INFORMATION FOR EVERYBODY.

AN INVALUABLE COLLECTION

OF OVER ONE HUNDRED AND FIFTY

PRACTICAL RECIPES,

FOR

BUSINESS AND PROFESSIONAL MEN,

MECHANICS, ARTISTS, FARMERS,

AND

For Families Generally.

Sixth Edition, Revised and Enlarged.

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A. W. CHASE, M. D., AUTHOR AND PUBLISHER.
OF ANN ARBOR, MICH.
1859
PREFACE.

The Sixth Edition of "Information for Everybody" being called for inside of three years from its first introduction, is sufficient evidence to the author that his efforts to diffuse practical and useful information for the people have been appreciated by them, and encourages him to renewed energy and expense in making the work more valuable by introducing recipes embracing a greater range of subjects in the various arts and sciences in which all are more or less interested.

There is not a man or woman in the whole extent of our great country but who would derive much benefit by the purchase of this small book, and it contains recipes that every business man, every mechanic, and every family, ought to possess, as much of the Information is not published in any other work. The physician as well as the blacksmith—the clergymen as well as the shoemaker—the lawyer as well as the farmer—the druggist, merchant, grocer and artist as well as the laborer—the lady as well as the gentleman and the girl as well as the boy, will find something that will be useful and profitable in a mechanical, artistic and practical point of view.

Many firesides that are now idle, can be made busy, cheerful and profitable. Many who are now anxious for employment, may find it here,—many will be restored to health, and many more will be prevented from contracting permanent disease, while "everybody" can derive pleasure and amusement in the perusal.

Now all that is necessary to procure purchasers, is to satisfy those to whom they are offered that the foregoing statements are true, or in other words that by following the directions given in the recipes, or receipts, the articles made will be as represented by the statements in the Index or Contents of the Pamphlet.
And to this end, allow me to say that most persons who go about the country selling recipes, are young men who have purchased one or more from others, and possess no knowledge themselves of the practicability or usefulness of the information offered; you know not from whence they come, whether they go, nor even their names:—but they follow the business for the sole purpose of making money; for the gratification of their spendthrift dispositions, without the least regard to the benefit of the purchaser or the good of community.

While on the other hand, the author's object is as much for the good of community as to support and educate his family—be gives you his name and residence—is nearly fifty years of age—his information also, instead of being obtained from the wild Savages of our country, as many traveling Doctors pretend, has been obtained by years of patient study with respectable Physicians, and at the best Institutions in our land—the "University of Michigan," (Medical Department) Ann Arbor, also at the "Eclectic Medical Institute," of Cincinnati, with many years of practice and experience in the Drug and Grocery business, as also in his own Family where many of the recipes offered here, have been, and are still used with entire success, and during the three years, the author has been selling them, over seven thousand copies have passed into use with the many Druggists, Merchants, Grocers, Physicians, Artists and Families in the various States where he has been traveling, and so far as known, entire satisfaction has been given. He has even sold the last edition to many who had purchased and used the earlier editions, for the sake of the additional recipes in the last.

In traveling to sell these recipes, I have been brought in contact with the practical business men of the various Cities and Towns passed through, from whom much more information of a practical and useful character has been obtained:—some from a sincere wish on their part that good might be done to their fellows, while to others, from $1 to $5, and even $8 has been paid for single recipes, after being satisfied of their practicability and usefulness in cases for which they were recommended, with which the Sixth Edition is enriched and enlarged as now offered to the Public.

Much inquiry has been made of me, why I did not put in recipes for coloring. The answer has been, I knew nothing practically of it. But to satisfy this constant inquiry, I have been to the expense of obtaining from O. W. Oviatt, of Battle Creek, Mich., who has been over twenty years a manufacturer of cloths, requiring this information to be constantly used, and he has taken much pains to prepare these recipes expressly for
Family use, assuring me that the colors will be bright and permanent, so that much confidence may also be placed in this Department of the book: while all recipes obtained of others, the nature of which admit of a trial, are first tested before embodying them in my Pamphlet. The author is thus perfectly satisfied that no book of the kind is as much entitled to the confidence of the public as the one now offered to them entitled, "Information for Everybody."

This is further established by the fact that some Four Thousand copies have been sold in our own State, where the persons to whom I am permitted to refer, and with whom I have dealt for years, living and doing business in Detroit, are known to our business men throughout the State, and these certificates have given them the assurance that in buying my book, they were not encouraging another of the Humbugs and Deceptions of the day.

And it is for the reason that so much fraud is used in palmimg off worthless recipes or receipts upon the people, that I have taken the pains in getting these references to Detroit dealers with whom I am acquainted, as well as those from other persons in the various States who have used such recipes from my book, as they speak of in their certificates, and have made these expressions voluntarily by letter or personally, when I have called on them in passing through their places, months or years after selling them the recipes.

I do not want any person’s money without giving them the full value therefor, and in this case I know that the book is not only worth the price asked for it, but that any single item or recipe in it which any person may wish to use, is worth the whole amount, and many of them, to business men or families, are worth many times the amount asked for the whole, as single items have sold very recently to my knowledge for from 25 cents to 2, 5, 10, 50, and even as high as $125, by some of the persons referred to in these certificates.

One recipe, I must particularly refer to, from the great prejudice existing against it. I mean the Washing Fluid.—So many females have tried the various fluids without success that you only mention washing fluid to them, and they cry out at once: "Just give me the old way—soap and elbow grease—for I have streaked or rotted my clothes enough already with fluids, which are good for nothing." I know that the basest deception has been practiced in this matter, and I regret it as much as any man can, but this I also know that my family have used the article recommended here, for years, and I have seen many who have used it from my book long enough to
judge understandingly of its value, and every one says the same thing of it;—that is—that half of the labor will do the washing, and the clothes last longer, and are clearer and whiter than when rubbed on the wash-board.

My Recipes for Ringbone and Spavin are from Mr. Wallington, an English Farrier of our own city, who has had many years experience in their application and cares not of how long standing they may be, yet it is from having seen him apply them with entire success, that I introduce them with his consent into the work. THEY CAN BE DEPENDED UPON.

Then it must be conceded that those who obtain this pamphlet, and desire to use any article mentioned in it, need have no fears as to the result, but make the article as directed, feeling assured that a good thing will be obtained;—often for, from one-third to even as low as one-sixth of the amount usually paid for similar articles ready made; while, many of them cannot be obtained at all without these recipes to work from. The articles also required to use in manufacturing them, are easily obtained, as a general thing.

And if the recipes do not give general satisfaction on trial, the money shall be refunded by the

AUTHOR.

