For outside painting given by a Painter in Peters bury May 1817 which upon trial answered well.
Put five parts of linseed turpentine into 100 cc of white lead and mix it well, then add the oil, bringing it to proper consistence for painting, let it remain thus mixt for two days before use, frequently stirring the whole. About seven gallons of oil will answer for the 100 cc of white lead.

For the roof 6 quarts of linseed turpentine add to 100 cc of Spanish Brown Ochre as above before use.

To prepare wood primer, grind it to a fine meal, and add to the consistence of thin turpentine, reduce it with turpentine & black varnish. Prime the timber with light lead colour before the green paint is put on.

N.B. Add to the brown paint some raw lead which will greatly improve the color & give the paint a body.
A stone yellow

Patent yellow or yellow ocher ground very finely; add a small quantity of white lead & a little Prussian blue to suit the fancy.

For boiling oil:

About a tablespoonful of spirits of turpentine to a pint of oil, stirring it well before & when boiling. Begin with a slow fire & continue boiling it until it scorches a white feather.

A good brown for common horses:

Three parts of air blacked lime, one of wood ash & of fine sand, sift these three, a fine sieve & add as much linseed oil as will bring the mixture to a consistency for working with a painted brush, take great care to mix the perfectly, grinding it best, two coats or more, the first rather thin the reas...
Composition to preserve timber
12 oz. rose
85° brimstone powder
2.5 gal. train oil. Heat them slowly for one hour. Be sure wax is being gradually added and into small bits. Stir the liquors frequently till all is dissolved.
Add the composition hot to the timber. Two coats are thought enough. The second coat put on two or three days after the first, it being quite dry at the time.
Recipe to make White Wash or Paint

A piece of good stone lime must be dipped in water, and laid on a plank to fall to pieces in the air. 8 oz. of the lime, as soon as it is cold, must be mixed with as much sweet skimmed milk as will make it as thick as cream. To this mixture, one gill of linseed oil must be added and well stirred; then melt 2 oz. of resin in 4 table spoons full of oil, and mix the whole together. After this, more fine milk must be added. 5 lb. of clean whiting, rolled and sifted, must be stirred in the mass, and the paint will be fit for use. More milk must be added if too thick to spread with a brush. Use a large thick paint brush. A white wash brush will not answer.
To purify fish oil for home lamps

Take a gallon crude oil, & put to it a pint of water poured off from
two ounces of lime slaked in the air, let them stand together for
three quarters of a day, then let
them up several times for the first 24 hours, then stand a day, the
lime-water will sink below the oil, which must be carefully sepa-
rated from them. Take this oil thus prepared (one gallon) and put to it
half a pint of water stir it together, & when they have stood 4 or 5 hours
add a pint of water & one ounce of tartar ash. Place them over a fire
that will just keep them simmering, till the oil appears of a light
amber color & has lost all smell except a bit greasy soap like
water. Then improve half a pint & add in which one ounce
of salt has been dissolved, & having boiled them half an hour,
from them into a proper vessel, & let them stand till the separation
of the oil, water, & lime be made.

Composition of arts & sciences
Cement for filling up cracks & figures in Iron vessel

Take six parts of yellow potter's clay, one part of the filings of iron, and a quantity of linseed oil sufficient to form the whole into a paste of the consistence. With this paste fill up all the cracks & figures of the injured vessel.

Exposition of Arts & Sciences
Thynghs Compostion for 100s.

2 Bushels of London: 1 Bushel plastering of old walls, 1/2 Bushel wood ashes 1/16 of sand the three last ingredients sifted white.

The worked together into a fine flour, and put about the 1/8 off an inch thick. After the face is prepared by cutting off all the rotten or dead wood, and the bark trimmed off to a thin edge.

The composition then to be sprinkled over with lime and wood ashes, a large quantity of each, and after the moisture has penetrated through the sprinkling to repeat it again.

The composition which remains for future use should be kept covered with bruine or soap ends to prevent its strength.

Another method of putting on the composition is to reduce it by bruine or soap ends to the consistence of thick paint and put it on with a brush, and sprinkle it with lime and wood ashes as before.
Rope for tanning

Prepare an oke of oil. Take three bushels of fine, clear oak bark
and put it into the vat to heat it about for an hour. The next day you put 3
of the barks well bruised by all the time completed, pour out five
barks one by one into the oke, let them remain a week, taking them
three or four times each, laying them upon the pan and each time
putting a new barks into the vat to cover. If the weather is hot, the
rains temperature in the vat in an hour or two time of cool or closing, they
also are exposed longer. 12 barks of will suffice for twenty-five hides &
skins. Remember to break the hides well before coming into office,
the more fleshly matter the more the barks will not strike through.

