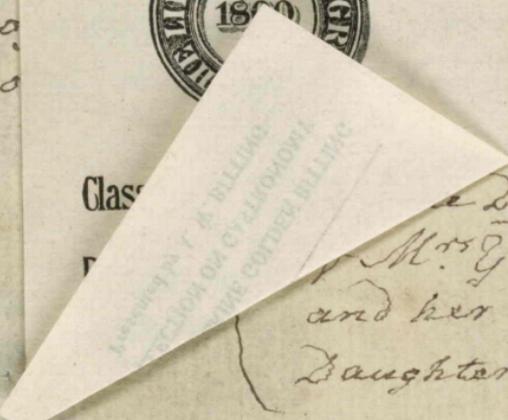




Gle  
vo  
Bo

in  
in this  
John Hill.

Class



face,  
Deceitery  
Mrs Gardley,  
and her notable  
Daughters.

Glass was a fictitious name  
used by Sir John Hill.

This is the only <sup>copy</sup> of the British  
Jewel I ever saw. M.S.

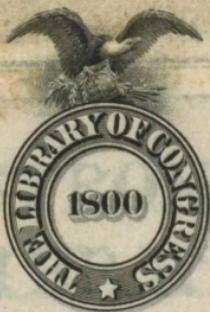
GASTRONOMIC  
LIBRARY

*Katherine Golden Bittung*

**:panē nr̄m quoti-  
dianū da nobis hodie:**

*"Give us this day our daily bread"*

*— the universal supplication of  
all people in all times and places.*



Class \_\_\_\_\_

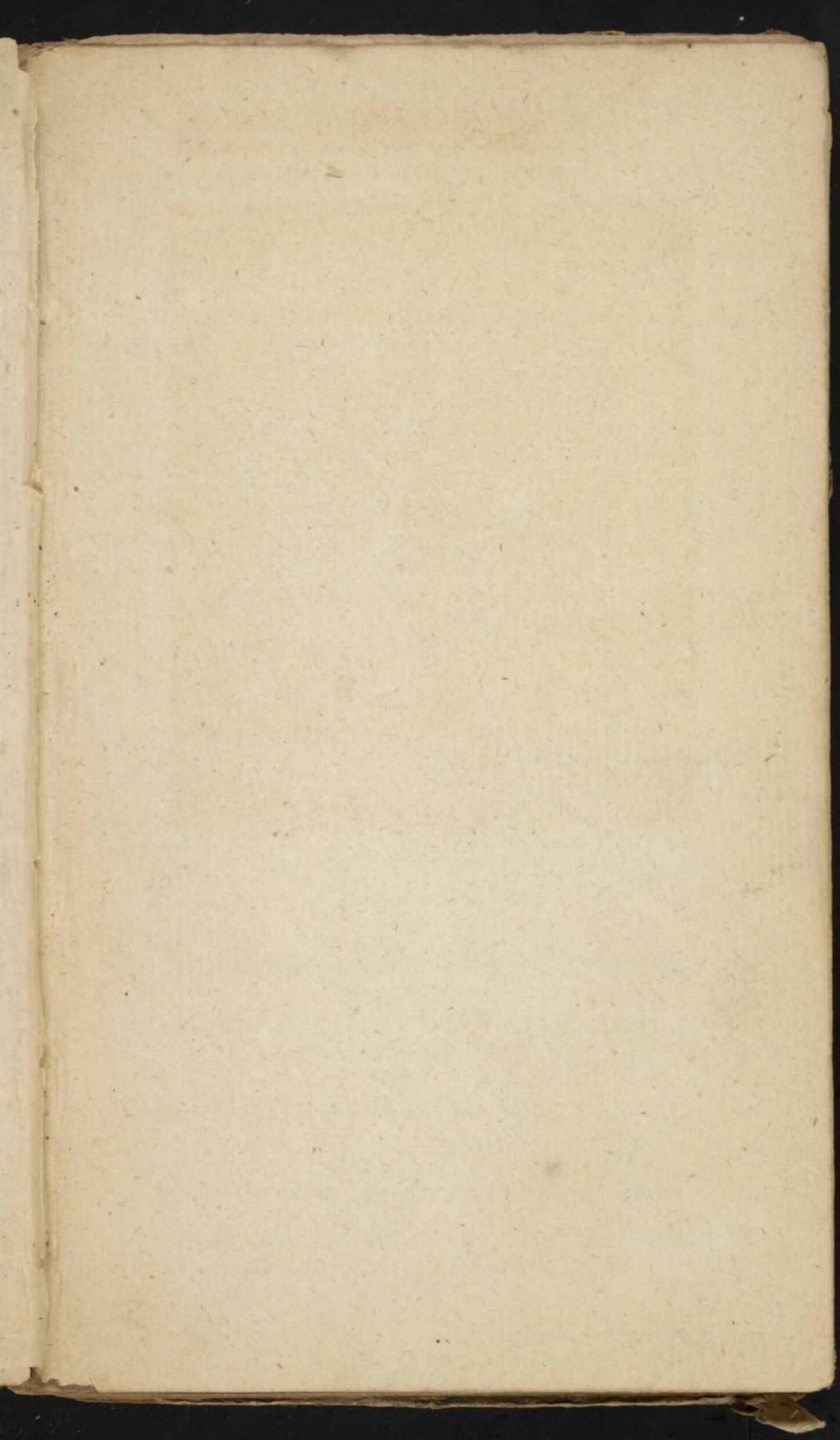
Book \_\_\_\_\_

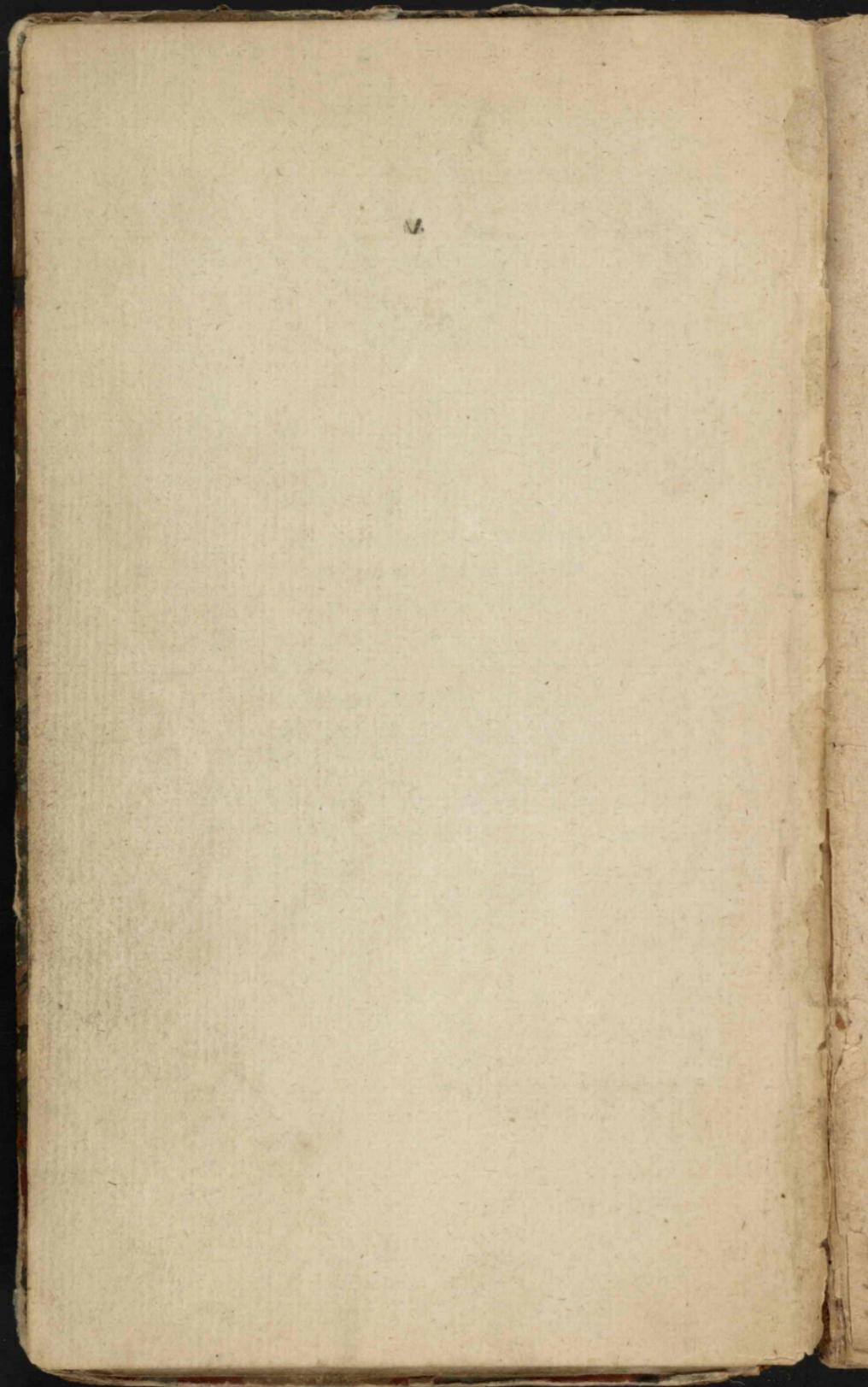
THE KATHERINE GOLDEN BITTING  
COLLECTION ON GASTRONOMY

Presented by A. W. BITTING

*"Give us this day our daily bread"*

*— the universal supplication of  
all people in all times and places.*





THE  
BRITISH JEWEL,  
OR  
COMPLETE HOUSEWIFE'S  
BEST COMPANION;

CONTAINING

I. A number of the most useful and uncommon Receipts in Cookery, with the Manner of trussing Poultry, Rabbits, Hares, &c. illustrated with curious Cuts, shewing how each is to be trussed.

H. The best and most fashionable receipts for all manner of Pastry, Pickling, &c. with some general rules to be observed therein.

III. Directions for making all sorts of English Wines, Shrub, Vinegar, Varjuice, Catchup, Sauces, Soups, Jellies, &c.

IV. A Table to cast up expences by the day, week, month or year.

V. Every Man his own Physician; a valuable col-

lection of the most approved Receipts for the cure of most disorders incident to human bodies, from the most eminent English physicians.

VI. The manner of preparing the Elixir of Life, Turlington's Balsam, Fryar's Balsam, the Court or Lady's Black Sticking Plaster, Lip-Salve, Lady York's Receipt to preserve from the Small-Pox or Plague, &c. the Royal patent Snuff for the Head and Eyes; Dr. Braken's Powder for the Teeth, a Secret for the cure of the Tooth Ach, a speedy method to destroy Warts or Corns, &c.

VII. Directions for destroying Rats, Mice, Bugs, Fleas, &c.

WITH

A choice Variety of useful FAMILY RECEIPTS.

Together with

A Method of restoring to Life People drowned, or in any other Manner Suffocated,

To which is added

The COMPLETE FARRIER, being the Method of Buying, Selling, Managing, &c. and of the Diseases and Cures incident to Horses.

---

L O N D O N :

Printed and Sold by J. MILLER, at the Blue Anchor in Mint Street, near St. George's Church, Southwark. 1769.

## Things necessary to be known by Persons in Trade and Business.

- A** Bale of Paper 10 Reams.  
A chaldron of coals 36 bushels.  
A ream of paper 20 quires, a quire 24 sheets  
A hoshhead of wine 63 gallons  
Ditto of beer 54 gallons  
A barrel of beer 36 gallons  
Ditto of ale 32 gallons  
An Anchor of brandy 10 gallons  
A puncheon of rum 84 gallons  
Aume of Rhenish wine 2 gallons  
A but of sack is 2 hogshheads, of currants from 15 to 20  
hundred  
A pipe or but of wine is 120 gallons  
A gros 144, or 12 dozen  
A weigh of cheefe 256 pounds  
The great hundred 112 pounds  
A last of corn, or rape seed 10 qrs. or 80 bushels  
A stone of fish 8lb. of wool 14lb. the same for horseman's  
weight and hay; pepper, cinnamon and allum have  
13lb. and a half to the stone  
An acre of land 160 perches  
A rood of land 40 perches  
A pole or perch square of land, 272 feet and qr.  
A palm or hand is 4 inches  
A foot 12 inches, a yard 3 feet  
A pole or perch is 5 yards and a half  
A furlong is 40 perches  
A mile is 8 furlongs  
An acre of land is 40 poles or perches in length and 4 in  
breadth  
A load of bricks 500, plain tiles 1000  
Iron and shot, 14lb to the stone  
A quarter in England 8 bushels, in Scotland 4 bolts, in  
Spain about 139lb weight of corn  
A truss of hay 56lb. and a load of ditto 24 stone  
Note, new hay in June and August ought to be 60lb. to  
the truss.

A Table to cast up Expences by the Day,  
Week, Month or Year.

by Year	by Month			by Week.			by Day					
l.	s.	d.	q.	l.	s.	d.	q.	l.	s.	d.	q.	
1	0	1	6	2	0	0	4	2	0	0	0	3
2	0	3	0	3	0	0	9	1	0	0	1	1
3	0	4	7	1	0	1	1	3	0	0	2	0
4	0	6	1	3	0	1	6	2	0	0	2	3
5	0	7	8	0	0	1	11	0	0	0	3	1
6	0	9	2	2	0	2	3	2	0	0	4	0
7	0	10	9	0	0	2	8	1	0	0	4	2
8	0	12	3	0	0	3	0	3	0	0	5	1
9	0	13	9	3	0	3	5	2	0	0	6	0
10	0	15	4	0	0	3	10	0	0	0	6	2
11	0	10	10	2	0	4	2	3	0	0	7	1
12	0	18	5	0	0	4	7	1	0	0	8	0
13	0	19	11	1	0	4	11	3	0	0	8	2
14	1	1	5	3	0	5	4	2	0	0	9	1
15	1	3	0	1	0	5	9	0	0	0	9	3
16	1	4	6	2	0	6	1	3	0	0	10	2
17	1	6	1	0	0	6	6	1	0	0	11	1
18	1	7	7	2	0	6	10	3	0	0	11	3
19	1	0	1	3	0	7	3	2	0	1	0	2
20	1	10	8	1	0	7	8	0	0	1	1	1
30	2	6	0	1	0	11	6	0	0	1	7	3
40	3	1	4	2	0	15	4	0	0	2	2	1
50	3	16	8	2	0	19	2	1	0	2	9	0
60	4	12	0	3	1	3	0	1	0	3	3	2
70	5	7	4	3	1	6	10	1	0	3	10	0
80	6	2	9	0	1	10	8	1	0	4	4	2
90	6	18	1	0	1	14	6	1	0	4	11	1

## CHEAP PROVISION,

Recommended to the Public in general,

To make a nourishing Dinner of Rice.

**P**UT half a pound of meat of any sort, salt or fresh, or both, or ox cheek, cow heel, calves feet, &c. cut into bits into a gallon of water; after you have made it boil and froth up, put in a pound of rice, let it boil together three hours, adding another gallon of water warm'd, by degrees, as you find it thickens and the water waste away, taking care to keep it stirr'd to prevent its sticking to the pot. Thus served at table it makes an excellent dish, yet their may be added at discretion, while the pot boils, any garden stuff, as they are liked or are in season or plenty, and it may be seasoned with ginger, Jamaica or black pepper, to the taste.

Another very excellent Dish made of Rice.

**P**UT two quarts of new milk in an iron pot, and three ounces of clean wash'd rice, set the pot on a slow fire, and stir it with a long wooden spoon, to prevent it sticking to the pot or being burnt; it must boil at least two hours, when it will eat as rich as cream and sit light on the stomach: after it has boiled put in some sugar, pound-ed cinnamon or butter, to their liking, but it is very rich without them; and where milk is scarce, if part water be used it will be very good.

For Pudding.

**B**OIL your rice in a pudding bag, with only a handful of currants, which seasons it very well; but half currants or raisins and half rice, makes it very excellent. It must have very good room in the bag.



T H E

BRITISH JEWEL, &c.



Valuable RECEIPTS in

P A S T R Y.

Observe, all raw Fruits must be boil'd after they come into the Sugar.

*To make Paste of Apricots.*

ARE the apricots and cut them in slices, put them in a stone pot or jug, half full, covered with a linen cloth, set it in a pot of boiling water to the neck, so let it boil 'till they be very tender; then, if you would have it more clear, let the thin liquor run through a strainer and put it into the sugar as formerly, not boiling it after; the other will make good paste being rubbed in the strainer with a ladle. If you will you may put a little of the pulp of codlins to the apricots, and put it to the sugar as before, not boiling it after, and so dish it only.

Paste

## 6 THE BRITISH JEWEL.

Paste of gooseberries is done after the same manner, only the gooseberries are slit on one side before they are put into the sugar. The best plumbs to make paste with are red, and white pear plumbs, which are done as the apricots are, only not pared nor stoned, but are put in whole.

### *To preserve Apricots*

Pare and slice apricots as before, and take their weight of double refined sugar, beat it fine to powder, and take out the third part, then take a preserving glass and lay at the bottom about half an inch thick of the sugar, and lay your apricots one by one upon the sugar, then cover them with more sugar, and so do till all the apricots and sugar be spent, let it stand covered 24 hours, take out the apricots one by one, pouring the syrup and the sugar into a skillet, set it on the fire and scum it and put in the apricots into the syrup, then boil as fast as possible, pricking them with a bodkin as they rise, and so cast in the other third part of your sugar as they boil, boiling it until the syrup will stand; take it from the fire and take out the apricots one by one and lay them upon a cullender; if any be broken put them together, and let them stand until they are cold, put a spoonful of the syrup into a preserving glass, and put the apricots in one by one and the syrup at top, and so keep them.

### *To make Sugar Cakes.*

Take a pottle of flour, a pound of sugar, a pound of butter, four yolks and one white of eggs, put your butter into rose water and temper it together and put them into the oven on plates

### *To preserve Quinces white.*

Take your quinces and boil them very tender, let the water boil before you put them in, and turn them often as they boil, otherwise they will colour; then take, to every pound of quinces, one pound of sugar, then take as much water as you think good, and clarify your syrup with whites of eggs, and when it is well clarified strain  
it

it and set it over the fire again, and take out the seeds or cores of the quinces as whole as you can, and pare them in the mean time, and when the syrur begins to grow thick, then put in your quinces and let them boil a good pace, turning them often, then tie up the cores in tyffany and put them in, and when they are almost enough strew a little hard sugar on them on every side, and then let them boil very fast, and when you perceive the syrur will jelly take them up into your glass, and keep as much syrur as will cover the top of them, the next day cover them loose.

*To make Almond Cakes.*

Take a pound of almonds, blanch them and beat them very fine, and in the beating, put in some rose water, then set them on the fire 'till they are ready to boil, then strew into it a pound of fine sugar and set it on the fire again till it begin to boil, then stir in the whites of eight eggs, very well beaten before you put them in, then put them upon plates, first being rubbed with a little butter before they go into the oven, and when they rise in the oven, you must loosen them with your knife from the plates, and set them 'till they be very hard; you must take care that your oven be not too hot, that they may look white.

*To keep Oranges and Lemons a whole Year together.*

Take small sand and dry it very dry, and after it is cold, put a quantity of it into a clean vessel, then take your oranges and set a laying of them in, the stalk end downwards, so that they touch not one another, then strew in of your sand as much as will cover them two inches deep, then set another row of fruit. and cover them with sand, set your vessel thus filled in a cold place.

*To make fine Cracknels for Breakfast.*

Take two pounds of fine sugar, one ounce of large mace, one ounce of cloves, one ounce of cinnamon, one ounce of nutmegs, one ounce of large ginger, let these spices be well beaten; to about 18 or 20 eggs and one pound of butter, let there be mixed to the quantity of a  
peck

## 8 THE BRITISH JEWEL.

peck of flour or more, and to temper these together, you must have claret or white wine, and when you have made the dough, as you make a piece of other dough, let these cracknels be first boiled, and when they swim up, put them into cold water, and when they have lain a quarter of an hour in cold liquor, take them out and prick them, after that bake them, let not the oven be too hot.

### *To make Cheefe Cakes.*

When you have a new-milk cheefe, your whey being well pressed out, then break your curd in a bowl, then put to them six yolks of eggs and two whites, some currants, nutmegs, sugar, and rose water, six spoonfuls of cream, a quarter of a pound of sweet butter, grated bread or wheat flour one handful, all which well mixed together into a paste, set them in the oven, and keep a quick fire at the mouth of the oven, not setting up the lid at all, and when they begin to colour, take them out quickly: this quantity will make seven or more cheefe cakes.

