysters, made of milk, oil, and sugar, or a solution of white soap and water. A poultice of bread, milk, and oil, may likewise be applied to the lower part of the belly and frequently renewed with a little warm milk to give it a proper consistence.

The cholic in adults may arise from a great variety of causes not easily distinguished by non-professional persons, and therefore it is absolutely necessary to abstain from all violent remedies, or it may be attended with fatal consequences. Nothing can be applied with safety but emollient clysters and fomentations, and to drink copiously of camomile tea, or any other diluting liquor, till the spasms be relieved, and the nature of the disease more clearly understood.

Persons who are subject to the bilious cholic in particular, should abstain from all acrid, watery, and oily food, especially butter, fat meat, and hot liquors, and pursue a calm and temperate course of life. See *Powders*.



*Costiveness.*

FROM whatever cause it may arise, continual exercise in the open air, and abstinence from heating liquors, will be found very beneficial. To those who are afflicted with this complaint, it is particularly recommended that they should visit the customary retreat every morning at a stated hour, that nature may in this respect, by perseverance, acquire a habit of regularity. In obstinate cases, three drachms of carbon may be taken two or three times a day, mixed with three ounces of lenitive electuary, and two drachms of carbonat of soda, as circumstances may require.

*Coughs.*

IN coughs occasioned by a cold, where there is an excess of salivai, chewing the extract of liquorice, gum arabic, or any dry substance, is to be preferred to oily or liquid preparations. But if the cough has made such progress as not to yield to this mode of treatment, the following acid julep is recommended. Three ounces of sweet olive oil, two [ounces of syrup of capillaire, one ounce of conserve of roses, and thirty drops of oil of vitriol; mix them together, and take a tea spoonful or two very frequently.

Bran tea is also very good for a cough. Cut up a quarter of an ounce of figs, bruise an ounce of stick liquorice and pull it into threads. Boil them together with a quart of bran and two quarts of water, till it is reduced to half the quantity: strain it through a sieve, and take a cupful now and then, warmed and sweetened with honey. A spoonful of the syrup of horehound put into a glass of spring water, and mixed with nine or ten drops of the spirit of sulphur, will often be found sufficient to relieve a violent cough. See also *Marmalade*.

*Cramp.*

PERSONS subject to this complaint, as they are generally attacked in the night, should have a board fixed at the bottom of the bed, against which the foot should be strongly pressed when the pain commences. This will in general be found an effectual remedy.



When it is more obstinate, a brick should be heated wrapped in a flannel bag at the bottom of the bed, and the foot placed against it. The brick will continue warm, and prevent the return of the complaint. No remedy however is more safe or more certain than that of rubbing the affected part, to restore a free circulation.

If the cramp attack the stomach or bowels, it is attended with considerable danger : medicine may relieve, but cannot cure. All hot and stimulating liquors must be carefully avoided, and a tea-cupful of lukewarm gruel or camomile tea, should be frequently given, with ten or fifteen drops of deliquated salt of tartar in each.

#### *Debility.*

DEBILITY is the source of numerous disorders, and requires a treatment as various as the causes on which it depends. In general, gentle heat possesses both stimulating and strengthening properties, and this is best communicated by a warm bath, which instead of relaxing, will invigorate the whole frame. Diet must be attended to : and weakly persons should eat sparingly of animal food, and plentifully of nutritious vegetables. New laid eggs, soup, strong meat broth, and shell fish are also very nourishing. Clothing should be accommodated to the climate and changes of the weather, so as to preserve as much as possible a middle temperature between cold and heat. Invalids of this description require longer and less disturbed rest than persons in perfect health and vigour ; labour and exercise adapted to their habits and strength ; a clean, but not too soft bed ; an airy and capacious apartment ; and particularly a calm and composed mind, which last possesses a most powerful influence in preserving health and life ; for without tranquillity, all other means will be ineffectual.

#### *Dropsy.*

GENTLE exercise and rubbing of the parts afflicted are highly proper in this complaint, and the tepid bath has often procured considerable relief. The patient ought to live in a warm dry place, not expose himself to cold or damp air, and wear flannel next the skin.—Vegetable acids, such as vinegar, the juice of lemons and oranges, diluted with water, should be drank in



preference to wines or spirits, either of which are generally hurtful. The diet should be light and nourishing, easy of digestion, and taken in moderation. Horseradish, onions and garlic, may be used instead of foreign spices; but tea, coffee, and punch are alike improper.

*Drowning.*

As soon as the body is taken out of the water, it should be carefully undressed, laid on a bed or mattress in a warm apartment, with the head and upper part a little raised, and the nostrils cleaned with a feather dipped in oil. Let the body be gently rubbed with common salt, or with flannels dipped in spirits; the pit of the stomach fomented with hot brandy, the temples stimulated with spirit of hartshorn, and bladders of lukewarm water applied to different parts of the body, or a warming pan wrapped in flannel gently moved along the back. A warm bath, gradually increased to seventy-five degrees, would be highly proper; or the body may be carried to a brewhouse, and covered up with warm grains for two or three hours. An attempt should be made to inflate the lungs, either by the help of a pair of bellows, or a person blowing with his mouth through the nostril, which in the first instance is much better.

If the patient be very young, or the animation do not appear altogether suspended, he may be placed in bed between two persons to promote natural warmth, or covered with blankets and warm flannels. Stimulating clysters of warm water and salt, or six ounces of brandy should be speedily administered. The means should be persevered in several hours, as there are instances of persons who recovered after all hope was given up, and they had been abandoned by their attendants.

As soon as the first principles of life are discernible, care must be taken to cherish the vital action by the most gentle and soothing means. Fomentations of aromatic plants may then be applied to the pit of the stomach, bladders of warm water placed to the left side, the soles of the feet rubbed with salt, and a little white wine dropped on the tongue. The patient should then be left in a quiet state till he is able to drink a little warm wine, or tea mixed with a few drops of vinegar.



*Flatulency.*

WIND in the stomach, accompanied with pain, is frequently occasioned by eating flatulent vegetables, or fat meat, with large draughts of liquor immediately afterwards which turn rancid on the stomach; and of course these ought to be avoided. Hot tea, turbid beer, and feculent liquors will have the same effect. A phlegmatic constitution, or costiveness, will render the complaint more frequent and painful. Gentle laxatives and a careful diet are the best remedy; but hot aromatics and liquors should be avoided.

*Gout.*

GOUTY patients are required to abstain from all fermented and spirituous liquors, and to use wine very moderately; carefully to avoid all fat, rancid, and salted provisions and high-seasoned dishes of every description. The constant use of barley bread is recommended, with large doses of powdered ginger boiled in milk for breakfast. Absorbent powders of two scruples of magnesia, and three or four grains each of rhubarb and purified kali, should be taken during the intervals of gouty fits, and repeated every other morning for several weeks. The feet should be kept warm, sinapisms frequently applied to them, and the part affected should be covered with flannel.

*Gravel.*

THE gout or rheumatism has a tendency to produce this order: it is also promoted by the use of sour liquor, indigestible food, especially cheese, and by a sedentary life. Perspiration should be assisted by gentle means, particularly by rubbing with a warm flannel; the diet regulated by the strictest temperance, and moderate exercise is not to be neglected. For medicine, take the juice of horse radish, made into a thin syrup by mixing it with sugar, a spoonful or two every three or four hours. See *Lime Water*.

*Heart Burn.*

PERSONS who are subject to this disorder ought to drink no stale liquors, and to abstain from flatulent food.



Take an infusion of bark, or any other stomatic bitter : or a tea-spoonful of the powder of gum arabic dissolved in a little water, or chew sweet almonds blanched. An infusion of aniseeds or ginger have sometimes produced the desired effect.

### *Hiccough.*

A FEW small draughts of water in quick succession, or a tea-spoonful of vinegar will generally afford immediate relief. Peppermint water mixed with a few drops of vitriolic acid, may be taken ; and sometimes sneezing, or the stench of an extinguished tallow candle has been found sufficient. A little sugar will allay it in children.

### *Hysterics.*

THE sudden effusion of water on the face and hands, while the fit is on, and especially immersing the feet in cold water, will afford relief. Fetid smells are also proper ; such as the burning of feathers, leather, or the smoke of sulphur, and the application of strong volatile alkali, or other pungent matters to the nostrils. To effect a radical cure, the cold bath, mineral waters, and other tonics are necessary. In Germany, however, they cure hysteric affections by eating carraway seeds finely powdered, with a little ginger and salt, spread on bread and butter every morning.

### *Indigestion.*

PERSONS of weak, delicate habits, particularly the sedentary and studious, are frequently subject to indigestion. The liberal use of cold water alone, in drinking, washing, and bathing, is often sufficient to effect a cure. Drinking of sea water, gentle purgatives, with bark and bitters, light and nourishing food, early rising, and gentle exercise in the open air, are also of great importance.

### *Infection.*

During the prevalence of any infectious disease, every thing requires to be kept perfectly clean, and the room to be freely ventilated. The door or window should be generally open, the bed curtains only drawn to shade the light, clothes frequently changed and



washed in cold water, all discharges from the patient instantly removed, and the floor near the bed rubbed every day with a wet cloth. Take also a hot brick, lay it in an earthen pan and pour pickle vinegar over it; this will refresh the patient, as well as purify the surrounding atmosphere.

Those who are obliged to attend the patient should not approach them fasting, nor inhale their breath; and while in their apartment, should avoid eating and drinking, and swallowing of their own saliva. It will also be of considerable service to smell vinegar and camphor, to fumigate the room with tobacco, and to chew myrrh and cinnamon, which promote a plentiful discharge from the mouth. As soon as a person has returned from visiting an infected patient, he ought immediately to wash his mouth and hands with vinegar, to change his clothes, and expose them to the fresh air, and drink an infusion of sage or other aromatic herbs. After the disorder has subsided, the walls of the room should be washed with hot lime, which will render it perfectly sweet.

### *Iliac Passion.*

THIS dangerous malady, in which the motion of the bowels is totally impeded or inverted arises from spasms, violent exertions of the body, eating of unripe fruit, drinking of sour liquors, worms, obstinate costiveness, and various other causes, which produce the most excruciating pain in the region of the abdomen. Large blisters applied to the most painful part, emollient clysters, fomentations, and the warm bath, are amongst the most likely means; but in many instances this disorder is not to be controuled by medicine. No remedy however can be applied with greater safety or advantage, than frequent doses of oil; and if this fail, quick-silver in a natural state, is the only medicine on which any reliance can be placed.

### *Inflammations.*

IN external inflammations, attended with heat and swelling of the part affected, cooling applications and a little opening medicine are the best adapted; and in



some cases, cataplasms of warm emollient herbs may be used with advantage, See *Ointments*.

Inflammation of the bowels requires care. If the belly be swelled, and painful to the touch, apply some flannels to it dipped in hot water, and wrung out, or use a warm bath. A blister should be employed as soon as possible, and mild emollient injections of gruel or barley water till stools be obtained. The patient should be placed between blankets, and supplied with light gruel: and when the violence of the disorder is somewhat abated, the pain may be removed by opiate clysters. But as this disorder is attended with danger, it would be proper to apply for medical assistance as soon as possible.

#### *Itch.*

RUB the parts affected with the ointment of sulphur and keep the body gently open, by taking every day a small dose of sulphur and treacle. When the cure is effected let the clothes be carefully fumigated with sulphur, or the contagion will again be communicated. The dry itch requires a vegetable diet, and the liberal use of antiscorbutics: the parts affected may be rubbed with a strong decoction of tobacco.

#### *Jaundice.*

THE diet of persons affected with the jaundice ought to be light and cooling, consisting chiefly of ripe fruits and mild vegetables: many have been effectually cured by living for several days on raw eggs. Butter milk, whey sweetened with honey, or an infusion of marsh-mallow roots, ought to constitute the whole of their drink. Honey, antiscorbutics, bitters, and blisters applied to the region of the liver, have all been found serviceable in the cure of the jaundice.

#### *Lameness.*

MUCH lameness as well as deformity, might certainly be prevented, if stricter attention were paid to the early treatment of children. Weakness of the hips, accompanied with a lameness of both sides of the body, is frequently occasioned by inducing them to walk without any assistance, before they have strength sufficient to support themselves. Such debility may in some measure



be counteracted by tying a girdle round the waist, and bracing the hips; but it requires to be attended to at an early period, or the infirmity will continue through life. It will also be adviseable to bathe such weak limbs in cold water, or astringent decoctions, for several months.

If the lameness arise from contraction, rather than from weakness, the best means will be, frequent rubbing of the part affected. If this be not sufficient, beat up the yolk of a new laid egg, mix it well with three ounces of water, and rub it gently on the part. Perseverence in the use of this simple remedy has been successful in a great number of instances.

#### *Lethargy.*

THIS species of apoplexy discovers itself by an invincible drowsiness, or inclination to sleep: and is often attended with a degree of fever, and coldness of the extremities. Blisters and emetics have often procured relief, the affusion of cold water upon the head, and the burning of feathers or other fetid substances, held near the nostrils, are also attended with advantage.

#### *Measles.*

IN general all that is needful in the treatment of this complaint is to keep the body open by means of tamarinds, manna, or other gentle laxatives; and to supply the patient frequently with barley water, or linseed tea sweetened with honey. Bathe the feet in warm water; and if there be a disposition to vomit, it ought to be promoted by drinking a little camomile tea. If the disorder appear to strike inwards, the danger may be averted by applying blisters to the arms and legs, and briskly rubbing the whole body with warm flannels.

#### *Palpitation of the Heart.*

PERONS of a full habit may find relief in bleeding; but where it is accompanied with nervous affections, as is generally the case, bleeding must by all means be avoided. Frequent bathing the feet in warm water, a stimulating plaster applied to the left side, and gentle exercise, are the most proper.



*Palsy.*

THE luxurious, the sedentary, and those who have suffered great anxiety and distress of mind, are the most subject to this disorder, which generally attacks the left side, and is attended with numbness and drowsiness. The parts affected ought to be frequently rubbed with a flesh brush, or with the hand : warm blisters, plasters, volatile liniments, and electricity should likewise be employed. The following electuary is also recommended ; mix an ounce of flour of mustard, and an ounce of the conserve of roses, in some syrup of ginger ; and take a tea-spoonful of it three or four times a day. See *Sinapisms*.

*Piles.*

IF costiveness occasion this complaint, proper attention to that circumstance will be requisite ; but if it originate from weakness, strong purgatives must be avoided. The part affected should be bathed twice a day with a sponge dipped in cold water, and the bowels regulated by the mildest laxatives. An electuary consisting of one ounce of sulphur, and half an ounce of cream of tartar, mixed with a sufficient quantity of treacle, may be taken three or four times a day. The patient would also find relief by sitting over the steam of warm water. See *Liniment*.

*Poison.*

WHENEVER a quantity of arsenic has been swallowed by design or mistake, its effects may be counteracted by immediately drinking plenty of milk. The patient should afterwards take a dram of the liver of sulphur in a pint of warm water, a little at a time as he can bear it ; or he may substitute some soap water, a quantity of common ink, or any other acid, if other things cannot be readily procured.

To obviate the ill effects of opium, taken either in a liquid or solid form, emetics should be given as speedily as possible. These should consist of an ounce each of oxymel squills and spearmint water, and half a scruple of ipecacuanha, accompanied with frequent draughts of water gruel to assist the operation.



Those poisons which may be called culinary, are generally the most destructive, because the least suspected ; no vessels therefore made of copper or brass should be used in cookery. In cases where the poison of verdigrise has been recently swallowed, emetics should first be given, and then the patient should drink abundance of cold water.

If any one has eaten of the deadly nightshade, he should take an emetic as soon as possible, and drink a pint of vinegar or lemon juice in an equal quantity of water, a little at a time ; and as sleep would prove fatal, he should keep walking about to prevent it.

For the bite of a mad dog, or other venomous animals, nothing is to be depended on for a cure but immediately cutting out the bitten part with a lancet, or burning it out with a red hot iron.

To prevent the baneful effects of burning charcoal, set an open vessel of boiling water upon the pan containing the charcoal, and keep it boiling ; the steam arising from the water will counteract the effects of the charcoal.

Painters, glaziers, printers, and other artificers, should be careful to avoid the poisonous effects of lead, by washing their hands and face clean before meals, and by never eating in the place where they work, nor suffering any food or drink to remain exposed to the fumes or dust of the metal. Every business of this sort should be performed as far as possible with gloves on the hands, to prevent the metal from working into the pores of the skin, which is highly injurious, and lead should never be touched when it is hot.

#### *Quinsy.*

A LARGE blister applied to the chest or between the shoulders, and gargles of sage tea, honey and vinegar, aided by bathing the feet in warm water, will generally be sufficient to procure relief ; but if the swelling increase, leeches should be applied to the neck, and the throat fumigated with the vapour of hot water in which a little camphor has been dissolved. See *Fumigation, Gargles, &c.*



*Rheumatism.*

IN this complaint the diet should be nourishing, with a little generous wine, and costiveness must be carefully avoided. The painful part should be kept warm with flannel, should be frequently rubbed and electrified, and supplied with the volatile liniment. Blisters, cataplasms of mustard or horse-radish, may be applied with advantage. If these be not effectual, take a pint of the spirits of turpentine, and add half an ounce of camphor: let it stand till the camphor be dissolved, and then rub it on the part affected both night and morning, and it will seldom fail to cure. This mixture is also very proper for sprains and bruises, and should be kept for family use.

*Ring Worm.*

THIS eruption, which generally appears on the head in a circular form, attended with painful itching, is sometimes removed by rubbing it with black ink, or mushroom catchup. The following preparation is also recommended. Wash some roots of sorrel quite clean, bruise them in a mortar, and steep them in white-wine vinegar for two or three days; then rub the liquor on the ring worm three or four times a day till it begin to disappear.

*Scalds.*

IF the skin be not broken, bathe the injured part immediately with warm vinegar, or the oil of turpentine; and it will effectually prevent its blistering, and remove the pain. Or lay on a bit of rag dipped in laudanum, or spread thick with honey. But if the skin be broken, apply an emollient poultice, and afterwards some healing ointment. See *Burns*.

*Scald Head.*

THIS disorder is chiefly incident to children, and is seated in the roots of the hair. It is frequently cured by changing the nurse, weaning the child, and removing it to a dry and airy situation. If the itching of the head become very troublesome, it may be allayed by gently



rubbing it with equal parts of sweet-almond oil, and the juice expressed from the leaves of the common burdock, simmered together till they form a soapy liniment, adding a few grains of pearl-ash. If this treatment be not sufficient, cut off the hair, or apply an adhesive plaster made of bees' wax, pitch, and mutton suet. After it is removed, the head should be washed with warm soapy water, and the whole body cleansed in a lukewarm bath.

### *Scrophula.*

THE principal difficulty in curing the scrophula or king's evil arises from the circumstance, that it may remain concealed for a long time, and thus become deeply rooted in the constitution before its effects are evident. The system requires to be strengthened by the free use of peruvian bark, sea water and sea bathing, and moderate exercise in the open air. Hemlock plasters applied to the swellings, and drinking of milk whey, have also been found useful. But in the progress of the disorder, medical advice will be necessary.

### *Scurvey.*

WHEN the scurvey proceeds chiefly from the long continuance of use of salt provisions, it will be necessary to take large portions of the juice of lemons, oranges, or tam rinds; to eat water cresses, scurvy grass, and fresh vegetables of every description; but where these cannot be procured, pickled cabbage, cucumbers, onions, and other fruits, as well as horse-radish and mustard, may be taken with equal advantage. Take also a pound of water dock roots, and boil them in six pints of water, adding an ounce or two of crystals of tartar, till one third part of the liquor be evaporated, and drink half a pint or more of it every day. Raw carrots eaten are also very good for the scurvey; and during a voyage they should be packed up in casks of sand and kept for use.

If the limbs be swelled, or joints stiff, it will be proper to foment them with warm vinegar, or bathe them in lukewarm water. A valuable ointment may be made of a pound of fresh lard, and as much cliver or goose grass as the lard will moisten. Boil them together over



a slow fire, stir it till it turns brown, and strain it through a cloth : take the ointment from the water, and rub it on the parts affected.

*Sea Sickness.*

THIS disorder may be prevented by taking a few drops of vitriolic ether on a bit of sugar, dissolved in the mouth ; or drink a few drops of ether in water, with a little sugar.

*Shingles.*

THIS disorder, of the same nature of St. Anthony's fire, and requiring a similar mode of treatment, attacks various parts of the body, but chiefly the waist, around which it appears in numerous pimples of a livid hue, and seldom attended with fever. No attempt should be made to repel the eruption ; but the body should be kept gently open, and the part affected rubbed with a little warm wheaten flour ; or thin linen bags of oatmeal, camomile flowers, and a little bruised camphor may be applied, which will effectually relieve the inflammation.

*Small Pox.*

PREVIOUS to the appearance of the eruption, the patient should be kept in a cool dry apartment, and abstain from all animal food, cheese and pastry. The diet should consist of cooling vegetables, ripe fruit, pearl barley, and sago ; the drink, of barley-water with a few drops of vinegar or cream of tartar, or lukewarm milk and water ; but neither beer nor wine must be allowed. In obstruction of the bowels, milk laxatives or clysters may be given ; and if the throat be affected, it should be gargled with vinegar and water ; warm fomentations applied to the neck, and mustard poultices to the feet.

After the eruption has taken place, the recovery may be chiefly entrusted to nature, while proper attention is paid to diet and regimen. But if the pustules begin to disappear, blisters ought to be immediately applied to the calves of the legs, and parsley root boiled in milk should be frequently eaten in order to encourage the eruption. When the pustules suddenly sink in, it



denotes danger, and medical assistance should be speedily procured.

In case of inoculation, which introduces the disease in a milder state, and has been the means of saving the lives of thousands, a similar mode of treatment is required. For about a week or ten days previous to inoculation, the patient should adhere to a regular diet, avoiding all animal food, seasoned dishes, wine, and spirits, and should live sparingly on fruit pies, puddings, and vegetables. The same regimen must be observed as in the former instance, during the progress of the disease, and but little medicine will be required.

#### *Spasms.*

AN involuntary and painful contraction of the muscles may arise from various causes, and require different modes of treatment. But if no medical assistance be at hand, the application of volatile liniments to the part affected, a clyster with a little laudanum in it, or the warm bath, may be tried with advantage.

#### *Sprains.*

THESE generally proceed from some external injury, attended with pain, swelling and inflammation. A fomentation of vinegar, or camphorated spirits of wine, if applied immediately, will generally be sufficient; if not, a few drops of laudanum should be added. The fomentation should be frequently renewed, and the sprained part be kept in a state of rest and relaxation.

#### *Stings.*

To remove the disagreeable itching arising from the sting of gnats, wash the part immediately with cold water; or at night, rub on Fuller's earth mixed with water. To cure the sting of a wasp or bee, apply to the part affected a little oil of tartar, sweet oil, a solution of potash or some bruised mallows, and see that the sting itself be carefully extracted. If a wasp or bee has been incautiously swallowed in a glass of liquor, take a spoonful of common salt, or repeated doses of salt and water; this will immediately kill the insect, and heal the sting. Salt and water, or a sliced onion, or a little honey, rubbed on the part affected will also be found effectual.



*Suffocation.*

IMMEDIATELY on discovering a person in this unfortunate situation, whatever be the cause, the windows and doors ought to be opened; the body undressed, covered with blankets, removed to the open air, and supported in a leaning posture on a chair. The patient's face should be sprinkled with vinegar, the pit of the stomach with water, and the legs plunged into a cold bath; at the same time rubbing the skin with flannel or a soft brush. Clysters of vinegar and water will also be useful, and an attempt should be made to promote sickness by tickling the throat with a feather dipped in oil. When the patient is able to swallow, the most proper drink will be vinegar and water, or infusions of mint and balm.

*Swoons.*

IN a swooning fit the patient should be immediately exposed to the open air, and the face and neck sprinkled with cold water. Pungent odours, or volatile spirits should be held to the nostrils, and the feet rubbed with hot flannels, or put into warm water.

*Thrush.*

THIS disorder in children affects the mouth and throat, and sometimes the stomach. In the former case, it will be sufficient to cleanse the mouth with a little sage tea sweetened with the honey of roses, and mixed with a dram of borax. In the latter great benefit may be derived from a decoction of carrots in water, or an ounce of linseed boiled in a pint of water till reduced to a consistence, and sweetened with two ounces of honey; a table-spoonful of which may be given occasionally. This complaint may generally be prevented by a due attention to cleanliness, daily washing and bathing the child in lukewarm water, washing its mouth after it has been applied to the breast, giving it pure air, and removing any obstruction in the bowels by the use of manna or tamarinds.



malt is to bite a grain of it asunder, and if it break soft, appears to be full of a floury substance, yielding a sweet and mellow taste, you may rest satisfied it is good malt. The quality of high-dried malt chiefly depends on its colour, scent, and taste; but experience is the best instructor.

*Hops.*—Though hops may be kept for two years, yet after that time they begin to decay and lose their flavour, unless kept in large quantities. Of course, new hops are the best. They should with a view to preserve them better, be kept in a dry place, whereas those who deal in them, with a view to increase their weight, keep them as damp as they can.

It is hence evident, that every article for the brewery should be judiciously chosen before you commence brewing, otherwise you will sustain a loss, which will be aggravated by your labour being in vain. Be particularly careful to be provided with every necessary article before you commence brewing; for bad consequences must ensue when you wait for any thing that should be immediately ready.

Previous to closing these preparatory observations on the subject of brewing, it is necessary to drop one remark: that we have been particular in tracing every step which was *proper*, as well as *necessary* to the art of brewing. Many families are so confined for room, or so small in number, as to render it impossible to procure every convenience here described: for their encouragement we add, that many of the articles *may* be dispensed with, or superceded by those they have already in their possession. Many a homely and wholesome draught of liquor is brewed in a kettle over the fire, as well as with every convenience of copper, mash-tub, cooler, &c. Let not therefore the smallest family esteem it a concern too high for their attainment, or the highest to low for their attention.

#### THE PRACTICAL PART OF BREWING.

It is necessary, before entering upon your brewing, that you should ascertain the quantities of malt, hops, and water, that are necessary, which of course will be



proportioned to the size of your family or your conveniences for keeping it. The following proportions will make a liquor sufficiently good, but not extravagant. To make half a hogshead of good ale, half a hogshead of table-ale, and half a hogshead of small-beer, six bushels of good malt, and about three quarters of a pound of hops, to each bushel of malt. The same proportions may easily be preserved, whatever quantity is wanting.

Having thus adjusted your proportions of the articles to be used, your utensils properly cleaned and scalded, and your penstaff in the mash tub well fixed, you may proceed to mash, by putting a quantity of water into your tub, in which it must stand until the greater part of the steam is gone off, or till you see your own shadow in it. It will then be necessary that one person should pour the malt gently in, while another in the mean time carefully stirs it. This being properly done and having a sufficient reserve of malt to cover the mash, to prevent evaporation, you may cover your tubs with sacks, &c.

If the tub be not sufficient to mash the whole at one time you must mash twice, observing that the larger the quantity you mash at once, the longer it will require to stand before it is drawn off. The mash of strong beer must be allowed to steep three hours; table ale, one hour; and, if you draw small beer afterwards, half an hour. By this mode of proceeding, your boilings will regularly succeed each other, which will greatly expedite the business. In the course of mashing, be careful that it is stirred from the bottom, and especially round the muck basket; for, being well shaken, it prevents a stagnation of the whole body of the mash.

Before you let the mash run, be careful to be prepared with a pail to catch the first flush, as that is generally thickish, and another pail to be applied while you return the first on the mash, and so on for two or three times, at least till it run fine. By this time your copper should be boiling, and a convenient tub placed close to your mash tub. Let into it, through your spout, half the quantity of boiling water you mean to use for drawing off your best wort; after which you must instantly turn the cock to fill up again, which, with a proper attention to the fire; will boil in due time. During such time, you must stop the



mash with this hot water out of the convenient tub, in moderate quantities, every eight or ten minutes, till the whole is consumed; and then let off the remaining quantity, which will be boiling hot, to the finishing process for strong beer.

Having filled your copper, let it boil as quick as possible for the second mash, whether you intend it either for ale or small beer. Being thus far prepared, let off the remaining quantity of water into your tub, as you did for the strong beer; but if you would have small beer besides, you must act accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before directed.

Great care must be taken in the preparation for boiling, to put the hops in with the first wort, or it will char in a few minutes. As soon as the copper is full enough, make a good fire under it: but be careful in filling it to leave room for boiling. Quick boiling is a part of the business that requires very particular attention. Great caution must be observed when the liquor begins to swell in waves in the copper. If you have no assistant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you may open the furnace, or copper door, with the other end push in the damper, and thus proportion your fire, as you must take care not to have it too fierce.

The following is a good method of ascertaining the proper time the liquor should boil; dip out some of the liquor, and when you discover a working, and the hops sinking, you may then conclude it to be sufficiently boiled.—Long and slow boiling both hurts and wastes the liquor.

As soon as your liquor is properly boiled, traverse a small quantity of it over all the coolers, so as to get a proper quantity cold immediately to set to work, but if the airiness of your brewhouse be not sufficient to cool a quantity soon, traverse a second quantity over the coolers, and then let it into shallow tubs. Put these into any passage where there is a through draft of air, but where no rain or other wet can get to it. Then let off two baring-tubs full from the first to the second and third coolers, which may be soon got cold, to be ready for a speedy working, and then the remaining part that



is in your copper may be quite let out into the first cooler.—In the mean time, mend the fire, and also attend to the hops, to make a clear passage through the strainer.

As soon as the liquor has done running, return to your business of pumping; but remember, that when you have got four or five pailfuls, you return all the hops into the copper for ale.

By this time, the small quantity of liquor traversed over your coolers, being sufficiently cooled, you must proceed as follows, to set your liquor to work. Take four quarts of yeast, and divide half of it into small vessels, such as clean bowls, basins, or mugs, adding thereto an equal quantity of wort, which should be almost cold. As soon as it ferments to the top of the vessels, put it into two pails, and when that works to the top, put one into a baring-tub, and the other into another. When you have half a baring-tub full together, you may put the like quantity to each of them, and then cover them over, until it becomes to a fine white head. This may be completed in three hours, and then put those two quantities into the working guile. You may now add as much wort as you have got ready; for if the weather be open you cannot work it too cold. If you brew in cold frosty weather, keep the brewhouse warm; but never add hot wort to keep the liquor to a blood heat, that being a bad practice.

Take care that your yeast be not from foxed beer, that is, beer heated by ill management in its working; for, in that case, it is likely to carry with it the contagion. If your yeast be flat, and you cannot procure that which is new, put to it a pint of warm sweet-wort, of your first letting off, the heat to be about half the degree of milk warm. Then shake the vessel that contains, it, and it will soon gather strength, and be fit for use.

Tunning is the last and most simple operation in the business of brewing, the general methods of doing which are either by having it carried into the cellar on men's shoulders, or conveying it thither by means of leathern pipes used for that purpose. Your cases being perfectly clean, sweet and dry, and placed on the stand ready to receive the liquor, first skim off the top yeast, then proceed to fill your casks quite full, and immediately bung and peg them close. Bore a hole with a tap borer near the top of the stave, at the same distance from the top as the lower



tap-hole is from the bottom, for working through that upper-hole, which is a more clean and effectual method than working it over the cask; for by the above method, being so closely confined, it soon sets itself into a convulsive motion of working, and forces itself fine, provided you attend to the filling of your casks five or six times a day.—New casks are apt to give liquor a bad taste, if they be not well scalded and seasoned several days successively before they are used; and old casks are apt to grow musty, if they stand any time out of use.

*Another Method.*

THE following is another method of Brewing, differing in some respects, and perhaps rather more simple than the above, for the use of those whose conveniences are not so extensive.

For a hogshead of ale, and half the quantity of table beer, about ten bushels of malt will be sufficient; and if the copper be not large enough to boil a proper quantity of water for the ale, it must be mashed twice. Put half the malt into the mash tub; and when the water boils, pour as much of it on the malt as will wet it through. Then put in the remainder of the malt, except about half a bushel, and add more water: stir it well, so as to mix the malt and water thoroughly, and cover it over with the dry malt which was reserved for that purpose. Lay some sacks over the tub, to keep in the heat and steam, and let it stand three hours. Then draw off a gallon of the wort, which is never clean at first, and put it upon the malt again; then let it run very slowly till it is all drawn off. Keep the water boiling, mash again as before, and let it stand two hours; then draw it off, and mix it with the other, which together should make a sufficient quantity for the ale. Then mash again with boiling water and let it stand an hour; then drain it off, and throw a few gallons of cold water upon the mash with a bowl, so as to spread it all over the top; but neither stir it, nor stop it at the bottom, but let it continue running gently off.

Put the hops into a large tub, in the proportion of three quarters of a pound to a bushel of malt, and the ale wort to them; and when the copper is clean, put in the wort and hops, and boil it a full hour; then strain it through a course sieve, and cool it as soon as possible.



When a small quantity is cooled put some yeast into a bowl, and mix a little of the liquor with it which should be about milk warm. Then set it in the liquor that has been cooled till it works over the top of the bowl: mix it together, and turn the bowl bottom upwards; cover the tub close, and add more liquor as it cools, reserving two or three gallons to warm and put to it the next day, in order to improve the fermentation. When it has fermented two days, tun it into the barrel; put the bung in lightly, but do not stop it close till it has done fermenting. Then cork it close, beat down the bung, paste brown paper over it, and lay sand upon it. Let it stand six or twelve months before it is tapped.

#### *Table Beer.*

THE following process of brewing Table Beer is extracted from a work published some years since, and it is hoped that its simplicity will be adapted to universal benefit.

The quantity to be brewed may be taken as a barrel, or thirty six gallons, from two bushels and a half of malt: and the dimensions of the vessels, &c. may be supposed to correspond with those used in a moderate family: the copper, for instance, holding thirty gallons. A quantity of boiling water being poured into a vessel, called a mash-tun, is suffered to remain there till it has cooled to a temperature rarely, if ever, exceeding one hundred and eighty of Fahrenheit. The malt previously broken in a mill, so that each grain shall have been divided into two or three parts, is then thrown into the water; and by means of an instrument called an oar, is stirred about in, and thoroughly mixed with it. This mechanical agitation of the malt and water, technically called mashing, is kept up for about a quarter of an hour; by which the malt is more effectually brought into contact with the water, and a great portion of its soluble matter extracted. After this, the mash-tun is covered over, in order to retain as much heat as possible; and the whole is suffered to remain undisturbed for an hour and an half, or two hours. At the end of that time, the water thus impregnated with the extracted particles of the malt, in which state it is sometimes called sweet wort, sometimes



simply wort, is drawn off into another vessel. The quantity of water used in the first mashing is about twenty-five gallons ; of which, not above fifteen are obtained, the rest being absorbed by the malt, with the exception of a small quantity carried off by evaporation. This first wort being drawn off from the malt, a fresh portion of hot water is thrown into the mash-tun, at a temperature varying, according to the judgment of the brewer, from one hundred and eighty to two hundred and twelve of Fharenheit. The process of mashing is repeated during the space of ten minutes ; and, the tun being again covered, the whole is suffered to remain for about an hour, at the end of which a second wort is drawn off. The quantity of water used in this second mashing is about fifteen gallons ; and, the malt having already retained as much water, as is sufficient to saturate, it the whole amount of the fifteen gallons is afterwards recovered from the mash tun. A fresh quantity of hot water, about twelve gallons, is now added to the malt ; and the mixture, being mashed for a few minutes, is suffered to remain in the tun for half an hour, or an hour, or more, in order to form a third wort. In the mean time, a part of the two first worts is poured into the copper, with a pound and a half, or two pounds of hops, and boiled for an hour, or an hour and a half ; after which, it is strained through a sieve into another vessel. The third wort is now drawn off from the mash-tun ; and being mixed with the remaining part of the first and second, is boiled for an hour or more with the hops used in the former instance. The three worts are then distributed into shallow vessels, called coolers, and suffered to remain there till they have nearly sunk to the temperature, at which it may be thought right to promote fermentation : when they are collected into one vessel, called a fermenting vat ; and, by the addition of about a quart of yeast, that effect is soon produced which converts the wort into beer.

As this work is especially intended for the benefit of families, we cannot refrain from presenting them with a valuable improvement in the process of brewing, which



was lately published in an ingenious work at Oxford, which, if it were generally adopted, would form a new era in the art. It is by mashing in the copper, instead of a tub for the purpose ; and gradually heating the malt and water together to the boiling point. It is observed by this writer, that the ultimate object of the brewer, is to combine with the water all the saccharine and other soluble matter which the malt contains, together with the bitter, and aromatic particles of the hops ; and it is well known that hot water effects this purpose much better than cold. If, however, it is equally well known, the water be too hot, it encloses the grain with a kind of coat of paste, which prevents the water an opportunity of dissolving the saccharine particles of the malt ; the usual language therefore to describe this effort, is very just, that " the too great heat of the water closes the pores of the malt." But it follows as a very natural conclusion, that as in mashing, hot water is preferred to cold, and the reason for limiting the degree of heat is to prevent the effect above described, if an increased heat could be applied without producing this effect, the soluble part of the malt must be more abundantly, or at least expeditiously, extracted. By the process recommended, it is proved that sixteen barrels of wort may be procured in nine hours and a quarter, which is little more than half the time usually employed in large breweries for producing the same quantity, while the expence and room of a mash tub are both saved. The principal objection to this mode arises from the difficulty of keeping a large quantity of malt continually stirring, which is necessary in order to prevent its burning to the bottom of the copper during the process of boiling and heating the water. But even this might be superseded by some such apparatus as in large breweries is placed over the mash-tub. The separate operations on this plan are, Transferring the malt and hops into the copper—filling and boiling the copper—drawing off the first wort into the cooler—adding a small proportion of cold water, and mashing a few minutes, and drawing off the third wort into the cooler. By this method, it appears that a greater quantity of equally good wort may be procured, in a shorter time, and with less trouble, from the same quantity of malt and hops.

The publication likewise, from which these hints are



extracted, recommends the use of finely ground malt instead of that ground in the usual manner, and with a view to accomplish the same affect, that is to produce a larger quantity of wort from the same quantity of malt. From some accurate observations which were made, it was proved, that as the common method of grinding malt frequently leaves grains unbroken, these grains escaped the influence of the water, which of itself is a sufficient reason why the small ground malt is to be preferred.

*Directions for bottling Liquors.*

THE first attention to be paid is to your bottles, which must be well cleaned and dried; for wet bottles will spoil your liquor by making it turn mouldy. Though the bottles may be clean and dry, yet, if the corks be not new and round, the liquor will be liable to be damaged; for if the air penetrate the bottles, the liquor will grow flat, and never rise.

As soon as a vessel of liquor begins to grow flat whilst it is on tap, bottle it, and into every bottle put a piece of loaf-sugar about the size of a walnut, which will make it rise and come to itself; and to forward its ripening, you may set some bottles in hay, in a warm place; straw will do nothing towards ripening it.

If you should have the opportunity of brewing a good stock of small beer, in March and October, some of it may be bottled at the end of six months, putting into every bottle a lump of loaf-sugar, which, in the summer, will make a very pleasant and refreshing drink. Or if you happen to brew in summer, and are desirous of having brisk small beer, as soon as it has done working, bottle is as before directed.

When ale is to be bottled, it may be much improved by putting into each bottle a little rice, a few raisins, or a tea-spoonful of moist sugar.

*Porter.*

PORTER may be made with eight bushels of malt to the hogshead, and eight pounds of hops. While it is boiling in the copper, add to it three pounds of liquorice root bruised, a pound of Spanish liquorice, and twelve pounds of coarse sugar or treacle.



*Sour Beer recovered.*

IF table beer be turning sour, put it on the grain in the mash tub at the next brewing, and let it run gently through without stirring. Boil it a little in the copper with the hops, when they are done with; then strain it, and put a little yeast to it, when it is sufficiently cool. Let it stand till the next day, then put it into a barrel, and after a few days it will be fit for use.—If ale has turned sour, draw some into a mug, put a tea-spoonful of salt of wormwood to it, stir it together, and a froth will rise on the top. The salt of wormwood will then settle at the bottom, and the ale should be drank before the froth begins to fall.

*Scurvy-grass Ale.*

BREW it as directed for other ale, omitting the hops: and when the liquor boils, put in half a bushel of fine wormwood, a bushel of scurvy grass, and twelve pounds of sugar. This quantity is sufficient for a hogshead.

*Wine or Cyder refined.*

IN order to refine this kind of liquor, beat up the whites and shells of twenty eggs, mix a quart of the liquor with them, and put it into the cask. Stir it well to the bottom, let it stand half an hour, and stop it up close: in a few days it may be bottled off.

*New Casks seasoned.*

BOIL two pecks of bran or malt-dust in a copper of water, pour it hot into the cask, stop it close, and let it stand two days. Wash the cask clean, and dry it fit for use.



## CONDUCT OF A DAIRY.

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IN a publication intended to convey important information relative to the various departments of Female Economy, it may be expected that some attention should be paid to the management of a Dairy, the source of so many comforts, and the scene of action to many of our fair readers. A few hints will therefore be given, with the view of introducing any modern improvement which may be attended with advantage, and to assist the inexperienced in this highly useful employment.

A dairy-house ought to be so situated that the windows or lattices may front the north, and it should at all times be kept perfectly cool and clean. Lattices are preferable to glazed lights, as they admit a free circulation of air ; and if too much wind draws in, oiled paper may be pasted over the lattice, or a frame constructed so as to fly backwards and forwards at pleasure.

Dairies cannot be kept too clean in summer : they ought therefore to be erected, if possible, near a spring of running water. If a pump can be fixed in the place, or a stream of water conveyed through it, it will tend to preserve a continual freshness and purity of the air. The floor should be neatly paved with red brick, or smooth stone, and laid with a proper descent, so that no water may stagnate ; it should be well washed every day, and all the utensils kept with the strictest regard to cleanliness. Neither the cheese or rennet, nor the cheese-press, must be suffered to contract any taint ; nor should the churns be scalded in the dairy, as the steam arising from hot water tends greatly to injure the milk.

The utensils of the dairy should all be made of wood : lead, copper, and brass are poisonous, and cast-iron gives a disagreeable taste to the productions of the dairy. *Milk leads* in particular should be utterly abolished, and earth-



en pans well glazed used in their stead. Sour milk has a corroding tendency; and the well known effects of the poison of lead are, bodily debility, palsy, and death! The best of all milk vessels are flat wooden trays, about three inches deep, and wide enough to contain a full gallon of milk. These may be kept perfectly clean with good care, and washing and scalding them well with salt and water.

