

The complete family-piece: and country gentleman, and farmer's, best guide in three parts ... : with a complete alphabetical index to each part / the whole, being faithfully collected by several very eminent and ingenious gentlemen, is now first published ... Containing ... near eight hundred ... receipts in phisick and surgery.

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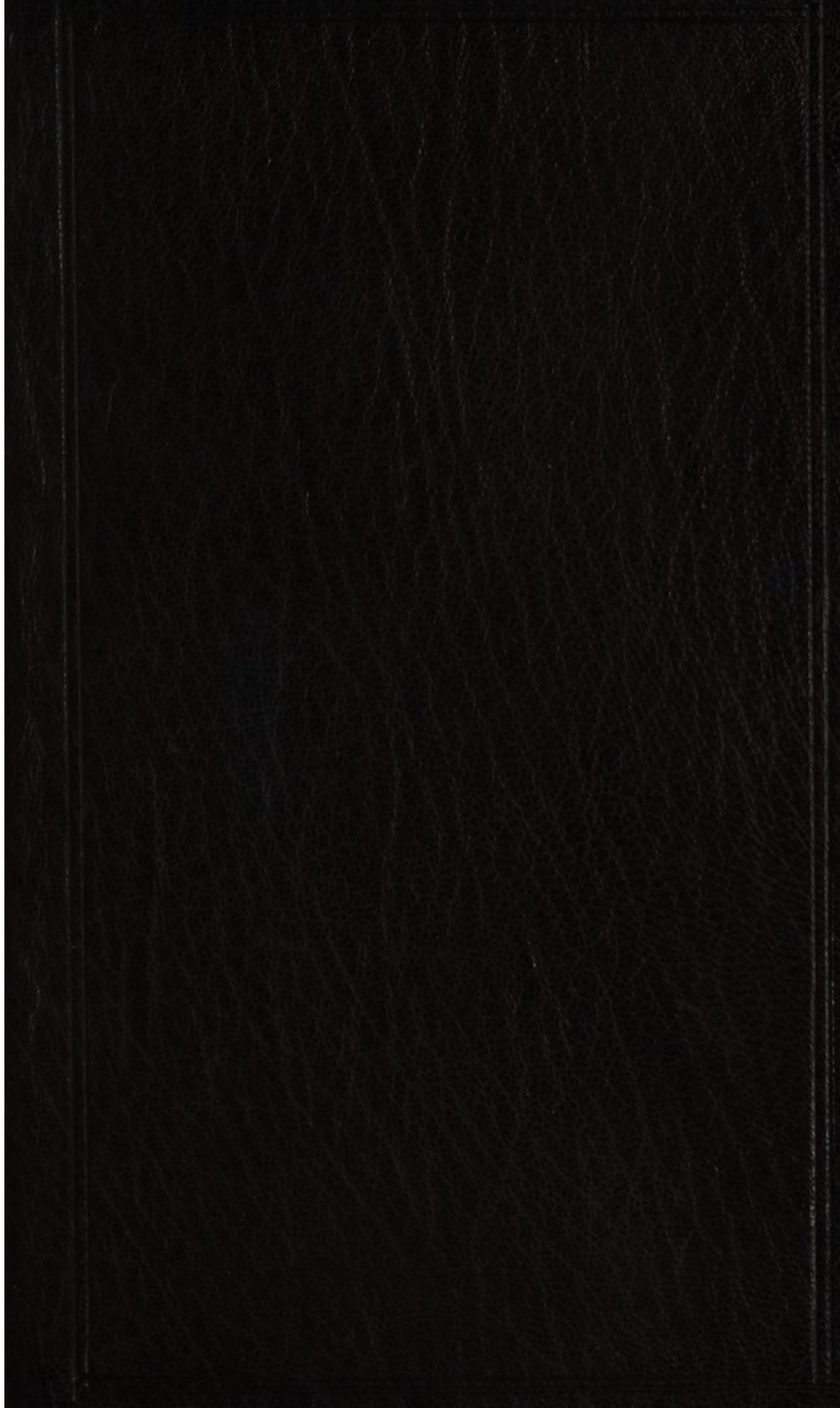
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THE
Complete Family-Piece :
AND,
Country GENTLEMAN, and FARMER'S,
BEST GUIDE.

In Three PARTS.

PART I. Containing,

A very choice and valuable COLLECTION of above One Thousand well-experienced *Practical* Family-RECEIPTS in *Physick* and *Surgery*; *Cookery*, *Pastry* and *Confectionary*, with a complete Bill of Fare for every Month in the Year, and *Instructions* for placing the Dishes on a Table; for *Pickling* and *Preserving* all Sorts of *Fruits*, *Tongues*, *Hams*, &c. for *Distilling* and *Fermenting* of all *Compound*, *Simple Waters* and *Spirits*; for making *Mum*, *Cyder* and *Perry*, *Mead* and *Metheglin*; and for making and preserving all Sorts of excellent *English Wines*; with good and useful *Instructions* for *Brewing* fine, strong, good, wholesome and palatable *Drinks*, as *Beers*, *Ales*, &c. in *small Quantities*, and at *easy Rates*, for the Use of all *private Families*; with divers other useful and valuable *Receipts* interspersed through the Whole, particularly *Dr. Mead's* for the Cure of the Bite of a *Mad Dog*: Many of which were never before *Printed*, and the others experimentally taken from the latest and very best *Authorities*; and being all regularly digested under their proper *Heads*, are divided into six different *Chapters*.

PART II. Containing,

- I. Full Instructions to be observed in HUNTING, COURSING, SETTING and SHOOTING; with an *Account* of the several *Kinds* of DOGS necessary for those *Diversions*, and RECEIPTS for the Cure of all common Distempers to which they are liable; as also Receipts for the *Cleaning* and *Preserving* of *Boots*, *Fire-Arms*, &c.
- II. Cautions, Rules and Directions to be taken and observed in FISHING; with the Manner of making and preserving of *Rods*, *Lines*, *Floats*, *Artificial Flies*, &c. and for chusing and preserving several *Sorts* of curious BAITS.
- III. A full and complete *Kalender* of all WORK necessary to be done in the FRUIT, FLOWER, and KITCHEN GARDENS, GREEN-HOUSE, &c. with the PRODUCE of each, in every Month throughout the whole Year.

PART III. Containing,

Practical Rules, and Methods, for the *Improving* of LAND, and *Managing* a FARM in all its *Branches*; with several curious Receipts for *Brining*, *Liming* and preparing *Wheat*, *Barley*, *Oats*, &c. for *Sowing*; excellent Receipts for destroying of *Moles*, *Rats* and *Mice*; a great Number of choice RECEIPTS for the Cure of all common Distempers incident to all Sorts of CATTLE; Directions for *Painting*; Instructions for keeping *Bees*, *Tame Rabbits*, and *Pidgeons*; and a complete *Kalender* of all *Business* necessary to be done in the FIELD, YARD, &c. by the Farmer, in every Month throughout the Year.

With a complete Alphabetical INDEX to each PART.

The SECOND EDITION Improved.

L O N D O N: Printed for A. Bettefworth and C. Hitch; C. Rivington, S. Birt; T. Longman; and J. Clarke in Duck-Lane. 1737.

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BEST GUIDE

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THE

PREFACE.



Shall only say, by way of Preface to this Work, that the great Demand for the first Impression has occasion'd its being reprinted; that it is very much improved; and that the following Receipts, Rules, Methods, Observations, and Instructions, were collected by several very eminent and ingenious Gentlemen, who knowing the Goodness of them by long Experience, and that the publishing of them must be of infinite Service to all private Families, added many of their own not inferior to the best of them; which done, they were put into the Hands of a very worthy Gentleman, who took on himself with great Pleasure and Satisfaction the Trouble of regularly digesting the whole into order for Publication; nor herein did he rely on his own Judgment, for when the Book was ready to be sent to the Press,

every Chapter was put into the Hands of different Gentlemen, well skill'd in each Art, who carefully revised, and made such Amendments to them as each judged proper; so that by this Means, every Gentlemen will be furnish'd with what is thought very sufficient for the true Knowledge of every thing mentioned herein, in a very clear and concise Manner; and, besides the Advantage of having many very curious Receipts, and other useful and necessary Things never before publish'd, they will be freed from the great Charge of gathering together many Volumes.

And because this Book should not be laid aside on Account of any one Receipt's not fully answering the Intent of the Person making use of the same, I must advise the Reader, that if he should make any one Thing from a Receipt out of this Book which does not just answer his End, to take but proper Notice, and it will be an easy Matter to rectify it to his Mind the second Time of using; for though the greatest Part of the following Collection of Receipts were either purchased at a very great Expence from their original Authors, or given by very eminent Physicians, and others eminent in their Professions, to their particular Friends and Acquaintance, and have been long practis'd with good Success in many great and noble Families, yet it cannot be supposed that every Receipt, either in Physick, or Distilling, or Cookery, &c. can suit every one's Constitution, or Palate; and therefore I say, when it so happens, it may be easily amended.

But before I shew what is contained in the following Collection, I must beg Leave to observe, that the Necessity there is for a Book of this Kind is obvious

obvious to every one who does but consider how many Families there are in this Kingdom that live so remote from Physicians, nay, even Surgeons and Apothecaries, as makes it impossible to have their Advice; and as there are many pious and charitable Gentlewomen in the Country that are blessed with Riches, and make it almost their constant Business and Study to prepare and give Physick to the Poor, for almost all Distempers, and would enlarge their Bounty had they proper Receipts; and as there are doubtless many more who would be as willing, had they also proper Receipts and Instructions for the making and preparing Physick for that Purpose; I say, in all such Cases, there cannot be a more useful Book than this; the first Chapter of which gives you such a Number of most excellent and well-experienced practical Family-Receipts, that there will be found one or more for almost every Distemper a human Body is liable to: In the same Chapter you will find likewise many curious Receipts in Surgery, for the making several most excellent strengthening Plaisters, and divers Sorts of the most noted and best Salves, Ointments, and Powders; and to what green Wounds, Ulcers, &c. each is necessary and fit to be applied; by the Help of which, it is to be hoped, many Sores, Sprains, &c. may be effectually cured without the Assistance of a Surgeon (even supposing you had a good one near at Hand) and that at a very small Expence: And lastly, you have also in this Chapter several very choice Receipts for the making of Balsams, Conserves, and Syrups.

And then for such good Houfewives and Oeconomists as would have their Food dressed in good Order and in a neat clean Manner, (as doubtless

every one would) or would now and then make any fine Puffs, Cakes, Biscuits, or indeed any thing in the Way of Pastry or Confectionary, you have in the second Chapter many curious Receipts for dressing almost any Dish, either of Fish, Flesh or Fowl; and likewise for making all Sorts of Pies, Pasties, Puffs, Cakes, Biscuits, Marmalades, and Jellies: And you have also in the same Chapter, a complete Bill of Fare for every Month in the Year; with Instructions for placing your Dishes on the Table.

The Third Chapter contains many excellent Receipts for Pickling and Preserving of all Sorts of Fruits, Tongues, Hams, &c. which will, no doubt, be found very beneficial to all private Families, in as much as by the Help of this Chapter, they may have all those Things in good Order throughout the Year.

Whereas the Art of Distilling is brought to great Perfection in this Kingdom, and many curious Cordial Waters, &c. for the Preservation of Health, are drawn off this Way, and by Fermentation; which are certainly very useful in all private Families, who may at a small Expence, buy a cold Still or Alembick, which will last many Years, we have in the Fourth Chapter inserted a great Number of the best and most approved Receipts in Being for the Distilling and Fermenting of all Compound, Simple Waters and Spirits, by the Help of which they will have all those Things in excellent Order, and at a most surprizing easy and cheap Rate.

And whereas the People of *England* are daily coming into a fine Notion of making their own
Wines,

Wines, &c. which, if they know the Ingredients to be good, are doubtless much wholsomer and cheaper than Wines made abroad ; for these, I say, we have in the Fifth Chapter, inserted many fine Receipts for the making of Mum, Cyder, and Perry, Mead, and Metheglin ; and for making and preserving all Sorts of *English* Wines.

Many private Families being often at a Loss to know how to chuse Malt, &c. and how to brew and preserve good, wholsome, and palatable Beers, Ales, &c. and for that Reason are at a great Expence to purchase them of Brewers, which perhaps is not half so good and wholsome as they might brew themselves at a much less Expence ; we have, in the Sixth Chapter, shewn you how to know good Malt ; which are the best Waters to be used in Brewing ; the best Way to brew good Beer, Ale, and Small Beer ; to brew fine *October* Beer ; and to brew entire Small Beer ; as likewise the Methods to be used to know good Hops, and the Use of them ; the preventing Malt Liquors from Foxing, *i. e.* growing ropy or sour ; the working Beers and Ales ; the cleansing of Casks ; the Strength and Age of Malt Liquors ; and the Profit and Advantage arising from Brewing in your own private Families.

As Hunting, &c. is a noble Exercise, and what most Country Gentlemen take great Delight in ; for the Benefit and Advantage therefore of such Gentlemen who retire from Business to live in the Country, and for young Beginners, is the First Chapter of the Second Part inserted, which gives you full Instructions to be observed in Hunting and Coursing : It also contains Instructions to be observed in Setting and Shooting ; with an Account of the several

veral Kinds of Dogs necessary for those Diversions : Directions for training up a Setting Dog : Instructions for making Shot of all Sizes: Receipts for the Cure of all common Distempers to which Dogs are liable ; and also Receipts for the cleansing and preserving of Boots, Fire-Arms, &c.

The second Chapter is inserted for the same Use as the former, and contains Cautions, Rules, and Directions to be taken and observed in Fishing ; with the Manner of making Rods, Lines, Floats, Artificial Flies, &c. and for chusing and preserving several Sorts of curious live and other Baits.

And in the Third Chapter, for the Benefit of all who live in the Country, we have extracted from the latest and most approved Authors, and such as by Practice have been found to be just, a full and complete Kalender of all Work necessary to be done in the Fruit, Flower, and Kitchen Gardens, Green-House, &c. with the Produce of each, in every Month throughout the whole Year.

PART III. is designed purely for the Benefit and Advantage of the Farmer, and contains several new Improvements in Husbandry, as well as others collected from the very best Authors: You have here, Practical Rules and Methods for the improving of Land, and managing a Farm in all its Branches ; with several curious Receipts for the Brining, Liming, and preparing Wheat, Barley, Oats, &c. for Sowing ; excellent Receipts for the destroying Rats and Mice ; a great Number of the choicest and best Receipts for the Cure of all common Distempers incident to all Sorts of Cattle, as
Horses,

Horses, Oxen, Cows, Calves, Sheep, Lambs and Swine: Also good and useful Instruments for the keeping and preserving of Bees, Tame Rabbits, and Pidgeons; with Directions for Painting Rooms, Pales, &c. and for making and mixing the different Colours; and Directions for the taking and destroying those mischievous Vermin called Moles: And you have likewise, in the same Part (which we think must doubtless be of great Service to the Farmer, for considering the Multiplicity of Business almost continually on his Hands, it is almost impossible to think but that something may slip his Memory) a complete Kalender of all Business necessary to be done in the Field, Yard, Barn, &c. by the Farmer, in every Month throughout the Year.

There are interspersed throughout the Whole, many very good and useful Receipts not here treated of, for divers Sorts of things, which would be too tedious to enumerate, and but tire the Reader; all which are referred to in Order by a complete Alphabetical Index to each Part.

Having gone through the whole Work, we have Nothing further to add, but that, as this Work contains such a Number of curious Receipts, Rules, Methods, Directions, Observations, and Instructions, on so many useful Occasions, all which being divided into Three Parts, and each Part into different Chapters, and each of them on a different Subject; together with the Help of a complete Alphabetical Index to each Part, it must make it the most complete and useful Book of the Kind for a Family ever yet printed. Now as it is the Collectors earnest Desire

to have the Book published purely for the Good of private Families, without proposing any Profit or Gain to themselves thereby; and seeing for that End they have caused it to be sold as cheap as possible, they do not doubt, but that in a few Years, there will scarcely be a private Family without it.



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PART III.

Containing Practical Rules and Methods for the improving of Land, and managing a Farm in all its Branches; with ſeveral curious Receipts for Brining, Liming, and preparing Wheat, Barley, Oats, &c. for Sowing; excellent Receipts for deſtroying of Rats and Mice; a great Number of choice Receipts for the Cure of all common Diſtempers incident to Cattle; Inſtructions for breeding and keeping of Tame Rabbits, Pidgeons, and Bees; for deſtroying Moles; for Painting Rooms, Pales, &c. and a Complete Kalender of all Buſineſs neceſſary to be done in the Field, Yard, Barn, &c. by the Farmer, in every Month throughout the whole Year.



PART I.
THE
Complete Family-Piece.

CHAP. I.

*Containing a great Number of RECEIPTS in
Physick and Surgery.*

An excellent Remedy to enrich the Blood.



TAKE Garden and Sea Scurvy-grafs, Sage, Brooklime, and Water-Cresses, of each three Handfuls, the Juice of one *Seville* Orange; mix all together, and when stamped and strained, take half a quarter of a Pint of the Juice, with half an Ounce of Horfe-Radish Water, every Morning and Night.

For a Pleurisy, if the Person cannot be bled.

Take of the Seeds or Leaves of Carduus, a large Handful; boil them in a Pint of Beer till half is consumed; then strain it, and give it warm to the Party. They must be fasting when they take it, and fast six Hours after it, or it will do them harm.

A sure Method of curing a Cold;

Shewing, 1. What the catching of Cold is, and how dangerous. 2. A present and easy Remedy against it.

B

3. The

3. The Danger of delaying the Cure of it. Taken from the celebrated Dr. *George Cheyne's* Book, entitled, *An Essay of Health and Long Life*: Wherein he says, that *James Keill*, in his *Statica Britannica*, has made it out, beyond all Possibility of doubting, that catching of Cold is nothing else but sucking in, by the Passages of Perspiration, large Quantities of moist Air and nitrous Salts, which by the thickning the Blood and Juices, (as is evident from bleeding after catching Cold) and thereby obstructing not only the Perspiration, but also all the other finer Secretions, raises immediately a small Fever, and a Tumult in the whole animal Oeconomy, and, neglected, lays a Foundation for Consumptions, Obstructions of the Great Viscera, and universal Cachexies. The Tender therefore, and Valerudinary, ought cautiously to avoid all Occasions of catching Cold: And if they have been so unfortunate as to get one, to set about its Cure before it has taken too deep Root in the Habit. From the Nature of the Disorder thus described, the Remedy is obvious; to wit, lying much a-bed, drinking plentifully of small warm Sack-whey, with a few Drops of Spirit of Hart's-horn; Posset-drink, Water-gruel, or any other warm small Liquors; a Scruple of *Gascoign's* Powder Morning and Night, living low upon Spoon-meats, Pudding and Chicken, and drinking every thing warm: In a word, treating it at first as a small Fever, with gentle Diaphoreticks; and afterwards, if any Cough or Spitting should remain (which this Method generally prevents) by softning the Breast with a little Sugar-candy and Oil of Sweet-almonds, or a Solution of Gum Ammoniac, an Ounce to a Quart of Barley-water, to make the Expectoration easy; and going cautiously and well-clothed into the Air afterwards. This is a much more natural, easy, and effectual Method than the Practice by Balsams, Linctus's, Pectorals, and the like Trumpery, in common Use, which serve only to spoil the Stomach, oppress the Spirits, and hurt the Constitution.

A very effectual Remedy for the Piles.

Take Black-lead scrap'd fine, mix it with some Honey, till the Honey looks black; then put it into an Oyster-shell, and set it over the Fire till it grows so stiff that you can make it into a Suppository.

An excellent Remedy to bring away the Gravel.

Take a Quart of Spring-water, and put a Toast in it; when the Toast has soak'd for some time, take it out, and sweeten the Water very sweet with good clear Honey, and drink as much as you can of it every Morning, which will make the Passage so glib and slippery, as to bring away all gravelly or sandy Matter.

A Poultice for a Sore Breast, Leg, or Arm.

Boil Wheat-flour very well in strong Ale, and pretty thick, then take it off and scrape in some Boar's Grease; let it not boil after the Grease is in; stir it well, and apply it hot.

For a Canker in the Mouth.

Take the Leaves of Woodbind, Briar, Columbine, Red Sage, Sorrel and Violet Leaves, of each one Handful, and two or three Sprigs of Rue; stamp them, strain the Juice, and boil it with four Ounces of Honey, and put in a Bit of Allum, the Quantity of a Wallnut, scum it clean, and wash the Mouth often with it.

To create a good Appetite, and strengthen the Stomach.

Take of the Stomack-Pill with Gums, *Extractum Rudii*, of each a Dram; Refin of Jalap, half a Scruple; Oil of Aniseeds, 4 Drops; Tartar vitriolated, 1 Scruple; mix with Syrup of Violets, and make into Pills; of which take four or five over Night. They are of excellent Use in the Megrims, and *Vertigo*, by reason they carry the Humour off from the Stomach, which fumes up into the Head.

For a Stitch in the Side.

Take a large Acorn dry'd and powder'd, and Powder of Angelica-feed, of each a like Quantity; drink after it a Glas of Black Cherry Water.

A Remedy for an Asthma.

Take Castor one Dram, Salt of Steel half a Dram, made into very small Pills, with Extract of Rue. These you may take every Hour till the Convulsion is abated, drinking three Spoonfuls of the following Julep after each Dose.—Take of Black-cherry and Pennyroyal Water, each an Ounce; of Rue and compound Briony-Water, each 4 Oun-

ces, with a small quantity of Sugar, made into a Julep.— Or a Toad dried and powder'd, made into Pills, and taken as above, is a most excellent Remedy, notwithstanding the common Opinion of the great Poison there is in Toads.

For the Whites, or any Flux.

Take *Venice Treacle* and candied Ginger, of each 3 Drams, half an Ounce of *Diascordium*; of Red Coral, Dragon's Blood and Pomegranate-peel, of each 2 Drams; *Crocus Martis* astringent 1 Dram; make it into a soft Electuary with Syrup of Coral; of which give the quantity of a Nutmeg every Morning, at five in the Afternoon, and the last thing at Night, drinking after it six Spoonfuls of the Infusion of Red Roses made acid with Spirit of Vitriol. It will be necessary to purge twice or thrice before you take the Electuary.

To prevent After-pains.

Take nine single-Piony-seeds powder'd, the same quantity of Powder of Borax, and a little Nutmeg; mix all these with a little white Aniseed-water in a Spoon, and give it the Woman; and after it, as soon as possible after she is laid in Bed, a little Aniseed-water.

For a Looseness, or Bloody-Flux.

Take the Yolks of two new-laid Eggs, and put them into a Glass of strong Cinnamon-water, and drink it all. Brandy, Rum, Rosa-folis, or indeed any strong spirituous Liquor, will do as well as Cinnamon-water, and does very seldom fail. But this should never be used, but in the greatest Extremity; because chewing of Rhubarb is as certain, and carries off the Cause; and of all the sudden Cures I prefer *Venice Treacle*.

Professors Boerhaave and Osterdyke's Regimen prescribed for the Gout.

They are of Opinion that the Gout is not to be cured by any other Means but by a Milk-Diet, which will in twelve Months time alter the whole Mass of Blood; and, in order thereto, the following Directions must be strictly observ'd and follow'd.

I. You must not taste any Liquor, only a Mixture of one third Milk, and two thirds Water, your Milk as new as you can get it, and to drink it as often as you have Occasion

caſion for it, without adding any other to it. A little Tea and Coffee is likewise permitted, with Milk.

II. In a Morning as ſoon as awake, and the Stomach has made a Diſteſtion, you muſt drink eight Ounces of Spring-water, and faſt two Hours after; then eat Milk and Bread, Milk-Pottage, or Tea with Milk, with a little Bread and freſh Butter.

III. At Dinner you muſt not eat any thing but what is made of Barley, Oats, Rice, or Millet Seed, Carrots, Potatoes, Turnips, Spinage, Beans, Peaſe, &c. You may likewise eat Fruit when full ripe, baked Pears or Apples, Apple-Dumplings; but above all, Milk and Riſket is very good; but nothing ſalt or ſour, not even a *Seville* Orange.

IV. At Supper you muſt eat nothing but Milk and Bread.

V. It is neceſſary to go to Bed betimes, even before Nine o'Clock, to accuſtom yourſelf to ſleep much, and uſe yourſelf to it.

VI. Every Morning before you riſe, to have your Feet, Legs, Arms and Hands, well rubb'd with Pieces of Wool-len Cloth for half an Hour, and the ſame going to Bed. This Article muſt be ſtrictly obſerved, for by this Means the Humours, Knobs and Bunches will be diſſipated, and prevent their fixing in the Joints, by which they become uſeleſs.

VII. You muſt accuſtom yourſelf to Exerciſe, as riding on Horſe-back, which is beſt, or in a Coach, Chaiſe, &c. the more the better; but take care of the cold Weather, Winds, and Rain.

Laſtly, In caſe a Fit of the Gout ſhould return, and be violent, which they are of Opinion will not, then a little Doſe of Opium or Laudanum may be taken to compoſe you; but no oftner than Neceſſity requires. They are of Opinion, that your Father or Mother having the Gout, is of no Conſequence, if you will reſolve to follow the foregoing Directions ſtrictly.

A famous Water to preſerve the Eye-ſight; or, if loſt, to reſtore it.

Take a Rye Loaf, without Salt or Leaven; cut it into thin Slices, and diſtil in a cold Still; take off the Water that comes from it, and drop of it into the Eyes twice or thrice every Day, for a Month together. This Water cured a Gentleman after he had been blind a whole Year.

6 *The Complete Family-Piece.*

Take also a Rag of *Holland* Cloth, and burn it between two Pewter Dishes, and of the Water that comes from it, drop a little into the Eye every Night.

To stop Vomiting.

Take a large Nutmeg, grate away half of it, and then toast the flat Side till the Oil ouze out; then clap it to the Pit of the Stomach. Let it lie so long as 'tis warm; repeat it often till cured.

A good Cere-Cloth.

Take a Pint and half of Sallad Oil, half a Pound of Red-lead, a quarter of a Pound of White-lead, a quarter of a Pound of Castle-soap, 2 Ounces of Bees-wax, 2 Ounces of Oil of Bays, 2 Ounces of Barrows-grease; boil the Leads in the Oils till they look brown; then put in the rest, keeping it stirring till it works; then make it into Rolls, first oiling your Hands. This should boil five Hours.

To make Dr. Pye's Drink for the Scurvy.

Take both the Sorts of Scurvy-grass, of Brooklime and Water-creffes, of each three Handfuls; 12 *Seville* Oranges cut into Pieces; Winter's Bark bruised, 3 Ounces; being all put into a Bag, infuse in 3 Gallons of new Ale.

A Receipt to help the Lungs of a Person in a Consumption.

Take Aniseeds finely powder'd, Saffron of Steel, each half an Ounce, made into Pills with *Lucatellus's* Balsam. Take five of these every Morning, and at five o'clock in the Afternoon, drinking a large Draught of Water acidulated with *Mynsicht's* Elixir of Vitriol.—After each Dose Riding is of singular Use, and Cold-bathing; but above all frequent Bleeding in small Quantities; for, as is before observ'd, whatever keeps the Lungs cool, is the only Way to cure Consumptions; and it has been of late experienc'd, that crude Mercury is the most beneficial Thing for the Lungs, taking one Ounce every Morning.

For a Dropsy.

Take of Horse-radish Roots sliced thin, and sweet Fennel-seeds bruised, of each 2 Ounces; Smallage and Fennel-roots sliced, of each an Ounce; of the Tops of Thyme, Winter-savory, Sweet-marjoram, Water-creffes, and Nettles,

tles, of each a Handful; bruise the Herbs, and boil them in 3 Pints of Sack, and 3 of Water, to the Consumption of half. Let it stand close cover'd for 3 Hours; then strain it, and drink a Draught of it twice a Day, sweeten'd with Syrup of Fennel, fasting two Hours after it.

For Deafness.

Dip fine clean Black Wool in Civet, put it into the Ear, and as it dries, which it will do in a Day or two, dip it again, and keep it moist in the Ear three Weeks or a Month.

For a Sore Stomach.

Take half a Sheet of Cap-Paper, cut it into the Shape of an Heart, and dip it in Brandy and old Candle-grease melted together, of each an equal Quantity; apply it warm to the Pit of the Stomach.

For a Burn or Scald.

Take Laurel Leaves, chop them in Hog's Grease; strain it, and keep it for Use.

For the Gripes.

Warm a Glass of Canary, dissolve in it as much Venice Treacle or Diacordium as an Hazel Nut; drink it off going to Bed, and keep warm.

For a Pain or Heat of the Back.

Take 3 Drams of Red Sanders, a Handful of Red Rose Leaves; steep a whole Night in a Pint of Rose-water; strain, and wash your Back with the Tincture twice a Day; after once or twice using, you will find the Heat to diminish, and your Back to be greatly refresh'd.

A very good Purge in a Fever.

Take Tamarinds 2 Drams, Sena 2 Drams, and Rhubarb 1 Dram; boil these in half a Pint of Water till two thirds be wasted; to what remains, add half an Ounce of Cream of Tartar, sweeten'd with 1 Ounce of the Syrup of Suc-cory, or Syrup of Roses solutive; strain, and drink it at a Draught; in the Working drink clarify'd Whey rather than Posset-drink. 'Tis good to cool and thin the Blood.

A good Vomit.

Take 2 Ounces of the finest white Allum, beat it small, put it into better than half a Pint of new Milk, set it on a slow Fire till the Milk is turn'd clear. Let it stand a quarter of an Hour, strain it off and drink it just warm. It will give three or four Vomits, and is very safe, and an excellent Cure for an Ague, taken half an Hour before the Fit; drink good Store of Carduus Tea after it. Or else take half a Dram of Ipecacuanha, and Carduus Tea with it.

A try'd Remedy for Gripes in Children.

Take a small Quantity of Oil of Nutmegs and Wormwood; mix them well, and warm them a little, and anoint the Child's Navel and Stomach.

The Cure for a Quincey.

This Disease requires as high Bleeding as any; you must likewise open both Veins under the Tongue. Take Frog's Spawn Water, Red Rose-water, and Plantane-water, of each 3 Ounces; Syrup of Mulberries 2 Ounces, the Whites of 3 Eggs beaten to a Water; gargle your Throat often with these. Another Gargarism. Take Spring-water 1 Pint, Cream of Tartar 2 Drams, Mercury Sublimate half a Dram; levigate these very fine, then filtre it off for your Use. Purging is very requisite.

A present Remedy for Convulsion-Fits.

Make a Draught of an equal Quantity of Piony and simple Black-cherry-water; and for a Man put 30, for a Woman 20, for a Child 5 Drops of Spirit of Hartshorn. Drink this in or before a Fit.

A Purging Drink in the Spring.

Take 6 Gallons of Ale, 3 Ounces of Rhubarb, 12 Ounces of Sena, 12 Ounces of Madder-roots, 12 Ounces of Dock-roots, 12 Handfuls of Scabious, 12 Handfuls of Agrimony, 3 Ounces of Aniseed; slice and cut these, put them in a Bag, and let it work in the Ale; drink of it three or four times a Day.

An excellent Remedy for the Cure of the Apoplexy.

Take Cinnabar of Antimony, and of Mercurius Dulcis, of each 1 Scruple, made into a Bolus with Conserve of Hips.

Hips. Give such Things as cause Sneezing, as the Root of Hellebore, or the Leaves of Asfarabacca powder'd. Apply bruised Garlick to the Hand, Wrists, and Soles of the Feet. Likewise give the Julep described in the *Convulsive Asthma*, making it very strong with the Spirit of Sal Armoniac. Also high Bleeding may be of service.

Dr. Ratcliff's Receipt for a Cold.

Make some Sack-whey with Rosemary boil'd in it; mix a little of it in a Spoon with 20 Grains of Gascoign's Powder; then drink half a Pint of your Sack-whey, with 12 Drops of Spirit of Hartshorn in it; go to Bed, and keep warm. Do this two or three Nights together.

A Medicine for an Ague.

Mix 15 Grains of Salt of *Carduus Benedictus*, and Salt of Wormwood, with half a Scruple of Tartar Vitriolate, and take them in a few Spoonfuls of Rhenish Wine, or any other convenient Vehicle, before the Fit, or at any time when the Stomach is empty.

To draw up the Uvula.

Take Ground-Ivy and heat it well between 2 Tiles, and lay it as warm as can be born on the Top of the Head. The Blood of a Hare dry'd and drank in Red-wine does stop the Bloody-Flux, or any Lask, tho' never so severe.

Dr. Fryar's Directions for curing the Fits of the Mother.

Take 2 Drams of Cream of Tartar; dissolve it in half a Pint of Rue-water; add to it 2 Ounces of Treacle-water, and take it in the Morning fasting. It always cures Fits at once or twice taking, tho' the Person has been given over for dead. In all languishing Fits of the Mother and Spleen, give three or four Spoonfuls of this Julep: Take of Rue, Balm, and Camomile-water, of each 3 Ounces; of the Tincture of Castor 1 Ounce, Treacle-water 2 Ounces; of *Confectio Alkermes* 3 Drams; Syrup of Gillyflower, 2 Ounces; mix them all together. Let the Patient take once or twice a Week four or five of these Purging Pills: Take of *Pill. Ruffii*, and *Fœtidæ*, of each 1 Dram; of Castor, and the Troches of Myrrh, of each half a Dram; of Oil of Amber, a Scruple; of Balsam of Peru, half a Dram; make into Pills, and take them over Night.

To cure the Biting of a Mad Dog.

Take a Handful of Rue, Sage, and Cinquefoil, 2 Garlick Heads, two Penny-worth of Treacle, and 2 Quarts of strong Ale; boil them all together to a Quart; strain, and give the Person three or four Spoonfuls twice a Day. Apply rusty Bacon, Agrimony, and Dittany, beaten well together, to the Sore, to keep it from festering.

For a Blow or Hurt in the Eye.

Beat the Leaves of Eye-bright with a rotten Apple; lay it on the Eye as a Poultice. Repeat it as it grows dry. The Juice of the Eye-bright is as good as the Leaves.

To cure the Rickets.

Make the Drink thus: Take white Horehound and Nep, of each 4 Tops; Betony 20 Leaves; Liverwort and Hart's-tongue, of each a good Handful; Polipodium growing upon a Church or Oak, 3 Ounces scrap'd; boil all these together in three Quarts of sweet Wort till 'tis consumed to two Quarts; then strain it, and when 'tis cold, put to it 2 Quarts of middling Wort, so let it work together, then put it in a little Vessel; and when it has done working, take half a quarter of an Ounce of Rhubarb sliced very thin; put it in a little Linnen Bag, with a Stone in it to keep it from swimming, and hang it in the Vessel, and when 'tis three Days old, let the Child drink of it a quarter of a Pint in the Morning, and as much at Four o'clock in the Afternoon, or when the Child will take it. You must likewise anoint the Child Morning and Night with this following Ointment: Take Butter in the Month of May, as soon as it is taken out of the Churn, and wash it with the Dew of Wheat; to a Pound of Butter take a Handful of Red Sage, as much of Rue, Camomile, and of sowed Hyssop; boil all these in the Butter, and scum it till 'tis boiled clear; then strain it out, and keep it in a Gallipot for Use. You must anoint the Reins of the Back and Ribs, stroaking it downwards, and upon the Small of the Belly, and swing the Child often with the Heels upwards.

A Remedy for Convulsions in Children.

Give the Child, according to the Age, from 2 to 7 Grains of the true Volatile Salt of Amber in any proper Vehicle.

An effectual Remedy for an old Strain.

Take of Crown-Soap a quarter of a Pound; the strongest Wort that you can get, a Pint; of Brandy, 2 Ounces; let them all boil together. About the latter End, 'add to it Myrrh and Bole Armoniac finely powder'd, of each 3 Drams: Afterwards let it boil to the Consistence of a Plaister; which spread upon Sheep's Leather, and apply it to the Part affected.

A famous Water to clear the Eyesight.

Take of Aloes and Sugar-candy, of each 3 Drams; of Camphire half a Dram; of Red Rose and Eyebright Water, of each 3 Ounces; shake them very well together, and wash your Eyes with it three times a Day.

A Remedy for the Jaundice.

Only take 8 Grains of Turbith Mineral, at Four or Five in the Afternoon, drinking thin Gruel or Posset-drink between Motions.—After four or five Days repeat the Turbith as above.—In the intermediate Days take half a large Spoonful of *Mynsicht's* Elixir of Vitriol, in half a Pint of Spring Water, three times a Day.

For a Bruise occasioned by a Fall.

Take Horse-dung and Sheep's Suet, of each equal Parts; boil them well together, and apply warm to the Part affected, like a Poultice.

To stop Bleeding inwardly.

Take 2 Drams of Henbane-seed, and the like of White-Poppy-seed; beat them up with Conserve of Roses, and give the quantity of a Nutmeg at a time; or take 12 Handfuls of Plantane Leaves, and 6 Ounces of fresh Comfry-roots; beat these and strain out the Juice, and add to it some fine Sugar, and drink it off.

To draw out a Thorn.

Take a little Black Soap, and chew some Nut Kernels to mix with the Soap, and lay it on to the Place grieved; repeat it till the Thorn comes out.

A Receipt that cured a Gentleman who had for a long time spit Blood in a great Quantity, and was so wasted with a Consumption, that Dr. Willis declared it was impossible for him to recover.

Take.

Take of Hyssop-water, and of the purest Honey, of each a Pint; of Agrimony and Coltsfoot, of each an Handful; a Sprig of Rue, brown Sugar-candy, Liquorice sliced, Shavings of Hartshorn, of each 2 Ounces; Aniseeds bruised, 1 Ounce; of Figs sliced, and Raisins of the Sun stoned, of each 4 Ounces; put them all into a Pipkin with a Gallon of Water, and boil it gently over a moderate Fire, till half is consumed; then strain it, and when it is cold put it into Bottles, being close stoppt; take Four or Five Spoonfuls every Morning, at Four in the Afternoon, and at Night the last thing. If you add fresh Water to the Ingredients after the first Liquor is strain'd off, you will have a pleasant Drink to be used at any time when you are a-dry.

A fine Purge.

Take an Ounce of Liquorice, scrape and slice it thin, and a Spoonful of Coriander-seeds bruised; put these into a Pint of Water, and boil it a little; then strain this Water into an Ounce of Sena; let it stand six Hours; strain it from the Sena, and drink it fasting.

For the Green-Sickness.

Take Centaury the less, and Wormwood and Rosemary Flowers, of each 1 Handful; Gentian-root 1 Dram, Coriander-seeds 2 Drams; boil these in a Quart of Water, sweeten it with Syrup of Steel, and take Four or Five Spoonfuls in the Morning, and as much in the Afternoon.

*A Receipt for the Cure of the Stone and Gravel,
whether in the Ureters, Kidnies, or Bladder.*

Take Marshmallow Leaves, the Herb Mercury, Saxifrage and Pellitory of the Wall, of each, fresh gather'd, 3 Handfuls; cut them small with a Pair of Scissars, and mix them together, and pound them in a clean Stone Mortar with a Wooden Pestle, till they come to a Mash; then take them out, and spread them thin in a broad glaz'd Earthen Pan, and let them lie, stirring them about once a Day, till they are thoroughly dry (but not in the Sun) and then they are ready, and will keep good all the Year long. Of some of these Ingredients so dried, make Tea, as you do common Tea, with boiling hot Water, as strong as you like to drink it; but the stronger the better; and drink three, four, or more Tea-Cups full of it, Blood-warm,

warm, sweeten'd with coarse Sugar, every Morning and Afternoon, putting into each Cup of it at least half a Spoonful, or rather more, of the express'd Oil of Beech Nuts, fresh drawn, (which in this Case has been experienced to be vastly preferable to Oil of Almonds, or any other Oil) stirring them about together, and so to continue it for as long as you see Occasion.

For a Swelling in the Face.

Take a Handful of Damask-Rose Leaves, boil them in running Water till they are tender; stamp them to a Pulp, and boil white Bread and Milk till 'tis soft; then put in your Pulp with a little Hog's-Lard, and thicken it with the Yolk of an Egg, and apply it warm.

To abate the Heat and Violence of Fevers, by Dr. Ed. K.

Take of Gascoign-Powder and of Coral prepar'd, of each 1 Dram and a half; of purified Nitre, or Salt Prunella, 1 Dram; White Sugar finely powder'd 6 Drams; mix and divide them into 8 equal Parts, of which 1 is to be taken every six Hours in any convenient Vehicle. If the Fever proves pestilential, let there be added to the aforesaid Powders of the Roots of Contrayerva and Virginian Snakeweed, each 1 Dram.

To cure Spleen or Vapours.

Take an Ounce of the Filings of Steel, 2 Drams of Gentian sliced, half an Ounce of Carduus-seeds bruised, half a Handful of Centaury-tops; infuse all these in a Quart of White-wine four Days, and drink four Spoonfuls of the Clear every Morning, fasting two Hours after it, and walking about. If it binds too much, take once or twice a Week some little purging Thing to carry it off.

A Draught of the Salts in a Fever.

Take Black Cherry Water 2 Ounces, Compound Piony Water, 1 Ounce; Salt of Hartshorn, 1 Scruple; Salt of Wormwood, half a Dram; Salt of Amber, 3 Grains; Spirit of Sulphur, 15 Drops: Take this Draught every six Hours, till you have taken eight or ten Draughts. This has done very great Cures without the Bark, where the Fever is occasioned by a great Cold; it sweetens and cools the Blood, and revives the Spirits and Head to Admiration.

To stop Flooding.

Diffolve a quarter of an Ounce of *Venice Treacle* in 4 Spoonfuls of Water, and drop in it thirty or forty of *Jones's Drops*. Take it when Occasion requires, especially in Child-bed.

A Preservative against the Pestilence.

Take of Rue, Sage, Mint, Rosemary, Wormwood and Lavender, of each 1 Handful; infuse them in a Gallon of the best White-wine Vinegar; put all into a Stone Bottle closely cover'd and pasted; set the Bottle, thus closed, upon warm Ashes for eight Days together. After which strain it through a Flannel, and put the Liquor into Bottles, and to every Quart put an Ounce of Camphire; then cork the Bottles very close, and it will keep some Years. With this Preparation wash your Mouth, rub your Temples and your Loins every Day; snuff a little up your Nostrils when you go into the Air, and carry about you a Sponge dipt in the same, when you desire to refresh the Smell upon any Occasion, especially when near to any Place or Person that is infected.

A Cure for the Bite of a Mad Dog.

Take 1 Dram of Ash-colour'd Liverwort, 1 Dram of common Pepper in a Pint of warm Milk; repeat this for nine or twelve Mornings successively, using a cold Bath at the same time. This Prescription has a very eminent Physician now living for its Author, and he never knew it fail, if taken before the Symptoms appear'd.

An easy and approved Remedy for the Rheumatism.

Take 5 Ounces of Stone Brimstone, reduce it to a fine Powder, divide it into fourteen equal Parts, take one Part every Morning in Spring-water. Continue it as you find proper.

To make Gripe-Water.

Take 2 dozen Bunches of Penny-royal shred grossly; then take Coriander-seeds, Aniseeds, Sweet-Fennel-seeds and Carraway-seeds; bruise them all, and put them to the Herbs in an Earthen Pot; mix them together, and sprinkle on them a Quart of Brandy; let them stand all Night; the next Day distil it off, and take fix, seven, or eight Spoonfuls of this Water sweeten'd with Syrup of Gilliflowers. Drink it warm, and go to Bed; eover very warm to sweat.

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if you can; and drink some of it as long as the Gripes continue.

To give certain Ease in the Tooth-ach.

Take French Flies, Mithridate, and a few Drops of Vinegar; beat this to a Paste, and lay a Plaister on the Cheek-bone, or behind the Ear. 'Twill blister, but seldom fails to cure.

To prevent Pitting, and to take off Redness.

Take Rue and chop it, boil it in Hog's-lard till 'tis green; strain it out, and keep it for Use. Warm a little in a Spoon, and with a Feather anoint the Face as they begin to shell off; do it as often as convenient.

To cure the Shingles.

Take the Juice of Houfleeck, temper it with a sufficient quantity of Barley-meal, till it comes to the Consistence of a Cataplasm; apply it to the Part affected, renewing it every 24 Hours. Or, take half a Pint of Elder-flower Water, and an Ounce of Hungary Water, mix and dab the Part with it often.

Dr. Wadenfield's Remedy for Lunacy.

Take of Ground Ivy 3 large Handfuls shred small: boil it in 2 Quarts of White-wine, till two Parts in three be consumed. Strain, and add to it 6 Ounces of the best Salad Oil; boil it up to an Ointment, let the Patient's Head be shaved, rub and chafe it with the Ointment, made warm. Then take fresh Herbs, bruised and applied Plaisterwise, tying it on the Top of the Head very hard. Repeat this every other Day, ten or twelve Times; give the Patient three Spoonfuls of the Juice of Ground-Ivy every Morning fasting in a Glass of Beer for the first ten Days.

An Electuary for a Pain in the Stomach.

Take Conserve of Wood-sorrel and Mithridate an equal Quantity; mix it well together, and take it Night and Morning the Quantity of a Nutmeg; so do for fifteen Days together.

For a Pain of the Side.

Take Stone-horse-dung half a Pound; infuse 12 Hours in a Quart of the distill'd Water of Carduus, and sweeten with Syrup of Violets. Drink a Draught of it every four Hours, till the Pain be abated.

For

For a Thrush in Childrens Mouths.

Take a hot Sea-Coal, and quench it in as much Spring Water as will cover the Coal; wash it with this five or six times a Day.

To cure an Asthma, or Shortness of Breath, by Dr. H. S.

Take 3 Ounces of Linseed Oil fresh drawn; of Balsamick Syrup 1 Ounce, or Sugar-candy powder'd half an Ounce; mingle them very well, and give a Spoonful of it often.

A Poultice for a Sore Breast before 'tis broken.

Boil white Bread and Milk to a Poultice, then put to it Oil of Lillies, and the Yolk of an Egg; set it over the Fire again to heat, and apply it as hot as can be endured. Dress it Morning and Night till 'tis broke, then dress it with the Poultice of Raifins.

For a Sore Breast when 'tis broke.

Take a Quarter of a Pound of Raifins of the Sun stoned, and beat them very small; then add to it near as much Honey, and beat it together into a Salve; spread it on a Cloth, and make Tents if Occasion. Dress it once a Day; when 'tis well drawn, use the Yellow Balsam, and Black or Leaden Plaister.

For a fresh Strain.

Take of Linseed Oil, and rectified Spirit of Wine, of each 2 Ounces; Oil of Spike 1 Ounce; mix, and rub the Part very well with it, and lay to it a Plaister of *Paracelsus*, with an equal Part of *Adburnium*.

A Water to cure red or pimpled Faces.

Take a Pint of strong White-wine Vinegar, and put to it Powder of the Roots of Orice three Drams, Powder of Brimstone half an Ounce, and Camphire two Drams, stamp'd with a few blanched Almonds, four Oaken Apples cut in middle, and the Juice of four Lemons, and a Handful of Bean Flowers; put all these together in a strong double Glass Bottle, shake them well together, and set it to the Sun for ten Days; wash the Face with this Water, let it dry on, and don't wipe it off. This cures red or pimpled Faces, Spots, Heat, Morpew, or Sun-burn. But you must eat the following Diet for three Weeks or a Month.

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The Diet: Take Cucumbers, and cut them as small as Herbs to the Pot, boil them in a small Pipkin with a Piece of Mutton, and make it into Pottage with Oatmeal: So eat a Mefs Morning, Noon, and Night, without Intermission, for three Weeks or a Month. This Diet and the Water has cured when nothing else would do.

A good Thing to wash the Face in.

Take a large Piece of Camphire, the quantity of a Goose Egg, and break it so that it may go into a Pint Bottle, which fill with Water: When it has stood a Month, put a Spoonful of it in 3 Spoonfuls of Milk, and wash with it: Wear a Piece of Lead, beaten exceeding thin, for a Forehead-Piece, under a Forehead-Cloth; it keeps the Forehead smooth and plump.

For Sore Nipples, or Kibe Heels.

Take a Pint of the best Sallad Oil, half a Pound of Red Lead, 1 Ounce of Red Sealing-Wax, and an Ounce of Rosin, 6 Ounces of Bees-wax: Put all these together, and let them boil to a Salve; as soon as ever it turns black, 'tis enough; then put it out presently, or 'twill be too hard. When you use it, you must melt it, and anoint the Place griev'd; with your Finger spread it on a Cloth, and keep a Plaister on it. This may be very good; but I think nothing so effectually cures Kibe Heels, as doing them with camphiriz'd Spirits before they break.

To provoke the Terms, and bring away the After-Birth.

Let the Patient take half a Dram of the Troches of Myrrh, made into a Bolus with Syrup of Mugwort, every Morning and Evening, drinking 4 Spoonfuls of the following Mixture after it: Take of the Waters of Penny-royal and Rue, each 4 Ounces; of Compound Briony-water, 3 Ounces; Tincture of Saffron 1 Ounce, Syrup of Marshmallows 2 Ounces.

To prevent or cure the Plague.

Take three Pints of Muscadine Wine, boil in it a Handful of Sage, and as much Rue, till a Pint is wasted; then strain it out, and set it on the Fire again, and put therein Long-Pepper, Ginger, Nutmegs, of each three parts of an Ounce, beaten together in fine Powder; let it boil a little, then put to it 2 Ounces of Treacle, 1 Ounce of Mithridate,
and

and a quarter of a Pint of Angelica-water; dissolve the Treacle and Mithridate in the Angelica-water, then mix all together: Take of it both Morning and Evening, warm, 2 Spoonfuls; if infected, take it in Bed and sweat with it; but if not infected, 1 Spoonful in the Morning will be sufficient, and not lie to sweat after it. You may take half a Spoonful at Night; this is good in the Small-Pox or Measles. It was used in the Sickness-Year with great Success both to Young and Old.

A good Drink in the Rickets.

Take Currants and Raisins of the Sun ston'd, of each 1 Handful; Maiden-hair, Yarrow, and Speedwell, of each 1 Handful; a large Handful of Liverwort; a Handful of Dragons Leaves; 9 Leaves of Hart's-tongue; a Spoonful of Aniseeds, and an Ounce of Liquorice sliced; boil all these in three Quarts of small Ale, till half be consumed; then strain it, and put it in little Bottles, and drink a Draught of it every Morning, and at Four in the Afternoon.

For a Rheumatism, or Pain in the Bones.

Take a Quart of Milk, boil it and turn it with 3 Pints of Small Beer; then strain the Posset on seven or nine Globules of Stone-Horse Dung tied up in a Cloth, and boil it a quarter of an Hour in the Posset-drink; when 'tis taken off the Fire, press the Cloth hard, and drink half a Pint of this Morning and Night hot in Bed. If you please, you may add white Wine to it. This Medicine is not good, if troubled with the Stone.

An experienc'd Water for a Sore Mouth.

Take half a Pint of white Wine Vinegar, of Roch-Allum the quantity of a Nut; of Red Sage, Columbine, and Violet Leaves, of each a small Handful; boil them together; about the latter End add a Spoonful of Honey; strain and sweeten with a little fine Sugar, and wash your Mouth with it every Morning and Evening.

The Composing Draught for the Cholick.

Take 2 large Spoonfuls of Mint-water, 2 of Hysterick-water, 1 of Oil of Sweet Almonds, and 1 Ounce of Syrup of Diacodium; if 'tis for a Man, add 10 Drops of Liquid Laudanum, and 20 Drops of Spirit of Hartshorn; if for a Woman,

Woman, only 20 Drops of Tincture of Castor; add also for either 2 or 3 Drops of Oil of Juniper. Drink this Draught, and, under God, you may absolutely depend on Rest and Ease, and a safe Cure; for the same does so gently make its Passage, as, by Repetition, is sure to carry off that sharp Humour that was the Cause of this Tumult in the Bowels; and then an Opiate may be safely given, when this Operation is over, but before 'tis dangerous. I would very earnestly recommend this Method, because 'twas thirty Years the successful Practice of an excellent Apothecary.

To make Lip Salve.

Take a quarter of a Pound of Alkermes-root bruised, and half a quarter of a Pound of fresh Butter, as much Bees-wax, and a Pint of Claret; boil all these together a pretty while, then strain it, and let it stand till 'tis cold; then take the Wax off the Top, and melt it again, and pour it clear from the Dregs into your Gallipots or Boxes. Use it when, and as often as you please.

A very good Water against a Consumption.

Take 3 Pints of the best Canary, and a Pint of Mint-water, 3 Ounces of candy'd Eringo-Roots, 3 Ounces of Dates, a quarter of an Ounce of Mace, 3 Ounces of China Roots, 3 Ounces of Raisins stoned: Infuse these 12 Hours in an Earthen Pot close covered over a gentle Fire; when 'tis cold strain it out, and keep it in a clean Pan or Glass Jar for Use. Then make about a Quart of plain Jelly of Hartshorn, and drink a quarter of a Pint of this Liquor, with a large Spoonful of Jelly, Night and Morning, for two or three Months.

To make a Poultice of Turnips, which both ripens and discusses any Hard Swelling.

Take 6 large Turnips, scrape them clean, and boil them in powder'd Beef Broth till they are tender; then take them out and scrape them again, and being bruised, put them into a Pipkin, with a quarter of a Pound of Mutton-Suet shred small, and 1 Ounce of Venice Turpentine; boil them well together, adding 2 Ounces of Oil of Roses. Lay this to the Part affected twice a Day, as hot as it can be endured. This will, in a short time, either discuss the Humour, or, if it tends to Suppuration, will both break and heal it.

To make Lozenges for the Heart-burn.

Take of white Sugar-candy 1 Pound, Chalk 3 Ounces, Bole-armoniac 5 Scruples, Crabs-eyes 1 Ounce, Red Coral 4 Scruples, Nutmegs 1 Scruple, Pearl 2 Scruples; let all these be beaten and sifted, and make all into a Paste with a little Spring-water; roll it out, and cut your Lozenges out with a Thimble; lay them to dry. Eat four or five at a time as often as you please.

To cure a Pain of the Head, which returns at set Times like an Ague.

Take 2 Scruples of Jesuit's Bark, make it into a Bolus, with a sufficient Quantity of Syrup of Gillyflowers. To be repeated every six Hours; being constantly taken for three Days, it seldom fails of Success.

A Posset-drink to be taken before the Fit of an Ague.

Pour a Gallon of clear Posset-drink upon 4 large Handfuls of Angelica shred small; let it infuse till 'tis very strong. Let the Person, if possible, drink all, that the Stomach may be perfectly clear; and go into a warm Bed as soon as the Vomit has done working. Cover yourself close, and try to sweat. It has seldom fail'd, and is a safe Vomit.

An Electuary for a Cold, or Windy Stomach.

Take Gum-Guaiacum 1 Ounce, Cubebs a quarter of an Ounce, Cardamums a quarter of an Ounce; beat and sift all these, and mix it with Syrup of Gillyflowers into an Electuary. Take Night and Morning the Quantity of a Nutmeg; drink a little warm Ale after it.

For a Weakness or Giddiness in the Head.

Take dry'd Rosemary Tops and Rose Leaves, Lavender Flowers, Red Sage and Mint, of each 1 Handful; of Cloves, Nutmegs, Mastick, Benjamin and Storax, of each half an Ounce; bruise them well; and being quilted in red Sarcenet, wear next your Head.

An admirable Snuff for the Head.

Take of Sage, Rosemary, Lillies of the Valley, the Tops of Sweet-marjoram, of each half an Ounce; of Nutmeg and of Asarabacca-roots, each 1 Dram; dry them, and reduce them to a very fine Powder.

To

To prevent Miscarrying.

Take of Dragon's-blood the Weight of a Silver Twopence, and a Dram of Red Coral; the Weight of 2 Barley-corns of Ambergrease, the Weight of 3 Barley-corns of *East-India* Bezoar; make all these into a very fine Powder, and mix them well together, and keep them close in a Box; and if you are frightned, or need it, take as much at a time as will lie on a Penny, and keep very still and quiet. Take it in a Caudle made with Muscadine or Tent, and the Shucks of Almonds dried and beaten to Powder, and thicken it with the Yolks of Eggs: Take it in the Morning fasting, and at Night going to Bed. This do till you are out of Danger, and lay the following Plaister to the Back: Take *Venice* Turpentine, and mix with it Bole-Armoniac, and spread it on black-brown Paper the Length and Breadth of a Hand, and lay it to the Small of the Back, keeping Bed.

To clean and soften the Hands.

Set half a Pint of Milk over the Fire, and put into it half a quartern of Almonds blanch'd and beaten very fine; when it boils, take it off, and thicken it with the Yolk of an Egg; then set it on again, stirring it all the while both before and after the Egg is in; then take it off, and stir in a small Spoonful of Sweet Oil, and put it in a Gallipot. It will keep about 5 or 6 Days. Take a Bit as big as a Wall-nut, and rub about your Hands, and the Dirt and Soil will rub off, and it will make them very soft. Draw on Gloves just as you have used it.

An approved Medicine to bring away a dead Child.

Take Betony, Hyssop, and Vervain, of each a small Handful; boil them in a Pint of white Wine to half a Pint, and give to the Patient to drink.

To procure the Menfes.

Take a quarter of an Ounce of pure Myrrh made into fine Powder; mix it with 3 quarters of an Ounce of Conserve of Bugloss-flowers; two Days before your Expectation, take this Quantity at four times, last at Night, and first in the Morning. Drink after each Time a Draught of Posset-drink made of Ale, white Wine and Milk, and boil in it some Penny-royal, and a few Camomile Flowers.

For

For St. Anthony's Fire.

Take one Part fine Spirit or Oil of Turpentine, and one Part finely rectified Spirit of Wine; mix and shake the Glass when you use it, anointing the Face gently with a Feather, or your Finger, not covering it. Do it often, and it cures in a Day or two; but take care not to come near your Eyes. It softens and heals, tho' at first you think it inflames. You may put more or less Spirit of Wine, as you like.

To provoke Urine presently when stopped.

In a Quart of Beer boil a Handful of the Berries of Eglantine till it comes to a Pint; drink it off lukewarm.

For an Inward Bruise.

Take of *Irish Slate*, *Sperma Ceti*, of each half a Dram; make into a Bolus with a Dram of *Venice Treacle*. To be taken every Night, drinking a Draught of *Brunswick Beer* after it.

To cure an Intermitting Ague and Fever, without returning.

Take *Jesuit's Bark* in fine Powder 1 Ounce, Salt of Steel and *Jamaica Pepper*, of each a quarter of an Ounce, Treacle or Molosses 4 Ounces; mix these together, and take the quantity of a Nutmeg three times a Day when the Fit is off, and a Draught of warm Ale or white Wine after it.

To cure the Falling-Sickness.

Take the Powder of Mistletoe of the Oak, of Man's Skull prepar'd, of each 1 Dram: Give a Scruple of it every Morning in a quarter of a Pint of Peony Water; give more or less, according to the Age of the Patient.

To cure Burstenness.

Take Hemlock, and bruise it a little; heat it pretty well, and apply it twice a Day, without any Truss, and keep the Party as still as may be. This has cured, when many other Things have failed.

*A most excellent Process in a Consumption.**The Conserve.*

Conserve of Hips, 6 Ounces.

The Milk-Water.

Take dry'd Mint 1 Handful, Ground-Ivy 3 Handfuls, 6 Nutmegs sliced, 1 Quart of Snails clean'd and bruis'd; distil these in a Gallon of Milk, and a Quart of white Wine.

The Syrup.

Take Balsam of *Tolu* half an Ounce, boil it in 2 Pints of Barley-water, till half be boiled away; strain and add to it as much Sugar as will make it a weak Syrup.

The Pectoral Pills.

Take Pill of Storax and of Hound's-tongue, each half a Dram; mix them, and make it into twelve Pills.

The Purging Pills.

Take Pill Rufus 2 Drams, Salt of Tartar half a Scruple, Chymical Oil of Marjoram 3 Drops; as much Syrup of Rhubarb as will make it into Pills.

The Powder.

Take Powder of Crabs-Eyes 1 Ounce, prepar'd Pearl a quarter of an Ounce, white Sugar-candy 1 Ounce; mix these all into a fine Powder.

The Directions how to take all.

Take as much of the Powder as will lie on a Six-pence in half a Pint of As's or Cow's Milk, and Barley-water, every Morning; take as much of the Conserve as a Chestnut, thrice every Day, and drink after it some of the Milk-water, sweeten'd with the Balsamick Syrup; take three of the Pectoral Pills going to Rest; and repeat the Dose if your Cough disturbs your Rest; and once a Week take four of the Purging Pills at Night; make an Issue in the Arm; and once in a Month, or six Weeks, take three or four Ounces of Blood away.

This is so safe and valuable a Method, that I shall only say, that every good Judgment must approve it.

A Drink to preserve the Lungs.

Take 3 Pints of Spring-water, put to it 1 Ounce of Flour of Sulphur, and let it boil on a slow Fire till half is consumed; then let it stand to settle, and strain it out,
and

and pour it on 1 Ounce of Liquorice scraped, and a Dram of Coriander-seeds, and as many Aniseeds bruised. Let it stand to settle, and drink a Quarter of a Pint Morning and Night.

An excellent Medicine for the spotted, and all other malignant Fevers, prescribed by Dr. B——re.

Take of the best *Virginia* Snake-weed and Root of Contrayerva finely powdered, of each half a Scruple; Goastone half a Scruple; Castor and Camphire, of each 5 Grains; make them into a Bolus with a Scruple of *Venice* Treacle, and as much Syrup of Peony as is sufficient: To repeat the Bolus every six Hours, drinking a Draught of the following Julep after it: Take of Scorzonera Roots 2 Ounces; Butterbur Roots half an Ounce; of Balm and Scordium of each an Handful, of Coriander Seeds 3 Drams; of Liquorice, Figs, and Raisins, of each an Ounce: Let them boil in 3 Pints of Conduit-water to a Quart; then strain it, and add to it, Compound Peony-water 3 Ounces, Syrup of Raspberries an Ounce and half. Let the Patient drink of it plentifully.

The Method of Cure in the Spotted Small-Pox.

In this Distemper bleed in large Quantities, keeping the Patient very cool, and constantly plying him with cool Tankards, and such diluting Liquors, giving every Evening about five o'Clock an Ounce or an Ounce and an half of Diacodium. If that does not procure Rest, after three Hours repeat it. Sharpen all his Malt Liquors with Spirit of Vitriol. If it be of the Flux or Anomalous Kind, the seventh Day give him Mercurius Dulcis and Cinnabar of Antimony, of each half a Scruple, made into a Bolus with any Conserve; and do the like again the thirteenth Day. The tenth Day you may begin to use the following Cordial in small Quantities: Take Cowslip-water, Mint-water, Black-Cherry-water, of each 3 Ounces; Plague-water and Aqua Mirabilis, of each an Ounce and a half prepared; Pearl a Dram and a half sweetened with fine Sugar. You may sometimes take a Glass of Wine, agreeable to a known Maxim in Physick: *In declinatione Morbi quo magis calefacis, eo magis Concoctionem promoves.*

When the last critical Day is over, bleed to about twelve Ounces, the next Day purge, with that set down in the Gout,

Gout, taking a quieting Draught of Diacodium at Night when the Purging is over. Purging and Bleeding after this, must upon no account be omitted; otherwise the Patient will break out in Boils, and will have very sore and weak Eyes for a considerable Time.

A Remedy for Pimples.

Take half a quarter of a Pound of Bitter Almonds, blanch, stamp them, and put them into half a Pint of Spring-water, stir it together, and strain it out; then put to it half a Pint of the best Brandy, and a Penny-worth of the Flour of Brimstone. Shake it well when you use it, which must be often. Dab it on with a fine Rag.

An excellent Remedy for Whooping Coughs.

Take dried Coltsfoot Leaves a good Handful, cut them small, and boil them in a Pint of Spring-water, till half a Pint is boiled away; then take it off the Fire, and when it is almost cold, strain it thro' a Cloth, squeezing the Herb as dry as you can; and then throw it away, and dissolve in the Liquor an Ounce of brown Sugar-candy finely powder'd, and then give the Child (if it be about three or four Years old, and so in Proportion) one Spoonful of it cold or warm, as the Season proves, three or four times a Day (or oftner if the Fit of Coughing come frequently) till well; which will be in two or three Days; but it will presently almost abate the Fits of Coughing.

A Bitter Draught.

Take of the Leaves of Roman Wormwood, the Tops of Centaury and St. John's-wort, of each a small Handful, Roots of Gentian sliced 2 Drams, Carraway-seeds half an Ounce: Infuse these in half a Pint of Rhenish, and 3 Pints of White-wine, for 4 or 5 Days; take a quarter of a Pint in a Morning, filling up the Bottle, and it will serve two or three Months.

For rotten or corrupt Gums.

Take of the Roots of round Birthwort and Pomgranate Bark, of each half an Ounce; of Sage Leaves and Bramble Tops, of each 1 Handful; of Roch Allum 1 Dram: Boil them in a Quart of Smith's Forge Water till one third Part is wasted; strain it, and put to it 2 Ounces of Honey of Ro-

ses;

ses; mix them well together, and wash your Mouth with it several times a Day.

For Costiveness.

Take of the Pulp of Cassia, newly extracted, an Ounce and half; of Cremor Tartari 2 Drams; mix, and give the Quantity of a large Nutmeg every Day about an Hour before Dinner. Continue taking it for a Week together.

A Receipt to cure the Evil.

Take Mercurius Dulcis 1 Dram, Antimony revived half a Dram. You may give of this Medicine three, four, or five Grains, according to the Age or Strength of the Patient. Take this twice a Week. In the intermediate Days use the Diet-Drink following:

The Diet-Drink.

Take of the Leaves of Senna half a Pound, the Root of Monks Rhubarb 7 Ounces, the Roots of the sharp-pointed Dock, the Root of Polypody of the Oak, of each 4 Ounces; the Roots of Mizerion 3 Ounces and a half; Rue leav'd, Whitlow Grass 3 Handfuls; Rinds of Oranges dried 6 Ounces, crude Antimony, grossly powder'd, one Pound: Slice and bruise these; then put them in a Bag, and boil them in 4 Gallons and a half of middling Drink to 3 Gallons. Take half a Pint every Morning, increasing or lessening the Dose according to its Operation. By this very Method great Numbers have been cured.

An excellent Bolus for a Cure of Colds, which, in two or three Days taking, will certainly carry it off.

Take of Venice Treacle half a Dram, Powder of Snake-Root 12 Grains, Powder of Saffron 6 Grains, Volatile Salt of Hartshorn 4 Grains, Syrup of Cloves a sufficient quantity to make it into a Bolus. To be taken going to Rest, drinking a large Draught of warm Mountain Whey, or Treacle Posset, after it. To such Constitutions as cannot be provok'd to sweat, opening a Vein, or a gentle Purge, will be of great service.

A Water to wash the Face.

Boil 2 Ounces of French Barley in 3 Pints of Spring-water; shift the Water three times; the last Water use, adding to it a Quartern of Bitter Almonds blanch'd, beat and strain'd

strain'd out; then add the Juice of 2 Lemons, and a Pint of White-wine. Wash with it at Night. Put a Bit of Camphire in the Bottle.

To stop Vomiting.

Take half a Pint of Mint-water, an Ounce of Syrup of Violets, a quarter of an Ounce of Mithridate, and half an Ounce of Syrup of Roses; mix all these well together, and let the Party take two Spoonfuls first, and then one Spoonful after every Vomiting, till 'tis staid.

To make the Teeth white.

Mix a little burnt Allum with 6 Spoonfuls of Honey, and 2 of Celandine Juice, and rub the Teeth with it.

For a Bruise in the Members.

Take an Handful of Hart's-tongue Leaves, dry them in a Paper before the Fire; beat them to Powder, and with the Oil of Roses make a Cataplasm, to be applied to the Part affected, renewing it every 24 Hours.

To whiten and clean the Hands.

Boil a Quart of new Milk, and turn it with a Pint of Aqua-vitæ; then take off the Curd, then put into the Posset a Pint of Rhenish-wine, and that will raise another Curd, which take off; then put in the Whites of 6 Eggs well beaten, and that will raise another Curd, which you must take off, and mix the three Curds together very well; and put them into a Gallipot, and put the Posset in a Bottle. Scour your Hands with the Curd, and wash them with the Posset.

For the Strangury.

Take half a Pint of Plantane-water, 1 Ounce of white Sugar-candy finely powder'd, 2 Spoonfuls of Sallad-Oil, and the Juice of a Lemon; beat all these together very well, and drink it off.

For the Black Jaundice.

Take an Handful of the long Leaves that grow upon the Artichoke Stalks; put them into a Pot with 3 Pints of Ale; let the Pot stand in a warm Place close cover'd for 12 Hours. Take half a Pint of the Liquor, with a quarter of a Pint of White-wine every Morning fasting, for nine Mornings successively; let a Dram of Saffron, tied in

a Rag, be hung in the Pot: the Leaves must be bruised before they are put into the Ale.

An excellent Prescription for the Cure of Worms.

Take Tops of Carduus, Tops of Centaury, Roman Wormwood, and Flowers of Camomile, (all of them dried and of the latest Year's Growth that you use them in) of each a small Handful; cut the Herbs small, but not the Flowers, and put them, with an Ounce of Worm-seed bruised small, into an Earthen Jar or Pickling-Pot, and pour upon them a Quart of Spring-water cold; stir all about, and then tie the Pot over with a double Paper, and let it stand 48 Hours, opening and stirring it about five or six times in that space. At the End of 48 Hours strain it thro' a Cloth, squeezing the Herbs as dry as you can, which fling away; and of the Liquor give to a Child from two to four or five Years old, half a Spoonful, more or less, mixt with a quarter of a Spoonful of Oil of Beech Nuts, every Morning, upon an empty Stomach, and to fast for about an Hour after it; and also the same Dose about four or five in the Afternoon, every Day for a Week or ten Days together; by which time, if the Case be Worms, and you make but Observation, you will find them come away either dead or alive. Older Children must take more, in proportion to their Ages, and grown Persons from three or four to six or eight Spoonfuls, or more, with always half the quantity of the said Oil mixt with each Dose, and it will keep the Body soluble, and sometimes a little loose.

For a Stitch in the Side.

Take Rosin, pound and sift it, and with Treacle mix it into an Electuary, and lick it up often in the Day or Night.

To increase Milk in Nurses.

Make Pottage of Lentils, and take it very plentifully.

To cure a Sore Throat that is inflam'd.

Take of Plantane-water half a Pint; beat it well with the White of a new-laid Egg; then strain it, and sweeten it with white Sugar. Let the Patient wash his Mouth with it as often as he pleases.

To make Necklaces for Children in cutting Teeth.

Take Roots of Henbane, Orpin and Vervain; scrape them

them clean with a sharp Knife, cut them in long Beads, and string them green; first Henbane, then Orpin, then Vervain; and so do till 'tis the Bigness of the Child's Neck. Then take as much Red Wine as you think the Necklace will suck up, and put into it a Dram of Red Coral, as much single-Peony-root finely powder'd. Soak your Beads in this 28 Hours, and rub the Powder on the Beads. Syrup of Lemons, and Syrup of single-Peony, are excellent to rub the Child's Gums with very frequently.

To dry up Milk in Womens Breasts.

Take a Quantity of Aqua-Vitæ, and sweet Butter, temper them together, and anoint the Breasts with it, laying a Brown Paper betwixt them. Repeat this as often as the Paper dries, till the Milk is dry'd up.

Dr. Lower's Purging-Drink for young Children to sweeten their Blood.

Take half an Ounce of choice Rhubarb sliced thin, burnt Hartshorn bruised 1 Ounce, Raisins of the Sun stoned 2 Ounces: Infuse them in a Pint of Ale and a Pint of Small Beer 24 Hours. Give two or three Spoonfuls at a time, as occasion requires.

A Purge for Hoarieness, or any Illness on the Lungs.

Take 4 Ounces of the Roots of Sorrel, of Hyssop and Maiden-hair, of each half a Handful; Raisins a quarter of a Pound stoned, Sena half an Ounce, Barley-water two Quarts; put all these in a Jug, and infuse them in a Kettle of Water 2 Hours; strain it out, and take a quarter of a Pint Morning and Night.

Lapis Contrayerva.

Take Pearl, Coral, Amber, Crabs-Eyes, Oriental Bezoar, each half an Ounce; Contrayerva Roots 1 Ounce; powder these severally very fine; then take the Black Tips of Crabs 4 Ounces, very finely powder'd; and with Jelly of Hartshorn, made with Dragon-water, a little tinctur'd with Saffron, beat them in a Marble Mortar into a Paste, and so roll it up into Balls, and dry them.

A new Method for curing the Venereal Disease.

It need not be said what direful Accidents daily happen

to People by Salivations, as the Loss of Teeth, Hearing, of a healthful Constitution, and often even of Life itself: And what makes this Case still more deplorable, is, that it has been generally thought, that nothing but an high Salivation is the proper and adequate Cure for this Distemper: But the learned Dr. *Chicoyneau* has happily discovered and proved the contrary. His Method, which is sometimes called, *The Montpellier Method*, and sometimes, *The new French Method*, and which is attended with very little Pain, and no Danger at all, is as follows.

The Doctor, according as he finds the Patient's Case to be, sometimes orders a little Blood to be taken away, sometimes a gentle Purge or two to be taken, but always makes him bathe five or six times, and always an Hour each time; after which the whole Operation consists in nothing more than rubbing his Feet, Legs, and Arms, four, five, or six times, as the Case requires, with a Mercurial Ointment, in such Quantities, and at such proper Intervals of Time, that no high Salivation may be rais'd thereby: Sometimes indeed, but not always, a gentle moderate Spitting will ensue, nor is it possible in some Constitutions to prevent it; but then 'tis never carried high, nor encouraged, 'tis neither troublesome nor dangerous. The Patient during this time keeps his Chamber, and observes a regular Diet; and all he suffers is, only a little feverish Heat and Restlessness sometimes for a Day or two, when the Operation is at the Height.

After this Manner only, without any further Trouble or Danger, does Dr. *Chicoyneau* cure the most inveterate Pox, with all its Symptoms and Attendants: 'Tis therefore greatly to be wished, that all our Surgeons and others, who undertake the Cure of this Disease, could be prevailed on, out of regard to the Ease and Safety of Mankind, wholly to lay aside the old pernicious Way of Salivation, and embrace this new and safe Method.

There are some hundreds of Gentlemen in *England*, that can, from their own Experience, bear Witness to the Excellency and Efficacy of it.

For the Hemorrhoids.

Take of Diapalma melted down very thin, with Oil of Chamomile 1 Ounce; put to it Saffron finely powder'd 1 Scruple; Opium 3 Grains; mix them well, and being moderately warm, anoint the Part affected. Black

Black Cherry Water for Children.

Take 6 Pound of Black Cherries, and bruise them small ; then put to them the Tops of Rosemary, Sweet-marjoram, Spearmint, Angelica, Balm, Marigold-flowers, of each a Handful ; dried Violets 1 Ounce ; Aniseeds and sweet Fennel-seeds, of each half an Ounce bruised. Cut the Herbs small, mix all together, and distil them off in a cold Still. This Water is excellent for Children, giving them two or three Spoonfuls at a Time.

The Italian Wash for the Neck.

Take a Quart of Ox-Gall, 2 Ounces of Roch-Allum, 2 Ounces of white Sugar-candy, 2 Drams of Camphire, half an Ounce of Borax ; beat all these in a Mortar, and sift them through a fine Sieve ; then mix them well in the Quart of Ox-Gall ; put all together into a three-Pint Stone Bottle well corked ; set it to infuse in the Sun, or by the Fire six Weeks together, stirring it once a Day ; then strain it from the Bottom, and put to every quarter of a Pint of this Liquor a Quart of Spring-water, otherwise it will be too thick.

To make Barley Water.

Take of Pearl-Barley 4 Ounces ; put it into a large Pipkin, and cover it with Water ; when the Barley is thick and tender, put in more Water and boil it up again ; and so do till 'tis of a good Thickness to drink ; then put in a Blade or two of Mace, or a Stick of Cinnamon. Let it have a Walm or two, and strain it out, and squeeze in the Juice of two or three Lemons and a Bit of the Peel, and sweeten it to your Taste with fine Sugar. Let it stand till 'tis cold, and then run it thro' a Bag, and bottle it out ; it will keep three or four Days.

A certain Remedy to take Fire out of a Burn.

Beat an Apple with Sallad Oil till 'tis a Poultice pretty soft ; bind it on the Part, and as it dries, lay on fresh. You must be sure to pare, core, and beat your Apple well, for fear of breaking the Skin of the Burn : But if the Skin be off, there is not any thing in Nature so sure to take out the Fire.

A Wash to cure the Itch.

Take 1 Quart of Spring Water, dissolve in it 1 Dram of Sublimate, Cream of Tartar half an Ounce : Wash

the Pustules over with this at Night going to Bed. Change your Linnen, and in three Nights at farthest you will be well. 'Tis necessary at least to purge. Bleeding is likewise very proper.

To destroy Buggs.

Take of the highest rectify'd Spirit of Wine, (*viz.* Lamp Spirits) that will burn all away dry, and leave not the least Moisture behind, half a Pint; newly distill'd Oil or Spirit of Turpentine, half a Pint; mix them together, and break into it, in small Bits, half an Ounce of Camphire, which will dissolve in it in a few Minutes; shake them well together, and with a piece of Sponge, or a Brush dipt in some of it, wet very well the Bed or Furniture wherein those Vermin harbour and breed, and it will infallibly kill and destroy both them and their Nits, altho' they swarm ever so much.

For Coughs, especially such as proceed from thin Rheums.

Take of choice Olibanum finely powder'd, from 1 Scruple to half a Dram; and mix carefully with it an equal Weight of Sugar-candy, (white or brown) or, in want of that, of fine Sugar; and let the Patient take it at Bed-time in the Pap of an Apple, or some other proper Additament, for several Nights together. If it be found needful, it may be taken at any other time, when the Stomach is empty.

To give Ease in the Pains of the Stone, even that of the Bladder.

Take the transparent Spar that grows upon the Veins of Lead Ore, and having reduced it to a fine Powder, give from half a Dram to a whole Dram of it at a time, in a moderate Draught of some convenient Vehicle. *N. B.* Though there be (at least in most of our *English* Mines) two Teguments, as it were, of the Veins of Lead, that grow close together, yet that which the Diggers name *Cawke*, which is white and opacous, is not the Medicine I mean; but the transparent, or at least semi-diaphanous, which easily breaks into smooth Fragments, and in the Fire cleaves into several Pieces, that are wont to be smooth and prettily shaped.

For Sharpness of Urine.

Take of the dry Stuff that divides the Lobes of the Kernels of Walnuts; beat them to Powder, and of this
give

give about half a Dram at a Time, in a Draught of white Wine or Posset-drink made with it, or in any other convenient Liquor.

To appease the violent Pains of the Tooth-Ach.

Make up a Scruple of Pilulæ Mastichinæ, and half a Grain of Laudanum, into two or three Pills for the Patient to take at Bed-time.

For the Yellow Jaundice.

Take an Ounce of Castile Soap, (the older the better) slice it thin, put it into a Pint of Small Beer cold, set it on the Fire, let it boil gently half away; after boiling some time scum it once; then strain it through a small Sieve, warm it, and drink it all in a Morning fasting; take a small Lump of Sugar after it, and fast two or three Hours. The Party may walk about his Business, and eat his accustomed Meals. If at any time he drinks Wine, let it be white Wine. *N. B.* If he be far gone in the Distemper, two or three Days after he may take it once or twice more, and no oftner. Refrain all other Medicines. It will keep a Week, or longer.

For the Dysentery.

Take Pigs Dung, dry it, and burn it to grey (not white) Ashes; of these give about half a Dram for a Dose, drinking after them about three Spoonfuls of Wine Vinegar.

For the King's Evil.

Take Cuttle-bone uncalcin'd, and having scrap'd off the Outside or coloured Part, dry the white Part; and of this finely powder'd, give half a Dram for a Dose in *Aqua Malvæ*.

To make Lime-water useful in divers Distempers.

Take 1 Pound of good Quick-lime, and slack it in a Gallon of warm Water, and let it stand till all that will subside be settled at the Bottom, and (Separation being made) the Water swim clear at the Top: (At which time it will often happen, that a kind of thin and brittle Substance, almost like Ice, will cover the Surface of the Liquor.) As soon as the Water is thus sufficiently impregnated, delay not to pour it off warily, and keep it well stopp'd for Use.

A Lime-water for Obstructions and Consumptions.

Take a Gallon of Lime-water made as above, and infuse in it cold Sassafras, Liquorice, and Aniseeds, of each 4 Ounces, adding thereto half a Pound of choice Currants, or the like quantity of sliced Raisins of the Sun. The Dose of this compound Lime-water is four or five Ounces, to be taken twice a Day.

An Amulet against Agues, especially Tertian.

Take a Handful of Groundsel, shred and cut it small, put it into a square Paper Bag of about 4 Inches every way, pricking that Side that is to be next the Skin, full of large Holes; and cover it with some Sarfenet or fine Linnen, that nothing may fall out. Let the Patient wear this upon the Pit of his Stomach, renewing it two Hours before every Fit.

For Women in Labour to bring away the Child.

Take about 1 Dram of choice Myrrh, and having reduced it to fine Powder, let the Patient take it in a Draught of Rhenish Wine or Sack; or if you would have the Liquor less active, White-wine, Posset-drink, or some other temperate Vehicle.

An Amulet against the Cramp.

Take the Root of Mechoacan, and having reduced it to Powder, fill with this Powder a little square Bag or Sacket of Sarfenet, or some such slight Stuff; which Bag is to be about three Inches square, and to be hung by a String about the Patient's Neck, so that it may reach to the Pit of the Stomach, and immediately touch the Skin.

For a Cough settled on the Stomach.

Take half a Pound of Figs, as many Raisins of the Sun ston'd, a Stick of Liquorice scrap'd and sliced, a few Aniseeds, a few Sweet-Fennel-seeds, and some Hyssop washed; boil all these in a Quart of Spring-water till it comes to a Pint; strain it, and sweeten very well with White Sugar-candy. Take two or three Spoonfuls of it Morning and Night, and when you please.

For Ulcers in the Breast, and elsewhere.

Take Millepedes, (in English by some called Wood-lice,
by

by others Sows) and having wash'd them clean with a little White-wine, and dried them with a Linnen Cloth, beat them very well in a Glafs or Marble Mortar, (for they ought not to be touch'd with any thing of Metal) and give the first time as much Juice as you can by strong Expression obtain from five or six of them. This Juice may be given in small Ale or White-wine, in which the next time you may give as much as can be squeez'd out of eight or nine Millepedes; and so you may continue, increasing the Number that you employ of them by two or three at a time, till it amount to twenty-five or thirty; and if need be, to forty or more, for one taking. And note, That if upon pounding of these Insects, you find the Mass they afford too dry, as it now and then happens, you may dilute it with a little White-wine or Ale, to be well agitated with it, that being penetrated, and so softned with the Liquor, the Mass may the better part with its Juice.

To take off the Pain and Inflammation of Ulcers in the Legs and elsewhere.

In a Quart of Water boil about so much white Bread as in ordinary Years may be found in a Half-penny Loaf; then add to it 2 Ounces of good Sheep-Suet cut very small; and when that is boiled a little, add to it 1 Ounce of finely powder'd Rosin, and a little well-sear'd Brimstone: Of these make a Cataplasm, which is to be kept constantly on the Part affected, and shift once or twice a Day, as need shall require.

For a Cough, especially accompanied with tickling Rheum.

Take equal Parts of finely powder'd Olibanum and Venice Treacle, incorporate them exactly, and of this Mass form Pills of what Bigness you please. Of these let the Patient take about half a Dram at Bed-time; or, if need be, one Scruple (or more) twice a day.

For a Rupture, especially in a Child or young Person.

Take of that Geranium or Crane's-bill that is commonly call'd Columbinum, reduce the Root and Leaves to fine Powder; and of this let the Patient take about half a Spoonful at Night and Morning, for three or four Weeks together, washing it down each time with some Spoonfuls of Red-wine.

To cure an Intermitting Ague and Fever without returning.

Take Jesuit's Bark in fine Powder 1 Ounce, Salt of Steel and *Jamaica* Pepper, of each a quarter of an Ounce; Treacle, or Melosfoes 4 Ounces; mix these together, and take the Quantity of a Nutmeg three times a Day when the Fit is off, and a Draught of warm Ale or White-wine after it.

For the Heart-burning, as they call it.

Take from 15 or 20, to 30 or 40 Grains of Crabs-Eyes, (known commonly in the Shops by the Name of *Lapides Cancrorum*) reduced to very fine Powder, and either take it alone, or in any convenient Conserve or Syrup. 'Tis for the most part best to take this Medicine when the Stomach is empty.

A strengthening Plaister after a Strain, or when there is any Weakness in the Joint.

Melt down together, and incorporate very well, two Parts of Diapalma, and one Part of *Emplastrum ad Herniam*; spread this Mixture (but not very thick) upon Leather, and lay it to the Joint to be strengthened.

For Difficulty of Hearing from a cold Cause.

Out of a Bulbe or Root of Garlick, chuse a Chive of a convenient Bigness; then having passed a fine Piece of Thread or Silk through one End of it, that thereby it may be pull'd out at pleasure, crush it a little with your Fingers, and having anointed it all over with Oil of Bitter (or, for want of that, Sweet) Almonds, put it into the Cavity of the Patient's Ear at Bed-time, and draw it out the next Morning, stopping the Ear afterwards with black Wool; but if need require, this Operation is to be reiterated with fresh Garlick for some Days successively.

For Ruptures in the Belly, especially in Children.

Having well cleansed the Roots of *Sigillum Salomonis*, scrape 1 Ounce of them into a Quart of Broth, and let the Patient take a Mefs or a Porringer full of it for his Breakfast; or else give half a Dram, or 2 Scruples of the Powder of it at a time, in any convenient Vehicle.

To make Charity Oil.

Take Poplar Buds in the beginning of May 1 Handful, and

and put them into a Pint and half of Oil, and half a Pint of Aqua-vitæ, and cover them close, and let them stand till the following Herbs are in Season; then add to your Buds Betony, Charity, Sanicle, the Tops of St. John's-wort when blown; Adder's-tongue, Comfry, Self-heal, Balm, Southernwood, Penny-royal, Flowers of Red Sage, Parsley, Clowns All-heal, Balsam, Knot Grass, Sweet-marjoram, Lavender-Cotton, Red Rose-buds, Camomile, Lavender-tops when blown, of each of these Herbs a small Handful; but of Poplar-buds, Red Rose-buds, and Adder's-tongue, double the Quantity; gather the Herbs in dry Weather, and wipe them clean with a Cloth; shred them pretty grossly before you put them in; so let them steep in a Stone Pot: When all is in, cover it very close; then set them on the Fire in a Skillet; let them simmer with a slow Fire five or six Hours, then strain it out. This Oil is good for any green Wounds, Bruise, Burn, or Ach; and for Bruises inward, taking a Spoonful in a little warm Sack; and for any outward Swelling, warm it and anoint the Part affected.

A Water for Ulcers and Sores.

Take a Solution of *Venetian* Sublimate, and having made, with very good Quick-lime, as strong a Lime-water as you can, (so that, if it be possible, it may bear an Egg) drop this upon the dissolved Sublimate, till it will precipitate no more reddish Stuff at all; (which will not so soon be done as one that hath not tried will imagine :) as soon as you perceive that the Liquors act no longer visibly upon one another, pour the Mixture into a Filter of Cap-Paper, which, retaining the Orange-coloured Precipitate, will transmit an indifferently clear Liquor; which is to be in a Glass Vial kept stoppt for its proper Use; namely, that the Part affected may be therewith wash'd from time to time, and, if need be, kept cover'd with double Linen-Cloths wetted in the same Liquor.

A Plaister to discuss Tumours, and ripen them if it cannot discuss them.

Take of Yellow Wax, Frankincense, and Rosin, of each 4 Ounces, or a sufficient quantity; melt them together gently, and being strained, make up the Mass into a Roll for use.

A Drink to be frequently used in Fevers, especially continual ones.

Give in half a Pint of some small convenient Drink, half an Ounce of Hartshorn, burnt to great Whiteness; which is to be a little boiled in the Liquor; and this, thus alter'd, is to be given from time to time.

A choice Medicine for a Sore Throat.

Take a Piece of greasy Linnen Cloth, of such a Bigness, as that being doubled, may make a Bag in Form of a Stay, to reach from one side of the Throat to the other, and contain as much Matter as may make it of the Thickness of an Inch or more. This Bag being fill'd with common Salt, is to be heated thoroughly, and apply to the Part affected as warm as the Patient can conveniently endure; and within two Hours after, or when it begins to grow too cold, another like it, and well heated, is to be substituted in its room; and whilst this is cooling, the other may be heated, and made ready for Use: So that the Part affected may be always kept in a considerable Degree of Warmth for about 48 Hours, if the Remedy be so long needed.

To appease the Pain of the Hæmorrhoids, whether internal or external.

Take two Parts of Flour of Sulphur, and one Part of Sugar very finely powder'd; mix them exactly together, and make them up with a sufficient Quantity of Mucilage or Gum Trajacanth, into Lozenges of about a Dram a-piece: Of which you may give one at a time, thrice a day; or, if need be, four or five times.

A powerful Application to prevent and check the Apoplexy.

Make an Issue at the Meeting of the Sutures, and keep it open for a good while: But if the Case will not admit a Delay, clap on a good Cupping-Glass, without Scarification, or with it, as need shall require, upon the same Concourse of the Sutures.

An approved Medicine for a Cancer not broken.

Take dulcify'd Colcothar, and with Cream of Whites of Eggs beaten to a Water, bring it to the Consistence of a Cataplasm;

Cataplasm; which ought to be made large, and spread about the Thickness of a Half-crown, and applied warm to the Part affected, shifting at least once a Day.

For the Dysentery and Pleurisy.

Grate to fine Powder the dry'd Pizzle of a Stag, and give of it as much as will lie upon a Shilling or thereabouts, once or twice a Day in any convenient Vehicle.

For Hoarseness upon a Cold.

Take 3 Ounces of Hyssop-water, sweeten it with Sugar-candy; then beat well into it the Yolk of an Egg, and drink it at a Draught.

A choice Medicine for the Jaundice in Children.

Take half an Ounce of choice Rhubarb made into Powder: Incorporate with it exactly, by long beating, two Handfuls of well chosen and cleansed Currants. Of this Electuary let the Patient take every Morning about the Quantity of a Nutmeg, for several Days together.

To allay the Heat in the Eyes proceeding from sharp Humours.

Beat the White of an Egg into a Water, in which dissolve a pretty Quantity of refined Loaf-Sugar, and then drop some of it into the Patient's Eye.

For the Falling-Sickness in Children.

Take half a Dram of choice Amber finely powder'd, and give it for 6 or 7 Weeks together, once a Day, when the Stomach is empty, in about 4 Ounces of good White-wine.

An approved Medicine to drive the Stone, and cure the Suppression of Urine proceeding from it.

Take the Roots of Wild Garlick, (by some Country People called Crow Garlick) wipe them very clean, stamp them very well in a Mortar of Stone or Glass, and strain out the Juice; with which make a moderate Draught of good White-wine considerably strong, and let the Patient take it once or twice a Day.

An easy but approved Medicine for the Cholick.

Take about half a Dram of Mastick, and mix it with the Yolk of a new-laid Egg, and give it to the Patient once or twice a Day.

To appease the Heat of Fevers by an external Remedy.

Apply to the Soles of the Feet a Mixture or thin Cataplasm made of the Leaves of Tobacco, fit to be cut to fill a Pipe with, beaten up with as much of the freshest Currants you can get, as will bring the Tobacco to the Consistence of a Poultice.

A choice Medicine for a Whitloe.

Take Snail-shells, and beat the pulpy Part of them very well, with a convenient Quantity of fine chopt Parsley, which is to be applied warm to the affected Part, and shifted two or three times a Day.

To make an Issue raw, that begins to heal up.

Take of Lapis Infernalis one Ounce, of Crown Soap an Ounce and an half, Chalk finely powdered 6 Drams; mix them all together very carefully, and keep them close stopt, except when you mean to use them.

For Heat about the Orifice of the Stomach.

Make a Syrup with the Juice of House-leek and Sugar, and give about one Spoonful of it from time to time.

A Stomachical Tincture.

Take Agrimony 2 Drams, small Centaury Tops 1 Dram, Coriander Seeds bruised 1 Scruple, Sassafras Shavings and Bark 1 Dram, Gentian Root half a Dram, Zedoary Root 10 Grains; pour upon these three Quarters of a Pint of boiling Spring-water, cover it, and let it steep 12 Hours; then strain it, and put it in a Bottle; then drop a Drop of Oil of Cinnamon upon a Lump of Sugar, and put it into the Liquor. The Dose is three Spoonfuls twice a Day, an Hour or two before Meals.

A powerful Remedy in Apoplectick Fits.

Take the Herb Mastick, and distil by an Alembick with a Copper Body an essential Oil; of which, with such a Pipe or Quill, that one End may be open'd and stopped at Pleasure, (the other still remaining open) blow up some Drops, first into one of the Patient's Nostrils, and a while after into the other.

A very easy Medicine for light Scorbutick Aches or Pains.

Anoint the pained Part from time to time with Fastig Spittle;

Spittle; and if you will have the Medicine a little stronger, the Patient may put *Roch-Allum* to the Bigness of a small Pea into his Mouth, before he employs his Spittle.

For Aches and pricking Pains in the Sides, or elsewhere.

With a sufficient Quantity of clean Sulphur finely powdered, mix diligently as much *Venice Treacle* as will bring it to the Consistence for Pills. Of this Mixture you may give the Quantity of a Pistol-bullet twice, or at most thrice a Day, drinking any convenient Liquor after it.

An excellent Remedy for an Anasarca, or general Disease of the whole Body.

Fry fresh-gathered Rue with Oil of Wallnuts, till it become fit to be applied hot as a Cataplasm or Poultice to the Navel; and keep it on that Part some Hours, renewing it once or twice a Day, if need require.

An external Medicine often successfully tried for an Ague.

Take 5, 7, or 9 of the Roots of Rib-wort, and having made them clean, put them into a little Bag of Sarsenet, or fine Linnen, and let the Patient wear it upon the Nape of his Neck, renewing it within 2, 3, or 4 Days, if need require.

Dr. Burgefs's Antidote against the Plague.

Take three Pints of Muscadine, and boil therein 1 Handful of Sage, as much Rue, Angelica Root 1 Ounce, Zedoary Roots 1 Ounce, *Virginia Snake Root* half an Ounce, Saffron 20 Grains. Let all these boil till a Pint be consumed; then strain it and set it over the Fire again, and put therein two Pennyworth of Long Pepper, half an Ounce of Ginger, as much Nutmegs. Beat all the Spices, and let them boil together a little, and put thereto a quarter of an Ounce of Mithridate, and as much *Venice Treacle*, and a quarter of a Pint of the best Angelica Water: Take it warm both Morning and Evening, 2 Spoonfuls if already infected; if not infected, 1 Spoonful is enough for a Day: Half a Spoonful in the Morning, and as much at Night. This had great Success, under God, in the Plague; 'tis good likewise against the Small Pox, or any other pestilential Disease.

An excellent Wrist-Plaister for Agues.

Take Wax, and spread it to about the Thickness of a Crown-

Crown-Piece of Silver, and of a convenient Breadth and Length to make an entire Wrist-Plaister; upon this spread and display as well as you can the Leaves of the Tops of Rue, not yet fully opened by Time, so that they may cover the whole Plaister as well as you can make them do it. Then apply this Emplaster, and let it lie on several Days consecutively.

A Medicine with which a Quartan was cured, that could not be cured with Jesuits Bark.

Take 1 Dram of the black Tips of Crabs Claws, and having reduced them to exceeding fine Powder, let the Patient take it in any convenient Vehicle or Conserve, twice or thrice, as he would take the Cortex, without intermitting any Day.

An easy Remedy, which long continued does much destroy Acidities, or Heart-burnings in the Stomach.

Take half a Dram at least of finely powdered red Coral, and give it from time to time in any convenient Vehicle, till the Patient be relieved.

An experienced Remedy for Difficulty of Breathing.

Take of choice Castoreum dry'd enough to be powder'd, 2 or 3, or at most 4 Grains; mix this with 10 or 11 Grains of Gascoign's Powder reduced to very fine Powder; mix up these with some little Syrup or Conserve, and when the Patient has taken it, let him wash it down with the Mixture, consisting of 5 Drams of Penny-royal-water, and half a Dram, or at most 2 Drams, of Briony-water compound.

An approved Medicine for inveterate Scorbutick Cholicks, and Pains of the Bowels.

Take *English* Barley, and having well washed it, boil it in a sufficient Quantity of fresh Spring-water, till it be just ready to burst: Then pour off the Clear upon the yellow Part of the Rinds of Lemons, freshly cut off from the white Part, and put them into a Bottle, which being carefully stopped, the Liquor is to be kept so for Use, which is, that the Patient make it his constant Drink.

To reduce flabby Breasts to a good Shape and Consistence.

Take green Hemlock well bruised, and reduced to a kind of
of

of Cataplasim or Poultice, which is to be applied (the Cold being first taken off) to the Parts 'tis to work upon, and to be kept on till it hath performed what was intended, shifting it once a Day.

The Method of curing the Small Pox, first written in the Year 1704, for the Use of the Noble and Honourable Family of MARCH. By Dr. Arch. Pitcairn.

1. If a Child, or any Person grow sick, feverish, or has Pain in the Back, or Slot of the Breast, Loss of Appetite, Drowsiness, short Cough, Sneezing, watry Eyes, or some of these; but always accompanied with some Heat, and frequent Pulse, or Drought: In this Case Blood is to be taken at the Arm, or with Loch-Leeches; and if the Fever ceases not, tho' the Pox appear, let Blood a second or third time. Mean time, give the Child a Spoonful of Syrup of white Poppies at Night, and in the Night-time, ay till Sleep or Ease comes. 2. After the Pox appears, and Fever is gone, then steep a Handful of Sheep's Purles in a large Mutchkin of Carduus Water, or Hyssop-water, or Fountain-water, five or six Hours; then pour it off without straining, and sweeten it with Syrup of red Poppies. Give of this a Spoonful or two, every fourth or fifth Hour, to make the Pox fill, and preserve the Throat. Always at Night-time and in the Night, give a Spoonful or two of the Syrup of white Poppies for a Cordial; that keeps down the Fever, and keeps up the Pox. 3. If the Pox run together in the Face (which is the only thing that brings Hazard) use the Infusion of the Purles, and the Syrup of white Poppies oftner than in other Cases; also about the eighth Day from the appearing of the Pox, or a little before that, give the Child to drink of Barley Water, sweetened with Syrup of white Poppies; this will make the Child spit, which saves the Child. 4. The Child's Drink may be Milk and Water at other Times, or Emulsion, but use the first rather. 5. Apply nothing to the Face. Use no Wine, or winish Possets. 6. If any Looseness comes before the fourth Day of the Eruption, stop it with Syrup of Poppies, and five or seven Drops of Liquid Laudanum given now and then till it be stopt. Let the Child's Diet be all along a thin Bread-berry in the Morning, a weak Broth and soft Bread for Dinner, and Milk and Bread at Night, or Sugar-bisket and Milk; and about

about the fifth Day from the Eruption, give the Child Groat-broth sometimes. *Nota*, If at any time the Small Pox disappear with a Raving before the fifth, sixth, or eighth Day from the Eruption, then let Blood again, and apply a large Blistering Plaister between the Shoulders, and give an Emulsion. 2. If the Small Pox fall down without Raving, then apply a Blistering Plaister large between the Shoulders, and give an Emulsion, and boil in a Gill of Water, and as much white or red Wine, half a Dram or a Dram of Zedoary Root sliced, two Figs, and two Scruples of Theriac or Diascordium; sweeten it with Syrup of Kermes and white Poppies, of each half an Ounce. 3. In the End of the Disease, that is, about the tenth, eleventh, fourteenth, &c. Day, after the Eruption, if the Child's Defluxion is gross, either apply a new Veficatory, or give often the Spirit of Hartshorn, in Syrup of Violets, or a Vomitor. Lastly, when the Pox is blackened sufficiently, or about the fourteenth Day from the Eruption, let the Child drink Whey, eat Pottage, &c. Broth with Prunes, unless the Child's Belly be open enough of itself. But if the Child is so young and unlucky as not to cough heartily, and force up the Defluxions; or if the Frost thickens it, apply to the Slot of his Breast a Pultis of Theriac, Diascordium, Alkermes, Oil of Rosemary, and Cinnamon with warm Claret, in a double Linnen Cloth often. 2. And to the Throat apply, in a double Linen Cloth, a Pultis of Cow's Dung boiled with Milk and soft white Bread: Put a little Brandy to as much as you, apply at a Time. 3. For the Defluxion also give inwardly some of this, which has a Dram of Sperma Ceti, well mixt in a Glass-mortar (not a Brass one) with fine Sugar; to which add at Leisure Syrup of Violets, or Balsamick, or Poppy Syrup, with some Spirit of Hartshorn. If the Pox was confluent or run together on the Face, then after the Person is recovered, give a Purgative to bring away the Remainder of the Pox within the Guts.

An easy, but useful Remedy for a fresh Bruise or Contusion.

Take fresh Butter and Parsley, of each a sufficient Quantity, and having chopt the Herb, mix it very well with the Butter to the Consistence of a Cataplasm, which is to be apply'd warm to the newly bruised Part.

For

For coagulated Blood, or a Bruise.

Take black soft Soap, and with a sufficient Quantity of soft Crumbs of white Bread very well mixt with it, make a Paste, which is to be laid on the Part with a Linnen Rag, and kept bound upon it for some Hours, that it may have time to dissolve the congealed Blood, and bring the contused Part from a livid to a red Colour, which will much hasten and facilitate the restoring it to its former State.

To stanch Blood falling from the Nose, by a Simple held in one's Hand.

Let the Patient hold Knot-grass and Solomon's Seal in his Hand till it grow warm there, or longer, if need be.

An excellent Remedy to stanch Blood in any Part of the Body.

Take Plantane-water 2 Ounces, Barley-Cinnamon-water 6 Drams, Spirit of Vinegar 1 Ounce, Dragon's Blood half a Dram, Syrup of Myrtles 5 Drams; mix and make a Julep; of which let the Patient take three Spoonfuls every Hour.

To cure a pimpled Face.

Take an Ounce of Live Brimstone, as much Roch-Allum, as much common Salt, white Sugar-candy two Drams, Sperma-Ceti 2 Drams; pound and sift all these into a fine Powder, and put it in a Quart Bottle; then put to it half a Pint of Brandy, 3 Ounces of White-Lilly-water, and 3 Ounces of Spring-water; shake all these well together, and keep it for Use. When you use it shake the Bottle, and bathe the Face well; and when you go to Bed, dip Rags in it, and lay it all over the Face; in 10 or 12 Days it will be perfectly cured.

The Styptick Water for stopping of Blood in any Part of the Body.

Take 1 Pound of excellent Quick-lime, and put it into a clear earthen Pot; pour upon it 5 or 6 Pounds of Fountain-water, cover the Pot close, and let it lie to infuse about an Hour without touching it; then after stir it with a Stick for a little time; then let it lie as before for 24 Hours, sometimes stirring it; in the End you must let it settle to a Sediment. The Water being very clear above,
pour

pour it off by Inclination without stirring. Take of this Water 1 Pound, which being put into a Vial, you must add to it a Dram and a half of Sublimate finely powder'd; then shake very well all together, so that the Powder may dissolve, and be of an Orange-colour, as being more red-dish than yellow, and in the End clear and limpid, because the red Powder will precipitate to the Bottom. Your Water being clarified, you must separate the Water from the Grounds into another Vessel, without troubling the Sediments; and to the Water you must add 1 Dram of Oil of Vitriol, and an Ounce of Saccarum Saturni. Shake all together, that they may mix the better; afterwards let all settle, and pour off the clear Water, and keep it for your Use.

To take out the Spots of the Small-Pox.

Take half an Ounce of Oil of Tartar, and as much Oil of Bitter Almonds; mix it together, and with a fine Rag daub it often on the Face and Hands, before the Air has penetrated into the Skin or Flesh.

A choice Medicine to resolve extravasated Blood.

Grate or rasp the Root of Burdock, and spreading the Powder upon a Linnen Cloth, bind it quite round the Part affected, renewing it twice a Day.

To make an excellent Styptick for stopping of Blood.

Take Hungarian Vitriol, Allum, of each half a Pound, Phlegm of Vitriol 10 Pounds: Boil to a Dissolution of the Vitriol and Allum; being cold, filter it through brown Paper; and if any Crystals shoot, separate the Liquor from them, adding to each Pound 1 Ounce of Oil of Vitriol. Dip Cloths into this Liquor, and apply them to the Part affected.

An easy and approved Remedy for Burns, especially for recent ones.

Take a sufficient Quantity of Adders-tongue, and boil it softly in Linseed-Oil till the Liquor be strongly impregnated with the Herb, then strain it, and keep it stopt for Use.

A slow but innocent Way of making Blisters without Cantharides.

Take Crows-foot, and putting to a Handful of it about
half

half a Spoonful of Mustard, beat them very well together to the Consistence of a Poultice; put this to the Thickness of one's little Finger into a Cover of a Box cut shallow, and of about the Breadth of the Palm of one's Hand, (tho' this Cover be less necessary than convenient) and cutting a Hole of the Wideness of the Box in a Plaister of Diapalma, or the like, to make it stick, you must apply it to the Part, and let it lie on 12 or 14 Hours: because it works as well more slowly than Cantharides, as more safely and innocently.

Dr. Mead's Powder and Method, which is a certain Remedy for the Cure of the Bite of a Mad Dog.

Let the Patient be blooded at the Arm 9 or 10 Ounces. Take of the Herb called in Latin *Lichen cinereus Terrestris*, in English, *Asb-colour'd Ground Liverwort*, clean'd, dry'd, and powder'd, half an Ounce; of black Pepper powder'd 2 Drams. Mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively, in half a Pint of Cow's Milk warm: After these four Doses are taken, the Patient must go into the Cold Bath, or a cold Spring or River, every Morning fasting, for a Month; he must be dipt all over, but not stay in (with his Head above Water) longer than half a Minute, if the Water be very cold: After this he must go in three times a Week for a Fortnight longer.

The *Lichen* is a very common Herb, and grows generally in sandy and barren Soils all over *England*. The right Time to gather it is in the Months of *October* or *November*.

A good Medicine to raise Blisters.

Take Cantharides reduced into Powder, and upon half an Ounce of this put 2 or 3 Ounces of good Spirit of Wine; let them lie together four or five Days, that the Spirit may acquire a good Tincture; then filter it, and dip it in a piece of Linen Cloth, six, seven, or eight times double, and of the Figure and Largeness that you desire. This Cloth being thoroughly wetted and covered with a Melilot Plaister, or one of Diachylon, or some other that will stick, to keep it on, must be applied to the Part. At the End of five or six Hours you may take off your Plaister, and the Linen Cloth, and find your Work done.

For a Cancer in the Breast.

Take of the Warts that grow on the hinder Legs of a (Stone) Horse, dry them gently till you can reduce them to a Powder, of which you may give half a Dram for a Dose, in any convenient Vehicle.

A potent Medicine for Contusions, and divers other Affections.

Take Alcohole of Wine, and dissolve in it as much pure Camphire as you easily can, and keep it very close stoppt, till you have Occasion to use it. Then moisten thoroughly with it some thin Pieces of Linnen or Flannel, and apply them lukewarm; and likewise you may, with a Rag dipt in it, apply it to the Eye-lids, having a care that none of it get into the Eye itself, since it would cause great Smart. It may also be very usefully applied to Burns, and yet more to Contusions.

To make a very nourishing Aliment, that hath recovered divers in Consumptions.

Take 8 or 10 Craw-fishes, (or, if they be not of the largest Size, a Dozen) boil them (after the blackest Gut or String is taken out) in Barley-water, till they become very red; then take them out, and beat them long, Shells and all, in a Marble or Glass Mortar, to a soft Mash, and in a Press strongly squeeze out the Juice; which may be given either alone or mixt with about an equal Part of Chicken Broth, or some such convenient alimental Liquor.

A good Medicine for Asthmatick Coughs.

Take 2 Ounces of Oil of Sweet Almonds fresh drawn, and put them upon 1 Dram of Flour of Brimstone; keep them for a Fortnight in Digestion in a moderate Heat, and then decant off the Oil, or pass it thro' a clean Linen Rag, to keep back the Brimstone: Of this Liquor give a Spoonful or two at a time.

A potent Medicine (for those that can bear it) to ripen Coughs, and hasten the Expectoration of Phlegm.

Tak Onions, cut them into Slices, and fry them with fresh Butter, as if you were to eat them; then take them out of the Frying-pan, and boil them with new Milk, till
it

it be well impregnated with them, and they be made tender. Of this Mixture let the Patient take a moderate Quantity from time to time.

An excellent Remedy for a Cough.

Take of Virgin-Honey 2 Ounces, of Red Rose warily dry'd and finely powder'd half an Ounce, of choice Sulphur very well sifted 2 Drams, of good Benjamin reduc'd to fine Powder 1 Dram; beat and mix all these very well; and of this let the Patient take the Mixture from time to time.

An excellent Remedy, that has cured many Children of Convulsive Fits.

Take 2 or 3 Drops of (Chymical) Oil of Rosemary, and put it into half an Ounce of Sack in an Ounce Bottle; stop the Vial, and let it be well shak'd, to make a whitish Mixture of the Liquors just before you give it: Or else in a half-Pint Bottle or Vial, put 4 Ounces of Sack, or some appropriated Liquor, and drop into it 40 Drops of the forementioned Oil; and whenever you are to give the Medicine, shake the Vial well stopt, and presently give of the whitish Mixture a Child's little Spoonful.

An excellent Medicine for dry or convulsive Asthma's, and also for Costiveness.

Give at Bed-time 8 or 10 Grains of choice Saffron pulveriz'd grossly in a little Syrup or Conserve, as of Violets, &c. to embody it with.

To make very good Purging Drink for the Cholick.

Take 2 Ounces of Rhubarb, 4 Ounces of Gentian, and a Quart of good Aniseed-water; let the Roots infuse along in it, and give the Patient about 2 Spoonfuls at a time, as often as need requires.

An experienc'd Medicine for a Dysentery, or Bloody-Flux.

Give about 3 Ounces of the Juice of Ground-Ivy, mixt with an Ounce of the Juice of Plantane, once or twice a Day.

A good Medicine for Incontinency of Urine, and the beginning of a Diabetes.

Cut off the Necks of well-blown Sheeps-bladders, of the
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remaining Membranes put up pretty store one over another into a cover'd Pot, where being dry'd gently, and yet sufficiently, in a Baker's Oven, take them out, and pulverize them well. The Dose is as much as will lie on a large Groat, or small Six-pence.

To cure Corns on the Feet.

Take the Yeast of Beer (not of Ale) and spread it on a Linnen Rag, and apply it to the Part affected; renew it once a Day for three Weeks or a Month, and it will cure them.

For a Diarrhea, Loosene's, or Flux of the Belly.

Mix up 15 Grains, or if the Distemper be but slight, 10 Grains of powder'd Rhubarb, with half a Dram of Diafcordium, and let the Patient take it either going to Bed, or early in the Morning after his first Sleep.

For a Contusion in the Eye.

Take the Crumb of white Bread, and diligently incorporate with black soft Soap as much as will make a somewhat soft Paste; and then with your Thumbs make a little Cake (as it were) of it, and apply to the bruised Part, the Eye being first shut; and bind it so that it may lie on for some Hours, or a Day, 'if need be. But this ought to be used with Caution.

An excellent Medicine for clammy Humours in the Eye.

Take new Milk, and let it stand till it hath got a little Cream upon it; then let the Patient, when he is in Bed, take up with his Finger a little of the Cream, (and not of Milk) and shutting his Eye-lids, besmear his Eyes with it, having a Care that very little or none get into his Eyes, because it would make them smart; let the Cream lie on till next Morning; and in case the Patient chance to wake in the Night, he may, if he finds Cause, lay on a little more, and wash all off in the Morning.

An easy Remedy for a recently blood-shot Eye.

Take a rotten Apple, and as many Tops of Wormwood, as being well beaten together with it, will make a Mass of the Consistence of a Cataplasin; warm this a little, and put a sufficient Quantity of it into a thin and clean Linnen Rag, and let the Patient keep it upon the
Part

Part affected all Night; the next Morning wash it off with some Red Rose-water, or the like Liquor.

An experienc'd Eye-water for an Inflammation and Tumour of the Eye.

Take of prepar'd Tutty half an Ounce, the Water of White Roses and of Frogs Spawn, and also of the best Canary Wine, (not distill'd) of each 2 Ounces, of *Aqua Mirabilis* half an Ounce: Mix these well, and drop a very little at a time into the Patient's Eyes.

An experienc'd Water for sharp and slimy Humours in the Eyes and Eye-lids.

Take of prepar'd Tutty half an Ounce, prepar'd Coral and Pearl, of each half a Scruple, *Trochisci Albi Ras.* 5 or 6 Grains, Red Rose-water and Succory-water, of each an Ounce and half; mix them well; and if you will have the Medicine stronger, you may put 3 or 4 Grains of Aloes into it.

The Green Ointment.

Take Rue, Camomile, Hyssop, Hogs-Fennel, Red Fennel, Rosemary, Bays, Ladies Mantle, *Paul's Betony*, Water Betony, Balm, Nep, Valerian, Mallows, Nightshade, Plantane, Comfry, Adders Tongue, *Roman Wormwood*, common Wormwood, Vervain, Clary, Agrimony, Red Sage, Ground-Ivy, Featherfew, Self-heal, Melilot, Bramble Tops, Marshmallows, Sanicle, Ribwort, Mayweed, of each of these two large Handfuls; pick and chop them; then take 4 Pounds of Butter unwashed, and 3 Pounds of Boar's-Grease; melt them together, and put in the Herbs, and let it boil 2 Hours; then strain it out; let it stand a little, and put it in Pots for Use.

For a light Stroke or Contusion of the Eye.

Take 2 Ounces of Betony-water, and 3 Drops of clarified Honey; mix them well together, and drop them into the Eye three or four times a Day. The Composition must be made fresh every second or third Day.

An excellent and very often try'd Eye-water, especially for outward Affections of the Eye.

Take of Plantane Leaves 4 Ounces, and of Strawberry Leaves as much; digest these for 24 Hours in a Pound of

good White-wine: Then distil them to Dryness in a Glass Head and Body in a *Balneo Mariæ*. The Liquor that is thus obtain'd, put into a very clean Brass (not Copper) Vessel, and let it stand there some Hours, till it hath acquired a manifest, but not a very deep blue Tincture, and then put to it (when pour'd on) an equal Weight of white Rose-water distilled after the common way. Shake these together, and let fall one Drop into the internal Corner of the Eye, the Patient stooping backward, and shutting his Eye-lids for a Minute or two, that the Water may disperse on the Eye, and that the Quickness of the Liquor, which may make him weep, may the less prejudice him.

To make an excellent Eye-water for Redness and light Films, &c. in the Eye.

Make some Lime-water, by pouring a Gallon of hot scalding Water upon a Pound or somewhat more of Quick-lime; stir them together, and after some Hours, decant warily that which is clear. And to a Pound of this Water, put half an Ounce (and no more) of choice Verdigrease pulverized; and in a very moderate Heat extract a Tincture of a fine, but somewhat dilute, sapphirine Colour, (but it ought not to be too deep.) Decant this very warily, and let a Drop or two of it at a time fall into the Eye, as often as need requires.

An excellent Remedy to stop a violent Defluxion on the Eye.

Take Red Sage and Rue, of each 1 handful, a Spoonful of fine Wheat-flour, and the White of a new-laid Egg beaten to Water; mix these very well, and spread them upon very thin Leather or black Silk, and apply it to the Temples. It is to be about the Bigness of a Silver Crown at least.

The Lady Fitz-Harding's Eye-water, which lately cur'd an almost blind Person, whose Eyes look'd like Glass.

Take 3 Spoonfuls of white Rose-water, as much Eye-bright, and as much sifted white Sugar-candy as will lie on a Three-pence, and the same Quantity of fine Aloes sifted and put to the Water, and shak'd together, and drop a few Drops every Night going to Bed.

*An easy but useful Eye-water, to keep the Eye cool,
and moderately dry.*

Take 2 Ounces of Succory-water, half a Dram of prepar'd Tutty; shake them well, and keep them together for Use.

A good Electuary to strengthen the Sight.

Take Conserve of Borage and Betony, of each an Ounce and an half, Venice Treacle 2 Drams, Species Dionysii, Diarrhodon abbatis, Diatrion Santalon, of each half a Dram, Tartar Vitriolate a Scruple, Diacorallion a Dram and a half, Oil of Fennel 7 Drops, Syrup of Violets and Coral, of each a sufficient Quantity; mix and make an Electuary.

For a Film, or other such Thing growing in the Eye.

Take of crude Roch-Allum two Parts, Turmerick one Part, and refined Sugar three Parts. Pulverize each of these separately, then mix them exactly, and warily blow it into the Patient's Eye from time to time, as need shall require.

To make an excellent as well as famous Eye-Water.

Take Celandine, (the whole Plant except the Root) and having shred it, or chopt it a little, put it into a Retort, and distil it in *Balneo*. When all the Liquor is come over, empty the Vessel, and put in it as much of the fresh Plant, and distil the Liquor from it to make it more strong of the Plant. Put this Liquor once more upon new or fresh Celandine, and distil in *Balneo* as before; and keep this well impregnated Water close stoppt. 'Tis to be outwardly used in the Dose of two, or three, or four Drops at a time.

Elixir Salutis.

Take of the Seeds of Annise, sweet Fennel, Coriander and Parsley, of each 2 Ounces; of Liquorice scrap'd, wash'd and bruis'd, and choice Leaves of Senna, of each likewise 2 Ounces; of Raisins of the Sun, rubb'd clean and bruis'd, 1 Pound; of Elecampane-Roots and Guaiacum Wood, of each 1 Ounce. Mix these Ingredients, and pour on them 2 Quarts of Aqua Vitæ, or *English* Spirits (for Brandy is too hot a Liquor.) Let these infuse together 48 Hours. Then put them all in a Hair Bag,

and prefs them strongly in an Apothecary's Press, and if there be Need, pass what is strained thro' an *Hippocras* Bag, after the Liquor is settled. Keep this in Bottles well stop't in a cool Place, and give of it two or three Spoonfuls at a time, in the Morning fasting, and if need require, at Bed-time.

An experienc'd Remedy for Convulsions and Epilepsies in Children.

Take about half a Dram, or from 1 Scruple or 2, or somewhat more, of well-chosen and very finely powder'd Amber, native Cinnabar 10 Grains; mix them, and of this, sweetned with some powder'd Sugar, or other fit Thing that may give it a Relish, let the Patient take twice a Day (at least for most Days) during six Weeks, unless he fully recovers before that Time. And however, he is to take it for two or three Days before each New and Full Moon, for some Months successively.

An excellent Drink in Fevers, even malignant.

Take a Quart of Spring-water, and having given it a Warm or two, put to it 1 Ounce at least of Hart's-horn calcin'd to perfect Whiteness; and when the Mixture is cold, put to it 3 Ounces of Syrup made of the Juice of Lemons; shake this Mixture; when you will use it, shake it well, and let the Patient take of it a moderate Draught several times in the Day and Night.

An often try'd Medicine for Fluxes of the Belly, though bloody ones.

Give for a Dose, in any convenient Vehicle, as much powder'd or grated Pizzle of a Hart or Deer, as will lie upon an ordinary Half-Crown Piece.

An effectual Medicine for Dysenterical and other Fluxes.

Take of a Hare the Skin, Liver, Gall, and all the Parts, except the Muscles; and having dry'd them so far, (and no further) as that they may be conveniently reduced to Powder, give of this Powder, from about two Scruples to one Dram, in any convenient Vehicle.

A try'd Medicine for the falling down of the Fundament.

Take some Ginger, and having carelessly sliced it, put it
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in a little Pan, heat it by clear and well-kindled Coals, and let the Patient receive the Fume of it, cast on by little in a kind of Close-stool, or some equivalent Seat, where the lower Part of the Body may be well cover'd for about half a Quarter of an Hour at a time.

A slight but often try'd Medicine for the Gripping of the Guts.

Take about a Quarter of a Pint of Brandy, and having made a Toast of Bread, (not too fine and white) throw it very hot into the Liquor, and as soon as it is thoroughly drenched, let the Patient take it out, and eat it hot; and this may be repeated, if there be need, two or three times a Day.

An often try'd Remedy for the Gripes in little Children.

Take of Oil of Nutmegs and of Wormwood, of each a little Quantity; mingle them well, and with the Mixture a little warm'd, anoint the Patient's Navel, and the Pit of the Stomach.

A choice Gargle for a sore Throat.

To 4 Ounces of Plantane-water add 3 or 4 Spoonfuls of red Rose Water, and mix very well with these the White of an Egg beaten to a Glair or Water; sweeten this Mixture with a small Spoonful of white Sugar-candy; or in want of that, as much very fine Loaf-Sugar. Let the Patient gargle this as often as need requires.

For a Gonorrhæa.

Take choice Mastick a sufficient Quantity, and having very finely beaten and sear'd it, take about half an Ounce of it at a time, in the Yolk of a new-laid Egg, washing it down, if it be thought needful, in any convenient Liquor.

An excellent Remedy for a Gonorrhæa.

Take of choice Amber and of Mastick, both reduced to very fine Powder, and very well mixt, equal Parts, and of this Mixture give half a Dram at a time in a proper Vehicle, or in a Draught of Chocolate. Continue this for three Weeks or a Month, if need require, purging the Day before you begin to take it, and once every Week afterwards, especially when you leave off the Use of the Powder.

*To make an excellent Cephalick, or Head-Powder,
good also for the Eyes.*

Take the Leaves of Flowers of Betony, Marjoram, and Damask Roses; also the Flowers of Sage and Rosemary, all at Discretion. To these add the Powder of Lignum Aloes, and some Seeds of Nigella Romana. Reduce all these to Powder, to be used as a Hair Powder when the Patient goes to Bed.

An useful Drink to be frequently employ'd to correct sharp Humours.

Take 2 Ounces of choice Barley (*English or French*) well washed from its Dust and Sorders. Boil this in a Quart or more of Spring-water till the Grains begin to burst; then strain the Decoction through a clean Cloth, and let the Patient use it at Meals, and other times, for his ordinary Drink.

An experienc'd Medicine for Dullness of Hearing, and Hysterical Affections.

The Juice of red Onions is excellent for Diseases of the Ears, and for Deafness in its Beginning. *N. B.* Betony Roots also wonderfully prevail against all Affections of the Womb.

An experienc'd Medicine for the Pains of the Hæmorrhoids.

Take the Sole of an old Shoe, worn by some Man that walks much; cut it in Pieces, and burn it, not to white or grey Ashes, but to a friable and tender Coal; reduce this to impalpable Powder, and then with a sufficient quantity of unsalted Lard, make it into an Unguent, wherewith the Part affected is to be anointed from time to time.

A choice internal Remedy for painful Hæmorrhoids.

Take about 2 Scruples of choice Sulphur *vive*, and mix it with a little Sugar to make it relish, and give that Dose once, or at most twice a Day.

A very successful try'd Medicine for the Hæmorrhoids.

Take Maiden-Leeks, (as some call those that grow without having been transplanted) and casting away the green Part, make of the bulbous Part, and a sufficient Quantity

Quantity of whole Oatmeal, a Caudle, whereof let the Patient eat plentifully.

*An experienc'd Liquor to cure the Itch in the Hands
or Face, without Mercury or Sulphur.*

Take a Handful of the Roots of Elecampane, and as much of sharp-pointed Dock; shred them small, and boil them in 2 Quarts of Spring-water till the Consumption of a Pint. Then strain the Liquor, and with it let the Patient wash his Hands, or other Parts affected, once or (at most) twice a Day.

A specifick Remedy for the Yellow Jaundice.

Take 1 Part of good Saffron, dry'd enough to be rubb'd in a Glasse Mortar into Powder, and incorporate it well with 4 Parts of choice Turmerick. In the mean time take a Handful of fresh Sheeps-dung, and let it steep in about a Quart of strong Ale in a moderate Heat, till the Liquor be fully impregnated with the Virtue of the Dung. Then strain it lightly through a Linen Cloth: into a Pint of it, or as large a Draught within the Limit as the Patient can well take, give about half a Dram of the fore-mentioned mix'd Powder. This do in the Morning fasting, and in the Evening about Bed-time, giving also another Dose the Morning after the first.

*The great Medicine of a famous Empirick for the
King's Evil.*

Give for a good while together a pretty strong Decoction of Devil's-Bit.

To mitigate Pains in the Kidnies.

Take Oil of Scorpions, and Oil of Bees-wax, of each a like Quantity; mix them well, and with this Mixture, moderately warm, anoint the pained Kidney.

An effectual Remedy for Stoppage in the Kidnies.

Give in any convenient Liquor about a Dozen Grains of Salt of Amber for a Dose.

*A pleasant Medicine to appease Scorbutick Pains
in the Limbs.*

Take liquid Styrax, spread it thin upon Sclink, or
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some very fine Kid's Leather; and keep it upon the Part affected till it dry up of itself, or till the Patient has no more need of it.

A Medicine for the Pain and Tumour of the Piles.