### *To make Mince Pies.*

Take the flesh of a leg of veal, being par-boiled, and as much beef suet as veal, and mince it very small together, then season it with two pounds of currants, one pound of raisins of the sun, half an ounce of cinnamon, three nutmegs, two ounces of carraway comfits, a quarter of a pound of sugar, and a little salt; when the pies are baked put into them some rose water, virgin's butter, and some sugar, well mixed together, into every pie some.

### *To make Carraway Cakes.*

Take half a peck of flour, one pound of butter, melt it in a little fair water, or rose water, and temper your cake with it; put in half a pound of carraway comfits, as much sugar, and three nutmegs, a good quantity of yeast, make it in a long pan and bake it for breakfast, half this proportion is enough to make at one time.

*For Custards.*

Take four quarts of new milk, 16 eggs, all the yolks and more than half of the whites, take a nutmeg grated, and a little mace beat very fine, and a quarter of a pound of sugar, a little more than a spoonful of fine wheat flour, and stir amongst it a piece of sweet butter melted, and stir it all well together. The coffins must be set in the oven a little to harden them before you put it in, and prick them a little at the bottom, otherwise they will rise in blisters; bake them in a pretty hot oven.

*To make Shrewsbury Cakes.*

Take a pound of flour, three quarters of a pound of butter, three eggs two or three spoonfuls of Muscadine wine, if you have no Muscadine put in one egg more, some rose water, cloves and mace beaten, half a pound of sugar, work your butter in cold, and if it be too soft, work in a quarter of a pound more of flour, roll them out broad, cut them with a spur round, prick them thick and bake them on white paper.

*An excellent Way to dry Fruit.*

Before you dry your fruit in the oven, you must bake them in a pot close stop'd with dough, your apples or pears must stay in as long as your brown bread, and your plumbs and cherries as long as your white bread, then draw them gently, and let them cool, then peel the thin skin of your apples and pears, and flat them and dry them; as for your plumbs or cherries you must dry them on sieves, as you draw them; a little claret and sugar in the bottom of the pot will do very well, and a little sugar between every lay of cherries.

*To dry Plumbs green.*

Take plumbs green, when they are at their full bigness, before they change colour, then take half your weight of sugar and put as much water as will wet them, boil the fyrup and scum it clean, and then put in the plumbs and let them scald, then take them off and set them on again

## 10 THE BRITISH JEWEL.

'till they are tender, repeat this several times and cover them close, and twice a day heat them on the fire 'till they have dried up all the sugar, then lay them on glasses to dry, they will be several days in doing.

### *To Candy Apricots or Peach Plumbs.*

Take either of these and give every one a slit on the side to the stone, and cast a pound of sugar on them, and bake them in an oven hot as for manchet, half an hour, laid one by one, then take them out of the dish and lay them on a glass plate and dry them in an oven three or four days, and they will be fully dried, and finely candied. If you can, get lasses made like marmalade boxes to cover them, and they will be soon candied: this is the nearest way to candy such fruit.

### *Damsons or any other red Plumbs in Jelly.*

Take a pound of damsons and a pound of sugar, wash the damsons in water, then boil them about half an hour on a slow fire, and when they break the skins take them off and let them stand half an hour; then boil them again and take them off as before, do this three times, and while they are off set some weight on them that may keep them within the syrup; they are to boil the last time till you see the part where the skin is broke of a very high colour, then take them off, and let them be cold, then drain away the syrup, and make a jelly as followeth, viz. Take green gooseberries, green apples or quince cores, a good quantity, and boil them all to mash, then strain them through a hard sieve, then take a pound of this, the clearest, to one pound of the syrup of the fruit you would keep, boil them together till it jellies, boil it not too high for fear of rope, scum it very clean, and while it is hot put it into the glasses or pots with the fruit, one lay of jelly and one of fruit, this will keep three or four years.

### *To make Syrup of Violets.*

Pick your violetts and bruise them, and put as much hot water (but not boiled) as will wet them, and let them  
infuse

## THE BRITISH JEWEL. II

infuse 24 hours, then strain them and put two pounds of sugar to a pint, and stir it and strain it till the sugar is dissolved, two or three days together.

### *To make Violet Cakes.*

Take powdered loaf sugar and just wet it, and boil it till be almost sugar again, then put in juice of violets and the juice of lemons, which will make them red; if you put in water and juice it will make them look green; if you will have them all blue, then put in juice of violets without lemon; thus you may make cousslips, rosemary or any other flowers. To make lemon cakes, the peel must be grated and washed till the bitterness is gone, and then the juice must be put in as above directed.

### *To make a Lent Pudding.*

Take a pint of sweet cream, boil it a little with a flake of mace in it, then slice a manchet into it, being first taken off the fire and poured into a pan, then put into it one nutmeg, a little salt, four spoonfuls of sugar, four yolks and two whites of eggs, a handful of raisins of the sun, stir this all well together with a piece of butter in it, then take a linen cloth, being first wet in cold water, then rubbed with butter in the inner side, put the pudding into it and tie it up close together, then boil it, when it is boiled put melted butter into the dish, &c.

### *To make Egg Pie.*

Take half a pound of beef suet, as many currants, mince the suet small, take five hard eggs minced small, mingle all these together, season it with a nutmeg, some beaten cinnamon, some sugar and a little salt. When it is baked put into it as you do to mince pies.

### *To make a Dartmouth Pie.*

Take two ounces of the lean of a leg of mutton, one pound of suet, shred it as small as you can make it, always keeping it loose from the board, then take a little salt, two ounces of sugar, one nutmeg and three quarters of a pound of currants, and temper it altogether, so put  
it

## 12 THE BRITISH JEWEL.

it into the paste and let it have one hour and half baking; for the paste, take suet and shred it very small, put it into a skillet of water and let it boil, then take some butter and put into it and kneed your paste.

### *To make a Quaking Pudding with Almonds.*

Take a quart of sweet thick cream and half a pound of blanched almonds, and grind them in a mortar, then put in some of the cream, and strain them as if it were for almond milk, then boil the cream and almonds, being strained to some large mace, then season it with rose water and sugar fit for your taste, then take nine eggs, with four whites, being very well beaten with a little fine cinnamon, put them into your cream and almonds, then take two or three spoonfuls of fine flour and mix it with your cream that it may not knot, when it is of the thickness of thick butter wet your cloth and strew it with flour, and tie up this batter in it, and let it boil very fast in beef broth two hours, when it is boiled, take it carefully up, that you brake it not, put in the bottom of your dish a little white wine, sugar, and a little sliced nutmeg, then serve it. This pudding must be stirred often, or the thickness will settle to the bottom.

## J E L L I E S, &c,

### *Hartshorn Jelly.*

Take half a pound of hartshorn and put it into an earthen pan, with two quarts of spring water, cover it close and set it in the oven all night, then strain it into a pipkin with half a pound of double refined sugar, half a pint of Rhenish wine, the juice of three or four lemons, three or four blades of mace, and the whites of four or five eggs well beat, and mix it so that it may not curdle, set it on the fire till there ariseth a thick scum, run it through a napkin or jelly bag, and turn it up again till it is quite clear.

### *Jelly of Apples and other Fruit.*

Cut your apples into pieces, and boil them over the fire with water in a copper pan, till they resemble marmalade, then

then strain them through a linnen cloth or sieve, and put three quarters of a pound of cracked boiled sugar to every quart of liquor, boil it all to a degree between smooth and pearly, taking off the scum as it rises.

If you chuse the jelly of a red colour, add some red wine or prepared cochineal, keeping it covered, After the same manner you may make the jelly of any other fruits.

*How to make Clear Pippin Jelly.*

Take twelve or fourteen of the best sort of pippins, pare them and put them into cold water, then put them into a skillet with a quart of fine running water, set them on the fire and let them boil as fast as can be, till the liquor is half boiled away, then strain them off and strain the juice through a piece of fine strong holland, then take a pint of that juice and put it in a skillet, and put to it a pound of double refined sugar, then set it on the fire, having one to blow it, that it may boil as it rises, and when it has boiled quick rather better than a quarter of an hour, put in four spoonfulls of the juice of lemons, keeping it still boiling and skimming it, try it sometimes in a plate, and when you find it will jelly take it off and put it up in glasses

*White Currant Jelly.*

When your currants are just ripe strip them from the stalks into a skillet, and cover them with spring water, half a pint of water to a pint of currants, set them upon a gentle charcoal fire, and let them stew till the currants are dissolved, then let the clear juice come from them through a jelly bag, and to every pound of that take a pound of double refined sugar, wet it with fair water, and boil it to a high candy, then put in your currant juice and let it have one boil, then put in some juice of lemon to your taste, and let it have a heat, but boil it no more after the lemon is in, and then glass it.

*To Colour Jellies.*

Jellies made of hartshorn or calves feet, or legs, may be made of what colour you please; in white use almonds  
pounded

## 14 THE BRITISH JEWEL.

pounded and strained in the usual manner; if yellow put in some yolks of eggs, or a little saffron steeped in the jelly and squeezed; if red, some juice of red beet; if grey, a little cochineal; if purple, some purple turnsole, or powder of violets; if green, some juice of beet leaves, or spinage, which must be boiled to take away its crudity.

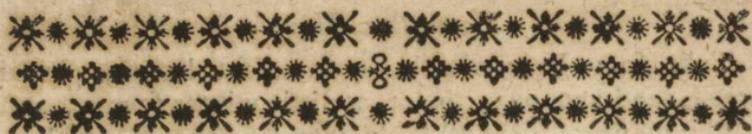
### *To make a Sack Posset.*

Take ten eggs, yolks and whites, beaten well and strained, a pint of Sack and near half a pound of sugar, set these on a fire in the bason you make it in; and when it is so hot you can hardly hold your finger in, stirring it all one way, have ready a quart of cream, stirring it in all one way, take it off the fire and cover it with a hot plate, and then cover it close with a cushion upon the plate, set it on another cushion the space of half an hour, sift sugar on it and serve it in.

### *To preserve Oranges.*

Rub off the upper skin with a grater, cut a round hole in the top, lay them in fair water a day and a night, and the water to be shifted night and morning, then boil them till they be tender, then pull out the meat at the hole (if you will have it out) then put them into hot water and let them lie till next day, then weigh them and take more than their weight in sugar, and to every pound of sugar take a pint and quarter of water, and boil your oranges a little while in the syrup, then pour the oranges out into a bason with the syrup and cover them close with white paper to touch them, so let them stand two days, then drain them from the syrup and put the syrup on the fire, when it boils pour it on the oranges again boiling hot, do so again next day, and if your syrup be thin, and not too much wasted repeat it the next day, and the day following set the syrup and the oranges on the fire together; and let them boil till they are enough; when you are ready to take them off the fire wring in some juice of lemons, with a little musk, and boil them a walm or two, let them stand a while, then put them up, close your glasses with jelly of apple Johns or pipins, and fill the oranges with the gellies. Lemons in the same manner, only pared thinner.

Valuable



VALUABLE RECEIPTS IN

C O O K E R Y.

---

General Directions for Trussing and Dressing  
Poultry, &c.

**I**F your fire is not very good and clear when you lay your poultry down to roast, it will not eat near so sweet, or be so beautiful to the eye.

*To Stew a Hare.*

Cut it to pieces and put them in a stew pan with a blade or two of mace, some whole pepper, black and white, an onion stuck with cloves, an anchovy, a bundle of sweet herbs, and a nutmeg cut to pieces, and cover it with water; cover the stew pan close, let it stew till the hare is tender, but not too much done; then take it up, and with a fork take out your hare into a clean pan, strain the sauce all through a coarse sieve, empty all out of the pan, put in the hare again with the sauce, take a piece of butter as big as a walnut rolled in flour, put in likewise, one spoonful of catchup, and one of red wine, stew all together, with a few fresh mushrooms or pickled ones if you have any, till it is thick and smooth, then dish it up and send it to table. You may cut a hare in two and stew the fore quarters thus, and roast the hind quarters with a pudding in the belly.

*To roast a Hare.*

Take some liver of a hare, some fat bacon, grated bread, and anchovy, shallot, a little winter favory, and a little nutmeg; beat all these into a paffe and put them into the belly of the hare; baste the hare with stale beer, but a little bit of bacon in the pan, when it is half roasted baste it with butter. For sauce take melted butter and a little bit of winter favory; or thick claret sauce.

*The Manner of Trussing a Hare.*

Cafe an hare, and in casing it, just when you come to the ears, pass a skewer just between the skin and the head, and, by degrees, raise it up till the skin leaves both the ears stripped, and then take off the rest as usual. Then give the head a twist over the back, that it may stand as at 1, putting two skewers in the ears to make them stand upright, and to secure the head in a right position; then push the joint of the shoulder blade up as high as may be towards the back, and pass a skewer between the joints, as at 2, through the bottom jaw of the hare, which will keep it steady; then pass another skewer through the lower branch of the leg at 3, through the ribs, passing close

close by the blade bone to keep that up tight, and another through the point of the same branch, as at 4, which finishes the upper part: then bend in both legs between the haunches, so that their points meet under the scut, and make them fast with two skewers, as at 6 6.

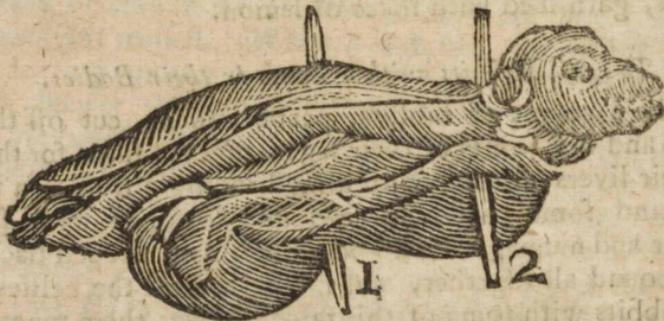
To truss a hare short, see the manner of trussing a rabbit for boiling.

*The Manner of Trussing Rabbits for boiling and roasting.*

For roasting.



For boiling.



For Roasting.

Case all the rabbit except the lower joints of the fore legs, and those you chop off; then pass a skewer through the middle of the haunches, after you have laid them flat, as at 1, and the fore legs, which are called the wings, must be turned as at 2, so that the smaller joints may be pushed into the body, through the ribs. This, as a single rabbit, has the spit passed through the body and head,

head, but the skewer takes hold of the spit to preserve the haunches; but to truss a couple of rabbits there are seven skewers; and then the spit passes only between the skewers, without touching the rabbits. You may truss it short, as for boiling and roast it.

*For Boiling.*

Cut the two haunches of the rabbit close to the back bone, two inches, and turn up the haunches by the side of the rabbit, skewer the haunches through the middle part of the back, as at 1; then put a skewer through the utmost joints of the legs, the shoulder blades and neck, as at 2, trussing the shoulders high and bending the neck backwards that the skewer may pass through the whole.

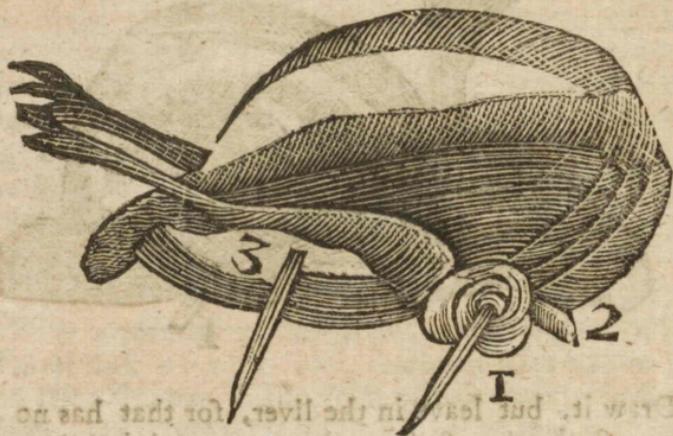
*To hash Rabbits.*

Wash them, pick the flesh off the bones, after being half roasted, and mince it small, add to it a little good mutton broth, a shalot or two, a little nutmeg grated, and a little vinegar, stew it together, put in a good piece of butter and a handful of shred parsley; serve it upon sippets, garnished with slices of lemon.

*To roast Rabbits with a Farce in their Bodies.*

Take a couple of rabbits, parboil them, cut off their heads and first joints of their legs; make a farce for them of their livers minced with a mushroom, a truffle, a few cives and some parsley minced and seasoned with salt, pepper and nutmeg, add a good handful of scraped bacon, then pound all together, and having stuffed the bellies of the rabbits with some of this farce, skewer them together and lard them with lean ham, fat bacon and slices of veal; wrap them up in paper, spit and roast them: when they are enough put some cullis or essence of ham in a dish, take off the bards of bacon, dish them and serve them up hot for a first course.

You may stuff their bodies with oysters, after being blanch'd, with an anchovy minced.

*The Manner of Trussing a Pheasant or Partridge.*

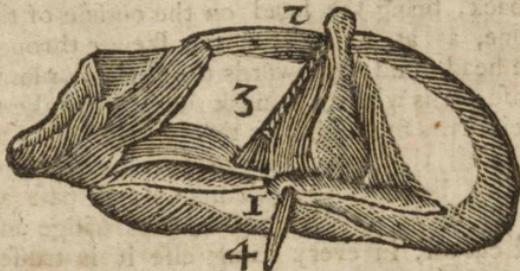
Both the pheasant and the partridge are trussed the same way; only the neck of the partridge is cut off, and the head of the pheasant is left on: the cut above shews the pheasant trussed. When it is drawn, cut off the pinions, leaving only the stump bone next the breast, and pass a skewer through its point, and through the body near the back, then give the neck a turn, and passing it by the back, bring the head on the outside of the other wing bone, as at 1, and run the skewer through both, with the head standing towards the neck or rump, which you please: 2 is where the neck runs. then take the legs, with their claws on, and press them by the joints together, so as to press the lower part of the breast; then press them down between the sidesman, and pass a skewer through all, as at 3. Remember, a partridge must have the neck cut off, in every thing else it is trussed like a pheasant.

*Pidgeons in a Hole.*

Take your pidgeons, season them with beaten mace, pepper and salt, put a little piece of butter in the belly, lay them in a dish and pour a little batter all over them, made with a quart of milk and eggs and four or five spoonfuls of flour. Bake it and send it to table. It is a good dish.

*The Manner of Trussing a Pidgeon.*

Draw it, but leave in the liver, for that has no gall; then push the breast from the vent, and holding up the legs, put a skewer just between the bent of the thigh and the brown of the leg, first having turned the pinions under the back, as at 1, and see the lower joint of the biggest wings are so passed with the skewer that the legs are between them and the body.

*The Manner of Trussing an Easterling.*

A duck, easterling, teal and Widgeon, are all trussed in the same manner. Draw it and lay aside the liver and gizzard and take out the neck, leaving the skin of the neck full enough to spread over the place where the neck was cut off. Then cut off the pinions and raise up the whole legs till they are upright in the middle of the fowl, and

and press them between the stumps of the wings and the body of the fowl; twist the feet towards the body, and bring them forwards, with the bottom of the feet towards the body of the fowl; then take a skewer and pass it through the body of the fowl between the lower joint next the foot and the thigh, taking hold, at the same time of the ends of the stumps of the wings, then will the legs stand upright. 1 is the stumps of the wings, 2 and 3 the legs as we have made them stand upright, 4 is the point of the skewer.

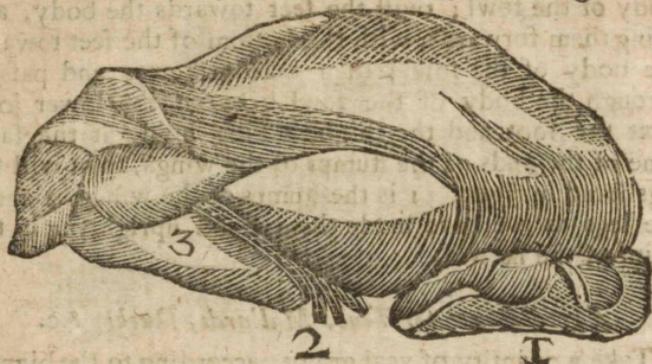
*A good Sauce for Teal, Mallards, Ducks, &c.*

Take a quantity of veal gravy, according to the bigness of your dish of wild fowl, seasoned with a little pepper and salt; squeeze in the juice of two oranges and a little claret. This will serve all sorts of wild fowl.