EXPLANATION OF CHARACTERS.

lb. stands in place of pound,
oz. " " ounce,
\( \frac{1}{2} \) " " one-eighth, one-fourth,
\( \frac{3}{4} \) " " one-half, three-fourths,
gal. " " gallons,
qt. " " quart,
pt. " " pint.
CIDER WITHOUT APPLES.—To each gallon of cold water, put 1 lb. dark brown sugar, ½ oz. Tartaric Acid, 3 tablespoonfuls of yeast, shake well, make in the evening, and it will be fit for use next day. I make in a keg a few gallons at a time, leaving a few quarts to make into next time—not using yeast again until the keg needs rinsing. If it gets a little sour make more into it. If it is desired to bottle this cider by manufacturers of small drinks, you will proceed as follows: Put in a barrel 5 gallons of hot water, 30 lbs. brown sugar, ⅔ lb. Tartaric Acid, 25 gallons cold water, 3 pints of Hop or Brewers' yeast, worked into a paste with ½ lb. flour, and 1 pint of water will be required in making this paste, put all together in a barrel, which it will fill, and let it work 24 hours—the yeast running out at the bung all the time, by putting in a little at a time to keep it full. Then bottle, putting in 2 or 3 broken raisins to each bottle, and it will nearly equal Champagne. Let the bottles lay in a cool place on the side. This Cider is sometimes made as follows: For 20 gallons of water put 15 lbs. of brown sugar and ¾ lb. of Tartaric acid and no yeast, as this will keep for any length of time in kegs or barrels. If made in this way I would boil 2 lbs. of dried apples and add the juice to this amount of cider. The darker the sugar, the more natural will be the color of the cider. Dr. O. B. Reed, with whom I read medicine, drank of this cider freely while sick with bilious fever, knowing its composition and recommended it to his patients as soon as he got out amongst them again, as a drink that would allay thirst, with the least amount of fluid, of any thing with which he was acquainted,
But I prefer Professor Hufeland's drink for fever patients as follows:—Boil $\frac{1}{2}$ an oz. of Cream-of-Tartar in 3 quarts of water until all is dissolved—after taking it from the fire add a sliced orange with from 1½ to 3 oz. of white sugar, according to the desire of the patient, bottle and keep cool, and use for a common drink in fevers of all grades.

**Spruce or Aromatic Beer.**—Take 3 gal. water, 1 quart and $\frac{3}{4}$ pint molasses, 3 eggs well beat, 1 gill yeast; into 2 quarts of the water boiling hot, put 50 drops of any oil you wish the flavor of; or mix 1 oz. each, oil Sassafras, Spruce and Wintergreen, then use the 50 drops. For Ginger flavor, take 2 oz. Ginger root bruised, and a few hops, and boil for 30 minutes in 1 gal. of the water; strain and mix all. Let it stand 2 hours and bottle, using yeast of course as before, bearing in mind that yeast must never be scalded.

**Lemon Beer.**—To make 20 gallons, boil 6 oz. of Ginger root bruised, $\frac{1}{4}$ lb. Cream-of-tartar for 20 or 30 minutes in 2 or 3 gallons of the water. This will be strained into 13 lbs. of coffee sugar, on which you have put 1 oz. oil lemon, or $\frac{3}{4}$ oz. oil lemon and 6 good lemons all squeezed up together, having warm water enough to make the whole 20 gallons just so you can hold your hand in it without burning, or about 70 deg. of heat, put in 1¼ pints of hop or brewers' yeast worked into paste, as for the cider, with 5 or 6 oz. of flour. Let it work over night, then strain and bottle for use. This will keep 15 to 20 days.

**Philadelphia Beer.**—Take 30 gallons of water; brown sugar 20 pounds; ginger root bruised $\frac{1}{2}$ lb.; Cream-of-tartar $\frac{1}{4}$ lb. Carbonate of soda 3 oz.; 1 teaspoonful of oil of lemon cut in a little alcohol; whites of 10 eggs well beat; hops 2 oz.; yeast 1 quart. The ginger root and hops should be boiled 20 or 80 minutes in enough of the water to make all milk warm, then strain into the rest and the yeast added and allowed to work itself clear as the cider, and bottled.

**Silver Top Drink.**—Water 3 quarts; white sugar 4 lbs.; Lemon oil 1 teaspoonful; whites of 5 eggs well beat with one tablespoonful of flour, boil to form a syrup, then divide into equal parts, and to 1 part add 3 oz. tartaric acid, and to the other part 4 oz. carbonate of soda two-thirds of a glass of water, and put in a spoonful of each of the syrups more or less, according to the size of the glass.

**Imperial Cream Nectar.**—Part first. Take 1 gallon of water, 6 lbs. loaf sugar, 6 oz. tartaric acid, gum arabic 1 oz.—
Part second. 4 teaspoonfuls of flour, the whites of 4 eggs, beat the flour and eggs finely together, then add ⅓ pint water; when the first is blood warm put in the second, boil 3 minutes and it is done. Directions: 3 tablespoonfuls of the syrup to a glass half or two-thirds full of water, and add one-third teaspoonful of super-carbonate of soda made fine; stir well and drink at your leisure.

In getting up any of the Soda drinks which are spoken of it will be found preferable to put about 4 oz. of carbonate, sometimes called super-carbonate of Soda, into 1 pint of water in a bottle and shake when you wish to make a glass of soda and pour of this into the glass until it foams well, instead of using the dry soda as directed.

Ginger Pop.—Take 5 and one-half gals. water, ½ lb. ginger root bruised, one-half oz. tartaric acid, 2½ lbs. white sugar, whites of 3 eggs well beat, 1 small teaspoonful of lemon oil, 1 gill yeast; boil the root for 30 minutes in 1 gal. of the water, strain off, and put the oil in while hot, mix. Make over night; in the morning skim and bottle, keeping out sediments.

Spanish Gingerette.—To each gal. of water, put 1 lb. white sugar, one-half oz. best bruised ginger root, ¼ oz. cream-tartar and 2 lemons sliced. Directions: In making 5 gals., boil the ginger and lemons ten minutes in 2 gals. of the water, the sugar and cream tartar to be dissolved in the cold water, and mix all, and add one-half pint of good yeast; let it ferment over night, strain and bottle in the morning. This is a valuable recipe for a cooling and refreshing beverage, compounded of ingredients highly calculated to assist the stomach, and is recommended to persons suffering with dyspepsia or sick-headache. It is much used in European countries, and persons having once tasted its virtues, will constantly use it as a common drink. And for saloons or groceries no temperance beverage will set it aside.