*Setting of Milk.*

THE trays, when thoroughly clean and cool, should be filled with the milk as soon as it is drawn from the cow, and has been carefully strained through a cloth or hair sieve. The trays ought then to be placed on shelves, till the cream be completely separated; when it is to be taken off with nicety, by a skimming dish, without lifting or removing the milk, and deposited in a separate vessel, till a proper quantity be collected for churning.

In hot weather, the milk should stand only twenty-four hours, and be skimmed early in the morning before the dairy becomes warm, or in the evening after sunset. In winter, the milk, may remain unskimmed for six and thirty, or even eight and forty hours. The cream ought to be preserved in a deep pan during the summer, and placed in the coolest part of the dairy, or in a cellar where a free air is admitted.

The cream which rises first to the surface is richer in quality, and larger in quantity, than what rises afterwards. Thick milk produces a smaller proportion of cream than that which is thinner, though the former is of a richer quality; if therefore the thick milk be diluted with water, it will afford more cream, but its quality will be inferior. Milk carried about in pails, and partly cooled before it be strained and poured into the trays, never throws up such a good and plentiful cream as if it had been put into proper vessels immediately after it came from the cow.

*Churning.*

THOSE who have not the opportunity of churning every other day, should shift the cream daily into clean pans, in order to keep it cool: but they should regularly churn twice a week in hot weather, and in the morning



before sun-rise, taking care to fix the churn in a free draught of air. In the winter time, the churn must not be set so near the fire as to heat the wood, as by this means the butter will acquire a strong rancid flavour.

Cleanliness being of the utmost importance, the common plunge churn will be found preferable to any other; but if a barrel-churn be requisite in a large dairy, it must be kept thoroughly clean with salt and water. If a plunge-churn be used, it may be set in a tub of cold water during the time of churning, which will harden the butter in a considerable degree. The motion of the churn should be regular, and performed by one person, or the butter will in winter go back: and if the agitation be violent and irregular, the butter will ferment in summer, and acquire a disagreeable flavour. The operation of churning may be much facilitated by adding a table-spoonful or two of distilled vinegar to a gallon of cream, but not till after the latter has undergone considerable agitation.

In many parts of England, butter is artificially coloured in winter, though it adds nothing to its goodness. The juice of carrots is expressed through a sieve, and mixed with the cream when it enters the churn, which makes it appear like May butter. Very little salt is used in the best Epping butter; a certain proportion of acid, either natural or artificial, must be used in the cream in order to secure a successful churning. Some keep a small quantity of the old cream for that purpose, some use a little rennet, and others a few teaspoonfuls of lemon juice.

By a variety of decisive experiments it has been ascertained, that it is more profitable to churn the cream, than to churn the whole milk, as is practised in some parts of the country. Cream butter is also the richest of the two, though it will not keep sweet so long.

*Making of Butter.*

WHEN the butter is churned, it should immediately be washed in several waters, till it be thoroughly cleansed from the milk: but a warm hand will soften it, and make it appear greasy. The milk should therefore be forced out of the butter with a flat wooden ladle, or skimming dish, provided with a short handle. This



should be quickly performed, with as little working of the butter as possible; for if it be too much beaten and turned, it will become tough and gluey, which greatly debases its quality. To beat it up by the hand is an indelicate practice, and it is also detrimental to pour cold water on the butter during the operation.

If the heat should be so great as to render it too soft to receive the impression of the mould, it may be put into small vessels, and allowed to swim in the trough of cold water, so as that the water do not touch the butter: thus it will in a short time acquire the necessary degree of firmness, especially if a small piece of ice be put into the vessel. A little common salt must be worked up in the butter at the time of making it, and care must be taken not to handle it too much.

*Salting of Butter.*

AFTER the butter has been beaten up and cleared from the milk, it is ready for being salted. The vessel in which it is to be preserved being perfectly clean, should be rubbed in the whole inside with common salt; and a little melted butter should be poured into the cavity between the bottom and the sides, before the butter is put in.

Although common salt is generally employed on this occasion, yet the following composition not only preserves the butter more effectually from any taint, but also makes it look better, taste sweeter, richer, and more marrowy than if it had been cured by common salt only. Best common salt, two parts; salt petre, one part; sugar, one part; beat them up together, so that they may be completely blended. To every pound of butter, add one ounce of this composition: mix it well in the mass, and close it up for use. Butter prepared in this manner will keep good for three years, and cannot be distinguished from that which is recently salted; but it does not taste well till it has stood a fortnight or three weeks.

To preserve butter for winter use, take some that is fresh and good, in the month of August or September, and put it into a pot in layers about two inches thick, till the pot is full within about three inches of the top.— Make a strong brine of salt and water, boil and skim it; and when it is quite cold, pour a sufficient quantity over



the butter, so that the brine may be an inch deep. Tie paper over it, and set it in a cool place. When wanted for use, cut it no deeper than the first layer till that is all used; then cut the second in the same manner, and so on to the bottom of the vessel. By this means there will be no more than a part of one layer that is not covered with the brine.

To make it eat like fresh butter, dip each piece into water when it is cut out of the pot; or work it over again in fresh butter-milk or milk, and make it into shapes like fresh butter: it will eat much better with toast than most of the fresh butter that is made in winter. It is a false idea that butter to be preserved for winter use requires a greater quantity of salt; experience has proved the contrary. Butter salted in the common way, and put in pots with brine over the top, retains its flavour, and is better preserved than by an additional quantity of salt.

#### *Milk Butter.*

THIS is principally made in Cheshire, where the whole of the milk is churned without being skimmed. In the summer time, immediately after milking, the milk is put to cool in earthen jars till it become sufficiently coagulated, and has acquired a slight degree of acidity, sufficient to undergo the operation of churning. During the summer, this is usually performed in the course of one or two days. In order to forward the coagulation in the winter, the milk is placed near a fire: but in summer, if it has not been sufficiently cooled before it is added to the former milking, or if it has been kept too close, and be not churned shortly after it has acquired the necessary degree of consistence, a fermentation will ensue; in which case the butter becomes rancid, and the milk does not yield that quantity which it would, if churned in proper time. This is also the case in winter, when the jars have been placed too near the fire, and the milk runs entirely to whey. Milk butter is, in other respects, made like the common butter.

#### *Whey Butter.*

THE whey is set in mugs, to acquire a sufficient degree of consistence and sourness for churning, either by the



warmth of the season, or by a fire, as in the making of milk butter. Sometimes the green and white whey are boiled together, and turned by a little sour oil. When the green whey is boiled alone, it is necessary to keep it over the fire about half an hour, till it begins to break and separate, but it must be allowed to simmer only. The process is much the same as in milk butter, but it will keep only a few days, and does not cut so firm as the butter which is made of cream.

*Butter-Milk.*

BUTTER-MILK is that part of the milk which remains after the butter is extracted, and its quality depends chiefly on the manner in which the churning is performed. Good butter-milk is refreshing and cooling, and often recommended in hectic fevers, for abating the heat and flushings of the face. If drank freely in the spring of the year, it is highly favourable to health, as it tends to correct the acrimony of the fluids, and to sweeten and purify the blood.

*Bad tasted Butter.*

THE food of cows very often affects the taste of butter, and gives it a disagreeable flavour. This may be occasioned by their feeding in pastures where May-weed, charlock, or wild garlic abound. To prevent this, let the first grass be mown before the cows are turned in and these pernicious plants will not appear again till the succeeding spring. The hay must not be given to milch cows, or it will have the same effect as before.

The disagreeable taste arising from turnips is wholly owing to the cows being allowed to eat the tops, or green part of the plant: cut away the tops of the turnips, and the evil is completely prevented. Or boil two ounces of saltpetre in a quart of water, and put it into a bottle: when cold, put a tea-cupful of it into about ten quarts of new milk immediately after it comes from the cow: and as the turnips become stronger, the proportion of nitre may be increased. Another method is to scald the pans or trays with boiling water just before the milk is poured in: and when the milk is brought into the dairy, add one quart of boiling water to every eight quarts of milk. Then put up the milk in the trays to stand for cream,



*Milking.*

Cows should be milked three times a day in the summer, if duly fed, and twice in the winter. Great care should be taken to drain the milk completely from the udder; for if any be suffered to remain, the cow will give less every meal, till at length she becomes dry before her proper time, and the next season she will scarcely give a sufficient quantity of milk to pay the expences of her keeping. The first milk drawn from a cow is also thinner, and of an inferior quality to that which is afterwards obtained: and this richness increases progressively, to the very last drop that can be drawn from the udder.

If a cow's teats be scratched or wounded, her milk will be foul, and should not be mixed with that of other cows, but given to the pigs. In warm weather the milk should remain in the pail till it is nearly cool before it is strained; but in frosty weather, this should be done immediately, and a small quantity of boiling water mixed with it; which will produce cream in abundance, especially in trays of a large surface.

As cows are sometimes troublesome to milk, and in danger of contracting bad habits, they always require to be treated with great gentleness, especially when young, or while their teats are tender; in which case the udder ought to be fomented with warm water before milking, and the cow soothed with mild treatment; otherwise she will be apt to become stubborn and unruly, and retain her milk ever after. A cow will never let down her milk freely to the person she dreads or dislikes.

*Cream.*

To make some rich cream for tea or coffee, put some new milk into an earthen pan, heat it over the fire, and set it by till the next day. In order to preserve it for a day or two, scald it, sweeten it with lump sugar, and set it in a cool place. If half a pint of fresh cream be boiled in an earthen pot with half a pound of sugar, and corked up close in phials when it is cold, it will keep good for several weeks, and be fit for the tea table.



*Cheese.*

THIS article, which constitutes a material part of domestic consumption, is prepared from curdled milk, cleared from the whey. The principal ingredient used for this purpose is the rennet, maw, or inner part of a calf's stomach, which is cleaned, salted, and hung up in paper bags to dry. The night before it is used, it is washed and soaked in a little water; and in the morning, the infusion is poured into the milk to curdle it. When no good rennet can be procured, there are various plants which will answer the same purpose. The principal of these are the flowers of the cheese rennet or yellow ladies' bed-straw. A strong infusion is made of the down of the latter vegetable in the evening, and next morning, half a pint is poured into fourteen gallons of new milk, which is thus sufficiently curdled, and produces a delicious cheese.

*Stilton Cheese* is made in the following manner. The night's cream is put into the morning's milk, with the rennet; when the curd is come, it is not broken, as is usually done with other cheese, but taken out whole, and put into a sieve to drain. Here it is pressed till it becomes firm and dry; when it is placed in a wooden hoop made to fit it, in order to prevent its breaking. After being taken out of the hoop, the cheese is bound with cloths, which are changed every day, till it be sufficiently firm to support itself. The cloths are then removed, and the cheese is rubbed with a brush and turned every day. The rennet bag should be kept perfectly sweet and fresh; for if it be in the least degree tainted, the cheese will never have a good flavour.

*Cheshire Cheese.* The evening milk is not touched till the next morning, when the cream is taken off and warmed in a pan, heated with boiling water: one third part of the milk is heated in a similar manner. The cows being milked early in the morning, the new milk, and that of the preceding night thus prepared, are poured into a large tub along with the cream. A piece of rennet kept in lukewarm water since the preceding evening, is put into the tub in order to curdle the milk, and the curd is coloured by an infusion of marigolds or carrots being



rubbed into it. It is then stirred together, covered up warm, and allowed to stand about half an hour till it is coagulated: when it is first turned over with a bowl to separate the whey from the curds, and broken soon after into small pieces. When it has stood some time, the whey is taken out, and a weight is laid at the bottom of the tub to press out the remainder. As soon as it becomes more solid, it is cut into slices, and turned over several times to extract all the whey, and again pressed with weights. Being taken out of the tub, it is broken very small, salted, and put into a cheese vat. It is then strongly pressed and weighted, and wooden skewers are placed round the cheese, which are frequently drawn out. It is then shifted out of the vat with a cloth placed at the bottom; and being turned, it is put into the vat again. The upper part is next broken by the hand down to the middle, salted, pressed, weighted, and skewered as before, till all the whey is extracted. The cheese is then reversed into another vat, likewise warmed with a cloth under it, and a tin hoop put round the upper edge of the cheese. These operations take up the greater part of the forenoon; the pressing of the cheese requires about eight hours more, as it must be twice turned in the vat, round which thin wire skewers are passed, and shifted occasionally. The next morning it ought to be turned and pressed again; and on the following day the outside is salted, and a cloth binding tied round it. The outsides are sometimes rubbed with butter, in order to give them a coat; and being turned and cleaned every day, they are left to dry two or three weeks.

*Gloucester Cheese* is made of milk immediately from the cow; and if it be too hot in the summer, a little skim milk or water is added to it, before the rennet is put in. As soon as the curd is come it is broken small, and cleared of the whey. The curd is set in the press for about a quarter of an hour, in order to extract the remainder of the liquid. It is then put into the cheese tub again, broken small, and scalded with water mixed with a little whey. When the curd is settled, the liquor is poured off: the curd is put into a vat, and worked up with a little salt when about half full. That vat is then filled up, and the whole is turned two or three times in it,



the edges being pared, and the middle rounded up at each turning. At length the curd being put into a cloth, it is placed in the press, then laid on the shelves, and turned every day till it becomes sufficiently firm to bear washing.

*Wiltshire Cheese*, like the former, is made of new milk a little lowered with water and skim milk. The curd is first broken with the hand and dish, care being taken to let the whey run off gradually, to prevent its carrying away with it the fat of the cowl. For thin cheese, the curd is not broken so fine as in Gloucestershire: for thick cheese, it is crushed still finer. The whey is poured off as it rises, and the curd pressed down. The mass is then pared down three or four times over, in slices about an inch thick, in order to extract all the whey from it, and then it is pressed and scalded as before. After separating the whey, the curd is sometimes broken again, and salted in the cowl, and at others it is taken warm out of the liquor, and salted in the vat. Thin cheeses are placed in one layer, with a small handful of salt; and thick ones in two layers, with two handfuls of salt; the salt being spread and rubbed uniformly among the curd.

In *Suffolk Cheese*, the curd is broken up in the whey, which is poured off as soon as the former has subsided. The remainder, with the curd, is put into a coarse strainer, left to cool, and is then pressed as tightly as possible. After this it is put into the vat, and set in a press to discharge the remaining whey; the curd is then taken out, broken again as finely as possible, salted, and returned to the press.

*Cottenham Cheese* is noted for its superior delicacy and flavour, which is not owing so much to any particular management of the dairy, as to the fragrant nature of the herbage on which the cows feed in that part of the country.

*Cream Cheese* is made of new milk immediately from the cow, to which is added the cream of one meal's milk. It is gently pressed two or three times, and turned for a few days previous to its being sent to market. This cheese is usually eaten while new, with sallad and radishes.



*Preservation of Cheese.*

TAKE the leaves of the yellow star of Bethlenem, and dry them a little : lay them on the top or at the sides of the cheese, in an airy situation, and they will preserve them from decay. The tender branches of the common birch will also prevent the ravages of mites. If cheese gets hard, and looses its flavour, pour some sweet wine over four ounces of pearl-ash, till the liquor ceases to ferment. Filter the solution, dip into it some clean linen cloths, cover the cheese with them, and put it into a cool place or dry cellar. Turn the cheese every day, repeat the application for some weeks, and the cheese will recover its former flavour and goodness.

*Management of Cows.*

IN the management of cows intended for the dairy, a warm stable or cowhouse is highly necessary, and which will be attended with great advantage. Cows kept at pasture will require from one to two acres of land each to keep them during the summer months ; but if housed, the produce of one fourth part will be sufficient. Their dung which would otherwise be wasted on the ground by the action of the sun and weather, is hereby easily preserved, and given to the soil where it is most wanted, and in the best condition. The treading on the grass and pasutre, which diminishes its value, is prevented ; the expence of division fences is avoided ; and the time and trouble of driving them about is all saved. They are also kept more cool, and less tormented by flies than if pastured, acquire good coats and full flesh, though they consume a much smaller quantity of food. They are in all respects more profitable kept in the house, than out of doors ; but they must be regularly and gradually trained to it, otherwise they will not thrive.

Cows should always be kept clean, laid dry, and have plenty of good water to drink. They should never be suffered to drink water from stagnant pools, in which there are frogs, spawn, &c. or from common sewers or ponds that receive the drainings of stables, or such kind of places ; all which are exceedingly improper. One of the most effectual means of rendering their milk sweet



and wholesome as well as increasing its quantity, is to let them drink freely of water in which the most fragrant kind of clover or lucern has been steeped. And if they be curried in the same manner as horses, they will not only receive pleasure from it, but give their milk more freely.

The filthy state in which cows are confined in the vicinity of London, and other large cities, and the manner in which they are literally crammed, not with wholesome food, but with such matters as are calculated to produce an abundance of milk, cannot be too severely reprobated as injurious to the public health. It is also notorious, that vessels of hot and cold water are always kept in these cow-houses for the accomodation of mercenary retailers, who purchase a quantity of milk at a low price, and then mix it with such a proportion of water as they think necessary to make their milk of a sufficient standard : when it is hawked about at an exorbitant price. The milk is not pure in its original state, and being afterwards adulterated, is scarcely fit to become food for man.

The first object in the article of food is wholesomeness : and grass growing spontaneously on good meadowland, is in general deemed most proper for cows which are kept for the supply of the dairy. the quantity of milk produced by those which feed on sainfoin is however nearly double to that of any other food ; it is also richer in quality, and will yield a larger quantity of cream, and of course the butter will be better coloured and flavoured than any other.

Turnips and carrots are an excellent article, and cannot be too strongly recommended, especially as a winter food, but they should be clean and cut, and the tops taken off. Parsnips also will produce abundance of milk, of a superior quality ; and cows will also eat them freely, though they are improper for horses. Of all vegetable productions, perhaps the cabbage is the most exuberant for this purpose, and ought by all means to be encouraged. The drum-headed cabbage, and the hardy variety, of a deep green colour with purple veins, and of the same size with the drum-head, are particularly useful in the feeding of cows, and afford an increase of milk far superior to that produced by turnips. They are also ex-



cellent for the fattening of cattle, which they will do six weeks sooner than other vegetables.

Though the cabbage-plant is generally supposed to impart a disagreeable flavour to butter and cheese made from the milk of cows fed upon it, yet this may be easily prevented by putting a gallon of boiling water to six gallons of milk, when it is standing in the trays; or by dissolving an ounce of saltpetre in a quart of spring water, and mixing about a quarter of a pint of it with ten or twelve gallons of milk as it comes from the cow. By breaking off the loose leaves, and giving only the sound parts to the cows, this disagreeable quality may also be avoided, as other cattle will eat the leaves without injury.

When a cow has been milked for several years, and comes to grow old, the most advantageous way, will be to make her dry. To effect this purpose, bruise six ounces of white rosin; and dissolve it in a quart of water. The cow having been housed, should then be bled and milked; and after the mixture has been given her, the cow should be turned into good grass. She is no longer to be milked, but fattened on rich vegetables.

Cows intended for breeding should be carefully selected from those which give plenty of milk. For about three months previously to calving, if in the spring, they should be turned into sweet grass: or if it happen in the winter, they ought to be well fed with the best hay. The day and night after they have calved, they should be kept in the house, and lukewarm water only allowed for their drink. They may be turned out the next day if the weather be warm, but regularly taken in during the night, for three or four successive days, and then they may be left to themselves. Every night the cows thus housed should be kept till the morning cold is dissipated, and a draught of warm water given them previously to their going to the field.

If the udder of a milking cow become hard and painful, it should be fomented with warm water, and rubbed with a gentle hand. Or if injured by a blow or a wound, or the rough treatment of milkers, the part affected should be supplied several times a day with fresh butter; or a salve prepared of one ounce of Castile soap dissolved in a pint and half of fresh cow's milk, over a slow fire,



stirring it constantly, to form a complete mixture; but if the wound should turn to an obstinate ulcer, take Castile soap, gum ammoniac, gum galbanum, and extract of hemlock, each one ounce; form them into eight boluses, and administer one of them every morning and evening.

To prevent cows from sucking their own milk, rub the teats frequently with strong rancid cheese which will prove an effectually remedy.

#### *Calves.*

THE general method of rearing calves consumes so much of the milk of the dairy, that it is highly necessary to recommend other means, which have been used with great success. A composition, called linseed milk, is found to be of considerable utility for this purpose, made of linseed oil-cake powdered, and gradually mixed with skimmed milk, sweetened with treacle. This must be made nearly as warm as new milk when taken from the cow. Hay tea, mixed with linseed, and boiled to a jelly, has likewise been tried with success. A species of water gruel, made in the following manner, is highly recommended. Put a handful or two of oatmeal into some boiling water, and, after it has thickened a little, leave it to cool till it is new milk warm: mix it with two or three pints of skimmed milk, and give it to the calf to drink. At first, it may be necessary to make the calf drink by representing the fingers to it; but it will soon learn to drink of itself, and will grow much faster than by any other method. According to the old custom, a calf intended to be reared is allowed to suck six or eight weeks; and if the cow gives only a moderate quantity of milk, the value of it will amount to the price of the calf in half that time. But by the new method, only a little oatmeal or ground barley is consumed, and a small quantity of skimmed milk. The calf is also more healthy and strong, and less subject to disease. Small wisps of hay should be placed round them on cleft sticks, in order to induce them to eat; and when they are weaned, they should be turned into short sweet grass; for if hay and water be used, they are liable to swellings and the rot.

The fattening of calves is an object of importance; and, from the late improvements, a great variety of food





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is provided for this purpose than formerly. Grains, potatoes, malt dust, pollard, and turnips, now constitute their common aliment. But in order to make them fine and fat, the best way is to keep them as clean as possible, giving them fresh litter every day, and to bleed them twice before they are slaughtered, which improves the beauty and whiteness of their flesh.

If calves be taken with the scouring, which often happens within a few days of their being cast, make a medicine of powdered chalk and wheat meal, wrought up into a ball with some gin, and give it them. The shoote is another distemper to which they are liable, and is attended with a violent cholic and the loathing of food. The medicine generally administered in this case is milk well mulled with eggs; or eggs and flour mixed with oil, melted butter, linseed or aniseed. To prevent the sickness which commonly attends calves about Michaelmas time, take newly-churned butter, without salt, and form it into a cup the size of an egg: into this cup put three or four cloves of bruised garlic, and fill it up with tar. Having put the cup down the calf's throat, pour into its nostrils half a spoonful of the spirit of turpentine, rub a little tar upon its nose, and keep it within doors for an hour. Calves ought to be housed a night before this medicine is given.



## MANAGEMENT OF POULTRY.

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FOWLS are considered chiefly as an article of luxury and are sold at a high price ; yet the rearing of them is seldom productive of much pecuniary advantage, owing to the price of grain. If a cheaper kind of food could be substituted, it would be of great importance, as poultry would thereby be rendered more plentiful, and the poorer sort of people might be encouraged to bring them up. This is the case in some degree in Ireland, where they are generally fed on boiled potatoes, and are reared by almost every cottager in that part of the kingdom. Grain makes their flesh much better, but they never repay the value of it, especially if it must be purchased. The following hints will perhaps contain some useful information on this part of rural economy.

### *Chickens.*

VARIOUS artificial means have been used for brooding chickens, but none of them have been found to answer, though in Egypt immense quantities are raised every year by the heat of ovens, bringing the eggs to a state of maturity. A well-fed hen is supposed to lay about two hundred eggs in a year ; but as she does not sit more than once or twice in the course of that time, it is but a small quantity of chickens that can be hatched in the usual way, and it would be desirable if some other expedient could be devised.

The most expeditious way of fattening chickens is to take a quantity of rice flour sufficient for present use, mix it with milk and a little coarse sugar, and stir it over the fire till it comes to a thick paste. Feed the chickens with it while it is warm, by putting as much of it into their coops as they can eat ; and if a little beer be given them to drink, it will make them fat very



sion. A mixture of oatmeal and treacle made into crumbs is also good food for chickens; and they are so fond of it, that they will grow and fatten much faster than in the common way.

Poultry in general should be fattened in coops, and kept very clean. Their common food is barley-meal mixed with water: this should not be put in troughs, but laid upon a board, which should be washed clean every time fresh food is put upon it. The common complaint of fowls called the pip, is chiefly occasioned by foul and heated water being given them. No water should be allowed them, more than is mixed up with their food; but they should be furnished with some clean gravel in their coop.

#### *Geese and ducks.*

THE goose generally breeds once in a year; but if well kept, it will frequently hatch twice within that period.—Three of these birds are usually allotted to a gander; for if there were more, the eggs would be rendered abortive. The quantity of eggs for each goose for sitting is about twelve or thirteen. While brooding, they should be well fed with corn and water, which must be placed near them, so that they may eat at pleasure. The ganders should never be excluded from their company, because they are then instinctively anxious to watch over and guard their own geese.

The nests of geese should be made of straw, and so confined that the eggs cannot roll out, as the geese turn them every day. When they are nearly hatched, it will be requisite slightly to break the shell near the back of the young gosling, as well for the purpose of admitting air as to enable it to make its way at the proper time.

To fatten young geese, the best way is to coop them up in a dark narrow place, where they are to be fed with ground malt mixed with milk; or if milk be scarce, with barley-meal mashed up with water. A less expensive way will be to give them boiled oats, with either ducks' meat or chopped carrots; and as they are exceedingly fond of variety, these may be given them alternately.—Thus they will become very fat in a few weeks, and their flesh will acquire a fine flavour.

In order to fatten stubble geese at Michaelmas time



the way is to turn them on the wheat stubble, or those pastures that grow after wheat has been harvested. They are afterwards to be pent up, and fed with ground malt mixed with water; or boiled oats or wheat may occasionally be substituted.

Ducks are fattened in the same manner, only they must be allowed a large pan of water to dabble in. Those kept for breeders, should have the convenience of a large pond; and such as have their bills a little turned up will generally be found the most prolific. In the spring of the year, an additional number of ducks may be reared by putting the eggs under the care of a hen, who will hatch them as her own brood.

### *Turkies.*

EARLY in the spring, the female frequently wanders to a considerable distance from the farm yard for the purpose of constructing her nest; where she deposits from fourteen to seventeen eggs, but seldom produces more than one brood in a season. Great numbers are reared in the north of England, and hundreds at a time are driven to the London market by means of a shred of scarlet cloth fastened to the end of a stick, which from their antipathy to this colour serves as a whip.

Turkies being extremely delicate fowls, are soon injured by the cold: hence it is necessary, soon after they are hatched, to force them to swallow one whole peppercorn each, and then restore them to the parent bird. They are also liable to a peculiar disorder, which often proves fatal in a little time: on inspecting the rump feathers, two or three of their quills will be found to contain blood; but on drawing them out, the chicken soon recovers, and afterwards require no other care than common poultry.

Young turkies should be fed with crumbs of bread and milk, eggs boiled hard and chopped, or with common dock leaves cut fine, and mixed with fresh butter milk. They also require to be kept in the sun-shine or a warm place, and guarded from the rain or from running among the nettles. They are very fond of the common garden pepper-cress, or cut-leaved-cress, and should be supplied with as much of it as they will eat, or allowed to pick it off the bed.



In Norfolk they are fed with curds and chopped onions, and also with buck wheat, which perhaps may account for the superior excellence of the turkies in that part of the kingdom.

*Feathers and Down.*

GOOSE feathers in particular being very valuable, these birds are unmercifully plucked five times in the year, in some counties. The first operation is performed at Lady-day for feathers and quills, and is repeated four times between that period and Michaelmas for feathers only.—Though the plucking of geese appears to be a barbarous custom, yet experience has proved that these birds, when properly stripped of their feathers, thrive better, and are more healthy, than if they were permitted to drop them by moulting. Geese intended for breeding in farm, yards, and which are called old geese, may be plucked *three* times a-year at an interval of seven weeks, but not oftener. Every one should be thirteen or fourteen weeks old before they are subject to this operation, or they are liable to perish in cold summers; and if intended for the table, they would become poor and lose their quality were they stripped of their feathers at an earlier period.

The down comes to maturity when it begins to fall off of itself; and if removed too soon, it is liable to be attacked by worms. Lean geese furnish more than those which are fat, and the down is more valuable. Neither the feathers nor the down of geese which have been dead some time are fit for use: they generally smell bad, and become matted. None but those plucked from living geese, or which have just been killed, ought to be exhibited for sale; and in this case they should be plucked soon, or before the geese are entirely cold.



## MEANS OF DESTROYING NOXIOUS ANIMALS.

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CIVILIZATION and the arts having made the desert to blossom as the rose, have also delivered us from the power of ravenous beasts ; but we are still liable to be attacked by a more numerous though less powerful host of enemies, who commit their depredations on the animal and vegetable kingdom, and thereby destroy many of the comforts of human life. Dwelling houses, granaries, gardens, and fields are continually exposed to the invasion of insects, reptiles, and other kinds of vermin, whose uses in creation we have either not discovered, or whose extermination is left to the wisdom and power of man to accomplish. It does not become us to be prodigal of life in any form, nor wantonly to seek its destruction ; but where any species of animals become really noxious, the good of creation requires that they should be destroyed.

### *Ants.*

WHEN ants or pismires are found to traverse garden walls or hot-houses, and to injure the fruit, several holes should be drilled in the ground with an iron crow, close to the side of the wall, and as deep as the soil will admit. The earth being stirred, the insects will begin to move about : the sides of the holes are then to be made smooth, so that the ants may fall in as soon as they approach, and they will be unable to climb upwards. Water being then poured on them, great quantities may easily be destroyed. The same end may be answered by strewing a mixture of quick lime and soot along such places as are as much frequented by the ants ; or by adding water to it, and pouring it at the roots of trees infested by them. To prevent their descending from a tree which they visit, nothing more is necessary than to mark with a piece of common chalk a circle round its trunk, an inch or two in breadth, and about



two feet from the ground. This experiment should be performed in dry weather, and the ring must be renewed : as soon as the ants arrive at it, not one of them will attempt to cross over. When houses are infested with them, sprinkle the places with a strong decoction of walnut-tree leaves : or take half a pound of sulphur and a quarter of a pound of pot-ash, and dissolve them together over the fire : afterwards beat them to a powder, add some water to it, and wherever it be sprinkled, the ants will die or leave the place.

Ant hills are very injurious in dry pastures, not only by wasting the soil, but yielding a pernicious kind of grass, and impeding the scythe at the time of mowing. The turf of the ant hill should be pared off, the core taken out and scattered at a distance ; and when the turf is laid down again, let the place be left lower than the ground around it, that when the wet settles into it, the ants may be prevented from returning to their nest. The nests may more effectually be destroyed by putting quick lime into them, and pouring on some water : or by putting in some night soil, and closing it up.

#### *Beetles.*

To destroy beetles that are troublesome in the house, put some small lumps of quick lime into the chinks or holes of the wall from whence they issue, or scatter it on the ground. Or at night, lay a little treacle on a piece of wood, and float it in a pan of water : beetles are so fond of treacle that they will be drowned in attempting to get at it. The common black beetle may also be extirpated by placing a hedge-hog in the room during the summer nights ; or by placing a bundle of pea straw near their holes, and afterwards burning it when the beetles have crept into it.

#### *Bugs.*

A STRONG solution of vitriol will effectually destroy this kind of vermin. Dip a sponge or brush into the solution, and rub it on the bed or furniture where they harbour, and it will destroy both them and their nits. If any bugs appear after once using it, the application must be repeated, and some of the mixture poured into the joints and holes of the bedstead and headboard. Beds that have much wood work require to be taken



down and well examined before they can be thoroughly cleared of these vermin, and the mixture should be rubbed into all the joints and crevices with a painter's brush. It should also be applied to the walls of the room to insure success ; and if mixed with a little lime, will give it a lively yellow. The boiling of any kind of wood work or new furniture in an iron caldron, with a solution of vitriol, will prevent the breeding of bugs, and preserve it from rottenness and decay. Sulphur made into a paste, or arsenic dissolved in water, and applied in the same manner, will also be found an effectual remedy for bugs.

If these do not completely succeed, take half a pint of the highest rectified spirits of wine, and half a pint of spirits of turpentine ; dissolve in this mixture half an ounce of camphor, and shake them well together. Dust the bed or the furniture, dip a sponge or brush into the mixture, wet them all over, and pour some of the liquid into the holes and crevices. If any should afterwards appear, wet the lacings of the beds, the foldings of the curtains near the rings, and other parts where it is at all likely the bugs may nestle and breed, and it will effectually destroy them. The smell of this mixture is not unwholesome, and may be applied to the finest damask bed without any fear of soiling it. It should be well shaken together, but never used by candle-light, for fear of its taking fire.

#### *Caterpillars.*

CATERPILLARS are very destructive in gardens and fields, especially to cabbages and turnips, in the months of August and September, and when the easterly winds prevail. To prevent the ravages of this insect, take three quarts of water, and one quart of vinegar ; let them be heated till they nearly boil ; then put a pound or more of pure soot into the mixture, and stir it with a whisk till the whole is incorporated. Sprinkle the plants with this preparation every morning and evening, by dipping a brush into it, and passing the hand over it ; and in a few days all the cankers will disappear. Or sow with hemp all the borders where cabbages are planted, so as to inclose them, and not one of these vermin will approach.



When gooseberry bushes are attacked by the cankers, dissolve an ounce of alum in a quart of tobacco liquor ; and as soon as the leaves of the plants or the bushes appear in the least corroded, sprinkle the mixture on them with a brush. If any eggs be there deposited, they never come forward after this application ; and if they be changed into worms, they will sicken and die, and fall off. Nothing is more effectual than to dust the leaves of plants with sulphur put into a piece of muslin, or thrown upon them with a dredging-box : this not only destroys the insects, but materially promotes the health of the plants.

When caterpillars attack fruit trees, they may be destroyed by a strong decoction of equal quantities of rue, wormwood, and tobacco, sprinkled on the leaves and branches while the fruit is ripening. Or take a chafing-dish of burning charcoal, place it under the branches of the bush or tree, and throw on a little brimstone. The vapour of the sulphur, and the suffocating air arising from the charcoal, will not only destroy all the insects, but prevent the plants being infested with them any more that season.

Black cankers, which commit great devastation among turnips, are best destroyed by turning a quantity of ducks into the fields infested by them. Every fourth year these cankers become flies, when they deposit their spawn on the ground, and thus produce maggots. The flies on their first appearance settle on the trees, especially the oak, elm, and maple ; in this state they should be shaken down on pack sheets, and destroyed. If this were done before they begin to deposit their eggs on the ground, the ravages of the canker would be prevented, and in a few years this destructive insect might be exterminated.

#### *Cock Roaches.*

THESE insects, consisting of various species, penetrate into chests and drawers, and do considerable injury to linen, books, and other articles. They seldom appear till night, when they infest beds, and bite very severely leaving an unpleasant smell. The best remedy is to fill an earthen dish with small beer, sweetened with coarse sugar, and set it in the place infested. Lay a board



against the pan, to form a kind of ladder, and the insects will ascend it, and fall into the liquor.

*Cock Chaffers.*

THIS species of the beetle, sometimes called the May-bug, is a formidable enemy to the husbandman, and has been found to swarm in such numbers, as to devour every kind of vegetable production. The insect is first generated in the earth, from the eggs deposited from the fly in its perfect state. In about three months, the insects contained in these eggs break the shell, and crawl forth in the shape of a grub or maggot, which feeds upon the roots of vegetables, and continues in this destructive state for more than three years, gradually growing to the size of a walnut. It is the thick white maggot with a red head, so frequently found in turning up the soil. At the end of the fourth year, they emerge from the earth, and may be seen in great numbers in the mild evenings of May.

The willow seems to be their favourite food ; on this tree they hang in clusters, and seldom quit it till they have completely devoured its foliage. The most effectual way to destroy them, is to beat them off with poles, and then to collect and burn them. The smoke of burning heath, fern, or other weeds, will prevent their incursions in gardens, or expel them if they have entered.

*Crickets.*

THE fume of charcoal will drive them away ; or a little white arsenic mixed with a roasted apple, and put into the holes and cracks where the crickets are, will effectually destroy them.

*Crows.*

THESE birds are extremely useful to the farmer, in devouring multitudes of locusts, caterpillars, and other insects, which are highly injurious to the crops ; but at certain seasons they have become so numerous, and committed such depredations on the corn fields, that an act of parliament has been passed for their destruction. The most successful method is to prepare a kind of table between the branches of a large tree, with some carrion, and other meat, till the crows are accustomed



to resort to the place for food. Afterwards the meat may be poisoned, and the birds still feeding upon it will be destroyed. The drug called *nux vomica* is best adapted to the purpose.

#### *Ear-Wigs.*

THESE insects are very destructive in gardens, especially where carnations, nuts, or filberts, pears and apples are reared. Their depredations on the flowers may be prevented by putting the bowl of a tobacco-pipe on the sticks which support them, into which they will creep in the day time, and may be destroyed. Large quantities may be taken by placing short cuts of reeds, bean, or wheat straw, among the branches of fruit trees, and laying some on the ground, near the root. Having committed their depredations in the night, they take refuge in these in the day-time : the reed or straw may then be taken away and burnt, and more put in its stead. For Ear-wig see *Ear*, under the article *Medicine*.

#### *Fleas.*

WANT of cleanliness remarkably contributes to the production of these troublesome insects. The females deposit their eggs in damp and filthy places, within the crevices of boards and on rubbish, whence they emerge in the form fleas in about a month. Cleanliness, and frequent sprinkling of the room with a simple decoction of wormwood, will soon exterminate the whole breed of these disagreeable vermin ; and the best remedy to expel them from bed-clothes is a bag filled with dry moss, the odour of which is to them extremely offensive. Fumigation with brimstone, or the fresh leaves of penny-royal sewed in a bag, and laid in the bed, will also have the desired effect.

Dogs and cats may be effectually secured from the persecutions of these vermin, by occasionally anointing their skin with sweet oil, or oil of turpentine, or by rubbing into their coats some Scotch snuff ; but if there be any manginess, or the skin be broken, the latter would be very painful.

#### *Flies.*

IF a room be swarming with these noisome insects,



the most ready way of expelling them, is to fumigate the apartments with the dried leaves of the gourd. If the window be opened, the smoke will instantly send them out: or if the room be close, it will suffocate them; but in the latter case, no person should remain within doors, as the fume is apt to occasion the head-ach. Another way is to dissolve two drams of extract of quassia in half a pint of boiling water; and adding a little sugar or syrup, pour the mixture on plates. The flies are extremely partial to this enticing food, and it never fails to destroy them. Camphor placed near any kind of food will protect it from the flies.

Cows and oxen are often so distressed by the darts of the gad-fly, that they rush into the water for refuge till night approaches. The only remedy is to wash the backs of the cattle in the spring with strong tobacco water, which would greatly prevent the generation of these vermin. When sheep are struck with the fly, the way is to clip off the wool, to rub the parts affected with powdered lime or wood-ashes, and afterwards to anoint them with currier's oil, which will heal the wounds, and secure the animals from being stricken again. Or dissolve half an ounce of corrosive sublimate in two quarts of soft water, and add a quarter of a pint of turpentine. Cut off the wool as far as it is infected, pour a few drops of the mixture in a circle round the maggots produced by the flies, and afterwards rub a little of it among them, and the maggots will be immediately destroyed.

To prevent the black fly from injuring the turnip crop, mix an ounce of sulphur daily with three pounds of turnip-seed for three days successively, and keep it closely covered in an earthen pan. Stir it well each time, that the seed may be duly impregnated with the sulphur. Sow it as usual on an acre of ground, and the fly will not attack it till after the third or fourth be formed, when the plant will be entirely out of danger. If garden vegetables be attacked by the fly, water them freely with a decoction of elder leaves.

#### *Gnats.*

THE stings of these troublesome insects are generally attended with a painful swelling: one of the most effec-



tual remedies consists of an equal mixture of turpentine and sweet oil, which should be immediately applied to the wounded part, and it will afford relief in a few hours. Olive oil alone, unsalted butter, or fresh hog's lard, if rubbed on in time, will also be found to answer the same purpose. They may be destroyed by fumigation, the same as for flies.

### *Grubs.*

VARIOUS kinds of grubs, or maggots, hatched from beetles, are destructive of vegetation, and require to be exterminated. In a garden, they may be taken and destroyed by cutting a turf, and laying it near the plant which is attacked, with the grass side downwards. But the most effectual way is to visit these depredators at midnight, when they may be easily found and destroyed. See article *Cock-Chaffers*.

### *Insects.*

THE most effectual remedy against the whole tribe of insects, which prey upon plants and vegetables, is the frequent use of sulphur, which should be dusted upon the leaves through a muslin rag or dredging box, or fumed on a chafing dish of burning charecoal. This application will also improve the healthiness of plants, as well as destroy their numerous enemies. Another way is to boil together an equal quantity of rue, wormwood, and tobacco, in common water, so as to make the liquor strong, and then sprinkle it on the leaves every morning and evening. By pouring boiling water on some tobacco and the tender shoots of elder, a strong decoction may also be made for this purpose, and thrown upon fruit trees with a brush: the quantity, about an ounce of tobacco and two handfuls of elder to a gallon of water. Elder water sprinkled on honeysuckles and roses, will prevent insects from lodging on them.

If a quantity of wool happen to be infected with insects, it may be cleansed in the following manner. Dissolve a pound of alum, and as much cream of tartar, in a quart of boiling water, and add full two gallons of cold water to it. The wool is then to be soaked in it for several days, and afterwards to be washed and dried.



*Lice.*

WANT of cleanliness, immoderate warmth, violent perspiration, and a corrupted state of the fluids, tend to promote the generation of this kind of vermin. The most simple remedy is the seed of parsley reduced to a fine powder, and rubbed to the roots of the hair, or to rub the parts affected with garlic and mustard. To clean the heads of children, take half an ounce of honey, half an ounce of sulphur, an ounce of vinegar, and two ounces of sweet oil; mix the whole together into a liniment, and rub a little of it on the head repeatedly. The clothes-louse may be destroyed by fumigating the articles of dress with the vapour of sulphur. Garden-lice may be treated in the way directed for destroying insects.

*Mice.*

THE poisonous substances generally prepared for the destruction of these animals are attended with danger, and the use of them ought not therefore to be encouraged. Besides the common traps, baited with cheese, the following remedy will be found both safe and efficacious. Take a few handfuls of wheaten flour, or malt meal, knead it into a dough, and let it grow sour in a warm place: mix with it some fine iron filings, form the whole into small balls, and put them into the holes frequented by the mice. On eating this preparation, they are inevitably killed. Cats, owls, or hedge-hogs would be highly useful in places infested with mice.

An effectually mouse-trap may be in the following manner. Take a plain four square trencher, and put into the two contrary corners of it a large pin or piece of knitting needle; then take two sticks about a yard long, and lay them on the dresser, with a notch cut at each end of the sticks, placing the two pins on the notches so that one corner of the trencher may lie about an inch on the dresser or shelf that the mice come to. The opposite corner must be baited with some butter and oatmeal plastered on the trencher; and when the mice run towards the butter, it will tip them into a glazed earthen vessel full of water, which should be placed underneath for that purpose. To prevent the trencher from tipping over so as to lose its balance, it may be fastened to the



dresser with a thread and a little sealing wax, to restore it to its proper position.