*The Manner of trussing a Goose.*



A goose has no more than the thick joints of the legs and wings left to the body, the feet and the pinions being cut off, to accompany the giblets, which consist of the head and neck, with the liver and gizzard. Then at the bottom of the apron of the goose, 1, cut an hole and draw the rump through it, then pass a skewer thro' the small part of the leg through the body, near the back, as at 2, and another skewer through the thinnest part of the wings and through the body, near the back, as at 3, and it will be right. The

*The Manner of trussing a Fowl for Boiling.*

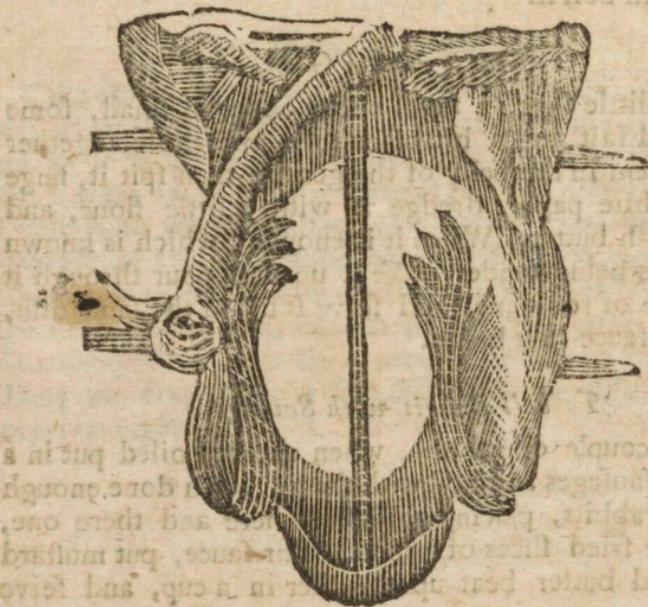
You must, when it is drawn, twist the wings till you bring the pinions under the back; and you may, if you please, inclose the liver and gizzard, one in each wing, as at 1, but they are commonly left out: then beat down the breast bone, that it may not rise above the fleshy part; then cut off the claws of the feet and twist the legs and bring them on the outside of the thigh towards the wing, as at 2, and cut an hole on each side the apron, just above the sidesman, and put the joints of the legs into the body of the fowl, as at 3: so this is trussed without a skewer.

*The Manner of trussing a Chicken like a Turkey-poult, or of trussing a Turkey-poult.*

After you have got a chicken, cut a long slit down the neck, on the fore part; then take out the crop and the merry

merry-thought, then twist the neck, and bring it down under the back till the head is placed on the side of the left leg, bind the legs in with the claws on and turn them upon the back; then, between the bending of the leg and the thigh, on the right side, pass a skewer through the body of the fowl, and when it is through, run the point through the head, by the same place of the leg as you did before, as at 1, you must likewise pull the rump through the apron of the fowl.

Note, the neck is twisted like a cord, and the bony part of it must be quite taken out, and the under jaw of the fowl taken away, neither should the liver or gizzard be served with it, though the pinions are left on: turn the pinions behind the back and pass a skewer through the extreme joint, between the pinion and the lower joint of the wing, through the body near the back, as at 3, and it will be fit to roast in the fashionable manner.



The above figure shews the manner in which the legs and pinions will appear when turned to the back, as also the position of the head and neck of the chicken or turkey-poult.

A turkey-

A turkey-poult has no merry-thought, as it is called, and therefore, to imitate a turkey the better, we take it out of a chicken through the neck.

☞ Always mind to beat down the breast bone, and pick the head and the neck clean from feathers before you begin to truss your fowl.

*To boil a Turkey, with the Stuffing.*

When your turkey is dressed and drawn, truss it, cut off the feet and cut down the breast bone with a knife; then take the sweet-bread of veal, boil it, shred it fine with a little beef suet, a handful of bread crumbs, a little lemon peel, part of the liver, a spoonful or two of cream, with nutmeg, pepper, salt, and two eggs; mix all together, and stuff your turkey with part of the stuffing (the rest may be boiled or fried to lay round it) then sew up the skin again, dredge it with a little flour, tie it up in a cloth, and boil it with milk and water: if it be a young turkey an hour will boil it.

*How to roast a Goose.*

Take a little sage, a small onion chopped small, some pepper and salt and a bit of butter; mix those together and put them in the belly of the goose; then spit it, singe it with white paper, dredge it with a little flour, and baste it with butter. When it is enough, which is known by the legs being tender, take it up and pour through it two glasses of red wine, and serve it up in the same dish, and apple sauce in a bason.

*To boil Rabbits with Sausages.*

Boil a couple of rabbits, when almost boiled put in a pound of sausages and boil with them; when done enough dish the rabbits, placing a sausage here and there one, with some fried slices of bacon. For sauce, put mustard and melted butter beat up together in a cup, and serve them up.

To

*To boil Pidgeons.*

Stuff your pidgeons with sweet herbs, chopped bacon, grated bread, butter, spice, and the yolk of an egg; then boil them in strong broth, butter, vinegar, mace, salt and nutmeg; set parsley, minced barberies and drawn butter; lay your pidgeons in a dish, pour the lear all over them; garnish with sliced lemon and barberies.

*To boil Chickens.*

Take four or five chickens, as you would have your dish in bigness, if they be small ones scald them before you pluck them, it will make them whiter, then draw them and take out the breast bone; wash them, truss them and cut off their heads and necks, and boil them in milk and water with a little salt; half an hour or less will boil them: they are the better for being killed the night before you use them.

*To make Sauce for the Chickens.*

Take the necks, gizzards and livers, boil them in water, when they are enough strain them off the gravy, and put to it a spoonful of oyster pickle; take the livers, break them small, mix a little gravy and rub them thro' a hair sieve with the back of a spoon, then put to it a spoonful of cream, a little lemon and lemon peel grated, thicken it up with butter and flour; let your sauce be no thicker than cream, which pour upon your chickens. Garnish your dish with sippets, mushrooms and lemon. They are proper for a side dish or a top dish, either at noon or night.



The best Directions for CURING, ROASTING,  
BOILING, &c. all Kinds of Butcher's Meat.

*To dry a Leg of Mutton like Pork.*

**B**EAT it down flat with a cleaver, to make it like Westphalia ham, then take some salt-petre and beat it very 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, put your mutton into it, and let it lie ten days, then take it out and hang it in a chimney where wood is burnt, 'till it is thoroughly dry, which will be about three weeks; boil it very tender with fowls, or eat it cold like Westphalia ham. Do it in cold weather or it will not keep.

*To cure a Leg of Pork Ham Fashion.*

Take a leg of pork and let it be cut like a ham, then take a quart of ordinary salt and a quart of bay salt, heat it very hot and mix it with a pound of coarse sugar and an ounce of salt-petre, beaten fine, then rub the ham well with it, and cover it all over with what is left, for it must all go on, so let it lie three days, then turn it every day, for a fortnight, then take it out and smoke it as you do bacon or tongue: the salt must be put on as hot as you can.

*A Leg of Mutton Ham Fashion.*

Get a hind quarter, very large, and cut it like a jiggit, that is, with a piece of the loin; then rub it all over with bay salt and let it lie one day, then put it into the following pickle: take a gallon of pump water, put into it two pounds of bay salt, two of white salt, six ounces of salt-petre and four of petre-salt, one pound of brown sugar, six bay leaves, and one ounce of salt prunella; mix it

it all in your liquor, then put in your mutton, 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 as you would a ham.

*To dry Neats Tongues.*

Beat salt and salt-petre, very fine, an equal quantity of each, lay the tongues in pump water all night, rub them very well with the salt, and cover them over with it, still putting on more as they waste; when they are stiff and hard they are enough: then roll them in bran, and dry them before a gentle fire. Before you boil them, lay them in pump water all night, and boil them in pump water.

*To preserve Meat without Salt.*

Wet a napkin in white wine vinegar, wring it out and wrap the meat in it. It will keep a fortnight or longer in hot weather.

*To make Sausages.*

Take the leafe of a leg of pork and four pounds of beef suet, or rather more, shred them together very small, then season it with three quarters of an ounce of beaten pepper, and half so much of cloves and mace mixed together, a handful of sage chopped small, and as much salt as you think fit, then break in ten eggs, all but two or three of the whites, temper it well together with your hands, and fill it into hogs guts, which you must have ready, tie the ends of them like puddings, and let them be thoroughly boiled; when you eat them they must be broiled on soft coals, for hot coals will crack the skin, and the goodness will be lost.

*To make white Puddings.*

Cut a penny loaf into thin slices, and set it to soak all night in a pint of cream, and in the morning break it in the bowl with a spoon, 'till it be like pap; then put to it  
four

## 28 THE BRITISH JEWEL.

four yolks and two whites of eggs, and the marrow of one marrow bone, cut into little pieces, half a pound of the best beef suet, shred extraordinary small, season it with nutmeg cinnamon and sugar, and two spoonfuls of rose water, and a spoonful of sack, (a little musk and ambergrease, if you please) these puddings must be boiled on a gentie fire, and not pricked in the boiling.

### *Another Sort.*

Boil a pound of rice in five pints of milles, 'till it be thick, then put in a pound of currants, and let it boil up just to plump them, and when it is cold, put in three quarters of a pound of suet, shred small, and six yolks and two whites of eggs, a quarter of a pound of sugar, four spoonfuls of rose water, and a quarter of an ounce of cinnamon.

### *To Pickle Pork.*

When your pork is cut into joints. salt it with ordinary salt, and let it lie one night before you put it into pickle, that the blood may run from it, then make a strong pickle of pump water, bay salt and salt-petre, and some ordinary salt, and boil it, let it stand 'till it is cold, and then put in your meat; be sure the pickle is always above your meat.

### *A Ragoo of Oysters.*

When you open your oysters. drain them in a sieve, and put a dish under to receive the liquor; melt some fresh butter in a stew pan, put in it a dust of flour, keep it stirring 'till it is brown, moisten it with a little gravy and put in some small crufts of bread, the bigness of the top of your finger, and next your drained oysters toss it up, season it with parsley, cives, pepper, and some of the oyster liquor. Your ragoo being well relished, serve it up for a dainty dish.

This ragoo is to be done quickly because the oysters must boil.



*How to roast Beef.*

If a rump or surloin, do not salt it, but lay it a good way from the fire, baste it once or twice with salt and water, then with butter; flour it and keep basting it with what drops from it. When you see the smoke draw to the fire it is near enough.

If the ribs, sprinkle it with salt for half an hour, dry and flour it, then butter a piece of paper very thick, and fasten it on the beef, the butter side next it.

N. B. Never salt your roast meat before you lay it to the fire (except the ribs) for that draws out all the gravy.

If you would keep it a few days before you dress it, dry it well with a clean cloth, then flour it all over and hang it up where the air may come to it.

*How to roast Lamb or Mutton.*

The loin, the saddle of mutton (which is the two loins) and the chine (which is the two necks) must be done as the beef; but all other joints of mutton must not be papered; and just before you take it up, dredge it with a little flour, but not too much, for that takes away all the fine taste of the meat.

Be sure you take off the skin of a breast of mutton before you roast it.

*How to roast Veal.*

If a fillet, stuff it with thyme, marjoram, parsley, a small onion, a sprig of savory, a bit of lemon peel cut very small, nutmeg, pepper, salt, mace, crumbs of bread, four eggs, a quarter of a pound of butter or marrow, mixed with a little flour to make it stiff, half of which put into the udder, and the other into holes made in the fleshy part.

If a shoulder, baste it with milk 'till half done, then flour it and baste it with butter.

The breast must be roasted with the call on 'till it is enough, and the sweetbread skewered on the back side of the breast, When it is nigh enough take off the call, baste

baste it and dredge it with a little flour. All these are to be sent to table with melted butter, and garnished with sliced lemon.

If a loin, or fillet not stuffed, be sure to paper the fat, that as little may be lost as possible. All joints are to be laid at a distance from the fire 'till soaked, then near the fire. When you lay it down, baste it with good butter, except it be the shoulder, and that may be done the same if you rather chuse it; when it is near enough baste it again, and dredge it with a little flour.

#### *How to roast a Pig.*

First wipe it very dry with a clean cloth, then take a piece of butter and some crumbs of bread, of each about a quarter of a pound, a little sage, thyme, parsley, sweet-marjorum, pepper, salt, nutmeg, and the yolks of two eggs, mix these together and sew it up in the belly: flour it very thick, then spit it and lay it to the fire, taking care that your fire burn well at both ends, or, 'till it does hang a flat iron in the middle of the grate. Continue flouring it 'till the eyes drop out, or you find the crackling hard; then wipe it clean with a cloth wet in salt and water, and baste it with butter, when the gravy begins to run put basons in the dripping pan to receive it. When you perceive it is enough, take about a quarter of a pound of butter, put it into a coarse clean cloth, and having made a clear brisk fire, rub the pig all over with it, 'till the crackling is quite crisp, and then take it from the fire. Cut off the head, and cut the pig in two down the back, where you take out the spit; then, having cut the ears off, and placed one at each end, and also the under jaw in two, and placed one at each side, make the sauce thus.

Take some good butter, melt it, mix it with the gravy received in the basons, and the brains bruised, and a little dried sage shred small, pour these into the dish and serve it up.

#### *How to roast Pork.*

The best way to roast a leg is first to parboil it, then skin it and roast it, baste it with butter, then take a little sage,

sage, shred it fine, a little pepper and salt, some nutmeg, and a few crumbs of bread, throw these all over it while it is roasting; then have a little drawn gravy to put in the dish with the crumbs that drop from it.

The spring, or hand of pork, roasted like a pig, eats very well, otherwise it is best boiled.

The spare-rib should be basted with a bit of butter, a very little flour, and some sage shred small, and served up with apple sauce.

When you roast a loin, take a sharp pen-knife and cut the skin a-cross to make the crackling eat the better. The chine you must not cut at all. If pork is not well done it is apt to surfeit.

#### *How to roast Mutton like Venison.*

Take a fat hind quarter of mutton and cut the leg like a haunch of venison, rub it well with salt-petre, hang it in a moist place for two days, wiping it two or three times a day with a clean cloth, then put it into a pan, and having-boiled a quarter of an ounce of all-spice in a quart of red wine, pour it boiling-hot over your mutton, and cover it close for two hours, then take it out, spit it, lay it to the fire, and constantly baste it with the same liquor and butter. If you have a good quick fire, and your mutton not very large, it will be ready in an hour and half. Then take it up and send it to table, with some good gravy in one cup and sweet sauce in another.

#### *How to roast a Haunch of Venison.*

Take a haunch of venison and spit it, then get a little wheat flour and water, knead and roll it very thin, tie it over the fat part of the venison with packthread; if it be a large haunch it will want four hours roasting, and a middling haunch three hours, baste it all the time you roast it; when you dish it up, put a little gravy in the dish and sweet sauce in a bason; half an hour before you draw your venison, have off your paste, and baste it, and let it be a light brown.

*How*

*How to roast a Neat's Tongue.*

Pickle a tongue and boil it 'till the skin will come off, and when it is so done stick it with cloves, about two inches asunder, then put it on a spit and wrap a veal caul over it, and roast it 'till it is enough; then take off the caul and just froth it up, and serve it in a dish with gravy and some venison or claret sauce in a plate, garnish it with raspings of bread sifted, and lemon sliced.



## Directions for BOILING MEAT.

**A**LL fresh meat should be put into the water boiling hot, and salt meat when the water is cold, unless you apprehend it is not corn'd quite enough. and in that case, putting it in the water when hot strikes in the salt.

Chickens, lamb and veal are much whiter for being boiled in a clean linnen cloth, with a little milk in your water.

The time sufficient for dressing different joints depends on the size of them: a leg of mutton of about seven or eight pounds will require two hours boiling; a young fowl about half an hour; a middle sized leg of lamb about an hour; a large piece of beef, of twelve or fourteen pounds, will require two hours and a half after the water boils, if you put in the beef when the water is cold; and so in proportion to the thickness and weight of the piece; but all sorts of victuals require more in frosty weather.

*To boil a Leg of Lamb with Chickens round it.*

When your Lamb is boiled pour over it butter and parsley, lay your chickens round it, and pour over your chickens a little white fricacy sauce; garnish your dish with sippets and lemon.

*To boil a Leg of Lamb, with the Loin fried round it.*

When your lamb is boiled lay it in the dish, and pour upon it a little parsley and butter; then lay your fried lamb round it, and cut some asparagus to the bigness of pease, boil it green and lay it round your lamb in spoonfuls. Garnish the dish with crisp parsley.

*To boil a Tongue*

If it be a dried tongue it must be laid in warm water for six hours, then lay it three hours in cold fresh water, then take it out and boil it three hours, which will be sufficient: if your tongue be just out of pickle, it must lay three hours in cold water, and then boil it 'till it will peel,

*To boil a Ham.*

Lay it in cold water two hours, wash it clean and tie it up in clean hay; boil it very slow the first hour, and very brisk an hour and half more: take it up in the hay, and so let it lie 'till cold, then rub the rind with a clean piece of flannel.

*To boil pickled Pork.*

Wash your pork and scrape it clean, then put it in when the water is cold, and boil it 'till the rind is tender.

*How to keep Meat hot.*

The best way to keep meat hot, if it be done before your company is ready, is to set the dish over a pan of boiling water, cover the dish with a deep cover, so as not to touch the meat, and throw a cloth over all. Thus you may keep your meat hot a long time, and it is better than over roasting or boiling it, which will spoil it. The steam of the water keeps the meat hot, and does not draw the gravy out or dry it up.



## RULES and DIRECTIONS for PICKLING, &c.

**A**LWAYS use stone jars for all sorts of pickles that require hot pickle to them. The first charge is the least; for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through all earthen vessels; stone and glass are the only thing to keep pickles in. Be sure never put your hands in to take pickles out, for that will soon spoil them: the best method is to tie a wooden spoon, full of little holes to every pot, to take the pickles out with. Let your brass pans for green pickles be exceeding bright and clean, and your pans for white pickles be well tinned and clean, otherwise your pickles will have no colour. Use the very best and strongest white wine vinegar; likewise be very exact in watching when your pickles begin to boil and change colour, that you may take them off the fire immediately, otherwise they will grow soft in keeping and lose their colour. Cover your pickling jars with a wet bladder and leather.

### *To pickle Walnuts.*

Make a pickle of salt and water, strong enough to bear an egg. boil it and scum it well, and pour it over your walnuts, let them stand twelve days, changing the pickle at the end of six days; then pour them into a cullender and dry them with a coarse cloth; then get the best white wine vinegar, with cloves, mace, nutmeg sliced, Jamaica pepper and sliced ginger; boil all these together and pour it calding hot upon your walnuts, in the jar you intend them; you may add a shallot or a large onion: to one hundred of walnuts you must put six spoonfuls of mustard seed: tie them close with a bladder and leather.

*To pickle Walnuts green.*

Take the largest and clearest you can get, pare them as thin as you can, have a tub of spring water standing by you, and throw them in as you pare them: Put into the water a pound of bay salt, let them lie in that water 24 hours, take them out of the water and put them into a stone jar, and between every layer of walnuts put a layer of vine leaves, at the bottom and top, and fill it with cold vinegar, let them stand all night, then pour that vinegar from them into a bell-mettle sauce pan, with a pound of bay salt: and let it boil, then pour it hot on your nuts, tie them over with a woollen cloth and let them stand a week, then pour that vinegar away, rub your nuts clean with a piece of flannel, then put them again in your jar, with vine leaves as before, and boil fresh vinegar; to every gallon of vinegar put a nutmeg sliced, four large races of ginger cut, a large onion filled with a quarter of an ounce of cloves, a quarter of an ounce of whole black pepper, the same of ordignal pepper, then pour your vinegar boiling hot on your walnuts, and cover them with a woollen cloth, let it stand three or four days; when cold, put in half a pint of mustard seed, a large piece of horse raddish sliced, tie them down close with a wet bladder, and then with a leather: They will be fit eat in a fortnight.

*To pickle Hop Buds.*

Give them a boil or two in water and salt, then lay them in white wine vinegar.

*To pickle Fennel.*

Make water boil, tie your fennel up in bunches and put them into the water with some salt, give them half a dozen walms, drain them, and when cold, put them into a jar, pour vinegar upon them and put a little mace and nutmeg to it. Tie a bladder and leather over the pot.

Parsley may be done the same way.