Take the Patient's own Urine moderately warm, and with Rags dipt in it foment for a while the Parts affected, and then anoint them with Unguent Populeum. This do, if need be, three or four times a Day; and if the Tumours be internal, you may then inject a little of the fore-mentioned Urine.

An excellent Remedy for Scorbutick and other Pains in the Limbs.

Take red and unsophistical Oil of Petre, and anoint therewith from time to time the Part affected.

A choice Medicine for the Palsy.

Take Sarfaparilla a Pound and half, Bark of Guaiacum, China in Chips, of each 2 Ounces and a half: Boil all in 6 Pints of Water to a Consumption of a third part: At the End add Raisins of the Sun ston'd 4 Ounces, Liquorice bruised 1 Dram, fat Figs Number 12; boil and strain it. Of this let the Diseased drink warm as their ordinary Drink.

For a Weakness in the Hands, arising from Palsy, or an ill-cur'd Rheumatism.

Take the Tops of Rosemary, and bruising them a little, make them up into a Ball of the Bigness of a small Orange, or a large Walnut with the Green Husk on. Let the Patient often roll one of these Balls between his Hands, and for divers Hours in a Day grasp one of them in the Hand affected, that it may grow hot there, and transmit its *Effluvia* into the Part. Continue this Course as long as the Distemper requires.

A choice external Remedy for Paralytick Affections.

Make a strong Decoction of Rosemary Leaves, (or Flowers, if the Season afford them) and let the Patient hold the Part affected for a good while at a time in the Liquor kept very warm. If after several Trials this Medicine prove not effectual enough, take 10 Drops of Oil of Worms,

Worms, and mix with it well 4 or 5 Drops of Oil of Turpentine; and with this Mixture well warm'd, anoint the Part from time to time, or else let the Patient keep the Part for a good while together, for more than once or twice, if need require, in warm Rain-water (to dissolve the Scorbutick Salts.)

For the Pleurisy.

Cut green Broom-tops short, and fill therewith a Skillet or Pipkin of a Pint and an half; then fill it up with Ale; boil it softly till it be wasted to 2 or 3 Spoonfuls; it will look black like Treacle, and be thick. When 'tis enough, and cold, add as much Mithridate as a Nutmeg, and mingle it well, and give it the Party warm in Bed, and let him sweat three Hours or more after it, by adding some Cloaths. If it help not at first, repeat it next Day, or the second, not to fail.

*An approved outward Medicine to cause Rest,
without Opiates.*

Take of Rose-water 8 Ounces, good Wine 4 Ounces, strong Vinegar 2 Ounces; mix these well, and having warm Stupes in them, foment therewith the Part affected, laying them on moderately warm, but taking them off when they begin to grow cold. This fomenting may last between a quarter and half an Hour before the Patient should compose himself to Rest.

*To take off the Heat and Roughness of the Skin,
especially on the Lips.*

Anoint the Part affected with fresh (or at least not too stale) Cream.

A distilled Water for strengthening the Sight.

Take Rosemary Flowers, Sage, Betony, Rue, and Succory, of each 1 Handful. Infuse these in 2 Quarts of good Sack, distil them in a Copper Alembick. The Dose is a moderate Spoonful.

*A choice Medicine, which hath been several times used
for a light Stroke or Contusion of the Eye.*

Put to 2 Ounces of Carduus-water, or that of Betony, 3 or 4 Drops of Honey; use it every three Hours. (But have a care not to keep it above a Day or two, lest it grow sour.)

An often try'd Remedy to strengthen the Stomach, and also to take off griping Pains in or near it. ('Tis good also for Colds.)

Take *Emplastrum Stomachicum* of the *London Dispensatory*, and drop upon it 5 or 6 Drops of Oil of Cinnamon, rubbing it well over with your Finger, and so apply it to the Patient's Stomach; and after three or four Days, or as soon as it grows dry, remove it, and having scrap'd the Plaister, and warm'd it on the wrong side, let fall some Drops of the Oil of Cinnamon upon it, or more Drops of the Cordial Spirit, and apply it again.

My Lord Bacon's experienc'd Medicine for a recent Strain or Bruise.

Take a good Handful of fresh Wormwood, and boil it in a sufficient Quantity of strong Ale to the softness of a Poultice; then take it off the Fire, and when you apply it, which you should do whilst 'tis very hot, put to it a Spoonful or two of good common Brandy.

A parable but excellent Medicine in the Fits of the Stone.

Take somewhat less than a Handful of red Chick Pease, or Sifers, and boil them softly in a Quart of Spring-water till the Liquor be red, and well impregnated with the Seeds; strain this Decoction, and sweeten it with Syrup of Marshmallows, out of which all the stronger Diureticks are left.

For the Stone.

Take a Quart or half a Pint of simple Arsmart-water, sweeten it with a little Sugar, or some convenient Syrup, and aromatize it with a little Nutmeg scrap'd, and give this Mixture for one Dose.

For the Stone and Gravel in the Reins and Bladder.

Take equal Weights of common Daucus-seeds and of Burdock-feed, and having mixt these together, put an Ounce of the Mixture to a Gallon of small Ale, and let the Patient use it as a constant Drink.

A good Liquor to use as Drink in a long Fit of the Stone.

Make Possiet-drink of 3 or 4 Parts at most of Milk, and 1 of White-wine. Into 2 Quarts of Possiet-drink scrape
or

or thinly slice a Nutmeg and a half, or two Nutmegs; add a little Juice of Lemon to your Palate; and if you please, sweeten it a little with Syrup of Marshmallows. Take of this Drink a pretty Quantity at a time, and use it often in a Day.

The Stone, and the Cure. Taken out of the History of the Barbadoes, written by R. Lygon, Gent. p. 118, 119.

After the Stoppage of Urine more than 14 Days, the following Medicine did not only break, but brought away all the Stones and Gravel. And about three Weeks after, the like Pains returning, the same Medicine did the like Effect within ten Hours after the taking thereof.

Take the Pizzle of a green Turtle (or Tortoise) which lives in the Sea, dry it with a moderate Heat, pound it in a Mortar to Powder, and take of this as much as will lie upon a Shilling, in Beer, Ale, white Wine, or the like; and in a very short time it will do the Cure. These are to be had easily, both at the *Charibbee* and *Lucaick* Islands, where these Fishes abound.

To expel the Stone in a Fit.

Take Crabs-Eyes powder'd, and dissolve a large Proportion of them in good white Wine Vinegar; and of this let the Patient take from two Spoonfuls to five or six at a time.

An almost specifick Remedy for the Tooth-Ach.

Into a Quart of red Wine (or at least of Claret) put 1 Dram of Allum, and another of Acorns, a Dram and half of Galls, and half a Handful of good dry'd Rose Leaves. Boil this to the Consumption of near half, and then take it from the Fire and strain it, and dissolve in it a Dram and half of Acacia cut into small Bits, and with this Liquor a little hot, you must wash the Part several times in a Day.

An approved Medicine for an aching Tooth that is hollow.

Take 2 Parts of common Pepper ground to fine Powder, and mix exactly with it 1 Part of Sugar moderately fine over a gentle Heat; form these into a small Pill of a Shape and Bigness fit for your Purpose; and when your Stuff
grows

grows cold, 'twill harden, and may be applied when you please to the Part affected.

A Medicine prescrib'd to a great Prince (Charles the First) to fasten the Teeth.

Take a Pint of Spring-water, and put to it 4 Ounces of Brandy; let the Patient wash his Mouth with the Mixture of these every Morning, and twice or thrice a Day besides; and let him in the Morning roll for a little while, a Bit of Roch Allum to and fro in his Mouth.

To make an excellent Poultice to ripen Tumours.

Take 8 Ounces of (fat) Figs, 2 Ounces of white Lilly Roots, and 2 Ounces of Bean-flour (or Meal :) Boil these together in Water, and reduce them to the Consistence of a Poultice; which is to be spread to a good Thickness, and laid warm enough upon the Part, and shifted as often as it begins to grow dry.

An excellent Medicine to relieve those that are troubled with Tumours in the Throat, and some other Parts.

To a Quart of new Milk put a Handful of Mallow Leaves, with as much of the Leaves of Solanum, or Night-shade; shred them small, let them boil till the Herbs be tender as if they were to be eaten. Then put into the Milk as much Crumbs of white Bread, as being stirred well with the other Ingredients, will bring all to the Consistence of a Poultice. This is to be spread upon a Stay for the Throat, or some other thing fit to be apply'd to any other Part affected, and is to be laid on as hot as the Patient can well endure it; and when it begins to grow cold, it is to be succeeded by fresh made very hot, and so long as the Case shall require.

A Medicine that lately cured an obstinate Tumour of the Knee, that had baffled some Surgeons.

Take a green Colewort Leaf with red Veins or Streaks, and having cut the Ribs flat, and almost level to the rest of the Leaf, bruise it with the Haft of a Knife, or some such thing; apply it to the Part affected, renewing it once or twice a Day.

A choice external Remedy for a fore Throat.

Take Millepedes, Sows or Hogs-lice alive, and sew them up between the Foldings of a Piece of Linnen, and apply them to the Throat in the Form of a Stay, which is to be kept on all Night.

A choice Remedy for a fore Throat, especially if inflamed.

Take a little Handful of the Leaves of common Mal-lows, and 8 or 10 good Figs; boil these about a quarter of an Hour in a Pint of new Milk, and let the Patient use it very hot and often.

A try'd Medicine for a fore Throat, caused by acid Humours in the internal Parts of it.

Take half a Handful of the Leaves of common Mal-lows, and boil them in about a Pint of new Milk near half an Hour; then let it run through a clean Cloth, and let the Patient use it a little warm three or four times a Day as a Gargle; or else let him use it by holding it in his Mouth, and letting some Drops slowly slide down his Throat.

An often experienc'd Remedy for Tetters and the Itch.

Take Flowers of Sulphur finely powder'd, Ginger and and burnt Allum, each alike, save that of the Allum there must be somewhat less. Incorporate these with as much fresh Butter (without any Salt) as will bring them to the Consistence of an Ointment: With this anoint the Part affected at Bed-time, as hot as the Patient can well endure it, and let it lie on all Night; wash it off in the Morning with Celandine-water well heated; and whilst you continue the Use of this Medicine, take daily some Cordial, to keep the noxious Humour from being driven inwards. This will not fail to do the Work.

A choice Medicine for a Thrush in young Children, or a fore Mouth.

Take an Egg, and put out the Meat; then fill it with the Juice of red Sage, and set it on hot Embers till it boil; then skim it whilst any Skum doth arise. Then take as much Allum beaten as the Bigness of a Pea or Bean, and half a Spoonful of Honey, and let this be put in the Egg,
and

and boil it a little, and so take it off; and when 'tis cold, rub the Child's Mouth as often as you see Cause.

An excellent Emulsion to be used in Sharpness of Urine, especially caused by blistering Plaisters.

Take Mallows 2 Handfuls, Gum Arabick 2 Drams, Barley-water a sufficient Quantity; boil all to a Quart; to which add sweet Almonds blanch'd 1 Ounce, of the four great cold Seeds, of each 2 Drams. Make an Emulsion, strain, and add 2 Ounces of Syrup of Marshmallows, of which drink at Pleasure.

An useful Powder for such as cannot hold their Urine.

Take Root of the Male Piony, yellow Amber, red Coral, and choice Gum Arabick, of each a sufficient Quantity: Reduce them to fine Powder, mix them well, and let the Patient take of this Mixture from ten to twenty Grains twice a Day.

For Suppression of Urine.

Give about a Spoonful at a time of bruised Mustard-seed in any convenient Vehicle.

A speedy Remedy for Fits of Vomiting.

Take a large Nutmeg, grate off one Half of it, and toast the flat Side of the other, till the oily Part begin to ouze or sweat out; then clap it to the Pit of the Patient's Stomach as hot as he can well endure it, and let him keep it on whilst it continues warm, and then, if need be, put on another.

To make an Astringent Liquor, of great Use in Ulcers and some Wounds.

Boil 2 Drams of choice Catechu or Japan Earth, in a Quart of Spring-water; pour of the clear, and with it, by Injection, or otherwise, dress the Ulcers or Wounds.

For outward Ulcers.

Take the green Bark of Oak, and chop it all together, both Inside and Outside, into very small Pieces. Upon these pour good Lime-water freshly made, and let them infuse in it till the Liquor has acquir'd a deep Tincture,
With

With this drefs the Ulcer once, and if need require, twice a Day.

A Remedy againſt the Bitings of Vipers, and other venomous Creatures.

As ſoon as ever one is bitten, (for if the Poiſon be diffuſed through the Maſs of Blood, the Experiment may not ſucceed) a hot Iron may be held as near the Wound as the Patient can poſſibly endure, till it has, as they ſpeak, drawn out all the Poiſon, which will ſometimes adhere like a yellowiſh Spot to the Surface of the Iron.

A Medicine againſt voiding of Blood out of ſeveral Parts.

Take 2 Drams of Henbane-feed, and the like Weight of white Poppy-feed; beat them up with an Ounce of Conſerve of Red Roſes; of which give to the Quantity of a Nutmeg or Walnut.

Or, Take the expreſs'd Juice of 12 Handfuls of Plantane Leaves, and 6 Ounces of freſh Comfry Roots, well beaten together with a convenient Quantity of fine Sugar. Theſe 2 Medicines have wonderful Effects to ſtop Bleeding.

An excellent Wound-Drink.

Take Harts-tongue, Liver-wort, Wood-bugle, Woodſage, Wood-betony, Southern-wood, Wormwood, Alehoof, Bugloſs, Scabious, Rib-wort, White-bottles, Mugwort, Comfrey, Mint, Agrimony, Strawberry and Violet Leaves, Cinquefoil, Daiſy Leaves, Roots, and Flowers, wild Honey-ſuckles, wild Angelica, Avens, Plantane, Clowns, Wound-wort, Hawthorn-buds, Oak-buds, and Bramble-buds.

Gather theſe Herbs in *May*, or as many as can then be had; the Buds in *March*, as ſoon as ever they put forth, before they come to Leaves; meaſure them, and take equal Quantities of them, and dry them ſeverally in the Shade; and when thoroughly dry'd, put them up in Bags, and ſo keep them for Uſe.

How to make the Drink.

Take 1 Gallon of Spring-water, 1 Pottle of the beſt white Wine; add to this 2 good Handfuls of all the Herbs, mingled well together, being dried; but if green, then 1 good Handful of each. Boil them in a Pipkin or Iron Pot to the Conſumption of the Half; then ſtrain it out,
and

and put to the Liquor a Quart of Honey, and let it boil again, and skim it, and when 'tis cold put it up into Bottles stoppt very close; then let the Patient drink thereof Morning and Evening about a quarter of a Pint at a Time, (some use only three Spoonfuls at a Time, fasting after taking of it one Hour or two.) Observe, the Liver-wort is ever best to be put in green. If you make use of this for any Sore or Ulcer in the Body, lay any Searchcloth or Plaister to it, of *Unguentum Apostol.* or *Minium*, or such like, as they use for Wounds in the Body, or a Plaister of Honey and Wax.

This Drink is effectual for Sores, old or new; Womens Breasts, putrified Bones, causing them to scale; 'tis good for any Ach in the Stomach, for the King's Evil; it hath cured, also caused Bullets in the Flesh to come out, having long continued there. Sir *Jo. Mince* was healed by drinking of this, being wounded through the Loins.

An experienced Remedy for bloody Water.

Take Waters of the black Alder, of Mallows, of each 3 Ounces, Syrup of Comfrey 1 Ounce; mix them, and let the Patient take four Spoonfuls immediately, and four or five Times a Day.

An experienced Medicine to correct the peccant Humour in the King's Evil.

Take half an Ounce of Cuttle-bone dry'd till it may be finely powder'd. Give this to the Patient for one Dose.

The Pills for the Dropfy, that are much used by a Person esteem'd for the Cures he had done on that Disease.

Take Gambogia, Gum Ammoniacum, of each a Dram and a half, Diagridium and Tartar-Vitriolate a Dram, with Syrup of Buck's-horn; make a Mass for Pills. Dose from 15 Grains to half a Dram.

An easy but effectual Medicine for the Roughness of the Lips, and to heal Parts that have the Scarf-skin worn off.

Take 2 Parts of Wax, and 1 of the freshest Butter, melt and incorporate them over a gentle Fire, and then let the Mixture drop into small Cakes, upon a glaz'd Tile or Plate (whether Pewter or Silver) dipt in Water, or else upon a Piece of wetted white Paper.

A not unpleasant Purge for Children and delicate Persons.

In the Yolk of an Egg dissolve, by rubbing them very well in a clean Glafs or Stone Mortar, about 6 Grains of choice Refin of Jalap finely powder'd; and when the Solution is made, incorporate with it little by little two or three Ounces of Succory, or some other convenient Water, which by this Operation will be turned white, and make a kind of Emulsion, which you must sweeten at Pleasure, either with fine Sugar, or some laxative Syrup, and give it in a Morning fasting.

An experienced Medicine for Madness (Mania) not very obstinate.

Take two Ounces of the Berries of Box, and infuse them warm in a close Vessel, in a Quart of Claret or red Wine, for 48 Hours; then decant the Liquor, and put to it an equal Quantity of the distill'd Water of Vervain; and of this Mixture let the Patient take six or eight Ounces at a time, and compose himself to sweat and rest after it. This must be daily done for a pretty while together, if need requires.

To prevent a Gangrene upon a great Pain, and to strengthen the Part.

Take of Melilot Plaister and Diapalma equal Parts, and having melted and well incorporated them together, make thereof a thin Plaister; which being prickt full of Holes, is to be laid upon the inflamed or bruised Part, first lightly scarify'd.

To make one spit out Rheum that swells the Gums, and therewith causeth the Tooth-ach.

Dissolve a Spoonful of good Mustard in about a Pint of French Wine, (Claret or White) and having warm'd it a little, let the Patient from time to time wash his Mouth with it, and hold it therein for a pretty while together.

To make an excellent and often try'd Medicine for the Stone, whether of the Kidnies or Bladder.

Take of pure White-wine, or Rhenish-wine, and of Fennel-water, each 1 Pint. Into this Mixture put half an Ounce of Wood-lice alive and well cleansed, of a mid-ling

ling Size, and one Lemon sliced; let them infuse in a Vessel well stop'd, for three, four or five Days, and then let the Patient take about 4 Ounces at a time, twice a Day.

An almost specifick Remedy for the Thrush in Children.

Take House-leek freshly gather'd, crush it well between 2 Plates or otherwise, till you have squeez'd out the Juice; mix this with live Honey, enough to make it somewhat sweet, and then put to it as much finely powder'd Roch Allum as will give it a little Tartness; put some of this Mixture with a Quill or a Feather down the Patient's Throat, as far as conveniently may be: If there be need, the Part affected may be touched once more within an Hour after.

For the Yellow Jaundice.

Take Rhubarb two Drams, Saffron, Mace, of each a Dram, Hemp-seed one Handful; bruise them, and put therein a Quart of White-wine, and set it in a gentle Heat to extract; then take Mornings and Evenings in an empty Stomach, about a quarter of a Pint; and when all is spent, pour on some more Wine upon the Ingredients, adding a little fresh Rhubarb and Saffron, and use it as before.

An almost specifick Remedy for Agues.

Take Refin of Scammony 12 Grains, Diaphoretic Antimony, and Crystals of Tartar, of each 8 Grains; mix these carefully, and give them for 1 Dose, an Hour before the Fit comes.

An almost specifick Medicine for Exulcerations in the Kidneys.

Take Jet, and having reduced it to fine Powder, give of it half a Dram for a Dose, in some good White-wine in the Morning fasting, and at Bed-time, for some Days together.

For an Ague.

Take the Soot that is in a Baker's Chimney, and Mustard, and Rue, and White-wine Vinegar, and Sallad-Oil, and some White-pepper and Ginger, and make a Poultrice of it, and lay it to the Pulse of the Arm, and let it lie a Fortnight or three Weeks. If you will, lay it on just before the Fit comes.

*An easy but effectual Method to stop Bleeding in Wounds,
and check some other Hæmorrhages.*

Strew upon the Part the Powder of clear Rosin beaten very small.

For scrophulous Humours of Children, Eyes, (and other Parts.)

Take Figwort, and put 2 Handfuls of it to a Pottle of small Ale; of this give a quarter or half a Pint at a Dose. The Operation will be promoted by quenching seven or eight times in this Liquor a Gad of Steel, about eight or ten Inches long.

Against the Vertigo.

Take of Cyprus Roots 2 Ounces, of Aniseed half an Ounce; make of both a very fine Powder, and take as much as you can lay on a Sixpence, in a Spoonful of Wine, Beer or Ale, when you go to Bed. This Medicine continued for five Nights, (besides other Patients) cured a Woman, who for divers Years was troubled with a Vertigo, and had used all Sorts of other Remedies, prescribed to her by London Physicians, to little or no purpose.

An easy Medicine to cleanse the Womb, especially after Child-bearing.

Take a large white Onion of about 4 Ounces in Weight, (if you can get so big a one) and boil it in about a Pint of Water, with any thing fit to make a very thin Broth, till a third Part or more of the Liquor be consumed: Of this Broth, which may be made a little palatable with Nutmeg, &c. the Patient is to take fix or eight Ounces twice or thrice a Day.

For the Cholick, and divers other Distempers.

Take 4 or 5 Balls of fresh Stone-Horse Dung, and let them steep for about a quarter of an Hour (or less) in a Pint of White-wine, in a Vessel well stoppt, that the Liquor may be richly impregnated with the more volatile and subtil Parts of the Dung; strain this, and give of it from a quarter to half a Pint, or some Ounces more at a time, the Patient having a care not to take Cold after it.

A parable Medicine for the Stone.

Take of the Seed of Flixwood, and give of it about as much as will lie upon a Shilling, either whole or grossly bruised, in any convenient Vehicle.

To clear the Eyes, even from Films.

Take *Paracelsus's* Zebethum Occidentale, (*viz.* human Dung) of a good Colour and Consistence, dry it slowly till it be pulverable; then reduce it into an impalpable Powder, which is to be blown once, twice, or thrice a Day, as Occasion shall require, into the Patient's Eyes.

A good Medicine for a newly taken, tho' violent Cold.

Take about 4 Ounces of Spring-water, and in a convenient Vessel, put to it 3 Leaves of good Tussilago, (Coltsfoot) and a Pugil of Maiden-hair, and a Stick of Liquorice for Bigness and Length like the farthest Joint of the little Finger. Make the Water warm, and when it is ready to boil, put in the forementioned Ingredients, the Liquorice being first sliced and minced; cover the Pot well; let it boil for a few Walms, then take it off the Fire, and having presently strain'd it, let the Patient drink it hot like Tea, he being already in Bed. Do this three or four Nights successively, or till there be no need of the Medicine.

A good though uncommon Medicine for the Dropsy.

Take *Virginian* Snakeweed a sufficient Quantity, and having cut and sliced it very small, infuse it in a competent Quantity of good Sack, till the Liquor be very strongly impregnated with the Plant. Of this Infusion let the Patient take three, four, or five Spoonfuls at a time (or more, if the Case be urgent) when the Stomach is empty.

Another Medicine for the Dropsy.

Make an Infusion of Mechoacan in White-wine (an Ounce and half thin sliced to a Pint) having infused 24 Hours, and drank of every Morning for some Days, is a most admirable Thing; and if a little Mustard-seed be infused in it, it will be so much the better.

An often experienc'd Medicine for Blood-shot or inflamed Eyes.

Cut a new-laid Egg boil'd hard, into two Halfs, (with-
out

out taking out the Yolks) and apply one of these considerably warm, but not too hot, to the Part affected, and keep it on for some Hours (six or eight, if it need so long.) *Note well,* To the same Purpose you may apply, with good Effect, a Poultice made of rotten Apples, the Cold being first quite taken off.

To correct the Laxity of the Gums, and fasten the Teeth.

To a Pint of Red or Claret Wine, take about 2 Drams of Japan Earth; and having dissolved so much as you can, pour off the Clear, and let the Patient wash his Mouth therewith from time to time.

An uncommon but effectual Fomentation for Tumours, accompanied with sharp Humours.

To a Gallon of Spring-water put as much dry'd Sage as you judge will afford a Decoction strong enough of the Herb. Into this, when it first grows hot, cast about 2 Ounces or some Drams of Castile Soap, and let it dissolve there till your Decoction be compleated. With this and Stupes foment the Part for a good while together.

An often prov'd Remedy to bring away what is, or should not be left in the Womb of a Puerpera, though it were part of a dead Child.

With the Juice of Sheeps-sorrel, and some of the strong Infusion of the same Herb (unpress'd) in Water, and a sufficient Quantity of Sugar, make a Syrup; of which let the Patient take about a Spoonful, (a little more or less, as need may require) twice or thrice a Day.

To prevent the Fits of an Ague, or cure that Disease.

Take of the Scraping or Gratings of the Root of Angelica, and the Flowers of Antimony, of each half a Dram, choice Canary 3 Ounces. Infuse in a cold Place for one or two Days, and pour off the Clear for two Doses. It is a singular good Vomit for the Cure of Agues of all Sorts, being given in the Morning fasting, four or six Hours before the coming of the Fit; and if it be not a Quotidian Ague, then on the intermitting Day.

For the Cholick.

Orange Peels dry'd till one may grate them to Powder; and

and when they are pulverized, take about a Spoonful of the Powder at a time, mixt with a little white Sugar to sweeten it, in or before some Spoonfuls of any convenient Vehicle.

An approved Remedy for present Deafness.

Take of the Breast-Milk of a Woman that has had her first Male-Child some time before, and drop three or four Drops of it warm, as it comes from the Nipple, into the Part affected.

An external Remedy, almost specifick, for the Leprosy.

Take Pomatum 1 Ounce, Flower of Sulphur 1 Dram, Sal Prunellæ half an Ounce; and having mixt them very well together, from time to time anoint the Part affected therewith, as long as there is need.

For the Head-ach.

Take green Hemlock that is tender, and put it in your Socks, so that it may lie thinly between them and the Soles of your Feet; shift the Herbs once a Day.

For the Hiccough (even in Fevers.)

Give two or three preserv'd Damsons at a time.

An easy prepar'd, but useful, Drink for a beginning Scurvy.

To a Quart of small Beer, or small Ale, put over Night about a Handful of Scurvy-grass Leaves, and let the Patient drink this Liquor at Dinner, for his ordinary Drink, for six or eight Weeks together.

An excellent Remedy for an Inflammation in the Eyes.

Take a Pippin, (or other Apple) cut it into two Halfs, take out all the Core of each of them, fill up the Cavities with the tender Tops of common Wormwood; tie the Halfs together, and roast the Apple well. Then beat it and the Herb together to a kind of Poultrice, and apply it warm (but not hot) to the Part affected, and bind it thereon, letting it lie all Night; or, if you use it in the Day-time, for six or eight Hours.

A useful Drink for the King's Evil, and some Affections that have the like Cause to it.

Take a large Handful (or two little physical Handfuls)
of

of the Leaves of Ground-Ivy green, or (if the Season denies you them) well dry'd; wash off the Dust with Beer, not Water, and put the Herb into a Gallon of Ale-wort; when it is ripe for drinking, draw it out into Bottles, and let the Patient take a Draught of it twice or thrice a Day; or, if it be thought fit, it may be used at Meals.

Another Medicine for the King's Evil.

Give daily some Spoonfuls of the following Liquor: Take White-wine a Quart, Juice of Pellitory of the Wall a Pint, Spirit of Wine half a Pint, Sal Prunellæ an Ounce; mix and dissolve, then pour off the Clear, and sweeten with white Sugar. Dose six Spoonfuls Morning and Night.

An approved Remedy for the King's Evil.

Set a Quart of new Milk on the Fire till it just boils up; then take it off, and put into it 2 Spoonfuls of the best Honey, and stir it till it be dissolved: And then set it on the Fire again, and let it boil two or three Walms. Then divide it into four Parts, and drink one Part warm early in the Morning, another about Ten of the Clock, another about Four in the Afternoon, and the last a little before Bed-time. Do this daily for two or three Months, except you purge, which must be once a Week, taking (if a grown Man) three quarters of an Ounce of Caryocostinum dissolved in Posset-drink. Dress the Sores, if they run, with any drawing Sear-cloth, or a Plaister of *Burgundy Pitch*. The Medicine, tho' not very promising, is very famous by the many Cures done with it by a charitable Lady, of whose ingenious Chaplain I procured this.

An excellent Medicine to be used topically in Gleetings.

Take 4 Ounces of Spring-water, [or Plantane-water] and dissolve in it about 1 Scruple of the sympathetick Powder, or so much as will give it a sensible, yet but faint Vitriol-like Taste: And of this Mixture inject as much as is usual of a small Syringe every Morning and Evening, as long as need requires, directing the Patient to retain the injected Liquor as long as conveniently he can.

An approved Medicine in the Biting of a Viper.

Take of white Horehound, and apply the Plant well beaten into the Form of a Poultrice to the Part affected, and give the Patient a Spoonful or two of the Juice of the same Herb to drink: 'Tis also very good for the Jaundice.

The Cinnamon-Drink, good in Gripes and Fluxes, &c.

Take 2 Ounces of calcin'd Hartshorn, powder it, and boil it in 3 Pints of Spring-water till a Pint be wasted; then take it off the Fire, and infuse in it an Ounce and half of good Cinnamon, setting it upon Embers in a cover'd Vessel for about an Hour. Then sweeten it with Sugar to your Palate, and drink about a quarter of a Pint at a time. If taken for Prevention only, a fourth part of Cinnamon will serve the Turn.

Another Medicine for Gripes and Fluxes.

Take Tincture of Corn-Poppy Flowers made with common Spirit of Wine; of this you may give from a Spoonful to 2 Spoonfuls, in Spirit of Opium half an Ounce, mixt with Black-Cherry-water 4 Ounces. This gives Ease upon the Spot.

A good Medicine for the Suppression of the Menfes.

Give for three Mornings together, about the expected Time of the monthly Evacuation, a Dram, or a Dram and a half, or thereabouts, of the Galls and Livers of Eels dry'd and made into Powder.

An experienc'd Remedy to prevent Apoplectick Fits.

Make at the crossing of the Sutures an Issue, with Diapalma and Oil of Vitriol, and keep it open the ordinary Way.

To dry up, or correct the Humour that makes scrophulous Ulcers.

Take of the Bone of the Cuttle-fish, and having reduced it to an impalpable Powder, give about 1 Dram of it at a time in any convenient Vehicle.

For most Asthmatick Distempers.

Take of the Roots of Elecampane, thinly sliced, 1 Ounce;

Ounce; of the Leaves of Ground-Ivy, a good Handful. Boil these in 3 Pints of Spring-water to a Quart; then strain the Decoction, sweeten it with a little live Honey, and let the Patient take five, six, or seven Spoonfuls at a time. *N. B.* Remember the Efficacy of Saffron in the same Disease, as it is recommended by Mr. Ray, in his Catalogue of Plants.

Another Medicine for Asthmatick Distempers.

Take Juice of Hyssop, choice Honey, of each 2 Pounds; mix, boil, scum, and make a Syrup; of which let the Sick take 4 Spoonfuls or more, Morning, Noon, and Night.

For an Ague.

Take of the Bone called *Platella*, of the Knee of a dead Man, and having reduced it to fine Powder, give of it as much as will lie upon a Groat or a Six-pence for one Dose, in any proper Conserve, or fit Vehicle, at a convenient Time (before the cold Fit.)

A choice Medicine for a slight Stroke or Bruise of the Eye.

Take 2 Spoonfuls of Fennel-water, or of Betony-water, and drop into it three or four Drops (or five at most) of good clarify'd Honey: Shake them well together, and use them twice or thrice a Day. But you must have a care to make this Mixture fresh once in four, or at most in five Days, especially in Summer: For if it be longer kept, it will be apt to grow sour.

An experienc'd Medicine for want of Sleep, proceeding from great Heats in the Head.

Take the palest Carrots you can get, and scrape a sufficient Quantity of them to afford Scrapings enough to make a Cataplasm of about two Fingers or two Inches broad, and of the Thickness of a Half-Crown Piece of Silver, or thereabouts. Let the Patient apply this in a Piece of double Linnen to his Throat, so that it may reach to the jugular Vessels on each Side, when he goes to Bed, and let it lie on all Night; (for it will not easily grow dry) if the first Application do not prevail, 'tis to be apply'd the following Night; and so a third and fourth time, if need require.

A parable Medicine, that has cured very many, especially Children, and young Boys and Girls, of Convulsive Fits.

Take of the Powder (whether made by filing, rasping, or otherwise) of the found Skull of a dead Man, and give of it as much as will lie upon a Groat, made up into a Bolus with Conserve of Rosemary-flowers (or any other that is proper) to a young Boy or Girl: But in Persons more aged and strong, the Dose of the Powder must be augmented to double the Quantity. The Medicine must be given often, if Necessity requires it. If the Patient be a Child, it will be useful to apply to the Throat a kind of Necklace made of the Roots of Vervain cut into Beads.

An approved Medicine for the Bloody-Flux, being good also for Pleurifies.

Give 2 or 3 Scruples of Hare's Blood beaten to Powder for one Dose, to be taken in a Spoonful or two or three of Mint-water, or any other fit Vehicle.

A very often (tho' homely) experienced Remedy for Dysenterick and other Fluxes.

Take the fresh Dung of a Hog, (if you can whilst 'tis yet warm) and boil in a Porringer full of new Milk as much of it as may amount to the Bigness of a Walnut; and also an equal Quantity of fine Mutton Suet sliced very thin. When these are well incorporated with the Milk, strain them well thro' a clean Linnen; and if there be need, sweeten them a little with Loaf-Sugar. Let the Patient take this warm once or twice a Day.

A powerful Styptick to stench Blood, where it can be applied.

Take the fine Powder of Lapis Hæmatites, made by grinding, with an equal or double Weight of Sal Armoniac; and of this high-coloured Sublimate put a little upon the Orifices of the Vessel.

For a slight Redness of the Eyes.

Take of French Barley half an Ounce, and Damask Roses half an Handful: Boil them but very little in a Pint of Spring-water, and with this moisten the Part affected.

Another

Another Medicine for a slight Redness of the Eyes.

Take Frogs-Spawn-water a Pint, common Spirit of Wine 4 Ounces: Mix them; wash therewith five or six Times a Day; and at Bed-time apply over the fore Eyes a Cataplasim of a rotten Apple.

A famous Eye-water.

Take 2 or 3 Ounces of the Water of simple Pimpernel, distill'd in *Balneo*, and put this into a little Pot or Porringer of Rose-Copper; then put into it about the Bigness of a Hazel-nut, or a Filbert, of strong Quicklime. Cover the Pot, and let the Ingredients lie in it till the Liquor hath acquired a bluish Colour. Then very warily pour off the clear, and add to it as much live Honey, as will give a little, or but little Taste. Use it after the wonted Manner of such Waters; and if you find it too strong, dilute it a little with Water of the same Plant, or good Spring-water, which, for need, may be used from first to last, instead of the Water of Pimpernel.

A safe and useful Medicine to prevent Dryness, and some other Disaffections of the Eyes.

Take of choice Virgin-Honey 2 Spoonfuls, of Succory-water, or the distilled Water, of each 4 Spoonfuls; mix them, and in a very clean Vessel, over a gentle Fire, let them evaporate (taking off from time to time any Scum that may arise) till the Mixture be brought to the Consistence of a Syrup (or of Honey;) keep this in a Glass well stoppt, and make use of it by letting fall a Drop or two, or at most three of it at a time into the Eye.

A Medicine to prevent Running of the Eyes.

Take white Wine half a Pint, dissolve in it white Vitriol 2 Drams; filter or strain, and therein dissolve choice Honey 2 Ounces: With this fill the Eyes two or three times a Day. It is good against most Distempers of the Eyes.

A choice Medicine for the Cholick.

Take clean white Chalk, and having dried it with a gentle Heat, reduce it to fine Powder; wet this Powder with the express'd Juice of Camomile, and let it dry in the Air, without the Heat either of the Fire or of the

Sun. This done, wet it again with new Juice of Camomile, and let it dry the second time as before. Wet and dry it a third time, and if you please a fourth Time; and then reduce the dry Mass to fine Powder again. Of this Powder let the Patient take at a Time as much as will lie upon a Groat or Sixpence, in some Spoonfuls of Wine or other proper Vehicle.

An excellent Remedy to take off Films, and such like things from the Eyes.

Take choice Bole-Armoniac, and reduce it to very fine Powder; blow this gently into the Eye once, or at most twice a Day. But if the Patient be subject to, or fearful of any Swelling, Heat, or Disaffection in the Eyelids, incorporate the Powder with a little clarified Honey.

An excellent Fumigation for Pains in the Eyes, and over-great Dryness of them, and when one fears the Beginning of a Cataract.

Take of Fennel, Hyssop, Betony, Celandine, Carduus, of each half a Handful, or a Handful; of the Seeds of Linseed, Quinces, Fenugreek, Flea-wort, of each half a Dram; of French Barley 1 Ounce: Boil these in two Quarts of fair Water, and half a Pint of white Wine: Let the Patient hold his Head over the Fumes for about a Quarter of an Hour every Morning.

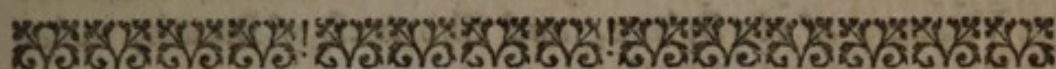
For a dry Inflammation.

Take of Betony, Hyssop, Rue, Wormwood, Vervain, also Sage-flowers and Rosemary-flowers, of each half a Handful; (to which may be usefully added, Cummin-seeds, Fennel-seeds, and Carduus-seeds, of each a Quarter of an Ounce) boil these a little in 2 or 3 Quarts of fair Water, and then let the Patient hold his Head for about a Quarter of an Hour over the Steam of this Decoction, making use of a Napkin to keep the Smoak from dissipating, and direct it to his Eyes. A while after he may put into them, if it be thought fit, a little clarified Honey.

A very often experienced Medicine for Cankers in the Mouth and elsewhere.

Take Flowers of Sulphur 1 Ounce, Roch Allum crude and finely pulverized half an Ounce; mix these very well together,

together, and incorporate them with as much good Honey as will bring the Mixture to the Consistence of a Liniment, to be apply'd from time to time to the Part affected.



Receipts in SURGERY, &c.

For an old Ach or Strain.

Take of *Lucatellus's* Balsam 1 Ounce, of Oil of Turpentine 1 Dram; incorporate them very well with a gentle Heat, and anoint the Part affected therewith, wearing on it a Piece of unwash'd Flannel, besmear'd with the same Ointment.

A Plaister preferred by an ancient Physician that often try'd it, to the common Soap-plaister.

Mix about a Dram of *Castile-soap* with 1 Ounce of *Diachylum*, and make thereof a thin Plaister to be worn upon the Part affected.

An excellent Plaister to strengthen the Stomach and Chest.

Take of Cinnamon, Nutmegs, Cloves, and Mace, of each a sufficient Quantity; powder them well, and strew some of the Powder all over the Bottom of a Deal Box of a convenient Length and Breadth, and fit it with a Cover to shut close; upon this Powder lay a Piece of clean Flannel well dry'd, and strew it over thinly with some of the same Powder; then lay on another Piece of the like Flannel of the same Dimensions with the former, and upon that likewise, if need be, a little more Powder. This done, shut the Box till the time of Use, and then take out one of the Pieces of Flannel, and having lightly dusted off the Powder, lay it on the Patient's Breast, Stomach, and Belly, and let it lie on there for some Days. When you perceive its Virtue begin to languish, you must substitute for it the other Piece of Flannel, and put the first in the Box to receive new Virtue, and so proceed alternately as long as you need the Medicine, adding now and then some fresh Powder, if Necessity requires. *Note,*

That each Piece of Flannel ought to be long and large enough to cover the Breast, and to reach from about the Paps to the Navel, or lower.

An useful Plaister for those that are troubled with the Vapours of the Spleen, and Shortness of Breath, when 'tis a nervous Affection.

Take two Parts of strain'd Galbanum, and one Part of Asa-foetida, and make thereof, according to Art, a Plaister of about the Bigness of the Palm of one's Hand, taking care to leave a broad Edge quite round, to prevent its sticking to one's Linnen, and putting a pretty large Piece of Cotton in the Middle, that the Gums may not touch the Navel; to which the Plaister is to be applied.

An excellent Plaister to discuss Tumours (even scrophulous) that may be resolved, and ripening those that it cannot dissipate.

Incorporate exactly with the *Emplastrum de Sapone*, about a fourth Part of *Balsamum Sulphuris Terebinthinati*, and use it as a Plaister for the above-mentioned Purposes. *N. B.* In want of this, you may employ *Diachylon cum gummis*, renewing it once in two or three Days.

A Plaister to prevent Corns.

Take yellow Bees-wax 4 Ounces, Verdigrease exactly powder'd and sifted 1 Ounce, the *Caput Mortuum* of the Scull of a Man 1 Dram. Incorporate them well with boiling them a little, and make thereof a Plaister according to Art.

An effectual Plaister for softening and loosening Corns.

Spread a Plaister of Gum *Ammoniacum*, (not too thick) without being dissolved in Vinegar, and applying it to the Part affected, let it lie on till it have sufficiently done the designed Work of Emollition.

An often try'd Pericarpium or Wrist-Plaister for Defluxions and Fumes of the Eyes.

Take Rue, Camomile, Hemlock, Wormwood, of each half a Handful, Bay-salt pulverized about 2 Spoonfuls, four Dough about an Ounce; mix all these together very diligently,

diligently, moistening them from time to time with Elder Vinegar, to a Consistence fit for *Pericarpia*; one of which is to be apply'd to the Wrist of that Side on which the Part affected is, and to be renewed if there be Occasion.

An excellent Ointment in the Gout.

Take *Barbadoes* Tar and Palm Oil, of each a like Quantity; melt them together in no more Fire than is needful to make them incorporate well; with this Mixture warm, the Part is to be anointed, and warily chafed.

An excellent Ointment for Burns and Scaldings.

Take of *Saccarum Saturni* half a Dram, of the sharpest Vinegar 4 Ounces; make a Solution of the former in the latter, and add to this Solution Drop by Drop, (often stirring or shaking them together) as much Oil of Elder as will serve to reduce the Mixture into the Form of a *Nutritum* or Ointment.

A powerful dissolving Ointment for Warts and divers Tumours.

Take *May* Butter, and having melted it in a moderate Heat, mix with it very diligently, but by little and little, as much Oil of Tartar *per deliq.* as will give it a sensible but not a considerably strong Taste.

To make the Flower of all Salve.

Take a Quarter of a Pound of Mutton-Suet, and a Quarter of a Pound of Bees-wax, melt them together over the Fire, then put in a Pound of Rosin, 2 Ounces of *Venice* Turpentine, an Ounce of Frankincense, and half an Ounce of Mastich; let it cool, and make it up for Use.

To make an excellent Salve for Chilblains.

Take half a Pound of Mutton-Suet, melt it and strain it, then put to it 2 Ounces and a half of *Burgundy* Pitch, and 2 Ounces of Rosin, let it cool, and make it up for Use.

A Salve for the King's Evil.

Take a Burdock Root, and a white Lilly Root; wash, dry, and scrape them; wrap them in brown Paper, and roast them in the Embers; when they are soft, take them out, and cut out the Burn or Hard, and beat them in a Mortar

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with Boar's Grease and Bean Flower; when 'tis almost enough, put in as much of the best Turpentine as will make it smell of it; then put it in a Pot for Use.

The Party must take inwardly two Spoonfuls of Lime-water in the Morning, and fast two Hours after it, and do the same at Four o'Clock in the Afternoon. If there be any Swelling of the Evil, they must bathe it with this Water a Quarter of an Hour together, a little warmed, and wet a Cloth and bind it on the Place; but if the Skin be broken, only wash it in the Water, and spread a thin Plaster of the Salve, and lay on it; shift it once a Day; if very bad, you must dress it twice a Day.

To make the Lime-water.

Take a Limestone as big as a Man's Head; it must be well burnt; put it into six Quarts of boiling Water, cover it close, but sometimes stir it; the next Day when 'tis settled pour off the clear Water, and keep in Bottles for Use.

A good Salve for sore Lips.

Take an Ounce of Bees-wax, put it into an Ounce of good Sallad Oil, melt it over the Fire, and colour it with Alkany Roots; when it has boiled, and is of a fine Red, strain it, and drop in three Pennyworth of Balsam of Peru; then pour it into the Bottoms of Tea-Cups, that it may come out in Cakes. This is also very good for sore Nipples.

To make the Black Salve.

Take a Pint of the best Sweet Oil, a Quarter of a Pound of Bees-wax, melt it in the Oil over a gentle Fire, then put in half a Pound of Red Lead, boil it till it be black, which will be in about a Quarter of an Hour, then put it in a Pail of cold Water, and take it out as soon as you can make it into Rolls for Use.

To make the famous White Salve, which being applied to the Stomach, cures the Pains and Weaknesses thereof; to the Belly, the Cholick; and to the Back, the Pains of the Kidnies.

Take of the best Sallad Oil 3 Pints, of White and Red Lead, of each a Pound; of Castile-soap 12 Ounces; incorporate them well together, and boil till the Mass is of a greyish

greyish Colour, then take it and make into Rolls, which will keep good a long time.

A Green Salve.

Take five Handfuls of Clown's All-heal, stamp it and put it in a Pot, and add to it 4 Ounces of Boar's Grease, half a Pint of Oil-olive, and Wax three Ounces sliced; boil it till the Juice is consumed, which is known when the Stuff doth not bubble at all; then strain it, and put it on the Fire again, adding two Ounces of *Venice* Turpentine; let it boil a little, and put it in Gallipots for Use. Melt a little in a Spoon, and if the Cut or Wound be deep, dip your Tents in it; if not, dip Lint and put on it, and defend the Place with a Leaden Plaister; dress it once a Day.

To make the Yellow Salve for a Dropsical Leg.

Take Rosin, Frankincense, Bees-wax, and Hog's Fat, of each an Ounce; boil them all together a very little while, then pour it into a Pot for Use.

To make a good Pile Ointment.

Take 2 Handfuls of Pile-wort, and 1 Handful of the Roots, and stamp them, then put to it a Handful of Hagtaber, a Pound of Adders Tongue; boil it up with a Pound of Lard, and strain it off as it boils.

The Bruise Ointment.

Take of Rosemary, brown Sage, Fennel, Camomile, Hyssop, Balm, Woodbine Leaves, Southernwood, Parsley, Wormwood, Self-heal, Rue, Elder Leaves, Clown's All-heal, Burdock Leaves, of each 1 Handful; put them into a Pot with very strong Beer, or Spirits enough to cover them well, and 2 Pounds of fresh Butter out of the Churn; cover it up with Paste, and bake it with Bread, and when 'tis baked, strain it out. When 'tis cold, scum off the Butter and melt it, and put it in a Gallipot for Use. The Liquor is very good to dip Flannels into, and bathe any green Bruise or Ache as hot as can be borne.

To make an excellent Ointment for Burns.

Take of Rue, Wormwood, Rosemary, Sage, Bay Leaves, of each a Handful, 2 Quarts of the best Oil, and
3 Pounds

3 Pounds of Mutton Suet, chop it with the Herbs, put it into a Glafs, and let it stand ten Days, then put it into a Skillet or Pipkin, and strain it off as it boils.

To make an Ointment which speedily cures the Itch.

Take an Handful of the Red or Yellow Dock Roots scrap'd clean, and cut into thin Slices, stamp them, and put them into half a Pound of fresh Butter or Hogs Lard; let them boil gently for almost an Hour, then take from the Fire, and press the Liquor out, and put to it a Spoonful of Black Pepper powder'd, and half as much Ginger; if you would have it more drying, put to it a Spoonful of Red Lead finely powder'd; anoint where it is sore twice a Day.

An Ointment for a scald Head.

Take 1 Pound of May Butter without Salt out of the Churn, a Pint of Ale not too stale, a good Handful of green Wormwood; let the Ale be hot, and put in the Butter to melt; shred the Wormwood, and let them boil together till it turns green; strain it, and when 'tis cold take the Ointment from the Dregs.

The Lord Chesterfield's excellent Powder to help Delivery.

Take of Cummin Seeds, Saffron, Grains of Paradise, Date-stones, and white Amber, of each equal Parts; reduce it into fine Powder, of which give a Scruple in Extremity, in a Draught of burnt Claret, or Mace Ale; to be repeated as there is Occasion.

An excellent Worm powder for Children.

Take of Worm-seeds, Sena, Anniseeds and Rue, of each an Ounce; Rhubarb half an Ounce; Savin 2 Drams; all these must be finely dry'd and powder'd, and sifted and mixed together; and give as much of it as will lie on half a Crown in Treacle three Mornings and three Evenings, at the Change of the Moon, and at the Full.

An Ointment to cause Hair to grow.

Take 2 Ounces of Boar's Grease, of the Ashes of burnt Bees, and the Ashes of Southernwood, the Juice of a white Lilly Root, Oil of Sweet Almonds, each 1 Dram, and 6 Drams of pure Musk; and, according to Art, make an Ointment of these; and the Day before the full Moon, shave

shave the Place, and anoint it every Day with this Ointment. It will cause Hair to grow where you will have it. Oil of Sweet Almonds, or Spirit of Vinegar, is very good to rub the Head with, if the Hair grows thin.

A good Sort of Gascoign Powder for Fevers, Small-Pox, or Surfeits.

Take prepar'd Crabs-eyes, Red Coral, White Amber very finely powder'd, of each half an Ounce, burnt Harts-horn half an Ounce, 1 Ounce of Pearls very finely powder'd, 1 Ounce of Oriental Bezoar, of the black Tops of Crabs-claws finely powder'd 4 Ounces; grind all these on a Marble Stone, till they cast a greenish Colour; then make it into Balls with Jelly made of *English* Vipers Skin, which may be made, and will jelly like Harts-horn.

A Powder that has restored Sight when almost lost.

Take of Betony, Celandine, Saxifrage, Eye-bright, Penny-royal and Levisticum, of each 1 Handful, of Anniseeds and Cinnamon, of each half an Ounce: take also of Grains of Paradise, Ginger, Hyssop, Parsley, Origany, Oſier of the Mountain, of each 1 Dram; Galengal and Sugar of each one Ounce: Make all into a fine Powder, and eat of it every Day with your Meat such a Quantity as you used to eat of Salt, and instead of Salt; Oſier you must have at the Physick Garden.

A Plaister to cure Corns.

Take 1 Ounce of yellow Bees-wax, half an Ounce of Verdigrease finely powder'd, the *Caput Mortuum* of a Man's Scull a Dram; incorporate them well by boiling them a little, and make a Plaister.

Dr. Hall's Plaister for an Ague.

Take 1 Penny-worth of black Soap, 1 Penny-worth of Gun-Powder, 1 Ounce of Tobacco Snuff and a Glas of Brandy; mix these in a Mortar very well together, spread Plaisters on Leather for the Wrists, and lay them on an Hour before you expect the Fit.

A strengthening Plaister for the Back.

Take half a Pint of Oil of Roses, 4 Ounces of white Lead finely powder'd; first put the Oil over the Fire, and
when

when 'tis a little warm, put into it the white Lead, and a Quarter of a Pound of Bees-wax cut very thin; keep it continually stirring till it is thoroughly incorporated, and looks blackish; then take it off the Fire, and as it cools put in a Dram of Camphire; of white Saunders and Myrrh powder'd, of each two Drams; of fine Bole and *Terra sigillata*, of each one Dram: Continue stirring it till it is quite cold, make it into Rolls, and use it as you have Occasion; for any Weakness, Wasting, or Pain in the Kidnies, it is of singular Use.

A Plaister for the Feet in a Fever.

Take of Briony Roots 1 Pound, Tops of Rue a Handful, black Soap 4 Ounces, and Bay Salt 2 Ounces; beat all these in a Mash, and out of this spread on a Cloth for both Feet, apply it warm, and sew Cloths over them, and let them lie twelve Hours; if there be Occasion, renew them three times.

An excellent Plaister, which being apply'd to the Nape of the Neck, prevents the Rheum from falling on the Eyes, or any Part of the Head.

Take of Gum Tragacanth, Mastich, Olibanum and Bole Armoniac, of each 3 Drams; Myrtle Seeds and Pomegranate Flowers, of each a Dram; Gum Elymi 3 Drams, *Burgundy Pitch* half a Pound, *Venice Turpentine* half an Ounce; melt the *Burgundy Pitch* and the Gum Elymi together, then put in the other Things being powder'd, and last of all the Turpentine; stir them well together, and make into Rolls; apply upon a Piece of Sheep's Leather to the Nape of the Neck.

A Powder for Convulsion Fits.

Take a Dram and half of single Piony-seed, of Mistletoe of the Oak 1 Dram, Pearl, white Amber, and Coral, all finely powder'd, of each half a Dram, Bezoar 2 Drams, and 5 Leaves of Gold; make all these up in a fine Powder, and give it in a Spoonful of black-Cherry-water, or if you please Hyfterical-water. You may give to a Child new born, to prevent Fits, as much as will lie on a Threepence, and likewise at each Change of the Moon; and to older People as much as they have Strength and Occasion.

A Plaister for an Ague.

Take right *Venice Turpentine*, and mix with it the Powder of white *Hellebore Roots*, till 'tis stiff enough to spread on Leather. It must be laid all over the Wrist and over the Ball of the Thumb six Hours before the Fit comes.

A Remedy for Corns.

Take *Ammoniacum* strained, *Emplastrum Diapalma*, of each an Ounce, *Arcanum Corallinum* half an Ounce, white Precipitate 2 Drams: Mix them well together, and apply it only over the Corn, being first cut as close as it conveniently can be.

An often try'd Remedy for Corns.

Take the Juice of *Housleek*, and mix it up with about equal Parts of the thick Barm or Yest that sticks to the Barrel, or to the Clay that stops it. Of these make a kind of Plaister, which being kept upon the Toe for a while, and then, if need be, renew'd, will make the Corn very soft, and easy to be drawn out and extirpated.

To wash Gloves.

Take the Yolk of an Egg and beat it, and egg the Gloves all over, and lay them on a Table, and with a hard Brush and Water rub them clean; then rinse them clean, and scrape white Lead in Water pretty thick, and dip the Gloves in; let them dry, and as they begin to dry, stretch and rub them till they be limber, dry and smooth; then gum them with Gum Dragon steeped in sweet Water, and let them dry on a Marble Stone. If you colour them, scrape some of the following Colours among the white Lead; the dark Colour is Umber; for Brick Colour, red Lead; for a Jessamy, yellow Oker; for Copper Colour, red Oker; and for Lemon Colour, Turmerick.

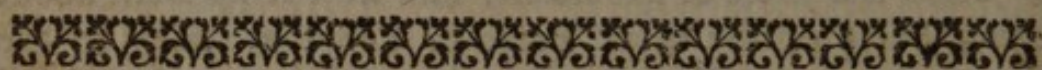
Paste for Hands.

Blanch and beat a Pound of bitter Almonds, and in the beating put in two handfuls of stoned Raisins, and beat them together till they are very fine; then take 3 or 4 Spoonfuls of Sack or Brandy, as much Ox-Gall, 3 or 4 Spoonfuls of brown Sugar, the Yolks of 3 Eggs; beat it well together, set it over the Fire, and give it two or three

three Boils ; when it is almost cold mix it with the Almonds, put it in Gallipots ; the next Day cover it close, and keep it cool, and it will be good 5 or 6 Months.

To make Pomatum.

Take almost a Dram of white Wax, two Drams of Sperma-Cete, one Ounce of Oil of bitter Almonds ; slice your Wax very thin, and put it in a Gallipot, and put the Pot in a Skillet of boiling Water ; when the Wax is melted, put in your Sperma-Cete, and just stir it together ; then put in the Oil of Almonds ; after that take it off the Fire, and out of the Skillet, and stir it till it is cold with a Bone Knife ; then beat it up in Rose-water till it is white ; keep it in Water, and change the Water once a Day.



Balsams, Conserves, and Syrups.

To make a simple but excellent Balsam to stench the Blood of fresh Wounds newly made, and to heal them speedily.

Take good *Venice Turpentine*, and in a Limbeck, or some other convenient Vessel, distil off a good Part of it with a very moderate Fire, till there remains a thick Substance, yet not like Colophony, but of a liquid and balsamick Consistence. What you have distill'd off set aside for other Uses, for the remaining Substance is what we now seek for, and is to be apply'd as a Balsam both *per se*, and with Plagets and other Helps.

Balsam of Tolu.

Take an Ounce of Balsam of Tolu, the newest you can get, and put it into a Quart of Spring-Water, and boil it to a Pint ; then pour it on a Quart of Wood Strawberries that are full ripe ; let it stand cover'd till it be cold ; mash the Strawberries while it is warm ; strain it, and put to it a Pound and half of double refined Sugar. Let it stand one Day, then boil it up to a thick Syrup in Bell-Metal or Silver. This is an excellent Remedy for Coughs and Shortness of Breath in Children.

A Water

A Water to take after taking Balsam of Tolu.

Take a Pint of Whites of Eggs beaten to a Froth, 5 Nutmegs bruised, two handfuls of dry'd Spear-Mint, 2 handfuls of unset Hyssop; add to these a Gallon of new Milk, and distil it off in a cold Still; you may draw off about 3 Pints. Take 6 Spoonfuls of this Water at a Time with Sugar-candy in it.

To make Lucatellus's Balsam to take inwardly.

Take a Quart of the purest Oil, and half a Pound of yellow Bees-wax, four Ounces of *Venice* Turpentine, six Ounces of liquid Storax, two Ounces of Oil Hipericon, two Ounces of natural Balsam, red Rose-water half a Pint, and as much Plantane-water, red Sanders six Penny-worth, Dragon's Blood six Penny-worth, Mummy six Penny-worth, and of Rosemary and Bays, of each half a Handful, and Sweet-marjoram half a Handful; put the Herbs, the Dragon's Blood, the Wax, and Mummy, into a Pipkin; then put the Oil, the Turpentine, the Oil Hipericon, the Storax, the Rose-water, the Plantane-water, and a Quart of Spring-water, and if you please, some *Irish* Slate, some Balm of *Gilead*, and some Sperma Cete into another Pipkin; set both the Pipkins over a soft Fire, and let them boil a quarter of an Hour; then take it off the Fire, and put in the natural Balsam and red Sanders; give them a Boil, and strain all in both Pipkins together into an earthen Pan. Let it stand till 'tis cold, then pour the Water from it and melt it again; stir it off the Fire till 'tis almost cold, then put it into Gallipots, and cover it with Paper and Leather.

The Yellow Balsam.

Take 8 Ounces of *Burgundy* Pitch, 3 Ounces and half of yellow Bees-wax sliced, one Pound of Deer's Suet, one Ounce of *Venice* Turpentine beaten up in Plantane-water, half a Pint of red Roses, a quarter of a Pint of Vinegar of Red Roses, 24 Cloves of Garlick, and of Salt-petre dried before the Fire half the Quantity of a Nutmeg; bruise the Garlick in a Stone Mortar, and set the Oil, Vinegar, and Garlick, in an earthen Pipkin over the Fire; let it boil gently half an Hour; then put in the Pitch and Wax, and when that is melted, put in the Suet, and one Ounce of Palm Oil; then let it boil a quarter

ter of an Hour longer ; then take it off the Fire, and put in the Turpentine and Salt-petre ; set it over the Fire again for a little while ; then take it off, and let it stand to cool, then pour it gently into your Gallipots ; be sure you put in no Dregs ; the Vinegar will fall to the Bottom ; tie the Gallipots down with Leather. 'Tis an excellent Salve for sore Legs, Boils, Whitlows, sore Breasts, and may safely be used to draw Corruption out of any Sore ; put a little of it on Lint, and put a Plaister of the black Salve over it.

To make Conserve of Hips.

Gather the Hips before they grow soft, cut off the Heads and Stalks, slit them in halves, and take out all the Seed and White that is in them very clean ; then put them in an Earthen Pan, and stir them every Day, else they will grow mouldy ; let them stand till they are soft enough to rub through a coarse Hair Sieve ; as the Pulp comes, take it off the Sieve ; they are a dry Berry, and will require pains to rub it through ; then add its Weight in Sugar, and mix it well together without boiling ; keep it in deep Gallipots for use.

A very good Way to make Conserve of Roses.

Make a strong Infusion of red Roses with red Rose-water, as much as you think will boil the Quantity you intend to make ; then take the fresh Buds of Roses, and clip off all the white and withered Leaves ; and boil these Buds in the infused Liquor, as soft as may be, till they are very tender, and as red as they were at first ; then take them out and weigh them, and put twice the Weight of double-refined Sugar, and boil it again with the Sugar, as fast as can be, till it jellies ; when you take it out, you may add either Amber, Pearl, Coral, Gold, or Spirit of Vitriol ; these last Additions are as well made when 'tis used, because 'tis good for many Distempers, and they may be suited to the Occasion.

To make Sugar of Roses.

Clip off all the Whites from the red Rose Buds, and dry the Red in the Sun ; and to one Ounce of that finely powder'd, you must have one Pound of Loaf-sugar ; wet the Sugar in Rose-water ; (but if in the Season, Juice of
Roses)

Roses) boil it to a Candy-height; then put in your Powder of Roses, and the Juice of Lemon; mix it well together; then pour it on a Pye-plate, and cut it into Lozenges, or what Form you please.

Syrup of Cherries.

Take two Quarts of the Juice of Cherries, clarify it by passing it through the straining Bag; put to it three Pounds of Sugar, boil it to the pearly Degree; when the Syrup is cold, put it up in Vials, and keep it for Use.

To make Syrup of any Flower.

Clip your Flowers, and take their Weight in Sugar; then take a high Gallipot, and put a Row of Flowers, and a strowing of Sugar, till the Pot is full; then put in two or three Spoonfuls of the same Syrup or still'd Water; tie a Cloth on the Top of the Pot, and put a Tile on that, and set your Gallipot in a Kettle of Water over a gentle Fire, and let it infuse till the Strength is out of the Flowers, which will be in four or five Hours; then strain it through a Flannel, and when 'tis cold, bottle it up.

Syrup of Barberries.

Pick the Barberries from the Stalks, boil them to a Pulp, strain it, then clarify the Juice, and boil it up to a Syrup with an equal Quantity, or somewhat more of refined Sugar.

Syrup of Marshmallows.

Take Marshmallow Roots 4 Ounces, Grass Roots, Asparagus Roots, Liquorice, stoned Raisins, of each half an Ounce; the Tops of Marshmallows, Pellitory, Pimpernel, Saxifrage, Plantane, Maiden-Hair white and black, of each an Handful; Red Sifers one Ounce; the four Greater and four Lesser Cold Seeds, of each 3 Drams; bruise all these, and boil them in three Quarts of Water till it comes to two; then put to it 4 Pounds of White Sugar till it comes to a Syrup. Put to every Pint the White of an Egg to clarify it.

To make Syrup of Saffron.

Take a Pint of the best Canary, and as much Balm-water, and half an Ounce of *English* Saffron, open and pull

pull the Saffron very well, and put it into the Liquor to infuse ; let it stand close cover'd (so as to be hot, but not boil) twelve Hours ; then strain it out as hot as you can, and add to it three Pounds of double-refined Sugar ; boil it till it is well incorporated ; and when 'tis cold bottle it, and take one Spoonful in a little Sack or small Cordial, as Occasion serves.

Syrup of Violets.

Beat a Pound of pickt Violets in a Mortar with a little Water, just enough to moisten them. In the mean time boil four Pounds of Sugar till it be pearled, take it off the Fire, and let the boiling cease ; then put in the Violets, mix all well together. Strain it into a Pan through a fine Cloth, and when it is cold, put it into Bottles.

To keep Fruit in Syrup to candy.

If you candy Orange or Lemon Peels, you must first rub them with Salt ; then cut in what Fashion you please, and keep them in Water two Days ; then boil them tender, shifting the Water you boil them in two or three Times ; you must have a Syrup ready, a Pint of Water to a Pound of Sugar ; scald your Peels in it till they look clear. Fruit is done the same Way, but not boil'd till you put them in your Syrup ; you must heat your Syrup once a Week, taking out your Fruit, and put them in again while the Syrup is hot ; they will keep all the Year.

Syrup of Quinces.

Grate Quinces, pass their Pulp through a Cloth to extract their Juice, set the Juice in the Sun to settle, or before the Fire, and by that means clarify it ; and for every eight Ounces of this Juice take two Pounds of Sugar, boil'd to a blown Degree. If the putting in the Juice of the Quinces should check the boiling too much, give the Syrup some Boilings till it becomes pearled, then take it off the Fire, and when it is cold, put it up into Bottles.

To make Syrup of Orange-peel.

To every Pint of the Water in which the Orange-peels were steep'd, put a Pound of Sugar ; boil it, and when it has boil'd a little, squeeze in some Juice of Lemon, and make it more or less sharp to your Taste ; filter the
Lemon

Lemon Juice thro' Cap-paper; as it boils scum it clear; and when boil'd enough to keep, take it off the Fire, and when cold bottle it. When your Orange-peels are dried on one side, turn the other, and so do till they are crisp; brush the Sugar from them, then take a Cloth dipp'd in warm Water, and wipe off all that remains of Sugar on the Rind side; then lay them on the Fire again, and in an Hour they will be dry enough to put into your Boxes to keep.

To candy any Sort of Fruit.

After you have preserved your Fruit, dip them suddenly into warm Water to take off the Syrup; then sift on them double-refin'd Sugar till they look white; then set them on a Sieve in a warm Oven, taking them out to turn two or three times; let them not be cold till they be dry, and they will look as clear as Diamonds. So keep them dry.

Syrup of Currants.

Pass the Juice of Currants through a straining Bag, mingle it with an equal Quantity of Sugar that has been boil'd till it has almost attained its cracked Quality, and the Syrup will be compleated.

A most admirable Balsam for outward or inward Sores, Fistula's, Ulcers, &c.

Take an equal Quantity of Linseed and Sallad Oil; to 3 Pints of this put one Pound of *Chio* Turpentine, well wash'd in Red Rose-water, half a Pound of Red Sanders, half an Ounce of Mastick, half an Ounce of Cochineal, half a Pound of good yellow Bees-wax, one Pint of Spirit of Sack; these must simmer over a slow Fire, till all are incorporated; then keep it close stop't for your Use. Half this Quantity will last many Years.

To make the so much admired Liquid Balsam.

Take Balsam of Peru 1 Ounce, Storax Calamita 2 Ounces, Benjamin impregnated with Sweet Almonds, 3 Ounces; Aloes Cicatrina, purest Frankincense, Myrrh the choicest, Roots of Angelica, and Flowers of St. John's Wort, of each half an Ounce; Spirits of Wine 1 Pint. Let your Drugs be well beat in a Mortar, and then put them

them into a Quart Bottle; pour in the Spirits of Wine, shake it well together, and stop it close; set it in the Sun all the Dog-Days; often shake it, and take it in every Night. At the End of the Dog-Days strain it through a fine Linnen Cloth, put it into small Bottles, and keep it for Use. You may make it any other Time of the Year, setting your Bottle in the Chimney-Corner where a constant Fire is kept, and let it stand so as to receive a constant moderate Heat all Day, but often shake it: thus let it stand six Weeks, and at the Expiration thereof strain and bottle as above. Always apply it cold; and when you use any, take care to stop the Bottle immediately to prevent the Spirits evaporating. You may take it internally in a small Glass of Rum, Wine, or warm Broth, taking a little of the same you took it in after it to wash it down; or drop it on Loaf-Sugar, and drink a small Glass of Rum or Wine after it.

The Use.

There is no Cut of Iron [if not mortal] but it will cure in a little time, by applying with a Feather, Lint or Injection, (without Tent or Plaster;) anoint a fine Linnen Cloth with the same, and lay it over the Wound, and wet the Cloth with warm Red-wine when you take it off, otherwise it will be apt to make the Wound bleed afresh. If you have dressed a Wound with any other Medicine, you must first wash such Wound well with warm Red-wine, and then anoint it with this Balsam, or inject it, and it will cure it, but not so soon as if no other Medicine had been before apply'd.

It is good in the following Distempers:

Cholick, Spotted Fever, Looseness, Bloody Flux, Pain in the Stomach. Drop 15 Drops, or more, to 30, (according to the Strength of the Patient) in a Glass of Rum or Wine, and take it: If it does not remove the Pain in 12 Minutes, take another Dose, and that will do if it is a Wind Cholick.

Hemorrhoids. Anoint them going to Bed.

Small Pox pitting. Anoint them as soon as they come out, going to Bed.

Wound or Nail in a Horse's Foot. Drop 3 or 4 Drops into the Wound, and stop the Hoof with Dung.

Ulcers, Cankers, Cancers, Swellings, Fistula's in all Parts, *Corruptions*: By *Uction*.

Bites of Mad Dogs, or other venomous Beasts: By *Uction*; and take every Morning and Evening a Dose inwardly of 20 or 30 Drops, for three or four Days together.

Burns or Scalds: Anoint them, and lay a clean Linnen Cloth over.

A most excellent Balsam for any Green Wound of what Nature soever.

Take Oil of *St. John's Wort*, and *Venice Turpentine*, of each a like Quantity; set them over the Fire in a gentle Heat, half an Hour or less, that they may incorporate. Then put them up, and keep it for Use, as one of the best of Balsams.

An excellent Way of Washing to save Soap, and whiten Cloaths.

Take a Butter-tub, or one of that Size, and with a Gimlet bore Holes in it about half-way; then put into your Tub some clean Straw, and over that about a Peck of Wood-ashes; then fill it with cold Water, and set it into another Vessel to receive the Water as it runs out of the Holes of the Tub: If 'tis too strong a Lye, add to it some warm Water, and then wash your Linnen in it slightly, soaping the Cloaths before you wash them; two Pounds of Soap will go as far as six Pounds, and make the Cloaths whiter and cleaner, when you by Experience have got the right Way. If 'tis too strong for the Hands, make it weaker with Water.

To take Mildew out of Linnen.

Take Soap and rub it on very well; then scrape Chalk very fine, and rub that in well, and lay it on the Grasse, and as it dries wet it a little, and at once or twice doing it will come out.



T H E
Complete Family-Piece.

C H A P. II.

Containing a great Number of Receipts in Cookery, Pastry, and Confectionary ; with a complete Bill of Fare for every Month throughout the Year, and Instructions for placing the Dishes on a Table.

A Crawfish Soup.

Cleanse your Crawfish, and boil them in Water, Salt and Spice ; pull off their Feet and Tails, and fry them : break the rest of them in a Stone Mortar, season them with savoury Spice and an Onion, hard Eggs, grated Bread and Sweet Herbs boiled in strong Broth ; strain it, then put to it scalded chopt Parsley and *French Rolls*, then put them therein with a few dried Mushrooms ; garnish the Dish with sliced Lemon, and the Feet and Tails of the Crawfish. A Lobster Soup is done the same Way.

A Lobster or Crawfish Soup.

Take Whiteings, Flounders and Grigs, and put them in a Gallon of Water, with Pepper, Salt, Cloves, Mace, a Bunch of Sweet Herbs, a little Onion, and boil them to pieces, and strain them out of the Liquor ; then take a

large Carp, and cut off the Fish of one Side of it, and put some Eel to it, and make forced Meat of it, and lay it on the Carp as before ; dredge grated Bread over it, and Butter a Dish well, and put it in an Oven and bake it ; then take an Hundred of Crawfish, brake all the Shells of the Claws and Tail, and take out the Meat as whole as you can ; then brake all the Shells small, and the Spawn of a Lobster, and put them to the Soop, and if you please some Gravy ; then give them a boil together, and strain the Liquor out into another Saucepan, with the Tops of *French* Rolls dried and beat and sifted, and give it a boil up to thicken ; then brown some Butter, and put in your Tails and Claws of your *Crawfish*, and some of your forced Meat made into Balls, and put your baked Carp into the Middle of the Dish, and pour your Soop on boiling Hot, and your Lobster or *Crawfish* in it ; garnish your Dish with Lemon and scalded Greens.

Melot Soop.

Take 1 Pound of Melot and steep it one Hour in good strong Broth ; then set it on a gentle Fire to simmer ; season with Salt and Mace, then put in 2 Pigeons and a Quart of good Gravy ; stowe it two Hours, make a Rim of Paste round the Edges, and lay some Melot stowed round with some Slices of *French* Bread.

A Fast-Day Soop.

Take Spinnage, Sorrel, Shervil and Lettuce, and chop them a little ; then brown some Butter, and put in your Herbs, keep them stirring that they do not burn ; then have boiling Water over the Fire, and put to it a very little Pepper, some Salt, a whole Onion stuck with Cloves, and a *French* Roll cut in Slices and dried very hard, and some Pistachia Kernels blanched and shred Fine, and let all boil together, then beat up the Yolks of eight Eggs with a little White Wine and the Juice of a Lemon, and mix it with your Broth, and Toast a whole *French* Roll, and put in the Middle of your Dish, and pour your Soop over it ; garnish your Dish with ten or twelve poached Eggs and scalded Spinnage.

A very good Peas Soop.

Put 3 or 4 Pound of lean coarse Beef, with 3 Pints of Peas,

Peas, into 2 Gallons of Water ; let it boil till the Meat is all to Rags ; and half an Hour before you strain it out, put in 2 or 3 Anchovies ; then strain it from the Husks and Meat, and put into the Saucepan as much as you want for that Meal, with an Onion stuck with Cloves, a Race of Ginger bruised, a little Faggot of Thyme, Savory, and Parsley, and a little Pepper ; let it boil thus near half an Hour : Stir in a Piece of Butter, and fry some forc'd-meat Balls, Bacon, and *French* Bread cut in Dice, with Spinage boil'd green, to put to it in the Dish.

To make Forc'd-Meat.

Take Part of a Leg of Mutton, Veal or Beef, and pick off the Skins and Fat, and to every Pound of Meat put two Pounds of Beef Suit ; shred them together very fine, then season it with Pepper, Salt, Cloves, Mace, Nutmeg and Sage ; then put all into a Stone Mortar, and to every two Pounds of Meat put half a Pint of Oysters and 6 Eggs well beaten, then mix them all together, and beat it very well ; then keep it in an Earthen Pot for your Use ; put a little Flour on the Top, and when you roll them up Flour your Hands.

A very good Soup or Pottage.

Take several Knuckles of Mutton, a Knuckle of Veal, a Shin of Beef, and put to these 12 Quarts of Water, cover the Pot close, and set it on the Fire ; let it not boil too fast ; scum it well, and let it stand on the Fire twenty four Hours ; then strain it through a Colander, and when 'tis cold take off the Fat, and set it on the Fire again, and season it with Salt, a few Cloves, Pepper, a Blade of Mace, a Nutmeg quartered, a Bunch of Sweet Herbs, and a Pint of Gravy ; let all these boil up for half an Hour, and then strain it ; put Spinage, Sorrel, green Peas, Asparagus, or Artichoke Bottoms, according to the Time of the Year ; then thicken it up with the Yolks of 3 or 4 Eggs ; have in Readiness some Sheep's Tongues, Coxcombs, and Sweetbreads, sliced thin and fried, and put them in, and some Mushrooms, and *French* Bread dried and cut into little Bits, some forc'd-meat Balls, and some very thin Slices of Bacon ; make all these very hot, and garnish the Dish with Colworts and Spinage scalded green.

To make Peas Pottage.

Take a Quart of White Peas, a Piece of Neck of Beef, and 4 Quarts of fair Water, and boil them till they are all to Pieces, then strain them through a Colander, then take a handful or two of Spinage, a Top or two of young Coleworts, and a very small Leek; shred the Herbs a little, and put them into a Frying-pan or Stew-pan, with three quarters of a Pound of fresh Butter, but the Butter must be very hot before you put in your Herbs; let them fry a little while, then put in your Liquor, and 2 or 3 Anchovies with Salt and Pepper to your Taste, rub a Sprig of Mint in small, and let all boil together till you think it is thick enough; then have in Readiness some forced Meat, and make three or forescore Balls about the bigness of large Peas, fry them brown, and put them in the Dish you serve it in, and fry some thin slices of Bacon, put some in the Dish and some on the Brim of the Dish, with scalded Spinage; fry some Toasts after the Balls, brown and hard, and brake them into the Dish: then pour your Pottage over all, and serve to the Table.

Green Peas Soup.

Take half a Bushel of the youngest Peas, divide the great from the small; boil the smallest in 2 Quarts of Water, and the biggest in 1 Quart; when they are well boiled, bruise the biggest, and when the thin is drained from it, boil the thick in as much cold Water as will cover it; then rub away the Skins, and take a little Spinage, Mint, Sorrel, Lettice and Parsley, and a good Quantity of Marygolds; wash, shred and boil these in half a Pound of Butter, and drain the small Peas; save the Water, and mingle all together, and a spoonful of Pepper whole; then melt a Quarter of a Pound of Butter, and shake a little Flour into it, and let it boil; put the Liquor to the Butter, and mingle all well together, and let them boil up; so serve it with dry'd Bread.

To make Asparagus Soup.

Take twelve Pounds of lean Beef, cut in slices; then put a quarter of a Pound of Butter in a Stew-pan over the Fire, and put your Beef in; let it boil up quick till it begins to brown; then put in a Pint of brown Ale, and

a gallon of Water, and cover it close, and let it stew gently for an Hour and half; put in what Spice you like in the stewing, and strain out the Liquor, and scum off all the Fat; then put in some Vermicelly, and some Sallery wash'd and cut small, half a hundred of Asparagus cut small, and Palates boiled tender and cut; put all these in, and let them boil gently till tender. Just as 'tis going up, fry a handful of Spinage in Butter, and throw in a *French Roll*.

Sorrel Soop with Eggs.

Your Stock must be made with a Knuckle of Veal and a Neck of Mutton, well skim'd and clean; put in a Faggot of Herbs; season with Pepper, Salt, Cloves and Mace, and when it is well boiled and tender, strain it off; then let it settle a little, and skim all the Fat off; then take your Sorrel and chop it, but not small, and pass it in brown Butter; put in your Broth, and some slices of *French Bread*; stove in the Middle a Fowl, or a Piece of a Neck of Mutton; then garnish your Dish with slices of fry'd Bread and some stew'd Sorrel, and poach 6 Eggs, and lay round the Dish, or in your Soop; so serve away hot.

To make Gravy Soop.

Take a Leg of Beef and a Piece of the Neck, and boil it till you have all the Goodness out of it; then strain it from the Meat; then take half a Pound of fresh Butter, and put it in a Stewpan and brown it; then put in an Onion stuck with Cloves, some Endive, Sallery, and Spinage, and your strong Broth, and season it to your Palate with Salt, Pepper, and Spices; and let it boil together; and put in Chips of *French Bread* dried by the Fire; and serve it up with a *French Roll* toasted in the Middle.

Another Gravy Soop.

Take a Leg of Beef, and boil it down with some Salt, a bundle of Sweet Herbs, an Onion, a few Cloves, a bit of Nutmeg, boil three Gallons of Water to one; then take two or three Pounds of lean Beef cut in thin slices; then put in your Stewpan a Piece of Butter as big as an Egg, and flour it, and let the Pan be hot, and shake it till the Butter be brown; then lay your Beef in your Pan over a quick Fire, cover it close, give it a turn now and

then, and strain in your strong Broth with an Anchovy or two, a handful of Spinage and Endive boiled green, and drained and shred gross; then have Pallates ready boiled and cut in Pieces, and Toasts fryed and cut like Dice, and forc'd-meat Ball fried: Take out the fried Beef, and put all the rest together with a little Pepper, and let it boil a quarter of an Hour, and serve it up with an Knuckle of Veal, or a Fowl boiled, in the Middle.

A good White Soop with poached Eggs.

Your Stock must be with Veal and Chicken, then beat half a Pound of Almonds in a Mortar very fine, with the Breast of a Fowl; then put in some White Broth, and strain it off; then stove it gently, and poach 8 Eggs and lay in your Soop with a *French Roll* in the Middle, filled with minc'd Chicken or Veal; so serve it hot.

To make Tea Caudle.

Make a Quart of strong Green Tea, and pour it out into a Skillet, and set it over the Fire; then beat the Yolks of four Eggs, and mix with them a Pint of white Wine, a grated Nutmeg, Sugar to your Taste, and put altogether, stir it over the Fire till 'tis very hot, then drink in China Dishes as Caudle.

To make fine Plumb-Porridge.

Take a Leg and Shin of Beef to 10 Gallons of Water, boil it very tender, and when the Broth is strong, strain it out, wipe the Pot, and put in the Broth again; slice 6 Penny Loaves thin, cutting off the Top and Bottom; put some of the Liquor to it, cover it up, and let it stand a Quarter of an Hour, and then put it in your Pot, let it boil a Quarter of an Hour, then put in 5 Pounds of Currants; let them boil a little, and put in 5 Pounds of Raisons, and 2 Pounds of Prunes, and let them boil till they swell; then put in 3 Quarters of an Ounce of Mace, half an Ounce of Cloves, 2 Nutmegs, all of them beat fine and mix it with a little Liquor cold, and put them in a very little while, and take off the Pot, and put in 3 Pounds of Sugar, a little Salt, a Quart of Sack, and a Quart of Claret, the Juice of 2 or 3 Lemons; you may thicken with Sagoe instead of Bread, if you please; pour them into earthen Pans, and keep them for Use.

To keep Green Peas till Christmas.

Shell what quantity you please of young Peas ; put them in the Pot when the Water boils ; let them have four or five Walms ; then first pour them into a Colander, and then spread a Cloth upon the Table, and put them on that, and dry them well in it : Have Bottles ready dry'd, and fill them to the Necks, and pour over them melted Mutton-fat, and cork them down very close, that no Air come to them : Set them in your Cellar, and when you use them, put them into boiling Water, with a spoonful of fine Sugar, and a good piece of Butter ; and when they are enough, drain and Butter them.

To Dry and Salt a Ham of Bacon.

Take *English* Bay-salt, and put it in a Vessel of Water fuitable to the Quantity of Hams you do ; make your Pickle strong enough to bear an Egg with your Bay-salt ; then boil and scum it very well ; then let the Pickle be thoroughly cold, and put into it so much Red Saunders as will make it of the Colour of Claret ; then let your Pickle stand three Days before you put your Hams into it. The Hams must lye in the Pickle three Weeks ; then carefully dry them where Wood is burnt.

To Dry Tongues.

Take to every two Ounces of Salt Petre a pint of Petre Salt, and rub it well, after it is finely beaten, over your Tongue, and then beat a Pint of Bay-salt, and rub that on over it ; and when it has lain 9 or 10 Days, hang it in Wood Smoak to dry. Do a Hog's Head this Way. For a Ham of Pork or Mutton have a Quart of Bay-salt, half a Pound of Petre Salt, a Quarter of a Pound of Salt Petre, a Quarter of a Pound of brown Sugar, all beaten very fine, mixed together and rubbed well over it, let it lie a Fortnight ; turn it often, and then hang it up a Day to drain, and dry it in Wood Smoke.

To Salt Hams or Tongues.

Take 3 or 4 Gallons of Water, put to it 4 Pounds of Bay Salt, 4 Pounds of White Salt, a Pound of Petre Salt, a Quarter of a Pound of Salt Petre, 2 Ounces of Prunella Salt, and a Pound of brown Sugar, let it boil a Quarter o

an Hour, scum it well; and when it is cold sever it from the Bottom into the Vessel you keep it in.

Let Hams lie in this Pickle 4 or 5 Weeks.

A Clod of *Dutch* Beef as long.

Tongues a Fortnight.

Collard Beef 8 or 10 Days.

Dry them in a Stove, or with Wood in a Chimney.

To dry Mutton to cut out in Shivers as Dutch Beef.

Take a middling Leg of Mutton, then take half a Pound of brown Sugar, and rub it hard all over your Mutton, and let it lie 24 Hours; then take an Ounce and half of Salt Petre, and mix it with a Pound of common Salt, and rub that all over the Mutton every other Day till 'tis all on, and let it lie 9 Days longer, keep the Place free from Brine, then hang it up to dry 3 Days, then Smoke it in a Chimney where Wood is burnt; the Fire must not be too hot; a Fortnight will dry it: Boil it like other Hams, and when 'tis cold cut it out in Shivers like *Dutch* Beef.

To dry a Leg of Mutton like Pork.

Take a large Leg of Mutton, and beat it down Flat-ish with a Cleaver to make it like *Westphalia* Ham; then take Six Pennyworth of Salt Petre, and beat it fine, and rub it all over your Mutton, and let it lie all Night, then make a Pickle with Bay Salt and Pump Water strong enough to bear an Egg, and put your Mutton into it, and let it lie 10 Days, then take it out, and hang it in a Chimney where Wood is burnt, till 'tis thorough dry, which it will be in about 3 Weeks. Boil it with Hay, till 'tis very tender; do it in cool Weather, or it will not keep well.

To Stew Cod.

Cut your Cod in thin Slices, and lay them one by one in the Bottom of a Dish, put in a Pint of White Wine, half a Pound of Butter, some Oysters and their Liquor, 2 or 3 Blades of Mace, a few Crumbs of Bread, some Pepper and Salt, and let it Stew till 'tis enough; garnish the Dish with Lemon.

To make strong Broth to keep for Use.

Take 12 Quarts of Water, 2 Knuckles of Veal, a Leg or 2 Shins of Beef, 2 Pair of Calf's Feet, a Chicken, a Rabbet,

Rabbet, 2 Onions, Cloves, Mace, Pepper, Salt, a Bunch of Sweet Herbs ; cover it close, and let it boil till six Quarts are consumed ; strain it out, and keep it for Use.

To make an Oatmeal Sack Poffet.

Take a Pint of Milk, and mix in it two Spoonfuls of Flour of Oatmeal, and one of Sugar, put in a blade of Mace, and let it boil till the Rawness of the Oatmeal is gone off : In the mean time have in readiness three Spoonfuls of Sack, and three of Ale, and two of Sugar, set them over the Fire till scalding hot ; then put them to the Milk, give one stir, and let it stand on the Fire a minute or two, and pour it in your Bason ; cover your Bason with a Pye-plate, and let it stand a little to settle.

Gravy to keep for Use.

Take a Piece of coarse Beef, cover it with Water ; when it has boil'd some time, take out the Meat, beat it very well, and cut it in Pieces to let out the Gravy ; then put it in again, with a Bunch of Sweet Herbs, an Onion stuck with Cloves, a little Salt, and some whole Pepper ; let it stew, but not boil ; when 'tis of a brown Colour, 'tis enough ; take it up, put it in an Earthen Pot, and let it stand to cool ; when 'tis cold scum off the Fat ; it will keep a Week, unless the Weather be very hot. If for brown Fricasay, put some Butter in your Frying pan, and shake in a little Flour as it boils, and put in some Gravy, with a Glass of Claret, and shake up the Fricasay in it : If for a White Fricasay, then melt your Butter in the Gravy, with a little White Wine, a Spoonful or 2 of Cream, and the Yolks of Eggs.

To make Catchup of Mushrooms.

Take a Stewpan full of the large flat Mushrooms, and the Tips of those you wipe for Pickling ; set it on a slow Fire, with a Handful of Salt ; they will make a great deal of Liquor, which you must strain, and put to it a Quarter of a Pound of Shallots, 2 Cloves of Garlick, some Pepper, Ginger, Cloves, Mace and a Bay Leaf ; boil, and scum it very well ; when 'tis quite cold, bottle and stop it very close.

English Ketchup.

Take a wide mouth'd Bottle, put therein a Pint of the best white Wine Vinegar ; then put in 10 or 12 Cloves of Eschalot, pealed and just bruised ; then take a Quarter of a Pint of the best Langoon white Wine ; boil it a little, and put to it 12 or 14 Anchovies wash'd and shred, and dissolve them in the Wine, and when cold, put them in the Bottle ; then take a Quarter of a Pint more of white Wine, and put in it Mace, Ginger sliced, a few Cloves, a Spoonful of whole Pepper just bruised ; let them boil all a little ; when near cold, slice in almost a whole Nutmeg, and some Lemon-peel, and likewise put in 2 or 3 Spoonfuls of Horse-radish ; then stop it close, and for a Week shake it once or twice a Day ; then use it ; 'tis good to put into Fish-sauce, or any savoury Dish of Meat ; you may add to it the clear Liquor that comes from Mushrooms.

To make a Florendine of Veal.

Take the Kidney of a Loin of Veal, Fat and all, and mince it very fine ; then chop a few Herbs, and put to it, and add a few Currants ; season it with Cloves, Mace, Nutmeg, and a little Salt ; and put in some Yolks of Eggs, and a Handful of grated Bread, a Pippin or two chopt, ome candied Lemon-peel minced small, some Sack, Sugar, and Orange-flower-water. Put a Sheet of Puff-paste at the Bottom of your Dish ; put this in, cover it with another ; close it up, and when 'tis baked, scrape Sugar on it ; and serve it hot.

Fish Sauce to keep the whole Year.

Take 24 Anchovies, chop them Bones and all, put to 10 Shallots, a Handful of scrap'd Horse-radish 4 Blades of Mace, 1 Quart of Rhenish Wine, or white Wine, 1 Pint of Water, 1 Lemon cut in Slices, half a Pint of Anchovy Liquor, 1 Pint of Claret, 12 Cloves, 12 Pepper Corns ; boil them together till it comes to a Quart ; then strain it off into a Bottle, and two Spoonfuls will be sufficient to a Pound of melted Butter.

A pretty Sauce for Woodcock, or any Wild Fowl.

Take a Quarter of a Pint of Claret, and as much Water, some grated Bread, 2 or 3 Heads of Rocambole, or Shallot,

Shallot, a little whole Pepper, Mace, and slic'd Nutmeg and Salt; let this stew very well over the Fire, then beat it up with Butter, and put it under the Wild-fowl, which being under roasted, will afford Gravy to mix with this Sauce.

Sauce for a Woodcock.

Take a very little Claret, some good Gravy, a Blade of Mace, some whole Pepper and Eschalot; let these stew a little, then thicken it up with Butter; roast the Guts in the Woodcock, and let them run on Sippets, or a Toast of white Bread, and lay it under your Woodcock, and pour the Sauce in the Dish.

To stew Cucumbers.

Pare 12 Cucumbers, and slice them as for Eating, and put them to drain, and then lay them in a coarse Cloth, till they are dry; Flour them, and fry them brown in Butter; then put to them some Gravy, a little Claret, some Pepper, Cloves and Mace, and let them stew a little; then roll a bit of Butter in Flour, and toss them up; put them under Mutton or Lamb roasted.

To fry Cucumbers for Mutton Sauce.

You must brown some Butter in a Pan, and cut the Cucumbers in thin Slices; drain them from the Water, then fling them into the Pan, and when they are fry'd brown, put in a little Pepper and Salt, a bit of an Onion and Gravy, and let them stew together, and squeeze in some Juice of Lemon; shake them well, and put them under your Mutton.

A Made Dish.

Take half a Pound of Almonds, blanch and beat them very fine; put to them a little Rose or Orange-flower-water in the beating; then take a Quart of sweet thick Cream, and boil it with whole Cinnamon, and Mace, and quartered Dates; sweeten your Cream with Sugar to your Taste, and mix it with your Almonds, and stir it well together, and strain it out through a Sieve. Let your Cream cool, and thicken it with the Yolks of six Eggs; then garnish the deep Dish, and lay Paste at the Bottom, and then put in sliced Artichoke-Bottoms, being first boiled, and upon that a Layer of Marrow, sliced Citron, and candied Orange; so do till your Dish is near full; then pour in your

your Cream, so bake it without a Lid; when 'tis baked, scrape Sugar on it, and serve it up hot. Half an Hour will bake it.

A general Sauce for all Sorts of Fish.

To boil your Fish, take one Quart of white Wine, or a Pint of white Wine Vinegar, 3 or 4 Quarts of Water, a Bunch of Sweet Herbs, and a good Handful of Salt. Let it boil a Quarter of an Hour before the Fish be put in; and to make Sauce, take a few Cloves and Mace, Anchovies, and half a Pint of white Wine; or you may otherwise melt your Butter with a little Water and the Juice of Lemon, with some Nutmeg, Horse-radish, and Lemon-peel, an Onion and 2 Drops of Spirit of Salt; a Pint of stew'd Oysters, and a little whole Pepper among the Butter: Let not the Onion or Horse-radish be put into the Dish of Fish with the Sauce.

To pot Salmon.

Scale and Chine your Salmon down the Back, and dry it well, and cut it as near to the Shape of your Pot as you can; 2 Nutmegs, near an Ounce of Cloves and Mace, half an Ounce of white Pepper, about an Ounce of Salt; take out all the Bones, and cut off the Joll below the Fins; cut off the Tail; season the Scaley Side first, and lay that at the Bottom of the Pot; then rub the Seasoning on the other Side; cover it with a Dish, and let it stand all Night; it must be put double, and the Scale Side Top and Bottom; put Butter on the Bottom and Top; cover the Pot with some stiff coarse Paste; three Hours if it is a large Fish, if not two will bake it. When it comes out of the Oven let it stand half an Hour; then uncover it and raise it up at one End that the Gravy may run out; then put a Trencher and a Weight on it, to press out the Gravy; melt the Butter that came from it, but let no Gravy be in it; let the Butter boil up, and add more Butter to it, if their be Occasion scum it, and fill the Pot with the clear Butter; when 'tis cold, Paper it up.

To Fricassee a Pig.

Half roast your Pig; then take it up, and take off the Coat, and pull the Meat in Stakes from the Bones, and put it in a Stew pan, with some strong Broth, some white
Wine

Wine, a little Vinegar, an Onion stuck with Cloves, some Mace, a Bunch of Sweet Herbs, and some Salt and Lemon-peel; when 'tis almost done, take out the Onion, Herbs and Lemon-peel, and put in some Mushrooms, and thicken it with Cream and Eggs. The Head must be roasted whole, and set it in the Middle, and the Fricassee round it. Garnish with Lemon.

To keep Smelts in Jelley.

Take Smelts alive, if you can get them, chuse out the firmest without Spawn; set them a boiling in a Gallon of Water, a pint of white Wine Vinegar, two Handfuls of Salt, and a Bunch of Sweet Herbs, and Lemon-peel; let them boil 3 or 4 Walms, and take them up before they break. The Jelley make thus: Take a Quart of the Liquor, and a Quart of Vinegar, and a Quart of white Wine, 1 Ounce of Ising-glass, some Cloves, Mace, slice Ginger, whole Pepper, and Salt; boil these over a gentle Fire, till a third Part be consumed, and the Ising-glass be melted; then set it by till almost cold: Lay your Smelts in a China Plate, one by one; then pour it on your Smelts; set it in a cool Place; it will Jelley by next Day.

To make a Pulpatoon of Pigeons.

Take Mushrooms, Palates, Oysters, Sweet Breads, and fry them in Butter; then put all these into a strong Gravy, give them a Heat over the Fire, and thicken up with an Egg and a bit of Butter; then half roast 6 or 8 Pigeons, and lay them in a Crust of forced Meat as follows: Scrape a Pound of Veal, and 2 Pounds of Marrow, and beat it together in a Stone Mortar, after 'tis shred very fine; then season it with Salt, Pepper, Spice, and put in hard Eggs, Anchovies and Oysters; beat all together and make the Lid and Sides of your Pye of it; First lay a thin Crust into your Pattipan; then put on your forc'd Meat; then lay an exceeding thin Crust over them; then put in your Pigeons and other Ingredients, with a little Butter on the Top. Bake it two Hours.

To make Salop.

Take a Quart of Water, and let it boil a Quarter of an Hour; then put in a Quarter of an Ounce of Salop finely Powdered, and let it boil half an Hour longer, stirring it all the while; then season it with white Wine, and Juice

of Lemons, and sweeten it to your Taste; drink it in China Cups as Chocolate; tis a great Sweetner of the Blood.

Boil Sagoe till 'tis tender and jellies, a spoonful and half to a quart of Water; then season it as you do your Salop, and drink it in Chocolate-Dishes; or if you please, leave out the Wine and Lemon, and put in a Pint of thick Cream and a stick of Cinnamon, and thicken it up with two or three Eggs.

To scald Fruit for present Use.

Put your Fruit into boiling Water, as much as will almost cover them, set them over a slow Fire, keep it in a scald till tender, turning the Fruit where the Water does not cover; when tender, lay a Paper close on it; let it stand till cold; to a Pound of Fruit put half a Pound of Sugar; let it boil, but not fast, till it looks clear; all Fruit done whole but Pippins, and they in Halves, with Orange or Lemon Peel and Juice of Lemon; cut your Peel very thin, like Threads, and strew them on your Pippins.

To boil Garden-Things green.

You must be sure the Water boils, when you put in your Peas, Greens, French-beans, or Asparagus; when they are in, make it boil very fast again; you need not cover them, but watch them, and may be assur'd they are enough when they begin to sink to the Bottom, provided they have boil'd all the time: Take them out as soon as they sink, or they immediately change Colour.

Savoury Balls.

Scrape Part of a Leg of Veal or Lamb very fine, mince as much Beef-suet very small with a little lean Bacon, Sweet Herbs, a Shallot or 2, and an Anchovy. Beat these in a Mortar till they are a fine Paste, season it with Savoury Spice, and make it up into little Balls.

Another Way.

Take Marrow, Beef-suet and the Flesh of Fowls the same Quantity; 6 or 8 Oysters, lean Bacon, Sweet Herbs and Savoury Spices; pound it, and make it into little Balls.

Sorrel with Eggs.

Your Sorrel must be quick boil'd and well strained; then poach

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poach 3 Eggs soft, and 3 hard; butter your Sorrel well, fry some Sippets, and lay three poach'd Eggs and three whole hard Eggs betwixt, and stick Sippets all over the Top, and garnish with slic'd Orange and curl'd Bacon or Ham fry'd.

A Fricassee of Ox Palates.

Make the Gravy thus: Take 2 Pounds of Beef, cut it in little Bits, and put it in a Sauce-pan, with a Quart of Water, some Salt, some whole Pepper, an Onion, an Eschalot or two, 2 or 3 Anchovies, a Bit of Horse-Radish, let all these stew till 'tis a strong Gravy; then strain it out, and set it by; then have 10 or 12 Ox-Palates, boil them till they are tender, and peel them, and cut them in square Pieces; then fley and draw 2 or 3 Chickens, and cut them between every Joint, and season them with a little Nutmeg, Salt, and shred Thyme, and put them in a Pan, and fry them with Butter; when they are half fried, then put in half your Gravy, and all your Palates, and let them st-w together, and put the rest of your Gravy into a Sauce-pan, and when it boils, thicken it up with the Yolks of 3 or 4 Eggs beaten with a Glasse of white Wine and a Piece of Butter, and 3 or 4 Spoonfuls of thick Cream; then pour all into your Pan, shake it well together, and dish it up. Garnish with Pickled Grapes.

A Fricassee of Eggs.

Boil your Eggs hard, and take out a good many of the Yolks whole, then cut the rest in Quarters, Yolks and Whites together. Set on some Gravy, with a little shred Thyme and Parsley in it; give it a Boil or two, then put in your Eggs, with a little grated Nutmeg; shake it up with a Bit of Butter, till it be as thick as another Fricassee; then fry Artichoke Bottoms in thin Slices, and serve it up. Garnish with Eggs shred small.

To make Flummery Caudle.

Take a Pint of fine Oat-meal, and put to it two Quarts of fair Water; let it stand all Night, in the Morning stir it, and strain it into a Skillet, with 3 or 4 blades of Mace and a Nutmeg quartered: set it on the Fire, and keep it stirring, and let it boil a quarter of an Hour; if it is too thick, put in more Water, and let it boil longer; then add a Pint of Rhenish or white Wine; three Spoonfuls of Orange-

Orange-flower-water, the Juice of two Lemons and one Orange, a bit of Butter, and as much fine Sugar as will sweeten it; let all these have a walm, and thicken it with the Yolks of 2 or 3 Eggs. Drink it hot for a Breakfast.

A Sack Poffet without Eggs.

Take a Quart of Cream or new Milk, and grate 3 Naples Biskets in it, and let them boil in the Cream; grate some Nutmeg in it, and sweeten it to your Taste; let it stand a little to cool, and then put half a Pint of Sack a little warm in your Bason, and pour your Cream to it, holding it up high in the Pouring; let it stand a little, and serve it.

To make white Leach.

Take half a Pound of Almonds, blanch and beat them with Rose-water and a little Milk; then strain it out, and put to it a Piece of Isinglass, and let it boil on a Chafing-dish of Coals half an Hour; then strain it into a Bason and sweeten it, and put a grain of Musk in it, and let it boil a little longer, and put to it 2 or 3 Drops of Oil of Mace or Cinamon, and keep it till 'tis cold: Eat it with Wine or Cream.

Spinage with Eggs.

Boil your Spinage well and green, and squeeze it dry, and chop it fine; then put in some good Gravy and melted Butter, with a little Cream, Pepper, Salt, and Nutmeg; then poach 6 Eggs and lay over your Spinage, fry some Sippets in Butter, and stick all round the Sides; squeeze one Orange, so serve it hot.

To make white Wine Cream.

Take a Quart of Cream, set it on the Fire, and stir it till 'tis Blood warm; then boil a Pint of white Wine with Sugar till it is a Syrup: So mingle the Wine and Cream together; put it in a China Bason, and when 'tis cold serve it up.

To make Skuets.

Take fine long and slender Skewers; then cut Veal Sweet Breads into Pieces like Dice, and some fine Bacon into thin square Bits; so season them with forc'd Meat, and then spit them on the Skewers, a Bit of Sweet Bread, and a Bit of Bacon, till all is on; roast them, and lay them round a Frigasy of Sheeps Tongues. *A*

A brown Fricasfy.

Take Lamb or Rabbet cut into small Pieces ; grate on it a little Nutmeg or Lemon-peel, fry it quick and brown with Butter, then have some strong Broth, in which put your Morels and Mushrooms, a few Cockscombs boil'd tender, and Artichoke Bottoms, a little Walnut Liquor, and a Bay Leaf; then roll a Bit of Butter in Flour, shake it well, and serve it up. You may squeeze an Orange or Lemon over it.

A fine Side Dish.

Take Veal, Chicken or Rabbet, with as much Marrow or Beef Suet, as Meat, with a little Thyme, Lemon-peel, Marjoram, two Anchovies washed and boned ; a little Pepper, Salt, Mace, and Cloves ; bruise the Yolks of hard Eggs, some Oysters or Mushrooms ; mix all these together, and chop them, and beat them in a Mortar very fine ; then spread the Caul of a Breast of Veal on a Table, and lay a layer of this and a layer of middling Bacon, cut in thin small Pieces, and roll it up hard in the Caul ; roast or bake it as you like. Cut it into thin Slices, and lay it in your Dish, with a rich Gravy Sauce.

To make a Jelly Posset.

Take 20 Eggs, leave out half the Whites and beat them very well ; put them into the Bason you serve it in, with near a Pint of Sack and a little strong Ale ; sweeten it to your Taste, and set it over a Charcoal Fire, keep it stirring all the while ; then have in Readiness a Quart of Milk or Cream boiled with a little Nutmeg and Cinamon, and when your Sack and Eggs is hot enough to scald your Lips, put the Milk to it boiling hot ; then take it off the Fire and cover it up half an Hour ; strew Sugar on the Brim of the Dish, and serve it to the Table.

Endive Regoo'd.

Take 6 Heads of Endive and tie them close, and set them first off ; then take the white Part and tie it up close ; thicken some good Gravy, and put in your Endive, and stove it gently and tender ; then squeeze in a Lemon, and serve away hot : You may put it under some Fowls.

A Leg of Mutton A-la-Daube.

Lard your Meat with Bacon through, but slant-way ; half roast it ; take it off the Spit, and put it in a small Pot as will boil it ; two Quarts of strong Broth, a Pint of white Wine, some Vinegar, whole Spice, Bay-leaves, green Onions, Savoury, Sweet-marjoram ; when 'tis stew'd enough, make Sauce of some of the Liquor, Mushrooms, Lemon cut like Dice, 2 or 3 Anchovies, thicken it with browned Butter. Garnish with Lemon.

A Ragoo of Oysters.

Put into your Stew-pan a Quarter of a Pound of Butter ; let it boil : then take a Quart of Oysters, strain them from their Liquor, and put them to the Butter ; let them stew with a Bit of Eschalot shred very fine, and some grated Nutmeg, and a little Salt ; then beat the Yolks of 3 or 4 Eggs, with the Oyster Liquor, and half a Pound of Butter, and shake all very well together till 'tis thick, and serve it up with Sippets, and garnish with sliced Lemon.

A Sack Posset without Cream or Eggs.

Take half a Pound of *Jordan* Almonds, lay them all Night in Water, blanch and beat them in a Stone-Mortar very fine, with a Pint of Orange-flower-water, or fair Water, a quart and half of Sugar, a two-penny Loaf of Bread grated : So let it boil till 'tis thick, continually stirring it, then warm half a Pint of Sack, and put to it, stir it well together, and put a little Nutmeg and Cinnamon in it.

Good Sauce for boil'd Rabbits, instead of Onions.

Boil the Livers and shred them very small, as also 2 Eggs not boil'd too hard, a large Spoonful of grated white Bread ; have ready some strong Broth of Beef and Sweet Herbs ; to a little of that add 2 Spoonfuls of white Wine, and 1 of Vinegar, a little Salt, and some Butter ; stir all in, and take Care the Butter do not oil ; shred your Eggs very small.

To mumble Rabbits and Chickens.

Put into the Bellies of your Rabbits, or Chickens some Parsley, an Onion, and the Liver ; set it over the Fire in a Stew-pan with as much Water as will cover them, with

a little Salt ; when they are half boiled take them out, and shred the Parsley, Liver, and Onion, and tear the Flesh from the Bones of the Rabbits in small Stakes, and put it into the Stew-pan again with a very little of the Liquor it was boiled in. and a Pint of white Wine, and some Gravy, and half a Pound or more of Butter, and some grated Nutmeg ; when 'tis enough, shake in a little Flour, and thicken it up with Butter ; serve it on Sippets.

To make a Posset with Ale : King William's Posset.

Take a Quart of Cream, and mix it with a Pint of Ale, then beat the Yolks of ten Eggs, and the Whites of four ; when they are all well beaten, put them to the Cream and Ale, sweeten it to your Taste, and slice some Nutmeg in it : set it over the Fire, and keep it stirring all the while, and when 'tis thick, and before it boils, take it off, and pour it into the Bason you serve it in to the Table.

Cabbage forc'd whole.

You must parboil a large white Cabbage, then take it out and cool it ; when it is cold, cut out the Heart of it as big as your Fist, and fill it up with good Force-meat made of Sweetbreads, Marrow, Eggs, Crums of Bread, Pepper, Salt, and Nutmeg, Thyme and Parsley ; make it up altogether, and force your Cabbage ; stove it well in good Gravy one Hour, and send it whole to Table ; thicken your Sauce and pour all over, and garnish with Slices of Ham or Bacon broil'd.

A Fricassee of Great Plaice or Flounders.

Run your Knife all along upon the Bone on the Back-side of your Plaice, then raise the Flesh on both Sides from the Head to the Tail, and take out the Bone clear ; then cut your Plaice in six Collops, dry it very well from the Water, sprinkle it with Salt, and Flour it well, and fry it in a very hot Pan of Beef-dripping, so that it may be crisp ; take it out of the Pan and keep it warm before the Fire ; then make clean the Pan, and put into it Oysters and their Liquor, some white Wine, and the Meat out of the Shell of a Crab or two. Mince half the Oysters, some grated Nutmeg and three Anchovies. Let all these stew up together ; then put in half a Pound of Butter, and

and put in your Plaice, and toss them well together, and Dish them on Sippets, and pour the Sauce over them. Garnish the Dish with Yolks of hard Eggs minced, and sliced Lemon. After this Manner do Salmon or any firm Fish.

To make Ribbon Jelley.

Take out the great Bones of four Calf's Feet, and put the Feet into a Pot with ten Quarts of Water, three Ounces of Hart's-horn, three Ounces of Ising-glass, a Nutmeg quartered, four blades of Mace; then boil this till it comes to two Quarts, and strain it through a fine Flannel Bag; let it stand 24 Hours; then scrape off all the Fat from the Top very clean; then heat it, and put to it the whites of six Eggs beaten to froth; boil it a little, and strain it again through a Flannel Bag; then run the Jelley into little high Glasses; run every Colour as thick as your Finger; one Colour must be thorough cold before you put another on, and that you run on must not be Blood warm for fear it mixes together; you must Colour Red with Cochineel, Green with Spinage, Yellow with Saffron, Blue with Syrup of Violets, White with thick Cream, and sometimes the Jelley by itself.

To stew Mushrooms.

Take some strong Broth, and season it with a Bunch of sweet Herbs, some Spice, and Anchovies, and set it over the Fire till 'tis hot; then put in your Mushrooms, and just let them boil up; then take some Yolks of Eggs, with a little minced Thyme and Parsley, and some grated Nutmeg, and stir it over the Fire till 'tis thick. Serve it up with sliced Lemon.

Stewed Red Cabbage.

You must cut your Cabbage very small and fine, and stow it with Gravy and Sausages, and a Piece of Ham; season it with Pepper, and Salt; before you send it away, put in a little Elder Vinegar, and mix it well together, which will turn it of a redish Colour; so serve away hot.

To stew Carp.

Scale and gut your Carp, and wash the Blood out of their Bellies with Vinegar; then Flour them well, and fry them in Butter till they are thorough hot, then put them
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into your Stew-pan, with a Pint of Claret, two Anchovies, an Onion stuck with 3 or 4 Cloves, 2 or 3 blades of Mace, a bunch of sweet Herbs, and a Pound of fresh Butter; put them over a soft Fire, three Quarters of an Hour will do them; then take your Fish up, and put them in the Dish you serve them in; and if your Sauce is not thick enough, boil it a little longer; then Strain it over your Carp. This is a very good way to stew Eels, only cut them in Pieces, and not fry them. Garnish with Horse Redish and Lemon.

To make a Snow Poffet.

Take a Quart of new Milk, and boil it with a stick of Cinamon and quartered Nutmeg; when the Milk is boiled, take out the Spice, and beat the Yolks of sixteen Eggs very well, and by degrees mix them in the Milk till 'tis thick; then beat the Whites of the sixteen Eggs with a little Sack and Sugar into a Snow; then take the Bason you design to serve it up in, and put in it a Pint of Sack; sweeten it to your Taste; set it over the Fire, and let one take the Milk, and another the Whites of Eggs, and so pour them together into the Sack in the Bason; keep it stirring all the while 'tis over the Fire; when 'tis thorough warm, take it off, cover it up, and let it stand a little before you use it.

To make a very good Barley-Gruel.

Of 3 Ounces of Pearl Barley make a Quart of Barley-water; shift it once or twice, if 'tis not White; put to it 4 Ounces of Currants clean pick'd and wash'd; when they are plump'd, pour the Gruel out to cool a little, and beat up the Yolks of 3 Eggs and put into it, with half a Pint of white Wine, and half a Pint of new thick Cream, the Peel of a Lemon, and as much Sugar as you like; stir it gently over the Fire, till 'tis as thick as Cream. 'Tis a pretty wholesome Spoon-meat for Suppers.

To force Cucumbers.

First pare them and core out the Seed; then force them with light Force-meat, and stove them in good Broth or Gravy, and when tender cut two in Slices, and the other send whole; squeeze in a Lemon, and serve away hot.

To make a New-Market Cheese to cut at two Years old.

Any Morning in *September*, take 20 Quarts of new Milk warm from the Cow, and colour it with Marigolds; when this is done, and the Milk not cold, get ready a Quart of Cream, and a Quart of fair Water, which must be kept stirring over the Fire till 'tis scalding hot, then stir it well into the Milk and Runnet, as you do other Cheese; when 'tis come, lay Cheese-cloths over it, and settle it with your Hands; the more Hands the better; as the Whey rises, take it away, and when 'tis clean gone put the Curd into your Fat, breaking it as little as you can; then put it in the Press, and press it gently an Hour; take it out again, and cut it in thin slices, and lay them singly on a Cloth and wipe them dry; then put it in a Tub, and break it with your Hands as small as you can, and mix with it a good Handful of Salt, and a Quart of cold Cream; put it in the Fat, and lay a pound Weight on it till next Day; then press and order it as others.

To make Rice Cream.

Take 3 Spoonfuls of the Flour of Rice, as much Sugar, the Yolks of 2 Eggs, 2 Spoonfuls of Sack, or Rose or Orange-flower-water; mix all these together, and put them to a Pint of Cream, stir it over the Fire till 'tis thick then pour it into China Dishes.

To make Almond Butter.

Take a Pound of the best *Jordan* Almonds, blanched in cold Water, and as you blanch them, throw them into fair Water; then beat them in a Marble Mortar very fine, with some Rose or Orange-flower-water, to keep them from oiling; then take a Pound of Butter out of the Churn before 'tis Salted, but it must be very well washed; and mix it with your Almonds, with near a Pound of double refin'd Sugar beaten and sifted; when 'tis very well mix'd, set it by to cool; when you are going to use it, put it into a Colander, and pass it through with the back of a Spoon into the Dish you serve it in. Hold your Hand high, and let it be heaped up.

A good Way to make Butter.

As soon as you have milk'd, strain your Milk into a Pot,

Pot, and stir it often for half an Hour ; then put it in your Pans or Trays , when 'tis creamed, skim it exceeding clean from the Milk, and put your Cream into an earthen Pot, and if you do not churn immediately for Butter, shift your Cream once in 12 Hours into another clean scalded Pot, and if you find any Milk at the Bottom of the Pot, put it away ; and when you have churned, wash your Butter in three or four Waters, and then salt it as you will have it, and beat it well, but not wash it after 'tis salted ; let it stand in a Wedge, if it be to pot, till the next Morning, and beat it again, and make your Layers the thickness of three Fingers, and then strew a little Salt on it, and so do till the Pot is full.

To make blanch'd Cream.

Take a Quart of the thickest sweet Cream you can get, season it with fine Sugar and Orange-flower-water ; then boil it ; then beat the Whites of 20 Eggs with a little cold Cream, take out the Treddles, and when the Cream is on the Fire and boils, pour in your Eggs, stirring it very well till it comes to a thick Curd ; then take it up and pass it through a Hair Sieve ; then beat it very well with a Spoon till its cold, and put it in Dishes for Use.

Oatmeal Caudle.

Take 2 Quarts of Ale, and 1 of stale Beer, and 2 Quarts of Water ; mix them altogether, and add to it 2 Handfuls of Pot-Oatmeal, 12 Cloves, 5 or 6 blades of Mace, and a Nutmeg quartered or bruised ; set it over the Fire, and let it boil half an Hour, stirring it all the while ; then strain it out through a Sieve, and put in near a Pound of fine Sugar, and a bit of Lemon-peel ; pour it into a Pan and cover it close, that it may not scum ; warm it as you use it.

Lemon Cream.

Take 5 large Lemons, and squeeze out the Juice, and the Whites of 6 Eggs well beaten, 10 Ounces of Double-refin'd Sugar beaten very fine, and 20 Spoonfuls of Spring-water ; mix all together and strain it through a Jelly-bag ; set it over a gentle Fire, scum it very well, when 'tis as hot as you can bear your Finger in it, take it off, and pour it into Glasses ; put shreds of Lemon-peel into some of the Glasses.

To make the Pope's Posset.

Blanch and beat 3 Quarters of a Pound of Almonds so fine, that they will spread between your Fingers like Butter, put in Water as you beat them to keep them from oiling; then take a Pint of Sack or Sherry, and sweeten it very well with Double-refin'd Sugar, make it boiling hot, and at the same time put half a Pint of Water to your Almonds, and make them boil; then take both off the Fire, and mix them very well together with a Spoon, serve it in a China Dish.

A fine Caudle.

Take a Pint of Milk, turn it with Sack; then strain it, and when 'tis cold, put it in a Skillet with Mace, Nutmeg, and some white Bread sliced; let all these boil, and then beat the Yolks of 4 or 5 Eggs, the Whites of 2, and thicken your Caudle, stirring it all one Way for fear it curdle; let it warm together, then take it off and sweeten it to your Taste.

To make Barley Cream.

Take a small quantity of Pearl-Barley, and boil it in Milk and Water till 'tis tender; then strain the Liquor from it, and put your Barley into a Quart of Cream, and let it boil a little; then take the Whites of 5 Eggs, and the Yolk of 1 beaten with a spoonful of fine Flour, and two spoonfuls of Orange-flower-water, then take the Cream off the Fire, and mix the Eggs in by degrees, and set it over the Fire again to thicken; sweeten it to your Taste; pour it into Basons, and when 'tis cold serve it up.

To make Sagoe.

Put an Ounce of Sagoe to a Pint of Water, set it over the Fire, and stir it carefully till 'tis thick; season it with three Spoonfuls of Sack or white Wine, a Bit of Lemon Peel, and the Juice of a Lemon. Sweeten it to your Taste.

To make Steeple Cream.

Take five Ounces of Hart's horn, and 2 Ounces of Ivory, and put them into a Stone-bottle, and fill it up with fair Water to the Neck, and put in a small quantity of Gum-arabick, and Gum-dragant; then tie up the Bottle very close, and set it into a Pot of Water with Hay

at the Bottom, let it boil six Hours ; then take it out and let it stand an Hour before you open it, lest it fly in your Face ; then strain it in, and it will be a strong Jelly ; then take a Pound of blanch'd Almonds, and beat them very fine, and mix it with a Pint of thick Cream, and let it stand a little : then strain it out, and mix it with a Pound of Jelly ; set it over the Fire till 'tis scalding hot, sweeten it to your Taste with Double-refin'd Sugar ; then take it off, and put in a little Amber, and pour it out into small high Gallipots like a Sugar-loaf at Top ; when 'tis cold turn them out, and lay whipt Cream about them in Heaps.

To make whipt Cream.

Take a Quart of thick Cream, and the Whites of 8 Eggs beaten with half a Pint of Sack ; mix it together, and sweeten it to your Taste with double-refin'd Sugar : You may perfume it, if you please with some Musk or Ambergrease tied in a Rag, and steep'd a little in the Cream ; whip it up with a Whisk, and a Bit of Lemon Peel tied in the Middle of the Whisk ; take the Froth with a Spoon, and lay it in your Glasses or Basons.

To make a Slip-coat Cheese.

Take new Milk and Runnet, quite cold, and when 'tis come, break it as little as you can in putting it into the Cheese-fat, and let it stand and whey itself for some time ; then cover it and set about two pound Weight on it, and when it will hold together, turn it out of that Cheese-fat, and keep it turning upon clean Cheese-fats for two or three Days, till it has done wetting, then lay it on sharp pointed Dock-leaves till 'tis ripe : Shift the Leaves often.

To make Ratafia Cream.

Take six large Laurel-leaves, and boil them in a Quart of thick Cream ; when 'tis boiled throw away the Leaves, and beat the Yolks of five Eggs with a little cold Cream, and Sugar to your Taste ; then thicken your Cream with your Eggs, and set it over the Fire again, but let it not boil ; keep it stirring all the while, and pour it into China Dishes ; when 'tis cold 'tis fit for use.

Sack Cream.

Take a Quart of thick Cream and set it over the Fire.
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and when it boils take it off; and put a Piece of Lemon Peel in it, and sweeten it very well; then take the China Bason you serve it in, and put into the Bason the Juice of half a Lemon, and 9 Spoonfuls of Sack; then stir in the Cream into the Bason by a Spoonful at a time, till all the Cream is in, when 'tis little more than blood warm; set it by till the next Day, serve it with Waters round it.

To make Orange Cream.

Take a Pint of the Juice of Sevil Oranges, put to it the Yolks of 6 Eggs, the Whites of 4; beat the Eggs very well, and strain them and the Juice together; add to it a Pound of double-refin'd Sugar beaten and sifted; set all these together on a soft Fire, and put the Peel of half an Orange into it, keep it stirring all the while, and when 'tis almost ready to boil, take out the Orange Peel, and pour out the Cream into Glasses or China Dishes.

To make Lemon Syllabubs.

Take a Quart of Cream, half a Pound of Sugar, a Pint of white Wine, the Juice of 2 or 3 Lemons, the Peel of one grated; mix all these, and put them in an earthen Pot, and Milk it up as fast as you can till it is thick; then pour it into your Glasses, and let them stand 5 or 6 Hours: You may make them over Night.

Gooseberry Cream.

Take 2 Quarts of Gooseberries, put to them as much Water as will cover them; let them boil all to mash, then rub them through a Sieve with a Spoon; to a Quart of the Pulp, you must have six Eggs well beaten, and when the Pulp is hot, put in an Ounce of fresh Butter, sweeten it to your Taste, and put in your Eggs, and stir them over a gentle Fire till they grow thick; then set it by, and when 'tis almost cold, put into it 2 Spoonfuls of Juice of Spinage, and a Spoonful of Orange-flower-water or Sack: stir it well together, and put it in your Basons; when 'tis cold serve it to the Table.

Some love the Gooseberries only mashed, not pulped through a Sieve, and put the Butter, and Eggs, and Sugar as the other, but no Juice of Spinage.

To make a Chedder-Cheese.

Take the new Milk of 12 Cows in the Morning, and the Evening Cream of 12 Cows, and put to it 3 Spoonfuls of Runnet; and when 'tis come, break it and whey it and when 'tis well wheyed, break it again, work into the Curd 3 Pounds of fresh Butter, and put it in your Press, and turn it in the Press very often for an Hour or more, and change the Cloths, and wash them every time you change them; you may put wet Cloths at first to them, but towards the last put 2 or 3 fine dry Cloths to them; let it lie 30 or 40 Hours in the Press, according to the thickness of the Cheese: Then take it out, wash it in Whey, and lay it in a dry Cloth till 'tis dry; then lay it on our Shelf, and turn it often.

To make Almond Cream.

Take a Quart of Cream, boil it with Nutmeg, Mace, and a bit of Lemon-peel, and sweeten it to your Taste; then blanch some Almonds, and beat them very fine; then take 9 Whites of Eggs well beaten, and strain them to your Almonds, and rub them very well through a thin Strainer; so thicken your Cream; just give it one boil, and pour it into China Dishes, and when 'tis cold serve it up.

To make a fresh Cheese.

Take a Quart of Cream, and set it over the Fire till it is ready to boil; then beat 9 Eggs, Yolks and Whites very well; when you are beating them, put to them as much Salt as will lie on a small Knife's Point; put them to the Cream, and some Nutmeg quartered, and tied up in a Rag; so let them boil till the Whey is clear; then take it off the Fire, and put it in a Pan, and gather it as you do Cheese; then put it in a Cloth, and drain it between two; then put it in a Stone Mortar, and grind it, and season it with a little Sack, and Orange-flower-water and Sugar, and then put it in a little earthen Colander, and let it stand 2 Hours to drain out the Whey; then put it in the Middle of a China Dish, and pour thick Cream about it; so serve it to the Table.

The Queen's Cheese.

Take 6 Quarts of the best Stroakings, and let them
G 2 stand

stand till they are cold ; then set two Quarts of Cream on the Fire till 'tis ready to boil ; then take it off, and boil a Quart of fair Water, and take the Yolks of two Eggs, and one Spoonful of Sugar, and two Spoonfuls of Runnet ; mingle all these together, and stir it till 'tis but Blood-warm : when the Cheese is come, use it as other Cheese ; set it at Night, and the third Day lay the Leaves of Nettles under and over it : It must be turned and wiped and the Nettles shifted every Day, and in three Weeks it will be fit to eat. This Cheese is made between *Michalemas* and *Alballontide*.

To make Quince Cream.

Take Quinces, scald them till they are soft ; pare them, and mash the clear part of them, and pulp it through a Sieve ; take an equal weight of Quince, and double-refin'd Sugar beaten and sifted, and the Whites of Eggs, and beat it till it is as white as Snow, then put it in Dishes.

A Summer Cream Cheese.

Take 3 Pints of Milk just from the Cow, and 5 Pints of good sweet Cream, which you must boil free from Smoke ; then put it to your Milk ; cool it till 'tis but Blood-warm, and then put in a Spoonful of Runnet ; when 'tis well come, take a large Strainer, lay it in a great Cheese-Fat ; then put the Curd in gently upon the Strainer, and when all the Curd is in, lay on the Cheese-board, and a weight of two Pound. Let it so drain three Hours, till the Whey be well drained from it ; then lay a Cheese-cloth in your lesser Cheese Fat, and put in the Curd, laying the Cloth smooth over it as before, and the Board at the Top of that and a four Pound Weight on it ; turn it every two Hours into dry Cloths before Night, and be careful not to break it next Morning ; salt it, and keep it in the Fat till the next Day ; then put it into a wet Cloth, which you must shift every Day till 'tis ripe.

To make Cream of any preserv'd Fruit.

Take half a Pound of the Pulp of any preserv'd Fruit, put it in a large Pan, put to it the Whites of 2 or 3 Eggs ; beat them together exceeding well for an Hour ; then with a Spoon take it off, and lay it heaped up high on the Dish or Salver with other Creams, or put it in the middle Basson : Raspberries will not do this way.

To make a thick Cream Cheese.

Take the Morning's Milk from the Cow, and the Cream of the Night's Milk and Runnet, pretty cool together, when it is come, make it pretty much in the Cheese Fat, and put in a little Salt, and make the Cheese thick in a deep Mold, or a Melon Mold, if you have one: Keep it a Year and half, or two Years before you cut it: It must be well salted on the outside.

To dress a Dish of Fish in general.

Let the Fish that is to be boiled have the following Liquor, Water, Salt, half a Pint of Vinegar, a Sprig of Thyme, a small Onion, and some Lemon-peel, let this Liquor be well boiled, and then put in your Fish: When you find that it is enough, take them up, and drain them well, laying them over a Stew-hole to keep them warm. Then for your other Fish, stew some Crumbs of Bread grated very fine, over them, and fry them in Oil; then drain them well, and keep them warm.