Yeast.—Take a good single handful of hops, and boil for 20 minutes in 3 pints of water, strain, stir in a teacupful of flour, a tablespoonful of sugar and a teaspoonful of salt; when a little cool put in 1 gill brewers' or bakers' yeast; and after 4 or 5 hours cover up and stand in a cool place for use; make again from this unless you let it get sour.

Soda Syrups.—Loaf or crushed sugar 8 lbs.; pure water 1 gal.; gum arabic 2 oz.; mix in a brass or copper kettle; boil until the gum is dissolved, then skim and strain through white
flannel, after which add Tartaric acid 5 and one-half oz. dissolved in hot water; to flavor, use extract of lemon, orange, rose, pine apple, peach, sarsaparilla, strawberry, &c., one-half oz., to each bottle, or to your taste. If you use the juice of lemon and 1 and one-half lbs. of sugar to a pint, you do not need any tartaric acid with it; now use 2 or 3 tablespoonfuls of syrup, to 4 of a tumbler of water and one-half teaspoonful of super carbonate of soda made fine; stir well and be ready to drink, or use the soda in water as mentioned in the imperial cream nectar; the gum arabic, however, holds the carbonic acid so it will not fly off as rapid as common soda. For soda fountains 1 oz. of super-carbonate of soda is used to 1 gallon of water. For charged fountains no acids are needed in the syrups.

Mineral Water.—Epsome Salts, 1 oz.; cream tartar one half oz.; tartaric acid 4 oz.; loaf sugar 1 lb.; oil birch 20 drops, put 1 quart boiling water on all these articles, and add 3 qts. cold water and 2 tablespoonfuls yeast, (wintergreen oil will do) let it work 2 hours and then bottle.

Improved English Strong Beer.—If you have Malt use it, if not take 1 peck of barley, (oats will do but not so good) and put into an oven after the bread is drawn or into a stove oven and steam the moisture from them. Grind coarsely (not fine,) and pour into them 3 and one-half gals. water at 170 or 72 degrees. (If you use malt it does not need quite so much water as it does not absorb so much as the other. The tub should have a false bottom with many gimblet holes to keep back the grain.) Stir them well and let stand three hours and draw off, put on 7 gals. more water at 180 to 82 degs.; stir well and let stand 2 hours and draw off. Then put on a gal. or two of cold water, stir well and draw off; you should have about 5 or 6 gals. Mix 6 lbs. coarse brown sugar in equal amount of water; mix with the wort, and boil 1 and one-half to 2 hours with 4 ozs. good hops in it; you should have 8 gals when boiled, when cooled to 80 degs. put in a teacupful of good yeast and let it work 18 or 20 hours covered with a sack; use sound iron looped kegs or porter bottles, bung or cork tight and in two weeks it will be good sound beer, nearly equal in strength to London Porter or good ale, and will keep a long time; and for persons of a weak habit of body and especially females, 1 glass of this with their meals is far better than tea or coffee, or all the ardent spirits in the universe.

Ginger Wine.—Take 1 quart of 95 per cent Alcohol, and put into it 1 oz. of best ginger root, (bruised not ground) 5 grs. of capsicum and 1 drachm of tartaric acid. Let stand 1 week
and filter. Now add 1 gal. water, in which 1 lb. of crushed sugar has been boiled. Mix when cold. To make the color, boil one-half oz. of cochineal, ¼ oz. cream-of-tartar, one-half oz. saleratus, and one-half oz. alum in a pint of water till you get a bright red color; and use a proper amount of this to bring the wine to the desired color. This wine is suitable for nearly all the purposes for which any wine is used, and a gallon of it will not cost more than a pint of many wines sold throughout the country for medicinal uses, represented to be imported from Europe. Let a man, suffering with a bad cold, drink about half a pint of this wine hot, on going to bed, soaking his feet at the same time in hot water 15 or 20 minutes and covering up warm and sweating it out till morning, then washing off his whole body with cool or cold water, by means of a wet towel, and rubbing briskly with a coarse dry towel for 4 or 5 minutes will not be able to find his cold or any bad effects of it in one case out of a hundred. Ladies or children would take less, in proportion to age and strength. Females in a weakly condition, with little or no appetite and spare in flesh, from food not properly digesting, but not yet ripened into actual indigestion will find almost entire relief by taking about half a wine-glass of this wine 20 minutes before meals and following it up a month or two according to their improved condition.—For family use it is just as good not to use the coloring in this wine at all.

Ice Cream.—Have rich sweet cream, and ¼ lb. loaf sugar to each quart of cream or milk; if you cannot get cream, the best imitation is to boil a soft custard; 6 eggs to each quart of milk, (eggs to be well beat;) or another is made as follows: boil a quart of milk and stir into it while boiling a tablespoonful of arrow root wet with cold milk; when cool stir in the yolk of 1 egg to give a rich color. Five minutes boiling is enough for either plan. Put the sugar in after they cool; keep the same proportions for any amount desired. The juice of strawberries or raspberries give a beautiful color and flavor to ice creams; or about ½ oz. of essence or extracts to a gallon, or to suit the taste. Have your ice well broken; 1 qt. salt to a bucket of ice. About one-half hour's constant stirring and occasional scraping down and beating together will freeze it; and the less a person eats of it, for their health, the better.

Ice Cream Very Cheap.—For 6 qts. of milk, you will add one-half lb. of Oswego corn starch. First dissolve the starch in one qt. of the milk, then mix all together and just simmer a little, (not to boil.) Sweeten and flavor to suit your taste, or as above.
CREAM SODA.—Loaf sugar, 10 lbs., water 3 gills, warm gradually so as not to burn; good rich cream, 2 qts.; extract of vanilla 1 and one-half ozs., and extract nutmeg one-half ounce, Tartaric acid 4 ozs. Just bring to a boiling heat, for if you cook it any length of time it will crystallize; use 4 or 5 spoonfuls of this syrup instead of three as in other syrups, put one-third tea-spoonful of soda to a glass, if used without a fountain. For charged fountains no acids are used.

LEMON, ORANGE and RASPBERRY SYRUPS.—Where you have lemons which are spoiling and drying up, take the insides which are yet sound, squeeze out the juice, and to each pint put 1½ lbs. white sugar; add a little of the peel, boil a few minutes, strain and cork for use. This will not require any acid but orange or raspberry; syrups are made in the same way with the addition of 1 oz. tartaric acid to each pint of juice, and ½ teaspoonful of soda to ⅓ of a glass of water with 2 or 3 tablespoonfuls of syrup. If water is added the syrup will not keep as well, and takes more of it.