*To pickle Pidgeons.*

Boil them, with whole spice, in three pints of water, a pint of white wine, and a pint of white wine vinegar; when boiled, take them up, and when cold keep them in this pickle, skimming the fat off it. Do sparrows the same way.

*To pickle French Beans.*

Get French beans when they are very young, top and tail them, put them into the best white wine vinegar, with salt, a little whole pepper and a race of ginger cut gros; let them lie in this, cold, for nine days; then boil it in a brass kettle, and put your beans in, let them but just have a boil; then take them off the fire, stowe them down close, set them by, then put them on again; so do six times. till they are as green as grass; then put them into a stone jar, tie it down close with leather, and they will be good all the year. The same way you may do cucumbers and purslain stalks; and if they change colour, boil up the pickle and pour over them scalding hot.

*To pickle white Cabbage,*

You may do it in quarters, or shave it in long slices, 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 boiled and scummed put it to your cabbage, cover it presently and it will keep white.

*To pickle red Cabbage.*

Cut off the stalks and outside leaves, and shred the remainder into a cullendar, throw salt upon it in the shredding; after it has drained two or three hours, put it into a jar, and then make a pickle of vinegar, cloves, mace, ginger and sliced nutmeg, boil it, and when it is cold pour it over the cabbage, and it will be fit for use in twelve hours. You may add salt to the pickle if the cabbage dont taste of it.

*To pickle Onions.*

Take your onions when they are dry enough to lie up in your house, such as are about the size of a large walnut, or you may do some as small as you please; take off only the outward dry coat, then boil them in one water, without shifting, 'till they begin to grow tender, then drain them through a tulle and let them cool; as soon as they are quite cold, slip off two outward coats or skins, slip them 'till they look white from each other, rub them gently with a fine soft linen cloth, and lay them on a cloth to cool: when this is done, put them into wide-mouth glasses, with about six or eight bay leaves; to a quarter of onions, a quarter of an ounce of mace, and two large pieces of ginger sliced; all these ingredients must be interspersed here and there in the glasses among the onions; then boil to each quart of vinegar, two ounces of bay salt, scum it well, as the scum rises, and let it stand 'till it is cold: then pour it into the glass, cover it close with a bladder dipped in vinegar, and tie them down: they will eat well and look white. As the pickle wastes fill them with cold vinegar.

*To pickle Cucumbers.*

Five hundred cucumbers being wiped 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 and wipe them dry; then, in the vessel you design to keep them, put a layer of dill, some whole long pepper, and a little mace, then 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 them; when you have done this three or four times, stop them close for use.

*To pickle Mushrooms.*

You must take the bottom mushrooms, wipe them clean with a piece of flannel, and throw them into half milk and

and half water, then set on your stew pan with half milk and water, and when it boils put in your mushrooms, and let them boil up thick for half a quarter of an hour; then pour them into a sieve, let them drain 'till they are cold; then make your pickle of the best white wine vinegar, mace, long pepper and a race of ginger; boil it, and when it is enough, cut a nutmeg into quarters, and put it in, let it stand 'till it is cold, then put it to your mushrooms, and pour a little of the best oil you can get to preserve them; tie your glasses or gallipots down with leather.

*To pickle Samphire.*

Take samphire that is green, and has a sweet smell, gathered in the month of May, pick it well, lay it to soak in salt and water for two days, then put it into an earthen pan, and pour to it as much white wine vinegar as will cover it close, and let it stand 'till it is green and crisp, then put it into a jar and tie it down close for use.

*Sellery.*

Pick sellery two inches in length, set them off and let them cool; put your pickle in cold, the pickle will do as for cabbage.

*To pickle Sprats like Anchovies.*

Pull the heads off your sprats, and salt them a little over night, the next day take a barrel or earthen pot, lay in it a layer of refined salt, a layer of sprats, &c. so do 'till you have filled the vessel; then cover it close, and close it up with pitch, that no air may get in; set it in a cellar, and turn it upside down once a week; they will be eatable in three months.

*How to pickle Herrings or Mackarel.*

Cut off the heads and tails of your fish, gut them, wash them and dry them well; then take two ounces and a half of salt-petre, three quarters of an ounce of Jamaica pepper, and a quarter, and half quarter of white pepper, pound them

them small; an ounce of sweet marjorum and thyme chopped small; mix all together and put some within and without the fish; lay them in an earthen pan, the roes at top, and cover them with white wine vinegar, then set them into an oven, not too hot, for two hours. This is for fifteen, but after this rule do as many as you please.

*How to make Mushroom Catchup.*

Take a stew pan full of the large flap mushrooms, and the tips of those you wipe for pickling; set them on a slow fire with a handful of salt, without water, they will make a great deal of liquor, which you must strain and put to a quarter of a pound of shallots, with some pepper, ginger, cloves, mace, and a bay leaf; boil and scum it well, when quite cold, bottle and stop it very close.

*Walnut Catchup.*

Take green walnuts and pound them to a paste, then put to every hundred two quarts of vinegar, with a handful of salt, put it all together in an earthen pan, keeping it stirring for eight days, then squeeze the liquor through a coarse cloth, and put it into a well tin'd saucepan; when it begins to boil scum it as long as any scum rises, and add to it some cloves, mace, sliced ginger, sliced nutmeg, Jamaica pepper corns, sliced horse-radish, with a few shallots; let this have one boil up, then pour it into an earthen pan, and after it is cold bottle it up, dividing the ingredients equally into each bottle.

*Excellent Vinegar made of Malt Liquor.*

To every twenty gallons of malt liquor add one ounce of cream of tartar, and the like quantity of allum and bay salt; mix these with a gallon of the drink, boiling hot, and put it hot into the cask. cover the bung hole with a piece of brown paper, and it will be fine vinegar in a few days. This receipt has been often sold for five shillings.

*Very good Vinegar.*

First take what quantity you please of spring water, and put it into a vessel, or stone bottle, and to every gallon  
put

put two pounds of Malaga raisins, lay a tile over the bung, and set the vessel in the sun 'till it is fit for use. If you put your water and raisins into a stone bottle, you may put it in the chimney corner, near the fire, for a convenient time, and it will be as well as if set in the sun.

*To make Verjuice.*

Having got crabs as soon as the kernels turn black, lay them in a heap to sweat, then pick them from stalks and rottenness; then, in a long trough, with stamping beetles, stamp them to a mash and make a bag of coarse hair cloth, as square as the press, fill it with the stamped crabs, and being well pressed, put the liquor up in a clean vessel.

*To distil Verjuice for Pickles.*

Take three quarts of the sharpest verjuice, and put it in a cold still and distill it off very gently; the sooner it is distilled in the spring the better for use: it will, in a few days, be fit to pickle mushrooms, or to put in sauces where lemon is required.

*To pickle or marriante Eels.*

The eels being killed, let them be well scoured, clean'd and scraped; then draw them, and wipe out the blood clean, and when they are drawn and cleaned very dry, turn them up, the head first, and so round 'till they are all up; then bind them up with packthread, and fry them with sallet oil, or very sweet rape oil, which will do well, let them be gently fried, and turned often 'till they are well soaked, and when cold, put them into the following pickle.

Take such a quantity of white wine vinegar as will cover the eels, put into it some pepper, large mace, sliced ginger, and some salt, and half a dozen of bay leaves; let them all boil well together about a quarter of an hour, when cold put in your eels, pressing them down to keep them under the liquor; they will be fit for use in a week, and will keep, being close covered, three or four months,



## The best DIRECTIONS for making ENGLISH WINES, &c.

### *Red or white Elder Wine.*

**G**ATHER the elder berries ripe and dry, pick them and bruise them with your hands, and strain them, then set the liquor by in glazed earthen vessels, for twelve hours, to settle; then put to every pint of juice, a pint and half of water, and to every gallon of this liquor put three pounds of Lisbon sugar; set this in a kettle over the fire, and when it is ready to boil, clarify it with the whites of four or five eggs; let it boil an hour, and when it is almost cold, work it with strong ale yeast, and then tun it, filling up the vessel, from time to time with the same liquor, saved on purpose, as it sinks by working. In a month's time, if the vessel holds about eight gallons, it will be fine and fit to bottle, and, after bottling, will be fit to drink in two months; but remember that all liquors must be fine before they are bottled, or else they will grow sharp, and ferment in the bottles, and never be good for any thing.

N. B. Add to every gallon of this liquor, a pint of strong mountain wine, but not such as has the borachio, or hog-skin flavour. This wine will be very strong and pleasant, and will keep good for several years.

We must prepare our red elder wine in the same manner as that we make with sugar, and if the vessel holds about eight or ten gallons, it will be fit for bottling in about a month's time; but if the vessel be larger, it must stand longer in proportion, three or four months at least for a hoghead.

*To make Gooseberry Wine.*

Gather your gooseberries in dry weather, when they are half ripe, pick them, and bruise them in a tub with a wooden mallet, or such like instrument, for no metal is proper; then take about the quantity of a peck of the gooseberries, put them into a cloth made of horse-hair, and press them as much as possible, without breaking the seeds; repeat this work 'till all your gooseberries are pressed, adding to this pressed juice, the other which you will find in the tub; then add to every gallon, three pounds of powder sugar, for Lisbon sugar will give the wine a taste which may be disagreeable to some people; and besides, it will sweeten much more than dry powder; stir this together 'till all the sugar is dissolved, and then put it in a vessel or cask, which must be quite filled with it. If the vessel hold about ten or twelve gallons, it must stand a fortnight or three weeks; or, if about twenty gallons, then about four or five weeks, to settle in a cool place; then draw off the wine from the lees, and after you have discharged the vessel from the lees, return the clear liquor into the vessel again, and let it stand three months, if the cask is about three gallons, or, between four and five months, if it be twenty gallons, and then bottle it off. We must note that a small cask of any liquor, is sooner ripe and fit for drinking than the liquor of a larger cask must be; but a small body of liquor will sooner change sour than that which is in a larger cask. The wine, if it is truly prepared, according to the above directions, will improve every year, and keep several years.

*To make Currant Wine.*

Gather your currants full ripe, strip them and bruise them in a mortar, and to every gallon of the pulp put two quarts of water, first boiled and cold (you may put in some grapes, if you please) let it stand in a tub twenty-four hours to ferment; then let it run through a hair sieve, let no hand touch it, let it take its time to run; and to every gallon of this liquor, put two pounds and a half of  
white

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white sugar; stir it well, and put it in your vessel, and to every six gallons, put in a quart of the best rectified spirits of wine; let it stand six weeks and bottle it: if it is not very fine, empty it into other bottles. and after it has stood a fortnight, rack it off into smaller.

*To make Cherry Wine.*

Pull off the stalks of the cherries and wash them, without breaking the stones; then press them hard through a hair bag, and to every gallon of liquor, put two pounds of six-penny sugar. The vessel must be full, and let it work as long as it makes a noise in the vessel; then stop it up close for a month or more, and when it is fine draw it into dry bottles; if it makes them fly, open them all, for a moment, and stop them up again. It will be fit to drink in a quarter of a year.

*To make Raisin Wine.*

To every gallon of clear Thames, or other river water, put five pound of Malaga, or Belvedere raisins, let them steep a fortnight, stirring them every day; then pour the liquor off, and squeeze the juice of the raisins, and put both liquors together in a vessel that is of a size to contain it exactly, for it should be quite full; let the vessel stand open thus 'till the wine has done hissing, or making the least noise; you may add a pint of French Brandy to every two gallons; then stop it up close, and when you find it is fine, which you may know by pegging it, bottle it off.

If you would have it red, put one gallon of Alicant wine to every four of raisin wine.

*To make Orange Wine.*

Put twelve pounds of fine sugar, and the whites of eight eggs, well beaten, into six gallons of spring water, let it boil an hour, scumming it all the time; then take it off, and when it is pretty cool, put it to the juice of fifty Seville oranges, and six spoonfuls of good ale yeast, and let it stand two days; then put it in another vessel with two quarts of Rhenish wine and the juice of twelve lemons,

lemons: you must let the juice of the lemons and the wine, and two pounds of double-refined sugar, stand close covered ten or twelve 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 ten or twelve days before it is fit to bottle.

*To make Sage Wine.*

Boil twenty-six quarts of spring water a quarter of an hour, and when it is blood warm, put twenty-five pounds of Malaga raisins picked, rubbed, and shred into it, with almost half a bushel of sage shred, and a porringer of ale yeast; stir all well together, and let it stand in a tub, covered warm, six or seven days, stirring it every day; then strain it off and put it in a runlet; let it work three or four days, and then stop it up; when it has stood six or seven days, put in a quart or two of Malaga sack, and when it is fine bottle it.

*Birch Wine.*

The season for procuring the liquor from the birch trees is in the beginning of March, while the sap is rising, and before the leaves shoot out; for when the sap is become forward, and the leaves begin to appear, the juice, by being long digested in the bark, grows thick and coloured, which was before thin and clear.

The method of procuring the juice is, by boring holes in the body of the tree and putting in faucets, which is commonly made of the branches of elder, the pith being taken out; you may, without hurting your trees, if large, tap them in several places, four or five at a time, and by that means, from a good store of trees, save many gallons every day.

If you do not use it immediately, which is the best way, then, in order to preserve it in a good condition for brewing, and that it may not turn sour till you have got the quantity you want, the bottle in which it dropped from the faucets, must be immediately well stopped, and corks waxed or refined.

One method of making it is this, to every gallon of birch liquor put a quart of honey, stir them well together, put in a few cloves and a little lemon peel, and let it boil for near an hour, and scum it well continually as the scum rises; then set it by to cool, and put in two or three spoonfuls of good ale yeast to set it a working, and when the yeast begins to settle, put it into a runlet which will just hold it, and let it stand six weeks, or longer, if you please, then bottle it, and it will be fit to drink in a month; it will keep good a year or two: if you have a mind to use sugar instead of honey, put two pounds to a gallon, or more, if you would keep it long.

This wine is not only very wholesome, but pleasant; it is a most rich cordial, good in curing consumptions, phthysic, spleen, and also all such inward diseases as accompany the stone in the bladder. Dr. Needham says he has often cured the scurvy with the juice of birch boiled with honey and wine. It is also good to abate heat in a fever.

*To make Turnip Wine.*

Take a good many turnips, pare them, slice them, and put them into a cyder press, and press out all the juice very well; to every gallon of juice, have three pounds of lump sugar; have a vessel ready, just big enough to hold the juice, put your sugar into the vessel; and to every gallon of the juice, half a pint of brandy; pour in the juice, and lay something over the bung for a week, to see if it works; if it does, you must not bring it down 'till it has done working, then stop it close for three months, and draw it off into another vessel. When it is fine, bottle it off.

*Cyprus Wine imitated.*

You must, to nine gallons of water, put nine quarts of the juice of white elder berries, which has been pressed gently from the berries with the hand, and passed through a sieve, without bruising the kernels of the berries; add to every gallon of liquor, three pounds of Lisbon sugar, and to the whole quantity, put an ounce and a half of ginger

ginger sliced, and three quarters of an ounce of cloves; then boil this near an hour, taking off the scum as it rises, and pour the whole in an open tub to cool, and work it with ale yeast, spread upon a toast of white bread, for three days; then turn it into a vessel that will just hold it, adding about a pound and half of raisins of the sun split, to lie in the liquor 'till you draw it off, which should not be 'till the wine is fine, which you will find in January.

This wine is so much like the fine rich wine brought from Cyprus, in its colour and flavour, that it has deceived the best judges.

*To make Apricot Wine.*

Put to every quart of water a pound and half of apricots, which are not over ripe: let them be wiped clean, and cut in pieces; boil these 'till the liquor is strong of the apricot flavour, then strain the liquor through a sieve, and put to every quart, four or five ounces of white sugar; boil it again, and scum it, and when the scum rises no more, pour it into an earthen pot; the day following, bottle it, putting into every bottle a lump of loaf sugar as big as a nutmeg. This will presently be fit for drinking, and is a very pleasant liquor, but it will not keep long

*To make Quince Wine.*

Gather your quinces when they are dry; Take twenty large quinces, wipe them very clean with a coarse cloth, then grate them with a coarse grater or rasp, as near the core as you can, but grate in none of the core, nor the hard part of it; then boil a gallon of spring water, and put your grated quince to it, and let it boil softly about a quarter of an hour; then strain the liquor into an earthen pot, and to each gallon of liquor, put two pounds of fine loaf sugar, and stir it 'till your sugar is dissolved; then cover it close and let it stand twenty-four hours, by which time it will be fit enough to bottle: take care that none of the settlement go into the bottles. This will keep good a year. Observe that your quinces must be very ripe when you gather them for this use.

*To make Cowslip Wine.*

Take six gallons of water, twelve pounds of sugar, and four whites of eggs; beat the eggs very well and put them into the water and sugar, then put it on the fire in a kettle and let it boil three quarters of an hour; scum it all the time it boils, and when it is cold take a peck of pickled cowslips, bruise them a little and put them in; then make a good brown toast, and spread it on both sides with good ale yeast, and put it in with the cowslips; let it stand two or three days to work: the night before you strain it off, put in two lemons, a quart of Rhenish wine, and six ounces of syrup of cittrons, the next day strain it off through a strainer, squeezing the cowslips as hard as possible; then strain it through a flannel bag, and put it in your vessel; when it has done working, stop it close for a fortnight or three weeks, then bottle it off.

*Damson Wine.*

Having provided four gallons of water, put to every gallon four pounds of Malaga raisins and half a peck of damsons, in a vessel without a head, which being covered, they are to steep six days; stir them twice every day and let them stand as long without stirring; then draw off your wine, colour it with the infused juice of damsons, sweetened with sugar; then turn it into a wine vessel for a fortnight, in order to be made fine, and afterwards disposed of in bottles.

*Raspberry Wine.*

Ripe raspberries being bruised with the back of a spoon, strain them, and fill a bottle with the juice; stop it, but not very close, and set it by for four or five days; then pour it off from the dregs, and add thereto as much Rhenish or white wine, as the juice will well colour; then sweeten your wine with loaf sugar and bottle it up for use.

*Gilliflower Wine.*

To three gallons of water put six pounds of the best powder sugar, boil the sugar and water together for the space of half an hour, keep scumming it as the scum rises, let it stand to cool; beat up three ounces of the syrup of botony, with a large spoonful of ale yeatt, put it into the liquor and brew it well together; then having a peck of gilliflowers cut from the stalks put them into the liquor, let them infuse and work together three days, covered with a cloth, strain it and put it into a cask, let it settle for three or four weeks, then bottle it.

*Black Cherry Wine.*

Boil six gallons of spring water one hour, then bruise twenty-four 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 twenty-four hours; then strain it off, and to every gallon put near two pounds of good 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 up close; let it be very fine before you draw it off into bottles.

*To make Elder-flower Wine.*

To twelve gallons of water, put thirty pounds of single loaf sugar, boil it 'till two gallons be wasted, scum it well, let it stand 'till it is as cool as wort; then put in two quarts of blossoms, picked from the stalks, stirring it every day 'till it has done working, which will not be under five or six days, then strain it and put it into the vessel; after it is stopp'd down, let it stand two months, and then, if fine, bottle it.

*To make Mead.*

Having got thirteen gallons of water, put thirty pounds of honey to it, boil and scum it well, then take rosemary, thyme, bay leaves and sweet briar, one handful altogether, boil it an hour, then put it into a tub, with two

or three handfuls of ground malt; stir it 'till it is blood warm, then strain it through a cloth, and put it into a tub again; cut a toast round a quartern loaf, and spread it over with good ale yeast, and put it into your tub, and when the liquor is quite over with the yeast, put it in your vessel; then take of cloves, mace, and nutmegs, an ounce and half, of ginger sliced, an ounce; bruise the spice and tie it up in a rag, and hang it in the vessel; stop it up close for use.

*To make Shrub.*

Take two quarts of brandy and put it in a large bottle, put into it the juice of five lemons, the peelings of two, and half a nutmeg, stop it up and let it stand three days; then 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. It is a pretty wine and a cordial.

*To make Lemonade.*

Scrape lemon peel in water and sugar, put in a few drops of oil of sulphur, and some slices of lemon; put in a pound of sugar to every quart of water.

*Lemonade with Lime Juice.*

Put to three quarts of spring water a pint of lime juice, a pound, or pound and half of double-refined sugar, when the sugar is dissolved it is done.

*To make Plague Water.*

Take rue, rosemary, balm, carduus, scordium, marigold flowers, dragons, goat's rue, and mint, each three handfuls; roots of master-wort, angelica, butterbur, and piony, each six ounces; icorzonera three ounces; proof spirits three gallons; macerate, distil, and make it up high proof.