The Sauce.

Take half a Pint of Water, 3 Anchovies, if your Dish of Fish be large, a Sprig of Thyme, a little Lemon-peel, and boil them very well; take out the Thyme and the Lemon-peel, and add to the Liquor a Quarter of a Pint of Claret, and scrape in a small Nutmeg, with a little Black Pepper pounded, sufficient to relish it; add 1 Pint of Oysters stew'd, and half a Pint of Shrimps, the Juice of 1 Lemon, and what Quantity of Butter you think fit; stir them all well together over the Fire, and serve up the Fish; garnish the Dish with Lemon, pickled Cabbage, Horse-radish, and Mushrooms.

A Florentine of a Kidney of Veal.

Shred the Kidney, Fat and all, with a little Spinage, Parsley, and Lettuce, 3 Pippins, an Orange-peel; season it with sweet Spice, and Sugar, and a good Handful of Currants, 2 or 3 grated Biskets, Sack and Orange-flower-water, and 2 or 3 Eggs; mix it into a Body, and put it into a Dish, being covered with Puff-paste, lay on a cut Lid, and garnish the Brim.

To roast Lobsters.

Tie your Lobsters to the Spit alive, baste them with Water and Salt, till they look very red, and are enough ; then baste them with Butter and Salt, take them up, and set little Dishes round with the Sauce, some plain melted Butter, some Oyfter Sauce.

To marrinate Soles, Smelts, Gudgeons, &c.

You must flour them and fry them of gold Colour ; then make a Pickle with Rhenish Wine, some Slices of Lemon, Slices of Onion, and a little Saffron tied up in a Piece of Rag ; let them lie in this 3 or 4 Hours : You must serve them up with Slices of Lemon on them. Another Way it with some Fish Liquor mixt with white Wine Vinegar and Saffron, and a Faggot of Thyme and Parsley, let them lie in this after fry'd. You must not egg your Fish when you fry it, only flour it dry, and they will fry smooth and well.

To boil Mullet, or any sort of Fish.

Scale your Fish and wash them, saving their Liver, or Tripes, Roses, or Spawn ; boil them in Water that is seasoned with Salt, white Wine Vinegar, white Wine, a Bunch of Sweet Herbs, a sliced Lemon, 1 or 2 Onions, and some Horse-radish ; and when it boils up, put in your Fish ; and for Sauce, a Pint of Oysters with their Liquor, a Lobster bruised or minced, or Shrimps ; some white Wine, 2 or 3 Anchovies, some large Mace, a quartered Nutmeg, and a whole Onion : Let these have a boil up, and thicken it with Butter and the Yolks of 2 or 3 Eggs ; serve it on Sippets, and garnish with Lemon.

Gurnes, Gudgeons, and Oysters in Rock Jelly.

Boil them in a good Corbillion, but not to Pieces : Let them be all whole, and make a good Jelly of Gurnets, Eels, Flounders, Scate and Whiting ; then put a little at the Bottom of a deep Bason, and when cold lay 2 or 3 small Oyfter Shells, and some of the Sea-weed, with 2 or 3 Crayfish ; then some Jelly, then a Row of Gudgeons, then Perch, then Jelly, till your Bason is full ; Let it stand till cold and stiff, and turn it all out whole ; garnish with Lemons, raw Parsley and Fennel.

Sauce for Fish or Flesh.

Take a Quart of Verjuice, and put it into a Jug ; then take *Jamaica* Pepper whole, some sliced Ginger, some Mace, a few Cloves, some Lemon-peel, Horse-radish-root sliced, some Sweet herbs, 6 Eschalots peeled, and 8 Anchovies, 2 or 3 spoonfuls of shred Capers ; put all these into a Linnen-bag, and put the Bag into your Verjuice ; stop the Jug close, and keep it for Use ; a spoonful cold or mixed in Sauce for Fish or Flesh.

The best Way to dress Dace.

If the Dace be new, scrape them, gut them and wash them clean, then scorch them as you do to a fresh Herring, and boil them over a slow Fire ; the Sauce may be plain Butter, or Anchovies and Butter together, as you like best ; and Dace dressed after this Manner are much better than Herrings.

To fry Oysters.

Beat Eggs, with a little Salt, grated Nutmeg, and thicken it like thick Butter, with grated white Bread and fine Flour ; then dip the Oysters in it, and fry them brown with Beef-dripping.

To dress fresh Sturgeon.

You may fricassee it, or fry it as you do Veal : Cut some of it into small Pieces, and season it with Pepper, Salt and Nutmeg, and roll it in Yolks of Eggs : Make a light Puff Paste, lay it in with some Oysters and Lumps of Marrow and a Piece of Butter ; then lid it, and bake it gently.

To stew a Carp.

Take a live Carp, and cut him in the Neck and Tail, and save the Blood ; then open him in the Belly ; take heed you do not brake the Gall, and put a little Vinegar into the Belly to wash out the Blood ; stir all the Blood with your Hand ; then put your Carp into a Stew pan ; if you have a brace of Carp, you may cut off one of their Heads an Inch below the Gills, and slit the Body in two, and put it into your Stew-pan after you have rubbed it with Salt ; but before you put it in, the Liquor must boil ; a Quart of Claret, or as much as will cover them,

the Blood you saved, an Onion stuck with Cloves, a Bunch of Sweet-herbs, some Gravy and three Anchovies: When this Liquor boils up, put in your Fish, and cover it close, and let it stew up for about a quarter of an Hour; then turn it, and let it stew a little longer; then put your Carp in a Dish, and beat up the Sauce with Butter melted with Oyster Liquor, and put your Sauce over it. Your Milts Spawn and Rivets, must be laid on the Top. Garnish the Dish with fried Smelts, Oysters or Spitchcock Eel, Lemon and fried Parsley.

How to dress a Brace of Carp.

When you kill your Carp, save the Blood; and if they are large, take a Quart of Claret, half a dozen Cloves, 1 Nutmeg sliced, a small Quantity of Pepper and Salt, a Sprig of Thyme, 1 Onion, and 2 or 3 Pieces of fresh Lemon-peel; put these Ingredients into a Stew-pan, and mix the Blood with them, then put in your Carp, and cover your Stew-pan close, placing it over a gentle Coal Fire, Charcoal will be too fierce. Let them all stew till the Skin of the Carp begin to crack; then take the Stew-pan off the Fire, and take out the Lemon-peel, Thyme, and Onion, and put your Carp into a Dish, and keep them warm. Then take half a Pint of Oysters and stew them, half a Pint of Shrimps, and half a Pint of Mushrooms, and put them to your other Sauce; let them stew over the Fire, and stir them well together; then put in your Carp, and when they and your Sauce are thoroughly hot, serve them up, garnishing the Dish with sliced Lemon.

Sauce for Fish in Lent, or at any Time.

Take a little Thyme, Horse-radish, a Bit of Onion, Lemon-peel, and whole Pepper; boil them a little in fair Water; then put in 2 Anchovies, and 4 Spoonfuls of white Wine; then strain them out, and put the Liquor into the same Pan again, with a Pound of fresh Butter; and when 'tis melted, take it off the Fire, and stir in the Yolks of 2 Eggs well beaten, with 3 Spoonfuls of white Wine; set it on the Fire again, and keep it stirring till 'tis the Thickness of Cream, and pour it hot over your Fish: Garnish with Lemon and Horse-radish.

Flounders

Flounders with Sorrel.

Gut them and cleanse them well, then slash them Cross-ways three Cuts only on one Side, and lay them in your Saucepan; put in as much Water as will just cover them, with a little Vinegar, Salt, and 1 Onion: Boil them quick; then boil 4 Handfuls of Sorrel, pick off the Stalks, and chop it very small, and put about half a Pound of melted Butter, or more, according to the Quantity of your Fish, so put it over your Flounders and serve away quick.

How to boil Tench.

Let the Pickle, in which you boil the Tench, be made of Water and Salt, a Bunch of Thyme, an Onion, Lemon-peel, a little Horse-radish, and a quarter of a Pint of Vienegar. You need not take more Water than is sufficient to cover the Tench, which must be put in before the Water boils, to prevent them from cracking. When they are boiled, to make your Sauce, take 2 Anchovies and boil them in a little Water, till they are dissolved; then let it stand to settle, and drain it off, and add to it what Quantity of Butter you think fit, and half a Pint of stew'd Oysters, and a Quarter of a Pint of Shrimps; serve it up, garnish the Dish with Lemon and Mushrooms.

To collar Salmon.

Take a Side of Salmon, and cut off about a handful of the Tail, wash your large Piece very well and dry it with a Cloth; then wash it over with the Yolks of Eggs; then make some forced meat with that you cut off the Tail; but take off the Skin, and put to it a handful of parboiled Oysters, a Tail or two of Lobster, the Yolks of 3 or 4 Eggs boiled hard, six Anchovies, a good Handful of Sweet-herbs chopped small, a little Salt, Cloves, Mace, Nutmeg, Pepper, and grated Bread. Work all these together into a Body with the Yolks of Eggs, and lay it all over the Fleshy Part, and a little more Pepper and Salt over the Salmon; so roll it up into a Collar, and bind it with broad Tape; then boil it in Water and Salt, and Vinegar, but let the Liquor boil first, then put in your Collars, and a Bunch of Sweet-herbs, sliced Ginger, and Nutmeg; let it boil, but not too fast; it will take near 2 Hours boiling, and when

'tis enough take it up, put it in your Souceing-pan, and when the Pickle is cold, put it to your Salmon, and let it stand in it till used ; or otherwise you may Pot it after it is boiled, and fill it up with clarified Butter, as you pot Fowls ; that Way will keep longest and best.

Roast Salmon Whole.

Take your Salmon and scale it, and take out the Guts at the Gills, and then make a good light Force meat with Oysters, Anchovies, Shallot, crumb'd Bread, Pepper, Salt, Thyme and Parsley, and a Piece of Butter ; then fill the Belly, putting in some of the Liver with it : either roast it or bake it ; if roasted, you must lath it on with Pieces of flat Deal, and tie it on with Packthread, or there are Spits on Purpose ; but the easiest Way is to put the Tail in the Middle, and so bake it ; or you may spit it Crossways, and cover it over with a Veal Caul, and so roast it.

To Butter Crabs or Lobsters.

Your Crabs or Lobsters being boiled and cold, take all the Meat out of the Shells and Body, break the Claws, and take out all their Meat, mince it small, and put it all together, and add to it 2 or 3 Spoonfuls of Claret, a very little Vinegar and a Nutmeg grated ; then let it boil up till 'tis thorough hot ; then put in some Butter melted with some Anchovies and Gravy, and thicken up with the Yolks of an Egg or two ; and when 'tis very hot, put it in the large Shell, and stick it with Toasts.

To bake Herrings.

Take thirty Herrings, scale them, cut off their Heads, and pull out their Roes, and wash them very clean, and lay them to drain four or five Hours, and roll them in a dry Cloth ; season them with Pepper and Salt, and lay them in a long Venison Pot at full Length ; when you have laid one Row, shred a large Onion very small, and mix with it a little Cloves, Mace and Ginger cut small, and strew it all over the Herrings ; and then another Row of Herrings and Seasoning ; and so do till all is in the Pot ; let it stand season'd an Hour before 'tis put in the Oven ; then put in a Quart of Claret, and tie it over with Paper, and bake it with Household Bread.

How

How to roast a Pike with a Pudding in its Belly.

Let the Pike soak some Hours in Water, then scrape off the Scales very clean, take out the Guts, and wash the Inside ; dry every Part with a clean Towel. To make the Pudding, take 1 Pound of Beef-suet shred very fine, 1 Pound of grated Bread, if the Pike be large ; season it with Pepper, Salt, and Nutmeg ; then take fresh Lemon-peel cut very small, some Thyme, and a Sprig of Winter-savory, both pickt and cut small, 3 Anchovies shred fine, and the Yolks of 3 Eggs, and some Lemon-juice. Work all these Ingredients well together with your Hands, till they are incorporated into one Mass, which put into the Belly of the Pike, and sew it up. Cradle the Pike and roast it before a good Fire, and when you perceive it to crack, you may then conclude that it is enough

The Sauce.

To make the Sauce, take some rich Gravy, 1 Quart of Oysters stewed, 1 Pint of Shrimps, half a Pint of Mushrooms, and 1 Pound of good fresh Butter ; melt the Butter, and put the other Ingredients into it ; place the Pike in the Dish, having taken out the Thread that sewed up the Belly, pour the Sauce upon it, and serve it up to Table.

To boil a Pike.

Cut open a living Pike, gut it, and scour the Outside and Inside very well with Salt, then wash it clean, and have in Readiness a Pickle to boil it in, Water, Vinegar ; Mace, whole Pepper, a Bunch of Sweet-herbs, and a small Onion ; there must be Liquor enough to cover it ; when the Liquor boils, put in the Pike, and make it boil soon ; half an Hour will boil a very large Pike ; make your Sauce with white Wine, a little of the Liquor, two Anchovies, some Shrimps or Lobster, or Crab ; beat and mix with it some grated Nutmeg, and Butter floured to thicken it ; pour your Sauce over the Fish ; and garnish with Horfe-radish and sliced Lemon.

To roast an Eel.

Take a large Eel, and scour him well with Salt, then skin him almost to the Tail ; then gut and wash and dry him ; then take a Quarter of a Pound of Suet, shred as
fine

fine as possible, put to it Sweet-herbs and Eschalot likewise shred very fine, and mix it together with some Salt, Pepper, and grated Nutmeg, scorch your Eel on both Sides the Breadth of a Finger's Distance, and wash it with Yolks of Eggs, and strew some seasoning over it, and stuff the Belly with it; then draw the skin over it; put a long Skewer through it, and tie it to a Spit, and baste it with Butter, and make the Sauce Anchovy and Butter melted.

To Souce Maycril.

Let your Maycril be thoroughly cleaned, then take an equal Quantity of Vinegar and Water, and a Handful of Salt, and some whole black Pepper. Boil the Liquor well, and put into the Liquor, of Baum, Spearmint, and Fennel, of each a like Quantity, and also into the Bellies of the Maycril; boil them well over a slow Fire, and when they are cold they are fit for Use. Fresh Vinegar and some of the Herbs chopt small, is the Sauce which is used to them.

To Butter Prawns, Shrimps, or Crayfish.

Take out all the Tails and leave the Body Shells, clean them with some of the Inside, make a Stuffing with Eggs, Crumbs of Bread, Anchovies, Pepper, Salt, and Nutmeg, and a Piece of Butter or Suet chopt fine: Mix all these well; put in a little Thyme and Parsley minc'd, and fill the Body Shells therewith; the other Part you must butter as you do your Lobsters, which lay round your Body Shells, and bake them in a gentle Oven. You may put some Oysters and Marrow in your Forcefish, if you please; so serve away hot.

To make artificial Venison.

Bone a Rump of Beef, or a large Shoulder of Mutton; then beat it with a Rolling Pin; season it with Pepper and Nutmeg; then lay it 24 Hours in Sheeps Blood; then dry it with a Cloth, and season it again with Pepper, Salt and Spice. Pat your Meat in the Form of a Pasty, and bake it as a Venison Pasty, and make a Gravy with the Bones, to put in when 'tis drawn out of the Oven.

A Venison Pasty.

Lay down half a Peck of Flour, put to it 4 Pound
of

of Butter, beat 8 Eggs, and make the Paste with warm Water, bone the Venison, break the Bones, season them with Salt and Pepper, and boil them; with this fill up the Pasty when it comes out of the Oven: Take a Pound of Beef-Suet, cut it into long Slices, strew Pepper and Salt upon it; lay the Venison in, season'd pretty high with Salt and black Pepper bruised; set Pudding Crust round the Inside of the Pasty, and put in about three Quarters of a Pint of Water. Lay on a Layer of fresh Butter, and cover it. When it comes out of the Oven, pour in the Liquor you have made of the Bones boiled, and shake all well together.

To roast a Haunch of Venison.

Make up a substantial Fire before you lay it down, then baste and flour it, and with very fine Skewers fasten a Piece of Veal-caul over the Fat Part; if that cannot be had, the White of an Egg, or Paper well butter'd will serve. A Haunch of 12 Pounds Weight will take up three full Hours to be well soaked: Your Sauce must be Gravy, with a great deal of Claret in it; the fashionable sweet Sauce is Jelly of Currants made hot. What was formerly used, was a Pap-sauce made of white Bread boil'd in Claret, with a large Stick of Cinnamon, and when boil'd till smooth, take out the Cinnamon, and add Sugar. It is difficult to give general Rules about Roasting and Boiling, because Cooks are apt to neglect a Fire, and not mind the Distance, that it may neither scorch nor pawl; but as to Time, I will venture to say, that allowing a Quarter of an Hour to every Pound of Meat, at a steady Fire, your Expectations will hardly ever fail, from a Fowl to a Sirloin of the largest Ox. And the same Method may be followed in Boiling.

To recover Venison when it stinks.

Take as much cold Water in a Tub as will cover it a Handful over, and put in good Store of Salt, and let it be three or four Hours; then take your Venison out, and let it lie in as much hot Water and Salt, and let it lie as long as before; then have your Crust in Readiness, and take it out, and dry it very well, and season it with Pepper and Salt pretty high, and put it in your Pasty.

Do

Do not use the Bones of your Venison for Gravy, but get fresh Beef or other Bones.

To do Pidgeons in Jelly.

Take a Knuckle of Veal, and a good Piece of Ising-glass, and make a strong Jelly; season it with Mace, white Pepper, Salt, Bay Leaves and Lemon-peel; then truss your Pigeons as for boiling, and boil them in the Jelly; when they are cold put them in the Dish you serve them in, then add the Juice of a Lemon to your Jelly, and clarify it with the Whites of Eggs, and run it through a Jelly Bag into a Pan, and keep it till 'tis cold: With a Spoon lay it in heaps on and between your Pidgeons. Garnish with sliced Lemon and Bay-leaves.

To make a Poloe.

Take a Pint of Rice, boil it in as much Water as will cover it; when your Rice is half boiled, put in your Fowl, with a small Onion, a Blade or two of Mace, some whole Pepper, and some Salt; when 'tis enough put the Fowl in the Dish, and pour the Rice over it.

To stew a Turkey.

Take a fine young Turkey, killed, pulled and drawn, fill the skin on the Breast with Forced-Meat, and lard it on the Sides with Bacon: Put into the Belly half an Escalot, and two Anchovies, and a little Thyme shred small; brown it in a Pan, with a little Butter; when 'tis very brown put it in a Stew-pan, with strong Gravy, some white Wine, or Claret 2 or 3 Anchovies, some Mace, Sweet-herbs, a little Pepper, and let it stew till 'tis thoroughly enough; then thicken the Liquor with Butter and Eggs; fry some *French* Loaves dipped in Cream, after the Top and the Crum is taken out; then fill them with stewed Oysters or Shrimps or Cockles, and with them Garnish the Dish, or with sliced Lemon. A Hen, Goose, or Duck does well this way.

To pot a Swan.

Bone and Skin your Swan, and beat the Flesh in a Mortar, taking out the Strings as you beat it; then take some clear fat Bacon, and beat with the Swan, and when 'tis of a light flesh Colour there is Bacon enough in it; and when

'tis beaten till 'tis like Dough, 'tis enough ; then season it with Pepper, Salt, Cloves, Mace and Nutmeg, all beaten fine ; mix it well with your Flesh, and give it a beat or two all together, then put it in an Earthen Pot, with a little Claret and fair Water, and at the Top two Pounds of fresh Butter spread over it ; cover it with coarse Paste, and bake it with Bread ; then turn it out into a Dish, and squeeze it gently to get out the Moisture ; then put it in a Pot fit for it ; and when 'tis cold, cover it over with clarified Butter, and next Day Paper it up. In this Manner you may do Goose, Duck, Beef or Hares Flesh.

To make Westphalia Bacon.

Make a Pickle as follows : Take a Gallon of Pump Water, a quarter of a Peck of Bay Salt, as much White Salt, a Pound of Petre Salt, a Pound of coarse Sugar and an Ounce of Socho tied up in a Rag : Boil all these together very well, and let stand till 'tis cold ; then put in the Pork, and let it lie in this Pickle a Fortnight ; then take it out and dry it over Saw Dust. This Pickle will do Tongues ; but you must first let the Tongues lie 6 or 8 Hours in Pump-Water, to take out the Sliminess ; and when they have lain in the Pickle, dry them as your Pork.

To Pot a Hare.

Take 3 Pound of the pure Flesh of Hare, and a Pound and half of the clear Fat of Pork or Bacon, and beat them in a Mortar till you cannot distinguish each from the other ; then season it with Pepper, Salt, a large Nutmeg, a large Handful of Sweet-herbs, as sweet Marjoram, Thyme, and a double Quantity of Parsley, shred all very fine, and mix it with the Seasoning, and beat all together, till all is very well mingled ; then put it into a Pot, and lay it lower in the Middle then the Sides, and paste it up, 2 Hours will bake it : When it comes out of the Oven, have clarified Butter ready ; fill the Pot an Inch above the Meat, while it is hot ; when 'tis cold Paper it up, so keep it ; which you may do 3 or 4 Months before 'tis cut : The Fat of Pork is much better than the Fat of Bacon.

To stew a Hare.

Pull your Hare in Pieces, and bruise the Bones, and put it into a Stewpan, with 3 Pints of strong Broth, and at
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the same Time put in an Onion, and a Faggot of sweet Herbs ; let it stew leisurely for 4 Hours, then put in a Pint of Claret ; let it stew 2 or 3 Hours longer, till 'tis tender ; take out what Bones you can find, with the Herbs and Onion, if not dissolved ; put in an Anchovy or 2 with the Claret ; Stewing so long, it will be thick enough ; you need only shake it up with half a Pound of Butter, when ready for the Table.

To dress a Hare.

Flea your Hare, and lard it with Bacon ; take the Liver, give it one Boil ; then bruise it small, and mix with it some Marrow, or a Quarter of a Pound of Beef suet shred very fine, 2 Anchovies chopt very small, some sweet Herbs shred very small, some grated Bread, a Nutmeg grated, some Salt, a little Bit of Eschalot cut fine ; mix these together with the Yolks of 2 or 3 Eggs ; then work it up in a good Piece of Butter ; flour it, and when your Hare is spitted, lay this Pudding in the Belly, and sew it up, and lay it to the Fire ; put a Dish under to receive what comes from the Hare ; baste it well with Butter, and when 'tis enough, put in the Dish with it a Sauce made of strong Broth, the Gravy of your Hare, the Fat being taken off, some Claret ; boil these up, and thicken it with Butter. When the Hare is cut up, mix some of the Pudding with your Sauce. Garnish the Dish with slic'd Lemon.

Some instead of a Pudding in the Belly, roast a Piece of Bacon, and some Thyme ; and for Sauce have melted Butter and Thyme mixt with what comes from the Hare .

To jug a Hare.

Cut a Hare in Pieces, but do not wash it ; season it with half an Onion shred very fine, a Sprig of Thyme, and a little Parsley all shred, and beaten Pepper and Salt, as much as will lie on a Shilling, half a Nutmeg, and a little Lemon peel, strew all these over your Hare, and slice half a Pound of fat Bacon into thin Slices ; then put your Hare into a Jug, a Layer of Hare and the Slices of Bacon on it ; so do till all is in the Jug ; stop the Jug close that not any Steam can go out ; then put it in a Pot of cold Water, lay a Tile on the Top, and let it boil three Hours ; take the Jug out of the Kettle, and
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put half a Pound of Butter in it, and shake it together till the Butter is melted : then pour it in your Dish. Garnish with Lemon.

To make a pale Fricasfy.

Take Lamb, Chicken or Rabbets, cut in Pieces, wash it well from the Blood, then put it in a broad Stew pan ; put in as much fair Water as will cover it ; put in Salt, a Bunch of Sweet-herbs, some Pepper, an Onion, 2 Anchovies, and stew it till 'tis enough ; then mix in a Porringer 6 Yolks of Eggs, a Glafs of white Wine, a Nutmeg grated, a little chopped Parsley, a Piece of fresh Butter, and 3 or 4 Spoonfuls of Cream ; beat all these together, and put it into your Stew-pan, and shake it together till 'tis thick. Dish it on Sippets, and garnish with sliced Lemon.

A brown Fricasfy of Rabbets and Chickens.

Cut them in Pieces, and lay them in Butter ; then having ready hot a Pint of Gravy, a little Claret and white Wine and strong Broth, 2 Anchovies and 2 shivered Palates, a Faggot of Sweet-herbs, Savoury Balls and Spice ; thicken it with brown Butter, and squeeze on it a Lemon.

Rabbets fricasfy'd, or Chickens White.

Cut them to Pieces, and soak the Blood out in lukewarm Water ; then take about 2 Ounces of Butter, and pass it Gold Colour with an Onion stuck with 4 Cloves and a little Bit of Ham or Bacon ; put in a little Flour, and half a Pint of clear white Broth or Water, a Blade of Mace, and a slice of Lemon with Pepper and Salt ; stow all tender ; then skim it, toss it up thick with the Yolks of Eggs and Cream, and shake it till it comes thick and serve away ; garnish with Lemon or Oyler-Patties.

To marinade a Leg of Lamb.

Take a Leg of Lamb, cut it in Pieces the Bigness of a Half Crown ; hack them with the Back of a Knife ; then take an Eschalot, 3 or 4 Anchovies, some Cloves, Mace and Nutmeg, all beaten ; put your Meat in a Dish, and strew the Seasoning over it ; and put it in a Stew-pan, with as much white Wine, as will cover it ;

it; and let it lie two Hours; then put it all together in a Frying-pan, and let it be half enough; then take it out and drain it through a Colander, saving the Liquor, and put to your Liquor a little Pepper and Salt, and half a Pint of Gravy; dip your Meat in Yolks of Eggs, and fry it brown in Butter; thicken up your Sauce with Yolks of Eggs and Butter, and pour it in the Dish with your Meat. Lay Sweet-Breads and forc'd Meat Balls over your Meat; dip them in Eggs, and fry them. Garnish with Lemons.

To make a Bisque of Pidgeons.

Take 12 Pidgeons, fill the Bellies with forced Meat, and half roast them, or half boil them in strong Broth; then have Slices of *French* Bread, toasted hard and stewed in strong Broth, and have in Readiness some Lamb-stones, and Sweet-breads and Palates, they being first boiled tender; then stew them with your Pidgeons in your strong Broth; add Balls of forced Meat first stewed or fry'd; lay your Pidgeons in a Dish; lay on them thin slices of grilled Bacon, and your other Ingredients, and pour in strong Broth, and garnish with Lemon. You may leave out the Sweet-breads, and Palates, and Lamb-stones, and put in scalded herbs, as for Soops, and Turnips half boiled, and cut like Dice, and fry'd brown, and so serve it like a Soop, and cut six Pidgeons.

A Ragoo of Sweet-Breads.

Take your Sweet-Breads and skin them, and put some Butter in the Frying-pan, and brown it with Flour, and put the Sweet-Breads in, stir them a little; and turn them; then put in some strong Broth and Mushrooms, some Pepper and Salt, Cloves and Mace; let them stew half an Hour, then put in some forced Meat Balls, some Artichoke Bottoms cut small and thin; make it thick and serve it up with sliced Lemon.

A Fricassee of Chickens.

After you have drawn and wash'd your Chickens, half boil them; then take them up and cut them in Pieces, and put them into a Frying-pan, and fry them in Butter; then take them out of the Pan and clean it, and put in some strong Broth, some white Wine, some grated Nutmeg,

meg, a little Pepper and Salt, a Bunch of Sweet-herbs, and an Escholot or two; let these, with 2 or 3 Anchovies, stew on a slow Fire, and boil up; then beat it up with Butter and Eggs till 'tis thick, and put your Chickens in, and toss them well together; lay Sippets in the Dish, and serve it up with sliced Lemon and fry'd Parsley.

Duck or Teal with Horse-radish.

You must truss them to boil, if two, lard one, and so pass them off in brown Butter; then put to them a Pint of clear Broth, and two Plates full of Horse-radish; season with Salt, and stow these together till tender; then strain off your Horse-radish from your Ducks, and put a good Piece of Butter; you may scrape your Horse-radish very fine, which is the best way; then lay your Ducks in your Dish, and your Horse-radish all over, and garnish with scraped Horse-radish and sliced Lemon, and serve away hot.

An Amulet of Eggs the savoury Way.

Take 12 Eggs, beat them very well, and season them with Salt, and a little Pepper, then have your Frying-pan ready, with a good deal of Fresh Butter in it, and let it be thoroughly hot; then put in your Eggs, with 4 Spoonfuls of strong Gravy, and have ready Parsley, and a few Chieives cut, and throw them over it, and when 'tis enough turn it: and when done dish it, and squeeze Orange or Lemon over it.

Turkeys with Oysters.

Truss them to boil, lard one, the other plain; half roast them, then stow them in good Gravy and Broth; season with Salt, Nutmeg and Pepper; and when tender make a Ragoo with Sweet-breads, Mushrooms, thick Butter and Gravy, with the Juice of Oranges, and lay over.

To jug Pidgeons.

Pull crop, and draw your Pidgeons, but not wash them; save the Livers, and put them in scalding Water, and set them on the Fire for a Minute or two; then take them out, and bruise them small with the back of a Spoon; mix with them a little Pepper, Salt, and grated Nutmeg, Lemon-peel shred very fine, and chopped Parsley, two Yolks of Eggs very hard, and bruised as you did the
Liver,

Liver, and Suet shaved exceeding fine, and some grated Bread ; work these together with raw Eggs, and roll it in Butter, and put a bit into the Crop and Belly of your Pigeon, and sew up the Neck and Vent ; then dip your Pigeons in Water, and season them with Pepper, and Salt as for a Pye ; then put them in your Jug, with a Piece of Sallery ; stop them up close, and set them in a Kettle of cold Water, with a Tile on the Top, and let it boil three Hours ; then take them out of the Jug, and put them in your Dish ; take out the Sallery, and put in a piece of Butter rolled in Flour ; shake it till 'tis thick, and pour it on your Pigeons. Garnish with Lemon.

Chickens with Sallery.

Boil them off white with a Piece of Ham ; then boil off 2 Bunches of Sallery ; cut them two Inches long the white End, and lay them in a Sauce-pan ; put in some Cream, Butter, and Salt ; stove them a little and thickish ; then lay your Chickens in your Dish, with your Sallery between ; garnish with slic'd Ham and Lemon.

Chickens forced with Oysters.

Lard and truss them : make a forcing with Oysters, Sweet-breads, Parsley, Truffles, Mushrooms and Onions ; chop these together, and season it ; mix it with a Piece of Butter and the Yolk of an Egg ; then tie them at both Ends and roast them ; then make for them a Ragoo, and garnish them with sliced Lemon.

Pullets bon'd and forc'd.

Bone them as whole as possible ; fill the Bellies with Chesnuts, Mushrooms, force Meat Balls, and Sweet-breads ; lard the Breast with gross Lard, then pass them off in a Pan brown, and either stove them or roast them. Make a Sauce with Oysters and Mushrooms, and lay under them.

To stew Pigeons with Asparagus.

Draw your Pigeons, and wrap up a little shred Parsley, with a very few Blades of Thyme, some Salt and Pepper in a Piece of Butter, put some in the Belly, and some in the Neck, and tie up the Vent and the Neck, and half roast them ; then have some strong Broth and Gravy, put them together in a Stew-pan ; stew the Pigeons till

till they are full enough ; then have Tops of Asparagus boiled tender, and put them in, and let them have a Walm or two in the Gravy, and dish it up.

To stew Apples.

Take to a Quart of Water, a Pound of double-refined Sugar beaten fine, boil and scum it, and put into it a Pound of the largest and clearest Pippins, pared, and cut in halves and cored. Let them boil, covered with a continual Froth till they be as tender and clear as you would have them ; then put in the Juice of two Lemons, and a little Peel cut like Threads. Let them have 5 or 6 Walms after the Lemon is in ; then put them in the China Dish or Salver you serve them in ; they should be done 2 Hours before used.

To stew Pigeons.

Take 6 Pigeons with their Giblets, cut the Pigeons in Quarters, and put them in the Stew-pan, with two Blades of Mace, a little Pepper and Salt, and just Water enough to stew them without burning ; when they are tender, thicken the Liquor with the Yolk of 1 Egg, 3 Spoonfuls of thick sweet Cream, a bit of Butter, and a little shred Thyme and Parsley ; shake them all up together, and garnish it with Lemon.

To stew Oysters in French Rolls.

Take a Quart of large Oysters ; wash them in their own Liquor, and strain it, and put them in it with a little Salt, some Pepper, Mace, and sliced Nutmeg ; let the Oysters stew a little with all these Things, and thicken them up with a great deal of Butter ; then take 6 French Rolls, cut a piece off the Top, and take out the Crumbs, and take your Oysters boiling hot, and fill the Rolls full, and set them near the Fire in a Chafing Dish of Coals, and let them be hot through, and as the Liquor soaks in, fill them up with more, if you have them, or some hot Gravy : So serve them up instead of a Pudding.

To broil Pigeons whole.

Cut off the Wings and Neck close, leave the Skin at the Neck to tie close, then have some grated Bread, 2 Pigeons Livers, 1 Anchovy, a Quarter of a Pound of Butter, half a Nutmeg grated, a little Pepper and Salt,

a very little Thyme and sweet Marjorum shred : Mix all together ; put a Piece as big as a Wallnut into each Pigeon ; sew up your Rumps and Necks, strew a little Pepper, Salt, and Nutmeg on the Outside, broil them on a very slow Charcoal Fire on the Hearth, baste and turn them very often. Sauce is melted Butter, or rich Gravy, if you like it higher tasted.

To Collar a Pig.

Slit the Pig down the Back, take out all the Bones, wash the Pig in 3 or 4 Waters, wipe it dry, and season it with savoury Spice, Thyme, Parsley and Salt, and roll it in a hard Collar, tie it close in a dry Cloth, and boil it with the Bones in three Pints of Water, a Handful of Salt, a Quart of Vinegar, a Faggot of Sweet-herbs, whole Spice, a Pennyworth of Ising-glass ; when it is boiled tender, take it off, and when cold, take it out of the Cloth, and keep it in this Pickle.

Ortelans roasted.

You may either lard them or let them be plain, putting a Vine Leaf betwixt them ; when they are spitted, some Crumbs of Bread may be used as for Larks ; when you roast them, let them be spitted Sideways, which is the best.

Stewed Beef.

Cut it into Pound Pieces, and pass it off brown, or you may wash it and stew it in good Broth or Water ; put in some dic'd Carrots, Turnips, and quarter'd Savoys ; also slic'd Cabbage, and whole Onions ; season it with Pepper, Salt, Cloves, and Mace ; and when all is very tender, toast some Sippets, and serve away ; you may thicken with brown Butter and Flour.

To make a savoury Dish of Veal.

Cut large Collops out of a Leg of Veal ; spread them abroad on a Dresser ; hack them with the Back of a Knife, and dip them in the Yolks of Eggs, and season them with Cloves, Mace, Nutmeg, Salt and Pepper ; then make forced Meat with some of your Veal, and Beef Suet, and Oysters chopt, Sweet-herbs shred fine and the aforesaid Spice, and strew all these over your Collops, roll and tie them up, and put them on Skewers,
and

and tie them to a Spit and roast them ; and to the rest of your forced Meat add the Yolk of an Egg or two, and make it up in Balls, and fry them, and put them in the Dish with your Meat when roasted, and make the Sauce with strong Broth, an Anchovy, and an Eschalot, and a little white Wine and Spice, let it stew, and thicken it up with Butter.

A very good Way to make Dutch-Beef.

Take 8 Pounds of Buttock-beef without Bone, rub it all over with 6 Ounces of coarse Sugar ; let it lie two Days, then wipe it a little ; then take 6 Ounces of Salt-Petre beaten, a Pint of Petre Salt, and a Pint of White-salt ; rub it well in, and let it lie three Weeks, rubbing and turning it every Day ; then sew it up in a Cloth, and hang it in your Chimney to dry ; turn it upside down every Day, that the Brine do not settle : Boil it in Pump-water till 'tis tender.

To stew a Rump of Beef.

Season your Rump of Beef with two Nutmegs, some Pepper, and Salt, and lay the Fat side downwards in your Stew-pan ; put to it a quarter of a pint of Vinegar, a Pint of Claret, three Pints of Water, three whole Onions stuck with a few Cloves, and a Bunch of Sweet-herbs ; cover it close, and let it stew over a gentle Fire 4 or 5 Hours, scum off the Fat from the Liquor. Lay your Meat on Sippets, and pour your Liquor over it. Garnish your Dish with scalded Greens.

To bake a Rump of Beef.

Bone a Rump of Beef, beat it very well with a Rolling Pin ; cut off the Sinew, and lard it with large Pieces of Bacon ; roll your Lards in Seasoning, which is Pepper, Salt and Cloves. Lard athwart the Meat, that it may cut handsomely ; then season it all over the Meat with Pepper and Salt pretty thick ; then tie it with Packthread cross and cross, and put the Top under the Bottom, and tie it up tight, and put it in an earthen Pot ; break all the Bones, and put in the Sides and over, to keep it fast that it cannot stir ; then put in half a Pound of Butter, and some Bay-leaves, and whole Pepper, an Eschalot or
two

two, and some sweet Herbs ; cover the Top of the Pot with coarse Paste ; put it in the Oven, and let it stand 8 Hours. Serve it up with its own Liquor, and some dried Sippets.

To make Pockets.

Cut three slices out of a Leg of Veal, the length of a Finger, the breadth of three Fingers, the thickness of a Thumb, with a sharp Penknife ; give it a slit through the Middle, leaving the Bottom and each Side whole, the thickness of a Straw ; then lard the Top with small fine Lards of Bacon ; then make a Forced-meat of Marrow, Sweet-breads, and Lamb-stones just boiled, and make it up after 'tis seasoned and beaten together with the Yolks of two Eggs, and put it into your Pockets as if you were filling a Pincushion ; then sew up the Top with fine Thread, flour them, and put melted Butter on them, and bake them ; roast three Sweet-breads to put between, and serve them with Gravy-sauce.

Beef Scarlet.

Take a Brisket Piece of Beef, and rub all over half a Pound of Bay-Salt, and a little White-Salt, mixt with it ; then lay it in an earthen Pan or Pot ; turn it every Day, and in four Days it will be Red ; then boil it four Hours very tender, and serve it with Savoys, or any Kind of Greens, or without, with pickt raw Parsley all round.

To Collar Cow-Heels.

Take 5 or 6 Cow-Heels or Feet, and Bone them while they are hot, and lay them one upon another, strewing some Salt between ; then roll them up in a coarse Cloth, and squeeze in both Ends, and tie them up very hard ; boil it an Hour and half ; then take it out, and when 'tis cold put it into common Souce Drink for Brawn. Cut off a little at each End, it looks better. Serve it in Slices, or in the Collar, as you please.

Cow-Heel fried.

You must split it and flour it, and fry it brown and crisp on both Sides ; then fry some Onions, and lay all over them, and sauce with Butter and Mustard. Another Way is, boiled with Butter and Vinegar. Another cold with chopt Parsley, Pepper, Salt and Vinegar. Another Way is, cut in Pieces and fricas'y'd, or with Butter and Parsley.

Fricas'y

Fricasfy Tripe.

Take a double Tripe, cut some of the fat Part in Slices, and dip them in Eggs or Batter, and fry them to lay round your Dish; and the other Part cut, some in long Slips and some in Dice, and toss them up with Mint, Onion, chopt Parsley, melted Butter, Yolks of Eggs, and a little Vinegar; season with Pepper and Salt, so serve away. Another Way: You may broil some, and some you may boil with Salt, Onion and Rosemary, and send it up in the Liquor in which it is boil'd.

Forc'd Meat Balls sweet.

Take Part of a Leg of Veal or Lamb, scrape it fine, shred as much Beef Suet very small, season it with sweet Spice: add Currants according to Discretion, and the Yolks of 3 or 4 Eggs, and a little Lemon-peel, and some sweet Herbs shred fine. Mix all these well together, and make it up into little Balls.

To Dress a Neck of Mutton.

Take the best End of a Neck of Mutton, and cut it into Stakes, and beat them with a Rolling Pin; then strew some Salt on them, and lay them in a Frying-pan, and hold the Pan over a soft Fire, that they may not burn; turn them as they heat, and there will be Gravy enough to fry them in till they are half enough; then put to them Broth made thus: Take the Scrag End of the Mutton, break it in Pieces, and put it in a Pipkin with 3 Pints of Water, an Onion, some Salt, and when it first boils, scum it very well, and cover it, and let it boil an Hour; then put to it half a Pint of white Wine, a Spoonful of Vinegar, a Nutmeg quartered, a little Pepper, a Bunch of sweet Herbs; so cover it again, and let it boil till it comes to a pint; then strain it through a Hair Sieve, and put this Liquor in the Frying-pan, and let it fry together till it is enough, then put in a good piece of Butter; shake it together, and serve it up, and garnish with Pickles.

Mutton with Oysters.

Take a Leg or Shoulder of Mutton, raise 6 Holes with your Knife, then roll up your Oysters in Eggs with
H Crumb

Crumbs and Nutmeg, and stuff three in every Hole ; if you roast it, put a Caul over, if boiled, in a Napkin ; then make some good Oyster Sauce, and lay under it ; so serve away hot.

To Collar a Calf's Head.

Take a Calf's Head with the Skin and Hair upon it ; then scald it to fetch off the Hair ; then parboil it ; but not too much ; then get it clean from the Bones while it is hot ; you must slit it on the Fore-part ; season it with Pepper, Salt, Cloves, Mace, Nutmeg, and sweet Herbs, shred small, and all mixed together with the Yolks of 3 or 4 Eggs, and spread it over the Head, and roll it up hard. Boil it gently for 3 Hours, in just as much Water as will cover it ; when 'tis tender 'tis boiled enough. If you do the Tongue, first boil it and peel it, and slice it in thin slices, and likewise the Palate, and put them and the Eyes into the Inside of the Head before you roll it up. When the Head is taken out, season the Pickle with Salt, Pepper and Spice, and give it a boil, adding to it a Pint of white Wine and as much Vinegar. When 'tis cold, put in the Collar, and when you use it cut it in Slices.

To collar a Breast of Mutton.

Take a large Breast of Mutton, take off the red Skin, the Bones, and Gristles ; then grate white Bread, a little Cloves, Mace, Salt, and Pepper ; the Yolks of 3 hard Eggs bruised small, and a little Lemon-peel shred fine ; make your Meat even and flat, and strew your Seasoning over it, with 4 or 5 Anchovies wash'd and bon'd ; then roll your Meat like a Collar, and bind it with coarse Tape, and bake, boil, or roast it. Cut it into three or four Pieces, and dish it with strong Gravy Sauce thickened with Butter. You may fry Oysters and forc'd Meat Balls on it, if you please ; 'tis very good cold. Cut it in Slices like collar'd Beef.

To roast a Cod's Head.

Take the Head, wash and scour it very clean, then scotch with a Knife, and strew a little Salt on it ; and lay it on a stew-pan before the Fire, with something behind it ; throw away the Water that runs from it the first half Hour ; then strew on it some Nutmeg, Cloves, and

and Mace, and Salt, and baste it often with Butter; turning it till it is enough. If it be a large Head it will take 4 or 5 Hours roasting, then take all the Gravy of the Fish, as much white Wine and more Meat Gravy, some Horse-radish, and 1 or 2 Eschalots, a little sliced Ginger, some whole Pepper, Cloves, Mace, and Nutmeg, a Bay-leaf or two; beat this Liquor up with Butter and the Liver of the Fish boiled, and broke, and strained into it, and the Yolks of two or three Eggs, some Oysters and Shrimps, and Balls made of Fish, and fried Fish round it. Garnish with Lemon and Horse-radish.

Roast Mutton and stewed Oysters.

You must have a Neck and Loin, they must be boned, only leaving the top bones about an Inch long on; you must draw the one with Parsley, and the other must be larded with Bacon very close; skewer them and roast them or stove or bake them, just as you please; then fry off some Cucumbers, and stew them and put under; season your Cucumbers with Vinegar, Pepper, and Salt, and Shallots minced; then lay your Sauce under your Phillets of Mutton, and garnish your Dish with Horse-radish and pickled Cucumbers.

A Leg of Mutton, Goose, or Turkey, a-la-Daube.

Lard it with Bacon, and half roast it, then take it off the Spit, and put it in as small a Pot as will boil it; put to it a Quart of white Wine, strong Broth, a Pint of Vinegar, whole Spice, Bay-leaves, sweet Marjorum, Winter Savory and green Onions. When it is ready, lay it in the Dish, make Sauce with some of the Liquor, Mushrooms, diced Lemon, 2 or 3 Anchovies; thicken it with brown Butter, and garnish it with sliced Lemon.

To baste roasted Mutton.

Take your Mutton half roasted, and cut it in Pieces as big as a Half-crown; then put into your Sauce-pan half a Pint of Claret, as much strong Broth or Gravy, (or Water, if you have not the other) 1 Anchovy, an Eschalot, a little whole Pepper, some Nutmeg sliced, Salt to your Taste; some Oyster Liquor, a Pint of Oysters. Let these stew a little; then put in the Meat, and a few Capers and Samphire shred; when 'tis hot through, thicken

thicken it up with a Piece of fresh Butter rolled in Flour. Dry Sippets and lay in your Dish, and pour your Meat on them. Garnish with Lemon.

A Leg of Mutton a-la-Royal.

Lard your Mutton and Slices of Veal with Bacon rolled in Spice and sweet Herbs; then, bringing them to a Brown with melted Lard; boil the Leg of Mutton in strong Broth, with all sorts of sweet Herbs, and an Onion stuck with Cloves; when it is ready, lay it on the Dish; lay round the Collops; than pour on it a Ragoo, and Garnish with Orange and Lemon.

Mutton disguised.

Take a Shoulder of Mutton three Parts roasted, and let it cool; then raise the Skin all up to the Knuckle, and cut off all to the Skin and Knuckle; save the blade bone and broil it, and make a good Hash with the rest of it; put in some Pickle Cucumbers, Capers, and good Gravy and Shallot, and toss it up, and lay the blade Bone on and the Skin.

To Collar a Pig.

Cut off the Head of a Pig, then cut the Body asunder, bone it, and cut two Collars off each Side; then lay it in Water to take out the Blood; then take Thyme and Parsley and shred them very small, and mix them with Pepper, Salt, and Nutmeg, and strew some on every Side or Collar, and roll it up, and tie it with coarse Tape; so boil them in fair Water and Salt, till they are very tender: put two or three Blades of Mace into the Kettle, and when they are enough, take them up, and lay them in something to cool; strain out some of the Liquor, and add to it some Vinegar and Salt, a little white Wine, and 3 or 4 Bay-leaves; give it a boil up, and when 'tis cold put it to the Collars, and keep them for use.

A Fricassee of Lamb.

Cut a hind Quarter of Lamb into thin Slices, season it with savoury Spices, sweet Herbs and a Shallot; then fry them, and toss them up in strong Broth, white Wine, Oysters, Balls, and Palates, a little brown Butter to thicken it, or a bit of Butter roll'd up in Flour.

Veal

Veal Cutlets larded.

Take a Neck of Veal, cut it into Bones, and lard one side, and fry them off quick; then thicken a Piece of Butter with a little Flour and a whole Onion; put in some good Gravy, as much as will just cover them, and a few fresh Mushrooms and force Meat Balls; stowe them tender, skim off the Fat, and squeeze in a Lemon; season them and serve away.

To Collar a Breast of Veal.

Take a Breast of Veal, and Bone it, and wash it, and dry it in a clean Cloth; then shred Thyme, Winter savoury and Parsley, very small, and mix with it Salt, Pepper, Cloves, Mace and Nutmeg; then strew it on the Inside of your Meat, and roll it up hard, beginning at the Neck end; tie it up with Tape and put it in a Pot fit to boil it in, standing upright; you must boil it in Water and Salt, and a Bunch of sweet Herbs; when 'tis boiled enough, take it off the Fire, and put it in an earthen Pot, and when the Liquor is cold pour it over it; or else boil Salt and Water strong enough to bear an Egg, and when that is cold pour it on your Veal: When you serve it to the Table, cut it in round Slices: Garnish with Laurel and Fennel.

To dress a Calf's Head.

Scald the Hair off, and take out the Bones; then have in Readiness Palates boiled tender, Yolks of hard Eggs, Oysters scalded, and forc'd Meat; stuff all these into your Head, and sew it up close in a Cloth; boil it three Hours; make a strong Gravy for Sauce, and garnish with fry'd Bacon.

Scotch Collops.

Cut thin Slices out of a Leg of Veal, as many as you think will serve for a Dish, and hack them, and lard some with Bacon, and fry them in Butter; then take them out of the Pan, and keep them warm, and clean the Pan, and put into it half a Pint of Oysters, with their Liquor, and some strong Broth, 1 or 2 Eschalots, a Glass of white Wine, 2 or 3 Anchovies minced, some grated Nutmeg; let these have a boil up, and thicken it with

4 or 5 Eggs, and a Piece of Butter, and then put in your Collops, and shake them together till 'tis thick ; put dried Sippets on the Bottom of the Dish, and put your Collops in, and so many as you please of the Things in your Hash.

A Ragoo of a Breast of Veal.

Bone a Breast of Veal, cut a handsome square Piece, then cut the other Part into small Pieces, brown it in Butter ; then stew and toss it up in your Ragoo for made Dishes, thicken it with brown Butter, put then the Ragoo in the Dish, lay on the square Piece diced, with Lemon, sweet Breads, Sippets, and Bacon fried in the Batter of Eggs, and garnish it with sliced Orange.

To hash a Calf's Head.

Boil the Head almost enough, then cut it in half, the fairest Half scotch and strew it over with grated Bread, and a little shred Parsley ; set it before the Fire to broil, and baste it with Butter. Cut the other half and the Tongue into thin Slices as big as a Crown Piece. Have some strong Gravy ready, and put it in a stew Pan with your Hash, an Anchovy washed, boned, the Head and Tail off ; a bit of Onion, 2 or 3 Cloves, and 2 blades of Mace, just bruised and put into a Rag ; then strew in a little Flour, and set it to stew. When 'tis enough, have in Readiness the Yolks of 4 Eggs well beaten, with 2 or 3 Spoonfuls of white Wine, and some grate d Nutmeg, and stir it in your Hash till 'tis thick enough ; then lay your broiled Head in the Middle, and your Hash round. Garnish with Lemon and little Slices of Bacon ; always have forc'd Meat Ball. You may add sweet Breads and Lamb's-stones, &c.

To Force a Fowl.

Take a good Fowl, kill, pull, and draw it, then slit the Skin down the Back, and take off the Flesh from the Bones, and mince it very small, and mix it with one Pound of Beef Suet shred, and a Pint of large Oysters chopped, two Anchovies, an Eschalot, a little grated Bread, some sweet Herbs ; shred all these very well, and mix them, and make it up with Yolks of Eggs ; so put all these Ingredients on the Bones again, and draw the

the Skin over again ; sew up the Back and put the Fowl in a Bladder, so boil it an Hour and a Quarter ; then stew some more Oysters in Gravy, and bruise in a little of your forc'd Meat, and beat it up with fresh Butter ; put the Fowl in the Middle ; pour on the Sauce, and garnish with sliced Lemon.

Scotch Collops brown.

Take a Phillet of Veal, cut it in thin Collops, and hack them well ; season them with Nutmeg, Pepper, and Salt, then fry them off quick and brown ; then brown off a Piece of Butter Gold Colour thickened with Flour, and put in some good clear Gravy ; then put in some Mushrooms, Morelles, Trouffles, and forc'd Meat Balls, with sweet Breads dic'd ; squeeze in an Oronge or Lemon ; toss up your Collops quick and thick, so serve.

White Collops.

You must cut them small, and hack them well ; season with Nutmeg and Salt, and pass them quick of a pale Colour, in a small bit of Butter ; then squeeze in a Lemon, put in half a Pint of Cream, and the Yolks of 4 Eggs ; toss them up thick, and serve away quick.

To stew a Neck of Veal.

Cut your Neck of Veal in Steaks, beat them flat, and season them with Salt, grated Nutmeg, Thyme, and Lemon-peel, shred very fine ; and when you put it into your Pan, put to it some thick Cream, according to the Quantity you do, and let it stew softly till 'tis enough ; then put into your Pan 2 or 3 Anchovies, a little Gravy, or strong Broth, a bit of Butter, and some Flour dusted in, and toss it up till 'tis thick, then Dish it. Garnish with Lemon.

A Rago for made Dishes.

Take Claret, Gravy, sweet Herbs, and savoury Spice, toss up in it Lamb-stones, Cock's-Combs boiled, blanched and sliced, with sliced Sweet-meats, Oysters, Mushrooms, Truffles and Murrells ; thicken these with brown Butter, and use it when called for.

To make a Ragoo of Pigs-Ears.

Take a Quantity of Pigs-Ears, and boil them in one half Wine, and the other Water ; cut them in small Pieces ; then brown a little Butter, and put them in, and a pretty deal of Gravy, 2 Anchovies, an Eschalot or 2, a little Mustard, and some Slices of Lemon, some Salt and Nutmeg, stew all these together, and shake it up thick. Garnish the Dish with the Barberries.

To force a Leg of Mutton, Lamb, or Veal.

Take out all the Meat, and leave the Skin whole ; then take the Lean of it and make it into forced Meat thus, to 2 Pound of your Lean Meat put 3 Pounds of Beef-suet ; take away all Skins from the Meat and Suet ; then shred both very fine, and beat it with a Rolling-pin, till you know not the Meat from the Suet ; then mix with it 4 Spoonfuls of grated Bread, half an Ounce of Cloves and Mace beaten, as much Pepper, some Salt, and a few sweet Herbs shred small ; mix all these together with 6 raw Eggs, and put it into the Skin again, and sew it up. If you roast it, serve it with Anchovy Sauce ; if you boil it, lay Colliflower or *French Beans* under it. Garnish with Pickles, or stew Oysters, and put under it, with forc'd Meat Balls, or Sausages fried in Butter.

A Pig roasted.

You must put in the Belly a Piece of Bread, some Sage and Parsley chopt small, and some Salt ; sew up the Belly, and spit it and roast it, then split it and cut off the Ears and Under Jaws, and lay round, and make a Sauce with the Brains, thick Butter, Gravy and Vinegar, and lay under. Make Currant Sauce in a Cup.

Pork Cutlets.

Take a Loin or Neck of Pork, cut off the Skin, and cut it into Cutlets ; season them with Sage, Parsley, and Thyme cut small, Pepper and Salt, and Crumbs of Bread ; mince all together, and broil them ; sauce them with Mustard, Butter, Shallot, Vinegar and Gravy ; so serve them away hot.

To Ragoo a Breast of Veal.

Lard your Breast of Veal with Bacon; then half boil it with Water and Salt, whole Pepper, and a Bunch of sweet Herbs; then take it out, and dust it with some grated Bread, sweet Herbs shred small, and grated Nutmeg and Salt, all mixed together; then broil it on both Sides, and make a Sauce of Anchovies and Gravy thicken'd up with Butter. Garnish with Pickles.

An incomparable Way to make Mustard.

Take a Quart of the best Mustard-seed you can get, let it be well dried, finely beat and sifted; then put to mix it, two Parts white Wine Vinegar, and one Sack, also 1 Spoonful of double refin'd Sugar; stop it close, and 'twill keep a Year. If you are curious in your Seed, this Way of making it gives a very agreeable Quickness and Flavour, that is not so disgusting in the Breath, as when Garlick is kept in the Jug.

A Pig Lamb Fashion.

You must skin it, and leave the Skin whole with the Head on; then chine it down as Mutton, and lard it with Lemon Peel and Thyme, and roast it in Quarters as Lamb; the other Part fill full with a good Country thick Plum-Pudding; sew up the Belly and bake it; the Pig will look as if roasted.

Beef A-la-Mode.

Take a good Buttock of Beef, interlarded with great Lards rolled up in Savou y Spice and sweet Herbs; put it in a great Sauce-pan, and cover it close, and set it in the Oven all Night. This is fit to eat cold.

To make an Almond Pudding.

Take a Pound of the best *Jordan*-Almonds blanched in cold Water, and beat very fine with a little Rose-water; then take a Quart of Cream, boiled with whole Spice, and taken out again, and when 'tis cold, mix it with the Almonds, and put to it three Spoonfuls of grated Bread, and one Spoonful of Flour, nine Eggs, but three Whites, half a Pound of Sugar, a Nutmeg grated; mix and beat these well together, put some Puff-paste at

the Bottom of a Dish ; put your Stuff in, and here and there stick a Piece of Marrow in it. It must bake an Hour, and when 'tis drawn, scrape Sugar on it, and serve it up.

To make New-College Puddings.

Grate a penny stale Loaf, and put to it a like Quantity of Beef-suet finely shred and a Nutmeg grated, a little Salt, some Currants, and then beat some Eggs in a little Sack, and some Sugar, and mix all together, and knead it as stiff as for Manchet, and make it up in the form and size of a Turkey-Egg, but a little flatter ; then take a Pound of Butter, and put it in a Dish, and set the Dish over a clear fire in a Chafing-dish, and rub the Butter about the Dish till 'tis melted ; put your Puddings in, and cover the Dish, but often turn your Puddings, until they are all brown alike, and when they are enough scrape Sugar over them, and serve them up hot for a side Dish.

You must let the Paste lie a Quarter of an Hour before you make up your Puddings.

Orange Pudding.

Take 3 fair Oranges, cut them, and squeeze off the Juice into a clean Pan ; boil the Peels in two or three Waters, till the Bitterness is off ; then pick out the Pulp and Strings, and beat the Peel very fine in your Mortar, with Orange flour-water ; then mix it up with the strain'd Juice ; add to it 9 Eggs, leaving out four Whites, half a Pound of Butter, and Sugar to your Taste ; put a Puff-paste at the Bottom of the Dish, and garnish the Edge of the Dish with Paste ; some People only grate in the Peels raw, and leave out the Juice ; but I think the above writ en Way is the most grateful and pleasant.

Note, You must beat all in the Mortar a full Hour at least, till the Ingredients look all alike.

To make a Carrot Pudding.

Take raw Carrots and scrape them clean, grate them with a Grater without a back, to half a Pound of Carrot, take a Pound of grated Bread, a Nutmeg, a little Cinnamon, a very little Salt, half a Pound of Sugar and half a Pint of Sack, eight Eggs, a Pound of Butter melted, and as much Cream as will mix it well together ;

ther ; stir it and beat it well up, and put it in a Dish to bake ; put Puff-paste at the Bottom of your Dish.

A Rye-bread Pudding.

Take half a Pound of soure Rye-bread grated, half a Pound of Beef-suet finely shred, half a Pound of Currants clean wash'd, half a Pound of Sugar, a whole Nutmeg grated, mix all well together, with 5 or 6 Eggs ; butter a Dish, boil it an Hour and a Quarter, and serve it up with melted Butter.

To make a French-Barley Pudding.

Take a quart of Cream, and put to it six Eggs well beaten, but three of the Whites ; then season it with Sugar, Nutmeg, a little Orange-flower-water, and a Pound of melted Butter ; then put to it six handfuls of *French Barley* that has been boiled tender in Milk ; Butter a Dish, and put it in, and bake it. It must stand as long as a Venison Pasty, and it will be good.

To make a Cabbage Pudding.

Take 2 Pounds of the lean Part of a Leg of Veal ; take of Beef-suet the like Quantity ; chop them together, then beat them together in a stone Mortar, adding to it half a little Cabbage scalded, and beat that with your Meat ; then season with Mace and Nutmeg, a little Pepper and Salt, some green Gooseberries, Grapes or Barberries, in the Time of Year. In the Winter put in a little Verjuice ; then mix all well together, with the Yolks of 4 or 5 Eggs, well beaten ; then wrap it up in green Cabbage Leaves, tie a Cloth over it, boil it an Hour. Melt Butter for Sauce.

To make a Pith Pudding.

Take a Quantity of the Pith of an Ox, and let it lie all Night in the Water to soak out the Blood ; the next Morning strip it out of the Skins, and beat it with the back of a Spoon in Orange-flower-water, till 'tis as fine as Pap ; then take 3 blades of Mace, a Nutmeg quartered, a stick of Cinnamon ; then take half a Pound of the best *Jordan Almonds*, blanched in cold Water ; then beat them with a little of the Cream, and as they dry, put in more Cream, and when they are all beaten, strain the
Cream

Cream from them to the Pith ; then take the Yolks of ten Eggs, the Whites of but two ; beat them very well, and put them to the Ingredients ; then take a Spoonful of grated Bread, or Naples bisket ; mingle all these together, with half a Pound of fine Sugar, and the Marrow of four large Bones, and a little Salt : fill them in small Ox or Hog's Guts, or bake it with Puff-crust.

To make a spread-Eagle Pudding.

Cut off the Crust of three Half-penny Rolls, then slice them into your Pan ; then set three Pints of Milk, over the Fire, make it scalding hot, but not boil ; so pour it over your Bread, and cover it close, and let it stand an Hour ; then put in a good Spoonful of Sugar, a very little Salt, a Nutmeg grated, a Pound of Suet after 'tis shred, half a Pound of Currants washed and picked, four Spoonfuls of cold Milk, ten Eggs, but five of the Whites ; and when all is in, stir it, but not till all is in ; then mix it well. Butter a Dish ; less than an Hour will bake it.

Plain Pudding.

You must scald your Milk, and put in as much grated Bread as Suet, and put your Milk to it ; then cover it a Quarter of an Hour ; season it with Nutmeg and Ginger, and 1 Spoonful of Sugar. Mix this up well with a little Flour, and boil it two Hours.

Pudding for little Dishes.

Take a Pint of Cream, and boil it, and slice a Half-penny Loaf, and pour your Cream over it hot, and cover it close till 'tis cold ; then put in half a Nutmeg grated, a quarter of a Pound of Sugar, the Yolks of four Eggs, the Whites of but two ; Butter your Dish, and put it in, and let it boil an Hour ; melt Butter, Sack and Sugar, for Sauce.

A Rice Pudding.

Grind or beat half a Pound of Rice to Flour ; mix it, by Degrees, with 3 Pints of Milk, and thicken it over the Fire with Care, for fear of burning till 'tis like a Hasty-Pudding ; when 'tis so thick, pour it out, and let it stand to cool. Put to it 9 Eggs, but half the Whites, 3 or 4 Spoonfuls of Orange-flower-water. Melt almost

a Pound of good Butter, and sweeten it to your Taste. Add Sweet Meats if you please.

To make an Oat-Meal Pudding.

Take 3 Pints of thick Cream, and 3 Quarters of a Pound of Beef-suet shred very fine ; when the Cream boils, put into it the Suet and a Pound of Butter, and half a Pound of Sugar, a Nutmeg grated, a little Salt ; then thicken all with a Pint of fine Oat-meal ; stir it together ; pour it in a Pan ; and cover it up close till 'tis almost cold ; then put in the Yolks of 6 Eggs ; mix it all well together, and put a very thin Paste at the Bottom of the Dish, and slick lumps of Marrow in it ; bake it 2 Hours.

To make a fine Bread Pudding.

Take 3 Pints of Milk and boil it ; when 'tis boiled, sweeten it with half a Pound of Sugar, a small Nutmeg grated, and put in half a Pound of Butter ; when 'tis melted, pour it in a Pan, over 11 Ounces of grated Bread ; cover it up. The next Day put to it 10 Eggs well beaten ; stir all together, and when the Oven is hot, put it in your Dish ; three Quarters of an Hour will bake it. Boil a bit of Lemon-Peel, in the Milk, take it out before you put your other Things in.

To make a Curd Pudding.

Take the Curd of a Gallon of Milk, and Whey it well, and rub it through a Sieve, then take 6 Eggs, a little thick Cream, three Spoonfuls of Orange-flower-water, 1 Nutmeg grated, grated Bread, and Flour, of each 3 Spoonfuls ; a Pound of Currants, and stoned Raisins ; mix all these together ; Butter a thick Cloth, and tie it up in it ; boil it an Hour. For Sauce melt Butter and Orange-flower-water, and Sugar.

A Bread and Butter Pudding for Fasting-Days.

Take a twopenny Loaf, and a Pound of fresh Butter ; spread it in very thin Slices, as to eat ; cut them off as you spread them, and stone half a Pound of Raisins, and wash a Pound of Currants ; then put Puff paste at the Bottom of a Dish, and lay a Row of your Bread and Butter, and strew a Handful of Currants, and a few Raisins, and some little bits of Butter, and do so till your Dish

Dish is full ; then boil 3 Pints of Cream and thicken it when cold with the Yolks of 10 Eggs, a grated Nutmeg, a little Salt, near half a Pound of Sugar, some Orange-flower-water ; and pour this in just as the Pudding is going into the Oven.

A good boiled Pudding.

Take a Pound and a Quarter of Beef-suet, after 'tis skinned, shred very fine, then stone three Quarters of a Pound of Raisins, and mix with it, and a grated Nutmeg, a Quarter of a Pound of Sugar, a little Salt, a little Sack, four Eggs, four Spoonfuls of Cream, and about half a Pound of fine Flour ; mix these well together, pretty stiff ; tie it in a Cloth, and let it boil four Hours. Melt Butter thick for Sauce.

Marrow Pudding.

Take a Quart of Cream or Milk, put in 4 Ounces of Bisket, 8 Yolks of Eggs, some Nutmeg, Salt, and the Marrow of 2 Bones ; save some bits to lay about the Top, season with a little Sugar, put in 2 Ounces of Currants plumped ; set it gently on the Fire, then cool it and bake it in Puff-paste.

A Lemon Pudding.

Take 2 clear Lemons, grate off the outside Rinds ; then grate 2 Naples-biskets, and mix with your grated Peel, and add to it three Quarters of a Pound of fine Sugar, 12 Yolks and 6 Whites of Eggs, well beat, and 3 Quarters of a Pound of Butter melted, and half a Pint of thick Cream ; mix these well together ; put a sheet of Paste at the Bottom of the Dish ; and just as the Oven is ready, put your Stuff in the Dish ; sift a little Double-refined Sugar over it before you put it in the Oven ; an Hour will bake it.

To make White Hogs Pudding.

Take a Quart of Cream, and 14 Eggs, only half the Whites, beat them but a little : and when the Cream boils, put in the Eggs ; keep them stirring on a gentle Fire, till 'tis all a thick Curd. After 'tis almost cold, put to it a Pound of grated white Bread, 2 Pounds of Suet shred very fine, 2 Nutmegs grated, some Citron cut small,

half

half a Pound of Almonds beat small, with Orange-flower-water, Salt, and Sugar to your Taste.

A Calves Foot Pudding.

Take Calves Feet, shred them very fine, and mix them with a Penny Loaf, grated and scalded with a Pint of thick Cream; put to it half a Pound of shred Beef Suet, eight Eggs, and a Handful of Plumped Currants; season it with sweet Spice and Sugar, a little Sack and Orange-flower-water, the Marrow of 2 Bones; then put it in a Veal Caul, being washed over with the Batter of Eggs; then wet a Cloth and put it therein, tie it close up; when the Pot boils, put it in; boil it about two Hours; then turn it in a Dish, and stick on it sliced Almonds and Citron; let the Sauce be Sack and Orange-flower-water, with Lemon Juice, Sugar and drawn Butter.

To make Almond Hogs Pudding.

Take 2-Pounds of Beef-suet, or Marrow shred very small, and a Pound and half of Almonds blanched, and beaten very small with Rose-water; 1 Pound of grated Bread, a Pound and Quarter of fine Sugar, a little Salt, 1 Ounce of Mace, Nutmeg, and Cinnamon, 12 Yolks of Eggs, 4 Whites, a Pint of Sack, a Pint and half of thick Cream, some Rose or Orange-flower-water; boil the Cream and tie a little Saffron in a Rag, and dip it in the Cream to Colour it. First beat your Eggs very well, then stir in your Almonds, then the Spice, and Salt, and Suet, and then mix all your Ingredients together; fill your Guts but half full, put some bits of Citron in the Guts as you fill them. Tie them up, and boil them about Quarter of an Hour.

Black Hogs Puddings.

Boil some Hogs Harflet in about 4 or 5 Gallons of Water till 'tis very tender; then take out all the Meat, and in that Liquor steep near a Peck of Groats; put in the Groats as it boils, and let them boil a Quarter of an Hour; then take the Pot off the Fire, and cover it up very close, and let it stand five or six Hours; chop 2 or 3 Handfuls of Thyme, a little Savory, some Parsley and Penny-royal, some Cloves, and Mace beaten, a Handful of Salt; then mix all these with half the Groats, and 2 Quarts of Blood: put in most Part of the Leaf of the Hog,

Hog, cut it in square Bits like Dice, and some in long Bits ; fill your Guts, and put in the Fat as you like it ; fill the Guts three Quarters full, put your Puddings into a Kettle of boiling Water : let them boil an Hour, and prick them with a Pin to keep them from breaking. Lay them on clean Straw when you take them up. The other half of the Groats you may make into white Puddings for the Family.

To make a Cow-Heel Pudding.

Take a large Cow-heel, and cut off all the Meat, but the black Toes, put them away, but mince the rest very small, and shred it over again, with three Quarters of a Pound of Beef-suet ; put to it a Penny Loaf grated, Cloves, Mace, Nutmeg, Sugar, and a little Salt, some Sack, and Rose-water ; mix these well together with six raw Eggs well beaten, Butter a Cloth, and put it in, and boil it two Hours. For Sauce, melt Butter, Sack, and Sugar.

To make little Hasty-Puddings, to boil in Custard-Dishes.

Take a large Pint of Milk, put to it 4 Spoonfuls of Flour, mix it well together, and set it over the Fire, and boil it into a smooth Hasty-Pudding ; sweeten it to your Taste, grate Nutmeg in it, and when 'tis almost cold, beat 5 Eggs very well, and stir into it ; then butter your Custard-cups, put in your Stuff, and tie them over with a Cloth, put them in the Pot when the Water boils, and let them boil something more than half an Hour ; pour on them melted Butter.

To make a Hasty-Pudding.

Break an Egg into fine Flour, and with your Hand work up as much as you can into as stiff a Paste as is possible ; then mince it as small as Herbs to the Pot, as small as if it were to be sifted ; then set a Quart of Milk a boiling, and put in your Paste, so cut as before mentioned ; put in a little Salt, some beaten Cinnamon and Sugar, a Piece of Butter as big as a Walnut, and keep it stirring all one Way, till 'tis as thick as you would have it, and then stir in such another Piece of Butter ; and when 'tis in the Dish, stick it all over with little bits of Butter.

To make Hogs Puddings with Currants.

Take 3 Pounds of grated Bread to 4 Pounds of Beef-suet finely shred, 2 Pounds of Currants ; Cloves, Mace, and Cinnamon, of each half an Ounce beaten fine, a little Salt, a Pound and half of Sugar, a Pint of Sack, a Quart of Cream, a little Rose-water, 20 Eggs well beaten, but half the Whites ; mix all these well together, and fill the Guts half full : Boil them a little, and prick them as they boil, to keep them from breaking the Guts. Take them up on clean Cloths.

To make a Sweet-meat Pudding.

Put a thin Puff-paste at the Bottom of your Dish, then have of candied Orange and Lemon-peel, and Citron of each an Ounce ; slice them thin and put them in the Bottom on your Paste ; then beat 8 Yolks of Eggs, and two Whites, near half a Pound of Sugar, and half a Pound of Butter melted ; mix and beat all well together, and when the Oven is ready, pour it on your Sweet-meats in the Dish. An Hour or less will bake it.

Quaking Pudding.

Take 12 Eggs, beat them up well ; put in 2 Ounces of Sugar, 2 Ounces of Biskets, 1 Quart of Cream, 3 Spoonfuls of fine Flour ; season with Nutmeg, and Salt ; mix it as for Pancakes thin as Batter ; then put in some Orange-flower-water, or Rose-water, and Butter your Cloth ; then boil it three Quarters of an Hour ; sauce it with Sack, Sugar, and Butter.

A colouring Liquor for Puddings.

Beat an Ounce of Cochineel very fine, put it in a Pint of Water in a Skillet, and a Quarter of an Ounce of Roach Allum ; boil it till the Goodness is out ; strain it into a Viol, with two Ounces of fine Sugar. It will keep six Months.

To make very good Pancakes.

Take a Pint of thick Cream, 3 Spoonfuls of Sack, and half a Pint of Flour, 6 Eggs, but 3 Whites, 1 grated Nutmeg, a Quarter of a Pound of melted Butter, a very little Salt, and some Sugar ; fry these thin in a dry Pan.

To make Rice Pancakes.

Take a Quart of Cream, and three Spoonfuls of the Flour of Rice, boil it till 'tis as thick as Pap, and as it boils, stir in half a Pound of Butter, a Nutmeg grated: then pour it out into an Earthen Pan, and when 'tis cold, put in 3 or 4 Spoonfuls of Flour, a little Salt, some Sugar, 9 Eggs well beaten; mix all well together, and fry them in a little Pan, with a small Piece of Butter. Serve them up, 4 or 5 in a Dish.

To make a Chesnut Pudding.

Take a dozen and half of Chesnuts, put them in a Skillet of Water, and set them on the Fire till they will blanch; then blanch them, and when cold, put them in cold Water, then stamp them in a Mortar, with Orange-flower-water and Sack, till they are very small: mix them in 2 Quarts of Cream, and 18 Yolks of Eggs, the Whites of 3 or 4; beat the Eggs with Sack, Rose-water, and Sugar, put it in a Dish with Puff-paste; stick in some Lumps of Marrow or fresh Butter, and bake it.

Good Fritters.

Mix half a Pint of good Cream very thick with Flour, beat 6 Eggs, leaving out 4 Whites, and to the Eggs put 6 Spoonfuls of Sack, and strain them into the Batter: put in a little grated Nutmeg, Ginger, and Cinnamon, all very fine, also a little Salt; then put in another half Pint of Cream, and beat the Batter near an Hour; pare and slice your Apples thin, dip every Piece in the Batter, and throw them in a Pan full of boiling Lard.

To make fried Toasts.

Chip a Manchet very well, and cut it round ways into Toasts; then take Cream and 8 Eggs, seasoned with Sack, and Sugar, and Nutmeg; and let these Toasts steep in it about an Hour; then fry them in sweet Butter, serve them up with plain melted Butter, or with Butter, Sack, and Sugar, as you please.

To make Apple Fritters.

Take the Yolks of 8 Eggs, the Whites of 4, beat them well together, and strain them into a Pan; then take a Quart of Cream, warm it as hot as you can endure

dure your Finger in it ; then put to it a Quarter of a Pint of Sack, three Quarters of a Pint of Ale, and make a Posset of it ; when your Posset is cool, put to it your Eggs, beating them well together ; then put in Nutmeg, Ginger, Salt and Flour to your likeing ; your Batter should be pretty thick, then put in Pippins sliced or scraped ; fry them in good store of hot Lard with a quick Fire.

To make butter'd Loaves to eat hot.

Take 11 Yolks of Eggs beat well, 5 Spoonfuls of Cream, and a good Spoonful of Ale Yeast ; stir all these together with Flour till it comes to a little Paste, not too stiff ; work it well, cover it with a Cloth. Lay it before the Fire to rise a Quarter of an Hour ; when 'tis well risen, make it in a Roll, and cut it in five Pieces, and make them into Loaves, and flat them down a little, or they will rise too much ; put them into an Oven as hot as for Manchet ; and when they are taken out of the Oven, have at least a Pound of Butter beaten with Rose-water, and Sugar to your Taste. Cut all the Loaves open at the Top, and pour the Butter in them, and serve them hot to Table.

To make a Brown-bread Pudding.

Take half a Pound of brown Bread, and double the Weight of it in Beef-suet ; a Quarter of a Pint of Cream, the Blood of a Fowl, a whole Nutmeg, some Cinnamon, a Spoonful of Sugar, 6 Yolks of Eggs, 3 Whites, mix it all well together, and boil it in a Wooden Dish two Hours. Serve it with Sack and Sugar, and Butter melted.

Potatoe Pudding.

They must first be boiled, then peel them and beat them in a Mortar ; to 3 Pounds, 1 Pound of Butter and 6 Eggs ; season with Pepper, Salt and Nutmeg ; beat all this together ; then boil it or bake it ; make a Hole in the Top, and put in some melted Butter, as you do to a Peas-Pudding.

To make a baked Sack Pudding.

Take a Pint of Cream, and turn it to a Curd with Sack, then bruise the Curd very small with a Spoon ; then grate in 2 Naples Biskets, or the inside of a Stale penny

penny Loaf, and mix it well with the Curd, and half a Nutmeg grated; some fine Sugar, and the Yolks of 4 Eggs, the Whites of 2, beaten with 2 Spoonfuls of Sack; then melt half a Pound of fresh Butter, and stir all together till the Oven is hot. Butter a Dish and put it in, and sift some Sugar over it just as 'tis going into the Oven; half an Hour will bake it,

A very good White Rice-pot.

Take 1 Pound of Rice, boil it in 2 Quarts of Milk, till 'tis thick and tender, then beat it very well in your Mortar, with 3 or 4 Ounces of blanch'd Almonds; boil 2 Quarts of Cream, with Crumbs of white Bread, and Blades of Mace, put all together, with the Yolks of 8 Eggs, some Rose-water, and Sugar to your Taste; when 'tis in the Oven, lay in some candy'd Orange and Citron-peels, cut thin in handsome Pieces. This is very good, and half the Quantity, or a Quarter, makes a very pretty *China* Bason full. Be very careful in baking; 'tis soon spoil'd, if too hot.

To make Cheese-cakes.

Take a Pint of Cream, and warm it, and put to it 5 Quarts of Milk warm from the Cow; then put Runnet to it, and when 'tis come, put the Curd in a Linnen Bag or Cloth, and let it drain well from the Whey, but do not squeeze it much; then put it in a Mortar, and break the Curd as fine as Butter; then put to your Curd half a Pound of Almonds blanch'd, and beaten exceeding fine, or half a Pound of dry Mackaroons beat very fine, if you have Almonds, grate in a Naples-bisket; but if you use Mackaroons, you need not; then add to it the Yolks of 9 Eggs beaten, a whole Nutmeg grated, 2 perfum'd Plumbs dissolved in Rose or Orange-flower-water, half a Pound of fine Sugar, mix all well together; then melt a Pound and Quarter of Butter, and stir it well in it, and half a Pound of Currants plump'd; so let it stand to cool till you use it.

Then make pour Puff-paste thus: Take a Pound of fine Flour, and wet it with cold Water, roll it out, and put into it by Degrees a Pound of fresh Butter: Use it just as 'tis made.

To make Strawberry or Raspberry Fool.

Take a Pint of Raspberries, squeeze and strain the Juice with Orange-flower-water; put to the Juice 5 Ounces of fine Sugar; then set a Pint of Cream over the Fire, and let it boil up; then put in the Juice, give it one stir round, and then put it into your Bason; stir it a little in the Bason, and when 'tis cold use it.

To make a Gooseberry Gam.

Gather your Gooseberries full ripe, but green; top and tail them, and weigh them; a Pound of Fruit to three Quarters of a Pound of double-refin'd Sugar, and half a Pint of Water; boil them till clear and tender, then put it in Pots.

To make a Custard Pudding.

Take a Pint of Cream, and mix with it 6 Eggs well beat, two Spoonfuls of Flour, half a Nutmeg grated, a little Salt, and Sugar to your Taste; Butter a Cloth, put it in when the Pot boils; boil it just half an Hour; melt Butter for Sauce.

A baked Pudding.

Blanch half a Pound of Almonds, and beat them fine with sweet Water, Ambergrease dissolved in Orange-flower-water, or in some Cream; then warm a Pint of thick Cream, and melt in it half a Pound of Butter; then mix it with your beaten Almonds, a little Salt, a grated Nutmeg, and Sugar, and the Yolks of 6 Eggs, beat it up together, and put it in a Dish with Puff-paste, the Oven not too hot; scrape Sugar on it just before it goes into the Oven.

To make a Marjoram Pudding.

Take the Curd of a Quart of Milk finely broken, a good Handful or more of sweet Marjoram chopped as small as Dust, and mingle with the Curd 5 Eggs, but 3 Whites, beaten with Rose-water, some Nutmeg and Sugar, and half a Pint of Cream; beat all these well together, and put in 3 Quarters of a Pound of melted Butter; put a thin Sheet of Paste at the Bottom of your Dish; then pour in your Pudding, and with a Spur cut out little slips of Paste the breadth of your little Finger, and

and lay them over cross and cross in large Diamonds ; put some small bits of Butter on the Top, and bake it. *This is old fashioned.*

To make a Ratafia Pudding.

Take a Quart of Cream, boil it with 4 or 5 Laurel-leaves ; then take them out and break in half a Pound of Naples-bisket, half a Pound of Butter, some Sack, Nutmeg, and Salt ; take it off the Fire, cover it up ; when 'tis almost cold, put in 2 Ounces of Almonds blanch-ed, and beaten fine, and the Yolks of 5 Eggs, mix all well together, and bake it in a moderate Oven half an Hour ; scrape Sugar on it as it goes into the Oven.

To make a pretty Sort of Flummery.

Put 3 large Handfuls of Oatmeal ground small, into 2 Quarts of fair Water ; let it steep a Day and Night ; then pour off the clear Water, and put the same Quantity of fresh Water to it ; strain it through a fine Hair-sieve, and boil it till 'tis as thick as Hasty-pudding ; stir it all the while, that it may be extremely smooth : And when you first strain it out, before you set it on the Fire, put in 1 Spoonful of Sugar, and 2 of good Orange-flower water. When 'tis boiled enough, pour it into shallow Dishes for your Use.

To make Hart's horn Flummery.

Take 3 Ounces of Hart's-horn, and put it to boil with 2 Quarts of Spring water ; let it simmer over the Fire 6 or 7 Hours till half the Water is consumed, or else put it in a Jug, and set it in the Oven with Household-bread ; then strain it through a Sieve, and beat half a Pound of Almonds very fine, with some Orange-flower-water in the beating ; and when they are beat, mix a little of your Jelly with it, and some fine Sugar ; strain it out and mix it with your other Jelly ; stir it together till 'tis little more than Bloodwarm ; then pour it into half pint Basons, fill them but half full ; when you use them, turn them out of the Dish as you do Flummery ; if it does not come out clean, hold the Bason a Minute or two in warm Water ; eat it with Wine and Sugar.

Put 6 Ounces of Hart's-horn in a glazed Jug, with a long Neck, and put in 3 Pints of soft Water ; cover the
Top

Top of the Jug close, and put a Weight on it to keep it steady; set it in a Pot or Kettle of Water 24 Hours; let it not boil, but be scalding hot; then strain it out and make your Jelly.

To make whipt Syllabubs.

Take a Quart of Cream, not too thick, and a Pint of Sack, and the Juice of 2 Lemons; sweeten it to your Palate, and put it into a broad earthen Pan, and with a Whisk whip it, and as the Froth rises, take it off with a Spoon, and lay it in your Syllabub-glasses; but first you must sweeten some Claret or Sack, or white Wine, and strain it, and put 7 or 8 Spoonfuls of the Wine into your Glasses, and then gently lay in your Froth. Set them by. Do not make them long before you use them.

Rice Custards.

Take a Quart of Cream, and boil it with a blade of Mace, and a quartered Nutmeg; put into it boiled Rice, well beat with your Cream; mix them together, and stir them all the while it boils on the Fire; when 'tis enough take it off, and sweeten to your Taste: Put in a little Orange-flower-water; pour it in your Dishes; when cold serve it.

Very good Custards.

Boil a Quart of Cream, then sweeten it with fine powder'd Sugar; beat 8 Yolks of Eggs, with 2 Spoonfuls of Orange-flower-water; stir this in the Cream, and strain all thro' a Sieve. Fill your Cups or Crust, and bake them with Care.

To make Cheese-cakes without Runnet.

Take a Quart of thick Cream, and set it over a clear Fire, with some quartered Nutmeg in it; just as it boils up, put in 12 Eggs well beaten, and a quarter of a Pound of fresh Butter; stir it a little while on the Fire, till it begins to curdle; then take it off, and gather the Curd as for Cheese; put it in a clean Cloth, tie it together, and hang it up that the Whey may run from it; when 'tis pretty dry, put it in a Stone-mortar, with a Pound of Butter, a Quarter of a Pint of thick Cream, some Sack and Orange-flower-water, and half a Pound of fine Sugar; then beat and grind all these very well together
for

for an Hour or more, till 'tis very fine ; then pass it through a Hair Sieve, and fill your Pattipans but half full. You may put Currants in half the Quantity, if you please : A little more than a Quarter of an Hour will bake them. Take the Nutmeg out of the Cream when 'tis boiled.

To make Chocolate Almonds.

Take a Pound of Chocolate finely grated, and a Pound and half of the best Sugar finely sifted ; then soak Gum-dragant in Orange flower-water, and work them into what Form you please. The Paste must be stiff ; dry them in a Stove.

A fine Potatoe Pye for Lent.

First make your Forc'd Meat, about 2 Dozen of small Oysters just scalded, and when cold chopt small, a stale roll grated, and 6 Yolks of Eggs boiled hard, and bruised small with the back of a Spoon ; season with a little Salt, Pepper, and Nutmeg, some Thyme and Parsley, both shred small ; mix these together well ; and pound them a little, and make it up in a stiff Paste, with half a pound of Butter and an Egg work'd in it, just Flour it to keep it from sticking, and lay it by till your Pye is fit, and put a very thin Paste in your Dish, Bottom and Sides, then put your Forc'd meat, of an equal thickness, about 2 Fingers broad, about the Sides of your Dish, as you would do a Pudding Crust, dust a little Flour on it, and put it down close ; then fill your Pye, a Dozen of Potato's, about the big-ess of a small Egg, finely pared, just boiled a walm or two, a Dozen Yolks of Eggs boiled hard, a Quarter of a Hundred large Oysters, just scalded in their own Liquor and cold, 6 Morels, 4 or 5 blades of Mace, some whole Pepper, and a little Salt Butter on the Bottom and Top ; then lid your Pye, and bake it an Hour ; when 'tis drawn, pour in a Caudle made with half a Pint of your Oyster-Liquor, 3 or 4 Spoonfuls of white Wine, and thickened up with Butter and Eggs, pour it in hot at the Hole on the Top, and shake it together, and serve it.

A very good Tanfy.

Take a Pint of Milk, and a Pint of Cream, about a Pint of Juice of Spinage, which must be well dry'd after washing,

washing, before you stamp it ; strain it, and pour it in ; beat 15 Eggs, with a little Salt, leave out 8 Whites, strain them into other Things, put in near a Pint of grated Bread or Bisket ; grate in a whole large Nutmeg, and as much Sugar as will make it very sweet ; thicken it over the Fire as thick as a Hasty-pudding ; put it into a Butter'd Dish, and a cool Oven : Half an Hour bakes it.

To make an Apple Tanfy.

Take 3 Pippins, slice them round in thin Slices, and fry them with Butter ; then beat 4 Eggs with 6 Spoonfuls of Cream, a little Rose-water, Nutmeg, and Sugar, and stir them together, and pour it over the Apples. Let it fry a little, and turn it with a Pye-plate. Garnish with Lemon and Sugar strewed over it.

A Lear for savoury Pyes.

Take Claret, Gravy, Oyster Liquor, 2 or 3 Anchovies, a Faggot of Sweet Herbs, and an Onion ; boil it up and thicken it with brown Butter, then pour it into your savoury Pyes when called for.

A Caudle for sweet Pyes.

Take Sack and white Wine, a like Quantity, a little Verjuice and Sugar, boil it, and brew it with 2 or 3 Eggs as butter'd Ale ; when the Pyes are baked, pour it in at the Funnel, and shake it together.

To make a Hog-meat Pye.

Take 2 Buttock-Pieces, or Rearing-Pieces of Pork, 'tis what lean is cut off the Gammon on the Inside of the Flitch, cut some of the Fat off the End of the Chine and beat Fat and Lean together very small ; season it with Pepper, Salt, Mace, and Nutmeg ; tie the Meat, when beat and season'd, in a wet clean Cloth ; lay it into the Shape you would have it, in the Cloth, and cut some long Slips of the Chine-fat, to mix and lay between every Layer of the beaten Meat ; when 'tis thus laid round, and in Order, tie it up hard, and lay a heavy Weight to press it very hard and close, for 3 or 4 Hours. Make your Pye, and when you have laid in the Meat, lay half a Pound of Butter over the Meat : Just as you set it into the Oven, pour in a Quarter of a Pint of Claret. When

you draw it, if you find it dry, pour in melted Butter.

To make a Gooseberry Tansy.

Put some fresh Butter in a Frying-pan, and when 'tis melted put into it a Quart of Gooseberries, and fry them till they are tender, and break them all to mash, then beat 7 Eggs, but 4 Whites, a Pound of Sugar, 3 Spoonfuls of Sack, as much Cream, a Penny-loaf grated, and 3 Spoonfuls of Flour, mix all these together, then put the Gooseberries out of the Pan to them, and stir all well together, and put them into a Sauce-pan to thicken; then put Butter into the Frying-pan, and fry them brown: Strew Sugar on the Top.

A Lumber Pye.

Take a Pound and a half of a Phillet of Veal, and mince it with the same Quantity of Beef-suet; season it with sweet Spice, 5 Pippins, an Handful of Spinnage, and an hard Lettuce, Thyme and Parsley: Mix it with a Penny grated white Loaf, the Yolks of Eggs, Sack and Orange-flower-water, a Pound and a half of Currants and Preserves, as the Lamb-pye, with a Caudle. An Umble Pye is made the same Way.

To make an Oyster Pye.

Make good Puff-paste, and lay a thin sheet in the Bottom of your Pattipan, then take 2 Quarts of Large Oysters, wash them well in their own Liquor, and take them out of it and dry them, and season them with Salt and Spice, and a little Pepper, all beaten fine; lay some Butter in the Bottom of your Pattipan, then lay in your Oysters, and the Yolks of 12 hard Eggs whole, 2 or 3 sweet Breads cut in Slices, or Lamb-stones, or in want of these a Dozen of Larks, 2 Marrow-bones the Marrow taken out in Lumps, dipt in the Yolks of Eggs, and seasoned as you did your Oysters, and some grated Bread dusted on it, and a few Forc'd-meat Balls: When all these are in, put some Butter on the Top, cover it over with a sheet of Puff-paste, and bake it: When 'tis drawn out of the Oven, take the Liquor of the Oysters, and boil it and scum it, and beat it up thick with Butter, and the Yolks of 2 or 3 Eggs, and pour it hot into your Pye, shake it well together, and serve it hot.

Minc'd

Minc'd Pyes.

Take a Neat's Tongue, parboil it, shred it, and to a Pound of the Meat allow 2 Pounds of Beef-suet shred small, 5 or 6 Pippins, a green Lemon-peel: Season this Quantity with an Ounce of sweet Spice, and any other Quantity proportionably; add 2 Pounds of Currants, and a Quarter of a Pound of Citron, Lemon and Orange-peel, half a Pint of Sack, and a little Orange-flower-water. Mix these all together, and fill your Pyes. According to the Quantity of your Meat, you must encrease or diminish the rest of the Ingredients.

You may if you please, add the Juice of a Lemon, 2 Spoonfuls of Verjuice, 2 or 3 Pippins hack'd small, some Dates stoned and sliced, and a few Raisins stoned and cut small.

To make a good Salmon Pye.

Make a good Puff-paste, and lay it in your Pattipan; then take the middle Piece of Salmon, season it pretty high with Pepper and Salt, Cloves and Mace; cut it into 3 Pieces, then lay a Layer of Butter, and a Layer of Salmon, till all is in; make Forc'd-meat Balls of an Eel, chop it fine, with the Yolks of hard Eggs, 2 or 3 Anchovies, Marrow, or if for a Fasting-Day, Butter, sweet Herbs, some grated Bread, and a few Oysters and grated Nutmeg, some small Pepper and a little Salt; make it up with raw Eggs into Balls, some long, some round, and lay them about your Salmon, put Butter over all, and Lid your Pye. An Hour will bake it.

To make a Turbot Pye.

Gut and wash, and boil your Turbot, then season it with a little Pepper and Salt, Cloves, Mace, and Nutmeg, and sweet Herbs shred very fine; then lay it in your Pye or Pattipan, with the Yolks of 6 Eggs boiled hard; a whole Onion, which must be taken out when 'tis baked. Put 12 Pounds of fresh Butter on the Top; close it up; when 'tis drawn, serve it hot or cold. 'Tis good either Way.

A Pidgeon Pye.

Truss and Season your Pidgeons with savoury Spice, lard them with Bacon, and stuff them with forc'd Meat, and lay them into the Pye with the Ingredients for savoury

Pyes, with Butter, and close the Pye; a Lear. You may make a Chicken or Capon Pye the same Way.

A Chicken Pye.

Take half a Dozen of small Chickens, roll up a Piece of Butter in sweet Spice, and put a Piece into each of them; season them, and put them into the Pye with the Marrow of a Couple of Bones, with Fruit and Preserves, as in Lamb Pye, with a Caudle.

To make an Olio Pye.

Make your Pye ready; then take the thin Collops of the But-end of a Leg of Veal; as many as you think will fill your Pye; hack them with the back of a Knife, and season them with Pepper, Salt, Cloves, and Mace; wash over your Collops with a bunch of Feathers dipped in Eggs, have in readiness a good Handful of sweet Herbs shred small; the Herbs must be Thyme, Parsley, and Spinage; and the Yolks of 8 hard Eggs, minced, and a few Oysters parboiled and chopt; some Beef-suet shred very fine. Mix these together, and strew them over your Collops, and sprinkle a little Orange-flower-water on them, and roll the Collops up very close, and lay them in your Pye, strewing the Seasoning that is left over them; put Butter on the Top, and close up your Pye; when 'tis drawn, put in Gravy, and 1 Anchovy dissolved in it, and pour it in very hot: And you may put in Artichoke-bottoms and Chesnuts, if you please, or sliced Lemon, or Grapes scalded, or what else is in season; but if you will make it a right savoury Pye leave them out.

A Batalia Pye, or Bride Pye.

Take young Chickens as big as Black-birds, Quails, young Partridges, and Larks and squab Pidgeons; truss them, and put them in your Pye; then have Ox-palates boiled, blanched, and cut in Pieces, Lamb-stones, Sweet-breads, cut in Halves or Quarters, Cocks-combs blanched, a Quart of Oysters dipt in Eggs, and dredged over with grated Bread, and Marrow. Having so done, Sheeps Tongues boiled, peeled, and cut in Slices; season all with Salt, Pepper, Cloves, Mace, and Nutmegs, beaten and mixed together; put Butter at the Bottom of the Pye, and place the rest in with the Yolks of hard Eggs, Knots
of

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of Eggs, Cock-stones and Treads, forc'd Meat Balls ; cover all with Butter, and cover up the Pye ; put in 5 or 6 Spoonfuls of Water when it goes into the Oven ; and when 'tis drawn, pour it out, and put in Gravy.

A Neats Tongue Pye.

Half boil the Tongues, blanch and slice them ; season with savoury Spice, with Balls, sliced Lemon and Butter, and close the Pye. When it is baked, pour into it a Rago.

Partridge Pye.

You must fill the Bellies with good force Meat, and gross lard them ; season them with Pepper and Salt ; then make a good Puff-paste, and put in your Birds, with some Mushrooms, Morelles, Trouffles and hard Eggs ; then bake them, and make a Coolio and put in.

A Lamb Pye.

Cut a hind Quarter of Lamb into thin Slices ; season it with savoury Spice, and lay them in the Pye with an hard Lettuce, and Artichoke Bottoms, the Tops of an Hundred of Asparagus : Lay on Butter and close the Pye ; when it is baked pour into it a Lear.

To make a savoury Lamb Pye.

Season your Lamb with Pepper, Salt, Cloves, Mace and Nutmeg ; so put it into your Coffin with a few Lamb-stones, and Sweetbreads seasoned as your Lamb, also some Oysters, and savoury force Meat Balls, hard Yolks of Eggs, and the Tops of Asparagus two Inches long, first boiled Green ; then put Butter all over the Pye, and lid it, and set it in a quick Oven an Hour and half ; then make the Liquor with Oyster-Liquor, as much Gravy, a little Claret, with 1 Anchovy in it, a and grated Nutmeg. Let these have a boil, thicken it with the Yolks of 2 or 3 Eggs ; and when the Pye is drawn, pour it in hot.

To make Egg Pyes.

Take the Yolks of 2 Dozen of Eggs boiled hard, and chopp'd with double the Quantity of Beef-suet, and half a Pound of Pippins pared, cored and sliced, then add to it 1 Pound of Currants wash'd and dried, half a Pound of

174. *The Complete Family-Piece.*

Sugar, a little Salt, some Spice beaten fine, the Juice of a Lemon, and half a Pint of Sack, candied Orange and Citron cut in Pieces, of each 3 Ounces, some Lumps of Marrow on the Top, fill them full; the Oven must not be too hot; 3 Quarters of an Hour will bake them; put the Marrow only on them that are to be eaten hot.

A Veal Pye.

Having raised an high Pye, cut a Fillet of Veal into 3 or 4 Fillets; season them with savoury Spice and a little sweet Herbs and Sage minc'd; lay slices of Bacon at the bottom and betwixt each Piece; lay Slices of Butter on the Top, close up the Pye and bake it.

To make a Sweet bread Pasty to fry or bake.

Parboil your Sweet-breads, and shred them very fine, with an equal Quantity of Marrow; mix with them a little grated Bread, some Nutmeg, Salt, the Yolks of 2 hard Eggs bruised small, and Sugar; then mix up with a little Cream and the Yolk of an Egg; Make Paste with half a Pound of the finest Flour, an Ounce of double-refin'd Sugar beat and sifted, the Yolks of 2 Eggs, and White of 1, and fair Water; then roll it half a Pound of Butter, and roll it out in little Pasties the breadth of your Hand; put your Meat in, close them up well, and fry or bake them. A very pretty Side dish.

To make little Pasties to fry.

Take the Kidney of a Loin of Veal or Lamb, Fat and all; shred it very small; season it with a little Salt, Cloves, Mace, Nutmegs all beaten small, some Sugar, and the Yolks of 2 or 3 hard Eggs, minced very fine: Mix all these together with a little Sack or Cream; put them in Puff-paste, and fry them; serve them hot.

To Collar Venison.

Take a Side of Venison, and bone it, and take away all the Sinews, and cut it into square Collars of what Bigness you please: It will make 2 or 3 Collars, lard it with fat clear Bacon, cut your Lards as big as the Top of your Finger, and as long as your little Finger; then season your Venison with Pepper, Salt, Cloves, Mace and Nutmeg; roll up your Collars, and tie them close, with a
coarse

coarse Tape ; then put them into deep Pots ; put seasoning at the Bottom of the Pot, and some fresh Butter, and 3 or 4 Bay-leaves, then put in your Venison, and some seasoning and Butter on the Top, and over that some Beef-suet, finely shred and beaten ; then cover up your Pot with coarse Paste ; they will take 4 or 5 Hours baking ; then take them out of the Oven, and let it stand a little ; then take out your Venison, and let it drain well from the Gravy. Take off all the Fat from the Gravy, and add more Butter to that Fat, and set it over a gentle Fire to clarify ; then take it off, and let it stand a little, and scum it well, then make your Pots clean, or have Pots fit for each Collar, put a little seasoning at the Bottom, and some of your clarified Butter ; then put in your Venison, and fill up your Pots with clarified Butter, and be sure the Butter be an Inch above the Meat ; and when 'tis thorough cold, tie it down with double Paper, and lay a Tile on the Top ; they will keep 6 or 8 Months : You may, if you will, when you use a Pot, put the Pot in boiling Water a Minute, and it will come whole out ; let it stand till 'tis cold and stick it round with Bay-leaves, and 1 Sprig on the Top.

An Umble Pye.

Take the Umbles of a Deer, parboil them, clear off all the Fat from them, take something more than their Weight of Beef-suet, and shred it together ; then add half a Pound of Sugar, season with Salt, Cloves, Mace and Nutmeg ; add half a Pint of Claret, a Pint of Canary, and 2 Pounds of Currants wash'd and picked ; mix all well together, and bake them in Puff, or other Paste.

To make a Cabbage-Lettuce Pye.

Take some of the largest and hardest Cabbage-Lettuce you can get ; boil them in Salt and Water till they are tender ; then lay them in a Colander to drain dry ; then have your Paste laid in your Pattipan ready, and lay Butter on the Bottom ; then lay in your Lettuce and some Artichoke-bottoms, and some large Pieces of Marrow, and the Yolks of 8 hard Eggs, and some scalded Sorrel ; bake it, and when it comes out of the Oven, cut open the Lid ; and pour in a Caudle made with white Wine and Sugar, and thickened with Eggs ; so serve it hot.

A Venison Pye.

When you have raised a high Pye, shred a Pound of Beef-suet, and lay it in the Bottom, cut the Venison in Pieces, and season it with Pepper and Salt, lay it on the Suet, lay Butter on the Venison; close up the Pye, and let it stand in the Oven for 6 Hours.

A Hare Pye.

Skin your Hare, wash her, and dry her, and bone her; season the Flesh with Pepper, Salt, and Spice, and beat it fine in a stone Mortar. Do a young Pig at the same Time, and in the same Manner; then make your Pye, and lay a Layer of Pig, and a Layer of Hare till 'tis full; put Butter at the Bottom and on the Top. Bake it 3 Hours; 'tis good hot or cold.

To make an Artichoke Pye.

Boil the Bottoms of 8 or 10 Artichokes; scrape and make them clean from the Core; cut each of them into 6 Parts; season them with Cinamon, Nutmeg, Sugar, and a little Salt; then lay your Artichokes in your Pye. Take the Marrow of 4 or 5 Bones, dip your Marrow in Yolks of Eggs and grated Bread, and season it as you did your Artichokes, and lay it on the Top and between your Artichokes; then lay on sliced Lemon, Barberries, and large Mace; put Butter on the Top, and close up your Pye; then make your Lear of white Wine, Sack and Sugar; thicken it with Yolks of Eggs, and a bit of Butter; when your Pye is drawn, pour it in, shake it together, and serve it hot.

A Mutton Pye.

Take a Loin of Mutton, &c. cut it into Steaks; season them with savoury Spice, lay them in the Pye, and lay on some Butter; close it, bake it, and when it comes out of the Oven, chop a handful of Capers, Cucumbers, and Oysters in Gravy, an Anchovy and drawn Butter, and put it in.

A Fish Pye.

Take of Sole or thick Flounders, gut and wash them, and just put them in scalding Water to get off the black skin; then cut them in Scollops or indented, so that they will join and lie in the Pye, as if they were whole.

Have

Have your Pattipan in readines with Puff paste in the Bottom and a Layer of Butter on it ; then season your Fish with a little Pepper and Salt, Cloves, Mace and Nutmeg, and lay it in your Pattipan, joining the Pieces together, as if the Fish had not been cut ; then put in Forc'd-balls made with Fish, slices of Lemon with the Rind on, whole Oysters, whole Yolks of hard Eggs, and pickled Barberries ; then lid your Pye and bake it ; when 'tis drawn, make Caudle of Oyster-Liquor and white Wine thicken'd up with Yolks of Eggs and a bit of Butter ; serve it hot.

A Sparrow Pye.

Your Sparrows must be young, and draw the Guts out, and season them with Pepper and Salt, and lay between every Sparrow a bit of Bacon and a Sage Leaf ; then put some slices of Butter over the Top, and lid your Pye ; after which boil off 4 Eggs hard, and take the Yolks and cut them in Quarters ; then put in some thick Butter, some Gravy, and the Juice of an Orange, which shake together, and serve it away hot.

To make a Skirret Pye.

Boil your biggest Skirrets, and blanch them, and season them with Cinamon, Nutmeg, and a very little Ginger and Sugar. Your Pye being ready, lay in your Skirrets ; season also the Marrow of 3 or 4 Bones with Cinamon, Sugar, a little Salt and grated Bread. Lay the Marrow in your Pye, and the Yolks of 12 hard Eggs cut in halves, a handful of Chesnuts boiled and blanched, and some candied Orange-peel in slices. Lay Butter on the Top, and lid your Pye. Let your Caudle be white-Wine, Verjuice, some Sack and Sugar ; thicken it with the Yolks of Eggs, and when the Pye is baked, pour it in, and serve it hot. Scrape Sugar on it.

A Goose Pye.

Parboil the Goose, and bone it ; season it with Salt and Pepper, and put it into a Crust, with a good Quantity of Butter under and over. Let it be well baked, fill it up at the Vent-hole with melted Butter. Serve it up with Bay-leaves, Mustard and Sugar.

A Turkey Pye.

Bone the Turkey, season it with savoury Spice, and lay it in the Pye with 2 Capons, or 2 Wild Ducks cut into pieces to fill up the Corners; lay on butter, and close the Pye.

The best way to pot Beef, which is as good as Venison.

Take a Piece of lean Buttock-beef, rub it over with Salt-petre; let it lie one Night, then take it out and salt it very well with white and bay Salt; put it into a Pot just fit for it, cover it with Water, and let it lie four Days; then wipe it well with a Cloth, and rub it with Pepper finely beaten; put it down close in a Pot without any Liquor; cover the Pot close with Paste, and let it bake with large Loaves six Hours at least; then take it out, and, when 'tis cold, pick it clean from the skins and strings, and beat it in a Stone Mortar very fine; then season it with Nutmeg, Cloves, and Mace finely beaten, to your Taste; and pour in melted Butter, which you may work up with it like a Paste; put it close down and even in your Pots, and cover it with clarified Butter.

To do the fine hang'd Beef.

The Piece that is fit to do, is the Navel-piece, and let it hang in your Cellar as long as you dare for stinking, and till it begins to be a little sappy; take it down, wash it in Sugar and Water; wash it with a clean Rag very well, one Piece after another; for you may cut that Piece in three; then take Sixpenny worth of Salt-petre, and 2 Pounds of Bay-salt; dry it, and pound it small, and mix with it 2 or 3 Spoonfuls of brown Sugar; rub your Beef in every Place very well with it; then take of common Salt and strew all over it as much as you think will make it salt enough; let it lie close till the Salt be dissolved, which will be 6 or 7 Days; then turn it every other Day, the Undermost uppermost, and so for a Fortnight; then hang it where it may have a little Warmth of the Fire; not too hot to roast it. It may hang in the Kitchen a Fortnight; when you use it, boil it in Hay and Pump Water, very tender; it will keep boiled 2 or 3 Months, rubbing it with a greasy Cloth, or putting it 2 or 3 Minutes into boiling Water to take off the Mouldiness.

Curlews

Curlews Potted.

Take them and truss them cross legg'd; cut off the Heads, or thrust them through like a Woodcock, season with Pepper, Salt and Nutmeg; gut them first, then put them in a Pot with 2 Pounds of Butter; cover them and bake them one Hour; then take them out, and when cool, squeeze out all the Liquor, and lay them in your Pot, and cover them with clarify'd Butter.

To pot Hare.

Take 3 Pounds of the pure Flesh of Hare, and a Pound and half of the clear Fat of Pork or Bacon, and beat them in a Mortar, till you cannot distinguish one from the other; then season it with Pepper, Salt, a large Nutmeg, a large Handful of sweet Herbs, as sweet Marjoram, Thyme, and a double Quantity of Parsley, shred all very fine, and mix it with the Seasoning, and beat it all together, till all is very well mingled; then put it into a Pot, and lay it lower in the Middle than in the Sides, and paste it up; two Hours will bake it: When it comes out of the Oven, have clarified Butter ready; fill the Pot an Inch above the Meat, while it is hot; when 'tis cold, paper it up, so keep it; which you may do three or four Months before 'tis cut. The Fat of Pork is much better than the Fat of Bacon.

To Collar Eels.

Take 2 large Silver Eels, cut them down the Back, and take out the Bone and Guts; lay them in fair Water, then dry them, and take Parsley, Thyme, and sweet Marjoram, chop them small, and season the Eels with Nutmeg, Ginger, and Salt, and a little Pepper; strew the Herbs over them, and so roll them up in Collars, like Brawn; then sew them in Cloths, and boil them in Water, Salt, and Vinegar, a Blade of Mace, and a Bundle of sweet Herbs. Keep the same Pickle, and souce them in it.

To pot Lobsters.

Take a Dozen of large Lobsters; take out all the Meat of their Tails and Claws after they are boiled; then season them with beaten Pepper, Salt, Cloves, Mace, and Nut-

Nutmegs, all finely beaten and mixed together ; then take a Pot, put therein a Layer of fresh Butter, upon which put a Layer of Lobster, and then strew over some seasoning, and repeat the same till your Pot is full, and your Lobster all in ; bake it about an Hour and a half ; then set it by 2 or 3 Days, and it will be fit to eat. It will keep a Month or more, if you pour the Liquor from it when it comes out of the Oven, and fill it up with clarified Butter. Eat it with Vinegar.

To pot Goose and Turkey.

Take a fat Goose, and a fat Turkey, cut them down the Rump, and take out all the Bones ; lay them flat, open and season them very well with white Pepper, Nutmeg and Salt, allowing 3 Nutmegs, with the like Proportion of Pepper, and as much Salt as both the Spices ; when you have season'd them all over, let your Turkey be within the Goose, and keep them in Season 2 Nights and a Day ; then roll them up as collar'd Beef, very tight, and as short as you can, and bind it very fast with strong Tape. Bake it in a long Pot, with good store of Butter, till 'tis very tender, as you may feel by the End ; let it lie in the hot Liquor an Hour, then take it out and let it stand till next Day ; then unbind it, and place it in your Pot, and melt Butter and pour over it. Keep it for Use, and slice it out thin.

The best way to make Westphalia-Hams.

Cut your Leg of fat large Pork, as like a right Ham as you can, black Hogs make the best ; hang it up two Days ; then beat it very well on the fleshy Side with a Rolling-pin ; rub in an Ounce of Salt-petre, finely beaten, in every Place, so let it lye a Day and a Night ; then take an Ounce of beaten Salt-prunel, with 2 large Handfuls of common Salt, and a Handful of Bay-salt, a Pound of coarse Sugar, mix all these well together, and warm them thorough hot in a Stew-pan, but be sure not to melt it ; and while 'tis hot, rub it all over the Ham very well, with 2 large Handfuls more of Salt ; thus let it lie till it melts to Brine, then turn it every Day twice, and baste it with that Brine for 3 Weeks together. Dry it as Bacon.

Note, Let your Handfuls of common Salt be very large.

For

For Legs of Mutton Ham Fashion.

You must have hind Quarters very large, and cut Jigget-Fashion, that is a Piece of the Loin with it ; then rub it all over, first with Bay-salt, and let it lie one Day ; then put it into the same Pickle above mentioned, and in seven Days it will be red through ; then hang it up by the Handle, and smoke dry it with deal Dust and Shavings, making a great Smother under it, and in five Days it will be ready ; you may boil it with Greens, and it will cut as red as a Cherry ; so serve it Ham Fashion.

To make Hams of Pork like Westphalia.

To two large Hams, or three small ones, take three Pound- of common Salt, and 2 Pounds and half of brown coarse Sugar ; mix both together, and rub it well into the Hams, and let them lie seven Days, turning them every Day, and rub the Salt in them, when you turn them ; then take 4 Ounces of Salt-petre beat small, and mix with 2 Handfuls of common Salt, and rub that well in your Hams, and let them lie a Fortnight longer : Then hang them up high in a Chimney to smoke.

To pot Mushrooms.

Take of the best Mushrooms, and rub them with a woollen Cloth ; those that will not rub, peel and take out the Gills, and throw them into Water as you do them ; when they are all done, wipe them dry, and put them in a Saucepan, with a Handful of Salt and a Piece of Butter, and stew them till they are enough, shaking them often for fear of burning ; then drain them from their Liquor ; and when they are cold, wipe them dry, and lay them in a Pot, one by one, as close as you can, till your Pot be full ; then clarify Butter ; let it stand till 'tis almost cold, and pour it into your Mushrooms. When cold, cover them close in your Pot. When you use them, wipe them clean from the Butter, and stew them in Gravy thickened, as when fresh.

To dry Sheeps Tongues, Hogs Tongues, and Neats Tongues.

It must be with nothing but deal Chips and saw Dust ; you must make a gentle Smother with it, and hang up your

your Tongues, and in 6 Days they will be ready ; they must not be hung low, but about 12 Foot above your Smother; otherwise they will taste too strong of Smoke, and be dried too soon ; then take them down, and hang them up in a dry Place from the Fire.

To make Collar'd Beef.

Take a Flank of Beef, salt it with white Salt, and let it lie 48 Hours ; then wash it, and hang it in the Wind to dry 24 Hours ; then take Pepper, Salt, Cloves, Mace and Nutmegs, and Salt-petre all beaten fine, and mix them together, and rub it all over the Inside, and roll it up hard, and tie it fast with Tape ; put it in a Pan with a few Bay-leaves, and 4 Pounds of Butter, and cover the Pot with Rye paste, and bake it with Household-bread.

To pot Neats Tongues, a better-way then drying them.

Pickle them red, as you do to dry ; and when you think them salt enough to dry, boil them very tender ; take them up and peel them, and rub them with Pepper, Cloves and Mace, all over ; then turn them round into a Pot to bake. Lay them in single Pots on their Side ; you must cut off the Root as well as the Skin, and cover them with Butter ; bake them with brown Bread ; when they come out of the Oven, pour out the Gravy, and let the same Butter serve, when cleared : if there is not enough, add more clarify'd.

To salt Bacon.

Cut your Flitches of Bacon very smooth, make no Holes in it : To about 60 Pounds of Bacon, 10 Pounds of Salt ; dry your Salt very well, and make it hot, then rub it hard over the Outside, or skinny Part, but on the Inside lay it all over without rubbing, only lightly on, about half an Inch thick. Let it lie on a flat Board that the Brine may run from it, nine Days ; then mix with a Quart of hot Salt, four Penny worth of Salt-petre, and strew it all over your Bacon ; then heat the rest of your Salt, and put over it, and let it lie nine Days longer ; then hang it up a Day, and put it in a Chimney where Wood is burnt, and there let it hang three Weeks or more, as you see Occasion.

Polognia Sausages.

Take 4 Pounds of lean Buttock of Beef; cut it in Pieces; put into it 1 Pound of dic'd Suet, 1 Pound of dic'd Bacon; season with all Spice and Pepper just bruised, and with Bay-salt and Salt-petre mixt up with your seasoning; then tie them up in Skins as big as your Wrist. You must mix in a little Powder of Bay Leaves; then dry them as you do Tongues, and eat them without boiling.

How to pot Eels.

Let your Seasoning be *Jamaica* Pepper, common Pepper pounded fine, and Salt; strew some of this at the bottom of an earthen Pan, then cut your Eels and lay them over it. Strew thereupon some more of your Seasoning, and put in another Lay of Eels, and do so in this Manner until you have put in all your Eels, and then place a few Bay-leaves on the Top of them. Pour in as much common Vinegar as you think convenient, and a like Quantity of Water; cover the Pan with brown Paper, and bake them. When you take them out of the Oven, pour off the Liquor; then take as much clarified Butter as is proper to cover them handsomely, pour it upon them, and lay them by for Use.

To make Sausages.

Take almost the double Weight of Fat to your lean Pork, and pick both clean from Bones, Skin, and Kernels; shred it severally very fine; then mix and shred it together, and to 4 Pounds of this Meat you may put a very large Nutmeg, the Weight of the Nutmeg in Cloves and Mace, and almost the Weight of all the Spice in Pepper; beat all fine, and let your Heap of Salt be as big again as the Spice and Pepper; shred a large Handful of fresh Sage, and a little Thyme, very fine; grate 2 Spoonfuls of white Bread, and take 2 Yolks of Eggs, mix all very well together, and fill your Skins: If you love Oysters, half a Pint shred to this Quantity, gives it a rich Taste; these roll and fry without Skins, and keep better in a Pct; add the Yolks of Eggs when you use them. *Norfolk* Links are only fat and lean Pork more grossly cut; and the Seasoning, Pepper, Salt, and a large Quantity of Sage shred small, and Put in large Skins,

*Receipts in PASTRY, &c.**To make Gingerbread without Butter.*

Take 2 Pounds of Treacle, candied Orange, Lemon, and Citron Peel, and candied Ginger, of each a Quarter of a Pound, all sliced thin; of Carraway seeds and Coriander seeds, and beaten Ginger, of each an Ounce; mix it with as much Flour as will make it into a soft Paste, lay it in Cakes on Tin-plates, and bake it in a quick Oven; keep it dry, and it will be good some Months

To make Dutch Gingerbread.

Take 4 Pounds of Flour, and mix with it 2 Ounces and a half of beaten Ginger; then rub in a Quarter of a Pound of Butter, and add to it 2 Ounces of Carraway-seeds, 2 Ounces of Orange-peel dried and rubbed to Powder, a few Coriander-seeds bruised, 2 Eggs: Then mix all up in a stiff Paste, with 2 Pound and a quarter of Treacle; beat it very well with a Rolling-pin, and make it up in 30 Cakes; put in a candied Citron; prick them with a Fork: Butter Papers 3 double, 1 white, 2 brown; wash them over with the White of an Egg; put them into an Oven not too hot, for 3 Quarters of an Hour.

To make a Tureiner.

Take a China Pot or Bowl, and fill it as follows: At the Bottom lay some fresh Butter; then put in 3 or 4 Beef-steaks larded with Bacon; then cut some Veal-steaks from the Leg; hack them, and wash them over with the Yolk of an Egg, and afterwards lay it over with Forc'd-meat, and roll it up, and lay it in with young Chickens, Pigeons and Rabbits, some in Quarters, some in Halves, Sweet-breads, Lamb-stones, Cockscombs, Palates after they are boiled, peeled, and cut in slices: Tongues, either Hogs or Calves, sliced, and some larded with Bacon; whole Yolks of hard Eggs, Pistachia-Nuts peeled, forced Balls, some round, some like an Olive, Lemon sliced, some with the Rind on, Barberries and Oysters; season all these with Pepper, Salt, Nutmeg, and sweet Herbs, mix'd together after they are cut very small, and strew it on every Thing as you put it in your Pot: Then put in a Quart of Gravy
and

and some Butter on the Top, and cover it close with a Lid of Puff-paste, pretty thick. Eight Hours will bake it.

To ice a great Cake.

Take 2 Pounds of the finest double refined Sugar, beat and sift it very fine, and likewise beat and sift a little Starch and mix with it ; then beat 6 Whites of Eggs to a Froth, and put to it some Gum-water ; the Gum must be steeped in Orange-flower-water ; then mix and beat all these together 2 Hours, and put it on your Cake ; when 'tis baked, set it in the Oven a quarter of an Hour.

To make a rich great Cake.

Take a Peck of Flour well dried, an Ounce of Cloves and Mace, half an Ounce of Nutmegs, as much Cinnamon ; beat the Spice well, and mix them with your Flour, and a Pound and half of Sugar, and a little Salt, and 13 Pound of Currants well washed, picked, and dried, and 3 Pounds of Raisins stoned and cut into small Pieces ; mix all these well together ; then make 5 Pints of Cream almost scalding hot, and put into it 4 Pounds of fresh Butter ; then beat the Yolks of 20 Eggs, 3 Pints of good Ale-yeast, a Pint of Sack, a Quarter of a Pint of Orange-flower-water, 3 Grains of Musk, and 6 Grains of Ambergrease : Mix these together, and stir them into your Cream and Butter ; then mix all in the Cake, and set it an Hour before the Fire to rise, before you put it into your Hoop ; mix your Sweetmeats in it, 2 Pounds of Citron, and 1 Pound of candied Orange and Lemon-peel cut in small Pieces : You must bake it in a deep Hoop, Butter the Sides, and put 2 Papers at the Bottom, and Flour it and put in your Cake ; it must have a quick Oven, 4 Hours will bake it : When 'tis drawn, ice it over the Top and Sides. Take 2 Pounds of double refin'd Sugar, beat and sifted, and the Whites of 6 Eggs beaten to a Froth, with 3 or 4 Spoonfuls of Orange-flower-water, and 3 Grains of Musk and Ambergrease together ; put all these in a Stone-mortar, and beat them with a wooden Pestle, till 'tis as White as Snow, and with a Brush or Bunch of Feathers, spread it all over the Cake, and put it in the Oven to dry ; but take care the Oven does not discolour it ; when 'tis cold Paper it ; it will keep good 5 or 6 Weeks.

To make Puff-paste.

To 3 Pounds of Flour put 1 Pound of Butter ; rub half of it in your Flour, and work it up light with fair Water ; you may put 1 Egg in if you please, then roll it out, and lay about 20 little bits upon it the bigness of a large Nutmeg, and fold it up and roll it out again ; then Butter it and fold it up again and Flour it ; do thus 3 Times, then roll it out for Use, and it will rise well. This Paste serves on several Occasions.

To make Marrow-pasties.

Make your little Pasties the length of a Finger, and as broad as two Fingers ; put in large pieces of Marrow, dipped in Eggs, and seasoned with Sugar, Cloves, Mace, and Nutmeg ; strew a few Currants on the Marrow. Bake or fry them.

A very good Crust for Tarts.

Take 3 Eggs and beat them well together, put to them 3 Spoonfuls of cold Water, then break in a Pound of Butter ; while you are working it all together, let some Flour be shaken in, and work it together, still strewing in more Flour till 'tis a pretty stiff paste, then roll it out for Tarts ; it keeps crisper and longer than Puff Crust for most Uses.

To make a Chervil or Spinnage Tart.

Shred a gallon of Spinnage or Chervil very small ; put to it half a Pound of melted Butter, the Meat of three Lemons picked from the Skins or Seeds ; the Rind of 2 Lemons grated, a Pound of Sugar ; put this in a Dish or Pattipan with Puff-paste on the Bottom and Top, and so bake it ; when 'tis baked, cut off the Lid, and put Cream or Custard over it as you do Codlin Tarts. Scrape Sugar over it ; serve it cold. This is good among other Tarts in the Winter for Variety.

Icing for Tarts.

Take a Quarter of a Pound of fine Loaf-Sugar, beat it very fine ; and sift it ; put it into your very clean Mortar, with the White of 1 Egg, and 2 Spoonfuls of Rose or Orange-flower-water ; stir it all one Way, till your
Tarts

Tarts are baked, and almost cold ; then strike them all over the Top, with a small Bunch of Feathers dipt in this Icing, and set them into your cool Oven again till they are hardened ; take Care they do not grow discolour'd by standing too long.

A French Cake to eat hot.

Take a Dozen of Eggs, and a Quart of Cream, and as much Flour as will make it into a thick Batter : put to it a Pound of melted Butter, half a Pint of Sack, one Nutmeg grated, mix it well, and let it stand 3 or 4 Hours ; then bake it in a quick Oven, and when you take it out, slit it in two, and pour a Pound of Butter on it melted with Rose-water ; cover it with the other half, and serve it up hot.

Puff Paste.

To a Peck of Flour, you must have 3 Quarters the Weight in Butter : dry your Flour well, and lay it on a Table ; make a Hole, and put in it a Dozen Whites of Eggs well beaten, but first break into it a third Part of your Butter ; then with Water make up your Paste ; then roll it out, and by Degrees put in the rest of your Butter.

To make Portugal Cakes.

Take a Pound and Quarter of fine Flour well dried, and break a Pound of Butter into the Flour and rub it in, add a Pound of Loaf Sugar beaten and sifted, a Nutmeg grated, four perfumed Plumbs, or some Ambergrease, mix these well together, and beat 7 Eggs, but 4 Whites, with 3 Spoonfuls of Orange-flower-water ; mix all these well together, and beat them up an Hour ; butter your little Pans, and just as they are going into the Oven, fill them half full, and searce some fine Sugar over them ; little more than a quarter of an Hour will bake them. You may put a Handful of Currants into some of them ; take them out of the Pans as soon as they are drawn, keep them dry, they will keep good three Months.

Puff-paste for Tarts.

Rub a Quarter of a Pound of Butter into a Pound of fine Flour ; then whip the Whites of 2 Eggs to Snow, and with cold Water and 1 Yolk make it into a Paste ; then roll it abroad, and put in by Degrees a Pound of Butter,

Butter, flowering it over the Butter every time, and roll it up, and roll it out again, and put in more Butter; so do for 6 or 7 Times, till it has taken up all the Pound of Butter. This Paste is good for Tarts, or any small Things.

To make Jumbals.

Take the Whites of 3 Eggs, beat them well, and take off the Froth; then take a little Milk, and a little Flour, near a Pound, as much Sugar sifted, and a few Carraway-seeds beaten very fine; work all these in a very stiff Paste, and make them into what Form you please: Bake them on white Paper.

Paste for Pasties.

Rub 6 Pounds of Butter into 14 Pounds of Flour; put to it 8 Eggs, whip the Whites to Snow, and make it in a pretty stiff Paste, with cold Water.

To make an Almond Tourt.

Blanch and beat half a Pound of *Jordan* Almonds very fine, use Orange-flower-water in the beating your Almonds; pare the Yellow Rind of a Lemon pretty thick, boil it in Water till 'tis very tender; beat it with half a Pound of Sugar, and mix it with the Almonds, and 8 Eggs, but 4 Whites, half a Pound of Butter melted, and almost cold, and a little thick Cream; mix all together, and bake it in a Dish with Paste at Bottom. This may be made the Day before 'tis used.

Almond Puffs.

