

Forse Pentonville?

Into a clean Pipkin that holds about a Quart, put the bigness of a
Quillts Egg of yellow Rosin, when it is melted over a middling Fire
add the same quantity of Bees Wax, when that is melted put in half
a pound of Hogs Lard, when it is dissolv'd put in two ounces of honey,
when that is dissolv'd put in half a pound of common Turpentine,
keep it gently boiling & stirring with a Stick all the time, when
the Turpentine is dissolv'd, put in two ounces of Undigrecase
finely powdered, but before you put in the Undigrecase, you
must take off the Pipkin else it will rise into the Fire in a
moment / set it on again & give it two or three stirrings, then strain
it thro' a coarse Sieve into a clean Vessel for use, throw away the dregs

ordinary ointment for wound or Bruise in
bites, cracked heels,

This is an extraordinary
Flesh or Roof, broken knees, galled backs, to heal & keep the Flies away
you cut a Horse, to heal & keep the Flies away

Flesh or
 Mallenders, or when you cut a
 Fire out of a Burn or Scald so soon
 nothing takes (Admiral Vernon's
 ① It to cure Beef 1 1/2 lb of

Five out of
Receipt to cure Beef (Admiral
10 to which add $1\frac{1}{2}$ lb of

Receipts.
 Take four Gallons of Good Water, to which
 Add 40 pounds
 Salt Potash. Salt Potash 40 pounds
 Sugar, 5 or 6 ounces. When the liquor is
 good Muscovado Sugar, let these be boiled. When the liquor is cut up
 common Salt, let these be boiled. Meat is cut up
 The sooner the Meat is cut up
 1/2 pint each piece

common — Sprinkled with salt
Gold, it is fit for use —
after the Ox is killed the better —
of Meat with equal parts of common Salt & brown Sugar