*Another excellent Way to make Plague Water.*

Take sage, fellandine, rosemary, rue, wormwood, rosafolis, mugwort, pimpernel, dragons, agrimony, balm,

balm, scordium, carduus, benedictus, bittany flower and leaves, marigold flowers and leaves, St. John's-wort flowers and tops, of each two good handfals; then take butterbur roots, tormentile, angelica, elicampane, piony, zedoary roots, three quarters of an ounce; to each of these put three parts of of liquorice, scraped and sliced very thin; wipe the herbs clean, and let them lie two or three days to dry in a room where no air or fire comes; then shred them, and put them and the roots into a gallon and half of white wine, steep them two days and two nights, and the next day distil them in a cold still, stoped close with paste.

The first drawing will be strong, the second will be smaller, and the last very small: you may mix the small and the strong to what height you please, but it is proper to keep some of the strong by itself.

*To make Lemon Water.*

Take a quarter of a hundred of lemons, pare them and put the parings into a quart of sack and a quart of brandy, squeeze the juice through a strainer or sieve, let them lie four or five days, then distil them off in a common still, pasted; let them drop upon fine sugar; mix the first and last bottle together: keep wet cloaths to the still.

*R A T I F I A.*

Get three gallons of moloffes brandy, nuts two ounces and a half, bitter a'monds one pound and a half, bruise them, and infuse them in a pint of brandy, adding three grains of ambergrease, mixed with three pounds of fine Lisbon sugar; infuse all for seven days and then strain it off for use.



A valuable Collection of the most approved  
 MEDICINES for the Cure of most Disorders  
 incident to the human Body.

*A Cure for the Gout, published by Thomas Sandford and  
 Edward Gent, both of the City of Kilkenny.*

**H**ALF an ounce of hiera-picra and eight grains of co-  
 chineal, finely powdered, being put into a pint of  
 the best red port, let it stand at least twenty-four hours,  
 shake the bottle well and often during that time; but do  
 not shake the bottle for three or four hours before you  
 draw off any of the tincture for use. Take of this from  
 half a quartern to near a quartern, according as you find  
 yourself strong or weak; you must continue taking this  
 every second, third, or fourth day, 'till you take the  
 whole pint, and if the gout returns, take another pint,  
 as before, and so do every fit.

This tincture, if taken in a fit of the gout, in a few  
 hours dissolves all the particles in the blood which causes  
 the pain; and if pursued as before directed, will, in time,  
 work them all out of the blood. It likewise carries off  
 all new swellings soon, and all old swellings in time;  
 you may use posset drink with this as with other physic,  
 yet, if you take nothing after it, it will work very well;  
 the proper time of taking it is in the morning fasting, or  
 at night, if you do not eat or drink four or five hours be-  
 fore; continue in bed from the time of taking it 'till it  
 purges you downwards, which will be in about twelve  
 hours time; but if you have not a stool in that time, take  
 a large spoonful more. If you have the rheumatism or  
 sciatica, take the tincture as before, but in a larger quan-  
 tity.

tity. I caution all people who take this, to have special care that they do not take cold, for it will cause many to sweat greatly for some time; if they take cold they will be apt to be giped, which, if they are, a little mulled port wine, or a spoonful of the tincture, immediately easeth them.

*An approved Cure for the Rheumatism.*

Take five ounces of stone brimstone, reduce it to a fine powder, divide it into fou: equal parts, take one part every morning fasting in spring water. This receipt came from a worthy clergyman; he said it had, to his certain experience, a very good effect upon great numbers of people who made use of it.

*Sir Hans Sloan's Receipt for Soreness, Weakness, and several other Disorders of the Eyes.*

Take of prepared tutty one ounce, of lapis aznaites, prepared, two scruples; of the best aloes prepared, twelve grains; of prepared pearl, four grains; put them into a marble mortar, and rub them with a pestle of the same stone very carefully, with a sufficient quantity of viper's greafe or fat, to make a lineament; to be used daily morning or evening, or both, according to the conveniency of the patient.

The doctor prescribes bleeding and blistering in the neck, and behind the ears, in order to draw off the humours from the eyes; and afterwards, according to the degree of the inflammation, or acrimony of the juices, to make a drain by issues between the shoulders, or perpetual blister.

For washing the eyes, he recommends cold spring water. And the best inward medicines, which he has experienced to be conserve of rosemary flowers; anti-epileptic powders, such as pulvis ad guttam, betony, sage, rosemary, eyebright, wild vailian root, castor, &c. washed down with a tea made of the same ingredients; as also drops of spirits, lavendera composit, and sal. volat oleos.

If the inflammation returns, the doctor says, drawing about six ounces of blood from the temples, by leaches, or cupping on the shoulders, is very proper.

The lineament is to be applied with a small hair pencil, the eye winking or a little open.

*Mrs. Stephens's Medicine for the Stomach, as communicated to the public by her, is a composition operose and troublesome, several parts being of little or no use, and others plainly calculated to disguise the rest. The ingredients of which it consists have been examined by Dr. Hales and Dr. Hartley, who have, with much judgment, rejected the superfluous parts, and reduced this pompous medicine to a slackened powder of calcin'd egg shells, and a solution of soap, in the following manner.*

Let two scruples, two and a half, or a dram of egg shells (calcin'd 'till they acquire a pungeant fiery taste, and from being black become white again, and afterwards expos'd to a dry air for a month, 'till they slacken, or fall into an impalpable powder, in a great measure) be taken three times every day, morning, afternoon, and bed time, in three or four spoonfuls of water, small beer, wine, or wine and water, drinking, after each dose, the third part of the following decoction.

Take two ounces, two and a half, or three of Alicant soap, slice it thin and dissolve it in a quantity of water, sufficient to make a pint and half of the decoction; strain it and sweeten it with honey to the taste.

*Dr. Mead's Receipt for the Cure of a Bite of a mad Dog.*

Let the patient be blooded at the arm, nine or ten ounces. Take ash-colour'd ground liverwort, clean'd, dried, and powdered, half an ounce, and black pepper powdered, two drams; mix these well together, and divide the powder into four doses, which must be taken every morning fasting, for four months 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 dip'd all over, but not stay in with his head above

above water, above half a minute, if it be very cold. After that, he must go in three times a week for a fortnight longer.

N. B. The ash-coloured ground liverwort 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 and November.

*Two other Remedies for the Bite of a mad Dog, or any other Animal.*

Mix one pound of common salt in a quart of water, and then squeeze, bathe and wash the wound with the same, for an hour, and not drink any of it, then bind a little more salt to the part affected for twelve hours.

The author of this receipt was himself bit six times by mad dogs, and always cured himself by the above mixture, and offered to suffer himself to be bit by any mad dog, in order to convince any person, that what he offered was fact.

*The other, internal.*

Take leaves of rue, picked from the stalks and bruised, six ounces; garlick picked from the stalks and bruised, Venice treacle and mithridate, and the scrapings of pewter, of each four ounces; boil all these over a slow fire, in two quarts of strong ale, 'till one pint be consumed; then keep it in a bottle close stoped, and give nine spoonfuls of it to a man or woman, warm, seven mornings following, fasting, and six spoonfuls to a dog.

This, the author believes, will not (by God's blessing) fail, if it be given within nine days after the biting of the dog. Apply some of the ingredients from which the liquor was strained to the bitten place.

This last receipt was taken from the church of Cathorp, Lincolnshire, where almost the whole parish were bit by a mad dog, and those who used it recovered, and those who did not died.

Now as these two remedies, the one topical, the other internal, have such unquestionable testimonies of their effects separately, what must be their power when united, especially

especially as they have nothing repugnant to each other in their nature, but the contrary. It is my firm belief, that by applying the one to the wound, as directed, as soon as the person is bitten, and following the direction above given, and at the same time taking the other internally. The bite of a mad animal may be rendered as harmless as the prick of a pin.

*Evident Signs by which a mad Dog may be known and avoided.*

A mad dog is seemingly rapacious and thirsty, yet eats and drinks nothing; his eyes are fierce and flaming, he hangs down his ears and thrusts out his tongue; froths much at the mouth, barks at his shadow, and often runs along sad and anxious, without barking at all; frequently pants for breath, as if tired with running; carries his tail bent inwards; runs, without distinction, against all he meets, with great fury, and bites, hurrying on in a hasty and uncertain course; dogs that are well are afraid, and fly, both at the sight and barking of one that is mad. The first mad symptom in a dog, is an unusual trembling.

*A Receipt for the Dropsy.*

Take the large leaves that grow upon the stem of the artichok, wipe (not wash) them, stamp them in a mortar, and strain out the juice through a linnen cloth, forcing it out; then put a pint of the juice in a quart bottle, with a pint of Madeira wine (or Mountain if you cannot get good Madeira) take three spoonfuls every morning fasting, and the same going to bed; the dose may be increased to four or five, if the case requires, and the stomach will bear it. Mind to shake the bottle well when you take it.

It is a very safe medicine, being a fine bitter for the stomach, and is the most approved by experience that is known.

*Diet Drink for the Green Sickness.*

Take roots of madder, smallage, butcher's broom, and zedoary, of each four ounces, leaves of mother-wort,  
penny-

pennyroyal and mugwort, of each two handfuls; thyme and dittany of Crete, of each a handful; three ounces of daucus seed, an ounce of grains of paradise, and half a pound of filings of steel: hang them in a bag in four gallons of ale, during its fermentation.

Mix some of this composition with your common drink, but in a proportion that will not create any nausea or disgust against a continual use of it.

*Powders to destroy Worms.*

Take corraline, in powder, and Ethiop's mineral, of each fifteen grains, and mix for a dose. Or,

Take a scruple of powder tin, and ten grains of Ethiop's mineral, and mix for a dose. Or,

Take sixteen grains of powder coralline, ten grains of Ethiop's mineral, powder of savine, and saffron, of each three grains, mix for one dose.

Worms are a common complaint with children. When these are predominant, some one of the above powders mixed with treacle, for the conveniency of taking, given twice a day for three successive days, by way of preparation for a purgative medicine on the fourth, will go near to disarm those animalcula of their eroding powers, and continued in like manner for a few days longer, will intirely clear the intestines of them. The dose is to be increased or diminished in proportion to the age.

*A purging Powder for Children.*

Take rhubarb, resin of jalap, and calomel, of each a dram; and three drams of double refined sugar: mix for a powder.

This is no less an efficacious than safe purge for children; for it will substantially evacuate whatever slimy humours may be lining the coats of the intestines, productive of gripes and worms. The dose is from ten grains to a scruple, in proportion to the age. The ingredients should all be powdered seperately, and rendered very fine.

*A purging Mixture.*

Take ten ounces of the infusion of senna, two ounces of senna tincture, and make a mixture.

This medicine is very easily prepared, and therefore very handy on occasions where the body calls for a remedy of this nature: it is cooling as well as laxative, works its passage through the bowels without any griping or disorder, and stands in need, at the same time, of no over strict regimen. Three ounces of it, drank early in the morning, is a dose proportioned to most constitutions.

In the piles, and all costive dispositions of the intestines, with any spice of inflammation, this mild purgative is very beneficial; and, notwithstanding its gentle way of operating, will, with great certainty perform its office.

*A Gargle for a sore Throat.*

Take a pint of barley water, and three ounces of honey, to which add, occasionally, two ounces of vinegar; mix for a gargle.

*A Gargle in a Fever.*

Take half an ounce of Lintseed, and boil it 'till it is almost of the consistence of a syrup; Then strain the liquor and add two ounces of honey, for a gargle.

When the mouth is sore, parched, and dry with a fever, this is very useful to cool and supple the parts, and ought to be retained for that end as long as it conveniently can.

*An Electuary for a Cough.*

Take oil of sweet almonds and syrop of violets, of each three ounces: mix and make an electuary.

In a dry husky cough, a spoonful of this easy plain mixture, taken every now and then, will relax, by degrees, the crispy tone of the fibres, and consequently, will at length allay the irritation from whence the disorder intirely comes.

*An Electuary for Hoarsness.*

Take an ounce of lintseed oil, fresh drawn, half an ounce of spermaceti, six drams of white sugar-candy in powder, and an ounce and half of balsamic syrup: mix for an electuary.

A spoonful of it is to be taken now and then on the occasion specified by its title.

*Dr. Dover's excellent Cure for the Itch.*

Take sweet sublimate one dram, cream of tartar one ounce: let these infuse two or three days in a pint of spring water, then bath the parts broke out therewith morning and evening, for four or five days, and the cure will be completed. This is not only very effectual in curing, but very cheap, safe and clean. Bleeding is very necessary in this disorder.

This is the chymical lotion advertised at 1s 6d the bottle, which contains little more than a quarter of a pint, here you have a pint for three pence, which is the charge of the two ingredients.

*Dr. Theobald's Ointment for the Itch.*

Take four ounces of crude brimstone, two drams of sal armoniac finely powdered; and, with a sufficient quantity of hog's lard, work it up into an ointment.

In those cutaneous eruptions, termed the itch, this ointment, well rubbed in on the parts affected, will be attended with the desired success, though the disorder be never so inveterate; and, for ease, safety and expedition, gives place to no application whatever, that can be made use of in order to remove that troublesome complaint. Physic ought to accompany the unction, and bleeding to precede it.

*Stomach Wine.*

Take half an ounce of gentian root; galangal, calamus aromaticus, and Spanish angelica root, of each two drams; an ounce of centaury tops; the outer peel of  
three

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three Seville oranges, with their juice, and a dram of saffron. Infuse these materials in two quarts of sherry for fourteen days. Then strain it for use.

All the ingredients of this composition concur to render it a grateful bitter. Nor indeed can there be devised a more agreeable remedy in a want of appetite, a cold constitution, or any sudden indisposition, either from intemperance or any other cause. A glass full of it is to be taken twice a day.

*To make an excellent Wine for the Scurvy.*

Take sorrel, brooklime, water-creffes, and garden scurvy grass, of each three handfuls; roots of elecampane, blue fleur de lys, and horse radish, of each an ounce and half; an ounce of scurvy-grass seed, and two quarts of white wine. Let all digest two days together, then press out hard for settling and use.

This preparation is in a special manner devoted to the relief of scorbutic disorders. A glass full is to be drank twice a day, and continued some time.

*Elecampane Wine.*

Take green elecampane root, white sugar, and currants cut small, of each four ounces, infuse these ingredients cold for fourteen days, in two quarts of white wine.

Notwithstanding the simplicity of the preparation, it is of singular use in complaints of the breast, in weak lungs, and asthmatic complaints. A glass full to be taken twice a day.

*Steel Wine.*

Take four ounces of the filings of steel; rue and pennyroyal of each two handfuls; piony and casamunait roots, of each an ounce; and two drams of saffron. Infuse in two quarts of white wine fourteen days, and then strain for use.

In all obstructions of the womb, liver and spleen, this, by its attenuating, and at the same time vigorating quality, is justly esteemed a good medicine. It not only pro-  
motes

moves the menstrual discharges to a higher degree, but, by cleansing the organs of generation, and strengthening the tone of the blood, will, if used for some time, even forward conception. Two or three ounces of it are to be taken every day, for a month or six weeks.

*A simple bitter Infusion for a cold weak Stomach, and a Decay of Appetite.*

Take the tops of sea wormwood and gentian root, of each two drams; the outer peel of Seville oranges dried, and the lesser cardamum seeds, of each a dram. infuse them in a pint of boiling water, and when cold strain it out.

This infusion, however easy and unpompous in its preparation, is a direct and natural remedy in a cold weak stomach, and a decay of appetite. A glass of it to be taken, on those occasions, every morning, and at five o'clock in the afternoon.

*A Cure for the Piles.*

Take of the lenitive electuary two ounces, of flour of brimstone half an ounce; mix them. The dose is half an ounce.

*A certain Cure for the most severe Flux.*

Take a quantity of water cresses, and boil them in clean water fifteen minutes; strain them off, and take half a pint of the decoction now and then, milk warm.

*How to make Elixir of Life.*

Take gum guaicum eight ounces, balsam of Peru half an ounce, rectified spirits of wine one quart, digest them in a sand heat four days, then strain off the tincture, and add to it two drachms of distilled oil of saffras; tho' this last article is often omitted.

☞ This is the elixir that bears the name of Elixir of Life, Fryar's Balsam, Turlington's Balsam of Life, &c.

It is almost a miracle of medicine in any fresh cut or wound, either in man or beast, and has really most of the

the good qualities the quack venders so much boast of, and for which they make the unwary pay so extravagant-ly dear, that (from poisons) these intruders in medicines have stepped into their coaches. There is very little trouble in the preparation of this valuable medicine; and more may be made for one shilling that can be bought for ten.

Some of this elixir, dropt upon black silk, makes the court, or Ladies Sticking Plaister.

*An Asthmatick Elixir.*

Take flowers of Benjamin and opium strained, of each a dram; two scruples of camphire, half a dram of essential oil of anniseeds, and a quart of testified spirits of wine. After digestion strain off the spirit.

Of all our medicinal compositions, the shops, perhaps, cannot supply one more efficacious in frequent coughing; in the chin-cough of children it is peculiarly excellent, to whom it may be given from five to ten or twelve drops, according to the age; and from twenty an hundred drops to adults, in hyssop water, or canary, at night going to bed.

*A never failing Cure for the Hic-cough.*

A single drop of chymical oil of cinnamon, dropt on a lump of of treble refined sugar; let it dissolve in the mouth leisurely.

*An approved and infalible Method of taking away any Scale or Film from the Eyes.*

Borax must be finely pounded in a marble mortar, and a small quantity thereof blown into the eye every morning and evening: it will eat away the speck or film, and not in any wise injure the eye.

*Monf. Rouille's incomparable Lip Salve.*

Orange butter, one drachm, conserve of jessamin, spermaceti, and tincture of coral, each half a drachm; honey water, twenty drops. Grind these well together in a marble mortar, and use it morning and evening.

*The Lady York's choice Receipt to preserve from the Small-Pox, Plague, &c.*

Take garlick three heads, essence of wormwood one drachm, let them infuse twelve hours in four ounces of white wine, and drink the liquor before you go near the infected; after which, the lady affirms, you may go with safety among them.

*The famous Snuff for the Head and Eyes, by the Venders called Royal.*

Take any quantity of assarabacca, otherwise called asfarum leaves, dry them by a gentle fire, and afterwards grind them into a fine powder.

In most disorders of the head this snuff does wonders, and would undoubtedly have gained an established reputation long ago, had not those gentlemen, &c. who assume to themselves the title of inventors, made this snuff as universal a specific as most of their other articles, i. e. to cure every disorder, as well a broken shin as a sore eye. But to give it its due character, nothing exceeds it for disorders in the head, such as head ach, ear ach, tooth ach, sore eyes, deafness, &c. It is a fat shining leaf, only one on a stalk, shaped much like ground-ivy, and is found near woods, in damp shady places.

Take a pinch twice a week at night, going to bed; it does not operate immediately, like the common snuffs, but the morning after taking it, a foul matter is discharged at the nose, more or less, according to the degree of the illness. Many people get a livelyhood by the sale of this Snuff, they selling only six pinches for a shilling, and have a patent for their sanction.

*An admirable Powder for the Teeth, by Dr. Bracken, of Preston in Lancashire.*

Get tartar of vitriol  $\frac{1}{2}$  drachms; best dragon's blood and myrrh, of each half a dram; gumlac one drachm, ambergrease  $\frac{1}{2}$  drachm, and those that like it may add two grains of musk, mix them well and make a powder to be kept in a small close stopp'd.

The

The method of using it is thus, put a little of the powder upon a saucer, or piece of white paper; then take a clean linen cloth upon the end of your finger, just moisten it in water, and dip it in the powder, and rub your teeth well once a day, washing your teeth after with warm wine or water, if you want to preserve their beauty only, twice a week will be sufficient for its use.

*How to make Oil of Oats, its Use and Properties.*

Take half a peck of the finest unheated oats, clear from the hull; a pottle or three quarts of new milk; set it on the fire, and when ready to boil, put in half a pound of allum, powdered, stir it well, let it stand an hour or two together in a curd, press down the curd with your hands into the bottom of the vessel, taking care to wring the curd clear of the whey; then take that whey and put therein your oats, and boil them until they break, or become as soft as pap; then pour it into a cullendar so softly, that the whey may run from the same without pressure: when almost left dripping, put the oats into a frying pan, over a gentle fire, till you see the smoke of the oats ascend; and when it begins to simmer, and run round the edges of the pan, put it into a bag of soft old linen, and lay it into a press, and press it with all your strength: the liquid which runneth from the same, is the oil thereof, which receive into a glass vessel and stop it close.