Take half a Pound of *Jordan* Almonds, blanch and beat them very fine with 3 or 4 Spoonfuls of Rose-water; then take half an Ounce of the finest Gum-dragant steeped in Rose-water 3 or 4 Days before you use it; then put it to the Almonds, and beat it together; then take 3 Quarters of a Pound of double refin'd Sugar beaten and sifted, and a little Flour and put to it; roll it in what Shape you please; lay them on white Paper, and put them in an Oven gently hot, and when they are baked enough, take them off the Papers and put them on a Sieve to dry in the Oven, when 'tis almost cold.

Lemon Puffs.

Take a Pound and a Quarter of double refin'd Sugar beaten and sifted, and grate the Rinds of 2 Lemons, and mix well with the Sugar; then beat the Whites of 3 new laid Eggs very well, and mix it well with your Sugar and Lemon-peel; beat them together an Hour and a Quarter; then make it up in what Form you please; be quick to set them in a moderate Oven; don't take them off the Papers till cold.

To make Carrot or Parsnip Puffs.

Scrape and boil your Carrots or Parsnips tender; then scrape or mash them very fine, add to a Pint of Pulp the Crumb of a Penny-loaf grated, or some stale Bisket, if you have it, some Eggs, but 4 Whites, a Nutmeg grated, some Orange-flower-water, Sugar to your Taste, a little Sack, and mix it up with thick Cream; they must be fry'd in rendered Suet, the Liquor very hot when you put them in; put in a good Spoonful in a place.

Almond Cakes.

Boil a Pound of double refin'd Sugar up to a thin Candy; then have in Readiness half a Pound of Almonds blanch'd, and finely beaten with some Rose or Orange-flower-water, the Juice of 1 Lemon, the Peels of 2 grat'd into the Juice; put all these together, stir them over a gentle Fire till all the Sugar is well melted, but be sure it does not boil after the Lemon is in; then put it into your clear Cake Glasses; perfume them, and when they are a little dry, cut them into what Shape you please.

To make a Lemon Tart.

Take 3 clear Lemons, and grate off the outside Rinds; take the Yolks of 12 Eggs, and 6 Whites, beat them very well, squeeze in the Juice of a Lemon; then put in 3 Quarters of a Pound of fine powdered Sugar, and 3 Quarters of a Pound of fresh Butter melted; stir all well together, put a sheet of Paste at the Bottom, and sift Sugar on the Top; put it in a brisk Oven, 3 Quarters of an Hour will bake it: So serve it to the Table.

Lemon Cakes.

Grate off the Yellow Rind of your Lemon, and squeeze your Juice to that Peel; take 2 Apples to every Lemon, pare and core them, and boil them clear, then put them to your Lemon; to a Pound of this put 2 Pounds of double refin'd Sugar, then order it as the Orange.

Orange Cakes.

Cut you Oranges, pick out all your Meat and Juice free from the Strings and Seeds, and set it by; then boil it and shift the Water till your Peels are tender; dry them in a Cloth, and mince them small, and put them to the Juice; to a Pound of that weigh a Pound and half of double refined Sugar; dip your Lumps of Sugar in Water, and boil it to a Candy height; take it off the Fire and put in your Juice and Peel; stir it well, and when 'tis almost cold put it in a Bason and set it in a Stove; then lay it thin on earthen Plates to dry, and as it candies, fashion it with your Knife; and as they dry, lay them on Glafs; when your Plate is empty, put more out of your Bason.

To make March-pane.

Take a Pound of *Jordan* Almonds, blanch and beat them in a Marble Mortar very fine; then put to them 3 Quarters of a Pound of double refin'd Sugar, and beat with them a few Drops of Orange flower-water; beat all together till 'tis a very good Paste, then roll it into what shape you please; dust a little fine Sugar under it as you roll it to keep it from sticking. To ice it, searce double-refin'd Sugar as fine as Flour, wet it with Rose-water, and mix it well together, and with a Brush or Bunch of Feathers spread it over your March-pane: Bake them in an Oven that is not too hot; put Wafer-paper at the Bottom, and white Paper under that, so keep them for use.

Clear Cakes of any Fruit.

Take your Gooseberries, or other Fruit, and put them in an Earthen-pot stop'd very close, and put them in a Kettle of Water, and let them boil till they break: then take them out, and run them through a Cloth; take the Weight of the Liquor in Sugar; boil the Sugar Candy height, then put in your Juice, and let it stand over a few Embers to dry till 'tis thick like Jelly; if you fear

it will change Colour, put in three or four Drops of Juice of Lemon; pour it into your clear Cake Glasses, and dry them with a Fire.

A Plumb-Cake.

Take 6 Pounds of Currants, 5 Pounds of Flour, an Ounce of Cloves and Mace, a little Cinnamon, half a Gunce of Nutmegs, half a Pound of pounded and blanch'd Almonds, half a Pound of Sugar, three Quarters of a Pound of sliced Citron, Lemon and Orange-peel, half a Pint of Sack, a little Honey-water, and a Quart of Ale Yeast, a Quart of Cream, a Pound and a half of Butter melted and poured into the Middle thereof; then strew a little Flour thereon, and let it lie to rise; then work it all well together, and lay it before the Fire to rise, then work it up till 'tis very smooth; then put it in an Hoop with a Paper flowered at the Bottom.

A Carraway-Cake without Yeast.

Take 5 Pounds of Flour, and 4 Pounds of single refin'd Sugar beat, and finely sifted, mix this with a Pound and half of Carraway-seeds; to this Quantity you must take 4 Pounds of Butter, which must be work'd in 8 Spoonfuls of Orange-flower-water till 'tis perfectly mix'd, and looks like Cream; break 20 Eggs, but half of the Whites, beat them well; and in beating add 6 Spoonfuls of Sack; strew in the Flour, Sugar, and Seeds, by little and little, into the Eggs and Butter, with a Pound of candy'd Citron, Lemon and Orange-peel. Let the first Firceness of your Oven be over, before you put the Cake in, for fear of scorching; for the Oven must be hot, and you must keep beating your Cake, till it goes into the Hoop, which must be just as the Oven is ready.

A good Seed Cake.

Take 5 Pounds of fine Flour well dried, and 4 Pounds of single refin'd Sugar beaten and sifted; mix the Sugar Flour together, and sift them through a Hair-sieve; then wash 4 Pounds of Butter in 8 Spoonfuls of Rose or Orange-flower-water; you must work the Butter with your Hand till 'tis like Cream; beat 20 Eggs, half the Whites, and put to them 6 Spoonfuls of Sack; then put in your Flour a little at a Time, keeping stirring with your Hand

Hand all the Time; you must not begin mixing it till the Oven is almost hot; you must let it lie a little while before you put your Cake into the Hoop; when you are ready to put it into the Oven, put into it 8 Ounces of candied Orange-peel sliced, and as much Citron, and a Pound and half of Carraway-comfits: mix all well together, and put it in the Hoop, which must be prepared at Bottom, and Butter'd; the Oven must be quick: it will take 2 or 3 Hours baking. You may ice it if you please.

To make an ordinary Cake to eat with Butter.

Take 2 Pounds of Flour, and rub into it half a Pound of Butter; then put to it some Spice, a little Salt, a Quarter and half of Sugar, and half a Pound of Raisins stoned, and half a Pound of Currants; make these into a Cake, with half a Pint of Ale Yeast, and 4 Eggs, and as much warm Milk as you see convenient; mix it well together, an Hour an half will bake it. This Cake is good to eat with Butter for Breakfasts.

To make the White Cake.

Take 3 Quarts of the finest Flour, a Pound and half of Butter, a Pint of thick Cream, half a Pint of Ale Yeast, half a Quarter of a Pint of Rose-water and Sack together, a Quarter of an Ounce of Mace, 9 Eggs, abating 4 Whites, beat them well; 5 Ounces of double refined Sugar; mix the Sugar and Spice, and a very little Salt with your dry Flour, and keep out half a Pint of the Flour to strew over the Cake; when 'tis all mixed, melt the Butter in the Cream, when 'tis a little cool, strain the Eggs into it, Yeast, &c. Make a Hole in the midst of the Flour, and pour all the Wetting in, stirring it round with your Hand all one way, till well mixed. Strew on the Flour that was saved out, and set it before the Fire to rise, covered over with a Cloth; let it stand so a Quarter of an Hour. You must have in readiness three Pounds and half of Currants washed and picked, and well dried in a Cloth; mingle them in the Paste without Kneading, put it in a Tin-hoop; set it in a quick Oven, or it will not rise; it must stand an Hour and half in the Oven.

An ordinary seed Cake.

Take 6 Pounds of fine Flour, rub into it a Thimblefull of Carraway-seeds finely beaten, and 2 Nutmegs grated, and Mace beaten; then heat a Quart of Cream, hot enough to melt a Pound of Butter in it, and when 'tis no more than Blood-warm, mix your Cream and Butter with a Pint of good Ale-yeast, and then wet your Flour with it: make it pretty thin; just before it goes into the Oven, put in a Pound of rough Carraways, and some Citron sliced thin. Three Quarters of an Hour in a quick Oven will bake it.

A rich Seed Cake, call'd The Nun's Cake.

Take four Pounds of your finest Flour, and three Pounds of double-refin'd Sugar beaten and sifted; mix them together, and dry them by the Fire till you prepare your other Materials.

Take 4 Pounds of Butter, beat it in your Hands till 'tis very soft like Cream; then beat 35 Eggs, leave out 16 Whites, and strain out the Treddles of the rest, and beat them and the Butter together, till all appear like Butter; put in 4 or 5 Spoonfuls of Rose or Orange-flower-water, and beat it again; then take your Flour and Sugar, with 6 Ounces of Carraway-seeds, and strew it in by degrees, beating it up all the time for 2 Hours together; you may put in as much Tincture of Cinamon or Ambergrease as you please; Butter your Hoop, and let it stand 3 Hours in a moderate Oven.

Shrewsberry Cakes.

Take to 1 Pound of Sugar, 3 Pounds of the finest Flour, a Nutmeg grated, some Cinamon; the Sugar and Spice must be sifted into the Flour, and wet it with 3 Eggs, and as much melted Butter as will make it of a good Thickness to roll into Paste; mould it well and roll it, and cut it in what Shape you please. Perfume them, and prick them before they go into the Oven.

To make Whetstone Cakes.

Take half a Pound of fine Flour, and half a Pound of Loaf Sugar searced, a Spoonful of Carraway-seeds dried, the Yolk of one Egg, the Whites of three, a little Rose-water, with Ambergrease dissolved in it; mix it together, and roll it out as thin as a Wafer; cut them with a Glasse; lay them on flour'd Paper, and bake them in a slow Oven.

Wormwood Cakes.

Take 1 Pound of double refin'd Sugar sifted ; mix it with the Whites of 3 or 4 Eggs well beat ; into this drop as much chymical Oil of Wormwood as you please. So drop them on Paper ; you may have some white, and some marble, with Specks of Colours, with the Point of a Pin ; keep your Colours severally in little Gallipots. For red take a Dram of Cochineel, a little Cream of Tartar, as much of Allum ; tie them up severally in little Bits of fine Cloth, and put them to steep in one Glass of Water 2 or 3 Hours. When you use the Colour, press the Bags in the Water, and mix some of it with a little of the White of Egg and Sugar. Saffron Colours Yellow, and must be tied in a Cloth, as the red, and put in Water. Powder-blue, mix'd with the Saffron water, makes a Green ; for Blue, mix some dry Powder-blue with some Water.

To make a Marlborough Cake.

Take 8 Eggs, Yolks and Whites, beat and strain them and put to them a Pound of Sugar beaten and sifted ; beat it 3 Quarters of an Hour together ; then put in 3 Quarters of a Pound of Flour well dried, and two Ounces of Carraway-seeds ; beat it all well together, and bake it in a quick Oven in broad Tin-Pans.

Orange Cakes.

Pare your Oranges very thin, and take off the White Rinds in Quarters ; boil the white Rinds very tender, and when they are enough, take them up and scrape the Black off, and squeeze them between two Trenchers : beat them in a stone Mortar to a fine Pulp with a little Sugar, pick the Meat out of the Oranges from the Skins and Seeds, and mix the Pulp and Meat together, and take the Weight and half of Sugar ; boil the Sugar to a Candy height, and put in the Oranges ; stir them well together, and when 'tis cold drop them on a Pye-plate, and set them in a Stove. You may perfume them. To the Rinds of 6 Oranges put the Meat of 9 Lemons. Cakes are made the same way, only as many Rinds as Meat, and twice the Weight of Sugar.

To make French Bread.

Take half a Peck of fine Flour ; put to it 6 Yolks of Eggs, and 4 Whites, a little Salt, a Pint of good Ale-calt, and as much new Milk made a little Warm, as will

will make it a thin light Paste; stir it about with your Hand, but by no Means knead it; then have ready six Wooden quart Dishes, and fill them with Dough; let them stand a Quarter of an Hour to heave, and then turn them out into the Oven; and when they are baked, rasp them. The Oven must be quick.

Buns.

Take 2 Pounds of fine Flour, a Pint of Ale Yeast; put a little Sack in the Yeast, and 3 Eggs beaten; knead all these together with a little warm Milk, a little Nutmeg, and a little Salt, then lay it before the Fire till it rise very light; then knead in a Pound of fresh Butter, and a Pound of round Carraway-comfits; and bake them in a quick Oven on floured Papers, in what Shape you please.

Very good Wigs.

Take a Quarter of a Peck of the finest Flour, rub into it three Quarters of a Pound of fresh Butter, till 'tis like grated Bread, something more than half a Pound of Sugar, half a Nutmeg, and half a Race of Ginger grated, 3 Eggs, Yolks and Whites beaten very well, and put to them half a Pint of thick Ale Yeast, and 3 or 4 Spoonfuls of Sack. Make a Hole in your Flour, and pour in your Yeast and Eggs, and as much Milk just warm, as will make it into a light Paste. Let it stand before the Fire to rise half an Hour; then make it into a Dozen and half of Wigs; wash them over with Eggs just as they go into the Oven; a quick Oven, and half an Hour will bake them.

Brown French Loaves.

Take a Peck of coarse Flour, and as much of the Raspings of Bread, beaten and sifted, as will make it look brown; then wet it with a Pint of good Yeast, and as much Milk and Water warm as will wet it pretty stiff; mix it well, and set it before the Fire to rise; make it into 6 Loaves; make it up as light as you can, and bake it well in a quick Oven.

To make Drop Biskets.

Take 8 Eggs, and 1 Pound of double-refin'd Sugar beaten fine, and 12 Ounces of fine Flour well dried. Beat your Eggs very well; then put in your Sugar, and beat it, and then your Flour by degrees, and beat it all very well together for an Hour without ceasing. Your Oven must be as hot as for half-penny Bread; then flour

some sheets of Tin, and drop your Bisket what Bigness you please, and put them in the Oven as fast as you can, and when you see them rise, watch them, and if they begin to Colour take them out again and put in more ; and if the first is not enough, put them in again ; if they are right done, they will have a white Ice on them. You may put in Carraway-seeds if you please ; when they are all baked, put them all in the Oven again till they are very dry, and keep them in your Stove.

Biskers.

To a Quart of Flour take a Quarter of a Pound of Butter, and a Quarter of a Pound of Sugar, 1 Egg, and what Carraway-seeds you please ; wet the Milk as stiff as you can, then roll them out very thin ; cut them with a small Glass. Bake them on Tin-plates, your Oven must be slack. Prick them very well just as you set them in, and keep them dry when baked.

The hard Bisket.

Take half a Peck of fine Flour, 1 Ounce of Carraway-seeds, the Whites of 2 Eggs, a Quarter of a Pint of Ale Yeast, and as much warm Water as will make it into a stiff Paste ; then make it in long Rolls. Bake it an Hour ; the next Day pare it round ; then slice it in thin Slices about half an Inch thick ; dry it in the Oven ; then draw it and turn it, and dry the other Side ; they will keep the whole Year.

Little hollow Biskets.

Beat 6 Eggs very well with a Spoonful of Rose-water, then put in a Pound and two Ounces of Loaf-sugar beaten and sifted ; stir it together till 'tis well mixed in the Eggs ; then put in as much Flour as will make it thick enough to lay out in Drops upon Sheets of white Paper ; stir it well together till you are ready to drop it on your Paper ; then beat a little fine Sugar and put into a Lawn sieve, and sift some on them just as they are going into the Oven, so bake them ; the Oven must not be too hot, and as soon as they are baked, whilst they are hot pull off the Papers from them, and put them in a Sieve, and set them in the Oven to dry ; keep them in Boxes with Papers between.

To make little Cracknels.

Take 3 Pounds of Flour finely dried, 3 Ounces of Lemon and Orange-peel dried and beaten to a Powder, and an Ounce of Coriander-seeds beaten and searced, and

3 Pounds of double-refin'd Sugar beaten fine and searced; mix these together with 15 Eggs, half of the Whites taken out, a Quarter of a Pint of Rose-water, as much Orange-flower-water. Beat the Eggs and Water well together; then put in your Orange-peel and Coriander-seeds, and beat it again very well with 2 Spoons, 1 in each Hand; then beat your Sugar in by little and little; then your Flour by a little at a Time, so beat with both Spoons an Hour longer; then strew Sugar on Papers, and drop them the bigness of a Walnut, and set them in the Oven; the Oven must be hotter than when Pyes are drawn. Do not touch them with your Fingers before they are baked. Let the Oven be ready for them against they are done; be careful the Oven does not colour them.

The thin Dutch Bisket:

Take 5 Pounds of Flour, and 2 Ounces of Carraway-seeds, half a Pound of Sugar, and something more than a Pint of Milk. Warm the Milk, and put into it 3 Quarters of a Pound of Butter; then make a Hole in the Middle of your Flour, and put in a full Pint of good Ale Yeast; then pour in the Butter and Milk, and make these into a Paste, and let it stand a Quarter of an Hour by the Fire to rise; then mould it, and roll it into Cakes pretty thin; prick them all over pretty much, or they will blister; so bake them a Quarter of an Hour.

Receipts in CONFECTIONARY.

To make Marmalade of Currants.

Strip your Currants from the Bunches, soak them in boiling Water till they break. Take them off the Fire, and then put them in a Sieve to drain; when they are cold, pass them through the same Sieve to clear off the Grains. Dry them over the Fire, while you have brought your Sugar to the cracked Quality. Allowing the same Weight of Sugar as Fruit. Simmer it for a while, mixing all well together, then put it into Pots.

You may make Marmalade of Bell Grapes after the same Manner.

Marmalade of Apricots.

Gather your Apricocks just turned from the Green of a very pale Yellow; pare them thin and weigh them, 3 Quarters of a Pound of double-refin'd Sugar to a Pound of Apricocks; then cut them in Halves, take out the Stones and slice them thin; beat your Sugar and put it in your Preserving pan with your slic'd Apricocks, and three or four Spoonfuls of Water; boil and scum them, and when they are tender put them in Glasses.

Marmalade of ripe Apricots.

Pare, Stone, and cut your Apricots into thin Slices; then to a Pound of Fruit, put a Pound of double-refin'd Sugar, and a Quarter of a Pint of strong Codlin Liquor; boil it as fast as you can; and when the Fruit is tender and clear from the Scum, which you are carefully to take off, then set it off the Fire, and break what Pieces you think too big; then fill your Glasses, and paper them when cold.

To make Orange Marmalade.

Take the best Sevil Oranges and weigh a Pound of them, then pare off all the Yellow Rind very thin, quarter the Peel and put 'em in Water; cover 'em down close, and shift the Water 6 or 7 Times as it boils to take the Bitterness out, and that they may look clear, and be tender; then take them out, dry them in a Cloth, take out all the Strings, and cut 'em as thin as Pallets; then take a Pound of double-refin'd Sugar beaten and boil it with a little Water to a Candy height, scum it clean and put in your Peels; let them boil near half an Hour; have in readiness your Orange meat all pick'd from the Skins and Seeds, and the Juice of two large Lemons, and put it into the Peels, and boil all together a Quarter of an Hour longer; so Glas it up, and Paper it when cold,

Marmalade of Cherries.

Stone your Cherries, set them over the Fire in a Copper-pan to cause them to cast their Juice. Then drain them, bruise them, and pass them through a Sieve. Put the
Marm-

Marmalade into the Pan again, and dry it over a brisk Fire, keeping it continually stirring and turning it on all Sides with a wooden Spatula, till no Moisture is left, and it begins to stick to the Sides of the Pan. Allow 1 Pound of greatly feathered Sugar to every Pound of Fruit or Paste; then simmer all together for a while, then put it up into Pots or Glasses, and strew Sugar.

A good sort of Mushroom Powder.

Take the large Mushrooms, wash them clean from Grit; cut off the Stalks, but do not peel or gill them; so put them into a Kettle over the Fire, but no Water; put a good Quantity of Spice of all Sorts, two Onions stuck with Cloves, a Handful of Salt, some beaten Pepper, and a Quarter of a Pound of Butter; let all these stew till the Liquor is dried up in them; then take them out, and lay them on Sieves to dry, till they will beat to Powder; press the Powder hard down in a Pot, and keep it for Use; what Quantity you please at a time in Sauce.

To make white Quince Marmalade.

Scald your Quinces tender, take off the Skin and pulp them from the Core very fine, and to every Pound of Quince have a Pound and half of double-refin'd Sugar in Lumps, and half a Pint of Water, dip your Sugar in Water and boil and scum it till 'tis a thick Syrup; then put in your Quince, boil and scum it on a quick Fire a Quarter of an Hour, so put it in your Pots.

To make red Quince Marmalade.

Pare and core a Pound of Quince, beat the Parings and Cores and some of your worst Quinces, and strain out the Juice; and to every Pound of Quince take 10 or 12 Spoonfuls of that Juice and 3 Quarters of a Pound of Loaf-Sugar, put all into your Preserving-pan, cover it close and let it stew over a gentle Fire 2 Hours, when 'tis of an Orange-red, uncover and boil it up as fast as you can; when of a good Colour, break it as you like it, give it a boil and pot it up.

Harts-horn or Calf's-foot Jelly without Lemons.

Take a Pair of Calf's Feet, boil them with 6 Quarts of fair Water to mash; it will make 3 Quarts of Jelly:

then strain it off, and let it stand till 'tis cold, take off the Top, and save the Middle, and melt it again and scum it; then take 6 Whites of Eggs beaten to a Froth, half a Pint of Rhenish Wine, and 1 Lemon juiced, and half a Pound of fine powder'd Sugar; stir all together, and let it boil, then take it off and put to it as much Spirit of Vitriol as will sharpen it to your Palate, about 1 Penny-worth will do, let it not boil after the Vitriol is in; let your Jelly-bag be made of thick Flannel, then run it through till 'tis very clear; you may put the Whites of the Eggs that swim at the Top into the Bag first, and that will thicken the Bag.

Harts-horn or Calf's-foot Jelly, the best Way.

Take to half a Pound of good Harts-horn, 3 Quarts of fair Water, let it boil very slowly, till above 1 Quart be consumed; if you cannot get Harts-horn, one set of Calves-feet will make more in Quantity, and taste almost as well; the Look, with Care, will be the same; strain this Liquor, and let it stand to cool; the stronger you make your Jelly, the more Ingredients you may use; to make it palatable, when it is settled, as it will be the next Day, take off what is clear of the Harts-horn, and of the Calf's-foot Jelly; you must take off the Fat from the Top, as well as leave the Dross at the Bottom; to these two Quarts of strong Jelly, you may put a Pint of Rhenish, and a Quarter of a Pint of Canary; beat up the Whites of 5 Eggs to a Froth; stir all together with Sugar to make it very sweet; mix it well, and set it on the Fire, and stir till it melts and curdles; and put in the Juice of 5 large Lemons, and a Bit of the Peel; let this boil up, then pour it through your Jelly-bag, and pass the first Quart or 2, over and over again, till 'tis perfectly fine.

A Pig in Jelly.

Cut it in Quarters, and lay it in your Stew-pan; to one Calf's-foot and the Pig's-feet, put in a Pint of Rhenish Wine, the Juice of 4 Lemons, and 1 Quart of Water; season with Nutmeg and Salt; stowe it gently two Hours; let it stand till cold, and send it up in its Jelly.

To candy Orange Chips.

Pare your Oranges and soak the Peelings in Water two Days,

Days, and shift the Water twice, but if you love them bitter soak them not: Tie your Peels up in a Cloth, and when your Water boils, put them in, and let them boil till they are tender; then take what double-refin'd Sugar will do, and break it small and wet it with a litle Water, and let it boil till 'tis near Candy-high, then cut your Peels of what Length you please, and put 'em into the Syrup; set 'em on the Fire and let 'em heat well thro', then let them stand a while, heat them twice a Day, but not boil: Let them be so done till they begin to candy, then take them out and put them on Plates to dry, and when they are dry, keep them near the Fire.

Codlin or Pippin Jelly.

Slice a Pound of Codlins or Pippins into a Pint of clear Spring Water; let them boil till the Liquor takes all the Taste of the Fruit; then strain it out, and to a Pint of this Liquor take a Pound of double-refined Sugar, boil'd to Sugar again; then put in your Codlin Liquor, boil it a little together, as fast as you can; then put in your Golden Pippins, boil them up fast for a little while; just before the last boiling, squeeze in the Juice of a Lemon; boil it up quick once more; take great Care they do not lose Colour. Take the Pippins out, and put them into the Glasses with the Jelly. This is the most grateful Way that ever was invented to preserve them.

To candy Orange Flowers.

First pick your Orange Flowers, and boil them quick in fair Water till they are very tender; then drain them thro' a Hair-sieve very clean from the Water; to a Pound of the best double-refin'd Sugar, take half a Pint of fair Water, and as much Orange-flower-water, and boil it up to a thick Syrup; then put it out into broad flat Glasses, and let the Syrup stand in the Glasses about an Inch thick; when 'tis near cold, drop in your Flowers, as many as you think convenient, and set your Glasses in a Stove with a moderate Heat, for the slower they candy, the finer the Rock will be. When you see it is well candied Top and Bottom, and that it glissens, break the Candy at Top in as great Flakes as you can, and lay the biggest Piece at the Bottom on Glass-plates, and pick out the rest, and pile it up with the Flowers to what size you please; after that it will presently be dry in a Stove.

To candy any Sort of Flowers.

Take your Flowers, and pick them from the White Part ; then take fine Sugar and boil it candy height ; boil as much as you think will receive the Quantity of Flowers you do ; then put in the Flowers, and stir them about till you perceive the Sugar to candy well about them : then take them off from the Fire, and keep them stirring till they are cold in the Pan you candied them in ; then sift the loose Sugar from them, and keep them in Boxes very dry.

*A Bill of Fare for every Month
in the Year.*

*January.**First Course*

Collar of Brawn.
Bisque of Fish.
Soop with Vermicelly.
Orange Pudding with Patties.
Chine and Turkey.
Lamb-Pasty.
Roasted Pullets with Eggs.
Oyster Pye.
Roasted Lamb in Joints.
Grand Sallad with Pickles.

Second Course.

Wild Fowl of all Sorts.
Chine of Salmon broiled with Smelts.
Fruit of all Sorts.
Jole of Sturgeon.
Collar'd Pig.

Dried Tongues with salt Sallads.

Marinated Fish.

*February.**First Course.*

Soop Lorain.
Turbot boiled with Oysters and Shrimps.
Grand Patty.
Hen Turkeys with Eggs.
Marrow Puddings.
Stew'd Carps and broiled Eels.
Spring Pye.

Chine of Mutton with Pickles.

Dish of Scotch Collops.

Dish of Salmigondin.

Second Course.

Fat Chickens and tame Pidgeons.

Asparagus and Lupins.

Tansy.

Tanfy and Fritters.
Dish of Fruit of Sorts.
Dish of fry'd Soles.
Dish of Tarts, Custards,
and Cheesecakes.

Grand Sallad.
Beef a-la-mode.
Almond Florentines.
Fricassee of Chickens.
Dish of Custards.

March.

Second Course.

First Course.

Dish of Fish of all Sorts.
Soop *de Sante*.
Westphalia Ham and Pidgeons.
Battallio Pye.
Pole of Ling.
Dish of Roasted Tongues
and Udders.
Pease Soop.
Almond Puddings of Sorts.
Olives of Veal a-la-mode.
Dish of Mulletts boiled.

Green Geese and Ducklings.
Butter'd Crab, with Smelts
fried.
Dish of sucking Rabbits.
Rock of Snow and Syllabubs.
Dish of souced Mulletts.
Butter'd Apple Pye.
March Pain.

May.

First Course.

Second Course.
Broiled Pike.
Dish of Notts, Ruffs, and
Quails.
Skirret Pye.
Dish of Jellies of sorts.
Dish of Fruit of sorts.
Dish of creamed Tarts.

Jole of Salmon, &c.
Cray-Fish Soop.
Dish of sweet Puddings of
Colours.
Chicken Pye.
Calves Head hashed,
Chine of Mutton.
Grand Sallad.
Roasted Fowls a-la-daube.
Roasted Tongues and Udders.
Ragoo of Veal, &c.

April.

First Course.

Second Course.

Westphalia Ham and Chickens.
Dish of hashed Carps.
Bisque of Pidgeons.
Lumber Pye.
Chine of Veal.

Dish of young Turkeys
larded, and Quails.
Dish of Pease.
Bisque of shell Fish.
Roasted Lobsters.

Green

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Green Pease.
Dish of sweet-meats.
Orangeado Pye.
Dish of Lemon and Chocolate Creams.
Dish of collar'd Eels, with Cray Fish.

June.

First Course.

Roasted Pike and Smelts.
Westphalia Ham and young Fowls.
Marrow Puddings.
Haunch of Venison roasted.
Ragoo of Lambs-stones and sweet Breads.
Fricassee of young Rabbits, &c.
Umble Pyes.
Dish of Mulletts.
Roasted Fowls.
Dish of Custards.

Second Course.

Dish of young Pheasants.
Dish of fried Soles and Eels.
Potato Pye.
Jole of Sturgeon.
Dish of Tarts and Cheese-cakes.
Dish of Fruit of sorts.
Syllabubs.

July.

First Course.

Cock Salmon with butter'd Lobsters.

Dish of Scotch Collops.
Chine of Veal.
Venison Pasty.
Grand Sallad.
Roasted Geese and Ducklings.
Patty Royal.
Roasted Pig larded.
Stew'd Carps.
Dish of Chickens boiled with Bacon, &c.

Second Course

Dish of Partridges and Quails.
Dish of Lobsters & Prawns.
Dish of Ducks and tame Pidgeons.
Dish of Jellies.
Dish of Fruit.
Dish of marinated Fish.
Dish of Tarts of sorts.

August.

First Course.

Westphalia Ham and Chickens.
Bisque of Fish.
Haunch of Venison roasted.
Venison Pasty.
Roasted Fowls a-la-daube.
Umble Pyes.
White Fricassees of Chickens.
Roasted Turkeys larded.
Almond Florentines.
Beef a-la-mode.

Second Course.

Dish of Pheasants and Partridges.

tridges.
Roasted Lobsters.
Broiled Pike.
Creamed Tarts.
Rock of Snow and Syllabubs.
Dish of Sweet-meats.
Salmigondin.

September.

First Course.

Boiled Pullets with Oysters,
Bacon, &c.
Bisque of Fish.
Battalio Pye.
Chine of Mutton.
Dish of Pickles.
Roasted Geese.
Lumber Pye.
Olives of Veal with Ragoo.
Dish of boiled Pidgeons
with Bacon.

Second Course.

Dish of Ducks and Teal.
Dish of fried Soles.
Butter'd Apple Pye.
Jole of Sturgeon.
Dish of Fruit.
March Pain.

October.

First Course.

Westphalia Hams and Fowls
Cod's Head with Shrimps
and Oysters.
Haunch of Doe with Udder
a la-force.

Minc'd Pyes.
Chine and Turkey.
Bisque of Pidgeons.
Roasted Tongues and Udders.
Scotch Collops.
Lumber Pye.

Second Course.

Wild Fowl of sorts.
Chine of Salmon broiled.
Artichoke Pye.
Boiled Eels and Smelts.
Salmigondin.
Dish of Fruit.
Dish of Tarts and Custards.

November.

First Course.

Boiled Fowls with Savoy,
Bacon, &c.
Dish of stew'd Carps and
scolloped Oysters.
Chine of Veal and Ragoo.
Sallad and Pickles.
Venison Pasty.
Roasted Geese.
Calves Head hashed.
Dish of Gurnets.
Grand Patty.
Hen Turkey roasted with
Oysters.

Second Course.

Chine of Salmon and
Smelts.
Wild Fowl of Sorts.
Potato Pye.
Sliced Tongues with Pickles.
Dish

Dish of Jellies.

Dish of Fruit.

Quince Pye.

Pullets and Oyfters, Sau-
ges, &c.

Minced Pyes.

Cod's Head with Shrimps.

*December.**First Course.*

Westphalia Ham and Fowls.

Soop with Teal.

Turbet with Shrimps and
Oyfters.

Marrow Pudding.

Chine of Bacon and Tur-
key.

Battalio Pye.

Roasted Tongues and Ud-
der, and Hare.*Second Course.*Roasted Pheasants and Par-
tridges.

Bisque of shell Fish.

Tansy.

Dish of roasted Ducks and
Teals.

Jole of Sturgeon.

Pear Tart creamed.

Dish of sweet meats.

Dish of Fruit of sorts.

Having given you a Complete Bill of Fare, and Re-
ceipts before for dressing almost every Dish mentioned
in it, I shall now instruct you how to place your
Dishes on the Table; supposing it then first in the
Winter.

At the upper End of your Table place your Dish of
Chickens and Bacon, which you must afterwards remove
for your Gravy Soop.

Under that Giblet Pye.

On the further Side of which place a fine boiled
Pudding.

On the nearer side of the Giblet Pye place Scotch
Collops.

And at the Bottom of the Table, place a Dish of
Roast Beef with Horse Radish and Pickles round.

Second Course.

At the upper End of the Table a Turkey roast-
ed.

Under that a Tansy garnished with Orange.

On

Directions for placing Dishes, &c. 207

On the further side of which place a Hare with a savory Pudding.

On the nearer side three Woodcocks with Toasts.

And, at the Bottom of the Table, place a butter'd Apple Pye hot.

A Summer Course.

At the upper End of the Table a Dish of Fish, which must afterwards be removed for a Soop.

Under that a Venison Pasty.

And last, under the Venison Pasty place a Chine of Mutton.

On the further side, a little below the first Dish, place a white Fricassee.

And under that Bacon and Beans.

And on the near side, facing the white Fricassee, place an Orange Pudding.

And on the same side facing the Bacon and Beans, place Tongue and Colliflowers.

Second Course.

At the upper End of the Table Chickens or Partridges.

Under that sweet-meat Tarts of all sorts.

And last, under the sweet-meat Tarts, place three young Rabbits.

On the further side, a little below the first Dish, place Marrow Pasties.

And under that roasted Pidgeons.

And on the near side, facing the Marrow Pasties, place Veal sweet Breads.

And on the same side, facing the roasted Pidgeons, place a Dish of young Peas,

The above will serve to give any one a Notion of Placing the Dishes on a Table; if there is more than
Five

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Five or Seven Dishes, they must be placed as the above, either wider or closer as the Table and Company require : And if the Table be round, one may easily guess at the Placing the Dishes ; in which Regard should be always had to the Number of the Company, and the Disposition you find them in at your serving up the Courses.





T H E
Complete Family-Piece.

C H A P. III.

*Containing a great Number of Receipts
for Pickling and Preserving all Sorts
of Fruits, Hams, Tongues, &c.*

To pickle Wallnuts.

T A K E Wallnuts about *Midsummer*, run a knitting Needle through them at the End, then lay them in Vinegar and Salt ; the Vinegar being made salt enough to bear an Egg ; let them lye in it three Weeks, then shift them into fresh Pickle as before, and let them lye three Weeks longer ; then take them out and wipe them with a clean Cloth, and tie every Nut up in a clean Vine Leaf ; put them into fresh Vinegar seasoned with salt, made Mustard, Horse Radish and Garlick if you like it ; to an Hundred of Nuts put one Ounce of Ginger, one Ounce of Pepper, of Cloves and Mace, a Quarter of an Ounce of each, two small Nutmegs, and half a Pint of Mustard-seed made into Mustard ; all the Pickles to be raw Vinegar not boiled ; the largest double Nuts are the best to pickle.

To

To pickle Lobsters.

Boil your Lobsters in Salt and Water, till they will easily slip out of the Shell ; take the Tails out whole, and just crack the Claws, and take out as whole as possible ; then make the Pickle half White-wine and half Water ; put in whole Cloves, whole Pepper, whole Mace, two or three Bay-leaves ; then put in the Lobsters, and let them have a boil or two in the Pickle ; then take them out, and set them by to be cold, boil the Pickle longer, and when both are cold, put them together, and keep them for use. Tie the Pot down close ; eat them with Oil, and Vinegar, and Lemon.

To pickle Cucumbers.

Take five Hundred Cucumbers, wipe them clean, make a Brine of Water and Salt, strong enough to bear an Egg, put them into it ; let them lie for Twelve Hours ; then take them out, wipe them dry ; then in the Vessel you design to keep them in, lay a Layer of Dill, some whole long Pepper, and a little Mace, then lay a Layer of Cucumbers, and so continue to do till you have laid them all in ; boil two Gallons of Vinegar, pour it hot over the Cucumbers, cover them up close for two Days ; then pour out the Vinegar, boil it again, scum it, and pour it again upon the Cucumbers boiling hot ; when you have done thus three or four Times, put in a piece of Allom, and stop them close for use.

To pickle Sprats for Anchovies.

Take an Anchovy-barrel, or a deep glazed Pot ; put a few Bay-leaves at the Bottom ; then a Layer of Bay-Salt, and some Petre-salt mixt together ; then a Layer of Sprats crowded close ; then Bay-leaves, and the same Salt and Sprats, and so till your Barrel or Pot be full ; then put in the Head of your Barrel close, and once a Week turn the other end upwards ; in three Months they will be fit to eat as Anchovies raw, but they will not dissolve.

To pickle Eldern or any other Buds of Trees.

Give them one or two Warms with Vinegar, Salt, whole Pepper, long Mace, and a little Lemon-peel in Pieces ; then drain them, and let the Buds and Liquors cool separately ; afterwards put them in a Pot, and cover them with your Pickle.

To

To pickle any sort of Flowers for Sallads, as Clove Gilly-flowers, &c.

Put them into a Gallipot with as much Sugar as they weigh; fill them up with Wine Vinegar. To every Pint of Vinegar put a Pound of Sugar.

To pickle Nasturtium-Buds.

Gather your little Knobs quickly after your Blossoms are off; put them in cold Water and Salt for three Days, shifting them once a Day, then make a Pickle, but do not boil it at all, of some White-wine, some White-wine Vinegar, Eschalot, Horse-radish, Pepper, Salt, Cloves and Mace whole, and Nutmeg quartered; then put in your Seeds and stop them close; they are to be eaten as Capers.

To pickle Samphire, Broom Buds, Purslain, &c.

Take Samphire, and pick the Branches from the dead Leaves, then lay it in a Pot, and make a strong Brine of White or Bay Salt; in the boiling scum it clean; being boiled and cold, put it to the Samphire, cover it, and keep it for all the Year; and when you have Occasion to use it, take and boil it in fair Water, letting the Water boil before you put it in; when it is boiled and become Green, let it cool, then take it out, and put it into a wide mouth'd Glass, and put strong Wine Vinegar to it, and keep it close for use.

To pickle Asparagus.

Gather your Asparagus, and lay them in an earthen Pot; make a Brine of Water and Salt strong enough to bear an Egg, and pour it hot on them, keep it close covered; when you use them hot, lay them in cold Water for two Hours, then boil and butter them for the Table, and if you use them as a Pickle, boil them and lay them in Vinegar.

To pickle Lemon and Orange Peel.

Boil them in Vinegar and Sugar, and put them into the same Pickle: Observe to cut them in small long Thongs, the Length of half the Peel of your Lemon.

It

It should be boiled in Water before it is boiled in Vinegar and Sugar.

To pickle Lemons.

Take twelve Lemons, scrape them with a piece of broken Glass; then cut them cross into four parts, downright, but not quite through, but that they will hang together; then put in as much Salt as they will hold, and rub them well, and strew them over with Salt; let them lie in an earthen Dish, and turn them every Day for 3 Days; then slice an Ounce of Ginger very thin, and salted for three Days; twelve Cloves of Garlick parboiled and salted three Days; a small handful of Mustard-seed bruised, and searced through a Hair Sieve; some red Indian Pepper, one to every Lemon. Take your Lemons out of the Salt, and squeeze them gently, and put them into a Jar, with the Spice, and cover them with the best White-wine Vinegar. Stop them up very close, and in a Month's time they will be fit to eat.

To mango Cucumbers.

Cut out a little Slip out of the Side of the Cucumber, and take out the Seeds, but as little of the Meat as you can; then put in the Infide Mustard-seed bruised, a Clove of Garlick, some Slices of Ginger, and some Bits of Horse-radish; tie the Piece in again, and make a Pickle of Vinegar, Salt, whole Pepper, Cloves, Mace, and boil it, and pour it on the Mangoes; and so do for nine Days together; when cold, cover them with Leather.

To make Melon Mangoes.

Take small Melons, not quite ripe, cut a slip down the Side, and take out the Infide very clean; beat Mustard-seeds, and shred Garlick, and mix with the Seeds, and put in your Mangoes; put the Pieces you cut out into their places again, and tie them up, and put them into your Pot, and boil some Vinegar, as much as you think will cover them, with whole Pepper, and some Salt, and Jamaica Pepper, and pour in scalding hot over your Mangoes, and cover them close to keep in the steam; and so do every Day for nine Times together, and when they are cold cover them with Leather.

To pickle Onions.

Take those that are small and of a white Colour ; parboil them, and let them cool ; make your Pickle with half Wine, half Vinegar ; put in some Mace, Slices of Nutmeg, Salt and a little Bit of Ginger ; boil this up together, and skim it well ; then let it stand till cold ; put in your Onions, and cover them down ; if they should mother, boil them over again and skim them well, and let them be quite cold before you put in your Onions, and they will keep all the Year.

To pickle small Onions.

Take young white unset Onions, as big as the tip of your Finger ; lay them in Water and Salt two Days ; shift them once, then drain them in a Cloth ; boil the best Vinegar with Spice, according to your Taste, and when 'tis cold, keep them in it covered with a wet Bladder.

To pickle Mushrooms.

Take the Mushrooms and peel them, cut the Rind off behind, and fling them into clean Water ; wash them in two or three Waters, and then boil them in a little Water, with a good Quantity of Salt, a Bundle of sweet Herbs, a little Rosemary, and all Manner of Spice. When they are well boiled, let them stand in the Liquor twenty-four Hours, and then pour the Liquor from them in a hot Cloth, to smother them a Day and a Night, and put in your Pickle, which you must make of white Wine and Elder Vinegar, all Manner of Spice, Ginger, Horfe-radish, and Juice of Lemons. Put them into Pots, and lay an oiled Paper over them, and so keep them for use. Let them be stopd close.

To pickle Pods of Radishes.

Gather the youngest Pods, and put them in Water and Salt twenty-four Hours ; then make a Pickle for them of Vinegar, Cloves, Mace, whole Pepper ; boil this and drain the Pods from the Salt and Water, and pour the Liquor on them boiling hot, put to them a Clove of Garlick a little bruised.

To pickle Oyfters.

Take of Mace, and whole Pepper, of each a Quarter of an Ounce, half a Pint of white Wine Vinegar, a Pint of white Wine, put the Oyfters into the Kettle with their own Liquor and a little Water, half a Handful of Salt, a little of the Pepper and Mace; as they begin to heat, skim them well, let them only juft boil for fear of hardening; take them out dry with a Skimmer, then put in the reft of the Spice with the white Wine and Vinegar; but if the Vinegar be very ftrong, abate a little of the Quantity, and let it all boil up for a little while; then let them both ftand till they are cold, and then put the Oyfters into the Pickle; when the Oyfters have been a Day or two in the Pickle, tafte the Liquor, and if it be not fharp enough, and you would keep them long, put in a little more Vinegar; if you have a Mind to keep the Oyfters for two Months or fo, obferve the Pickle, and if it grows white at Top, skim it off, take out the Oyfters, boil the Liquor, and put the Oyfters in again when cold.

To pickle Mackrel.

Slit your Mackrel in halves, take out the Roes, gut and clean them, and ftrew Salt over them, and lay one on another, the Back of one to the Infide of the other, fo let them lie two or three Hours; then wipe every piece clean from the Salt, and ftrew them over with Pepper beaten, and grated Nutmeg, fo let them lie two or three Hours longer; then fry them well, take them out of the Pan and lay them on coarfe Cloths to drain; when cold put them in a Pan, and cover them over with a Pickle of Vinegar boiled with Spice when 'tis cold.

To keep Artichokes in Pickle, to boil all Winter.

Throw your Artichokes into Salt and Water half a Day; then make a Pot of Water boil, and put in your Artichokes, and let them boil till you can juft draw off the Leaves from the Bottom; then cut off the Bottom very fmooth and clean, and put them into a Pot with Pepper, Salt, Cloves, Mace, two Bay-leaves, and as much Vinegar as will cover them; then pour melted Butter over them enough to cover an Inch thick; tie it down close, and keep them for ufe. When you ufe them, put them
into

into boiling Water, with a Piece of Butter in the Water to plump them; then use them for what you please.

A good way to Pickle Pork.

Bone it, and cut it into such Pieces as will lie most convenient in your Powdering-tub, which must be large and found to hold the Meat and preserve the Brine; the narrower and deeper your Tub is, the better 'twill keep the Meat; rub every Piece well with Salt-petre, then take one Part Bay-salt, and two Parts common Salt, and rub every Piece very well, and cover it with Salt, as you do a Flitch of Bacon; then strew Salt in the Bottom of your Tub, and lay the Pieces in as close as possible, strewing Salt round the Sides of the Tub; as your Salt melts on the Top, strew on more. It will keep a great while, and is very good.

To pickle Ox-palates.

Take your Palates and wash them well with Salt in the Water, and put them in a Pipkin with Water and some Salt, and when they are ready to boil, scum them very well, and put into them whole Pepper, Cloves and Mace, as much as will give them a quick Taste; when they are boiled tender, which will require 4 or 5 Hours, peel them and cut them into small Pieces, and let them cool; then make the Pickle of white Wine Vinegar, and as much white Wine; boil the Pickle, and put in the Spice as was boiled in the Palates, and a little fresh Spice, put in 6 or 7 Bay-leaves, and let both Pickle and Palates be cold before you put them together; then keep them for use.

To pickle Salmon to keep all the Year.

Scrape the Salmon, take out the Guts, wash it and dry it; then divide it into as many Parts as you think proper by cutting in pieces cross the Fish. This being done, take three parts common Vinegar and one of Water, sufficient to cover the Salmon, then put in a large Handful of Salt, and stir it about until it is dissolved; and to this add some whole Pepper, Mace, Cloves, and sliced Nutmeg, and boil all together until the Salmon be enough. Take it out of the Liquor, and let it cool, and when it is cold, place it in a Barrel, and over every Lay of Salmon, strew Mace, Cloves, Black-pepper, and Nutmeg pounded coarse; and

and when your Cask or Barrel is filled, pour the Liquor upon it in which it was boiled ; and then take some Vinegar and boil it with a few Bay-leaves, and when 'tis cold, pour it upon your Salmon, and barrel it up for use.

N. B. The Salmon will perish if not kept covered with the Pickle ; and if done after this Manner, it will be fit for use in five Days, or may be kept all the Year.

To pickle Hams or Ribs of Beef.

Take six Gallons of your Bloody-beef-brine, or from Pork, and put to it two pounds of brown Sugar, and a pound of Salt-petre, boil 'em together, and scum it well, and when 'tis cold, put it into the Thing you design to pickle in, and put in your Hams ; large ones must lie in the Pickle three Weeks, small ones but a Fortnight, sometimes turning them ; the Pickle must be strong enough to bear an Egg. This way is only for great Families, that kill or use a great deal of Beef.

To pickle Herrings, Red Trout Fashion, to dissolve the Bones.

Cleanse them well, and cut off the Heads ; then take an Earthen pan, and lay a Row of Herrings at the Bottom ; sprinkle them all over with Bay-salt and Salt-petre mix'd ; then lay another Row till your pan is full, then cover them and bake them gently ; and when cold they will be as red as Anchovies, and the Bones dissolved.

To pickle Cucumbers in Slices.

Slice your Cucumbers pretty thick, and to a Dozen of Cucumbers slice in two or three good Onions, and strew on them a large Handful of Salt, and let them lie in their Liquor twenty-four Hours ; then drain them, and put them between two coarse Cloths ; then boil the best white Wine Vinegar, with some Cloves, Mace, and *Jamaica* Pepper in it, and pour it scalding hot over them, as much as will cover them all over ; when they are cold, cover them up with Leather, and keep them for use.

To Keep Quinces in Pickle.

Cut five or six Quinces all to pieces, and put 'them in an Earthen-pot or pan, with a Gallon of Water, and
two

two Pounds of Honey; mix all these together well, and then put them in a Kettle to boil leifurely half an Hour, and then strain your Liquor into that earthen Pot, and when 'tis cold, wipe your Quinces clean, and put them into it: They must be covered very close, and they will keep all the Year.

A very good Way to pickle Neats Tongues.

Lay your Tongues twelves Days in common Salt and Salt-petre; then boil them very tender, and blanch them; cut off the Root, and lay them into a Pot, and pour over them a Pickle made of white Wine Vinegar, which you must boil up with Pepper, Cloves, Mace, and a little Ginger; when 'tis ready to take off the Fire, throw in a Piece of Lemon Peel, and three or four Bay Leaves; put it not to the Tongues till cool; tie them close from the Air. A little of the Pickle, with good Oil, is their Sauce.

To pickle Ashen-Keys.

Take those which are young, plump and very tender; parboil them in a little fair Water, then take a Pint of white Wine, half a Pint of Vinegar, the Juice of a Couple of Lemons, and a little Bay-salt, and boil them together; let it stand by till it is cold, then put the Ashen Keys into the Pickle, and cover them from the Air.

The Lemon Salade.

Take Lemons, and cut them in halves, and when you have taken out the Meat, lay the Rinds in Water twelve Hours; then take them out, and cut the Rinds thus ; then boil them in Water till they are tender; then take them out and dry them; then take a Pound of Loaf Sugar, and put to it a Quarter of a Pint of white Wine, and twice as much white Wine Vinegar, and boil it a little; then take it off, and when 'tis cold put it in the Pot to your Peels: They will be ready to eat in five or six Days, and it is a pretty Salade.

To pickle French Beans.

Pick the small slender Beans from the Stalks, and let them lie fourteen Days in Salt and Water; then wash them clean from the Brine, and put them in a Kettle of Water over a slow Fire, covered over with Vine Leaves;

let them stew, and not boil, till they are almost as tender as for eating; then strain them off, and strain them on a coarse Cloth to dry; then put them in your Pots: Boil Alegar, scum it, and pour it over them, covering them close; boil it so three or four Days together, till they be Green: Put Spice, as to other Pickles, and when cold, cover with Leather.

To pickle Muscles or Cockles.

Take your fresh Muscles, or Cockles; wash them very clean, and put them in a Pot over the Fire, till they open; then take them out of their Shells and pick them clean, and lay them to cool; then put their Liquor to some Vinegar, whole Pepper, Ginger sliced thin, and Mace, and set it over the Fire; when it is scolding hot, put in your Muscles, and let them stew a little; then pour out the Pickle from them, and when both are cold, put them in an earthen Jug, and cork it up close: In two or three Days they will be fit to eat.

A very good Way to keep Tongues in Pickle for Boiling, to eat Hot or Cold,

Clean them well, and rub them very dry, then lay them flat in a Tray, and Salt them well with common Salt; let them lie two Days, then beat an Ounce of Salt-petre for every Tongue, and strew it on the Top of the Tongue; let it lie two or three Days, and then salt it again with common Salt; after this turn them often, and put fresh Salt when wanted; these need never be dried, but kept always in the Pickle, and boil'd when you have Occasion out of the Pickle.

To pickle Cabbage.

You may do it in Quarters, or shave it in long Slips, and scald it about four Minutes in Water and Salt; then take it out and cool it; boil up some Vinegar and Salt, whole Pepper, Ginger and Mace; when your Pickle is boil'd and skim'd, let it be cold, and then put in your Cabbage; cover it presently, and they will keep white.

To pickle Red Cabbage.

Take your close-leaved red Cabbage, and cut it in quarters, and when your Liquor boils, put in your Cabbage,

bage, and give it a dozen Walms; then make the Pickle of White-wine Vinegar and Claret: You may put to it Beet-root, boil them first, and Turnips half boiled; 'tis very good for the garnishing Dishes, or to garnish a Salade.

To pickle Barberries.

Take Water, and colour it red with some of the worst of your Barberries, and put Salt to it, and make it strong enough to bear an Egg; then set it over the Fire, and let it boil half an Hour; scum it, and when 'tis cold, strain it over your Barberries; lay something on them to keep them in the Liquor, and cover the Pot or Glass with Leather.

Calf's Head coller'd and pickled.

You must bone it and cleanse it well; then wash it with Egg, and season it with Pepper, Salt and Nutmeg, Thyme and Parsley; put on some force Meat, and roll it up, and boil it tender; then take it out, and lay it in Sturgeon Pickle; let it lie four Days, when you may use it in Slices as you do Sturgeon.

To pickle Sparrows or Squab-Pigeons.

Take your Sparrows, Pigeons, or Larks, and draw them, and cut off their Legs; then make a Pickle of Water, a Quarter of a Pint of White-wine, a bunch of Sweet-herbs, Salt, Pepper, Cloves and Mace; when it boils, put in your Sparrows, and when they are enough, take them up, and when they are cold, put them in the Pot you keep them in; then make a strong Pickle of Rhenish Wine, and White-wine Vinegar, put in an Onion, a Sprig of Thyme and Savoury, some Lemon-peel, some Cloves, Mace and whole Pepper; season it pretty high with Salt; boil all these together pretty well; then set it by till 'tis cold, and put it to your Sparrows; once in a Month new boil the Pickle, and when the Bones are dissolved, they are fit to eat; put them in China-Saucers, and mix with your Pickles.

Another Way to pickle Walnuts.

Take Walnuts about *Midsummer*, when a Pin will pass through them; and put them in a deep Pot, and cover them

them over with ordinary Vinegar; change them into fresh Vinegar once in fourteen Days, so do four times; then take six Quarts of the best Vinegar, and put into it an Ounce of Dill Seeds grossly bruised; Ginger sliced three Ounces, Mace whole one Ounce, Nutmegs quartered two Ounces, whole Pepper two Ounces; give all a boil or two over the Fire; then put your Nuts into a Crock, and pour your Pickle boiling hot over them; cover them up close till 'tis cold to keep in the Steam; then have Gallipots ready, and place your Nuts in them till your Pots are full; put in the Middle of each Pot a large Clove of Garlick stuck full of Cloves; and strew over the Tops of the Pots Mustard Seed finely beaten, a Spoonful, or more or less, according to the Bigness of your Pot; then put the Spice on, and lay Vine Leaves, and pour on the Liquor, and lay a Slate on the Top to keep them under the Liquor. Be careful not to touch them with your Fingers, lest they turn black; but take them out with a wooden Spoon; put a Handful of Salt in with the Spice. When you first boil the Pickle, you must likewise remember to keep them under the Pickle they are first steeped in, or they will lose their Colour. Tie down the Pots with Leather. A Spoonful of this Liquor will relish Sauce for Fish, Fowl, or Fricasay.

Another Way to pickle Mushrooms.

Put your Mushrooms into Water, and wash them clean with a Sponge, throw them into Water as you do them; then put in Water and a little Salt, and when it boils put in your Mushrooms; when they boil up scum them clean, and put them into cold Water, and a little Salt: Let them stand twenty-four Hours, and put them into White-wine Vinegar, and let them stand a Week; then take your Pickle from them, and boil it very well with whole Pepper, Cloves, Mace, and a little All-spice; when your Pickle is cold, put it to your Mushrooms in the Glass or Pot you keep them in; keep them close, and tied down with a Bladder; the Air will hurt them; if your Pickle Mothers, boil it again: You may make your Pickle half White-wine, and half White-wine Vinegar.

Another

Another Way to pickle Cucumbers.

Wipe your Cucumbers very clean with a Cloth, then get so many Quarts of Vinegar as you have Hundreds of Cucumbers, and take Dill and Fennil, and cut it small, and put it to the Vinegar, and set it over the Fire in a Copper Kettle, and let it boil, and then put in your Cucumbers till they are warm through, but not boil while they are in; when they are warm through, pour all out into a deep earthen Pot, and cover it up very close till the next Day; then do the same again; but the third Day season the Liquor before you set it over the Fire; put in Salt till 'tis blackish, some sliced Ginger, whole Pepper, and whole Mace; then set it over the Fire again; and when it boils, put in your Cucumbers: When they are hot through, pour them into the Pot, covering it close; when they are cold, put them in Glasses, and strain the Liquor over them; pick out the Spice, and put to them; cover them with Leather.

Another Way to pickle French Beans.

Take young *French Beans*; take off Top and Tail; then make a Brine with cold Water and Salt strong enough to bear an Egg; put in your Beans into that Brine, and let them lie fourteen Days; then take them out, and wash them in fair Water, and set them over the Fire in cold Water, without Salt, and let them boil till they are so tender as to eat; and when they are cold, drain them from their Water, and make a Pickle for them: To a Peck of *French Beans*, you must have a Gallon of White-wine Vinegar; boil it with some Cloves, Mace, whole Pepper, and sliced Ginger, and when 'tis cold, put it and your Beans in a Glas; so keep them for Use.

Another Way to pickle Barberries.

Take of White-wine Vinegar, and fair Water, an equal Quantity, and to every Pint of this Liquor, put a Pound of Six-penny Sugar; set it over the Fire, and bruise some of the Barberries and put in it a little Salt; let it boil near half an Hour; then take it off the Fire and strain it, and when 'tis pretty cold, pour it into a Glas over your Barberries; boil a Piece of Flannel in the Liquor and put over them, and cover the Glas with Leather.

Another Way to pickle Mushrooms.

Take only the Buttons, wash them in Milk and Water with a Flannel; put Milk on the Fire, and when it boils, put in your Mushrooms, and boil them four or five boils, and have in readiness a Brine made with Milk and Salt, and take them out of the boiling Brine, and put them into the Milk Brine, and cover them up all Night; then have a Brine with Water and Salt, boil it, and let it stand to be cold, and put in your Buttons, and wash them in it. When you first boil your Mushrooms, you must put with them an Onion and Spice. Then have in readiness a Pickle, made with half White-wine, and half White-wine Vinegar; boil it in Ginger, Mace, Nutmegs, and whole white Pepper; when it is quite cold, put your Mushrooms into the Bottle, and some Bay Leaves on the Sides, and strew between some of your boiled Spice; then put in the Liquor, and a little Oil on the Top; cork and rosin the Top; set them cool and dry, and the Bottom upwards.

Another Way to pickle Walnuts.

In July gather the largest Walnuts, and let them lie nine Days in Salt and Water, shifting them every third Day; let the Salt and Water be strong enough to bear an Egg; then put two Pots of Water on the Fire; when the Water is hot, put in your Walnuts; shift them out of one Pot into the other; for the more clean Water they have the better; when some of them begin to rise in the Water, they are enough; then pour them into a Colander, and with a woollen Cloth wipe them clean, and put them in the Jar you keep them in; then boil as much Vinegar as will cover them, with beaten Pepper, Cloves, Mace, and Nutmeg, just bruised, and put some Cloves of Garlick into the Pot to them, and whole Spice, and Jamaica Pepper; and when they are cold, put into every half Hundred of Nuts, three Spoonfuls of Mustard Seed. Tye a Bladder over them and Leather.

Another Way to make the Mushroom Powder.

Take a Peck of Mushrooms, wash and rub them clean with a flannel Rag, cutting out all the Worms; but do not peel off the Skins; put to them sixteen blades of Mace,

Mace, forty Cloves, six Bay Leaves, twice as much beaten Pepper as will lie on a half Crown; a good handful of Salt, a dozen Onions, a Piece of Butter as big as an Egg, and half a Pint of Vinegar; stew these as fast as you can; keep the Liquor for Use, and dry the Mushrooms first on a broad Pan in the Oven; afterwards put them on Sieves, till they are dry enough to pound all together into Powder. This quantity usually makes half a Pound.

Another Way to pickle Mushrooms.

Take your Mushrooms as soon as they come in; cut the Stalks off, and throw your Mushrooms into Water and Salt as you do them; then rub them with a Piece of Flannel, and as you do them, throw them into another Vessel of Salt and Water; and when all is done, put some Salt and Water on the Fire, and when 'tis scalding hot, put in your Mushrooms, and let them stay in as long as you think will boil an Egg; throw them into cold Water as soon as they come off the Fire; but first put them in a Sieve, and let them drain from the hot Water; and be sure to take them out of the hot Water immediately, or they will wrinkle and look yellow.

Let them stand in the cold Water till next Morning, then take them out, and put them into fresh Water and Salt, and change them every Day for three or four Days together; then wipe them very dry, and put them into distilled Vinegar: The Spice must be distilled in the Vinegar.

Receipts for PRESERVING, &c.

To preserve Green Plumbs.

The Plumbs that will be greenest are the white Plumbs that are ripe in Wheat Harvest; gather them about the Middle of July, whilst they are green; when gathered, lay them in Water twelve Hours; then scald them in two several Waters, let not the first be too hot, but the second must boil before you put the Plumbs in, and when they begin to shrivel, peel off the Skin as you do

Codlins, keep them whole, and let a third Water be made hot; and when it boils, put in your Plumbs, and give them two or three Walms; then take them off the Fire, and cover them close for half a Quarter of an Hour, till you perceive them to look greenish and tender; then take them out, and weigh them with double-refin'd Sugar, equal Weight; wet a Quarter of a Pound of your Sugar in four spoonfuls of Water; set it on the Fire, and when it begins to boil, take it off, and put in your Plumbs one by one, and strew the rest of your Sugar upon them, only saving a little to put in with your Perfume, Musk or Ambergrease, which must be put in a little before they are done. Let them boil softly on a moderate Fire half an Hour or more, till they are green, and the Syrup thickish; put your Plumbs in a Pot or Glass; let the Syrup have two or three Walms more, and put it to them; when they are cold, paper them up.

To preserve Oranges whole.

Take the best Bermudas Oranges, and pare them with a Penknife very thin, and lay your Oranges in Water three or four Days, shifting them every Day; then put them in a Kettle with fair Water, and put a Board on them to keep them down in the Water, and have a Skillet on the Fire with Water, that may be in readiness to supply the Kettle with boiling Water; as it wastes it must be filled up three or four Times while the Oranges are doing, for they will take up seven or eight Hours in boiling; for they must be so tender that a Wheat-straw may be thrust through them; then take them up and scoop the Seeds out of them, making a little Hole on the Top; then weigh them, and to every Pound of Orange, take a Pound and three Quarters of double-refin'd Sugar, finely beaten and sifted; fill up your Oranges with Sugar, and strew some on them, and let them lie a little while, then make your Jelly for them thus:

Take two dozen of Pippins, and slice them into Water, and when they are boiled tender, strain the Liquor from the Pulp, and to every Pound of Orange, you must have a Pint and a Half of this Liquor, and put to it three quarters of the Sugar you left in filling the Oranges; set it on the Fire, and let it boil and scum it well, and put it in a clean earthen Pan till 'tis cold; then put it

in your Skillett, and put in your Oranges, and with a small Bodkin job the Oranges as they are boiling to let the Syrup into them ; strew on the rest of your Sugar while they are boiling, and when they look clear, take them up, and put them in your Glassses, but one in a Glass, just fit for them, and boil the Syrup till 'tis almost a Jelly ; then fill up your Oranges and Glassses ; and when they are cold paper them up, and put them in your Stove.

To preserve Green Apricots.

Take your Apricots before the Stones are hard, put them into a coarse Cloth, with a large Handful of Salt, rub them well in it ; then put them into scalding hot Water, set them on the Fire, and keep them scalding on a gentle Fire, till they are green ; then let them boil till they are tender ; put to a Pound of Apricots a Pound of Sugar double refin'd ; boil your Sugar to a thick Syrup ; and when the Apricots are drain'd and cold, and the Syrup is cold, you may put them together ; what you design for Tarts will keep some Time with half their Weight in single refin'd Sugar. When you are to boil your Sugar to Syrup, you may wet it more than when 'tis to candy.

To preserve Gooseberries.

Take of the best *Dutch* Gooseberries before they are too ripe, stone them, and put them in a Skillett with so much fair Water as will cover them ; set them on a Fire to scald, and when they are tender, take them out of the Liquor and peel off the outer Skin, as you do Cod-lins, and throw them into some double-refin'd Sugar, powdered and sifted ; put a Handful more of Gooseberries into that Water, and let them boil a little ; then run the Liquor through a Sieve ; take the Weight of your peeled Gooseberries in double-refin'd Sugar ; break the Sugar in Lumps, and wet the Lumps in the Liquor that the Gooseberries were scalded in, and put your Sugar in a Preserving pan over a clear Fire, and let it boil up, and scum it well ; then put in your Gooseberries, and let them boil till they look clear ; then place them in your Glassses, and boil the Liquor a little longer, and pour it

on your Gooseberries in the Glasses; when they are cold paper them.

To dry Pears or Apples.

Take poppering Pears, and thrust a piked Stick into the Head of them beyond the Core, then scald them, but not too tender; then pare them the long Way; put them in Water, and take the Weight of them in Sugar, and clarify it with Water, a Pint of Water to a Pound of Sugar, strain the Syrup, and put in the Pears; set them on the Fire, and boil them pretty fast for half an Hour; cover them with Paper, and set them by till the next Day; then boil them again, and set them by till the next Day; then take them out of the Syrup, and boil it till 'tis thick and ropy; then put the Pears in your Preserving-pan, and put the Syrup to them, and if it will not cover them, add some Sugar to them, set them over the Fire and let them boil up; then cover them with Paper, and set them in a Stove twenty four Hours; then take them out, and lay them on Sieves to dry; then lay them on Plates, and dust them with Sugar, and set them into your Stove to dry; and when one Side is dry, lay them on Papers, and turn them, and dust the other Side with Sugar; squeeze the Pears flat by degrees; if 'tis Apples squeeze the Eye to the Stalk; when they are quite dry put them in Boxes with Papers between.

To preserve Apricots in Jelly.

To a Pound of Apricots, before they are stoned and pared, take a Pound and a Quarter of double refin'd Sugar; stone and pare your Apricots, and have your Sugar finely beat; as you pare them, lay some Sugar under and over them; when the Sugar is pretty well melted, set them on the Fire and boil them; keep some Sugar out to strew on them in the Boiling, to keep their Colour; as the Scum rises, take it off very clean, and sometimes turn them with the Ladle, as you see Occasion. When they are tender, put them into Glasses. Add to your Syrup a Quarter of a Pint of Pippin-liquor, and the Weight of it in Sugar, and let it boil a while; put it to your Apricots; let your Fire be quick; for the sooner any white Sweet-meat is done, 'twill look the better.

ter. You may let the Liquor run through a Jelly Bag, if you would have it very clear.

To make white Jelly of Quinces.

Pare your Quinces, and cut them in Halves; then core them and parboil your Quinces; when they are soft, take them up, and crush them through a Strainer, but not too hard, only the clear Juice. Take the Weight of the Juice in fine Sugar; boil the Sugar candy-height, and put in your Juice, and let it scald a while, but not boil; and if any Froth arise, scum it off, and when you take it up, have ready a white preserved Quince cut in small slices, and lay them in the Bottom of your Glasses, and pour your Jelly to them, it will candy on the Top and keep moist on the Bottom a long Time.

To make a Sweet-bag for Linnen.

Take a Pound of Orris-roots, a Pound of sweet Calamus, a Pound of Cypress-roots, a Pound of dried Lemon-peel, a Pound of dried Orange-peel, a Peck of dried Roses, make all these into a gross Powder; Coriander-seeds four Ounces, Nutmegs one Ounce and a Half, an Ounce of Cloves; make all these into fine Powder, and mix with the other; add Musk and Ambergrease; then take four large Handfuls of Lavender-flowers dried and rubb'd, a Handful of Sweet-marjoram, a Handful of Orange-leaves, a Handful of young Walnut-leaves, all dry'd and rubb'd; mix all together with some bits of Cotton perfumed with Essences, and put it up into silk Bags to lay with your Linen.

To preserve whole Quinces white.

Take the largest Quinces of the greenest Colour, and scald them till they are pretty soft; then pare them and core them with a Scoop; then weigh your Quinces against so much double refin'd Sugar, and make a Syrup of one half, and put in your Quinces, and boil them as fast as you can; then you must have in Readiness Pippin Liquor; let it be very strong of the Pippins, and when 'tis strained out, put in the other half of your Sugar, and make it a Jelly; and when your Quinces are clear, put them into the Jelly, and let them simmer a little; they will be very white; so glass them up, and

when they are cold, paper them and keep them in a Stove.

To preserve Gooseberries, and other Fruits for Tarts.

Take Gooseberries when they are full grown before they turn, put them into wide mouth'd Bottles, cork them close, and set them in a slack Oven till they are tender and crack'd; then take them out of the Oven and Pitch the Corks. By this Method you may keep several other Sorts of Fruit, as Bullace, Currants, Damsons, Pears, Plumbs, &c. only do these when they are ripe.

To make clear Cakes of any Fruit.

Take your Gooseberries, or other Fruit, and put them in an earthen Pot stop'd very close, and put them in a Kettle of Water, and let them boil till they break; then take them out, and run them through a Cloth; take the Weight of the Liquor in Sugar; boil the Sugar candy-height; then put in your Juice, and let it stand over a few Embers to dry till 'tis thick like Jelly; if you fear it will change colour, put in three or four drops of Juice of Lemon; pour it out into clear Cake Glasses, and dry them with a little Fire.

The best Way to preserve Golden Pippins.

Take to a Pound of Apples, a Pound of double refin'd Sugar, and a Pint of clear Spring Water; set it on the Fire, neatly pare the Pippins, and take out the Stalks and Eyes; put them into the Sugar and Water, cover them close, and let them boil as fast as you can, half a Quarter of an Hour; then take them off to cool; then set them on again to boil as fast and as long as they did before; do this three or four Times, till they are very clear; then cover them close.

To preserve Damsons whole.

Take some Damsons, and cut them in Pieces, and put them in a Skillet over the Fire with as much Water as will cover them; when they are boiled, and the Liquor pretty strong, strain it out, add for every Pound of your whole Damsons wiped clean, a Pound of single refin'd Sugar; put the third Part of the Sugar in the Liquor, and set it over the Fire, and when it simmers,
put

put in your Damsons. Let them have one good Boil, and take them off for half an Hour, covered up close; then set them on again, and let them simmer over the Fire, often turning them; then take them out and put them into a Bason, and strew all the Sugar that was left on them, and pour the hot Liquor over them, and cover them up, and let them stand till the next Day; then boil them up again till they are enough; take them up, and put them in Pots; boil the Liquor till it Jellies, and pour it on them when 'tis almost cold, so paper them up.

To dry Pears or Pippins without Sugar.

Take your Pears or Apples and wipe them clean, and take a Bodkin and run it in at the Head, and out at the Stalk, and put them in a flat earthen Pot, and bake them, but not too much; you must put a Quart of strong new Ale to half a Peck of Pears, tie white Papers over the Pot, that they may not be scorched in baking, and when they are baked let them stand to be cold; and take them out to drain, squeeze the Pears flat, and the Apples the Eye to the Stalk, and lay them on Sieves with wide holes to dry, either in a Scove, or an Oven that is not too hot.

A fine Way to preserve Raspberries.

Take the Juice of red and white Raspberries and Codlin Jelly; to a Pint and Half put two Pounds of double refin'd Sugar; boil it and scum, and then put in three Quarters of a Pound of large pick'd Raspberries; let them boil very fast till they jelly, and are clear; don't take them off the Fire, that will make them hard; a Quarter of an Hour will do them when they begin to boil; then put your Raspberries in the Glafs first, and strain the Seeds from the Jelly, and put it to them, and when they begin to cool, stir them gently, that they may not all lye on the Top of the Glafs; and when cold, lay Papers close on them, first wet the Papers, and dry them in a Cloth.

To fricassy Almonds.

Take a Pound of *Jordan* Almonds; do not blanch them, or but one half of them; beat the White of an Egg

Egg very well, and pour it on your Almonds, and wet them all over; then take half a Pound of double refin'd Sugar, and boil it to Sugar again; and put your Almonds in, and stir them till as much Sugar hangs on them as will; then set them on Plates, and put them into the Oven to dry after Bread is drawn, and let them stay in all Night. They will keep the Year round if you keep them dry, and are a pretty Sweetmeat.

To preserve Currants.

Lay a Layer of Currants, and then a Layer of Sugar, in a flat-bottom'd earthen Pan, and so boil them till the Syrup is pretty thick, minding to scum them as they boil; then take them off, and when they are cold, put them in Gallipots or Glasses closely stop'd.

To candy Angelica.

Take Angelica that is young, and cut it in fit Lengths, and boil it till it is pretty tender, keeping it close covered; then take it up and peel off all the Strings; then put it in again, and let it simmer and scald till it is very green; then take it up and dry it in a Cloth, and weigh it, and to every Pound of Angelica take a Pound of double refin'd Sugar beaten and sifted; put your Angelica in an earthen Pan, and strew the Sugar over it, and let it stand two Days; then boil it till it looks very clear, put it in a Colander to drain the Syrup from it, and take a little double refin'd Sugar and boil it to Sugar again; then throw in your Angelica, and take it out in a little Time, and put it on Glass Plates. It will dry in your Stove, or in an Oven after Pyes are drawn.

To preserve Fruit green.

Take Pippins, Apricocks, Pear Plumbs, or Peaches when they are green; scald them in hot Water, and peel them; then put them into another Water, not so hot as the first; then boil them very tender, and take the Weight of them in Sugar, and put to them as much Water as will make a Syrup to cover them; then boil them somewhat leisurely, and take them up; then boil the Syrup till it be somewhat thick; and when cold, put them together.

To parch Almonds.

Take a Pound of Sugar, make it into a Syrup, and boil it Candy heigh; then put in three Quarters of a Pound of *Jordan* Almonds blanch'd; keep them stirring all the While till they are dry and crisp; then put them in a Box and keep them dry.

To preserve Barberries.

Take one Pound of Barberries pickt from the Stalks, put them into a pottle Pot, and set them in a Brass Pot full of hot Water, and when they are stew'd, strain them, and put to the Barberries one Pound of Sugar, and to them put a Pint of Red Rose Water, and boil them a little; then take half a Pound of the fairest Clusters of Barberries you can get, and dip them in the Syrup whilst it is boiling; then take the Barberries out, and boil the Syrup till it is thick; and, when cold, put them in Glasses with the Syrup.

To make March-pane unboiled.

Take a Pound of Almonds, blanch them and beat them in Rose-water; when they are finely beaten, put to them half a Pound of Sugar, beat and searced, and work it to a Paste; spread some on Wafers, and dry it in the Oven; when 'tis cold, have ready the White of an Egg beaten with Rose-water and double refin'd Sugar. Let it be as thick as Butter, then draw your March-pane thro' it, and put it in the Oven: It will Ice in a little Time, then keep them for Use.

If you have a Mind to have your March-pane large, cut it when 'tis rolled out by a Pewter Plate, and edge it about the Top like a Tart, and bottom with Wafer-Paper, and set it in the Oven, and Ice it as aforesaid; when the Icing rises, take it out and strew coloured Comfits on it, or serve Sweet-meats on it.

To candy Cherries.

Take Cherries before they be full ripe, take out the Stones, and take clarified Sugar boiled to a Height, and pour it on them.

To make Sugar Plates.

Take a Pound of double-refin'd Sugar beaten and searced, and blanch and beat some Almonds and mix with it, and beat

beat them together in a Mortar, with Gum-dragant dissolved in Rose-water, till 'tis a Paste; roll it out and strew Sugar on the Papers or Plate, and bake it after Manchet; gild it if you please, and serve Sweet-meats on it.

Another Way to preserve Oranges whole.

Take the best and largest *Sevil* Oranges, water them three Days, shifting them twice a Day, boiling them in a Copper with a great deal of Water till they be tender; they must be ty'd in a Cloth and kept under Water, the Water must boil before you put them in; then take to every Pound of Orange, a Pound and Half of double refin'd Sugar, beaten and sifted; then have in readiness Apple-water made of John-Apples; take to every Pint of that Water a Pound of Sugar; then take a third Part of the Sugar and put to the Water, boil it a while, and set it by to cool; then cut a little Hole in the Bottom of your Orange, and pick out all the Seeds, and fill them up with what Sugar is left; prick your Oranges all over with a Bodkin; then put them into your Syrup, boiling them so fast that the Syrup may cover them; then put in your Sugar that is left. When the Syrup will jelly, and the Oranges look clear, they are enough; then Glasse them with the Holes uppermost, and pour the Syrup upon them.

To candy Pears, Plumbs, Apricots, &c.

Take them and give every one of them a Cut half through; then put Sugar on them, and bake them in an Oven as hot as for Manchet, close stopped; let them stand half an Hour, then lay them on one by one on Glass Plates to dry, and they will appear very fine and clear. In this Manner you may candy any other Fruit.

To make Pastils.

Take double refin'd Sugar beaten and sifted as fine as Flour; perfume it with Musk and Ambergrease; then have ready steeped some Gum-arabick in Orange-flower-water, and with that make the Sugar into a stiff Paste; drop into some of it three or four drops of Oil of Mint, or Oil of Cloves, or Oil of Cinnamon, or what Oil you like, and let some only have the Perfume; then
roll

roll them up in your Hand like little Pellets, and squeeze them flat with a Seal. Dry them in the Sun.

To candy Flowers.

Pick them very clean, and to every Ounce of Flowers, put two Ounces of Lump Sugar, and an Ounce of Sugar-candy; dissolve them both in Rose-water, and boil them till they come to a Sugar again; and when it is almost cold, put in your Flowers, and stir them together, &c.

To make Jelly of white Currants.

Take your largest Currants, and strip them into a Basin, and bruise and strain them, and to every Pint of Juice a Pound of double refin'd Sugar; just wet your Sugar with a little fair Water, and set it on a slow Fire till it melts; then make it boil, and at the same Time let your Juice boil in another Thing; scum them both very well, and when they have boiled a pretty While, take off your Sugar and strain the Juice into it through a Muslin; then set it on the Fire, and let it boil, and if you please, you may stone some white Currants and put them in; and let them boil till they are clear; have a Care you do not boil them too high; let them stand a While, then put them in Glasses.

If you would make clear Cakes of white Currants, boil the Juice just as this is; but this observe, that when you put your Juice and Sugar together, they must stand but so long on the Fire, till they are warm and well mixed; they must not boil together; and when 'tis cold put it in flat Glasses; and into your Stove to dry them; turn them often.

To preserve Mulberries whole.

Set some Mulberries over the Fire in a Skillet, and draw from them a Pint of Juice, when 'tis strained. Then take three Pounds of Sugar, beaten very fine; wet the Sugar with the Pint of Juice; boil up your Sugar, and scum it, and put in two Pounds of ripe Mulberries, and let them stand in the Syrup till they are thoroughly warm; then set them on the Fire, and let them boil very gently; do them but half enough, so put them by in the Syrup till next Day; then boil them gently again, and when the Syrup is pretty thick, and will stand in a round Drop when 'tis cold, they are enough; so put all together in a Gallipot for Use.

To preserve Raspberries in Jelly.

Take of the largest and best Raspberries, and to a Pound take a Pound and Quarter of Sugar made into a Syrup, and boiled candy-high; then put in the Raspberries, and set them over a gentle Fire, and as they boil shake them; and when the Sugar boils over them, take them off the Fire, and scum them, and set them by a little; then set them on again, and have half a Pint of Juice of Currants by you, and at several Times put in a little as it boils; shake them often as they grow nearer to be enough, which you may know by setting some in a Spoon to try if it will jelly; for when they jelly, they are enough; then lay them in your Glasses, and keep the Jelly to cover them; but before you put it to them, pick out all the Seeds, and let the Jelly cover them well.

To make clear Sugar.

Take two or three whites of Eggs, and put them into a Bason of Water, and with a very clean Hand lather that as you do Soap; take nothing but the Froth, and when your Syrup boils, with a Ladle cover it with it; do this till your Syrup is clear, making it still more Froth, and covering the Syrup with it; it will make the worst Sugar as clear as any, and fit to preserve any Fruit.

To preserve Cherries.

To a Pound of Cherries, after they are pick'd and ston'd, put a Quarter of a Pint of the Juice of white Currants, (first infus'd and pass'd thro' a Jelly-bag) and the Weight of both Liquor and Cherries in double refin'd Sugar; sift your Sugar, and strew it as you put them into your Preserving Pan; boil and scum it, till the Cherries look clear from the Scum; then put them into your Glasses; some put in Gooseberry Liquor so strain'd; but Currants are better, if they are white, and full ripe.

To make white Quince Paste.

Scald the Quinces tender to the Core, and pare them, and scrape the Pulp clean from the Core, beat it in a Mortar, and Pulp it thro' a Colander; take to a Pound of Pulp, a Pound and two Ounces of Sugar, boil the Sugar till 'tis candy-high; then put in your Pulp, stir it about constantly till you see it come clear from the Bot-
tom

tom of the Preserving Pan; then take it off, and lay it on Plates pretty thin: You may cut it in what Shape you please, or make Quince Chips of it; you must dust it with Sugar when you put it into the Stove, and turn it on Papers in a Sieve, and dust the other Side; when they are dry, put them in Boxes with Papers between. You may make red Quince Paste the same Way as this, only colour the Quince with Cochineal.

To make Orange-Chips crisp.

Pare your Oranges very thin, leaving as little white on the Peel as possible, throw the Rinds into fair Water as you pare them off; then boil them therein very fast till they are tender, still filling up the Pan with boiling Water as it wastes away; then make a thin Syrup with Part of the Water they were boil'd in, and put the Rinds therein and just let them boil; then take them off, and let them lie in the Syrup three or four Days; then boil them again till you find the Syrup begins to draw between your Fingers; then take them off from the Fire, and let them drain between a Colander; take out but a few at a Time, because if they cool too fast, it will be difficult to get the Syrup from them, which must be done by passing every Piece of Peel thro' your Fingers, and laying them single on a Sieve with the Rind uppermost: The Sieves may be set in a Stove, or before the Fire, but in Summer the Sun is hot enough to dry them. Three Pounds of Sugar will make Syrup to do the Peels of twenty-five Oranges.

To preserve green Cucumbers.

Take Gerkins, rub them clean, then green them in hot Water; then take their Weight in double refin'd Sugar; boil it to a thick Syrup with a Quarter of a Pint of spring Water to every Pound of Sugar; then put in your Cucumbers and set them over the Fire, but not to boil fast; so do two or three Days. The last Day boil them till they are tender and clear, so Glass them up.

To make a Paste of green Pippins.

Take Pippins and scald them, and peel them, till they are green; when you have peeled them, have fresh warm Water ready to put them into, and cover them close, and keep

keep them warm till they are very green; then take the Pulp of them, but none of the Core, and beat it in a Mortar, and pass it thro' a Colander; and to a Pound of the Pulp put a Pound and one Ounce of double refin'd Sugar; boil your Sugar till it will ball between your Fingers; put in your Pulp, and take it off the Fire to mix it well together, set it on the Fire again, and boil it till 'tis enough; which you may know by dropping a little on a Plate, and then put it in what Form you please: Dust it with Sugar, and set it in the Stove to dry; turn it, and dust the other Side.

To keep Mushrooms without Pickle, for Sauce.

Take large Mushrooms, peel them, and take out all the Inside, lay them in Water some Hours; then stew them in their own Liquor, and lay them on Tin-Plates, as you do the Artichoke-Bottoms, in a cool Oven; repeat it till they are perfectly dry, tie them down, and keep them dry as the other. I cannot find they will look white, take what Care we can; therefore in the stewing I put some Mace and Pepper, so they eat delicately, and look as well as Trouffles.

To make clear Cakes of the Jelly of any Fruit.

To half a Pound of Jelly, take six Ounces of Sugar; wet your Sugar with a little Water, and boil it candy-height; then put in your Jelly; let it boil very fast till it Jellies; then put it into Glasses, and when 'tis dried enough on one Side, turn it into Glass Plates. Set them in a Stove to dry leisurely; let your Stove be hot against your Cakes be turned.

To preserve Gooseberries in Hops.

Take the largest Dutch Gooseberries, and with a Knife cut them a-cross at the Head and half way down, and with a Bodkin put out the Seeds clean, and do not break them; then take fine long Thorns, scrape them, and then put on your Gooseberries, putting the Leaf of the one to the Cut of the other, and so till your Thorn is full; and when they are full, put them into a new Pipkin with a close cover, and cover them with Water, and let them stand scalding till they are green; then take them up, and lay them upon a Sieve to drain from the Water; be sure they do not boil in the Greening, for if they have but
one

one walm they are spoiled, and while they are greening make a Syrup for them. Take whole green Gooseberries and boil them in Water till they all break, then strain the Water through a Sieve, and weigh your Hops, and to a Pound of Hops put a Pound and a half of double refin'd Sugar, put the Sugar and Hops into the Liquor, and boil them open till they are clear and green; then take them up and lay them upon Pye Plates, and boil your Syrup longer; lay your Hops in a pretty deep Gallipot, and when the Syrup is cold, pour it on them; cover them with Paper, and keep them in a Stove.

To preserve Gooseberries whole, without stoning.

Take the largest preserving Gooseberries and pick off the black Eye, but not the Stalk; then set them over the Fire in a Pot of Water to scald, cover them very close, and let them scald, but not boil or break; and when they are tender, take them up into cold Water; then take a Pound and Half of double refin'd Sugar to a Pound of Gooseberries, clarify the Sugar with Water, a Pint to a Pound of Sugar, and when the Syrup is cold, put your Gooseberries single into your Preserving-pan, and put the Syrup to them, and set them on a gentle Fire and let them boil, but not too fast, lest they break, and when they are boiled, and you perceive the Sugar has enter'd them, take them off, cover them with white Paper, and set them by till the next Day; then take them out of the Syrup, and boil the Syrup till it begins to be ropy, scum it, and put it to them again, and set them on a gentle Fire, and let them preserve gently, till you perceive the Syrup will rope; then take them off and set them by till they are cold, covering them with Paper; then boil some Gooseberries in fair Water, and when the Liquor is strong enough strain it out, let it stand to settle; and to every Pint take a Pound of double refin'd Sugar and make a Jelly of it, and put the Gooseberries in Glasses, and when they are cold cover them with the Jelly; the next Day Paper them; wet, and then half dry the Paper that goes in the Inside, it closes down better, and then put on other Papers, and put them in your Stove.

To dry Plumbs or Apricots.

Take your Plumbs or Apricots and weigh them; and to every Pound of Fruit allow a Pound of double refin'd Sugar;

Sugar ; then scald your Plumbs and stone them, and take off the Skins and lay your Plumbs on a dry Cloth ; then just wet your Sugar and set it over the Fire, and keep it stirring all one Way till it boils to a Sugar again ; take that Sugar, and lay some in the Bottom of your Preserving-pan, and lay your Plumbs on it, and strew the rest of your Sugar on the Plumbs, and let it stand till it is melted ; then heat it scalding hot twice a Day, but let it not boil ; and when the Syrup is very thick, and candies about the Pan, then take them out of the Syrup, and lay them on Glasses to dry, and keep them continually warm, sifting a little Sugar over them till they are almost dry ; wet the Stones in the Syrup, and dry them with Sugar, and put them in at one End of the Plumb ; and when they are thorough dry, keep them in Boxes with Papers between.

To make Apricot Chips.

Pare your Apricots, and part them in the Middle ; take out the Stone and cut them cross-ways pretty thin, as you cut them strew a very little Sugar over them, beaten and sifted ; then set them on the Fire, and let them stew gently a Quarter of an Hour, then take them off, cover them up, and set them by till the next Day ; then set them on the Fire as long as before, take them out one by one and lay them on a Sieve, strew Sugar on the Sieve and over them ; dry them in the Sun or cool Oven, turn them often ; when dry put them in Boxes.

To make brown Sugar.

Take Gum-arabick, and dissolve it in Water till 'tis pretty thick ; then take as much double refin'd Sugar finely sifted and perfumed as will make the Gum into a stiff Paste ; roll it out like Jumballs, and set it in an Oven exactly heated, that it may raise them and not boil ; for if it boils 'tis spoiled ; you may colour some of them.

To keep Artichokes all the Year.

In the latter End of the Season boil them till they be half enough, and then dry them upon a hair Cloth upon a Kiln the Space of fifty Hours, till they are very dry ; lay them in a dry Place ; when you Use them soak them a Night in Water, and boil them till they are tender.

To keep Walnuts good all the Year.

Put them into a Jar, on a Layer of Sea-sand; strew Sand again, and so another Layer of Nuts, till 'tis full, and be sure they do not touch each other in any of the Layers; when you would use them, lay them in warm Water, shifting it as it cools for an Hour; then rub them dry, and they will peel well, and eat sweet. Lemons will keep thus cover'd with Sand longer than any other Way you can try.

To preserve black Pear Plumbs, or any black Plumb.

Take a Pound of Plumbs, give them a little Slit in the Seam; then take some of your worst Plumbs, and put them in a Gallipot close covered, and set them in a Pot of boiling Water, and as they yield Liquor still pour it out. To a Pint of this Liquor, take a Pound and Quarter of Sugar; put them together, and give 'em a Boil and a Scum, after which take it off to cool a little; then take your Pound of Plumbs, and as you put them in, give every one of them a Prick or two with a Needle, so set them again on a soft Fire a pretty While; then take them off, and let them stand till the next Day, that they may drink up the Syrup without breaking the Skin; the next Day warm them again once or twice, till you see the Syrup grow thick, and the Plumbs look of the right Black, still scuming them, and when they will endure a Boil, give them two or three walms, and scum them well, and put them in your Glasses. Be sure you keep some of the Syrup in a Glass, that when your Plumbs are settled and cold, you may cover them with it. The next Day Paper them up, and keep them for Use.

To dry Apricots like Prunello's.

Take a Pound of Apricots, being cut in Halves or Quarters; let them boil till they are very tender in a thin Syrup, let them stand a Day or two in the Stove; then take them out of the Syrup, and lay them drying till they be as dry as Prunello's, then box them. You may make your Syrup red with the Juice of red Plumbs; if you please you may Pare them.

To make Burning Perfume.

Take a Quarter of a Pound of Damask-rose Leaves, beat them by themselves, one Ounce of Orace-root sliced very thin, and steep'd in Rose-water. Beat them well together, and put to it two Grains of Musk, as much Civet, two Ounces of Benjamin finely powder'd; mix all together, and add a little powder'd Sugar, and make them up in little round Cakes, and lay them singly on Papers to dry; set them in a Window where the Sun comes, they will dry in two or three Days; make them in June.

To boil Plate.

Take twelve Gallons of Water, or a Quantity according to your Plate in Largeness or Quantity; there must be Water enough to cover it. Put the Water in a Copper or large Kettle, and when it boils put in half a Pound of red Argil, a Pound of common Salt, an Ounce of Roach-Allum; first put your Plate into a Charcoal Fire, and cover it till 'tis red-hot; then throw it into your Copper, and let it boil half an Hour; then take it out and wash it in cold fair Water, and set it before the Charcoal Fire till 'tis very dry.





T H E
Complete Family-Piece.

C H A P. IV.

*Containing a great Number of RECEIPTS for
Distilling and Fermenting of all Compound,
Simple Waters and Spirits.*

To make Plague-Water.

TAKE of the Leaves of Celandine, Rosemary, Rue, Sage, *Roman* Wormwood, Dragon, Agrimony, Baum, Scordium, the Lesser Centaury, Carduus, Betony and Mint, of each 2 Handfuls; of the dried Angelica Root, Zedoary and Gentian, of each an Ounce; of the *Virginia* Snake Root half an Ounce. Let them be infused in one Gallon of *Freneh* Brandy, and draw off ten Pints by Distillation.

Juniper Water.

Take best Juniper Berries 12 Ounces, proof Spirits 3 Gallons. a sufficient Quantity of Water; distil and dulcify with Sugar 1 Pound, for Use.

The greater Composition of Angelica Water.

Take of Angelica Root, and the Leaves of Carduus, each 6 Ounces; of Baum and Sage, each 4 Ounces; of Angelica Seeds 6 Ounces, and of sweet Fennel-seeds 9
M Ounces.

Ounces. Let the dried Herbs and Seeds be grossly bruised; and add to them of Cinnamon 2 Drams; of Cloves and Mace, each 1 Dram and half; of Nutmegs and the Lesser Cardamum-seeds, each 1 Dram; of Cubebs and Galingal Root, each 1 Dram and half; of *Jamaica* Pepper and Saffron, each 1 Dram. Infuse them in two Gallons of *French* Brandy, and draw off as much by Distillation.

To make Aqua Mirabilis.

Take Cloves, Mace, Cinnamon, Nutmegs, Cardamum, Cubebs, Galangal and Melilot Flowers, of each 2 Ounces, Cowslip Flowers, Spear-mint and Rosemary Flowers, of each 4 Handfuls; 1 Gallon of the Juice of Celandine, a Gallon of White-wine, a Gallon of Canary, and a Gallon of Brandy; let them be infused for twelve Hours, and distil them off in a gentle Sand-heat.

Alexiterial Milk Water.

Take of the Leaves of Meadow-sweet, Carduus B. and Goat's Rue, each 6 Handfuls; of Mint and Wormwood, each 5 Handfuls; of Rue 3 Handfuls; of Angelica 2 Handfuls. Pour 3 Gallons of new Milk upon the Ingredients when bruised; and distil in *B. M.* or an Ash-heat.

White Clove Water.

Take Cortex Winterana 6 Drams, Pimento 1 Ounce, Cloves 2 Drams; bruise them, and infuse all Night in proof Spirits 3 Gallons; Water a due Quantity; draw off the proof Goods, and sweeten with 1 Pound and a half of fine Sugar for Use.

Best Red Clove Water.

Take of Cloves bruised 6 Drams, *Jamaica* Pepper an Ounce and a half, Proof-spirits 3 Gallons; a sufficient quantity of Water: Macerate, and distil no longer than Proof; sweeten with two Pounds and a half of brown Sugar, or rather Treacle, and colour with Elder-juice 5 or 6 Pints, to the Colour of Claret-wine.

To make Milk Water.

Take a Pound of Wormwood, Spear-mint, Baum, and 2 Pounds of Carduus shred a little; put them into a Still, with

with 2 Gallons of Milk, and distil them gently : It is an excellent Drink to quench Thirst.

Water against the Gravel and Stone.

Take the Kernels of Black Cherries 2 Ounces ; of Peaches 6 Ounces, of Bitter Almonds 4 Ounces : Beat them to a thin Paste in a Mortar, with *Malaga* or *Rhenish* Wine ; then take Seeds of Smallage, Treacle Mustard, Gromwell and Parsley, each 2 Ounces ; which beat in like manner, and mix with the former. To both these put 4 Ounces of Juniper Berries, and half an Ounce of Winter Cherries green ; fresh Garlick 2 Ounces, Onions 6 Ounces, Leeks 4 Ounces, Pimpernel 3 Ounces, Horseradish half a Pound, Calamus Aromaticus 3 Ounces, Leaves of Wall-Rue 4 Ounces, Cinnamon 3 Ounces, Mace and Nutmegs, each 1 Ounce. Put them together to macerate in 1 Gallon of *Rhenish* Wine, Spirit of Black Cherries half a Pound, Water of Black Cherries and Parsley, each 1 Pound ; then in a large Retort with a Sand-heat, the Juncture of the Receiver being well luted, draw off the Water to Dryness.

To distil Verjuice for Pickles.

Take 3 Quarts of the sharpest Verjuice, and put it in a cold Still, and distil it off very softly ; the sooner it is distill'd in the Spring, the better for Use.

To distil Vinegar for Mushrooms.

To a Gallon of Vinegar put an Ounce and half of Ginger sliced, 1 Ounce of Nutmegs bruised, half an Ounce of Mace, half an Ounce of White-pepper, as much *Jamaica* Pepper, both bruised, a few Cloves ; distil this : Take care it does not burn in the Still.

Eye Water.

Take white Vitriol and Bay Salt, each an Ounce ; decrepitate them together till the Detonation is over ; then pour upon them, in an earthen Pan, 1 Pound of boiling Water ; stir them together, and let them stand some Hours ; a variously colour'd Skin will fix upon the Surface ; which carefully take off, and put the rest in a Phial for Use.

Mint Water.

Take Mint 2 Handfuls, Proof-spirits 2 Gallons and a half, Water 1 Gallon; distil, and sweeten with 1 Pound and a half of Sugar for Use.

Dr. Butler's Cordial Water.

Take the Flowers of Clove Gilliflowers, Stock-Gilliflowers, Pinks, Cowslips and Marygolds, of each six Handfuls; the Flowers of Damask Roses and Rosemary, of each 4 large Handfuls; Balm Leaves, Borage and Bugloss Flowers, of each 3 Handfuls; put them into a large stone Bottle or Jug, with 3 Pints of Canary; stop the Bottle close, stir them often, put in three pennyworth of Saffron, and three Nutmegs sliced, and a Dram and half of Aniseeds bruised. Let them infuse for some time, then distil them in an Alembick with a brisk Fire, hanging a Grain of Musk, and as much Ambergrease, at the Nose of the Still; put into the distilled Water 6 Ounces of white Sugar-candy, and set the Vessel in hot Water for an Hour. This Cordial admirably cheers the Spirits, and is good against Melancholy. Three Spoonfuls is enough to be taken at once.

A Water against Consumptions.

Take Snails fresh out of the Garden, with their Shells, 4 Pounds; Leaves of Liverwort, Lungwort, Ground-Ivy, Scabious, *Paul's Betony*, Self-heal, each 6 Ounces; Crust of Bread half a Pound; Conserve of Red Roses, and Succory Flowers, each 12 Ounces; Nutmegs N^o 6. Let all be bruised together into a Mash, and pour upon them of Milk, hot from the Cow, 1 Gallon and a half, stirring them well together; about an Hour after put to them of *Malaga Wine* 1 Gallon, Damask Rose-water 2 Pounds, and draw off with a Sand-heat 2 Gallons.

Plain Hiera-Picra.

Put 1 Ounce of Hiera-Picra into 1 Quart of Brandy; let your Bottle hold more than a Quart, that you may have room to shake it; let it stand five Days near the Fire, shaking it often, and stop it close. This is a good Purge; take half a quarter of a Pint going to Bed; drink a Draught of warm Ale or Broth a little while after it.

You

You may take it 9 or 10 Days together ; it opens the Stomach, causes Digestion, prevents Green-Sickness, and kills Worms in Children.

Compound Scordium Water.

Take of the Juices of Goat's Rue, Sorrel, Scordium; and Citrons, each 1 Pound ; *London Treacle* 2 Ounces ; digest for three Days, and then distil off the Water.

Spirit of Alkermes.

Take Orange-peel, Cinnamon, of each 4 Ounces ; Lemon-peel, Nuts, Rosemary-flowers, and Bitter Almonds, each 2 Ounces ; Proof-spirits 1 Gallon and a half ; Water 1 Gallon ; macerate, and distil ; to which add Juice of Chermes 1 Pound, double-refin'd Sugar 1 Pound ; Ambergrease rubb'd and mix'd in the said Sugar, a Scruple : Digest for some Days, and filter, adding Leaf-Gold half an Ounce.

A Cordial Mint Water.

Take 2 Pounds of the Leaves and Tops of Mint ; to which put 2 Pounds of Raisins of the Sun stoned ; Aniseeds and Carraway-seeds, of each 2 Ounces, and of Liquorice sliced thin half a Pound : Infuse these in 2 Gallons of good Claret, and distil in a cold Still ; let it drop on some fine Sugar through a Bag of Saffron.

To make Elixir Proprietatis.

Take of Myrrh 4 Drams, Aloes 4 Drams, Saffron 4 Drams ; infuse them in a Pint of the best Brandy ; first put in the Saffron, and let it stand 12 Hours, then the Myrrh and Aloes ; set it by the Fire three or four Days, shaking it very often ; then strain it off. Take 60 or 70 Drops, more or less, in a little White-wine, in a Morning fasting, for a Week or ten Days together ; 'tis good for any Illness in the Stomach, or in the Bowels. 'Tis the best of Physick for Children.

Water against the Scurvy.

Take Sage and Mint, each 2 Handfuls ; Water-creffies and Brooklime, each 4 Handfuls, and 6 Nutmegs. Bruise all together, and put it into a Still with two Gallons of White-wine ; to which Quantity draw off the Water, taking care of the Junctures as much as can be.

Rosa Solis.

Take Rosa Solis pickt clean, 1 Pound and a quarter; Cinnamon, Cloves, and Nutmegs, each an Ounce; Marygold-flowers a quarter of a Pound, Carraway-seeds 3 Ounces, Proof-spirits 3 Gallons, Water 2 Gallons; draw off your Proof-spirits from the Still, and infuse in a Quart of Liquor 4 Ounces of Liquorice sliced, Raisins ston'd 1 Pound, Red Saunders 4 Ounces; infuse upon hot Ashes to a due Extraction of their Virtue; strain and dissolve therein white Sugar 1 Pound and a half; which, when cold, mix with the proof Goods for Use.

To make Surfeit Water.

Take 4 Pounds of Red fresh Corn Poppies; put them into a Gallon of Brandy; add Carraway-seeds and Angelica-seeds bruised, of each an Ounce; Cinnamon, Cloves, Mace, and Nutmegs, of each a quarter of an Ounce; Raisins ston'd, Figs and Dates sliced, of each 1 Pound; 1 Pound of Sugar-candy, Balm and Marygold-flowers, of each 1 Handful, Angelica cold and hot, of each a Pint. Let them all be mixed and stand in Fermentation for a Month, stirring them every Day. Then squeeze the Liquor out into Bottles for Use.

Hungary Water.

Take Flowers of Rosemary 20 Ounces, rectified Spirit of Wine 30 Ounces. Let them infuse for some Days; then draw off as much as there was Spirit put on.

To make Spirit of Saffron.

Take 4 Drams of the best Saffron; open it, pull it asunder, put it in a Quart Bottle, and pour on it a Pint of the ordinary Spirit of Wine, that of twelve-pence a Quart; and add to it half a Pound of white Sugar-candy beaten small; stop it close with a Cork, and a Bladder tied over it; set it in the Sun, and shake it twice a Day till the Candy is dissolved, and the Spirit is of a deep Orange Colour. Let it stand two Days longer to settle, and clear it off in another Bottle, and keep it for Use. A small Spoonful for a Child, and a large one for a Man or Woman. 'Tis excellent in any pestilential Disease: 'Tis good against Colds, or the consumptive Cough.

Camphorated

Camphorated Styptic Water.

Take of camphorated Vitriol 1 Ounce; steep it in 3 Pounds of Spring-water, and let it stand till the *Fæces* are fallen to the Bottom.

Dr. Stephens's Water.

Take Thyme, Mother of Thyme, Sage, Penny-royal, Pellitory of the Wall, Rosemary, Red Roses, Camomile-flowers, Origanum, Lavender, Mint, each a Handful and a half; Ginger, Galingal, Cinnamon, Nuts, Aniseeds, Carraways, each 6 Drams; Proof-spirits 3 Gallons; a sufficient quantity of Water; macerate, distil, and sweeten with white Sugar, 1 Pound three Quarters, for Use; adding of Leaf-Gold 6 Leaves; mix them well.

Dr. Butler's Purging Ale.

Take Polypody of the Oak and Sena, of each 4 Ounces, of Sarsaparilla 2 Ounces, of Aniseeds and Carraway-seeds, of each an Ounce, of Scurvygrafs half a Bushel, of Agrimony and Maiden-hair, of each a Handful. Beat all these easily, and put them into a coarse Canvas Bag, and hang them in 3 Gallons of Ale, and in three Days time you may drink it.

Spirit of Wine camphorated.

Take Camphire 1 Ounce, Spirit of Wine rectified 8 Ounces; put them together, and the Camphire will dissolve in the Spirit.

A Water for the Scurvy in the Gums.

Take 2 Quarts of Spring-water, and 1 Pound of right Flower-de-Luce Root, and a quarter of a Pound of Roch Allum; 2 Ounces of Cloves, 2 Handfuls of Red Rose Leaves, 2 Handfuls of Woodbine Leaves, 2 Handfuls of Columbine Leaves, 2 Handfuls of brown Sage, and 1 of Rosemary; 8 *Seville* Oranges, Peel and all, only take out the Seeds. Set these over the Fire, and let them boil a Quart away; then take it off, and strain it, and set it over the Fire again, and put to it 3 Quarts of Claret, and a Pint of Honey: Let them boil half an Hour; scum it well, and, when 'tis cold, bottle it for Use. Wash and gargle your Mouth with it two or three times a Day.

The Wonderful Water.

Take of Cloves, Galingal, Cubebs, Mace, the Lesser Cardamums, Nutmeg and Ginger, each 1 Dram; Juice of the Greater Celandine, half a Pound; *French Brandy* 2 Pounds and a half; digest together for 24 Hours, and then distil off 2 Pounds and a half.

Antiscorbutic Water.

Take Garden Scurvygrass 12 Handfuls; Water-creffes, Brooklime, each 2 Handfuls; Lemons sliced 6, Horseradish Root 2 Pounds, fresh Briony Root 4 Pounds, *Aaron* Root 2 Pounds, Mustard-seed 6 Ounces, Nutmegs 1 Ounce: Digest in 2 Gallons of Proof-spirits, adding a sufficient Quantity of Water, and draw off gently the Proof-spirit.

To make Rose Water.

Gather Damask Roses when they are dry, and before they are too open; pick off the Leaves clean from the Seeds; let them lie spread on a Cloth till their Moisture is almost dry'd up; then put them into a Pewter Still, and make a little Fire under them, increasing it gently by Degrees, fastening your Receiver to the Nose of your Still with Paper or Cloth, that no Scent may get out: let Bottles be filled within an Inch of the Cork, and cork them close. The Rose Cakes that are found at the Bottom of the Still, are good to be laid among Cloaths to perfume them.

To make Cherry Brandy.

Take 6 Dozen Pounds of Cherries, half Red and half Black, and mash or squeeze them with your Hands to pieces, and put to them 3 Gallons of Brandy, and let them stand steeping 24 Hours; then put the mash'd Cherries and Liquor, a little at a time, into a Canvas Bag, and press it as long as any Juice will run; sweeten it to your Taste, and put it into a Vessel fit for it, and let it stand a Month, and bottle it out; put a Lump of Loaf-sugar into every Bottle.

Cephalick Water.

Take Male Piony Root 4 Ounces, Angelica and Valerian, each 1 Ounce and a half; Avens 1 Ounce; Leaves of Sage, Rosemary, Betony, Marjoram, Baum; Flowers
of

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of Lavender, Betony, Piony, Marygolds, Sage, Rosemary, Lillies of the Valley, and of the Lime Tree, each 1 Handful; Stæchas 1 Ounce and a half; Red Roses, Cowslips, each 2 Handfuls; Rhodium Wood, Yellow Saunders, each 6 Drams; Nutmegs 1 Ounce and a half; Galingals half an Ounce; Cardamums and Cubebs, each 3 Drams. Bruise and infuse them all in 14 Pounds of the best White-wine for ten Days; then add 1 Pound of Cinnamon, which let stand in Infusion two Days longer; and then distil off as much as the Wine put on.

Aniseed Water.

Take Aniseeds 6 Ounces, Carraway-seeds 3 Ounces, Proof-spirit 3 Gallons, River or Spring-water 1 Gallon and a half: Infuse all Night in the Still, and draw off the Goods with a gentle Fire, no longer than Proof; sweeten with brown Sugar 2 Pounds, and make up your Goods with Liquor to their due Quantity.

The Barley Cinnamon Water.

Put 2 Pounds of Pearl Barley into 4 Quarts of Spring-water; draw it off in a cold Still as long as it runs sweet; infuse in it half a Pound of Cinnamon, and a Quart of Canary; sweeten it, and drink a Draught at any time, in a Fever and Looseness.

To make the best Liquid Laudanum.

Take a Quart of Sack, and half a Pint of Spirit of Wine, and 4 Ounces of Opium, 2 Ounces of Saffron; slice the Opium, and pull the Saffron, and put it in a Bottle with the Sack and Spirit of Wine, and 1 Ounce of Salt of Tartar, and of Cinnamon, Cloves and Mace, of each a Dram; cork and tie down the Bottle, and set it in the Sun or by the Fire 20 Days: Pour it off the Dregs, and 'tis fit for Use; 10, 15, 20, or 25 Drops.

Camphorated Water.

Take Roman Vitriol and Bole Armoniac, each 4 Ounces; Camphire 1 Ounce, and powder them together. Of this Mixture sprinkle 1 Ounce at a time into 4 Pounds of boiling Water, in which stir it well about: Then take it off the Fire, let it settle, and decant that which is clear by Inclination.

Citron Water.

Take fresh Lemon-peels 30, Figs 14 Pounds, Proof-spirits 3 Gallons, Water as much as is necessary: Infuse and distil; make it up high Proof, and sweeten with double-refin'd Loaf-sugar 2 Pounds and a half for Use.

A very good Snail Water.

Take a Peck of Snails clean wip'd, crack them, and put them into a Gallon of Milk, with a Handful of Balm, as much Mint, and unset Hyssop, half a Pound of Dates, as many Figs, and 1 Pound of Raisins of the Sun; distil all together, and let it be the constant Drink in a Consumption.

To make Stoughton's Elixir.

Pare off the Rinds of 6 *Seville* Oranges very thin, and put them in a Quart Bottle, with an Ounce of Gentian scrap'd and sliced, and six Penny-worth of Cochineal; put to it a Pint of the best Brandy; shake it together two or three times the first Day, and then let it stand to settle two Days, and clear it off into Bottles for Use. Take a large Tea-spoonful in a Glass of Wine in a Morning, and at Four of the Clock in the Afternoon: Or you may take it in a Dish of Tea.

Compound Horse-radish Water.

Take of the Leaves of both the Scurvy-grasses fresh gather'd in the Spring and cleansed, each 6 Ounces; bruise them, and press out the Juice; and to it add the Juices of Brooklime and Water-cresses, each 1 Pound and a half; of Horse-radish Root 2 Pounds; of Arum Root fresh 6 Ounces; of Winter's Bark and Nutmegs, each 4 Ounces; of Lemon Peels dried 2 Ounces; of *French* Brandy 4 Pounds; and draw off by Distillation eight Pounds.

Cardemum.

Take Pimento, Carraway and Coriander-seeds, and Lemon Peel, each 4 Ounces; Proof-spirits 3 Gallons, Water a sufficient Quantity; distil, and sweeten with 1 Pound and a half of Sugar.

Carraway Water.

Take Carraway-seeds bruised 12 Ounces, Proof-spirits 3 Gallons,

3 Gallons, Water 1 Gallon and a half; draw off and sweeten with 1 Pound and a half of Sugar.

Centaurry Water.

Take 6 Pounds of green Centaurry and one Pound of Gentian, beat the Gentian and shred the Centaurry, and put them into an earthen Pot, and put to them as much white Wine as will cover them, let it stand 5 Days and distil it in an ordinary Still. This is an excellent Water. Take 3 or 4 Spoonfuls at a Time in a Morning, and fast 2 Hours after it and use Exercise, likewise take it at Night an Hour or two before you go to Bed.

A very good Cordial Black-cherry Water.

Take 2 Quarts of strong Claret, and 4 Pounds of Black-cherries full ripe; stamp them, and put them to the Wine, with 1 Handful of Angelica, 1 Handful of Balm, and as much Carduus, half as much Mint, and as many Rosemary-flowers as you can hold in both your Hands, 3 Handfuls of Clove July-flowers, 2 Ounces of Cinnamon cut small, 1 Ounce of Nutmegs; put all these into a deep Pot, let them be well stirred together, then cover it so close that no Air can get in; let it stand one Day and a Night; then put it into your Still, which you must also paste close; and draw as much as runs good; sweeten it with Sugar-candy to your Taste. 'Tis good in any Melancholy, or for the Vapours.

To make the true Daffy's Elixir.

Take 5 Ounces of Anniseeds, 3 Ounces of Fennel-seeds, 4 Ounces of Parsley-seeds, 6 Ounces of *Spanish* Liquorice, 5 Ounces of Sena, 1 Ounce of Rhubarb, 3 Ounces of Elecampane, 7 Ounces of Jallap, 21 Drams of Saffron, 6 Ounces of Manna, 2 Pounds of Raisins, a quarter of an Ounce of Cochineal, and 2 Gallons of Brandy; stone the Raisins, slice the Roots, bruise the Jallap, put them all together, keep them close cover'd 15 Days, then strain it out.

Water against the Stone.

Take of the fresh Flowers of White Thorn 4 Pounds; of Nutmegs bruised 3 Ounces. Infuse them together in a close Vessel with 2 Gallons of generous white Wine; and draw off by Distillation 12 Pounds.

The great Palsy Water.

Take of Sage, Rosemary, and Betony-flowers, of each half a Handful, Borage and Bugloss-flowers, of Lilly of the Valley and Cowslip-flowers, of each 4 or 5 Handfuls; steep these in the best Spirit of Sack, every thing in their Season till all is in; then put to them Balm, Spike-flowers, Mother-wort, Bay-leaves, Leaves of Orange-tree, with the Flowers, of each 1 Ounce; then put in Citron-peel, Piony-seeds, and Cinnamon, of each half an Ounce; Nutmegs, Cardamums, Mace, Cubebs, yellow Sanders, of each half an Ounce, Lignum Aloes one Dram; make all these into Powder; and add Jujubes, the Stones taken out and cut in pieces, half a Pound; then add Pearl prepar'd, Smaragdes, Musk and Saffron, of each ten Grains; Ambergrease one Scruple, red Roses dry'd one Ounce, as many Lavender-flowers stript from their Stalks as will fill a Gallon Glafs; steep all these a Month, and distil them in a Limbeck very carefully: After 'tis still'd, hang a Bag in it with these Ingredients in it, Pearl prepar'd, Smaragdes, Musk and Saffron, of each ten Grains, Ambergrease one Scruple, red Roses dry'd, red and yellow Sanders, of each one Ounce; hang them in a white Sarfenet Bag in the Water, stop it close. The Virtues of this Water: 'Tis of excellent use in all Swoonings, in Weakness of Heart and Decay of Spirits; it restores Speech in Apoplexies and Palsies, it helps all Pains in the Joints coming of Cold or Bruises, bathing the Place outwardly, and dipping Cloths and laying on it; it strengthens and comforts the vital and animal Spirits, and cleareth the external Senses, strengthens the Memory, restoreth lost Appetite, helpeth all Weakness of the Stomach. Both taken inwardly and bathed outwardly, it taketh away Giddiness of the Head, and helpeth Hearing; it makes a pleasant Breath, it helpeth all cold Dispositions of the Liver, and beginning of Dropsies. None can sufficiently express the Virtues of this Water. When 'tis taken inwardly, drop 10 or 12 Drops on a lump of Sugar, or a bit of Bread, or in a Dish of Tea: But in a Fit of the Palsy give so much every Hour to restore Speech; add to the rest of the Flowers single Wall-flowers, and the Roots and Flowers of single Pionies and Mistletoe of the Oak, of each a good Handful.

Gold Cordial.

Take Angelica Roots 1 Pound, Raifins half a Pound, Coriander-seeds 4 Ounces, Carraway-seeds and Cinnamon of each 2 Ounces, Cloves half an Ounce, Melilot Flowers 2 Ounces, Figs 4 Ounces, Liquorice 4 Ounces; having sliced and bruised the Ingredients, infuse them all Night in Proof-spirits 3 Gallons, Water 1 Gallon and a half; draw off your Proof Goods without Faints; which sweeten with 2 Pounds of fine Sugar dissolved in a Pint of Rose-water, adding thereto a Liquor with which you make up your Goods proof; and colour it with burnt Sugar to a fine Golden Colour; or, if you please, with 3 Drams of Saffron tied in a Rag, and press'd into it, adding 12 Leaves of Gold when you put it by for Use.

Treacle Water.

Take of the Juice of green Walnuts 4 Pounds; of the Juice of Rue three Pounds; of Carduus, Marygolds, and Baum, each 2 Pounds; of fresh gather'd Butterbur Roots 1 Pound and a half; of Burdock 1 Pound; of Angelica and Master-wort, each half a Pound; of green Scordium 4 Handfuls; of old *Venice* Treacle and Mithridate, each 8 Ounces; of Lemon Juice 1 Pound, of *French* Brandy 1 Gallon and a half: Draw off by Distillation 3 Gallons and a half; and then add 4 Pounds of distilled Vinegar.

Lilly of the Valley Water.

Take the Flowers of Lilly of the Valley, and distil them in Sack, and drink a Spoonful or two as there is Occasion. It helps to restore Speech to those who have the dumb Palsy, or Apoplexy: It is good against the Gout; it comforts the Heart, and strengthens the Memory; it helps Inflammations in the Eyes, being dropt into them; and the Flowers put into a Glass close stoppt, and set into a Hill of Ants for a Month, then take it out and you will find a Liquor that comes from the Flowers, which keep in a Vial; it easeth the Pains of the Gout, the Place affected being anointed therewith.

To make Gooseberry Vinegar.

Take Gooseberries full ripe, bruise them in a Mortar; then measure them, and to every Quart of Gooseberries
put

put 3 Quarts of Water first boiled, and let stand till cold; let it stand 24 Hours, then strain it through a Canvass, then a Flannel; and to every Gallon of this Liquor put 1 Pound of feeding brown Sugar; stir it well, and barrel it up; at three quarters of a Year old 'tis fit for Use; but if it stands longer, 'tis the better. This Vinegar is likewise good for Pickles.

Compound Piony Water.

Take Lilly of the Valley Flowers fresh gather'd 1 Pound, and infuse them in 2 Gallons and a half of *French Brandy*; to the same put half a Pound of Lime Flowers; of Piony 4 Ounces; of the Male Piony Root 2 Ounces and a half; white Dittany and long Birthwort, each half an Ounce; of Mistletoe of the Oak and Rue, each 2 Handfuls; of Piony Seeds husked 10 Drams; and of the Seeds of Rue 3 Drams and a half; of *Russia* Castor, Cubebs, and Mace, each 2 Drams; of Cinnamon 1 Ounce and a half; of Rosemary Flowers 6 Pugils; of *Arabian* Stæchas and Lavender Flowers, each 4 Pugils; of Betony, Clove and Cowslip Flowers, each 8 Pugils; of the Juice of Black-cherries 4 Pounds; and from the whole draw off by Distillation 4 Gallons.

The Lady Hewet's Water.

Take red Sage, Betony, Spearmint, unset Hyssop, Setwell, Thyme, Balm, Penny-royal, Celandine, Watercresses, Heart's-ease, Lavender, Angelica, Germander, Calemint, Tamerick, Colts-foot, Avens, Valerian, Saxifrage, Pimpernel, Vervain, Parsley, Rosemary, Savory, Scabious, Agrimony, Mother-thyme, Wild Marjoram, *Roman* Wormwood, Carduus Benedictus, Pellitory of the Wall, Field Daïsies, Flowers and Leaves; of each of these Herbs take a handful after they are pickt and wash'd; of Rue, Yarrow, Comfry, Plantane, Camomile, Maidenhair, Sweet-marjoram, Dragons, of each of these a Handful before they are wash'd or pickt; red Rose-Leaves and Cowslip-flowers of each half a Peck, Rosemary-flowers a quarter of a Peck, Hartshorn 2 Ounces, Juniper-berries one Dram, China-roots one Ounce, Comfry-roots sliced, Anniseeds, Fennel-seeds, Carraway-seeds, Nutmegs, Ginger, Cinnamon, Pepper, Spikenard, Parsley-seeds, Cloves and Mace, Aromaticum-rosarum 3 Drams, Sassafras sliced
half

half an Ounce; Elecampane-roots, Melilot-flowers, Calamus Aromaticus, Cardamums, Lignum Aloes, Rhubarb sliced thin, Galengal, Veronica, Lodericum, Cubebs Grains, of each of these 2 Drams; the Cordials, Bezoar 30 Grains, Musk 24 Grains, Ambergrease 20 Grains, Flour of Coral 2 Drams, Flour of Amber one Dram, Flour of Pearl 2 Drams, Gold 4 Leaves, Saffron in a little Bag 2 Drams, white Sugar-candy 1 Pound: Wash the Herbs and swing them in a Cloth till they are dry, then cut them and put them into an earthen Pot, and in the midst of the Herbs put the Seeds, Spices and Drugs, being bruised; then put thereto such a quantity of Sherry Sack as will cover them; so let them steep twenty four Hours, then distil it in an Alembick, and make two Distillings of it, from each of which draw three Pints of Water; mix it all together, and put it into quart Bottles, and divide the Cordials into three Parts, and put into each Bottle of Water a like quantity; shake it often together at the first, the longer you keep it the better it will be. There never was a better Cordial in Cases of the greatest Illness; 2 or 3 Spoonfuls almost revive from Death.

Royal Usquebaugh.

Take Mace, Cloves, Cubebs, of each 3 Drams and a half; Nuts 10 Drams; Cinnamon, Coriander-seeds, and Ginger, of each 6 Drams; Proof-spirits 3 Gallons: Infuse all Night, and distil, hanging at the End of your Worm *English* Saffron 10 Drams dislevered and tied in a Rag, for the Goods to run through, thereby to extract all its Tincture: Then make ready the following Ingredients, Raisins stoned 1 Pound 2 Ounces, Dates sliced 12 Ounces, Liquorice 9 Ounces, spring Water 6 Pints; let them macerate in a warm Oven, or upon hot Ashes, till the whole Virtue be extracted from them; then strain them, and add fine *Lisbon* Sugar 2 Pounds and half, which, when dissolved therein and perfectly cold, put to your distilled Goods, and set them by in an open-headed Vessel, with a Cock in it, to become fine and fit for Use.

Usquebaugh.

Take Nutmegs, Cloves, Cinnamon, of each half an Ounce; Anniseeds, Carraways, Coriander, of each an Ounce; Liquorice sliced 2 Ounces, Proof-spirits 3 Gallons,

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lons, Water a sufficient Quantity; macerate and distil, hanging at the end of the Worm Saffron teez'd half an Ounce; which frequently squeeze out, till all its Tincture be emitted into the distill'd Liquor; which make up and sweeten with fine Sugar 2 Pounds for Use.

Strong Cinnamon Water.

Take 1 Pound of Cinnamon grossly powder'd, and 1 Gallon of *French Brandy*. Draw off by Distillation 10 Pounds.

Nutmeg Water.

Take Nuts bruised half a Pound, Carraway-seeds or Orange Peel an Ounce, Proof-spirits 3 Gallons, Water a sufficient Quantity; distil and sweeten with Loaf-sugar 2 Pounds.

Compound Camomile Flower Water.

Take of dried Camomile Flowers 1 Pound, of the outer Peel of Oranges 2 Ounces; of the Leaves of common Wormwood and Penniroyal, each 2 Handfuls; of the Seeds of Anise, Cummin and sweet Fennel, of the Berries of Bay and Juniper, each 1 Ounce. Infuse them in 1 Gallon of *French Brandy*, and draw off double that Quantity by Distillation.

The Lady Allen's Water.

Take of Balm, Rosemary, Sage, Carduus, Wormwood, Dragons, Scordium, Mugwort, Scabious, Tormentil-roots and Leaves, and Angelica-roots and Leaves, Marigold-flowers and Leaves, Betony-flowers and Leaves, Centaury-tops, Pimpernel, Wood-forrel or other Sorrel, Rue, Agrimony, Rosa-solis, of every one of these half a Pound; Liquorice 4 Ounces, Elecampane-roots 2 Ounces; wash the Herbs, shake and dry them in a Cloth, then shred them and slice the Roots, and put all into 3 Gallons of the best White-wine, and let them stand close covered 2 Days and 2 Nights, stirring them Morning and Evening; then take out some of the Herbs, lightly squeezing them with your Hands, and fill a Still full; let them still 12 Hours in a cold Still with a reasonable quick Fire; then put the rest of the Herbs and the Wine in an Alembick, and distil them till all the strength is out of the Herbs and Wine; mix all the Water in both Stills together, sweeten some, but not all; for Cases of great Illness, warm some

some of that unsweeten'd Blood-warm, and put in it a little Syrup of Gilliflowers, and go to Bed, covering warm. This is a very excellent Water.

Lemon or Orange Water.

Take Proof-spirits 3 Gallons, Lemon or Orange Peel 1 Pound, Water 1 Gallon and a half; distil and sweeten with Sugar 1 Pound and a half for Use.

Compound Gentian Water.

Take of Gentian Root sliced one Pound and a half; Centaury the Lesser, with its Flowers, each 4 Ounces. Infuse them for some Days in 6 Pounds of *French* Brandy; and then distil 1 Gallon.

Ratafia.

Take 3 Gallons of Molossus Brandy, Nuts 2 Ounces and a half, bitter Almonds 1 Pound and a half; bruise them, and infuse them in the Brandy, adding Ambergrease 3 Grains, mix'd with fine *Lisbon* Sugar 3 Pounds; infuse all for 7 or 8 Days space, and then strain off for Use.

Small Cinnamon Water.

Take 8 Pounds of spring Water, and 12 Ounces of bruised Cinnamon. Infuse and draw off by the Alembic.

Spirit of Carraways.

