[Po[num?]] William Chapman

Date: Although the recipe is not dated, the dates in this section of the manuscript are 1776 and 1785. The earliest date in the volume is 1764. | 1764/01/01 to 1785/12/31

Contributors
Contributor Role
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William Chapman

Publication Format
Manuscript

Type
Medicine

Ingredients
gum arabic
syrup of marshmallow
rectified wine
harter
corus sublim

Source: William Chapman Pocket and Account Book
Institution: Mount Allison University Archives | **Source Origin:** Webster Manuscript Collection Fort Beausejour National Historic Park | **Sublocation:** Pocket and Account Book Used Originally by William Chapman | **Reference:** Accession 7001

Description

In a manuscript that begins from both ends, this recipe is on page 13, numbered from the back. Image courtesy of Mount Allison University Archives and Fort Beausejour National Historic Park.

Transcription

Po[num?]

Gum araback half
an ounce ----

syrup of March Mal
lows one ounce ---
spirits of Wine Prectified
the ounce ---
Harter five ounces ---
Corus Sublim five
Grains

Take one table Spoone
full a Morning &
Evening after ye Disor
der is kild take 3
Does of Salts

Annotations

syrup

syrup of marshmallows, a type of plant. A Manual of Materia Medica, by John Aikin (1785) defines marsh mallow as "a perennial plant, growing in marshes" (13); it was traditionally used to treat gastrointestinal disorders.

Corus Sublim

Possibly ceruse (lead) sublimate.

Po[num?] recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/530