PURE WINE.—Take 3 lbs. nice raisins, free of stems, cut each one in 2 pieces, put them into a stone jug with 1 gal. pure soft water, let them stand two weeks uncorked, shaking occasionally, (warm place in winter;) strain through 3 or 4 thicknesses of woollen or filter, color with burned sugar, bottle and cork well for use. The more raisins that are used the better will be the wine, not exceeding 5 lbs.

This is from the Eclectic Dispensatory and I have made it and used it in prescriptions, but I prefer the following plan, if one can take the time necessary to let it work properly, which of course any one can do and especially where it is to be used in medicine or for sacramental purposes, for which it is perfectly appropriate:—to each pound of nice box raisins, finely chopped, pour on 1 qt. of boiling soft water, using jars to stand them in, cover closely to keep in the steam, let stand until cold, or 24 hours, then strain off, squeezing out all the juice and add 1 lb. of white sugar for every lb. of raisins used, then put in a jug or jugs and let stand two months before using, color to suit with the wine coloring.

COLORING FOR WINES.—Take any amount of white sugar desired, put into an iron kettle, moisten a little, let boil and come to a red black and thick; remove from the fire and add a little hot water to keep it from hardening as it cools; bottle for use, and color your wines with this to any desired tint you wish. These wines are every way appropriate for sacramental or
medicinal purposes and far more pure than can be purchased once in a hundred times, and if one makes their own they have the satisfaction of knowing that their wines are not made of what is vulgarly yet truly called rot gut whisky.

**Pur\(\text{e} W\text{i}n\text{e} V\text{i}n\text{e}g\text{a}r**—Is made by putting the same quantity of water on the above raisins (after the wine is poured off) as at first, and standing the same length of time in the same way.

**P\text{o}r\text{t} W\text{i}n\text{e}**.—Take 42 gals. of worked cider, 12 gals. good Port Wine, 3 gals. good Brandy, 6 gals. pure spirits; color with burned sugar, as you like. This is more particularly applicable to medicinal purposes. This wine is the prescription of Prof. Douglass of the University of Michigan, in his lectures to the medical class of which I was a member in the winter of '56-7; to be used by us as physicians in our prescriptions, in preference to the stuff usually sold, representing to be an imported article. But I say from the difficulty of getting good wine or brandy leave them out entirely as also the pure spirit mentioned, and use instead of them for the 42 gallons of pure cider free of pummae 4½ to 5 gals. of best alcohol and 10 lbs. of the best cut raisins with 4 lb. of cinnamon bark and alspice each and 1 oz. each of cloves and nutmegs ground, let stand two weeks shaking occasionally, then rack off to be free of the raisins and sediment, and you will have a wine as strengthening and invigorating, and much more so than any wine you can buy and for one fourth the cost.

**C\text{u}rr\text{a}n\text{t} and o\text{t}he\text{r} F\text{r}u\text{i}t W\text{i}n\text{e}s**.—For Currant, Cherry, Raspberry, Elderberry, Strawberry, either one can be used alone, or a combination of several of the different kinds, to make a variety of flavors or suit persons who have some and not the other kinds of fruits. To every gallon of expressed juice, add 2 gals. of soft water and 8 lbs. of brown sugar, and 1 and one-half oz. of cream-of-tartar, have them dissolved. After fermentation, take 4 ozs. Isinglass dissolved in a pint of the wine and put to each barrel will fine and clear it by settling every impurity, when it must be drawn off into clean casks, or bottled, which is far the best. Give these wines age and you will be forced to hide them if you do not want them drank. If bottled, let the bottles lie on the side.

**D\text{i}n\text{n}\text{e}r W\text{i}n\text{e}, o\text{r} E\text{n}\text{g}\text{l}\text{i}\text{s}h P\text{a}\text{t}\text{t}\text{e}\text{n}t W\text{i}n\text{e} f\text{r}o\text{m} t\text{h}e s\text{t}\text{a}l\text{k o\text{f} g\text{a}r\text{d}e\text{n} R\text{h}\text{e}\text{u}\text{b}a\text{r}b, w\text{i}l\text{l n\text{e}t l\text{e}a\text{d t\text{o} I\text{n}\text{t}\text{e}\text{m}\text{p}\text{e}r\text{a}n\text{c}h.**—An agreeable and healthful wine is made from the expressed juice of the garden Rheubarb. To each gal. of juice add 1 gal. of soft water in which 7 lbs. brown sugar has been dis-
solved; fill a keg or a barrel with this proportion, leaving the bung out, and keep it filled with sweetened water as it works off until clear; then bung down or bottle as you desire. These stalks will furnish about \( \frac{3}{4} \) their weight in juice. Fine and settle with isinglass as in the fruit wines. Or for every 4 lbs. of the stalks cut fine, pour on 1 gal. of boiling water, adding 4 lbs. of brown sugar, let stand covered tight 24 hours, having also added a little cinnamon, allspice, cloves and nutmegs, bruised, as may be desired for flavoring, then strain and let it work a few days or weeks, then settle with isinglass as above. Bottle or bung tight, and the longer kept the better it will be for medicine or drink. Where wine or any drink is bottled, always lay them on the side. This has been patented in England.

Blackberry Wine—"There is no wine equal to the blackberry wine when properly made, either in flavor or for medicinal purposes, and all persons who can conveniently do so, should manufacture enough for their own use every year, as it is invaluable in sickness as a tonic, and nothing is better for bowel disease. I therefore give the recipe of making it, and having tried it myself I speak advisedly on the subject; measure your berries and bruise them; to every gallon adding 1 qt. of boiling water, let the mixture stand 24 hours, stirring occasionally, then strain all the liquor into a cask, to every gallon adding 2 lbs. of sugar; cork tight, and let it stand until the following October, and you will have wine fit for use, without further straining or boiling, that will make lips smack as they never smacked under its influence before." This recipe I insert upon the authority of C, W. Starbuck, of the Cincinnati Dollar Weekly Times, not having had an opportunity to try it myself, but from my knowledge of the fruit and the directions given in the recipe, I feel assured that where this fruit is plenty, that this wine should take the place of all other wines, unless a person raises the grapes and understands the manufacturing of wines himself, or has an assistant who does, which by the way, are very scarce.