Take 2 Pounds of Carraway Comfits, put them into a glass Bottle with a wide Mouth; put upon the Carraways Spirits of Wine as much as will cover them, 1 Dram of Ambergrease rubbed to Powder, with as much fine Sugar, and tied up in a Rag, and hang it in the Bottle, and let this stand three Months close stopt, then pour off the Spirit clear from the Seeds; take a little of this dropt in Beer or Ale, for Wind or Pain in the Bowels.

To make Syrup of Elder.

Put your Juice of Elder into a Brass Pan that will hold twice as much as you design to make, and set it upon a clear but slow Fire, adding the White of an Egg beaten up to a Froth as soon as it begins to boil; skim it as long as any Skim appears upon the top of it; then put to the said clarified Juice your Sugar, which is 1 Pound to every Pint of Juice, and let them boil very moderately together till
it

it comes to a proper Consistence, which is known by dropping a little upon your Nail ; and if it stand thereon, without spreading itself any further, it is enough. Let it stand till it be fully cold, and then put it into glass Bottles cover'd only with Paper, prickt full of Holes, and so kept for Use.

Briony Water.

Take 12 Pound of Briony-root pounded to Mash, one Quart of the Juice of Rue, 1 Quart of the Juice of Mugwort Leaves, of Savin three Handfuls, sweet Basil 2 Handfuls, Mother of Thyme, Nep and Pennyroyal of each 3 Handfuls, Dittany of *Crete* and dry'd Orange-peel, of each 4 Handfuls, Myrrh 2 Ounces, Castor an Ounce, both powdered and likewise the Orange-peel ; distil this off in an Alembic ; first cut your Herbs, and put them in the Bottom of your Still, then put in your Briony-root, then mix your Powders in a China Dish with some Sack, then pour in 6 Quarts of Sack ; so close up your Still and draw it off.

Compound Briony Water.

Take the Juice of Briony-roots 4 Pounds ; the Leaves of Rue and Mugwort, each 2 Pounds ; Savin 3 Handfuls ; Feverfew, Catmint, Pennyroyal, each 3 Handfuls ; Basil, Dittany of *Crete*, each 1 Handful and a half ; Orange-peels 4 Ounces ; Myrrh 2 Ounces ; *Russia* Castor 1 Ounce, *French* Brandy 8 Pounds. Distil 12 Pounds after Maceration ; for the longer Things of this Kind infuse together, the better is the Water.

Tincture of Ambergrease.

Take one Ounce of Ambergrease and Musk, and put to them a quarter of a Pint of Spirit of Wine ; stop it close, tie it down with Leather, and set it in Horse-dung, 10 or 12 Days.

To make Lime Juice.

When you make Lime Juice, you may take double the Quantity of Water you intend to make of Juice, and put 3 or 4 Pounds of Lime-stone to it, and stir it about till the Lime be dissolved, (the usual Proportion of Lime-stone used in this and all other distill'd Liquors is about a Pound of Lime to a Gallon or 5 Quarts of Water) and let it stand till next Day ; then pour off gently as much as is
the

the Quantity you intend for Juice, which will be very clear ; and to every Gallon of Liquor or Lime-water, add 1 Dozen of prick't Lemons thin sliced, but all the decay'd Part first cut away ; and let them be often well stirred, and infused till next Day ; then strain it off, and let it stand till 'tis clear, and drawn into a Vessel for Use, adding to every such Gallon half an Ounce of Spirit or Oil of Vitriol to be incorporated therewith.

The lesser Composition of Wormwood Water.

Take of the Leaves of dried Wormwood two Pounds ; of the lesser Cardamum-seeds two Ounces, and of Coriander-seeds half a Pound. Infuse them all in four Gallons of *French Brandy*, and draw off the same Quantity by Distillation.

The greater Composition of Wormwood Water.

Take of common Wormwood, and that of the Sea, dried, each 1 Pound ; of Sage, Mint and Baum dried, of each 2 Handfuls ; of the Roots of Galingal, Ginger, Calamus Aromaticus, and Elecampane, of the Seeds of sweet Fennel and Coriander, each 3 Drams ; Cinnamon, Cloves and Nutmegs, of each 2 Drams ; of the lesser Cardamums and Cubebs, each 2 Drams. Cut and bruise the Ingredients as they require ; and after some Time infusing of them in 12 Pounds of *French Brandy*, draw off the same Quantity by Distillation.

Hysterical Water.

Take of the Seeds of wild Parsnips, Roots of Lovage and Zedoary of each 2 Ounces, Roots of single Piony 4 Ounces, of Mistletoe of the Oak 3 Ounces, Myrrh a quarter of an Ounce, Castor half an Ounce ; beat all these together, and add to them a quarter of a Pound of dried Millepedes ; pour on these 3 Quarts of Mugwort-Water, and 2 Quarts of Brandy. Let them stand in a close Vessel 8 Days, then distil it in a cold Still pasted up ; you may draw off 9 Pints of Water, sweeten it to your Taste and mix all together. This is an excellent Water to prevent Fits, or to be taken in Faintings.

To make Elder Juice.

Let your Berries be full ripe, and all the Stalks be clean

clean pickt from them ; press them in Hair-Cloths gradually till your Press be drawn as close as you can. Put your Juice into a Cask proper for it to be kept in, and put 1 Gallon of Malt Spirits not rectified to every twenty Gallons of Elder Juice, which will effectually preserve it from becoming sour for one or two Years at least.

The Walnut Water.

Take a Peck of Walnuts in *July*, and beat them pretty small ; then put to them 2 Quarts of Clove-gilliflowers, 2 Quarts of Poppy-flowers, 2 Quarts of Cowslip-flowers dried, 2 Quarts of Marygold-flowers, 2 Quarts of Sage-flowers, 2 Quarts of Borage-flowers ; then put to them 2 Ounces of Mace beaten, 2 Ounces of Nutmegs bruised, and 1 Ounce of Cinnamon bruised ; steep all these in a Pot with a Gallon of Brandy, and 2 Gallons of the strongest Beer ; let it stand 24 Hours, and still it off.





T H E
Complete Family-Piece.

C H A P. V.

Containing RECEIPTS for making Mum, Cyder and Perry, Mead and Metheglin ; and for making and preserving all Sorts of excellent English Wines.

To make Mum.

TAKE 63 Gallons of Water that has been boiled to the Consumption of a third Part ; brew it according to Art with seven Bushels of Wheat Meal, 1 Bushel of Oatmeal, and 1 Bushel of ground Beans. When it is tunned, let not the Hogshead be too full at first ; and as soon as it begins to work, put into it of the inner Rind of Fir 3 Pounds, Tops of Fir and Birch 1 Pound, Carduus Benedictus 3 Handfuls, Flowers of Rosa Solis a Handful or two, Burnet, Betony, Marjoram, Avens, Pennyroyal, wild Thyme, of each a Handful and a half ; of Elder Flowers two Handfuls or more ; Seeds of Cardamum bruised 3 Ounces, Barberries bruised 1 Ounce. Put the Herbs and Seeds into the Vessel when the Liquor has wrought a while ; and after they are added, let the Liquor work over the Vessel as little as may be. Fill it up at last, and when it is stopt, put into the Hogshead 10 new-laid Eggs unbroken or cracked. Stop it up close, and drink it at two Years End.

Cyder.

Cyder.

Pull your Fruit before 'tis too ripe, and let it lie but 1 or 2 Days to have a good Sweat; your Apples must be Pippins, Pearmain, or Harveys; (if you mix Winter and Summer Fruit together, 'tis never good) grind your Apples and press it; and when your Fruit is all press'd, put it immediately into a Hogshead where it may have some room to work, but no Vent but a little Hole near the Hoops, but close bung'd; put three or four Pounds of Raisins into a Hogshead, and two Pounds of Sugar, it will make it work better; often racking it off is the best Way to fine it; and always rack it into small Vessels, keeping them close bung'd, and only a small Vent-hole; if it should work after Racking, put into your Vessel some Raisins for it to feed on, and bottle it in *March*.

To make a stronger Cyder than the common Way.

Not in the Screw-press so well as the Lever-press, because the first confines the Bag too much, and so the middle Part of the Bag escapes the regular Pressure that the two Outfides enjoy: But the latter has the greater Opportunity of forcing most part of all the Apples in the Bag: Now to have the best Part, is to squeeze the Apples in the Bag very softly, and but little: This first Running of the Apples is as the first Wort of Malt.

Perry.

The best sort of Drink made of Pears, is such as is made of those that have a vinous Juice, are not fit to be eaten, nay, are so harsh, that some will not eat them. The Gooseberry Pear, the White and Red Horse Pear, the Lullarin Pear, the John Pear, the Bear-land Pear and Choke Pear, are those that bear the Name of the best for this purpose; and the redder they are, the more they are to be preferred. As for the Method of making this Liquor, it is the same as that of Cyder; only it must be noted, that the Pears should be very ripe before they are ground; and some advise to mix Crabs among the Pears of weakest Juice to mend the Liquor.

Your Pears should not be too ripe before you grind or pound them, because, if so, their Pulp will not easily let

go its Juice; and to some Pears of a sweet Taste, it is best to mix some Crabs with them.

Mead.

Take 6 Gallons of Water, and slip in the Whites of 3 Eggs; mix them well with the Water, then put in 10 Pounds of good Honey; let the Liquor boil an Hour, then add Cinnamon, Cloves and Mace, and a Sprig of Rosemary. When it is grown cool, put a Spoonful of Yeast to it, and put it up into the Cask, filling the Cask; and as it works, keep filling up the Vessel; and when it has done working, stop it up close; and when it is come to be fine, bottle it for Use.

Metheglin.

Take live Honey, which naturally runs from the Combs, (that from Swarms of the same Year is best) and put so much of it into clear Spring-water, as both together will make about 20 Gallons, being made so strong with the Honey, when thoroughly dissolved, that an Egg will not sink to the Bottom, but swim up and down in it; then boil this Liquor in a Copper Vessel (or if you have not that, a Brass one may serve) for about an Hour or more, and by that time the Egg will swim above the Liquor about the breadth of a Groat; then let it cool. The next Morning you may barrel it up, putting in an Ounce and a quarter of Ginger, better than half an Ounce of Cinnamon, of Cloves and Mace each an Ounce and a quarter, all grossly pounded; for if it be beat fine, it will always float in the Metheglin, and make it foul; and if the Spices be put in while it is hot, they will lose their Spirits. Put in a small Spoonful of Yeast at the Bung-hole to augment its working, but it must not be left to stand too cold at first, for that would hinder its Fermentation. As soon as it has done working, it must be stopp'd up close, and let stand for a Month, and then boiled off; and if then set into a Refrigeratory, it will be a most pleasant vinous Liquor, and the longer it is kept, the better it will be.

You may judge of its Strength by the floating of the Egg; and it may be made stronger or smaller, at pleasure, by adding more Honey or more Water. And the
more

more it is boiled, the more pleasant and more durable it will be.

It is not necessary to scum the Metheglin while it is boiling, for the Scum being left behind, will help its Fermentation, and afterwards render it the clearer, it being commonly believed that it unites again.

Fine Milk Punch.

Take 1 Quart of Milk, 2 Quarts of Water, half a Pint of Lemon Juice, and 1 Quart of Brandy, and sweeten it to your Taste; put the Milk and Water together a little warm, then the Sugar, then the Lemon Juice; stir it well together, and then put in the Brandy, and stir it again; then run it through a Flannel Bag till it is fine, and bottle it off: It will keep good for a Fortnight or three Weeks.

Sbrub.

Take 2 Quarts of Brandy, and put it in a large Bottle, and put into it the Juice of 5 Lemons, the Peels of 2, half a Nutmeg; stop it up, and let it stand three Days, and add to it three Pints of White-wine, a Pound and half of Sugar; mix it, and strain it twice through a Flannel, and bottle it up; 'tis a pretty Wine and a Cordial.

To make Elder Wine at Christmas.

Take of *Malaga* or *Lipara* Raisins 20 Pounds, rub them clean, and shred them small; then take 5 Gallons of Water, boil it an Hour; and when it is near cold, put it in a Tub with the Raisins; let them steep ten Days, stirring them once or twice a Day; then strain it through a Hair Sieve, and, by Infusion, draw 3 Pints of Elder Juice, and 1 Pint of Damson Juice; make the Juice into a thin Syrup, a Pound of Sugar to a Pint of Juice; and not boil it much, but just enough to keep. When you have strained out the Raisin Liquor, put it, with the Syrup, into a Vessel fit for it, and 2 Pounds of Sugar; stop the Bung with a Cork till it gathers to a Head; then open it, and let it stand till it has done working; then put the Cork in again, and stop it very close, and let it stand in a warm Place two or three Months, and then bottle it. Make the Elder and Damson Juice into Syrup in its Season, and keep it in a cold Cellar till you have Convenience to make the Wine.

Elder Ale.

Take 10 Bushels of Malt to a Hoghead; then put 2 Bushels of Elder-berries pickt from the Stalks into a Pot or earthen Pan, and set it in a Pot of boiling Water till the Berries swell; then strain it out, and put the Juice into the Guile-fat, and beat it often in, and so order it as the common way of Brewing.

Palermo Wine.

Put into every Quart of Water a Pound of *Malaga* Raisins rubbed and cut small, and let them stand 10 Days, stirring it once or twice a Day; you may boil the Water an Hour before you put it to the Raisins, and let it stand to cool; at 10 Days end strain out your Liquor, and put a little Yeast to it; and at 3 Days put it in the Vessel with a Sprig of dried Wormwood; let it be close stopt, and at 3 Months end bottle it off.

To make Raisin White Wine.

Put to a Gallon of Water, Wine Measure, 5 Pounds of *Malaga* or *Smyrna* Raisins, and so in Proportion to a greater or lesser Quantity; let it stand in a Tub 12 or 14 Days, stirring it often every Day; then press it out, and put it up into a Cask; and when it has done hissing, stop it up; and when it is fine, bottle it off.

And to make Red Wine.

Add to the above Gallon of White-wine, when you put it into the Cask, half a Pint of Elder Juice; which Juice you are to make, by infusing Elder Berries, or baking them in a slow Oven, and then pressing out the Juice.

Another Raisin Wine.

To three hundred Pounds of *Malaga* Raisins on the Stalks, put a Hoghead of Water from the Spring; let it stand 14 Days, stirring it twice a Day; then press it off into a Tub, and put into it a large Toast spread with Yeast; let it work in the Tub 24 Hours; then put your Wine into a Vessel, where it must work a Fortnight, filling it up as it works over; when it hath quite done working, stop it up. You may put a Kilderkin of Water on the Raisins for a small Wine, but that must not stand

above a Week before it is pressed off, nor above two Months before you drink or bottle it.

Apricock Wine.

Put 3 Pounds of Sugar to 3 Quarts of Water, let them boil together, scumming it well; then put in 6 Pounds of Apricocks pared and stoned, and let them boil till they are tender; then take them up, and when the Liquor is cold, bottle it up. You may, if you chuse it, after you have taken out the Apricocks, let the Liquor have one boil with a Sprig of flower'd Clary in it; the Apricocks make Marmalade, and is very good for present spending.

To make Wine of Grapes.

When they are full ripe, in a dry Day, pick off those Grapes that are ripest, and squeeze them in a Press made for that Purpose, in which must be a fine Canvas Bag to contain the Grapes; and when in the Press, do not squeeze them so hard as to break the Stones, if you can help it; because the bruising the Stones will give the Wine a disagreeable Taste; then strain it well, and let it settle on the Lees in such a Cask or Vessel as you may draw it off without raising the Bottom; then season a Cask well with some scalded Water, and dry or scent it with a Linnen Rag dipped in Brimstone, by fixing it at the Bouge, by the Bung or Cork; then put the Wine into it, and stop it close for 48 Hours; then give it Vent at the Bouge, with a Hole made with a Gimblet; into which put a Peg or Faucet, that may easily be moved with your Fingers; then in about two Days time close it up; and in about two or three Months time it will be fit for drinking, and prove near as good as *French Wine*.

Fine Cock Ale.

Take 10 Gallons of Ale, and a large old Cock; par-boil the Cock, flea him, take out his Craw and Guts, and stamp him in a stone Mortar till his Bones are broken; then put the Cock into 2 Quarts of Sack, and put to it 3 Pounds of Raisins of the Sun stoned, some Blades of Mace, and a few Cloves; put all these into a Canvas Bag, and a little before you find the Ale has done working, put the Ale and Bag together into a Vessel; in a Week or 9 Days time

time bottle it up ; fill the Bottle but just above the Neck, and give it the same time to ripen as other Ales.

To make Wine of Strawberries or Raspberries.

Mash the Berries, and put them into a Linnen Bag, as abovesaid for the Grapes, and squeeze them into a Cask, and let it work as aforesaid in the Grape Receipt. In this manner may Cherry Wine be made ; but then you must break the Stones, contrary to what was said before concerning the Grapes.

Mountain Wine.

Take 5 Pounds of *Malaga* Raisins, pick out the large Stalks, then chop them very small, and put to them a Gallon of cold Spring Water ; let them steep for a Fort-night or more ; squeeze out the Liquor, and barrel it in a Vessel fit for it ; first fume the Vessel with Brimstone, and do not stop it up till it has done hissing.

Lemon Wine, or what is often taken for Citron-water.

Take 2 Quarts of Brandy and 1 Quart of Spring-water, half a Pound of double-refined Sugar, and the Rinds of 16 Lemons, put these together in an earthen Pot, and pour into it 12 Spoonfuls of Milk boiling hot ; stir it together and let it stand 3 Days ; then take off the Top and pass the other 2 or 3 times through a Jelly-Bag ; bottle it : It is soon fit to drink, and will keep a Year or two.

To make artificial Claret.

Take 6 Gallons of Water, 2 Gallons of the best Cyder, and thereto put 8 Pounds of the best *Malaga* Raisins bruised ; let them stand close covered in a warm Place for two Weeks, stirring them every two Days well together ; then pressing out the Liquor into the Vessel again, then add to it a Quart of the Juice of Barberries, and a Pint of the Juice of Bramble Berries, (or Raspberries, which perhaps is the best) and to which put a Pint of the Juice of Black-cherries ; work it up with Mustard-seed covered with Bread Paste for three or four Days by the Fire-side ; after which, let it stand a Week, then bottle it off, and it will become near, if not exceed common Claret.

Orange Wine.

To 6 Gallons of Spring-water put 12 Pounds of fine Sugar and the Whites of 8 Eggs well beaten, let it boil an Hour, scumming it all the Time; take it off, and when 'tis pretty cool, put in the Juice and Rind of 50 *Seville* Oranges, and 6 Spoonfuls of good Ale Yeast, and let it stand 2 Days; then put it into your Vessel with 2 Quarts of Rhenish Wine, and the Juice of 12 Lemons. You must let the Juice of Lemons and Wine, and 2 Pounds of double-refined Sugar stand covered 10 or 12 Hours before you put it into the Vessel to your Orange-wine, and scum off the Seeds before you put it in. The Lemon-peels must be put in with the Oranges, half the Rinds must be put into the Vessel; it must stand 10 or 12 Days before 'tis fit to bottle.

Saragossa Wine, or English Sack.

To every Quart of Water, put a Sprig of Rue, and to every Gallon a Handful of Fennel-Roots; boil these half an Hour, then strain it out, and to every Gallon of this Liquor put three Pounds of Honey; boil it two Hours, and scum it well, and when 'tis cold, pour it off and tun it into a Vessel, or such Cask as is fit for it; keep it a Year in the Vessel, and then bottle it; 'tis a very good Sack.

Elder Flower Wine.

Take 2 large Handfuls of Elder-flowers dried, and 10 Gallons of Spring-water; boil the Water, and pour it scalding-hot upon the Flowers; the next Day put to every Gallon of Water 5 Pounds of *Malaga* Raisins, the Stalks being first picked off, but not washed: Chop them grossly with a Chopping-knife; then put them into your boiled Water, and stir the Water, Raisins and Flowers well together, and so do twice a Day for 12 Days; then press out the Juice clear as long as you get any Liquor out; then put it in a Barrel fit for it, and stop it up two or three Days till it works, and in a few Days stop it up close, and let it stand two or 3 Months till 'tis clear, then bottle it.

Currant Wine.

Let the Fruit be gathered when thorough ripe, bruised and strained, then diluted with an equal Quantity of Water

Water boiled with refin'd Sugar, a Pound to each Gallon of Liquor, *i. e.* the Wine thus mixt with Water. Let the Water be first boiled with the Sugar, and having stood till 'tis cold, put in your Currant Juice; dissolve in the same Liquor, or in White-wine, half an Ounce of Isinglass for every four or five Gallons of your mixt Liquor. This being put in, it will raise a very thick Scum, and leave your Liquor indifferent clear; which being drawn out of the open Vessel, either by a Tap or Syphon into a close Cask, it will finish its working, and will become very clear in three Weeks or a Month, after which Time it may be bottled with a Lump of Loaf-sugar. This at the Time of bottling, and for some time after, will have a sweet-sour Taste; but having been bottled six or eight Weeks, it will be a delicious, rich Wine, as transparent as a Ruby, of a full Body; and by how much the longer it is kept in the Refrigeratory, by so much the Liquor will be the more vinous.

Fine Ebulum.

To a Hogshead of strong Ale, take a heaped Bushel of Elder-berries, and half a Pound of Juniper Berries beaten; put in all the Berries when you put in the Hops, and let them boil together till the Berries break in Pieces; then work it up as you do Ale: When it has done working, add to it half a Pound of Ginger, half an Ounce of Cloves, as much Mace, an Ounce of Nutmegs, and as much Cinnamon grossly beaten, half a Pound of Citron, as much Eringo Root, and likewise of candied Orange-peel; let the Sweetmeats be cut in Pieces very thin, and put with the Spice into a Bag, and hang it in the Vessel when you stop it up. So let it stand till 'tis fine, then bottle it up, and drink it with Lumps of double-refined Sugar in the Glass.

Gooseberry Wine.

Take to every four Pounds of Gooseberries a Pound and a Quarter of Sugar, and a Quart of fair Water; bruise the Berries, and steep them 24 Hours in the Water, stirring them often; then press the Liquor from them, and put your Sugar to your Liquor; then put it in a Vessel fit for it, and when it has done working, stop it up, and let it stand a Month; then rack it off into another Vessel, and let it stand five or six Weeks longer; then bottle it

out, putting a small Lump of Sugar into every Bottle ; cork your Bottles well, and at three Months End it will be fit to drink.

Pearl Gooseberry Wine.

Take as many as you please of the best Pearl Gooseberries, and bruise them, and let them stand all Night ; the next Morning press or squeeze them out, and let the Liquor stand to settle 7 or 8 Hours ; then pour off the clear from the settling, and Measure it as you put it into your Vessel, and to every 3 Pints of Liquor put a Pound of double-refined Sugar ; break your Sugar in small Lumps, and put it in the Vessel with a bit of Isinglass, and stop it up, and at 3 Months end Bottle it out, putting into every Bottle a Lump of double-refined Sugar ; which makes a fine Gooseberry-wine.

A very good Raspberry Wine.

To every Quart of Fruit you must pour, boiling hot, a Quart of Water ; cover it very close, and let it stand 24 Hours ; then strain it, and to 3 Quarts of Liquor put 2 Pounds of good Sugar ; stir it together, and spread a Toast with Yeast : Set it to work, and pour it off the Lees ; put it into your Vessel, and when it has quite done working, stop it up. If 'tis fine in six or seven Months, you may bottle it, and keep it a Year in Bottles.

Note, You must at first watch all Wines ; and if you find them fret, continue to fine them off the Lees every Day, for some Time, as fast as any settles.

English Champaigne, or the fine Currant Wine.

Put nine Pounds of *Lisbon* Sugar into three Gallons of Water ; boil the Water and Sugar half an Hour, scum it clean, then have one Gallon of Currants pickt, but not bruised ; pour the Liquor boiling hot over them, and when cold, work it with half a Pint of Balm two Days ; then pour it through a Flannel or Sieve, then put it into a Barrel fit for it, with half an Ounce of Isinglass well bruised ; when it has done working, stop it close for a Month, then bottle it, and in every Bottle put a very small Lump of double-refined Sugar. This is very good Wine, and has a fine Colour.

Birch Wine.

Take the Sap of Birch fresh drawn, boil it as long as any Scum rises; to every Gallon of Liquor put 2 Pounds of good Sugar; boil it half an Hour, and scum it very clean; when it is almost cold, set it with a little Yeast spread on a Toast; let it stand five or six Days in an open Vessel, stirring it often; then take such a Cask as the Liquor will be sure to fill, and fire a large Match dipt in Brimstone, and put it into the Cask, and stop in the Smoke, till the Match is extinguished; always keep it shaking, then shake out the Ashes, and as quick as possible; then pour in a Pint of Sack or Rhenish, which Taste you like best, for the Liquor retains it. Rinse the Cask well with this, and pour it out; pour in your Wine, and stop it close for six Months; then if it is perfectly fine, you may bottle it.

Frontiniac Wine.

Take 6 Gallons of Water and 12 Pounds of white Sugar, and 6 Pounds of Raisins of the Sun cut small; boil these together an Hour; then take of the Flowers of Elder, when they are falling and will shake off, the quantity of half a Peck; put them in the Liquor when 'tis almost cold, the next Day put in 6 Spoonfuls of Syrup of Lemons, and 4 Spoonfuls of Ale Yeast, and two Days after put it in a Vessel that is fit for it; and when it has stood two Months, bottle it off.

Raisin Wine.

Take 2 Gallons of spring Water, and let it boil half an Hour; then put into a Stean-pot 2 Pounds of Raisins stoned, 2 Pounds of Sugar, the Rind of 2 Lemons, the Juice of 4 Lemons; then pour the boiling Water on the Things in the Stean, and let it stand covered four or five Days; strain it out, and bottle it up. In 15 or 16 Days it will be fit to drink. 'Tis a very cool and pleasant Drink in hot Weather.

Lemon Wine.

Take 6 large Lemons, pare off the Rind and cut the Lemons, and squeeze out the Juice, and in the Juice steep the Rind, and put it to a Quart of Brandy, and let it

stand in an earthen Pot close stopp'd 3 Days, and then squeeze 6 more, and mix with two Quarts of Spring-water, and as much Sugar as will sweeten the whole, and boil the Water and Lemons and Sugar together, and let it stand till 'tis cool; then add a Quart of White-wine and the other Lemon and Brandy, and mix them together, and run it through a Flannel Bag into some Vessel. Let it stand three Months, and bottle it off. Cork your Bottles very well, and keep it cool; it will be fit to drink in a Month or six Weeks.

Damascen Wine.

To every Gallon of Water put 2 Pounds and a half of Sugar, which you must boil and scum three Quarters of an Hour; and to every Gallon put 5 Pints of Damascens ston'd; let them boil till 'tis of a fine Colour, then strain it thro' a fine Sieve; work it in an open Vessel three or four Days, then pour it off the Lees, and let it work in that Vessel as long as it will; then stop it up for six or eight Months, when, if fine, you may bottle it. Keep it a Year or two in Bottles.

Clary Wine.

Put 24 Pounds of *Malaga* Raisins, pickt and chopt very small, into a Tub with 24 Quarts of Water; let them steep 10 or 11 Days, stirring it twice every Day; you must keep it close covered all the while; then strain it off, and put it into a Vessel, and about half a Peck of the Tops of Clary when it is in Blossom; stop it close for 6 Weeks, and then bottle it off; in two or three Months 'tis fit to drink. 'Tis apt to have a great Settlement at Bottom, therefore 'tis best to draw it off by Plugs, or tap it pretty high.

Cowslip Wine.

To every Gallon of Water put 2 Pounds of Sugar; let it boil for an Hour, then set it by to cool; make a good brown Toast, and spread it well on both sides with Yeast; but before you put it in, put in an Ounce and half of Syrup of Citron to each Gallon of Liquor, and beat it well in; then put in the Toast while it is of a proper Warmth for working, and let it work, which it will do for two Days; during which time put in your Cowslip Flowers, a little bruised, but not much stamped;
a Peck

a Peck to each Gallon, and 2 Lemons sliced with the Rinds to each Gallon; add a Pint of White or Rhenish-wine to each Gallon, and let it stand two Days, then tun it up in a sweet Cask. *Marygold Wine* is made the same way.

Plum Wine.

Pick, shred and rub 20 Pounds of *Malaga* Raisins, and put them into a Tub; then boil 4 Gallons of fair Water for an Hour, and let it stand till 'tis blood-warm; then put it to your Raisins; let it stand 9 or 10 Days, stirring it once or twice a Day, strain out your Liquor, and mix with it 2 Quarts of Damson Juice; put it in a Vessel, and when it has done working stop it close; and at 4 or 5 Months bottle it off.

Cherry Wine.

Pick off the Stalks, and stone your Cherries; press out the Juice, and to each Gallon put 2 Pounds of Sugar; put it in a Cask, set it a working, and when it has done, stop it up for two Months, then bottle it off, putting in a little Sugar; and after it has stood six Weeks, it will be fit for Use. The only Cherries for Wine are Great Bearers, Murrey Cherries, Morello's, Black Flanders, or the John Treduskin Cherries.

Black-cherry Wine.

Boil six Gallons of Spring-water one Hour; then bruise 24 Pounds of Black-cherries, but don't break the Stones; pour the Water boiling-hot on the Cherries, stir the Cherries well in the Water, and let it stand 24 Hours; then strain it off, and to every Gallon put near two Pounds of Sugar; mix it well with the Liquor, and let it stand one Day longer; then pour it off clear into the Vessel, and stop it close: Let it be very fine before you draw it off into Bottles.

Elder Wine.

Rub and shred small 25 Pounds of *Malaga* Raisins; then take 5 Gallons of fair Water, boil it an Hour, and let it stand till 'tis blood-warm, then put it in an earthen Crock or Tub with your Raisins; let them steep 10 Days, stirring them once or twice a Day, then pass the Liquor through a Hair Sieve; and have in Readiness 5

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Pints of the Juice of Elder-berries drawn off as you do for Jelly of Currants; then mix it cold with the Liquor, and stir it well together, and put it in a Vessel, and let it stand in a warm Place, and when it has done working stop it close. About Candlemas bottle it off.

Sage Wine.

Boil 26 Quarts of Spring-water a quarter of an Hour, and when 'tis blood-warm, put 25 Pounds of *Malaga* Raisins pick'd, rubb'd, and shred into it, with almost half a Bushel of red Sage shred, and a Porringer of Ale-yeast; stir all well together, and let it stand in a Tub cover'd warm six or seven Days, stirring it once a Day; then strain it out, and put it in a Runlet. Let it work three or four Days, stop it up; when it has stood six or seven Days, put in a Quart or two of *Malaga* Sack, and when 'tis fine, bottle it.

Orange Wine with Raisins.

Chop small, after they are clean pick'd, 30 Pounds of new *Malaga* Raisins; then get 20 large *Seville* Oranges, and pare 10 of them as thin as if you were to preserve them. Boil about 8 Gallons of soft Water, till about a third part be consum'd; let it cool a little, and then put 5 Gallons of it upon your Raisins and Orange-peel; stir it well together, cover it up, and when 'tis cold let it stand 5 Days, stirring it once or twice a Day; then pass it through a Hair Sieve, and press it as dry as you can, and put it in a Vessel fit for it, and put to it the Rinds of the other ten Oranges, cut as thin as the first; then make a Syrup of the Juice of 20 Oranges, with a Pound of white Sugar. It must be made the Day before you tun it up; stir it well together, and stop it close; let it stand two Months to clear, then bottle it up; it will keep three Years, and is better for keeping.

Quince Wine.

Clean the Quinces with a coarse Cloth, then grate them on large Graters; then squeeze them through a Linnen Strainer, to clear it from the gross Thickness; then squeeze it through a Flannel Strainer, to clear it from all the Thick that remains: To every Gallon of this Liquor put 2 Pounds of single-refin'd Loaf-sugar; let it dissolve, and

and pour it off several Times, as it settles to the Bottom; do this a Night and a Day. When 'tis fine, put it into your Vessel, but don't stop it down for a Week, nor bottle it in six Months; then you may, if 'tis perfectly fine; if not, draw it into another Vessel, and stop it up again.

Barley Wine.

Boil half a Pound of *French Barley* in 3 Waters, saving 3 Pints of the last Water, and mix it with a Quart of White-wine, half a Pint of Borage-water, as much Clary-water, and a little red Rose-water, the Juice of 5 or 6 Lemons, three quarters of a Pound of fine Sugar, the thin yellow Rind of a Lemon; brew all these quick together, run it through a Strainer, and bottle it up; 'tis pleasant in hot Weather, and very good in Fevers.

To clear Wine.

Take half a Pound of Hartshorn, and dissolve it in Cyder, if it be for Cyder, or Rhenish-wine for any Liquor. This is enough for a Hogshead.

To recover Wine that is turn'd sharp.

Rack off your Wine into another Vessel, and to 10 Gallons put the following Powder: Take Oyster Shells, scrape and wash off the brown dirty Outside of the Shell, then dry them in an Oven till they will powder; a Pound of this Powder to every nine or ten Gallons of your Wine; stir it well together, and stop it up, and let it stand to settle two or three Days, or till 'tis fine; as soon as 'tis fine, bottle it off, and cork it well.

The Lisbon way of fining down Wine.

Take the Whites of ten Eggs and a small handful of Salt; beat it together to a Froth, and mix it well with something more than a Quart of the Wine you want to fine, then pour it into a Vessel of 20 Gallons, and in a few Days it will be fine and clear; if you have a smaller quantity of Wine to fine, use Salt and Eggs in proportion.



THE Complete Family-Piece.

CHAP. VI.

*Containing good and useful Instructions for
Brewing fine, strong, good, wholesome, and
palatable Drinks, as Beers, Ales, &c. in
small Quantities, and at easy Rates, for
the Use of all private Families.*

TH O' most People are fond of Home-brewed Beer, they are discouraged from attempting to brew, either for want of Skill or Convenience; but those that can fix a Copper, which will hold a Barrel (36 Gallons) and have as much room as will admit of the standing of Vessels to mellow, cool, and work their Liquors, will greatly find their Account in Brewing for their Families, which they may do with little Difficulty, if they will but observe the following Directions.

Malt is chosen by its sweet Smell, mellow Taste, full of Flower, round Body, and thin Skin. There are two Sorts in general Use, the Pale, and the Brown; the former is most used in Gentlemen's Houses and private Families; the latter in publick Brew-houses, as seeming to go further, and makes the Liquor higher colour'd: Others again mix one third Brown with two thirds Pale; but this depends

depends upon the liking of the Drinkers. A Person on a Journey finds an Alteration in the Relish of Beer, in almost every Town he comes at, which is chiefly occasioned by the different Fewel with which the Malt is dried: Smoak or Sulphur will affect the Malt, and the Beer will unavoidably taste of it. The sweetest Malt is that which is dry'd with Coak or Cynders; and as that is practised about *London*, where they have *Thames* and *New River* Water, what should hinder their having as good Malt Liquor there as in any part of *England*?

Hops, the most wholesome pleasant Bitter and Preservative of Beer, are chosen by their bright green Colour, sweet Smell, and Clamminess, when rubb'd between your Hands.

Water out of Rivers or Rivulets is the best, except they are increased by the melting of Snow, or Land Water from Clay or plowed Lands. Snow Water will take near one fifth part more of Malt to make the Beer of its usual Goodness. If your Situation will not admit of River Water, a Pond that has a good Bottom (not over muddy) and is fed by a Spring, will do, for the Sun will soften and rarify it. I have known very hard Water drawn from a deep Well into a wide Cistern or Reservoir, where the Air and Sun have reached it, and in two or three Days it has been brewed with Success by a little Addition of Malt. *Rain* Water comes next to River for brewing, provided you save it clean. In short no Water that is soft and clear, and will raise a Lather with Soap, can be disliked for Brewing.

Brewing Vessels, tho' yours may not be in Shape such as are in a regular Brew-house, yet (from their Use) I shall call them by their proper Names, to be the easier understood. The Copper we have agreed to hold 36 Gallons, then your Mesh Tun must be (at least) big enough to contain 6 Bushels of Malt (*Winchester* Measure) and the Copper of Liquor, and room for meshing (stirring) it; your other Vessels, (*viz.*) Underback, Coolers, and working Tuns, may be rather fitted to the Conveniency of the Room, than to a particular Size, for if one Vessel be not sufficient to hold your Liquor, you may take a second

cond (by way of Shift.) The Day before you intend to brew, you should boil a Copper of *Liquor*, (Water being an an improper Term in a Brew-house) and scald all your Vessels well; a little Malt Dust or Bran thrown into each, will contribute towards sweetening and stopping them if leaky; but if they happen to have any ill Smell, or are (what we call) Fox'd, the *Receipts* in *Page 283*, will direct you how to cure it. Your next Care must be,

In Grinding your Malt, that the Mill be clean from Dust, Cobwebs, &c. and set so as to crush every Grain without grinding it to Powder, for you had better have some small Grains slip through untouch'd, than have the whole be ground too small, which will cause it to cake together so as you cannot get the Goodness out.

Mesling or taking your Liquors. Having your Vessels in order, and your Malt and Hops ready, you must determine what Sorts of Liquor, and what Quantity, you are to make; and as taking your Liquors is the most critical part of Brewing, I shall take the more Pains to make you understand it. Whether you make two, three, or only one Sort of Beer, you must always mesh three times to get out the Goodness of the Malt; but the Difference is when you brew Strong Beer, or Ale, besides small Beer, you take such a Quantity of your first Wort, and hop it according to the time you intend to keep it, and boil and work it in a separate Vessel. But when you make only one Sort, the whole three Worts must be mixed together to make them of an equal Strength. But to make it more plain: Suppose you take six Bushels of Malt, and two Pounds of Hops, and would make of it one Barrel of Strong, and two Barrels of Small Beer. Heat your first Copper of Liquor for Mesling, and strew over it a double Handful of Bran or Malt; by which you will see when it begins to boil, for it will break and curl, and then it is fit to be let off into the Mesh-Tun, where it must remain till the Steam is spent, and you can see your Face in it before you put in your Malt; and then you begin to mesh, stirring it all the while you are putting in the Malt: But keep out about half a Bushel dry, which you are to strew over the rest, when you have done stirring it, which will be as soon as you have well mixed it with the Liquor, and prevented it from clodding. After the dry
Malt

Malt is laid on, cover your Mesh-Tun with the Malt-Sacks or Cloths, to prevent losing any Spirit of the Malt, and let it so remain for two Hours. Mean while have another Copper of Liquor hot; and at two Hours end begin to let off your first Wort into the Under-back. Receive a Pail-full of the first Running, and throw it again upon the Malt. You will find that the Malt has suck'd up half of your first Copper of Liquor, and therefore to make up your Quantity of Wort for the Strong Beer, you must gradually lade out of the second Copper, and strew Bowl after Bowl over the Malt, giving it time to soak through, and keeping it running, by an easy Stream, till you perceive you have about forty Gallons; which, in boiling and working, will be reduced to thirty-six. If you throw into the Under-back (whilst you are letting off) about half a Pound of Hops, it will preserve it from foxing, or growing sour or ropy. Your first Wort being all run off, you fasten the Tap of the Mesh-Tun; and take the Copper of hot Liquor for your second Meshing, stirring up the Malt as you did at first, and then cover it close for two Hours more. Mean while you fill your Copper with the first Wort, and boil it with the Remainder of the two Pounds of Hops, (or what Quantity you like) for an Hour and half, and then lade it off into the Coolers. Contrive to receive the Hops in a Sieve, Basket, or thin woollen Bag that is sweet and clean; then immediately fill your Copper with cold Liquor, renew your Fire under it, and begin to let off your second Wort, and throw a Handful of Hops into the Under-back, for the same Reason as before: You will want to lade a few Bowls-full of Liquor over the Malt to make up the Copper full of the second Wort; and when you have enough, fasten the Tap, and run a third time after the same manner, and cover it close for another two Hours: And then charge your Copper with the second Wort, boiling it for an Hour with the same Hops. By this time you may shift your first Wort out of the Coolers into a Working-Tun, to make room for the second Wort to come into the Coolers; and then your Copper being empty, you may heat as much Liquor as will serve you to lade over the Malt; or (by this time) rather Grains, to make up your third and last Copper of Wort, which must be boiled with the same Hops over again; and then your Coolers discharged

discharged of your second Wort, to make room for the third; and when they are both of a proper Coolness, they may be put together before you set them a working, unless you have a mind to keep and work them separate, and call the second Wort Ale. From hence you must needs have an Idea of the manner of taking your Liquors. But before I leave this Head, I shall add, that if you have a mind to extract almost all the Goodness of the Malt in the first Wort, by way of making *October Beer*, you must begin to let off soon after you have mesh'd, (by a small Stream) and throw it upon the Malt again, Pail after Pail, for an Hour, stirring it frequently in the mean time, and then let it all run off, and put it all over again, and let off by a very small Stream. But when you have your Quantity for Strong Beer, you proceed in your second Meshing in the same manner as before.

During the Time of shifting your Liquors out of the Copper, 'tis of consequence to take care to preserve it from receiving Damage by burning: You should always contrive to have the Fire low, or else to damp it at the time of emptying, and be very expeditious to put in fresh Liquor.

Working your Liquors is next to be considered, after it is brought to a proper Coolness; but in this, Regard must be had to the Weather. Liquor naturally grows warm in working, therefore in mild Weather it should be cold before it be set on, but a little warm in cold Weather. The manner of doing it, is to put some good sweet Yeast into a Hand-bowl or Piggin, with a little warm Wort; then put the Hand-bowl to swim upon the Wort in the Working-Tun, and in a little while it will work out, and leisurely mixt with the Wort; and when you find the Yeast has gotten hold of the Wort, you must look after it frequently; and if you perceive it begins to heat and ferment too fast, lade some of it out into another Tub; and when you find it grown cold, you may put it back again; or if you reserved some of the raw Wort, you may check it leisurely by stirring it in with a Hand-bowl. The cooler you work your Liquor the better, provided it does but work well, for it will keep the longer.

But if you happen to check it too much, you may forward its working, by filling a Gallon Stone-bottle with
boiling

boiling Water; cork it close, and put the Bottle into the Working-Tun; an Ounce or two of powder'd Ginger will have the same Effect. There are Variety of Methods in managing Liquors whilst they are working. In the *North* they beat in the Yeast of Strong Beer and Ale once in two or three Hours, for two or three Days together. This they reckon makes the Drink more heady, but withal hardens it so as to be drinkable in a few Days; the last Day of beating it in, (stirring the Yeast and Beer together) the Yeast, as it rises, will thicken, and then they take off part of the Yeast, and beat in the rest, which they repeat as often as it rises thick; and when it has near done working, they tun it up so as it may but just work out of the Barrel. Others again do not beat it in at all, but let their strongest Drink work about two Days, or till they see the Ferment is over, and then they take off the Top-yeast, and either, by a Tap near the bottom, let it off fine, or else lade it out gently, to leave the Sediment and Yeast at the bottom. This way is proper for Liquor that is to be drank soon; but if it be to keep, it will want the Sediment to feed on, and may probably grow stale, unless you make artificial Lees. This you may make of a Quart of Brandy, and as much Flour of Wheat or Beans as will make it into Dough. Put them in Lumps into the Bung-hole, as soon as it has done working; or else take a Pound of the Powder of Oyster-shells, or of fat Chalk, and mix it with a Pound of Treacle or Honey, and put it in soon after it has done working.

It would add to the Goodness as well as fining your Malt-liquor, if you took two Quarts of Wheat or Beans, and made them very dry and crisp in an Oven or before the Fire, and boiled them in your first Copper of Wort. They would strain off with your Hops, and might be put with them into the second Copper. 'Tis most desirable to have Beer fine of itself, and which it seldom fails to do in due time, if rightly brewed and worked: But as Disappointments sometimes happen, 'twill be necessary to know what to do in such Cases.

Ivory Shavings boiled in your Wort, or Hartshorn Shavings put into your Cask just before you bung it down, will do much towards fining and keeping your Liquor from growing stale.

Stormy Weather, but especially Thunder, will greatly affect your Beer, and often ferments it, tho' brewed six Months before. Iron Hoops, or Iron laid upon the Vessels, are supposed to have a preserving Influence from Thunder. In such Weather you should examine your Cellar, and draw your Vent-pegs; and where you perceive it upon the Fret, draw out the Bung, and let it remain some Days till you are sure it is quiet. 'Tis a Fault to be too hasty in bunging up Liquor: It had better be a Week too long out, than stopt an Hour too soon. Were it not for preserving the Colour of your Liquor, some Cherry-brandy thrown into the Bung-hole would stop it from Fretting.

If your Strong Beer grows flat, you may quicken it by drawing off one Gallon out of every ten Gallons, and boil it with as many Pounds of Honey as you boil Gallons; and when it is cold, put it to the rest, and stop it close.

A Spoonful of the Juice of the Herb Horehound strained to a Pitcher of Stale Beer, and cover it close for 2 Hours, will make it drink like new.

Or if you would bottle Beer that is stale and flat, you should contrive to do it at a time when you have Liquor working in your Tun, and leave room in every Bottle to hold the Quantity of a Coffee-Cup, and fill them up with new Drink out of the Tun, and cork them, and in three Days it will be very brisk, and drink pleasant; but you must not propose to keep it long, for it will burst the Bottles.

Ifinglass is the most common Thing made use of in fining all Sorts of Liquors; they first beat it well with a Hammer or Mallet, and lay it in a Pail, and then draw off about two Gallons of the Liquor to be fined upon it, and let it soak two or three Days; and when it is soft enough to mix with the Liquor, they take a Whisk, and stir it about till it is all of a Ferment and white Froth; and they frequently add the Whites and Shells of a Dozen Eggs, which they beat in with it, and put all together into the Cask: Then with a clean Mopstick, or some such thing, stir the whole together; and then lay a Cloth or Piece of Paper over the Bung-hole, till the Ferment is over, and then bung it up close, and in a few Days it will fall fine.

But if you want to fine only a small Quantity of Liquor, take half an Ounce of unslack'd Lime, and put it into a Pint of Water, and stir them well together, and let it stand three or four Hours, or till the Lime settle to the bottom ; then pour off the Water clear, and throw away the Sediment ; then take half an Ounce of Isinglass cut small, and boil it in the Lime-water till it dissolves ; then let it cool, and pour it into your Vessel, &c.

Of cleaning and sweetening Cask and Brewing Vessels.

If a Cask, after the Beer is drank out, be well stop't to keep out Air, and the Lees remaining in it till you want to use it again, you will need only to scald it well, and take care of the Hoops before you fill it ; but if Air gets into an empty Cask that is not clean, it will contract a Smell, and spoil the next Liquor that it contains, in spite of Scalding. A Handful of bruised Pepper boil'd in the Water you scald with, will take out a little musty Smell : But the surest Way is to take out the Head of the Cask, and let the Cooper shave and burn it a little, and then scald it for Use ; but if you cannot conveniently have a Cooper to the Cask, get some Stone Lime, and put about three Pounds into a Barrel, (and proportionally to bigger or lesser Vessels) and put to it about six Gallons of cold Water, and bung it up and shake it about for some time, and afterwards scald it well ; or, for want of Lime, take a Linnen Rag, and dip it in melted Brimstone, and fasten one End to the Bung, and light the other, and let it hang in the Cask. You must give it a little Air, else it will not burn ; but keep in as much of the Sulphur as you can. Scald it afterwards, and you will find no ill Smell.

If you have new Casks, before you fill them, dig Places in the Earth, and lay them half their Depth, with their Bung-holes downward, for a Week ; and after well scalding them, you may venture to fill them.

If your Brewing-Vessels are tinged with any ill Smell, take unslack'd Lime and Water, and with an old Broom scrub the Vessels whilst the Water is hissing with the Lime ; and afterwards take all this Lime and Water away, and put fresh Water into the Vessels, and throw some Bay or Common Salt into each, and let it stand a Day or two ; and when you come to brew, scald your Vessels, throw into them

them a little Malt-Dust or Bran; this will finish their Sweetening, and stop them from Leeking.

But since you see there is so much Trouble in getting Vessels sweet after they have been neglected, you will be induced to endeavour to keep them in order; which you may do by making all thorough clean after Brewing, and once a Month to fill your Vessels with fair Water, and let it off again in two or three Days. Cleanliness greatly contributes to your Liquors tasting well; for tho' I admit, that in Working it will purge itself much, yet the Relish of a faulty Vessel will still be retain'd.

Avoid as much as possible Brewing in hot Weather; but if you are necessitated to brew, make no more than for present drinking, for it will not keep.

The Season for brewing Keeping-beer, is certainly best before *Christmas*, for then your Malt is in Perfection, not having had Time to contract either a musty Smell, Dust, or Weebles, (an Insect that eats out the Heart of the Malt) and the Waters are hardly mixed with Snow Broth, which I have before observed, is not proper for Brewing; and then four Pounds of Hops will do as much good as five Pounds in the Spring of the Year; for you must increase in the Quantity of Hops as you draw towards Summer. But, in short, chuse moderate Weather as much as you can for Brewing; and if you have a kindly Cellar besides to keep your Liquor in, that will not be much affected by Extremity of Cold or Heat, you may reasonably expect great Satisfaction in brewing your own Liquor.

To brew Strong Beer.

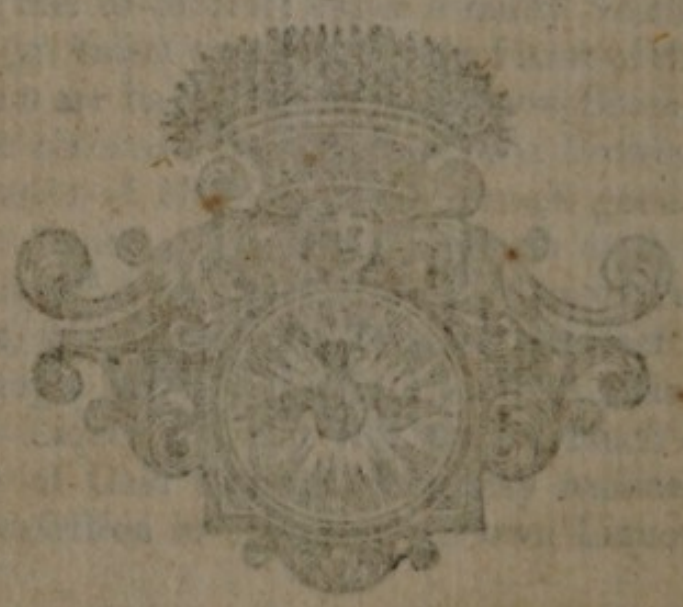
To a Barrel of Beer take two Bushels of Malt, and half a Bushel of Wheat just crack'd in the Mill, and some of the Flour sifted out of it; when your Water is scalding-hot, put it in your Meshing-Fat; there let it stand till you can see your Face in it; then put your Malt upon it; then put your Wheat upon that, and do not stir it; let it stand two Hours and a half; then let it run into a Tub that has two Pounds of Hops in it, and a Handful of Rosemary Flowers; and when it is all run, put it into your Copper, and boil it two Hours; then strain it off, setting it a cooling very thin, and set it a working very cool; clear it very well before you put it a working; put
a little

a little Yeast to it; when the Yeast begins to fall, put it into your Vessel; and when it has done working in the Vessel, put in a Pint of whole Wheat and 6 Eggs; then stop it up: Let it stand a Year, and then bottle it. Then mesh again: Stir the Malt very well in, and let it stand two Hours, and let that run, and mesh again, and stir it as before; be sure you cover your Meshing-Fat very well; mix the first and second Running together, and it will make good Household Beer.



P A R T

a little Year to it; when the Year begins to fall, put it
 into your Vessel; and when it has done working in the
 Vessel, put in a pint of whole Wheat and 6 Eggs; then
 stop it up; let it stand a Year, and then bottle it. Then
 drink again: Stir the Ale very well up, and let it stand
 two Hours, and let that run, and drink again, and let it
 as before; let it cover your Mashing for very well;
 mix the first and second Running together, and it will
 make good Household Beer.



PART
 The second Part of the History of the
 City of London, from the Year 1666 to 1714.
 By John Stow, Esq.



PART II.

THE COUNTRY GENTLEMAN'S BEST GUIDE.

CHAP. I.
Containing Instructions to be observed in HUNTING, SETTING, and SHOOTING; with an Account of the several Kinds of DOGS necessary for those Diversions, and RECEIPTS for the Cure of all common Distempers to which they are liable; as also RECEIPTS for the cleaning and preserving of Boots, Fire-Arms, &c.

Of hunting the Hart or Stag.



FOR the Hunting the Hart or Stag, I shall not descend to every Particular, because 'tis an Exercise that requires both your Wit, Patience, and Policy, with relation to the Variations of the Ground, Situations, Woods, Rivers, and a hundred more Accidents that may happen; this Chace seldom or never being after one and the same Manner, but differing according to the Weather,

ther, the Condition of the Dogs, and the Strength of the *Hart*, with many other Considerations that require your utmost Skill; and without which you may chance to lose the *Hart* by Default, which is a great Disgrace. The Huntsman should therefore be wise and bold, good at both Fore and After-Game; neither ought he to be discouraged at every little Inconveniency: For being put off from his Chace through any Accident of violent Storm, the Night's Approach, or the like, he ought to take notice of the last View or Slot, and go to it again the next Morning with the Draught or Blood-hounds, and not fear Success; for 'tis the Nature of the *Hart*, when he is close pursued, and almost spent, to make forth on Head, and to descend at the first Soil, to cool and refresh himself; where he will continue (if not pursued) till his Limbs become stiff, and almost disabled from running, and therefore betakes himself to the next Shelter he meets with, and consequently becomes an easy Chace the next Morning, if the Huntsman is careful to undertake his Business. I shall only give you a few general Directions relating to the Blood-hound, the Season for hunting the *Hart* or *Stag*, a Description of him, &c. And first of the *Blood-hound*.

The *Blood-hounds* (which are the Dogs adapted by Nature for this Sort of Hunting) are of all Colours; but for the most part of a black Brown, and reddish in several Places, especially on their Breasts and Cheeks. They have long and thin Ears, and differ from other Dogs in their Cry and Barking. They will never forsake their Game when once they are in pursuit of it, till they have kill'd it, or tired it; nor will they change it for any other fresh Game that they should meet with. These Hounds have that Property, that if it should happen that the *Hart*, by any Accident, should be wounded or dead, they will find him out by the Sprinkling of the Blood here and there upon the Ground.

The best Season for hunting the *Hart* or *Stag* is from a little after *Midsummer-Day* to *Holy-wood Day*.

This Creature, of all other Deer, hath the most Ingenuity, and yet is the most fearful; and by his Windings, Turnings, and Subtilties, often puts a Foil upon the Dogs; for in his Chace (which often proves long) neither Hedge, Ditch, nor River doth stay him.

There

There are several Sorts of *Harts* or *Stags*, viz. the *Brown*, *Red*, and *Fallow*; and of every one of these Coats there proceeds two Sorts of *Harts*; the one great, and the other small.

Of *brown Harts*, some are great, long, and hairy, bearing a high Head of a reddish Colour, which is fair and well beamed. This Sort will hold a good Chace, being swifter of Foot, and longer of Breath than those of a shorter Stature, which are well set, are fatter, and esteemed better Venison, chusing young Springs and Coppices, rather than Woods. They are very subtle, especially when in their Grease, Nature teaching them to be then more cautious, as being sensible they cannot hold out a long Chace.

Those that are of a lively *red Fallow* have a black List down the Ridge of their Backs, their Legs of the same Colour, are strong, and have fair and high Heads, which are well furnished and beamed.

The *Fallow Hart* or *Stag* doth bear his Head high, is of a whitish Colour, has small Beams, with long, slender, and ill-grown Antlers, and hath neither Courage nor Force.

The *Harts* or *Stags* of a lively *Red* are commonly young ones, and they generally stand long, maintaining a long Chace.

When you intend to find out the Harbour or Layer of a *Hart*, you must rise early in the Morning, and be sure not to go with the Wind, for the *Hart* is very quick of Scent, and will make away upon the least Fault. You must be provided with a *Blood-hound*, which must be led in a Liam; and for the quickening his Scent, 'tis proper to rub his Nose with Vinegar.

In *Harbouring* the *Hart*, the Huntsman or Harbinger must, when he perceives 'tis Time to beat, put his Hound before him, and beat the Outside of the Springs or Thickets; and if he finds the *Slot* of a *Hart* or *Deer*, let him see if the Slot be fresh or not; and he may also know by the Drawing of his Hound, (although sometimes one may be deceived by him, when the Mist or Dew be great, which taketh off the Scent: But if the Hound stick well upon the Scent, then let him hold him short for fear lest he *lapist*, that is open) for in the Morning a Hound will draw better when he is held short, than

if he were let at the Length of the Liam ; and let him draw till he comes to the Covert where he is, and if possible *harbour* him, marking all the Signs, as the Slot, Entries, and the like, to know what Manner of Deer he is.

Then let him plash or bruise down some small Twigs, some above, and some below ; and whilst his Hound is hot in the Pursuit, let him beat the Outsides, and mark his Ringwalks twice or thrice about the Wood ; one while by the great and open ways, that he may help himself by his Eye ; another while through the Covert, for fear lest the Hound should over-shoot him ; for he will have better Scent in the Covert than in the Highway. And if he finds that the Deer be not gone out of the Ringwalk, or that he hath drawn amiss, then let him go to his Marks which he hath plashed or bruised, and draw Counter until he may take up the Fewmet, as well made in the Evening Relief, as in the Morning ; and let the Place where he hath fed be marked.

If the Huntsman find out two or three Places where he hath entred, and as many where he hath come out ; in this Case the freshest Entry must be taken Notice of, for a *Hart* does often-times go in and out of his *Harbour* in the Night, especially if he be an old crafty Deer ; and will use great Subtilties, beating one Place to and fro divers Times. In this Case the Huntsman must take his Compass and Ringwalk the greater about the Covert, thereby to encompass all his Entries and Goings-out, and suffer his Hound to draw almost to the *Hart's Lyre* or Harbour ; and being near it, then draw with more Care, checking your Hound, lest he spends when he comes so near as to have him in the Wind ; and having discovered that you ought to draw him, retire some Distance back ; and if you perceive him not disturbed, make your second Round a little nearer, which will secure him in his *Harbour* ; so having broken a Bough, or plashed some Twigs, as aforesaid, for your Directions, leave him till next Morning, when you intend your Chace.

When his Harbour or Resting-Place is found, and that you have lodg'd him, all Things ought to be prepared for the Hunting him the next Morning. He retires always to one and the same Place, unless he be greatly disturbed in the mean time.

The Horsemen, Huntsmen, and Hounds being all ready prepared in the Field by Day-break, having their Harbinger, Blood-hound or Draught-hound in Readiness, they begin the Chace.

In the unharbouring and chacing the *Hart* or *Stag*, the Huntsmen must disperse themselves about the Sides of the Wood, to espy if it be a Deer; and when he breaks Covert, to give Notice thereof to the Company by blowing a Racheat; and if the Hounds should pursue some rascally Deer, you must stop them by Words of Correction, or the like. Your Hounds should not all be uncoupled until the *Hart* is unharbour'd, and then cast off the staunch Hounds first; which having undertaken the Chace, cast off the rest. The Hounds being in Full-cry, the Huntsman should second and encourage them with Voice and Horn, to the end the whole Field may know where the Game goeth.

As soon as you can get sight of the Deer, you must observe if it be the same that was unharboured; for if it be a fresh one, you must rate the Hounds back, and bring them to the Default. The Huntsman ought all along to second and encourage the Hounds, and to keep them to hunt close, assisting them at every Default, when they have either lost the Slot, or follow not the right. You must also be very careful to watch his Windings and Doublings; for when he finds himself closely pursued, he will use many Shifts and Endeavours to preserve himself; and being put to his last Extremity, it is almost incredible to believe what strange Contrivances he will use to shun the Fury of his pursuing Enemies; for sometimes he will hide himself close to the Earth, permitting the Dogs to come up to him, whilst in the mean time he puts his Feet close under his Belly, and draws his Breath close by the fresh Earth; Nature having taught him to know, that the Scent of his Feet and his Breath are the chief Discoverers of his Doublings and Changes. Sometimes when he is close hunted, he will run from Covert to Covert, to find out some others, to put himself in their Company. If he finds himself not safe, he will directly return by his first Path to break his first Traces, and then break out into some Highway. Sometimes he will take the Water, covering himself all under it, excepting his Nose; sometimes swim down the Stream, and sometimes cross the

River. When he is quite spent, one of the last Succours is to take the Water; and when he once descends, he swims with the Stream, in order to leave no Scent behind him. In this Case the Huntsman must have an Eye to the Blemishes where he first took Soil; for 'tis easy to discover by the breaking the Water, Grass, and Weeds, which way he makes head. Sometimes he will not only descend, but continue in the Water, hiding himself all except the Tip of his Nose, and perhaps at such a Place where you are not willing to hazard your Dogs. In such a Case, you must endeavour to throw a Rope over his Horns to noose him; but you must be very careful of yourself in the Attempt. Nor is there less Skill required at the last, when he is spent, and the Dogs are at Bay on Land, for then he endangers both Horse and Man; therefore go wisely to work, for the chief Glory in a Victory is to escape without Loss or Hurt.

He that gives the fatal Blow, ought to sound a Racheat, to assemble together the rest of the Company, as also the Dogs. When the Huntsmen come in to the Death of the *Hart*, they should cry, *Ware Haunch*, that the Hounds may not break in to the Deer; which being secured, the next Business is to cut his Throat, and to reward the young Hounds with the Blood, and to make them in love with a Deer, and learn them to keep at the Throat. Then sound the *Mort* or *Morts*.

Of BUCK Hunting.

The great Skill in hunting the *Buck*, is to keep the Hounds from hunting Counter or Change, in regard of the Number of Fallow Deer, which are usually in the same Ground; nor is there required that Skill in lodging a Buck, as there is in harbouring a Stag; neither need you draw so much after a *Buck*; but you may judge by the View, and observe what Grove or Coppice he enters; for he will not wander up and down as the *Hart*, nor change his Layer so often, neither use so many Crossings, Doublings, Shifts, and Devices; nor doth he flee so far before the Hounds, and avoideth the Highways and open
Plains

Plains as much as he can ; he is not so crafty and strong to beat a River, or to stay so long at Soil ; neither are they so free to take great Rivers ; but being close hunted, they flee into such strong Coverts as they are accustomed unto ; and it hath been observed, that some *Bucks* that have leaped over a Park Pale, after a Ring or two, have return'd again of themselves, chusing rather to die where they are acquainted, than in a strange Place.

The same Dogs are used in *Buck*-hunting, as those which hunt the Hart or Stag.

In Forests and Chaces, as they lie at Layer, so they are hunted.

The Sport is not so good in Parks where they are inclosed by reason of the greater Change and Foil, unless they break out, and run the Country, which they seldom do. Deer that lie out, though near the Park, generally make better Chaces than Forest Deer.

As to the Manner of hunting them, the Company usually goes out very early, for the Benefit of the Morning ; sometimes they have a Deer ready lodged ; if not, the Coverts are drawn until one is rouzed ; or sometimes a Deer is pitched upon, and forced from the Herd in the Park ; then more Hounds are laid on to run the Chace ; if you come to be at Fault, the old staunch Hounds only are to be rely'd on until you recover him again ; if he be sunk, and the Hounds thrust him up, 'tis call'd an *Imprime*, and the Company all sound a *Racheat*. When he is run down, every one strives to get in, to prevent his being torn with the Hounds. Fallow Deer seldom or never stand at Bay. He that first gets in cries *Hoo-up*, to give Notice that he is down, and blows a Death. When the Company are all come in, they paunch him, and reward the Hounds ; and generally the chief Person amongst them *Takes Say* ; that is, cuts his Belly open to see how fat it is. This done, every one hath a Chop at his Neck ; and the Head being cut off, is shewed to the Hounds, to encourage them to run only at the Male Deer, which they see by the Horns ; and also to teach them to bite at the Head. Then the Company all standing in a Ring, one blows a single Death ; which done, all blow a *double Racheat*, and so conclude the Chace with a general Hollow of *Hoo-up*.

Of Hunting the Fox.

Fox Hunting is in no small Esteem among the Gentlemen of this Kingdom ; and of late Years the Knowledge of this Diversion is arrived to a greater Perfection than ever, being now become a very healthful Recreation to such as delight therein, as well as beneficial to the common People.

The Hounds or Beagles generally made use of for hunting the *Fox*, are such as have good Mettle, are stout and well-quarter'd. But they should differ according to the Country where they are hunted ; for those proper for the open Champain Countries, are the *Northern* Hounds, which are fleet of Foot, and being thin-skin'd, are not so proper for thick Coverts and bushy Enclosures, as the *Southern* Hounds, which are thick-skin'd and slow-footed, are not so good for long Chaces, which the Champain Countries afford. Also the *Northern Hound*, and the *Southern Beagle*, make a good Strain for this Sport.

The Months of *November*, *December*, *January*, *February*, and *March*, are reckoned the best Season for hunting the *Fox* ; for before it is disadvantageous to the Scent, and the two first Months are the best, the Leaves then being rotten upon the Ground, which before hinder the Scent ; also the Hounds are best seen to hunt, and the Earthings are sooner discover'd. In cold Weather the Hounds hunt best, the *Fox* then having the strongest Scent ; but it sooner dieth than in a hotter Season. But frosty and snowy Weather are altogether unfit.

As to the Nature of a *Fox*, he is a Beast of great Subtily, as well in his Preying and Places of Sanctuary, as in his Chace. In many Respects he is of the Nature of the Wolf. When a Bitch *Fox* is *bragged*, and with Cub, she is hardly to be taken ; for then she lieth near the Earth, and upon hearing the least Noise, she betakes herself to her Place of Sanctuary. When a *Bitch-Fox* goeth a Clicketing, that is, seeking for a *Dog-Fox*, she crieth with a hollow Voice, not much unlike the howling of a mad Dog. His usual Food is Poultry, Rabbits, Lambs, and the like, being a great Enemy to Warrens and Hen-houses.

The Method now observed in hunting a *Fox*, is as follows: Having found a *Fox's* Earth, cause all his Holes you can find to be stoppt (except the main Hole or Eye that is most beaten, which stop not until about Day-break, for fear of stopping him in) about Midnight, before you design to hunt the next Morning, in order to prevent his Earthing; which being done, let the Huntsman have all the Dogs in Couples; and being come to the Wood you design to try, first throw off your sure *Finders* or *staunch* Hounds, being such as will undertake no other Scent than that of the *Fox*; and when one or more of them opens, 'tis a sure Sign they are upon the Scent; that is, where the *Fox* hath passed that Night, and it is called a Drag or Trail. If you find the rest of the Hounds to improve upon it, and that the Cry increases, 'tis most probable they are right; and as the *Drag* or *Trail* mends, cast off more Dogs that you can confide in. But if the Scent fails, then 'tis supposed they run it counter; and in such a Case they must be taken off, and try them the other Way.

Upon the Hounds improving the Scent, whether the one Way or the other, the Huntsman ought to throw in two or three Couple more of his *stauncheſt* Hounds, until they make it out to the Place where the *Fox* is, which is called *Kennelled*; which is soon discover'd by the Hunters from the Increase of their Cry; then watch the best Opportunity to throw off the rest of the coupled Dogs.

When the *Fox* finds himself so hotly pursued, that he cannot secure himself in those Coverts and Places he is acquainted with, and when one great Slight faileth him, which is to hunt the Hounds just as they do him, whereby they are many times at a Loss or great Fault, (which is chiefly prevented by their quartering of the Hounds) then he is unwillingly forced to forsake them, and trust wholly to his Feet, leading them from Wood to Wood, a Ring of four, six or ten Miles, and sometimes endways about twenty Miles, trying all the Earths he knows for a Sanctuary.

The Huntsmen on foot must cross from Wood to Wood, to be as much as possible in the way to encourage the *Finders* or *staunch* Hounds that begin to run lag.

When the *Fox* gets to an Earth, and enters it, they cry *Hoo-up*, as at the Death, supposing the Chace ended; and blow a Horn to call in the Company.

The *Fox* being now earthed, the next Business is to get Shovels, Spades, Mattocks, Pickaxes, &c. to dig him out, if they think the Earth not too deep; and for the Ease of themselves, the Huntsman must be provided with one or two good *Terriers*, to put into the Earth after him, to lay him up; that is, to fix him into an Angle, (which may be sooner done, according to the Opinion of some, by putting a Collar of Bells round the Terrier's Neck) for the Earth oft-times consists of divers Angles. The Use of this Terrier is to know where the *Fox* lieth; for as soon as he finds him, he continues baying or barking; so that which Way the Noise is heard, that Way you must dig for him: And if he is dug up, he is sometimes thrown amongst the Hounds to blood and encourage them; and it will make them lie at an Earth, when they come to a strange Wood, and to an unknown Earth; and sometimes he is reserved alive, and hunted another Day, which is called a *Bag-Fox*. If the Earth proves so deep and rocky that there is no Possibility of digging him out, it is usual to set Steel Traps at the Mouth of the Earth, or else a Hay is pitched round it; and so watch to take him at his going off, which will be the Night following, and oftentimes sooner; for his Heat and the Coolness of the Earth will not suffer him to stay in long: So that when he apprehends all Things quiet above, he steals out.

When the *Fox* is killed; hollow in all the Pack to bay him, but do not reward them therewith, as being not beneficial for them.

As concerning *Terriers*, some will have it that they are of a peculiar Species by themselves; but however that be, it is certain that *Terriers* bred out of a Beagle and a *Mungril* Mastiff generally prove good; and indeed any small thick-skinn'd Dog that hath Courage, and that will run into Holes, and lie baying at the *Fox*, is fit for the Purpose; which this Sort will do, having Courage and a thick Skin, as participating of the *Cur*, and mouthed from the Beagle.

The Season for entring these *Terriers* is at ten or twelve Months old; for if you do not enter them within the Year, you will hardly bring them to take Earth; neither must they be baffled or over-master'd at first entring, for then they will hardly return to it any more: Therefore be careful not to enter them upon old *Foxes* or Badgers,
but

but take such a Time when they have their Young, and are gone abroad to seek Prey. You must also encourage them by putting in an old staunch *Terrier* to lead the way, that if an old *Fox* should happen to be there, he might be worried by him for their Encouragement. When *Foxes* have young Cubs, take an old *Terrier*, and put them into their Earth; and when they begin to bay, (which is called *yearning*) hold the young *Terrier* at the Mouth of the Earth, to the end they may hear the old one *yearn*: Or if you take any young Cub with young *Terriers*, let them kill it, and take their Pleasure thereon.

Of hunting the BADGER.

Although all Hounds will eagerly pursue and hunt both the *Fox* and *Badger*, yet there is none of them will feed on their Flesh. The most proper Dogs for this Chace are the *Terriers*, already spoken of in *Fox-Hunting*.

There are two Sorts of *Badgers*, viz. the *Dog-Badger*, as resembling the *Dog* in his Feet; and a *Hog-Badger*, as resembling a *Hog* in his cloven Hoofs: These latter differ from the former, being whiter and bigger, and have their *Heads* and *Snouts* thicker; and do also differ in their Food, the one eating Flesh and Carrion like a *Dog*, and the other Roots and Fruits like a *Hog*: And the *Hog-Badgers*, where they have their Earths, use to cast their *Fiants* or Dung in a small Hole, and cover it; whereas the *Dog-Badgers* make their Dung at a great Distance from their Burrows, which are deep, with Variety of Chambers, Holes, and Angles. The *Hog-Badger* being fat and lazy, earths in open, easy, and light Grounds; whereas the other Sort frequents Thickets, Rocks, and mountainous Places, making their Retreats deeper and narrower. They are naturally very sleepy, and seldom stir out but in the Night-time to seek Prey. Hog-flesh is his delightful Food, insomuch that if you take a Piece of Pork, and draw it over his Burrow, he will soon make his Approach out. They are naturally very chilly and cold, and when it snoweth they will not go forth. The Labour and Ingenuity of making their *Burrows* is worth observing. When

they earth, after they have entred a good Depth, for the clearing the Earth out, one lieth upon his Back, and another layeth Earth on his Belly, and afterwards taking his hinder Feet in his Mouth, draweth him out of his *Burrow*; and having unladen himself of the Earth, goeth to the same Work, till their Chambers or Places of Retreat are finish'd; the next thing is, they proceed to the Furnishing their Houses; that is, they bring in Straw, Leaves, Moss, and the like, for their Couch or Lodging. Some *Burrows* have seven or eight distinct Chambers.

A *Badger* is known by several Names, as a *Gray*, a *Brock*, a *Boreson* or *Banfon*; the young ones are called *Pigs*; the Male is called the *Boar*, and the Female the *Sow*.

In hunting the *Badger*, you must seek the *Earths* and *Burrows* where he lieth, and in a clear Moon-shine Night go and stop all the *Burrows*, except one or two, and therein place some Sacks fasten'd with Drawing-Strings, which will shut him in as soon as he straineth the Bag. Some use no more than to set a Hoop in the Mouth of the Sack, and so put it into the Hole; and as soon as the *Badger* is in the Sack, and straineth it, the Sack slippeth off the Hoop, and follows him into the Earth, so he lieth tumbling therein till he is taken. These Bags or Sacks being thus set, cast off the Hounds, beating about all the Woods, Coppices, Hedges, and Tufts round about, for the Compass of a Mile or two; and what *Badgers* are Abroad, being alarm'd by the Hounds, will soon betake themselves to their *Burrows*. He that is placed to watch the Sacks, must observe to stand close, and upon a clear Wind, otherwise he will be discovered by the *Badger*, and then he will immediately fly into his *Burrow* some other Way. But if the Hounds can encounter him before he can reach his Sanctuary, he will then stand at Bay like a Boar, and make good Sport, grievously biting and clawing the Dogs; for their Manner of Fighting is on their Backs, using both Teeth and Nails, and by blowing up their Skins, defend themselves against all Bites of the Dogs and Blows of Men, except on their Noses. To preserve your Dogs from Harm, 'tis good to put broad Collars about their Necks made of Grays Skin. When the *Badger* perceiveth the Terriers begin to yearn him in his Burrow, he will stop the Hole betwixt him and

and the Terriers ; and if they still continue Baying, he will remove his Couch into another Chamber or Part of the Burrow ; and so from one to another, until they can go no farther.

If you design to dig the *Badger* out of his Burrow, you must be provided with those Tools already mentioned for digging out the Fox ; besides which, you should have a Pail of Water to refresh the Terriers when they come out of the Earth to take Breath and cool themselves. It will also be necessary to put Collars of Bells about your Terriers Necks, the Noise of which may occasion the *Badgers* to bolt out.

Of hunting the H A R E.

Of all Chaces, the *Hare* affords the greatest Sport and Pastime, and shews the most Cunning in Hunting ; and is also attended with divers Delights and Varieties, which other Chaces are not.

The Dogs proper for this Sport are the *Northern* or *Southern* Hounds or Beagles.

There are said to be four Sorts of *Hares*, so term'd from the Places of their Abode, *viz.* some live in *Mountains*, some in *Coverts* and *Fields*, others in *Marsbes* and *moorish* Grounds, and others are *Ramblers*, as having no constant Abode.

Those of the *Mountains* are the swiftest of Foot, by reason of their often exercising themselves in the Valleys and Plains ; so that when they are hunted in the Fields or Valleys, they will deceive the Huntsman by seeming almost taken ; but on a sudden will give them the Go-by, and take the nearest Way to the Mountains and inaccessible Places, where neither Dogs nor Horses can ascend.

Those *Hares* that frequent the Fields and Coppices, being often chased, are lean of Body, and taken with Difficulty. When she begins her Course, she leapeth up from the Ground as if she flew ; afterwards passeth through all Places with great Swiftnefs, yet not so much as to spend her Strength, without being hotly pursued ; for she is observed to take her Measures from her Prosecutors, well knowing

knowing that she can out-run the Dogs at Pleasure. When she is some Distance from them, she usually gets to some Hill or Rising-ground, raising herself on her hinder Feet, to espy the Dogs, thereby the better to avoid them.

Those *Hares* that frequent *marshy* and *moorish* Places, are the slowest of Foot, and the least able to endure Fatigue. They seldom or never use Highways or beaten Paths, when they are hunted, but use their Sights and Subtilties by the Sides of Rivers and watery Places; nor are they able to run long before the Hounds, for want of Breath, as being very fat and foggy by means of their gross Food.

They are distinguished by the Names of *Bucks* and *Does*; and the Males are usually call'd *Jack Hares*. They go to Buck in *January, February, and March*; and sometimes in all the warm Months.

An experienced Huntsman may distinguish *Hares*, as to their Sex, Strength, Age and Craftiness, by these and other Signs. If when a *Hare* riseth out of her Form, she sets up her Ears, and runs a little slowly at first, with her Scut cast over her Back, it is a sure Sign she is an old crafty beaten *Hare*. When you hunt a *Hare* to her Form, if you find she hath beaten the hard Highways, that she feedeth at a great Distance out into the Plains, and that her Doublings and Crossings are wide and large, you may conclude it is a *Jack Hare*; for the Females usually keep close to the Side of some Wood or Coppice, and turn and wind like a Coney in the Bushes; and when she goeth to Relief in the Corn-fields, doth seldom cross over the Furrows, but follow them, feeding on the thick Tufts of Corn; and when she is hunted, will use many Doublings and Turnings; but seldom makes out endways or fore-right. But the *Jack*, after two or three Turns about his Form, takes his Leave, and gives the Hounds a Breathing of four or five Miles, and sometimes more, before they can turn his Head, and then will squat in some Place where ('tis probable) he hath formerly preserved himself. You may also know a *Jack Hare* at his rising out of his Form, by his hinder Parts, which are more whitish than a *Doe's*; also his Head is shorter, and better trussed; his Ears are shorter, and more grey; his Shoulders are redder, and the Hair on his Lips are longer than

than the Females ; for the Doe hath her Ears long, her Head long and strait, the Hair on her Back of a dark Grey, inclining to a Black. The Croteys or Excrements of a Buck are lesser, drier, and sharper at the End than the Doe's.

The Season for Hunting the *Hare*, is from *September* to the Beginning of *April* ; for afterwards the Sweet-herbs, Flowers, &c. take away the Scent ; together with this, that during the Summer they breed their Leverets, and are feeble and weak.

In hunting the *Hare*, you are principally to observe the Season of the Year, and the Situation of the Ground where you hunt. About *September*, which is the Beginning of the Season, *Hares* repair to Shrubs, Bushes, and such-like Shelters, which are near adjoining to some Coppice or Wood. About *December* in Fallow Grounds ; and in *March* in the green Winter-Corn. In every of these Places, or where-ever else you find the Form of a *Hare*, observe if it be new or old. If it be smooth and plain within, the Path before it new and warm, so that you may discern the Pricks, and perceive the Earth to be lately broken, and that the Hounds call merrily on it, then endeavour to recover the *Hare* upon the *Trail* ; but if you find Reason to think it an old Form, do not proceed on it, though the Dogs call on it, but rate them back.

According to the Season and Nature of the Place where the *Hare* is accustom'd to sit, there beat with your Hounds to start her ; and having hallowed in your Hounds, and all of them being in full Cry, then *Racheat* to them with your Horn, following fair and softly at first, for fear of over-shooting the Chace through too much Eagerness ; but after about an Hour's Course, you may come in nearer with the Dogs. And above all Things, be sure to observe well her first Doublings, which must be your Directions for the whole Day's Chace ; and if the Hounds fall at Default, 'tis a Sign that the *Hare* hath made some Doublings or Crossings, or that she hath gone and come back again the same Way ; in such a Case do not over-shoot it, but make a Stay, and let the Hounds beat about to find the Scent in the fresh green Places ; and forget not to encourage them.

There

There are some Lands in which a Dog can never make any Scent, and such are those that are of a low, fat, glutinous, and greasy-shining Mould, and those give more Scent than they receive; therefore the Huntsman must help out the Dogs by pricking, for generally those Soils are moist, and will receive Impressions.

Take care how you hunt in frosty Weather, for then *Hares* run best, and Dogs worst; for the *Hare* hath his Feet furred, as it were for the same Purpose; but the Dogs Feet are all bare, and besides the Cutting or Bruising their Feet, they endanger the Losing their Claws, and consequently spoiling the Dogs. Also in frosty Weather the Scent freezeth with the Earth. Likewise it is not proper to hunt if it rains, for the Drops disperse the Scent of the *Hare*; so that it will be convenient to leave off when it rains. The Summer-Season is not good to hunt in, for the Heat loseth the Scent; and the Nights being but short, the *Hare* goeth not far, and only feedeth in the Mornings and Evenings.

How to reward the Hounds when they have killed the Hare.

When your Hounds have killed the *Hare*, and you design to leave off the Sport for that Time, let the Huntsman, if on Horse-back, alight, and blow the Death with his Horn, to call in the Company; then let him lay down the *Hare* in some clean Place, upon the Grass, or the like, and let the Hounds Bay about her, but suffer them not to touch her; and let them be encouraged and made much of, clapping and stroking them on the Sides, and shewing them the *Hare*: Then take up the *Hare*, and hulk her; and being thus order'd, and the Gall and Lights taken away, which will make them sick, let him proceed to reward them as follows: The Huntsman must be provided with Bread cut in small Pieces, and dipt in the Blood, which distribute to the Hounds, together with the Entrails, except the Gall and Lights; and if there are any young Hounds that are fearful to come in amongst the rest, you must give them the *Hare's* Head by themselves, which will much encourage them; but do not fail to give them Bread after it, to prevent Sicknes; for 'tis a Meat wherein they delight not by Nature, and the Antipathy between them is improved by Art; for you
must

must know, that the Flesh of a *Hare* will make a Dog heart-sick, and cause him to vomit.

Note, There is a great Exactness required in Entring your young Hounds; never use to uncouple them in the same Kind of Ground; for if you uncouple them three or four Times at first, in a plain Field, and so hunt to the Form, they will not know what to do when you turn them lose in a Covert; but let them have Diversity of Hunting, that so they may be perfect at all.

Of taking and hunting the RABBIT or CONEY.

The *Coney*, tho' it does not yield so great a Pleasure in hunting as the *Hare*, as being endowed with none of those Slights and Cunnings, yet it is of greater Profit, both in regard of their Flesh and Skins, which excel those of the *Hare*.

The *Does* go with Young a Month, and then they Kindle; and if she taketh not Buck, she presently loseth her Month, or at least a Fortnight, and often eats her Young, especially the Bucks. They begin to breed at about half a Year old, and commonly breed two, three, or four Times a Year, and about five, six, or seven at a Litter. Tame *Rabbits* breed oftner, and more at a Litter. When the *Buck* goeth to the *Doe*, he beats and stamps with his Feet very hard, which (as 'tis said) causeth Heat in him; and having struck or buckt her, falls down backwards, lying for some Time as it were in a Trance, until he hath recover'd himself; at which Time it is easy to take him. The *Bucks* will kill their young ones, if they can come at them; and therefore Nature hath so decreed it, that the *Does* prevent them by stopping or covering their Stocks or Nests with Earth or Gravel, which they close up so artificially with their Breech, that it can be hardly discerned; and they never suckle them but early in the Morning, or late at Night, closing the
Holes

Holes every time after their Coming out, for eight or ten Days; after which Time they begin to leave it a little open, and by Degrees, as they begin to grow big, which is at about there Weeks old, they leave it quite open for them to come out, they being then fit to eat Grasse.

The *Tumbler* and *Lircher* are the Dogs particular for hunting the *Coney*.

The *Tumbler* is a small-siz'd Dog, generally white, with some black Spots, hath one Eye bigger than the other, and is a well-truss'd Dog. He is a Creature of great Craft and Subtilty in hunting the *Coney*. He is called a *Tumbler* from the Nature and Quality of Tumbling and Winding themselves in hunting and taking their Game. This Dog, when he is sent or cast off into a Warren by his Master, who hath fixed his Station in some convenient and private Place, which the Dog must be privy to, he seemingly hunts not after them, but as it were not regarding them, observing their Burrows; and when he meeteth with a Place where there are *Coneys*, he coucheth down close with his Belly to the Ground; and so ordereth his Business, that the Wind is against him, and that the *Coneys* do not discover him; by which means he gets the Scent of them, and gets betwixt them and their Burrows, and then he soon makes them his Prey; and so soon as caught, being so well educated, he carrieth them to his Master, and returneth again to his Business.

The *Lircher* is a Kind of Dog much like a Mungril Greyhound, with prickt Ears, hath generally a shagged Coat, and is of a yellowish white Colour. They are very nimble, for if they get but betwixt the Burrows and *Coneys*, they seldom miss catching them; and this is their usual Way of Hunting. Some of these Dogs will bring their Game as the *Tumbler* does, and those are the best. The *Lircher* will run down a Hare at Stretch.

You may hunt such as straggle into the adjacent Bushes, Hedges, Cornfields, or fresh Pastures, with small Greyhounds or Mungrils bred up for that Purpose, and they will afford you pretty Pastime; and though you miss killing them, yet thereby you drive them back to their Burrows, and then you may take them with a *Feret* and *Purse-net*.

Of hunting the OTTER.

The *Otter* is an amphibious Creature, having his Habitation in the Water as well as on the Land, and resembleth the Beaver were it not for his Tail; and although the *Otter* hath much of his Abode in the Water, yet he doth not breathe like Fish through the Benefit of the Water, but like other four-footed Beasts; and will remain under Water for a great while without Respiration.

There is much Subtilty required in hunting the *Otter*; yet by Cunning and Pains they may be ensnared under Water, and by the River-fides.

The *Otter* always resides near great Ponds or Rivers, and preyeth on all manner of Fish, of which he is a great Destroyer; and if not obstructed, will in a short time clear a whole Pond, and for want of Prey in the Water, will make his Incursions upon Land; and if all fail, will feed on Roots, Herbs, or what not, to fill his Belly; nor will he take less Pains in the Water to satisfy his Hunger, being said to swim above a Mile against the Stream to get his Prey, which, according to Observation, he smells a great Distance; and when he has filled his Belly, he is carried down the Current at Ease to his Couch, Hough, or Lodging, which is always near the Water, or some hollow Stump, or Root of a Tree, very artificially built with Boughs, Sprigs, and Sticks, wherein he sits; and when he lifts up his Nose above Water for Air, it is termed *Venting*; nor will he remain long in a Place, for fear of a Surprise, or for some better Conveniency, having an excellent Ear for Hearing, and as good a Nose for Smelling, being reckon'd a very subtle Creature, and very nimble in taking his Prey; and for Greediness, destroys far more than he eats, seldom eating farther than the Navel, leaving the Tail Part; diving deep under Water, no Fish can hardly escape him, unless those that are very large, and swift of Swimming.

When you hunt or train an *Otter*, you must be provided with *Otter Hounds* and Spears, and a Draught-hound or two that will hunt in the *Liam*; then set on each Side of the River one of them, with about two Couple

Couple of Hounds, and a Man or two to attend ; and observe his Vents, that you may strike him with your *Otter Spear* ; and if you miss, then to pursue him with your Hounds ; and if they are good and well entred for the Sport, they will come Trailing along by the River Side, beating every Tree, Root, Osier-bed, or Tuft of Bull-Rushes ; and if any of the Hounds find him out, then look in the moist Places to see which way he bent his Head ; and if the Marks make no Discovery, you may partly find it by his Excrements, and so follow the Hounds, and lodge him as you do a Deer. You may uncouple some of the Hounds, and beat up and down the Sides of the River, under the Bushes, Stubs of Trees, and in the Holes. You should beat against the Stream, rather than down it, by reason the *Otter* useth to fish against the Stream, the better to get the Scent of the Fish.

If you do not find him quickly, you may judge he is gone to couch somewhere farther off from the River ; for every Night he makes his Prey on the Land, he makes his Spraits (or Excrements,) so that if there be an *Otter* in that Quarter, you may quickly find him out, either by the Hounds, or by his Excrements.

When the Huntsman has lodged him in his Couch, he must not uncouple his Hounds till he be within about a Bow-shot or two of the Place, for he will presently make off upon the first Noise, and draw towards the River, where you must have some fresh Dogs ready to intercept him. The Huntsman must also dart at him with his Spear, when he sees him Vent ; and when once they find themselves wounded, they presently make to Land, where they furiously encounter the Dogs.

After the Dogs are once well entred, they will eagerly pursue the Chace, leaving no Place unsearch'd that is fit for their Reception, such as Holes, Osier-beds, or the like moist Places.

Note, The *Otter*, when reclaimed, is of great Use and Pleasure, by reason of the great Quantities of Fish they take, which, as being so taught, they bring to their Master or Keeper.

Of Hunting the POLECAT, FITCHET, and MARTERN.

Polecats, Fitchets, and Marterns, are a sort of Vermin very destructive to Warrens and Hen-houses; they have a strong Scent: They are not Chaces to be sought or pursued after, yet when by Accident they are discover'd, they afford pretty Diverſion; and a Hound croſſing on them will hunt them as merrily as any other Chace, and make a full Cry for the Time they ſtand before them, which is not long, for they quickly betake themſelves to ſome Tree, and truſt to that Policy ſooner than their own Strength; and yet it is ſurprizing to ſee the Strength of Nature in theſe Creatures, how ſtoutly they will make their Party good againſt the Hounds, ſcratching, clawing, and biting ſo, that moſt of them come off with bloody Noſes: At laſt they betake themſelves to the Trees, leaping from Bough to Bough, and Tree to Tree; in the mean time the Dogs baying at them on the Ground, and the Huntſmen pelting them with Stones and Sticks, and the like; alſo a Croſs-Bow, or Bow with Bolts doth great Execution, and quickly puts an end to the Hunt.

The Hunt being over, you muſt call the Dogs together, and encourage them, by ſhewing the hunted *Polecat* hung up at the End of the Hunting-pole; but for their Reward give them Pieces of Bread or the like.

A *Martern* is about the Bigneſs of a Cat, having a long Body and ſhort Legs, with a Head and Tail like a Fox. This is the *Polecat* or *Wild Cat*, a ſort of Vermin well known in *England* for their Deſtrictivenesſ to Hens and tame Fowl.

Of hunting the SQUIREL.

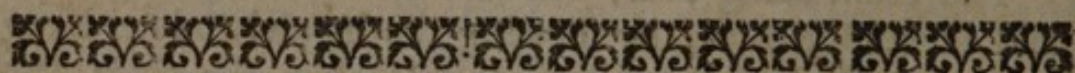
Hunting the *Squirel* affords excellent Paſt-time, and not without ſome Profit, their Skins being eſteemed an excellent Fur: 'Tis a very thrifty provident Creature, providing

providing Nuts and such-like Food in their Nests in the Summer-Season, to keep them in the Winter, for they do not much care to stir abroad in cold Weather, especially when the North and East Winds blow. They build their Nests (which by some are called Drags) on the Top of the Trees very artificially with Sticks and Moss, of an oval Form, with a Hole in the Middle that the Rain may not annoy them.

The Method of hunting them is with Dogs, which are to bay at them on the Ground, together with the Huntsmen hallowing, doth much affright them. Then the Men pelt them with Stones or Sticks, as the *Polecat*, coursing them from Tree to Tree. The Cross-Bow, or Bow and Bolt, as likewise the Gun, make a quick Dispatch of them.

The best Season to hunt them is in *Autumn*, when the Leaves are off the Trees; and indeed 'tis very pretty Sport to see them skip and jump from Tree to Tree, with such Nimbleness to save themselves, but all to no Purpose; for in the End, either the Men or Dogs seize them.

If they are driven to the Ground from the Trees, and creep into the Hedges, 'tis a Sign of their Weariness; for during their Strength they have such lofty Minds, that they will keep the Trees with all the Dexterity and Subtilty they can.



Directions to be observed in COURSING.

COURSING with Greyhounds (which of all Dogs is, for Swiftnefs of Foot and Neatnefs of Shape, to be preferred before all others) is a Past-time in very great Esteem with the Gentry in *England*. It affords greater Pleasure than Hunting in some Respect, in regard it is sooner ended; that it requires less Toil; that the Game is for the most part in sight; and in respect of the delicate Shape and Qualities of a Greyhound.

There are several Courses with Greyhounds, namely, at the *Deer, Hare, and Fox*.

For the *Deer* there are two Sorts of Courses, the one in the *Paddock*, and the other in the *Forest* or *Purlieu*. For the *Paddock* there must be the Greyhounds, and the Teazer (a kind of Mungril Greyhound) whose Business is to drive away the Deer before the Greyhounds are slipt. Most commonly there is let slip a Brace or a Leash, seldom above two Brace.

*Of coursing a DEER in a Paddock;
with a Description of the Paddock.*

A Paddock is a Piece of Ground encompassed with Pales or a Wall, and most commonly taken out of a Park. It must be a Mile long, and about a quarter of a Mile broad; but the farther end must be somewhat broader than the near; and the Reason is, because most People love to see the end of the Course, and which wins the Wager. At the hither end must be the Dog-house, where Dogs are to be kept that are to run the Course, which must be attended by two Men, one of them to stand at the Door to slip the Dogs, and the other must be a little without the Door to let slip the Teazer, to drive away the Deer, as aforesaid. On the other side three Pens must be made, for as many Deer as is designed for the Course; and there must be also a Keeper or two to turn out the Deer for the Course. The Deer are to run all along by the Pale; and on the other Side, at some Distance, are to stand the Spectators. There must also be placed along the Course the following Posts. The first, which is next the Dog-house and Pens, is the *Law-Post*, and is distant from them 160 Yards. The second is the *Quarter of a Mile Post*: The third the *Half Mile Post*: The fourth the *Pinching Post*; and the fifth is the *Ditch*, which is in Lieu of a Post, being a Place so made to receive the Deer, and keep them from being further pursued by the Dogs. Near to this Place are made Seats for the Persons to sit, who are chosen to decide the Wager.

As soon as the Greyhounds that are to run are led into the Dog-house, they are deliver'd to the Keepers, who by the Articles of all Courses, are to see them fairly slipt;

slip; for which Purpose there is put about each Dog a *falling Collar*, which they slip through the Rings. After the Owners of the Dogs have drawn Cuts which shall have the Wall, by reason there shall be no more Advantage to the one than the other, then the Dog-house Doors are shut, and the Keeper order'd to turn the breathed Deer out of the Pens, and as soon as the Deer is turned out, and gone about 20 Yards, then he that holds the Teazer slips him to force forward the Deer. Then when the Deer is come to the *Law-Post*, the Dog-house Door must be opened, and the Dogs let out, and slip. If the Deer swarve before he comes to the Pinching-Post so much, that his Head is judged to be nearer the Dog-house than the Ditch, then 'tis judged no Match; and in such a Case, it must be run again three Days after. But if there be no such Swarve, but that the *Deer* runs straight until he comes beyond the Pinching-Post, then that Dog that is nearest the *Deer* when he swarves, or is blanced by any Accident, wins the Match. But if no such Swarve happens, then that Dog which leaps the Ditch first wins the Match; all which is determin'd by the Persons, who sit as Judges for the Course; and if any other Disputes arise about the Course, they are to be determin'd by the Articles of the Course.

Of coursing the Deer in the Forest or Purlieu.

There are two ways used of coursing in the Forest or Purlieu; the one is from Wood to Wood, and the other upon the Lawns by the Keeper's Lodge.

If you course from Wood to Wood, first throw in some young Hounds into the Wood to bring out the *Deer*; and if any Deer come out that is not weighty, or a Deer of Antler, which is Buck, Sore, or Sorrel, then do not slip your Greyhounds that are held at the End of the Wood, where the Deer is expected to come forth, which the Keepers have good Judgment to know; and if you mistrust that your Greyhound will not kill him, then you may Way-lay him with a Brace of fresh Greyhounds.

When you design to course upon the Lawn, you must give the Keeper Notice, and he will lodge a *Deer* fit for your Course; then by coming under the Wind, you may
come

Of coursing the Hare and Fox. 311
come near enough to flip your Greyhounds for a fair Course.

Of coursing the H A R E.

The best Way for coursing the *Hare*, is to go and find out one sitting, which is easily done by walking across the Lands, either Stubble, Fallow, or Corn, and casting your Eye up and down; for during the Summer Season they frequent such Places for fear of Ticks, that are common in Woods; also the Rain and Fall of the Leaf offends them. The rest of the Year beat up and down amongst Bushes, &c. with your Poles, to start them out of their Forms and Retreats; and some *Hares* will not stir until they are almost trod upon; and 'tis a sure Sign such *Hares* make an excellent Course.

If a *Hare* sit near any Close or Covert, and has her Head towards the same, with a fair open Field behind her, you must ride with as much Company as you have between her and the Covert before she be put up, and then probably she will make her Course towards the Champain; for she seldom takes the same Way that her Head is of, when she sits in her Form.

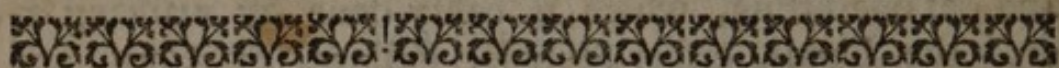
When you beat for a *Hare*, you must always endeavour to keep her from going to Covert.

When a *Hare* is first started, you give her Ground or Law, which is commonly twelve Score Yards or more, according to the Ground where she sits, or else you lose much of the Sport, by putting an End to it too soon; and it is very pleasing to see the Turns and Windings which the *Hare* will make to save herself, and which sometimes proves effectual to her.

Of coursing the F O X.

In coursing the *Fox* there is required no other Art than to stand close, and on a clear Wind, on the Outside of some

some Wood where you expect his coming out ; and then give him Head enough, otherwise he will turn back to the Covert ; for the slowest Greyhound will be swift enough to overtake him ; and all the Hazard of this Course is the spoiling your Dog by the *Fox*, which oft-times happens ; and therefore you should not run any that are worth much at this Chace, but such as are hard-bitten Dogs, and will seize any thing.



The Laws observed in Courfing.

The following Articles are the Laws of Courfing, as they were established by the Duke of Norfolk in the Reign of Queen ELIZABETH ; which were subscribed unto by the chief Gentry, and so held authentick.

THAT he that is chosen Fewterer, or that lets loose the Greyhounds, shall receive the Greyhounds match'd to run together into his Leesh as soon as he comes into the Field, and follow next unto the Hare-finder, or he that is to start the Hare, until he come unto the Form ; and no Horseman or Footman are to go before, or on any Side, but directly behind for the Space of about 40 Yards.

You ought not to course a Hare with above a Brace of Greyhounds.

The Hare-finder ought to give the Hare three *So-hoes* before he put her from her Form or Seat, to the end the Dogs may gaze about and attend her starting.

They ought to have twelve Score Yards *Law* before the Dogs are loosed, unless there be danger of losing her.

That Dog that gives the first Turn, and if after that there be neither Cote, Slip, or Wrench, then he wins the Wager that gives the first Turn.

If one Dog gives the first Turn, and the other bears the Hare, he that bears the Hare shall win.

A Go-by, or bearing the Hare, is reputed equivalent to two Turns.

If neither Dog turns the Hare, he that leadeth last to the Covert wins.

If

If one Dog turns the Hare, ferves himfelf, and turns her again, it is as much as a Cote, for a Cote is eſteemed two Turns.

If all the Courſe be equal, he that bears the Hare ſhall win; and if ſhe be not born, the Courſe ſhall be adjudged dead.

If a Dog take a Fall in a Courſe, and yet perform his Part, he may challenge the Advantage of a Turn more than he gave.

If a Dog turns the Hare, ferves himfelf, and gives divers Cotes, and yet in the End ſtand ſtill in the Field, the other Dog, if he turns home to the Covert, although he gives no Turn, ſhall be adjudged to win the Wager.

If by Miſfortune a Dog be rid over in his Courſe, the Courſe is void; and to ſay Truth, he that did the Miſchief, ought to make Reparation for the Damage.

If a Dog give the firſt and laſt Turn, and there be no other Advantage betwixt them, he that gave the odd Turn ſhall win.

A Cote is, when the Greyhound goeth Endways by his Fellow, and gives the Hare a Turn.

A Cote ſerves for two Turns, and two Trippings or Jerkings for a Cote; and if ſhe turneth not quite about, ſhe only wrencheth.

If there be 10 Cotes given between a Brace of Greyhounds, but that one of them ſerves the other at Turning, then he that gives the Hare the moſt Turns, wins the Wager. And if one give as many Turns as the other, then he that beareth the Hare, wins the Wager.

Sometimes the Hare doth not Turn, but Wrench; for ſhe is not properly ſaid to Turn, except ſhe Turn as it were round; and two Wrenches ſtand for a Turn.

He that comes in firſt to the Death of the Hare, takes her up, and ſaves her from breaking, cheriſheth the Dogs, and cleanſeth their Mouths from the Wool, is adjudged to have the Hare for his Pains.

Thoſe which are Judges of the Leesh, muſt give their Judgment preſently, before they depart out of the Field.

Directions to be observed in Setting; with an Account of a Setting-Dog, Rules to chuse one, and how to train him up from a Whelp till he comes to Perfection.

TH E R E are no Dogs so fit to be made Setting-Dogs, as Land Spaniels, by reason of their natural Inclination to Ranging and Beating about the Fields; but Water Spaniels may be brought to be Setters, if they have a perfectly good Scent, and naturally addicted to the hunting of Fowl.

You should observe to chuse one of a good and nimble Size, rather small than large, of a high Mettle, and free for the Sport; being a nimble Ranger, of active Feet, wanton Stern, busy Nostrils, and quick Scent; his Toil be without Weariness, his Search without Changeableness, and yet no Delight or Desire of the Game transport him beyond Fear or Obedience; for it is the best Sign of a good Spaniel, never to be fearful, but always loving to his Master, yet of a bold Courage.

Some are so curious as to observe the Colours; but that I think is needless; for all Colours are alike, if the natural Qualities are perfect and answerable to your Design. You may begin to teach him at five or six Months old, as being then very tractable; for the older they are, the more difficult it will be to learn them, nor will they retain their Learning so well.

The first thing is, to teach him to be loving and familiar to you above all others; and the better to effect it, let none feed him but yourself; for in so doing he will not only be loving and fond, but obedient and careful, a Frown or a sharp Word making the same Effect as Blows, Beating oftentimes taking off their Courage, and making them dull and dead-spirited.

Your Whelp being thus brought to the Knowledge of you, and to follow you without any Reluctancy, your next Business is to teach him to couch and lie close to the Ground, first, by laying him down, saying, *lie close, lie close*, or some such Words of Command, and threatening him when he doth any thing contrary to your Command. When he does what you bid him, you must not
only

only give him good Words and cherish him, but feed him also; and in so doing, you will bring him to such Obedience and perfect Understanding, that at any time when you shall say, *lie close, down*, or the like, he will immediately obey you.

Then about a Yard distance lay down a Piece of Bread or Meat, saying, *go near*, making him creep to it; but before he comes to it, speak smartly to him, bidding him *lie down, take heed*, or the like; which obeying, give him your Commands by saying *Hey*, or the like Words, to signify to him to creep forwards to it, and let him eat it, making much of him; and take Notice not to be harsh in your sharp Words or Correction, (especially at first) for that may spoil him. And having brought him thus at Command to *Couch down* at your Word, (and always with his Head from you) make him creep forward, by saying, *go near, go near*, or the like; and if he offers to raise up his Head, or any Part of his Body, forthwith thrust it down to the Ground, saying, *down, down*, or the like; and if that will not do, correct him gently with a Whip, or by pinching his Ear; by no Means beat him about the Head, for that will make him dull and spoil him. Be sure when you thus chastise him, have him in a String, (as indeed at all Times during his Learning) that he may not run from you. This Method observe until he is very expert, *couching* at your Command, *creeping* on his Belly as far as you please, and *lying still* until you command him to rise; so that at any Time when you walk abroad with him into the Fields, and wantonly ranges about, upon his first hearing your Command to *lie down*, he *coucheth down*, and so lieth till you farther command him.

Having brought him to this Obedience and Knowledge, then take him into the Fields to range about, suffering him to spring any Bird or Game, not correcting him at the first, which will encourage him the better; and thus do for about a Week, exercising him daily; and when he hath been used to spring Partridges three or four Times, he will not follow any small Bird.

Your Dog being come to the Knowledge of his Game, and so staunch as to hunt close and warily, without questing or opening, provide a Bullock's Liver boil'd, which hath

the same Scent as a Partridge. Then take your Dog in a Line, which must be about fifteen Yards long, to lengthen out on Occasion. Take your Hawking-Bag, and put into it a good Piece of the Liver, about the Bigness of a Penny Loaf, cut into small Pieces, and lead him into the Field; and as you are going with your Dog by your Side, or following you, (for he must not go before you) give him your Commands to *fall down* as aforesaid; and if he doth not, correct him; but if he does observe you, then reward him with some of the Liver: Then go a little farther, commanding him down again, saying *down*, and thus do until he will couch at the first Word. And being brought to this Command, turn your Face to him, and take the Line by which he is led, gently pulling him by it, crying *down, down*, so that he will not rise without pulling him almost by Force. Then go to him, take him up in your Arms, and carry him two or three Yards, then set him down, making much of him, but not let him go out of the Line from you. When he is at this Command by often using this Way, teach him to hunt by Hand; which is thus done: Take a Piece of Liver, about the Bigness of a Walnut, which shewing him in your Hand, let him smell to it, and throw it down which Way you please, (but at a small Distance at first) saying *Hey, Hey*, shewing it him several Times before you cast it forth; then let him go to it, and eat it, still having him in the Line. Then take another Piece of the Liver, shewing him it as aforesaid, and cast it from you a little farther than you did the first time, and let him go to it, and eat it for his Reward. Thus do several times, still throwing it farther and farther; and as he is going, you may give him your Commads, crying hastily, *down, down*, so that he immediately falls down with his Face towards the Liver, and lies close till you give him your Commands to rise, by crying *Hey*, and pointing with your Hand for him to go forwards to the Liver, and so let him eat it; then call him to you, and make much of him.

This Way of teaching him to hunt with the Liver, not only brings him to the Scent of a Partridge, to be at Command to lie down, and the like; but also to observe your Motion which Way you cast it; and thereby when he is beating about the Field, upon your crying *Hey* to him, and

and moving your Hand, he may know by the Motion thereof which Way to hunt, either to the Right or the Left.

Being thus expert at this, and also at great Command, when he is hunting at about sixteen Yards Distance (which is the Length of the Line) on a sudden cry, *down*; then go round him at a small Distance at first, taking the Circuit larger and larger, crying *Down*, that he stir not, (which he may be apt to do, being at some Distance from you, thinking that he should follow you) and then giving him a Jerk with the Line, crying *down*, which is to let him know that he must not stir.

When he is thus trained up, and at Command, let him hunt at Liberty, but with the Line dragging after him; and being thus hunting loose, on a sudden give him your Commands to *lie down*, and peg the End of the Line to the Ground to hinder his running away, (lest the drawing the Net over him the first Time should affright him:) Then pitch down your Staff or Pole, to which fasten your Line of the Net, at some Distance from him; and having the other End of the Net in your Hand, gently draw the Net over him as he lieth; and if he offers to stir at your doing it, rebuke him, making him lie close, saying, *down, down*, and so draw it over him backwards and forwards, that when you come to draw the Net over him when he setteth Partridges, he may not be afraid.

Being thus far perfected, and will endure to have the Net drawn over him without stirring, and knows the Scent of the Partridge from the Lark, or any other Game, provide yourself with a Brace or Leash of Live Partridges; which carry into the Field, and having Strings to their Legs, peg them down to the Ground, which ought to be done over Night, that he may not know they were placed there by you. Place up a Bough near them, that you may know where they are when you come to hunt, for this Purpose, that when by beating about the Field he comes near them, (that is within ten or twelve Yards, having his Line dragging after him, and gaining the Point to be under the Wind of them) give him your Command to *lie down*: Then round your Dog five, six, or seven Times, to find where they are, as likewise that he may know his Duty; then come up to him, and peg the End of the Line down to the Ground, that when you have

drawn the Net over the Partridges, he may not rise at their fluttering, as they are apt to do. Then set a Pole or Staff on the Side of the Partridges, at a reasonable Distance; to which fix your Line, and gently draw it over your Dog, and let it lie spread all over. And lest your first Net should not be sufficient to spread over the Partridges, you should be provided with another; the End of which tie to your Staff, and draw down the Wind towards the Game, so that both Nets may meet, which will spread over a good Quantity of Ground. Then make into your Nets, take the Partridges, and make up your Nets; all which time cause him to lie close without stirring; and having so done, go to him and reward him with one of the Necks of the Partridges, suffering him to take their Blood; and if you chance to miss, reward him with some Liver as aforesaid.

After this Method do several times; by which means, when he comes to know the Scent of the Partridge, he will know how to Set a Covey; and you will likewise know at what Distance he sits, in order to lay over the Nets.

When you have brought your Dog to this staunch and obedient Way of Hunting, and you find him upon the Haunt of any Partridge, (which you will know by his great Eagerness in Hunting, as also by wagging his Stern) then speak to him, saying, *Take heed, Ware, Down*, or the like, to keep him from springing them; but if he either rusheth in, or quest, so that he springs them, take him up, and correct him well, keeping him some time after in his Line, that you may not discourage him; then cast him off again to hunt in some other Haunt, where you think you may find a Covey, and give him Warning as before; and if you see that he makes a Point, command him to fall, and taking Range about him, look if you can find them; and if he hath set them at too great a Distance, command him to creep nearer, saying, *Go nearer, Go nearer*, making him creep upon his Belly towards them, until you think he is near enough; then make him lie close without stirring, and draw over the Net or Nets as before directed; and be sure to reward him well if he does right: But if he happens to spring them through Rudeness, or want of Care, then correct him severely, and take him up in your Line, lead him home, and tie him up that Night without giving him any *Vi-
ctuals*,

quals. The next Day take him to the Field in your String, and cast him off to hunt about as before directed, giving him harsh Words, to the end he may call to mind his former Fault, and be sensible of your Displeasure, which will make him the more careful to obey your Commands; and if he doth well, then reward him accordingly.

After some Practice, you will better know the Nature of your Dog, how he sets the Partridges, whether at Hand, or at a Distance; so that you may thereby guess how to draw over the Nets; otherwise you will spring them, and no Fault of the Dog.

The best time to enter your Dog (provided he knows his Game) is in Pairing-time, for then you will find more Game (that is, more Pairs than before you can Coveys) and also at that time the Partridges will lie more close. Never let your Dog hunt too long in hot Weather without Water, for that brings them to the Falling Sicknes, which *French* Dogs are more liable to than *English*.

Observe not to give a Bitch that Correction as you do a Dog, for she is not able to undergo it; she is more apt to forget than a Dog; so that she must have the oftner teaching.

Directions to be observed in SHOOTING.

It will be necessary for a good Sportsman, before he can be well equipt, to be furnish'd with several Sorts of Fowling-Pieces, suitable to the Game he designs to kill; a small Bore about four Foot, or four Foot and a half long in the Barrel, is sufficient for small Birds; but the Barrel for Ducks, Herns, Wild Geese, and the like, ought to be about six Foot long, with a Bore under the Size of a Musket. And for chusing the Barrel observe the following Directions.

Let your *Barrel* be well polished and smooth within, and the Bore all of a Bigness, which you may try by putting in a Piece of Paste-board or Board cut of the exact Roundness of the Top, which gently put down to the Touch-hole, and if you find it goes down well and even,

without Stops or Slippings, you may imagine it well and even bored.

Let your *Bridge-Pin* be something above your Touch-hole, only with a Notch in the Bridge-Pin, to let down a little Powder, and then the Gun will not recoil, which it will do, if the *Bridge-Pin* be below the Touch-hole.

Let your *Locks* be well filed, and true Work, the Springs neither too strong, nor too weak; for if too weak, it will not strike Fire in raw fleety Weather; and if too strong, it will shake your Hand in going off. Let the Hammer be very well hardened, and pliable to go down to the Pan with a quick Motion, when you touch the Trigger. Now for trying it, move it gently to the Lock; and if it goes without any Jerks, in a good circular Motion, it is well made.

As for Stocks, Walnut-tree or Ash are very good for Use, but Maple is the finest and best for Ornament.

It is not sufficient only to have a good Fowling-Picce, but your great Care must be to keep it in good Order; and for that Purpose observe the following Directions: Keep it always either in a Case of Wood or Cloth, in a dry Place, for the Damp spoils and rusts it. Let your Lock be always kept clean and oiled, that the Cock, Hammer, and all the Parts be of a nimble Motion, upon Drawing the Trigger. A good Flint is also very necessary; and the Fowler ought to be provided with several in his Bag, lest one should fail him. The Barrel must also be kept clean; for if foul, it never carrieth true; besides, 'tis subject to recoil, which is dangerous, and it will occasion it oft-times to flash in the Pan a great while before it goeth off; by which Means the Fowl are alarmed, and so escape, with several other Inconveniences that may attend. You must also be well acquainted with the Condition of the Gun, whether it be apt to scatter, or carry the Shot round within Compass, that you may load it accordingly; for if you shoot at a Flock of great Fowl, then the Shot ought to be large, and there must be more Powder, and less Shot; but if you shoot at a single Bird, then less Powder and more Shot; for the former will scatter, and the latter fly close and compact.

Concerning Powder and Shot.

Let your *Powder* be of a middle Size, and as new as you

you can get it; for long and bad keeping it, oftentimes spoils it. Let it be dry when you use it, and free from Dust, which not only fouleth the Barrel, but also loseth its Strength.

Let your *Shot* be well cast, and round, without Tails hanging on, which in the Flight gathereth Wind, and consequently flieth not so far. As to the Size, it must be according to the Fowl or Birds you design to kill; but not too great, for then it flies thin and scattering; nor yet too small, for then it will be of little Force; for the Fowl will fly away with it, as having neither Strength nor Weight to enter far to their Prejudice.

Directions for making Shot.

Being provided with Lead, (old or new it matters not) melt it down in an Iron Vessel, keeping it always stirring with an Iron Ladle, which should have a Lip or Notch in the Brim, for the better Conveniency of pouring it out; and be sure to skim off all the Dross and Filth that swims on the Top; and when it is so hot, that it appears of a greenish Colour, strew upon it as much of the Powder of *Auripigmentum* as will lie upon a Shilling, (provided there be about ten or twelve Pounds of Lead) then stir the Lead well, and the *Auripigmentum* will flame; then take out a little of the Lead in the Ladle for an Essay, and cause it to drop out into a Glass of Water; and if the Drops prove round, and without Tails, then there is enough *Auripigmentum* in it, and the Temper of the Heat is as it ought to be; but if the Drops be not round, and with Tails, then add more of the *Auripigmentum* to it; and augment the Heat until it be well.

Then take a Copper or Brass Plate of about the Size of a Trencher, or bigger or lesser, as you think fit, with a Concavity in the Middle, about three or four Inches Diameter; wherein must be made forty or fifty Holes of several Sizes, as you would have your Shot of: This Concave Bottom should be thin, but the Brim thick, the better to retain the Heat. This Plate should be placed on two Bars, or over an Iron Frame, over a Tub or Pail of fair Water. Then take off your Lead with your Ladle, and pour it gently on the Plate, on which should be burning Coals to keep it hot, for the Lead will find its Passage through the Coals into the Water, and fall in round Drops; when the Coals are out or dead, put on more, and so continue

pouring on the Lead, until you have finished what you intended. If the Lead stop the Plate, and yet not too cool, give the Plate a little Knock, and it will drop again. Your chief Care must be, that the Lead be in a good Condition, neither too hot, nor too cold; for if too hot, it will drop cracky; and if too cold, it will stop the Holes; therefore as near as you can observe the Temper of the Heat, and you will have good round Shot without Tails.

It is the best Way to have divers Plates, each Plate to contain but one Size, and then you need not be at the Trouble of sorting them.

In shooting, whether the Game be Flying, or on the Ground, on a Tree, or on a Hedge, always endeavour (as near as you can) to shoot with the Wind, and not against it, and rather sideways or behind the Fowl, than in their Faces, and not at a single Bird, if you can compass more within your Level; and if on a Tree, Hedge, or Ground, seek the convenientest Shelter you can of Hedge, Bank, Tree, or the like, to be absconded from the Fowls seeing you, which is very offensive to them; and being within Shot, and a fair Mark, lose no time, but let fly.

You must always have a Spaniel, trained up for the Sport, attending you very close, to fetch what you have shot, as well those that are killed, as those that are maimed; and it may happen, that most of them (Water-Fowl especially) are not to be come at conveniently by you, so that they would be lost, were it not for the Assistance of your Dog, who, upon your Word of Command, immediately seeks them out, and brings them to you. And be sure to have your Dog under such Discipline, as not to stir from your Heels until you have shot, and then give him the Word of Command to go; for to rush forth too suddenly upon the first Fire, or Snap of the Cock, when probably the Gun doth not go off, as many mad-headed Dogs will do, may prove the Loss of your Game by springing them.

Shooting flying is by Experience found the best and surest Way, for when your Game is on the Wing, it is more exposed to Danger, for if but one Shot hits any Part of its Wings when expanded, it will occasion it to fall, although not to kill it; so that your Spaniel will soon
be

be its Victor, and, if well disciplin'd to the Sport, bring it to you.

The Gun most proper for this Sport should be about four Foot and a half in the Barrel, and of a pretty wide Bore, something under a Musket. You should have your Gun always cockt in Readiness, with your Thumb over the Cock, for fear of its going off contrary to your Intention; so that when you meet with any Game, you must be quick; and having got an Aim to your Mind, let fly with all Expedition.

A great many are of Opinion, that you must shoot something before the Fowl, otherwise it will be past before the Shot can reach it; but that I do not altogether credit; for no Game can fly so quick, but that the Shot will take it, if rightly aim'd; for the Shot flieth about as wide as the Compass of a Bushel, if rightly order'd in the Charging. Yet I am of Opinion, if the Game flieth as it were over your Head, 'tis best to aim at the Head; and if it flieth from you, to aim as it were under its Belly; and 'tis found best to let the Game fly a little past you, before you let fly, for thereby the Shot will the better enter the Body.

You must be provided with one or two Spaniels, such as are rather slack-mettled, not ranging out of Shot, than those as are hot-spirited, to raise the Game beyond Shot, and especially such as are at Command, being trained up to bring the Game to you; and tender-mouth'd, so as not to tear and spoil them.

It is good to have a Companion with you, expert in this Exercise, who must be provided with a Gun; then let one go on one Side of the Hedge, or Field, and the other on the other, provided the Field be not too broad, and beyond the Reach of your Guns to the Midst thereof; then cast off your Spaniels to range about betwixt you, but near at Hand, observing to follow their Motion; so that when any Game is sprung up, you or your Companion may be within Reach of them. You must observe the like in seeking for Cocks or Snipes about Plashe. Above all Things take Care, that you train up your Dogs so as to hunt within Compass, and not straggling.

If you design for Cocks, and in a Wood, you may use two or three Spaniels; and if you had three or four Men on Trees to observe when the Spaniels have flush'd any,
them

then they should say, *I have marked*, which is a Signal to those that shoot to come and make their Shot.

If you design to kill Ducks, use such Dogs only as will follow you close behind.

The Spring is the best Time to learn to shoot flying, for then Swallows and Swifts are very plenty, which is the best Mark to learn.

This Method of Shooting flying may be performed on Horseback, which is more commodious and less toilsome: But then your chief Business must be to bring your Horse to good Command, and to understand his Duty, which he may be soon brought unto, the chief Thing being to stand still upon the least Check of the Bridle, and not to start at the Noise or Report of the Gun.

To keep Arms from Rust.

One Ounce of Camphire to 2 Pounds of Hog's Lard, dissolve them together, and take off the Scum, mix as much Black Lead as will bring them to an Iron Colour; rub your Arms over with this, and let it lie on twenty-four Hours; then clean them as well as possible, with a Linnen Cloth, and they will keep without the least Rust for six Months.

To make Black Ball for Boots.

Take 6 Ounces of Bees-Wax, 2 Ounces of Virgin's Wax, 1 Ounce of Hard Tallow, and 1 Barrel of Lamp-Black well mix'd and boil'd together in an earthen Pot glazed. When you take it off the Fire, take 1 Ounce of Plum Gum beaten very small, which pour in gradually, stirring it continually till it is quite cold and incorporated; then preserve it for Use.

Having given full Instructions for Hunting, Courting, Setting, and Shooting; an Account of the several Kinds of Dogs necessary for those Diversions; the Laws of Courting; Directions for making Shot; Receipts for the Cleaning and Preserving Boots and Fire-Arms, with divers other Observations and Instructions useful in those most noble Arts, the following is a choice Collection of Receipts for the Cure of all common Distempers incident to Dogs.

A Remedy by which many Dogs bitten by a Mad Dog, have been prevented from running mad.

Take 3 Plants (*i. e.* Roots and Leaves) of that Herb which is called Rose Plantane, or by some, Star Plantane, and having chopt it small with a convenient Quantity of Butter, let the bitten Dog take it the first Day; the second Day give him five Plants order'd as before, and the next Day seven.

To cure a Dog when he has been bit by a mad Dog, or a Viper; an approved Remedy.

When a Dog hath been bit, then, as soon as can be, wash the wounded Parts with hot Vinegar, changing the Vinegar two or three Times, and cut or shave off the Hair; then immediately light a Piece of Tinder, and lay it red hot upon each Wound till the Dog is thoroughly sensible of burning; then wash the Wound every Day with stale Urine, and keep your Dog muzzled, and it will certainly cure him.

If your Dog is bit with a Viper, wash the Part clean with hot Vinegar or Urine, and shave the Place where the Wound was, or cut the Hair close, and then anoint it with Oil of Vipers once a Day for six or seven Days; but muzzle him all the Time, unless at the Times that he should eat or drink, and then keep him from Licking; and the same Methods should be used with him as directed for the Bite of a mad Dog.

A Dog that is bit with a Slow-worm, or Blind-worm, is in as much Danger as if he had been bit by a Viper,

To cure a Dog of the Mange.

Give him Flower of Brimstone and fresh Butter, and wash him with a Liquor made of human Urine, a Gallon boiled half an Hour, with a Pound of Tobacco Stalks boiled in it; the Butter and Brimstone must be given every Morning fasting, and the outward Application immediately after; but you must muzzle your Dog, or by his licking himself he will die.

To harden the feet of a Greyhound not used to travel, or the Feet of a Setter or Pointer, who hath ranged too much.

Wash their Feet with warm Allum Water, taking Care
that

that the Sand is out, and an Hour afterwards wash them with warm Beer and Butter.

To cure Dogs wounded by staking themselves, or to stop a violent Effusion of Blood.

If any of these Dogs should happen to stake themselves, by brushing through Hedges, then cut off all the Hair about the Wounds, and wash them with warm Vinegar.

If a Dog receives a Bruise in any Joint, to cure him, cut off the Hair about the Place, and rub the Part gently with the following Mixture, *viz.* 2 Ounces of Oil of Spike, and 2 Ounces of Oil of Swallows mixed; but muzzle him when you lay it on.

To cure a fresh Wound in a Dog.

If your Dog happens to be stak'd or wounded any other way, then where the Wound is (and no large Vessels broken) immediately apply some Oil of Turpentine, but secure the Dog's Mouth that he does not bite you; for the Turpentine will occasion a violent Smart for about a Minute; but then you may be assured that it will work a perfect Cure.

Where any Wound is, the Hair must be cut close to the Skin, or else it would fret the Wound, and make it mortify.

If there be any deep Holes in the Wound, then take some fresh Butter and burn it in a Pan, and while it is hot make a Tent with some scraped Lint, and when it is dipped in the warm Butter, put the Tent into the Hole of the Wound, and change the Tents every Morning; by this Means the Wounds will soon heal, and when you change them, wash the Wounds with Milk.

But when you use Tents to your Dogs, you must swathe them with broad Slips of Linnen, so that they may not get at their Wounds; for they will else endeavour to remove them from their Places.

To cure a Dog of Convulsions.

He will first stagger, and then fall and flutter with his Legs, and his Tongue hang out of his Mouth; then dip his Nose and Tongue immediately into cold Water, and he will presently recover; but 'tis likely he may have a second Fit soon after; and then give him as much Water

as he will drink, and then he will be well: This will save the Trouble of bleeding him in the Tail.

A Purge for a Dog, if you imagine he hath been poisoned.

Take Oil of *English Pitch* i large Spoonful for a large Dog, or in Proportion for a lesser; give it him in a Morning, and it will carry off the Malignity the same Day.

To cure a Megrim in a Dog.

When you find a Dog to stagger as he walks, take him and open a Vein under his Tail, and he will presently recover.

To cure Films growing over the Eyes of Dogs.

When you perceive any Film growing over your Dog's Eyes, prepare the following Water to wash them with twice or thrice a Day.

Take the Quantity of a large Pea of white Vitriol, and put it in about half a Pint of Spring-water, and when it has stood a Day, take a Piece of fine Linnen Cloth, and dip it in the said Liquor, squeezing it a little, and then pass it over the Dog's Eyes gently five or six Times; and after about a Minute is passed, then with a little Spring-water wash his Eyes again, and dry them; if you find the Dog's Eyes smart, do this twice a Day.

There is a Necessity for Dogs always to have Water at their Command; for they are of a hot Nature, and would frequently drink, if they had Opportunity

Mr. Fig's Medicine, by which he has several Times cured the Bite of a mad Dog.

Take one Pound of Salt, put it into a Quart of Spring-water, wash, bathe, and squeeze the Wound for an Hour, then bind a little Salt upon the Wound, and keep it on for twelve Hours: Be sure, as soon as the Wound is given, make use of the abovesaid Medicine.

Another Receipt to cure the Bite of a mad Dog.

Take the Roots of Flower-de-Luce one Handful, bruise and stamp them small, and put them into Milk and give it the Dog: A great many Dogs, and Keepers who have been bit by mad Dogs, have been cured by this Receipt.

The Keepers of Dogs take the Flower-de-Luce Root, and boil it in Milk, and then strain it and drink the Milk.