Dark the grain into the vat as long as it can, then barking on the fleshly side, do so on
alternately. The oke which you lay the hides away in will mean
for the two first barking away, but with the third barking clean out
the vat with fresh barks and new water for the last
barking. The hides will remain in two weeks, when they will
be fit for laying away in the vat as long as necessary, before you put in the hide, then
place broad pieces of bark across the flat, let the water lay on one hide at
it well, lay on another, as the same & process in the same manner until
the whole is laid away. Every bucket of fine ground bark will go
for one side. The hides should remain sixty days in each barking.
Two barking will suffice for the sole leather, but let the upper
have 10. The upper leather will not require as much bark
as the sole, or part of a large piece of fine bark and go for each
the first barking of upper leather. The oke grows stale after sixty days. If the hides are
well tender, they will need little junking to make them soft.

Ole the leather on the sole in the vat, upon the flesh, upon an equal quantity of
oak barks, then mix them with an equal weight of
the same, which will make the leather much better than oil alone.
An excellent composition for painting house Gates Garden
Fails Gian
Take twelve ounces of Rosin & four rolls of Brimstone 2 1/2
melt the Rosin & Brimstone in an Iron pot (add three
gallons of train oil after melting the rosin & Brimstone),
putting in the oil gradually & stirring the whole well all
the time to mix them well together. When the rosin
Brimstone & oil are properly mixed & become thin, add as much
Spanish brown or Dutch yellow Ochre, or any other color
you want, ground as usual in oil, as will give the whole as
deep a shade as you choose, then lay it on with a brush as hot
& thin as you can. Some days after this first coat is dried,
give it a second, & the work is done. The coming off from
these roofs is said to have been preserved 50 years. It prevents
iron that is constantly exposed from rusting.

12 oz. Rosin 24 doz. or 1/2 lb. Brimstone
to 3 galls. Train Oil
First. Have the seeds twice cleansed by washing and winnowing; after which thoroughly mashed in Mortar or Bough. A Mill constructed like your apple Mills would answer a good purpose. You have then to fill up large Potts or Kettles 2 1/3 of Water, into which put your mashed seeds, till the water comes within 5 or 6 inches of top of the Pot. Keep it slowly boiling & frequently stirred to prevent the pulp adhering to the sides of the vessel and also from burning. The first rising on the surface will be little else but froth and fragments of seed which you must skim off as long as it continues to rise and throw it into the bough to be beaten over & added to the next boiling. As soon as the froth and seed cease to rise, if nothing but a clean white scum appears resembling cream, you must have it carefully skimmed and put into other vessels to be skimmed over again until it becomes a pure oil, the water being entirely dissolved and by evaporation. After which drain thro' flannel and bottle it. —FIN.

Ree to make
Boston oil
To prepare hides for tanning
As soon as the hide is taken from the animal spread it in the
sun upon the earth, then sift fine earth all over it & make a
fret in it. Keep the wind well in with this & let the hide
remain about an hour in the sun to dry then hang it up in
an airy place defended from the wind but it remain thin
until it wants to tan. The first operation afterwards is to
soak the hide in water for about two days then begin to
break it which must be done with a knife called
scythe. The edge of the knife oblique to scrape
off all the flesh & fat upon it. After this first operation throw the hide
again into the water where it must remain till the following
day when it will go through the same operation & will then be
fit to put into lime.

Breaking hides
About fifteen days after the hide is soaked in lime will
be enough. If the weather should be fine, then during the time they
should be an every twice during the day that sufficient
will

When the hide is in a piece the same the hide
are broked with in order to aid them from use it obliquely for
that you have to lay care not to cut the grain of the hide. After
the hair is all off you must then proceed to get the bone well out
of the hide which requires much more attention than one.

* You must lay your piece upon the hide to the eye after taking them off
as the fat upon the hide will be given this but it will soon injure them.

& One hand can break fifteen hides in a day or the care
To prepare plaster of Paris for cement

Put fine ground plaster into a pot which must be placed over a brisk fire about half an hour at a time. A man must constantly attend with a stiff stick in his hand, with which he must occasionally stir the plaster not allowing it to remain motionless, or it will burn with the heat of the fire, and destroy its future use. In a short time you will see the surface of the plaster a considerable elevation, and where it may well seem to cool. You must let it remain on the fire until the elevation reaches a tolerably even state, the pot must then be taken of the fire, the plaster immediately turned over, and the upper leaves of the fire let to burn.

So making the cement, would even remain in a state as if the plaster were the operation was performed. In some cases the plaster in cooling may be taken out of the fire, and to the fire, as long as it is of a proper state, and without being removed from the fire, it may be turned over.

The water for the cement must be put at the bottom of the pot when the ashes are out of the cement, or the upper leaves of the fire shows on the top.
This cement must previously be washed with glue & water, that
prepared to be mixt with the plaster, in order to mix it up as mentioned
above.

Red
To prepare the
1.5
mixing
Liber in mensa to
produce plaster. This makes
a cement.
To make Tomato Ketchup half a gal.