To prevent their devastations in barns, care should be taken to lay beneath the floors a stratum of sharp flints, fragments of glass mixed with sand, or broken cinders. If the floors were raised on piers of brick about fifteen inches above the ground, so that dogs or cats may have a free passage beneath the building, it would prevent their harbouring there, and tend greatly to preserve the grain.

Field mice are also very destructive in the fields and gardens, burrowing under the ground, and digging up the ground when newly sown. Their habitations may be discovered by the small mounds of earth that are raised near the entrance, or by the passages leading to their nests, and by following these, the vermin may be easily destroyed. To prevent early peas being eaten by the mice, soak the seed a day or two in train oil before they are sown, which will promote their vegetation, and render them so obnoxious to the mice that they will not eat them. The tops of furze, chopped and thrown into the drills, and covered up with the peas, will be an effectual preventative. Sea sand strewed thick on the surface of the ground, round the plants liable to be attacked by the mice, will have the same effect.

#### *Mites.*

THOUGH principally infecting cheese, there are several species of this insect breeding in flour and other eatables, and occasioning considerable injury. The most effectual method of expelling them is to place a few nutmegs in the sack or bin containing the flour, the odour of which is insupportable to mites; and they will quickly be removed, without the meal acquiring any unpleasant flavour. Thick branches of the lilac or elder tree peeled and put into the flour, will have the same effect. Quantities of the largest sized ants, scattered about cheese-rooms and granaries would presently devour all the mites, without doing any injury.

#### *Moles.*

As these little animals live entirely on worms and insects, of which they consume incalculable numbers, they



may be considered as harmless, and even useful, rather than noxious ; and it has been observed in fields and gardens, where all the moles had been caught, have abounded with vermin and insects. But when the moles become too numerous, they are hurtful to vegetation, and require to be destroyed. Besides the common method of setting traps in their subterraneous passages, many might be dug out of the earth by carefully watching their situation and motions before the rising of the sun, and striking in a spade behind them to cut off their retreat. The smell of garlic is so offensive to them, that if a few heads of that plant were thrust into their runs, it would expel them from the place.

#### *Moths.*

ONE of the most speedy remedies for their complete extermination is the smell of turpentine, whether it be by sprinkling it on woollen stuffs, or placing sheets of paper moistened with it between pieces of cloth. It is remarkable that moths are never known to infest wool unwashed or in its natural state, but always abandon the place where such raw material is kept. Those persons therefore to whom the smell of turpentine is offensive, may avail themselves of this circumstance, and place layers of undressed wool between pieces of cloth ; or put small parcels in the corners of shelves and drawers containing drapery of that description. This or shavings of the cedar, small slips of Russia leather, or bits of camphor, laid in boxes or drawers where furs or woollen cloths are kept, will effectually preserve them from the ravages of the moth, and other insects.

#### *Rats.*

THE means of destroying these offensive vermin are too numerous for detail. Dried sponge cut in small pieces, and fried or dipped in honey, will distend their intestines, and effectually destroy them. The addition of a little oil of rhodium will tempt them to eat it. Bird-lime laid in their haunts will stick to their fur, and become so troublesome as to cause them to tear themselves to pieces in order to get it off. A mixture of malt dust with a little butter, and a drop or two of the oil of aniseeds, made into balls, will entice them into a rat-trap. If a



live rat were caught, and well anointed with a mixture of tar and train oil, and afterwards set at liberty, the offensive smell of this preparation would compel him to traverse all the holes of his companions with the most distressing anxiety, and cause them all to disappear. A clove of garlic laid near any plant or tree in the garden, will effectually prevent rats or mice from annoying it. When rats are known to frequent any place, the best way is to feed them for a few days with a little dry oatmeal; afterwards, to mix only two or three drops of oil of aniseeds with six table spoonfuls of the oatmeal, and feed them with this two or three days more. Then give them only half the quantity of this scented oatmeal, and then next day place the following mixture on a slate or tile. To four ounces of dry oatmeal, scented with six drops of oil of aniseeds, add half an ounce of carbonated barytes finely powdered and sifted through a piece of muslin: mix it well with the scented oatmeal, and allow the rats to eat it undisturbed for twenty-four hours. They will soon be running about as if intoxicated or paralytic, and will retire to their haunts and die. Care should be taken to prevent children or animals being injured by this composition; and therefore the remainder of it should be burnt; or, when used, the room in which it is placed should be well secured.

Rats may be prevented from burrowing into the foundations of houses, by making an offset of stone or brick, about two feet in breadth, and nearly the same below the surface, and by carrying up a perpendicular wall from the edge of this offset to within a few inches of the ground. The same plan withinside will prevent their burrowing into cellars; for finding their perpendicular course impeded, and afterwards being baffled by the offset, they will ascend and go off.

#### *Slugs.*

THESE reptiles do great damage in fields and gardens, especially to crops of lettuces, cabbages, or turnips; and their track may be perceived by the shining and slimy substance which they leave behind them. Poultry would devour them, or they may be destroyed by strewing lime on the ground, or by gathering them up very early in the morning in cloudy and damp weather. If some



strong tar-water were sprinkled on the ground with a watering-pot, both before and after sowing, it would also be found an effectual remedy. Soap-suds, urine, and tobacco water may be used with good effect, and will destroy the eggs and insects from which these reptiles are produced.

#### *Snails.*

A SPECIES of slugs covered with a shell, and which are very destructive to wall-fruit. To prevent their ascending the standard trees, tie a coarse horse-hair rope about them, two or three feet from the ground; and to secure the wall trees, nail a narrow slip of horse-hair cloth against the wall, about half an inch from the ground, underneath the branches of the tree. In the winter time, they may be found in the holes of walls, under thorns, behind old trees or close hedges, and might be taken and destroyed.—When they attack vegetables, a few sliced turnips laid on the borders will attract them in the evening, when they may be easily gathered up. Lime and ashes strewed on the ground will also prevent their depredations.

#### *Spiders.*

THESE industrious insects are generally loathed and destroyed, though they are extremely useful in reducing the quantity of flies, and serve as a very accurate *barometer* for the weather. When they are totally inactive, it is a certain sign that rain will shortly follow; but if they continue to spin during a shower, it indicates that the rain will soon be over, and that calm and fine weather will succeed. If the weather be about to change, and become wet or windy, the spider will make the supporters of his web very short; but if the threads be extended to an unusual length, the weather will continue severe for ten or twelve days, or more, according to the length of the threads which support the web.

Red spiders, however, are very troublesome in hot-houses, and injurious to various kinds of garden fruit, especially in dry weather. They may be found on the under sides of the leaves of trees and plants, which they perforate and destroy till they fade and fall off. Water is the best remedy, but a sprinkling will not



do ; it must be forcibly dashed upon them with a syringe, or a force-pump ; and this must be frequently repeated. The ley of wood ashes is sometimes used, but it is hurtful to tender plants.

#### *Wasps.*

WASPS are not only destructive to grapes, peaches, and the more delicate kinds of fruit, but also to bees ; the hives of which they attack and plunder, frequently compelling those industrious insects to forsake their habitation. About the time when the wasps begin to appear, several phials should be filled three parts full of a mixture consisting of the lees of beer or wine, and the sweepings of sugar, or the dregs of molasses, and suspended by yellow packthread on nails in the garden wall. When the bottles are filled with insects, the liquor must be poured into another vessel, and the wasps crushed on the ground. When they have settled on wall fruit, they may be destroyed by touching them with a little oil ; or may be taken with bird-lime put on the end of a stick or lath, and touched while sitting on the fruit. The number of these noxious insects might be greatly reduced by searching for their nests in the spring of the year. The places to find them are at new posts, pales, melon-frames, or any solid timber ; for, as they make their combs of the shavings of sound wood, which they rasp off with their fangs, and moisten up with a mucus from their bodies, they may often be found near such materials.

#### *Worms.*

A STRONG decoction of walnut-tree leaves thrown upon the ground where there are worm casts, will cause them to rise up : then they may be given to the poultry, or thrown into the fishpond. Salt and water, or a ley of wood ashes, poured into worm-holes on a gravel walk, will effectually destroy them. Sea water, the brine of salted meat, or soot, will be found to answer the same purpose.



## MEANS OF PRESERVING ANIMAL FOOD, LIQUORS, AND VEGETABLES.

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UNDER the articles *Pickling, Curing, &c.* the necessary directions have been given for preserving various kinds of food intended for future use; but besides these, there are other provisions which do not properly come under that description, but which demand the immediate care and attention of the female economist. Waste, in the management of a family, is one of the worst species of extravagance, and is frequently occasioned by the want of proper information, rather than of necessary care. Owing to the peculiar qualities which some articles of food possess, the changes in the atmosphere, a little mismanagement, or other accidental circumstances, what was intended for the nourishment of man is rendered unfit for use, and either given to the dogs, or thrown upon the dunghill. The means of preventing so unnecessary a profusion are certainly of considerable importance, and the reader will find the following hints worthy of attention.

### *Ale.*

IN addition to the remarks on Brewing given in a former part of this work, it is necessary to observe that beer and ale are apt to turn sour, and become unpalatable, from a variety of causes, which it is desirable to prevent and counteract. In summer, especially in what is called the bean season, malt liquors of every description are liable to become flat and insipid, and considerable loss may be incurred. As soon as this is perceived, take a new laid egg, perforate it with small holes, put it in a clean linen bag, with a little barley and some laurel berries, or a few walnut-tree leaves instead, and suspend it in the vessel containing the beer. A little salt, made of the ashes of barley straw, stirred up in the beer, will



also to recover it to its former sweetness ; or if it be not very sour, a small quantity of calcined chalk, oyster shells or egg shells may be suspended in a similar manner. If drawn for immediate use the readiest way will be to add to every pint of such beer about twenty drops of salt of tartar in a liquid state, and the acidity will be quickly neutralised. The beer should be drank as soon as it is thus made to recover its briskness ; and the small addition of this vegetable alkali will be found, especially in warm seasons, rather conducive to health than otherwise.

Considerable damage is sometimes to be apprehended from the effects of thunder storms, by which ale or beer is apt to become turbed and flat, not only during its fermentation, but after it has become barrelled. To prevent these effects in the former instance, place several vessels filled with lime water near the vat, with their surface a little raised above that of the fermenting liquor, and it will absorb the injurious qualities of the atmosphere. Beer that has been barrelled and closed down, may be preserved from the effects of a thunder storm by laying a solid piece of iron on each cask. When beer has acquired an ill flavour from the cask, either from the unclean state of the vessel or by long keeping, it will be proper to suspend in it a handful of wheat tied up in a bag, which generally removes the disagreeable taste.

In order to make beer keep well, after it has been brewed and properly fermented, take one gallon out of every barrel, when it has stood a few days, and add to every gallon two ounces of hartshorn shavings. Place the liquor over a moderate fire till it boils and rises to the top, and let it stand for an hour or two : then pour the clear part of it into the barrels, when it is about milk warm. In this state the casks must be left undisturbed for twenty-four hours, and then the beer should either be bottled, or drawn off into other vessels. This cheap and easy method will not only clarify the beer, but also prevent its turning sour, especially if it be laid up in bottles properly corked, and secured with a cement consisting of melted bees-wax resin and turpentine. Ale has also been effectually preserved by putting two new-laid eggs, whole into every cask of about five gallons, and letting them lie in the liquor.—In little more than a



fortnight the whole egg shells will be dissolved, and the eggs will be inclosed only in a thin skin: after this the whites will be dissolved, but the yolks will remain untouched, and the ale will be preserved.

#### *Apples.*

THESE valuable fruits, if left unprotected, are generally destroyed by the first severe frost that happens in the winter season. Experience has proved, however, that the simple means of covering them over with a linen cloth, before the approach of frost, is all that is necessary for their preservation, even in a room where no fire is kept, while a woollen cloth is found to be ineffectual for that purpose. This method is adopted with great success both in Germany and America, where apples are very abundant; and it is very probable that potatoes might be preserved in the same manner. Apples may also be preserved till the following summer by putting them into a dry jar, with a few pebbles at the bottom to absorb the moisture which would otherwise destroy the fruit, and then closing up the jar carefully with a lid and a little fresh water round the edge.

#### *Biscuits.*

To preserve biscuit a long time sweet and good, no other art is necessary than packing it up in casks well caulked, and carefully lined with tin, so as to exclude the air. The biscuits should be laid as close together as possible; and when it is necessary to open the cask, it must be speedily closed again with care. Sea bread may also be preserved on a long voyage, by being put into a bag which has been previously put into a quantity of liquid nitre, and dried. This has been found to preserve the biscuits from the fatal effects of the weevil and other injurious insects, which are destructive to this necessary article of human sustenance.

#### *Butter.*

BUTTER may be preserved for two or three years by blending it with the following composition. Mix together an equal quantity of sugar and saltpetre, and as much common salt as is equal to them both; to every pound of butter, add an ounce of the composition, mix them well



together, enclose it in a jar covered with oiled paper and a board upon it so as effectually to exclude the air, and in a month's time it will be fit for use.

Irish salt-butter may be divested of its disagreeable taste by putting the quantity intended for immediate use into a bowl of boiling water ; and when melted, skim it off. Being thus purified a little salt may be added, and it will be very useful in making melted butter for sauce, or it may be eaten with toast. In general, salt butter may be made fresh and good by adding a quart of new milk to a pound of butter, with a small quantity of annatto, and working them together in a churn. In about an hour the butter is taken out, and treated exactly as fresh butter, by washing it in water, and adding the usual quantity of salt. A common earthen churn will also answer the purpose, and the butter will be greatly improved by the addition of a little fine powdered sugar.

#### *Carrots.*

CARROTS and parsnips should be drawn before the frost sets in, and placed separately in a bed of sand with their necks upwards. In this way they will keep fresh all winter ; and when wanted for use, they should be drawn out regularly as they stand, without disturbing the middle or the sides.

#### *Cider.*

PARTICULAR caution should be used in boiling this useful beverage, in order to its being well preserved. To secure the bottles from bursting the liquor requires to be thoroughly fine before it be bottled. If one bottle break, it will be necessary to give vent to the remainder, and cork them up again. Weak cider is more apt to burst the bottles than that of a stronger quality. Good corks, soaked in hot water, will be more safe and pliant ; and by laying the bottles so that the liquor may always keep the corks wet and swelled, will much preserve it. For this purpose the ground is preferable to a frame, and a layer of saw-dust better than the bare soil ; but the most proper situation is a stream of running water. In order to ripen bottled liquors, they are sometimes exposed to



moderate warmth, or the rays of the sun, which in a few days will bring them to maturity.

#### *Cream.*

Mix with a quantity of good cream, half its weight of fine powdered sugar; stir it together, and preserve it in bottles well corked. In this state it is ready to use with tea or coffee, and has continued in good condition for six weeks.

#### *Eggs.*

THE most simple and easy method of preserving eggs is to rub the shells all over with a little butter or sweet oil, as soon as they are gathered from the nest. By filling up the pores of the shell, the evaporation of the liquid part of the egg is prevented; and either by that means, or by excluding the external air, the milkiness of the egg will be preserved for months, as perfect as when the egg was taken from the nest. Eggs may also be preserved by being packed up in small casks, with cold thick lime water poured over them, so as to fill up all the interstices, and cover them completely. The head is then to be laid on, a little common water to be occasionally poured on the top to prevent the lime from growing too hard, and the casks are to be kept from heat and frost. The patent method of preserving eggs is to put a bushel of fresh lime into a vessel, with thirty-two ounces of salt, and eight ounces of cream of tartar, mixing the whole together with as much water as will reduce it to a consistence sufficient to swim an egg with its top just above the liquid. The eggs are then to be put in, and they will be preserved perfectly sound for the space of two years.

#### *Fruit.*

THE method of preserving any kind of fruit fresh all the year, is to put them carefully into a wide-mouthed glass vessel, closed down with oiled paper. The glasses are to be placed in a box filled with a composition of dry sand four pounds, bole-armonic two pounds, and salt-petre one pound: so that they may be completely covered. The fruit should be gathered by the hand before it be thoroughly ripe, and the box set in a dry place.



*Game.*

POULTRY or game may be preserved for a long time, by tying a string tight round the neck, so as to exclude the air, and by putting a piece of charcoal into the vent.

*Grapes.*

WHEN the grapes are nearly ripe, select some of the best bunches, and cut off all small unripe, rotten, mouldy, or imperfect grapes, especially those eaten by flies or wasps. Gather them on a fine day, with a piece of the shoot to them, and dip the ends of the shoots into rosin or sealing-wax. Tie them up in bags of muslin or white paper, so that no insects may get to them, and hang them up in a warm, dry room. Examine them frequently lest they should get mouldy or rotten. Another method of preserving grapes is to pack them up in a sound cask, with layers of bran dried in an oven, or of ashes well dried and sifted. Proceed with alternate layers of bran and grapes till the cask is full, taking care that the grapes do not touch each other, and let the last layer be of bran: then close the barrel, so as to exclude the air from the fruit. When taken out for use, cut the end of each stalk and put it into some wine, as you would put flowers into water in order to revive and freshen them.

*Herbs.*

AROMATIC and other herbs may be kept in boxes or drawers, lined with white paper, which will prevent their acquiring any unpleasant taste or smell. Fruits and oily seeds which are apt to become rancid, must be kept cool and dry, but by no means in a warm or moist place. Volatile herbs of a delicate texture, or such as are likely to suffer from insects, must be kept in well-covered glasses.

*Lemon-Juice.*

CARE must be taken to squeeze only sound fruit, as a tainted lemon will spoil the whole. To every quart of juice, add one ounce of cream of tartar; and after it has stood a day two, filter it through some white blotting paper. Put the juice into pint bottles, with a little of the



best olive oil at the neck of the bottles, and let the cork be well sealed over.

### *Meat.*

VEAL, beef, or mutton may be kept perfectly sweet and good for several days in the heat of summer by lightly covering it with bran, and hanging it in a lofty and airy room. To keep off the flies, it will be proper to place the meat in a wire safe, that the wind may freely pass through it. Those families which are not provided with this useful contrivance, may occasionally preserve joints of meat for several days, by wrapping them in clean linen cloths, previously moistened with good white-wine vinegar, placing them in an earthen pan, and changing the cloth once or twice a day in warm weather. Rubbing the meat well with treacle, and washing it off before it is dressed, will answer the same purpose.

When meat begins to be tainted, from intense heat or long keeping, it may be recovered to a sound state by putting a few pieces of charcoal, each the size of an egg into the pot or saucepan in which the meat is to be boiled. Even fish has been thus restored, after it appeared to be too far gone to be eatable. Three or four pieces of charcoal are put under the strainer, in the fish kettle, and the fish will come up sweet and firm. It will also tend to restore it to a proper flavour, if a quantity of salt and vinegar be mixed with the water in which the fish is to be boiled. When meat is badly fly-blown, it may be sufficiently purified to make good broth, by soaking it well in beer before it is boiled. Rubbing it with salt and vinegar, and afterwards cleansing it, will also be of great service.

### *Nuts.*

HAZEL nuts may be preserved in great perfection for several months, by burying them in earthen pots well closed, a foot or two in the ground, especially in sandy or gravelly places.

### *Oranges.*

BAKE and dry some clean sand, and, when it is cold, put it into a vessel. Place a layer of oranges or lemons with the stalk end downwards, so that they do not touch



each other, and cover them with the sand two inches deep. This will keep them in a good state of preservation for several months. Another way is to freeze the fruit, and keep them in an ice-house : when used, they are to be thawed in cold water, and will be good at any time of the year.

#### *Potatoes.*

To preserve potatoes from the frost, lay them up in a dry store room, and cover them with straw on a linen cloth. If this be not convenient, dig a trench three or four feet deep, and put them in as they are taken up. Cover them with the earth taken out of the trench, raise it up in the middle like the roof of an house, and cover it with straw to carry off the rain. Potatoes may very well be preserved by suffering them to remain in the ground, and digging them up in the spring of the year, as they are wanted.

#### *Turnips.*

HAVING cut off the tops and tails, and left the turnips a few days to dry, they should then be stacked up with layers of straw between, so as to keep them from the rain and frost, and let the stack be pointed at the top.

#### *Vegetables.*

FRUITS and vegetables which have been bitten by the frost may be recovered by putting them into cold water when a thaw approaches, where they are to remain till, by the plumpness and fairness of their appearance, the particles of frost are quite extracted. It would be much better, however, to preserve them from the effects of frost, by attending to the directions already given, than to be in danger of losing such valuable articles through neglect.

#### *Water.*

As it is difficult in some places to obtain a sufficient quantity of fresh spring-water for constant use, especially in large town and cities, it is important to know that river water, or such as become turbid, may be rendered fit for use by the following easy experiment. Dissolve half an ounce of alum in a pint of warm water, and stirring



it about in a puncheon of water taken from the river, all the impurities will soon settle to the bottom; and in a day or two it will become as clear as the finest spring water. To purify any kind of water that has become foul by being stagnant, place a piece of wicker-work in the middle of a vessel: on this, spread a layer of charcoal four or five inches thick, and about the charcoal a quantity of sand. The surface of the sand is to be covered with paper pierced full of holes, to prevent the water from making channels in the sand. The water to be purified is to be poured on, to filter through the sand and charcoal, and the filter is to be removed occasionally. By this simple process, any person may procure good limpid water at a very trifling expence, and preserve what would otherwise become useless.



## ASSORTMENT OF CHEAP ARTICLES.

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MANY large families, and persons in limited circumstances, would be glad of course to avoid every unnecessary expence in house-keeping, and would, in some instances, prefer a commodity that is cheap to one that is more elegant. To meet this desire, a great many articles of fashion and delicacy have been omitted in the present work, to make room for what is of more general utility; and, in any instance, where articles of common consumption can be provided in a cheaper form, the economist will find considerable advantage, and the community at large be benefited. The present assortment is not so large as could be wished; but as it relates to several articles of common necessity, it may contribute, in some degree, to the comfort and convenience of human life.

### *Beer.*

AT the present critical period, when the burthens of domestic life are so generally felt, it is very difficult, though exceedingly desirable, to procure a cheap and wholesome beverage, especially for the labouring part of the community, who find it as needful as their daily food. Beer that is brewed and drank at home, is more pure and nutritious than what is generally purchased at an ale house; and small quantities, suited to the circumstances of the family may be prepared in the following manner.

To half a bushel of malt add four pounds of treacle, and three quarters of a pound of hops. This will make twenty-five gallons of good beer, which will be fit for use in a fortnight; but it is not calculated for keeping,



particularly in warm weather. Beer brewed in this way will not cost above fourpence a gallon. An agreeable table beer may be made ready for drinking in three or four days, consisting of treacle and water, fermented with a little yeast. Boil six or seven gallons of water, pour it on the same quantity of cold water in a cask, and a gallon of treacle, and stir them well together : when the fermentation is abated, close the bung-hole in the usual way. A little of the outer rind of an orange-peel infused into the beer, and taken out as soon as it has imparted a sufficient degree of bitterness, will give it an agreeable flavour, and assist in keeping the beer from turning sour. A little gentian root boiled in the water, either with or without the orange-peel, will give a wholesome and pleasant bitter to this beer. A small quantity, by way of experiment, may be made thus : To eight quarts of boiling water, put one ounce of treacle, a quarter of an ounce of ginger, and two bay-leaves. Let the whole boil a quarter of an hour ; then cool and work it with yeast, the same as other beer. To make a cheap malt liquor, take a bushel of malt with as much water and hops as if two bushels of malt were allowed ; and put seven pounds of the coarsest brown sugar in the boiling wort. This makes a very pleasant liquor ; is as strong and will keep as long without turning sour or flat, as if two bushels had been employed. Twenty gallons of good beer may be made from a bushel of malt and three quarters of a pound of hops, if care be taken to extract all their goodness. For this purpose, boil twenty-four gallons of water, and steep the malt in it for three hours ; then tie up the hops in a hair cloth, and boil malt, hops, and wort altogether for three quarters of an hour, which will reduce it to about twenty gallons. Strain it off, and set it to work when lukewarm. See also p. 126.

#### *Bread.*

IN times of scarcity, or when flour is very dear, the price may be reduced by the substitution of a quantity of turnips. Wash clean, pare, and afterwards boil a number of turnips till they become soft enough to mash. Dress them dry, mix them with an equal quantity of wheat meal, and make the dough in the usual manner



with yeast, &c; it will rise well in the trough, and after being well kneaded, may be formed into loaves and baked. Bread prepared in this manner will have a sweet taste, which is by no means disagreeable: it is as light and white as the wheaten, and should be kept twelve hours before it is cut, when the smell and taste of the turnips will scarcely be perceptible.

Potatoes will also be found a good substitute. Choose the large mealy sort, boil them in the usual way, then peel and mash them very fine, without adding any water. Two parts of wheat flour are added to one of potatoes, and a little more yeast than usual. The whole mass is to be kneaded into dough, and to stand a proper time to rise and ferment, before it is put into the oven. Bread thus prepared is good and wholesome, and, in times of scarcity, it would not be at all improper to use equal quantities of potatoe meal and wheat flour. If eight pounds of good raw potatoes be grated into cold water, and, after stirring it, the starch be left to subside, and when collected, if it be mixed with eight pound of boiled potatoes, the mass will make nearly as good bread as that from the best wheaten flour.

Good bread may be made of rice, by boiling three-fourths of wheaten flower and one-fourth of rice separately. The rice should be well boiled, the water squeezed out, and the mass should then be mixed with flour. One pound and a half of flour mixed with half a pound of rice, will produce a loaf weighing full three pounds, which is greater than that obtained by making bread of wheat flour only. It is made in the same manner as common bread, and is very nutritive.

Another mode of preparing cheap bread is by using all the bran, as well as the flour. Take seven pounds and a half of bran and pollard, and fourteen quarts of water and boil the whole very gently over a slow fire. When the mixture begins to swell and thicken, stir it frequently, to prevent its boiling over, or burning at the bottom and sides of the vessel. After boiling it two hours it will acquire the consistence of a thin pudding: then put it into a clean cloth, and squeeze out the liquor. Mix a quart of the liquor with three pints of yeast, and set the sponge for twenty-eight pounds of flour. The whole mass of bran and pollard, after the liquor has



been separated, will be found to be above four times its original weight. Place it near the fire, and the sponge will rise sufficiently in about two hours. The bran and pollard, when lukewarm, should be mixed with the flour; and after adding half a pound of salt, the whole must be well kneaded with one quart of the bran-liquor. The dough is then formed into loaves, and baked for two hours and a quarter in a common oven. The bread, when cold, will weigh one half more than the same quantity of flour would, without the addition of the bran. Every part of the wheat, which may be called flour, where the mere husk is excluded, was undoubtedly intended for the food of man; and the best and most wholesome bread is that which consists of the whole of the wheat, rather than that of an artificial whiteness, which is calculated only to gratify a fanciful appetite.

#### *Coffee.*

A VERY good substitute for foreign coffee may be prepared from the acorns of the oak. Take some that are sound and ripe, peel off the their husks, and divide the kernels; after gradually drying, roast them in a close vessel, keeping them in continual motion. Particular care must be taken that they may not be burnt, or roasted to excess. Grind it like other coffee, and either use it alone, or mix with it a small quantity of foreign coffee. The seeds of the flower de luce, or common water-flag, being roasted in the same manner as coffee, very much resemble it in colour and flavour. Coffee made of these seeds is extremely wholesome, in the proportion of an ounce to a pint of boiling water.

#### *Fuel.*

COALS constitute a principal article of domestic convenience, especially during the severity of winter. At that season, they frequently become extremely scarce, and are sold at an extravagant price. To remedy this evil in some measure, take two-thirds of soft clay which is free from stones, and work it into three or four bushels of small coals previously sifted: form this composition into balls or cakes, about three or four inches in diameter, and let them be thoroughly dried. When the fire burns clear, place four or five of these cakes in the front of the



grate, where they will soon become red, and yield a clear and strong heat, till they are totally consumed. The expence of a ton of this composition is but trifling, when compared with that of a chaldron of coals, as it may be prepared at one-fourth of the cost, and will be of greater service than a chaldron and a half of the latter. Coal-dust worked up with horse-dung, cow-dung, saw-dust, tanner's waste, or any other combustible matter that is not too expensive, will also be found a saving in the article of fuel. Nearly a third of the coals consumed in London might be saved, if the coal-ashes were preserved instead of being thrown into the dust-bins, and afterwards mixed with an equal quantity of small coal, moistened with water. This mixture thrown behind the fire, with a few round coals in front, would save the trouble of sifting the ashes, and make a warm and pleasant fire.

#### *Starch.*

PEEL and rasp a quantity of potatoes; put the pulp into a coarse cloth between two boards, and press it into a dry cake. The juice pressed from the potatoes is then to be mixed with an equal quantity of water, and in about an hour's time, it will deposit a substance which may be used as starch. A similar article may be obtained from horse chesnuts. Having pared off the brown rind very carefully, the nuts are then to be grated fine, and put into cold water. The pulp, when formed, is to be washed through a hair sieve, and afterwards through a finer sieve, constantly adding clean water to prevent any of the starch adhering to the pulp; allowing four gallons of water to a pound of starch. It is then to be passed through some fine gauze or muslin, to clear it of all impurities. After this operation is performed it may be dried before the fire, or baked in an oven.

#### *Tea.*

IF betony be gathered and dried, before it begins to flower, it will be found to have the taste of tea, and all its good qualities, without any of its bad ones: it is also considered as a cure for the head-ach. Hawthorn leaves dried, two parts, and sage and balm one part, mixed together, will make a very wholesome tea for nervous



people. An infusion of ground ivy, mixed with a few flowers of lavender, and flavoured with a drop or two of lemon juice, will make an agreeable substitute for common tea. Various other vegetables might also be employed for this purpose; such as sage, balm, peppermint, and similar spicy plants; the flowers of the sweet wood-roof, those of the burnet, or pimpernel rose; the leaves of peach and almond trees; the young and tender leaves of bilberry and common raspberry; and the blossoms of the black thorn, or sloe tree; most of which, when carefully gathered and dried in the shade, especially if they be managed like Indian tea leaves, bear a great resemblance to the foreign teas, and are at the same time of superior flavour and salubrity.

#### *Vinegar.*

A CHEAP sort of vinegar for common use may be made of the refuse of the bee-hives, after the honey is extracted. Put the broken combs into a vessel, and add two parts of water: expose it to the sun, or keep it in a warm place. Fermentation will succeed in a few days, when it must be well stirred and pressed down to make it soak; and when the fermentation is over, the matter is to be laid upon sieves to drain. The yellow liquor, which forms at the bottom of the vessel must be removed, the vessel well cleaned, and the liquor, which has been strained, is to be returned to the vessel. It will immediately begin to turn sour, should be covered with a cloth, and kept moderately warm. A pellicle will be formed in the surface, beneath which the vinegar acquires strength: it must be kept standing for a month or two, and then put into a cask. The bung-hole should be left open, and the vinegar will soon be fit for use. The prunings of the vine, being bruised and put into a vat or mash tub, and boiling water poured on them, will produce a liquor of a fine vinous quality, which may be used as vinegar.

#### *Wine.*

USEFUL family wine may be made of the elder, or common birch-tree, which grows spontaneously in many parts of the country, and is often found on moors and



other spots of barren ground. While the sap is rising, in the beginning of March, holes should be bored in the body of the tree, and faucets of elder placed in them to carry away the liquor. If the tree be large, it may be tapped in several places, and one branch has been known to yield a gallon in a day. The sap is to be boiled with sugar in the proportion of four pounds to a gallon, and to be fermented and treated in the same manner as other home made wines. It is recommended for scorbutic complaints, and other impurities of the blood.

*Yeast.*

A VALUABLE substitute for this necessary article may be derived from a composition of potatoes. Boil and peel some of a mealy sort, and mash them fine, adding as much water or beer as will reduce them to the consistency of common yeast. To every pound of potatoes, add two ounces of coarse sugar; and, when just warm, stir it up with two spoonfuls of yeast. Keep it warm till the fermentation is over, and in twenty-four hours it will be fit for use. The sponge should be set eight hours before the bread is baked. A pound of potatoes will make about a quart of yeast, which will keep very well for three months. See also page 104.



## HOW TO DETECT ADULTERATION

IN

### *Common Articles of Consumption.*

IN proportion to the demand of any commodity, is the temptation to debase and adulterate; and this nefarious art has, in modern times, been carried to such an extent, that it is almost considered as an essential qualification to those whose business it is to supply others with the common necessities, as well as with the luxuries of life. As the health of families and individuals, however, depends so much on the purity and wholesomeness of their diet, it is of the utmost consequence to be able to detect the deleterious ingredients with which it frequently abounds; and for this purpose, the following directions are subjoined.

#### *Beer.*

WHOLESOME beer ought to be of a bright colour, and perfectly transparent, neither too high nor too pale. It should have a pleasant and mellow taste, sharp and agreeably bitter, without being hard or sour. It should leave no particular sensation on the tongue; and, if drank in any considerable quantity, it must neither produce speedy intoxication, with the usual effects of sleep, nausea, head-ach, langour, &c.; nor should it be retained too long, or be too quickly discharged. If beer, purchased at the ale-house, be suspected of having been adulterated with the infusion of vitriol, for the purpose of adding to its strength, it may be discovered by putting in a few nut galls, which will immediately turn it black, if it have been so adulterated.



*Bread.*

BAKER's bread is too frequently mixed with a quantity of alum, in order to give it a superior whiteness, but which is highly injurious to health. Make a solution of lime in aqua fortis, steep the suspected bread in water, and add a little of the solution to it. If the bread be bad, the acid which was combined with the alum will form a precipitate or chalky concretion at the bottom of the vessel. When much alum is mixed with bread, it may easily be distinguished by the eye; two loaves so adulterated will stick together in the oven and break from each other with a much smoother surface, where they had adhered, than those loaves do which contain no alum.

*Flour.*

MEALMEN and millers have been accused of adding chalk, lime, and whiting to the flour; and there is reason to suspect that this practice is but too prevalent. Adulterated meal or flour are generally whiter and heavier than the good, and may be ascertained by the following experiment. Mix a little good vinegar or the juice of a lemon with some flour: if the flour be genuine, the liquor will be at rest; but if there be a mixture of chalk or whitening, it will produce a fermentation. Or pour boiling water on some slices of bread, and drop on it some spirits of vitriol. Put them in the flour; and if there be any of these ingredients in it, a violent hissing will ensue. Vitriol alone, dropped on a small quantity of bread or flour, will discover whether they be adulterated or not.

Good flour may be known by the quantity and quality of glutinous matter it contains, and which will appear when it is kneaded into dough. Take four ounces of fine flour, mix it with water, and work it together till it forms a thick paste. The paste is then to be well washed and kneaded with the hands under the water, and the water to be renewed till it cease to become white by the operation. If the flour was sound, the paste which remains will be glutinous and elastic; if heated, it will be brittle; and if in a state of fermentation, no glutinous matter will be produced.



*Hair Powder.*

To know whether hair-powder be adulterated with lime, put a little of the powder of sal-ammoniac into it, and stir it up with some warm water. If the powder has been adulterated with lime, a strong smell of alkali will arise from the mixture.

*Perfumery.*

OIL of lavender and other essences are frequently adulterated with a mixture of the oil of turpentine, which may be discovered by dipping a piece of paper or rag into the oil to be tried, and holding it to the fire. The fine scented oil will quickly evaporate, and leave the smell of the turpentine distinguishable, if the essence has been adulterated with this ingredient.

*Spirits.*

GOOD pure spirits ought to be perfectly clear, pleasant, and strong, though not of a pungent odour, and somewhat of a vinous taste. To try the purity of spirits, or whether they have been diluted with water, see whether the liquor will burn away without leaving any mixture behind, by dipping in a piece of writing paper, and holding it to the candle. As pure spirit is much lighter than water, place a hollow ivory ball into it: the deeper the ball sinks, the lighter the liquor, and consequently more spiritous.

*Wine.*

THE moderate use of wine is highly conducive to health, especially in weak and languid habits, and in convalescents who are recovering from the attacks of malignant fevers. Hence, it forms an extensive article of commerce, and immense quantities are consumed in this country; but no article is more capable of being adulterated, or producing more pernicious effects on the human constitution, and therefore it requires the strictest attention. In order to expose such adulterations, and preserve from their fatal consequences, we shall communicate a few simple means by which the fraud may be discovered, both by the taste and by the eye.



If new white wine be of a sweetish flavour, and leave a certain astringency on the tongue ; if it have an unusually high colour, which is disproportionate to its nominal age and real strength ; or if it have a strong pungent taste resembling that of brandy or other ardent spirits, such liquor may be considered as adulterated.

When old wine presents either a very pale or a very deep colour, or possesses a very tart or astringent taste, and deposits a thick crust on the sides or bottom of glass vessels, it has then probably been coloured with some foreign substance ; and which may be easily detected by passing the liquor through filtering paper, when the colouring ingredients will remain on the surface. The fraud may also be discovered by filling a small phial with the suspected wine, and closing its mouth with the fingers : the bottle is then to be inverted, and immersed into a bason of pure water. The fingers being withdrawn, the tinging or adulterating matter will pass into the water, so that the former may be observed sinking to the bottom by its greater weight.

Wines becoming tart or sour, are frequently mixed with the juice of carrots and turnips ; and if this do not recover the sweetness to a sufficient degree, alum or the sugar of lead is sometimes added ; but which cannot fail to be productive of the worst effects, and will certainly operate as slow poison. To detect the alum, let the suspected liquor be mixed with a little lime-water : at the end of ten or twelve hours, the composition must be filtered ; and if chrystals be formed, it contains no alum. But if it be adulterated, the sediment will split into small segments, which will adhere to the filtering paper on which it is spread.

In order to detect the litharge or sugar of lead, a few drops of the solution of yellow orpiment and quick lime should be poured into a glass of wine : if the colour of the liquor change, and become successively dark red, brown or black, it is an evident proof of its being adulterated with lead. As orpiment is poisonous, it would be much better to use a few drops of vitriolic acid for this purpose, which should be introduced into a small quantity of the suspected liquor. This will cause the lead to sink to the bottom of the glass, in the form of a



white powder. A solution of hepatic gas in distilled water, if added to wine sophisticated with lead, will produce a black sediment, and thus shew the smallest quantity of that poisonous metal; but in pure wine, no precipitation will take place.

The following preparation has been proved to be a sufficient test for adulterated wine or cyder. Let one drachm of the dry liver of sulphur, and two drachms of the cream of tartar be shaken in two ounces of distilled water, till the whole become saturated with hepatic gas: the mixture is then to be filtered through blotting paper, and kept in a phial close corked. In order to try the purity of wine, about twenty drops of this test are to be poured into a small glass: if the wine only become turbid with white clouds, and a similar sediment be deposited, it is then not impregnated with any metallic ingredients. But if it turn black or muddy, its colour approach to a deep red, and its taste be at first sweet, and then astringent; the liquor certainly contains the sugar, or other pernicious preparation of lead. The presence of iron is indicated by the wine acquiring a dark blue coat, after the test is put in, similar to that of pale ink; and if there be any particles of copper or verdigris, a blackish grey sediment will be formed.

A small portion of sulphur is always mixed with white wines, in order to preserve them; but if too large a quantity be employed, the wine thus impregnated becomes injurious. Sulphur, however, may be easily detected; for if a piece of an egg-shell, or silver, be immersed in the wine, it instantly acquires a black hue. Quick lime is also frequently mixed with wine, for imparting a beautiful red colour: its presence may be ascertained by suffering a little wine to stand in a glass for two or three days; when the lime, held in solution, will appear on the surface in the form of a thin pellicle or crust.

The least hurtful, but most common adulteration of wine is that of mixing it with water, which may be detected by throwing into it a small piece of quick lime. If it slack or dissolve the lime, the wine have been diluted; but if the contrary, which will seldom be the case, the liquor may be considered as genuine.



## BEST METHOD OF CLEANING VARIOUS ARTICLES.

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AS cleanliness in every department is a most essential requisite to an accomplished housekeeper, and as various domestic articles are difficult to manage, or may occasion much trouble to keep in proper order, a little assistance in the business will not appear unnecessary, especially to the less experienced, whose labour may in some instances be saved, or directed with better success.

### *Alabaster.*

THE proper way of cleaning elegant chimney pieces, or other articles made of alabaster, is to reduce some pumice stones to a very fine powder, and mix it up with verjuice : let it stand two hours, then dip into it a sponge, and rub the alabaster with it ; wash it with fresh water and a linen cloth, and dry it with clean linen rags.

### *Bottles.*

THE common practice of cleaning glass bottles with shot is highly improper ; for if through inattention any of it should remain, when the bottles are again filled with wine or cyder, the metal will be dissolved, and the liquor impregnated with its pernicious qualities. A few ounces of pot-ash, dissolved in water, will answer the purpose much better, and clean a great number of bottles. If any impurity adhere to the sides, a few pieces of blotting paper put in the bottle, and shaken with the water, will remove it in an expeditious manner. Another way



is to roll up some pieces of blotting paper, soak them in soap and water, put them into bottles or decanters with a little warm water, and shake them well for a few minutes; after this they will only require to be rinsed and dried.

#### *Brass.*

BRASS vessels, especially such as are used for culinary purposes, are constantly in danger of contracting verdigris. To prevent this, instead of wiping them dry in the usual manner, let them be frequently immersed in water, and they will be preserved safe and clean.

#### *Carpets.*

To clean a Turkey carpet, beat out all the dust with a stick; and if it be stained, take out the spots with sorrel or lemon juice. Wash it in cold water, and hang it in the open air a night or two to dry; then rub it all over with the crumb of a hot loaf, and its colour will be revived.

#### *Coppers.*

IN domestic economy, the necessity of keeping copper vessels always clean, is generally acknowledged; but it may not perhaps be so generally known, that fat and oily substances, and vegetable acids, do not attack copper while hot; and therefore, that if no liquor were suffered to remain and grow cold in copper vessels, they might be used for every culinary purpose with perfect safety. The object is to clean and dry the vessels well before they turn cold.

#### *Feathers.*

FEATHER beds may be cleared of dust and dirt by beating them well with a stick in the open air; but when the feathers have not been sufficiently cleared of the animal oil which they contain, they will require a different treatment. Dissolve a pound of quick lime in every gallon of water, and pour off the infusion at the time it is wanted. Put the feathers to be cleaned into another tub, and add a sufficient quantity of the lime water to cover the feathers, which require to be well soaked and stirred for three or four days: after this, the foul liquor should



be separated from the feathers, by laying them in a sieve. They are then to be washed in clean water, shaken and dried on nets, and exposed as much as possible to the open air. The feathers being thus prepared, will want nothing more than beating for immediate use.