To kill Ticks, Lice, or Fleas in Dogs.

Take of beaten Cummin, with as much Hellebore, and mix them together with Water, and wash your Dogs with it; or with the Juice of Cucumbers, if the above cannot be had, and anoint him all over with the Lees of old Dregs of Oil Olive.

Another.

Wash him with Water wherein Lime has been slacked, and some Wormwood and Carduus boiled with it, and anoint him with Goose Grease and Soap.

For the Worm under the Tongue.

In hot Weather this sometimes occasions Madness in Dogs; and therefore look under his Tongue, and you will see something white, which draw out with a sharp Bodkin, and anoint the Wound with Allum and Honey.

For sore Ears.

If the Ears of a Dog be only scabby, anoint them with Oil of Bitter Almonds, and it will soon heal them; but if they be sore within, then mix with the above, Tar and Hog's Grease, and it will make a perfect Cure.

N. B. *A Greyhound Bitch goes six Weeks with Whelp, and her Whelps are twelve Days blind: But all other Bitches go twelve Weeks with Whelp, and their Whelps are only seven Days blind.*





T H E
COUNTRY GENTLEMAN'S
BEST GUIDE.

C H A P. II.

Containing Cautions, Rules, and Directions to be taken and observed in FISHING; with the Manner of making and preserving of Rods, Lines, Floats, artificial Flies, &c. and for chusing and preserving several Sorts of curious BAITS.



T is hoped this short Treatise upon Angling will be found, upon Experience, to be as useful a Piece as any that has hitherto appeared in Print. As the Rules and Directions laid down in it are only to instruct Beginners; so they will, if carefully follow'd, soon make them complete Masters of the Art.

Many Things might be said in the Praise of Angling; but as that is only trifling away Time, and very little to the Purpose, so I shall make no Mention of them, but immediately proceed to the main Point; in doing which, I shall endeavour to be as concise as possible.

Most

Most Writers upon this Subject have told you, that a young Angler should be furnished with a great Variety and Number of Hooks, with Silk, Wax, Scissars, Landing-Hook and Landing-Net, Plummets, Shot and Floats of divers Sorts ; as also with Silk Lines, Hair Lines, and *Indian Weed*, the Feathers from the Hackle of a Red Cock, Capon's Neck, and Plover, or Wing of a Partridge, with Gold or Silver Twist for the making his artificial Flies ; he should likewise have a Basket or Bag for his Fish ; a Reel for his Silk Lines ; and Pouch for his Hair Lines ; in which there should be divers Partitions for his Silk, Hooks, Wax, Shot, and Flies, a Box for his Worms, and another for his Gentles. Experience will soon shew him what other things he may have Occasion for.

A Rod is the first Thing I shall treat of, which should be made of Red Sallow, Withe or Hazle, chosen when the Sap is out ; that is, in *October* or *November*. When you have got fine Sprouts, that are free from Knots, and that will answer for Taperness to one another, put them to dry on Hooks, on the Side of a Wall, with the large End downwards, where there is almost a constant Heat, but very gentle, taking Care so to place your top Joints that they may not warp in drying, and about *February* pare off the Knots. When they are dry, fix to the Top a Piece of round and taper Whalebone ; minding to splice your Joints with a Nicety ; which you should do with a fine wax'd Thread ; you may make your Rods longer or shorter, or weaker or stronger, according to the Place you would fish in, or the Fish you intend to take ; and if you fix fine Wire Rings from one end of your large Rods (which are used for large Fish) to the other, so curiously, as that upon laying your Eye to one, you may see thro' all the rest, it will be of great Service to you, for your Line running through all these Rings, keeps it in a due Posture. You should likewise about a Foot above the End of your large Rods, affix a Winch or Wheel to give Liberty to your Fish, if large, to run, it being sometimes improper to check him before he returns of himself : Your Rod being finished, and fit for Use, you should twice a Week rub it with Linseed or Sallad Oil, to prevent its growing too brittle, or becoming rotten. Rods made all of a Piece, or of two Joints at most, are to be preferred ;
they

they require a Twelve-Month a Seasoning. Now to make them of a brown Colour, as they may make no Reflection in the Water, take off the outward Rind, and having mixed a little Capons Grease with *Spanish Brown*, rub the Rod over therewith before a gentle Fire, and it will presently bring it to your desired Colour.

Observations in chusing good Hair, Hooks, &c.

Before you use your Hair, see that it be long, even, and round, and without Flaw or Blemish, which you should take from the Tail of a young white or grey Stone-horse when in his full Vigour; and in chusing your Hooks, mind them to be sharp at the Points; and particularly observe, that the Beards are good: Chuse Hooks with short Shanks, and Wire that is strong; for if it be weak, it will certainly spoil your Sport; and when you fasten them to your Line, observe to lay your Line on the Inside of the Shank, and so whip it neatly about with a small Silk Thread well waxed, minding to leave no Knot in the Hair; but more of this hereafter.

To make Hair Lines for Angling.

Let your Hair be round, and of an equal Bigness, and when you have got an Instrument for Twisting, cut off the Bottom Part, that being generally rotten; then twist it neatly without Gaping or Snarles; which done, lay it into Water to see which of it shrinks; after a Quarter of an Hour's soaking, take it out, and twist it again; then let it twine its own Way, and after stretching it a little, you may tie your Links together with the Fishers or Weavers Knot; thus you will have strong and even Lines: Lines made of Silk are not amiss, but I prefer Hair, the Silk being often apt to rot. Now the best Colour for Lines is the dark Ash-colour, sorrel, white, and grey; the two last for clear Waters and the two first for muddy Rivers; the pale watery Green is an excellent Colour, and may be made thus: Take a Quart of Allum Water, put into it something more than a Handful of Marygold Flowers, boil it till a yellow Scum arises; then take half a Pound of Copperas, and as much Verdegrease, and beat them together to a fine Powder, and put them and the Hair into the Allum Water, and let it lie ten Hours or more; then take the Hair out, and let it dry.

Hair

Hair may be made of divers other Colours, in the following Manner.

Yellow Hair is made by stamping and boiling three Handfuls of Walnut Tree Leaves in two Quarts of small Ale, or Water, and putting your Hair into it; where it may remain till it come to your desired Colour.

Russet Colour Hair is thus made: Put half a Pound of Soot in a Pint of strong Lees, with two Spoonfuls of the Juice of Walnut Tree Leaves; boil them well in a Pan; take it off, and when it is cold, put in your Hair, letting it remain till it becomes as dark as you would have it; and if you would have it darker, put some Umber into the Liquor, and it will answer your End.

Brown Hair is thus made: Let your Hair soak two Days in strong Ale and Salt, and it will be a fine brown Colour.

Tawny Hair is made thus: Take some Lime-water and steep your Hair in it about four Hours; then take it out, and put it for one Day in a Tan-pit or Tanners Ouze, and it will become a fine Tawny Colour.

Mind always to dye your Hair before you make it into Lines.

From *March* to *September* use the Green, from thence to *December* use the Yellow in all Waters that are clear. Use the Russet either in Rivers, Pools or Lakes all the Winter. In blackish Waters you should use the Brown; and the Tawny should be used chiefly in those Rivers or Waters that are moorish or heathy.

All Gentlemen who intend to make Angling a Part of their Diversion should provide themselves with all the Materials before mentioned; and as for Hooks, he should buy a good Number of divers Sorts and Sizes, minding the Directions before laid down for the chusing them. They are to be had at most Fishing-Tackle Shops, where they may likewise buy a Landing-Net and Hooks: A Piece of thin Sheet-lead rolled up, of about an Ounce or better, makes the best Plummet.

Now the Way to whip a Hook is as follows:

Wind your waxed Silk a little above the End of your Line for a Straw's Breadth, and then put your Hook to it, twisting the Silk about for two Parts of the Length you find it necessary to be twisted; then put your Silk in at the Hole two or three Times over the Beard of your Hook;

Hook ; then wet the Hook, and draw the Silk tight and close, letting the Line be always on the Inside of the Shank of your Hook, and then cut off your Silk and the End of the Line as close as you can to the Twisting.

Use your Hair Lines as follows ; for small Roach, Bleake or Gudgeon, Ruff or Pope, a Line of one Hair ; for Dace or Roach, a Line with three ; for Pearch, Flounder or Bream, with four ; for Chub or Chevin, Carp, Tench and Eel, with six ; for large Bream, Trout, Chub, or Barbel, with nine ; and for Salmon fifteen. But at most Fishing-Tackle Shops you may have *Indian Weed*, which is best to make your lower Link of for either Trout, Bream or Carp.

To make an artificial Fly.

When you have cut as much of a brown Mallard's Feathers as will make the Wings, minding the Size of your Hook, put the Line within-side of the Hook, and place the Point of the Feather to the Shank of the Hook ; then bind it about two or three Times with the same colour'd Silk as you fasten'd your Hook on with ; which done, take the Hackel of a Plover's Topping, strip one Side of the Feathers, then fasten at the Bent of your Hook below the Arming, your Hackel, Silk, Crewel, and Gold or Silver Thread ; then with your Gold or Silver Thread work up the Hackel to the Wings, observing that every Turn be done very neat and tight ; when the Head is made, work your Hackle up to it, and make that fast ; then divide the Wings apart with a Needle, whipping the Silk about cross-ways between the Wings to divide them ; turn the Point of the Feathers towards the Bent of the Hook ; twist the Silk a few Times about the Shank, and so fasten off. It is a very hard Task for any one to make an Artificial Fly ; but if the above Directions be carefully observ'd, you may make them so as to answer your End very well.

There are many Sorts of these Flies, which are generally used in the Months following.

In *March* there are two Dun Flies much used ; the first is made of Dun-colour'd Wool, and the Wings of the Mayle of a Partridge ; the second is made of Black Wool, and the Wings of the Dun Feathers of a Drake's Tail.

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In *April* there are divers Flies used, as the bright Brown, the Body of which is made of Spaniel's Fur, and the Wings of light Grey; the dark Brown, the Body make of dark brown and some violet Camblet mixt, and the Wings of the grey Feathers of a Mallard; and the Stone or *May Fly*, the Body make of black Wool made Yellow under the Tail and Wings, and the Wings make of a Drake's Down.

In *May* there are three Flies used, all which you will find to be of great Service; the first is the red or ruddy Fly, which make of reddish Wool wrapt round with Black Silk, and the Wings mixt of the Mayle of a Mallard, and the red Feathers of a Capon's Tail. The second is the Yellow Fly, the Body of which make of yellow Wool, and the Wings of the Tail of a red Cock; the third is the Black Fly, the Body of which make of Black Wool wrapt about with the Herle of a Peacock's Tail, and the Wings of the Feathers of a brown Capon, with blue Feathers in the Head.

In *June* there is likewise three Flies used; the first is the sad yellow or greenish Fly, the Body of which make of Black Wool; with a List of Yellow on either Side, and the Wings of a red Cock's Mayle. The second is the moorish Fly, the Body of which make of a dusky colour'd Wool, and the Wings of the blackish Mayle of a Drake: The third is the tawny Fly, the Body make of tawny Wool, and make the Wings contrary one against the other of the whitish Mayle of a white Drake.

In *July* there are two Flies made Use of; the first is the Wasp Fly, the Body make of Black-wool clapt about with yellow Silk, and the Wings of a Buzzard's Down, or of a Drake's Feathers. The second is the Shell Fly, termed also the Green Fly, make the Body of greenish Wool, and the Wings with the Herle of a Peacock's Tail.

In *August* use the dark cloudy dark Fly, make the Body of Black Wool, wound round with black Silk, and the Wings of the under Mayle of a Mallard, with a black Head: This must be made off the Hook; and when you draw it on your Hook, be sure that no Part of it be discerned.

The rougher the Bodies of your Flies are, and the more shining, the better they are liked; and those that delight in fishing with these Flies, should take Care to have a
good

good Number of divers Sorts, for sometimes Fish will rise at one Fly, when they will not at another ; and they should take Care so to throw their Lines, that the Fly falls first on the Water, and that none of the Line touch it, which will certainly frighten away the Fish, and so prevent their rising ; and in Fly-fishing observe to have always the Wind on your Back ; in slow Rivers and still Places cast your Line as far as you can, and let it sink a little, then draw it gently back, and let the Fly float leisurely with the Current. There is so much Trouble in preparing and making artificial Flies, that I would rather recommend the Buying of them at some skilful Artist, than the making them themselves. I have caught very good Trout, and other Fish, with the Fly called the *May Fly*, which may be met with on the Reeds or Sedge near the River Side in that Month, and have long brown Wings ; and I have often caught very good Dace and Bleak with a common House-fly.

Floats.

It being very proper for every Angler to know how to make his own Floats, I shall here lay down the Method thereof.

Get a Piece of sound, firm and close Cork, shape it like an Egg, except that the small End be somewhat thinner ; bore it through with a small red-hot Iron, making it as smooth and even as possible ; then put therein a Goose Quill to your desired Length, letting the small End of the Cork be next your Hook, and your Line must run through the Quill.

A Float a little bigger than a Pea will serve for a single Hair-line ; for three Hairs it should be three Times as big ; for six Hairs as big as a Walnut ; and all above as big as a double Walnut.

But for still Waters I prefer Swan or Goose-quill Floats with a red Top ; which you may make yourself, or buy at the Tackle Shops ; the Way to make them is thus : Take a Swan or a Goose-quill, dip the small End (which will be uppermost when in the Water) in any Kind of red Paint ; cut it to your desired Length ; then take a Bit of Stick, and cut it round and smooth till it exactly fits the Quill ; when you have so done, fix in the End of the Stick a small Piece of Brass Wire loopwise, and so fix the
Stick

Stick in your Quill, with the Loop out ; then cut a small Piece out of the Middle of another Quill, and put it over the thin End of your Float, to come near the Middle ; which done, it is finished ; the Loop in the Stick at the Bottom of your Float, is for your Line to go through, and the Piece of Quill that goes over, is to keep the Line close all the way up the Side of it.

As the Intent of Floats is to see when the Fish bite, so when the Cork or Quill-float is drawn under Water gently, then strike, but not with too smart a Jerk, and then draw your Fish up ; if he be large, you may let him take 8 or 10 Plunges, which will tire him, before you draw him out ; in doing which, a good Angler is never too hasty.

To keep and preserve live Baits.

All Worms should be kept in an earthen Pan in Moss, which should be washed and squeezed dry twice a Week, dropping a Spoonful of Cream into the Moss every three or four Days, and keep the Pan in a cool Place : Thus you may keep and preserve them for a long Time : Most Dunghils will supply you with Worms, but the Brandlings are generally found in Cow or Hog's Dung, and the Lob Worms in the Night-time, and best after a Shower of Rain, for then they come out to feed in large Quantities in the Paths of Grass-fields, or the Walks of Gardens.

Preserve Ant-flies thus : Take the blackest Ant-fly out of the Ant-Hill, which you will find all the Summer, be sure to get them with their Wings on ; then get a Glass Bottle that holds a Quart, put therein a Handful of the moist Earth and Roots of Grass ; then put the Flies gently in, that they lose not their Wings, and then put some Earth over them, and they will keep alive for a Month or two.

Breed Gentles thus : Take a Piece of Beast's Liver, hang it over a Barrel of dry Clay ; let the Liver be fly-blown ; and as the Gentles grow big, they will fall into the Barrel and scour themselves, and be constantly ready for Service. As Gentles are a very good Bait, and the better for being lively, I shall give you the Method of preserving them : When you take them from the Tallow, keep them in moist Sand ; and as you want them, take them out of the Sand, and put them into fine dry Sand or Bran, to take with you for Use.

From the Spawn or Eggs of Beetles are bred Grubs ; they are found in Holes under Horse or Cow Dung ; which preserve thus : Take a number of them, and put them, with a Peck of their own Earth, into a close Vessel, and they will keep all the Winter.

The Bob, Cadis Worm, Canker, and such like, must be preserved in the same Things as you take them.

Live *Flies* must be used as you catch them ; or preserved some Time, by putting them in a Bottle with some Sugar.

Having now treated of every Thing necessary to equip an Angler, I shall proceed to give some general Directions, with the Times and Seasons of Angling ; and the Methods and Baits used in the taking of divers Sorts of Fish : But as several Gentlemen may be desirous often to get a Dish of Fish for to pleasure a Friend, or even to satisfy his own Curiosity, without the Trouble of Angling for it, I shall in the first Place lay down Directions for the throwing of a Casting-Net, which may be had at any Net-Maker's in *London*.

The way of throwing a Casting-Net is thus :

There is a long Cord to the small End of the Net with a Loop at the End of it ; put that Loop over your left Wrist ; then take up so much of the Net in your left Hand, as that the Leads just reach the Ground ; then with your right Hand take up a third Part, and throw it over your left Shoulder, so as to spread all over your Back : Then take up another Third in your right Hand, and let the remaining Third hang down ; now stand upright, and being in the Place where you intend to cast it, incline your Body a little to the Left, that you may swing yourself about with the greater Force ; now throw your Net ; as you turn to the Right, take a large Scope with your right Arm, keeping your Feet always in the same Posture ; for though you are first to incline your Body to the Left, and in throwing bring it about to the Right, yet your Feet are always to stand firm. As this Business is very wet and dirty, you should have a leather Coat tied before with Strings, and them to lay even and close, for if you have Buttons, and the Meshes of the Net in the Swing should lay hold of them, it will go near to hawl you in.

Thus if you live near any Place that is well stored, you may catch a good Dish of Fish in a very few Hours ; for this Net, if well thrown, brings up every thing within its Reach : But mind that you have Room enough, and a good Bottom, for any Roots of Trees or Posts under Water will certainly tear your Net ; if you throw your Net first in an open Place, by way of Practice only, you will easily learn how to throw it in any Place, although never so much confined for Room.

Some general Directions for Angling.

As every Angler generally has his peculiar Haunts, so he should, to draw the Fish together, put in their Holes every four or five Days, some Corn boiled soft, Worms chopt to Pieces, Garbage, or Grains steeped in Blood and dried. You should never let your Shadow lie upon clear shallow Water ; and be sure, as often as you can conveniently, to shelter yourself under some Bush or Tree, at such a Distance from the River, that you can but just perceive your Float, especially if it be in a clear gravelly Place, where you can see to the Bottom.

Always angle in black or dark-colour'd Cloaths. Before you fix your Bait to Angle, be sure to plum your Depth, and so let your Bait lie on the Ground, or so far from it as shall be directed hereafter, when we come to treat of the taking of divers sorts of Fish. If you Angle in a Pond where Cattle drink, chuse to stand at their fording Place ; but in a River, at such Places as are the likeliest Haunts for such sort of Fish ; as for Trout in quick Streams, and with a *Fly* upon the Stream on the Top of the Water ; for Pearch and Roach on Scowrs ; deep Holes that are pretty much shaded for Chub ; under Banks that hang over for Eels ; and the Bream you will find in the quietest and deepest Part of the River. When you fish in Rivers troubled with Weeds, where there is generally good Sport, on Account of the warm Harbour it is for Fish, take particular Care how you throw in your Hook, or strike a Bite, lest, being too eager, you lose both Hook and Line. The best Places to angle in are the Falls of Mills, and the Opening of Sluices, if you let your Bait go with the Course of the Water, or under old Bridges, hollow Banks, or great Roots of Trees, which
are

are fine Harbours for large Fish, or especially where there is a Whirling or Turning of the Water, and upon a clear gravelly Soil, or in a deep still Water.

If you pull out the Eyes of such Fish as you catch, and fish with them, you will find them good Baits.

Your Line should be near as long again as your Rod in *Fly-fishing*, and you should withdraw your Bait when it begins to sink; and in whipping, observe that the *Fly* falls gently on the Water first, without any of the Line; and in this way of fishing, always go with the Stream, keeping yourself out of Sight as much as possible, letting the Wind be on your Back, as I said before.

There is a way made use of, called Angling by Hand with a Ground Bait, and no *Float*, and only one Shot to sink your Hook, which should be small, your Line something longer than your Rod, and with a small Cad or Brandling for a Bait: You should fish in a clear Stream only, and always up the River, having your Worm before you, with a light Rod like that used in fishing with a *Fly*; and thus your Bait will be sometimes taken at Top, at other Times in the Middle, and almost always before the one Shot sinks it quite to the Bottom, because of the Stream's helping to keep it up in the first Place; and in the next, your always keeping it in Motion, by pulling it in and throwing it out again like *Fly fishing*; but as you should always in this Case pull gently against the Stream, so the best Place to stand on is a Bridge or Plank that crosses the River.

I think I have now nothing more to say, but to remember you, that you never put your Lines, of what sort soever, up wet; and always to mind and oil your Rod twice a Week with Linseed or Sallad Oil. As to the proper Times and Seasons for Angling, I shall mention only such as by Experience I find to be the best.

Cloudy cool Weather, in the hot Months, is the best to Angle in, especially if you have a South or West-wind, for 'tis found by Experience to be in vain to angle with an Easterly-wind: In short there is good Angling with a Ground Bait, from *March* or *April* to *October*, a lowering Day being better than a clear one, and a cool one better than a hot one; and the best Hours for Angling are from about Three in the Morning till about Nine, and from four or five in the Afternoon, till you cannot fairly see

the Motion of your *Float*, there being very little Sport to be had in the Middle of the Day, especially when the Sun lies hot on the Water. In Winter all Times are alike, save that the hotter it is the better. But for Whipping with a *Fly*, the principal Months are *March*, *April*, *May*, and *June*, a little in the Morning, and a little in the Evening; but the best Time is from Six to Nine or Ten, in a fine, warm, calm Evening; when, if you give them the *Fly* they are inclined to, they will rise, bite freely, and give you excellent Sport.

The Methods taken, and Baits used for taking divers sorts of Fish.

From *March* to *Michaelmas* is the best Season to Angle for SALMON, which generally swim in the broadest Part of the River, near the Ground, and are taken with an Artificial-fly thus: As soon as ever he rises, give a Jerk, and you will hook him; as soon as he finds himself hung, he will plunge about, but not endeavour to run very far away; however, give him Line, and he will soon return; when you perceive he returns, which you will easily do by your Line's growing slack, wind up as fast as he gives you Line; when he is tired, draw him gently to the Shore, and take him out with your Landing-Net or Hook, which you must always take with you, when you go with an Intent to kill large *Fish*: and your Flies must be pretty large, with long Wings; and as he is a strong *Fish*, you must use your Troll as for Pike.

When you fish with a Ground Bait for Salmon, it must be 6 red Worms scoured well in Moss, and put all on the Hook together, threading them over the Hook in such a Manner as to hide the Arming or Place where it is fastened to the Line; then drop your Line in a deep Hole in the River, or close under the Bank, drawing it up and down gently, and if Salmon be there, they will soon take the Bait; never attempt to fish for Salmon after Nine in the Morning, nor before Six in the Evening. Be sure to give them Time to gorge the Bait, for sometimes they will nibble at it for some Time before they will swallow it. If this will not do, take off the Lead from your Line, and put a small Fish upon your Hook, by running it through the Fins on the Back, and then drop it in, letting him swim about near the Hole; and if he takes this,
hook

hook him directly. The Rod with the Ring of Wire on the Top, through which the Line runs, with the Winch or Wheel near the Hand, is very proper to use for taking of Salmon when you fish with a Ground Bait.

SALMON-FRY are taken with a fine Hair-line, with two or three Hooks and small Artificial-Flies fix'd at a Distance from one another, and a fine taper Rod: Throw out your Line, and in drawing or jerking it easy back again, you will see three or four of them rise at a Time; they are very greedy, and you may draw them out of the River as soon as ever you have hooked them.

SALMON PEEL are taken by dropping your Line, baited with a Brandling, gradually into the Hole; when he bites, don't strike him eagerly: He is a shy Fish, so you must be sure to keep out of Sight; and the Time to take him is in the Morning, any time before Nine, or after Six in the Afternoon.

TROUT are in their Prime at the end of *May*: They are caught with the Minnow, Dew-worm, Lob-worm, or Brandling, which is best when taken out of the Tanner's Bark; or with the natural or artificial *Fly*: let your Worms be scoured in Moss as before directed; use a taper Rod with a good Hair-line, and let your Rod point down the Stream. This being a very shy Fish, you must be sure to keep out of Sight. Morning and Evening is the best time to fish for them. If you would take them by Hand, with a running Line without Cork or Float, get a Lob-worm, put your Hook in it a little above the Middle, and out a little below it; then draw your Worm above the Arming of your Hook; and then run your Hook in at the Tail, that the Point may come out at the Head. When you use a Minnow, take the whitest, and one that is not too large, and put him on the Hook thus; put your Hook in at his Mouth, and out at his Gill, drawing it through about three Inches; then put the Hook again into his Mouth, and let the Point and Beard come out at his Tail; then tie the Hook and Tail about with a fine white Thread, and let the Body of the Minnow be almost straight upon the Hook; then try against the Stream if it will turn, for the faster it turns, the better; or, for want of a Minnow, use a Loach or Stickle-back. Throw your Line in, and draw the Minnow up the Stream by Degrees near the Top of the Water; and if the Trout

fees it, he will strike boldly at it: which done, give him Time to gorge it before you hook him.

To take Trout with a *May-Fly*, stand out of Sight under some Tree or Hedge, with your Back to the Wind, and a fine light Hazel Rod in your Hand, and a Line of two or three Hairs in the lower Links, and more upwards; cast your Line as far as you can, letting your Fly fall on the Water gently, taking care to let no Part of the Line fall on the Water with it, and be sure cast your Line down the Stream; if the Sun happens to be before you, it will be of great Service.

There are many other Flies which will be serviceable both for this, and several other Sorts of Fish; the Names and Methods of making which, I have laid down before.

The Time for taking Pike is in the Month of *August*, they being then in their Prime; these are taken by Trowling, for which you must have a Rod near 12 Foot long, and your Line ought to be 30 Yards long, which must be wound round your Reel; a leaded Hook with two Links of Wire fastened to it; a Ring fix'd to the Top of your Rod; a Landing Hook and Net, and a Staff at least four Foot long to screw either of them to, as you shall have Occasion to use: You should likewise have a Bag for your Fish; and as Mischances often happen in Trowling, you should have half a Dozen Hooks always with you.

These Things being all in Order, and you at the River-side, which should be very early in the Morning, the next Thing is to make ready your Bait; which should be done thus: Fix your Wire into the Eye of your Fish Needle, and put it into the Mouth of a Gudgeon, or for want of that, into the Mouth of a Dace, and bring it out at the Middle of the Tail; then let the Hook be fix'd on one Side, letting the Point be near his Eye; let his Mouth be strongly sewed up to keep the Hook immoveable; run a fine Needle and Thread thro' his Head, just below his Eye, then run it thro' again below his Gills, and fasten it on the opposite Side, which will preserve its Gills, and keep them from Damage; let the Fin of the Tail be cut off and fastened to the Top of the Wire, that the Bait may lie smooth upon the Hook; fasten it thus: Take a Needle and strong Thread, and run thro' the Tail of the Fish on one Side of the Wire, and so through again on the other Side of the Wire, and fasten it; which done, run it thro'

thro' the Eye of the Wire, and again thro' the Fish's Tail; then twist it round the Wire, and tie it not to slip. Now make a Loop at the End of your Line, and fasten a Swivel to it, and so put it thro' the Ring on the Top of your Rod; your Bait being ready, hang it on your Swivel. Being thus prepared, observe not to go too near the Side of the River, but keep as far off as possible, and so just drop your Bait down the Side of the Bank; if no Fish lie there, let out more Line, and reach the other Side, minding to keep your Bait always in Motion, by pulling it to and fro. When you have thrown out your Bait four or five times without Success, go to another Place; and if a Fish should take the Bait there, which you will easily know by his giving a sudden Twitch, don't check him, but let him run, and give out what Line he will take; for whenever he seizes your Bait, he runs to his Harbour to pouch it; sometimes when they are not hungry, they will keep it between their Teeth near half an Hour; when he draws no more, you may reasonably suppose him to have reach'd his Harbour; so you may lay down your Rod for about a Quarter of an Hour; then take it up again, and draw your Line very gently; if you find he has hold of it, draw your Line a little more; but if he should pull, give way; after a little Time, draw gently again till you see him; now if the Bait is cross his Mouth, let him go; but if not, then he has pouched it; so give him a sudden Jerk, that the Hook may fasten in him; But after all, if you can see him run as soon as he has first taken your Bait, then jerk him immediately; however, if the River be free from Stumps of Trees, &c. he may run fifteen or twenty Yards before you check him; otherwise keep your Line tight to prevent his entangling it; which he will endeavour to do; and if he does, 'tis a hundred to one but you lose Fish, Bait, and Part of your Line. But to proceed, when you think him tired, draw him to Shore, and take him out with your Landing-hook or Landing-net; be sure not to lift him out with your Line, for when they find themselves out of the Water, they will give a sudden hard Jerk, and surely break your Line, and get away, notwithstanding you may think they are so tired that they can hardly stir.

There is another way to take Jack or Pike, called Snapping; for which you must have a strong Rod sixteen

Foot long at least, with a Top to it made of Whalebone as thick as the biggest Part of your Little-finger: You must likewise have a strong Line, tho' not quite so long as your Rod; at the End of which fix your Snap-hook; which should be made thus: Take two Salmon-Hooks, and about 14 Inches of Gimp; turn the Hooks back to back, and place the Gimp in the Middle; tie them together with a Piece of waxed Silk, so that the Hooks cannot turn, nor the Gimp be drawn away; then place a Perch-hook between the two Salmon Hooks towards the upper Part of the Shanks, and fasten it with waxed Silk, about 18 Inches from the Bottom of your Line; put on a large Cork-float, and upon the Line as much Lead as will sink the Bait, and keep the Float upright: The best Bait is a Gudgeon, but for want of it, a small Dace or Roach may serve: Your Bait must be fix'd on your small Hook by running it under his back *Fin*; then lay in, and let the Bait run down the Current; and if you see the Float drawn under Water, you may imagine a Pike has taken it, so that you must give a strong Jerk to hook him; as soon as he is hooked, be sure to keep your Line always straight, otherwise he will get loose; then draw him on Shore, if you have a convenient Place; if not, make use of your Landing Hook or Net, and tho' he will make a great Struggling in the Water after he is hooked, yet if you keep your Line straight, you need not fear holding him. You must remember in Snapping, that you never give a Fish time to run as in Trowling, but hook and draw him out directly.

Although I have mentioned in this and other Cases, the Ways to make divers Sorts of fishing Tackle, yet the easiest and best Way would be to purchase them at a fishing Tackle Shop; for as they are Artists, and in constant Practice, of course their Work must be neater and tighter than you can at first pretend to make; however there are doubtless some that are very curious that way, and others willing to learn, for whose Benefit I have chiefly mentioned them; because if they live at a Distance from *London*, perchance they cannot get some Sorts of Tackle in any reasonable Time; so that if he can make them himself, it will no doubt be a great Pleasure and Satisfaction to him, and he may have many a Day's Diversion in fine Weather

Weather for fishing, as he could not otherwise have had for want only perhaps of a Hair-line, or some such thing.

CARP are in their Prime in *June*. The Directions for taking them are as follows: When you intend to angle for Carp in any Canal or Pond, plumb the Depth; when you have found the deepest Place, boil a Quart of white and a Quart of grey Pease together into a Pudding; then chop some Worms among it, and throw it into the deepest Place on the Over-night; let the last Link of your Line be *Indian Weed*, and your Bait a fine Garden Worm well scoured in Moss; when you have fix'd him on your Hook so as to hide Hook and Arming, just dip it in Tar. Now being at the Pond or River, be sure to keep from going too near the Sides, for they are a very shy *Fish*; if they refuse the Worm, which you must drop into the Place, letting it lie on the Bottom where you put your Ground-Bait in on the Overnight, then take a common Roll, and sop it in Milk, where a little fine Loaf-sugar has been dissolved, and with your Hand work it into a Paste; this is a killing Bait. A Carp will nibble some time before he will swallow the Bait, so you must have Patience; but when the *Float* is pull'd three or four Inches under Water, then strike, (and as he is a leather-mouth'd *Fish*, it is hard for him to break his hold when he is once hooked) and keep him in Play without letting him run to his Harbour, lest he entangles you; as he is a strong *Fish*, so your Line and Rod must be strong in Proportion; and the Times of Angling should be very early in the Morning till about Eight o-Clock, and after Six at Night, as long as you can see.

The Directions, for taking Carp, will also serve for TENCH, both as to giving time to swallow the Bait, the Hours for Angling, the Strength of the Line and Rod, and the Bait itself; but as Tench delight chiefly in Worms, you should have several Sorts of them, as the Lob-worm, Marsh-worm, Cad-worm, and Flag-worm; for if he refuses one, he may take another. If you angle in a River, chuse a Place where the Water is smooth upon the Surface, for they delight in deep and silent Waters.

Carp and Tench are likewise taken with your Casting-Net; and if you bait your Pond as before directed for Carp, and there is any Fish in the Pond, you cannot possibly miss taking them, provided you draw your Net the Moment it reaches the Bottom, for both Carp and

Tench will immediately strike into the Mud, and you will draw your Net over them, if you give them ever so little Time after the Net is sunk.

PERCH being a Fish of Prey, the best Bait for him is a Minnow, thro' the back Fin of which you should run your Hook, and so having a *Float* and Lead to poize it, let him swim up and down about a Foot from the Bottom, in the Turning of the Water or Eddy; and though he bites freely, you must give him Time to pouch his Bait, for he is not a Leather-mouth'd Fish; the same Tackle you use for Carp will serve for these; but as when you fish in a River for Perch, you may light of young Jack, it would not be amiss to have a good strong Silk Line, and the Hook armed with Wire. Early in the Morning, and late at Night (as for Carp and Tench) is the best Time to angle for Perch; and it will not be amiss to bait the Ground where you intend to fish over Night with Lob-worms chopt in Pieces.

BARBEL lie in a deep Water, at the End of a Current, or in a still Stream; they are a Leather-mouth'd Fish, and cannot easily break their Hold when once they are hook'd, and the best Bait for them is a Lob-worm well scower'd in Moss; they will bite early in the Morning. As they are a very large Fish, and will struggle much, so you should have a strong Rod and Line, with a Winch or Wheel, as directed for the Salmon Rod. You may likewise use for your Bait the Spawn of a Salmon Trout, or any other Fish, or Green Gentles, or Bits of tough Cheese laid a-leep 24 Hours in clarified Honey; and if you bait the Place where you intend to fish a Night or two before, you cannot fail of Sport if there be any Fish, provided your Bait be sweet and clean.

CHUB, (known by the Name of *Chevin* or *Chavender*) are a strong unactive Fish, whose chief Places of Resort are Bridges, Trees, Planks, &c. He is a shy Fish, tho' he bites freely; the best Time to angle for him is in a Morning; in hot Weather on the Top of the Water, and in cold near the Bottom; and as to Bait, he will take all Sorts of Worms for Ground-bait, but on the Surface of the Water, use a Moth, Wasp, Grasshopper or Caterpillar; and in *August* and *September* use Pastes; let your Bait not reach the Bottom, for he likes to rise at a Bait rather than take it off the Bottom.

BREAM is a large flat Fish, and it is a hard Matter to take them with a Line without baiting the Hole thus: boil a Peck of Barley Malt gross-ground, strain it through a Bag into a Tub, and when it is cold, take it to the River about Nine at Night, squeeze it hard, and throw it into the Place where you would fish. Get there very early in the Morning, and drop your Bait, which should be a strong Worm fix'd on your Hook, in the Middle of your Ground-bait; he is a shy Fish, and you will find some Trouble in landing him; when he bites he will throw up your Float, and when it lies flat upon the Water he has gorged the Bait, so that you must then strike him gently, keeping your Line tight till you have drawn him out; let your Float be of a middle Size, and your Lead about two Foot under Water: Or you may use for Bait Paste made of brown Bread and Honey, young Wasps, green Flies, Grasshoppers, or Red Worms.

GREYLING and **UMBER** swim nimbly in the Middle of the Water; in *April* you may angle for him with a Fly, or Grasshopper with the upper Wing pulled off, which he will freely strike at; otherwise, which is full as well, take a Cork-float; and your Bait, which should be a red Worm, or a Worm called the Jag-tail, which is of a pale flesh Colour, with a yellow Jag on his Tail, and is to be found in Marley Grounds and Meadows in fair Weather, must reach within two Foot of the Bottom, he being apt to rise at the Bait; in *May* you may use the Green-worm, in *June* the Bait that breeds under the Oak-bark; in *July* the Bait that breeds on the Fern-leaf; and in *August*, and after, the red Worm; in short, they are taken after the same Manner as you take Trout, especially with the Fly: As he is no Leather-mouth'd Fish, so he is easily lost after he is struck.

FLOUNDERS are a shy and wary Fish, and very greedy; their usual Place of Resort are the Sides of Sand-banks or strong Eddies, or in deep Waters where there is a gravelly Bottom, but particularly in a brackish Stream, and may be fished for all Day long in the Months of *April*, *May*, *June*, and *July*; the best way to angle for them, is to put so much Lead upon your Lines, about ten Inches from your Hook, as will keep it steady at Bottom, so as the Bait may have Liberty to be play'd about by the Water; let your Float lie flat upon the Surface, and when it
cocks

cocks up, and afterwards is drawn under, you may be sure you have a Bite; but don't strike too quick, for he will suck the Worm for some Time before he'll swallow it. Your Hook should be very small, and all Sorts of Worms, Wasps, and Gentles, are good Baits.

MULLETS are a *Fish* that are very shy, they will rise at a *Fly* like a Trout; and they may be taken with a Worm under Water, provided you fish within about two Foot of the bottom; they are to be met with only in those Rivers that run into the Sea, where they are thrown up by the flowing of the Tide.

SMELTS are in Season in *March*; angle for them with a single Hair Line, and let your Bait be Gentles or white Paste.

ROACH is a leather-mouth'd Fish, so that when once he is hooked he cannot get off. They frequent gentle Streams which are not shallow; angle for them about a Handful from the bottom, and let your Bait be either small white Snails, Bobs, Gentles, the young Brood of Wasps or Bees, the Cad-bait, or any sort of Worms; and sometimes they will take Paste very well; but towards the end of *August* use either Paste, or the Ant-fly with the Wings entire; you must always fish within eight Inches of the bottom though you bait with Flies, for he will take nothing on the top of the Water.

RUD is a strong *Fish*, and will struggle hard, he feeds near the Top of the Water, and may be taken with Red-worms or Flies.

DACE may be taken towards the Top of the Water with the Stone Caddis or *May-fly*, of which you may get what Quantity you will from the Reeds and Sedge by the Water-side. When you fish for them upon a Scour, use Gentles or Paste in the Summer, but in the Winter use the white Worm with the red Head, which are found in new broken up Ground that is heathy or sandy; and when in the Deeps, sodden Malt, House-flies, Caddice, the Grasshopper with his Legs pull'd off, or the small Red-worm; and when he bites, strike nimbly; angle for him about half a Foot from the bottom, with a single Hair Line. Early in the Morning and late at Night is the best time to angle for Dace.

GUDGEONS delight in shallow Streams whose bottom is sandy or gravelly; they will bite all Day long; fish
with

with a Float, and your Bait must lie on the Ground ; if you rake up the Gravel or Sand with a Rake, they will bite the freer and faster ; or for want of Raking, throw in a little Gravel or Dust now and then : Let your Bait be a small Red-worm or Caddice, a single Hair Line with two Hooks to it, one a little above the other ; he seldom bites eagerly, but when once he is struck he cannot get loose, being a leather-mouth'd *Fish*.

BLEAK is a *Fish* that is easily taken on the Surface of the Water with a common House-fly, great Numbers of which you may preserve in a Phial with a little Sugar ; they will likewise take the Gentle, Caddice, or white Paste, about two Foot under Water : and in doing this, you may use a single Hair Line, with four or five small Hooks to it ; the Hooks being placed two or three Inches above one another.

EELS delight in still Waters with muddy bottoms, and in rotten Roots of old Trees, and are taken several ways, but the best Places to angle for them is in Mill-ponds, Wears, Bridges, great Falls, and the like, and the fairest way is to angle upon the Grabble for them with a Lob-worm, Minnow, or a Piece of raw powder'd Beef ; they will suck the Bait some time before they swallow it, so you must have Patience, and not be too eager in striking. You may likewise take very large Eels by laying in Night-hooks, which are Lines with several Hooks fastened to them, and each Hook baited with different Baits, as small Roach, Hens Guts, young Lampries or Lamperns, Lob-worms, &c.

EEL-POUTS are to be found in the same Place as Eels ; the best time to angle for them is after Thunder, Lightning, or heavy Rains ; and the properest Bait is a Gudgeon.

POPE or RUFF is to be met with in the deepest Places of a gravelly River ; fish for them at the bottom, with a single Hair Line, and three or four Hooks placed at a little Distance from each other, letting your Bait be sweet Paste, Red-worms, Gentles or Brandlings, Bob-worms or Maggots ; he is a greedy Biter, and if you bait the Ground with fresh Earth, you will have excellent Diversion, and take a great Quantity of them.

MINNOW, which is often used as a Bait for larger *Fish*, is taken about Mid-water, or at the bottom, with a small Float,

Float, a small Hook, and a small Red-worm, Wasp, or Cad-bait.

BULL-HEAD, or MILLER'S THUMB, is to be met with in Holes, or among Stones in clear Water; and is to be taken at any time with a small Red-worm.

LOACH harbours chiefly in little clear swift Brooks, Rivulets, and sharp Streams, and must be angled for there with a small Red-worm, with your Bait at the bottom, for he lies upon the Gravel.

STICKLEBACK is a small Fish, and only fished for to catch other Fish: They will bite freely at the small Red-worm called the Blood-worm.



THE



THE
COUNTRY GENTLEMAN'S
BEST GUIDE.

CHAP. III.

Containing a Complete KALENDAR of all Work necessary to be done in the FRUIT, FLOWER, and KITCHEN-GARDENS, GREEN-HOUSE, &c. With the Produce of each, in every Month throughout the whole Year.

BEFORE I begin my KALENDAR, it will be necessary to caution all Gentlemen and Gardeners, always to keep their Borders, Walks, &c. very neat and clean from Weeds; to pick all dead or withered Leaves from Plants or Shrubs; to dig up the Ground between their flowering Shrubs; to stir the Surface of the Earth in their Pots and Tubs, keeping them clear from Weeds; to keep clean their Green-House, by brushing down all Dirt and Cobwebs; for nothing is more pleasing to the Eye, nor more delightful or desirable, than to see Neatness kept up in every Part of a Garden.

All

All which should be done in their proper Seasons, as the Months come round.

J A N U A R Y.

FRUIT-GARDEN. Let all the Roots of your new-planted Trees be covered with Mulch, to prevent the Frost's injuring them, if it is not done already; let your Fig-Trees be likewise covered with Mats, which will save the young Shoots from the Frost, and cause them to bear much more, and sooner than otherwise they would do. Cut all dead Branches off your Fruit-Trees, and mind it be done sloping, and left smooth. Should the Season prove warm, prune Dwarfs, and such like hardy sorts of Fruits, as Apples, Pears, and Vines. You should now cut your Grafts from early Fruits, and place them in the Earth under some dry Wall. If the Season prove cold, cover them with Straw. Prepare those Borders as you design next Month for Fruit-Trees, laying level in them fresh Earth, as it may settle before you plant your Trees. Lay fresh Earth, and well-rotted Dung, upon the Borders of your Fruit-Trees; but if the Trees are old, you must mend your Border eight or ten Feet from the Tree, otherwise the young Roots, which lie at that Distance, will receive no Nourishment. Plant Raspberries, and Strawberries; and if you would have forward Fruits in forcing Frames, mind to keep up your Heat to the same Temperament, whether it be done by Dung or Fire; otherwise, when you have brought them to blossom, they will fall off, and come to nothing.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Golden-Pippin, French-Pippin, Nonpareil, Wheeler's Russet, Golden-Russet, Pile's Russet, Kentish-Pippin, Harvey Apple, Aromatick Pippin, Holland Pippin, Monstrous Rennet, Winter Pearmain, Aromatick Russet, Pear Russet, John Apple, and some others of less Account; as also Medlars, Almonds, Nuts, and Services. And these **PEARS**; Virgoleuse, Ambrette, St. Germain, Epine d'Hyver, Colmar if well preserved, St. Augustine, l'Effacherie, Martin Sec, Winter Beurre, Citron d'Hyver, Winter Bon Chretien, Franc Real, Rousselette

lette d'Hyver ; and these for baking, the black Pear of Worcester, Pickering, and English Warden.

FLOWER-GARDEN, GREEN-HOUSE, &c. Strew some loose Straw over the Beds of Ranunculus, Hyacinth, and Anemonies, if the Weather proves severe ; but if they are covered with Snow, don't meddle with them till it begins to thaw, and then throw the Snow off as soon as you can, for Snow-Water does them much Damage ; and when they are come out of the Ground, arch them over with Hoops, and cover them with Mats. In Beds made only of fine sifted Earth, if the Weather is mild and open, plant Ranunculus, Anemony, and Tulip Roots. In the Middle of this Month, take all the Earth you can from each Pot of your Auriculas, without disturbing the Root, and in its Stead put fine sifted fresh Earth, mixed with sandy Loom and rotten Wood, pressing it gently round the Roots, and take off the dead Leaves from them, placing the Pots so as the Frost may not nip them. And as all bulbous Roots, especially the Crocus, are apt to be destroyed at this Season by Mice, you must be mindful to guard against them. As all Compost should lie a Year before it is used, so you should, in this Month, turn over the Heaps, and break the Clods, as it may mellow the better. Guard fine Carnations from severe Frosts, Snow, or Rain ; but let them have as much Air as possible, in mild Weather.

Plants, &c. now in Bloom.

Single Wall-flowers, Helleboraster, or Bear's-foot, Winter-Aconite, true black Hellebore, and likewise that with the green Flower, double and single Snow-Drops, single Anemonies, blue and white Hyacinths, Stock July-flowers, Polyanthus's, Gentianella, early Starry Hyacinth, Winter Cyclamen, Laurus Tinus, Primroses, Strawberry-tree, Cornelian Cherry, and some others ; also several other Trees and Shrubs are now in Bloom, as Aloes of several sorts, Jessamines of several sorts, and many others.

KITCHEN-GARDEN. If we have any great Snow, or Frost, in the Course of the whole Year, it is commonly in this Month ; and it is observable, that the most piercing Cold reigns chiefly at this Season ; therefore whatever.

ever is valuable in our Gardens, must now be taken care of, especially those Plants which are in Hot-beds, by taking proper Methods to preserve them from the cold Air, covering them with Glasses a little before Sun-set, with Litter and Mats.

If you have any Cucumber or Melon Plants in your Hot-beds, you must be careful to give them Sun through the Glasses at every Opportunity, the better to keep them from the Injuries they are apt to receive from the Steam of the Bed; for the Steam of the Dung rising in a great Quantity at this Season, condenses upon the tender Plants, and rots them; but if too much cold Air be admitted, it will be equally as destructive to the Plants. You may prevent this injurious Steam, if you allow about six or seven Inches Depth of Earth upon the Dung, and contrive Frames of Woollen Cloth to slide in under the Glasses, which will receive the Steam that arises in the Night, and may be drawn out and dry'd every Morning, without any Damage to the Plants. You may likewise preserve the Heat of the Beds, by putting hot Dung to their Sides every fifteen or twenty Days.

Sow Cucumber and Melon Seeds on the hot Beds every Week, lest the first Plants should be lost.

Sow Cresses, Mustard, Rape, Radish, Turnep, Lettice, and other sorts of small sallad Herbs, to bring them forward; for at this Time, those Seeds, which are sown in the natural Earth, will not come on very fast, the Ground being cold; and if the *Frost* should prove severe, those in the open Air would fail,

Plant Strawberries upon a moderate hot Bed, to make them bear Fruit betimes; but keep them not too tender.

'Tis now a proper Time to plant Mint in hot Beds.

The Asparagus Beds, which were made last Month, will now begin to have some Buds appear, when you must earth them to their full Thickness, which should be five or six Inches at least, and the Frames should be now put over them; but if you find the Heat of the Bed begins to decline, it will be necessary to add some hot Dung round the Sides: This will renew the Heat of the Dung, and bring the Asparagus forward. And you should observe, likewise, to cover the Glasses with Mats and Straw every Night, and in bad Weather.

Take

Take particular Care of your Colliflower-plants which are under Frames, plucking off all decay'd Leaves from them, which would otherwise endanger the Plants, if the Weather will not permit the Glasses to be opened every three or four Days to give them Air. You must be sure to give the Plants as much Air as possible, in mild Weather; for if they are drawn weak at this Season, they will not be able to resist the cool Air the next Month, when they should be planted out.

If the Season proves mild about the latter End of the Month, you may transplant some Cabbage-plants of the Sugar-loaf Kind; and you may sow the Ground with Spinage before the Plants are planted.

Transplant Parsnips, Carrots, Cabbages, and Leeks, for Seed, observing to hang up the Cabbages by their Stalks, in some dry Place, three or four Days before they are planted, that the Water may drain out from between their Leaves. These should be placed near a Hedge, Pale, or Wall, where they may be shelter'd from strong Winds, which often break down their Branches of Seed in Summer.

Sow Hotspur Pease, to succeed those sown in *November*.

Put fresh Earth to your Sage, Thyme, and other sweet Herbs, taking care that their Roots are not disturbed.

If you have not put fresh Earth to your Strawberries, in the preceding Month, you must not delay it any longer.

Towards the latter End of this Month, gather Cions for Grafts from good bearing Trees, and lay them half way in the Earth till grafting Season; or if they are to be sent to a remote Place, stick their Ends in Clay, and bind them together with a dry Straw-band.

If the Weather be frosty, bring into the Garden such Manures as are necessary to enrich the Ground.

Products of the Kitchen-Garden.

Chardoons, Carrots, Parsnips, Beets of both sorts, Potatoes, Skirrets, Scorzonera, Turneps, Horse-radish, Onions, Garlick, Shallots, Racombole, Borecole, Cabbages, Savoy, Sprouts, Spinage, Parsley, Sorrel, Chervil, Leeks, Thyme, Sage, Winter Marjoram, Clary, Sellery, young Lettuce, Mint, Cresses, Mustard, Radish, Endive, and the Tops of Burnet.

F E B R U A R Y.

FRUIT-GARDEN. Prune your Fruit-trees, whether against Walls, Espaliers, or Standards, beginning first with the hardiest. Open your Fig-trees, if the Weather proves mild, to let in fresh Air, otherwise they will be apt to grow mouldy. Repair your Espaliers, and fasten your Fruit-trees thereto. Work your Ground well, break the Clods, and then plant all sorts of Fruit-trees, leaving the Heads of them on till they begin to put forth, and then skilfully cut them. If at the End of this Month the Weather proves mild, you should begin to graft Cherries, Pears and Plumbs, and other Fruits that are hardy, being careful so to clay them, that the Wind may not enter the Graft. You should also sow Stones and Kernels of hardy Fruits for Stocks to bud and graft the more generous Kinds on, minding to cover them so, that Vermin, especially Mice, may not get at them. Let your Fruit-trees be cleared from Moss, which will now easily rub off. Mind so to attend your early Fruit, or forcing Frames, as that they have Air, as the Season requires; and to keep up the Heat, or the tender Fruit will drop off, and come to nothing.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Kentish Pippin, Rennet Grise, Stone Pippin, Aromatick Pippin, John Apple, Golden Russet, Harvey Apple, Nonpareil, Pile's Russet, Golden Pippin, Wheeler's Russet, Holland Pippin, Winter Pearmain, French Pippin; and some other Apples of less Account. And these **PEARS**; Citron d'Hyver, Portrail, Bessy, de Casfoy, Lord Cheyne's green Pear, Winter Bon Chretien, Winter Russelet, Bugi or Bergamot de Pasque: and these for baking; English Warden, Cadillac, black Pear of Worcester, and the Union, or Pickering.

FLOWER-GARDEN, GREEN-HOUSE, &c. If you have done the Work ordered for last Month, sow the Seeds of Auriculas upon fine light Earth in Tubs, raking it afterwards level, and pressing it down with a Board; then cover the Tubs with Mats or Nets, letting them have the Morning Sun till *April*, and then put them in a shady Place, and often water them till they are come up. Up-

on a shady Border you may now sow, very shallow, the Seeds of Polyanthus; and having mixed Anemony-seeds with dry Sand, let them be sowed on light Earth, and sift a little light Earth over them. If you would have Anemony and Ranunculus to blow late, you should now put them into the Ground in some shady Place. About the Middle of this Month, put fresh Earth to those Carnations that were planted out in Autumn, and plant those choice ones out in Pots that are to flower, but mind not to take too much Earth from their Roots; and when done, place the Pots in a warm Situation; in bad Weather, arch them over, and cover them with Mats. Prepare your Mould for your Use the next Month, when you will have much Business on your Hands. All those sorts of flowering Shrubs, that will bear the Weather, should now be transplanted, if the Weather be mild, such as Atheas, Syringa, Spireas, Lylac, Honyfuckles, Guilder Rose, Jessamine, Laburnam, Roses, &c. Towards the End of this Month, sow Pinks, Larkspurs, Candy-tufts, Holyoaks, annual Stocks, Canterbury-bells, Sweet Williams, Primrose, trees, and the scarlet Lichness, if the Soil be light. Shift Myrtles, paring off the outside Films of their Roots, and prune the Tops of their Heads, if there be Occasion. Head Orange-trees, and give them fresh Earth, and mind to apply soft Wax to the Wound you make. Make Layers of the following Shrubs, Laurus-tinus, Roses, Phillarea, Jessamines, and Honeyfuckles; stir the Surface of the Ground of your Flower-beds, to clear them from Weeds and Moss. If the Nights are frosty, you must cover with Mats the Beds of your choice Ranunculus's, Anemonies, and Tulips. Now break up your Gravel-Walks, and turn them; but do not let them be raked till the Middle of *March*, for by that Time they will be well settled. Clean the Quarters of your Wilderness, for the Flowers will now blow, and it will appear the more sightly. Cut your Grass Walks even by a Line, and dig and rake the Weeds and Moss from the Water-tables on the Sides of the Walks. Make hot Beds for your tender annual *Flowers*, which should be brought forward in the Spring, such as Amaranthus's, Amaranthoides, double-striped Balsamine, double-flowering Stramonium, and the like: You should now plant some Tube-roses on a hot Bed, and they will come early in the Spring.

Plants, &c. now in Bloom.

Snow-drops, chiefly that with the double Flowers, Helleboraster, or Bear's-foot, Hellebore of different Kinds, Winter Aconite, Spring Crocus's of several sorts, early white and blue Hyacinths, Spring Cyclamen, Persian Iris, single Anemonies, great Snow-drops, single Hepaticas, single Daffadils, starry Hyacinth, single Wall-flowers, some double Daisies, early Tulips, Stock Gilli-flowers, Polianthus's, Fennel-leav'd perennial Adonis, and some others. There are several sorts of Aloes, Jessamines, and other hardy Trees and Shrubs also now in bloom.

KITCHEN - GARDEN. This Month is commonly reckoned the wettest in the whole Year; and it is observed, we have rarely any lasting Frost begins in this Month. If the Weather proves mild, a great deal of Business is to be done in the Kitchen-Garden; which, if not done, will be of very ill Consequence, for most of the principal Crops being to be sown or planted, do seldom succeed so well, if done later in the Year, especially upon dry Land.

About the Middle of this Month, sow Beans, Pease, Spinnage, Parsley, Turnips, Carrots, Parsnips, Onions, Scorzonera, Leeks, Dutch brown Lettuce, and Radishes. It is a much better way to sow three or four Times of each sort, about ten Days distance from each other, that there may be a Continuation of them, than to trust to one sowing; for if the first or second should miscarry, the other may succeed.

Sow Salsafy, Beets, Skirrets, and Corn-sallad, with most other hardy Plants. These are best sown in separate Beds, and afterwards thinned to a proper Distance.

Plant Garlick, Shallots, Rocambole and Cives, in light Ground, for Increase.

Set Potatoes, and Jerusalem Artichoaks, about six or eight Inches deep in the Ground,

Sow Asparagus seeds in the natural Ground.

Sow some dwarf *Battersea* Kidney-beans upon a moderate hot Bed, observing, when the Plants are come up, to give them Air, whenever the Weather will permit; and raise some Purslain upon hot Beds.

It will be now Time to transplant the Cucumber and Melon Plants that were raised last Month; therefore you must renew the Heat of your Hot-beds with fresh Dung, and continue to sow Cucumbers and Melons every eight or ten Days, for fear of Danger from the Weather.

Towards the latter end of this Month begin to graft Apples, Pears, and Cherries.

Make new Beds for Asparagus to succeed those made in the last Month, one of these Beds seldom continuing above a Fortnight in good Order.

Now likewise make Hot-beds for all sorts of annual Seeds, except *African* and *French* Marigolds, which may remain unsown till the next Month.

If the Weather proves favourable towards the latter end of this Month, you must plant your Cofs, *Silesia*, and Imperial Lettuces from the Beds they grow in in the Winter. It would be proper to sow some Seeds of these sorts on a spot of good Ground, that you may have a Crop after the Winter Lettuces are gone.

If you have a Mind for forward Radishes and spring Carrots, make a large Hot-bed, and sow them together, for the Radishes will be quite gone before the Carrots begin to swell. You must make this Bed about eight Inches deep with Earth, and cover'd with Mats; for Frames and Glasses would draw the Carrots too much into Leaf.

Sow some Colliflower-seeds towards the Middle of the Month upon some declining Hot-beds.

Make Plantations of Strawberries, Rasberries, Gooseberries, Currants, and Roses.

You may yet plant Figs and Vines, Jessamines, and Honeyfuckles.

Products of the Kitchen-Garden.

Cabbages, Savoy, Borecole, Broccoli, Carrots, Parsnips, Turneps, Beets, Skirrets, Salsafy, Scorzonera, Spinage, Coleworts, *Jerusalem* Artichoaks, Potatoes; and in some Beds there are Radishes which were sown in Autumn. Sallad Herbs are, Lettuce, Cresses, Coriander, blanch'd Dandelion, Turnip, Rape, Radish and Mustard, also Endive and Sellery.

M A R C H.

FRUIT-GARDEN. Finish pruning all sorts of tender *Fruit-trees*, as Nectarines, Peaches, and Apricocks; for if the Season has been mild, the Buds will be so forward, as to be in great danger of being rubbed off in the nailing up the Branches; this being done, dig the Ground round the Roots, which will loosen it, and destroy the *Weeds*. If the *Weather* proves very sharp, and the Nights very frosty, when your Trees are in bloom, you should cover them with Mats, Canvas, or some other Covering; but be sure to take it off again as soon as ever the *Weather* breaks. And if the Season proves very dry, sprinkle some *Water* gently over the Branches of your *Fruit-trees*, which will very much strengthen the Blossoms, and bring forward the *Fruit*. Continue to transplant *Fruit-trees* upon a moist Soil. Now is your Time for grafting almost all sorts of *Fruit-trees*, beginning with the early Kinds, and ending with Apples. Let the Heads of those Stocks that were inoculated last Summer be cut off, leaving, to attract the Sap, about four Inches above the Bud; and dig the Ground between the Trees, to loosen it, and bury the *Weeds*, for the Roots of the Plant to find Nourishment. Clear from *Weeds*, and put fresh Earth to your Strawberry-beds; and let the Ground between your Raspberries be dug, to clean and loosen it, that the Roots may the better penetrate. Head down to three or four Eyes the *Fruit-trees* you planted last Autumn, minding not to disturb the Roots; which you should prevent thus: Place your Foot close to the Stem, and hold the lower Part of the Tree fast with your left Hand, so with a sharp Knife in your right Hand cut off the Head; then cover the Ground with some Green-sward, turning the Grass downward, which will prevent the Sun or Wind's penetrating to their Roots, which has often been the Destruction of Trees new planted. Shorten to four or five Eyes those Trees that were grafted the former Spring, and still remain in the Nursery, otherwise they will grow up tall, and have no lateral Branches near the Ground. Clear and dig up the Ground between your Currants and Gooseberries, for it will encourage the Trees, and strengthen their Bloom.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Kentish-pippin, Loan's Pearmain, Holland-pippin, Non-pareil, French-pippin, Golden-russet, Pomme d'Api, Pile's Russet, Stone-pippin, Wheeler's-russet, John Apple, and some Apples of less Account. And these PEARS; Berry de Chaumontelle, Burgamot Bugi, l'Amozelle, St. Martial, Double-fleur, Royal d'Hyver, Winter Bonchretien; and these for baking, Parkinson's Warden, the Cadillac, and the Union or Pickering.

FLOWER-GARDEN, GREEN-HOUSE, &c. You may now sow Poppies; strip and transplant all sorts of fibrous rooted Plants as are not flowering, such as Holyoaks, Gentianelli, Pinks, Thrift, Garden-roses, Canterbury-bells, Peach-leav'd Bell-flower, *French* Honeyfuckles, perennial Sun-flowers, double white Rockets, Asters of all sorts, scarlet Lichness, Monk's-hood, Cardinal-flower, *Sweet Williams*, Rose-champions, *Sea-pinks*, double Wall-flowers, Daizies, Bupthalmums, Lucanthemums, Columbines, and Hieraciums.

Let the *Seeds* of your *Stock* July-flowers be now sown; slip and set Box for Edging and *Figure Work*, taking up no more at a Time than you can plant in a Day. Guard your Tulips, Hyacinths, Anemonies, and *Ranunculus's* from Blights, making a *Frame* of Hoops, and covering it with Mats, or Canvas. Repair your Places of *Shelter* for blowing Auriculus's, and at the End of this Month place them in order; let your *Shelves* or Places of *Shelter* face the East; let them be defended on all sides against the *Sun*, and let them have a Covering of Canvas, to keep them from the *Wet*. Transplant such of your *Carnation* Layers for blowing, as were not planted out in Autumn, at the beginning of this Month: The Earth for these *Flowers* should be two Thirds of sandy Loam, and one Third of Mellon Earth, or rotten Wood, and it should be, at least, laid by for two Years before it be made use of. Now upon Hot-beds sow those exotick *Seeds* that are less tender, and which come much sooner to Perfection, than those which you were directed to sow in the last Month; as the little Blue, the China or Indian Pink, female Balsamine, Love Apple, *Convolvulus major*, *French* and *African* Marygolds, *Capficums*, *Stramoniums*,
R Indian-

Indian - pink, Sweet - sultan, and Nasturtium Indicum. Where there are no Hot-beds, you must defer sowing the Nasturtium Indicum, Marvel of *Peru*, and *French* and *African* Marygolds, till next Month ; when, if you place them under a warm Wall, they will come up in natural Ground. Be speedy in sowing the Seeds of your humble and sensitive Plants upon Hot-beds, keeping them under Glasses. You may now sow, in natural Ground, the wild spirting Cucumber, and the *Noli me tangere*. As the chief Excellency of the Plant *Campanula Pyramidalis* consists in its Tallness, so you should now give them fresh Earth, put them in Pots, and set them in Pits, where the Sun can come at them, which will occasion their thriving to your Wish. You should now sow their Seeds, and take Slips from their Roots. In Pots of fresh Earth you should now plant your Tube-roses, giving them a gentle Heat, but no *Water* till they sprout ; sow the Seeds, and transplant the *Arbor Judæ*. Upon the white *English* sort of *Jessamine*, now graft the *Spanish*. If you now plant, and make Layers of the *Passion-tree*, in most Places, it will make it bear *Fruit*. Such exotick Plants as have suffered in the Conservatory, should now be put into Hot-beds. Transplant and prune the Roots, shorten the Branches, and give fresh Earth to the *Amomum Plinii*, or *Winter Cherry* ; set them in the Shade of your Green-house, for they are now hard, and will bear the Air ; and if they have *Water* enough when they are set abroad, they will bear great Plenty of *Fruit*. Let not your Orange or Lemon-trees want *Water*, given them a little at a time, and often ; and let them have *Air* by degrees. At the End of this Month, if the Season be mild, transplant your *Phillarea*, *Hollies*, *Alaternus's*, *Laurels*, *Bays*, *Laurustinus's*, *Yews*, and other Ever-greens ; and sow the Seeds of your Ever-green *Privet*. Take care to water your Tubs or Cases of *Auriculas*-seeds ; and in a warm Day give a little *Water* to your most succulent *Ficoids*. At the End of this Month, you may sow, in the Borders of your Pleasure Garden, the Seeds of all hardy annual Flowers, as *Flos Adonis*, *Venus's* Navel-wort, *Venus's* Looking-glass, *Tangier Peas*, sweet-scented Peas, *Lobel's* Catch-fly, dwarf annual Stock, dwarf *Lychnis*, *Candy Turf*, *Oriental Mallow*, *Kermia Vesicaria*, *Lavatera's*, *Convolvulus minor*, sowing them thin, as they may remain,

main, for they will not answer transplanting. To supply the *Borders* of your *Flower-Garden* the following Year, you may now sow the Seeds of many Kinds of biennial and perennial Plants in your *Flower-Nursery*, as *Canterbury-bells*, *French Honeyfuckles*, *Columbines*, *Wall-flowers*, *Stock July-flowers*, and *Sweet Williams*. You may now sow your choice *Carnation* and *Pink-seeds*, minding not to bury them too deep in the Ground, and place your Pots so as that they may have the Morning Sun. Now you may sow the Seeds of *Firs*, *Pines*, *Bays*, *Cedars*, *Alaturnus's*, *Arbutus's*, *Philareas*, and other Ever-greens, in such Places as they may have only the Morning Sun. In your *Green-House* be now mindful to water your Trees a little at a time; as your *Oranges*, *Bays*, *Myrtles*, &c. and inure them to the *Air* by degrees.

Plants, &c. now in Bloom.

Large Snow-drops, double Snow-drops, Anemonies double and single, Crocus's of various sorts, Hyacinths of several sorts, Junquils, Iris of several kinds, many sorts of Narcissus's, some of the Precope Tulips, Violets, Dazies, double Pilewort, Daffadils, *Wall-flowers*, Spring Cyclamen, early Tulips, Stock July-flowers, Crown Imperials, fennel-leav'd perennial Adonis, Hepatica's of the double sorts, Dens caninus, Allyson, perennial Fumitory, some sorts of *Fritinus*, Primroses, Polianthus's, Muscari, and some others. There are also several other Trees and Shrubs now in bloom; as the Almond, Apricot, Peach, Arbor Judæ, Cherry-plum, Cornelian Cherry, Laurustinus, some Oranges, &c.

KITCHEN-GARDEN. The Showers which fall generally in this Month, damage such tender Plants as stand abroad; so that you must be very careful to shelter your Trees and Plants from the Injuries of the *Weather*.

Continue to sow all sorts of Sallad Herbs, as Cresses, Mustard, Rape, Radish, &c. upon warm Borders, until the latter End of this Month, when they will be able to endure the open Air.

Transplant your large kind of Lettuce-plants, which have stood in warm Beds a *Winter*, into a more open Exposure. You must also sow some Seeds of Silesia, Cos, Imperial, and other Lettuces, in an open rich

Spot of Ground, to succeed those sowed last Month; as also some Endive, to come early in the Summer.

Sow Pease and Beans.

Spinach between
Slip and plant Mint, Parragon, Pennyroyal, Camomile, Baum, Savory, Tanzey, Rosemary, Hyfop, Lavender, Cotton, Spike, Rue, Wormwood, Southernwood, &c. which are now beginning to shoot, and will take Root better than at any other Time of the Year.

Sow Cabbages, Savoys, and red Cabbages, if you have not already done it, for Winter Use.

Plant out Colliflower-plants, to succeed those raised in Autumn.

Sow Beets, Leeks, Spinage, Chervil, Fennel, Dill, Burnet, and Sorrel.

You must observe to sow Endive very thin, or else it will run to Seed.

Sow Chardones, in order to transplant next Month.

Transplant Lettuce for *Cabbaging*, and to stand for Seed.

Towards the End of this Month, sow Nasturtium, Purslain, *French* and *African* Marygolds, upon the Hot-beds.

Sow *Scorzonera*, *Salsafy*, and *Skirrets*.

Towards the middle of this Month, you may dress your Asparagus Beds.

Towards the latter end, you may make new Asparagus Beds, if the Ground be dry; but if it proves wet, it will be better to delay it till the beginning of next Month.

Products of the Kitchen-Garden.

Spinage, Cabbages and Savoys, Sprouts and white Beet Leaves, Turneps, Parsnips, Skirrets, Potatoes, *Scorzonera*, Broccoli, Coleworts, Borecole, red Beets, Chard Beets, Jerusalem Artichoaks, Sellery, Endive, and all sorts of young fallad Herbs; also Asparagus, Cucumbers, Pease, Kidney-beans, Purslain, Mint, Tarragon, Tansey and Clary, Sage, Parsley, and Marygolds.

A P R I L.

FRUIT-GARDEN. If the *Season* is backward, you may, at the beginning of this Month, graft some late Kinds of Fruit. Be careful of, and mind to water your young Fruit-trees; and if you perceive their Leaves beginning to curl up, you may water them all over, provided it be not

not done in the Heat of the Day, nor too late in the Evening. As those *Fruit-trees* which were inoculated last Year will now begin to shoot, you should be speedy in cutting down the *Stocks*, to three or four Inches above the Bud. At the end of this Month, look over your Walls, and *Espaliers* of Fruit-trees, training in those kindly *Shoots* that are regular, and displace all those that are foreright and luxuriant. Where your Apricots are too thick, they should now be thinned, and those left on will thrive the better. In those Places where your Cuttings of Vines are to remain, you may now plant them, letting a Knot of the old Wood be to each Plant, and burying them in the Ground in such a manner, as that the uppermost Eye be even with the *Surface* of the Earth. Rub off all small dangling *Shoots* from your Vines against the Walls, this being the Time they begin to shoot out. Weed your *Strawberry Beds*; and, if the *Season* is very dry, be careful to water them. Clean and weed your Borders near your Fruit-trees; and if you have a Vineyard, do the same between the Rows of Vines, and fix the *Stakes* to them, letting the Branches be fastened thereto. About the middle of this Month, you must uncover, by degrees, those Fig-trees that were covered in the Winter. Sprinkle Water frequently over the Branches of your Fruits in the forcing Frame, letting them have fresh Air, in proportion to the Heat of the Weather; and if they are on a dry *Soil*, let their *Roots* be now and then watered.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Stone Pippin, Pile's Russet, John Apple, Golden Russet, Wheeler's Russet, and other Apples of less Account. In the forcing Frames, some Plumbs, Cherries, and masculine Apricots, with *Strawberries* on the Hot-beds. And these PEARS; Carmelite, Franc-real, Bessy de Chaumontelle, Burgamot-bugi, Lord Cheyne's Winter-green, St. Martial. And these for baking; *Englisch* Warden, Cadillac, and Parkinson's Warden.

FLOWER-GARDEN, GREEN-HOUSE, &c. Sow Scarlet-beans, Columbines, Scabious, Marygolds, Gnaphalium, and Cyanus; as also Pine and Fir-seeds, covering them with Nets, so as to prevent the Birds getting at them. All

fibrous rooted Plants should be now parted, and set. Transplant most sorts of Ever-greens, especially if it be cloudy, and *Rain* is soon expected; but as large Hollies have but few *Roots* to hold the Earth together, so you should put them in *Baskets*, which should be put in the Ground with them. Yews will hold the Earth together better than Hollies, and therefore you need not use *Baskets* to them. Cut *Philarea's*, *Alaternus's*, *Laurels*, &c. in close to their *Stems*, if out of Form; and when they shoot, train them to the Order you desire. To forward your young seedling Oranges and Lemons, and those other exotick Plants now come up, make fresh Hot-beds fit to transplant them in from the first Hot-bed. You may now transplant some of your *Amaranthus's*, *Tricolor*, *Amaranthoides*, double-striped *Balsamines* and *Cockscombs*, giving them fresh Beds. If you have carefully watered your *Auricula*-seed, they will begin to appear above the Ground about the beginning of this Month: Keep your Cases of them in the Shade till *August*, and then plant them out; but you must take great Care to water them, if they are not come up, for the young Plants soon wither. Now water you *Torch-Thistles*, *Euphorbiums*, *Sedums*, *Aloes*, and other tender succulent Plants, in very small Quantities, and begin to expose them to the Air by degrees. If the *Winds* are not violent, you may now open the *Windows* of your Orangeries from Morning till Night. Stick up your *Carnations*, and level and roll your *Gravel Walks* that were broke up and turned last Month: After *Rain*, clip your Edgings of Box; also rake over and renew, if there be Occasion, your *Walks* of Cockle-shells, and *Works* in Sand; cut the Edges of your Grass, and mow often your *Grass-Plats*, *Walks*, &c. for it now grows apace: you should likewise stake up all *Plants* and *Flowers*, for the *Winds* will damage them, if they are got to any Height. As People now begin to walk out, so the Gardiner's Care must be to keep his Garden, in general, very neat. Mind to destroy *Weeds*, ere their Seeds get ripe. Your *Auriculas* are now in their beautiful full *Bloom*; they should be refreshed with moderate *Waterings*, once in three Days, keeping the *Sun* and *Rain* from them. Sow such annual hardy *Flowers* in your *Borders*, as require no artificial Heat to bring them forward, and they will thrive better

better than if you were to transplant them ; they should be sown thin in Patches on the *Borders* of your Pleasure-Garden ; and if you thin them when they are come up, they will be the stronger ; the *Flowers* I mean are these ; Oriental Mallow, Flos Adonis, Lavatera, Nasturtium Indicum, Venus Navel-wort, Convolvulus minor, dwarf Lychnis, Lobel's Catch-fly, sweet Peak, Tangier Pease, Lupines of divers sorts, Candy Turf, Venus's Looking-glass, and others. You may now sow most sorts of hardy perennial and biennial Plants in your *Flower-Nursery*, as were not sown last Month, and are designed to supply the *Borders* of your Pleasure-Garden ; which are these, Stock July-flowers, Wall-flowers, Holyoaks, *French* Honeyuckles, Sweet *Williams*, Carnations, Columbines, Pinks, Canterbury-bells, and others. At the End of this Month, take up the *Roots* of Colchicums, Saffron, and such other bulbous-rooted *Flowers* as blow at *Michaelmas*, whose Leaves are now decay'd ; keep them out till *July*, when they should be again planted.

Plants, &c. now in Bloom.

Double Anemonies, double Dazies, Ranunculus's of various Kinds, double Hepatica's, Auriculus's in their beautiful *Flower*, Polyanthus's, Narcissus of several Kinds ; Tulips towards the End of the Month, Crown Imperials, double Junquils, Hyacinths of divers sorts, Violets, Daffadils ; several sorts of Iris and Fritillaries, Muscaria's, great Snow-drops, Dwarf-flag, Cyclamen of several Kinds ; spring Colchicums, Stock July-flowers, Pulsatilla's, bulbous Fumitory, single Pæonies, double Lady-smocks, double Violets yet remain, Linaria's, Dens Canis, double Pilewort, double Calthapalustris, Gentianella, large green-flower'd Ornithogalum, Columbines, double Saxifrage, Persian Lilly, Lychnis, Venetian Vetch, Borrage-leav'd Verbascum, Alysson Creticum, blue-flower'd perennial Moth-mullain, &c. There are likewise many Trees and Shrubs now in *Bloom*, as the Persian Jessamine, Lylac, Arbor Judæ, Laburnum, double-flowering Peach-tree, single-blossom'd Almonds, Viburnum, Cockspur, Hawthorn, Honeyuckles, yellow Jessamine, Laurustinus, scorpion Senna ; with some Pears, Cherries, Apricots, and others.

KITCHEN-GARDEN. In this Month the Weather is commonly unsettled, the Nights frequently frosty, attended with blighting Winds; therefore a Gardiner cannot be too careful of the tender Sprouts of Plants and young knit Fruit.

Continue to hough your Crops of Carrots, Parsnips, Radishes, Onions, Leeks, &c. thinning them out to proper Distances.

Plant Kidney-beans the beginning of this Month in dry Weather (for Wet will destroy the *Seed* in the Ground) and light *Soil*, in Lines about three Inches apart.

Plant also Garden-beans to succeed other Crops; and sow Rouncival, and other large sorts of Pease, to succeed those sown in the former Month.

It is the best Time in the whole Year to plant Slips or Cuttings of Sage, Rue, Rosemary, Savory, Lavender, Mastic, Stæchas, &c. in moist Weather.

It is not still too late to sow Thyme, sweet Marjoram, summer Savory, &c. because they do not succeed so well if they are sown too early.

Sow all sorts of fallad Herbs in your Borders, such as Rape, Radish, Mustard, Turnip, &c. every Week; for at this Time they will be soon too large for Use. Observe to sow them in a shady Place, if the Heat increases.

Sow *Spinage* in some moist Place for the last Time.

Sow all sorts of *Cabbage Lettuce* in a moist *Soil*, to succeed those sown in the former Month.

Transplant *Silesia*, *Cos*, and other large kind of *Lettuces*, which were sown last Month.

Sow *Turnips* on a moist *Soil*, to succeed those sown last Month.

Take care to weed your Beds of Mint, Parsley, Tarragon, &c. for if the Weeds get a-head, they will weaken and spoil them.

It is a proper Time now to plant the Cuttings of Tarragon, Mint, &c. and to make new Beds, for a Bed will seldom last above two or three Years.

Now sow *Spanish Chardones* in the natural Ground for a second Crop; put four or five *Seeds* in each Hole, at about five or six Foot distance; and when they are come up, leave only one strong Plant growing in a Hole for blanching.

Sow *Sellery* upon the natural Ground, or upon some decay'd Hot-bed, to succeed those sown last Month.

Sow likewise *Purslain* upon the natural Ground.

Sow some *Seeds* of the *Nasturtium Indicum* upon Hot-beds.

Transplant young *Sellery-plants* into Beds of rich *Soil*, at about three Inches distance, observing to water them regularly, until they have taken *Root*.

You may yet slip and plant *Artichoaks* upon a moist *Soil*, otherwise they will not do so well as those planted the last Month.

About the latter end of this Month, you should look over your *Artichoaks*, and draw out all the young Plants which have been produced since the Stocks were slipp'd, otherwise they will rob the Plants that are left for Fruit, and make the Fruit small.

Now plant out your *Colliflower-plants* that were raised in *February*, for a latter Crop.

You must be careful to cover the Glasses over your early *Cucumbers* and *Melons*, if the Nights are cold; for the young Fruit is very apt to fall off where the Buds are grown cool.

Products of the Kitchen-Garden.

Sprouts of *Cabbages*, *Broccoli*, and *Savoys*; all sorts of young fallad Herbs, as Dutch brown *Lettuce*, *Cressies*, *Radish*, *Turneps*, *Spinage*, *Mustard*, *Burnet*, *Tarragon*, *Onions*, *Scallions*, *Purslain*, and *Leeks*, *Parfnips*, young *Carrots*, and *Asparagus*. About the latter End of the Month, *Kidney-beans*, *Pease*, and *Cucumbers*; as also green *Gooseberries*.

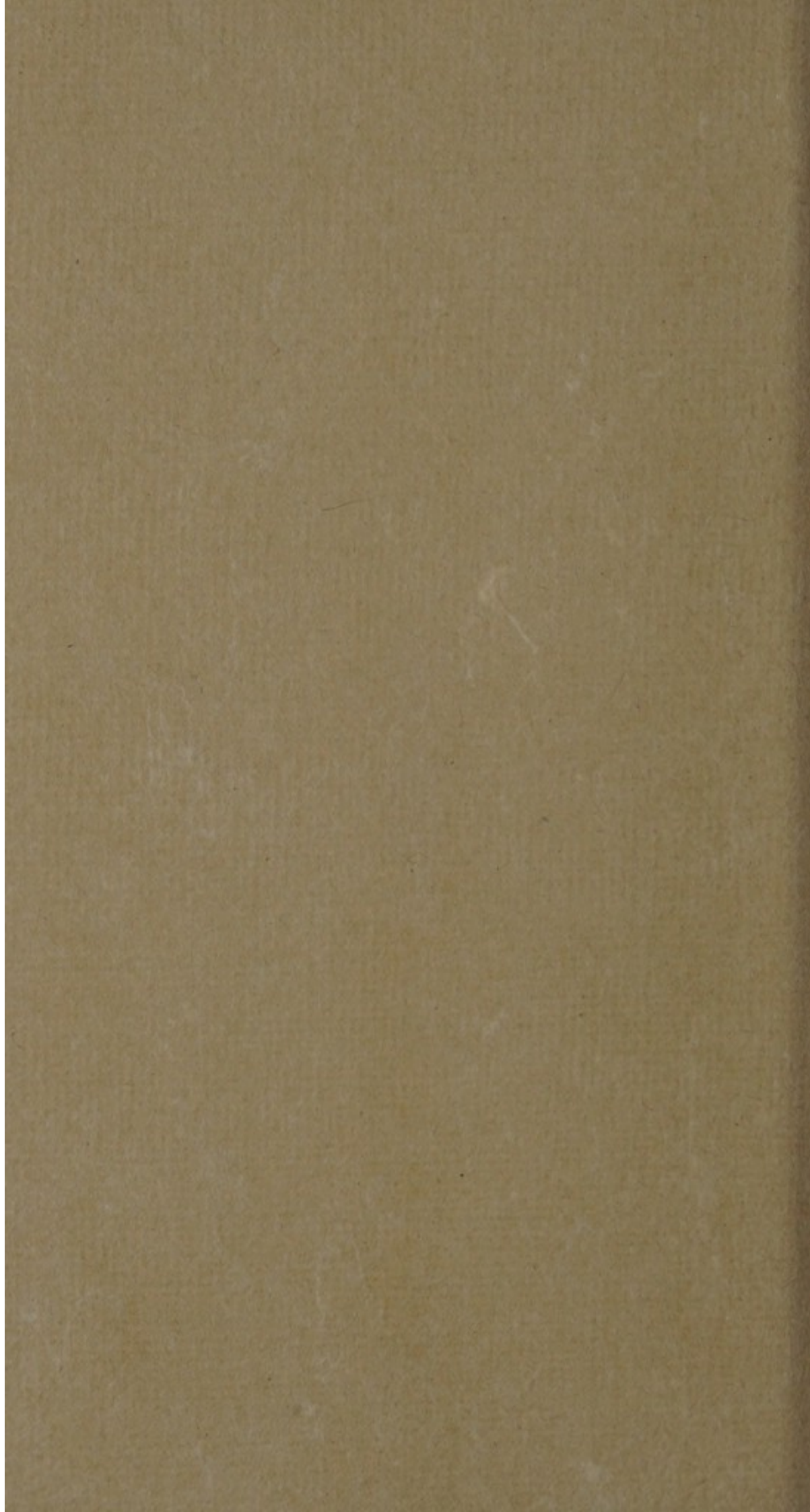
M A Y.

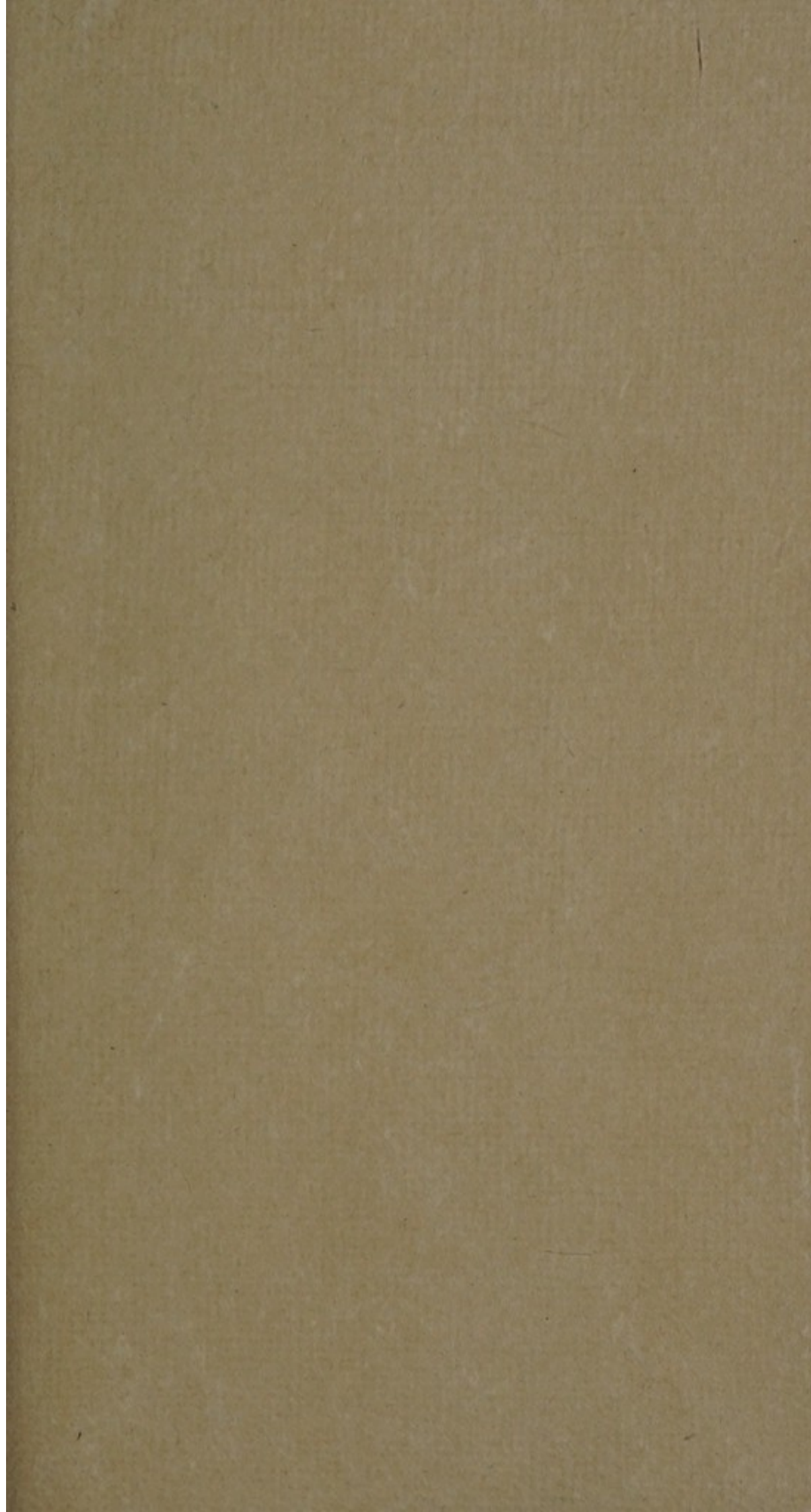
FRUIT-GARDEN. Look over your *Wall* and *Espalier* Trees at the beginning of this Month, carefully displacing fore-right Shoots, or such as are luxuriant or ill placed; and train regularly to the Walls or *Espaliers* all such kindly Branches as you would preserve, which will strengthen your Fruit-branches, and admit the Sun and Air to the Fruit. Thin *Apricots* and *Peaches* at the beginning of this Month, observing not to be over covetous in letting too many remain on, which certainly spoils the Trees bearing the next Year; and in thinning these Fruit, you

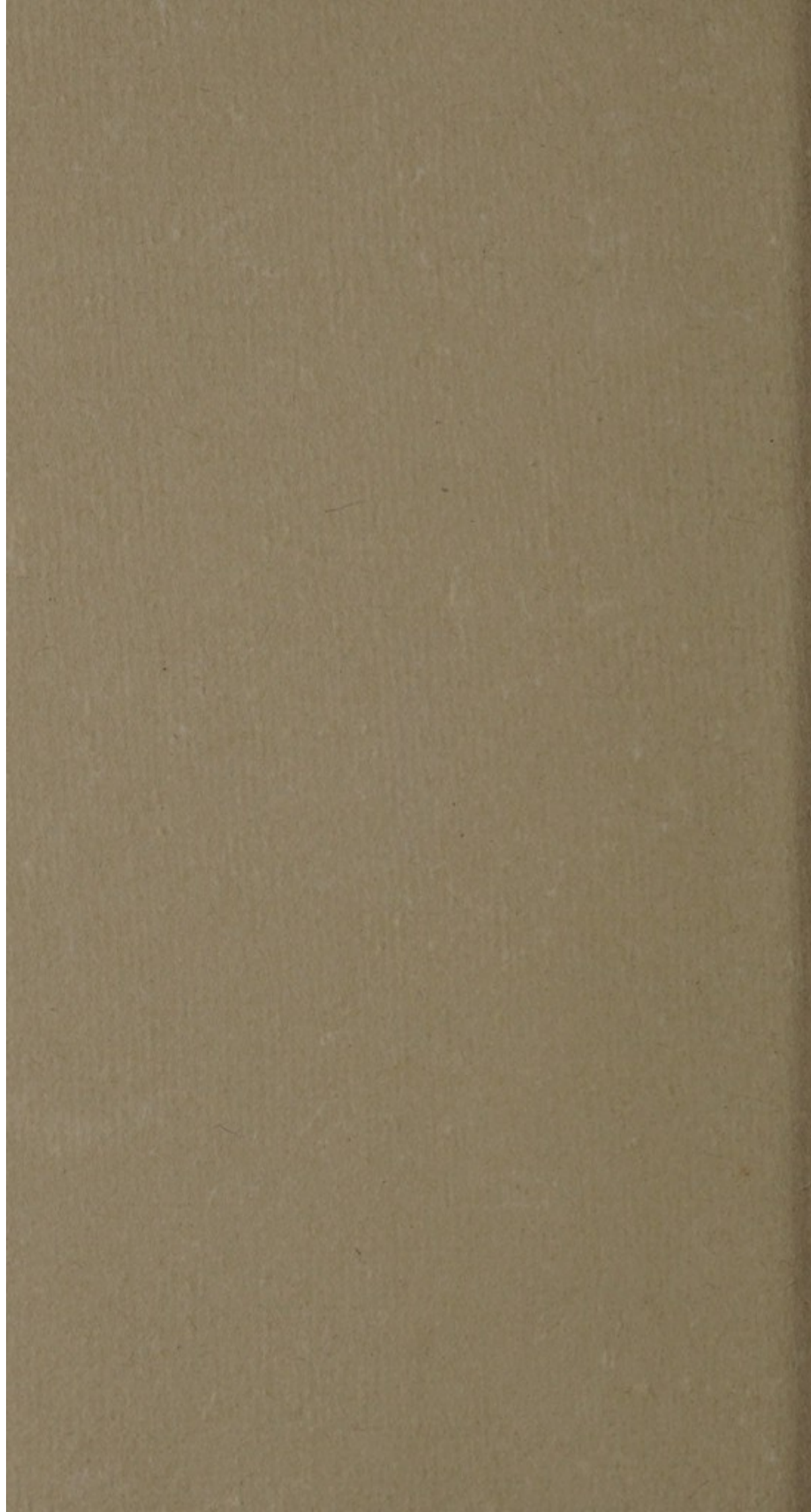
should observe never to let two or more grow together ; for let them always grow single, and they will not only be the larger, but the better flavour'd. Train the Branches of your Vines close to the *Wall* in a regular manner, and stop such Shoots as have *Fruit* on them at the second or third Joint beyond the *Fruit* ; but observe that those Shoots which are designed to bear next *Year*, must not be stopped till next Month. Rub off all weak training Branches close to the Places from whence they are produced ; and if you mind so to do, you need never divest the Shoots of their Leaves, to admit the Sun to the *Fruit*. If the *Weather* proves moist, you must be careful every Morning and Evening, or after a warm Shower, to look after Snails, those being the Times of their coming out of their Harbours ; they are great Enemies to *Fruit*. Refresh and water, should the Season prove dry, all those Trees which have been lately planted, letting their Branches be sprinkled all over, to wash off all Dirt and Filth. You should be now careful to keep the Borders about your *Fruit-trees* free from Weeds, and strong growing Plants, which exhaust the Goodness of the Soil, and thereby prejudice the Trees. In the middle of this Month, look over the Grapes in your Vineyard ; displace all dangling Shoots ; stop those which have *Fruit* on them, and fasten them to the Stakes, which will prevent their being broke by the *Wind* ; but mind to let those Shoots you design for next *Year's* bearing be trained up to the Stakes, and not stopped till next Month : Keep the Ground between the *Rows* of Vines in your Vineyards very free from *Weeds*, &c. for they very much prejudice the Vines. About the End of this Month, let the Clay be broke off from such Trees as were grafted in the Spring ; which done, loosen their Bandage, otherwise they are often apt to break off where they are pinched with the Bafs.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Pile's Russet, Pomme d'Api, Oaken-pin, John Apple, Winter Russet, Golden Russet, Stone-pippin, and oftentimes the Golden-pippin and Nonpareil, and some other Apples of less Account. And these PEARS ; Bergamot de Pague, l'Amozelle or Lord Cheyne's Green, Bery du Chaumontelle, Parkinson's Warden, and sometimes the Cadillac. With these Cherries ; the May and
May







Now the Cucumbers and Melons, as well those made in *February*, as those planted last Month, must be carefully shaded with Mats in the Heat of the Day, for the Sun is too violent for them through Glasses; nor are they able to endure the open Air, to which they are often exposed; for being brought up tenderly, their Vines harden and dry, when exposed to the Sun.

In the beginning of this Month, sow Cucumbers in the natural Ground, on a fresh light Soil, and it will afford you plenty of *Fruit* in *July*, both for pickling and Sallads.

Towards the latter end of this Month, sow some *Dutch* brown Lettuce, and common Cabbage Lettuce, in an open Situation, to supply the Kitchen in *August* and *September*; and if you sow them thin, and let the Plants be houghed out to a proper Distance, you need not transplant them.

Transplant Imperial Silesia, and Cos Lettuces, to succeed those planted last Month.

Now sow *Finochia* in a rich, light, moist Soil, to succeed that which was sown the last Month.

Sow Pease, and plant Beans, in a moist Soil, for a latter Crop.

Sow Endive very thin, to be blanched without transplanting.

Plant Kidney-Beans for a second Crop.

About the middle of this Month, sow Colliflowers for *Winter* Use.

Transplant Cabbages and Savoys for *Winter* Use.

Transplant Sellery into Drills for blanching, if your Plants are large enough.

Transplant Radishes for Seed, observing to make choice of those which have long, strait, well-coloured *Roots*, and small Tops.

Hough your *Winter* Crops of Carrots, Parsnips, Beans, Onions and Leeks, to keep them from *Weeds*, and it will save much Labour the succeeding Months.

It is not yet too late to plant Slips of Sage, Rosemary, Hyssop, Lavender, Marum, Mastick, and some other aromatick Plants; but observe to shade and water them until they have taken *Root*.

Sow Turnips a short Time before *Rain*, and it will bring up the Plants very soon.

Look over your Artichoaks again in this Month, and pluck up all the Plants from the *Roots*, which have grown since

since the *Stocks* were slipp'd. You should likewise cut off all the small *Artichoaks* which are produced from the *Side* of the *Stems* of the *Artichoaks*, otherwise they will render the *Artichoaks* on the *Top* very small.

Products of the Kitchen-Garden.

Spinage, Radishes, young fallad Herbs, several sorts of Cabbage Lettuce, Mint, Sorrel, Baum, Winter-favory, Buglos, Borage, Tragopogon, spring Coleworts, young Onions, Sives, Cucumbers, Melons, Asparagus, Colli-flowers, Cabbages, young Carrots, Pease, Beans, early *Artichoaks*, Kidney Beans, Purslain, Mixtures of young Burnet, &c. Also green Gooseberries.

J U N E.

FRUIT-GARDEN. Towards the middle of this Month you may, in an Evening, or cloudy Weather, begin to inoculate your *Stone Fruits*, beginning with the masculine Apricot, which is fit to bud; and so on with the other sorts, according to the Time of their Fruits ripening. You may now again look over your Wall and Espalier Trees, and take off all luxuriant Branches, and those that are ill placed or fore-right, and train the others regularly and at proper Distances against your Wall, &c. but you must mind to pull off but few Leaves, lest you expose the Fruit to too much Heat in the Day, or Cold in the Night. Thin your Nectarines and Peaches, if not already done, and do not suffer more to grow than the Trees will bear without damaging them; I would advise they should be four Inches apart, which will vastly strengthen the Trees, and improve the Fruit. As *Snails* and other Vermin are now apt to destroy your best Fruits, so you must be very diligent in destroying them. You should now fasten to the Wall, or Espalier, those *Shoots* that are produced from your Trees that were transplanted the last Season; if the Weather be dry, observe to water them, and preserve Mulch round their *Roots* on the *Surface*, which will prevent the *Sun* or *Wind's* drying them. In order to prevent the Nourishment of the Ground's being exhausted, you must now clear the Ground round your Trees from Weeds, or other Plants, and the Fruits will be larger and better tasted by your so doing. That the Grapes may have the Benefit of the *Sun* and *Air*, which

is doubtless very necessary at this Season, you should fasten up your Branches to the Wall, and cut off all weak trailing Branches or side Shoots, the neglect of which will occasion your Fruit to be late before it be ripe, or give it a very ill Taste, and likewise prevent your Vines bearing as they otherwise would do the Year following.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Oaken Pin, Deux Ans or John Apple, Golden Russet, Stone Pippin, Pile's Russet, and some other Apples of less Account. And these PEARS, Lord Cheney's green English Warden, black Pear of Worcester, and Beze de Chaumontelle. There are likewise several sorts of Strawberries, with Gooseberries and Currants; the masculine Apricocks; and these Cherries, Black Heart, White Heart, Kentish, Duke, and Flanders Heart. In the hot Beds are Anana's or Pine-apple, and in the Forcing-frame, Peaches, Grapes, and Nectarines.

FLOWER GARDEN, GREEN-HOUSE, &c. Take up, wash, and lay on Mats to dry in the Sun, all such bulbous Roots as may have done blowing, and when they are well dry'd, lay them up. You should visit the Ponds, Rivers, Bogs, and Ditches, in which you will find choice aquatick Plants, which will make a very pretty Show among your other Plants; you may transplant them tho' they are flowering, but you should observe to give them the same Depth of Water in your Water Tubs as they had in the Place you took them from. Lay your strong Carnations, Double sweet Williams, and Pinks, as will bear it, picking off the small weak Buds, which do but rob the larger of their Nourishment, giving them now and then a little Water. Those Carnations that have large Pods, and begin to burst on one side, should now be helped, by gently opening the opposite side with a fine Penknife, taking care not to touch the Leaves of the Flower, and then they will not scatter, but open equally and spread broad and fine; after which cover them with Glasses to keep them from the Heat of the Sun. Be careful to destroy Earwigs and Ants, which are very destructive Insects among your Carnations. You may now gather the Seeds of Polyanthus and Auricula, and mind to preserve them in the Seed Pods till you sow them. At the Beginning of this Month you may transplant from
your

your *Hot-beds* into the Borders of your *Flower-Garden* several annual *Flowers*, as the Indian Pink, Amaranthus, African, French Marygold, French Apple, Convolvulus, Balsamines, Capsicums, and others, minding it be done in a cloudy Day, or in the Evening, and seeing that they have some Water given them, which will settle their Roots the better. Take up and transplant such bulbous-rooted *Flowers* as do not succeed well if their Roots are kept too long out of the Ground, such as the Narcissus, Dens canis, Saffron, Cyclamen, *Fritillaria's*, and Colchicum. Such of your Aloes as have Occasion for larger Pots may now be transplanted, taking carefully off their decay'd Leaves, and you may now bring them abroad, together with your Euphorbiums, Torch Thistles, and your tender Tithimals, and when you have so done, clean them from Dust. Take off Cuttings from the Torch Thistle and Euphorbium, let them lie in the Sun to heal their Wounds, then put them in the same Earth as was directed for the *Indian Fig*. Tie up to strong Stakes your tall autumnal Plants that are yet to blow, and cut off those Stalks that are decaying from such *Flowers* as have done blowing; such Off-sets and Suckers as grow about the Roots and Stems of your Aloes, may now be taken off, and planted in Earth made of sifted Rubbish of old Brick-Walls one Third, which should be mixed with well sifted light rich Earth; let them lie abroad 15 Days, and then set them in your *Hot-bed*, giving them a little Water till they take Root. Those Hyacinth Roots that were laid in *Beds* in former Months to ripen, should now be taken up and cleared from *Filth*, then lay them on Mats to dry in a shady Place, and then put them in Boxes or Drawers where the Air can have free Access to them, otherwise they will turn mouldy. Those Roots of *Ranunculus*, Tulips, and Anemonies, whose Leaves are decayed, should now be taken up, laid in Mats in a shady Place to dry, and put up in Boxes or Bags where *Rats* and *Mice* cannot get at them, till it is a proper Season to plant them again. As your Oranges are now in *Flower*, you should pick off the Blossoms where they are too thick, and give them Water very frequently, but a little at a Time, which will set their *Fruit*. Your Myrrhs should likewise now have frequent Water given them, nor can you hardly give them too much, because they naturally

rally grow in marshy Grounds. Such perennial or biennial fibrous-rooted Plants as were not transplanted last Month, should now be put into Nursery Beds, where they must remain till Autumn, and then place them to remain in the Borders of your Flower Garden, I mean such as these, Holly-hock, Scabious, Dames Gilly-flowers, Columbines, Canterbury-bells, Pinks, Stock-July-flowers, sweet Williams, and French Honey-suckles; let these be first raised thus: The first Season in your Flower Nursery, and the next brought out to blow in your Flower Garden. In Beds made of light rich Earth, and shaded, plant your Cuttings of Lichnidea's, double scarlet Lichnis, double sweet Williams, and Pinks, if you would increase them; let them be duly watered, and they will soon take Root. You may continue to transplant Annuals after Rain, and to sow others to succeed those sown last Month.

Plants, &c. now in Bloom.

Female Balsams, Larkspurs, Convolvulus, white Lilly, red Day Lilly, and Orange Lilly, African and French Marygolds, Tangier Pea, Everlasting Pea, and sweet-scented Pea, Amaranthus, Canada, Golden Rod, Candy Tufts, broad-leav'd upright Dogs-bane, Venus Looking-glass, Apocynum, dwarf Annual Stocks, Lillii convallii flore, Stock Gillyflowers, yellow Aconite, double scarlet and dwarf Lichnis, horned Poppies of several sorts, Rose Champions, Capnoides, double and single sweet Williams, white black and yellow Swallow-wort, Campanula, Veronica's, Fox Gloves, Blatteria, Muleins, Seapinks, Flammula Jovis, Periwinkle, Hyssop, Cyanus of several sorts, Claries, Martagons of several sorts, Oriental Buglos, Monks-hood, double Petarmina, Sun Flower, sweet Sultan, Hollyhocks, Xeranthemums, Nasturtium Indicum, Coronilla Herbacea flore vario, Gentian, Jacea, Virginian Spiderwort, Snap-dragons, Santolina's, Acanthus, Willow Weed or French Willow, Linaria's, Tree Primrose, yellow and purple Loofestripe, scarlet Beans, bulbous fiery Lilly, Poppies of divers kinds, double Catchfly, Flos Adonis, Lobel's Catchfly, Venus Navelwort, red and white French Honeyfuckles, double and single white Wall-flower, Gentianella, Peach-leav'd Bell Flower, Lychnidea caroliniana, Chrysanthamums, Nigella, Caltha Africana, Hieraciums, Varelianna cornucopoides,

des, Eupatoriums, Asphodels, Phalangiums, Smilax, Sea Lavender, Helianthemums, Calcedonian Iris, great blue Wolfs-bane, Fraxinella with purple and white Flowers, Africans, Sea Ragwort, yellow perennial and Tangier Fumitories, white Hellebore, Corn Flags of several sorts, Thrift of several sorts, Indian Scabious, Spanish Figwort, Columbines of divers Colours, Savory, double Ragged Robbin, Tradescant's Spiderwort, red and white Batchelor's Button with double and single Flowers, Leucanthemums, Oriental Ox-eye with red and white Flowers, Greek Valerian with blue and white Flowers, Ornithogals, Bloody Cranes-bill, bulbous Iris, and red and white Garden Valerian. Besides, there are several other Trees and Shrubs which are now in Flower, as the Olive, Bladder Senna, Pomegranates with double and single Flowers, Oranges, Lemons, broad leav'd yellow Jessamine, Geraniums, Ficoides, white Jessamine, Sedums, Roses of several sorts, Fritillaria crassa, Tamarisk, Oleander, Virginian Sumack, Spanish Broom, Doricnium, Hellebore, Althæa frutescens Brionia folio and flore parvo, Indian-fig, Oleaster, some Carnations, Frutex trifoliatum Ulmi, Samarris, double flower'd Featherfew, Nettle-tree, Valerian, upright sweet *Canada* Raspberries, Orchis, Lime-tree, Antirrhinum, shrub Cinquefoil, Tree German-der, Lupine, late red Dutch ever-green and long blowing Honeyuckles, *China* Pinks, *Catesby's Climber*, or *Carolina* Kidney-Bean-tree, Spirea salicis folio, scarlet flowering Horse-chestnut, Tulip-tree, Cytissus Lunatus, Mallow-tree, Syringa, perennial shrubby Lamium or base Horehound; with many more: Likewise these in the Water-tubs, Double white Nymphaea or Water Lilly, the single Yellow, the Water Violet, and Water Milfoil, with some others.

KITCHEN-GARDEN. In this Month great Care and Diligence ought to be used to defend the Plantations against the too violent scorplings of the Sun, more especially to have a watchful Eye upon such Plants as have been lately transplanted, to refresh them with moderate Water.

In the Beginning of this Month transplant Cabbage and Savoy Plants in an open spot of Ground, for Winter Use.

You should now prick out into Beds of rich Earth the Colliflower-plants sown last for Winter Use; but you must take care to shade them till they have taken Root, and be sure to water them duly.

Hough your Parsnips, Carrots, Turnips, Onions, Beets, Leeks, &c.

Take care to shade your Melons in the Heat of the Day, if the Weather be warm.

Sow Kidney Beans to succeed those planted in *April*.

Sow some brown *Dutch* Cabbage Lettuce for a late Crop.

Now transplant such Lettuces as were sown in *May*.

You may yet sow Radishes and Endive.

Continue to sow all sorts of small salad Herbs every three or four Days; for at this *Season* they will soon grow large enough for Use.

If the Weather be dry, gather all sorts of Seeds that are ripe, spreading them to dry before they are rubbed or beaten.

Also gather Herbs (if the Weather be dry) for drying, of such sorts as are now in *Flower*; and let them dry leisurely in a shady Place, and not in the *Sun*.

Transplant Leeks in a light rich soil.

Now thin the Finnochia Plants sown in the former Month, allowing them Room enough to grow.

The Broccoli should now be pricked out which was sown in *May* last.

Sow some Broccoli in the beginning of this Month for a second Crop.

Sow Finnochia to succeed that which was sown in the former Month.

Transplant Sallery for blanching.

Sow Roncival Pease about four or five Inches apart, and they will produce a good Crop in *September*.

Destroy the *Snails* Morning and Evening, and after showers of Rain.

Take care to keep your Garden free from all sorts of Weeds, otherwise they will spoil whatever Plants they are near.

Products of the Kitchen Garden.

Colliflowers, Cabbages, young Carrots, Beans, Pease, Asparagus, Artichoaks, Turnips, Melons, Cucumbers, Kidney Beans, Cabbage Lettuces of divers sorts; also all
forts

sorts of young Sallading, as Cressies, Mustard, Chervil, Rape, Radish, Corn-sallad, Onions, Purslain, Endive, &c. all sorts of sweet Herbs, as Lavender, Thyme, Hyssop, Winter Savory, Marum, Mastick, &c. Also Sage, Rosemary, Mint, Baum, Origanum, Pennyroyal, Parsley, Sorrel, Burnet, Borage, Buglos, &c. Also Rasberries, Currants, Gooseberries, &c.

JULY.

FRUIT-GARDEN. If you have been so negligent, as not to have look'd over your *Wall* and *Espalier* Trees, and rubb'd off all luxuriant Branches and fore-right Shoots, and to have trained in due Order all those that are to remain, that the *Fruit* may have the Benefit of the Sun, be speedy now in doing it, or your *Fruit* will lose its Flavour. In an Evening or cloudy Weather you may bud all those sorts of Fruits that were left undone last Month. Cut off all Suckers that arise from your young *Fruit-trees* in the Nursery, and they will thrive the better; also hough up and clean the Borders near your *Fruit-trees* and your Nurseries of young Trees from Weeds, which do much Damage to them, by taking from them their proper Nourishment. As your Stone Fruit are now apt to be very much damaged by Snails, so you should be careful to destroy them in the Mornings and Evenings, but more especially after a Shower of Rain, when they come out in great Numbers, and may be easily taken and destroyed. As Pismires, and especially Wasps, are now very troublesome, and destroy your choicest Fruit, so you should hang upon your Walls, among your Trees, several Phials of Sugar or Honey-water, which will drown great Numbers of them that are tempted in by the Sweetness of the Liquor. Those who have a Vineyard, or even Vines against a Wall, should now be careful in looking them over, and displacing all dangling Shoots in such a manner as the Fruit may not be too much covered with Leaves, but take no Leaves off the Branches that are left, for they are very necessary to the Growth of the *Fruit*; and you must be sure to keep the Ground between your Rows of Vines clear from *Weeds* or other *Plants*, which, if suffered to grow at this Season, will much injure them.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Deux Ans or John Apple, Stone Apple, Oaken Pin, Summer Costing, Pomme de Rambour, Summer Pearmain, white Jennetting, Margaret Apple, Stubbard's Apple, and Codling. And these PEARS; the Lord Cheyne's green Pear, the black Pear of Worcester, Windsor, Calliorosat, green Chiffel, Orange Musque, Petit Banquette, Jargonelle, Muscadella Roughs, Cuisse Madame, Robine, primitive and petit Muscat, with the Bruxelles, Turkey, Orange, Algier, Breda, and Roman *Apricots*: The white Spanish, black Amber, Caroon, Amber Heart, Lukeward, Oxheart, Kentish, Carnation, and Gascoign *Heart Cherries*: These *Plumbs*, Gros Damas, Violet, Cheston, Damoisine, green Gage, Drap d'Or, white Matchless, Imperial, Maitre Claude, Mirabella, Violet Royal, blue Perdrigon, Orleans, blue Primordian, Jean Hative, and Morocco; there are also Currants, Gooseberries, and Raspberries; with these *Peaches*, Royal George, Bordine, early Admirable, Minion, Montabonne, red Magdalen, Rossanna, Smith's Newington, Bellis or Bellows, brown and white Nutmeg, Albemarle and Anne *Peach*; and these *Nectarines*, Brunion and Newington, Roman, Red, Elruge, and Fairchild's early Nutmeg; with the Annas or Pine-apple in the Stove.

FLOWER-GARDEN, GREEN-HOUSE, &c. Continue to lay sweet Williams, Pinks, and Carnations, as they gather Strength, be often refreshing them with Water, and cover the Blossoms with Basons or Glasses. Those flowering Stems that have done blowing should be cut down, except you keep them for Seed; and continue to destroy the Weeds in your Borders, for they will now begin to shed their Seed. This is the best Time for raising Myrtles of Cuttings; and therefore take only the most tender Shoots, place them in the Shade, and let them be watered frequently. In Cases of light Earth that can be removed under Shelter in the Winter, you may now sow Tulip-seeds, they being now ripe. Let the Bulbs of those late *Flowers*, that were not fit last Month, be now taken up, such as the white Lillies, Martagons, and Ornithogalums; and transplant your Narcissus's, Hyacinth of Peru, Dens Canis, Fritillaria, and Persian and bulbous Iris's.

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Let the Edgings of your Box be now clipped a second Time, and let your Hedges be trimm'd and your Grass Plats mowed. The Stalks of all such *Flowers* as begin to decay and wither should now be cut down; and the tall growing *Flowers* which have not yet blown should be tied up. Now is the principal *Season* for inoculating Roses, Jessamines, and other sorts of curious flowering Shrubs and Trees. You may still continue to make Cuttings of Indian-figs, Fig-marygolds, Torch Thistles, Sedums, Tythimalds, and such other succulent Plants. Place fresh Earth round the *Surface* of your Orange Tubs, which should be done four times a *Year*; and about the 20th inoculate Oranges upon Lemon-stalks, which are preferable to all others. You may likewise lay down long shoots of your Arabian Jessamine. Now let your perennial and biennial fibrous-rooted *Flowers* that were sown late in the *Spring* be planted in Nursery Beds, and let them have Room to grow there till *Michaelmas*, and then transplant them into the Borders of your Flower Garden; such as these, Canterbury Bells, French Honeysuckles, Wall-flowers, Hollyhocks, Carnations, Pinks, and Stock July-flowers. Look carefully after your choice Carnations; guard against Insects, cover them with Glasses or Basons to keep off the Sun and Rain, and when they begin to burst, open the Pods with a sharp Penknife on the contrary side, taking care not to touch the Leaves of the *Flowers*. If you now prune and tie up all such exotick Plants as grow disorderly, they will be covered with fresh shoots before they are set in the House. If you would increase your double scarlet Lichnis, you may now plant Cuttings of it in some shady Border of light fresh Earth, and give it refreshings of Water as the *Season* requires. To prevent your choice Auricula's being rotted or spoiled, you should now keep them clear from Weeds and all decay'd Leaves, and place them under some such shady place, as that nothing may drop on them in wet Weather. Plant out in Tubs or Pots of rich Earth your seedling Auricula's which came up last *Spring*; place them in a shady Place as before, and let them be gently watered, observing that neither *Snails*, *Worms* nor *Slugs*, get at them. Let such Flower-seeds as are now ripe be gather'd, dry them well in their *Seed Vessels* before you beat them out, after which, to prevent their rotting, dry them in
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the Sun for a Week or ten Days before you lay them up. Continue to sow some Annuals in Edgings, which will blow in *September* when the Garden wants *Flowers*. Let all Quarters and Walks of your Garden and Wilderness be kept clear from Weeds and Litter; and prune such Trees as are grown out of Order. At the End of this Month take off such Layers of Carnations, sweet Williams, and Pinks, as have taken Root, letting them be planted in Pots or Borders of good fresh Earth, and let them remain there till you have an Opportunity to plant them where they are to remain for flowering. If at the End of this Month you sow some Seeds of Jacea's, Venus Navelwort, Xeranthemums, Indian Scabious, Dwarf Annual-stock, double Larkspur, sweet scented Pea, the great blue and flesh-colour'd Lupines, and sweet Sultan, they will flower earlier, produce a greater Plenty of *Flowers*, and grow much larger than if sown in the Spring. About this Time the *Fruit* of the Ananus is ripe, and if you cut off the *Crown* of Leaves which grow on the Top, and plant it in light sandy Earth, it will, with the Assistance of a Hot-bed made of Tanners Bark, presently take Root. Now is also the Time that the Berries of the *Coffee Tree* ripen; if they are got to a bright red *Colour*, they may be gathered for sowing immediately, cleaning their Seed from the Pulp; let them be set singly in Pots of rich Earth about an Inch deep, giving them the Assistance of a Hot-bed, and they will sprout in less than six Weeks Time.

Plants, &c. now in Bloom.

Carnations are now the Glory of the Garden; you have besides the scarlet Lichnis, Virginian Spiderwort, Sun-flowers of divers Sorts, *Caroliniana*, Lichnidia, Hollyhocks, red Garden Valerian, Xeranthemums, Leucanthemums, Capsicum Indicum, Amaranthoides, Amaranthus, divers sorts of Lupines, African Marygolds of two sorts, Nigella, Spanish Scrophularia, Larkspur, double Rose, Champion, Annual Stock Gilli-flower, Bupthalmums, double Feverfew, double Camomile, double Ptarmica, Venus Navelwort, Venus Looking-glass, peach leaved Campanula, Poppies of several sorts, African, sweet Sultan, Sea Holly, Indian Scabious, Lavatera, Acanthus, Anthora, Aconitum luteum, white Hellebore with green Flowers, Ornithogalum spicatum, Day Lilly, scarlet Mar-

tagon, white Lilly, Hieraciums, blue flower'd Lathyrus, Tangier Pea, sweet scented Pea, everlasting Pea, Jacea's of divers kinds, Linarea's of many sorts, Antirrhinum or Calves-snout, single and double Virgin's Bower, *French Willow*, dwarf annual Stock, single and double ragged Robbin, Fairchild's Mule, sweet Williams, Pinks, Heliotropium majus, Coronilla Herbacea Flore vario, double and single Soapwort, Clove July-flowers, Statice major, several sorts of the great Centaury, Eupatoriums, Catanance quorundam, divers kinds of Limoniums, Campanula pyramidalis, several sorts of the Globe Thistle, Ricinus or Palma Christi, Chrysanthemums, Nasturtium Indicum, several sorts of Mallows, Candy Tuft, dwarf Lichnis, Starwort of several sorts, China Pink, Marvel of Peru, Female Balsamine, French Marygold, and several sorts of Golden Rods; besides, there are several other Trees and Shrubs which are now in *Flower*, as Oranges, Lemons, several sorts of Roses, Myrtles, *Spanish Broom*, Coluteas, white Jessamine, Oleanders, dwarf yellow Jessamine, Geraniums, Canary Hypericum, divers kinds of Passion Flowers, shrubby stinking Hypericum, Jessamine of Arabia, single and double Pomegranates, Brazil Jessamine, Virginian Trumpet-flower, Olives, Agnus Castus or the Chaste Tree, Capers, several kinds of male Cistus, Bean Caper, Cistus Ledon of several sorts, Ficoides, Phlomis or Sage Tree, some Aloes, Oleaster, Sedums, shrub Cinquefoil, Dittany, Spirea with Willow Leaves, Amomum Plinii, Spirea with Marsh Elder Leaves, Convolvulus, Althea Frutex, Amaranths, Cytissus lunatus, Tulip Tree, Catesby's Climber, Fritillaria crassa, Bladder Senna, several sorts of Apocinum, Dutch Honeyfuckle, Asphodel, ever-green Honeyfuckle, Tuberoses, long blowing Honeyfuckle, Cardinal Flower, late white Honeyfuckle, double scarlet Lychnis, scarlet Virginian Honeyfuckle, Campanulas, Virginian Sumach, Myrtle leav'd Sumach, Genista, Capficum, Tinctoria, Genistella, Eagle Flower, Ketmias, Fox Gloves, Everlasting Flower, scarlet Bean, some double Poppies, Gentian, Veronica, Stock July-flowers, Indian Fig, Arbutus, and some others.

KITCHEN-GARDEN. In this Month you must take care to water all such Plants as have been lately transplanted; and do this Mornings and Evenings.

Now

Now diligently destroy the Weeds in every Part of the Garden, otherwise they will greatly injure the Plants.

Sow the last Crop of Kidney Beans in the beginning of this Month, where they may have some *Shelter* from frosty Mornings in *Autumn*, to bear in *September* and *October*. If the Ground happens to be dry when these are planted, the Beans should be soak'd fix or eight Hours in Water before they are planted.

Sow Coleworts, Carrots, Turneps, and Onions, the beginning of this Month, to stand the Winter for Spring Use.

Sow Spinnage about the Middle of this Month for Winter Use.

You must duly water your Cucumbers in dry Weather, which were brought up under Glassess, being now in full bearing, otherwise they will decay.

Earth up Cellery in Drills, and plant out a new Parcel to succeed the former.

Sow *Chervil* for Winter Use.

Transplant Endive for Blanching against Winter.

Make a Mushroom Bed, not above two Inches thick with Earth.

Sow some *Colliflowers* about the Middle of this Month to stand the Winter.

Plant out *Colliflowers* to blossom in *September*.

Plant *Cabbages* and *Savoys* for Autumn and Winter Use.

Now repair your young Asparagus Beds with fresh Plants where any of them have failed. Let this be done in moist Weather.

In this Month pull up Onions, Garlick, Rocambole, Shellots, &c. when their Leaves begin to wither, observing to spread them in a dry airy Place, that they may be perfectly dry before they are laid up for Winter Use.

Gather such Seeds as are full ripe and coloured in their Husks, and let them dry in an airy Place till they are hard, and then rub or beat the Seeds out of the Husks or Pods.

Product of the Kitchen Garden.

Peas, Beans, Kidney-beans, Colliflowers, Cabbages, Artichoaks, Carrots, Turnips, Beets; all sorts of Sallad Herbs, as Cabbage Lettuce, Purslane, Tarragon, Burnet, young Onions, Cucumbers, Radish, Rape, Mustard, *Cresses*, Cellery, and Endive; Fenchia, Garlick, Rocambole, &c.

AUGUST.

FRUIT GARDEN. To prevent your choicest Fruits being gnawed and spoiled by Snails and other Vermin, you must now carefully look over your Wall Fruit-trees, and destroy them. Place Phials with Honey or Sugar Water, as mentioned last Month, to destroy Wasps; and endeavour to defend your choice Grapes, Pears and Figs, from Tom-tits and Sparrows, or endeavour to destroy them, for they are great Devourers, and will peck them off or half way, as fast as they ripen. Fasten in due Order all those Branches of your Fruit-trees as may have been displaced by Winds; in doing which, take care not to rub off the Leaves. Now look for the last Time this Season over your Vines, whether against your Walls or in your Vineyards, and take off all fore-right or trailing Branches that may have been produced since your last looking over them, and fasten all loose Branches, that the Fruit may have the Benefit of the Sun and Air to ripen them. And as the Sun may dry up the Moisture of the Ground, you should clear away all Weeds between your Rows of Vines in your Vineyard. Clear the lower Part of the Stocks of your Fruit-trees from Shoots; keep the Ground round them clear from Weeds, and untie the Buds which were inoculated last Month, or the Bandage will pinch the Bark of the Stocks too much, and prevent their growing equally in the Part where the Bud is put in.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Summer Pippin, Codlin, Summer Pearmain, Summer white Cousin, and Margaret Apple. And these PEARS: Russet, Cailot Rosat, Summer Bonchretien, Poir Rose, Gros Oignonet, Magdalen Pear, Cassiolette, green Orange, Amber Pear, Muscat Robine, Poir sans peau, long stalk'd Blanquette, Musk Blanquette, Gros Blanquette, Orange Musk, Cuisse Madame, Jargonelle, and Windsor; with the Murray, Temple's, Italian, Bruggnon, Newington, Roman, Red, and Ebruge Nectarines, These Peaches: Royal George, Chancellor, purple Alburge, Teton de Venus, Montaubon, Nivette Peach, Albemarle, La Chevreuse or belle Chevreuse, Violette Hative, Bellows or Bellis, Nobless, Italian Peach, Mignonette,

nonne, or Minion, Red and White Magdalen, and early Newington. These *Grapes*: White Muscadine and Orleans, Chasselas, Munier, black Cluster, the July and white sweet Water. These *Plums*, Royal Dauphin, Maître Claude, prune Monsieur, Apricot Plum, La Mirabelle, green Gage, Myrablan, Reine claudé, Roche Courbon, St. Katherine, Drap d'Or, Le Royale Cheston Plum, white Imperial or Bonum magnum, red Imperial, Violet Perdrigon, Orleans, and white Perdrigon. These *Figs*: Brunswick and Cyprus Fig, large yellow Italian white, round blue, long white, early white, and long blue; with Mulberries, Filberts, and Nuts; and in the *Stove*, the Anana or Pine Apple.

FLOWER-GARDEN, GREEN-HOUSE, &c. At the Beginning of this Month part your Auriculas, and pick from them the dead Leaves, minding to plant only one single Head in a Pot, and their Blossoms will be the larger; by doing thus, you will have them gather sufficient *Strength* before *Spring*. You may now transplant your seedling Auriculas about five Inches apart, putting them in a Border of well sifted Earth, and giving them a gentle sprinkling of Water after setting; you should cover them with Mats for a Fortnight to shade them from the *Sun*. You should now also transplant your Layers of sweet Williams and Carnations, for if they were timely laid, they will by this time have taken sufficient *Root*. Plant out your choice Carnations into small Pots filled with light fresh Earth, but let them be placed in a shady situation till they have taken *Root*, then place them in an open situation till the End of *September*, and then place them under a Hot-bed Frame to preserve them from *Cold*, but open them in mild Weather, lest they draw up weak. Now plant in the Beds of your Flower Nursery such Pinks, sweet Williams and Carnations, as you intend for the Borders of your Pleasure Garden, letting them remain there till the middle of *September*; then take them up with a Lump of Earth to their *Roots*, and after having dug the Borders of your Pleasure Garden, plant them therein with other Flowers. Transplant your Polyanthus upon a shady Border, and divide the old *Roots*. Sow your good *Seeds* of the bulbous Iris, Fritillaries and *Ranunculus*, and cover the *Seeds* with fine sifted Earth. Let your Anemony and

Tulip seed, which were sown last Month, be now shaded. Remove those Bulbs of Iris's, Fritillaries, Hyacinths of Peru, Narcissus, Martagons, Lillies, *Crocus*, *Crown Imperials*, Snow Drops, Peonies, and *Flag Iris*, whose Leaves are now decayed. Plant single Anemonies. Let the withered Stalks of such Flowers as have done blowing be now cut down, and let their Roots be parted for Increase. Mind to gather in a dry Day all sorts of Flower-seeds as they ripen; then lay them in the Sun to dry, and so preserve them in their Pods till the Season for sowing them. Towards the End of this Month cut the inarched Orange Stocks from the bearing Trees, and be careful to do it gently, lest you break the new grafted Branches from the Stock; guard them from high Winds, and leave the Clay on them till the Spring following. Those Myrtle and Orange Trees as were not transplanted in the Spring should now be transplanted. Fasten all your tall growing Plants to Sticks, to prevent their being blown down. Transplant *Polyanthus's* and *Primroses*, minding to shade and water them till they have taken Root, and let the Earth be closed down to their Roots. Let your Cuttings of *Torch Thistles*, *Aloes*, *Indian Figs*, &c. not be used too tenderly in the Hot-beds, but give them Air, and they will harden against the Winter. Let your Slips of *Pinks* be planted in your Nursery, as they may be planted out in the Spring following. If the Weather proves dry, you must now be careful to water your annual Plants that are in Pots, or they will soon lose their Beauty; and such of them as are tender must be removed under shelter in cold Weather, as they may the better perfect their Seed. Now make Layers of all sorts of Shrubs and Trees which remain abroad all Winter, observing to lay down the most tender Shoots. Near the End of the Month prepare Beds to receive your fine *Tulips*, *Ranunculus*, and *Hyacinths*, letting the Earth settle before the Roots are planted, otherwise there will be Holes in the Earth about those places which will hold Water and rot the Roots. Let all parts of your Flower Garden be cleansed from Weeds, lest they shed their seed and do you much Damage. Towards the End of this Month take off and plant out such of your *Carnation* Layers as are well rooted in the places where you design they shall blow; and lay such *Carnations* as were not strong

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strong enough last Month, which you must not transplant till *March* next; and let your seeding Carnations be transplanted a foot Distance. Let the Seeds of Anemones, Pulsatillas, Crocus, Ranunculus, Fritillaries, Tulips, Hyacinths, Cyclamens, Narcissus, Iris, &c. be now sown in Boxes or Pots of light rich Earth, observing not to sow those Seeds that are thin and light too deep, lest they rot in the Earth; let them be frequently and gently refreshed with Water, and let them have the Benefit of the Morning Sun till about Eleven a-Clock, but not longer. The Seeds of the sweet Pea, Venus Navelwort, Lobel's Catchfly, Dwarf Annual-stock, and some others, may now be sown on warm Borders to stand the Winter, and they will flower early the following Spring, and produce a great Quantity of Flowers. If you have any old Roots of Carnations that are disposed to blow late, put them now in Pots of fresh Earth to set in the Green-House in *October*, and by this means you may have good *Flowers* almost all the Winter. Let your Aloes, Torch Thistles, Euphorbiums, and all other such tender succulent Plants, be now set into the House.