Stomach Bitters Equal to Hostetter's for One-Fourth Its Cost.—Take gentian root, 1 and \( \frac{1}{4} \) oz.; orange peel, 2 and \( \frac{3}{4} \) oz.; cinnamon, \( \frac{1}{4} \) oz.; anise seed, \( \frac{1}{2} \) oz.; coriander seed, one-half oz.; cardamom seed, \( \frac{3}{4} \) oz.; unground Peruvian bark, one-half oz.; bruise all these articles and put them with one-quarter oz. gum kino into one qt. of alcohol of at least 76 per cent. proof, let stand 2 weeks shaking occasionally, then pour off the clear tincture, and put into it 1 lb. of loaf sugar
and 4 qts. of water, or you can add these and let it stand on
the dregs if preferred.

When it is deemed necessary for a person who is debilitated
to take a strengthening cordial for the stomach, nothing of
the kind will be found to work so kindly and effectually to re-
tore the tone of the general system as this preparation.

Dose, from a tablespoonful to a wine glass, according to
the strength and age of the patient, to be taken 15 or 20 min-
utes before meals.

To Keep Apple Cider Sweet Without Expense.—
When your cider has worked so as to have let the pomace sink
or just to suit your taste, rack it off and rinse the barrel, (un-
less you have plenty of barrels,) and return 3 gals. of the ci-
der into the barrel. Now take a strip of cotton cloth 2 by 6
inches, which has been dipped in melted sulphur and dried,
fire one end of this strip and introduce it into the bung-hole,
and hold it by means of the bung, giving it air sufficient to let
it burn, keeping the smoke in as it burns, when you will push
the bung in tight and shake the barrel until the sulphur gas is
absorbed into the cider; then return the cider to the barrel
free of sediment, shake all together, and it is complete for any
length of time, so says Gideon Howell of Orramel, N. Y., who
says he has drank it 2 years after it was put up, just as nice as
when first made. I know that with one half lb. of mustard
seed, after rectifying, and kept in a cool cellar, that it is safe;
but if any one desires to try it without the mustard, or can not
get it, they have a good prospect of success without that ex-
 pense, the first not costing $0.5 of a cent per barrel. And I know
that in some parts of England, by using only ripe sound apples
to make cider from, letting it work clear, racking off about
twice, bottling, &c., &c., cider is kept from 20 to 30 years.—
When cider is drawn off and bottled, it should not be corked
until the next day after filling the bottles, or many of them
will burst.

Cider Wine.—Prof. Horsford a celebrated chemist, com-
municated the following recipe to the Horticultural Society of
Massachusetts and recommends it for general trial and I have
much confidence in the success being satisfactory. "Let the
new cider from sour apples (ripe, sound fruit to be preferred)
ferment from 1 to 3 weeks, as the weather is warm or cool.—
When it has attained to lively fermentation, add to each gallon
according to its acidity, from one-half a lb. to 2 lbs. of white
crushed sugar, and let the whole ferment until it possesses pre-
cisely the taste which it is desired should be permanent. In
this condition pour out a quart of the cider and add for each gallon one-fourth of an oz. of sulphate of lime, known as an article of manufacture under the name of ‘anti-chloride of lime.’ Stir the powder and cider until intimately mixed, and return the emulsion to the fermenting liquid. Agitate briskly and thoroughly for a few moments, and then let the cider settle.—The fermentation will cease at once. When, after a few days, the cider has become clear, draw off and bottle carefully, or remove the sediment and return to the original vessel. If loosely corked, which is better, it will become a sparkling cider wine, and may be kept infinitely long.”

**Alcohol in Medicines in Preference to Brandy, Rum or Gin.**—There is no one thing doing so much to bolster up the tottering yet strong tower of *Intemperance* as the Old Fogy Physicians who are constantly prescribing these articles to their patients, and one-half the reason for it is to cover the faults of their own constant use of these beverages. This unnecessary call for these articles thus used as medicine, keeps up a large demand; and when we take into consideration, the almost impossibility of obtaining a genuine article, the sin of prescribing them, becomes so much the greater, when it is also known to all really scientific men that with alcohol (which is pure,) and the native fruit wines, cider and cider wines, (which every one can make for themselves, and can thus know their purity,) that all the indications desired to be fulfilled in curing disease can be accomplished without their use.

Then, when it is deemed advisable to use spirits to preserve any bitters or syrups from souring, instead of brandy, rum or gin 1 qt.; use one-half a pint of alcohol or 3 of a pt at most, and water to make the qt. with about 2 or 3 ounces of crushed sugar for this amount, increasing or lessening, according to the amount desired, in these proportions: If a diuretic effect is desired, which is calculated to arise where gin is prescribed, put 1 drachm of oil juniper into the alcohol before reducing with the water; or if the preparation admits of it you may put in from 1 to 2 oz. of the juniper berries instead of the oil. If the astringent effect is desired, as from brandy, use, say one-fourth oz. of gum kino or catechu, either or a half of each may be used. If the sweating or opening properties are required as indicated by the prescription of rum, sweeten with molasses in place of the sugar, and use 1 drachm of oil of caraway, or 1 to 2 oz. of the seed for the above amount, as the juniper berries for gin.

If the strength of wine only is desired, use the ginger wine, or if that flavor is not fancied, use any other flavor, or not any flavoring, as preferred by the patient
It should be known however, that sugar will keep such medicines (of the syrup kind) if used in proportion of about 1 lb. to a pint of the fluid, or even molasses used pint for pint, and not put in until they are perfectly cool, just as well as alcohol if the stimulating effects of the alcohol is not desired.

And no one should use any of the descriptions of alcohol as a constant beverage, even in medicine, unless advised to do so by a physician who is not himself a toper.

If families will follow the directions above given, and use proper care in making some of the various fruit wines as given in this book for medicinal use, preparing cider, &c., which is often used in prescriptions, they would seldom if ever, be obliged to call for the pretended pure brandies, rums, gins, &c., &c., of commerce, and intemperance would die a natural death for want of support.

And you will please allow me here to correct a common error, with regard to the presence of alcohol in wines. It is generally supposed that wine made from fruit without putting some kind of spirit into it, does not contain any alcohol; but a greater mistake does not exist in the world. Any fruit, the juice of which will not pass into the vinous fermentation, by which alcohol is produced, will not make wine at all: distillation will produce brandy or alcohol from any of these fermented liquors.

There is no wine of any note containing less than 10 parts of alcohol to 100 parts of the wine, and from that amount up to 26 and a half parts; currant 20 and ¼; gooseberry 11½; cider from 5 to 9 parts; porter 4 and ¼—even small beer 1½ parts or quarts to 100 quarts. So it will be seen that every quart of fruit wine not made for medicine, or sacramental purposes, helps to build up the very cause (intemperance) we all so much desire not to encourage.