#### *Floor-Cloths.*

AFTER sweeping and cleaning the floor cloths with a broom and wet flannel, wet them over with milk, and rub them with a dry cloth till they are beautifully white. This will be found a better mode of treatment than rubbing them with a waxed flannel, which renders them slippery, and liable to be clogged with dust and dirt.

#### *Glasses.*

To restore the lustre of glasses, which have been tarnished by age or accident, strew on them some fullers' earth, carefully powdered and cleaned from sand and dirt, and rub them gently with a linen cloth or a little putty.

#### *Gold.*

To clean gold, and restore its lustre, dissolve a little sal-ammoniac in urine : boil the gold in it, and it will soon appear brilliant. To clean gold and silver lace, sew it up in a linen cloth, and boil with it two ounces of soap in a pint of water : afterwards wash the lace in clear water. When tarnished its lustre may be restored by only rubbing it with a little warm spirits of wine.

#### *Mahogany.*

MAHOGANY furniture may be cleaned and improved, by taking three-penny-worth of alkanet-root, one pint of cold-drawn linseed oil, and two penny-worth of rose pink ; or a part only of the alkanet and rose pink may be added, if the pinky shade occasioned by them should be disagreeable. These ingredients are put together into a pan, to stand all night : the mixture is then rubbed on table and chairs, and suffered to remain one hour. After this, it is to be rubbed off with a linen cloth, and it will leave a beautiful gloss on the furniture.



*Marble.*

CHIMNEY-PIECES, or marble slabs, may be cleaned with muriatic acid, either diluted or in a pure state. If too strong it will deprive the marble of its polish, but may be restored by the use of a piece of felt and a little putty powdered, rubbing it on with clean water. Another method is, making a paste of a bullock's gall, a gill of soap lees, half a gill of turpentine, and a little pipe-clay. The paste is then applied to the marble, and suffered to remain a day or two: it is afterwards rubbed off, and applied a second or third time, to render the marble perfectly clean and give it the finest polish.

*Mattrasses.*

CUSHIONS, mattrasses, and bed-clothes stuffed with wool, are particularly liable to be impregnated with what is offensive and injurious, from persons who have experienced putrid and inflammatory fevers, and cannot therefore be too carefully cleaned, carded, and washed. It would also be proper frequently to fumigate them with vinegar, or muriatic gas. If the articles be infested with insects, dissolve a pound and a half of alum, and as much cream of tartar, in three pints of cold water, immerse the wool in it for several days, and then let it be washed and dried. This operation will preserve the insects from attacking it in future.

*Paintings.*

OIL paintings frequently become smoked or dirty, and require to be treated with the greatest care. Dissolve a little common salt in some stale urine; dip a woollen cloth in the liquid, and rub the paintings over with it till they are quite clean. Then wash them with a sponge and clean water, dry them gradually, and rub them over with a clean cloth.

*Paper.*

To remove spots of grease from paper, mix together a dust of sulphur and burnt rock-alum; wet the spot a little, rub it gently with the finger dipped in the powder,



and it will presently disappear. Pipe-clay, scraped and laid on both sides of the paper where the stain is, passing over it a heated ironing-box, with a piece of paper under it, will soon discharge the grease.

*Paper-hangings.*

BLOW off all the dust from the paper to be cleaned, with a pair of bellows, beginning at the top of the room. Take some pieces of bread two days old, and rub it gently on the paper, till the upper part of the room is cleaned all round; continue the operation downwards till the whole is finished. Care must be taken not to rub the paper too hard, and the pieces of bread must be renewed as soon as they begin to be soiled.

*Pavements.*

FOR cleaning stone stairs, and halt pavements, boil together half a pint each of size and stone-blue water, with two table-spoonfuls of whiting, and two cakes of pipe-clay, in about two quarts of water. Wash the stones over with a flannel slightly wetted in this mixture; and, when dry, rub them with a flannel and a brush.

*Pewter and Tin.*

DISH-COVERS and pewter requisites should be wiped dry immediately after being used, and kept free from steam or damp, which would prevent much of the trouble in cleaning them. Where the polish is gone off, let the articles be first rubbed on the outside with a little sweet oil, laid on a piece of soft linen cloth: then clear it off with pure whitening on linen cloths, which will restore the polish.

*Polished Stoves.*

STEEL or polished stoves may be well cleaned in a few minutes, by using a piece of fine-corned emery-stone, and afterwards polishing with flour of emery or rotten-stone. If stoves or fire-irons have acquired any rust, pound some glass to fine powder; and, having nailed some strong woollen cloth upon a board, lay upon it a thick coat of gum water, and sift the powdered glass upon it, and let it dry. This may be repeated as often as is necessary to form a sharp surface, and with this the rust



may be easily rubbed off; but care must be taken to have the glass finely powdered, and the gum well dried, or the polish on the irons will be injured. Fire-arms, or similar articles, may be kept clean for several months, if rubbed with a mixture consisting of one ounce of camphor dissolved in two pounds of hog's lard, boiled and skimmed, and colored with a little black lead. The mixture should be left on twenty-four hours to dry, and then rubbed off with a linen cloth.

#### *Plate.*

WHITENING, properly purified from sand, applied wet and rubbed till dry, is one of the safest and cheapest of all plate powders, many of which are highly injurious to the silver. Brass locks, and some articles of silver difficult to clean, may be boiled a little in three pints of water, with an ounce of hartshorn powder, and afterwards dried by the fire. Some soft linen rags should at the same time be boiled in the liquid; and when dry, they will assist in cleaning the articles, which may afterwards be polished with a piece of soft leather.

#### *Steel.*

THE method of cleaning and polishing steel, is to oil the rusty parts, and let it remain in that state two or three days: then wipe it dry with clean rags, and polish with emery, or pumice-stone, or hard wood. After the oil is cleared off, a little fresh lime finely powdered will often be found sufficient: but where a higher polish is required, it will be necessary to use a paste composed of finely levigated blood-stone and spirits of wine. See *Polished Stoves.*

#### *Wainscots.*

DIRTIED painted wainscots may be cleaned with a sponge wetted in potatoe water, and dipped in a little fine sand. Grate a few raw potatoes into water, run it through a sieve, and let it stand to settle; the clear liquor will then be fit for use. If applied in a pure state, without the sand, it will be serviceable in cleaning oil paintings, and similar articles of furniture.



## CLEANING AND IMPROVING OF WEARING APPAREL.

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AMONG other articles of domestic economy, it would not be improper to notice those relating to wearing apparel, which form so essential a part of the expenditure, and require so much the care and attention of a superintendant of the family. Clothes are liable to injury from various accidents, as well as capable of being rendered more useful and comfortable : and, in many instances, they are utterly spoiled for want of proper management. A few hints on this subject, therefore, will not be unacceptable to those who consult exterior appearance, or the convenience of a sound economy.

### *Boots.*

PERSONS who travel much, or are often exposed to the weather, must be sensible of the importance of being provided with boots that will resist the wet. The following is a composition for preserving leather, the good effects of which are sufficiently ascertained. One pint of drying oil, two ounces of yellow wax, two ounces of spirits of turpentine, and half an ounce of Burgundy pitch, should be carefully melted together over a slow fire ; with this mixture, new shoes and boots are rubbed in the sun, or at some distance from the fire, with a sponge or brush, the operation is to be repeated as often as they become dry, until they be fully saturated. In this manner, the leather becomes impervious to wet, the shoes or boots last much longer than those of common leather, acquire such softness and pliability that they never shrivel or grow hard, and in that state are the most effectual preservation against wet and cold. It is necessary to observe, however, that boots or shoes thus prepared, ought not to be worn till they are become perfectly dry



and flexible, otherwise the leather will be too soft, and the boots unserviceable.

*Boot Tops.*

MANY of the compositions sold for the purpose of cleaning and restoring the colours of boot-tops, are not found to answer the end, and are often injurious to the leather. A safe and easy preparation is made of a quart of boiled milk, which, when cold, is to be mixed with an ounce of the oil of vitriol, and an ounce of the spirits of salts shaken well together; an ounce of red lavender is then added, and the liquid is applied to the leather with a sponge. Or, mix a dram of oxy-muriate of potash with two ounces of distilled water, and when the salt is dissolved, add two ounces of muriatic acid; then shake together in another phial, three ounces of rectified spirits of wine, with half an ounce of the essential oil of lemon, and unite the contents of the two phials, keeping the liquid closely corked for use: it is to be applied with a clean sponge, and dried gently, after which the tops may be polished with a proper brush, so as to appear like new leather. This genuine composition will readily take out grease, or any kind of spots from leather or parchment, and may be fully relied on as producing this desirable effect.

*Coats.*

To render great coats water-proof, it is only necessary to melt an ounce of white wax in a quart of spirits of turpentine; and, when thoroughly mixed and cold, dip the coat in and hang it up to dry. By this cheap and simple process, any kind of cloth may be rendered impenetrable to the hardest rains, without sustaining and injury.

*Gloves.*

LEATHER gloves may be repaired, cleaned, and dyed to a fine yellow, by steeping a little saffron in boiling water for above twelve hours; and, having slightly sewed up the tops of the gloves, to prevent the dye from staining the insides, wet them over with a sponge or soft brush dipped in the liquid. A tea-cupful will be sufficient for a single pair.



*Hats.*

GENTLEMEN's hats are often damaged by a shower of rain, which takes off the gloss and leaves them spotted. To prevent this, shake out the wet as much as possible, wipe the hat carefully with a clean handkerchief, observing to lay the beaver smooth; then fix the hat in its original shape, and hang it at a distance from the fire to dry. Next morning, brush it several times with a soft brush in the proper direction, and the hat will have sustained but little injury. A flat iron moderately heated and passed two or three times gently over the hat, will raise the gloss and give the hat its former good appearance.

*Leather.*

To discharge grease from articles made of leather, apply the white of an egg, let it dry in the sun, and then rub it off. A paste made of dry mustard, potatoe meal, and two spoonsful of the spirits of turpentine, applied to the spot, and rubbed off when dry, will be found to answer the purpose. If not, cleanse it with a little vinegar. Tanned leather is best cleaned with nitrous acid and salts of lemon, diluted with water, and afterwards mixed with skimmed milk. The surface of the leather should first be cleaned with a brush and soft water, adding a little free sand, and then repeatedly scoured with a brush dipped in the nitrous mixture. It is afterwards to be cleaned with a sponge and water, and left to dry.

*Linen.*

LINEN in every form is liable to all the accidents of mildew, iron moulds, ink spots, and various other stains, which prove highly injurious, if not speedily removed. In case of mildew, rub the part well with soap, then scrape and rub on some fine chalk, and lay the linen out to bleach; wet it a little now and then, and repeat the operation if necessary. Ink spots and iron moulds may be removed, by rubbing them with the salt of sorrel, or weak muriatic acid, and laying the part over a tea-pot or kettle of boiling water, at the same time to be affected by



the steam. Or some crystals of tartar powdered, and half the quantity of alum, applied in the same manner, will be found to extract the spots. The spirits of salts diluted with water, will remove iron moulds from linen; and sal-ammoniac with lime, will take out the stains of wine. Fruit stains may generally be removed by wetting the part with water and exposing it to the fumes of brimstone. When ink has been suddenly spilled on linens, wet the place immediately with the juice of sorrel or lemon, or vinegar, and rub it with hard white soap. Or to the juice add a little salts, steam the linen over boiling water and wash it afterwards in ley. If ink be spilled on a green table cloth or carpet, the readiest way will be to take it up immediately with a spoon, and by pouring on fresh water, while the spoon is constantly applied, the stains will soon be removed. Scorched linen may be restored by means of the following application: Boil two ounces of fuller's earth, an ounce of hen's dung, half an ounce of soap, and the juice of two onions, in half a pint of vinegar, till reduced to a good consistency. Spread the composition over the damaged part, let it dry on, and then wash it well once or twice; if the threads be not actually consumed by the scorch, the linen will soon be restored to its former whiteness.

#### *Shoes.*

THE best way of cleaning shoes in the winter time is to scrape off the dirt with the back of a knife, or with a wooden knife made for that purpose, while the shoes are wet, and wipe off the remainder with a wet sponge or piece of flannel: set them to dry at a distance from the fire, and they will afterwards take a fine polish. This will save much of the trouble in cleaning when the dirt is suffered to dry on, and applying a little sweet oil occasionally, the leather will be prevented from growing hard.

To secure the soles of shoes or boots from being penetrated with rain or snow, melt a little bees' wax and mutton suet, and rub it slightly over the edges of the sole where the stitches are; this will be sufficient to repel the wet. Occasionally rubbing the soles with hot tar, and



sprinkling over it a small quantity of iron filings, will tend to fill up the pores of the leather and preserve the feet dry and warm in winter. The practice of pouring brandy or spirits into shoes or boots, with a view to prevent the effects of wet or cold is very pernicious, and often brings on inflammation of the bowels. The best remedy for damp feet is to bathe them in warm water; and if they become sore or blistered, rub them with a little mutton suet.

As many evils and inconveniences arise from the wearing of improper shoes, it may be necessary here to observe that an easy shoe, adapted to the size and shape of the foot, is of considerable consequence. The soles should be thick and their extremities round rather than pointed, in order to protect the toes from being injured by sharp stones or other rough substances that may occur in walking. Persons wearing narrow or fashionable shoes, merely for the sake of appearance, not only suffer immediate fatigue and langour when walking to a short distance, but are exposed to the pain and inconvenience of warts and corns, and numerous other maladies; while the want of dry and easy shoes checks the necessary perspiration, which extends its influence to other parts of the body. For children, a kind of half boots, such as may be laced above the ankles, are superior to shoes, as they not only have the advantage of fitting the leg, but are likewise not easily trodden down at the heels, and children can walk more firmly in them than in shoes.

#### *Silks.*

SILKS and cotton may be cleaned in the following manner, without any injury to their colour or texture: Grate two or three raw potatoes into a pint of clean water, and pass the liquid through a sieve; when it has stood to settle, pour off the clear part and it will be fit for use. Dip a clean sponge in the liquor, apply it to the silk till the dirt is well separated, and wash it several times in clear water. The coarse pulp of the potatoes, which does not pass the sieve, is of great use in cleaning worsted, curtains, carpets, or other coarse goods.

To take the stains of grease from silk or woollen, mix



together three ounces of spirits of wine, three of Fr  
chalk powdered, and five ounces of pipe clay, rub it  
the stain either wet or dry, and afterwards take it off with  
a brush. An equal quantity of spirits of wine and tur-  
pentine, mixed with pipe clay, will also effectually re-  
move spots or stains from cotton and silk. Sometimes  
a little of the spirits of turpentine alone will answer the  
purpose.

### *Silk Stockings.*

To clean silk stockings properly, it is necessary first  
to wash them in a lukewarm liquor of white soap, then  
to rinse them in clean water, and wash them again as be-  
fore. They are to be washed a third time in a stronger  
soap liquor, made hot and tinged with blueing, and rin-  
sed in clean water. Before they are quite dry, they are  
to be stoved with brimstone, and afterwards polished  
with glass upon a wooden leg. Gauzes are whitened in  
the same manner, only a little gum is put in the soap  
liquor before they are stoved.

### *Velvets.*

WHEN the pile of velvet requires to be raised, it is  
only necessary to warm a smoothing iron, cover it with  
wet cloth, and hold it under the velvet; the vapour  
arising from the wet cloth will raise the pile of the velvet,  
with the assistance of a wisk gently passed over it. For  
spots and stains in velvet, bruise some of the plant called  
soap-wort, strain out the juice, and add to it a small  
quantity of black soap. Wash the stain with this liquor  
and repeat it several times after it has been allowed to  
dry. To take wax out of velvet, rub it frequently with  
hot toasted bread.

### *Woollen.*

IF woollen cloths be spotted with oil or grease, the  
readiest way is to rub on some fuller's earth or pipe clay a  
little moistened, and brush it out when dry. When the  
spot is occasioned by wax and tallow, it is necessary to  
heat the part carefully with an iron, while the cloth is  
drying; and in some instances, bran or raw starch may  
be used to advantage. Grease spots may be removed by



using soap and water with a tooth brush, and cleansing the part with a wet sponge.

To take out all spots in cloths, stuff, and hats, whether from pitch, paint, or grease, the following mixture is perhaps the most effectual. Cut a lemon into two quarts of spring water, add a small spoonfull of fine potash, and shake them well together: after standing all day in the sun, strain off the liquor. Rub some of it on the spot, and wash it with clean water; if the cloth be of a deep colour, dilute a spoonful of the liquor with a little water, to prevent the colour being injured. This preparation will answer for silk, cotton, or linen, as well as for woollen cloths.



## CEMENTS.

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THE destruction that is made of crockery, and other articles of brittle ware, is frequent subject of complaint in most families ; and though we cannot prevent such mischances, yet the damage may in some instances be repaired by the use of proper cement. We shall therefore notice a few common articles of this description, in which some expence and inconveniences may be avoided.

### *Boilers.*

COPPERS and boilers are apt to become leaky, when they have been joined or mended, or from bruises, which sometimes render them unfit for use. In this case, a cement of pounded quick lime, mixed with ox's blood, applied fresh to the injured part, will be of great advantage and very durable. A valuable cement may also be made of equal parts of vinegar and milk mixed together so as to produce a curd : the whey is then put to the whites of four or five eggs after they have been well beaten, and the whole reduced to a thick paste by the addition of some quick lime finely sifted. This composition applied to cracks or fissures of any kind, and properly dried, will resist the effects of fire and water.

### *China.*

A common cement for broken china may be made from a mixture of equal parts of glue, white of an egg, and white lead. The juice of garlic, bruised in a stone mortar, is a remarkably fine cement for broken glass or china ; and if carefully applied, will leave no mark behind it.



Isinglass glue mixed with a little fine chalk will answer the purpose, if the articles be not required to endure heat or moisture.

*Earthenware.*

AN ounce of dry lean cheese grated fine, and an equal quantity of quick lime mixed well together in three ounces of skimmed milk, will form a good cement for any articles of broken earthenware, when the rendering of the joint visible is reckoned of no consequence. A cement of the same nature may be made of quick lime tempered with the curd of milk, but the curd should either be made of whey or butter milk. This cement, like the former, requires to be applied immediately after it is made, and will effectually join any kind of earthenware or china.

*Glass.*

BROKEN glass may be mended with the same cement as china, or if it be only cracked, it will be sufficient to moisten the part with the white of an egg, strewing it over with a little powdered lime, and instantly applying a piece of fine linen. Another cement for glass is prepared from two parts of litharge, one of quick lime, and one of flint glass, each separately and finely powdered; and the whole worked up into a paste with drying oil. This compound is very durable, and acquires a greater degree of hardness when immersed in water.

*Hones.*

FOR joining them together, or cementing them to their frames, melt a little common glue without water, with half its weight of rosin, and a small quantity of red ochre.

*Iron pots.*

To cure cracks or fissures in iron pots or pans, mix some finely sifted lime with white of eggs well beaten, till reduced to a paste, then add some iron file dust, and apply the composition to the injured part; it will soon become hard and fit for use.



*Marble.*

ALABASTER, marble, or other stones, may be strongly cemented together in the following manner: Melt two pounds of bees' wax, and one pound of rosin, take about the same quantity of marble or other stones to be joined, reduce it to a powder, and stir it well together with the melted mixture, then knead the mass in water, till the powder is thoroughly incorporated with the wax and rosin. The parts to be joined must be heated and made quite dry, and the cement made hot when applied. Melted sulphur, laid on fragments of stone previously heated, will make a firm and durable cement. Little deficiencies in stones or corners that have been snipped or broken off, may be supplied with some of the stone powdered and mixed with melted sulphur; but care must be taken to have both parts properly heated.

*Paper.*

LADIES' dressing boxes, and other curious articles which require layers of paper to be cemented together, are to be made of a beautiful white cement of rice flour, blended with cold water, and afterwards gently boiled. This will be found in every respect preferable to common paste, for almost every purpose to which that article is usually applied, being much stronger and more elegant. Two parts of isinglass and one of gum arabic, dissolved in a small quantity of proof spirit by a very gentle heat, will form a good cement for silk or paper.

*Troughs.*

WATER troughs of various kinds, which require to be rendered impervious to the wet, may be lined with a strong cement of gypsum and quick lime, mixed up with water. Four-fifths of pulverised coal or charcoal, and one-fifth of quick lime, well mixed together, and infused in boiling pitch or tar, will also form a useful cement for this purpose. It requires to be of the mixture of thin mortar, and applied hot with a trowel.



*Wood.*

AN excellent glue, superior to the common sort, and suitable for joining broken furniture of any kind of wood, may be made of an ounce of isinglass dissolved in a pint of brandy. The isinglass should be pounded, dissolved by gentle heat, strained through a piece of muslin, and kept in glass closely stopped. When required for use, it should be dissolved with moderate heat, and applied the same as common glue; its effect is so powerful as to join those parts of wood stronger than the wood itself, but should not be exposed to damp or moisture.



## PERFUMERY.

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VARIOUS articles imposed on the public, under the description of cosmetics and perfumes, consist of metallic engredients which are highly injurious to health. The safest way therefore, as well as the cheapest, is to prepare these articles at home, of such productions as the gardener generally affords, and which will be found to answer the purpose of foreign aromatics. Jessamines, tube-roses, lavender, and other odoriferous plants, may be so prepared as to form an agreeable variety, and yield an abundant fragrance, without endangering the constitution by the use of any foreign mixture. As the simplest perfume is, however, at best an article of luxury, and may prove injurious, particularly to nervous habits, we can only recommend a sparing use of what might otherwise be considered as agreeable and elegant.

### *Aromatic Vinegar.*

Mix with common vinegar a quantity of powdered chalk or whitening sufficient to destroy the acidity; and when the white sediment is formed, pour off the insipid liquor. The powder is then to be dried, and some oil of vitriol poured upon it as long as white acid fumes continue to ascend. This substance forms the essential ingredient, the fumes of which are particularly useful in purifying rooms and places where any contagion is suspected.



*Essence of Flowers.*

SELECT a quantity of the petals of any flowers which have an agreeable fragrance, lay them in an earthen vessel, and sprinkle a little fine salt upon them: then dip some cotton into the best Florence oil, and lay it thin upon the flowers, continue a layer of flowers and a layer of cotton till the vessel is full. It is then to be closed down with a bladder, and exposed to the heat of the sun; in about a fortnight a fragrant oil may be squeezed away from the whole mass, which will yield a rich perfume.

*Essence of Lavender.*

TAKE the blossoms from the stalks in warm weather, and spread them in the shade for twenty-four hours on a linen cloth, then bruise and put them in warm water, and leave them closely covered in a still for four or five hours near the fire. After this the blossoms may be distilled in the usual way.

*Essence of Soap.*

FOR washing or shaving, the essence of soap is very superior to what is commonly used for these purposes, and a very small quantity will make an excellent lather. Mix two ounces of salt of tartar with half a pound of soap finely sliced, put them into a quart of spirits of wine in a bottle that will contain twice the quantity. Tie it down with a bladder, prick a pin through the bladder to allow the air to escape, set it to digest in a gentle heat, and shake up the contents. When the soap is dissolved, filter the liquors through some paper to free it from impurities, and scent it with burgamot or essence of lemon.

*Hungary Water.*

PUT some rosemary flowers into a glass retort, and pour on them as much spirits of wine as the flowers will imbibe. Dilute the retort well, and let the flowers stand for six days; then distil it in a sand heat.



*Incense.*

COMPOUND in a marble mortar great quantities of lignum rhodium and anise, with a little powder of dried Seville orange peel and gum benzoin. Add some gum dragon dissolved in rose water, and a little civet; beat the whole together, form the mixture into small cakes, place them on paper to dry. One of those cakes being burnt, will diffuse an agreeable odour throughout the largest apartment.

*Lavender Water.*

PUT a pound of lavender blossoms into a quart of water, and set them in a still over a slow fire; distil it off very gently till the water is all exhausted; repeat the process a second time, and cork it down close in bottles.

*Milk of Roses.*

MIX an ounce of oil of almonds with a pint of rose water, and then add ten drops of the oil of tartar.

*Pomatum.*

HOGS lard melted, and washed in clean water, laid an inch thick in a dish, and strewed over with jessamine flowers, will imbibe the scent, and make a very fragrant pomatum. For soft pomatum, the hard is to be cut in small pieces, covered with spring water for several days, and the water frequently removed. When the hard is well cleaned and whitened, melt it over a clear fire, strain it well, and add to it a little essence of lemon.

*Rose Water.*

WHEN the roses are full blown, pick off the leaves carefully, and allow a peck of them to a quart of water. Put them in a cold still over a slow fire, and distil it very gradually: bottle the water, and cork it up in two or three days.

*Smelling Bottle.*

REDUCE to powder an equal quantity of sal-ammoniac and quick lime separately, put two or three drops of the essence of burgamot into a small bottle, then add the



other ingredients, and cork it close. A drop or two of ether will improve it.

*Wash.*

AN infusion of horse-rhadiſh in milk, makes one of the ſafeſt and beſt waſhes for the ſkin; or the freſh juice of houſe leek, mixed with an equal quantity of new milk or cream. Honey water made rather thick, ſo as to form a kind of varniſh on the ſkin, is a uſeful application in froſty weather, when the ſkin is liable to be chipped; and if it occaſions any irritation or uneaſineſs, a little fine flour or pure hair powder ſhould be duſted on the hands or face. A more elegant waſh may be made of four ounces of potaſh, four of roſe water, two ounces of brandy, and two of lemon juice, mixed in two quarts of water. A ſpoonful or two of this mixture put into the baſin, will ſcent and ſoften the waters intended to be uſed.

*Windsor Soap.*

CUT the beſt white ſoap into thin ſlices, melt it over a ſlow fire, and ſcent it with oil of carraway or any other agreeable perfume. Shaving boxes may then be filled with the melted ſoap, or it may be poured into a ſmall drawer or any other mould; and after it has ſtood a few days to dry, it may be cut into ſquare pieces ready for uſe.



## MANAGEMENT OF BEES.

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THE rich productions of these little insects, and the valuable purposes to which they may be applied, render them an object of considerable importance in rural economy, and it is truly astonishing, that it has been so little attended to by the inhabitants of this country. In Egypt, the cultivation of bees forms a leading object, and their productions constitute a part of its riches. About the end of October, when sustenance cannot be procured for them at home, the inhabitants of Lower Egypt embark their bees on the Nile, and convey them to the distant regions of Upper Egypt, when the inundation is withdrawn, and the flowers are beginning to bud. These insects are thus conducted through the whole extent of that fertile country; and after having gathered all the rich produce of the banks of the Nile, are reconducted home about the beginning of February.

In France also, floating bee-hives are very common. One barge contains from sixty to a hundred hives, which are well defended from the inclemency of the weather. Thus the owners float them gently down the stream, while they gather their honey from the flowers along its banks, and a little bee house yields the proprietors a considerable income. At other times they convey bees by land to places where honey and wax may be collected. The hives are fastened to each other by laths, placed on thin pack-cloth, which are drawn up on each side, and tied with pack-thread several times round their tops. Forty or fifty hives are then laid in a cart, and the owner takes them to distant places where the bees may feed and work. But without this



labour the industrious bee might be cultivated to great advantage, and thousands of pounds weight of wax and honey collected which now are suffered to be wasted on the desert air, or perish unheeded amidst the flowers of the field.

With a view of engaging the attention of the reader, and assisting his endeavours in cultivating the productions of nature, we shall enter into a few particulars relative to this useful tribe of insects.

*Their Internal Economy.*

A hive of bees may be considered as a populous city, containing thirty thousand inhabitants. This city is in itself a monarchy; composed of a *queen*; of males, which are the *drones*; and of working bees, called *neuters*. The combs are composed of pure wax, serving as a magazine for their stores, and a place to nourish their young. Between the combs there is a space sufficient for two bees to march abreast, and there are also transverse defiles by which they can more easily pass from one comb to another.

The queen bee is distinguishable from the rest by the form of her body. She is much longer, unwieldy, and of a brighter colour, and seldom leaves the parent hive; but when she goes to settle a new colony, all the bees attend her to the place she chooses. A hive of bees cannot subsist without a queen, as she produces their numerous progeny; and hence their attachment to her is unalterable. When a queen dies, the bees immediately cease working, consume their honey, fly about at unusual times, and eventually pine away, if not supplied with another sovereign. The death of the queen is proclaimed by a clear and uninterrupted humming, which should be a warning to the owner to provide the bees with another queen, whose presence will restore vigour and exertion; of such importance is a sovereign to the existence and prosperity of this community. It is computed that a pregnant queen bee contains about five thousand eggs, and that she produces from ten to twelve thousand bees in the space of two months.



Drones are smaller than the queen, but larger than the working bees, and when on the wing they make a greater noise. Their office is to impregnate the eggs of the queen after they are deposited in the cells ; but when this is effected, as they become useless to the hive, they are destroyed by the working bees and thrown out ; and having no sting, they are without the power of resistance. After the season of the increase of the bees is past, and when they attend to the collection of winter stores, every vestige of the drones is destroyed to make room for the honey. When drones are observed in a hive late in autumn, it is usually a bad sign.

Working bees compose the most numerous body of the state. They have the care of the hive, collect the wax and honey, fabricate the wax into combs, feed the young, keep the hive clean, and expel all strangers, and employ themselves in promoting the general prosperity. The working bee has two stomachs ; one to contain the honey, and another for the crude wax. Among the different kinds of working bees, those are to be preferred which are small, smooth, and shining, and of a gentle disposition.

*Situation of a Bee House.*

AN apiary or bee-house should front the south; in a situation neither too hot nor too cold. It should stand in a valley, that the bees may with greater ease descend loaded on their return to the hive ; and near the dwelling house, but at a distance from noise and offensive smells ; surrounded with a low wall, and in the vicinity of a brook or river. Where the bees cannot have the benefit of running water, they ought to be supplied with it in troughs provided with small stones, on which they may stand to drink. They cannot produce either combs, honey, or food for their maggots, without water ; but the neighbourhood of rivers or canals with high banks ought to be avoided, lest the bees should be blown into the water with high winds, and consequently perish.

Care should be taken to place the hives in a neighbourhood which abounds with such plants as will supply the bees with food ; such as the oak, the pine, fruit trees, furze, broom, mustard, clover, heath, and thyme, parti-



cularly borage, which produces an abundance of farina. The garden in which the bee-house stands should be well furnished with scent plants, and branchy shrubs, that the swarms which settle on them may be the more easily hived.

*Bee hives.*

COMMON bee hives made of straw are generally preferred, because they are not liable to be over-heated by the rays of the sun, will keep out the cold better than wood, and are cheaper than any other material. As cleanliness is of great consequence in the culture of these delicate and industrious insects, the bottom or floor of the hive should be covered with gypsum or plaster of Paris, of which they are very fond; and the outside of their habitation should be covered over with a cement made of two-thirds of cow dung, and one-third of ashes. This coating will exclude noxious insects, which would otherwise perforate and lodge in the straw, and secure the bees from cold and wet, while it exhales an odour which is very grateful to them. The inner part of the hive should be furnished with two thin pieces of oak, or peeled branches of lime tree, placed across each other at right angles, which greatly facilitates the construction of the combs, and supports them when filled with honey.

A good bee hive ought to be so constructed, as to be capable of being enlarged or contracted, according to the number of the swarm; to admit of being opened without disturbing the bees, either for the purpose of cleaning it, of freeing it from insects, of increasing or dividing the swarm, or for the admission of a stock of provisions for the winter. It should also admit of the produce being removed without injury to the bees, and be internally clean, smooth, and free from flaws. A hive of this description may easily be made of three or four open square boxes, fastened to each other with buttons or wooden pegs, and the joints closed with cement. The whole may be covered with a moveable roof, projecting over the boxes to carry off the rain, and kept firm on the top by a stone being laid upon it. If the swarm be not very numerous, two or three boxes will be sufficient.



They should be made of wood an inch thick, that the bees and wax may be less affected by the changes of the atmosphere; and may be about three inches in height, and six inches in the clear within. This hive is so easily constructed, that nothing is requisite but to join four boards together in the simplest manner, and a little cement will cover all defects.

Within the upper part of the boxes, two bars should be fixed across from one corner to another, to support the combs. At the lower end of each box in front, there must be an aperture or door about an inch and a half wide, and as high as is necessary for the bees to pass conveniently; the lowest is to be left open for a passage for the bees, and the others are to be closed by means of a piece of wood fitted to them. A hive thus constructed may be enlarged or diminished, according to the number of boxes, and a communication with the internal part can easily be effected by the removal of the cover.

#### *Hiving of bees.*

WHEN it is intended to introduce a swarm of bees into a new hive, it must be thoroughly cleaned, and the inside rubbed with virgin wax. A piece of clean honeycomb, made of very white wax and about nine inches long, should be hung on the cross bars near the top of the hive, to form a kind of nest to the bees, and excite them to continue their work. The new hive being thus prepared, is then to be placed under an old one before the bees begin to swarm, in such a manner as to be quite close, and to leave the bees no passage except into the new hive. As these insects generally work downwards, they will soon get into their new habitation; and when it is occupied by one half of the swarm, some holes must be made in the top of the old hive, and kept covered till the proper time of making use of them.

Preparation being thus made, we must take the opportunity of a fine morning, about eight or nine o'clock, at which time most of the bees are out gathering their harvest. The comb is to be cut through by means of a piece of iron wire, and the old hive separated from the new one. An assistant must immediately place the co-



ver, which should be previously fitted, upon the top of the new one. The old hive is then to be taken to the distance of twenty or thirty yards, and placed firm upon a bench or table, but so as to leave a free space both above and below. The holes at the top being opened, one of the new boxes is to be placed on the top of the old hive, having the cover loosely fastened on it; and is to be done in such a manner, by closing the intervals between them with linen cloths, that the bees on going out by the holes on the top of the old hive can only go into the new one.

In order to drive the bees into the new hive, some live coals must be placed under the old one, upon which some linen may be thrown, to produce a volume of smoke, and the bees being incommoded by it, will ascend to the top of the old hive, and at length will go through the holes into the new one. When they have nearly all entered, it is to be removed gently from the old hive, and placed under the box already mentioned, the top or cover having been taken off. If it should appear the next morning that the two boxes, of which the new hive is now composed, do not afford sufficient room for the bees, a third or fourth box may be added, under the others, as their work goes on, changing them from time to time so long as the season permits the bees to gather wax and honey,

When a new swarm is to be hived, the boxes prepared as above and proportioned to the size of the swarm, are to be brought near the place where the bees have settled. The upper box with the cover upon it, must be taken from the others. The cross bars at the top should be smeared with honey and water, the doors must be closed, and the box turned upside down, and held under the swarm, which is then to be shaken into it as into a common hive. When the whole swarm is in the box, it is to be carried to the other boxes, previously placed in their destined situation, and carefully put upon them. The interstices are to be closed with cement, and all the little doors closed, except the lowest, through which the bees are to pass. The hive should be shaken from the sun for a few days, that the bees may not be tempted to leave their new habitation. It is more advantageous, however, to form artificial



swarms, than to collect these which abandon their native hives, and the hive here recommended is more particularly adapted to that purpose.

By this mode of treatment we not only avoid the inconveniences which attend the procuring of swarms in the common way, but obtain the advantage of having the hives always well stocked, which is of greater consequence than merely to increase their number ; for it has been observed that if a hive of four thousand bees give six pounds of honey, one of eight thousand will give twenty-four pounds. On this principle it is proper to unite two or more hives, when they happen to be thinly stocked. This may be done by scattering a few handfuls of balm in those hives which are to be united, which by giving them the same smell, they will be unable to distinguish one another. After this preparation, the hives are to be joined by placing them one upon the other, in the evening when they are at rest, and taking away those boxes which are nearly empty ; all the little doors must be closed except the lowest.

If bees are kept in single straw hives in the usual way, the manner of hiving them is somewhat different. They are first allowed to swarm, and having settled, they are then taken to the hive. If they fix on a low branch of a tree, it may be cut off and laid on a cloth, and the hive placed over it so as to leave room for the bees to ascend into it. If the queen can be found and put into the hive, the rest will soon follow. But if it be difficult to reach them, let them remain where they have settled till the evening, when there will be less danger of escaping. After this the hive is to be placed in the apiary, cemented round the bottom, and covered from the wet at top.

The usual method of uniting swarms, is by spreading a cloth at night upon the ground close to the hive in which place the hive with the new swarm ; by giving a smart shake on the top of the hive, all the bees will drop in a cluster upon the cloth. Then take another hive from the bee house, and place it over the bees, when they will ascend into it, and mix with those already there. Another way is to invert the hive in which the united swarms are to live, and strike the bees of the other hive into it as before. One of the queens is



generally slain on this occasion, together with a considerable number of the working bees. To prevent this destruction, one of the queens should be sought for and taken, when the bees are beaten out of the hive upon the cloth, before the union is effected.

Bees never swarm till the hive is too much crowded by the young brood, which happens in May or earlier, according to the warmth of the season. A good swarm should weigh five or six pounds; those that are less than four pounds weight should be strengthened by a small additional swarm. The size of the hive ought to be proportionate to the number of the bees, and should be rather too small than too large, as they require to be kept dry and warm in winter.

In performing these several operations, it will be necessary to defend the hands and face from the sting of the bees. The best way of doing this is to cover the whole head and neck with a coarse cloth or canvas, which may be brought down and fastened round the waist. Through this cloth the motion of the bees may be observed, without fearing their stings; and the hands may be protected by a thick pair of gloves.

#### *Taking up the Bees.*

WHEN bees are to be taken up, for the purpose of obtaining the wax and honey, care should be taken not to destroy the insects; and for this purpose the following method is recommended. The upper box on the hive which principally contains the honey, is first to be taken off. The joint should be loosened, the cement scraped off, and then a piece of iron wire to be drawn through the comb so as to divide it. When the upper box is thus separated, its cover is to be taken off and immediately placed on the second box, which is now the highest. Having taken out the contents of the box which has been separated, it is to be placed again on the stand, under the lower box, and its door only is to be left open. If any bees remain in the box when taken away, a little smoke will drive them out, and they will quickly return to their own hive. In this manner a second or a third box of honey may be removed in succession, when the lower part of the hive appears to be full; but care must be taken not to deprive the bees



entirely of the stock which they have collected for the winter.

In taking up a common straw hive of bees, the best way is to remove it into a darkened room, that it may appear to the bees as if it were late in the evening; then gently turning the hive bottom upwards, supporting in that position, and cover it with an empty hive a little raised towards the window, to give the bees sufficient light to guide their ascent. Keep the empty hive steadily supported on the edge of the full hive, and strike the hand round the full hive to frighten the bees, till they have nearly all ascended into the other. The new hive containing the bees must be placed on the stand of the apiary, to receive the absent bees as they return from the fields.

*Preserving Bees in Winter.*

DURING the winter season, bees are in a lethargic state, and a little food is sufficient for their sustenance; but as every sunny day revives and prompts them to exercise, some food is necessary on these occasions. Many hives of bees which are supposed to have died of cold, have in reality perished by famine, especially when a rainy summer prevented them from collecting a sufficient store of provision. Hence the hives should be carefully examined in autumn, and ought then to weight at least eighteen pounds each.

When the bees require to be fed, the honey should be diluted with water, and put into an empty comb, split reeds, or upon clear wood, which the bees will suck perfectly dry. But it is a much better way to replenish the weak hives in September, with such a portion of combs filled with honey taken from other hives, as may be deemed a sufficient supply. This is done by turning up the weak hive, cutting out the empty combs, and placing full ones in their stead, to secure as not to fall down when the hive is replaced. If this be too troublesome, a plate of honey may be placed under the hive, and straw laid across the plate, covered with paper perforated with several small holes, through which the bees will suck the honey without difficulty.



To guard against the effects of cold, the bees should be examined during the winter ; and if instead of being clustered between the combs, they are found in numbers at the bottom of the hive, they should be carried to a warmer place, where they will soon recover. In very severe seasons, lay on the bottom of an old cask the depth of half a foot of fine earth, pressed down hard, place the stool on this with the hive, and cut a hole in the cask opposite to the entrance of the hive, in which fix a piece of reed or hollow elder, and then cover the whole with dry earth. This will preserve a communication with the air, and at the same time keep out the cold.

*Enemies and Disorders attending on Bees.*

THESE valuable insects are liable to various disorders, both from the food they eat, from foreign enemies, and from one another. If they have fed greedily on the blossoms of the milk-thistle or the elm, it will render them incapable of working, and the hive will be stained with filth. The best cure is pounded pomegranate seed and honey, moistened with sweet wine ; or raisins mixed with wine or mead, and the infusion of rosemary. When they are infested with vermin, the hive must be cleansed, and perfumed with a branch of pomegranate or the wild fig tree, which will effectually destroy them.

Butterflies sometimes conceal themselves in the hives and annoy the bees. These intruders may be easily exterminated by placing lighted candles in deep tin pots between the hives ; as they will be attracted by the flame, and so perish. In order to extirpate wasps and hornets preying upon the honey, it is only necessary to expose shallow vessels near the hive with a little water, to which those depredators eagerly repair to quench their thirst, and thus easily drown themselves.

To prevent bees of one society from attacking or destroying those of another, which is frequently the case, the following method may be tried : Let a board about an inch thick be laid on the bee bench, and set the hive upon it with its mouth exactly on the edge ; the mouth of the hive should also be contracted to about an inch in length, and a semicircular hole made in the board



immediately under the mouth of the hive. By this simple method, the bees who come to make the attack will be foiled, and constrained to act with great disadvantage. If this do not succeed, remove the hive to a distant part of the garden, and to a more easterly aspect, which will frequently end the contest.

#### *Stings of Bees.*

THESE are often more virulent than the stings of wasps, and attended with more painful effects. The sting being barbed, it is always left in the wound; when therefore a person is stung by a bee, the sting should be instantly extracted, or it will communicate more of its poison according to the time it is permitted to remain. It should be carefully pulled out with a steady hand; for if any of it break in, remedies will in a great measure be ineffectual. When the sting is completely extracted, the wounded part should be sucked, and very little inflammation will ensue. If a few drops of the spirits of hartsborn be immediately rubbed on the part affected, the cure will be more speedily accomplished. Another simple remedy is a solution of indigo in water, speedily applied to the injured part. Honey and olive oil may also be occasionally substituted with advantage; but their application should be repeated till the pain ceases. Rubbing a little common salt on the part affected, after it has been moistened, is said to be an instantaneous and certain cure.

#### *Purchasing of bees.*

WHOEVER intends to erect an apiary, should purchase hives towards the close of the year when bees are cheapest; and such only as are full of combs, and stocked with a sufficient number of bees. In order to ascertain the age of the hives, it should be remarked that the combs of the last year are white, while those of the former year acquire a darkish yellow. Where the combs are black, the hive should be rejected as too old, and liable to the inroads of vermin.