Plants, &c. now in Bloom.

There are yet some Carnations, painted Lady-pink, Sun-flowers of many Kinds, Oldman's Headpink, Holyoaks, *Female Balfamine*, Roses, Marvel of Peru, Pomegranate, Amaranthus, Arbutus, Amaranthoides, several sorts of Jessamines, several sorts of Starwort, double and single Oranges, Golden Rods of several Kinds, Myrtles, Oleander, scarlet and blue Cardinal's *Flower*, Apocinum, *Ficoides* of several sorts, Campanula, Colchium of Chio, Cyclamens, greater Convolvulus of several sorts, some Aloes, *Flos Adonis*, Passion-flowers of various sorts, some Sedums, Venus Looking-glass, Geraniums, Venus Navelwort, Tree Mallows, Colueta, Africans, Guernsey Lilly, African and *French* Marygolds, Tuberoses, Chrysanthemums, Everlasting-flowers, sweet Sultans, Colchicums, Autumn yellow Crocus, Indian Scabious, Nigella, Capsicums, Apocynums, sweet Pea, Tangier Pea, Everlasting Pea, Lavatera, Nasturtium Indicum, Mallows of several sorts, Linareas, Jaceas, Ketmia vesicaria, Hyeraciums, Stramoniums, Stock July-flowers, Sclarea, Lychnis, Annual stock, Blattaria lutea, Eringo, double Ptarmica, Vir-

gins Bower; and those Annuals sown late, Xeranthemums, Poppies, the two sorts of Marygolds from the *Cape of Good Hope*, Onagra, Larkspur, Lyfimachia's, Veronica's, autumnal Hyacinth, Candy Tuft, Globe Thistle, dwarf Annual-stock, Fairchild's Mule, Catanance quorundam, Virginian Spiderwort, Stæchas Citrina, Elichrysum Americanum, with some double Violets, Polianthus's, and Auricula's; common white Jessamine, Traveller's Joy, Musk Rose, monthly Rose, Bladder-fenna, Scorpion-fenna, *Spanish* Broom, Laurustinus, and many others.

KITCHEN-GARDEN. Continue to water your Plants, if there be Occasion; the Morning is to be preferred for that Work, for fear of *Frost*.

Sow a second Crop of Colliflowers in the beginning of this Month to stand the *Winter*, lest the first should run to *Seed*.

Sow Spinage, Radishes, Cabbages, Coleworts, and Onions, to stand the *Winter*.

Sow Lettuce, Chervil, and Corn-sallad for *Winter* Use.

Towards the latter End of the Month, sow Angelica, Masterwort, Lovage, Scurvy-grass, Fennel, sweet Selfegy, Alexanders, &c. which always succeed better when sown at this *Season*, than in the *Spring*.

About the middle of this Month, sow common Cabbage Lettuce to stand the *Winter*, on warm Borders, without covering; sow also Silesia, Cos, &c. to plant under Glasses, or upon Beds, to be cover'd in *Winter*, that they may come early in the *Spring*.

Transplant some of the Lettuces which were sown before, to supply the Kitchen in *Autumn*.

Sow Cresses to stand the *Winter*.

Tie up Endive for blanching when it is full grown.

In dry *Weather* give more Earth to your Sellery; but take care not to bury the Hearts of the Plants, for that will rot them.

Transplant Broccoli into the Ground where it is to remain for flowering.

You may yet transplant some Savoys to come late in the *Spring*; but if the *Weather* should prove severe, they will not grow large, nor Cabbage, but in mild *Weather* they often succeed very well.

Cucum-

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Cucumbers for pickling are now in *Season*, therefore they should be look'd over twice a *Week*, and gather such as are fit for that Purpose, otherwise they will grow too large in a short time.

In the beginning of this Month, sow Turnips for a latter Crop.

Continue to sow the *Seeds* of Cresses, Rape, Radish, Turnip, Mustard, &c. every *Week*; for these soon grow large enough for Use.

Gather *Seeds* as directed in the former Months.

Cut such Herbs as are now in *Flower* to distill, or to dry for *Winter* Use.

In this Month plant *Slips* of Savory, Thyme, Hyssop, Rosemary, Sage, Lavender, Stæchas, Mastick, and other aromattick Plants, &c.

Products of the Kitchen-Garden.

Cabbages, Sprouts, Colliflowers, Artichoaks, Cabbage-Lettuce, Beets, Carrots, Potatoes, Turneps, Fennochia, Beans, Pease, Kidney-beans, Radish and Horse Radish, Cucumbers, Cresses, Mustard, Tarragon, Sellery, Melons, Onions, Purslain, Endive, &c.

S E P T E M B E R.

FRUIT-GARDEN. Now gather such *Fruit* as is in eating, for those that are so in this Month will not keep long; and towards the End of this Month, gather most sorts of *Winter Fruits*, but let them remain as long as the *Weather* will permit on the Trees, except the Mornings prove frosty; in which Case, the sooner you gather them the better; and be sure to gather them when the Trees are quite dry, otherwise your *Fruit* will soon decay. At the End of this Month, you may with Safety transplant most of your *Summer Fruit-trees*, although the Leaves have not quite done falling; I mean *Summer* Pears and Apples, Peaches, Nectarines, and Cherries; at the same time, you may also prune your Nectarines, Peaches, Cherries, Figs and Grapes, if their Leaves begin to decay; by which means the *Wounds* made by pruning will be healed before the cold *Weather* comes on, and your Garden kept clear of the Litter which will happen by the falling of the Leaves. As the Grapes in your Vineyard are now almost

ripe, you must be careful to guard them from Birds, which will do them much Damage if not prevented. If the Weather proves moist, you may, at the end of this Month, transplant your Raspberries, Strawberries, Currants and Gooseberries; but if it proves otherwise, defer it till next Month. Prune, and train close to the Wall or Espalier, such Fruits as are against the Wall of your forcing Frames, that their Buds may be preparing before the Season comes on for your applying the Heat.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Aromatick Pippin, Rennet Grise, Courpendu, red Calville, white Calville, embroidered Apple, Golden Rennet, and Pearmain. These PEARS; Autumn Bergamot, Swiss Bergamot, Brute bonne, Poir de Prince, Beur-re-rouge, Doyenne or St. Michael, Verte longe, Mouille and Bouche d'Autumne. These PLUMS; Bonum Magnum, white Pear Plum, and Imperatrice; with Damafines, and Bullace. And these PEACHES; Rumbullion, Malacoton, monstrous Pavy of Pomponne, Katharine, Admirable, Pavy Royal, Teton de Venus, purple Alberge, old Newington, Nivette and Portugal Peach; FIGS of several sorts; with Filberts, Walnuts and Hazelnuts; and against the *North Walls* we have some Morello Cherries and Currants. We have also these GRAPES, viz. Parsley-leav'd Grape, black, white and red Fontiniacs, Warner's red Hambourg, black Hambourg, St. Peter or Hesperian Grape, Orleans, Malmsey, and Miller Grape, party colour'd Grape, Pearl Grape, Chasselas, white Muscadine, red Muscadine, black Morillon, white Morillon, red Morillon, Currant Grape, and many others of less Account.

FLOWER-GARDEN, GREEN-HOUSE, &c. As you have now many sorts of *Flowers* rising to a great Height; therefore to prevent their being injured by the Winds, tie them carefully up to Stakes. Now let such of the Borders of the *Flower-Garden* be dug up as require it; and having added thereto some fresh Earth, or very rotten Dung, let all sorts of your hardy *Flowers* be planted therein, but observe that you mix them in such a manner that there may be a regular Succession of *Flowers* throughout the Season in the different Parts of your Garden.

Take

Take off your Carnation, Pink, and sweet William Layers, and plant them in the Places where they are to blossom. Now sow your Poppies, Annual-stock, Larkspurs, Candy Tufts, and Venus Looking-glass, as they may stand the Winter and blossom in the Spring. Let your biennial and perennial *Flowers*, which were sown in the *Flower Nursery*, be now transplanted into such Borders of your Pleasure Garden where they are designed to flower. Continue at the beginning of this Month to plant Evergreens, as Hollies, Yews, &c. if they rise with good Roots; but *August* is much the better Season. Continue to transplant flowering Shrubs of all sorts, and make Layers of them. Let your early Tulips be now planted in a warm Situation, as that the Wind may not injure them, and they will flower in *March*, or sooner if the Season proves mild. You should now plant your choice Hyacinth Roots, in doing which you must take the Earth out of the Bed about six Inches deep; then let the Bottom be made level, and draw the Lines across at the Distance which the Roots are to be placed, that they may stand in Rows at equal Distances, and then place the Roots exactly in the middle of each square, and lay the Earth on them gently, being careful not to displace the Roots; the Beds must be filled up about five Inches thick with Earth about the Top of the Bulbs. Continue to transplant all fibrous rooted *Flowers* as have done blowing, and cut down the Flower Stems of those which are to remain growing within three Inches of the Ground. Take up and part your Box Edgings which are grown too thick, and then plant them down again; and repair those Edgings which were planted the last Season and have not succeeded to your Wish. Now prepare your Beds for your choice Anemonies and Ranunculus's, if it was not done last Month, for the Earth should have some Time to settle before the Roots are planted; let the Earth be a light natural Soil well sifted for the Anemonies, but the Ranunculus should have about half rotted Wood mixed with it. About the end of the Month put in some Tulips, especially the Breeders, but give them not rich Ground; remembering always, 'tis the want of Nourishment is the Cause of Variegations in Plants; therefore my Advice is to plant all breeding Tulips in Rubbish of old Buildings one half, and the rest natural Soil; or else

set them about your Pyramid Yews which have stood long enough to impoverish the Earth. Let your Junquill Roots be put into the Ground, where they should remain for two or three Years. Now sow your Stock July-flowers, that you may have a Supply in the Spring, if the Weather should destroy your old Stocks; they delight mostly in a dry Soil mixed with Lime-rubbish. At the beginning of this Month you should plant some of your ordinary double Anemonies in warm Borders, as they may be skreened from cold Winds, where they will, if the Weather proves mild, flower early in the Spring. All sorts of fibrous rooted Plants, which are propagated by parting their Roots, should now be split and planted out, such as your Primroses, Polyanthus's, and *London Pride*, &c. and be sure to close the Earth fast to their Roots when you plant them, lest the Worms should draw them out of the Ground. You should now cut down the Stalks of those Flowers that are decayed, and if you do not transplant them, you should dig the Ground about them, adding some rotten Dung or fresh Earth to the Borders, which you will find greatly to strengthen the Roots of them. Let the Seeds of your Tulips, Iris's, Crown Imperials, Fritillaries, Hyacinths, Cyclamens, Colchicums, Anemonies, Crocus, Martagons, Ranunculus, and most other bulbous or tuberosc rooted Flowers be now sown, though it were better if done the middle of last Month, especially if the Season was moist; let them be sown in Tubs or Pots filled with light fresh Earth, and let the Seeds be sown pretty thick, minding that they are not covered too deep in the Earth, especially the Anemonies and Ranunculus, because their Seeds are very thin, and subject to rot in the Earth if buried too deep; let your Tubs and Pots of them be so placed, as that they may have the Morning Sun until the beginning of next Month, and then remove them into a warmer Situation; and let them be gently refreshed with Water if the Season is dry. You may also sow your Seeds of Polyanthus's and Auricula's in Pots or Boxes of light rich Earth, but let not their Seeds be buried too deep, lest they are destroyed thereby, or prevented from coming up till the second Spring. About the middle of the Month house your Orange-Trees, Ficoides, Geraniums, Sedums, and others of the like tender Nature; let them

be

be not set in Order till *October*, for you must then bring in your Myrtles, and such other hardy Plants. Let the Windows of your Green-House, as yet, remain open Night and Day. Your choice Anemonies, Tulips, and Ranunculus's, should be planted at the end of this Month, observing to do it in showry Weather, for then the Earth is not over dry: Let these Roots be planted about four Inches asunder, and let the Ranunculus's and Anemonies be covered about two Inches with Earth over their Roots; but the Tulips should have at least six Inches of Earth above the Tops of their Roots, and they will flower so much the stronger. If the Season is very wet, mind to shelter your Carnations and Auriculas from the Rain, or lay the Pots down on one side, as the Water may run off, otherwise your Mould in your Pots will be so wet, as perhaps not to dry again before Winter, by which means all your choicest *Flowers* will be rotted. Let most sorts of your hardy flowering Trees and Shrubs be transplanted at the end of this Month, and they will succeed better upon dry Ground at this Season than in the Spring, nor will they require so much watering the following Summer, for they will now soon take Root, and therefore there will be little Danger of their miscarrying. You may now part and transplant all the sorts of flag-leav'd Iris, and they will be well rooted before the Spring. And you should also part the Roots of your early flowering Asters, and *Virga aurea*'s, they now beginning to wither; let them be planted out into large Borders, allowing them proper Room, lest their Roots spread over whatever Plants grow near them.

Plants, &c. now in Bloom.

You have now in Flower the common white Jessamine, the Indian yellow, Spanish white, and Brazil Jessamines, Annual-stock July-flowers, sweet Sultan, Scabious, female Balfamine, Marvel of Peru, Africans, China Pinks, Geraniums of several sorts, *French* Marygolds, Hollyhocks, several sorts of Ficoides, Leonurus, Chrysanthemums, Capsicums, several sorts of Lupines, *Passion Flowers*, sweet scented Pease, Tangier Pease, some Aloes, double Ptarmica or Sneezing-wort, true Saffron, Carthamus or Bastard Saffron, Autumnal Crocus, Thlappi, Cyclamens, Colchicums, Autumnal Hyacinth, Asters
of

of several sorts, Semper virens, several sorts of Golden Rod, double Sopewort, double Cammomiles, Amomum Plinii, Guernsey Lilly, Larkspur, Tree Primrose, Polyanthus, Golden Apple, Amaranth, Antirrhinum, Spiderwort, Auriculas, Snap-dragon, Venus Looking-glass, Lychnis, Campanula, Gentianella, Autumnalis, scarlet Bean, Sun-flowers of several sorts, Tuberoses, double Violets, Convolvulus, Nasturtium Indicum, Oriental Perficaria, Stramoniums, Amaranthoides, Xeranthemums, Jacea's, Oriental Mallow, Lavatera, Dwarf Annual-stock, saffron Crocus, Poppies, Candy-tufts, some Carnations, Myrtles, Kermia vesicaria, monthly Roses, Pomegranates, Arbutus, Oleanders, Collutea, Capsicum Indicum, Althea Frutex, Elichrysums, red Garden Valerian, Musk Rose, shrub Cinquefoil, Mallow-tree, Laurustinus, scorpion Senna, Honeyfuckle, Indian-fig, Cytissus incanus, Capers, sensitive and humble Plants, and some others.

KITCHEN-GARDEN. In the beginning of this Month transplant young Colliflower Plants in Places where they are to flower, and in Nurseries under some warm Wall or Place of Shelter: for those which are planted out for Good, will blossom a great deal sooner than those which are planted in the *Spring*, and produce much larger *Flowers*, if they are defended from *Frosts* with Glasses. *Note*, If the *Season* should prove wet, you should skreen your Colliflowers therefrom.

Now make Mushroom Beds, as before directed.

In the beginning of this Month hough Turneps and Spinage.

Continue to transplant Endive on warm Borders, under warm Walls, &c.

Sow yet small sallad Herbs, such as Radish, Turnep, Sorrel, Cresses, Mustard, Chervil, &c.

Continue to gather all sorts of Seeds that are ripe, according to the former Directions.

In the beginning of this Month you may transplant Rosemary, Lavender, Stachas, &c.

Continue to earth up Cellery, and raise Banks of Earth about Chardones, in order to blanch them.

In moist Weather make Plantations of Cabbages and Coleworts.

Towards

Towards the latter end of this Month make Plantations of Lettuces of several sorts on warm Borders, where they may remain to cabbage early in the *Spring*.

You may now transplant Asparagus Plants.

The Ground being now pretty well cleared from the *Summer* Crops, you should clear the Ground from Weeds in dry Weather, and by that Means you will preserve the Ground in order for fresh Crops.

About the latter end of this Month, you may plant some Beans; and sow some early Pease in a warm Situation, where, if they should abide the *Winter*, they will produce early Crops the succeeding *Spring*.

Products of the Kitchen-Garden.

Melons, Cucumbers, Beans, Roncival Pease, Marrow-fat Pease, Kidney-beans, Artichoaks, Colliflowers, Cabbage Lettuce, Radishes, Cresses, Chervil, young Onions, Tarragon, Burnet, Sellery and Endive, Mushrooms, Carrots, Cabbages, Sprouts, Savoy, Turneps, Skirrets, Scorzenera, Beets, Chardons, Salsify, Parsnips, Potatoes, Shellots, Horseradish, Onions, Leeks, Garlick, Rocambole, &c.

O C T O B E R.

FRUIT-GARDEN. At the beginning of this Month you should prune Apricocks, Nectarines, Peach-trees, and Vines, which is better than to stay till the *Spring*, as is the usual Practice, because the Wounds will heal over before the hard *Frosts* come to injure the shoots. You should likewise begin to prune Apples, Pears, and Plums, and so continue doing till the Middle or latter End of the next Month, as you find the Season proves more or less favourable; this Work should never be done in frosty Weather, for if it is, the shoots will perish at the Places where they are cut. Now is your best Time for transplanting all sorts of Fruit-trees, if your Soil be dry; and if you have Occasion to have them from Nurseries, you may now have a greater Choice than in the *Spring*, for then the Nurseries are for the most Part cleared of their choicest Trees; but in planting you should not head down those Trees which are designed for Walls or Espaliers until the *Spring*, the Roots only should be pruned: Now
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when you have planted your Trees, let them be fastened to the Wall, Pale, Espalier, or Stakes, to hinder their being injured by the Winds; and lay some Mulch about their Roots, on the surface of the Ground, to prevent the Frost's hurting them. Now plant your Gooseberries, Currants, Raspberries, and Strawberries, and they will take Root before Winter, and produce Fruit the Summer following. You should now transplant Stocks of all kinds of Fruit into your Nursery, to graft or bud the more generous kinds of Fruit upon, and mulch the Ground about their Roots to keep the Frost out. Let your Beds of Strawberries be now dressed, clearing them from Weeds, and cutting off their Strings; then let the Alleys between them be dug up, and when you have broke the Earth fine, you may spread a little over their Beds, but not to bury the Plants. You may at the same time clear your Raspberries of the old Wood, and let the Ground be dug up between the Rows, which will be of great Service to the Plants. Prune your Currant Bushes, and let their Branches be tied up with a Withy; then dig up the Ground between them, and plant therein Coleworts or Cabbage-plants, letting them remain there till Spring, where they will sometimes abide the Winter, when they would be destroyed if in a more open Situation. You should likewise prune Gooseberry-bushes, and let the Ground between them likewise be dug up; and if you have Room, you may also plant Coleworts or Cabbage-plants there, which will be gone before the Bushes put out their Leaves in the Spring. Be careful to preserve in Sand the Stones or Kernels of such sort of Fruit as you intend to propagate for Stocks, until the Season for sowing them; but take care that neither Rats nor Mice get near them, they being great Destroyers of them; you must likewise guard against those Vermin when you put any of your Kernels in the Ground.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Red and white Calvilles, Royal Russet, Ren-net Grise, embroidered Apple, autumn Pearmain, golden Rennet, and others. These PEARS. Green Sugar, Bessidery, Swan's Egg, Monsieur Jean, Rouffeline, Verte longue, Long-stalked Muscat, Doyenne or St. Michael, Swiss Bergamot, Beurre rouge, and others. You have also

also the bloody, Malacoton, and some Katharine *Peaches*, *Grapes*, late *Figs*, *Medlars*, *Servises*, black and white *Bullace*, with *Almonds*, *Hazle-nuts*, and *Walnuts*.

FLOWER GARDEN, GREEN-HOUSE, &c. Now finish your planting all such sorts of Flower-roots as you intend to put into the Ground before *Christmas*, such as *Anemonies*, *Tulips*, *Crocus*, *Ranunculus*, *Hyacinths*, *Jonquils*, &c. Let most sorts of your hardy tuberoses rooted or fibrous rooted Plants, such as *Canterbury Bells*, *French Honeyfuckles*, *Hollyhocks*, *Columbines*, *Daizies*, *Monks-hood*, *Polyanthus*, *Buphthalmums*, *London Pride*, *sweet Williams*, *Campanulas*, *Golden Rods*, *Asters*, *Lychnis coronaria*, *Spiderwort*, *ragged Robbin*, and others, be now transplanted out in the Borders of your *Flower Garden*, letting them be intermixed in such a Manner, as there may be a regular Succession of Flowers preserved throughout the whole Season. At the beginning of this Month house your *Myrtles*, *Amomum Plinii*, *Meleanthus*, *Marum syriacum*, and such tender Greens as remain yet abroad, giving them a fresh Covering with Earth, without disturbing their Roots: Let such of them as grow disorderly be tied up, and then put in their proper places to stand the Winter, minding to set the most tender Plants, such as *Aloes*, *Melon* and *Torch Thistles*, *Euphorbiums*, &c. nearest the Sun, and those Plants that are most hardy at the back of the House. After the middle of the Month give no more Water to your tender succulent Plants, they being subject to rot. At the placing your Exoticks in the House, observe that only one third Part of the Floor be taken up in Shelves for the Plants, so that there may be as much Vacancy left between them and the Windows, and the same space between them and the back of the House; this Proportion being observed, the House will not be so subject to Damps as if it was crouded, and there will be Air enough contained in it to nourish the Plants, if it was to be closely shut up a Month together. When you water your housed Plants, let it be in the Morning when the Sun shines upon them. Keep open the Windows of the House Day and Night till about the 15th, and after that Time open them only in the Day-time. Let all the Borders of your Flower Garden be cleansed from Weeds,

Weeds, and if they are not dug up and renewed with fresh Earth, let them be now done. Repair those Borders of your Box Edging which are decayed, and plant new ones where they are wanted. Let all such Borders as were dug and planted in *September*, be now raked over, which will destroy the young Weeds, and make them look neat and handsome all the Winter. Let those Peonies, Flag-leav'd Iris's, and Geraniums, as have thick knobby Roots, be now transplanted, which is better than to remove them in the Spring. Let the Beds of seedling Tulips, Hyacinths, Fritillaria, and other bulbous rooted *Flowers* as have remained in the Ground all the Year, be now cleaned from Weeds, and let some fresh rich Earth be sifted over them about the Thickness of half an Inch, which will strengthen the Roots and preserve them from Frost. Remove your Pots and Boxes of seedling *Flowers* out of their shady Situation, where they have remained during the Heat of the *Summer*, and place them in a warmer Place, where they may have as much Benefit from the Sun as possible, and be preserved from cold bleak Winds; let them be cleansed from Weeds, and let them have a little fresh Earth lightly sifted over them, but not too thick. You must now also remove your choice Carnations; let them be placed under Cover, where they may be guarded from *Snow*, violent *Rains*, or severe *Frosts*, all which do them much Damage; if they are in small Pots, you may place them very close together upon a Garden-frame, or on a Bed arched over with Hoops, and then you may easily cover them with Mats in bad Weather; but let them have as much Air as possible in dry Weather. Now let your Pots of choice Auriculas have their dead Leaves taken off, and then let them be laid on one side to prevent their receiving too much Wet, which will rot them; but they are *Flowers* that will very well endure Cold. Let most sorts of your flowering Shrubs and Trees be now removed, such as Spanish Broom, Honeysuckles, Roses, Laburnums, Cytisus, &c. and they will take Root before Winter, neither will they want so much watering as if planted in the *Spring*; and let them have some Mulch laid upon the Surface of the Ground round their Stems, to prevent the Frost's injuring them. Let the Walks of your Wildernesses be now cleared from the Leaves that fall from the Trees;

Trees; for if they are suffered to lie on the Grass, they will rot and do much Injury; and if they rot on the Gravel-walks they will greatly discolour them. If you have large Gravel-walks that you do not walk much on in the *Winter*, you may now dig them up and lay them in Ridges, which will not only preserve the Gravel fresh, but prevent Weeds and Moss growing thereon; and if you have any Ground which you design to lay out for Pleasure, whether it be either in a Flower Garden or Wilderness, which you can't get ready till *Spring*, you must lose no Time at this Season in preparing of it, that it may be exposed to the *Frost* in the *Winter*, which will greatly help to mellow it; besides, if the *Frost* should continue very long, it will prevent your working till the Season is too far spent for planting, and so a whole Season will be lost. Make an end of putting in your Tulips, and you may also plant some Ranunculus and Anemonies. You may still continue to transplant and lay Roses, and such like flowering Shrubs. Let the Cuttings of Jessamine and Honeysuckles be planted in shady Borders well wrought with a Spade; and be careful to bury at least two Joints of each Cutting in the Ground. Sow now the Berries of Holly, Yew, and such Evergreens as have been prepared in Earth or Sand. Let your Pots of Carnations as are now blowing be put near the Door in your Green House, where they may enjoy the moist Air. So also in placing your exotick Plants in the House, let the most tender stand the most remote from the Door, and the more hardy will bear the Air, especially the Ficoides; but use none of them with too much Tenderness, for many Plants have been killed with too much Care.

Plants, &c. now in Bloom.

We have now four or five sorts of the Golden Rod, Starworts of divers kinds, Marvel of Peru, *French* Marygolds, Africans, sweet Williams, China Pinks, Colchicums, Cyclamens, Autumnal Crocus, yellow autumnal Narcissus, Indian Scabious, Sun-flowers, some single Anemonies, three colour'd Violet or Heart's Ease, Polyanthus, Auricula's, Arbutus or the Strawberry-tree, late Honeysuckle, Althæa Frutex, Passion-flower, Cytissus lunatus, Kermia Syriaca, Shrub Cinquefoil, Musk Rose, Monthly Rose, Laurustinus, some Oranges, Myrtles, Geraniums,

raniums, Amomum Plinii, Golden Apple, Aloes, Ficoïdes or Fig Marigolds, Leonurus, Apocinum, Spanish Jessamine, Indian yellow Jessamine, Brazil Jessamine, common Jessamine, Thlapsi semper virens, Pomegranate, Arbutus, Carnations, Stock Gilliflowers, Asters, Antirrhinum, Amaranths, double Violets, Saffron Crocus, Capsicum, single Wall-flowers, Cotyledons, Chrysanthemums, Anemonospermos, Canary Campanula, Cassia Bahamensis, sensitive and humble Plants, Guernsey Lilly, Belladonna Lilly, three leav'd Passion Flower, and many others.

KITCHEN-GARDEN. The beginning of this Month sow Cucumbers on the natural Ground, and afterwards transplant them into Pots, where they may be sheltered from the Cold of the Nights, till you have a gentle hot Bed prepared for them; and you will have them very forward.

About the middle of this Month transplant your Cabbage and Colliflower Plants.

Now transplant your brown, Dutch, and common Lettuces, &c. upon warm Borders, to abide the Winter.

Plant *Spanish* Beans, and sow hotspur Pease in some well exposed Border.

Now sow all sorts of fallad Herbs upon a decayed Hot-bed, such as Lettuce, Cresses, Mustard, Radish, Turnep, and Spinnage.

Plant out some of your Colewort-plants, which were sown late, where they are to remain for Spring Use.

Earth up the Stems of your Broccoli Plants, to protect them from the Frost.

Continue to earth up Cellery and Chardoons for blanching.

Now sow some Radishes in a warm Situation, to come early in the Spring.

About the latter End earth up and dress such of your Artichokes as have done bearing.

Plant Mint and Tansey in a moderate Hot-bed, and they will be fit for Use about *January*.

Make Plantations of the Suckers or Cuttings of Gooseberries, Currants, and Raspberries.

Now lay up *Roots* for Winter Use, such as Carrots and Turneps.

Products of the Kitchen Garden.

Colliflowers, Artichokes, Pease, Beans, Kidney-beans, Cucumbers, Melons, Cabbages, Savoys, Carrots, Turneps, Parsnips, Potatoes, Skirrets, Scorzonera, Beets, Onions, Leeks, Garlick, Shallots, Rocambole, Salsafy, Cresses, Chervil, Mustard, Radish, Spinage, Lettuce of several sorts, Tarragon, young Onions, Cellery, Endive, Coleworts, Brocole, Mushrooms, Sprouts, Sage, Rosemary, Thyme, Parsley, Winter Savory, &c.

N O V E M B E R.

FRUIT-GARDEN. Should the Season prove mild, you may continue to prune Apple-trees, Vines, and such other hardy Kinds of Fruit-trees, whether they be Standards, or against Espaliers or Walls, but you should not prune them afterwards, lest *Rains* and *Frosts* should succeed each other, and hurt the Trees when the Wounds are fresh. You should now gather all your late Fruits, for if they are suffered to hang longer on the Trees, they will rot and infect the tender Branches; and let the Shoots of the Trees be nailed close to the Wall, which will protect them against *Frost*; when you have so done, put some Pannels of Reeds before them, when you find the *Frost* like to be very severe, and they will prevent your *Fruit* Branches from being injured, and occasion the *Fruit* to come out earlier the Spring following. You should now stake carefully all those Fruit-trees that you planted the former Month for Standards; and let those against your Espaliers or Walls be fastened thereto, which will greatly help them from being hurt by the Wind; which done, lay some Mulch about their *Roots* on the Surface of the Ground, if you have not already done it, which will hinder the *Frost's* penetrating the Ground to their *Roots*. If the Season proves mild, you may continue at the Beginning of the Month, to transplant *Fruit-Trees* upon a warm dry Soil; but it were better it had been done last Month. You may now plant Strawberries, Rasberries, Goosberries, and Currants, if the *Season* proves mild; you should likewise prune your Goosberries and Currants which were formerly planted; which done, dig up the Ground between their *Rows* to clear them from *Weeds*, and then plant

plant in those Rows some Coleworts, which will be fit for Use in Spring. Now let your Strawberry-beds be cleared from Weeds and Runners, and after digging up the Alleys between the Beds, let a little of the Earth be sprinkled upon the Beds, which will strengthen them very much ; but should your Ground be poor, I would advise that a very little rotten Dung be spread thinly over your Beds, and you will find it to be of great Service to them. I must again remember you to gather your later Fruit, if it be not already done, especially in a dry Day, for should you let them hang longer on the Trees, the Wet and Frost will perish them : And observe to pack up in close Baskets of clean Wheat Straw all your fine Winter Apples and Pears which were gathered last Month, then let them be placed where neither Frost nor too much Air can come at them, otherwise they will be liable to perish in a little Time.

The Fruits yet lasting, or in their Prime, are these.

APPLES. Holland Pippin, Kentish Pippin, French Pippin, Pile's Russet, Harvey Apple, Wheeler's Russet, Golden Russet, Pear Russet, Winter Queening, Aromatic Pippin, Renette Grise, Golden Pippin, Nonpareil, Calville blanche, Calville rouge, Courpendu, Fenouillette, and Herefordshire Pearmain. These PEARS ; Martin Sec, l'Amadote, Louise bonne, petit Oin, Colmar, Ambrette, Spanish Bonchretien, Virgoule, Sucrevert, la Marquise, la Chasserie, Chat brule, Crasane or Bergamot Crasane, and la Befiderie. With some late Grapes, Bullace, Walnuts, Hazlenuts, Chesnuts, Medlars, Almonds, and Services.

FLOWER-GARDEN, GREEN-HOUSE, &c. Now plant out of hand all those bulbous rooted Flowers which you would have planted before *Christmas*, for if you delay it any longer, they will not have time to take Root before the *Frost* comes on, and therefore they will be in Danger of being destroyed, because the *Frost* always prevents their taking Root. Let the Windows of your Green-House be now opened a little if the Season is not severe, but more especially if the Sun shines ; and give Water to those Plants that require it, letting the Water you give be always clear, for foul Water damages your Plants. If you find the *Frost* to set in, make a Charcoal-fire, and when
it

it burns clear, hang it up near the Windows of your Green-House; but let this be done only at Night. Place your Pots and Boxes of seedling bulbous rooted *Flowers* in a warm Situation, but in such a manner as they may have the Benefit of the Sun, and be preserved from cold bleak Winds. Now lay up Heaps of Earth for your several sorts of *Flowers*, and make the proper Mixtures for your several Exoticks, as has been directed in the foregoing Months; and where your Ground is too stiff, and you desire a natural Mixture to bring it to the State of Loam, you must add to it a sufficient Quantity of Sea-sand or Drift. Set your Auricula Pots on their sides, letting the Plant be towards the Sun, otherwise the Wet will rot their Leaves; and the *Frost* will much injure them. Let the Stalks of your late flowering Plants as begin to decay, be now cut down within three Inches of the Root; and let the Borders of your Pleasure-Garden be raked just over the Surface of the Ground, which will prevent Moss or Weeds growing thereon, and make them look very neat. Should the Weather continue mild, you may continue to transplant Flag-leav'd Iris's, Peonies, Monk's-hood, and some other knobbed rooted Plants; and you may likewise continue to plant Veronica's, Lychnis's, London Pride, Canterbury-bells, and such other hardy fibrous rooted Plants; as also Roses, Laburnums, Jessamines, *Spirea Frutex*, *Hypericum Frutex*, Colubea's, Honeysuckles, Syringa, and Lylacs, if the Weather proves mild, and the Soil be dry. Rake over the Beds of your seedling bulbous rooted *Flowers* which were not removed last Season, to hinder Moss or Weeds growing thereon; and spread some fresh Earth over their surface, which will prevent the *Frost's* injuring their Roots. Now shelter your Pots of Carnations and Auriculas from Rain, Frost, and Snow, either by laying Mats over them, or by laying the Pots down on one side with the Plants facing the Sun; for if too much Rain gets into the Pots it often rots them. Let the Composts which you have prepared for Boxes and Pots be now turned, as they may be equally mixed, and have the Benefit of Air and Frost to sweeten them, and render them the looser. Unnail your Passion-flower Trees from the Wall, then lay them on the Ground, that when severe *Frost* comes on you may cover them with Straw. If the Weather proves wet or frosty

frosty at the end of this Month, you should arch over with Hoops your Beds of Hyacinths, Anemonies, and Ranunculus, and cover them with Mats, which will keep off all large Quantities of Water, and prevent the Frost's penetrating into the Ground to their *Roots*. Let all your Trees and Shrubs be now tied up to Stakes; otherwise, if they are suffered to be at Liberty, the Winds at this *Season* will very much injure them. About the beginning of this Month you may plant some Junquils, Hyacinth, Narcissus, and Polyanthus in Pots; which done, plunge them into Hot-beds, and they will blossom about *Christmas*. Trim and dig up the Ground between the Quarters of your Wilderness, which will make them look very neat, and encourage the Growth of your Trees; but take care that you do not injure or destroy any of your flowering Roots in digging. When you can do but little in the Garden; that is, when the *Weather* is wet or frosty, you should prepare your *Seeds* ready for sowing in the *Spring*, by making them up in Parcels, and label them, as you may go readily to them when you have Occasion for them; and you must likewise have your Tools of all sorts ready, as you may want nothing that is necessary for Business when the *Spring* comes on.

Plants, &c. now in Bloom.

The strip'd Lilly is now in its full Beauty; we have also Golden-rods of two sorts, Starworts of several sorts, double Colchicum, Annual Stock July-flowers, Heart's-Ease or Pansies, Saffron, perennial Sun-flowers of divers sorts, Plumbago or Leadwort, Polyanthus, single Anemonies, Narcissus, Laurustinus, some Myrtles, yellow Indian Jessamine, *Spanish* white Jessamine, Candy-tuft-tree, Geranium, Ficoides, some Carnations, Aloes, Amomum Plinii, Leonurus, Golden Apples, some Passion-flowers, Gentianella, double Violets, Arbutus or Strawberry-tree, Musk-rose, Clematitis, Boetica, Cytissus lunatus, Genista spinosa, monthly Rose, Sedum arborescens, Cotyledons, Anemonospernedons, Canary Campanula, Indian Nasturtium, Viburnums, Sencio folio retuso, Cassia Bahamensis, Papaw-tree, Chrysanthemum arborescens, sensitive Plants, Azorian Jessamine, Granadilla, Guernsey Lilly, Belladonna Lilly, Alcea Africana arborescens, and several others.

KITCHEN-GARDEN. In this Month trench Ground, and lay it up in Ridges to mellow.

You must now plant *Spanish Beans*, and sow Hotspur-pease, in some well exposed Situation, to succeed those sown last Month; and earth the Stems of those that are come up.

You must let your Colliflower and Lettuce Plants, which are under Frames and Glassess, have Air in dry Weather.

Now make Hot-beds for Asparagus, to have some in *December*.

Continue to plant Suckers and Cuttings of Gooseberries and Currants.

Now sow all sorts of sallad Herbs upon Hot-beds, as Lettuce, Cresses, Mustard, Radish, Turnep, &c.

In frosty Weather dung such Places as want to be enriched.

The beginning of this Month you may sow some Carrots and Radishes on warm Borders, to come early in the Spring.

Plant Mint upon moderate Hot-beds.

Earth up Sellery, and tie up Endive Plants for blanching.

Now is the Time to cut off the Asparagus Haulm, when it is turn'd yellow.

Products of the Kitchen-Garden.

Colliflowers, Artichocks, Carrots, Parsnips, Turneps, Beets, Skirrets, Scorzonera, Horse-Radish, Potatoes, Onions, Garlick, Shellots, Rocambole, Sellery, Parsley, Sorrel, Thyme, Savory, Beet Leaves, Cabbages, Sprouts, Savoy, Spinage, Cucumbers, Cabbage Lettuce, Cresses, Mustard, Corn-sallad, Coriander, &c. also Endive.

D E C E M B E R.

FRUIT-GARDEN. You may now, in mild Weather, dig and prepare your Ground for planting Fruit-trees in *February*; and let the Borders of your Fruit-Garden be mended with some very rotten Dung and fresh Earth mixed together, which will be of great Service to the Trees. Forbear to prune any Fruit-trees at this Season, because if the Frost should soon follow, it would very much damage the wounded Branches, especially of your

tender *Fruits*, such as Apricots, Peaches, &c. Let all dead Branches be cut out of your Trees in your Orchard, and such as cross one another should be likewise cut off; in doing which, observe that the Wound be made slope-ways, and as smooth as may be, and then the *Wet* will easily pass off, and not injure the Trees; and if you were to dung and plough the Ground of your Orchards between the Trees, it would be of great Service to them, and occasion the *Fruit* to be much fairer and better tasted. If you intend to plant any young Orchards in the *Spring*, let your Ground be now prepared for it. Lay Mulch over the Ground round your new planted Trees, if the *Weather* proves frosty, and it will prevent the *Frost's* injuring the young *Fibres* of their *Roots*. I gave you Directions last Month for preserving your choice *Winter Fruit*, therefore shall now only remind you, that you be careful to keep the *Frost* out of the *Rooms* where you put it; for if any of them are frozen, they will soon after decay.

The Fruits yet lasting, or in their Prime, are these.

APPLES, Wheeler's Russet, Rennet Grise, Hautbonne, Winter Gilliflower, Aromatick Russet, Pear Russet, golden Russet, Winter Queening, Harvey Apple, golden Pippin, Nonpareil, Kentish Pippin, Holland Pippin, French Pippin, Winter Pearmain, and Pile's Russet. These PEARS; Epine d'Hyver, Beurre d'Hyver, St. Augustine, l'Amadotte, Louise-bonne, Poire de Livre, *Spanish* Bonchretien, Ronville, Rousselette d'Hyver, Citron d'Hyver, Martin-sec, St. Germain, Colmar, Virgoleuse, St. Andrew, Lefchasserie and Ambrette: With Almonds, Services, Nuts, and Medlars.

FLOWER-GARDEN, GREEN-HOUSE, &c. You must now be very careful of your Green-House, for if you let in too much Air at this *Season*, it will very much injure your Plants; therefore keep your Doors and Windows shut, except in mild *Weather*, when you must open some of them in the middle of the Day to give them a little fresh Air; let the dead Leaves of your Plants in the Green-House be picked off, and give those Plants that want it, a little fresh Water; but in doing this, you must be very sparing, giving them but small Quantities at a time,

time, and that only in mild *Weather*; but observe that no Water be given to your Aloes, Euphorbiums, Indian Figs, Melon and Torch Thistles, nor Sedums, till *March* is almost out. Let the Beds of your choice Anemonies, Ranunculus's, and Hyacinths be now carefully covered in very wet or frosty *Weather*, otherwise both which will very much injure them; and let your Boxes and Pots of seedling *Flowers* be likewise covered for the same Reason, otherwise they will be in danger of being very much damaged or destroyed thereby. You should now cover your choice Auricula's and Carnations, which will greatly preserve them from *Frosts*, heavy *Rains*, and *Snows*, all which are very injurious to them; but in mild *Weather*, let them have as much free Air as possible, lest they become tender, and draw up weak. Let some Mulch be laid about your exotick Trees as were planted in the open Air, as also about the *Roots* of your new planted Trees and *Shrubs*, which will prevent the *Frost's* penetrating to their *Roots*, which will go near to destroy them, or at least very much weaken them. Let your Heaps of Earth that you have prepared for your *Flower-Garden* be now turned over, as the *Frost* may mellow them; which done, prepare some new Heaps, as you may always have a Quantity ready, which should lie ten or twelve Months before you use it. If the *Season* proves mild, you should dig and prepare your Beds and Borders, as they may be ready for planting your *Flower-Roots* in the *Spring*; and in doing which, observe to lay the Earth up in *Ridges*, as the *Rain* may run off of them, otherwise the Ground will be too wet when you shall have occasion for planting. You should likewise continue to dig up the Ground in the Quarters of your *Wilderness*, that all may be neat against the *Spring*, for then the Trees will begin to bud, and the *Flowers* begin to blow; but be careful in digging, lest you injure any of the Plants that grow between the Trees. Let *Shelters* be provided for your tender *Flowers*, such as Ranunculus's and Anemonies, for now you must expect great *Frosts* to begin: And be not over-hasty in warming your Green-House with artificial Heat, but let in as much *Sun* as possible; for you must rather study to preserve your Plants, than to make them grow, for untimely *Shoots* oftentimes spoil your Plants. Prepare and lay in *Ridges* such Parts of your Garden as you

intend to plant your flowering Shrubs or tender Trees in when the Spring comes on, letting it lie in *Ridges* till you use it. Let all dead and rotten Leaves be now pick'd off from your exotick Plants, lest they infect the whole. If the Weather proves frosty, and you can do but little Work in the Garden, prepare Tallies to number your *Seeds* and *Flowers* when they are sown; and let all your Tools be got ready, and in such Order as they may be fit for Use in the *Spring*, when you will have full Employment in your Garden.

Plants, &c. now in Bloom.

You have now in *Flower* the Laurustinus, and the Leaves of the striped Lilly are very beautiful; you have also Polyanthus's, single Anemonies, Glaftenbury-Thorn, Primroses, Stock July-flowers, Geraniums, Narcissus's, Helleboraster or Bear's-foot, Candy-tuft-tree or Thlapfi, Semper Virens, Alysson Halimi Folio, red flower'd spring Cyclamen, Tangier Fumitory, Indian Jessamine, Cyclamen, Ficoides, Aloes of several sorts, narrow-leav'd Golden Rod, and, in mild Weather, the Winter Aconite and Snow-drops; as also the Antirrhinum; and in Fruit, the Arbutus or Strawberry-tree, Amomum Plinii, Oranges, golden Apple, Lemons, Citrons, and Paracantha; in the Hot-beds you have also some Narcissus and Hyacinths; and you have also the black Hellebore now in *Flower*, with the spurge Laurel, Virginian Groundsel Tree, upright blue berried Honeyfuckle, Genista spinosa, Clematis Boetica, Citissus miranthe; and in mild Weather, the Mezeron; and you have now likewise in bloom Leonorus's, Arabian Jessamine, Ilex-leav'd Jessamine, Polygala arborescens, double-flower'd Indian Nasturtium, Onion-leav'd Asphodel, Anemonospermos, Leucanthemums, Pyrethi sapore, Carolina dwarf Sun-flower, Canary Campanula, Althæa arborescens, Virginian large blue Aster, sensitive Plants, Senesio folio retuso, and some others.

KITCHEN-GARDEN. This Month you should guard against the Severity of *Frosts*, which are generally at this Season pretty common.

You should observe, in mild Weather, to let your Colliflower Plants have the open Air, which will very much forward them.

About the middle of this Month make Hot-beds for Asparagus.

If the Weather be mild, sow some Pease and Beans about the middle of this Month, in warm Borders.

Also sow some Radishes, Carrots, and Lettuce, on warm Borders, lest those sown in the former Months should not succeed.

Sow Cresses, Mustard, Rape, Radish, Turneps, and other sallad Herbs, upon a moderate Hot-bed; but observe to cover them with Frames, or Hoops cover'd with Mats, for they are not able to endure the open Air.

Whilst the Ground is frozen, bring into the Garden the necessary Manures for enriching the Ground.

Products of the Kitchen-Garden.

Cabbages, Savoys, Spinage, Colliflowers, Artichoaks, Borecole, Broccoli, Carrots, Parsnips, Turneps, Potatoes, Skirrets, Scorzonera, Salsafy, Beets, Horse-radish, Onions, Leeks, Garlick, Rocambole, Shellots, Thyme, Hyssop, Winter Savory, Sage, Rosemary, Chard Beets, Chardoons, Sellery, &c. small Lettuce, Cresses, Mustard, Rape, Radish, Mint, Tarragon, Burnet, Endive, Sorrel, Parsley, and Chervil.





PART III.
THE
FARMER'S
BEST GUIDE.

Containing Practical Rules and Methods for the Improving of LAND, and managing a FARM in all its Branches; with several curious Receipts for Brining, Liming, and preparing Wheat, Barley, Oats, &c. for Sowing; excellent Receipts for destroying of Rats and Mice; a great Number of choice Receipts for the Cure of all common Distempers incident to all sorts of CATTLE; and a complete Kalendar of all Business necessary to be done in the Field, Yard, &c. by the Farmer, in every Month throughout the Year.



ENCLOSURES being very beneficial in many Respects, I shall first lay down some Cautions in the making of Hedges, &c. When it is in your Power, and you are willing to enclose any Piece of Ground, plant three Rows of Quickset of White-thorn, so as to range exactly, each Row about nine Inches asunder; and to set them on the flat, is far better

than on the Side; they should be such as were taken from much the same Soil as they are to be set in; with a Hoe keep your Hedge free from Weeds; but if the Land be watry Meadow, or marshy, then make your Fences of Willows, Poplars, and Ofiers, they being very profitable on many Occasions, and let the Sets be bushed about for some time, to prevent their being injured. Let your Poplars and Willows be set in Rows in the Banks, five Foot asunder; and let the Ofiers be thrust in the Banks, close to the Water-side, at about nine Inches distance.

Of Meadow and Pasture Grounds.

There are two Kinds of these, the one wet, and the other dry; the wet are called *Marsh Grounds*, being subject to Overflowings, either natural or artificial; and the dry are called *Uplands*. Now where you have an Opportunity, and Engines sufficient to overflow your wet Meadows, let it be done about six Weeks before Mowing-Time; and again afterwards, for a second Crop; but mind never to let the Water lie on the *Ground* above 48 Hours, lest it chills it. Dry Meadows being often pester'd with Ant-hills, Shrubs, Fern, Broom, or Goss, when they become so bad, that they cannot be mowed without great Loss, plough up your Mole-hills, &c. with a Mole-hill Plough; then burn the Hills to Ashes, which may be done with the help of a little Straw, &c. to set it on Fire, and spread the Ashes all over your Ground, and it will produce a good Crop. Now the best Season for dunging Meadows is in *December, January, and February*; for such *Grounds* as are sandy, hot and dry, use Marle, Chalk, Lime, or the like cold Soils; and for cold, rushy, spewy, and mossy Lands, use Wood-ashes, Turf, or Sea-coal; also Pidgeons Dung, and all hot and sandy Soils; and between the two Extremes, *i. e.* hot and cold, use the common Dung that is made by Horses, &c.

For Pasture Land that is cold, moist, clayey, spewy, mossy, or rush *Ground*, where the Pasture or Hay is four and short, about *July* or *August* cause the Turf to be pared off and burnt, and plough it up; and in the Spring sow it with Corn and Hay-seed mix'd, and it will so alter the Nature of the Land, as to produce good Crops of Grass.

There

There is likewise an excellent Soil for *Meadow* and *Pasture Ground*, call'd burnt Clay; the Method of burning which is as follows: Take of the reddest, strongest Clays you can get, six or eight Loads; cut it into Spits as thick as Bricks; let it be pretty well dried by the Sun, for it must be in the Summer-time that you burn it; and having made a Heap of Fern, Straw, Furse, small Bavin Faggots, Billets, &c. lay one upon another about the Bigness of a little Bonfire, and in the Form of a Pyramid; lay the Spits of Clay round the same two or three thick, leaving room to put in the Fire, and so light the Heap, never suffering it to go out till you have burnt all you have; for if you do, your Labour will be all lost, and you must begin again: After you have burnt six or eight Loads of Clay that is a little dry, the Heat will be so great as to fire any thing, so you may lay on green Clay as it comes out of the Pit; mind always to add one after another as there is Occasion, but not too fast, lest you smother the Fire, and by that means put it out. If you put about ten Load of this burnt Clay on an Acre of Pasture Land, it will very much enrich it; and this may be done at a small Expence, and is reckon'd, by several that have used it, to be much better than Lime.

Having given you an Account of the Method of burning of Clay, I shall now give you an Account of the Method taken in the burning or denshiring of Land, which is a great Improvement to barren and poor *Ground*, be it wet or dry; for this you must be prepared with a Breast-plough to pare off the Turf, which must be turned over as it is cut, that it may dry the better; and if it prove a wet Season, the Turf must be turned again, and set up hollow, the better to dry; and being thoroughly dried, they must be gathered up in small Heaps of about two Wheel-barrows full in a Heap; if the Turf hath a good Sward of Grass upon it, it will burn the better; if not, the Heaps must be raised on a small Bundle of Gos, Fern, or Straw, to set it on fire; and being consumed to Ashes in a still Time, let them be strewed on the Land; then pare away the Earth on those Places where the Hills were, to abate its over Fertility caused by the Fire's being made thereon: In this Way you must but half plough your Land, and half seed it, which sow late in the

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Season,

Season, to prevent the Over-rankness of your Corn ; but for the second Crop, observe the usual Husbandry.

The several Kinds of Grass.

CLOVER : That is best which is brought from *Flanders*, and bears the great red Honeysuckle, its *Seeds* being much the *Size* of Mustard-seed ; and that of the greenish yellow Colour is most liked. As this *Seed* is so very small, you should mix it with Ashes, Sand, or Dust, to sow it withal, which will help to fill the Hand, and cause it to be sown more of an equal Thickness than if sown by itself ; and chuse good warm Weather for the sowing this *Seed*.

The proper *Season* to sow *Clover* in, is the latter End of *March*, or Beginning of *April*, if it is likely to prove a dry *Season*, allowing to an Acre about a Gallon, or nine or ten Pounds. The Land must be brought to a good Tillage ; then sow first your Corn, causing the Ground to be well harrowed ; and then the *Clover-seed*, harrowing it with a Bush to cover it over with Earth ; for if you should do it with Harrows, the Corn would be raised up, and so spoil the Crop. Be sure to be provided with good new *Seed*, otherwise your Crop will be but indifferent, there being great Deceit used in it by many *Seedsmen*.

This is a very profitable Grass, and will produce three or four Crops in a Year, that is, three to mow, and one to feed ; the first Crop cut in *Mid-May*, which should be cut green, and before the *Stalks* begin to grow too large, dry, and withered, unless it be kept for *Seed* ; for then it must be quite ripe, otherwise the *Seed* will be hard to thresh out : When it is ripe the *Stalks* will die, and turn of a yellowish Colour ; and that for *Seed* should be the second Crop about *July* ; and when the *Seed* is thresh'd out, the *Straw* is good for little except the *Fire*.

This Grass very much enriches Ground, and choaks up and kills Weeds ; but it must be sown on good Ground, the richer the better, for it will not grow on poor barren Ground. It is a very fine Grass, and will last five Years ; at the End of which the Ground will be fit and good for Corn two or three Years, and then it may be applied for *Clover* again. It is good Food for *Cattle* and *Swine*, but you must not give them too much at first, lest it surfeit

surfeit them, it being very sweet and luscious; an Acre will produce three or four Bushels of Seed, and three Pecks of it is a good Day's Work to thresh.

SAN-FOIN: The Soils proper for this Grass are barren, dry, stony Ground, hardly fit for Corn or Grass; but all Clays, and other cold and wet Ground will not bear it: There is such vast Improvement made with this Seed, that Grounds not worth 2 s. an Acre, may be made worth 30 or 40 s.

The Seasons for sowing it, are from the Beginning of *August* to the End of *September*; and in Spring, from the Beginning of *February* till the End of *March*; and the earlier it is sown in either Season the better; it is a large and light Seed, and there may be sowed four Bushels on an Acre. In *Autumn* the Tillage must be as if for Wheat, fine ploughed, and also as well harrowed; and then sow it, and harrow it again to cover the Seed. In *Autumn* it must be sowed alone, without Grain; but in *Spring* with Oats and Barley, sowing the Corn but thin. In *Spring*, the Husbandry must be the same, in all respects, as for *Summer* Corn; and sown as before directed. New broken Ground cannot be sown with it; but if the Ground be presently turned up after the Crop is off, and well harrowed, it may be fit to sow the *Spring* following. The Ground sown with this Seed must be well fenced in, and secured from Cattle the first Year; the second it may be mown, and fed about *Allballontide*; but if the Weather proves wet, the Cattle should be turned out for fear of spoiling the Roots before they are thorough strong, which will not be till the third Year; and if it be not of sufficient Growth to mow the second Year, as sometimes it will not, then feed it, observing the above Caution not to let the Cattle trample it in wet Weather till the third Year. But always after, as long as it lasts, which may be thirty *Years*, it may be either mowed or fed at pleasure, without any Emendations of Dung; but it is best to be sometimes mowed, and sometimes fed. When it is designed to be mowed, it must be laid in about *Lady-day*, and it will be fit to mow about the Middle of *May*, for then it begins to flower. It is made, in all respects, as other Hay, and is very good for all Cattle, except Sheep, as being too gross for them, breeding Store of Milk; but in the Winter Season 'tis good for Sheep.

TREFOIL, or NONSUCH: This *Grass* is of that Nature, to grow upon the poorest Land that is; and tho' worn out by frequent Tillage, yet it will produce good and profitable Crops of *Grass*; and all Land naturally kind for *Corn*, and unkind for *Grass*, is kind for *Trefoil*. The Pasture is very good for Cattle, especially for Cows, causing great Increase of Milk; and the Hay is as nourishing and fattening, provided it be mowed and made in good Season, whilst it is full of yellow Blossoms, and not overdried, being soon made, and then it will not lose its Colour, nor shrink in making, as the Clover-grass does, being much finer and greener. It is also exceeding good for Ewes and Lambs, it being a sound Feeding, and free from Rottenness; nor is it subject to surfeit the Cattle, as the Clover; and therefore it is very good, for preventing this Mischief, to mix in the sowing one Moiety of this Seed with one of Clover, which do thrive very well together, and afford good Hay and good Pasturage. The *Trefoil* will endure much longer if it stand not for Seed, for that is destructive to the Root, and the Sap is gone that should nourish it, because it must be cut late, and in the Heat of Summer, always provided the *Ground* be sown with clean Seed, separated from the Husk wherein it grows; otherwise your Expectation will fail in every Point; for if it be not, it is impossible to cleanse it from the coarse and sour *Grass* which mixes with it, and is so destructive to the *Trefoil*, that it will not last half so long; for as the coarse *Grass* increaseth every Year, so the other decreaseth. The next Year after the *Corn*, it may be either fed or mown.

The best Season for sowing this Seed, either with Oats or Barley, is from the middle of *March* to the end of *April*; and it must be sown after the *Corn*, as before directed for other Seeds, and afterwards finely harrowed and rowled: About a dozen Pounds of Seed is sufficient for an Acre; whereas Land that is brought out of Heart by frequent Tillage, produceth Couch-grass, Twitch, and the like Weeds, which are great Enemies to the *Corn*, and impoverish the Land; this *Trefoil* doth enrich the *Ground*, and prepares it for *Corn*, destroying the Couch-grass, and the like Weeds, if it be kept mowed, and ploughed again before the *Trefoil* be decayed, and other *Grass* grow up in its room; and will likewise bear far better

better *Corn* than before; and when it is again worn out, will bear good *Trefoil* as before.

LA LUCERNE: For sowing this Seed, observe the same Method in ordering the *Ground* as for the other Seeds. It must be sown about the middle of *April*, and some Oats may be sown with it, but not so great a Proportion as with other Seeds. The *Land* must be well dressed, and at least three times fallowed. It may be mown twice every *Year*, and fed all the *Winter*; the Hay, if well made and ordered, is very good for all kind of Cattle, especially Horses; and is good to fatten Store-cattle. It must be given with Caution at first, as directed for the *Clover*, for fear of surfeiting; so that it is best to be mixed with Straw or Hay. An Acre will serve three Horses all the *Year* at Pasturage, and will soon raise them to Flesh, and make them fat. If it be mown but once a *Year*, it will last ten or twelve *Years*; but if twice, not so long.

There are several sorts of other *Grasses*, but these being the chief, I shall omit the rest; only to say, that Hop-clover, *Trefoil*, or three-leav'd *Grass*, are both finer and sweeter than the great Clover-grass, and will grow on any *Ground*. They may be sown with Corn, as before directed; or otherwise, being sprinkled in Meadows, will much mend the Hay, both in Burthen and Goodness.

Of Arable Lands, and the Grains usually sown on them.

The great and chiefest Knowledge of the Husbandman consists in the understanding the true Nature of the *Ground*, for every sort of *Land* almost requires a different sort of Husbandry, some *Grounds* yielding Plenty of that which will not grow on another. The stiff and strong *Grounds* receive the greatest Improvement from the Plough; and the light, warm, and mellow *Land* is most fit for Plantations and Gardenings; not but that the light and mellow *Ground* is good for Corn, but the stiff is not so good for Plantations. Also mossy, and such like *Grounds*, are much improved by ploughing. All stiff, clayey, moist and cold *Grounds*, are generally thrice ploughed for Wheat, and four times for Barley; for the several Ploughings are very advantageous to the *Grounds* in divers Respects, as killing the Couch, Twitch, and the like Weeds, that the *Ground* is subject unto. It also makes it light, mellow, and

and finer for the Seeds; and by giving it a fallowing in the Summer, it is as good as a forry dunging to it. Land that hath lain long for Pasture will be subject to Moss and Weeds; so that ploughing of such Land for two or three Crops will be very advantageous, not only in the Crops, but also to the Ground, especially if when it is laid down it is soiled or sown with some of the aforesaid *French Grasses*. There is much Waste in divers Parts of this Kingdom, as Heaths, Moors, and Commons, subject to Broom, Rushes, Fern, Heath, and the like; which, if enclosed, and good Husbandry used on them, would become good Grounds; Experience of which has been made in many Parts of *England*, on Ground that would scarce bear Grass, to produce good Crops of Corn; and the Way to effect this, is to burn or denshire them, as before mentioned; which is so very advantageous, that two or three *Years* Crops have been worth the Inheritance of the Land; and after two or three Crops of Corn, being lain down for Pasture, and sown with some of the aforesaid *French Grasses*, do become good Pasture Grounds, especially to what they were before.

GRAIN: There is none so useful and universal as *Wheat*, of which there are several sorts, as the *Poland Wheat*, both white and red, great and small; the *Straw Wheat*; *Rivet Wheat*, both white and red; the *Turkey Wheat*; the grey *Wheat*; the *Flaxen Wheat*, which in some Places is supposed to be called *Lammas Wheat*; *Chiltern Ograve Wheat*; *Saracens Wheat*, with other Names, which probably may be the same sorts. Of these sorts some prove good for cold and stiff Land, and others for that which is hot and dry. The great *Poland* and the *Ograve* delight in stiff Ground; the *Flaxen* and *Lammas* on indifferent Lands; and the *Saracens* on any. The bearded *Wheat* is not subject to Mildews. The best Season to sow *Wheat* is about *Michaelmas*, and rather when the Weather is wet than dry.

RYE is a Grain used next to *Wheat* for Bread, and sometimes both are mixed together in the sowing, which is called *Measeline*; and the Flower from this *Measeline* will make a fine sort of moist and palatable Bread. This Grain may be sown sometimes later than *Wheat*, if of itself, and will grow on a lighter and poorer Land. It requireth

requireth a dry Seed-time; it is a great Bearer, and yields an advantageous Crop.

BARLEY is a profitable Grain, but the Ground must be good, and brought to a fine Tilt; the best Season to sow it is about the latter End of *March*, or Beginning of *April*, and it is very convenient to sow it when the Weather is dry.

OATS is a Grain much used in the Northern Parts of this Kingdom for their Bread; as also for their Malt, it making good Beer. This Grain groweth almost on any Ground, nor is there that Fineness of Tillage required as for Barley, for this may be sown upon a Laye. The Season for sowing it is in *February* and *March*. There are two sorts, the white or *Polish* Oat, which is a fine weighty Grain; and the black Oat, much sown in fenny Grounds, which sort of Corn is light, lank, long-tail'd, and not so good as the white.

PEASE are of great Use, and very profitable; there are several sorts, as the Green, the Grey or Hog-Pease, the large Roncival, and the White; which are of several sorts, as the Hotspur, Reading, Haisting, and Sandwich; and for the sowing them several Seasons are to be observed, that is, sooner or later, as you would have your Crop to be ripe; for the Hotspur about *Christmas* is a good time, but if the Season prove frosty, somewhat later. Pease do much mellow Land, making it fit for a Crop of Winter-Corn; and they must be sown in a good Ground, your stony, rushy Land being unfit for them.

BEANS delight in a strong deep Land, and are of chief Use for fattening Hogs; and being given with Oats, are a good strengthening Food for Horses.

TARES or *Vetches* are not of great Use, but Pidgeons delight much in them. They are good Fodder for Horses, if cut green. They require indifferent good deep Ground, and the Season for sowing them is about *February* or *March*.

LENTILS, or *Tills*, are very good Fodder, they grow on any Ground, yet afford a great Increase.

LUPINS are a Pulse of very great Profit, growing on a sandy, gravelly, or rushy Ground; being sodden in Water, are good Food for Swine and Oxen.

BUCK-WHEAT doth much help barren Land; it yields a great Increase, it is excellent good for Swine and Poultry;

treys; it is sown about *April*, yet late ere it is ripe; and when it is cut, must lie some time to wither the Stalks.

HEMP delights in Ground that is warm and sandy, or a little gravelly. The best Seed is the brightest, and that which will retain its Colour in rubbing; about three Bushels is enough for an Acre; but the richer the Ground is, the more Seed may be sown. The Season for sowing it is in *April*, and earlier or later as the Spring falls out. The Time to gather it is about *Lammas*, when a good Part will be ripe; that is, the lighter Summer Hemp that bears no Seed, and is called the *Timble Hemp*, whose Stalks grow white, and then it is to be pulled forth, dried, and laid up for Use. The rest let grow until the Seed be ripe, which will be something before *Michaelmas*; and this is usually called the *Carle Hemp*. When you have gathered it up, and bound it in Bundles, let it be housed until it be threshed, the Seed being very good for Pidgeons and Fowls. This being a very advantageous and convenient Commodity, every Family should have a Piece of Ground set apart for it; as also for Flax, were it no more than for Linen for their own Family.

FLAX delights in a sound rich Ground, which must have the same Tillage as for Corn; and the Season for sowing it is in the latter end of *March* or beginning of *April*. The best Seed comes from the East Country, and will last good for two or three Crops, and then must be changed. About two Bushels of the East Country Seed is enough for an Acre, but of our Seed half a Bushel more; when it is ripe, which you will see by the Seed, gather it, and tie it up in Handfuls, which must be set one against another, until it be perfectly dried, and then house it.

WOAD, or *Wade*, is a rich Commodity, and of great Use for Dyers; it requires a very rich, sound, and warm Land; it will likewise grow on ordinary Ground, provided it be light, warm, and in good Heart, having long rested, and newly broken up. The Land must be finely ploughed and harrowed, and all Clods, Stones, Turfs, &c. taken away; about four Bushels soweth an Acre. It must be kept well weeded until the Leaves cover the Ground; and when they are grown fair and large, then set to cutting, and so throughout the Summer, that you may have four or five Crops. The first two Crops are the best, and must not be mixed with those that come after.

ter. As soon as it is cut, it must be carried to the Mill, and ground as fast as possible; then make it into round Balls, and lay them one by one on the Fleaks to dry. The Time for sowing it is in *March*.

MADDER is also a very rich Commodity, used much by Dyers and Apothecaries: As its Seed doth not come to Perfection, it is planted from the Setts taken from the Madder itself; the Time for doing it is in *March* or *April*. The Ground must be exceeding rich, of a deep Soil, and warm. It must be dug two or three Spits deep, finely raked, laid level, and made into long Beds about a Foot and an half broad; it must be well weeded till the Madder gets the upper Hand of the Weeds, which will be the first Year, for it comes not to Perfection till the third Year, but the second Year you may take up some Sets.

RAPE or *Cole-Seed*, is very profitable to be sown upon marsh or fenny Land, or indeed upon any moist Ground that is of a fat and rich Soil; the best Seed is the biggest, and it must be dry, and of a clear Colour, like the best Onion-seed. The Season for sowing it is about *Midsummer*, and the Land must be well ploughed, and laid fine and even; about a Gallon will sow an Acre, and for the sowing it even, it should be mixed with fine Dust or Ashes, as before directed for the Clover. When it looks brown 'tis time to reap it, which must be done as Wheat, only it is not to be bound up, but must lie in Handfuls upon the Ground until it be dry, which will be about a Fortnight; and when it is dry, it must be gathered up on Sheets, or large Sail Cloths, and so carried into the Barn to thresh, for Fear of shedding, to which it is much subject.

SAFFRON is the richest Commodity that this Kingdom produceth, Quantity for Quantity, and is very sovereign for divers Diseases. The best Season to plant or set it is about *Midsummer*, and the Land must be brought to a fine and gold Tilt, and of a rich Soil, for the better the Land is, the better Crop it will produce. For the planting the Setts, you must make use of a very broad Hoe, and with that draw the Land into Ranges, open like Furrows (as if for Pease) and about two or three Inches deep, in which the Setts are to be planted about three Inches asunder. Let the Ranges be well covered over with

with Earth, and about four Inches asunder, very strait, to the end the Ground may be the better hoed to clear the Weeds. The Winter following it grows green, like Chives or small Leeks, and in the beginning of the Summer it quite dieth as to Appearance; but it must be clean hoed, and then will come up the Flower without the Leaf, which in *September* appears like the blue Crocus, in the midst of which comes up two or three Chives of a deep yellow, which is the *Saffron*, which is to be gathered from the Flower, and very early in the Morning, otherwise it will return back into the Earth until the next Morning. The Season lasts about a Month for the gathering it, so that you must have many Hands to pick it. The best Way to dry it, is to make use of a Kiln made of Clay and Sticks, in the Fashion of a Bee-Hive, but not so big, and a little Fire made of Charcoal, being carefully tended, will serve to dry it, for it must not be too dry. An Acre may produce fourteen or fifteen Pounds of good *Saffron*, but eight or ten Pounds is reckoned a pretty good Crop. When the Crop is off, about *Midsummer* is the Time to take up the Sets or Plants, and to set them again as before directed; which Course must be observed every Year, for a Crop will hold good but one Year.

Directions for the Preparation of the Seeds.

By Nature every Seed is found to differ from another, and to require a different Nourishment, insomuch that one sort of Seed will thrive where another will not; and by Experience it is found very advantageous for the Husbandman to change his Seed, especially for Land that is tired out with frequent Tillage, into Land newly broken up; and from dry, barren, and hungry Ground, to that which is fat and rich. The like is observed by Cattle that are taken out of barren, short or sour Pasture, and put into that which is good and sweet, how they thrive over those that are not exchanged. The like is observed by Trees that are taken out of barren bad Ground into a good rich Mould. Seeing then the Husbandman's great Care is to manure and enrich his Ground, I shall give the following Account of the several Ways of manuring, dunging, and soiling of Lands, and the Soils or Composts necessary for effecting the same.

Soils and Manures taken from the Earth.

LIMING of Land is very good, much improving barren Ground; about 15 or 20 Quarters of Lime is sufficient for an Acre: Also a Mixture of Lime and Dung is a very good Compost for Lands: But where there is not the Conveniency of a Kiln to burn the Chalk into Lime, simple Chalk may be used, which by Frosts and Rains will be dissolved, and prove a good Enrichment to the Ground, and will be also very good to mix with Dung: That which is called Chalk Rubbish, being the Offals of the Lime, is the best for this Purpose.

MARLE is very good for the enriching of Land, inso-much that it is commended by all Authors; there are several Kinds of it, as some stony and some soft; and some of divers Colours, as white, yellow, grey, black, blue, russet, and red: It is an excellent Improvement to high, dry, sandy, gravelly or mixt Lands, though never so barren, keeping them in good Heart 15 or 20 Years, and on some Grounds a longer Time; but its Strength and Virtue will not appear the first Year so much as it will in the succeeding Years. Strong clay Ground is not proper for Marle. In the Spring lay Marle on light, dry, sandy, gravelly Ground, as aforesaid; and in the Beginning of Winter on hard and binding Grounds, and spread it abroad that the Frost may moulder it in Pieces; yet some are of Opinion, that the Winter Season is the best to lay it on for any sort of Ground.

FULLERS-EARTH is likewise a good Soil, and is to be used after the Manner of Marle.

CLAY is a very good Improvement to dry, light, and sandy Ground, being spread thereon like Marle or other Soils; and by the same Rule.

SAND is good for strong, cold and stiff Land, a sufficient Quantity thereof being laid thereon; but as to the Quantity, it is good to try the Nature of the Ground, and accordingly add a greater or lesser Proportion. The best and fertilest Sand is that which is washed from the Hills or other sandy Places, by the Violence of Rain. Sand is also good to mix with any other Compost; and for raising a good Quantity thereof, in the Winter house your Sheep and other Cattle, but not all together, for Fear of spoiling one another; and there fodder them, having
Racks

Racks placed up and down in the said Houses. Let there be first spread on the Floor a good thick Coat of Sand, and short mushy *Straw*, good for little else, upon which they will piss and dung; and when it is well covered therewith, then lay another Coat of *Sand* and *Straw*, and this Course using will make a considerable Quantity of very good *Soil*, for the enriching any sort of Grounds.

The Dirt or *Soil* of Towns is also a very good Improvement.

Soils taken from the Sea-shore.

The *Sand* of the *Sea-coasts* and *Creeks* being of a saltish Nature, is very good for the Improvement of barren Land, and is much used in the Western Parts of *England*. The like they do by soiling their Land with *Sea Weeds*, *Sea Ouze*, or ouzy Mud, which turns to a very great Advantage. In some Places, when the Glut of the *Season* for Fishing is, and that they are very cheap and plentiful, cast a good Quantity upon the Land, which will cause an exceeding great Fertility, though never so barren before. And without doubt there is nothing that proceeds from the *Sea* or *Rivers*, whether Fish, or Garbish of Fish, *Shells*, *Sand* or Mud, but is very profitable to the Enrichment of Ground, if judiciously applied.

Of Dungs, and other sorts of Soils and Manures.

SHEEPS-DUNG is the best and richest, so that the *Folding* them on the Land, which is but a thin Sprinkling, causes as great a Fertility as an indifferent Dinging.

HORSE-DUNG, which is the most common, by reason of their keeping in Stables, and their Dung preserved and cast up in Dunghills to rot with the Litter, is also a very good manuring to Land, being of a hot Nature, and therefore excellent for Gardens, as also for cold Grounds.

COW-DUNG is of a colder Quality than that of a Horse or Sheep, and therefore more fit for hot and sandy Grounds.

SWINES-DUNG is very good, and esteemed better than Cow-dung; and great Quantities may be made from about a Score of Hogs, if well ordered; which is to keep them up in a Yard of an indifferent Largeness, well paved, with a little Falling one Way, to the end their Piss may

may run to one Part, where the Dung should be shoveled up to rot. Let their Sheds or Sties be made along the Sides of the Pales at the upper Part. The Hog Troughs should be fixed in the Ground, with some Part without the Yard, for the better Conveniency of giving them Meat therein without coming into the *Yard*; and for the making the greater Quantity of Dung, cast into the *Yard* (besides their other Food, as Roots, Offals, Windfalls of *Fruit* in the Time of the *Year*, Coleworts, Cabbage-leaves, and Bean and Pea-shells) great store of *Fern*, or mushy Straw to make Dung of, which they will soon do by their trampling, lying and dunging upon it, insomuch that there may be made yearly of good Soil out of such a Hog-yard, about 40 or 50 Loads.

The Dung of *Fowls*, as *Pidgeons*, *Hens*, *Ducks*, *Geese*, and *Turkeys* is excellent, one Load being worth a Dozen of ordinary Dung, so that instead of laying it on the Ground in the ordinary Husband-like Way, it should be sown on the Ground.

WOOD-ASHES make a good Dung, and enriches the Land; so do those of *Sea-coal*, *Peat*, *Turf*, *Fern*, *Stubble*, *Straw*, and *Moss*, in cold Marsh or Meadow Grounds: And if Sea-coal Ashes are mixed with Horse Dung, they make an excellent Compost for divers Uses.

SOAP-ASHES are esteemed a very good Soil both for Arable and Pasture Grounds, that is, the Stuff that comes from the Soap Lees, when the Soap-boilers have done with it. The best Season to lay it on the Ground is in the Beginning of Winter, that the Rain may wash it into the Earth.

RAGS are excellent Soil for Land, one Load going as far as a Dozen of ordinary Dung.

MALT-DUST is a very great Enricher of barren Land: The Way to use it is thus: After your Corn is sown and harrowed in, take the Malt Dust and sow it over the Ground as you do Corn; about four Quarters is sufficient for an Acre, and as near as you can, let the Dust be sown in a wet Season, that the Rain may wash it into the Earth. This is as good an Enrichment to Ground (especially for one Crop) as an ordinary Dunging. This Malt Dust is to be had at the Malsters, or great Brewers, and for about 3 s. the Quarter.

HAIR, *Horn-shavings, Shreads and Pieces of Leather,* are found to enrich the Ground very much, being thinly strewed thereon.

SOOT is very good, especially that which is made of Wood: It is most beneficial to Trees or Plants, that either grow in the Shade, or in cold moist Grounds.

SALT, if used with Moderation, is said to be a great Improver of barren Ground, and doubtless it is true; for by Experience it is found, that Corn being steeped some Time in Brine, doth not only cause Fertility, but prevents Soot in the Ears.

The Ways and Means of Improvement of Grounds by dunging and soiling, as aforesaid, is very good and effectual; but in many Places very chargeable and troublesome, by reason it cannot be obtained but at dear Rates by Carriage or otherwise, so that the Profit accruing thereby will not answer the Expence and Trouble. In this Case your Art must be used to the Seed designed to be sown on such Land, and for that there are several Ways, some of which are as follow.

Brining and Liming of Wheat, Barley, Oats, &c.

Take a Quantity of Salt, and put it to Water till it will just bear an Egg; then put in on the Over-night the Quantity of Wheat you intend to sow the next Morning, letting it lie only one Hour in the Brine; then skim off all the Rubbish that swims at Top; then draw off the Brine, and let your Wheat lie all Night in a broad Heap, and the next Morning sift Stone Lime over it and sow it; and by thus doing, you will prevent its growing smutty.

Otherwise, put as much Urine on the Seed as will just wet it all; sift Lime over it, and sow it directly, which will likewise prevent Wheat's smutting.

Otherwise, let your Corn be steeped in Dung Water for some Time; wherein put some Saltpetre; then lay it to dry on some Floor, and so sow it: It is also good to steep Corn in new Ale or Wort; but more effectual to steep it in Nitre or Sal Terræ.

Otherwise, Lay five Bushels of Wheat on the Ground, and run a large Garden Pot full of black Ditch Water and Urine mixed over it; then sift over it about a Peck of Lime, mix it with a Shovel, and sow it on about two Acres of Clover Lay.

*Colonel Plummer of Hertfordshire's Receipt for preventing
Wheat's being smutty.*

Wash your Wheat through three or four several Waters, stirring it round each Time with a large Stick backwards and forwards with great Force, and with a Skimmer each Time take off the light Wheat: When this is done, put your Wheat into a Liquor prepared after this Manner: Put into a large Tub which hath a Tap, a sufficient Quantity of Water; then put as much Salt into it, as when it is well stirred about, will make an Egg swim; then add as much more Salt as before, and stir it very well, and to this put two or three Pounds of Allom beaten very fine, and stir it about. This you are to use as you do your ordinary Brines, only you must let your Wheat steep 30 or 40 Hours, for less signifies nothing; though the common Opinion is, that steeping it long kills the Seed in the Wheat, yet Experience teaches the contrary. You must take your Wheat out the Night before you sow it, and sift some flacked Lime on it, which serves only to make it dry enough to sow. In a Week or ten Days add more Water to the Brine, and put in one Pound more of Allom.

Sheep or Pidgeon's Dung dissolved in Water, with Salt cast therein, is very good to steep Corn in.

But above all, take ten or twelve Gallons of Train Oil, or such a Quantity as you shall have Occasion for, put it into a large Vessel, and put therein your Corn; that is, such a Quantity as the Oil will well cover, and let it steep therein until it be supple, and, as it were, glutted therewith; then take it out, drain it, and spread it on a Floor, and with a Sieve sprinkle it over with flacked Lime; then turn it with your Corn Shovel, that the Lime may encrust the Corns or Grains all over, and so sow it.

Otherwise, boil some of the Grain you intend to sow, let it boil till it bursts, then strain off the Liquor, and put therein three Pounds of Nitre, which will dissolve in the hot Liquor; then add as much more Water, which should be such as has drained from some Dunghill, or Urine, if it can be had; in this Liquor steep the Grain about 24 Hours, letting the Liquor at first be some Inches above the Grain in the Tub or Fat, because it will swell; then

then take it out, and sift Lime over it, to dry it the sooner; then sow it; in doing which, use one Third less than usual, and it will fully answer your End. The Grains that were boiled are of no use but for the Poultreys.

Otherwise, pour into quick and unslack'd Lime, as much Water as sufficeth to make it swim above the Lime; and unto ten Pounds of the said Water poured off, mix one Pound of *Aquavita*, and in this Liquor steep or soak Wheat or Corn twenty-four Hours; when it is dried in the Sun or Air, steep it again in the said Liquor twenty-four Hours more; then dry it again, and put it in and let it soak a third twenty-four Hours; then sow it, but so thin, that every Corn or Grain may be nine Inches apart, if possible; and 'tis said that one Grain steeped in this manner, will produce thirty or forty Ears, very large, with a large and tall Stalk.

Rats and Mice being Vermin that very much injure the Farmer, the following are excellent Receipts for killing them.

Take one Ounce of Cantharides, and one Ounce of Glass Antimony, both finely powdered, and mix it up with half a Pound of Currants, and one Pint of Oatmeal; put it in small Quantities where the Rats and Mice come, leaving some Water near it.

Another.

Take some white Arsenick, beat it to a fine Powder, and use it as followeth: Take Raisins of the Sun, split and dip them in the Arsenick, and so close them again. Also take Apples coddled, and the soft Pap mix with the Arsenick, together with Sugar. Likewise take some Hogs Lard, Flour of Malt, and Arsenick, mix'd together; of each of these three Things, put a little Quantity into an Oyster-shell, lay them in such Places where the Rats come, and it will certainly destroy them.

Of CATTLE.

As the Farmer's chief Business consists in the well stocking his Ground with Cattle; and as those Cattle are often subject to Distempers, which the Farmer may be often at a Loss to find a Remedy for, and by that Means often lose one or so, I shall add here, in their Order, Receipts for the Cure of most common Distempers incident to all sorts of Cattle, beginning with the Horse.

Training up of COLTS.

Before I proceed to the Receipts, it will be proper to give you an Account of the breeding and training up of Horses.

If you chuse to have a Foal for Beauty, let your Horse and Mare be of a coal Black, a bright Bay, a good Grey, or a Dun, which are very agreeable Colours; and let your Horse and Mare be sound, and of a known good Breed, with their Marks much alike; the Horse should be 15, and the Mare 14 Hands and a half high, nor should they be more than six Years old when they are brought together; and by observing these Directions, you need not fear having good, strong and sound Colts.

If you have more Mares than one with Foal at a time, mind to keep them asunder when they have foaled for a whole Year, lest either of the Colts going to the other's Dam should get a Kick, as often happens, that may make him a Cripple ever after; when they are a Year old you may wean them; because they may then eat Oats, Bran, and good short Hay; and you may likewise at that time put them together, provided you have none that are a Year older than they to run with them; for as they are apt to kick and lame each other, so if they are of an Age, they will be the better able to bear each other's Blows. And now is the time that your Servants should be careful not to learn them any bad Tricks, by letting them bite or kick at them, for if they do, they will find it a hard Matter to break them of it. When they are come to be about four or five Years old, you may let them eat Beans and Pease, and if you intend to bring them up to Business, put them into the Stable for two or three Days, tie them up

with a Halter to acquaint them with the other Horses, letting your Servant make much of them; then put on each of them a Bridle, and let them stand two or three Days longer with the Bit in their Mouths, that you may the better manage them when you come to back them. Next take one of them out of the Stable, and lead him about in your Hand with a Saddle on his Back; then mount him, but be sure to have good strong Bridles, Girths and Stirrups, and take care you are not thrown; for if he gets the upper Hand of you, then you will find it a very hard Matter to break him; learn him to walk on boldly, for he will be apt to stop and startle at any thing that presents itself to his View; when you have learned him to walk well, and observe that he is not frightened at every little Thing he sees, then you may venture to trot and gallop him; and by this Means you may soon bring him to all his Paces: Your Horse being now fit for Service, and perfectly sound, he will fetch you a good Price, if you intend to dispose of him.

I shall now give you some Directions to prevent your being imposed on in the Purchase of a *Horse*; the first of which is, never to bargain for one before you ride him, because he may start and stumble though handsome to look upon; but first examine his Teeth, Eyes, Legs, and Wind, and then if you would know his Age, raise his upper Lip with your *Finger* and Thumb, and if his Teeth shut close he is young, but if they point forward, and the upper and under Edges do not meet even, he is old; and the longer his Teeth are, the Gums being dry and shrunk from them, looking yellow and rusty, the older he is; otherwise examine his Tush, and if the same be sharp-pointed, and grooved or hollowish on the Inside, he cannot be judged above seven Years old. Mares have no Tushes, so that it is harder to judge their Age; but if the Roof of the Mouth be fleshy and almost as proud as the Teeth, she cannot be judged old.

If his Eyes are lively and clear, and you can see no Bottom, and the Image of your *Face* is reflected from thence, and not from the *Surface* of the Eye, they are good, but if muddy, cloudy, or coal black, they are bad; otherwise, lead him into the *Sun-shine*, and you will easily perceive whether the Cornea, or horny Coat, (which is the outermost Part of the Eye) be transparent and free
from

from Disorder; you may also observe whether the other Parts within the Globe of the Eye be good, but particularly the chrystalline Humour, which ought to be very transparent.

If his Knees are not broke, nor stand bending and trembling forward, which is called Knuckling, his Legs may be good; but if he steps short, and digs his Toes in the Ground, beware of a *Founder*, or at least a contracted Back-sinew: And if his *Flanks* beat even and slow, his Wind may be good, but if they heave double and irregular, or while he stands in the Stable blows at the Nostrils, as if he had just been galloping, they are Signs of a broken Wind; for the Cure of which see a Receipt among those at the End of this Treatise on Horses.

A Horse with thick Shoulders and a broad Chest laden with *Flesh*, hanging too forward, and heavily projecting over his Knees and Feet, is much fitter for a Collar than a Saddle.

And a *Horse* with thin Shoulders and flat Chest, whose Fore-feet stand boldly forward and even, his Neck rising semicircular from the Points of those thin Shoulders to his *Head*, may justly be said to have a light *Fore-hand*, and is fitter for a Saddle than a Collar.

Next enquire if he bites, kicks, stops, or starts; a *Horse* may be found though guilty of all four, which a Man can hardly discover by barely looking on him, so we refer you to his Keeper.

When you are buying, 'tis common for the Owner to say, in Praise of his *Horse*, that he hath neither Splint, Spavin, nor Windgall; and therefore that you may not be imposed on, those three are thus described: The Splint is a fixed callous Excrescence, or hard Knob growing on the *Flat* of the Inside or Outside, and sometimes on both, of the Shank Bone, a little under, and not far from the Knee, and may be seen and felt. The Spavin is of the same Nature, and appears in like Manner on the Shank Bone behind, not far below the *Hough*. And the Windgalls are several little Swellings just above the *Fetlock* Joints of all the four Legs: They seem in feeling to be full of Wind and Jelly, but they never lame a *Horse*; the Splint and Spavin always do: For the Cure of all which, see Receipts among those at the End of this Treatise on Horses.

To discover when a Horse stumbles or starts; when you mount him, neither let him see your Whip, nor feel your Spurs; keep yourself in a profound Calm; and when you are seated, go gently off with a loose Rein, which will make him careless, and if he is a Stumbler, he will discover himself in a very little Way; the best Horse may stumble, but if he springs out when he stumbles, as if he feared your Whip or Spur, you may justly suspect him to be an old Offender. A Man should never strike a Horse for stumbling or starting. I confess the Provocation is great, but the Fright of Correction makes him worse.

Having gone through with what I proposed, in giving you Directions for breeding and training up Horses, and Directions to prevent your being imposed on in the Purchase of them, I shall now proceed to the Receipts, beginning with Capt. *Burdon's* most excellent Turnip Poultice, which being tied hot upon the *Foot*, cures all Cuts, Treads and Bruises, not only safest and soonest, but without leaving any Mark.

The Turnip Poultice.

Take any sort of Greens, such as Lettuce, Cabbage, Mallow-leaves, Turnip-tops, or Turnips themselves, the best of all, boil them tender, squeeze out the Water, and chop them in a wooden Bowl, with two or three Ounces of Butter.

The following is an excellent Ointment for the Cure of a Wound or Bruise in the Flesh or Hoof, broken Knees, gaul'd Backs, *Bites*, crack'd Heels, Mallenders, or when you geld a Horse to keep away the Flies: It will also cure a Horse that is lame in his *Heel* or *Hoof*, occasioned by an Over-reach, or Tread of another Horse, be it ever so deep, and though Gravel be in it; for it will suck it out, fill it again with sound Flesh, and make the Hoof grow over it much sooner than any other Method or Medicine whatsoever.

The Horse Ointment.

Into a clean Pipkin that holds about a Quart, put the bigness of a Pullet's Egg of yellow Rosin; when it is melted over a midling Fire, add the same Quantity of *Bees-wax*, and when that is melted, put in half a Pound of
Hog's-

Hog's-lard; when it is dissolved, put in two Ounces of *Honey*, and when that is dissolved, put in half an Ounce of common Turpentine; keep it gently boiling, stirring it with a Stick all the Time; when the Turpentine is dissolved, put in two Ounces of Verdigrease finely powdered, but before you put in the Verdigrease, you must take off the Pipkin, or else it will rise into the *Fire* in a Moment; set it on again, and give it two or three Wambles, and strain it through a coarse Sieve into a clean Vessel for Use, and throw the Dregs away.

A Ball for swelled Legs or crack'd Heels.

Take half an Ounce of Ethiops Mineral, ditto of *Balsam* of Sulphur Terib. ditto of Diapente or powdered Aniseeds, mixed and made into a *Ball* with *Honey* or Treacle, and give him a Pint of warm Ale after it; in the Morning give him warm Water in the Stable on Account of the *Ball*. A Day or two after take a Pint of *Blood* from his Neck. Let this *Ball* be given him three times, that is, one every other Night, and if your *Horse* is young it will cure him; but if he is old it will require further Repetition. He should not sweat during this Operation, because it will retard the Cure. If his Legs are become stiff and sore, wash them with hot Water and Soap, then prepare the Turnip Poultice before mention'd, and tie it on hot, and let it stay on all Night. About three or four *Hours* after he is put up for all Night, and fed as usual, give him the above *Ball*; and by the same Medicine and Poulticing you may cure the Mallenders and Sellenders.

To cure broken Wind, if applied when first discovered.

Take a quarter of a Pound of common Tar, the like Quantity of *Honey*; beat them well together, then dissolve them in a Quart of new Milk; let the *Horse* fast for two *Hours* before you give this Drench; walk him an Hour after, and let him fast two Hours; give this Drench every second Day with warm Meat and Drink.

To take off the Splint.

Shave the Part, and beat it with a Stick, prick it with a Nail in a flat Stick, clap on a *Blistering* Plaister as strong as you can make it; let it lie on three Days, then take it off, and rub the Place with half a Drachm of the Oil

of Organy, and as much Oil of Vitriol mixed; if the first does not do, rub it a second Time with the Oils; if you find any Remains of the Splint, apply a second blistering Plaister for 24 Hours; walk him moderately to prevent any Swelling or Excrecence from settling.

To take off the Spavin.

Beat the Bone with a Bleeding Stick, and rub it, then anoint it with the Oil of Origanum, tie a wet Cloth about it, and with a hot Brick soak in the Oil till it be dry.

To cure a Saddle Bruise.

If the Saddle bruise his Back, and make it swell, a greasy Dish-clout laid on hot, and a Rag over it bound on for a while, and repeated once or twice, will sink it, then wash it with a little Water and Salt, and it will cure it.

An excellent Ointment for swelled or cracked Heels.

Take ten Eggs, boil them very hard, put them in cold Water, when cold separate the Yolks from the Whites, put all the Yolks into a Frying-Pan, bruise them with a Spoon-Mouth over the Fire till they turn black and yield a fetid Oil, which decant off, and mix with it while warm, two Ounces of Honey, and two Ounces of Ceruse or white Lead in Powder, and keep it for Use: The Oil of Eggs, made as above, exceeds any thing that can be applied for the Cure of a Burn or Scald in a human Body, if anointed upon the Part soon after the Accident, and applied for an Hour by Times with a Feather: When you use it for Horses, cut the Hair off the Heels very close, and let them be well fomented for a quarter of an Hour with two old Stockings dipt in old Urine pretty warm; and let the Ointment be heated into a Horse's Heels with a hot Fire-shovel.

A Cordial to carry off a Surfeit, and prevent the staring of the Coat, and Hide-bound.

If you perceive your Horse off his Stomach, and you are afraid of a Surfeit, which is often attended with the Grease, the Farcy, or both, the Symptoms of which are the staring Coat and Hide-bound, put half a Pound of Anniseeds in a Quart of Ale, pour it upon half a Pound
of

of Honey in a Bowl, brew it about till it is almost as cold as Blood, then give it with a Horn, Seeds and all. Feed as usual, but keep him warm cloathed; give him warm Water that Night and next Mornnig. A Mash will do well at Night, and lest the Cordial should not have Force enough to carry off the Surfeit, give him after all, and just before Bed-time, one of the Balls, as directed for swell'd Legs and crack'd Heels. And to prevent Stiffness, supple and wash his Legs with greasy Dishwash, or hot Water and Soap, and do not take him out of the Stable that Night. Grease his Hoofs and stop his Feet with the following Ball.

Put two or three Handfuls of Bran into a Sauce-pan, with as much Grease of any kind as will moisten it, make it hot, and put a Ball of it into each Fore-foot, cover each with a little Tow or Straw, and put two Splints over that to keep it in all Night. But these Balls are not necessary in the Winter, nor when the Roads are full of Water. This Ball will likewise prevent an Horse from catching Cold, or Foundering, after he has been rid hard upon a dry Road in hot Weather.

To cure the Mallenders.

Take Flanders Oil of Bays four Ounces, Quicksilver half an Ounce, Sugar of Lead three Drams; mix it well and keep it for Use, let this be used Morning and Evening: But if this fail, take Flanders Oil of Bays two Ounces, sublimate Mercury powder'd two Drams, mix well, and anoint the Mallenders for six Nights.

For a Wrench in a Horse's Shoulder, commonly called a Shoulder-slip.

Take two Ounces of Oil of Spike, and mix it with an Ounce of Oil of Swallows, and with your Hand rub a little of it all over his Shoulder, then bleed him in the Plait-vein, and let him rest two Days; that will cure a slight Strain. But if he continues lame, put a round Rowel to draw away the Humours, about two Inches below the Point of his Shoulder, in doing which take care to keep off the Plait-vein, for if you wound that, 'tis an Hundred to one but it strikes into his Body and mortifies; several have died that Way. After you have rowelled him, you must let him rest two Days at least, till the Rowel di-

gests and runs, and then, though lame, you may walk him a little, but it must be very slow, and he will soon grow well. You must remember to turn the Rowel every Morning after it runs. This Experiment has been often tried with good Success.

To ease a Horse that cannot stale on the Road.

Sometimes a Horse cannot stale, and will be in great Pain; to ease him take half an Ounce of Anniseeds beat fine in a Mortar, one handful of Parsley Roots, boil these in a Quart of old strong Beer, and strain it off, and give it to the Horse warm.

If your Horse is strained in the *Stifle*, (a little Bone upon the Thigh-bone, above the inside bend of the Hough) the Turnip Poultrice will infallibly cure it, but by its Situation you will find a Difficulty to keep it on, yet it may be done with a few Yards of Lint. If it is not well, nor much amended in three or four Days, examine his Hip, perhaps he may be *Hip-shot*, but that must be cured with a Rowel, because you cannot fasten a Poultrice on that Part; first rub the Hip with the two Oils above-mentioned for a Shoulder-slip, then put a round Rowel about 3 or 4 Inches below the large Cavity which receives the Head of the Thigh-bone. When it begins to digest, turn the Rowel every Morning. After a Week or ten Days you may take it out, and keep the Lips of the Wound moist with Hog's-lard, that it may heal the smoother.

An excellent Cordial Ball for a Cold in Horses.

Running at the Eyes, and gleeing at the Nostrils, are Signs of a Cold; therefore when you find your Horse thus taken, cloath him warm, litter him up well, and give him the Bigness of a Hen's Egg of the following Cordial Ball dissolved in a Pint of White-wine, or a Quart of strong Ale warm.

The Cordial Ball.

Take Anniseeds and Carraway-seeds finely powder'd, of each an Ounce, Flower of Sulphur two Ounces, Turmeric in fine Powder an Ounce, Saffron two Drams, Sugar-candy four Ounces, Spanish Juice dissolved in Hyssop Water two Ounces, Oil of Anniseeds half an Ounce, Liquorish Powder an Ounce and half, Wheat Flour a sufficient

sufficient Quantity to make a stiff Paste, and beat all well in a Mortar. This is, in the Opinion of a very great Judge, the best Ball in the Universe to preserve a Horse in Health, either galloping, hunting, or Road-horse, for it will not, if used pretty often, suffer Worms, Botts, &c. to breed in a Horse's Guts, to which they are very liable; it likewise preserves the Blood from the Yellows or Jaundice, another Disorder very common to them, and scarce any thing is a better Pectoral.

An excellent Remedy to cure a Clap in the Back-sinews.

Take a Spoonful or two of Hog's-lard, or rather Goose Grease, melt it in a Saucepan, and rub it into the Back-sinew very hot, from the Bend of the Knee to the Fetlock; make, as you are directed in Page 436, a Turnip Poultrice, and tie it on hot from the Fetlock to above the Knee, and let it stay on all Night; thus, first tie the Cloth about the Fetlock, then put in the Poultrice, and raise the Cloth and Poultrice together till you get it above the Bend of the Knee, twisting the Lint or String round his Leg as you rise, and fasten it above the Bend of the Knee; take it off in the Morning, and put on a fresh one; at Night do the same. Two or three of these Poultrices will cure a new Strain, five or six an old one. If he has been lame a long time, the Sinew will be contracted; this Poultrice will relax it.

The same Poultrice will also cure the Fetlock of a Horse that is cast in his Halter, by being often repeated.

A Caution to prevent the taking a Clap in the Back-sinews for a Shoulder-slip, which very often happens.

If it is in the Shoulder, he will draw his Toe on the Ground as he walks; if in the Back-sinew, he will lift it off and step short, though downright lame. There does not happen above one Shoulder-slip to fifty Back-sinew Strains.

Never take a Horse out of a warm Stable to ride him into an Horsepond at an unreasonable Hour, either too early or too late, for by that Means he often catches a great Cold.

Sometimes upon a violent Cold, a large Swelling as big as one's Arm, from the Elbow to the Sheath on both sides his Belly, will rise; when it so happens, take, if you

can get it, for the Swelling may hinder, half a Pint of Blood or thereabouts, from the Spur Vein on each Side; then cloath him warmer than usual, and give him the Anniseed Cordial, Seeds and all, as directed in Page 438. Repeat it for a Day or two, taking such Care of him as belongs to a Horse that has just caught cold.

If the Swelling continues, and Corruption gathers in it, you must let it out with a *Flem*; he will grow well as his Cold goes off.

If after a Day or two you perceive a Running at his Eyes, and a little Gleeing at his Nostrils, you may expect to hear him cough. In that Case, take a Pint of Blood from his Neck in a Morning, and at Noon give an additional *Feed* to make amends for the Loss of Blood. At Night give him a Mash over and above his usual Allowance. The next Night give him the Anniseed Cordial as before.

If his Cough continues three Days, you must take another Pint of Blood from his Neck, and to keep it off his Lungs, give him just before you go to Bed,

Liquorish Powder an Ounce, sweet Oil a Spoonful, Ethiops Mineral an Ounce, Balsam of Sulphur half an Ounce, made into a Ball with a little Honey.

Cloath and keep him warm, repeat the Ball next Night, which will be sufficient to cure any new-gotten Cold or Surfeit.

Feel between his Jaws, and if his Kernels are swelled, three or four Turnip-poultices, as mentioned in Page 436, will dissolve them, but continue the Anniseed Cordial till he is well.

When a Horse has got Cold, it sometimes falls into his Eyes, which you will know by a Running or thick Glare upon them; put your Hand to his Nostrils, and if you find his Breath hotter than usual, it will then be necessary to take a little Blood from his Neck; that is, a Pint or a Quart at most, unless it be very thick and very hot. It is safer to take a Gallon at five or six Bleedings, than two Quarts at once, for it robs him of too much animal Spirits.

Always bleed a Horse in a Pint or a Quart Pot, for when you bleed at Random on the Ground, you never can know what Quantity you take, nor what Quality his Blood is of.

FROM

From such violent Methods used with Ignorance, proceed the Death of a great Number of Horses.

A Pint of Blood for the first Time is enough, and you may repeat that as you see Occasion; but you cannot easily restore the Blood and Spirits you may be too lavish of.

But to return to the Eyes. After you have taken a Pint of Blood from him, get a Quartern Loaf hot out of the Oven, cut away the Crust, and put the soft Inside into a Linnen Bag large enough to cover his Forehead and Temples; press it flat, and bind it on by way of Poultice as hot as may be without scalding; at the same time fasten something of a Cloth about his Neck to keep his Throat warm. Let the Poultice stay on till it is almost cold, and repeat it once or twice, then prepare the following Eye-water.

Into half a Pint of Rose or Spring-water, put one Dram of Tutty finely prepared, one Dram of white Sugar-candy powdered, and half a Dram of Sugar of Lead.

With a *Feather* put a Drop into each Eye Mornings and Evenings.

Never blow Powder into the Eyes, always use Liquids.

The next Day, if needful, repeat the Poultice, and for Want of a hot Loaf at any Time, make a Poultice of Bread boiled in Milk, continuing the Eye Water every Day.

You may use the Turnip Poultice, mentioned Page 436, but you must not put Grease into it.

If a *Film* grows over the Eye, put a Scruple of white Vitriol, and a Scruple of Roch Allum, both finely powdered, into half a Quartern of Spring Water, and with a *Feather* put a Drop into each Eye Mornings and Evenings, and it will eat it clean off in three Days, or thereabouts.

It is observed some Horses carry a good Belly for a long Time, others part with their *Food* before it is well digested, which makes them so thin and lank that they are ready to slip through their Girths; they are called Washy. Such Horses must be chiefly fed with dry Meat, that is, Oats and Beans, and but seldom with Bran; they also will eat as much, or rather more than other Horses, and you should feed them oftener; for being too soon empty, they require it.

If you do not gallop a Horse off his Wind, we will venture to say it is not his Journey that hurts him, but your Neglect of him when you dismount; and therefore consider he is tied up, and can have nothing but what is brought to him, for he cannot help himself.

When you are upon a Journey, always see your Horse fed as soon as you can at Night, that he may go to Rest, and he will be the fresher for it in the Morning; and always give two or three Feeds instead of a large one, for too much at once will cloy him.

If at any Time you perceive your Horse faint, you may give him a Pint of warm Ale with a Quartern of Brandy, Rum, or Geneva in it; or an Ounce of Diapente in it. Diapente will comfort his *Bowels*, drive out Cold and Wind, and cause him to carry his Food the longer.

If a Horse is taken with the Gripes, which he will discover to you by often looking towards his Flanks, and cannot keep upon his Legs, but rolls and beats himself about, seeming, as undoubtedly he is, in very great Misery, do not bleed him unless his *Breath* is very hot, but cloath him warm immediately, and with a Horn give him half a Pint of *Brandy*, and as much sweet Oil, mixed; then trot him about till he is a little warm, and it will certainly cure some Horses. If it does not cure yours, boil an Ounce of beaten Pepper in a Quart of Milk, and put half a Pound of *Butter*, and two or three Ounces of Salt, into a *Bowl* or *Basin*, and brew them together, give it rather warmer than usual; it will purge him in about half an Hour, and perhaps remove the Fit. If it does not, omit the Pepper, and give the same in quality and quantity by way of Glyster, adding, as it cools, the Yolks of four Eggs. If he is very bad, and neither will do, boil a Pound of Anniseeds in two Quarts of Ale, brew it upon a Pound of *Honey*; when it is almost cool enough, put in two Ounces of Diascordium, and give it with a *Horn* at three Doses, allowing about half an *Hour* between each Dose: If his Fit abates, give him Time to recover; but if all this does not give him Ease, and you have Suspicion of Worms or *Botts* bred in his Guts, which indeed may be the Cause, for they sometimes fasten in the Passage from the Stomach into the great Gut, stop it, and so torment him till he dies; then give him two Ounces of Ethiops mineral made into a *Ball*, with an Ounce of the Powder

Powder of Anniseeds, and a Spoonful of *Honey*, and it will cure him. *But you must not give this to a Mare with Foal.*

Never let a *Horse* stand too long without Exercise ; it fills his *Belly* too full of Meat, and his Veins too full of *Blood*, and from hence often proceeds the Staggers.

A Cure for the Staggers.

If a *Horse* be strong, take first a Pint of *Blood* from the Neck ; and when you have done that, open one of the Thigh Veins, and from thence take a Quart ; if the Disease be simple, this will cure him, but keep him afterwards to a moderate cleansing Diet, and by Degrees harden him with proper Exercise ; if he is weak, bleed him less in Proportion ; after which, we recommend the following Clyster from *Monf. Solleysell*.

Boil two Ounces of the *Scoriæ* of the Liver of Antimony made into a fine Powder, in five Pints of Beer ; after five or six Wambles, remove it from the Fire, adding a quarter of a Pound of *Butter* or *Hog's Lard*, and give it him two or three Times if he will bear it, and it will cure him : Rub him well down, and give him warm Water during this Course of Physick.

Thin-skinn'd *Horses* that have been well kept and cloathed, should never be turned to Grass above Three Months in the Year, *viz.* From the Beginning of *June* to the End of *August* ; but thick-skinn'd *Horses* have strong Coats, which keep out the Weather, and if well fed, will lie abroad all the Year. For walking about to feed prevents Stiffness in their Limbs, and treading in the Grass keeps their *Hoofs* moist and cool : But they should have a *Hovel* to come to at Night, or when it snows or rains.

Never purge a *Horse* just taken from Grass, for it dissolves or loosens some tender Fat or *Humours*, which falls into the Legs or *Heels*, so that he rarely stands dry all the Winter after. But after six Days you may bleed him under a Quart, and at Night give him the Anniseed Cordial, mentioned in Page 438, which is a gentle Opener.

If you needs must purge a *Horse*, for which we would have a good Reason given, let him not touch cold Water within

within or without till the Day after it has done working ; but give him whatever warm Water he will drink, and let the following be the Purge.

Aloes an Ounce, Jallop two or three Drams, Oil of Cloves ten Drams, made into a Ball with Honey.

A Purge may work the first Day, but commonly not till the second. We have known them to lie three Days in a Horse, and work well off at last.

Never stir him out of the Stable till the Purge has done working, for there is no need of Exercise during the Operation, because every Purge will carry itself off, if you keep him warm, and supply him with warm Mash, and as much warm Water as he will drink, and as often.

When a Purge works too long, or too strong upon him, which will weaken him too much, give him an Ounce of *Venice Treacle* in a Pint of warm Ale, and repeat it, if needful, to blunt the Force of the Aloes.

If a Horse who once looked fat and sleek, is brought to you with a staring Coat and hollow Flank, open his Mouth, look on the Roof, and if the Gums next his Fore-teeth are swelled higher than his Teeth, it will hinder his Feeding, and make him fall off his Flesh. Let a Smith burn it down with a hot Iron ; that is a compleat Cure for the Lampars.

If that is not the Cause, you should never cease enquiring till you have found it out, for a Horse cannot speak.

From galloping a Horse too hard when he is full of Water, often proceeds a broken Wind.

The following Remedy, taken from Gibson, we have often given with great Success to a broken-winded Horse.

Mix Linseed and Fenugreek frequently in his Corn, and sometimes those of *Fennel*, Carraways and Annise, and boil in his Water three or four *Handfuls* of Barley, with a little Liquorice or *Honey* dissolved in it ; but you must not often use the Liquorice. Exercise him more or less every Day, but let it be moderately, and when the Weather is clear.

If he be at any time seized with an Oppression, and a more than ordinary Difficulty of Breathing, he should have a Vein opened in his *Flank*, or on the Inside of the Thigh,

Thigh, from whence may be taken a small Quantity of Blood; but this must be done only when there is an absolute Necessity for it; or the following Balls have been given and continued with great Success.

Take of Myrrh and Gum Benzoin, of each four Ounces, Gum Arabick, the Roots of Orrice, round Birthwort, and the Shavings of Hartshorn and Ivory, of each two Ounces, Galengal and Zedoary, of each an Ounce, Fennel-seeds, Cummin-seeds, and Fenugreek, of each an Ounce and half. Let these be beat into a fine Powder, and made up into a stiff Paste with Honey or Syrup of Colts-foot; then work into the whole an Ounce of the common Balsam of Sulphur, and let them be made into Balls the Bigness of a large Walnut, whereof one is to be given every Morning and Afternoon, an Hour before Watering Time.

The true and only Use of Rowels is to dissolve hard Swellings, discharge and cool Wounds and Bruises, to draw off and digest Humours that lodge only between the Flesh and the Skin; and therefore will never cure the Grease or Farcy; of which we shall here give a Description.

Heats and Colds thicken the Blood, and the Veins being full, it either turns to the Grease, and vents at the Heels or *Frush*; or, for Want of Circulation, stagnates and corrupts in the Veins, so breaks through Vein, Skin and all, into Buds of the *Farcy*.

Most People imagine that the *Farcy* lies between the *Flesh* and the Skin, but in our Opinion they are very much mistaken; for before the Buds break out, the Veins cord, which is a strong Presumption that the Distemper hath its Origin in the Blood, because there is its first Appearance. Take a Pint of Blood from any Horse whose Veins are corded any where about him, and it will shew its Corruption as soon as it is cold; Bleeding checks the Distemper, whereas if you do not bleed him, it would break out in every Part about him, from his Ears to the Soles of his *Feet*, even the Corners of his Eyes, his Yard, and the very Inside of his Hoofs, or where ever there are any Blood Vessels. These Demonstrations oblige us to believe the Distemper does not lie in the Skin, but in the Veins.

For the Cure of the Farcy, look among the Receipts at the End of this Treatise on Horses.

The Glanders proceed from several repeated Colds, such as are caught at Winter Grass, and by lying long upon the Lungs and Glands, corrupt the Blood, and produce that unhappy Consequence of running at the Nostrils; for the Cure of which, look among the Receipts at the End of this Treatise on Horses.

The Mourning of the Chine is downright Poverty of Flesh and Blood, which the Severity of the Distempers (*i. e.* Colds) brings on, and may be compared to a lean Man in a Consumption: But there is no such Thing as the running of the spinal Marrow at the Nostrils, as many affirm, for the Vessel that contains the spinal Marrow is composed of the same Coats that inclose the Brain, and is continued from the Brain without Disjunction, through the Neck and Chine-bones, till it ends in the Dock; so that there is not the least Communication between the spinal Marrow and the Nostrils. It is much the same in human Bodies.

If you would know when a Horse is in a Fever, there is a Pulse a little above the Knee, in the Inside of his Leg, which may be felt in thin-skinn'd Horses; but the best and surest Way is to put your Hand to his Nostrils, and discover it by the Heat of his Breath. There is a Time in some Fevers when it is dangerous to bleed and purge; then Clysters are of excellent Use, we must say absolutely necessary; but not one in a thousand will give themselves the Trouble to relieve the poor sick Creature in that Way, for two Reasons. *1st*, Few People know when a Horse is in a Fever. *2^{dly}*, They seldom are provided with so material an Instrument as a Clyster-pipe; therefore for the Sake of the Creature, and those that love him, the following Clyster in a Fever is as good as any, and as little Trouble; but first get a Pipe eight or ten Inches long, with a Bore large enough to receive the End of your Finger, and a Rim at one End of the Pipe, that what you tie on may not slip off: Then boil a Spoonful of Oatmeal in two Quarts of Water, together with two Ounces of Senna, and half a Pound of brown Sugar, half a Pint of Sweet Oil, and a handful of Salt. Get a Bladder that will contain the abovesaid Quantity, and tie its Neck to the Pipe. Pour the Clyster with a Funnel, through

through the Pipe into the Bladder, and give it blood-warm, setting the Horse's hinder Parts highest. Keep him quiet in the Stable till he voids it; the longer it stays with him the better.

If in bleeding you miss the Vein, don't strike your Flem a second Time in the same Place, because it sometimes makes the Neck swell, and proves troublesome to cure: But the extravasated Blood infallibly makes the Neck swell, and the Jugular Vein rot quite away from the Orifice up to the Jaw-bone, and downwards almost to the Shoulder, which may prove the Loss of a Horse; therefore you should take Care in the Pinning, that you leave not a Drop of Blood between the Flesh and the Skin. The Turnip Poultice, as mentioned in Page 436, makes the best Cure; but if the Neck should happen to be extremely bad, to help the Poultice, you must put a small Hair Rowel two or three Inches below the hard Swelling, and continue a Repetition of the Poultice Mornings and Evenings till it is well: And this is all that is in the great Wonder of a swell'd Neck, that often costs so many Horses a long Fit of Illness.

If you dock a Horse, never put under his Tail the Knife or Instrument which is to cut it off, because you must then strike the Tail, which will bruise it; then it mortifies, and that is the Reason so many Horses die with Docking. But lay his Tail next the *Block*, and at one Blow drive the Knife through a Joint, if possible, and let one stand ready with a hot Iron to sear the End of the Dock and stop Bleeding.

There are innumerable Misfortunes which no Man can cure, or human Foresight guard against.

We have here mentioned most of the common Accidents that happen to a Horse, and have taken Care, that under some of the Heads we have treated of, you may find a great deal of Help, by the Analogy they have to one another.

We have put no Drug or Composition in here but what is very cheap, and may be had almost in every Country Town or Village, so we hope we have left no Difficulty on any Body. And we likewise hope, that what we have here set down on the Cure of Horses, will be very acceptable and useful to all those who may have Occasion for them; which done, we shall add a few more approved

approved Receipts, some of which we have referred to, and so end this Treatise for the Cure of Horses, and proceed to those of Cattle, &c.

R E C E I P T S.

To cure the Grease, Surfeits, Loss of Appetite, Cough, Shortness of Breath, to purify the Blood, and to fatten tired and wasted Horses.

Give the Horse two Ounces of Liver of Antimony, which is *Crocus Metallorum* unwashed, in Oats and Bran moistened, every Morning for twenty Days together.

To cure the Mange.

Anoint the Back-bone with Mercurial Ointment every other Day three times, and give the Horse Liver of Antimony.

For a Horse that is costive.

Give him a Clyster of Broth, with four Ounces of Soap, and a Handful of Salt dissolved in it.

To cure a Scouring.

Take Milk-Water and strong Cinnamon-Water, of each half a Pint, Venice-Treacle, Diascordium, of each one Ounce, Red Coral prepared half an Ounce; mix and give it the Horse.

To cure a Pestilential Fever.

Take Milk-Water, and Plague-Water, of each half a Pint, Venice-Treacle and Diascordium, of each an Ounce, Diaphoretick Antimony half an Ounce, Snake-root powder'd two Drams; mix and give it the Horse.

Water for inflamed Eyes.

Take half a Pint of Spring Water, add to that the Quantity of an Horse-bean of white Copperas; and wash the Eyes with this Water twice a Day; it is of great Use.

To cure the Farcin or Farcy.

First bleed the Horse; then take red Precipitate in fine Powder, two Drams, and make it into a Ball with one Ounce

Ounce of Venice-Treacle, and give it the Horse. After the Ball give him the following Drink.

Take Rue two Handfuls, Roots of Madder, sharp-pointed Dock, of each four Ounces; Chips of Guaiacum Wood, Sassafras, of each two Ounces; boil them in two Quarts of stale Beer to three Pints, then strain it. Dress the Knots with Arsenick.

Repeat the Ball and Drink every third or fourth Day, for three Doses.

Another.

Take Mistletoe, stale Piss, Honey, and black Soap; infuse them together a Day or two, and then warm them and wash your Horse all over for six Days together; and if the Distemper is not got to too great a Head, it will cure it.

Another.

Steep the Regulus of Antimony in Ale, with a little of the Spice called *Grains of Paradise*, add a little Sugar; of which give a Horse about half a Pint at a time, two or three times, with about a Day or two's Intermission between each, and it will cure him.

Another.

Let him Blood on both sides the Neck, and give him this Drink:

Take a Gallon of fair Water, and put in it a good Handful of Rue, and a Spoonful of Hemp-seed, being first bruised together in a Mortar, then boil them till half is consumed; when it is cold, give it him to drink; which being repeated, it will cure him.

To cure the Poll-Evil, and swell'd Neck from bleeding.

Take Ointment of Marshmallows four Ounces, Mercury sublimed Corrosive in fine Powder half an Ounce; mix and apply it to the Part.

Cordial Balls for a Horse.

Take Anniseeds, Cummin-seeds, Fenugreek-seeds, Carthamus-seeds, Grains of Paradise, Colt's-foot, Turmeric, Juniper-berries in fine Powder, of each two Ounces; Flour of Sulphur, Elecampane Powder, of each four Ounces; Juice of Liquorish dissolved on the Fire in half a Pint of white Wine, six Ounces; chymical Oil of Anniseeds

niseeds one Ounce, Honey half a Pound, Molossus as much as sufficient to make it into a Paste.

To cure a Gangrene and Mortification.

Take of St. John's Wort, common Wormwood, of each two Handfuls; Centaury, Camomile-flowers, of each one Handful; Bay-berries six Ounces, Wood-ashes one Pound; boil these in six Quarts of Water to a Gallon, and to the strained Decoction add Spirit of Wine one Quart, Camphire one Ounce, dissolved in Spirit of Turpentine four Ounces; bathe the Part with woollen Cloths dipp'd in this Fomentation, and apply the Cloths hot to the Part.

To cure the Strangles.

Take Sack one Pint, Venice Treacle, Diapente, of each an Ounce; Saffron two Drams; mix and give it to the *Horse*. This is a very good Cordial for any other Disorder, where a Cordial is proper.

Apply outwardly the following Poultice to the Part.

Take Milk one Quart, Rye Flour, Oatmeal, of each two Handfuls; boil them over a gentle Fire till they be thick, then add Turpentine four Ounces, dissolved in the Yolks of two or three Eggs.

To cure a Blood Spavin.

Take up the Vein above and below the Swelling, then open the Tumour in the Middle.

To cure a Quitter.

Dress the Sore with Powder of Mercury Sublimate.

For a Rheum, or Defluxion of Humours on the Eyes.

Rowel the *Horse* on both Sides of the Neck, and give him Liver of Antimony.

Mr. Thornton of Bloxham, in Lincolnshire, his Receipt to cure the Heat in a Horse's Mouth.

Bleed him in the Roof of the Mouth, and when he has champ'd five or six Minutes upon his Blood, wash his Mouth with White-wine Vinegar and Salt; and after that rub it with Syrup of Blackberries; repeat this Uction of Syrup two or three Days, two or three times a Day.

Balls

Balls to cure the Grease.

Take Liver of Antimony, Gum Guaiacum, Fenugreek Seeds, and Parsley Seeds, of each four Ounces powdered fine, Molossus as much as is sufficient to make it into a Paste; give the *Horse* the Quantity of a Hen's Egg every other Morning, and exercise him well after it, and give him warm Water the Days he takes them.

For the Canker.

Take red Sage one Handful, Honey four Ounces; boil them in one Pint of Vinegar, then strain it, and add Al-lom, white Vitriol powder'd, of each half an Ounce, Bole Armoniack an Ounce, and apply it to the Part cold.

Mr. Nicholson's Receipt for Botches or Imposthumations on a Horse.

Take Barley Meal, and as much Southernwood dry'd and beat to Powder; mix these together with the Yolks of Eggs till it becomes a Salve, then lay it on the Swelling, which will ripen, break and heal.

To heal a Wound in a Horse, from Portman Seymour, Esq;

There is nothing better to heal a Wound in a *Horse*, than Tallow and Turpentine mix'd together.

For a Lax or Flux in Horses, communicated by Sir John Packington.

Take a Quart of strong Beer, and boil in it half a Dram of the Shells or Coverings of the Pomegranate Fruit, well dry'd and beat to Powder; to this you may add half an Ounce of Dill Seed, and as much Fenugreek Seed; pass this through a Sieve, and give the Dose warm to the *Horse*.

For the Glanders, to carry them off; from General Seymour.

Take a Quart of old strong Beer, cut a quarter of a Pound of Figs into it, with two Ounces of Liquorish sliced; boil them together, and add a Dram of Flour of Ginger, and the same Quantity of Elecampane and Pepper well powdered; when they are well boiled, put in a quarter of a Pound of Treacle, and as much fresh Butter,

ter, with the Yolks of two Eggs, mixing all well together; give this warm to the Horse, and keep him warm.

Lord Orrery's Receipt for a Stranguary in a Horse.

Take half an Ounce of Anniseeds beaten fine in a Marble Mortar, one Handful of Parsley Roots, or in lieu of them half an Ounce of Parsley-seeds powder'd; boil these in a Quart of old strong Beer; and when it is strained off, put to it a Dram of fine Oystershell Powder, and give the Mixture to your Horse warm.

Sir John Packington's Receipt for a Dropsy in a Horse.

Bleed your Horse in the Neck Vein, and anoint his fore Legs with Train Oil; then turn him to Grass, having first given him the following Dose.

A Gallon of old strong Beer, set over the Fire till the Scum rises, take that off, and then add an Handful of Wormwood with the Stalks, and boil it to a Quart; then strain it, and mix it with three Ounces of Treacle, and put to it an Ounce and half of long Pepper, or Grains of Paradise, finely powder'd; mix these till the Composition is warm, and give it him for a Dose.

A Drink to dissolve and bring away the Glanders.

Take of Sack one Quart, or for want thereof, strong Beer, Figs four Ounces well sliced, and two Ounces of sliced Liquorish; boil them well together, then put in Ginger in Powder, Elecampane and Pepper in Powder, of each one Dram. When it is boiled enough, put in of Treacle five Ounces, and of Butter the same Quantity, the Yolks of two new-laid Eggs beat well together; give it the Horse lukewarm, and order him as needful.

A Drink to bring away the Glanders, when other Drinks have rotted them, and brought them to Suppuration.

Take of the best White-wine Vinegar, and the sharpest, put in three whole Eggs, let them lie twenty-four Hours; then beat them well together, Shells and all, and give it the Horse. You may do so two or three Mornings, more or less, as you find Occasion, and this will clear off the Glanders.

An Ointment for a Strain in the Coffin-Joint.

Take of Hogs-lard, Bole Armoniack, black Soap, and new Oil, of each four Ounces ; put them all into a Skillet, let the Bole be in fine Powder ; boil them together a little while, keeping it stirring all the time ; put it in a Gallipot for Use : And when you use it, rub it in well with your Hand, and then heat it with a red-hot Bar of Iron ; and thus do once a Day till you find Amendment.

A Charge for the same.

Take of black Pitch, Burgundy Pitch, and common Turpentine, of each two Ounces, mix'd together ; and when all is melted and incorporated, lay it on with a Spatula round the Joint, as hot as the Horse can well bear it ; clap on Stocks all over it while it is hot ; and when this peels off lay on another, if there should be occasion.

A Remedy for a Horse that has broke his Leg.

First of all, set the Bone together right in its Place ; then take of the best Bole Armoniack finely powder'd, the Whites of three new-laid Eggs, mix them well together ; then take fine Tow, and spread it smooth upon it a little broader than the Wound, lay it round, and then take four Splinters and splint it indifferent tight, and so let it lie on nine Days (if it do well) before you remove it.

To cure a Horse that has got the Running of the Reins.

Take common Turpentine one Pound, put to it so much Bole Armoniack and Liquorish, both in fine Powder, with as much Wheat Flour as will make it up into a stiff Paste. When you have occasion to use it, roll it out between your Hands, and break off from it a Piece about the Bigness of a small Washball, and give the Horse three of them Morning and Evening upon the End of a Stick, or in a Horn-full or two of strong Beer, till you find the Flux of Seed stopp'd, which will be in about a Week or Fortnight's Time at farthest : But it will be very convenient to purge him very well, and cleanse his Body first of all, before you give him either of these Medicines, which will not only expedite and hasten, but perfect the Cure so much the sooner and better.

To cure the mad Staggers in a Horse.

The Signs of this Disease are these ; he will foam white Foam at the Mouth, and will seem dull-headed ; and at that Time you will see a blue Film over his Eyes, and he will wander much up and down.

Be sure to bleed him in both his Neck Veins, within one or two Days after you perceive him ill, and in the third Furrow in the Palate of his Mouth, with the Point of your Comet-horn ; you may likewise run an Awl into the Griftles of his Nose something above his Nostrils : The bleeding of the Mouth and Nose will ease the Pain in the Head : Then take an handful of Rue, or Herb Grace, three Cloves of Garlick, of Salt and Vinegar each one handful, and Aquavitæ two Spoonfuls ; bruise all these well together, and then put the one half into one Ear, and the other half into the other, with a little Wool over it ; then tie or stitch up with a Needle and Thread the Ear fast with two Lint Garters ; presently after which, Fume him at the Nostrils through a Funnel with Garlick beat in a Mortar, with Mastick and Frankincense mixed together ; of these make Pellets as big as a Bullet, lay them on a Chafing-dish of Coals, and the Smoke will go up through the Funnel into the Head, and much comfort and cleanse the Brain. Fume his Head three times a Day till you find him mend ; then give him the Water of white Poppies, (which you may have at any Apothecary's) at each Nostril a Spoonful and half ; it will cause him to sleep. Let him stand in a warm dark Place where he may see no Light. Let him have Oats and Mashies of ground Malt, and let his Drink be cold Water.

To cure a Quitter Bone.

The Quitter-bone grows above the Top of the Hoof on the hinder Foot, and sometimes on the Instep, just above the Hoof on the Side of the Foot.