In this manner, and with this whey, you may extract oil out of any hard substance, as trees, feeds, leaves, flowers, grains, or what else hath any moisture.

This oil is excellent for smothering the skin, and taking away itch, scab or pustulus in man or child; it purgeth gently and expelleth infectious humours; it is sovereign in the stone, or difficulty of urine, drank with wine and a corroded nutmeg; it nourishes much, is sovereign in inward diseases, surfeit, or too violent labour of cattle, given with beer, ale, or wine; but above all, it cureth the mourning of the chine, consumption of the liver, or rottenness of the lungs; and taken inwardly, cureth the outward diseases from inward corruption, as the farcy, mange, scab, leprosy, hide-bound, bad habit of body, &c.

Warts

*To destroy Warts or Corns.*

Rub them with the juice of houeleak and celandine twice a day for a week, and you may depend on getting rid of them. If the corns are first cut as close as the person can bear, they will be the sooner destroyed. Multitudes have been taken away by only binding a single leaf of houeleak over each corn, and this in four or five days, and without the least pain.

*To make Dr. Lower's Milk Water.*

Take water cresses, brook lime, ground ivy, and the herb called sow thistle, of each three handfuls; dried mint two handfuls, the rind of two lemons, six nutmegs, whites of eggs beaten one pint. The herbs and lemon rind are to be cut small, the nutmegs are to be bruised, and so distilled off with a gallon and half of milk, and one quart of Canary to one gallon.

*To make a Sear Cloth for all Manner of Sores, especially for a sore Breast, or any Inflammation; it will serve many Times wiped and turned.*

Take of saliet oil eight ounces, and as much bees wax, the newest that can be gotten; two ounces of litterge, one ounce of myrrh, four ounces of cerus, one scruple of camphire; beat all these into fair powder, and melt them together in a little kettle, and when it is all melted, put in as many cloths as it will well wet, and lay them upon a board, the board being wet with water to keep them from sticking, sleek them with a sleek stone and hand them to dry, then lay them up for use. This sear-cloth will retain its virtue many years.

*An excellent Salve to draw and heal old Sores or Wounds.*

Take half a pound of stone pitch, two spoonfuls of good honey, a quarter of a pint of sallet oil, two spoonfuls of ordinary turpentine, one ounce of good wax, and half an ounce of white frankinsense, and two spoonfuls of the juice of sellendine. Boil all these one quarter of

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an hour, after scrape it, cover it 'till it be cold, and keep it for use.

If the fore be deep tent it well inward, and lay a plaister of this over all. This kept close covered will keep a year.

*For sore Eyes, or one that has a Pin and Web in the Eye.*

Take sage and stamp it, and strain it with a little woman's milk, then put into it a little pure English honey, and put it into a phial and shake the same, holding the mouth of the glass very close; three or four times a day lay down, and with a feather drop a little in the fore eye. This will smart pretty much, but will take away the greatest pin and web that can be. Do not boil these things, nor heat the honey although it be hard, it will dissolve in time with shaking.

*For the dry Itch.*

Take the best soap and aqua vita and beaten pepper, and boil them in a new pipkin, and then anoint the dry itch.

*To cure the Ague.*

Pound olibanum, plantane, ribwort, rue and smallage, with a little bay salt, put all together into a bag, lay it to the wrist of the patient a little before the coming on of the cold fit.

*Another for the same.*

Give the patient as much Virginia snake root, dried and powdered, as will lie upon a shilling, in a glass of sherry or sack, just before the coming on of the cold fit; repeat this two or three times 'till the ague is gone.



## MISCELLANEOUS ARTICLES.

*The following choice and valuable Secret for feeding a Cock four Days before Fighting, was communicated to James Macdonald, M. D. by a noble Lord; by which remarkable and valuable Method of feeding, it appears that ninety-three battles have been won out of a hundred.*

**I** Don't doubt, says our noble author, but you have taken care (as a battle is at hand) to purge your cock of his gross feeding. I suppose the time no longer than four days before you intend him to try his fortune in the pit; therefore,

The first day at sun rising, give three ounces of bread, cut in small squares, made in the following manner, viz. millet-seed and rice, of each half a pound, grind these to a fine powder, then add thereto four ounces of French barley, and the like quantity of vetches; these are likewise to be ground to a fine powder; mix them together and sift them through a fine sieve, This flour you are to wet with sound strong drink, after having tinctured it of a high colour with cochineal: add to the whole the white of three eggs, and white and yolk of a fourth; make up the dough into one loaf, and bake it four hours in a very slow oven; two days after baking it will be fit for use.

First day at noon give bruised millet seed and rice, in equal quantities, about a common spoonful.

First day at night, about sun-set, give the same quantity of bread as in the morning.

Second day in the morning, give half the quantity of bread, and one ounce of the millet seed and rice, bruised as before.

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Second day at noon, give two ounces of the bread alone, cut in square pieces.

Second day at night give the same.

Third day in the morning give two ounces of the bread, and one ounce of the bruised rice and millet.

Third day at noon, if the cock takes to the rice and millet, let him have a heaped spoonful; if not, give him one ounce of the bread, and a little of the bruised seed.

Third day at night give him about an ounce of sheep's heart, cut very small, well boiled, and mixed with about an ounce of the bread.

Fourth day in the morning, give an ounce of the bread alone.

Fourth day at noon, give one ounce of the bread, and half an ounce of the bruised seeds.

Fourth day at night, give an ounce of the bread, and a very little of the heart.

Fifth day in the morning, which I suppose the day for fighting, about five o'clock give half an ounce of the French barley, grossly bruised.

About ten in the morning, provided the cock does not fight till afternoon, (if he fights in the morning this to be omitted) give half an ounce of the bread cut small.

A few minutes before you bring him to the pit, give him twenty or thirty millet seeds, steeped in sherry; and rub and moisten his mouth with a rag wet with sherry, and a few drops of vinegar, immediately before he faces his antagonist.

The cock is to have no water the four days before fighting, but what is scented with musk, and plenty of balm leaves steeped in it.

If you bath his head now and then with old verjuice, milk warm, it will do much good.

☞ It has been observed, that the water which comes from chalk, or lime stone, is far the best for game fowls, during the first month of feeding.

*The Method of bringing Singing Birds to great Perfection,  
by the famous Lewis de Burg.*

There is neither lark, linnet, bull-finch, or gold-finch, says this famous foreign bird fancier, but what is to be brought to as great a perfection in song as the Canary bird: though the English will not take the pains a German does, they love to sleep, while the German is tuning his pipe and instructing the feather'd songster. There is more to be done with the lark from two to three o'clock, than can be done in many months in the day time, or when the least noise or sound is to be heard but from the instructor: every thing should be quiet but the master; as it is with the human kind, so it is with the feathered; a good master often makes a good scholar; and a good tutor seldom fails of making a good bird. I say, begin with your bird, when all is quiet; they will then take much more notice of what you endeavour to teach them. The age for beginning to instruct, should not exceed three months; I sometimes begin sooner, and seldom stay less than an hour with each bird. I sometimes use my pipe, sometimes whistle, sometimes sing; but whichsoever I use most I seldom fail of bringing up birds to please to a great degree; infomuch that I have often sold a lark for two guineas, a linnet for one guinea, a bull-finch, when it could pipe finely, from five to ten guineas; and a gold-finch from one to two guineas. In short, the whole of bringing up a bird to sing well, depends entirely on visiting him early, and furnishing him (the last thing before you leave him) with what he is to eat for the day. Water he should never want in his fountain, nor small gravel at the bottom of his cage; but short allowance in eating is absolutely necessary to make him a good songster. when I come to see him in the morning, he is glad to see me, supposing him hungry (says the German) he will soon begin to talk to me, and bid me welcome. At my first approaching my bird, I very often give him three or four grains of rice which have been steeped in canary; I sometimes add a little saffron or cocheneal to the liquid, according as I find my bird in health; and I seldom fail of being rewarded with a song for my pains. In the general

ral way of feeding the lark, I give a small quantity of bruised rice, with egg and bread, and now and then a few hemp seeds. The smaller birds I feed with rape feed, and very little canary, it being apt to make them grow very fat and dull; I give these likewise, at times, a little bruised rice, it doing abundance of service, and most assuredly prevents their falling into a tawing, which is the death of many a fine bird: those birds that are accustomed to this way of feeding, seldom are troubled with what is called the pip, shed their feathers with far more ease than other birds, are in general, much prone to singing, and have a more agreeable note than birds that have not been trained up after this manner.

The reader is to observe, that when I order grains of bruised rice to be given, I always expect that the rice has been first soaked in canary, and afterwards dried carefully for use: though giving a bird now and then a few grains, while they are moist with this excellent liquor, does mighty well; but it is not to be constantly practised: the rice is only to be grossly bruised so as to make it tender, and consequently easier to be eaten by the birds. I have observed many people in England give birds loaf sugar; but it is a great fault; I advise in its place, either a small lump of salt, or now and then a drop or two of spirits of nitre in their water.

If you proceed, says this author, according to these directions, you will find your birds will equal those of any other nation.

*The Manner of making the valuable Fire Ball, and its great Use in Families.*

Procure a ton of soft mellow clay, that will work well, and is free from stones; to this clay is to be sifted three or four bushels of small sea coal, and this is to be well mixed with the clay, in the manner the labourer works his mortar. Having thus done, it may be made up into such sized lumps as will best suit your fire grate; I have commonly seen them, in countries where they are acquainted, with their use, about three or four inches square; though they may be made either large or small,

according to the quantity of fire you stand in need of. when made up into lumps, it would be necessary to lay them in a shed, barn or out house, to dry for use, as they burn much better than when newly made and wet; but in case you are obliged to use them immediately, it is very proper to lay a few of these balls either behind or near the fire, where they get dry very soon. When your fire burns clear, place three or four, or more of these balls in the front of your fire, as you do large coals, and you will soon find the benefit you receive from them; for they not only burn exceeding clear, without the least smoke, but give a far greater heat than the best coals you can get. The charge of the load of clay will not exceed three shillings, the labourer, for making up, about one shilling and six pence, coals worked in the clay, (supposing them at 12d per bushel) five shillings. It appears that the whole charge of making up the ton of clay, with the coals, does not exceed ten shillings, though the balls are preferable to and will do more service than a chaldron of the best sea coals.

Those who are inclined to make use of this cheap way of keeping a good and wholesome fire, are to take notice that the balls are not to be laid on till the fire burns clear and well; and then they will give great satisfaction.

This is choice fuel to burn in chimneys inclinable to smoak.

To the above clay and coals. you may add a quantity of cow dung, which will greatly assist these inimitable fire balls.

#### *How to make Ball Soap, and its great Use in Families.*

This soap is easily made, and goes much farther than the other soaps. You are to make a lee from ashes and tallow; then put the lees into a copper, and boil them till the watery part is quite gone, and there remains nothing in the copper but a sort of nitrous matter, (the very strength or essence of the lee) to this the tallow is put, and the copper kept boiling and stirring for above half an hour, in which time the soap is made; it is then taken out of the copper and put into tubs, or baskets with sheets

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heets in them, and immediately, whilst warm, made into balls. You are to take notice that it requires near twenty-four hours to boil away the watry part of the lee.

### *Chinese Method of mending China.*

Boil a piece of white flint glass in river water, five or six minutes. beat it to a fine powder, and grind it well with the white of an egg, and it joins china without rivetting, so that no art can break it again in the same place. You are to observe that the composition is to be ground extremely fine, on a painter's stone. This, by the Royal Academy of Sciences, being their last prize secret.

### *An admirable Way of cleaning Silver Plate.*

Put your plate into some strong lee made of pearl ashes, wherein half an ounce of cream of tartar, and the like quantity of allum has been dissolved. Set it over the fire, let it boil five or six minutes; then take out your plate, let it dry either in the sun or by a fire, and afterwards rub it with a soft leather and ashes, or burnt wheat straw; by this means the plate looks like new, and remains so a long time. But where time wont permit to do as above directed, you may clean with the ashes only.

### *To clean Ribbons, &c.*

Ribbons are to be first clean washed, then boiled in soft water and bran for a quarter of an hour, afterwards wash them in soap suds, wherein a few drops of spirits of wine has been put; when clean, rince them and dry them in the shade; iron them with a moderate hot heater, and they will look very beautiful. Scarlet cloaks are done the same way, only hot pressing does better than ironing.

### *An excellent Method of cleaning any kind of Glass.*

First rub the glass well with snuffs of candles, clean it well from this, and rub it well over with good soft lead. You are to rub lastly with buff leather, and your work will look very beautiful. This communicated by Le St. Jean. Spots

*Spots very effectually taken out of Silk, Linen, or Woollen.*

Spirits of turpentine twelve drops, and the same quantity of spirits of wine; grind these with an ounce of pipe maker's clay, and rub the spots therewith: you are to wet the composition when you do either silk, linen, or woollen with it; let it remain 'till dry, then rub it off, and the spot or spots will disappear. The ingenious Dr. Godfrey says, that true spirits of salt is the only thing to remove iron-moulds from linen; and sal almoniac, with lime, takes out the stains of wine.

*An excellent Water for taking out Spots in Cloth, Stuff, &c.*

Spring water a quart, put into it a little pot ashes, about the quantity of a walnut, and a lemon cut in small pieces; let it stand twenty-four hours in the sun, then strain it through a cloth, and bottle the clear liquor for use. It takes out all sorts of spots in any kind of thing; wash the place where the spots were, after being taken out, with fair water. This liquid is preferable to the before mentioned balls for taking out spots, &c.

*Against Rust, Spots, &c. in Iron.*

Crucible powder, sifted emery, and silver oar, all in fine powder; add thereto the beaten scales of iron, and rub the rusty parts with leather dipped therein.

*For preserving from Rust.*

Take an eel, fry it, press out the oil, and rub your furniture in metal therewith.

*To keep Arms and other polished Metals from Rust.*

One ounce of camphire, and two 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, &c. over with this, and let it lie on twenty-four hours; then clean them with a linen cloth, and they will keep clean many months.

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*Against Moths, Worms, &c.*

Dry the herb botris, strew it among your cloaths, and neither moth nor worm comes near them.

*To prevent the smoaking of Lamp Oil.*

Steep your match or cotton in vinegar, and dry it well before you use it. Many families have spoke much in praise of this.

*To clean old Silver Lace.*

Take powder of alabaster, put it into a dry pipkin, let it stand a quarter of an hour, then take it off the fire, and when cold, lay your lace upon a cloth, and with a comb brush, take up some of that powder, and rub your lace therewith, on both sides. Ox gall, or the gall of a jack, mixed with water, is very serviceable in cleaning either gold or silver lace.

*The valuable Effects of the Juice of Sloes from an Indian Manuscript.*

Whatever linen or woollen is marked with this juice, such letters or marks, are not to be discharged by any means whatever. Tie three ounces of the powder of burnt horse-beans in a piece of linen, and boil it half an hour in a pint of the said juice, and it makes a writing ink, in all respects far superior to any other, not being to be discharged by art. or defaced by time. In a physical way, it immediately stops bleeding in either man or beast, by bathing the wound therewith, and the knowledge of this article has been of the utmost service to great numbers of families. In regard to needle-work, it is evident more may be done in one hour, by the assistance of this juice, then could be accomplished by a needle in many days: you are to take care the linen is dry, and use this juice with a pen, in the same manner you do ink. When washed, the marks on the linen are of a fine purple colour, and has this very great advantage above marking with a needle, that there is no other way of removing whatever marks are put on, but by cutting out the piece.

*To make an excellent Blacking Ball for shoes.*

Mutton suet four ounces, bees wax one ounce, sugar-  
sandy and gum arabic one dram each, in fine powder;  
melt these well together, over a gentle fire, and add there-  
to about a tea spoonful of turpentine, and ivory or lamp-  
black sufficient to give it a good black. While hot  
enough to run, you may make it into a ball, by pouring  
the liquor into a tin mould; or let it stand 'till almost cold  
and you may mould it into what form you please by the  
hand. Many people make use of hard soap as a chief in-  
gredient in making the blacking balls, without considering  
that the salts all soaps abound with, are very destructive  
to leather in general.

*An excellent royal Liquid Blacking.*

Mix a sufficient quantity of good lamp blacking with  
an egg, to give a good black; then take a piece of sponge  
dip it therein and rub over your shoes, &c. wery thin;  
when dry rub them with a hard brush and they will look  
very beautiful. You are to take care the shoes are first  
well cleaned with a hard brush, otherwise they will not  
look near so well.

*A never-failing Secret for curing the Tooth-ack.*

The author of this secret observes, that out of two hun-  
dred persons that have tried this remedy in one month,  
not more than seven or eight have failed of a cure. You  
are to put a piece of salt-petre to the aching tooth, teeth,  
or gums, about the size of a horse bean, and in a few mi-  
nutes you will certainly find relieve. To complete the  
cure, and prevent a return, take the snuff mentioned in  
page, 63 of this book, according to the directions there  
given. The cure for the tooth-ach, &c. advertised at one  
shilling the bottle, is made thus: spirits of nitre, half an  
ounce; allum, one drachm; spring water, three ounces;  
mix all well together and tincture with cochineal, that it  
may be more pleasing to the eye. Many that have tried  
this last mediciae in vain, have been surprisngly relieved  
by the salt-petre, though it had no patent to set it off.

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*The noted Roberts's sure Method of destroying Rats or Mice, by which he acquired a good Fortune.*

Mix flour of malt with some butter, and add thereto a drop or two of oil of anniseed, make it up into balls, and bait your trap therewith. If you have thousands by this means you may take them all. The round trap, with several holes is best, and it should be set in such places the vermin most frequent. But if you would take them without a trap, make up small balls of the above mentioned composition. and add to every four ounces, a quarter of an ounce of corrosive sublimate.

*To kill Rats or Mice.*

Take oatmeal and powdered glass only, or mix them with fresh butter, and lay where they come; or filings of iron mixed with oatmeal, or with dough or oatmeal flour, and lay where they come.

*To destroy and prevent Bugs and other Vermin, by Mr. Salberg, Member of the Academy of Sweden.*

Mix, with the solution of vitriol, the pulp of coloquindina, and apply the mixture to all the crevices, which serve as a nursery to vermin: the solution alone has proved effectual; but if applied to stone or brick walls it may be mixed with lime, which will give it a lively yellow, and insure its success. The boiling any kind of wooden work in the solution of vitriol, effectually prevents it from taking the worm, and preserves it from rottenness and decay.

*Another Way to destroy Bugs, Fleas, &c.*

Take wormwood and mustard seed, bruise and boil them in water a quarter of an hour. then add salt to the water, and wash your floor and bedstead therewith; it will destroy them and all other vermin.

*To kill Flies.*

Take white helibore, and steep it in milk, or sweet wine, sprinkle the room they come to and they will die.

*To prevent Flies from troubling Cattle.*

Boil bay berries in oil, and anoint them with it, and they will never sit on cattle: or, wet the hair of horses with the juice of the leaves of gourd, at Midsummer, and they will not molest them.

*Necessary Things to be provided when a Family is going into the Country for a Summer.*

Nutmegs, cinnamon, cloves, mace, pepper, ginger, Jamaica pepper, currants, raisins, Lisbon sugar, loaf and double refined sugar, pruants, oranges, lemons, anchovies, olives, capers, mangoes, oil for sallads, vinegar, verjuice, tea, coffee, chocolate, almonds, chesnuts, French pears, fagoe, truffles, morels, macroni, vermicelli, rice, millet, comfits, and pistachoe nuts.

*To make Beer, Ale, or any other Malt Liquors fine.*

Put half an ounce of un-slacked lime into a pint of water, and having mixed them well together, let them stand three hours, and by that time the lime will have settled to the bottom, pour off the clear water from the lime, and put it into your ale or beer, first mixed with half an ounce of isinglass, cut small and boiled, and in five hours time, or less, the beer in the barrel will be settled and clear.