1 Gal. skinned Tomatoes
4 tablespoons full of salt
4 tsp. black pepper
halvespoonful allspice
3 Pots of red pepper
3 tablespoons full of mustard

Grind all fine & simmer short
in some vinegar in a porcelain basin three or four hours, then strain
through a sieve & bottle close. It may be used in two weeks but
it improves greatly by age. Some people use it to have half a gallon of the juice in when the process is over


Anne T. Farmer
An excellent receipt for preserving Pork.

Cut off the head, split the Hog through the middle of the back bone, take out the fat & tenon corners, then break the ribs in middle, cut up the side in one piece, 8 to 12 pounds from the back of the hog even into the belly leaving them attached to each other, but if the hog is very large separate them. If the hams & shoulders are intended to be taken away, 2 or 3 then proceed to cut out the residue as above directed. Put in to a trough one half a can of Salt made fine & add Salt Petre, in the proportion of one pound to 100 lbs. of Pork. Rub the Pork over all the skin inside & out and Old Slipper or a large hogs can for rubbing in the Salt. Pack the Pork in hog shads, the skin side down where it can not remain in 2 months, then unpack it in smaller cases, with coarse Salt sufficient to keep it through the year, and put strong urine to it. The Jaws may be packed with the meat but it is not so good as to put the Skulls by themselves to be used first.
Barreled Beef

Keep the animals from food a couple of days previous to slaughtering them, they will much improve by such means. Cut one of the beef the following way: first, slice off the animal up to the point of the ribs. Proper salt is then added along the ground small to be made from the pieces cut to be well salted immediately. Pack them in tight barrels, when full, put them tightly up, and then to obtain six or eight barrels. At the end of the above, pour the meat water to be taken out; salted and closely packed in the same barrels. The brine that remains in the barrels when the meat is taken out to be cut off is put into an iron boiler and clarified, after which put it into wood or earthen vessels. After preparing the meat to pack it in the barrels, decide well an a few days, close it as close as the earth fills it, or with clarified juices prepared above. Every time of filling, put the barrel well; you will make room from more brine, until the brine is used. You have and prepare a strong brine of some salt, clean water, as strong as can be made by saturating cold water with the above clear salt. The barrels having received all the prepared juices, continue rolling them until they will make room for the last-mentioned bone, which must be pounded into the barrels until they will take room more. Stop and tight to keep the barrels in a dry place, doing nothing prejudicial to the preservation of the beef.
RX Allow 36 grains
Mercuric Blue Pill Map 36 grains. Mix and make 12 Pills of which take one every third night at bed-time.

RX Sub Leucb. Soda x grains
Water one tablespoonful.

First: Red Pepper x drops Mix and to be taken daily (fifteen minutes) after each meal.

Edward H. Carmichael
Fredericksburg
Dr. Edward Ho Carmichael
Fredericksburg
Prescription
Nitric 24 grains
Tinct. Emetic 1 gm
calomel 2 gm
Mix and divide into 8 halves
one to be taken 3 times a day
Rec for making liqueur

1 oz. Orange peel
1 oz. Gentian root
2 drachms Winter bark
21/4 oz. Cardamom seed
3 drachms nutmeg

Add to the above ingredients one gallon of fine spirits, let it remain two or three days, frequently shaking it. Strain off and add three parts of spirit to the ingredients.
To cure bacon

After rubbing the meat well with salt pack it away in a bulkin upon a floor or a temporary floor of loose plank to allow the brine to pass off. About the fourth day take the meat all up, wash it well, and pack away as in the first instance and after 5 or 6 days more rub it again and put it in bulk as before when it must remain in this last salting or a few days longer depending upon the season. When it will be fit to hang up to smoke. In hanging up the meat let the hooks hang downward, this will the better preserve the juices of the meat. Smoke with rotten pine taking care to heat the stove equal to the stove over which there are any particles of light wooden shavings. Before you hang up the meat throw the warm water in the hands and shoulders of the housewife to be sure to get rid of all the salt, then hang it up but before you begin to smoke let the meat sit all the day before leaving the house door open for the benefit of the air to get to dry it.

In packing away the meat on the floor turn all the holes in round and pack away very close. For an average size of house use three or four tea spoons full of proportion of salt. The large hands use the spoon full. There is no occasion to take down the meat to examine it for it is very injurious. Smoke the meat in the different places to allow it more generally to disperse throughout the whole smoke. In packing away the lumps add a small panel of salt in the home to prevent the meat from sticking to that part.
Receipt for Making Muffin Bread

To one Quart of Flour one Egg well beat
Pour a Tea-Cup of yeast make it up
with warm water into a very thick
batter & beat it until the batter leaves
the spoon takes it in an earthen or
tin pan greased will bake in a
slow oven

For Mrs Lewis
Forming an inner

of a quadrant circle, a large square. After the middle of the circle above is a small circle. And in each of these areas:

\[ \pi \cdot r^2 \]