Bees when properly cultivated, will produce considerable profit; and in order to obtain the greatest possible



advantage, it is necessary to supply them with every convenience for the support of themselves and their young. We should also contrive means to take the wax and honey with as little loss as possible, and so as to preserve the lives of the industrious bees. Having made choice of some well-constructed hives, tending to accomplish this humane design, and placed them in a good situation, either south or south east, care should be taken to provide them with the richest food, to facilitate their labours, and increase their abundant stores. And though it may be thought too much trouble to transport them to distant places for that purpose, as is done on several parts of the continent; yet perhaps in some instances this plan might in part be adopted with considerable success. It has been seen in Germany, that forty large bee hives have been filled with honey, to the amount of seventy pounds each in one fortnight, by their being placed near a large field of buck-wheat in flower; and as this and various other plants adapted to enrich the hive are to be found in many parts of England, there is no reason why a similar advantage might not be derived from such an experiment.

### *Honey.*

THE honey produced by young bees, and which flows spontaneously, is purer than that expressed from the comb; and hence it is called virgin honey. The best sort is of a thick consistence, and of a whitish colour inclining to yellow: it possesses an agreeable smell and a pleasant taste. When the combs are removed from the hive, they are taken by the hand into a sieve, and left to drain into a vessel sufficiently wide for the purpose; and after it has stood a proper time to settle, the pure honey is poured into earthen jars tied down close to exclude the air.

### *Wax.*

THE wax is obtained from the combs, after the sweet and liquid parts are extracted by heating and pressing them between iron plates. The best sort is hard, of a



clear yellow colour and an agreeable odour, similar to that of honey. The wax when new is tough, yet easily broken; by long keeping it becomes harder and more brittle, loses its colour, and partly also its fragrance. With a view to bleach the wax, it is cut into small pieces, melted, and poured into cold water. In this state it is exposed to the sun; afterwards melted again, poured into water, and exposed to the air, two or three times over, till it is perfectly blanched. It is then dissolved for the last time, and cast into flat moulds, into which it is again exposed to the air for a day or two, in order to render it more transparent.



## HINTS ON LETTING AND HIRING HOUSES.



IF an acquaintance with the human constitution be of so much importance, "that a man of forty is either a fool or a physician;" it cannot be much less so for every one to be his own lawyer, especially in the common occurrences of life, in which frauds and impositions are liable to be practised. If law and equity were convertible terms, a person would need no other guide for his conduct than a proper sense of decorum and integrity; but as this is not always the case, a little acquaintance with the general outline of English law relative to landlords and tenants, or at least an opportunity of consulting some of these first principles, is in many instances as essential to the peace and comfort of domestic life as the enjoyment of health, or the means of acquiring what is necessary for subsistence. Property is of no value but in proportion to its security, and the peaceable possession of our rights is one of the great ends of civil society.

### *Annual Tenant.*

WHEN a house is taken for the year, it is necessary in the first place to see that all the taxes be paid up to the time of taking possession, and also that the rent com-



mences at that time : otherwise the incoming tenant will be liable to all the arrears, and can recover them only by action against the last tenant.

The next thing necessary is to ascertain the state of the fixtures, if there be any. Those belonging to the landlord are either included in the rent or paid for in advance, while those belonging to the tenant may either be sold or taken away. All fixtures erected by the landlord previous to the entrance of the tenant, if removed by such tenant, must be replaced before his departure, or he becomes liable to the damage. A tenant may remove whatever he has put in the house for his own convenience, if done within the term of his occupation, except such articles as cannot be removed without injuring the premises. Doors or windows must not be removed, though erected by the tenant ; and if windows be broken, he must get them repaired.

The following is the form of agreement for letting a house by the year : " Memorandum, made this twenty-fifth day of August, one thousand eight hundred and eleven, between J. H. and J. M. both of the parish of Worstead in the county of Norfolk, as follows : The said J. H. doth hereby let unto the said J. M. a dwelling house situate in the said parish, late in the occupation of D. Q., for the term of one year certain, and so on from year to year until half a year's notice to quit be given by either party, at the yearly rent of twenty pounds, payable quarterly, to commence at Michaelmas next. The said J. H. doth also agree to pay land and property taxes, and to keep the said house in all necessary repairs, so long as the said J. M. shall continue therein. And the said J. M. doth agree to take the said house of J. H. for the term and rent, and pay all taxes except those on land property, and the other conditions aforesaid. Witness our hands, the day and year above written.

" J. H.

" J. M.

" Witness A. B."



*Tenant at will.*

A TENANT at will is one who holds an estate or tenement at the will of the landlord, and may at any time be ejected; but at the same time he is at liberty to leave when he chooses, on giving proper notice, and cannot be compelled to occupy.

*Tenant at Sufferance.*

WHEN a lease is expired, and the tenant keeps possession without any new contract, he is deemed a tenant at sufferance; but on the landlord's acceptance of any rent after the expiration of the lease, the tenant may hold the premises from year to year, till half a year's notice is given.

*Payment of Rent.*

RENT due for tenements let from year to year, are commonly paid on the four quarter days; and when the payments are regularly made at the quarter, the tenant cannot be deprived of possession at any other time than at the end of a complete year from the commencement of his tenancy. If therefore he took possession at Midsummer, he must quit at Midsummer, and notice thereof must be sent at or before the preceding Christmas. A similar notice is also required from the tenant to the landlord, when it is intended to leave the premises.

Every quarter's rent is deemed a separate debt, for which the landlord can bring a separate action, or distress for non-payment. The landlord himself is the proper person to demand rent: if he employs another person, he must be duly authorized by power of attorney, clearly specifying the person from whom, and the premises for which the rent is due; or the demand will be insufficient, if the tenant should be inclined to evade payment.

Form of a receipt for rent:—"Received of J. M. August 24, 1812, the sum of ten pounds twelve shillings for a quarter's rent, due at Midsummer last.

"J. M.

10/ 12s."



*Notice to Quit.*

THE usual mode of letting houses is by the year, at a certain annual rent to be paid quarterly: therefore unless a written agreement can be produced to shew that the premises were engaged for a shorter period, the law considers the tenant as entered for one whole year, provided the rent exceeds forty shillings per annum, and this consideration must govern the notice to quit. Every tenant who holds from year to year, which is presumed to be the case in every instance where proof is not given to the contrary, is entitled to half a year's notice, which must be given in such a manner that the tenant must quit the premises at the same quarter day on which he took possession; so that if his rent commenced at Michaelmas, the notice must be served at or before Lady-day, that he may quit at Michaelmas.

If a tenant come in after any of the regular quarter days, and pay a certain sum for the remainder of the quarter, he does not commence annual tenant until the remainder of the quarter is expired; but if he pay rent for the whole quarter, he is to be considered as a yearly tenant from the commencement of his rent, and his notice to quit must be regulated accordingly.

Should it happen that the landlord cannot ascertain the precise time when the tenancy commenced, he may inquire of the tenant, who must be served with notice to quit at the time he mentions, and must obey the warning agreeably to his own words, whether it be the true time or not. If he refuse to give the desired information, the landlord, instead of "on or before midsummer next, &c." he must give in his notice, "at the end and expiration of the current year of your tenancy, which shall expire next after the end of one half year from the date hereof."

If notice be given up to a wrong time, or a quarter instead of half a year, such warning will be sufficient, if the party make no objection at the time he receives it. When premises are held by lease the expiration of the term is sufficient notice to quit, without giving any other warning for that purpose.



Form of a landlord's notice to his tenant :—" I do hereby give you notice to quit the house and premises you hold of me, situate in the parish of \_\_\_\_\_ in the county of \_\_\_\_\_, on or before Midsummer next. Dated the \_\_\_\_\_ day of \_\_\_\_\_ 1816.

" A. B."

" A. B. the landlord of the said premises to C. D. the tenant thereof."

A tenant's notice to his landlord ;—" Sir, I hereby give you warning of my intention to quit your house in the parish of \_\_\_\_\_, on or before Michaelmas next. Dated the \_\_\_\_\_ day of \_\_\_\_\_, 1816

" C. D."

" To Mr. A. B. the landlord of the said premises."

These forms will also serve for housekeepers and lodgers, if "apartment" be added instead of "house or premises &c.

#### *Double Rent.*

If a tenant refuse to quit, after such written notice has been regularly served, and will not give possession at the time required, he is liable to pay at the rate of double the yearly value of the land or tenement so detained, for so long time as the same are detained in his possession, and the payment may be recovered by action of debt. Or if the tenant shall give notice of his intention to quit the premises, and not deliver up possession according to such notice, he is liable to the payment of double rent as in the other case.

Form of notice to a tenant to quit or pay double rent :—" Mr. A. B. I hereby give you notice to deliver up possession and quit, on or before next Michaelmas-day the house and premises which you now hold of me, situate in the parish of \_\_\_\_\_, in the county of \_\_\_\_\_; and in default of your compliance therewith, I do and will insist on your paying me for the same, the yearly rent of forty pounds, being double the annual rent, for such time as you shall detain the key and keep possession



over the said notice. Witness my hand this 24th day of August, 1816.

" J. H.

Landlord of the said premises."

" Witness R. T."

If after notice of double rent be expired, a single rent is accepted, such acceptance will prevent the penalty, until notice is again given, and time expired.

#### *Writ of Ejectment.*

WHEN a tenant has either received or given proper notice to quit at a certain time, and fails to deliver up possession, it is for the option of the landlord to give notice or double rent, or issue a writ to dispossess the tenant. In the latter case he recovers the payment of the rent, or the surrender of the premises.

In all cases between landlord and tenant, when half a year's rent is due, such landlord may serve a declaration on ejectment for the recovery of the premises, without any formal demand or re-entry. If the premises be unoccupied, though not surrendered, he may affix the declaration to the door or any other conspicuous part of the dwelling, which will be deemed legal and stand instead of a deed of re-entry.

#### *Distress for rent.*

RENT is recoverable by action of debt at common law ; but the general remedy is distress, by taking the goods and chattels out of possession of the tenant to procure satisfaction for rent. A distress for rent therefore must be made for non-payment, or rent in arrears, and cannot be made at the day on which the rent becomes due. Neither can distress be made after the rent has been tendered ; or if it be tendered while the distress is making, the landlord must deliver up the distress. Any goods or effects that are damaged by the proceedings of the landlord must be made good by him.

When distress is made, it should be for the whole of the rent in arrears ; not a part at one time and the remainder another, if there was at first a sufficiency ; but if the



landlord should mistake the value of the things, he may make a second distress to make up the deficiency. He must be careful however to demand neither more nor less than is due; he must also shew the certainty of the rent, and when it was due; otherwise the demand will not be good, nor can he obtain a remedy.

A landlord may distrain whatever he finds on the premises, whether it be the property of his tenant or not, except such things as are for the maintenance and benefit of trade; such as working tools and implements, sacks of corn, or meal in a mill. Neither fixtures in a house nor provisions can be distrained, nor any other article which cannot be restored in as good a state as when it was taken; but wearing apparel may be distrained when they are not in use. Money out of a bag cannot be distrained, because it cannot be known again; but money sealed up in a bag may. A horse in a cart cannot be distrained, without also taking the cart; and if a man be in the cart these cannot be taken. A horse bringing goods to market, goods brought to market to be sold, goods for exportation on a wharf or warehouse, goods in the hands of a factor, goods delivered to a carrier to be carried for hire, wool in a neighbour's barn, are all goods in the possession of a third person, and cannot therefore be distrained by a landlord for rent; but goods left at an inn or other place of conveyance, a chaise or horse standing in the stable, though the property of a third person, may be distrained for rent. A distress must not be made after dark, nor on the Lord's day.

Where a landlord means to distrain for rent, it is not necessary to demand his rent first, unless the tenant is on the premises on the day of payment, and ready to pay it. But if goods are distrained, and no cause given for so doing, the owner may rescue them if not impounded. Distraining part of the goods for rent in arrear, in the name of the whole goods, will be deemed a lawful seizure. But if distress and sale be made for rent when it can be proved that no rent is due nor in arrear, the person so injured may recover double the value of such goods distrained, with full cost of suit. If goods be impounded, though they have been distrained without a cause, a



tenant cannot touch them, because they are then in the hands of the law; but if not impounded, he is at liberty to rescue them.

If distress be made for rent, and the goods are not replevied within five days after the distress is made, and notice left on the premises stating the cause of such distress, the person distraining may have the goods appraised by two persons, sworn by the constable of the place for that purpose, and may after such appraisement sell them to the best advantage. The rent may then be taken, including all expences, and the overplus left in the hands of the constable for the owner's use. If a landlord commit an unlawful act or any other irregularity in making distress for rent which is justly due, the distress itself will not on that account be deemed unlawful; but full damages may be demanded by the injured party, with full costs of suit; either in an action of trespass, or on the case. But if full recompence be tendered to the tenant for such trespass before the action is commenced, he is bound to accept it, or the action will be discharged.

If a tenant clandestinely remove his goods, to prevent the landlord from distraining them for rent, he may seize the goods within thirty days wherever they shall be found, and if not actually sold previous to the seizure, he may dispose of them in order to recover his rent. Any tenant or assistant removing goods to prevent a distress, is liable to double the value of the goods, which the landlord may recover by actions at law. If under the value of fifty pounds, complaint may be made in writing to two neighbouring magistrates, who will enforce the payment by distress, or commit the offenders to the house of correction for six months. If any person after the distress is made, shall presume to remove the goods distrained, or take them away from the person distraining, the person aggrieved may sue for the injury, and recover triple costs and damages against the offender.

A landlord may not break a lock, nor open a gate; but if the outer door of the house be open, he may break open the inner doors. But where goods are fraudulently removed, and locked up to prevent their being seized, the landlord may break open every place where they are and seize them. If in a dwelling house, an oath must



first be made before a magistrate that it was expected the goods were lodged there. The most eligible way is to remove the goods immediately, and to give the tenant notice where they are removed to; but it is usual to leave them under the protection of a person on the premises for five whole days, after which it is lawful to sell them.

In making the distress, it is necessary to give the bailiff a written order for that purpose, which the landlord may do himself without any stamp, only specifying the person's name, place of abode, and rent in arrears for which the goods and chattels are to be seized. After this, an inventory is to be made of the articles, a copy of which is to be given to the tenant, accompanied with a notice that unless the arrears of rent and charges of distress be paid, or the goods replevied at the expiration of five days from the day of distress, the said goods will be appraised and sold according to law. If the landlord chooses to indulge the tenant with a longer time to raise the money, a memorandum must be taken of the tenant, stating that possession is lengthened at his request, or the landlord will be liable to an action for exceeding the time of his original notice.

### *Lodgings.*

THE tenure on which the generality of houses are held does not warrant a tenant to let, or a lodger to take apartments by the year. To do this, the tenant ought himself to be the proprietor of the premises, or to hold possession by lease for an unexpired term of several years, which would invest him with the right of a landlord to give or receive half a year's notice, or to proceed as in other cases of landlord and tenant.

Unfurnished lodgings are generally let by the week, month, or quarter; and if ever they be let by the year, it is a deviation from general custom, and attended with inconvenience. If a lodger should contend that he agreed for a whole year, he must produce some evidence of the fact; such as a written agreement, or the annual payment of rent; otherwise he must submit to the general usage of being denominated a quarterly lodger.



In the case of weekly tenants, the rent must be paid weekly ; for if once allowed to go to a quarter and the landlord accept it as a quarter's rent, he breaks the agreement : the inmate then becomes a quarterly lodger, and must receive a quarter's notice to quit.

More care however is still required in letting lodgings that are ready furnished, as the law does not regard them in the same light as other tenements. Such apartments are generally let by the week on payment of a certain sum, part of which is for the room, and part for the use of the furniture, which is attended with some difficulty. Properly considered, the payment is not rent, nor are the same remedies lawful as in unfurnished lodgings. The best way to let furnished lodgings is to have a written agreement, with a catalogue of all the goods, and to let the apartments and the furniture for separate sums ; in which case, if the rent be not paid, distress may be made for it, though not for the furniture.

Persons renting furnished apartments frequently absent themselves, without apprising the housekeeper, and as often leave the rent in arrear. In such a case, the housekeeper should send for a constable after the expiration of the first week, and in his presence enter the apartment, take out the lodger's property and secure it, until a request be made for it. If after fourteen days public notice in the Gazette the lodger do not come and pay the arrears, the housekeeper may sell the property for the sum due.

When a housekeeper is troubled with a disagreeable character, the best way to recover possession of the apartment is to deliver a written notice by a person that can be witness, stating that if the lodger did not quit that day week, the landlord would insist on his paying an advance of so much per week ; and if he did not quit after such notice, he would make the same advance after every following week. In the city of London, payment may be procured by summoning to the Court of Requests at Guildhall, for any sum not exceeding five pounds. In other parts of the kingdom there are similar Courts of Conscience, where payment may be enforced to the amount of forty shillings.



## HOUSE AND WINDOW TAX.

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As the present system of taxation involves so important a part of the annual expenditure, and in many instances attended with so much vexation and trouble, it concerns every housekeeper to be acquainted with the extent of his own liability, and of course to regulate his conveniences accordingly. The following is a brief outline of the taxes on houses and windows, proportioned to their rate and number, according to the new duties granted by act of Parliament in 1808.

Every dwelling-house inhabited, or to be inhabited, containing not more than six windows or lights, is liable to the yearly sum of six shillings and six pence, if under the value of five pounds a year. But every dwelling-house worth five pounds and under twenty pounds rent by the year, pays the yearly sum of 1s. 6d. in the pound; every house worth twenty pounds and under forty pounds a year, 2s. 3d. in the pound; and for every house worth forty pounds and upwards, the yearly sum of 2s. 10d. in the pound. These rents however are to be taken from the rates in which they are charged, and not from the rents which are actually paid.



A house with six windows or lights, if under the rent of five pounds a year, and charged to the rate accordingly, pays the yearly sum of eight shillings.

| Windows  | l  | s. | d. | Windows     | l  | s. | d. |
|----------|----|----|----|-------------|----|----|----|
| 7 .....  | 1  | 0  | 0  | 30 .....    | 19 | 12 | 0  |
| 8 .....  | 1  | 13 | 0  | 31 .....    | 20 | 9  | 6  |
| 9 .....  | 2  | 2  | 0  | 32 .....    | 21 | 6  | 6  |
| 10 ..... | 2  | 16 | 0  | 33 .....    | 22 | 3  | 0  |
| 11 ..... | 3  | 12 | 6  | 34 .....    | 23 | 0  | 0  |
| 12 ..... | 4  | 9  | 6  | 35 .....    | 23 | 16 | 6  |
| 13 ..... | 5  | 6  | 6  | 36 .....    | 24 | 13 | 6  |
| 14 ..... | 6  | 3  | 6  | 37 .....    | 25 | 10 | 6  |
| 15 ..... | 7  | 0  | 0  | 38 .....    | 26 | 7  | 0  |
| 16 ..... | 7  | 17 | 0  | 39 .....    | 27 | 4  | 0  |
| 17 ..... | 8  | 14 | 0  | 40 to 44 .. | 28 | 17 | 6  |
| 18 ..... | 9  | 10 | 6  | 45 — 49 ..  | 31 | 13 | 6  |
| 19 ..... | 10 | 7  | 6  | 50 — 54 ..  | 34 | 10 | 0  |
| 20 ..... | 11 | 4  | 6  | 55 — 59 ..  | 37 | 6  | 0  |
| 21 ..... | 12 | 1  | 0  | 60 — 64 ..  | 39 | 15 | 6  |
| 22 ..... | 12 | 18 | 0  | 65 — 69 ..  | 42 | 0  | 6  |
| 23 ..... | 13 | 15 | 0  | 70 — 74 ..  | 44 | 5  | 0  |
| 24 ..... | 14 | 11 | 6  | 75 — 79 ..  | 46 | 10 | 0  |
| 25 ..... | 15 | 8  | 6  | 80 — 84 ..  | 48 | 15 | 0  |
| 26 ..... | 16 | 5  | 6  | 85 — 89 ..  | 51 | 0  | 0  |
| 27 ..... | 17 | 2  | 0  | 90 — 94 ..  | 53 | 4  | 6  |
| 28 ..... | 17 | 19 | 0  | 95 — 99 ..  | 55 | 9  | 6  |
| 29 ..... | 18 | 16 | 0  | 100 .....   | 58 | 17 | 0  |

*Rules for Charging Windows.*

1. The said duties are to be charged yearly upon the occupier, for one year from April 5, to be levied of such occupier, or his executors or administrators, except as after provided.

2. When any charge in the occupation takes place after the assessments, the duties charged on the occupier are to be paid by him, or by the landlord for the time being, without any new assessment, notwithstanding such change in the occupation. But when a tenant quits on the termination of the lease or demise, and shall have



given notice to the assessor, the duty is to be discharged for the remainder of the year, in case it shall appear that such house shall have continued wholly unoccupied for the remainder of such year.

3. Any dwelling-house that is let in different apartments, and inhabited by any number of persons, is to be charged the same as if it was inhabited by one only, and the landlord or owner is to be considered and charged as the occupier.

4. Every house left to the care and keeping of any person, is subject to the same duties as if it were inhabited by the owner or tenant ; and if such person do not pay to the parish rates, the said duties are to be paid by the owners or tenants.

5. Every window exceeding twelve feet in height, or four feet nine inches in breadth, measuring the whole space on the aperture of the wall, on the outside of such window, except such as were made of greater dimensions prior to April 1785 : except also the windows in shops and warehouses ; and except the windows in the public room of any house licensed to sell wine or liquor by retail, used for the entertainment of guests, and the windows in farm houses especially exempted from the duties on houses.

6. Every window extending so far as to give light into more rooms, landings, or stories than one, is liable to be charged as so many separate windows.

7. When a partition or division between two or more windows fixed on one frame, is the breadth of twelve inches, the window on each side is to be charged as a distinct window.

8. All sky-lights, and all windows in staircases, garrets, cellars, passages, and all other parts of dwelling-houses, to whatever use applied, are liable to be charged.

9. Every window in any kitchen, cellar, scullery, pantry, larder, wash-house, laundry, bake-house, brew-house, or lodging-room, belonging to or occupied with any dwelling-house, whether the same be within or not, or contiguous to, or disjointed from the body of such dwelling-house, shall also be charged.



10. Windows in any room licensed for public worship, and used for no other purpose, and the windows of dairies and cheese rooms, made of splines or wooden laths, are exempted from the tax. The exemption is also extended to public offices, hospitals, charity schools, and poor houses, except such apartments as are occupied by the officers and servants, which are liable to be assessed as separate dwelling-houses.



## MISCELLANEOUS RECEIPTS.

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UNDER this comprehensive Article will be included a variety of particulars which do not admit of any classification, but which will be found highly useful in the several departments of domestic economy; and the reader will be assisted in his inquiries on any particular subject by a reference to the General Index at the close of the work.

### *Accidents by Fire.*

MUCH mischief frequently arises from the want of a little presence of mind on these alarming occasions, when it is well known that a small quantity of water speedily and properly applied would obviate great danger. The moment an alarm of fire is given in a house, some blankets should be wetted in a pail of water, and spread on the floor of the room where the fire is, and the flames beaten out with a wet blanket. Two or three pails of water thus applied will be more effectual, than a large quantity poured on in the usual way, and at a later period.

If a chimney be on fire, the readiest way is to cover the whole front of the fire place with a wet blanket, or thrust into the throat of the chimney, or make a complete inclosure with the chimney-board. By whatever means the current of air can be stopped below, the burn-



ing soot will be put out rapidly as a candle is by an extinguisher, and upon the same principle. A quantity of salt thrown into water, will increase its power of extinguishing the flames, and muddy water is better for this purpose than clear water.

Children and families should be informed, that as flame tends upwards it is extremely improper for them to stand upright in case their clothes take fire ; and as the accident generally begins with the lower part of the dress, the flames meeting additional fuel as they rise, become more fatal, and the upper part of the body necessarily sustains the greatest injury. If there be no assistance at hand in a case of this kind, the sufferer should instantly throw her clothes over her head, or roll or lie upon them. A carpet, hearth rug, or green baize table cloth instantly wrapped round the head and body, will be an effectual preservative from danger ; but where these are not at hand, the other method may be easily adopted. The most obvious means of preventing the female dress from catching fire, is that of fire fenders of sufficient height placed before the fire place, to hinder the coals and sparks from flying into the room, and nurseries in particular should never be without them.

Destructive fires often happen from the thoughtlessness of persons leaving a poker in the grate, which afterwards falls out and rolls on the floor or carpet. This evil may in great measure be prevented by having a small cross of iron welded on the poker immediately above the square part about an inch and an half each way. Then if the poker slip out of the fire, it will probably catch at the edge of the fender, or if not, it cannot endanger the floor, as the hot part of the poker will be kept from its by resting on the cross.

#### *Angling Apparatus.*

FISHING RODS should be oiled and dried in the sun, to prevent their being worm eaten, and render them tough ; and if the joints get swelled and set fast, turn the part round over the flame of a candle, and it will soon be set at liberty. Silk or hemp lines dyed in a decoction of oak bark, will render them more durable and capable of re-



sisting the wet; and after they have been used, they should be well dried before they are wound upon the reel, or they will be liable to rot. To make a cork float, take a good new cork, and pass a small red hot iron through the centre of it lengthways; then round one end of it with a sharp knife, and reduce the other to a point, resembling the point of a small peg top. The quill which is to pass through it may be secured at the bottom by putting in a little cotton wool and sealing wax, and the upper end is to be fitted with a piece of hazel like a plug, cemented like the other, with a piece of iron on the top formed into an eye, and two small hoops cut from another quill to regulate the line which passes through the float. To render it the more visible, the cork may be coloured with red wax, or dyed with Brazil wood infused into urine.

For fly fishing, either natural or artificial flies may be used, especially such as may be found under hollow stones by the river's side, on the body of an oak or ash, on hawthorns and on ant hills. In clear water the angler may use small flies with slender wings, but in muddy water a large fly is better: in a clear day the fly should be light coloured, and in dark water the fly should be dark. The rod and line require to be long; the fly when fastened to the hook should be allowed to float gently on the surface of the water, keeping the line from touching it, and the angler should stand as far as may be from the water's edge with the sun at his back, having a watchful eye and a quick hand.

Fish may be intoxicated and taken in the following manner: Take an equal quantity of coculus indicus, coriander, funegreck, and cummin seeds, and reduce them to a powder; make it into a paste with rice flour and water, roll it up into pills about the size of peas, and throw them into ponds or rivers which abound with fish. After eating the paste the fish will rise to the surface of the water almost motionless, and allow themselves to be taken out by the hand.

*Asparagus produced every month in the year.*

As this vegetable is one of the greatest delicacies which the garden affords, no person should be unac-



quainted with the means of producing it in constant succession. Towards the end of July, the stalks of the asparagus are to be cut down, and the beds forked up and raked smooth. If the weather be dry, they should be watered with the drain of a dunghill; and the beds should be left rather flat or hollow in the middle, in order to retain the water. In about a fortnight the asparagus will begin to appear, and the watering should be continued once a week if the weather be dry. Asparagus may thus be cut till near the end of September, and then by making five or six hot beds during the winter, a regular succession may be provided for every month in the year.

To obviate the the objection of cutting the same beds twice a year, two or three beds may be left uncut in the spring, and additonal beds may be made for the purpose. The seed is cheap, and it is not necessary to use as much as formerly. There is no need to continue the old beds when they begin to fail; it is better to make new ones, and to force the old roots by applying some rotten dung on the tops of the beds, and to sow seed every year for new plants.

#### *Balsamic Vinegar.*

ONE of the best remedies for wounds or bruises is the balsamic or anti-putrid vinegar, which is made in the following manner: Take a handful of sage leaves and flowers, the same of lavender, hysop, thyme, and savory, two heads of garlic, and a handful of salt. These are to be infused into some of the best white wine vinegar, and after standing a fortnight or three weeks, it will be fit for use.

#### *Beer prevented from growing flat.*

MUCH loss is frequently sustained from beer growing flat during the time of drawing. To prevent this, suspend a pint or more of ground malt in it tied up in a bag, and keep the bung well closed. The beer will not then become vapid, but rather improve during the whole time it is in use.



*Bitters for the Stomach.*

BRUISE an ounce of gentian root, and two drams of cardaman seed together; add to these an ounce of lemon peel, and three drams of Seville orange peel, pour on the ingredients a pint and a half of boiling water, let it stand an hour closely covered, then pour off the clear liquor, and a glass of it taken two or three times a day, will be found an excellent bitter for the stomach.

*Black Ink.*

To make an excellent writing ink, take a pound of the best Aleppo galls, half a pound of copperas, a quarter of a pound of gum arabic, and a quarter of a pound of white sugarcandy. Bruise the galls, and beat the other ingredients fine, and infuse them together into three quarts of rain water. Let the mixture stand by the fire three or four days, and then boil it gently over a slow fire; or if infused into cold water and afterwards well strained, it will nearly answer the same purpose. Care must be taken to obtain good materials, and to mix them in due proportion. To preserve the ink from mouldiness, it should be put into a large glass bottled with a ground stopper, and frequently shaken; but if a crust be formed, it should be carefully taken out, and not mixed with the ink. A little more gum and sugarcandy may be added to render the ink more black and glossy; but too much will make it sticky, and unfit for use.

Another method is, to bruise a pound of good galls, black and heavy, and put them into a stone jar; then pour on a gallon of rain water nearly of a boiling heat, and let it stand by the fire about a fortnight: afterwards add four ounces of green copperas or sulphate of iron, four ounces of logwood shavings, one ounce of alum, one of sugarcandy, and four of gum arabic. Let the whole remain about two days longer in a moderate heat, stir the ingredients together once or twice a day, and keep the jar slightly covered: the ink is then to be strained through a flannel, put into a bottle with a little brandy at the top, well corked, and set by for use in a temperate place. A few cloves bruised with gum arabic



and put into the bottle, will prevent the ink from getting mouldy; and if some of superior quality be required, white wine or vinegar must be used instead of water.

*Blacking for Boots and Shoes.*

Mix three ounces of ivory black and a table spoonful of sweet oil? then add the juice of a lemon, an ounce of sugarcandy, and a little vinegar. Boil them together in a pint of small beer, and put in an ounce of the oil of vitriol, and an ounce of the spirits of salts. A smaller quantity may be quickly made of two ounces of ivory black, two ounces of brown sugar, and a half spoonful of sweet oil; stir them together, and gradually add half a pint of small beer. Another way is to mix half a pound each of ivory black and treacle, with half an ounce each of gum arabic and sweet oil: then boil three pints of vinegar, and pour it hot on the ingredients. Or put two ounces each of ivory black and brown sugar into three pints of small beer; and as soon as they boil, add a spoonful of sweet oil, and reduce it gradually to a quart.

*Bleaching of Straw.*

THIS is generally done by the fumes of sulphur, in a place inclosed for that purpose: but to render the straw very white, and increase its flexibility in platting, it should be dipped in a solution of oxygenated muriatic acid, saturated with potash. Oxygenated muriatic of lime will also answer the purpose.

*Breeding of Canary Birds.*

A LARGE cage, with two boxes to build in, should be provided for that purpose. Early in April put a cock and hen together; and whilst they are pairing feed them with soft meat, or a little grated bread, scalded rape-seed and egg mixed together. At the same time a small net of fine hay, wool, cotton, and hair should be suspended in one corner of the cage, so that the birds may pull it out as they want it to build with.

Tame canary birds will sometimes breed three or four times in the year, and produce their young ones about a



fortnight after they begin to sit. When hatched they should be left to the care of the old ones, to nurse them up till they can fly and feed themselves: during which time they should be supplied with fresh victuals every day, accompanied now and then with cabbage, lettuce, and chick-weed with seeds upon it.

When the young canaries can feed themselves, they should be taken from the old ones, and put into another cage. Boil a little rape seed, bruise and mix it with as much grated bread, mace-seed, and the yolk of an egg boiled hard, and supply them with a small quantity every day, that it may not become stale or sour. Besides this, give them a little scalded rape-seed, and a little rape and canary by itself. This diet may be continued till they have done moulting, or renewed at any time when they appear unhealthy, and afterwards they may be fed in the usual manner.

#### *Copying of Letters.*

DISSOLVE a little sugar in the ink, and write with it as usual. When a copy is required, moisten a piece of unsized paper lightly with a sponge, and apply it to the writing, then smooth the wet paper over with a warm iron, such as is used in a laundry, and the copy is immediately produced without the use of a machine.

#### *Copying of Muslin Patterns.*

THE drawing is to be placed on a sheet of white paper, and the outline pricked through with a pin: the white sheet may then be laid on a second clear one, and a muslin bag of powdered charcoal sifted or rubbed over it. The pierced paper being removed, a perfect copy will be traced on the other; and in this way patterns may be multiplied very expeditiously.

#### *Copying of Prints.*

MOISTEN a piece of paper with a solution of soap and alum, lay it on the print or picture, and pass it under a rolling press. Another method is to have a small frame in the form of a bason stand, enclosing a square of glass



on the top, on which the print is laid with the paper upon it; and then placing a candle under the glass, the print may be traced with a pencil, or pen and ink. Impressions may also be transferred by mixing a little vermillion with linseed oil so as to make it fluid; then with a pen dipped in it, trace every line of the print accurately. Turn the print with its face downwards on a sheet of white paper, wet the back of the print, lay another sheet upon it, and press it till the red lines are completely transferred.

*Corn preserved in Sacks.*

CORN and various other sorts of seeds are liable to damage when kept in sacks or bins, from the want of being sufficiently aired. Make a small wooden tube nearly the length of the sack, closed and pointed at one end, and perforated with holes about an inch asunder for nearly two-thirds of its length from the point end. Then at the other end fasten a leather tube, and thrust into the corn to the bottom of the sack. Put the nose of a pair of bellows into the leather tube, and blow into it, so that the air may be diffused among the corn throughout the holes of the wooden tube. If corn be thus used every other day after it is first put into sacks, it will prevent the damp sweats which would otherwise injure it, and it will afterwards keep sweet with very little airing.

*Court Plaister.*

MELT half an ounce of isinglass in an ounce of water, and boil it till the water is nearly all consumed; then add gradually a dram of Friar's balsam, and stir them well together. Dip a brush in the hot mixture, and spread it on a piece of clean silk.

*Crows kept from Corn.*

BOIL together an equal quantity of turpentine, train oil, and bruised gunpowder; dip some pieces of rags in the boiling mixture, fix them on sticks in the field, and the smell will prevent the crows from injuring the corn.



*Crust prevented in Tea Kettles.*

HARD water used for tea is apt to form an offensive crust withinside the tea-kettle, which might be prevented by frequent cleaning, or putting a flat oyster shell at the bottom : this will attract the stony particles that are in the water, and the concretion will be formed upon it.

*Cure for the Rot in Sheep.*

WHEN sheep are newly bought in, it will preserve their health to give them a table spoonful of the juice of rue leaves, mixed with a little salt ; and if they are in danger of becoming rotten, this mixture may be repeated every week or oftener, as the case requires.

*Cure of the Tooth Ache.*

A DROP of the juice of red spurge put into the hollow of a decayed and aching tooth will destroy the nerve, and of course remove the pain ; or it may be rubbed behind the ear, and by raising a blister it will afford relief.

*Cure of Warts and Corns.*

APPLY soft brown paper moistened with saliva, and a few dressings will remove them ; or a convenient plaster may be made of an ounce of pitch, half an ounce of galicium, dissolved in vinegar, one scruple of ammonica, and a dram and a half of diachylon mixed together.

*Cutting of Glass.*

IF glass be held in one hand under water, and a pair of scissars in the other, it may be cut like brown paper ; or if a red hot tobacco pipe be brought in contract with the edge of the glass, and afterwards traced on any part of it, the crack will follow the edge of the pipe.

*Damp Beds.*

To detect dampness in a bed, introduce a glass goblet between the sheets with its bottom upwards, immediately



after the warming pan is taken out. After a few minutes, if drops of wet adhere to the inside of the glass, it is a certain sign of a damp bed. But if only a slight steam appears, all is safe, otherwise take off the sheets, and sleep in the blankets. If a goblet be not at hand, a looking glass will answer the purpose.

#### *Damp Walls.*

POWDER some glass fine, mix it with slacked lime, dry them well in an iron pot, and pass them through a flour-sieve. Then boil some tar with a little grease for a quarter of an hour, and make a cement of the whole together. Care must be taken to prevent any moisture from mixing with the cement, which must be used immediately after it has been made. Lay it on the damp part of the wall like common plaster, about a foot square at a time, or it will quickly become too hard for use; if the wall be very wet, a second coating will be required. Common hair mortar then may be laid on, with the addition of a little plaister of Paris, which will prevent the walls in future from becoming damp.

#### *Danger of improperly loading Fire Arms.*

THIS danger chiefly arises from not ramming the wadding close to the powder; and then when a fowling piece is discharged, it is very likely to burst in pieces. This circumstance, though well known, is often neglected, and various accidents are occasioned by it. Hence when a screw barrel pistol is to be loaded, care should be taken that the cavity for the powder be entirely filled with it, so as to leave no space between the powder and the ball.

For the same reason, if the bottom of a large tree is to be shivered with gunpowder, a space must be left between the charge and the wadding, and the powder will tear it asunder.

#### *Dyeing of various Articles.*

NANKEEN dye is made of equal parts of arnetto and common potash, dissolved in boiling water. To dye cotton, silk, woollen, or linen of a beautiful yellow, the plant called weld, or dyer's weed, is used for that pur-



pose. Blue cloths dipped in a decoction of it will become green. The yellow colour of the Dutch pink is obtained from the juice of the stones and branches of the weld. Black dye is obtained from a strong decoction of logwood, copperas, and gum arabic. Oak sawdust, or the excrescences on the roots of young oaks, may be used as a substitute for galls, both in ink and in black dye.

#### *Effects of Elder.*

THE fetid smell of the common elder is such, especially the dwarf elder, that if the leaves and branches be stewed among cabbage and cauliflower plants, or turnips, it will secure them from the ravages of flies and caterpillars; and if hung on the branches of trees, it will protect them from the effects of blight.

#### *Elder Syrup*

PICK off the elder berries when fully ripe, bake them in a stone jar, strain them through a coarse sieve, and put the juice into a clean kettle. To every quart of juice put a pound of fine soft sugar, boil and skim it well; when it is clear, pour it into a jar, cool it and cover it down. Half a pint of this syrup added to a gallon of new made wine, will give it a very rich flavour, or it may be used for other purposes.

#### *Escape from Fire.*

THOSE who cannot afford to purchase what is called a Fire Escape, should keep a strong rope fastened to something in an upper apartment, and provided with knots or resting places for the hands and feet, that in case of alarm it may be thrown out at the window; or if children and infirm persons were secured by a noose at the end of it, they might be lowered down in safety. No family occupying lofty houses in confined situations ought to be without some contrivance of this kind, and which may be provided at a very trifling expence.



*Extracting of Grease from Books and Paper.*

THE ashes of burnt bones finely powdered, or calcined hartshorn, heated over the fire in a clean vessel, and laid on each side of the grease spot, with a weight laid upon it to assist the effect, will completely remove it; or the powder may be wrapped in thin muslin, and applied in the same manner. When prints get foul and dirty, they may readily be cleaned in the same manner as linen is bleached, by being exposed to the sun and air, and frequently wetted with clean water. If this do not only succeed, the print may be soaked in hot water; and if pasted on canvass, it should first be taken off by dipping it in boiling water, which will loosen it from the canvass. The dirt occasioned by flies, may be gently taken off with a wet sponge after the print has been well soaked. Spots of whitewash may be removed by spirit of sea-salt diluted with water.

*Family Wine.*

AN excellent wine may be made of equal parts of red, white, and black currants, ripe cherries, and raspberries, well bruised and mixed with soft water, in the proportion of four pounds of fruit to one gallon of water. When strained and pressed, three pounds of moist sugar are to be added to each gallon of liquid. After standing open three days, during which it is to be frequently stirred and skimmed, it is to be put into a barrel and left to work for a fortnight. Then putting in a pint of brandy to every gallon of wine, it should be carefully bunged down, and in two or three years it will be rich and valuable.

*Food for Birds.*

AN excellent food for linnets, canaries, and other singing birds, may be made in the following manner: Knead together one pound of split peas ground to flour, half a pound each of coarse sugar and fine grated bread, two ounces of unsalted butter, and the fresh yolks of two eggs. Brown the paste gently in a frying pan, and mix with it when cold two ounces of mace seed, with two



pounds of bruised hemp seed separated from the husks. This paste given to birds in small quantities will preserve them in health, and prompt them to sing every month in the year.

*Fruit Trees preserved from Frost and Blights.*

WHEN a tree is in full blossom, a rope should be entwined upon its branches, and the end of it brought down into a pail of water. If a light frost take place in the night, the tree will not be affected by it; but an ice will be formed on the surface of the water in which the end of the rope is immersed. This experiment may easily be tried on wall fruit, and it has been found to answer. If the trees be infected with an easterly blight, the best way is to fumigate them with brimstone strewed on burning charcoal: this will effectually destroy the insects, and preserve the fruit. Afterwards it will be proper to cleanse them with water, or wash the branches with a woollen cloth, and clear them of all glutinous matter and excrescences of every kind, which would harbour the insects: but the washing should be performed in the earlier part of a warm day, that the moisture may be exhaled before the cold of the evening approaches.

*Freezing of Water Pipes prevented.*

WHEN the pipe is full of water, a little circulation may be preserved by leaving the cock dripping, which will often prevent its freezing; or by tying up the ball cock during the frost the water may be preserved for use. Care should be taken however to lay the pipe which supplies the cistern in such a position as not to retain the water, and of course it will not be liable to freeze.

*Flower Seeds preserved.*

WHEN seeds begin to ripen, they should be supported with sticks, to prevent their being scattered by the wind; and in wet weather they should be removed to a dry place, and rubbed out when convenient. August is in general the proper time for gathering the seed, but many kinds will ripen much sooner. To ascertain



whether any kind of seed be fully ripe, put a little of it into water: if it be come to maturity it will sink to the bottom, and if not it will swim upon the surface. To preserve them for vegetation it is only necessary to wrap the seed up in cartridge paper, pasted down and varnished over with gum or the white of an egg, and some kinds may be enclosed in sealing wax.

#### *Fumigation of Foul Rooms.*

WHERE infection is suspected, mix a spoonful of salt with a little powdered manganese in a glass cup; pour on the mixture at different times a spoonful of strong vitriolic acid, and the vapour arising from it will destroy the putrid effluvia.

