

1892

Doctors Book.

John. Cowell.

Minster

Shant.

Recit of Parsnip
March to wine it -

Take 3 lb of slice Parsnip
and boil untill quite
soof in one gallon of
water Squeeze the ^{liquor}
well out of them
strain through a sieve
add 3 lb of Lump
Sugar a little ginger ^{whole}
and a few cloves
and 3 Lemons to 1
gallon of wine ^{and} boil
3 quarter of an hour
when nearly cold add
a little yeast ^{and} ^{some}
crust of Bread let it

Stand Your days
bathing fill up every
day until done working

oranges wine

4- worth of oranges
ginger & cloves
to $1\frac{1}{2}$ gallons wine
• cold the oranges
then take the oranges
off of that and so
put in that gallon
and $\frac{1}{2}$ of water a
bail for 3 hours
then mixed the other
all together then
nearly cold set
with a loaf crust
with a little yeast
let it stand Your
days

dandelions were
gallens of bloons
to a gallon of water
boil 3 quarters of
haver then strain
Put- in lb Sugar
3 oranges 3 Lemons
a little ginger &
cloves then boil
up 3 quarters of
haver then nearly
cold set- with
a yeast crust
with a little yeast
let- it stand Ten
day before bottling

Beetroot Wine
or. Carrot.

For every gall of wine
cut up a gall of beet
root, allow a gall of
water, boil till soft.
(about an hour) then
strain. and to every
allow 3 lbs. sugar, Dem-
o. gran. when luke
warm mix an ay yeast
with a little of the wine
and then stir into the
wine. next day take
off the scum, and
fill bottle but do
not-cork till done

Beet root.

working, fill up
bottles each day.

measure the wine
before adding the
sugar after the
beet have been
strained.

Reuil of wezel wine
March to make it -
1 good wezel to one
gallon of water and
bail untill quite
saff then take out
the wezel and add
3 lb of lump Sugar
to every gallon 3 lemons
a little ginger hole
a few cloves and
bail up again for
3 quarters of hower
then nearly cold set
it with a toast crust
with a little yeast

and let it stand
for Ten days then
bottle of fill up
every day till done
working

Rhubarb wine
arg for making
1 quart of Rhubarb
cut in small pieces
Put one quart of
water boiling an every
quart of Rhubarb
let it stand Ten
day then take out
the rhub put 1 lb
of cooking Sugar
to every gallon of
wine and a little
dried ginger and a
few cloves let it
stand Ten day

before bottling fill
up every day until
done working

Patatoes wine

take $\frac{1}{2}$ gallon of small
Patatoes and wash
but do not Peel
then put in one
gallon of cold water
and bring it to a
boil for 5 minutes
and then strain
liquid of them

add 3 lb of Demer
sugar the rind of
3 oranges 2 Lemons
up with the sugar
and boil for $\frac{1}{2}$ hour

adding two
tums of ginger
after boiling 90
minutes

Black currant-
Jelly

cover the currants
with water cold
then bail off 3
quarters of water
then to every pint
of juice 1 lb of
sugar bail up
again 3 quarters
water
then put in 1 lb

Preserving Plums
Cover the Plums
with cold water
stand in a pan
of cold water
when they come
to a boil tie
down like as they
are bailing to
keep the steam
in