PRESERVATION OF EGGS, VINEGAR, JELLIES &C.

VINEGAR IN THREE DAYS WITHOUT DRUGS.—A cask of any desired size is filled with Maple, Beach or Basswood shavings (or clean corn cobs,) shavings is the best, however, which have been well soaked in good vinegar; around the lower part of the cask are 6 or 8 small holes, slanting towards the bottom, to allow the access of air, and a stop cock or spigot to allow the vinegar fluid to pass into a tub below; instead of the common
top, a wash-tub or other cask is put at the top which will hold as much fluid as it is desired to make at one time; the top tub needs to fit quite close, so as to allow only a little air to pass between that and the barrel, or cask, on which it sits, and if turning shavings, or woollen cloths are put over the top of the coarse shavings, it helps to retain the heat, and the vinegar thereby makes faster than without this precaution. The bottom of this top tub is pierced with many small holes, through which a few threads of cotton is drawn to conduct the vinegar evenly over the top of the shavings, let these holes and threads be so arranged that the fluid will run through every 12 hours or oftener if time can be given to dip or pump it up as it runs through. Now, into the upper tub put the best alcohol, and nine times as much soft water, as warm as the hand can be held in it with comfort, or 75 to 80 degrees of heat, and 1 pint of honey or good yeast for every barrel being made. The dilute alcohol in streaming over the wood shavings is oxidized and partially converted into vinegar; and by pumping or dipping it up for a few times and letting it pass through again it becomes very strong vinegar in the time stated at the head of this Recipe. By this process, the shavings become quite hot from the action of the oxygen on the alcohol. If it is desired to make vinegar out of cider, put it one-third water, and heat it same as the above method. In cold weather it will be necessary to keep the room warm, and at all times it will make faster in a tight warm room, but it is not absolutely necessary in warm weather.

Many persons will desire to use sugar or molasses, then you will proceed as follows: for every gallon of molasses put 14 gallons of soft water, or for each pound of sugar put 2 gallons water which makes the proper proportions for good vinegar, and instead of having holes near the bottom of the cask, they are omitted and the fluid is put into the cask having the shavings arranged as before, and instead of running through constantly, it is allowed to stand on the shavings drawing a few buckets full 4 or 5 times a day by a faucet at the bottom, and throwing on again at the top until a proper taste or strength is obtained; the reason why this plan is pursued, is, that mother makes so fast from sugar that the holes in the tub having the threads in them soon clog up and the vinegar will not run.

To make these shavings I cut the boards about 2 feet long, and plane them from the edge so they roll and do not pack as they would if planed from the face of the board. Common whisky will bear 4 times as much water, and make good vine;
gar; I know men making stuff and calling it vinegar, and only using one-half gallon of molasses and one-half gallon of high wines to make 16 of vinegar, and many use only 1 of whisky to 7 of water, but allow me to say, make a good article and you will lose nothing by it in the end. About two good sized tubs or casks or barrels will by the last plan make a 1 the vinegar that any firm will retail; manufacturers will use large casks, whilst families need only use small kegs.

The first merchant I sold this recipe to, made all the vinegar he could retail, by placing strips of wood across the centre of a whiskey barrel, and putting the shavings in the top half only, and allowing the vinegar to stand in the lower half; as his room was so low he could only use the one barrel and a wash tub at top, and have room to pour the fluid in, he used 1 gallon of good whiskey to 4 of water; and I never used any better vinegar than he made in this way, in a week's time; and I lived next house to him for two years.

If sugar is used from molasses barrels, the vinegar will not cost over 2 or 3 cents per gallon, and from apple cider, alcohol or molasses, only from 5 to 8 cents, according to the distance from market. The taller the cask is, however, that contains the shavings, the faster will the vinegar make, and if the room is small and tight, there will be sufficient heat thrown out by the oxidation to keep it sufficiently warm, after the first warming, where a man is running 2 to 4 casks, which all will need to do, where they are making to sell at wholesale.

Best Burning Fluid in Use.—Take nine pints of 95 or 98 per cent. alcohol, and put in one quart of good camphene and shake it briskly; and it will at once become clear, when without the shaking it would take from six to seven quarts of alcohol to cut the camphene.

These proportions make the best burning fluid which can be combined. Many put in camphor gum, alum, &c., the first to improve its burning qualities, the last to prevent explosion, but they are perfectly useless for either from the fact that camphor adds to the smoking properties, and nothing can prevent the gas arising from any fluid that will burn, from explosion if fire gets to it when it is confined, then the only safety is in filling lamps in day time, or far from fire or lights; and also to have lamps which are perfect in their construction, so that no gas may leak out along the tube; or at the top of the lamp: then let who will say he can sell you a recipe for non-explosive gas or fluid, you may set him down at once for a humbug, ignoramus or knave.
Yet you may set fire to this fluid if not confined, and it will not explode, but will continue to burn until all is consumed.

Families cannot make fluid any cheaper than to buy it, as the profit charged on the alcohol is usually more than that charged on fluid; but they will have a better article by this recipe than they can buy, unless it is made from the same, and it is best for any one, even the retailer, only to make small quantities at a time, and get the freshest camphene possible.

To Preserve Eggs.—For every 3 gallons of water, put in 1 pint of fresh slacked lime, and the same amount of common salt, mix well, and let the barrel be about half full of this fluid, then with a dish let down your fresh eggs into it, tipping the dish after it reaches the water so they roll out without cracking the shell, for if the shell is cracked the eggs will spoil.

If fresh eggs are used, fresh eggs will come out, as I have seen men who have kept them 2 and even 4 years at sea. Barrels may be headed up and filled so the fluid will come over the head, and a little salt and lime may be put on the head also, so as to keep the top of the fluid as strong as the bottom, or a piece of board may be laid across the top or on top of the eggs and a little lime and salt kept upon it will make a sure thing where persons are putting up eggs to a considerable extent. This will not fail you. For families this need not be done, but they must always be kept covered with the brine. The beauty of this plan is, that eggs will not freeze if kept in any moderately good cellar. Families in towns and cities by this plan can have eggs for winter use at summer prices. I have put up 40 dozes per year for family use with entire success.

Cuba Honey.—Good brown sugar, 10 lbs., water, 1 qt., old bee bread honey in the comb, 2 pounds, cream tartar, 1 teaspoonful; gum arabic, 1 oz.; oil of peppermint, 6 drops, oil rose 2 drops. Mix and boil two or three minutes and have ready 1 qt. more of water in which an egg is put well beat up, pour it in, and as it begins to boil, skim well, remove from the fire, and when a little cool, add two pounds of nice bees' honey and strain the whole, and you will have not only an article which looks and tastes like honey, but which possesses all its medical properties. It has been shipped in large quantities under the name of Cuba Honey. It will keep as fresh and nice as when made any length of time if properly covered. I have it now a year old as good as new.