#### *Garden Hedges.*

A WELL trained hawthorn fence is the strongest, but as it is apt to get thin and full of gaps at the bottom, the barberry is to be preferred, especially on high banks with a light soil. It may be raised from the berries as easily as hawthorn, and will grow faster if the suckers be planted early. The barberry puts up numerous suckers from the roots; it will therefore always grow close at the bottom, and make an impenetrable fence. In trimming any kind of close fence, care should be taken to slope the sides, and make it pointed at the top: otherwise the bottom being shaded by the upper part, will make it grow thin and full of gaps. The sides of a young hedge may be trimmed, to make it bush the better; but it should not be topped till it has arrived at a full yard in height, though a few of the points may be taken off. The bottom of hawthorn hedges may be conveniently thickened by putting in some plants of common sweet briar or barberry.

#### *Garden Rhubarb.*

To cultivate the common garden rhubarb, it should not only have a depth of good soil, but it should be watered in dry weather, and well covered with straw or dung in the winter season. It will then become solid when



taken out of the ground ; and if cut into large slices, and hung up in a warm kitchen, it will soon be fit for use. The plants may be taken up when the leaves are decayed, either in the spring or in autumn while the weather is dry ; and when the roots are cleared from dirt, without washing, they should be dried in the sun for a few days before they are hung up. The better way would be to wrap them up separately in whited brown paper, and dry them on the hob of a common stove. Lemon and orange peel will dry remarkably well in the same manner.

*Gas Light produced.*

FILL the bowl of a tobacco pipe with small coals, stop up the mouth of it with pipe-clay or sand and beer, and place the bowl in a fire between the bars of the grate, so that the pipe may stand perpendicular. If the bowl has been sufficiently closed, the gas will soon begin to fume out of the end of the pipe : and if a lighted candle or paper be applied, it will take fire and burn with considerable brightness.

*Ginger Beer.*

TO a gallon of water add an ounce of white ginger sliced, a pound of loaf sugar, and two ounces of lemon juice. Boil it near an hour, take off the scum, run it through a hair sieve, and put it into a butt with a little yeast : stir it several times for two days, fill a cask with it, and take off the yeast at the bung hole with a spoon. In about a fortnight, fine it with a little isinglass steeped in beer, and take off the sediment as it rises at the bung hole. When it has been properly fined and fermented, bottle and cork it well, and it will ripen in about a fortnight.

*Gooseberry Vinegar.*

BRUISE some bright yellow gooseberries when fully ripe, and to every quart of fruit, add three quarts of water. Stir them well together, let them stand twenty-four hours, and strain off the liquor through a canvass bag. To every gallon add a pound of brown sugar, stir them well together, barrel up the liquor, and set it by for use.



*Goosegrass Ointment.*

MELT some hog's lard, add as much clivers or goosegrass as the lard will moisten, and boil them together over a slow fire. Keep the mixture stirring till it becomes a little brown, and then strain it through a cloth. When cold, take the ointment from the water, and put it up in gallipots.

*Grape Wine.*

BRUISE a gallon of ripe grapes, and as much water, let them stand a week without stirring, and pour off the liquor fine. To every gallon add three pounds of lump sugar and put it into a vessel: after it has done hissing stop it close, and in six months it will be fit to bottle. Wine of superior quality may be made by leaving out the water, and diminishing the quantity of sugar.

*Gravel Walks.*

To preserve garden walks from moss and weeds, water them frequently with brine or salt and water, both in the spring and in autumn. Worms may be destroyed by an infusion of walnut tree leaves, or by pouring into the holes a ley made of wood ashes and lime. If trees are sprinkled with it, the ravages of insects will be prevented.

*Grease extracted from Leather.*

A PASTE made of mealy potatoes, dry mustard, and spirits of turpentine, mixed together, and applied to the spot, will extract the grease from leather, if rubbed off after it has been allowed sufficient time to dry. A little vinegar may be added, to render the application more effectual. To discharge grease from paper, the powder of burnt sheep bones should be rubbed on both sides the spot; and then placing some pieces of clean paper on each side, it should be repeatedly rubbed and pressed till the spot disappears.



*Horses extricated from Fire.*

HORSES are often so intimidated by fire that they have perished before they could be removed from the spot ; but if a bridle or a halter be put upon them, they might be led out of the stable as easily as on common occasions. Or if the harness be thrown over a draught horse, or the saddle placed on the back of a saddle horse, the same object may be accomplished.

*Impressions of Leaves and Plants.*

OIL a sheet of fine paper, dry it in the sun ; and rub off the superfluous moisture with another piece of paper. After the oil is pretty well dried in, black the sheet by passing it over a lighted lamp or candle ; lay the leaf or plant on the black surface, with a small piece of paper over it, and rub it carefully till the leaf is thoroughly coloured. Then take it up undisturbed, lay it on the book or paper which is to receive the impression, cover it with a piece of blotting paper, and rub it on the back a short time with the finger as before. Impressions of the minutest veins and fibres of a plant may be taken in this way superior to any engraving, and which may afterwards be coloured according to nature. A printer's ball laid upon a leaf, which is afterwards pressed on wet paper, will also produce a fine impression ; or if the leaf be touched with printing ink, and pressed with a rolling pin, nearly the same effect will be produced.

*Improved method of making Coffee.*

THERE is a raw and astringent quality in coffee which often disagrees with weak stomachs, and by being drunk too warm is as frequently rendered unwholesome. The addition of a tea spoonful of the best flour of mustard to an ounce of coffee will greatly improve its fragrance, and correct its acidity ; but the best way of rendering it truly fine and wholesome is to prepare it on the evening before it is wanted for use. Let an ounce of fresh ground coffee be put into a clean coffee pot well



tinned, pour upon it a full pint of boiling water, set it on the fire, and after it has well boiled, let it stand by to settle. Next morning pour off the clear liquor, add to it a pint of new milk, warm it over the fire, and sweeten it to the taste. This method of making coffee will be found superior to any other, and is particularly recommended to persons of a weak and delicate habit.

*Ink for marking Linen.*

Mix two drachms of the tincture of galls with one drachm of lunar caustic, and use it with a pen as common ink. The cloth must first be wetted in a strong solution of salt of tartar, and afterwards dried, before any attempt be made to write upon it.

A beautiful red ink may be made for this purpose by mixing half an ounce of vermilion and a dram of the salt of steel, with as much linseed oil as will make it of a proper consistency, either to use with a pen or a hair pencil. Other colours may be made in the same way, by substituting the proper ingredients instead of vermilion.

*Indelible Writing Ink.*

GUM Arabic dissolved in water, and well mixed with some fine ivory black, will make ink indelible: and if the writing be afterwards varnished over with the white of an egg clarified, it will preserve it to any length of time.

*Invisible Ink.*

Boil half an ounce of gold litharge well pounded, with a little vinegar in a brass vessel for half an hour, filter the liquid through paper, and preserve it in a bottle closely corked. This ink is to be used with a clean pen, and the writing when dry will become invisible. But if at any time it be washed over with the following mixture, it will instantly become black and legible. Put some quick lime and red orpiment in water, place some warm ashes under it for a whole day, filter the liquors and cork it down. Whenever applied in the slightest degree, it will instantly render the writing visible.



*Iron and steel preserved from Rust.*

VARIOUS kinds of polished instruments are in danger of being rusted and spoiled, by an exposure to air or moisture. A mixture of nearly equal quantities of fat, oil, garnish, and the rectified spirit of turpentine, applied with a sponge, will give a varnish to those articles which will preserve their brilliancy, even though exposed to air and water. Common articles of steel or iron may be preserved from injury by a composition of one pound of fresh lard, an ounce of camphor, two drachms of black lead powder, and two drachms of dragon's blood in fine powder, melted over a slow fire, and rubbed on with a brush or sponge after it has been left to cool.

*Ivory and Bones softened.*

BOIL some sage in strong vinegar, and strain the liquor through a piece of cloth. Ivory or bones will be softened in proportion to the time they are steeped in the liquor, and will then be capable of receiving any new impression.

*Knife Board.*

COMMON knife boards used with brick dust will soon wear out the knives that are sharpened upon them. To avoid this, cover the knife board with thick buff leather, and spread over it a thin paste of crocus martis, with a little emery finely powdered, and mixed up with lard or sweet oil. This will give a superior edge and polish to the knives, and make them wear much longer than in the usual way of cleaning them.

*Letters secured from being opened.*

BEAT up some fine bean flour with the white of an egg, and make it into a paste. Use a little of it in the form of a wafer, close the letters with it, and hold the sealed part to the spout of a tea pot of boiling water



The steam will harden the cement, so that the letter cannot be opened without tearing, and will render it more secure than either wax or wafer.

*Lip Salve.*

AN ounce of white wax and ox marrow, with three ounces of white pomatum, melted together over a slow fire, will make an agreeable lip salve, which may be coloured with a drachm of alkanet, and stirred till it becomes a fine red.

*Management of Flowerpots.*

As plants should enjoy a free circulation of air to make them grow well, sitting rooms are not very well adapted to the purpose, unless they could be frequently ventilated by opening the doors and windows. In very severe frost or damp weather, moderate fires should be made in the rooms where the plants are placed, and the shutters closed at night. Placing saucers under the pots, and pouring water continually into them is highly improper: it should be poured on the surface of the earth, that it may filter through it, and thereby refresh the fibres of the plant. Many kinds of annuals, sown in March and the beginning of April, may be transplanted into pots about the end of May, and should be frequently watered till they have taken root. If transplanted in the summer season, the evening is the proper time, and care must be taken not to break the fibres of the root. When the plants are attacked by any kind of crawling insects, the evil may be prevented by keeping the saucers full of water so as to form a river round the pot, and rubbing some oil round the side. Oil is fatal to many kinds of insects, and but few of them can endure it.

*Marbling of Books or Paper.*

DISSOLVE four ounces of gum arabic in two quarts of water, and pour it into a broad vessel. Mix several colours with water in separate shells: with small brushes peculiar to each colour, sprinkle and intermix them on the surface of the gum water, and curl them



so as to form a variety of streaks. The edges of a book pressed close may then be slightly dipped in the colours on the surface of the water, and they will take the impression of the mixture: the edges may then be glazed with the white of an egg, and the colours will remain. A sheet of paper may be marbled in a similar way.

*Moss on Trees destroyed.*

REMOVE it with a hard brush early in the spring of the year, and wash the trees afterwards with cow dung, urine, and soap suds. When a sort of white down appears on apple trees, clear off the red stain underneath it, and anoint the infected parts with a mixture of train oil and Scotch snuff, which will perfectly cure the disease.

*Mushrooms easily produced.*

IF the broken pieces of mushrooms be strewed on an old hot bed, it will speedily produce great numbers; or if the water in which mushrooms have been washed be poured on the bed, it will nearly answer the same purpose.

*Nankeen Dye.*

THE article generally sold under the title of nankeen dye, and which produces a fine buff colour so much in use, is made of equal parts of arnetto and common potash, boiled and dissolved in water. The yellow colour called Dutch Pink is made from a decoction of weld or dyer's weed; and if blue clothes be dipped in this liquid, they will take the colour of a fine green.

*Old Writings rendered legible.*

WHEN an old writing is so much defaced that it can scarcely be deciphered, boil a few nut galls in white wine, dip a sponge into the liquor, and pass it over the lines, and the writing will instantly be revived. Vitriolic or nitrous acid a little diluted with water, and gently laid on the letters with a feather, will also render the



writing legible ; but care must be taken that the solution be not too strong, lest it should destroy the paper or parchment which contains the writing.

*Onions cultivated with advantage.*

To insure a good crop of onions, it is necessary to sow them at different seasons. If the soil be light and dry, some should be sown in January and February ; others in March, April, and August. By taking advantage of the season, and of successive sowing, a good crop of this valuable root may be obtained, but which is known frequently to fail by the common method of culture.

*Paint for preserving Iron.*

FOR palisadoes and other kinds of iron work exposed to the weather, heat some common litharge over the fire in a shovel, scatter over it a small quantity of sulphur, and grind it in oil. It will then make a good lead colour, which will dry very quickly, get remarkably hard, and resist the weather better than any other common paint.

*Palings and Weather Boards preserved.*

THE following cheap and valuable composition will preserve all sorts of wood work exposed to the vicissitudes of the weather. Take some well-burnt lime and expose it to the air till it falls to powder, without putting any water to it, and mix with it two-thirds of wood ashes, and one-third of fine sand. Sift the whole through a fine sieve, and work it up with linseed oil to the consistence of common paint, taking care to grind it fine and mix it well together. The composition may be improved by the addition of an equal quantity of coal tar with the linseed oil ; and two coats of it laid on any kind of weather boards will be found superior to any kind of paint used for that purpose.



*Peas raised in a superior manner.*

INSTEAD of sowing peas in straight rows, they should be formed into circles of three or four feet diameter, with a space of two feet between each circle; by this means they will blossom nearer the ground than when inclosed in long rows, and will ripen much sooner. Or if set in straight rows, a bed of ten or twelve feet wide should be left between, for onions and carrots or any crops which do not grow tall. The peas will not be drawn up so much, will grow stronger, and be more productive. Scarlet beans should be treated in the same manner

*Ponds and Rivers cleansed of Weeds.*

STAGNANT or running water is often infested with weeds, which become troublesome and injurious to the occupier, but which might be easily prevented by suffering geese, particularly swans, to feed upon the surface. These water fowls, by nibbling the young shoots of the water plants as fast as they arise, will prevent their growth and appearance on the surface of the water, and all the expence which might otherwise be incurred in clearing them away.

*Pencil Drawing preserved.*

To prevent chalk or pencil drawings from rubbing out, it is only necessary to lay them on the surface of some skim milk, free from cream and grease; and then taking off the drawing expeditiously, hang it up by one corner to drain and dry. A thin wash of isinglass will also answer the same purpose.

*Pictures preserved from Flies.*

THE following simple way of preventing flies from sitting on pictures, or any other furniture, is well experienced, and if generally used, would prevent much trouble and damage. Let a large bunch of leeks soak five or six days in a pail of water, and wash your pictures or any other piece of furniture with it. The flies will never come near any thing so washed.



*Planting of Swampy ground.*

NOTHING is so profitable for this purpose as the alder or birch, which grows spontaneously on bogs and swamps, which otherwise would produce nothing but weeds and rushes. The wood of the alder is particularly useful for all kinds of machinery, and for pipes, drains, and pump trees, as it possesses the peculiar quality of resisting injury from wet and weather. The bark is also highly valuable to black dyers, who purchase it at a good price; and it is to be lamented that the properties of this useful tree are not duly appreciated.

*Plantations preserved.*

TAKE a quantity of grease, and scent it with a little tar, stirring and mixing them well together. Brush it round the stems of young trees as high as hares and rabbits can reach, and it will effectually prevent their being barked by these animals. Tar must not be used alone; for when exposed to the sun and air it becomes dry and binding, and hinders the growth of the plantation. Grease will not have this affect, and the scent of the tar is highly obnoxious to hares and rabbits.

*Plate Powder.*

WHITENING well purified from sand, applied wet, and rubbed till dry, is one of the cheapest and best of all plate powder. Various of these are mixed with ingredients highly injurious to the plate, rendering it brittle and liable to break with a fall. If, however, the plate be boiled in water with a little powdered hartshorn, dried by the fire, and afterwards rubbed with dry soft rags which have been steeped in the liquor, it will restore its brightness, and its lustre may be increased by rubbing it with leather. Brass locks, and other articles may be cleaned in the same way.

*Phosphoric Match Bottle.*

TWO-THIRDS of calcined oyster shells, and one-third of sulphur, put into a hot crucible for an hour, and after-



wards exposed to the air for half an hour, become phosphorous. This is put into a bottle, and when used to procure a light, a very small quantity is taken out on the point of a common match, and rubbed upon a cork, which produces an immediate flame. If a small piece of phosphorous be put into a phial, and a little boiling oil poured upon it, a luminous bottle will be formed; for on taking out the cork, to admit the atmospheric air, the empty space in the phial will become luminous; and if the bottle be well closed, it will preserve its illuminative power for several months.

*Pounce.*

POUNCE for writing paper is made of gum sandarac powdered and sifted very fine; or an equal quantity of rosin, burnt alum, and cuttle fish-bone well dried, and mixed together. This last is of a superior quality.

*Potatoes properly cultivated.*

POTATOES should be planted whole, and sixteen inches apart. The earth should be dug as deep as possible, the potatoes put separately into holes about six inches deep, more than twelve inches diameter, and inclosed in horse dung or long litter. When the young shoots make their appearance, fresh mould should be drawn round them with a hoe, but not covered; and as often as they shoot afresh, this operation should be repeated. Care should be taken not to tread on the plants, that the earth may be left upon them as light as possible; to give room for the potatoe to expand. In this way the largest potatoes will be produced, and generally half a peck from each root thus separately planted.

*Primrose Vinegar.*

BOIL four pounds of brown sugar in ten quarts of water for about a quarter of an hour, and take off the scum. Then pour the liquor on six pints of primroses, put in some fresh yeast before it is quite cold, and let it work



all night in a warm place. When the fermentation is over, close up the barrel, and still keep it in a warm place.

*Pruning of Wall Fruit.*

CUT off all fresh shoots that will not readily bind to the wall; for if any be twisted or bruised in the binding, they will in time decay, and the sap will issue from the place. Vines should not be cut too close to please the eye, as by that means they have been sometimes rendered barren of fruit. Two knots should generally be left on new shoots, which will produce too bunches of grapes, and which are to be cut off at the next pruning. New branches are to be left every year, and some of the old ones must be removed, which will increase the quantity of fruit.

*Quills prepared for Writing.*

QUILLS may be hardened for use by dipping them for a minute in some boiling water in which alum has been dissolved, or by thrusting them into hot ashes till they become soft, and afterwards pressing and scraping them with the back of a knife. When they are to be clarified, the barrels are to be scraped and cut at the end, and then put into boiling water for a quarter of an hour, with a quantity of alum and salt. Afterwards they are dried in an oven, or in a pan of hot sand.

*Radishes in constant succession.*

STEEP the raddish seed in rain water for twenty-four hours, tie it up in a linen bag, and hang it in the sun all day. The seed beginning to shoot, is then to be sown in fresh earth well exposed to the sun, and covered with a tub: in three days the radishes will be produced fit for sallad, and much more delicate than those grown in the common way. In the winter, the seeds should be steeped in warm water, and the bag put in a place sufficiently hot to make them sprout. Then fill a tub with rich mould, sow the seeds in it, and cover them over closely with another tub, taking care to sprinkle them now and then with warm water. The two tubs closely joined should



be set in a warm place, and in about a fortnight some fine sallad will be produced. Radishes may be raised in this manner all the year round, and by the quickness of their growth they will be rendered fine and delicate.

*Raising of Cucumbers.*

WHEN the plants have been raised on a moderate hot bed, without forcing them too much, the best way is to plant them in the open ground against a south wall in the latter end of May, and train them upon the wall like a fruit tree. When they have run up about five feet, they will send forth blossoms, and the fruit will soon begin to shew itself. Cucumbers of the prickly sort are to be preferred, and they should not be watered too much while growing, as it will injure the fruit. The flesh of cucumbers raised in this way will be thicker and firmer, and the flavour more delicious, than those planted in the usual manner, where the runners are suffered to trail upon the ground. Melons may also be treated in the same manner, and the quality of both will be greatly improved.

*Razor Strops.*

NOTHING makes a better razor strop than crocus martis with a little sweet oil, rubbed well on doe skin with a glass bottle; and to keep in perfect order, it should not be left too long dry.

*Recovery of persons apparently drowned.*

WHEN an unfortunate object is discovered in this situation, it should be immediately removed to a warm room, with the head a little elevated. Begin by rubbing it with salt, volatiles, and warm flannels, without attempting to give any thing by the mouth till there are strong signs of recovery. The absurd custom of rolling persons on casks, lifting the feet over the shoulders, and suffering the head to remain downwards, in order to discharge the water, has occasioned the loss of many lives, as it is now fully and clearly established, that the



respiration being impeded is the sole cause of the suspension of life; and which being restored, the vital functions soon recover their tone.

*Red Ink.*

ONE ounce of cream of tartar, one ounce of alum, and four ounces of rasped Brazil wood, are to be boiled in a quart of water till it is half consumed. The ink is then filtered, and an ounce of each of gum arabic and fine sugar is added to it, with a little salt to prevent its becoming mouldy.

*Rings loosened from the Finger.*

IF a gold ring sticks tight on the finger, and cannot easily be removed, touch it with mercury, and it will become so brittle that a slight blow will break it.

*Sallad raised in two days.*

MUSTARD SEED, cresses, lettuces, steeped in uquavitæ, and sown in fine mould, mixed with pigeon's dung and slacked lime, will produce a sallad in eight and forty hours.

*Sea Sickness prevented.*

A few drops of vitriolic æther on loaf sugar, dissolved in the mouth, will prevent sea sickness; or a few drops of æther put into sugar and water, and taken immediately before it begins to evaporate, will have the same effect.

*Sea Water prepared for Washing.*

To render salt water fit for washing linen at sea, a quantity of soda should be kept on a voyage, and used for that purpose as often as occasion requires. As much soda should be put into sea water as will render it turbid, and completely precipitate the lime and magnesia which it contains: the water will then become sufficiently alkaline for the purpose of washing.



*Smell of Paint prevented.*

WHEN a room is newly painted, place three or four broad tubs full of water near the wainscot, and renew the water daily : in two or three days it will absorb all the effluvia arising from the paint, and render the room wholesome. The smell of paint may also be prevented by dissolving some frankincense in spirits of turpentine over a slow fire, and mixing it with the paint before it is laid on.

*Smell of House Drains prevented.*

ANY collection of filth whatever may be completely neutralised by pouring upon it a mixture of lime water, and the ley of wood ashes, or suds that have been used in washing. An article known by the name of a sink trap may be had at the ironmongers, which is a cheap and simple apparatus, for carrying off the waste water and other offensive matters from sinks and drains. But as the diffusion of such noxious matter tends to produce disease and mortality, it should not be suffered to settle and stagnate near our dwellings, and every possible care should be taken to render them sweet and wholesome.

*Smoky Chimneys.*

THE cure of smoky chimnies may be effected at a very trifling expence. Put on the top of the chimney a box having a door on each of its sides which is kept open by a thin iron rod, running from one to the other, and fastened by a ring in each end to a staple. When there is no wind, the doors will remain half open ; but if the wind be strong, the door opposed to it will be closed, while the opposite one is thrown wide open. If the wind meets the corner of the box, it shuts two doors, and opens their opposites. By this simple means the chimney is guarded from the wind, and effectually prevented from smoking.



*Shaving Soap.*

Cut half a pound of fine white soap in thin slices, and half an ounce of salt of tartar, and mix them with full half a pint of spirits of wine. Put the ingredients into a quart bottle, tie it down with a bladder, digest it in a gentle heat till the soap is dissolved, and let the air escape through a pin hole in the bladder. Filter the mixture through paper, and scent it with a little bergamot or essence of lemon. It will have the appearance of fine oil : a small quantity mixed with water will produce an excellent lather, and is much superior to any other composition in washing or shaving.

*Spruce Beer.*

THIS valuable antiscorbutic, which is eminently useful in long voyages, may be made in the following manner. Put four gallons of spring water into a barrel, and pour the same quantity of boiling water upon it : then add eight pounds of treacle, with a few spoonfuls of the essence of spruce, and stir the whole well together. Ferment it with yeast, keep it in a temperate place, with the bung hole open for a day or two till the fermentation be abated : then close it up, or bottle it off, and it will be fit to drink in a few days.

*Staining of Wood or Bone.*

To stain a piece of wood mahogany colour, put it into a mixture of oil of turpentine and pounded dragon's blood, and let it stand an hour over a slow fire : after taking it off the fire, the wood may remain in the liquor all night. The dye may be made stronger or weaker, by using more or less of dragon's blood, and by a greater or less degree of digestion and boiling. The best wood for this purpose is plane-tree, because it may be easily sawn and polished, and is beautifully veined and spotted. To stain wood a fine black, drop a little oil of vitriol into a small quantity of water, rub it on the wood, and hold



it to the fire : it will then become a fine black, and receive a beautiful polish. If bone is to be stained, it must first be prepared by being steeped for several days in a mixture of roach alum, vitriol, verdigrease, and copper filings, infused in white wine vinegar. When the ingredients are dissolved, the mixture may be boiled with the bone into it, and it will take a fine green colour. By infusing Brazil wood, French berries, or indigo into the vinegar, with a little roach alum, red, yellow, or blue may be produced ; and either bone, ivory, or wood may be coloured in this manner.

*Staining of Parchment.*

PAPER or parchment may be stained of a green colour by dissolving some copper filings gradually in aquafortis or the spirit of salt, putting in the filings till the ebullition ceases. A solution of verdigrise in vinegar, or the crystals of verdigrise in water, will answer the same purpose. A fine crimson stain may be produced by a tincture of the Indian lake, made by infusing the lake several days in spirits of wine, and pouring off the tincture from the dregs. A beautiful yellow may be formed from the tincture of turmeric, made in the same way ; and if the colours be wanted of a deeper cast, carnetto or dragon's blood may be added to the tincture.

*Stramonium or Thorn Apple.*

THE use of this plant, which frequently grows on dunghills and flowers in the month of July, has lately been discovered as affording the most effectual remedy for the asthma. A kind of herb tobacco is to be made of the dried leaves of the thorn apple, mixed with a little rosemary to prevent nausea, and a pipeful is to be smoked in the evening before going to bed. The practice should be continued for some time, or as often as the disorder returns, and it will afford effectual relief in all cases of the asthma. The plant may easily be raised from seed ; but an elegant preparation of the Stramonium, or the Asthmatic Tobacco, may be had of several medicine venders in the kingdom.



*Strawberries.*

In the management of strawberries, care should be taken to separate the plants from each other by cutting off the runners in June and July, and all the old plants which do not flower should be removed to make room for the fruitful ones. When the young plants are too thick, less than a foot asunder, they should be transplanted in warm weather, and they will be strong for next year. When the fruit begins to appear, a little straw should be laid under the plants to preserve the fruit from injury, and to keep the ground moist about the roots. Strawberries should not be planted later than August or September, or they will not take sufficient root, nor bear a good crop the next year.

*Stopples of Decanters and Bottles loosened.*

WHEN a glass stopple is set fast, rub a drop or two of olive oil round it, close to the mouth of the decanter, and place it near the fire. The oil will soon insinuate itself downward, and the stopple may afterwards be loosened by the hand, or striking it slightly with a piece of soft wood. Sometimes the rubbing of the neck of the bottle with a small key, and striking the head of the stopper, will be sufficient to loosen it, without the application of any oil.

*Substitutes for Yeast and Cream.*

THE following new-invented composition may be used instead of yeast. Boil four pounds of potatoes, bruise them quite smooth, and mix them warm with an ounce of honey. The composition is to be used a few hours after it is made, in the proportion of a pint and a half to half a bushel of bread flour worked with warm water, and to be put into the oven as soon as the sponge begins to fall the first time. As milk or cream is difficult to procure in some situations, particularly on a long voyage, a very good substitute may be found in beating up a fresh egg, and gradually pouring on boiling water to prevent its curd.



ling. The taste of this composition in tea will scarcely be distinguished from the richest cream, and eggs may easily be preserved for a considerable length of time.

*Sun Flower.*

THE valuable properties of the Sun Flower are too much neglected, and might be rendered of advantage to the public. The leaves furnish abundance of agreeable fodder for cattle, the flower is enriched with honey for the bees, the dry stalks burn well, affording a considerable quantity of alkali from the ashes, and the seed is highly valuable in feeding pigs and poultry. The cultivation of this plant cannot be too much recommended, and requires but little management.

*Seeping of Chimnies.*

THE common practice of employing poor children to sweep narrow chimnies is most inhuman and unwise: many lives are lost by this means, and much injury is done to the building. The children being obliged to work themselves up by pressing with their feet and knees on one side, and their back on the other, often force out the bricks which divide the chimneys, and thereby increases the danger in case a foul chimney should take fire, as the flames frequently communicate by these apertures to other apartments which were not suspected to be in any danger. To avoid these consequences, a rope twice the length of the chimney should be procured, to the middle of which a bunch of furs or broom is to be tied, sufficient to fill the cavity of the chimney. Put one end of the rope down the chimney with a stone fastened to it, and draw the brush after it, which will clear the sides of the chimney, and bring down the soot. If necessary, a person at top may draw the brush up again to the top of the chimney, keeping hold of the rope, and thus clean the chimney thoroughly without difficulty or danger.



*Table Beer.*

As small beer is apt to become sour in warm weather, an excellent substitute may be made by adding a bottle of porter to two gallons of water, and a pound of brown sugar. After they have been well mixed, bottle off the liquor, and keep it loosely corked in a cool cellar. The addition of a spoonful of ginger will give it a lively and agreeable taste, and in two or three days it will be fit for use.

*Tincture of Bark.*

AN ounce of red bark, six drams of snake root powdered, ten grains of cochineal, a dram and a half of saffron, and one ounce and a half of orange-peel, steeped in a pint of good brandy, will form a most excellent tincture, equal to any thing that can be purchased under that title.

*Transplanting of Flowers.*

ANNUALS and perennials, sown in March or April, may be transplanted about the end of May: a showery season would be best, or they must be frequently watered till they have taken root. The evening in the summer time is the proper season, and care should be taken not to break the fibres in digging up the root. China-asters, columbines, marigolds, pinks, stocks, holy hocks, mallows, sweet-williams, wall-flowers, and various others may be sown and transplanted in this manner.

*Varnishes for various Articles.*

FOR straw or chip hats, put half an ounce of black sealing wax powdered into two ounces of spirits of wine or turpentine, and set it near the fire till the wax is dissolved. If the hat has lost its colour, or turned brown, it may first be brushed over with writing ink, and well dried. The varnish is then to be laid on warm with a soft brush, in the sun or before the fire, and it will give it a new gloss which will resist the wet.



Varnish for furniture is made of white wax melted in the oil of petroleum. A light coat of this mixture is laid on the wood with a badger's brush, while a little warm, and the oil will speedily evaporate. A coat of wax will be left behind, which should afterwards be polished with a woolen cloth.

For fans and cases, dissolve two ounces of gum-mastic, eight ounces of gum-sandaric, in a quart of alkohol, and then add four ounces of Venice turpentine.

For coloured drawings and prints, mix together two ounces of spirits of turpentine, and one ounce of Canada balsam. The spirit is first to be sized with a solution of Isinglass water, and dried: the varnish is then to be applied with a camel's hair brush. But for oil paintings, a different composition is prepared. A small piece of white sugar candy is dissolved and mixed with a spoonful of brandy: the whites of eggs are then beaten to a froth, and the clear part is poured off and incorporated with the mixture. The paintings are then brushed over with the varnish, which is easily washed off when they are required to be cleaned again, and on this account it will be far superior to any other kind of varnish for this purpose.

Umbrellas may be varnished with the following composition, which will render them proof against wind and rain. Boil together two pounds of turpentine, one pound of litharge in powder, and two or three pints of linseed oil. The article is then to be brushed over with this varnish and dried in the sun.

Varnish for pales and other coarse wood work is made of tar ground up with Spanish brown, to the consistence of common paint, and is to be spread on the wood with a large brush as soon as it is made, to prevent its growing too stiff and hard. The colour may be changed by mixing a little white lead, whiting, or ivory black with the Spanish brown. For pales and weather-boards, this varnish is superior to paint, and much cheaper than what is commonly used for that purpose. It is an excellent preventive against wet and weather, and if laid on smooth wood, it will have a good gloss.



*Uses of several common Plants.*

THE juice of celendine will remove warts and ring-worms, and cure the itch. The young shoots and leaves of chick-weed, may be boiled and eaten like spinnach, are equally wholesome, and can scarcely be distinguished from it. The juice expressed from the stem and leaves of goose-grass, taken to the amount of four ounces night and morning for several weeks, is very efficacious in scorbutic complaints, and other cutaneous eruptions. The smell of garlic is an infallible remedy against the vapours, faintings, and other hysteric affections. The common poppy is an antidote to stings of venomous insects, and a remedy for inflammation of the eyes: it also cures the pleurisy, and spitting of blood. Sage taken in any form tends to cleanse and enrich the blood: it makes a good cordial, and is highly useful in cases of nervous debility. It is often given in fevers with a view to promote perspiration, and with the addition of a little lemon juice it makes a grateful and cooling beverage.

*Walnut Ketchup.*

GRIND half a bushel of green walnuts before the shell is formed, squeeze out the juice through a coarse cloth, and to every gallon of juice put a quart of red wine, a quarter of a pound of anchovies, the scum of bay salt, one ounce of allspice, two of long pepper, half an ounce of cloves and mace, and a little ginger and horse radish cut in slices. Boil them all together till reduced to half the quantity, pour the liquor into a pan, bottle it up when cold, cork it down well, and it will be fit for use in about three months.

*Weeds rendered useful.*

WEEDS are in their most succulent state in the month of June, and there is scarcely a hedge border but might be rendered useful by mowing them at this season, but which afterwards would become a nuisance. After the weeds have lain a few hours to wither, hungry cattle



will eat them with great freedom, and it would display the appearance of good management to embrace the transient opportunity.

*Wet Clothes.*

WHEN a person has the misfortune to get wet, care should be taken not to get too near the fire, or into a warm room, so as to occasion a sudden heat. The safest way is to keep in constant motion, until some dry clothes can be procured, and to exchange them as soon as possible.

*White Paint.*

AN excellent substitute for white oil paint may be made of fresh curds bruised fine, and kneaded with an equal quantity of slacked lime. The mixture is to be well stirred, without any water, and it will produce an excellent white paint for inside work. As it dries very quickly, it should be used as soon as it is made; and if two coats be laid on, it may afterwards be polished with a woollen cloth till it becomes as bright as varnish. If applied to places exposed to moisture, the painting should be rubbed over with the yoke of an egg, which will render it as durable as the best oil painting. No kind of painting can be so cheap; and as it dries speedily, two coats of it may be laid on in a day and polished, and no offensive smell will arise from it.

*Economical Wheaten Bread.*

FOR the purpose of making this bread, only the coarsest of the bran is to be taken from the wheat, and the second coat, or what is called pollard, ground with the meal, as is usual for wheaten bread. Five pounds of this bran are to be boiled in somewhat more than four gallons of water, in order that, when perfectly smooth, three gallons and three quarts of clear bran water may be poured into and kneaded up with forty-six pounds of the brown flour; adding salt as well as



yeast, in the same way as for other bread. When the dough is ready to bake, the loaves are to be made up, and baked two hours and a half in a pretty brisk heat. As flour when thus made up, will imbibe three quarts more of this bran liquor than of common water, it evidently produces not only a more nutritious and substantial food, but augments it to one-fifth part of the usual quantity of bread, consequently it is a saving of at least one day's consumption in every week.

It is peculiarly needful to attend to this receipt at this time, when not only the extreme dearth of provisions is so severely oppressing to the poor, but the great scarcity of the article itself, wears the most formidable appearance to the nation at large. If this bread were in general use, it could be proved to be a saving to the nation of near ten millions per annum. This bread too has the following peculiar property: if put into the oven, and baked for twenty minutes, after it is ten days old, it will appear again like new bread.

*The following is a Receipt for an excellent Bread made with Potatoes and Meal.*

Mix fifteen pounds of boiled potatoes, mashed and pulped through a hair sieve, with half a bushel of flour, and a peck of white oatmeal; and, adding some yeast, knead it and make it up, as is customary for wheaten dough only. This will form a kind of bread worthy of any nobleman's table. A good bread may be made with two pounds of wheat flour, one pound of barley flour, and two pounds of potatoes; the potatoes to be reduced to a pulp by boiling, and passed through a hair sieve, and made into a stiffish dough, with the mixed meal, after the usual manner. Or, still better, without any barley meal, as follows:—To any weight of flour, take half the weight of potatoes; and, having boiled, skinned, and mashed the potatoes, mix them while warm with the flour, adding the usual quantity of yeast, and be careful to make the dough as dry as possible.



*Another Receipt for Economical Bread, made of mixed Meal, is the following.*

Mix eight pounds of wheat flour with four pounds of barley flour, two pounds of rye flour, and two pounds of tick bean flour; using yeast as customary for wheaten dough, and kneading the dough in a temperate state, so as neither to be too hard nor too soft. Or, with eight pounds of wheat flour, mix four pounds of barley flour, and four pounds of oatmeal, and make it up in like manner. The mixture of the meal of oats will lighten the bread for broths, soups, &c. Various other mixtures may be made, at discretion, on these principles: the advantages of which may as well be enjoyed by the consumers as by those fraudulent bakers who secretly adopt them, though there can be no necessity for disguising the practice by the use of bleaching drugs to conceal the fact. What those advantages are, may be judged, in some measure, by the following comparative weights:—A bushel of wheat weighs sixty pounds; a bushel of potatoes heaped, eighty-four pounds; a bushel of tick beans, sixty-two pounds; a bushel of rye, fifty-eight pounds; a bushel of barley, fifty-four pounds; and a bushel of oats, thirty-nine pounds. Thirty-six pounds of flour alone produce forty-five pounds of bread and thirty-six pounds of flour, mixed with eighteen pounds of potatoes, will produce seventy-two pounds of bread.

The following article, closely connected with the above, will fully merit the attention of those to whom it may apply.

*Curious and valuable Experimental Hints for saving at least Half the quantity of Corn now annually used for Seed.*

M. PABRONI, an ingenious Italian gentleman, after observing, in the Transactions of the Economical Society of Florence, that the farmers of Tuscany divide the larger seed of pulse, and particularly beans, into at least two parts, both of which they sow or plant in the earth, and obtain very luxuriant crops, informs us that



he had been himself induced to try a similar experiment with regard to grains of corn. For this purpose, he coarsely pounded some grains of corn, and threw the whole into a vessel of water; when the heaviest particles, being those which he suspected of containing germs, immediately sunk to the bottom. These, accordingly, were regularly sown; and, as this gentleman asserts, they produced plentifully, and equal in goodness to those raised from whole grains of the same corn; many of the divided seeds, in fact, even shooting forth a greater number of stalks than the entire grains. This is extremely credible; since the numerous shoots springing from a single grain of corn, as well as of various different seeds, are frequently known to choak and destroy each other's growth. This is a hint which will, most probably, well repay every farmer who may be wise enough to give it a fair trial; particularly, during the present high price of corn. The idea is by no means vague, or absurd, as shallow persons might incline to suspect; but in, and supported by, the soundest philosophical analogous theory, with regard to the germinative powers of vegetable and even of animal sperm, confirmed and demonstrated by numerous well known experiments. The time, therefore, will probably arrive, when it may be generally adopted as the numerous divisions of the potatoe by what are denominated its eyes; which, though certainly more obvious, was also long proposed before it came to be universally practised. The possibility, not to say probability, of saving, at least, half the quantity of seed corn annually sown, is a very important public consideration, in a country which fails always to produce sufficient for its own necessary consumption. It would be easy to enlarge on this subject, were the present a proper occasion: but sufficient, it may be hoped, has already been said, to animate virtuous liberality, if not to awaken parsimonious avarice, so as to occasion experiments to be speedily and effectually made on a scale of considerable magnitude; in which, most probably, so very much would be gained.



## MEMORANDUMS FOR GARDENING

*Through every Month of the Year.*

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*Pleasure Gardens.*—Nothing is so dangerous to tender flower-roots, and their shoots for spring, as the frost, which at this season is to be expected. Ranuncaluses, Anemonies, and Tulips, will be in danger; cover the beds to guard them, lay on peas straw, where they are not come up; but where the shoots appear, place behind them a reed-edge, sloping three feet forward. A mat is to be let down from the top in severe weather, and taken up in mild. This certainly preserves them, and yet does not draw them weak, or make them tender. Cover the beds and boxes of seedling flowers: and take off the defence when the weather is milder. Clean the Auricula Plants, pick off dead leaves, and scrape away the surface of the mould; put fresh mould in the place of it, and set the pots up to the brim in the mould of a dry bed, and place behind them a reed edge. Cover carnation plants from wet, and defend them from mice and sparrows.

*Kitchen Gardens.*—Throw up some new dung in a heap to heat, that it may be ready to make hot-beds for early cucumbers, and for making seeds for annuals in the flower garden. Dig up the ground that is to be sown with the spring crops, that it may lay and mellow. Nurse the cauliflower plants kept under glasses, carefully shut out the frost, but in the middle of milder days let in a little air; pick up the dead leaves, and gather up the mould about the stalks.

Make a slight hot-bed in the open ground for young sallading, and place hoops over it, that it may be covered in very hard weather.



Sow a few Beans and Peas, and seek and destroy snails and other vermin.

*Orchard and Fruit Garden.*—Fruit trees, whether in orchards, or espaliers, or against walls, demand the same general management. Cut out dead wood and irregular branches, clean the stumps and boughs from the moss with an hollow iron; and repair espaliers, fastening the stakes and poles with nails and wire, and tying the shoots down with twigs of osier. Place stakes by all new-planted trees; and cut grafts to be ready, lay them in the earth under a warm wall.

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## FEBRUARY.

*Pleasure Gardens.*—Make hot-beds for annual flowers with the dung you have already laid up, and sow them upon a good thickness of mould, laid regularly over the dung. Transplant perennial flowers and hardy shrubs. Canterbury bells, lilacs, and the like. Break up and new lay the gravel walks. Weed, rake, and clean the borders, and where the box of the edging is decayed, make it up with a fresh plantation. Sow auricula and polyanthus seeds in boxes; these should be made of rough boards six inches deep, with holes at the bottom for the running off of water, they must be filled with light mould, and the seeds scattered thinly over the surface, then more mould must be sifted over them a quarter of an inch thick, and where they may enjoy the morning sun. Plant out Carnations into pots for flowering.

*Kitchen Garden.*—Dig and level beds for sowing Radishes and Onions, Carrots and Parsnips, and Dutch Lettuce. Leeks and Spinage should also be sown now, also Beets, Celery, Sorrel, and Marrygolds, with any other of the hardy kinds. Plant Beans and sow Peas; the best way in those useful things, is to sow a new crop every fortnight, that if one succeeds and another fails, as will often be the case, there may still be a constant supply, at the due season for the table. Plant Kidney Beans upon a hot-bed for an early crop. The Dwarf, White and Battersea Beans, are the best sorts,



they must have air in the middle of mild days when they are up, and once in two days they must be gently watered. Transplant Cabbages, plant out Silesia and Cos Lettuce from the beds where they grew in winter, and plant Potatoes and Jerusalem Artichokes.

*Orchard and Fruit Garden.*—Most kinds of trees may be pruned, though it is generally better to do it in autumn; whatever has been omitted at that season, in this article, must be done now, the hardiest kinds being pruned first, and such as are more tender, at the latter end of the month, when there will be little danger of their suffering from the frosts in the wounded part. Transplant fruit trees to places where they are wanted; opening a large hole, setting the earth carefully about the roots, and nailing them at once to the wall, or fastening them up to strong stakes. Sow the kernels of Apples and Pears, and the stones of Plums for stocks, and keep off the birds that eat the buds of fruit-trees.

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### MARCH.

