

[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

Compiler

Contributor Name

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 Spooone
full a Morning &
Evening after y^e 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>