*On restoring to Life Persons drowned, or in any other Manner suffocated. From Feijoo, a learned Spanish Author.*

A Method has been lately found out to recover such persons as have been drowned, or in any other manner suffocated, provided they are not totally dead, which may not be for many hours after the accident happens. In the first place they suspend them with their head downwards near a fire, till such times as the body begins to warm, and throw out water by the aspera arteria: then they foment the whole breast and seat of the heart with  
 spirits

spirits of wine, elixir vitæ, or bread dipped in strong wines. By such methods, if they are not quite dead, motion is again restored to the heart, which receives, by degrees, the blood, which it afterwards repels to the arteries, till at length life entirely returns. As to those who have been hanged, and have still some signs of life, they are easily recovered by blowing air into them through the aspera arteria, for the lungs being by this means inflated, the blood has free communication from the right to the left ventricle of the heart, which last, as well as the blood, recovers that motion the noose of the rope had stopped. To promote this motion in the blood, and dissolve that part of it which may have begun to coagulate in the right ventricle and plumonary vessels, great assistance may be received by making use, as circumstances permit, of elixir magnanimitatis, elixir proprietatis, elixir vitæ, spirits of sal armoniac, those called thearical, julip vital, with saffron, oleum cinnamoni. and such like compositions. But as to those instances where people have lived upwards of two hours after they have suffered suffocation, as Cardan affirms of a person whose asperia arteria was ossified; such having not gone under a total stoppage in the vessels that admit air, have consequently still preserved the proper motion of the heart and blood.

In a letter wrote to Feijoo he is acquainted that the life of a blind fisherman was saved, after he had been drowned an hour and half, by following the directions as above. He himself related the recovery of a girl in the city of Estella, after she had been drowned an hour, through the assistance of a gentleman who esteemed his works, and had the abovesaid directions in his mind; but he added this circumstance thereto, which was, that besides the application to the fire, and inverse suspension of the body; he introduced air therein, through the aspera arteria. This addition Feijoo does not entirely condemn, but would only have it put in practice when the other methods do not meet with timely success, taking then great care that the introduced air passes through the aspera arteria, in order to proceed to the lungs, and that it does not enter the œsophagus, a mistake being easy, the orifices of the two canals being very near.

The following recovery of a man suffocated by the exhalations of lighted coals in a mine, is a strong argument in favour of what has been said above. His eyes were fixed, his mouth open, and his body cold and every way motionless, and was concluded to be dead. A surgeon, imagining that by this extraordinary method he could restore him to life, applied his mouth to that of the supposed dead body, and stopping the nostrils of it, blew with such strength that he filled the breast, and continuing this method, perceived six or seven strong beatings of the heart. The chest recovered its elasticity, and the pulse became sensible: a vein being then opened, the blood, at first, ran drop by drop, but in a quarter of an hour very freely: the patient's body was then well rubbed, he recovered his senses an hour afterwards, and went home in perfect health.

The possibility, and even easiness of recovering persons in the above circumstances, is farther confirmed by the instance extracted from the memoirs of the Royal Academy of Sciences at Paris.

A young fellow about twenty-one year of age, a waterman, at Passy in France, fell into the river, about ten o'clock in the morning of the 24th of July, 1757, as he was then near the shore, he received a blow on his head in the fall, which stunned him and the tide immediately carried him into the middle of the stream, where he was stopped by a great stone in about seven or eight feet water. The people who see the accident immediately called for help; but it was half an hour before he was taken out, being brought to shore with a boat-hook, without any signs of life; he was carried into a neighbouring house and supposed to be dead; but a physician happening to come by at this time, blew up a great quantity of tobacco smoke, by the anus, with a straw, and blew also the same smoke plentifully into his mouth and nostrils; the man very soon gave signs of life, very slight indeed, but sufficient to encourage the good Samaritan to proceed; he caused a vein to be opened both in his arm and foot, and in order to preserve the vital heat, wrapped him up in the skin of a sheep, which was sled on the spot for that purpose;

pose: in a short time he recovered so far as to be able to speak; and the Marquis de Courtivron, who reported this fact, saw him six days afterwards in perfect health, though a little weak from the loss of blood.

Instances of drowned persons recovered, are by no means so rare as is generally imagined; and they would be much more common if proper methods were used for that purpose. The French academy, by whom this fact is related, observe that many persons have recovered, who have lain many hours in the water; and that as persons immersed in water, die only because the circulation is stopped, the blood being prevented from returning from the right to the left ventricle of the heart, by the water's having stopped the respiration, nothing more is necessary to recover such persons, than to put the heart again into motion, and gradually and equally to warm the body in every part. To put the heart in motion, it is adviseable to force irritating and spirituous remedies up the nostrils, and to blow, with some degree of force, the smoke of tobacco into the lungs by the mouth, and into the abdomen by the anus; the body may be equally and gradually warmed by rubbing it with warm flannels, and placing it in a warm bed, and changing the coverings as often as they grow cold, for others taken from the fire, and by many other expedients of the like kind, which will naturally occur in different places and situations.

*To recover Wine if turned sharp,*

Rack off your wine into another vessel, and to every ten gallons put the following powder; take oyster shells, scrape and wash off the brown dirty outside of the shells, then dry them in an oven 'till they will powder. A pound of this powder to every nine or ten gallons of wine; stir it well together, stop it up, and let it stand to settle two or three days, or 'till it is fine, then bottle it off and stop it close.



## The Complete Farrier.

### RULES to be observed in buying a HORSE.

**A** Dealer's word is not to be regarded, but trust your own eyes and judgment.

The best size horse for the road is the middle size, about fourteen hands and an inch, all under are called galloways.

It is hard to find a horse in every respect such as to please a good judge, but when you have seen one perform his exercise, you must ride him yourself a few miles in rough and uneven roads, giving him his head, without forcing by whip and spur; and if he walks, trots, and canters nimbly, without dwelling upon the ground, taking up his fore feet moderately high, and stepping longer and shorter, according as he finds there is occasion, and going near before and wide behind, this is the beast that is likely to carry his Master well. A man should not be too hasty in his choice, nor too nice in distinction; as to age, almost every body knows, or pretends to know it, though dealers practice a cheat in burning horses teeth, after cutting them with a graver, which makes the mark appear something like a true one, yet this is discoverable. The eyes oftener deceive gentlemen than any other parts of horses; therefore be very careful to observe them in the light, and if, in the first trial, the pupil dilates largely and contracts again, as the horse is exposed to a more clear sun, you may conclude his eyes are good; small eyes are a bad sign; the colour often the cause of a good or bad eye; the hazel eye is the best, because the horse that has such an eye is generally of a good colour; whereas the wall eye is common to the bald horse, a colour not so valued, as they often have a soft white hoof, and are

frequently of a washy or lax constitution; which is never to be chose for the road: A general maxim to me is, if I see a horse empty himself often on the road, I infer he is no horse for a long journey, unless you want to make a skelton of him. Captain Burdon advises us to mind a horses knees are not broken when we want to buy; which is a good caution to all.

As to a horse's wind, it is easily judged of in some cases, and but with difficulty in others; for if you give him a good brushing gallop every one knows it will make him heave in the flanks, and occasion coughing; the only way to guard against being cheated with a broken winded horse, is by having him kept at hard meat two or three days, I mean upon good hay, and keep him from water about twenty-four hours: when he has drank his belly full after eating such hay, the diaphragm or mid iff will be so pressed against his lungs, that if he has any impediments there, he will certainly shew it, and more especially if his head is turned down hill.

A saddle horse should have thin shoulders, flat chest, and his fore feet should stand boldly forward and even, and his neck rise semicircular; if a horse rides clean it is a good sign he moves well upon his limbs; if he trots well down hill he will do it any where. A horse that goes ill, or cuts in thin shoes, will do so in new ones; though a good smith may in some sort help it; a foundered horse will shew it in the stable, if at his own liberty to stand as he pleases, for he will first change one foot, and then another, sometimes setting the foot out farther which he wants to ease; so that if you view a horse coolly in his stall, about five minutes, you will see his actions sufficiently in regard to a hot hoof or founder,

There is scarce a better property in a horse than a sound tough hoof, that will abide hard roads without heating much. If a horse's hoofs are good, he may go on the road without falling down, although his shoulders are none of the thinnest kind; whereas, if he is heavy shouldered, and has soft hoofs, it is ten to one but he goes often to prayers, as we say.

The back of a horse should often be looked at upon a journey, and special care taken that the saddle is properly

perly fixed, that it may not gall and warble. If the rider has been so heedless as to suffer a fore back, or inflammation, salt water, salt water, warm urine, vinegar, &c. is commonly used to cool a horse's back; but if the skin be broke into holes from what is called warbles, I believe it will be found that equal quantities of spirits of wine, tincture of myrrh, and aloes, with a little oil of turpentine, will be best to bathe the places with now and then. A man should walk on foot sometimes to ease his horse's back. If he is so hurt that you must cut out the sit-fast, you may apply the following ointment, which is also for a naval gall.

Take of rosin and common turpentine, of each four ounces; honey, two ounces; sheep's suet, three ounces; melt the rosin and turpentine first, then add the honey and sheep's suet; and lastly, stir in by degrees, 'till the whole is almost cold, half an ounce of powdered French verdigrease, and keep for use; but if it is too stiff for winter, you may add some hog's lard, or fresh butter to it.

Most swellings should be dissolved rather than suppurated, which is done by cold repellent applications, as salt and water, vinegar, or a pultice of boiled turnips.

The best method to keep a horse's legs from swelling, or to fall them when swelled, is to wash them with warm water every time you bait; soft warm water, such as will bear soap, is as good of itself as any thing you can put into it, whether soap or any other ingredient. A wide stall, proper bleeding, with good dressing and exercise, are the greatest helps towards keeping the limbs from swelling; the best physic is good feeding and dressing.

A horse of size, that has a good appetite, and travels much, about six quarts of clean oats, half a pint of split beans, and a handful of wheat mixed, is sufficient for a day; but a hunter of size may require the like feed with a galloping horse, viz. about half a Winchester of oats, a quart of beans, and three handfuls of wheat, mixed and divided into three equal feeds.

As the young traveller may expect some directions about watering a horse on the road, observe, when a horse travels he perspires much, especially in hot weather, and may be therefore allowed to drink a little now and then.

as opportunity offers, which will refresh him, but never let him drink much at a time; but when you come within a mile and a half, or too miles of where you bait, be it noon or night, he may drink more freely, going a moderate trot afterwards, for by this means, this water will be well warmed in his belly, and he will go in cool. Yet observe, if he has no water on the road, never suffer him to be led to water, or wash his heels after you have arrived at your inn, but let him have water made luke warm, after he has stood sometime in his stable; for much mischief has been done by imprudent riders, who have travelled hard, and let their horses drink as much as they would at going into a town or inn where they intended to lie.

When a horse's legs swell, and they will not yield to good keeping, clean dressing, a wide stall, &c. without the help of medicines, the case is bad, and the following purge may be of service.

Take one ounce of common aloes, three drachms of spices of hiera picra, one drachm of diagridium, half an ounce of diapente, one hundred drops of oil of aniseed, and as much treacle as will make it into a stiff ball, to be rolled in liquorice powder or flour of brimstone, and give it the horse in the common way, working it off with warm water and oatmeal, when the medicine begins to operate. A lean horse should be seldom purged.

*A Purge for a lean Horse.*

Take of succotrine aloes (which comes in skins to us from Zacotra, an island in the straits of Babel Mandel, which will cost you about eight pence an ounce) one ounce and a half; extract of cassia, one ounce; senna, in powder, three drams; cinnamon, cloves, nutmeg, and gallendar root, powdered, each two drachms; mix, and with as much syrup of roses solutive as is necessary, beat the whole into a stiff mass, to be formed into two balls, which are to be given the horse any morning, washing them down with a little warm ale or wine, keeping him from his meat half the day at least. Never give a second purge when the first does not operate.

The greafe is mostly occasioned by the carelefsness of the keeper, in suffering the scratches to grow to too great a height.

The scratches are a painful distemper incident to horses, and like what we term kiked heels; the chief causes of which are carelefsness and nastiness, let his heels be well washed with warm water (not with dish water) and anointed with the following ointment, and then turning him out is the most speedy cure.

Take white ointment, two ounces; Flanders oil of bays and quicksilver, each half an ounce; stir these well together, or rather melt the white ointment a little, then stir in the oil of bays, and lastly the quicksilver, and keep stirring 'till all be so cold that the last ingredient cannot fall down to the bottom, which is one main thing to be observed in mixing quicksilver with any ointment whatsoever.

The following ball given, to the quantity of an ounce, in a morning before exercise and watering, is exceeding good to prevent and cure most disorders in horses, wherein there is not much of a feverish heat attending.

#### *Cordial Ball.*

Take anniseed and carraway seeds, finely powdered, each an ounce; greater cardamom seed, half an ounce; flour of brimstone, two ounces; turmerick in fine powder, an ounce; saffron, two drams; sugar candy, four ounces; spanish juice, dissolved in hyssop water, two ounces, oil of anniseed, half an ounce; liquorice powder, an ounce and half; wheat flour, as much as is sufficient to make all into a stiff paste: and when the whole has been well beaten in a mortar, keep it for use in a bladder tied.

It frequently happens that horses are gravelled, or pricked upon the road, by an unskilful smith driving a nail into the quick, or near a vein, and when this happens, the gravel or sandy matter upon the roads, works up along the nail hole 'till it arrives at the quick, and then lames the horse. A horse's hoof is in some sort like a man's nail, and if affected deep with gravel, &c. so that  
a farrier

a farrier must scrape or pare a good deal of it away, such hoof generally grows burl'd and uneven, during life, therefore, before you buy, examine his feet well.

As to the gravel in horses, the halting, or lameness is often mistaken for some other ailment; for example, it is often taken for a pain, or strain in the shoulder, back-finew, &c. and indeed the shoulder-flip, as before called, is often taken for the gravel; therefore, there is no way but to try the hoof by squeezing with a pair of pincers, for by this means, a nice finger and a clear head, will judge rightly of the thing, from the horse's yielding or drawing away his foot when the pincers squeeze upon the part affected.

Secondly, regard should be had to the nail holes, viz. whether they seem to be near the quick or no; and this happens according to the make and construction of the horse's hoof, some of which have the circumference much more distant from the quick or ends of the small blood vessels than others; neither is there any certain rule to go by, so as to discover rightly the difference of horses, with respect to this last particuiar; seeing there are many flat hoofs with the quick near their circumference, and other deep or high hoofs that have it farther off; therefore it requires a nice eye, a nimble finger, and proper judgement, so as to form comparisons, before a farrier is duly qualified to drive a nail into a horse's foot.

Some horses, indeed, are so tender and beaten upon their feet, that they can scarcely abide squeezing with a pair of pincers, without complaining, though no gravel be lodged near the quick; and such a case, allowances are to be made, and less pressure is required for the injury spoken of.

It is a general rule, whenever any extraneous body, or foreign matter happens to be lodged in any part of the animal machine, such enemy should be dislodged and taken out of the body as soon and safely as possible. Therefore, if gravelly matter be got up the nail hole, or otherwise to the quick, it ought to be removed as soon as possible, though with as little loss of substance as the nature of the case can well bear; for it is a folly to cut, pare and scrape the hoof, so much as is frequently done

by

by ignorant fellows in cafes of gravel; (as we fay) an inch is a good deal in a man's nose; and if you cut too much away it will be a great while before the deficiency is supplied, and the breach repaired, and consequently the same will be liable to admit more gravel into the same hole, so that I advise just as much of the hoof to be taken away as is necessary, viz. so far as 'till the blackness or discolouration vanishes, and afterwards to dress the wound with the following balsam.

Take gum benjamin, half an ounce; aloes, called succotine aloes, three drachms; choice myrrh, six drachms, powder all grossly; and after putting them into a wide mouth'd pint goosebery bottle, pour upon them one pint of rectified spirits of wine, and corking it loosely, set the bottle in sand in an iron pot over a middling fire, and keep the spirit pretty warm for twenty-four hours, shaking the tincture up every now and then, to dissolve the gum, &c. after which you may keep it close stopp'd for use, and decant it off clear as you want it.

This is the famous Vervian's balsam, which is said to work such wonderful cures upon wounds or pricks just received; and no doubt but it is an excellent composition.

The method of applying it is, to warm it and dip a piece of toe or lint in it, and to fasten it upon the part that is cleared of the gravel, thorns, &c. and renew it as it grows dry; or, if you will have it in Capt. Burdon's style, let it be applied 'till the part affected is well.

*A Pultice for a heated Hoof from Gravel.*

Take mallow, and marsh mallow leaves, each four handfuls; pellitory of the wall, two handfuls; white lilly root, boiled by itself and beaten to a pulp, four ounces; lintseed, bruised, one ounce, boiled to a mucilage or jelly in about a pint of water, keep the white lilly root and the mucilage of the lintseed by themselves, and when the other herbs are well boiled, and squeezed from the water and beaten well, mix all warm up together, and stir it in about ten ounces of fresh hog's lard, and keep it for use.

This should be applied very warm round the foot, when the wound has been dressed with the balsam before

mentioned, and renewed as often as it becomes dry, which will be according to the anguish and heat of the hoof.

When you have pared away all the blackness, sand, dirt, &c. you must dress the part with the following ointment for a gravelled horse.

Take turpentine, two ounces; rosin and Burgundy pitch, each an ounce; bees wax an ounce and half; fresh butter, four ounces; French verdigrease, finely powdered half an ounce. Clarify the butter, and after melting the hardest substances first, put in the other, and last of all the powdered verdigrease, and stir the whole about 'till it is very near cold, otherwise the ointment will be more sharp at bottom than top.

Farriers should not be suffered to rip up a horse's hoof too much. There is a law against blacksmiths for damages, when they shoe a horse in the quick. When a horse over reaches in his walk or trot, he is apt to strain the back sinew; or by getting his foot into a hole in the road; when he does this, and has a heavy load upon him, he often so catches himself hastily upon stumbling, that he strains the back sinew, or tendon behind the fore leg. The cure of this misfortune, which is called a clap in the back sinew, is best by cooling applications, as the following.

Take bole armoniac, four ounces; ten whites of eggs; stir these well, and add thereto as much strong port vinegar, either white or red, as will make it of the consistence of a pretty stiff pultice, and apply it upon thin leather all along the sinew, and part affected, after the leg has been well bathed and washed with warm water; and wiped dry with an easy hand.

If your horse happens to get a strain in the back sinew on a journey, and is a valuable horse, never hazzard his growing worse by pressing him on, but rather leave him to the care of some honest farmer; for if a severe clap in the sinew, a winter's running is little enough to cure it; but if slight hurts, they will go off sooner by applying the cold charge, as mentioned, and repeat it as it dries. The shoulder slip is cousin german to the clap, and both

require

require rest and ease. Capt. Burdon's account of the shoulder slip and back sinew strain, is this,

' If in the back sinew, he will lift his toe off the ground and step short, though downright lame, but if in the shoulder he will drag his toe as he walks.'

*Oil for the shoulder slip.*

Take oil of turpentine, two ounces; oil of swallows and petroleum, each half an ounce, mixed. Let this be well rubbed in, and the horse stirred a little after it, to prevent his being restless from the warmth of the application.

The cure of wind galls consists mostly in cooling the parts with the following cold charge, and turning out to grass.

Take the lees of strong wine, either red or white, or wine vinegar, to the quantity of about half a pint, and add thereto, of common bole armoniac in powder, one pound, which you should have afforded for six pence: to these put the whites of six eggs, and beat all well together and apply it thick, in the form of a pultice, which must be renewed as it dries.

For coughs or cold, use the cordial ball as before mentioned. Bleeding in the thigh vein is very proper in colds. All wounds upon the eye, if curable, will yield to the following.

Take the greyish lapis calaminari, finely powdered, half an ounce; lapis tutiæ, two drams; white vitriol, calcined or burnt, one dram and a half; about one scruple of French verdigrease; make into a fine powder, and mix them well with about an ounce of fresh butter and keep for use.

The cure of warbles is performed with the following mixture.

Take oil of turpentine and spirit of wine, of each half an ounce; tincture of myrrh and aloes, two drams, mixed.

Let the places that are over heated be bathed with the above morning and evening, and it will prevent warbles from becoming fit-fasts, as they are termed, provided the affair is taken in time.

If a horse purge on the road, occasioned by foul feeding, catching cold, &c, give him the following warming drink, viz.

Take an ounce of Venice treacle, boil it in a quart of stale beer, till a third is consumed, then add half an ounce of true Armenian bole in powder, and last two ounces of common treacle to make it more palatable, and give it the horse for a dose, and repeat it as necessity urges; and if it is yet too weak to overcome the distemper, you may add about a hundred drops of liquid laudanum, and half a gill of strong cinnamon water; but in the last case, he should not travel for some days.

