

[Hambro' Pickle / Heywood Recipe for Making Bacon / Dr Charing's Recipe for Mrs Paine's Cough] William Paine

Date: Late 18th or early 19th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

William Paine

Publication Format

Manuscript

Type

Food

Medicine

Symptoms

cough

Ingredients

salt

brown sugar

saltpeter

water

molasses

bacon

meat

flesh

camphor

Source: William Paine Papers

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

Description

A recipe for pickling meat taken from a serial publication, instructions for curing bacon with salt and molasses, and a cough prescription in Latin. Reel 3, p. 944. Image courtesy of the American Antiquarian Society.

Transcription

Hambro' Pickle-

Six Pounds of salt
Eight Ounces of brown Sugar
Six Ounces of Salt Petre: dissolve them by boiling
in four Gallons of Water.

In this pickle, when perfectly cold, keep any sort of flesh
meat - The Cask or Vessel containing the Meat, should be
kept stopped close.

This [Rx] taken from the Weekly Gazette

Heywood Rx for making Bacon

For every hundred weight of Meat. Take eight
~~Pounds~~ Ounces of Salt Petre. Three Pints of Molasses.
Eight Pounds of Salt. Two Gallons and an half Water--

Rx Tinct. Op[ii]. Camphor [drachm] i
Lac: ammoniac [ounce] i
Vin: Tinct: antimon [drachm] i
Syr: Bals: Toluta [drachm] ii
Aq: Comm[in] [ounce] ii [Misc]
D^r Charing's Rx for M^{rs} Paine's Cough

Annotations

Toluta

A South America balsam distilled to an oil for use in cough remedies, skin rash treatments, and perfumery. (Also tolu)

Hambro' Pickle / Heywood Recipe for Making Bacon / Dr Charing's Recipe for Mrs Paine's Cough recipe from
Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/266>