

[Chymical Liquid for Cleaning Boot Tops] William Paine

Date: Recorded 1814 or later, after the publication of the source. | 1814/01/01 to 1814/12/31

Compiler

William Paine

Publication Format

Manuscript

Type

Household

Ingredients

oxymuriate of potash

distilled water

muriatic acid

wine

rectified wine

essential oil of lemon

lemon

Source: William Paine Papers

Institution: University Of New Brunswick | **Source Origin:** Loyalist Collection | **Reference:** MIC-Loyalist FC LFR.P3W5P3

Description

Instructions for preparing boot polish. The version here likely comes from *The Universal Receipt Book* (p. 314 of the second edition [Philidelphia: Isaac Riley, 1818][]). The recipe also appears in several other 19th-century publications, including *The Young Man's Best Companion*, *The Family Receipt Book*, and *One Thousand Experiments in Chemistry*. Reel 3, p. 656. Image use courtesy of the American Antiquarian Society.

Transcription

Chymical Liquid for Cleaning BootTops

Mix in a Phial one drachm of Oxymuriate of Potash with two Ounces of distilled Water, when the Salt is dissolved add two Ounces of Muriatic Acid. Then shaking Well Together in another Phial, three Ounces of rectified Wine with half an Ounce of the essential Oil of Lemon, unite the Contents of the two Phials, and keep the liquid thus prepared closely corked for use.

Apply with a clean Sponge, and dry in a gentle heat, afterwards pollish with a proper Brush.

Universal RBook.

Kutchimmoke. Be of good cheer.

Annotations

Universal RBook.:

Likely The Universal Receipt Book that includes "Cookery, Preserving, Pickling, Distilling, and All the Branches of Domestic Economy" as well as "Some Advice to Farmers" attributed to one Priscilla Homespun and first published in 1814.

Kutchimmoke:

Translated as "be of good cheer." The word is recorded in the Collections of the Rhode Island Historical Society, Vol. 1 (Providence: John Miller, 1827) as used in Wampanoag funerals and ceremonies for the dead.

Chymical Liquid for Cleaning Boot Tops recipe from Early Modern Maritime Recipes: <http://emmr.lib.unb.ca/recipes/264>