The two following remedies have gained great reputation by the many cures they have performed: we insert them for the good of the public.

*A never-failing Cure for a Cough in either Horse or Cow.*

Take a quart of fresh ale, or good strong beer, warm it and put thereto a pound of treacle, and a quarter of a pint of distilled aniseed water, stir it well together and give it the horse or cow after their ordinary meat; next morning give a pail of warm water with a handful of oat-méel in it, with a small mash of malt and a handful of beans for a horse,

*The excellent Ball for broken winded Horses, which has made a perfect Cure of upwards of Seven Hundred in less than Nine Months, after many other Medicines tried in vain.*

Myrrh, elecampane, and liquorice root, in fine powder, three ounces each; saffron, three drams; assafoetida, one ounce; sulphur, squills, and cinabar of antimony, of each two ounces; aurum mosaicum, one ounce and a half; oil of anniseeds, eighty drops. You may make it into paste with either treacle or honey, and give the horse the quantity of a hen's egg, every morning for a week, and afterwards every other morning, till the disorder is removed.



THE  
ROYAL GARDENER,  
OR  
MONTHLY CALENDAR.



JANUARY.

*Work to be done in the Flower Garden.*

**T**HIS is the proper time for planting roots of the ranunculus; the soil should be rich and sandy, and they should be planted at least three inches deep.

As the wind and frost are very prejudicial to carnations and auriculas, they should this month be kept covered.

Anemonies should be planted in beds of fine earth, no dung must be used in planting them. It should be remembered that the roots of the anemomy should be taken up about the end of June or the beginning of July.

*Work to be done in the Fruit Garden.*

The pruning of pears, vines and plums, is the chief employment of this month.

The winter pruning of the vine (which requires a first, second, third, and sometimes a fourth pruning) should be done either in October, November, December, or this month.

All dead or cankered branches should be this month cut from your standard fruit trees, as also such as cross each other.

You should also cover the roots of all new planted trees with mulch, to guard them from the frost; and fig trees, which are against walls, espaliers, or pales, with mats or reeds.

*Work to be done in the Kitchen Garden.*

The management of hot beds claims almost the sole attention of the kitchen gardener this month.

Gardeners in general make their seed beds for cucumbers and melons in this month, for raising them before their natural season.

Radishes may be sowed all the year, but in hot beds in the winter.

The hotspur, charlton, master, and other peas may be sown in drills. In February you may sow a second crop, and in March a third.



F E B R U A R Y.

*Work to be done in the Flower Garden.*

**T**HE auricula is to be sown this month. If the seedlings do not come up the first year they will the second, and in July or August will be strong enough to transplant.

Provided the weather is mild, you may, toward the end of this month, plant out your choice carnations into the pots where they are to remain to flower.

The polyanthus seed must now be sown. The seedlings will be fit to transplant the July or August following.

The single sort of sweet william is raised by seed sown in this month or March; the double sorts propagated from slips taken near the root about March or April.

Holyhocks are raised from seeds sown in this month, removed in August or September.

Pinks and candy tufts, generally used for edgings are sown in lines, in this month or March, or they may be propagated from slips planted very early in the spring.

The various sorts of rose trees may either be raised from layers or suckers, laid down and taken from the old roots in February or March, and transplanted immediately before the roots grow dry.

The laburnum tree may be raised from seeds sown in this month. The æthæa may be raised from layers or seeds.

The pomgranate may also be raised from seed, or laying down the young shoots in this month or March.

The lilach is raised by laying down the young branches in this month or March.

The phillyrea, which is a most beautiful plant, may be propagated from the berries or raised from layers.

The holly berries may be sown in nursery beds this month; it will be four or five years before the young stocks will be fit for grafting, which must be done in March and the inoculating in July.

The bay tree is raised by berries sown in this month.

The laurel is propagated in the same manner as the bay.

Towards the end of this month, if the season proves favourable, stir the surface of the ground of your flower-beds, and clear them from weeds, &c.

*Work to be done in the Fruit Garden.*

The business of this month is chiefly pruning and grafting. When you have reduced your trees to beauty and order, you have little to do but thinning your fruit till Midsummer, when the shoots are to be shortened and fastened to the wall.

The peach tree requires a second, and sometimes a third pruning, the last of which is to be performed about the middle of May, or in June or July.

The apricot and nectarine in the same manner.

*Work to be done in the Kitchen Garden.*

Hot beds for radishes and spring carrots should now be made.

The several sorts of cabbages should be planted, carrots for winter, parsnips, skirrets, turnips for the summer, onions are sown in this month and March, such onions as sown in the house may be planted for seed the next year.

Straw-

## 94 THE BRITISH JEWEL.

Strawberrys are to be planted, afterwards you may set beans and plant roses, sweetbriar, currants or gooseberries, at every five or six feet, to shade your plants.

Rasberries propagated by slips planted the latter end of this month or in March.

Liquorice should be planted at this season of the year.



## M A R C H.

*Work to be done in the Flower Garden.*

**T**HE rose campion is propagated either from seeds sown this month, or slips taken from the roots.

You may likewise plant off-sets of the white hellebore, sow seeds of the fox-glove, the poppy, the Venus looking glass, the valerian, the primrose tree, slips of the gentianella are planted, cardinal flowers are raised by seeds sown in hot beds.

You should now sow the seeds of the stock-gilliflowers, and the acanthus; the double rocket flower is propagated from slips taken from about the root, the scarlet lynchis, either from seeds or slips; the several sorts of double wall-flowers are raised from slips planted in March, April, May or June, but the bloody wall-flower may be more easily raised from seeds sown in this month; the monkshood, from slips; the sun flower, from seeds; the asters, or startwort, propagated from slips.

Seeds or layers of the passion tree may be sown this month; the arbutus may be raised from seeds or layers; the apocynum, or dog's bane is propagated from seeds sown this month in hot beds; set the stone of the fruit of the palm tree this month; sow the berries of the green privet; the mezeron, the juniper berries; take off and plant the suckers of the *spiræa frutex*; sow the seeds of several kinds of firs; plant tube roses; sow the seeds of the *campanula pyramidalis*; guard your araculas from all but the east sun, cover your tulips and transplant your carnation layers; transplant your ever-greens and set box for edgings, or in figured works.

*Work to be done in the Fruit Garden.*

You may make layers of the vine either in this or next month; the fig is raised from layers, seeds or suckers, Shelter your wall fruits from bad weather.

*In the Kitchen Garden.*

Thyme and sage is sown or planted this month; also marjorum, camomile and penny royal, fennel, Mint and balm, rue, tansy, sellery, purslane, spinach, sorrel, chives, tarragon, artichoaks, cabbage and lettuce seeds of all kinds, cauliflower seeds and asparagus, may be sown or planted this month.



A P R I L.

*Work to be done in the Flower Garden.*

**I**N this month and the beginning of next, the seeds of the carnation are to be sown.

The seeds of the columbine are sown in the nursery this month, from whence you may remove your choice plants; the scarlet bean is annually sown; the amaranthus, an annual, sown on a hot bed; the African marygold is also an annual, raised on a hot bed; the seeds of the cyanus are to be sown annually.

*Work to be done in the Fruit Garden.*

You should now carefully weed your beds of strawberries, and take off their runners; lay the branches of the peach tree horizontally, and keep them free from great wood.

This work, which should be practiced only on low dwarf trees, is best done in March or April.

Cherry trees, which are not thriving, should be slit perpendicularly down with the point of a knife, just entering the bark of the stem of the tree. At this time you should look carefully to your young fruit trees. If your trees are greatly infested with insects, wash them with water in which tobacco stalks have been steeped.

Towards

Towards the end of this month, you must look over your espaliers and walls of fruit trees, training in the regular kindly shoots, and displacing all fore right ones.

*Work to be done in the Kitchen Garden.*

The middle of this month is the proper time to plant out mellons; sow kidney beans the first week in this month; some dwarf peas, and Spanish chardones may be sown. Lavender and rosemary are raised from slips planted in this month.



M A Y.

*Work to be done in the Flower Garden.*

THE ficoides, which is propagated by cuttings planted abroad this month, will be fit to put in pots in August. The torch thistle is raised from cuttings planted between the end of May and July. The several sorts of geranium, the amomum plinii, and Arabian jessamin, are raised from cuttings planted this month. Layers of myrtle, this month; slips of the melianthus, between this month and August. The pyracantha is raised from cuttings planted in May or June. The oleander plant has many varieties, which are raised by layers in this month or next. Orange and lemon trees may this month be removed.

*Work to be done in the Fruit Garden.*

In the beginning of this month look carefully over your wall and espalier trees, taking off all fore-right shoots, and such as are luxuriant and ill placed. Fruit trees may be transplanted from May to August; and trees of all sorts may be transplanted in the summer.

*In the Kitchen Garden.*

You may now give your melons air in the middle of the day. Sow cucumbers for fallad and pickling; replant imperial and Selesia lettuce, and destroy weeds before they shed their seeds.

JUNE.



## J U N E.

*Work to be done in the Flower Garden.*

THE Saffron crocus is a useful and beautiful flower, the leaves of which should be tied together in the spring, in knots to help the increase of the roots. The roots of the several kinds of crocus may be taken out of the ground in this month, and replanted with other bulbs.

The cyclamen is propagated from seeds sown as soon as ripe. It is a general rule that all bulbs may be safely transplanted when their flowers and leaves are decayed.

The colchicum will only bear transplanting about midsummer. There are many sorts of aloes, the off-sets of which may be planted in the latter end of this month or the beginning of next. The Indian fig is raised by planting its leaves singly.

*Work to be done in the Fruit Garden.*

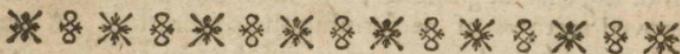
The inoculation of fruit trees now demand the attention of the careful gardener, and the following is the most approved method of performing the operation. About midsummer take off a vigorous shoot from any tree you would propagate, and after having made choice of a stock of about three or four years growth, in a smooth part of it make a downright slit in the bark, a little above an inch in length, and another cross ways, at the top of that, to give way to the opening of the bark; then gently loosen the bark from the wood on both sides, beginning at the top; which being done, cut off your bud with a pen-knife, entering pretty deep into the wood, as much above as below the bud, to the length of the slit in the stock; after the bud is thus prepared, take out the woody part of it (carefully preserving the eye of the bud) then put it in between the bark and the wood of the stock at the cross slit, putting it downward by the stalk where the leaf grew, till it exactly closes; then bind it about with coarse wollen yarn, the better to make all parts regularly close, and

the bud incorporate with the stock: in three weeks time the bud will be incorporate with the stock, when you must loosen the yarn, that it may not gall the place too much: the quicker this operation is performed the better; and you must put two buds into one stock, in inoculating nectarines and peaches. If the buds inoculated this month do not hit, you may make another attempt the same year, and on the same stock. The proper time for inoculating is from the beginning of this month to the end of August, and care must be taken that the branch and shoot made use of for inoculation do not lay by, but be used as soon as cut. You may, upon one tree, bud peaches, nectarines, apricots, plums and almonds.

*In the Kitchen Garden.*

Kidney beans, radishes, lettuces for cabbaging, and endive may now be sown: as also the large sort of peas.

Replant cabbage lettuces, transplant leeks, and, if dry weather, gather herbs for drying. Take especial care to preserve your plants from the scorching sun; stir up stiff ground, continue to destroy weeds, and give your plants gentle waterings about their extreme fibres, which should be done at the close of day.



J U L Y.

*Work to be done in the Flower Garden.*

**T**HERE is little to be done in the flower garden this month. The berries of the coffee tree may be sown in pots of fine earth, about an inch deep.

The fruit of the ananas being now ripe, if you cut off the crown of leaves which grows at the top of it, and plant it, it will, with the assistance of a hot bed presently take root. Anemony seeds now sown must be sprinkled with water frequently and gently.

*Work to be done in the Fruit Garden.*

The management of the vine should, be this month, chiefly attended to.

Put nets over your grapes to preserve them from the birds; you should also guard against wasps and other insects, which now destroy the peaches, apricots, and other fruit; by placing phials of honey and ale near the trees, you may soon entrap a great number of them.

*Work to be done in the Kitchen Garden.*

You may now sow kidney beans, and some peas, to bear in September and October. Sow cucumbers upon a bed made of dry horse litter, and covered with light earth ten inches thick; they must be covered at night in September with a common frame and glass, to keep them from frost and rain, and you may have some 'till Christmas.

Make a bed for mushrooms, and be sure to cover it very thin with earth.

About the middle of this month sow royal Selesia, and brown Dutch, white cos, and other lettuces, chervil, carrots, and turnips; plant cabbages and favoys; transplant endive for blanching against winter; earth up celery, and plant out a new crop to succeed the former; take up shallots, garlic, and water all herbs that are feeding plentifully.



AUGUST.

*Work to be done in the Flower Garden.*

**T**HE tulip tree, being a plant of the wood, should be set among such trees as are designed for groves: the seeds of this tree come from Virginia, and are sown in pots this month, and sheltered all the winter, and they will come up in the spring following.

The iris flower has many varieties, some with bulbous and some with tube rose roots; the bulbous iris is the most beautiful; their roots may be taken up when the leaves begin to wither, and planted in August.

The narcissus, or daffodil is propagated from off-sets from the roots in this month; the jonquils is of the same kind, as is the bulbous violet, or snow drop.

You

## 100 THE BRITISH JEWEL.

You may now plant off-sets of the hyacinth. This is the proper time for parting the roots of the lilly. The crown imperial may be raised from seeds, but is commonly propagated from off-sets. The martagon is cultivated in the same manner with the lilly; and the asphodil as other bulbs.

The work to be done this month in the fruit and kitchen-gardens are the same as directed in the preceeding month.



## S E P T E M B E R.

*Work to be done in the Flower Garden.*

**T**HE tulip, which demands the gardener's chief attention, is propagated in the following manner: the stems of this flower being left remaining upon the root, will perfect their seeds about July, which will be fit to gather when the seed vessels begin to burst, and then they are to be cut close to the ground in a dry day, and laid in some dry place 'till September, when they are to be sown in a soil composed of natural black earth and sand, and after their second appearance above ground, they may be taken from the pots they were sown in, and put in a bed of natural sandy soil, well sifted, where the thickness of half an inch of the same earth should be spread over them; and thus they are to continue, without any other culture than every year adding half an inch for their covering, 'till they begin to blow, which will be in five or six years time. Tulips planted this month need no shelter 'till March.

You may now take up the roots of the peony, part and plant them. The seed of the mullein may now be sown. Violets are increased by planting their runners either in this month or February. You may now encrease daisies by parting their roots. Layers of the honey-suckle may now be put down.

There are seven sorts of Jessamin; the common white, the yellow, and the Persian jessamin, are propagated from layers or cuttings in this month. The virgin's bower is raised

raised from layers in this month, also from cuttings. The seeds of the Virginia dog wood are sown in autumn. The Virginia myrtle, which bears berries from which is drawn the green wax whereof candles are made, is propagated by sowing the berries in pots of black sandy earth. The berries of the saffras tree, which is a plant of Virginia, is sown in autumn. You may now make layers or slips of the box tree, and the seeds may be sown as soon as ripe. The dwarf or Dutch box is of great use for edging.

*Work to be done in the Fruit Garden.*

You may now gather the different sorts of fruit as they ripen, for those which are in eating this month, seldom continue long good. Transplant strawberries, gooseberries, raspberries and currants, towards the end of this month, if the weather proves moist; and this is the best season to plant cuttings of gooseberries and currants.

*Work to be done in the Kitchen Garden.*

Sow Spanish radishes for winter, and spinach; make plantations of the Dutch brown lettuce; sow sorrel, chervil and small herbs for fallads in some well exposed place. You may now replant endive and all sorts of fibrous-rooted herbs; continue to earth up sallery; raise the banks of earth about chardonees; transplant asparagus roots; make plantations for cabbages and coleworts; transplant young cauliflower plants, transplant strawberries, make beds for mushrooms; cover mushrooms, sown in July, every night; earth up your winter plants; and if the weather be dry, water your plants and herbs in the morning, and give your turnips the first houghing.



OCTOBER.

*Work to be done in the Flower Garden.*

**A**NEMONIES and ranunculuses should now be planted. Continue to transplant and lay roses and such like flowering shrubs; and to plant the cuttings of jessa-

jestamines and honeysuckles. Sow the berries of yew, holly, and other ever-greens. This is a proper time to remove your ananas or pine apples out of the bark beds into the stove. Set your pcts of carnations, which are now blowing into the green-house near the door.

*Work to be done in the Fruit Garden.*

You may now plant peaches apricots and other fruit trees, in untried earth, no dung. Vines should now be planted against walls. About the middle of this month sow cyder pressings, to raise stocks for grafting, or making orchards without grafting. Transplant trees of all sorts, and lay up acorns and mast in sand; lay bare the roots of old unthriving trees, and stir up new ground.

*In the Kitchen Garden.*

This is the proper season to lay up roots for winter, such as carrots and parsnips; take the roots of turnips out of the ground; make plantations of currants or gooseberries, from suckers or cuttings; make plantations of lettuce for winter; transplant cabbages and cauliflower plants. Preserve cauliflowers and artichokes in sand in the house.



N O V E M B E R.

*Work to be done in the Flower Garden.*

**L**ET the stalks of such tall flowers as have done blowing be cut within three inches of the root; tie up all trees and shrubs to stakes; lay up heaps of earth for several sorts of flowers. Peonies, and some fibrous roots may now be planted. Unnail your passion trees from the wall and lay them upon the ground, that in case of severe frosts they may be covered with straw. Plant hyacinths, jonquils, narcissus's and polyanthus, in pots, and plunge them into hot beds, to blossom at Christmas; lay down your aracula pots on their sides, the plants towards the sun, to drain them from moisture, and preserve them from frosts.

*Work*

*Work to be done in the Fruit Garden.*

The business of this month principally consists in planting, and forcing fruits, &c. and bringing them to perfection, by the prudent management of the forcing frames, so as to have ripe fruit all the year.

*Work to be done in the Kitchen Garden.*

Hot beds for asparagus should now be made; also gentle hot beds for the cucumbers and kidney beans sown in October. Continue to sow radishes, lettuces, cresses, and spinach, &c. on a hot bed. Sow peas and beans of the hotspur and Spanish kind in open ground, cut down asparagus haulm, when it is turned yellow



D E C E M B E R.

*Work to be done in the Flower Garden*

**T**HE beds of choice anemonies, hyacinths, and ranunculuses, should now be covered; pick off dead leaves from exotics, lay mulch about the roots of new planted trees and shrubs; Cover the pots of seedling flowers; turn over the earth prepared for the flower garden, and let the doors and windows of your green house be well guarded from the piercing air.

*In the Fruit Garden.*

Continue to prune vines; prune and nail wall-fruit trees, examine orchard trees, and take away such branches as make confusion, covering each considerable wound with a mixture of bees-wax, rosin, and tar, melted together, with a third of tallow, in a glazed earthen vessel, and laid on with a painting brush. Destroy snails in every part of your garden, and remove or plant hardy trees.

*In the Kitchen Garden.*

If the season prove mild, earth up artichokes; towards the middle of the month make a hot bed for asparagus; sow lettuces, raddish, cresses, mustard, and other hot herbs on hot beds; sow wearily peas and beans, destroy vermin.



*The following curious Receipt for dressing a Turtle, having been much enquired after, was received from a Cook in the Indies, where they are dressed to the utmost Perfection.*

**C**UT off the head first, and hang the turtle up by one of the hindmost fins, that the blood may run from it to make the fish white. This done, cut off the fins and wash them clean; then cut off the belly shell well with meat, take out the guts and wash them very clean, and observe you turn them the right way, or you will meet with a great deal of trouble. Stew the guts with a quart or three pints of the best Madeira wine, infuse half a dram of coyn butter. Then having boiled the four fins, and taken the scales off, stew them with the guts on the belly part, which is called the collop. Take all sorts of the best sweet herbs, cut or shred them very small and strew them over the collop. Put pieces of the best butter, one bottle of the best Madeira wine, and a dram and a half of pepper, or coyn butter over it. Take great care it is not over baked. You may cut off collops and dress them as veal cutlets. Send your guts up in the top shell, and set it at the upper end of the table, the collops in the middle and at the lower end, which garnish with the four fins.

This is the most proper method of dressing this fish, in any part of the Indies, or in England, approved by the best and most experienced cooks who undertake to dress them.

E I N I S.