Some use a tablespoonful of slippery elm bark in this
amount; but it will ferment in warm weather, and rise to the top requiring to be skimmed off. If it is to be used only for eating purposes the cream tartar and gum arabic may be left out, also the old bee bread honey, substituting for it another pound of nice honey.

Jellies Without Fruit.—To 1 pint of water, put \( \frac{1}{4} \) oz. of alum and boil a minute or two; then add 4 lbs. white crushed or coffee sugar, continue the boiling a little, strain while hot; and when cold put in half of a two shilling bottle of extract of vanilla, strawberry, or lemon, or any other flavor as you desire for the jelly—or a still cheaper plan is to use from 6 to 10 drops of lemon oil to this amount, or any other flavored oil, which may be preferred. If you wish any flavor which you cannot get the oil of, then you must use the extract, as vanilla, strawberry, &c.

If you desire a nicer article of honey for the table than is made by that recipe, just put in 1 drop of rose oil and 3 or 4 drops of peppermint oil, and 1 pound of nice honey to the above amount, leaving out the extracts, and it will be as nice "To set before the King (as the pie) in which the birds began to sing."

Black Copying Ink or Writing Fluid.—Take 2 gallons of rain water; and put into it gum Arabic, \( \frac{1}{2} \) lb., brown sugar, \( \frac{1}{4} \) lb., clean copperas, \( \frac{1}{2} \) lb., powdered nut-galls, \( \frac{1}{2} \) lb. Mix, and shake occasionally for 10 days and strain, if need be longer, let it steep in an iron kettle until the strength is obtained. This ink can be depended upon for deeds or records which you may wish some one to read hundreds of years to come. Oxalic acid \( \frac{1}{2} \) oz. was formerly put in but since the use of steel pens it does not work well on them. If not used as a copying ink, \( \frac{1}{2} \) the gum or sugar is sufficient.

Common Ink.—To 1 gallon boiling soft water, add \( \frac{3}{4} \) oz. extract of logwood, boil 2 minutes, remove from the fire, and stir in 48 grains of Bi-chromate of potash, 48 grains of powder. 1 gum Arabic and 8 grains of prussiate of potash. For 10 gallons, use \( 7\frac{1}{2} \) oz. extract logwood, 1 oz. Bi-chromate potash, 1 oz. gum Arabic, \( \frac{3}{4} \) oz. of prussiate of potash. Six cents ought to buy the first and 25 cents the last.

This ink, however, is of but little account, as it does not flow freely from the pen after having stood a little time; but thousands of dollars have changed hands for this recipe alone.

Red Ink.—Take an oz. vial, put in a teaspoonful of aqua ammonia, gum arabic, size of two or three peas, and 5 grains
of No. 40. Carmine; fill up with soft water and it is soon ready to use; this is a beautiful ruling ink, and does not cost one-sixth as much as to buy it by the dozen.

Blue Ink.—Take sulphate of indigo and put it into water until you get the desired depth of color; the article sold in little boxes for blueing clothes is the article desired. This does well for school children, or any writing of importance to keep; but for book-keeping it is not of any importance, as the heat of a safe in a burning building fades away the color.

Indelible Ink for Writing on Cotton or Linen Goods.—Take nitrate of silver, eleven grains; dissolve it in 30 grains (or about a teaspoonful) of water of ammonia; in 85 grains (or 2½ teaspoonfuls) of rain water, dissolve 20 grains of gum arabic. When the gum is dissolved, put into the same vial also 22 grains of carbonate of soda (salsoda.) When all is well dissolved, mix both vials, or their contents, and place the vial containing the mixture into a basin of water, and boil for several minutes, or until a black compound is the result. When cold it is ready for use. Have the linen or other goods perfectly dry, and write with a quill pen, stretching the handkerchief on the table, and carrying the pen with a quick motion, or otherwise the ink will spread too much; yet no fears need be apprehended, as you can write as well on cloth with a quill pen as you can on paper with a steel pen. Every piece of white goods in the house should be marked. If twice the amount is made at a time it will not cost any more, as the expense is only from the trouble of weighing, so little is used of the materials. Soft soap and boiling cannot efface it—nor years of wear. Use only glass vessels. This also makes a very nice brown on hair or whiskers, and unless left on very long will not stain the skin, used with a brush as the hair dye.

MEDICINES, &C., &C.

Dr. Krieder’s Ague Pills.—Take 20 grains quinine, 10 grains Dover’s powders, 10 grains sub-carbonate of iron, mix with molasses or mucilage of gum arabic, divide into 20 pills. Dose, 2 each hour commencing 5 hours before the chill should set in. Then take one
night and morning until all are taken. If a liquid is preferred, put it into 1 pint gin or port wine, or my substitute, and 1 pint water. Dose, a wine glass as above until broke, then 2 or 3 times a day until all is used.—For small children nothing is better than five or six grains of quinine in a 2 oz. vial, 1 tablespoonful of white sugar, then fill with water. Dose, a teaspoonful as above. Recollect in all cases, first give a cathartic to cleanse the stomach and bowels.

CHOLAGOGUE.—Quinine, 20 grains, Peruvian Bark, 1 ounce, Rheubarb, 1 ounce, sulphuric acid, 15 or 20 drops, (or 1 scruple of tartaric acid I think best) Brandy, one gill, water to make a pint. Dose, two spoonfuls every two hours in absence of fever.

FEBRIFUGE WINE.—Quinine, 25 grains, water, 1 pint, sulphuric acid, 15 drops, epsom salts, 2 ounces, brandy, 1 gill, loaf sugar, 2 ounces, color with tincture of red sanders. Dose, a wine glass 3 times per day. This is highly recommended by a regular practicing physician, in one of the ague holes (Saginaw) of the West. This, of course, can be taken without any previous preparation of the system.

EYE WATER.—Take one tablespoonful each of table salt and sulphate of zinc, (white vitrol,) burn it on copper or earthen until dry: ½ pint soft water, 1 spoonful white sugar, and sulphate of copper (blue vitrol) size of a common pea. If too strong reduce with soft water.—If the eyes are very sore, or of long standing, take a spoonful of epsom salts every other night for two or three times, and use three or four times daily of the eye water. The use of this eye water enabled me to lay by the spectacles after four years wearing, and I have since studied medicine and graduated as a physician, without resorting again to their use, by the occasional application of the eye water. For any inflammation of any part of the body, apply this by wetting cloths.
I have recently cured myself also of severe inflammation of the throat or bronchitis with ulceration, by gurgling twice daily with this Eye Water—the first 3 days of full strength, the last 2 days of half strength only. Thompson's eye water is not worthy of comparison with it. This recipe alone, to a Clergyman or any public speaker, is worth 20 times the price of the book.