*Pleasure Gardens.*—Watch the beds of tender Flowers, and throw mats over them, supported by hoops, in hard weather. Continue transplanting all the perennial fibrous rooted flowers, Sweet-williams, Golden-roses, and the like. Dig up the earth with a shovel about those which were planted in autumn, and clean the ground between them. All the pots of flowering plants must now be dressed. Pick off dead leaves, remove the earth at the top, and put fresh in the place, then give them a gentle watering, and set them in their places for flowering. In doing this, take care the roots are not wounded, and repeat the watering once in three days. The third week in March is the time to sow sweet Peas, Poppies, Catchflies, and all the hardy annual plants. The last week is proper for transplanting Evergreens; and for this purpose a showery day should be chosen. Now hot-beds must be made to receive the seedlings of annual Flowers raised in the former.

*Kitchen Gardens.*—Sow in the beds of the Kitchen Gardens some Carrots, and also some large Peas,



Rouncevals and Grey. In better ground sow Cabbages and Savoys, also Carrots and parsnips for a second crop, and towards the end of the month, put in a large parcel of Beans and Peas. Sow Parsley and plant Mint. Sow Cos and Imperial Lettuce; and transplant the finer kinds. In the beginning of the month sow Dutch Parsley for the roots. The last week take the advantage of time, or the dry days, and make Asparagus beds. Clear up the Artichoke roots, slip off the weakest, and plant them out for a new crop, leaving four from each good root to bear, and from such as are weaker two. Dig up a warm border, and sow some French Beans; let them have a dry soil, and give them no water till they appear.

*Orchard and Fruit Garden.*—The Grafts which were cut off early and laid in the ground to be ready for use, are brought into service, those of the earliest kinds are to be used first, and the Apples last of all. This done, let the Gardener look to the stocks that were inoculated last year, and take off their heads. A hand's breath should be left on the above place; this holds the bud secure by tying to it, and the sap rises more freely for its nourishment. The fruit trees that were planted last October must be headed, and they should be cut down to almost four eyes. Some leave only three, but four is much better, the sap rises more freely.

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## APRIL.

*Pleasure Gardens.*—Tie up some stalks of tall flowers to sticks, cut these two feet long, thrust them eight inches into the ground, and hide them among the leaves. Clean and rake the ground between them. Take off the slips of Auriculas, and plant them out carefully for an increase. Transplant perennial flowers and evergreens as in the former months; and take up the roots of Colchicams, and other autumnal bulbous plants. Sow French Honey-suckles, Wall-flowers, and other hardy plants upon the natural ground, and the tenderer kinds on hot-beds.—Transplant those sown last month, into the second hot-bed. Sow carnations and pinks on the natural ground and open borders.



*Kitchen Garden.*—Plant a large crop of French Beans, on a dry warm border. Plant cuttings of sage, and other aromatic plants, sow Marrowfat Peas, and plant some beans for a late crop. Sow thyme, sweet-marjoram and savory. Sow young sallads once in ten days: and some Cos and Silesia Lettuces. The seeds of all kinds being in the ground, look to the growing crops, clear away the weeds every where among them, and dig up the earth between the rows of beans, peas and all other kinds, that are planted at distances. This gives them a strong growth, and brings them much sooner to perfection than can be done by any other method. Draw up the mould to the stalks of the cabbages and cauliflower plants; and in cold nights cover the glasses over the early cucumbers and melons.

*Orchard and Fruit Gardens.*—Look to the fruit trees against the walls and espaliers: take off all foreright shoots, and train such as rise kindly. Thin apricots upon the trees, for there are usually more than can ripen; the sooner this is done the better the others succeed; and water new-planted trees. Plant cuttings of Vines, and look over the grown ones: nip off improper shoots: when two rise from the same eye, take off the weakest. Weed strawberry beds, cut off the strings, stir the earth between them, and once in three days water them. Dig up the earth in the borders near Fruit-trees: never plant any large kind of flowers or kitchen things upon them; and it is better if nothing be sown or planted on these borders, they all starve the fruit.

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## MAY.

*Pleasure Gardens.*—Observe when the leaves of Sow-breads are decayed, take up the roots, laying them carefully by till the time of planting. Take up the Hyacinth-roots which have done flowering, and lay them sideways in a bed of dry rich mould, leaving the stems and leaves to die away; this practice greatly strengthens the roots. Roll the gravel walks carefully and frequently, and keep the grass clean mowed. Clean all the borders from weeds; take off the stragg-



ling branches from the large flowering plants; and train them up in a handsome shape. Plant out French and African Marygolds, with other autumnals, from the hot-beds, the last week of this month, choosing a cloudy warm day. Tie up the stalks of Carnations. Pot the tender annuals, as balsams, amaranths, and the like, and set them in a hot-bed frame, till summer is more advanced for planting them in the open ground.

*Kitchen Garden.*—Water, once in two days, the peas, beans, and other large growing plants. Destroy the weeds in all parts of the ground, and dig up the earth between the rows, and about the stems of all large kinds. Sow small sallads once in two days, as in the former month: and at the same time choose a warm border, and sow some purslain. Sow also some endive, and plant beans and peas for a very large crop, and French beans to succeed the others. The great care in these kinds is to have these several products fresh and young throughout the season. Choose a moist day, and an hour before sun-set plant out some savoy, cabbages, and red cabbages, draw the earth carefully up to their stems, and give them a few careful waterings.

*Orchard and Fruit Gardens.*—If any fresh shoots have sprouted upon the Fruit-trees, in Espaliers, or against walls, nip them off, and train the proper ones to the walls or poles, at due distances, and in a regular manner. Look over vines, and stop every shoot that has fruit upon it, to three eyes beyond the fruit. Then train the branches regularly to the wall, and let such as are designed for the next year's fruiting grow some time longer, as their leaves will give a proper shade to the fruit. Water the new-planted trees, and keep the borders about the old ones clear; and finally pick off snails and other vermin.

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## JUNE.

*Pleasure Gardens.*—Choose the evening of a mild showery day, and plant out into the open ground the tender annuals hitherto kept in pots in the hot-bed frame; they must be carefully loosened from the sides



of the pot, and shaken out with all the mould about them: a large hole must be opened for each; they must be set upright in it, and when settled in the ground, by a gentle watering, must be tied up to sticks.

Let pinks, carnations and sweet-williams, be laid this month for an increase. Let the layers be covered lightly, and watered every other day a little at a time.

The spring-flowers being now over, and their leaves faded, the roots must be taken up and laid by for planting again at a proper season. Snow-drops, winter-aconite, and the like, are to be thus managed. The hyacinth-roots, laid flat in the ground, must now be taken up, the dead leaves clipped off, and the mould; and when clean, they must be laid upon a mat in an airy room to harden, and then laid by. Tulip-roots must now be taken up also as the leaves decay; and the like method must be followed with anemonies and ranunculuses. Cut the cups or poles of the carnations that are near blowing, in three or four places, that they may blow regularly. Inoculate some of the fine kind of roses.

*Kitchen Gardens.*—Transplant the cauliflower plants sown in May; give them a rich bed and frequent waterings. Plant out thyme, and other savoury plants sown before, and in the same manner shade and water them. Take the advantage of some cloudy weather to sow turnips; and if there be no showers, water the ground once in two days. Sow broccoli upon a rich warm border, and plant out celery for blanching. This must be planted in trenches a foot and a half deep, and the plants must be set half a foot asunder in the rows. Endive should also be planted out for blanching; but in this the plants should be set 15 inches asunder, and at the same time some endive-seed must be sown for a second crop. Pick up snails; and in the damp evenings kill the naked slugs.

*Orchard and Fruit Garden.*—Repeat the taking off of foreright shoots upon Wall and Espalier-trees, which we directed last month. Train proper branches to their situations, where they are wanted; once again thin the wall fruit; leave nectarines at four inches distance, and the peaches at five; none nearer: the fruit will be



finer, and the tree stronger for next year. Inoculate the apricots, and choose for this operation a cloudy evening. Water new-planted trees, and pick up snails and vermin.

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## JULY.

*Pleasure Garden.*—Clip box-edgings; cut and trim hedges; and look over all the borders, clearing them from weeds, and stirring up the mould between the plants. Roll the gravel frequently, and mow the grass.—Inoculate roses and jessamines of all kinds that require this propagation; and any of the other flowering shrubs.—Take up the roots of fritillaries and maragons, and others of this sort that are past the time of flowering.—Gather the seeds of flowers you design to propagate, and lay them upon a shelf in an airy room in the pods. When they are well hardened, tie them up in paper bags, but do not take them out of the pods till they are to be used.—Lays pinks and sweet-williams as the former, in earth.—Cut down the stalks of those plants which have done flowering, and which you do not keep for seed; and tie up those now coming into flower to sticks, as was directed for the earlier kinds.—Sow lupines, larkspurs, and the like, on dry warm borders, to stand the winter, and flower early next year.

*Kitchen Garden.*—Sow a crop of French beans to come in late, when they will be very acceptable. Clear all the ground from weeds. Dig between the rows of beans and peas, mow the ground also about the artichokes among the cabbage kind. Water the crops in dry weather.—Spinage-seed will be ready for gathering now, as also that of the Welch onion, and some others; take them carefully off, and dry them in the shade. Take up large onions, and spread them upon mats, to dry for the winter. Clear away the stalks of beans and peas that have done bearing. Watch the melons as they ripen, and give them very little water. Water cucumbers more freely.

*Orchard and Fruit Garden.*—Inoculate peaches and nectarines. Take off all foreright shoots in the espalier



and wall fruit tress. Hang phials of honey and water upon the fruit trees, and look carefully for snails. Keep the borders where fruit trees stand clear from weeds, and stir the earth about them. This will greatly assist the fruit in ripening. Look to the fruit trees that have been grafted and budded the last season. See that there are no shoots from the stocks. Whenever they rise take them off, for they will rob the intended growth of its nourishment.—Look carefully to the new-planted trees; water them often, and whatever shoots they properly make, fasten to the wall or espalier. Repeat the care of the vines, take off the improper shoots, and nail any that are loose to the wall. Let no weeds rise in the ground about them, for they will exhaust the nourishment, and impoverish the fruit.

## AUGUST.

*Pleasure Garden.*—Dig up a mellow border, and draw lines at five inches distance lengthways and across; in the centre of these squares plant the seedling polyanthus, one in each square. In the same manner plant out the seedling auriculas. Shade them till they have taken root, and water them once a day. See whether the layers of sweet-williams, carnation, and the like be rooted: transplant such as are, and give frequent gentle waterings to the others to promote it. Cut down the stalks of plants that have done flowering. Save the seeds you want as they ripen. Water the tender annuals every evening. Sow anemonies and ranunculuses, as also fritillary, tulip, and narcissus' seed.—Dig up a border for early tulip roots, and others for hyacinths, anemonies, and ranunculuses. Sow annuals to stand through the winter, and shift auriculas into fresh pots.

*Kitchen Garden.*—Spinage and onions should be sown on rich borders prepared for that purpose. Those two crops will live through the winter unless very severe, and be valuable in the spring. The second week in



August sow cabbage seed of the early kinds; and in the third week sow cauliflower seed. This will provide the plants that are to be nursed up under bell-glasses in the winter. Some of these may also be ventured in a very well defended situation, open. The last week of this month sow another crop to supply the place of these in case of accidents; for if the season be very severe, they may be lost; and if very mild they will run to seed in spring. These last crops must be defended by a hot-bed frame, and they will stand out and supply deficiencies. Sow lettuces, the cabbage and brown Dutch kinds, in a warm and well-sheltered border. Take up garlick, and spread it on a mat to harden; in the same manner take up onions and rocambole; at the latter end of the month, chalots.

*Orchard and Fruit Garden.*—Watch the fruit on your wall trees, and keep off devourers, of which there are numberless kinds now swarming about them. Shoot all birds, pick up snails, and hang bottles of sweet water for flies and wasps. Fasten loose branches, and gather the fruit carefully as it ripens.—Once more go round the vines, and pull off those trailing branches so very luxuriantly produced at this time. See that the fruit is not shaded by loose branches, and keep the borders clear of weeds. This tends more than is imagined to the well-ripening of the fruit.

## SEPTEMBER.

*Pleasure Garden.*—This month you should begin to prepare for the next season. Tear up the annuals that have done flowering, and cut down such perennials as are past their beauty, bring in other perennials from the nursery beds, and plant them with care at regular distances. Take up the box edgings where they have outgrown their proper size, and part and plant them afresh. Plant tulip and other flower roots. Slip polyanthuses, and place them in rich shady borders. Sow the seeds of



flower-de-luces and crown imperial, as also of auriculas and polianthus, according to the method before recommended. Also part of the roots of flower-de-luces, piony, and others of this kind. In the last week transplant hardy flowering shrubs, and they will be strong next summer.

*Kitchen Garden.*—Sow lettuces of various kinds, Silesia, Cos, and Dutch, and when they come up, shelter them carefully. The common practice is to shelter them under hand-glasses: but they will thrive better under a slooping reed-hedge, as before described. Make fresh warm beds with the dung that has lain a month in the heap. Plant the spawn in these beds, upon pasture mould, the same they were found in; and raise the top of the bed to a ridge, to throw off wet. Look to the turnip beds and thin them, leave the turnips at 6 inches distance. Weed the spinage, onions and other new sown plants. Transplant sage, lavender, and sweet plants. Earth up clerery as it grows up in height. Sow young sallading upon warm and well sheltered borders. Clean asparagus beds in the following manner: cut down the stalks, and pare the earth off the surface of the alleys, throw this upon the beds half an inch thick, and sprinkle over it a little dung from an old melon bed. Dig up the ground where summer crops have ripened, and lay it in ridges for the winter. These should be disposed East and West, and turned once in two months, having thus the advantage of a fallow. Plant some beans and sow some peas on warm and well-sheltered borders, to stand out the winter.

*Orchard and fruit Garden.*—The fruit mast now be gathered with care every day, and the best time is an hour after sun-rise. Then it should be laid in a cool place till used. Such as is gathered in the middle of the day is always flabby. Keep birds from the grapes, for as they now begin to ripen they will be in continual danger. Transplant gooseberries and currants, and plant strawberries and raspberries; they will be rooted before winter, and flourish the succeeding season.



## OCTOBER.

*Pleasure Garden.*—Let all the bulbous roots for spring flowering be put into the ground. Narcissus, maragon, tulips, and such ranunculuses and anemonies as were not planted sooner. Transplant colombines, monk's hood, and all kinds of fibrous rooted perennials. Place the auriculas, and carnations, that are in pots, under shelter. Dig up a dry border, and if not dry enough naturally, dig in some sand. In this set pots up to the brim. Place the reed-hedge sloping behind them, and fasten a mat to its top that may be let down in bad weather. Take off the dead leaves of the auriculas before they are thus planted.—Bring into the garden flowering shrubs wherever they are wanted, and at the end of the month prune some of the hardier kind.

*Kitchen Garden.*—Plant out the cauliflower plants where they are to be sheltered; and it will be proper to plant two for each glass, where that method is used, for fear of one failing. Sow another crop of peas, and plant more beans; choose for these a dry spot, and well sheltered from the cold winds of winter. Transplant the lettuces sown last month, where they can be defended by a reed-hedge, or under walls. Transplant cabbage plants and coleworts where they are to remain. Take great care of the cauliflower plants sown early in summer: they now begin to show their heads, so break in the leaves upon them to keep off the sun and rain, it will both harden and whiten them.

*Orchard and Fruit Garden.*—Prune the peach and nectarine trees and the vines. This is a very useful practice, as it strengthens the buds for spring. Cut grapes for preserving, with a joint of the vine to each bunch. Gather fruits for winter keeping as they ripen. Transplant all garden trees for flowering; prune currant-bushes, and preserve the stones of the fruit for sowing.



## NOVEMBER.

*Pleasure Garden.*—Prepare a good heap of pasture ground, with the turf among it, to rot for mould for the borders. Transplant honey-suckles, and spireas, with other hardy flowering shrubs. Rake over the beds of seedling flowers, and strew some peas straw over them to keep out the frost. Cut down the stems of perennials which have done flowering; pull up annuals that are spent, and rake and clear the ground. Place hoops over the beds of ranunculuses, and anemonies, and lay mats or cloths in readiness to draw over them, in case of hard rains or frost. Clean up the borders in all parts of the garden, and take care to destroy not only the weeds, but all kinds of moss.—Look over the seeds of those flowers which were gathered in summer. See they keep dry and sweet, and in a condition of growth, and dig a border or two of the hardier kind.

*Kitchen Garden.*—Weed the crops of spinage, and such other kinds as were sown late, or the wild growth will smother and starve the crop. Dig up a border under a warm wall, and sow some carrots for spring; sow radishes in such another place and see the ground be well and deep dug for both. Turn the mould that was trenched and laid up for fallowing; this destroys weeds, and prepares the soil to be enriched by the air. Prepare some hot-beds for sallading: cover them five inches with mould, and sow upon them some lettuces, and the common small sallading, mustard, rape, cresses and radish. Plant another crop of beans; and sow more peas for a succession. Trench the ground between the artichokes, and throw a ridge of earth over the roots. This will preserve them from the frost, and prevent their shooting at an improper time.—Make a hot-bed for asparagus. Take up carrots and parsnips, and lay them in sand to be ready for use. Give air at times to the plants under hand-glasses and in hot-beds, or they will suffer as much by want of that as they would have done by the frost.



*Orchard and Fruit Garden.*—Stake up all trees planted for standards, or the winds will rock them at the bottom, and the frost will be let in and destroy them. Throw a good quantity of peas-straw about them, and lay on it a good quantity of brick-bats or pebbles, to keep it fast; this will mellow the ground, and keep out the frost. Continue to prune wall fruit trees, and prune at this time also the apple and pear kinds. Pull off the late fruit of figs, as it would decay and rot the branches.

## DECEMBER.

*Pleasure Garden.*—During frosts or cold rains, draw the mats and cloths over the ranunculuses and anemoy beds; give them air in the middle of every tolerable day, and soon as possible, uncover them all day; but draw on the mats at night. Throw up the earth where flowering shrubs are to be planted in spring; and turn it once a fortnight. Dig up the borders that are to have flower-roots planted in them in the spring, and give them the advantage of a fallow, by throwing up the ground in a ridge. Scatter over it a very little rotten dung from a melon-bed, and after this turn it twice during the winter.—Look over the flowering shrubs and prune them. Cut away all the dead wood, shorten luxuriant branches, and if any cross each other, take away one. Leave them so that the air can have free passage between them.—Sift a quarter of an inch of good fresh mould over the roots of perennial flowers whose stalks have been cut down, and then rake over the borders. This will give the whole an air of culture and good management, which is always pleasing.

*Kitchen Garden.*—Plant cabbages and savoys for seed. This is to be done with great care; dig up a dry border and break the mould very well; then take up some of the stoutest cabbage and savoy plants; hang them by the stalks five days, and then plant them half way up the stalks into the ground, draw up a good quan-



tity of the mould about the part of the stalk that is out of the ground, and make it into a kind of hill round each, then leave them to nature. Sow another crop of peas, and plant another parcel of beans, to take their chance for succeeding the other. Make another hot-bed for asparagus, to yield a supply when the former is exhausted. Continue to earth up celery, and cover some endive with a good quantity of pease-straw, as it is growing, that you may take up when wanted, which otherwise the frost will prevent.

*Orchard and Fruit Garden.*—Prepare for planting trees where they will be wanted in spring, by digging the ground deep and turning it well now in the places where they are to stand. Scatter some fresh mould, and some old dung, over the borders, where the fruit trees are planted, and in a mild day dig it in with a strong three-pronged fork. Look over the orchard trees, and cut away superfluous and dead wood. Let the branches stand clear of one another, that the air may get between, and the fruit will be better flavoured. This is the management of old trees, and new-planted ones are to be preserved by covering the ground at their roots.

## MISCELLANIES.

### *New method of raising Potatoes to advantage.*

THE earth should be dug twelve inches deep, if the soil will allow it; after this a hole should be opened, about six inches deep, and horse-dung, or long litter, should be put therein, about three inches thick; this hole should not be more than twelve inches in diameter. Upon this dung or litter, a potatoe should be planted whole, upon which a little more dung should be shaken, and then the earth must be put thereon. In like manner the whole plot of ground must be planted, taking care that the potatoes be at least sixteen inches apart.

When the young shoots make their appearance, they should have fresh mould drawn round them with a hoc,



and if the tender shoots are covered it will prevent the frost from injuring them; they should again be earthed when the roots make a second appearance, but not covered, as, in all probability, the season will be less severe.

A plentiful supply of mould should be given them, and the person who performs this business should never tread upon the plant or the hillock that is raised round it, as the lighter the earth is, the more room the potatoe will have to expand.

*For destroying Caterpillars on Goosebery Bushes.*

TAKE two English quarts of Tobacco liquor which the manufacturers of tobacco generally sell for destroying bugs, and mix them with about one ounce of allum; and when the allum is sufficiently dissolved, put this mixture into a plate, or other vessel, wide and long enough to admit of a brush being dipped into it; you are then to take the preparation or liquor, and sprinkle it on the under side of the tree, which is held up by another person for that purpose, and the eggs or worms will sicken and fall off.

*To obtain a good crop of Onions.*

IN order to obtain a good crop of Onions, it is proper to sow at different seasons, viz. in light soils, in August, January, or early in February, and in heavy wet soils, in March, or early in April: Onions however, should not be sown in January, unless the ground be in a dry state, which is not often the case at so early a period of the season; but if so, advantage should be taken of it.

*How to discover when Seeds are fully ripe.*

SEEDS, when not sufficiently ripe, will swim, but when arrived at full maturity, they will be found uniformly to fall to the bottom; a fact that is said to hold equally true of all seeds, from the cocoa nut to the orchis.



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FARTHING PER POUND, &c.

No.	1 Farthing in halfpenny			3 Farthings			1 Penny			1 Penny ½			1 Penny ¾		
lbs. &c.	£	s	d	£	s	d	£	s	d	£	s	d	£	s	d
2			0½			1			1½			2½			3
3			0¾			1½			2¼			3½			4½
4			1			2			3			4			6
5			1¼			2½			3¾			5			7½
6			1½			3			4½			6			9
7			1¾			3½			5¼			7			10½
8			2			4			6			8	1	0	1
9			2¼			4½			6½			9	1	1	½
10			2½			5			7			10	1	3	½
11			2¾			5½			7½			11	1	4	½
12			3			6			8			12	1	6	½
13			3¼			6½			9			13	1	7	½
14			3½			7			10			14	1	9	½
15			3¾			7½			11			15	1	10	½
16			4			8	1	0	12			16	2	0	½
17			4¼			8½	1	0½	13			17	2	1	½
18			4½			9	1	1	14			18	2	3	½
19			4¾			9½	1	1½	15			19	2	4	½
20			5			10	1	2	16			20	2	6	½
21			5¼			10½	1	2½	17			21	2	7	½
22			5½			11	1	3	18			22	2	9	½
23			5¾			11½	1	3½	19			23	2	10	½
24			6	1	0	12	1	4	20			24	3	0	½
25			6¼	1	0½	12½	1	4½	21			25	3	1	½
26			6½	1	1	13	1	5	22			26	3	3	½
27			6¾	1	1½	13½	1	5½	23			27	3	4	½
28			7	1	2	14	1	6	24			28	3	6	½
29			7¼	1	2½	14½	1	6½	25			29	3	7	½
30			7½	1	3	15	1	7	26			30	3	9	½
31			7¾	1	3½	15½	1	7½	27			31	3	10	½
32			8	1	4	16	2	0	28			32	4	0	½
33			8¼	1	4½	16½	2	0½	29			33	4	1	½
34			8½	1	5	17	2	1	30			34	4	3	½
35			8¾	1	5½	17½	2	1½	31			35	4	4	½
36			9	1	6	18	2	2	32			36	4	6	½
37			9¼	1	6½	18½	2	2½	33			37	4	7	½
38			9½	1	7	19	2	3	34			38	4	9	½
39			9¾	1	7½	19½	2	3½	35			39	4	10	½
40			10	1	8	20	2	4	36			40	5	0	½
41			10¼	1	8½	20½	2	4½	37			41	5	1	½
42			10½	1	9	21	2	5	38			42	5	3	½
43			10¾	1	9½	21½	2	5½	39			43	5	4	½
44			11	1	10	22	2	6	40			44	5	6	½
45			11¼	1	10½	22½	2	6½	41			45	5	7	½
46			11½	1	11	23	2	7	42			46	5	9	½
47			11¾	1	11½	23½	2	7½	43			47	5	10	½
48			12	2	0	24	3	0	44			48	6	0	½
49			12¼	2	0½	24½	3	0½	45			49	6	1	½
50	1	1	0	2	1	25	3	1	46			50	6	3	½
51	1	1	0½	2	1½	25½	3	1½	47			51	6	4	½
52	1	1	1	2	2	26	3	2	48			52	6	6	½
53	1	1	1¼	2	2½	26½	3	2½	49			53	6	7	½
54	1	1	1½	2	3	27	3	3	50			54	6	9	½
55	1	1	1¾	2	3½	27½	3	3½	51			55	6	10	½
56	1	1	2	2	4	28	3	4	52			56	7	0	½
57	1	1	2¼	2	4½	28½	3	4½	53			57	7	1	½
58	1	1	2½	2	5	29	3	5	54			58	7	3	½
59	1	1	2¾	2	5½	29½	3	5½	55			59	7	4	½
60	1	1	3	2	6	30	3	6	56			60	7	6	½
61	1	1	3¼	2	6½	30½	3	6½	57			61	7	7	½
62	1	1	3½	2	7	31	3	7	58			62	7	9	½
63	1	1	3¾	2	7½	31½	3	7½	59			63	7	10	½
64	1	1	4	2	8	32	4	0	60			64	8	0	½
65	1	1	4¼	2	8½	32½	4	0½	61			65	8	1	½
66	1	1	4½	2	9	33	4	1	62			66	8	3	½
67	1	1	4¾	2	9½	33½	4	1½	63			67	8	4	½
68	1	1	5	2	10	34	4	2	64			68	8	6	½
69	1	1	5¼	2	10½	34½	4	2½	65			69	8	7	½
70	1	1	5½	2	11	35	4	3	66			70	8	9	½
71	1	1	5¾	2	11½	35½	4	3½	67			71	8	10	½
72	1	1	6	2	12	36	4	4	68			72	9	0	½
73	1	1	6¼	2	12½	36½	4	4½	69			73	9	1	½
74	1	1	6½	2	13	37	4	5	70			74	9	3	½
75	1	1	6¾	2	13½	37½	4	5½	71			75	9	4	½
76	1	1	7	2	14	38	4	6	72			76	9	6	½
77	1	1	7¼	2	14½	38½	4	6½	73			77	9	7	½
78	1	1	7½	2	15	39	4	7	74			78	9	9	½
79	1	1	7¾	2	15½	39½	4	7½	75			79	9	10	½
80	1	1	8	2	16	40	4	8	76			80	10	0	½
81	1	1	8¼	2	16½	40½	4	8½	77			81	10	1	½
82	1	1	8½	2	17	41	4	9	78			82	10	3	½
83	1	1	8¾	2	17½	41½	4	9½	79			83	10	4	½
84	1	1	9	2	18	42	4	10	80			84	10	6	½
85	1	1	9¼	2	18½	42½	4	10½	81			85	10	7	½
86	1	1	9½	2	19	43	4	11	82			86	10	9	½
87	1	1	9¾	2	19½	43½	4	11½	83			87	10	10	½
88	1	1	10	2	20	44	4	12	84			88	11	0	½
89	1	1	10¼	2	20½	44½	4	12½	85			89	11	1	½
90	1	1	10½	2	21	45	4	13	86			90	11	3	½
91	1	1	10¾	2	21½	45½	4	13½	87			91	11	4	½
92	1	1	11	2	22	46	4	14	88			92	11	6	½
93	1	1	11¼	2	22½	46½	4	14½	89			93	11	7	½
94	1	1	11½	2	23	47	4	15	90			94	11	9	½
95	1	1	11¾	2	23½	47½	4	15½	91			95	11	10	½
96	1	1	12	2	24	48	4	16	92			96	12	0	½
97	1	1	12¼	2	24½	48½	4	16½	93			97	12	1	½
98	1	1	12½	2	25	49	4	17	94			98	12	3	½
99	1	1	12¾	2	25½	49½	4	17½	95			99	12	4	½
100	1	1	13	2	26	50	4	18	96			100	12	6	½
101	1	1	13¼	2	26½	50½	4	18½	97			101	12	7	½
102	1	1	13½	2	27	51	4	19	98			102	12	9	½
103	1	1	13¾	2	27½	51½	4	19½	99			103	12	10	½
104	1	1	14	2	28	52	4	20	100			104	13	0	½
105	1	1	14¼	2	28½	52½	4	20½	101			105	13	1	½
106	1	1	14½	2	29	53	4	21	102			106	13	3	½
107	1	1	14¾	2	29½	53½	4	21½	103			107	13	4	½
108	1	1	15	2	30	54	4	22	104			108	13	6	½
109	1	1	15¼	2	30½	54½	4	22½	105			109	13	7	½
110	1	1	15½	2	31	55	4	23	106			110	13	9	½
111	1	1	15¾	2	31½	55½	4	23½	107			111	13	10	½
112	1	1	16	2	32	56	4	24	108			112	14	0	½

**MARKETING TABLES, FROM ONE PENNY THREE FARTHING
TO THREE-PENCE PER POUND, &c.**

No.	1 Penny $\frac{1}{4}$	2 Pence	2 Pence $\frac{1}{4}$	2 Pence $\frac{1}{2}$	2 Pence $\frac{3}{4}$	3 Pence
<i>W. s. d. c.</i>	<i>£ s d</i>	<i>£ s d</i>	<i>£ s d</i>	<i>£ s d</i>	<i>£ s d</i>	<i>£ s d</i>
2	0 3 $\frac{1}{2}$	0 4	0 4 $\frac{1}{2}$	0 5	0 5 $\frac{1}{2}$	0 6
3	0 5 $\frac{1}{4}$	0 6	0 6 $\frac{1}{4}$	0 7 $\frac{1}{2}$	0 8 $\frac{1}{4}$	0 9
4	0 7	0 8	0 9	0 10	0 11	1 0
5	0 8 $\frac{3}{4}$	0 10	0 11 $\frac{1}{4}$	1 0 $\frac{1}{2}$	1 1 $\frac{1}{2}$	1 3
6	0 10 $\frac{1}{2}$	1 0	1 1 $\frac{1}{2}$	1 3	1 4 $\frac{1}{2}$	1 6
7	1 0 $\frac{3}{4}$	1 2	1 3 $\frac{1}{4}$	1 5 $\frac{1}{2}$	1 7 $\frac{1}{4}$	1 9
8	1 2	1 4	1 6	1 8	1 10	2 0
9	1 3 $\frac{3}{4}$	1 6	1 8 $\frac{1}{4}$	1 10 $\frac{1}{2}$	2 0 $\frac{3}{4}$	2 3
10	1 5 $\frac{1}{2}$	1 8	1 10 $\frac{1}{2}$	2 1	2 3 $\frac{1}{2}$	2 6
11	1 7 $\frac{1}{4}$	1 10	2 0 $\frac{1}{4}$	2 3 $\frac{1}{2}$	2 6 $\frac{1}{4}$	2 9
12	1 9	2 0	2 3	2 6	2 9	3 0
13	1 10 $\frac{3}{4}$	2 2	2 5 $\frac{1}{4}$	2 8 $\frac{1}{2}$	2 11 $\frac{1}{4}$	3 3
14	2 0 $\frac{1}{2}$	2 4	2 7 $\frac{1}{2}$	2 11	3 2 $\frac{1}{2}$	3 6
15	2 2 $\frac{1}{4}$	2 6	2 9 $\frac{1}{4}$	3 1 $\frac{1}{2}$	3 5 $\frac{1}{4}$	3 9
16	2 4	2 8	3 0	3 4	3 8	4 0
17	2 5 $\frac{3}{4}$	2 10	3 2 $\frac{3}{4}$	3 6 $\frac{1}{2}$	3 10 $\frac{3}{4}$	4 3
18	2 7 $\frac{1}{2}$	3 0	3 4 $\frac{1}{2}$	3 9	4 1 $\frac{1}{2}$	4 6
19	2 9 $\frac{1}{4}$	3 2	3 6 $\frac{1}{4}$	3 11 $\frac{1}{2}$	4 4 $\frac{1}{4}$	4 9
20	2 11	3 4	3 9	4 2	4 7	5 0
21	3 0 $\frac{3}{4}$	3 6	3 11 $\frac{1}{4}$	4 4 $\frac{1}{2}$	4 9 $\frac{3}{4}$	5 3
22	3 2 $\frac{1}{2}$	3 8	4 1 $\frac{1}{2}$	4 7	5 0 $\frac{1}{2}$	5 6
23	3 4 $\frac{1}{4}$	3 10	4 3 $\frac{1}{4}$	4 9 $\frac{1}{2}$	5 3 $\frac{1}{4}$	5 9
24	3 6	4 0	4 6	5 0	5 6	6 0
25	3 7 $\frac{3}{4}$	4 2	4 8 $\frac{1}{4}$	5 2 $\frac{1}{2}$	5 8 $\frac{3}{4}$	6 3
26	3 9 $\frac{1}{2}$	4 4	4 10 $\frac{1}{2}$	5 5	5 11 $\frac{1}{2}$	6 6
27	3 11 $\frac{1}{4}$	4 6	5 0 $\frac{1}{4}$	5 7 $\frac{1}{2}$	6 2 $\frac{1}{4}$	6 9
28	4 1	4 8	5 3	5 10	6 5	7 0
29	4 2 $\frac{1}{4}$	4 10	5 5 $\frac{1}{4}$	6 0 $\frac{1}{2}$	6 7 $\frac{3}{4}$	7 3
30	4 4 $\frac{1}{2}$	5 0	5 7 $\frac{3}{4}$	6 3	6 10 $\frac{1}{2}$	7 6
31	4 6 $\frac{1}{4}$	5 2	5 9 $\frac{1}{4}$	6 5 $\frac{1}{2}$	7 1 $\frac{1}{4}$	7 9
32	4 8	5 4	6 0	6 8	7 4	8 0
33	4 9 $\frac{3}{4}$	5 6	6 2 $\frac{3}{4}$	6 10 $\frac{1}{2}$	7 6 $\frac{3}{4}$	8 3
34	4 11 $\frac{1}{2}$	5 8	6 4 $\frac{1}{2}$	7 1	7 9 $\frac{1}{2}$	8 6
35	5 1 $\frac{1}{4}$	5 10	6 6 $\frac{1}{4}$	7 3 $\frac{1}{2}$	8 0 $\frac{1}{4}$	8 9
36	5 3	6 0	6 9	7 6	8 3	9 0
37	5 4 $\frac{3}{4}$	6 2	6 11 $\frac{1}{4}$	7 8 $\frac{1}{2}$	8 5 $\frac{3}{4}$	9 3
38	5 6 $\frac{1}{2}$	6 4	7 1 $\frac{1}{2}$	7 11	8 8 $\frac{1}{2}$	9 6
39	5 8 $\frac{1}{4}$	6 6	7 3 $\frac{3}{4}$	8 1 $\frac{1}{2}$	8 11 $\frac{1}{4}$	9 9
40	5 10	6 8	7 6	8 4	9 2	10 0
41	5 11 $\frac{1}{4}$	6 10	7 8 $\frac{1}{4}$	8 6 $\frac{1}{2}$	9 4 $\frac{3}{4}$	10 3
42	6 1 $\frac{1}{2}$	7 0	7 10 $\frac{1}{2}$	8 9	9 7 $\frac{1}{2}$	10 6
43	6 3 $\frac{3}{4}$	7 2	8 0 $\frac{3}{4}$	8 11 $\frac{1}{2}$	9 0 $\frac{3}{4}$	10 9
44	6 5	7 4	8 3	9 2	10 1	11 0
45	6 6 $\frac{1}{4}$	7 6	8 5 $\frac{1}{4}$	9 4 $\frac{1}{2}$	10 3 $\frac{1}{4}$	11 3
46	6 8 $\frac{1}{2}$	7 8	8 7 $\frac{3}{4}$	9 7	10 6 $\frac{1}{2}$	11 6
47	6 10 $\frac{3}{4}$	7 10	8 9 $\frac{3}{4}$	9 9 $\frac{1}{2}$	10 9 $\frac{3}{4}$	11 9
48	7 0	8 0	9 0	10 0	11 0	12 0
49	7 1 $\frac{1}{4}$	8 2	9 2 $\frac{1}{4}$	10 2 $\frac{1}{2}$	11 2 $\frac{3}{4}$	12 3
50	7 3 $\frac{1}{2}$	8 4	9 4 $\frac{1}{2}$	10 5	11 5 $\frac{1}{2}$	12 6
51	7 5 $\frac{3}{4}$	8 6	9 6 $\frac{3}{4}$	10 7 $\frac{1}{2}$	11 8 $\frac{1}{4}$	12 9
52	7 7	8 8	9 9	10 10	11 11	13 0
53	7 8 $\frac{3}{4}$	8 10	9 11 $\frac{1}{4}$	11 0 $\frac{1}{2}$	12 1 $\frac{3}{4}$	13 3
54	7 10 $\frac{1}{2}$	9 0	10 1 $\frac{1}{2}$	11 3	12 4 $\frac{1}{2}$	13 6
55	8 0 $\frac{3}{4}$	9 2	10 3 $\frac{3}{4}$	11 5 $\frac{1}{2}$	12 7 $\frac{3}{4}$	13 9
56	8 2	9 4	10 6	11 8	12 10	14 0
84	12 3	14 0	15 9	17 6	19 3	1 1 0
100	14 7	16 8	18 9	1 0 10	1 2 1	1 5 0
112	16 4	18 8	1 1 0	1 3 4	1 5 8	1 8 0

MARKETING TABLES, FROM THREE-PENCE FARTHING TO
FOUR-PENCE HALFPENNY PER POUND, &c.

No.	3 Pence $\frac{1}{4}$	3 Pence $\frac{1}{2}$	3 Pence $\frac{3}{4}$	4 Pence.	4 Pence $\frac{1}{4}$	4 Pence $\frac{1}{2}$
lbs. &c.	£ s d	£ s d	£ s d	£ s d	£ s d	£ s d
2	0 6 $\frac{1}{2}$	0 7	0 7 $\frac{1}{2}$	0 8	0 8 $\frac{1}{2}$	0 9
3	0 9 $\frac{1}{2}$	0 10 $\frac{1}{2}$	0 11 $\frac{1}{2}$	1 0	1 0 $\frac{1}{2}$	1 1 $\frac{1}{2}$
4	1 1	1 2	1 3	1 4	1 5	1 6
5	1 4 $\frac{1}{2}$	1 5 $\frac{1}{2}$	1 6 $\frac{1}{2}$	1 8	1 9 $\frac{1}{2}$	1 10 $\frac{1}{2}$
6	1 7 $\frac{1}{2}$	1 9	1 10 $\frac{1}{2}$	2 0	2 1 $\frac{1}{2}$	2 3
7	1 10 $\frac{1}{2}$	2 0 $\frac{1}{2}$	2 2 $\frac{1}{2}$	2 4	2 5 $\frac{1}{2}$	2 7 $\frac{1}{2}$
8	2 2	2 4	2 6	2 8	2 10	3 0
9	2 5 $\frac{1}{2}$	2 7 $\frac{1}{2}$	2 9 $\frac{1}{2}$	3 0	3 2 $\frac{1}{2}$	3 4 $\frac{1}{2}$
10	2 8 $\frac{1}{2}$	2 11	3 1 $\frac{1}{2}$	3 4	3 6 $\frac{1}{2}$	3 9
11	2 11 $\frac{1}{2}$	3 2 $\frac{1}{2}$	3 5 $\frac{1}{2}$	3 8	3 10 $\frac{1}{2}$	4 1 $\frac{1}{2}$
12	3 3	3 6	3 9	4 0	4 3	4 6
13	3 6 $\frac{1}{2}$	3 9 $\frac{1}{2}$	4 0 $\frac{1}{2}$	4 4	4 7 $\frac{1}{2}$	4 10 $\frac{1}{2}$
14	3 9 $\frac{1}{2}$	4 1	4 4 $\frac{1}{2}$	4 8	4 11 $\frac{1}{2}$	5 3
15	4 0 $\frac{1}{2}$	4 4 $\frac{1}{2}$	4 8 $\frac{1}{2}$	5 0	5 3 $\frac{1}{2}$	5 7 $\frac{1}{2}$
16	4 4	4 8	5 0	5 4	5 8	6 0
17	4 7 $\frac{1}{2}$	4 11 $\frac{1}{2}$	5 3 $\frac{1}{2}$	5 8	6 0 $\frac{1}{2}$	6 4 $\frac{1}{2}$
18	4 10 $\frac{1}{2}$	5 3	5 7 $\frac{1}{2}$	6 0	6 4 $\frac{1}{2}$	6 9
19	5 1 $\frac{1}{2}$	5 6 $\frac{1}{2}$	5 11 $\frac{1}{2}$	6 4	6 8 $\frac{1}{2}$	7 1 $\frac{1}{2}$
20	5 5	5 10	6 3	6 8	7 1	7 6
21	5 8 $\frac{1}{2}$	6 1 $\frac{1}{2}$	6 6 $\frac{1}{2}$	7 0	7 5 $\frac{1}{2}$	7 10 $\frac{1}{2}$
22	5 11 $\frac{1}{2}$	6 5	6 10 $\frac{1}{2}$	7 4	7 9 $\frac{1}{2}$	8 3
23	6 2 $\frac{1}{2}$	6 8 $\frac{1}{2}$	7 2 $\frac{1}{2}$	7 8	8 1 $\frac{1}{2}$	8 7 $\frac{1}{2}$
24	6 6	7 0	7 6	8 0	8 6	9 0
25	6 9 $\frac{1}{2}$	7 3 $\frac{1}{2}$	7 9 $\frac{1}{2}$	8 4	8 10 $\frac{1}{2}$	9 4 $\frac{1}{2}$
26	7 9 $\frac{1}{2}$	7 7	8 1 $\frac{1}{2}$	8 8	9 2 $\frac{1}{2}$	9 9
27	7 3 $\frac{1}{2}$	7 10 $\frac{1}{2}$	8 5 $\frac{1}{2}$	9 0	9 6 $\frac{1}{2}$	10 1 $\frac{1}{2}$
28	7 7	8 2	8 9	9 4	9 11	10 6
29	7 10 $\frac{1}{2}$	8 5 $\frac{1}{2}$	9 0 $\frac{1}{2}$	9 8	10 3 $\frac{1}{2}$	10 10 $\frac{1}{2}$
30	8 1 $\frac{1}{2}$	8 9	9 4 $\frac{1}{2}$	10 0	10 7 $\frac{1}{2}$	11 3
31	8 4 $\frac{1}{2}$	9 0 $\frac{1}{2}$	9 8 $\frac{1}{2}$	10 4	10 11 $\frac{1}{2}$	11 7 $\frac{1}{2}$
32	8 8	9 4	10 0	10 8	11 4	12 0
33	8 11 $\frac{1}{2}$	9 7 $\frac{1}{2}$	10 3 $\frac{1}{2}$	11 0	11 8 $\frac{1}{2}$	12 4 $\frac{1}{2}$
34	9 2 $\frac{1}{2}$	9 11	10 7 $\frac{1}{2}$	11 4	12 0 $\frac{1}{2}$	12 9
35	9 5 $\frac{1}{2}$	10 2 $\frac{1}{2}$	10 11 $\frac{1}{2}$	11 8	12 4 $\frac{1}{2}$	13 1 $\frac{1}{2}$
36	9 9	10 6	11 3	12 0	12 9	13 6
37	10 0 $\frac{1}{2}$	10 9 $\frac{1}{2}$	11 6 $\frac{1}{2}$	12 4	13 1 $\frac{1}{2}$	13 10 $\frac{1}{2}$
38	10 3 $\frac{1}{2}$	11 1	11 10 $\frac{1}{2}$	12 8	13 5 $\frac{1}{2}$	14 3
39	10 6 $\frac{1}{2}$	11 4 $\frac{1}{2}$	12 2 $\frac{1}{2}$	13 0	13 9 $\frac{1}{2}$	14 7 $\frac{1}{2}$
40	10 10	11 8	12 6	13 4	14 2	15 0
41	11 1 $\frac{1}{2}$	11 11 $\frac{1}{2}$	12 9 $\frac{1}{2}$	13 8	14 6 $\frac{1}{2}$	15 4 $\frac{1}{2}$
42	11 4 $\frac{1}{2}$	12 3	13 1 $\frac{1}{2}$	14 0	14 10 $\frac{1}{2}$	15 9
43	11 7 $\frac{1}{2}$	12 6 $\frac{1}{2}$	13 5 $\frac{1}{2}$	14 4	15 2 $\frac{1}{2}$	16 1 $\frac{1}{2}$
44	11 11	12 10	13 9	14 8	15 7	16 6
45	12 2 $\frac{1}{2}$	13 1 $\frac{1}{2}$	14 0 $\frac{1}{2}$	15 0	15 11 $\frac{1}{2}$	16 10 $\frac{1}{2}$
46	12 5 $\frac{1}{2}$	13 5	14 4 $\frac{1}{2}$	15 4	16 3 $\frac{1}{2}$	17 3
47	12 8 $\frac{1}{2}$	13 8 $\frac{1}{2}$	14 8 $\frac{1}{2}$	15 8	16 7 $\frac{1}{2}$	17 7 $\frac{1}{2}$
48	13 0	14 0	15 0	16 0	17 0	18 0
49	13 3 $\frac{1}{2}$	14 3 $\frac{1}{2}$	15 3 $\frac{1}{2}$	16 4	17 4 $\frac{1}{2}$	18 4 $\frac{1}{2}$
50	13 6 $\frac{1}{2}$	14 7	15 7 $\frac{1}{2}$	16 8	17 8 $\frac{1}{2}$	18 9
51	13 9 $\frac{1}{2}$	14 10 $\frac{1}{2}$	15 11 $\frac{1}{2}$	17 0	18 0 $\frac{1}{2}$	19 1 $\frac{1}{2}$
52	14 1	15 2	16 3	17 4	18 5	19 6
53	14 4 $\frac{1}{2}$	15 5 $\frac{1}{2}$	16 6 $\frac{1}{2}$	17 8	18 9 $\frac{1}{2}$	19 10 $\frac{1}{2}$
54	14 7 $\frac{1}{2}$	15 9	16 10 $\frac{1}{2}$	18 0	19 1 $\frac{1}{2}$	1 0 3
55	14 10 $\frac{1}{2}$	16 0 $\frac{1}{2}$	17 2 $\frac{1}{2}$	18 4	19 5 $\frac{1}{2}$	1 0 7 $\frac{1}{2}$
56	15 2	16 4	17 6	18 8	19 10	1 1 0
84	1 2 9	1 4 6	1 6 3	1 8 0	1 9 9	1 11 6
100	1 7 1	1 9 2	1 11 3	1 13 4	1 15 5	1 17 6
110	1 10 4	1 12 8	1 15 0	1 17 4	1 19 8	2 2 0

MARKETING TABLES, FROM FOUR-PENCE THREE FARTHINGS
TO SIX-PENCE PER POUND, &c.