First, Take up the Vein in the Small of the Leg : If it be on the Inside of the Leg above the Hoof, take up the Vein on the Inside of the Leg. If it be on the Outside, then take up the Vein on the Outside. After you have taken up the Vein, let him bleed well, and put into the Wound some Butter and Salt ; then with a litte Tow or Hurds, or a Linnen Cloth wound about the End of
your

your Instrument, search the Quitter-bone to the bottom ; and where you perceive the Matter to come out, there put in your Instrument. When you have searched the Wound, and made it clean, put into it some Powder of Mercury Sublimate, then lay a little Tow upon the Top with a Linnen Cloth next, and a Woollen Cloth over all, tied fast that it may not come off, which repeat once a Day till the Core of the Quitter-bone is removed ; which when you see, make this Medicine to heal it up. Take of Honey an Ounce, put it into a Pipkin, and when it begins to be hot, put in of fine Verdigrease in fine Powder two Drams, and three or four Spoonfuls of White-wine Vinegar ; boil them together for half an Hour, then take it off the Fire, and when it is cold, take a little fine Tow and dip into it, and put it into the Wound, and lay a little dry Tow or Hurds over that, and a Linnen Cloth over them ; bind them on with a String, and so dress it once a Day, till you see it begins to heal ; then dress it but once in two Days.

To take away any Rheum from an Horse's Eye, and to clear it.

Take fresh Butter and Salt, of each a like Quantity, mix them well together, and take about the bigness of a small Walnut and put it into the Horse's Ear, on that Side that the Rheum is of ; and if the Rheum be in both Eyes, put it into both Ears, and it will dry up the Rheum and clear his Eyes ; but observe to sew up his Ears close, or else he will shake it out.

To cure a Bite or Stroke in a Horse's Eye.

Take of Honey, Ginger in a very subtile Powder, and the Juice of Celandine, of each a like Quantity ; mix them well together, and put it into his Eyes with a Feather twice a Day.

For the Eye-lids of a Horse that are swelled, and the Inside turned outwards.

If you should meet with a Horse whose Eye-lids are so swelled that the Insides of them are turned outwards, very red, and as it were full of Blisters, and yet the Ball of the Eye sound and good, keep him very warm with a hood of Linnen Cloth upon his Head, and then anoint

his Eyes twice a Day with white Sugar-candy, Honey, and white Rose Water, and in two or three Days Time they will turn into their Places again. Then bleed him well in the Neck, for it is bad Blood and a cold Rheum that is the chief Occasion of this Distemper being settled in the Head. Do not clip or meddle with the blistered Bladders, or any Part of the Eye, lest you should put out his Eyes, or endanger his Life, or at least cause your Horse to be blear-ey'd.

For the Yellows.

Take of Diapente 1 Ounce, put it into a Skillet with 3 Half-pints of mild Beer; set it on the Fire and let it just boil, take it off the Fire and put to it of common Treacle four Ounces, of Butter two Ounces; stir them well together and give it the Horse Blood-warm in a Horn, walking him a while after it, and set him up in a warm Stable.

Another more comfortable.

Take of Diapente an Ounce and half, put it into a Skillet with a Pint and a half of white Wine; set it on the Fire and let it just boil; take it off and dissolve in it one Ounce of London Treacle, and two Ounces of Butter, stir them well together and give it the Horse as before, keeping him warm as in taking Phylick.

To cure the Splint, Spavin, Curb, or any hard Swelling.

Take Nerve Ointment four Ounces, Mercury sublimated corrosive in fine Powder half an Ounce, Camphire two Drams dissolved in Oil of Origanum half an Ounce; mix and apply it to the Part every other Day.

For the Curb, you must leave out the Mercury sublimated, and apply it every Day.

To cure a dry husky Cough, which will cause a Horse to cast out the Filth or Corruption at his Nostrils.

Take a Head of Garlick, and peel every Clove very clean, then put them into a Linnen Cloth, and boil them in a Quart of Milk till the Garlick becomes tender; take it off, and strain it till you have squeezed the Garlick hard, and the Juice out, set it a cooling, and put to it Honey and Molossus, of each half a Pound, and give it him blood-warm.

Balls for the worst of Colds in Horses.

Take a quarter of an Ounce of Cloves, one Ounce of the Flowers of Rosemary powdered, white Tartar, Seeds of Fenugreek, Diapente, Syrup of Colts-foot, Honey, of each two Ounces; Wheat-flour, as much as is sufficient to make them into a Paste: Give him one of them in the Morning fasting, and ride him after it.

To cure the bloody Flux, or pissing of Blood.

Take three Pints of new Milk, and boil in it over a gentle Fire five Ounces of Isinglass, which when it is dissolved will so thicken the Milk, that it will look like Cream, then strain it through a Sieve, to take out the Dross of the Isinglass that will remain undissolved, and give it to your Horse lukewarm in the Morning fasting; and at twice or thrice using it will cure him.

To cause a Horse to stale or piss freely.

Take the Bigness of a large Walnut of Castile Soap, dissolved in a Quart of warm Beer, with two Ounces of bruised Parsley Seed; give it him, and ride him moderately after it, then set him up warm.

To cure the Vives in a Horse.

Take black Pepper in fine Powder an Ounce, Hog's-lard a Spoonful, the Juice of an handful of Rue, and two Spoonfuls of Vinegar; mix them well together, and put some into each of the Horse's Ears, and so tie or stich them up close; then let him Blood in the Neck and Temple Veins.

A Drench for a Horse that has the Megrims.

Take of the Tops of Rosemary about three Ounces, and chop them small; then take a Quarter of a Pound of sweet Butter, and work them with it; then break it in Pieces, and roll it into several Balls as big as Walnuts. Then hold up the Horse's Head, put them gently down his Throat, and ride him easily about half an Hour to make the Medicine work. This is good for a Horse in Flesh.

After you have given him a gentle Sweat, the Balls will clear his Stomach and Bowels, and at the same time help the Head.

This must be given to the Horse early in the Morning fasting.

Of the Colt Evil, or shedding of the Seed.

For the Colt Evil, take the Powder of Anniseeds, and the Leaves of Betony equally proportioned; stamp them with White-wine till they come to a thin Paste, with which Mixture anoint the Sore, and it will cure the Imperfection in the Yard.

But if the Horse shed his Seed, then take *Venice* Turpentine and Sugar mixt together, and give him every Morning a Ball untill the Flux is stopt: If you add a little of the inner *Bark* of Oak it is very good, or the Powder of an Acorn is still better. This Distemper commonly happens in *August*, and when it is very hot Weather, in *May*.

For the Bladders in a Horse's Mouth.

The Cure is to open them with a Lancet, and then pressing out the Corruption, wash the sore Place three or four Times a Day with warm Allom Water, in which some red Sage and a little Honey has been boiled.

Of the bloody Rists in the Palate of the Mouth.

First wash the sore Place with Vinegar and Salt till it be raw, then take Honey well mixed with the Powder of Jett, and rub it upon the Sore, and it will soon heal it; or else boil an Handful of the inner *Bark* of Elm in a Pint and half of Spring Water, till it comes to half the Quantity, adding then a little Honey to the Decoction; and use it warm twice or thrice a Day.

To cure the Chords in a Horse.

Take of Diapente half an Ounce, Powder of Anniseeds one Ounce, Saffron powdered half a Dram, Honey an Ounce and half, fresh *Butter* two Ounces, strong *Beer* a Pint and half, the sharpest Vinegar half a Pint; heat these and mix them over the Fire till the *Butter* and *Honey* are melted, then take the Mixture and give it to the Horse Milk-warm fasting.

After which, walk him till he is warm; then set him up, and tie him upon the *Bit* five or six Hours; cloath and litter him up warm, after that give him a little Hay, and then a Mash, but not Water of any sort that Night.

The

The next Day in the Morning give him another Mash, and about Nine or Ten o'Clock warm Water and *Bran*; and continue this Practice five or six Days. Then cut him, and in that Operation, observe that he must be cut at the very bottom of the *Breast*, where you see the Vein, under which Vein lies the great Sinew. When you see where the Vein lies, draw the Skin aside which lies over the Vein, and cut that Part of the Skin an Inch or more just upon the Vein; then with your Cornet-horn Point make a little Way, and you will see a blue Film lie over the Vein; chafe that with your Cornet to Pieces, till you come to see the clear Vein, and then with your Cornet-horn draw the Vein aside with one *Hand*, and put the Point of your Cornet under the Sinew, and with it raise the Sinew above the Skin, cutting it immediately quite asunder, and then let it go.

Then put a little Butter and Salt into the Wound, and heal it up with common Turpentine and Tallow mixed together.

Walk then the *Horse* an *Hour* at a time twice a Day for five or six Days, and if you find that, with the first *Drink*, the Cold breaks at his Nostrils, then give him the same *Drink* again at three or four Days distance between each Drink, and order him as directed at first.

To make Diapente.

Take the Roots of both *Aristolochia's*, fine Myrrh, Bay-berries, Shavings of Ivory or *Harts-horn*, and the Roots of *Gentian*, of each four Ounces; when they have been gently dried, make them into a fine Powder, which must be kept in a Glass Bottle, and in a dry Place.

For a Strain.

Take Hog's Lard, Nerve Oil, Bole Armoniack, and Castile Soap, of each one Pound; boil them well together, keeping them stirring till the Composition is cold; keep it in a Pipkin for your Use; and when you have Occasion, anoint the Place affected with this Unguent warm, rubbing it in well.

Of pissing Blood, and the Remedy.

This Distemper comes by some Strain; whenever you find it, bleed the *Horse*, and give him some Styptick

Liquor, which may be had at any Apothecary's, about a Spoonful in a Pint of warm strong Beer, which will bring him to Order.

For a Pain in the Kidneys, or the Stone.

Take a handful of Maidenhair, and steep it for twelve Hours in a Quart of strong Beer, and give it the Horse to drink every Morning till he is well, adding to every Draught about ten Drops of Spirit of Turpentine.

To cure the Spleen in Horses.

Take Agrimony, and boil one Handful of it in the Water which the Horse is to drink Mornings and Evenings, chopping the Leaves small when they are boiled, and then mix them well with fresh Butter, to be made into Balls, of which give to the Horse two or three at a Time, in the Manner of Pills, with an Horn of old strong Beer after each Ball.

Ordering of Mares after Foaling.

As soon as your Mare hath Foaled, you should remove her into the best Grass you have, which is fresh and unsoiled, to make her Milk spring; and if it be early in the Year, take care that there be good Shelter for her, and let her Colt run with her most Part of the Summer following.

For a Mare after Foaling, when she has a Difficulty of Cleaning.

If your Mare hath been difficult in Foaling, or cannot cleanse after she has Foaled, take a Quart of old strong Beer, and boil in it an Handful of Fennel, with a 4th Part of the best Oil-olive, and mix them well together. Give this to the Mare Milk-warm, by pouring it into her Nostrils, and holding them up and stopping them close till she strain her whole Body, and it will presently give her Ease.

Ordering a Colt after Weaning.

When you intend to wean your Foals, you must take from them their Dams over Night, and drive them into some empty House where they may rest, and the Mares be free from their Noise.

On the Morning following, give to every Foal fasting, a Sprig or two of Savin rolled up in Butter, and let him fast for two Hours; then give him a little Meat, as Grass, Hay, or Chaff, with some clear Water, and repeat this Management three Days successively; when they will have forgot their Dams: Then geld such Colt Foals as you intend to make Geldings of; and after their Swellings are past, put them with your other Colt Foals into a Pasture by themselves, and your Filleys into another by themselves. These Pastures should be large spacious Pieces of Ground, where they may run till they are ready for the Saddle.

To provoke Lust in Mares.

If you have any particular Opportunity of a fine Stallion, when your Mare is not naturally disposed to receive him, or will not stand to be covered: In this Case, to provoke Lust in her, give her Drink of clarified Honey and new Milk mixed together, and then with a Bush of Nettles pat her hinder Parts, and immediately after offer her the Horse, and she will receive him.

For the Cholick, or Belly-bound.

Take of Dill or Fennel an Handful, or in the Room of the Herbs, take an Ounce of the Seeds of either of them, with a Quart of Malt fresh ground, and boil them in the Water you give your Horse to drink: But if he cannot dung, then you may boil in his Water one handful of Fenugreek, and it will loosen his Body and bring him to Order.

Of Diseases in Horses Ears; and first of the Lave Ears, or hanging Ears.

The hanging of the Ears is called by some the *Lave-ear'd*; and although it is not any Pain to the Horse, yet it is a Disgrace to see him in this Appearance, and so disagreeable to every Beholder, that it even hides and obscures all other Virtues. It is an Infirmary proceeding from Nature; and although few of our Farriers either have endeavoured or know how to help it, yet such has been the Care of others to know the true Cause of it, that by trying many Conclusions, in the End they have hit upon a certain Cure, and have lately helped many Horses

in that Condition. The Cure is this ; take your *Horse's* Ears, and place them in such a Manner as you would desire they should stand, and then with two little Boards three Fingers broad, and having long Strings fixed to them, behind the Ears so fast in the Places where they stand, that by no Means or Motion they may stir.

Betwixt the Head and the Root of the Ear, you will discover a great deal of wrinkled empty Skin, which with your Finger and Thumb you must lift up, and then with a sharp pair of Scissars clip away the thin Skin close to the Head ; after which, with a Needle and Silk, you must stitch the two Edges of the Skin close together, and then with a Salve made of Turpentine, Bees-wax, Deersuet, and Honey, of each a like Quantity, melted together, heal up the Sore. Which done, take away the Splints which supported the Ears, and the Ears will keep upright, and in the same Place as you set them.

Of Cramps or Convulsions of the Sinews or Muscles.

Cramps or Convulsions of the Sinews, are violent Contractions or Drawings together of Members, either throughout the whole Body, or particularly one Member ; they either proceed from Causes natural, or Causes accidental : If from natural Causes, they either come from too great Fulness or Emptiness.

When from Fulness, they proceed from a Surfeit of Meat or Drink, or the Want of proper Evacuation ; when from Emptiness, they come from too much Blood-letting, or too much Purging, or too much Labouring ; all which fill the Hollowness of the Sinews with cold windy Vapours, which are the only great Causes of Convulsions. If they come from Causes accidental, then it is from some received Wound, where a Sinew is but half cut asunder, or only prick'd, which presently cause a Convulsion over the whole Body. The Signs of the Disease are, The Horse will carry his Neck stiff, and not be able to stir it ; his Back will rise up like the Back of a Camel, or like a bent Bow, his Crupper will shrink inward, his Fore-legs will stand close together, and his Belly will be clung up to his Back-bone ; when he lies down he is not able to rise, especially from the Weakness in his hinder Limbs.

This

This Disease is frequent among Horses, and the Cure is this :

First sweat him, either by burying him all, except the Head, in a Dunghill, or else by applying hot Blankets doubled about each Side of his Heart and Body ; then after his Sweat, anoint his Body all over with Oil of Petricium ; for it is much better than either the Oil of Bay or Oil of Cypress.

Then give him to drink the following Liquor, *viz.* Take one Dram of Asa Foetida, with Aniseeds, Seeds of Fenugreek, and Cummin-seeds, of each half an Ounce ; put these into a Quart of strong White-wine, and add to the Composition three or four large Spoonfuls of Oil-olive, keeping him warm after the Drink, and feeding him with good Bean Bread, and warm Mashes made of ground Malt and warm Water, and his Sinews will soon come to their former Ability.

But if the Convulsion came accidentally, as by the Prick or half Cut of the Sinew, then search for the wounded Sinew, and with a Pair of Sheers cut it asunder, and the Convulsion will cease. But if it be a Cramp only, and so but in one Member, then chafe or rub the grieved Part with a hard Whisp, or a Hay Rope, and the Pain will cease.

Of the Imposthume in the Ear.

Take one handful of Sorrel, and wrap it in a Burdock Leaf, let this roast in hot Embers till the Sorrel is softened, apply this as hot as possible to the imposthumated Part which is within the Ear, shifting it every Day till it hath ripened and broke it.

A Drench for an Horse that is feeble and faint, and frequently attended with a Coldness or Shivering.

Take the Leaves of Cowslips, Hyssop, Harts-tongue, and Liverwort, of each an Handful, chopt small ; add to these the Roots of Birthwort, Gentian, and Elecampane dried, to which put some long Pepper, so that when they are beaten and powdered, there may be an equal Quantity of each ; *i. e.* as much of each Sort as may fill a common Spoon ; mix these well together, and put to them an Ounce or two of common Treacle, or else a Spoonful of Honey. Boil all these together in a Quart of strong

Beer till reduced to a Pint; then strain it, and give it the *Horse* milk-warm.

This Drink, as it will make the *Horse* a-dry, will perhaps make him lose his Appetite to eat; but if you perceive this, give him a warm Mash.

You may repeat the Drench two or three times, resting three Days between each time, and must keep the the *Horse* in a warm Stable on the Days he has taken the Drench.

An Ointment for the Eyes, which far exceeds any Powder or Eye-Water.

When your *Horse's* Eyes are disordered from Surfeits, &c. the first thing is to bleed, and in three Days afterwards purge; repeat the Bleeding and Purging as the Case requires, and according to the Age and Strength of your *Horse's* Constitution; then take fresh Butter one Ounce, Lapis Calaminaris and Tutty prepared, of each two Drams; Roman-Vitriol, in Powder, six Grains; mix well and keep for Use; warm it, dip a Feather in it, and stroak it through between the Eye-lids every Night and Morning, and at Noon wash his Eyes well with warm Milk and Water with a Sponge.

A good Purge for a Horse just taken from Grass.

Take Aloes from *Barbadoes* one Ounce, Diagridium two Drams, Cream of Tartar one Ounce, Oil of Juniper twenty Drops; mix well, and with Syrup of Buckthorn make it into two Balls to be given your *Horse*, and wash each of them down with a Gill of warm Ale.

To cure the Farcin.

Take half an Ounce of Roman Vitriol boiled in a Pint of Chamber-lye, two Pennyworth of Turpentine, two Pennyworth of Bole Armoniack, and a Handful of Rue. Give it inwardly, and repeat the Dose, if requisite.

To cure the Glanders.

Take Venice-Turpentine, Balsam of Capivi, or *Barbadoes* Tar, made into Balls with Liquorish Powder; these are very efficacious, if given the Bigness of a Pidgeon's Egg every Morning for some time.

Of Oxen, Cows, and Calves.

The best Oxen and Cows are bred in the Counties of *York, Derby, Lancaster, Stafford, Lincoln, Gloucester* and *Somerset*, both for Largeness and Neatness of Shape. Those bred in *Yorkshire, Derbyshire, Lancashire*, and *Staffordshire*, are generally black, with large well-spread Horns: Those bred in *Lincolnshire* are, for the most Part, py'd, very tall and large, and most fit for Labour: Those bred in *Somersetshire* and *Gloucestershire*, are generally red, and for Shape much like those of *Lincolnshire*. *Wiltshire* breeds large Cattle, but ill-shaped Horns and Heads. Now for the breeding of Store Cattle, 'tis not to mix those that are red with the black ones, for their Shapes and Colours are so contrary, that their Issue will be very uncomely to the Eye.

Now forasmuch as the Males of all Creatures are the principal in the Breed and Generation, therefore great Care ought to be taken in the Choice of the Bull, which for a curious Shape should be as followeth: He should be of a quick and sharp Countenance, his Horns the larger the better, his Neck fleshy with a broad and curled Forehead, his Ears rough within, his Hair like Velvet, his Eyes black and large, his Muzzle large and broad at the upper Lip, but narrow and small at the nether, his Nostrils wide and open, his Dew-lap extending from his nether Lip down to his Fore-boots, large, thin and hairy, his Shoulders large, broad and deep, his Breast rough and big, his Back strait and flat, even to the setting on of his Tail, which should stand high, of a good Length, and bush-haired, his Ribs broad and wide, his Belly long and large, his Huckle-bones round, making his Buttocks square, his Thighs round and well truss'd, his Legs strait and short-jointed, his Knees round and big, and his Hoofs long and hollow. And having a Bull with these good Shapes, or as many of them as you can, you need not doubt of a good Breed, provided your Cows are tolerable good.

COWS. The Cow should be chosen of the same Country as the Bull, and as near as you can of the same Colour, only her Udder should be white, with four Teats and no more, and not fleshy, but large and lank, and
such

such an one will prove good to the Pail, and her Belly should be round and large, her Forehead broad and smooth, with well spread Horns. The Cow affords great Profit, as well for the Dairy as Breed, to those that have good Store of Ground and Fodder; for there is no greater Profit to be made than by Cows, either in raising or breeding them up, or buying them in when with Calf, and selling them with their Calves by their Sides, especially near *London*.

The *Dutch* Cows are very good for the Pail, giving as much Milk as two ordinary *English* ones, being a large Sort, much like an Ox, but ill-shaped Heads and Horns; they commonly bring two Calves at a Time.

The Red Cow's Milk is esteemed the best, but the black ones bring the best Calves; the younger the Cow, the better the Breed. That Cow that giveth Milk longest is the best for the Dairy and Breed; for those that go long dry are not so teeming.

CALVES may be bred these two Ways; the one to let them run with their Dams all the Year, which maketh the best Calves, but is not so profitable as losing the Cow's Milk: The other, to take them from their Dams, after ten or twelve Weeks; but for a Fortnight before you wean them, let them have some Water put into Milk lukewarm to drink; then they are fit, if in the Spring or Summer Season, to put out to Grass, which must be short and sweet, by no Means rank; but if in the Winter Season, to be fed with fine, sweet and soft Hay, which put in low Racks, that they may learn to feed thereon, and it were not amiss to house your Calves the first Winter in the cold Nights. It is customary with some to take the Calves from their Dams after the first Sucking, and so to bring them up by Hand with flit Milk made only lukewarm; for to give them that which is hot is very dangerous, but this Way I hold troublesome. Those Calves that are calved in four or five Days after the Change of the Moon are not good to rear, so sell them off to the Butcher; and the best Time to rear Calves is from *Michaelmas* to *Candlemas*. Those male Calves that you intend for Oxen, the best Season to geld them is in the old of the Moon, and when they are 15 or 20 Days old, for then there is least Danger; and the

Ox

Ox is said to be higher and larger of Body, and longer horned.

The Ox is a very profitable Beast; for besides the great Benefit made by them when fatted for the Butcher, they perform the Office of the Horse, both for Ploughing and Carting, and therefore are much used in divers Parts of this Kingdom; and those that once make use of them, seldom quit their Service, for that of the Horse; for they require not that Care and Charge in keeping; and when they grow old, are fatted for the Butcher, so that there is not that Loss, as by Horses, nor are they subject to so many Diseases; 'tis true, they are slower in their Work, but will perform as much with the Allowance of more Time, and that Fault may be easily born with. The larger the Oxen are, the better both for Draught and Feeding. In matching your Oxen for the Yoak, they should be as near as possible of an equal Size, Strength, and Spirit, for the Stronger without great Care of the Driver will wrong the Weaker, and the Duller will injure the Free-spirited; and those Oxen are fittest for the Yoak which are of the gentlest Nature. By no Means put your Oxen beyond their ordinary Pace, for that causeth Heat, which breeds Surfeits, which is found very prejudicial unto them, even sometimes with the loss of their Lives. Their Food is but ordinary; Barley, Oats, or Pease Straw, will suffice them, and sometimes for Change, some Hay mixed among the Fodder.

For the Oxen bred for the Butcher, see that they are always lusty and healthful, which you may know by a good Tail and a good Pizzle, for if the Hair of one or both be lost, he is a waster, and will be long in feeding. If they lick themselves all over, 'tis a good Sign they are fit for the Butcher, and will feed, shewing Soundness, and that they take Joy in themselves; yet whilst they so lick themselves they feed not, therefore if you lay their own Dung upon their Hides, it will cause them to leave licking, and fall to feeding.

For the Knowledge of a fat Beast, handle his hindmost Rib; and if it be soft and loose like Down, it shows he is outwardly well fed; the like doth soft huckle Bones, and a big Neck round and knotty; if his Cod be big and full, it shows he is well tallowed, and so doth the Crop behind the Shoulders: If it be a Cow, handle her Navel,

Navel, and if that be big, round and soft, 'tis a Sign she is well tallowed. Many other Observations there are to know fat Cattle, but these shall suffice.

Directions to keep Beasts and other Cattle.

For keeping of Cattle to the most Advantage, there should be several Closes of Pasture Ground to put them in, which should be well enclosed and fenced about with Ditches or Hedges, the better to sever and keep apart the greatest and strongest Cattle from the weak and small ones, especially in the Winter, when they are foddered; for if all Sorts and Sizes go together, the great and strong ones will out-master the others, driving them from Place to Place, and trampling and spoiling more Fodder than they eat; and by being foddered abroad, if severed as aforesaid, far less will serve them than if kept at House, and the Cattle will thrive the better; besides, it is an Improvement to the Ground.

How to dispose of Cattle at Pasture.

Neither Cattle, Horse, or Sheep, put into a Field alone, will eat down the Pasture even, except it be over-stock'd, and that is not good; therefore it is convenient to put Horses and Beasts together, for there is some Grass that an Horse will eat that a Beast will not: But Horses and Sheep will not agree well together, both being sweet Feeders, and close Biters. Milch Cows and Draught Oxen feed closer and barer than those that are fat.

If a Milch Cow have too much Meat, and grow fat, she will abate her Milk, and go to Bull; and if a Cow be fat at her calving, it endangers the hurting her; and where there is too much Grass, the Cattle feed the worse; for a Bite to the Earth is sufficient; for if it be long, they will bite off the Top and no more; for that is sweet, and the other lieth on the Ground and rots; so that no Beast will eat it, but Horses in the Winter.

Rules for buying Cattle.

If you would buy Oxen for the Plough, let them be young and free from Diseases, nor broken of Hair, Tail, or Pizzle. If Cows for the Pail, let them be also young, well shaped, thin skin'd, with good Duggs and Udders. In buying lean Oxen for grasing, chuse those that are
young,

young, or at least those that are well mouthed, and not wanting any Teeth; also such that have broad Ribs, a thick Hide, and loose skin'd. Also in buying Cattle, either fat or lean, endeavour to know where they were bred; for if they come off from better Ground than that you design them for, they will not thrive, but rather grow worse; and likewise see if they are free from Murrain, or any Disease.

Now for the Preservation of Cattle in good Health, it is good to let them Blood (except the Calves) every Spring and Fall, the Moon being in any of the lower Signs; and also to give them a Drench made of the Pickle of Olives, mixed with a Head of Garlick bruised therein. And for your Calves, let them not go too early to Grass.

But Diseases being common amongst Cattle, I shall here take notice of them, and give Directions and Remedies for their Cure.

A general Drink either for Ox, Cow, or Calf that is ill.

Take three or four Garlick Heads, a Quart of new Milk, three Spoonfuls of Tar, and two Spoonfuls of Sweet Oil; infuse them for some time, and give it at one Dose.

A Cure for the Murrain, or Plague among Cattle.

Take of the Herb of Angelica one Handful, of Rue the same Quantity; chop them together; then take of Tar half a Pint, of Soap four Ounces, and Salt half an Handful; and make it into an Electuary, and give it to every Beast the Quantity of a small Egg, rubbing their Noses with Tar.

Of the Loss of Appetite in Cows and Oxen.

You may perceive this, when Cattle of this sort do not chew the Cud, which is occasioned through the want of Digestion; they then forbear their Meat, and do not lick themselves as usual; their Eyes are dull, and they have frequent Belchings. To cure this, or restore them to their Appetite, use the following Medicine, viz.

Take of Rue and Pellitory of Spain, of each one Handful; of Featherfew, Horehound, red Sage, and Bay Salt, of each a like Quantity; put these Ingredients into five Pints of Ale Wort, and boil them for a short Space; and then straining off the Liquor, give about a Pint at a time
Milk-

Milk-warm to each Beast every Morning, not suffering them to drink till the Afternoon.

The neglecting of this Distemper will occasion the Beast to be violently pained, which one may perceive by its suddenly starting from one Place to another; which when you perceive, there is no better Remedy than to tie his Tail close by the Body, as tight as possible, giving him then a Pint of strong White Wine, with half a Pint of Olive Oil, driving him afterwards a Mile or two as fast as you can get him along; and after some little resting, drive him yet a Mile farther, which will occasion the Medicine to operate.

A Remedy for a Cow that is Back-strained, or has the Running.

Take Comfrey, Archangel, Knot-grass, Plantain and Shepherds Purse, a handful of each; boil these, tied up in Bunches, in about five Pints of Ale-wort, or for want of that, in middling Beer, free from Yeast, till the Liquor is strong of the Herbs; then add an Ounce of Anniseeds, and about a quarter of a Pound of Bole Armoniack finely powdered; when these have boiled again, put in about half a Pound of Treacle, and when it is strained, or passed through a Sieve, give half the Liquor to a Cow in the Morning, and the other half the Morning following, not suffering her to drink till the Afternoon.

This Distemper is not unlike the Running of the Reins in other Creatures.

Of the Distemper called the Tail.

The Disease called the *Tail*, is by some Farmers called the *Wolf*. This is discovered by a Softness between some of the Joints of the Tail, appearing as if the Joints had been separated from one another, or some of the Ligaments broken.

You ought particularly, where you are apprehensive of this Case, with your Finger and Thumb to feel between every Joint of the Tail; and where you find any Division or Openness between the Bones, or any remarkable Softness between the Joints, to slit that Part with a sharp Knife lengthways, on the under Side of the Tail, about two Inches, laying in the Wound the following Composition.

Sea,

Sea, or common Salt, Wood Soot, and Garlick, well beaten and mixed together, of each a like Quantity, binding them up with a Bit of Linnen Cloth.

Of the Flux, or Lask, or Scower, in Cattle.

When a Beast is troubled with this Distemper, you may be sure he will lose his Flesh more in a Day, than he can recover in a Week or ten Days. The Remedy is, in the first Place, to keep them from drinking much.

And, Secondly, to give them little Meat the first Day; or, as some would have, keep them fasting for twelve Hours at least. There are several Drinks which you may give them on this Occasion, that have been experienced to be extremely serviceable to them, such as the following, *viz.*

The Stones of Grapes, or Raisins, beaten to Powder, to the Quantity of a Quarter of an Ounce, and boiled in a Quart of strong Ale or Beer, may be given warm in a Morning.

For want of this, you may use as much of the inner Bark of Oak boiled with strong Ale or Beer Wort, or strong Malt Drink free from Yeast strained after boiling, and giving them about a Quart in a Morning, being first sweetened with an Ounce of coarse Sugar well dried before the Fire. Some chuse to boil in this Mixture a Handful of Wormwood, and an Ounce of Bole Armoniack.

We have another Receipt relating to the same Case, which is likewise very successful, *viz.*

Take Rue, Red Sage, and Roman Wormwood, if you can get it, or otherwise our common Wormwood may serve; shred of each one Handful, and boil them half an Hour in Ale-wort, or good Drink free from Yeast; then put in 4 Ounces of Bole Armoniack, about an Ounce of the Grains powdered, with a Piece of Butter without Salt; let these boil a little, and give half the Quantity to a Cow or Bullock in the Morning, keeping them from Water two or three Hours afterwards; and then missing a Day, give them the other half.

Of the Cough in Cows or Bullocks.

Some Farmers, when they perceive this among their Cattle, rightly judge, that if not soon removed, it may prove

prove of dangerous Consequence ; and therefore in the beginning give them the following Medicine, *viz.*

A Pint of Barley Meal, the Yolk of an Egg, and two or three Ounces of Raisins, boiled in a Quart of Ale Wort, and well mix'd together, for them to take in the Morning fasting ; always supposing that the grosser Parts must be taken out of the Draughts before you give it to the Cow or Ox ; as the Raisins in this Case, for Example.

Another Method which is famous among the Country People, is, to take a large Handful of Hyssop, and boil it in Water ; afterwards straining the Water from the Hyssop, and mixing it either with Wheat Flour or Barley Flour, and to give it the Beast to drink. Or else,

You may boil Hyssop in Ale Wort, about the same Quantity, and give it a Cow or an Ox that has a Cough with good Success.

Sometimes these Cattle, when they have a Cough, will be led into a Consumption of the Lungs ; to prevent which, fetter them in the Dew-lap, and give them two Ounces of the Juice of Leeks boiled in a Quart of Ale.

In desperate Cases, boil the Seeds of Fenugreek, of Annise, and Bay Berries, of each half an Ounce, and Madder two Ounces, in two Quarts of good Ale, free from the Yeast, till the Liquor loses a fourth Part.

It must be noted, that the Madder and Seeds must be well beaten and mixed together, before you put them into the Ale ; and after the Liquor is passed through a Sieve, while it is yet warm, sweeten it with Treacle, and give it in the Morning.

Of the Fever in a Cow or Bullock.

You may know when a Cow or Bullock has a Fever, by the watering of their Eyes, their Heads will be heavy, their Pulsation quick, and their Body much hotter than usual : Moreover, you may observe a viscous Liquid to fall from their Mouths.

The Morning following let them Blood in the Tail, and an Hour after, give him the following Medicine, *viz.*

Take one Handful of the young Stalks of Coleworts, if they are to be had ; or for want of these, as much of Cabbage Leaves, or Savoy Leaves, or the Leaves of curled Worts ; boil these in a Quart or three Pints of Water, with a little Salt ; and after straining it off, add
a lit-

a little fresh Butter, stirring it till it is intirely dissolved: An Ounce of Treacle may likewise be mixed with this Medicine, and given milk-warm for four or five Mornings successively, while they are fasting.

Some Farmers and others boil the Colewort Stalks in small Beer, which is judged to be even better than the Water and Salt.

Others boil Barley or Malt in Water, and then boil the Colewort Stalks, and add Butter and Salt to the Medicine.

Of the Stoppage of Urine in a Cow or Bullock, and the Method of Cure.

This Distemper is supposed to be the Gravel in the Kidneys, when it first appears.

We have frequently, in examining the Kidneys of Oxen and Cows, met with rough Stones in those Parts, even to the Number of an Hundred in one of them, about the Bigness of a Wheat Corn.

But this Gravel, or Stone, let us call it which we will, is sometimes found in the Bladders or urinary Passages of these Creatures; and then it is best to kill them at once: For if you observe them two or three Days without watering, you may know that it is not in the Kidneys alone.

If the Distemper should happen to be in the Kidneys, as you may perceive by the Cattles Difficulty of watering, and groaning at that Time, give them the following Medicine, *viz.*

Boil of Parsley, Smallage, or green Sellery, Sassafras, Alexanders, and Rue, of each one Handful, in about two Quarts of old Beer; strain this off, or pass it through a Sieve, while it is strong of the Herbs; then put in of Liquorish sliced, Anniseed, Cummin-seed, Coriander-seed, and Turmerick, of each an Ounce; and boiling them again in the Liquor till it is strong of the last Ingredients, add fresh Butter and Treacle to it, to the Quantity of a Quarter of a Pound each.

This will serve for two Mornings.

N. B. In this Case, some of the most Curious will put in about a quarter of an Ounce of fine Oystershell Powder, or two or three Drams of Powder of Crabs Eyes.

When the Distemper is so far advanced, that the very Yard of the Bullock is supposed to be stopp'd by Gravel,

it is advised by some of the Farmers to cut them; but it has been sometimes eased by putting a small Wire up the *Penis* like a *Catheter*.

The Kibe in a Bullock, and its Cure.

One Receipt for a Kibe, which has proved of very good Use, is first to cut it with a sharp Knife, and then to apply the following Medicine with fine Tow to the Wound, *viz.*

Take an Ounce of Verdigrease finely beaten and sifted; work this into a Salve with two Ounces of fine Soap, and dress the Kibe with it.

Of the Yellows in a Cow or Bullock, which some call the Pantefs.

This Distemper is called by some the Gall in Cattle, and may be known by the Running of the Eyes, and a large Quantity of yellow Wax in their Ears; as also by a Yellowness under the upper Lip.

This Distemper commonly proceeds from the Cattle's eating some unwholsome Food, or from poor Diet. The Remedy for it is as follows, *viz.*

Take of Wood Soot finely powdered an Ounce, Plantain and Rue of each an Handful, Garlick eight large Cloves stamped, Hempseed an Ounce, or the Tops of Hemp an Handful; boil these in three Pints of fresh human Urine, or as much old Beer; and when it has passed through a Sieve, give about a Quart of the Liquor to a large Bullock; then rub his Tongue and the Roof of his Mouth with Salt, and chafe his Back with human Urine.

When a Beast is disordered in his Lungs. The Remedy.

You may perceive this Distemper in a Beast by the great Weakness in his Legs, so that he will hardly be able to stand, although he may seem fit and in good Order for the Butcher at the same Time. The following Medicine in this Case may be used, *viz.*

Bruise eight Cloves of Garlick, and take one Handful of Wormwood, with as much Liverwort; boil these gently in a Quart of Ale, free from the Yeast, and passing the Liquor through a Sieve, add an Ounce of Madder finely powdered, half a Dram of whole Pepper, and about

about a Dozen Cloves; which as soon as they have boiled enough to give the Liquor a Pungency sufficient, clear them off, and sweeten it with two Ounces of Treacle, giving it to the Cow or Ox Milk-warm.

Of the Hide-Bound; or the Distemper called the Gargut, in Kine; from Mr. Shuttleworth, of Essex.

This Distemper shews itself commonly between the Claws, in Cows or Oxen, by blistering there.

To cure which, you may first draw a Hair Line between the Claws, or Hoofs, in the blistered Part, till it bleeds.

You must then take a Handful of the Leaves of the Plant called *Moth Mullein*; boil this in a Quart of Milk and give it the Cow in a Morning fasting; or else boil it in Ale, or Ale Wort rather, because there ought to be no Yeast.

Of the Gargyse.

This Distemper called the *Gargyse*, is a Swelling on one Side of the Eye, in the Manner of a Boil, Botch or Bubo. This is as dangerous a Distemper as any that can attend Cattle. Cut with a sharp Penknife, or Lancet, this Swelling round about, as deep as the Skin, to prevent its falling into the Muzzle of the Beast, which will certainly happen, if not timely prevented by this Method, and prove mortal.

When you have opened the Skin, as above directed, wash the Wound with the following Preparation, *viz.*

Fresh human Urine and Salt must be gently simmered over a Fire together, and when it is near cold, wash the Swelling, and the Part that has been cut with it, Mornings and Evenings till the Swelling abates; at the same Time giving the *Beast* every other Morning some Flower of Sulphur in warm Ale, or Ale Wort.

When you dress this *Botch* or *Boil*, have particular Regard to scrape off, or clean the *Boil* and the wounded Part from the little *Blisters* or *Pustules*, even till you come to the Quick, and the Sore has quite ceased running.

When the Swelling is quite gone, anoint the Wound and sore Part with Nerve Oil and Honey boiled together, while the Preparation is Milk-warm, and it will soon heal.

A General Remedy for Cattle that Lowr, or lose the Cud.

Take an Handful of the inner Rhind of Elder, an Handful of Rue, and as much Lungwort, if it can easily be had, otherways it may be let alone; chop them small and put them into three Quarts of Ale free from Yeast, or in as much Ale-wort; boil these till they are soft, then stir them; then add half an Ounce of Long Pepper, half an Ounce of Grains, half an Ounce of Liquorice, half an Ounce of Anniseeds, a Quarter of an Ounce of Cummin Seed, an Ounce of Turmerick, and as much Fenugreek Seeds, all well beaten, with a Quarter of a Pound of Madder; and while all these are boiling, take a large Bowl-dish, and put into it an Handful of Bay Salt, twelve Cloves of Garlick, four new-laid Eggs, Shells and all; grind all these together with a wooden Pestle, till they are well mixed with some of the Liquor; then add the whole Body of the Decoction as hot as may be, letting the whole stand together till it is no warmer than Milk from the Cow, brewing it well together; give the Beast half the Quantity to drink, while it is yet warm, two Mornings successively, keeping the Ox or Cow warm that takes it, for four or five Hours after, before you give them any Water.

For a Cow or Bullock that is Clue-bound.

Take Castile Soap, or what some call Castle Soap, half a Pound; to this add Treacle and Butter of each a like Quantity: Put these into three Pints of soft Water wherein Chalk has been infused, tho' some would recommend *Stand-Lee*; of either of these Liquors take three Quarts; and when the whole is dissolved and mixed, give half the Medicine to your Cow or Bullock in a Morning before they have drank, keeping them in an House till Noon. Repeat this Medicine two Mornings.

If yet the Beast should be too much bound in his Body, or the Medicine should not happen to operate, give him Balls made of Butter and Riff-Sand.

For Oxen that are galled or bruised in the Neck by the Yoke.

Take Train Oil, and grind it well with white Lead till it becomes a Salve; with this anoint the grieved Part,

Part, and it will presently heal the Sore, and discharge the Swelling.

Of the Scab in Cows or Oxen.

This Distemper chiefly comes from Poorness of Diet, and is very infectious among Cattle, spreading itself presently through a whole Herd. It is sometimes occasioned by the Want of Water in Summer Time.

The best Way of curing this, is to make a strong Decoction of Tobacco Stalks in human Urine, and to wash the infected Parts frequently with it; at the same time giving the Beast the following Drink.

Take Rue and Angelica, of each a Handful; shred these Herbs small, and boil them in three Quarts of Ale without Yeast, or new Wort; and add an Ounce or two of the Flower of Sulphur, with Butter and Treacle of each three Ounces, giving it to the Bullock at two Mornings.

When this Distemper happens to any Bullock, it will soon reduce him to a Leanness and Poverty of *Flesh*; wherefore bleed him, and you may give him the following Medicine, *viz.*

Of old Human Urine a Quart, in which mix an handful of *Hen's Dung*, or half an handful of Pidgeon's Dung, and give it to the Beast to drink.

Of the Husk in a Bullock, &c.

Take *Hyssop*, the smaller Centaury, Celandine, Marsh-mallows, of each one handful; boil these in Ale free from the Yeast, or in three Quarts of Ale Wort: Then add about three Ounces of Cow-spice, with Treacle and Butter, of each six Ounces. This will make two Doses: to be given every other Morning.

A Drink for a Bullock that has the Bloody Scower, or the Bloody Flux.

Take of Elder Buds, or Elder Flowers, an Handful; if the Elder Flowers are dry, take two Ounces of them; *Hyssops*, Mallows, and Celandine, an Handful of each.

If the Cow or Bullock be large, boil these in five Pints of old strong Beer; but if it be but for a small Breed, boil these in three Pints; to which add Anniseeds and Liquorish, of each about two Ounces, more or less, if the Bullock be larger or smaller, with Treacle and Butter,

Butter, of each six Ounces ; put to them Madder Powder about two Ounces.

When you give your Beast this Drink, keep him warm, and give him warm Mashies, in each of which about a Quarter of an Ounce of Oak *Bark* has been grated.

While this Distemper is upon him, do not suffer him by any Means to drink cold Water, but prevent his Thirst by Mashies only.

Of Imposthumes.

When any Botch or Bile appears upon a Bullock, take White Lilly Roots, and boil them in a Quart or three Pints of Milk till they are soft; then beat them with Milk till they become a Pulp, and lay them on hot to the grieved Place, which will occasion it to become softer by Degrees, till it will be fit to open; which some do with an hot Iron, and others with a fine Penknife, washing well the Part afterwards with Brandy or Water.

To heal a Wound of this Kind, is a common Practice to use Tar, Turpentine, and Oil, mixed together.

For a Sinew Strain.

When a Beast is strained in his Sinews, or it appears that his Sinews are weak, take Marsh-Mallows and Chickweed, of each an Handful; boil them in a Quart of Vinegar, adding three or four Ounces of Tallow; or for Want of Vinegar, use the Dregs of stale Beer.

With this Mixture, while it is very hot, bathe the grieved Part.

For an Inflammation in the Lungs of a Bullock.

A Cow or Bullock troubled with this Distemper, will discover it by holding his Head higher than common, and drawing its Wind with Difficulty; it will likewise be chiefly in a standing Posture, without caring to lie down, and will groan very much.

The Cure is to bleed it in the Neck, and then give him the following Dose, *viz.*

Take Lungwort, Celandine, and Hyssop, of each an Handful, of the smaller Centaury dried half an Handful, Elder Flowers dried an Ounce, or for Want of them four Ounces of Elder Tops; boil these well together in a Quart
of

of Ale Wort, or in lieu of that, in a Quart of Ale free from Yeast; then press the Herbs, and strain the Liquor from them, putting at the same Time to it an Ounce and half of Cow-spice, or for Want of that, Anniseeds and Fenugreek-seeds, of each an Ounce, with about an Ounce and half of Liquorice sliced; boil these together for a little while, and add of Butter and Treacle six Ounces each, which will make a Medicine to be given two successive Mornings.

The Setting of a Bullock (in this Distemper) in the Dew-lap with Hellebore, has proved effectual.

An Unguent for Cows or Bullocks that have any Sore or Wound about them.

Take Hog's Lard finely rendered six Ounces, Honey an Ounce and half, Bees-wax and Rosin, of each an Ounce; stir these over a gentle Fire together till they melt.

An Ointment for a Bullock or Cow that has a Swelling attending any Wound.

Take of Hog's-lard, Linseed-oil, and red Lead, of each three Ounces.

Melt the Oil and Hog's-lard together, then add the red Lead, and stir it well off the Fire till the Composition is cold.

This Salve being warmed, and dissolved with an hot Iron, may be rubbed upon the swollen Part once a Day, and it will certainly take the Swelling down.

A Water for an old Wound or Sore in a Bullock or Cow.

Take of white Copperas three Ounces, Roch Allom an Ounce and half, Bole Armoniack six or seven Ounces; let these be finely pulverized and mixed together, putting them then in a glazed earthen Vessel over the Fire, and stir them for about 15 or 18 Minutes, till they seem to be well incorporated.

Take off then the Mixture and let it cool, after which beat the Composition in a Marble Mortar till it be reduced to a fine Powder.

You must then boil three Quarts of Spring Water, which should rather be that arising from a Spring of Chalk than any other, and closely cover it while it is boiling.

After the Water has boiled for five Minutes, pour it hot into a clean Vessel, and mix with it about three Ounces of the Powder, stirring it well as soon as the Powder is put in.

In two or three Days this Water will be well settled, and then stir it, and preserve the clear Liquor in a Bottle well stopped.

When you have Occasion to use this Water, make it as hot as it can be endured upon the affected Place, dipping a Linnen Rag into it, and applying that to the Wound; which may be repeated at least twice, if not three Times the first Day, and afterwards bind on upon the Sore a Piece of Linnen Cloth well soaked in the said Water.

If the Wound happens to be deep, even though there may be a Fistula, force in some of this Water warm with a Syringe, and it will even cure that Distemper.

An Ointment for a Green Wound in a Bullock or Cow.

The Ointment of Tobacco is of excellent Use on this Occasion, and it is even good if any of the Sinews are hurt: Therefore a Farmer who keeps a great Number of Cattle, should not be without it, no more than Oil of Turpentine.

Bees-wax, Rosin, Fresh Butter, or Hog's-lard, with Turpentine also, make an excellent Plaister for fresh Wounds in Cattle; and it is remarkable, that upon the Application of this Ointment no Flies or Insects can come near the Wound.

Of the Haw, or other Diseases in the Eyes of Cattle, which occasion Weeping or Inflammation; or for the Pin or Web.

When you perceive the Eyes of Cattle to be sore and flowing with Water, take of white Copperas the Quantity of half a Dram, in the Lump, and infuse it with Spring Water about half a Wine Pint; wash the Eyes of the Beast with the Water twice or thrice a Day.

But if the Eyes are much inflamed, wash them with Eyebright Water, mixed with an equal Quantity of the Juice of Houseleek.

On the same Occasion, where there is Danger of a
Pin

Pin or Web, or when a Beast has received any Cut or Stroke cross the Eyes, use the following Powder, *viz.*

Take a new-laid Egg, and having taken out half the White, fill it up with Salt, and a little fine Flour of Ginger; wrap this in a wet Cloth, and roast it hard in some hot Cinders or Embers, then beat it to Powder Shell and all, and when it is finely pulverized, keep it closely stopped in a Bottle for Use.

When you use this Powder, blow a little of it through a Quill into the Eye of the *Beast*, especially on that Part which seems the most inflamed.

For the Bite of a mad Dog, Viper, or Slow Worm.

Take a Pint of Oil-olive, and infuse in that four or five Handfuls of Plantain Leaves shred small, for eight or nine Days, then boil these together till the Leaves grow crisp, and strain it into a glazed earthen Vessel, and anoint the Part with it frequently till the Wound or Sore is healed. This is an Oil generally used by Viper-catchers.

Some make the following Plaister, of *Bole Armoniack*, *Sanguis Draconis*, *Barley-meal*, with the Leaves of Plantain shred small, or beaten together in a Mortar, and then beat up with Whites of Eggs. This serves as a Plaister to be laid on fresh and fresh every Morning and Evening.

Of the falling down of the Palate.

When a *Beast* labours hard and wants Water, he is commonly attack'd with the falling down of the Palate; he will yet endeavour to eat, but to little Purpose.

To remedy this, the Beast must be cast, and you may then thrust up the Palate with your Hand; and as soon as that is done, bleed him in the same Place, and anoint the wounded Part with Honey and Salt well mixed together, turning him then to Grass, for dry Meat is by no Means proper for him.

A Remedy for Bruises in Cattle.

Take Brooklime two Handfuls, chop it small, and boil it in Tallow or in Hog's-lard for fifteen Minutes, and apply it warm to the affected Place.

A Mixture for a Lameness in a Cow or Bullock, or when they are Shoulder-pitched, or Cup-sprung.

Take Oil of Turpentine two Ounces, Oil of Peter and
Y 2 Oil

Oil of Spike, of each the like Quantity, mix these with six Ounces of Linseed Oil, and anoint the grieved Place once every Day till it is well. Or,

Take Nerve-oil and Linseed-oil, of each a like Quantity; mix them well together, and anoint the injured Part once a Day, keeping the Mixture warm whilst you use it.

A Drink for Cows and Bullocks that are Shrewbitten, or bitten by mad Dogs or Vipers.

Take of Rue, the smaller Centaury, Box, and St. John's Wort, of each one Handful; boil these in six Quarts of Ale Wort till the Liquor is strong of the Herbs, then strain it off, and add a Quart of Water to it; then add five Ounces of the Flower of Sulphur, and of Cow-spice three large Spoonfuls, with one Spoonful of Oystershell-powder.

This will serve for six Doses.

A Salve or Charge for any Wound by a Stub or Thorn. where some Parts of them is supposed to lodge in the Wound.

On these Occasions take black Snails from Commons, or, as some call them, black Slugs, with as much black Soap; beat these together till they are well mixed, and make a Salve, which apply to the Wound.

For a Beast that has a Bone broken or misplaced.

When the Bone is set right, or put into its true Place, use the following Preparation, viz.

Burgundy Pitch and Tallow, of each a like Quantity; put to them as much Linseed-oil, as when they are well mixed, will make a Salve or Charge to be plaistered over the afflicted Part.

When this is laid on, splent it, and cover it with a Woollen Cloth, and keep it on twenty Days, in which Time the Bone will be well knit.

A Purge for a Cow or Bullock.

Take Butter, Tar, and Honey, with a little Castile Soap; mix these well together, and give the Mixture in Balls as big as Pidgeons Eggs; two Balls in a Morning.

Of

Of the breeding of Milk in Cows, and the Way to promote it.

Draw a Whey with strong Beer and Milk, in which boil Anniseed and Coriander-seed, finely beaten to Powder, with an Ounce of Sugar-candy well pulverized; give a Quart of this Medicine to a Cow every Morning, which will not only make her Milk spring freely, but will greatly increase it.

Of the Rot in Oxen or Cows.

When this Distemper attacks any Beast, it will fall from its Meat, quickly grow lean, and have a continual Scowering.

To remedy this Distemper, take Bay-berries finely pulverized, Myrrh, Ivy Leaves, Featherfew, and the Leaves of Elder; put these into fresh human Urine, with a Lump of yellow Clay, and a little Bay Salt; mix them well together, and give a Pint each Morning warm to the Beast.

A Remedy for swollen Cods in a Bull.

Take two Quarts of strong old Beer, in which put an Handful of the Shoots of young Elder, with two Handfuls of the Bark taken from the woody Part of the common Black-berry Bush; boil these gently till half of the Liquor is consumed, then strain it off, and keep it for Use.

When you use this, bathe the Parts Mornings and Evenings with the Liquor made pretty hot, and bind up the grieved Part afterwards in a double Linnen Cloth that has been dipped in the Liquor.

For a Cow that pisses Blood.

Take Oak, shave off the outer Bark, and boil it in Spring Water till it is red, as also Comphrey, Shepherd's Purse, Plantain, Sage, green Hemp or Nettles, of each an Handful, and boil them with the Bark, strain it, and put a good Handful of Salt in the Water, as also some Alom, Bole Armoniack, Chalk, or the Powder of Sea-coal. If your Beast is weak, give less than a Quart; if strong, more; once often serves, but twice will surely cure the Beast. Give it her luke-warm.

Another.

Toast a Piece of Bread, and cover it well with Tar, and give it. It is occasioned, as 'tis said, by their brousing

on Oak Leaves, &c. Put a Frog down a Cow's Throat, and drive her next Way into the Water, and she will directly piss clear.

For a Blain in a Cow.

When first taken, they Stare and Foam with their Tongues out of their Mouths; then immediately prick her in the Nose, or bleed her in the Neck, which will keep her alive 24 Hours; then take a Handful of Salt in about a Pint of Water, and give it her, putting immediately a whole Egg down her Throat: Sometimes they have it behind under their Tail, when a Blister will appear; this is cured by running your Hand down her Fundament close fingered, and brought wide out, which breaks the Blain within. If this is not presently discovered, it kills them.

For the black or red Water in Cows, a Distemper next to the pissing of Blood.

Take a Piece of Iron, heat it red hot in the Fire, and put it into two Quarts of Milk; then let the Milk cool and give it the Beast blood-warm, and it will bind up the bloody Issue after two or three times giving.

For a Cow that strains in Calving, when their Calf-haulm, Udder, or Bag, will come down and swell as much as a blown Bladder.

Take new Milk, and strew therein Linseed bruised to Powder, or Chalk, or Pepper, but Linseed is the best; put it up with your Hand, and let her hinder Parts stand highest for two or three Days.

For a Cow, who by lying on the Earth, and too soon drinking cold Water after calving, her Calf-haulm swells, and lies over the Neck of the Bladder, stopping the Urine that she cannot stale, or stand on her Feet.

Take two Sacks, or a Winding-cloth, put it under her Body, fasten a Rope to it, and it over a Beam in the Barn, and draw her up that she cannot touch the Ground with her Feet; then let a Woman anoint her Hand, and work the Calves Haulm from the Bladder, that the Water may have a Passage. Give her warm Bedding, warm Drinks, and warm Cloaths.

For a Cow that cannot Glean.

Take a large Handful of Pennyroyal, and boil it in three Pints of Ale, then strain it, and put one Pound of Treacle into it, and let it just boil, take it off, and put a Halfpenny-worth of Flower of Brimstone into it, so give it in a Horn to the Cow. Instead of Pennyroyal you may use Southernwood.

To cure Swellings, or snarled Bags in a Cow.

Take Rue, and Adders-tongue, stamp them together, and squeeze out the Juice; mix this with a Pound of Fresh Butter from the Churn without Salt, and make it into an Ointment. This is an excellent Remedy.

For a sucking Calf that scowereth.

You must take a Pint of Verjuice, and Clay that is burnt till it be red, or very well burnt Tobacco-pipes; pound them to Powder, and searse them very finely, put to it a little Powder of Charcoal, then blend them together, and give it the Calf, and he will mend in a Night's Time for certain.

To feed Calves while they suck.

Give them a Trough of Barley Meal, and it will whiten and fatten them. Some give them Oats in Troughs all the Time of their Sucking; and the Night before they have them to Market, cut off a Piece of the Tail, and tie it up with a Shoemaker's End; and when at Market, will give them a Cram or two of Flour mixed with Claret, which keeps them from scowering.

Of Sheep and Lambs.

S H E E P deserve the next Place, if not the Priority, on account of the great Benefit accruing from them, especially if Fortune favours to keep them sound, in a three-fold Manner; First for Food, next by their Wool for Cloathing; and Thirdly by dunging and manuring the Ground, being Folded thereon, to the great Enrichment thereof.

Therefore if you would stock yourself with good Sheep, you must have Regard to the Nature of the Soil where you dwell; for according to the Earth and Air, Sheep do alter their Nature and Properties; the barren becoming good in rich Soils; so that if you would have Sheep of a Staple of Wool, buy those of *Herefordshire* about *Lempster* Parts; also of that Part of *Worcestershire* bordering upon *Shropshire*; yet those Sheep are very little of Bone, are black Faced, and bear small Fleeces. The Sheep about *Cotfal-hill* are better boned, Shape and Burthen; but their Staple is coarser and deep. The Sheep in that Part of *Worcestershire* joining to *Warwickshire*, and many Parts of *Warwickshire*, also all *Leicestershire*, *Buckinghamshire*, and that Part of *Nottinghamshire* which is exempt from *Sherwood* Forest, are large boned, of a good Shape, and deepest Staple, especially if they be Pasture Sheep, but their Wool is coarser than that of *Cotfal*. *Lincolnshire*, especially in the Salt Marshes, produces also large Sheep, but not the best Wool. All these large sized Sheep, especially Weathers, find good Vent amongst the *London* Butchers, to the no small Profit of the Grafter. The Sheep in *Yorkshire*, and so Northwards, are of reasonable big Bone, but of a Staple rough and hairy; and the *Welsh* Sheep are generally esteemed the worst of all, for they are both little and of a worse Staple, but their Flesh is excellent for its sweet Taste. The Sheep of *Dorsetshire* are esteemed for bringing two Lambs at a Time, and are good sized Sheep.

Therefore the Natures and Properties of the Sheep of the several Counties being known, when you intend to stock your Grounds, be sure to bring your Sheep from a worse Soil to a better, and not from a better to a worse; for the Ground or Lear on which the Sheep lieth, and gives him his Colour, is much to be regarded; the Red Lear is esteemed the best, the Duskish that inclines to a little Reddish is tolerable good; but the white or dirty Lear is altogether bad. In the Choice therefore of your Sheep, chuse the biggest boned with the best Wool, provided your Ground be fit for them, as before taken Notice of.

In the Choice of your Sheep for Breed, be sure to have good Rams, for they either mar or make a Flock, and for Shape, should be long and large of Body, with a broad

broad and well rising Forehead, a chearful large Eye, broad back'd, round Buttocks, a thick Tail, short jointed Legs, and his Body well covered over with thick Wool; above all, 'tis the Opinion of some, to chuse him without Horns, for the Dodder Sheep prove the best Breeders, and their Issue doth never endanger the Ewes in Yeanning, as the Horned Sheep do.

The best Time for your Ewes to lamb in (if they be Pasture Seeep) is about the latter End of *April*, and so to the Beginning of *June*; but if they be Field Sheep, then from the Beginning of *January* to the End of *March*, to the End their Lambs may be strong and able, before *May-Day*, to follow their Dams over the Fallow Grounds; for those that lamb very early, require great Care in looking after, with no small Charge to bring them up at House with good Fodder.

About *Michaelmas* is a good Time to geld those that you design for Weathers, first making choice of the goodliest for Rams.

The best Time to shear Sheep is from *June* to *August*, and always wash them three Days before Sheering. Ewes are generally good Breeders from three Years old until their Mouths break.

For the Preservation of your Sheep, feed them for the Generality upon high or hilly Grounds, which are dry and fertile, with short but sweet Grass. But if you are constrained to feed on low and moist Grounds, which are infectious, then bring not your Sheep from the Fold until the Sun is risen, and that the Beams begin to exhale the Dew from the Earth; and then suffer them not to feed at first, but chase them gently up and down with your Dog until they are weary; and this Chasing not only beats away those Webs, and Mildews, that hang upon the Grass, which occasions the Rottenness of Sheep, but also stirreth up that natural Heat in a Sheep, which drinketh up and wasteth that Moisture which otherwise would turn to Rottenness; besides, a Sheep thus chased and wearied will fall to his Food with more Deliberation.

If your Shepherd once in about a Month, or when he hath Occasion to handle his Sheep, do rub their Mouths with Bay-salt, 'tis a great Preservation against *Sickness*. But in as much as Diseases are common amongst them, I shall take Notice of the principal, with Directions for their Cure.

The Signs to know a sound Sheep, as also an unsound one.

If a Sheep be found and in Health, his Eyes will be bright and chearful, the White pure without Spot, and the Strings red, his Gums also will be red, his Teeth white, his Skin on his Brisket red, his Skin in general will be loose, and his Wool fast set on. But if unsound, his Eyes will be heavy, pale, and spotted, his Breast and Gums white, his Teeth foul and yellow, and his Wool easy to pull off; and when he is dead, his Belly will be full of Water, his Fat yellow, his Liver putrified, and his Flesh moist and waterish.

To prepare Tar to apply outwardly to Sheep, for the Scab, or the Ray.

Tar may be either mixed with the Grease of Poultry, or Goose-grease, or Hog's-lard, or Butter that has been made up without Salt: To every Pound of Tar you may use half the Quantity of either of the former, which must be well mixed together. Some chuse to melt their Butter to Oil before they mix it with the Tar; and it mixes the better, and is more healing.

To make Broom Salve, an excellent Remedy for the Scab, or any other Distemper that appears on the Skin of Sheep.

This Salve is of great Use to such as have large Flocks of Sheep; it answers the End of prepared Tar, and much cheaper, where Broom is to be had.

To make this: Take twenty Gallons of Spring Water from a Gravelly Soil, rather than any other, or in the Room of that, as much clear River or Rain Water; put to this, of Green Broom Tops, Stalks, Leaves, and Flowers, shred small, about ten Gallons, and let it simmer or boil gently till it becomes of the Consistence of a Jelly, or till it be pretty thick; then add of stale human Urine two Quarts, and as much Beef or Pork Brine, made strong of the Salt; and to these add about two Pounds of Mutton-suet well melted and cleaned; stir these well together for about a Minute or two till the Suet is mixed, and then strain all off into such a Vessel as you think convenient, to be kept for Use.

How to use the Broom Salve for the Ray or Scab in Sheep.

This Salve is very speedy and certain in curing the Distempers called the Ray and the Scab in Sheep.

If you use either this, or the other prepared Tar to a Sheep when it is in full Staple, that is, before it is shorn, divide the Wool, that you may see the inflamed Part, and anoint it well, and the Parts about it, at least half an Inch round; then close the Wool again, and the Distemper will cease, and the Wool not be discoloured.

When a Sheep is troubled with the Scab, you may presently discover it by its rubbing the distempered Part against Trees or Posts, and with his Horns; and as soon as you perceive this, you should apply either of the prepared Medicines.

The Broom Salve is also of great Use in destroying the Ticks or Sheep's Lice, and the Wool will not be the worse for Sale.

If you use this Salve to Sheep newly shorn, let it be warmed, and wash the infected Part with a Sponge, or woollen Rag dipped into it.

But as the Scab in Sheep proceeds chiefly from poor Diet, so when you apply this outward Remedy, give them fresh and good Pasture; for good Food will help the Cure, as well as prevent the Evil. Sheep delight in shifting their Pasture often, and if they have Plenty, they will take only that which is wholesome for them; otherwise they will be forced to eat such Herbs as may prove injurious to them.

To cure the Skit or Looseness in Sheep.

Take Salt, Allom, or Chalk, and give it in small Drink or Water, and it will knit and help them presently.

To prevent and cure the Rot in Sheep.

Take a Peck or better of Malt, and mash it as though you would brew it into Beer or Ale, and make eleven or twelve Gallons of Liquor, then boil in this Liquor a good Quantity of Herbs called Shepherd's Purse, Sage, Comfrey, Plantain, Pennyroyal, Wormwood, and Bloodwort, of each a good Quantity, and boil them in the said Liquor very well, then strain them forth, and put a little Yeast therein; after that put a Peck of Salt, and turn and put it up in a Vessel. Then give it your Sheep in wet

wet Weather after *April* comes in, seven or eight spoonfuls apiece once every Week; if it be dry Weather, you need not so often; and thus continue till *May* or after, as you see Cause, according to the Dryness or Wetness of the Weather. Give them now and then a little Tar mixed with Herb de Grace chopped, and it will cleanse the Bowels of much Corruption, and be healthful to the Blood.

To destroy Ticks or Tickels in Sheep, which annoy and spoil their Skins, and keep them low in Flesh.

Take the Roots of the common Wood-maple, or *Acer-minus*, cut it into Chips, or grind it, and make a Decoction of it in common Water, the Quantity of about an Ounce to a Pint of Water, which must be drawn clear from the Root as soon as it is cold: This Water being applied to the *Skin* of the *Sheep* where the Ticks happen to prevail most, is a certain Destroyer of them. We need not tell a bred Shepherd that the Wool must be first gently opened with the Fingers before the Liquor is applied. Some use a Linnen Cloth that has been well soaked in it, others apply this with a Sponge to the *Sheep* immediately after they are shorn, to prevent the Ticks for the future, and even destroy the Eggs of the Ticks which may remain upon the Body of the *Sheep*.

Of the Worm in the Foot, and the Cure.

The Worm in the Foot shews itself by a Swelling between the two Claws, which makes the *Sheep* go lame; therefore when you find a *Sheep* lame of any Foot, you are to examine between the Hoofs, and if he is troubled with this Distemper, you will find a Hole big enough to admit a Pin's Head, in which you may observe five or six black Hairs about an Inch long; then with a sharp pointed Knife open the *Skin* a quarter of an Inch on each side of the Hole, and by pressing it gently with your Thumb above the *Slit*, take hold of the black Hairs with the other Hand, and there will come out a Worm like a solid Piece of Flesh, about two or three Inches long. The Wound must afterwards be anointed with Tar to heal it, or you may use the Broom *Salve* instead of Tar.

Of

Of the Cough in Sheep.

When Sheep are troubled with the Cough and Shortness of Breath, bleed them in the Ear, and take some Oil of Almonds and White-wine, which mix well together, and pour into their Nostrils about a spoonful at a Time. You may add, that when Sheep are thus afflicted with a Cough and Shortness of Breath, they are subject to be scabbed about their Lips; the Remedy for which is, to beat Hyssop and Bay-salt, of each a like Quantity together, and rub their Lips, their Palates and their Mouths with it: But if there should be any ulcerous Places, anoint them with Vinegar and Tar well mixed together.

A Remedy when Sheep happen to swallow any venomous Worm, Horse-Leach, or poisonous Herb.

When Sheep have happened to eat any thing that occasions their Body to swell, bleed them in the Lips, and under the Tail, giving them a large spoonful of Oil-olive, or sharp White-wine Vinegar, or two good spoonfuls of human Urine from a sound Person.

Against the Murrain.

Take Wormwood-flowers dried, or of Rue, mix them with common Salt, and give it to such Sheep as are infected, or are in Danger of being infected. About a Dram is enough for each Sheep in a Morning, in a spoonful or two of human Urine.

The Red Water in Sheep, and of the common Cure for that Distemper.

The Red Water is accounted one of the most dangerous Distempers attending the Flock, bringing whatever Sheep it attacks to Death in a short Time, unless it be discovered at the first coming; whereas in the Rot, a Sheep that happens to be taken with it, may live for a Month or more. The Remedy for the Red-water is to bleed the Sheep in the Foot, and under the Tail; then apply to the fore Places the Leaves of Rue and Wormwood, or the tender Shoots of either of them, bruised and mixed with Bay-salt, and give them by way of Diet, fine Hay in the Mornings and Evenings, or other dry Meat, sprinkled a little with Salt.

For the Wild-fire in Sheep.

This is as dangerous a Distemper as any that can attend the Flock, and was for a long Time held incurable; but some of the most intelligent Shepherds have made a Salve which has done great Service. Their Medicine is made of Chervil bruised and beat up with stale Beer, with which the sore or afflicted Place must be anointed. Or to take another Method, which is as certain, prepare a Wash made of common Water one quarter of a Pint, the Quantity of a Horse-bean of white Copperas; wash the sore Part with this Water twice or thrice in an Hour's time, and it is a certain Cure.

Of sore Eyes in Sheep, and the Remedy.

Although Sheep have a Dulness in their Eyes when rotten, yet sometimes they are subject to have a Flux of Humours which weakens their Sight, and without timely Help will bring them to be stark blind. Some of our Shepherds use on this Occasion the Juice of Celandine, which they drop into the Eye; others use with as good Judgment the Juice of the Leaves of Ground Ivy, which should be forcibly spirted out of the Mouth into the Sheep's Eye; or a Decoction made of either of the foregoing Plants in common Water, will do as well; and you may have always the same Remedies ready at Hand, without the Trouble of seeking the Plants when you have Occasion for them. It is necessary however to observe, that when you make these Decoctions, about five or six Grains of Allom may be boiled in every Pint of Water; or if you use white Copperas in this Case of the Eyes, infuse about seven Grains of the Copperas in half a Pint of fair Water, and it is a sovereign Remedy.

Of the Tag or Belt in Sheep.

Sheep are said to be tagged or belt, when they have a Flux, or continued running of Ordure, which lighting upon the Tail, the Heat of the Dung, by its scalding, breeds the Scab. The common Cure for this Distemper, is first to cut off or shear the Tags of Wool that are rayed, so as to lay the Sore bare; then wash the raw Part with human Urine, or strong Beef or Pork Brine: then strew the Place with fine Mould or dried Earth, and after that,

that, lay on Tar mixed well with Goose-grease or Hogslard; repeat a strewing of fine Mould, and it is a certain Cure, as far as outward Application can act. This is the common Receipt; but to give them as a Diet, Oats, fine Hay, with a little sprinkling of Bay-salt finely beat, and a small Quantity of the Powder of Juniper-berries, will certainly remove the Cause.

Of the Measles or Pox in Sheep.

This Distemper shews itself at first in the Skin, in small Pimples, either of a red or purplish Colour, and is very infectious; so that whenever a Sheep is attacked with it, it ought instantly to be removed from the Flock, and put into a fresh springing Pasture. The outward Application used by the Shepherds, is to boil the Leaves of Rosemary in strong Vinegar, about three Ounces of Leaves to a Pint of Vinegar, and to wash the Pustules or sore Parts with that Decoction.

Of the Blood in Sheep, and its Remedy.

This Distemper we take to be a sort of Measles or Pox, attended with such a Degree of Fever as will not suffer any Breaking out in the Skin; for it is generally observed, that the Skin of such a Sheep is redder than any other Sheep in any other Distemper. In which Case you are to bleed him as you perceive him stagger, by cutting off the upper Part of his Ears, which is the most ready Way; and by bleeding him under the Eye immediately after, which forwards the Cure begun in the cutting the Ears, for thereby the Head is immediately assisted, and they will soon recover. But as from the Beginning of the Distemper to the Death of the Sheep, it is not more than five or six Minutes, so a Shepherd ought to be very watchful and ready to bleed him, as soon as the foregoing Symptoms appear. Some would suppose this Distemper to proceed from Sheep's eating Pennygrasses, while others suppose it to be an over Fulness of Blood from rank Diet.

Of the Wood-evil, and its Cure.

The Wood-evil is seldom or never found among Sheep that have their Pasture in low Grounds, but for the most Part amongst those that feed upon poor Uplands, and Grounds over-run with Fern. The Remedy is to bleed them in the Vein under the Eye. This

This Distemper commonly happens about *April* or *May*, seizing the Sheep in the Neck, making them hold their Heads awry, and occasioning them to halt in their going, and will be their Death in a Day or two, if the afore-said Remedy of bleeding be not timely used, and fresh Pasture in low Lands provided for them.

If a Lamb is seized with a Fever, or any other Sickness, take him away from his Dam, for fear of her catching it; which done, draw some Milk from the Ewe, and put to it so much Rain Water, and make the Lamb swallow it down. This is a certain Cure for a sick Lamb if you keep him warm.

There is a certain Scab on the Chin of Lambs at some Seasons, occasioned by their Feeding on Grass covered with Dew; it is called by the Shepherds the *Dartars*; which will kill a Lamb if not stopt.

A Cure for the Dartars.

Take Salt and Hyssop, in like Proportion, beat them together, and therewith chafe the Palate of the Mouth, the Tongue, and all the Muzzle, then wash the Scab with Vinegar; and after that anoint it with Tar and Hog's Grease mixed together.

There is also a Scabbiness that often happens to Lambs when they are about half a Year old; to cure which, you must grease them with Tar mixed with two Parts of Goose-Grease.

To fasten loose Teeth in Sheep or Lambs.

When you observe their Teeth loose, which you will see by their not Feeding, then let them Blood under the Tail, and rub their Gums with Powder of Mallow-Roots.

Lambs are generally yeaned in the Spring, at which time Shepherds should take great Care to cherish the Ewes, that they may be strong and able to deliver their Lambs. otherwise they will have many abortive or dead Lambs, And if the Ewes are not able to deliver themselves, then the Shepherds should be always ready to hold them, by setting his Foot on their Necks, and with his Hands to pluck it gently from them.

If a Lamb is like to die when first lambled, open his Mouth and blow therein, and he will soon recover.

Cutting

Cutting or Gelding of Lambs.

The Age for cutting is from three to nine Days old, after which they are rank of Blood, which will fall into the Cod in cutting, and there lie and kill them ; to prevent which, put a little Powder of Rosin into the Cod, and that will dry up the quarie Blood.

A sure way of Cutting. Let one hold the Lamb between his Legs, or in his Lap, and turn the Lamb on his Back, holding all his Feet upright together ; if you see black spots in his Flanks, do not cut him, for he is rank of Blood, and will surely die. Let the Cutter hold the Tip of the Cod in his Left Hand, and with a sharp Penknife cut the Top thereof an Inch long quite away ; then with his Thumbs and his two Fore-fingers, on both Hands, flip the Cod softly down over the Stones, and then with his Teeth holding the left Stone in his Mouth, draw it softly out as long as the String is ; then draw forth the other Stone in like Manner. Spit in the Cod, and anoint his Flanks on both sides of the Cod with fresh Grease, and so let him go.

Against the flowing of the Gall.

When a Sheep is troubled with this Distemper, he will stand shrinking with all his Feet together ; to cure which, give him half a spoonful of Aqua-vitæ mixed with so much Vinegar, and let him Blood under the Tail. The above Remedy is also very good against the Red Water in Sheep.

For the Itch or Scab in Sheep.

Take a small Quantity of the Herb Barefoot, with the Root of Camellion noir, which is the great Thistle that hath Milk in it ; boil them together, and wash the scabby Places therewith, and it will certainly cure them.

A Cure for the Staggers in Lambs or young Sheep.

Take Long Pepper, Liquorish, Anniseeds, and Hemp-seeds, of each a Pennyworth, beat all these together, and mix with it some new Milk and Honey, and give each Lamb or Sheep two or three spoonfuls Milk-warm. This should, if possible, be done in the Month of May.

Of Swine.

SWINE are of that great Profit, that he that hath Sheep, Swine, and Bees, let him sleep or wake he is sure to thrive, being a great Support to a Family, affording great Variety of Meat, as Pigs, Pork, Bacon and Brawn, besides their Offal, which is very good Food; and Hogs require the least Charge in keeping of any other Beasts, for their Food is coarse and ordinary, being contented with any thing so they have but their Bellies full, as Whey, flit Milk, Wash, Grains, Offal, Corn, Carrots, Parsnips, Coleworts, Cabbage-Leaves, Bean-tops, &c. And it were not amiss if a Parcel of Land was planted with such-like Garden Food on purpose to feed them.

Now for the keeping them, some are of Opinion, 'tis better to have a Hog-yard with Sties in it, and there to keep them penn'd up, than to let them have their Liberty, for then they waste their Flesh, and will not fatten so soon. Yet after Harvest to let them have the Benefit of eating up the Corn left on the Ground would be profitable. And some are of Opinion, that it is better to keep all Boars and Sows, and no Barrows; for a Boar will require as little keeping as a Barrow, and is much better, having more Meat in him, and if you make it into Brawn it is far dearer; and for Sows, before they are fit to kill, may bring more Pigs than they are worth, and notwithstanding be as fit for Bacon as Barrows, provided they are not too old; for a Sow will bring three Litters in a Year, and commonly nine, ten, or twelve at a time; but the only Reason against keeping too many, is the great Trouble, attended with the Charge of bringing up the Pigs either fit for Market or for Store.

For the Choice of your Swine, both Boars and Sows, that you design for a Breed, let them be long and large bodied, deep sided and bellied, thick Necks and Thighs, short Legs and thick chined, well set, with strong Bristles; as to the Colour it matters not much, but the white or sandy are esteemed the best, the pied being held the worst, as subject to the Measles.

A Sow will bring Pigs from a Year old until seven; and the Pigs best to rear are those Farrowed in or about *Lent*, and in *Summer*, for in *Winter* the Cold doth much pinch

pinch them and keep them back ; then having chose out the best for Boars and Sows to breed on, geld all the Males, and spay all the Females you design to rear, for both will make the best Hogs for fattening, and yield more Lard.

For Fattening of Swine it differeth much, having Regard to the Country where you dwell ; for those that inhabit near Woods and Places where Mast is plentiful, turn them into the Mast for six or eight Weeks, by which time they will be much improved as to Flesh, and then put them into Sties to fatten with old dry Pease, which makes their Fat firm, and not waste away in boiling. But Swine fattened with Acorns or Chesnuts, or with Parsnips, makes the Flesh of an excellent sweet Taste ; and if in salting you use Saltpetre mixt with Bay-salt, the Bacon will imitate that of the *Westphalia*.

Those that dwell in Champain Countries, or by Cities or great Towns, destitute of Wood for Mast, do use to put their Hogs they design to fatten into Sties, and so feed them with Pease, Beans, Buck-wheat, or such as they have ; but Buck-wheat is not good, making the Fat soft, and subject much to waste, without they are kept some time before their killing only with Pease or Beans : For middling-sized Pork, three Weeks is enough to fatten them, and a Month for Bacon.

To cause Hogs to thrive.

If your Hogs do not thrive, which is seen by the staring of their Hair, and looking rugged, take half a Peck or more of Ashes, boil them into Lie, then cause such Hogs to be laid upon a Form, and wash them with the Lie, and curry them with an old Curry-comb until you find all the Scurf wash'd from the Skin ; then wash them with clean Water, and strew dry Ashes over them, and this will kill the Lice, and cause them to thrive extraordinarily. Now the greatest thing that hinders Hogs from thriving, is to let them lie in the Wet.

There is no Creature so timorous in Sicknes as the Swine, insomuch that he forsakes his Meat until he finds a Recovery. Now when you find your Swine to droop and forsake their Meat, first let them bleed under the Tail and Ears, and if they bleed not well, beat them about, which will cause them to bleed ; the Wounds wrap

up and keep warm, and give them to drink warm Wash well mixed with Barley Meal and red Oaker.

Rules to know when a Swine is in Health.

All Swine in Health curl their Tails, for which Reason, the best Swineherds will by no Means suffer them to be blooded in that Part, but in the Ears, and about the Neck, when bleeding is necessary. They are very subject to Fevers, which they show by hanging their Heads, and turning them on one side, running on a sudden, and stopping short, which is commonly, if not always, attended with a Giddiness, which occasions them to drop and die, if not timely prevented. When you observe this Distemper upon them, you must strictly regard which side their Heads turn to, and bleed them in the Ear, or in the Neck, on the contrary side. Some would advise to bleed them likewise under the Tail, about two Inches below the Rump. It is very certain, that this Giddiness, or, as some call it, Staggers, in a Hog, proceeds from an Over-quantity of Blood, and by bleeding them in Time, they will certainly recover.

In the bleeding of Hogs near the Tail, you may observe a large Vein to rise above the rest. The old Farmers used to beat this Vein with a little Stick, in order to make it rise or swell, and then open it lengthways with your Flem or fine Penknife; and after taking away a sufficient Quantity of Blood, such as ten Ounces from a Hog of about fourteen Stone, or fifteen or sixteen from a Hog of five and twenty and upwards, bind up the Orifice either with Bast taken from a fresh Matt, or with a Slip taken from the inner Bark of a Lime-tree, or the inner Bark of the Willow, or the Elm. After bleeding, keep them in the House a Day or two, giving them Barley Meal mixed with warm Water, and allowing them to drink nothing but what is warm, Water chiefly, without any Mixture. In the Paste made with Barley Meal, some of the most curious Swineherds will give about half an Ounce a Day of Oak-bark ground fine.

Of the Quinsy in Swine.

This is a Distemper which Swine are very subject to, and will prevent their Feeding, and frequently happens when they are half fatted; so that we have known after
five

five or six Weeks putting up, that they have eat near ten Bushels of Pease, three or four Days of this Distemper has reduced them to as great Poverty in Flesh as they were in before they were put up to Feed. This Distemper is a Swelling in the Throat, and is remedied by bleeding a little above the Shoulder, or behind the Shoulders. But the Method which we take to be the most certain, is to bleed them under the Tongue, though some pretend that Settering is the most certain Method of Cure. However, any of these Methods will do.

Of the Kernels in Swine, and the Cure.

The Distemper called the Kernels, is likewise a Swelling in the Throat; the Remedy for which is bleeding them under the Tongue, and rubbing their Mouths after bleeding with Salt and Wheat-flour, finely beaten and well mixed together. If a Sow happens to be with Pig, and has this Distemper upon her, give her the Roots of the common Field Narcissus, or yellow Daffadil.

Loathing of Meat in Swine, or their discharging it involuntarily by Vomit, and the Remedy.

When Swine discharge their Meat by Vomit, their Stomachs may be corrected by giving them the Raspings of Ivory or Hartshorn dried in a Pan with Salt, letting it be mixed with their Meat, which should be chiefly Beans or Acorns ground; or, for want of these, Barley indifferently broken in the Mill, and scalded with the above Ingredients. Madder is likewise good to be given on this Occasion, mixed with their Meat. This Distemper however is not mortal, but has the ill Effect of reducing Swine in their Flesh. It certainly prevents the Distemper called the Blood in Swine, or the Gargut, as some call it, which generally proceeds from their eating too much Grass when they are first turned abroad in the Spring.

Of the Gargut, or Blood, in Swine.

This Distemper, among Country People, is always esteemed mortal. Some call it a Madness in Swine. It shews itself almost like the Fever in Swine, by staggering in their Gate, and loathing their Meat. In the Fever, however, they will eat freely, till the very Time they drop; but in this, their Stomach will fall off a Day or two before

before the Staggering or Giddiness appears. The Cure for which is, to bleed the Hog, as soon as you perceive him attacked with this Distemper, under the Ears, and under the Tail, according to the Opinion of some. To make him bleed freely, beat him with a small Wand where the Incisions were made; though it is seldom in this Distemper that the Blood does not come freely enough from the Vein, if it be rightly opened. After Bleeding, keep the Hog in the Houle, give him Barley-Meal in warm Whey, in which Mixture give him Madder, or Red Oaker powdered, or Bole.

Of the Spleen in Swine.

As Swine are unsatiable Creatures, they are frequently troubled with abundance of the Spleen; the Remedy for which is, to give them some Twigs of Tamarisk boiled or infused in Water; or if some of the small tender Twigs of Tamarisk, fresh gathered, were to be chopped small and given them in their Meat, it would greatly assist them: for the Juice and every Part of this Wood, is of extraordinary Benefit to Swine in most Cases, but in this Distemper especially.

Of the Choler in Hogs, the Remedy.

The Distemper, called the Choler in Swine, shews itself by the Hog's losing its Flesh, forsaking his Meat, and being more inclined to Sleep than ordinary, even refusing the fresh Food of the Field, and falling into a deep Sleep as soon as he enters it. It is common, in this Distemper, for a Hog to sleep more than three Parts in four of its Time; and consequently he cannot eat as Nature requires him sufficiently for his Nourishment. This is what one may call a Lethargy, for he is no sooner asleep but he seems dead, not being sensible or moving, though you beat him with the greatest Violence, till on his own Accord he recovers.

The most certain and approved Remedy for it is the Root of the *Cucumis Silvestris*, or wild Cucumber, as some call it, stamped and strained with Water, given them to drink. This will immediately cause them to vomit, and soon after to become lively and leave their Drowsiness. When the Stomach is thus discharged, give them Horse-Beans softened in Pork Brine, if possible; or, for want
of

of that, in Beef-brine, if possible; or in fresh human Urine, from some healthy Person, or else Acorns that have been infused a Day or two in common Water and Salt, about a fortieth Part of Salt to the Water.

It would be necessary to keep them in the House during the Time of the Operation, and not to suffer them to go out till the Middle of the next Day, first giving them a good Feed of Barley Meal, mixed with Water wherein a little Oak Bark has been infused three or four Hours.

Of the Pestilence, or Plague, in Swine.

This Distemper is judged to be infectious, and therefore all Swine that are taken with it, must immediately be separated from the Herd, and put into some House where none but the Infected may come. In this, as well as in all other Cases where Swine are distempered, let them have clean Straw: Give them, when they are thus attacked, about a Pint of good White-wine, or Raisins, wherein some of the Roots of the Polipody of the Oak have been boiled, and wherein about ten or twelve bruised Berries of Ivy have been infused. This Medicine will purge them, and, by correcting their Stomach, will discharge the Distemper.

If after the first, another Hog should be seized with the same Illness, let the House or Sty be cleaned well from the Straw and Dung of the first distempered Hog. At the first of his Entrance give him some Bunches of Wormwood, fresh gathered, for him to feed on at his Pleasure, observing every Time that you have Occasion to bring in new-distempered Swine, to give them clean Litter and clean Houses.

The Polipody of the Oak in White-wine, as above directed, is likewise an approved Remedy for the Distemper mentioned above, called the Choler.

Of Measled Swine.

Swine, when they are troubled with this Distemper, will have a much hoarser Voice than usual, their Tongues will be pale, and their Skin will be thick set with Blisters, about the Bigness of Pease. As this Distemper is natural to Swine, the Antients advise, that you give them their Meat out of leaden Troughs, by way of Prevention. It is also a common Practice where this Distemper prevails, (for

(for it is in some sort pestilential) to give the Hogs an Infusion of Briony Root and Cummin Water every Morning in their first Feed, by way of Precaution. But the most sure Way is to prepare the following Medicine, *viz.*

Sulphur half a Pound, Allum three Ounces, Bay Berries three Quarters of a Pint, Soot two Ounces. Beat these all together, tie them in a Linnen Cloth, and lay them in the Water which you give them to drink, stirring them first in the Water.

Of the Distemper in the Lungs of Swine, and its Cure.

Swine, as they are of a hot Nature, are subject to a Distemper which is called the *Thirst*, or *Lungs*, according to some Farmers. This is what we design to treat of, as it is a Distemper proceeding purely from Want of Water, and what they are never subject to but in the Summer Time, or where Water is wanting. It is frequently to the Farmer's Expence very greatly, when *Swine* are put up to be fatted, that there is not due Care to give them Water enough; then they surely pine, and lose the Benefit of their Meat. The Remedy for this is to give them Water fresh and frequently, otherwise it will bring them to have an Over-heat in their Liver, which will occasion this Distemper, which the Farmers generally term the *Lungs*; to cure which, pierce both Ears of the Hog, and put into each Orifice a Leaf and Stalk, a little bruised, of the Black Hellebore.

Of the Gall in Swine.

This Distemper never happens but for Want of Appetite, and where the Stomach is too cold to digest, as some Authors say. It generally, as far as our Experience teaches us, happens to those Swine which are confined in nasty Pens, and are neglected and starved in their Feed. The Cure of this Distemper is to give them the Juice of Colewort or Cabbage Leaves, with Saffron mixed with Honey and Water, about a Pint.

This Distemper shews itself by a Swelling that appears under the Jaw.

Of the Pox in Swine.

This Distemper is remarkable in such Swine as have wanted necessary Subsistence, and more particularly in those that have wanted Water. Some have thought it to proceed

proceed from a Venereal Cause, whereby the Blood has been corrupted. It appears in many Sores upon the Body of the Creature, and whatever Boar or Sow happens to be infected with it, will never thrive though you give them the best of Meat. The Cure is to give them inwardly about two large Spoonfuls of Treacle, in Water that has been first made indifferently sweet with Honey, about a Pint at a Time, anointing the Sores with *Flour* of Brimstone well mixed with Hog's-lard; to which you may add a small Quantity of Tobacco Dust. While you give the Preparation of Treacle inwardly, the Swine thus infected should be kept in the House, and quite free from the rest of the Herd, till they are cured.

Mr. M. T. of Surry, his Remedy for the Swelling under the Throat.

This Distemper appears somewhat like the *Swelling of the Kernels*, or what the ordinary *Farmers* call the *Kernels*, in *Swine*. The most immediate Remedy is to open the swollen Parts, when they are ripe for that Purpose, with a fine Penknife, or Lancet, taking Care that it is not in the least rusty; and there will issue from thence a great Quantity of fetid Matter of a yellowish or greenish Colour. Wash then the Part with fresh human Urine, and dress the Wound with Hog's Lard.

A Cure for the Bite of a Viper, or mad Dog, in Swine.

The *Signs* of Madness in Hogs, which proceeds from the Bites of Vipers, *Slow-worms*, or mad Dogs, are nearly the same, *viz.* An Hog on this Occasion will paw with his *Feet*, foam at his Mouth, and champ or gnash with his Jaws, start suddenly, and jump upon all four at Intervals; some of the Country People have mistaken this Distemper for the *Fever* in *Swine*; others have mistaken it for the *Staggers*: But in neither of these do the *Swine* paw with their *Feet*, the venomous Bites alone giving them that Direction. The most immediate Cure or Remedy for such Biting, if you can judge of their Disaster presently after they are bit, is to wash the Wound with warm human Urine, or warm Vinegar; or, for Want of either, with common Water and Salt, warmed, the Quantity of Salt one fortieth Part to the Water; and then searing or burning the Wound with a red hot Iron.

It is necessary at the same Time to fether the Hog in the Ear with the common Hellebore.

It is convenient, when Swine have been thus bitten, to give them the following Medicine.

Take of Rue, the smaller Centaury, Box, St. *John's* Wort, of each two Handfuls; Vervain a Handful; these Herbs should be boiled in four Gallons of small Beer, being tied up in Bunches. When you imagine that this Decoction is strong enough, or has received the Virtue of the Herbs, pass the Liquor through a Sieve, or strain it thro' a coarse Cloth; then add to it about a Gallon of Water, or as much as will make good the Deficiency of the Water boiled away; add to this about 2 Pounds of Flour of Sulphur, and about a Pound of Madder finely beaten, and as much Coriander Seeds not beat; of Anniseed about three Quarters of a Pound, and fine Oyster-shell Powder well prepared, or, in lieu of that, the Powder of Crab-Claws, or Lobster Claws, about six Ounces. This Medicine will be enough for five and twenty Hogs.

Of the Tremor or Shaking in Swine, its Cure, from C. G. Esq; of Hertfordshire.

Take Hyssop and Mallows, in Stalks and Leaves, about a Handful of each, boil them in three Pints of Milk, till the Virtue of the Herbs has sufficiently got into it; then pass the Liquor through a Sieve, or strain it, to be free from the Herbs, adding then of Madder two Spoonfuls, and about an Ounce of Liquorish sliced, with as much Anniseed. Give it two Mornings together.

Mr. Tyson of Warwickshire, his Remedy for the Staggers in a Hog.

This Distemper is to be cured two Ways, *viz.* either by a Draught prepared of Flour of Sulphur and Madder, ground or powdered, about an Ounce of each boiled in new Milk, and given at twice to the Hog fasting in the Morning, two Days following, if you take the Distemper in the Beginning; or else, when it has already seized his Head with Violence, use the following Preparation:

Take of the common Houseleek and Rue, of each a like Quantity; to which add Bay Salt, enough to make their Juices very pungent; when they are bruised together, which should be done in a Stone or Marble Mortar, with

with a Wooden Pestle; when these are well stamped and mixed together, add a large spoonful of the strongest Vinegar you can get, and put the Mixture into the Ears of the Hog, stopping them both close with Tow, Wool or Cotton, so that it may remain in a Day and a Night. This, if the Hog is not far gone, will recover him; but if he is not quite well, the same must be repeated a second Time; and as soon as the Mixture is taken out of his Ears, stop them with Sheep's Wool, or with Cotton or Tow that has been greased a little with Oil of Almonds; for this will prevent his taking Cold.

Of the Murrain, and Measles in Swine; the Remedy; from a curious Gentleman of Northamptonshire.

Although we have already mentioned this Distemper, and its Cure, give us Leave yet to insert another Remedy which has been highly commended.

Take of the Flour of Sulphur half an Ounce, and as much Madder powdered or ground as it comes over, Liquorish sliced about a Quarter of an Ounce, and Anniseed the same Quantity: to this put a Spoonful of Wheat Flour, and mix it in new Milk, to give the Hog in the Morning fasting; repeat this Medicine twice or thrice.

If a Hog has eat any ill Herbs, such as Henbane or Hemlock; to cure the same, give him to drink the Juice of Cucumbers made warm, which will cause him to vomit, and so cleanse his Stomach that he will soon recover.

Sows with Pig.

Great Care should be taken of the Sows when they are with Pig, and to shut them up in the Sty for Fear of Accidents; but you should not put two together, because they will lie upon one another, and so hurt themselves; let them Farrow in the Sty, otherwise they will often cast their Pigs, which is a great Loss to the Keeper.

Gelding Pigs, and spaying Sows.

The Boar Pigs ought to be gelded when they are about six Months old, for then they begin to wear strong in Heat, and will make the stronger Hogs.

Sows should not be spayed till they are three or four Years old: To do which, cut them in the Mid Flank two Fingers broad with a sharp Penknife, and take out the Bag

of Birth and cut it off, and so stitch up the *Wound* again, and anoint it, and keep her in a warm *Sty* for two or three Days, then let her out, and she will soon grow fat.

Gelding of Hogs.

In the *Spring*, and after Michaelmas, are the two best *Seasons* to geld your Hogs: To do which, cut a cross *Slit* in the Middle of each *Stone*, then pull them gently out, and anoint the *Wound* with Tar.

To feed a Hog for Lard.

Let him lie on thick Planks, or *Stone Pavement*; feed him with Barley and Peas, but no Beans, and let him drink the Tappings or washings of Hogheads; but for a Change give him some sodden Barley, and in a small Time he will begin to glut; therefore about once in ten Days give him a Handful of Crabs. Make him drunk now and then, and he will fatten the better. After a Month's Feeding, give him Dough made of Barley Meal, for about five *Weeks*, without any Drink or other Moisture; by which Time he will be fat enough for Use.

A Bath for the Swine Pox.

This is a Distemper that often proves of very ill Consequence, because one infects another; it generally proceeds from Lice in their Skin, or Poverty, and they will never thrive while they are troubled with it. The Cure for which is this :

Take Yarrow, Plantain, Primrose Leaves, Briar Leaves, old Oaken Leaves, Water Betony, of each two Handfuls, boil them in two Gallons of running Water till they are all tender, and then wash your Hogs therewith, and in twice or thrice using it will dry them up.

Against Vomiting.

When you perceive your Hog to cast or vomit, you may be sure his Stomach is not well; and therefore give him some Shavings of Ivory mixed with a little dried beaten Salt. Also beat his Beans small, and put them in the Trough with his other Meat, that he may feed thereon before he goes to the Field.

Ordering

Ordering of F O W L S.

As a Country House or Farm cannot be said to be compleat, except it is well stocked with Fowls, which bringeth the Farmer great Benefit; so I shall lay down the Methods taken in the feeding them: And Directions for the Cure of such Diseases as they are liable to.

If the Range for Poultry and Turkeys is large, they will get best Part of their Living themselves, such as Worms, the Seeds of Herbs, and the like; but it is very convenient to observe set Times to feed them; and as Hemp and Nettle Seed is good to lay Eggs, a little should be mixed with their Oats or Barley; feed them early in the Morning, and again just before they go to Roost; which will bring them to a good Order, and they will become tame. All those Hens and Turkeys that have not laid in the Morning, should be kept in till they have; otherwise, if you let them out, they will lay abroad, by which Means you will lose their Eggs; but for Geese, when once they have chosen their Nest, they will not lay from it.

Poultry are fatted with Buck or *French* Wheat. Stubble Geese or Green Geese should be kept in the Dark, and fatted with ground Malt mixed with Milk.

Capons should be gelt as soon as the Hen has left them, if their Stones are come down; and cram them with Barley Meal well sifted, mixt with new Milk, and made into a stiff Dough, putting Pellets of this down his Throat Morning, Noon, and Night, leaving his Crop full every Time; or you may make a stiff Dough of Wheat Flour, and put in the Pellets Slips of fat Bacon, and cram them therewith, and it will soon fatten them.

Turkeys are fatted by putting them in Coops, and for the first *Fortnight* feeding them with sodden Barley or Oats, and afterwards cram them, as directed for Capons.

Ducks or Ducklings are fatted by being kept up and given good store of any Sort of Grain.

Diseases of Poultry.

The Pip is a white *Skin* or *Scale* growing over the Tip of the Tongue, which hinders them from Feeding; for the Cure of which, pull off the said Skin, and rub the Tongue with *Salt*.

Poultry are often troubled with *Swellings* in their Rumps, which in Time will corrupt the whole Body: The Cure is to pull away the Feathers, open the *Swelling*, and thrust out the Core; then wash the Place with Brine, or *Salt* and Water.

The Gargil is a great *Stopping* of the Head in Geese; for the Cure of which, take 3 or 4 Cloves of Garlick, beat them in a Mortar with sweet Butter, of which make little long Balls, and give your Goose 2 or 3 of them fasting, keeping her shut up for two Hours thereafter.

OF TAME RABBITS.

Tame Rabbits are great Improvers of a Farm by their Dung, which is often sold for *Six-pence* a single Bushel trod in, and is chiefly used to harrow in with Barley and Grass-seeds. They are more Profit by far in Hutches than in Pits. Their Season is from *Christmas* to *Whitsuntide*; and when their Skins are clear without Spots, a single one is worth 4*d.* or 6*d.* The main Art of keeping these Creatures, is to preserve them from Tunning, or being Pot-belly'd; and therefore when fed with raw Grains, Hay must be always given with them in the little Apartment of the Hutch, to dry up the Moisture of the Grains; and when fed with Bran, or other dry Meat, Greens must be given to answer their Drowth. Commonly we keep the young ones with the Doe two Months, and at five Weeks End let her take Buck, that the former Brood may go off before she kits about a Week. Pollard mixed with Grains, or made into PASTE with Water, and given them three times a Day, is very excellent Food for them. Ground Malt helps to recover the young ones when tunned; Barley also just broke is very good. If a convenient Place can be had to let
young

young ones run in Cover, or out at Pleasure, they will thrive with less Meat. They mightily love to brouse on Pea-straw or green Furze. If Bran is given alone, it should be long Bran; but to mix with Grains, it should be short Bran or Pollard. I never tried it yet, but am of Opinion, that *French Wheat* must be fatning Food for the young ones; and when they are so, they sell best to the Higler at six or eight *Weeks* old. A Doe goes 31 Days; and generally one Time with another, brings six, which indeed is enough for any one Doe to bring up and fat. The best Time to save young ones for Breeders, is in *March*; and then with good Meat, clean Usage, and close Attendance, they will take Buck about *Alhollantide*, and so enter the Season with the Sale of their first Litter. A Doe is reckoned to pay 10 s. a Year clear, and that her Dung will pay for Grains. Some there are that have gelt the Bucks, in order to make them larger and sweeter; but as I yet never experienced the Success, I can write no further of it. The Sweetness and good Relish of their Flesh, undoubtedly is a very desirable Thing, and then they are certainly more wholesome; and this in my Opinion, is to be obtained, *First*, by such Food as will occasion it; as good Oats, Barley, Pollard, and fresh hearty Grains, Greens, and Hay. *Secondly*, by keeping their Hutches thorough clean, and carrying away their Dung to some Distance. And *Thirdly*, by keeping them in a wholesome sweet Air. For all living Creatures must subsist by Air, and be better or worse affected by it, as it is good or bad; according to the Observation of a Gentleman, who said, he never eat so sweet as one in *London*, as in the Country; because, as he said, the Hutches there standing in close Places, and in a gross Air, is apt to taint their Flesh.

The common Way of killing them by striking them behind their Ears only, is not so well, by reason of the great Quantity of Blood that settles in the Neck, which by the new Practice is mostly prevented. As soon as they are struck with the Hand under the Ears then immediately jobb a Penknife into the Throat, and give it a Launce toward the Jaws: This will let out the Blood till they become white.

Another Way is to kill them as they do a Turkey, by flitting with a Penknife the Palate of the Mouth. This is reckon'd the most cleanly Way of all.

Of PIGEONS.

Pidgeons have several Natures and Names. The Tame or House Pidgeons are called Barbels, Jacks, Crappers, Carriers, Runts, Horsemen, Tumblers, and great Reds. The Barbel has a red Eye, a short Tail, and a Bill like a Bulfinch. The small Jack Pidgeon is a good Breeder, and hardy; has a turn'd Crown. The Crappers are valuable for their *Swell*. The Carriers for their swift Return home, if carried to a Distance. The Horseman Pidgeon is something of the Carrier's Nature. The Tumblers for their pleasant Agility in the Air. The Runts for their good breeding and bringing up their young ones. The Great Red for their Largeness. The Turn-tails for their turning them up almost to their Back. And the *Black-Head* is a white Pidgeon with a black Head. Several of these are often preferred for their *Beauty*, but the most common are the Runts. Generally in about Half a Year's Time the young ones may be paired, by putting a Cock and a Hen into a small Coop-hutch, where sometimes in an *Hour* or two, and sometimes not under a Day, two or three, they will pair, which is known by their *Billing* and Cooing, the Cock's calling the *Hen*, and the *Hen* spreading herself before him. They breed almost all the Year except Moulting-time. It is common to cross-match them, and they will breed the better; and should be fed all the Year, except *Seed Time*, and *Harvest*. The former holds about a Month, and the latter three, even to *Al-hollandtide*. Some always give them Meat throughout the Year, because, say they, before they will be forced out to get their Living Abroad, they will starve some of their young ones. Others, as *Farmers*, will give them no Meat all the Year. These Calculations are for the Country, where Meat is plentiful at those two *Seasons*; and at others, at the *Barn Doors*. Forty Pair is reckoned to make about 20 single *Busbels* of Dung a Year,

Year, and is often sold for 10 *d.* the single *Busshel* heaped. It is said, this Number well looked after will maintain a single Man. A Garret or Room about 12 by 20 Feet, will contain that Number; too much Room hinders their Increase, as well as too little. They commonly hatch within three Weeks, lay generally two Eggs, and about three Weeks after *Hatching*, they are fit for Market. This Number will eat a *Busshel* of Pease or Tares in a Week, besides half a Peck of *Hempseed*, which fattens the young ones very much, and is made Use of by the Higlers to cram them on the Road in their Way to *London*; where, at the Seed-shops, it is often sold for half a Crown the *Busshel*. They should have constantly several little Bins by them, to let out their Meat gradually into a lower Trough, as they consume it, which is a Means to keep them from straying; this, with fresh Water and Gravel, will keep them at home, without the Salt-cat and other Contrivances. Indeed some Cummin Seed is esteemed very good for its Scent to be kept constantly in the Pidgeon-house. An old Pair of Pidgeons may be brought from another Place, and will seldom return, if they are kept in till they breed.

Of B E E S, and how to order them.

There is no Creature so industrious, and taketh such great Pains as the Bee, going out early, and coming home late, never resting but in cold and wet Weather; for Idleness is so detestable a Vice amongst them, that none are tolerated thereunto but their Sovereign; every one being employed either abroad in gathering Food, or at Home in building Combs, feeding their Young, or some other Employ; and no Creatures live together in that Unity and Amity in one House or Habitation, as having no single Property in any Thing they get or do, all being as it were in common amongst them; nor is their Labour compulsive, but every one endeavours to outvy the other in their industrious Labour.

There is nothing more advantageous to be kept than an *Apiary*, and there must be a convenient and necessary

Place made Choice of for that purpose, which should be square, or rather more long than broad, and extending from East to West, and facing to the South, to the End that the Bees returning late home at Night, may the better see their Way in. But some are of another Opinion, and that is, to let them have the Benefit of the Morning Sun, as much as possible, that Time being the best to gather Honey; but the surest Way is to let them have as much of both Morning and Evening Sun as the Place will admit of; for the Morning Sun makes them swarm early in the Day. Let the Apiary be well defended from high Winds, especially towards the North; but let not the Fences be so high as to hinder the Sun, nor so near as to obstruct their Flight; also let it be remote from ill Smells, and not frequented by Poultry. Let the Ground be kept mowed, not digged or pared, if it be Grass, for in the Summer it will be too hot, and in the Winter too cold; and let it not be too remote from the House, that you may be often with them at swarming Time, or upon several other Occasions. Likewise it would be very necessary to plant at some reasonable Distance from the Bees, Fruit Trees, that they may pitch upon the Boughs in swarming Time.

The usual Places to set Stocks of Bees upon, are Stools, Benches or Seats.

The Stools are placed at different Heights, but about a Foot is well. They must be set shelving, that the Rain may run off, and made two or three Inches wider than the Hives, with a Place before for the Bees to light upon. They may be made of Wood or Stone, but Stone is not so good, as being too hot in Summer, and too cold in Winter. The Stools ought to stand about five Foot one from another, in a strait Rank from East to West; and if they are placed one behind another, they should be eight or nine Feet asunder, and the Stools of the one Rank to be placed against the open Places of the others, and free from all Incumbrances to hinder their Flight.

Benches are the most common in Use, and known to every one, but they are nothing near so commodious as Stools, being subject to divers Inconveniencies.

Seats are esteemed the best, for every Stock of Bees make a small House of about two Foot square and something higher, which should be placed upon four Legs about
a Foot

It is customary when Bees swarm, to make a tinkling Noise upon a Bason, Kettle, Pan, or the like, thereby the better to gather them to settle; but by the judicious, and such as have made Trials concerning the same, 'tis found very idle and foolish, rather causing them to fly away; for all great Noises are offensive to them, therefore your Business should only be to watch their settling, and if they fly aloft and are like to be gone, then cast up Dust amongst them to make them come down.

The Swarm being settled, as it were, like a Cluster of Grapes, and the Hive well rubbed with sweet Herbs, &c. shake them off the Bough into the Hive, which should be of a fit Size, answerable to the Bigness of the Swarm to fill it that Year; and having a Sheet or such like Cloth spread upon the Ground, set the *Hive* thereon for some time until the Bees are settled therein; or if the Bough is small on which they swarm, you may cut it off, and put it in the *Hive* under the Sheet, as aforesaid.

If the Swarm separate, and light in two Places, but in Sight of one another, disturb the lesser Parcel, and they will fly to the rest; but if not in Sight, then hive them in two *Hives*; then bring them together, and shake the Bees out of one of the *Hives* on the Sheet whereon the other *Hive* stands, and place the other *Hive* upon them, and they will take to it. Whenever Swarms come late, and are but small, 'tis convenient to unite them, by which Means they will be more industrious in their Labour. The Manner of uniting them is this: Place the *Hive* wherein you have newly put your Swarm you intend to drive into another, in a Place that the Skirts may be uppermost, and set the other upon him, binding them about the Skirts with a long Towel, and so let them stand till Morning, and the Bees will all ascend, that you may the next Morning set the Receiver on a Stool, and after this Manner you may put two or three Swarms together; but be sure to unite them the same Evening, or the next at farthest, that they swarm.

For preserving yourself from stinging in the time of swarming, the best and surest Way is to be provided with a Net made of fine Thread or Silk, with a close Mesh, which cast over your *Head*, *Hat* and all, compassing your Face; and for your *Hands* have on Gloves, and if notwithstanding you happen to be stung, pull out the Sting as soon as possible, and for asswaging the Swelling, heat a Piece of
Iron

Iron red hot, and hold it as near to the Place grieved as possible, and as long as you can bear it, and it will draw out that fiery Venom caused by the Sting. But the most common Way is to rub the Wound with the Leaves of Houfleeck, Mallows, Marygolds, Rue, Hollyhocks, and Vinegar, or Salt and Vinegar, but none of these are so good.

As soon as a Swarm hath entred the Hive, they lose no Time, but begin to work and gather Wax for the building their Combs, so that it is a Sight worthy to be seen, to observe how these poor Creatures frame their curious Workmanship; which may be done if put into transparent or Glass Hives, or in Wooden Hives with Glass Windows. The best Season to remove an old Stock of Bees, is about *Michaelmas*; also about the End of *February*, or Beginning of *March* at the latest. Let it be in the Evening, when all the Bees are at quiet, and when the Weather is fair. The Hive must be put on a Board, and gently carried to the Place where it is to be set, for joggling spoils the Hive, loosening the Combs, and disturbing the Bees.

It oft-times happens, that thro' a cold, dry, and unseasonable Spring, as also by a cold and early Winter, that Bees will not have a sufficient Stock of Honey to keep them. In this Case they must be fed, and the best Food is Honey mixt with sweet Wort, which must be conveyed into the Hives by small Canes or Troughs daily, till the approaching Summer affords them Provision abroad. Instead of Honey you may give them Sugar; some give them Toasts of Bread sopt in Ale; others dry Meal, or Flour of Beans.

There are several things very offensive and injurious to Bees, as Smoak, ill Smells, Noise; ill Weather, as Winds, Cold, Heat, and Rain; which may be prevented by well placing the Apiaries. Noisome Creatures, as Spiders, Snails, Frogs, Toads, Moths, &c. and devouring Creatures and Insects, as Birds, Mice, Wasps, and Hornets, are also injurious to them.

Different

a Foot above Ground, and covered with Boards or Tiles to cast off the Rain, with the North-west side closed up, the East and West sides to be made with Doors to open and shut up at Pleasure, and the Fore-part or South side to have a falling Door to cover the one half thereof, which is to be raised up as Occasion requires; and it likewise serves them in the Summer Season as a Penthouse to shelter them from extream Heat in the mid Part of the Day, which is apt to melt their Honey.

On these Seats may be placed any sort of Hive, whether of Straw, Board, or Glass, which will preserve them to a longer Continuance than if placed on Stools or Benches.

Altho' in some Winter Days the Sun shines seemingly warm and comfortable, yet it is not convenient to open the Doors to let them out, neither too early in the Spring, before they can find Employment for gathering of Honey.

The most usual Hives are of Straw, but of late there is a new invented one of Wood made in Squares, and so ordered to be one Story above another; I cannot say much in Praise of it; but the Invention did not much take, the chief Design being to preserve the Stocks of Bees, and yet take the Honey, which by the common way are smothered.

Glass Hives suit the Disposition and Nature of the Bees, who delight to see their Workmanship go forward, in so much that by Observation, they will be more laborious, endeavouring, as it were, to out-do one another in their Diligence. Also these sorts of Hives afford great Delight to the Curious, by seeing how they work and order their Affairs to a wonderful Admiration.

For the dressing the new Hives, the Inside must be very smooth, and free from Straws and Sticks, which much offend them. As for the rubbing them with sweet Herbs and splending them, (that is, setting up the Sticks) it is common and well known to most Country People, so I shall pass that by.

If you would have your Stocks to increase, make your Hives smaller; and if your Design be to have a good Quantity of Honey, make them larger; for a few Hives well ordered and in a thriving Condition, will afford Bees enough to stock many of the larger Hives.

As for the swarming, if the Spring be dry, cold, and windy, it will much retard their swarming, nor will there be many that Year; but if it be mild and calm, with
gentle

gentle Showers, they will swarm early, and the oftner ; about mid *May*, in an early and kindly Spring, they may begin, and then your Care is required to look after them ; but you may have timely Notice of their swarming by observing their Signs. They will hover about the Doors in cold Evenings and Mornings ; and in sultry hot Mornings and Evenings they will hang out ; they will run hastily up and down, cast out their Drones, and there will be a Moistness upon the Stool. Also if the Weather be hot and gloomy, and after a Shower or gloomy Cloud hath sent them Home, and that they hang out together, then expect a sudden swarming.

But on the contrary, if they continually lie forth, especially about mid *June*, 'tis a Sign of their not swarming : Also much stormy and windy Weather obstructs their swarming, although they are ready, and causeth them to lie out ; the like doth Weather that hath been very hot and dry for some Continuance.

Now for the causing them to swarm, keep the Hives as cool as possible, by watering the Ground near them, by shading the Hives, by enlarging the Doors to give them Air, and by forcing them into their Hives gently with a Brush, suffering them not to cluster together.

As concerning the Signs of After-swarming, there is more Certainty to be observed, for when the prime Swarm is gone, about 9 or 10 Evenings after, when another Brood is ready, the Hive being over-charged with them, the next Prince begins to tune in a treble Voice, and in a Day or two after the old Queen will make her Reply in a base Note, declaring, as it were, her Consent for their swarming. In the Morning before they swarm, they go down to the Stool, and there call somewhat longer, and at the time of their swarming they come down to the Stool, and beginning their Notes more thicker and shriller, they all come forth in great Haste.

If the prime Swarm be broken, the second will both call and swarm the sooner, probably the next Day, and after that a third, and sometimes a fourth, and all within a Fortnight's space. Sometimes a Swarm will cast another that Year, but if late 'tis not worth keeping, according to the old Rhime,

*A Swarm in July,
Is not worth a Fly.*

*Different Methods for destroying of Moles.**To take Moles after the Plough.*

You must have a Carriage with a large Vessel of Water thereon always follow the Plough, and where you see that the Plough has opened any Mole Holes newly cast up, pour in a Pail full of Water, and if they cannot get away, you will see them immediately come out, when you may easily destroy them. If this does not succeed, then you may have Recourse to your Trenches.

The Way to make Trenches for the catching of Moles, and for destroying them therein.

When you see any Mole hath newly cast, make a Trench six Inches broad, and as long as you see good, and open the Earth on both Sides, casting it up as deep as he hath gone; then make it fine and put it in again, treading it down in the Trench with your Foot, but not too hard, lest she should forsake it. Thus you may make as many Trenches as you will in any Ground, from a Foot to four Foot long. Which done, you must watch their Hours of going abroad and returning home, which is early in the Morning in dry or hot Weather; but in moist Weather, or after Rain, they will go abroad and return twice a Day, before and after Noon. When you perceive any in your Trench, which you may know by sticking small Twigs a little way in, for the Working of the Moles will throw them out, then come softly to the Lee Side, and chop down your Mole Spade cross behind, thrusting the Earth down with your Foot behind your Spade, then take out your Mole Spade and cast her out, for she will often lie still when she thinks she cannot get away; when you have done, tread your Trench gently down again, and you may by this Means take many in the same Trench.

To take Moles that run shallow in the Ground.

A Mole runs shallow generally in the Spring, that is, in April or May, early in the Morning, and for the most Part in Trenches or Cart-ruts; you must be very diligent in watching her, and when you perceive where she runs, let her come forward in the Trench, then go softly to the Place
where

where she is, but not on the Wind Side, and stamp the Ground hard down with your Foot, thrusting in your Mole Spade to prevent her going back; which done, you may easily throw her out and destroy her.

The Way to take Moles in Pots set in the Earth.

You should set your Pots in the Traces you have lately observed Moles to go in, and so placed, that the Tops of the Pots must be even with the Ground in the Trench, covering the Pots about half over; then put a live Mole into each Pot, for in the gendring Time, which is generally in the Spring, the Bucks will run after the Does, and those in the Pots will cry, and the others will wind and hear them, and follow them even into the Pots; and as they cannot get out again, they will cry and fight till they have almost killed one another.

How to find out the Nests of Moles.

They breed but once a Year, that is, in the Spring; therefore from *March* view your Ground to find out any new-cast Hills, at the Middle whereof, pretty low, they make their Nests, not unlike to that of a Field Mouse, so that you must observe, that about *St. Mark's Day* you may possibly take all their young in their Nests; and by watching the Trench, you will catch the Dams coming to seek their young.

To drive Moles from Place to Place.

When you perceive any Holes that are newly cast, open the same, and put therein stamped Garlick wrapped up in Linnen Clouts, of the Bigness of a Walnut, placing each so, that both Ends be open; then cover the Holes again, and the strong Smell thereof will cause the Moles to go from those Places. Some advise Tar, some Laurel, some Coleworts or Elder stamp, some Galbanum fumed in Holes, which will cause them to fly; so that when you see them work in other Grounds, always fume the same, and it will certainly drive them away.

Of Traps.

You may buy any Sort of Mole-traps in most Market-Towns in *England*, and if they be set by a good Hand in the Trenches or Hills they are seen to run in, they will take

take many as they come or go at all Times. *Thus you may destroy them in all Grounds if you will take Pains.*

Of Curs.

A good way to destroy Moles in your Grounds, is to bring up a young Cur to go along with you when you go a catching them; when you take one, rub it gently and softly about his Nose, bob it to and fro at his Mouth, and then lay it down and let him mouthe it himself; thus by playing with him, and letting him play with the Mole, and a little constant Practice, he will come to find them out and kill them himself; and when he grows up and gets a thorough Scent of them, he will find out and destroy three to your one.

The Farmer and Husbandman having a Multiplicity of Business upon their Hands, by which Means some Things may be apt to slip their Memories; for preventing of which, I shall here give them a short Kalendar of Work to be done in the Fields, Yard, &c. in every Month throughout the Year.

JANUARY. Now is your Time to plow or fallow the Ground designed for Pease, Beans, or Oats; sow forward Pease; Water Meadow and Marsh Lands, and cut Furrows to drain your Arable Land; if the Weather is frosty, carry out your Dung, laying it in Heaps on the Land till mild Weather comes to spread it. Lop and top Trees, and cut your Coppices and Hedge Rows: Hedge and Ditch: Plant Trees: Cut away Ant-hills: House your Weanling Calves and Colts: Be careful of your Ewes and Lambs; set Traps for Vermin; remove Bees, and turn up Bee-hives, and sprinkle them with sweet warm Wort.

FEBRUARY. Sow Pease, Beans, Tares, and Oats: Carry out Dung and spread it before the Plough; but for Pasture Grounds that are wet, chuse the hard Frosts: Plant Quicksets, and such Trees as were left undone last Month. Set Osiers, Poplars, Willows, and other Aquatics. If the Season is mild, sow Hemp and Mustard-feed:

522 *The Farmer's Best Guide.*

Seed: Cleanse your Ground from Moles before Breeding Time, which is in *March*, and spread the Mole-hills: Cut Coppices: Lop Trees; and Plash Quicksets: Open half the Passages for your Bees.

MARCH. This Month and the next sow all sorts of *French* Grasses or Hay Seeds, and if temperate Weather, Hemp and Flax: Sow also Oats, Barley, and Pease: Destroy what Moles you could not last Month: Continue to set Osiers, Willows, and the like Aquaticks. Lay up your Meadows and Pastures designed for Mowing, and keep up your Fences. If the Weather be dry, roll your Wheat: Lop Trees, and fell Coppices. This is the best Season to raise the best Brood of Poultry.

APRIL. If the Spring is forward, cleanse and rid away the Wood from the Coppices, and fence them in to preserve them from Cattle. Fell such Timber you intend to bark. If the Season is dry, fallow your Ground. Cleanse and scour your Ditches, and make haste to sow such *French* Seed as you could not sow last Month. Sow Hemp and Flax also at the Beginning of this Month; and at the End lay open your Bees, to gather the Sweets of the Flowers.

MAY. If your Corn be too rank, mow it, or feed it down with Sheep. Sow Buck-wheat and later Pease. Weed your Quicksets: Drain wet and marshy Ground: Turn out your weanling Calves to Grass: Twy-fallow your Ground: Get Home your Fewel; cleanse your Ground from Broom, Furze, Goss, &c. and grub up such Coppices and Hedgerows as you intend should not grow again: Sell off your Winter-fed Cattle; look after your Sheep if the Weather proves wet, for Fear of the Rot. At the End of this Month mow your Clover, St. Foyn, and other *French* Grasses; and watch your Bees, now ready to swarm.

JUNE. Wash and shear Sheep. And now begins the Hay Harvest in high forward Meadows. Fallow your Wheat Land, which will kill the Weeds, and mellow the Ground. Cleanse and scour your Ponds and Ditches from the Mud. Fetch home your Fewel, before your Team

Team is employed in Harvest Affairs. Weed your Corn, and sow Rape, Cole-feed, and Turnip-feed. Take care of your Sheep for Fear of the Rot, for Mildews and Honey-dews begin to fall. Set Saffron. Be careful of your Bees, this Month being the principal Time of their swarming. And now is the Time to distil Waters, and make Syrups.

JULY. This Month and the next is the Husbandman's busy Time, Hay Harvest admitting of no Delay, especially if fair Weather offers. Gather your earliest Hemp and Flax: Sow Turnep-seeds. Towards the latter End of this Month your Rye will be ripe, especially if the Season be forward. Streighten the Entrance of your Bees, and kill the Drones, Wasps, Flies, &c. that annoy them.

AUGUST. Continue busy in getting in your Harvest. You may yet twy-fallow, and carry out your Dung for your Winter Corn, laying it in Heaps to be spread before the Plough. Now geld your Lambs, and put a fattening such Ewes and Cows as you do not intend for Store. About the End of this Month you may mow your Rowen or After-Marsh Grass; also your Clover, and other *French* Grasses, will be fit to cut again. Look after your Bees, and streighten their Passage to secure them from Wasps; and those you intend not to keep, destroy for their Honey.

SEPTEMBER. This Month sow Wheat; geld Cattle; put your Boars up to fatten; beat out Hemp-feed, and water your Hemp. Gather Mast, and put your Swine into the Woods. Carry out what Dung you have to be spread on your Wheat Land before the Plough. Look after your Bees, destroy the Wasps, &c. Streighten the Entrance into their Hives, and destroy those you intend not to keep, taking away their Honey.

OCTOBER. Continue to sow Wheat; sow also Hotspurs on rich and warm Ground for a forward Crop: Lay up your Barley Land dry; water-furrow, and drain your new-sown Wheat Ground; sow Masts for Coppices or Hedge-rows; plant Quicksets, and plash your Quickset

set Hedges. You may also begin to set Trees; wean your Colts foaled of your working Mares at the Spring; sell off such Sheep as you design not to keep; and be careful in removing your Bees.

NOVEMBER. Fat your Swine for Slaughter: Cast out your mushy Straw in moist Places to rot for Dung: Plant Timber and Fruit-trees if the Weather be open: fell Coppices and lop Trees: Break Flax and Hemp; and destroy Ant-hills.

DECEMBER. Now begin to house Cattle, or fodder them Abroad: Lop Trees, and fell Coppices: Plant all Sorts of Trees, as well Fruit as others, provided they are such as shed their Leaves: Bleed Horses: Fat Cattle and Swine: Destroy Ant-hills: Over-flow Meadows, and drain your Corn-fields by cutting Water-furrows. It is a good Time to plough for Pease or Beans: And be sure to feed such Stocks of Bees as are weak.

Directions for Painting Pales and Rooms.

Red-Lead, &c. for first Priming.

Grind your Red-Lead with Linseed Oil, and use it very thin for the first Colouring or Priming; then prepare your drying Oil thus: Put two Quarts of Linseed-Oil into a Skillet or Sauce-pan, and put to it a Pound of burnt Amber; let it boil gently for two Hours, (but it should be done some Distance from the House for fear of its catching Fire) then let it settle, and it will soon be fit for Use: You must then pour off the clear to use with the White-Lead, and use only the Lees or Dregs with your Red-Lead.

Second Priming.

Take an hundred Weight of White-Lead, with an equal Quantity of Whiting in Bulk, but not in Weight; grind them together with Linseed-Oil pretty stiff; when you use it, mix some of the above-mentioned dry Oil with

Of painting Pales and Rooms. 525

with it, and a small Quantity of Oil of Turpentine. Take care not to Paint with the above till the first Priming is quite dry.

Paste or Putty to stop Cracks or Holes, in Pales, &c.

Take Linseed-Oil and drying Oil, of each an equal Quantity, and mix a Quantity of Whiting in them till it becomes very stiff; when 'tis so stiff that it cannot be worked with the Hand, add more Whiting and beat it up with a Mallet till 'tis stiffer than Dough; when your second Priming is dry, stop all Places as require it with this Putty, and when the Putty is a little dry at Top, then lay on the last Paint, which must be prepared thus: Grind some of the best White-Lead very stiff with Linseed Oil, and when you use it put to it some of the drying Oil and some Oil of Turpentine.

Wainscot Colour for Rooms.

Let a small Quantity of yellow Oker be added to your White-Lead when you mix your last Paint, and use it as above directed. Most Rooms are now Painted Wainscot Colour, but if you chuse yours of any other, 'tis but mixing any other Colour with the White-Lead instead of Yellow-Oker. You should always have half a Dozen Earthen Chamber-pots and Brushes, and keep each to its proper Use.

Yellow Varnish.

Take seven Ounces of Seed-Lake, half an Ounce of Sandarack, a Quarter of an Ounce of Gum-Anime, and one Dram of Mastich; put them in one Quart of Spirit of Wine, and let them infuse for two Days, then strain it off, and keep it for Use. 'Tis good for Tables, Frames of Chairs, or any thing Black or Brown; do it on with a Brush three or four Times, nine Times if you polish it afterwards, and one Day between every doing: Lay it very thin the first and second Time, but afterwards you may lay it on something thicker.

White Varnish.

To one Quart of Spirit of Wine take eight Ounces of Sandarack well washed in Spirit of Wine, (which Spirit

Spirit of Wine will afterwards make Yellow Varnish) then add to it a Quarter of an Ounce of Gum-Anime well picked, half an Ounce of Camphire, and one Dram of Mastich; steep this as long as the Yellow Varnish, then strain it out and keep it for Use.

F I N I S.





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