No.	4 Penny $\frac{3}{4}$	5 Pence	5 Pence $\frac{1}{4}$	5 Pence $\frac{1}{2}$	5 Pence $\frac{3}{4}$	6 Pence
lbs. &c.	£ s d	£ s d	£ s d	£ s d	£ s d	£ s d
2	0 9 $\frac{1}{2}$	0 10	0 10 $\frac{1}{2}$	0 11	0 11 $\frac{1}{2}$	1 0
3	1 2 $\frac{1}{4}$	1 3	1 3 $\frac{1}{4}$	1 4 $\frac{1}{2}$	1 5 $\frac{1}{4}$	1 6
4	1 7	1 8	1 9	1 10	1 11	2 0
5	1 11 $\frac{1}{2}$	2 1	2 2 $\frac{1}{4}$	2 3 $\frac{1}{2}$	2 4 $\frac{3}{4}$	2 6
6	2 4 $\frac{1}{2}$	2 6	2 7 $\frac{1}{2}$	2 9	2 10 $\frac{1}{2}$	3 0
7	2 9 $\frac{1}{4}$	2 11	3 0 $\frac{1}{4}$	3 2 $\frac{1}{2}$	3 4 $\frac{1}{4}$	3 6
8	3 2	3 4	3 6	3 8	3 10	4 0
9	3 6 $\frac{3}{4}$	3 9	3 11 $\frac{1}{4}$	4 1 $\frac{1}{2}$	4 3 $\frac{3}{4}$	4 6
10	3 11 $\frac{1}{2}$	4 2	4 4 $\frac{1}{2}$	4 7	4 9 $\frac{1}{2}$	5 0
11	4 4 $\frac{1}{4}$	4 7	4 9 $\frac{1}{4}$	5 0 $\frac{1}{2}$	5 3 $\frac{1}{4}$	5 6
12	4 9	5 0	5 3	5 6	5 9	6 0
13	5 1 $\frac{1}{2}$	5 5	5 8 $\frac{1}{2}$	5 11 $\frac{1}{2}$	6 2 $\frac{1}{2}$	6 6
14	5 6 $\frac{1}{2}$	5 10	6 1 $\frac{1}{2}$	6 5	6 8 $\frac{1}{2}$	7 0
15	5 11 $\frac{1}{4}$	6 3	6 6 $\frac{3}{4}$	6 10 $\frac{1}{2}$	7 2 $\frac{1}{4}$	7 6
16	6 4	6 8	7 0	7 4	7 8	8 0
17	6 8 $\frac{3}{4}$	7 1	7 5 $\frac{1}{4}$	7 9 $\frac{1}{2}$	8 1 $\frac{1}{2}$	8 6
18	7 1 $\frac{1}{2}$	7 6	7 10 $\frac{1}{2}$	8 3	8 7 $\frac{1}{2}$	9 0
19	7 6 $\frac{1}{4}$	7 11	8 3 $\frac{3}{4}$	8 8 $\frac{1}{2}$	9 1 $\frac{1}{4}$	9 6
20	7 11	8 4	8 9	9 2	9 7	10 0
21	8 3 $\frac{1}{4}$	8 9	9 2 $\frac{1}{4}$	9 7 $\frac{1}{2}$	10 0 $\frac{3}{4}$	10 6
22	8 8 $\frac{1}{2}$	9 2	9 7 $\frac{1}{2}$	10 1	10 6 $\frac{1}{2}$	11 0
23	9 1 $\frac{1}{4}$	9 7	10 0 $\frac{1}{4}$	10 6 $\frac{1}{2}$	11 0 $\frac{1}{4}$	11 6
24	9 6	10 0	10 6	11 0	11 6	12 0
25	9 10 $\frac{3}{4}$	10 5	10 11 $\frac{1}{4}$	11 5 $\frac{1}{2}$	11 11 $\frac{1}{2}$	12 6
26	10 3 $\frac{1}{2}$	10 10	11 4 $\frac{1}{2}$	11 11	12 5 $\frac{1}{2}$	13 0
27	10 8 $\frac{1}{4}$	11 3	11 9 $\frac{1}{4}$	12 4 $\frac{1}{2}$	12 11 $\frac{1}{4}$	13 6
28	11 1	11 8	12 3	12 10	13 5	14 0
29	11 5 $\frac{1}{4}$	12 1	12 8 $\frac{1}{2}$	13 3 $\frac{1}{2}$	13 10 $\frac{1}{4}$	14 6
30	11 10 $\frac{1}{2}$	12 6	13 1 $\frac{1}{2}$	13 9	14 4 $\frac{1}{2}$	15 0
31	12 3 $\frac{1}{4}$	12 11	13 6 $\frac{1}{4}$	14 2 $\frac{1}{2}$	14 10 $\frac{1}{4}$	15 6
32	12 8	13 4	14 0	14 8	15 4	16 0
33	13 0 $\frac{1}{2}$	13 9	14 5 $\frac{1}{4}$	15 1 $\frac{1}{2}$	15 9 $\frac{1}{4}$	16 6
34	13 5 $\frac{1}{2}$	14 2	14 10 $\frac{1}{2}$	15 7	16 3 $\frac{1}{2}$	17 0
35	13 10 $\frac{1}{4}$	14 7	15 3 $\frac{1}{4}$	16 0 $\frac{1}{2}$	16 9 $\frac{1}{4}$	17 6
36	14 3	15 0	15 9	16 6	17 3	18 0
37	14 7 $\frac{1}{4}$	15 5	16 2 $\frac{1}{4}$	16 11 $\frac{1}{2}$	17 8 $\frac{1}{4}$	18 6
38	15 0 $\frac{1}{2}$	15 10	16 7 $\frac{1}{2}$	17 5	18 2 $\frac{1}{2}$	19 0
39	15 5 $\frac{1}{4}$	16 3	17 0 $\frac{1}{4}$	17 10 $\frac{1}{2}$	18 8 $\frac{1}{4}$	19 6
40	15 10	16 8	17 6	18 4	19 2	20 0
41	16 2 $\frac{1}{4}$	17 1	17 11 $\frac{1}{4}$	18 9 $\frac{1}{2}$	19 7 $\frac{1}{4}$	20 6
42	16 7 $\frac{1}{2}$	17 6	18 4 $\frac{1}{2}$	19 3	20 1 $\frac{1}{2}$	21 0
43	17 0 $\frac{1}{4}$	17 11	18 9 $\frac{1}{4}$	19 8 $\frac{1}{2}$	20 6 $\frac{1}{4}$	21 6
44	17 5	18 4	19 3	20 0	21 1	22 0
45	17 9 $\frac{1}{4}$	18 9	19 8 $\frac{1}{4}$	20 7 $\frac{1}{2}$	21 6 $\frac{1}{4}$	22 6
46	18 2 $\frac{1}{2}$	19 2	20 0	21 1	22 0 $\frac{1}{2}$	23 0
47	18 7 $\frac{1}{4}$	19 7	20 6 $\frac{1}{4}$	21 6 $\frac{1}{2}$	22 6 $\frac{1}{4}$	23 6
48	19 0	20 0	21 0	22 0	23 0	24 0
49	19 4 $\frac{1}{4}$	20 5	21 5 $\frac{1}{4}$	22 5 $\frac{1}{2}$	23 5 $\frac{1}{4}$	24 6
50	19 9 $\frac{1}{2}$	20 10	21 10 $\frac{1}{2}$	22 11	23 11 $\frac{1}{2}$	25 0
51	20 2 $\frac{1}{4}$	21 3	22 3 $\frac{1}{4}$	23 4 $\frac{1}{2}$	24 5 $\frac{1}{4}$	25 6
52	20 7	21 8	22 9	23 10	24 11	26 0
53	20 11 $\frac{1}{2}$	22 1	23 2 $\frac{1}{4}$	24 3 $\frac{1}{2}$	25 4 $\frac{3}{4}$	26 6
54	21 4 $\frac{1}{4}$	22 6	23 7 $\frac{1}{4}$	24 9	25 10 $\frac{1}{2}$	27 0
55	21 9 $\frac{1}{4}$	22 11	24 0 $\frac{1}{4}$	25 2 $\frac{1}{2}$	26 4 $\frac{1}{4}$	27 6
56	22 2	23 4	24 6	25 8	26 10	28 0
57	22 7	23 9	24 11	25 13	26 15	28 6
58	23 0	24 0	25 0	26 0	27 0	29 0
59	23 4 $\frac{1}{4}$	24 5	25 5 $\frac{1}{4}$	26 5 $\frac{1}{2}$	27 5 $\frac{1}{4}$	29 6
60	23 9 $\frac{1}{2}$	24 10	25 10 $\frac{1}{2}$	26 11	27 11 $\frac{1}{2}$	30 0
61	24 2 $\frac{1}{4}$	25 3	26 3 $\frac{1}{4}$	27 4 $\frac{1}{2}$	28 5 $\frac{1}{4}$	30 6
62	24 7	25 8	26 8	27 9	28 10	31 0
63	24 11 $\frac{1}{2}$	26 1	27 1 $\frac{1}{2}$	28 4 $\frac{1}{2}$	29 5 $\frac{1}{2}$	31 6
64	25 4 $\frac{1}{4}$	26 6	27 6 $\frac{1}{4}$	28 9	29 10 $\frac{1}{2}$	32 0
65	25 9 $\frac{1}{4}$	26 11	28 0 $\frac{1}{4}$	29 4 $\frac{1}{2}$	30 5 $\frac{1}{2}$	32 6
66	26 2	27 4	28 4	29 9	30 10	33 0
67	26 7	27 9	28 9	29 13	31 0	33 6
68	27 0	28 0	29 0	30 0	31 0	34 0
69	27 4 $\frac{1}{4}$	28 5	29 5 $\frac{1}{4}$	30 5 $\frac{1}{2}$	31 5 $\frac{1}{4}$	34 6
70	27 9 $\frac{1}{2}$	28 10	29 10 $\frac{1}{2}$	30 11	31 11 $\frac{1}{2}$	35 0
71	28 2 $\frac{1}{4}$	29 3	30 3 $\frac{1}{4}$	31 4 $\frac{1}{2}$	32 5 $\frac{1}{4}$	35 6
72	28 7	29 8	30 8	31 9	32 10	36 0
73	28 11 $\frac{1}{2}$	30 1	31 1 $\frac{1}{2}$	32 4 $\frac{1}{2}$	33 5 $\frac{1}{2}$	36 6
74	29 4 $\frac{1}{4}$	30 6	31 6 $\frac{1}{4}$	32 9	33 10 $\frac{1}{2}$	37 0
75	29 9 $\frac{1}{4}$	30 11	32 0 $\frac{1}{4}$	33 4 $\frac{1}{2}$	34 5 $\frac{1}{2}$	37 6
76	30 2	31 4	32 4	33 9	34 10	38 0
77	30 7	31 9	32 9	34 13	35 0	38 6
78	31 0	32 0	33 0	35 0	36 0	39 0
79	31 4 $\frac{1}{4}$	32 5	33 5 $\frac{1}{4}$	35 5 $\frac{1}{2}$	36 5 $\frac{1}{4}$	39 6
80	31 9 $\frac{1}{2}$	32 10	33 10 $\frac{1}{2}$	35 11	36 11 $\frac{1}{2}$	40 0
81	32 2 $\frac{1}{4}$	33 3	34 3 $\frac{1}{4}$	36 4 $\frac{1}{2}$	37 5 $\frac{1}{4}$	40 6
82	32 7	33 8	34 8	36 9	37 10	41 0
83	32 11 $\frac{1}{2}$	34 1	35 1 $\frac{1}{2}$	37 4 $\frac{1}{2}$	38 5 $\frac{1}{2}$	41 6
84	33 4 $\frac{1}{4}$	34 6	35 6 $\frac{1}{4}$	37 9	38 10 $\frac{1}{2}$	42 0
85	33 9 $\frac{1}{4}$	34 11	36 0 $\frac{1}{4}$	38 4 $\frac{1}{2}$	39 5 $\frac{1}{2}$	42 6
86	34 2	35 4	36 4	38 9	39 10	43 0
87	34 7	35 9	36 9	39 13	40 0	43 6
88	35 0	36 0	37 0	40 0	41 0	44 0
89	35 4 $\frac{1}{4}$	36 5	37 5 $\frac{1}{4}$	40 5 $\frac{1}{2}$	41 5 $\frac{1}{4}$	44 6
90	35 9 $\frac{1}{2}$	36 10	37 10 $\frac{1}{2}$	40 11	41 11 $\frac{1}{2}$	45 0
91	36 2 $\frac{1}{4}$	37 3	38 3 $\frac{1}{4}$	41 4 $\frac{1}{2}$	42 5 $\frac{1}{4}$	45 6
92	36 7	37 8	38 8	41 9	42 10	46 0
93	36 11 $\frac{1}{2}$	38 1	39 1 $\frac{1}{2}$	42 4 $\frac{1}{2}$	43 5 $\frac{1}{2}$	46 6
94	37 4 $\frac{1}{4}$	38 6	39 6 $\frac{1}{4}$	42 9	43 10 $\frac{1}{2}$	47 0
95	37 9 $\frac{1}{4}$	38 11	40 0 $\frac{1}{4}$	43 4 $\frac{1}{2}$	44 5 $\frac{1}{2}$	47 6
96	38 2	39 4	40 4	43 9	44 10	48 0
97	38 7	39 9	40 9	44 13	45 0	48 6
98	39 0	40 0	41 0	45 0	46 0	49 0
99	39 4 $\frac{1}{4}$	40 5	41 5 $\frac{1}{4}$	45 5 $\frac{1}{2}$	46 5 $\frac{1}{4}$	49 6
100	39 9 $\frac{1}{2}$	40 10	41 10 $\frac{1}{2}$	45 11	46 11 $\frac{1}{2}$	50 0
101	40 2 $\frac{1}{4}$	41 3	42 3 $\frac{1}{4}$	46 4 $\frac{1}{2}$	47 5 $\frac{1}{4}$	50 6
102	40 7	41 8	42 8	46 9	47 10	51 0
103	40 11 $\frac{1}{2}$	42 1	43 1 $\frac{1}{2}$	47 4 $\frac{1}{2}$	48 5 $\frac{1}{2}$	51 6
104	41 4 $\frac{1}{4}$	42 6	43 6 $\frac{1}{4}$	47 9	48 10 $\frac{1}{2}$	52 0
105	41 9 $\frac{1}{4}$	42 11	44 0 $\frac{1}{4}$	48 4 $\frac{1}{2}$	49 5 $\frac{1}{2}$	52 6
106	42 2	43 4	44 4	48 9	49 10	53 0
107	42 7	43 9	44 9	49 13	50 0	53 6
108	43 0	44 0	45 0	50 0	51 0	54 0
109	43 4 $\frac{1}{4}$	44 5	45 5 $\frac{1}{4}$	50 5 $\frac{1}{2}$	51 5 $\frac{1}{4}$	54 6
110	43 9 $\frac{1}{2}$	44 10	45 10 $\frac{1}{2}$	50 11	51 11 $\frac{1}{2}$	55 0
111	44 2 $\frac{1}{4}$	45 3	46 3 $\frac{1}{4}$	51 4 $\frac{1}{2}$	52 5 $\frac{1}{4}$	55 6
112	44 7	45 8	46 8	51 9	52 10	56 0
113	44 11 $\frac{1}{2}$	46 1	47 1 $\frac{1}{2}$	52 4 $\frac{1}{2}$	53 5 $\frac{1}{2}$	56 6
114	45 4 $\frac{1}{4}$	46 6	47 6 $\frac{1}{4}$	52 9	53 10 $\frac{1}{2}$	57 0
115	45 9 $\frac{1}{4}$	46 11	48 0 $\frac{1}{4}$	53 4 $\frac{1}{2}$	54 5 $\frac{1}{2}$	57 6
116	46 2	47 4	48 4	53 9	54 10	58 0
117	46 7	47 9	48 9	54 13	55 0	58 6
118	47 0	48 0	49 0	55 0	56 0	59 0
119	47 4 $\frac{1}{4}$	48 5	49 5 $\frac{1}{4}$	55 5 $\frac{1}{2}$	56 5 $\frac{1}{4}$	59 6
120	47 9 $\frac{1}{2}$	48 10	49 10 $\frac{1}{2}$	55 11	56 11 $\frac{1}{2}$	60 0
121	48 2 $\frac{1}{4}$	49 3	50 3 $\frac{1}{4}$	56 4 $\frac{1}{2}$	57 5 $\frac{1}{4}$	60 6
122	48 7	49 8	50 8	56 9	57 10	61 0
123	48 11 $\frac{1}{2}$	50 1	51 1 $\frac{1}{2}$	57 4 $\frac{1}{2}$	58 5 $\frac{1}{2}$	61 6
124	49 4 $\frac{1}{4}$	50 6	51 6 $\frac{1}{4}$	57 9	58 10 $\frac{1}{2}$	62 0
125	49 9 $\frac{1}{4}$	50 11	52 0 $\frac{1}{4}$	58 4 $\frac{1}{2}$	59 5 $\frac{1}{2}$	62 6
126	50 2	51 4	52 4	58 9	59 10	63 0
127	50 7	51 9	52 9	59 13	60 0	63 6
128	51 0	52 0	53 0	60 0	61 0	64 0
129	51 4 $\frac{1}{4}$	52 5	53 5 $\frac{1}{4}$	60 5 $\frac{1}{2}$	61 5 $\frac{1}{4}$	64 6
130	51 9 $\frac{1}{2}$	52 10	53 10 $\frac{1}{2}$	60 11	61 11 $\frac{1}{2}$	65 0
131	52 2 $\frac{1}{4}$	53 3	54 3 $\frac{1}{4}$	61 4 $\frac{1}{2}$	62 5 $\frac{1}{4}$	65 6
132	52 7	53 8	54 8	61 9	62 10	66 0
133	52 11 $\frac{1}{2}$	54 1	55 1 $\frac{1}{2}$	62 4 $\frac{1}{2}$	63 5 $\frac{1}{2}$	66 6
134	53 4 $\frac{1}{4}$	54 6	55 6 $\frac{1}{4}$	62 9	63 10 $\frac{1}{2}$	67 0
135	53 9 $\frac{1}{4}$	54 11	56 0 $\frac{1}{4}$	63 4 $\frac{1}{2}$	64 5 $\frac{1}{2}$	67 6
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MARKETING TABLES, FROM SIX-PENCE HALFPENNY TO
NINE-PENCE PER POUND, &c.

No.	6 Penny $\frac{1}{2}$	7 Pence	7 Pence $\frac{1}{2}$	8 Pence	8 Pence $\frac{1}{2}$	9 Pence
Wt. &c.	£ s d	£ s d	£ s d	£ s d	£ s d	£ s d
2	1 1	1 2	1 3	1 4	1 5	1 6
3	1 7 $\frac{1}{2}$	1 9	1 10 $\frac{1}{2}$	2 0	2 1 $\frac{1}{2}$	2 3
4	2 2	2 4	2 6	2 8	2 10	3 0
5	2 8 $\frac{1}{2}$	2 11	3 1 $\frac{1}{2}$	3 4	3 6 $\frac{1}{2}$	3
6	3 3	3 6	3 9	4 0	4 3	4
7	3 9 $\frac{1}{2}$	4 1	4 4 $\frac{1}{2}$	4 8	4 11 $\frac{1}{2}$	5 3
8	4 4	4 8	5 0	5 4	5 8	6 0
9	4 10 $\frac{1}{2}$	5 3	5 7 $\frac{1}{2}$	6 0	6 4 $\frac{1}{2}$	6 9
10	5 5	5 10	6 3	6 8	7 1	7 6
11	5 11 $\frac{1}{2}$	6 5	6 10 $\frac{1}{2}$	7 4	7 9 $\frac{1}{2}$	8 3
12	6 6	7 0	7 6	8 0	8 6	9 0
13	7 0 $\frac{1}{2}$	7 7	8 1 $\frac{1}{2}$	8 8	9 2 $\frac{1}{2}$	9 9
14	7 7	8 2	8 9	9 4	9 11	10 6
15	8 1 $\frac{1}{2}$	8 9	9 4 $\frac{1}{2}$	10 0	10 7 $\frac{1}{2}$	11 3
16	8 8	9 4	10 0	10 8	11 4	12 0
17	9 2 $\frac{1}{2}$	9 11	10 7 $\frac{1}{2}$	11 4	12 0 $\frac{1}{2}$	12 9
18	9 9	10 6	11 3	12 0	12 9	13 6
19	10 3 $\frac{1}{2}$	11 1	11 10 $\frac{1}{2}$	12 8	13 5 $\frac{1}{2}$	14 3
20	10 10	11 8	12 6	13 4	14 2	15 0
21	11 4 $\frac{1}{2}$	12 3	13 1 $\frac{1}{2}$	14 0	14 10 $\frac{1}{2}$	15 9
22	11 11	12 10	13 9	14 8	15 7	16 6
23	12 5 $\frac{1}{2}$	13 5	14 4 $\frac{1}{2}$	15 4	16 3 $\frac{1}{2}$	17 3
24	13 0	14 0	15 0	16 0	17 0	18 0
25	13 6 $\frac{1}{2}$	14 7	15 7 $\frac{1}{2}$	16 8	17 8 $\frac{1}{2}$	18 9
26	14 1	15 2	16 3	17 4	18 5	19 6
27	14 7 $\frac{1}{2}$	15 9	16 10 $\frac{1}{2}$	18 0	19 1 $\frac{1}{2}$	1 0 3
28	15 2	16 4	17 6	18 8	19 10	1 1 0
29	15 8 $\frac{1}{2}$	16 11	18 1 $\frac{1}{2}$	19 4	1 0 6 $\frac{1}{2}$	1 1 9
30	16 3	17 6	18 9	1 0 0	1 1 3	1 2 6
31	16 9 $\frac{1}{2}$	18 1	19 4 $\frac{1}{2}$	1 0 8	1 1 11 $\frac{1}{2}$	1 3 3
32	17 4	18 8	1 0 0	1 1 4	1 2 8	1 4 0
33	17 10 $\frac{1}{2}$	19 3	1 0 7 $\frac{1}{2}$	1 2 0	1 3 4 $\frac{1}{2}$	1 4 9
34	18 5	19 10	1 1 3	1 2 8	1 4 1	1 5 6
35	18 11 $\frac{1}{2}$	1 0 5	1 1 10 $\frac{1}{2}$	1 3 4	1 4 9 $\frac{1}{2}$	1 6 3
36	19 6	1 1 0	1 2 6	1 4 0	1 5 6	1 7 0
37	1 0 0 $\frac{1}{2}$	1 1 7	1 3 1 $\frac{1}{2}$	1 4 8	1 6 2 $\frac{1}{2}$	1 7 9
38	1 0 7	1 2 2	1 3 9	1 5 4	1 6 11	1 8 6
39	1 1 1 $\frac{1}{2}$	1 2 9	1 4 4 $\frac{1}{2}$	1 6 0	1 7 7 $\frac{1}{2}$	1 9 3
40	1 1 8	1 3 4	1 5 0	1 6 8	1 8 4	1 10 0
41	1 2 2 $\frac{1}{2}$	1 3 11	1 5 7 $\frac{1}{2}$	1 7 4	1 9 0 $\frac{1}{2}$	1 10 9
42	1 2 9	1 4 6	1 6 3	1 8 0	1 9 9	1 11 6
43	1 3 3 $\frac{1}{2}$	1 5 1	1 6 10 $\frac{1}{2}$	1 8 8	1 10 5 $\frac{1}{2}$	1 12 3
44	1 3 10	1 5 8	1 7 6	1 9 4	1 11 2	1 13 0
45	1 4 4 $\frac{1}{2}$	1 6 3	1 8 1 $\frac{1}{2}$	1 10 0	1 11 10 $\frac{1}{2}$	1 13 9
46	1 4 11	1 6 10	1 8 9	1 10 8	1 12 7	1 14 6
47	1 5 5 $\frac{1}{2}$	1 7 5	1 9 4 $\frac{1}{2}$	1 11 4	1 13 3 $\frac{1}{2}$	1 15 3
48	1 6 0	1 8 0	1 10 0	1 12 0	1 14 0	1 16 0
49	1 6 6 $\frac{1}{2}$	1 8 7	1 10 7 $\frac{1}{2}$	1 12 8	1 14 8 $\frac{1}{2}$	1 16 9
50	1 7 1	1 9 2	1 11 3	1 13 4	1 15 5	1 17 6
51	1 7 7 $\frac{1}{2}$	1 9 9	1 11 10 $\frac{1}{2}$	1 14 0	1 16 1 $\frac{1}{2}$	1 18 3
52	1 8 2	1 10 4	1 12 5	1 14 8	1 16 10	1 19 0
53	1 8 8 $\frac{1}{2}$	1 10 11	1 13 1 $\frac{1}{2}$	1 15 4	1 17 6 $\frac{1}{2}$	1 19 9
54	1 9 3	1 11 6	1 13 9	1 16 0	1 18 3	2 0 6
55	1 9 9 $\frac{1}{2}$	1 12 1	1 14 4 $\frac{1}{2}$	1 16 8	1 18 11 $\frac{1}{2}$	2 1 3
56	1 10 4	1 12 8	1 15 0	1 17 4	1 19 8	2 2 0
84	2 5 6	2 9 0	2 12 6	2 16 0	2 19 6	3 3 0
100	2 14 2	2 18 4	3 2 6	3 6 8	3 10 10	3 15 0
112	3 0 8	3 5 4	3 10 0	3 14 8	3 19 4	4 4 0

MARKETING TABLES, FROM NINE-PENCE HALFPENNY TO
ONE SHILLING PER POUND, &c.

No.	9 Penny	10 Pence	10 Pence	11 Pence	11 Pence	1 Shil.
lbs. &c.	£ s d	£ s d	£ s d	£ s d	£ s d	£ s d
2	1 7	1 8	1 9	1 10	1 11	2
3	2 4½	2 6	2 7½	2 9	2 10½	3
4	3 2	3 4	3 6	3 8	3 10	4
5	3 11½	4 2	4 4½	4 7	4 9½	5
6	4 9	5 0	5 3	5 6	5 9	6
7	5 6½	5 10	6 1½	6 5	6 8½	7
8	6 4	6 8	7 0	7 4	7 8	8
9	7 1½	7 6	7 10½	8 3	8 7½	9
10	7 11	8 4	8 9	9 2	9 7	10
11	8 8½	9 2	9 7½	10 1	10 6½	11
12	9 6	10 0	10 6	11 0	11 6	12
13	10 3½	10 10	11 4½	11 11	12 5½	13
14	11 1	11 8	12 3	12 10	13 5	14
15	11 10½	12 6	13 1½	13 9	14 4½	15
16	12 8	13 4	14 0	14 8	15 4	16
17	13 5½	14 2	14 10½	15 7	16 3½	17
18	14 3	15 0	15 9	16 6	17 3	18
19	15 0½	15 10	16 7½	17 5	18 2½	19
20	15 10	16 8	17 6	18 4	19 2	1 0
21	16 7½	17 6	18 4½	19 3	1 0 1½	1 1
22	17 5	18 4	19 3	1 0 2	1 1 1	1 2
23	18 2½	19 2	1 0 1½	1 1 1	1 2 0½	1 3
24	19 0	1 0 0	1 1 0	1 2 0	1 3 0	1 4
25	19 9½	1 0 10	1 1 10½	1 2 11	1 3 11½	1 5
26	1 0 7	1 1 8	1 2 9	1 3 10	1 4 11	1 6
27	1 1 4½	1 2 6	1 3 7½	1 4 9	1 5 10½	1 7
28	1 2 2	1 3 4	1 4 6	1 5 8	1 6 10	1 8
29	1 2 11½	1 4 2	1 5 4½	1 6 7	1 7 9½	1 9
30	1 3 9	1 5 0	1 6 3	1 7 6	1 8 9	1 10
31	1 4 6½	1 5 10	1 7 1½	1 8 5	1 9 8½	1 11
32	1 5 4	1 6 8	1 8 0	1 9 4	1 10 8	1 12
33	1 6 1½	1 7 6	1 8 10½	1 10 3	1 11 7½	1 13
34	1 6 11	1 8 4	1 9 9	1 11 2	1 12 7	1 14
35	1 7 8½	1 9 2	1 10 7½	1 12 1	1 13 6½	1 15
36	1 8 6	1 10 0	1 11 6	1 13 0	1 14 6	1 16
37	1 9 3½	1 10 10	1 12 4½	1 13 11	1 15 5½	1 17
38	1 10 1	1 11 8	1 13 3	1 14 10	1 16 5	1 18
39	1 10 10½	1 12 6	1 14 1½	1 15 9	1 17 4½	1 19
40	1 11 8	1 13 4	1 15 0	1 16 8	1 18 4	2 0
41	1 12 5½	1 14 2	1 15 10½	1 17 7	1 19 3½	2 1
42	1 13 3	1 15 0	1 16 9	1 18 6	2 0 3	2 2
43	1 14 0½	1 15 10	1 17 7½	1 19 5	2 1 2½	2 3
44	1 14 10	1 16 8	1 18 6	2 0 4	2 2 2	2 4
45	1 15 7½	1 17 6	1 19 4½	2 1 3	2 3 1½	2 5
46	1 16 5	1 18 4	2 0 3	2 2 2	2 4 1	2 6
47	1 17 2½	1 19 2	2 1 1½	2 3 1	2 5 0½	2 7
48	1 18 0	2 0 0	2 2 0	2 4 0	2 6 0	2 8
49	1 18 9½	2 0 10	2 2 10½	2 4 11	2 6 11½	2 9
50	1 19 7	2 1 8	2 3 9	2 5 10	2 7 11	2 10
51	2 0 4½	2 2 6	2 4 7½	2 6 9	2 8 10½	2 11
52	2 1 2	2 3 4	2 5 6	2 7 8	2 9 10	2 12
53	2 1 11½	2 4 2	2 6 4½	2 8 7	2 10 9½	2 13
54	2 2 9	2 5 0	2 7 3	2 9 6	2 11 9	2 14
55	2 3 6½	2 5 10	2 8 1½	2 10 5	2 12 8½	2 15
56	2 4 4	2 6 8	2 9 0	2 11 4	2 13 8	2 16
84	3 6 6	3 10 0	3 13 6	3 17 0	4 0 6	4 4
100	3 19 2	4 3 4	4 7 6	4 11 8	4 15 10	5 0
112	4 8 8	4 13 4	4 18 0	5 2 8	5 7 4	5 12

Table of Expences, Income, or Wages, by the Day, Week, Month, and Year, from One Penny, to Ten Pounds per Day, how much per Week, and Year.

Per Day.			Per Week			Per Month.			Per Year.		
£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
0	0	1	0	0	7	0	2	4	1	10	5
0	0	2	0	1	2	0	4	8	3	0	10
0	0	3	0	1	9	0	7	0	4	11	3
0	0	4	0	2	4	0	9	4	6	1	8
0	0	5	0	2	11	0	11	8	7	12	1
0	0	6	0	3	6	0	14	0	9	2	6
0	0	7	0	4	1	0	16	4	10	12	11
0	0	8	0	4	8	0	18	8	12	3	4
0	0	9	0	5	3	1	1	0	13	13	9
0	0	10	0	5	10	1	3	4	15	4	4
0	0	11	0	6	5	1	5	8	16	14	7
0	1	0	0	7	0	1	8	0	18	5	0
0	2	0	0	14	0	2	16	0	36	10	0
0	3	0	1	1	0	4	4	0	54	15	0
0	4	0	1	8	0	5	12	0	73	0	0
0	5	0	1	15	0	7	0	0	91	5	0
0	6	0	2	2	0	8	8	0	109	10	0
0	7	0	2	9	0	9	16	0	127	15	0
0	8	0	2	16	0	11	4	0	146	0	0
0	9	0	3	3	0	12	12	0	164	5	0
0	10	0	3	10	0	14	0	0	182	10	0
0	11	0	3	17	0	15	8	0	200	15	0
0	12	0	4	4	0	16	16	0	219	0	0
0	13	0	4	11	0	18	4	0	237	5	0
0	14	0	4	18	0	19	12	0	255	10	0
0	15	0	5	5	0	21	0	0	273	15	0
0	16	0	5	12	0	22	8	0	292	0	0
0	17	0	5	19	0	23	16	0	310	5	0
0	18	0	6	6	0	25	4	0	328	10	0
0	19	0	6	13	0	26	12	0	346	14	0
1	0	0	7	0	0	28	0	0	365	0	0
2	0	0	14	0	0	56	0	0	730	0	0
3	0	0	21	0	0	84	0	0	1095	0	0
4	0	0	28	0	0	112	0	0	1460	0	0
5	0	0	35	0	0	140	0	0	1825	0	0
6	0	0	42	0	0	168	0	0	2190	0	0
7	0	0	49	0	0	196	0	0	2555	0	0
8	0	0	56	0	0	224	0	0	2920	0	0
9	0	0	63	0	0	252	0	0	3285	0	0
10	0	0	70	0	0	280	0	0	3650	0	0

JANUARY XXXI DAYS, 1817.

[illegible]

Salt, Pepper, &c.
 Servant's Wages
 Soap
 Sugar
 Tea, Coffee, &c.
 Washing
 Wine, &c.

Sundries

*Each Day's Exp.

35

Memorandum.

Sunday
Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
1st Week's Expences.							

* The Housekeeper should provide herself with a book, ruled as above, for every week in the year : carry the expences of each week forward (see the following page,) which added together will shew the total of Housekeeping Expences throughout the year.

Summary of Expenses in each Week.

DATE.	£	s.	d.	Brought up	£	s.	d.
First Week..... Jan. 2				Twenty-7th Week July 3			
Second do..... — 9				Twenty-eighth do. — 10			
Third do..... — 16				Twenty-ninth do. — 17			
Fourth do..... — 23				Thirtieth do. ... — 24			
Fifth do. — 30				Thirty-first do... — 31			
Sixth do..... Feb. 6				Thirty-second do. Aug. 7			
Seventh do..... — 13				Thirty-third do.. — 14			
Eighth do..... — 20				Thirty-fourth do. — 21			
Ninth do. — 27				Thirty-fifth do... — 28			
Tenth do..... March 6				Thirty-sixth do. Sept. 4			
Eleventh do..... — 13				Thirty-seventh do. — 11			
Twelfth do. — 20				Thirty-eighth do. — 18			
Thirteenth do. .. — 27				Thirty-ninth do.. — 25			
<i>Expences of 1st Qr.</i>				<i>Expences of 3rd Qr.</i>			
Fourteenth do. April 4				Fortieth do. .. Oct. 1			
Fifteenth do..... — 11				Forty-first do... — 8			
Sixteenth do. — 17				Forty-second do. — 15			
Seventeenth do... — 24				Forty-third do... — 22			
Eighteenth do.. May 1				Forty-fourth do. — 29			
Nineteenth do.. — 8				Forty-fifth do. Nov. 6			
Twentieth do.... — 15				Forty-sixth do... — 13			
Twenty-first. do. — 22				Forty-seventh do. — 20			
Twenty-second do — 29				Forty-eighth do. — 27			
Twenty-third . June 5				Forty-ninth do. Dec. 3			
Twenty-fourth do: — 12				Fiftieth do. — 10			
Twenty-fifth do.. — 19				Fifty-first do. ... — 17			
Twenty-sixth do. — 26				Fifty-second do.. — 24			
<i>Expences of 2nd Qr.</i>				<i>Expence of 4th Qr.</i>			

TOTAL AMOUNT.

	£	s.	d.
Expences of 1st Quarter			
————— 2nd do.			
————— 3rd do.			
————— 4th do.			
Total			

A Table for inserting the various Taxes attending Housekeeping, with the time when they were each due and paid.

[illegible]

Table of Expences, Income, or Wages, by the Year, Lunar Month, Week, and Day, from One Pound to 40,000 Pounds per Year, how much per Month, Week, or Day.

Pr. Year		Per Month.	Per Week.	Per Day.
£.		£. s. d.	£. s. d. f.	£. s. d. f.
1		0 1 8	0 0 4 2	0 0 0 1
2		0 3 4	0 0 9 1	0 0 1 3
3		0 5 0	0 1 1 3	0 0 2 1
4		0 6 8	0 1 6 2	0 0 2 3
5		0 8 4	0 1 11 0	0 0 3 1
6		0 10 0	0 2 3 2	0 0 4 0
7		0 11 8	0 2 8 0	0 0 4 3
8		0 13 4	0 3 1 0	0 0 5 1
9		0 15 0	0 3 5 2	0 0 6 0
10		0 16 8	0 3 10 0	0 0 6 2
20		1 13 4	0 7 8 0	0 1 1 0
30		2 10 0	0 11 6 0	0 1 7 2
40		3 6 8	0 15 4 0	0 2 2 1
50		4 3 4	0 19 2 0	0 2 8 2
60		5 0 0	1 3 0 0	0 3 3 2
70		5 16 8	1 6 10 0	0 3 10 0
80		6 13 4	1 10 8 0	0 4 4 2
90		7 10 0	1 14 6 0	0 4 11 0
100		8 6 8	1 18 4 0	0 5 5 3
200	is	16 13 4	3 16 8 0	0 10 11 2
300		25 0 0	5 15 0 0	0 16 5 1
400		33 6 8	7 13 4 0	1 1 11 0
500		41 13 4	9 11 8 0	1 7 4 3
600		50 0 0	11 10 0 0	1 13 10 2
700		58 6 8	13 8 4 0	1 18 4 1
800		66 13 4	15 6 6 0	3 3 10 0
900		75 0 0	17 5 0 0	3 9 3 3
1000		83 6 8	19 3 4 0	3 14 9 2
2000		165 13 4	38 6 8 0	5 9 7 0
3000		250 0 0	57 10 0 0	8 4 4 2
4000		333 6 8	76 13 4 0	10 19 2 0
5000		416 13 4	95 16 8 0	13 13 11 2
6000		500 0 0	115 0 0 0	16 8 9 0
7000		583 6 8	134 3 4 0	19 3 6 2
8000		666 13 4	153 6 8 0	21 18 4 1
9000		750 0 0	172 10 0 0	24 13 1 2
10000		833 6 8	191 13 4 0	27 17 11 1
20000		1666 13 4	383 6 8 0	54 15 10 2
30000		2500 0 0	574 19 0 0	28 3 10 0
40000		3333 6 8	767 13 4 0	109 11 9 0