**Green Mountain Salve.**—For Rheumatism, burns, pains in the side or back, boils, &c., &c. Take 2 lbs. rosin, 1 lb. Burgundy pitch, 1 lb. beeswax, 1 lb. mutton tallow; melt them slowly. When not too warm, add 1 oz. oil hemlock, 1 oz. balsam Fir, 1 oz. oil Origanum, 1 oz. oil red cedar, 1 oz. Venice turpentine, 1 oz. oil wormwood, 1 oz. verdigris. The verdigris must be very finely pulverized and mixed with the oils; then add as above, and work all in cold water as wax until cool enough to roll; rolls 5 inches long, 1 inch in diameter, sell for 2s. This salve has no equal for Rheumatic Pains, or weakness in the side, back, shoulders, or any place where pain may locate itself. Where the skin is broken as in ulcers, bruises. &c., I use without the verdigris, making a salve superior to Peleg White's old salve. I have cured dyspepsia with the green salve, by wearing it over the stomach for six weeks.

**Genuine Seidlitz Powders.**—Rochelle salts 2 drachms; Bi carbonate of soda 2 scruples; put these into a blue paper, and put 35 grains of Tartaric acid into a white paper. To use, put each into different tumblers, fill 1/2 with water and put a little loaf sugar in with the acid, then pour together and drink. This makes a very pleasant cathartic, and ought to be used more generally than it is, in place of more severe medicines. Families can buy 3 oz. of the Rochelle salts and 1 oz. of the Bi carbonate of soda and mix evenly together, using about 2 teaspoonfuls for one glass and have the tartaric acid by itself and use a little over 1/2 a teaspoonful of it for the other glass, with a tablespoonful of sugar, all well dissolved, then pour together and drink while effervescing and they will find this to do just as well as to have them weighed out and put up in papers, which cost
Cough Syrup.—Take hoarhound tops and cut them fine, stalk as well as leaf, to the amount of 1 quart, wa-
ter 1 quart, and steep to get the entire strength of the herb, then strain and boil to 1 pint, and add 3 sticks of Liquorice, ½ oz. of essence of Lemon, ½ lb. honey and ½ pint alcohol and simmer to form a syrup. Dose for
an adult, one to two tablespoonsfuls 3 times a day or as often as the cough is found troublesome, for children a teaspoonful more or less, according to age.

The above Recipe will cure more coughs than much more severe medicine. Try it.

Liquid Opium.—Take 1 quart of brandy and warm; then add 1 oz. gum camphor, ½ oz. sal. ammoni-
ac, ½ oz. each of oil origanum and rosemary, ½ oz. oil wormwood. When the oils are dissolved, add 6 0zs. of
soft soap. This is excellent in sprains, bruises, &c.

Diarrhea Cordial.—Best Rheubarb pulverized, 1 oz.; Peppermint leaf pulverized, 1 oz., Capsicum ½ oz.;
cover with boiling water and steep thoroughly, strain through white woolens or filter, and add ½ oz. Bi-carbon-
ate of Potash, ½ oz. essence Cinnamon, and Brandy (or
good whisky) equal in amount to the whole, and 4 oz.
loaf sugar. Dose for an adult, 1 to 2 tablespoonsfuls;
child, 1 to 2 teaspoonsfuls from 3 to 6 times per day, or until relief is obtained; and the inflammation must soon subside.

Vegetable Physic.—Jallap 1 oz., Senna 2 ozs.; Peppermint 1 oz., (a little Cinnamon if desired,) all pul-
verized and sifted through gauze. Dose, 1 teaspoonful
put in a tea cup with 2 or 3 spoonfuls of hot water and
a good lump of loaf sugar; when cool drink all, to be taken fasting in the morning, drink gruel freely. If it
does not operate in 3 hours repeat ½ the quantity. Use
instead of calomel,
Magnetic Tooth Cordial and Pain Killer.—
Alcohol, 95 per cent., ¼ oz.; Laudanum, ¼ oz.; Chloroform, ½ oz.; gum camphor, ½ drachm; oil cloves, ¼ drachm, Sulphuric Ether ¾ oz.; oil Lavender, 1 drachm. If there is a nerve exposed this will quiet it. Apply with lint. Rub also on the gums and any place where there is pain. Pain cannot long exist under its use.

Essences.—Peppermint oil, 1 oz.; alcohol, 1 pint, and the same proportion of any oil you wish to use. Peppermint is colored with tincture of turmeric, and cinnamon, with tincture of red sandel or sanders wood. Wintergreen with tincture of kino. Most essences are only made ¼ or ½ as strong and are not worth the taking, let alone buying.

Tinctures.—Tinctures are made with 1 oz. of gum, root or bark, &c., dried, to each pint of proof spirit, or alcohol, and usually stand about one week and filter.

British Oil.—Fearing that British oil is not now generally kept as it should be, I give its composition. Take oils of turpentine, and linseed, each 8 oz.; oils of amber and juniper, each 4 oz.; Barbadoes tar, 3 oz.; Seneca oil, 1 oz. Mix. This of itself is an excellent application to cuts, bruises, swellings and sores of almost any description whatever, and this recipe alone is worth treble the price paid for this book to those who have not got it.

Good Samaritan Liniment, or Immediate Relief from Pain.—Take 95 per cent. alcohol, 2 qts., and add to it the following articles: Oils of Sassafras, Hemlock, spirits of turpentine, balsam of fir, chloroform, and tinctures of catechu and guaiaci (commonly called guaiac) of each, 1 oz.; oil of orris, 2 oz.; oil of wintergreen, ½ oz.; and gum camphor. This proves a beautiful looking liniment, and I do assure you it acts as beautiful as it looks. I paid eight dollars for this recipe at Finley, Ohio, to a man who was putting it in ounce vials and selling them fast at 25 cents a piece. He had been there some four weeks and cured many bad cases of rheu-
matism and stiffened joints. The day of my arrival at Finley he
gave out word that he would go away two days after, and in
those two days, he sold dozens of bottles to those who had tried
it, some taking five for the $1, others, two, three and four
bottles as they could. In fact, it seemed as though they
would like to eat him up or keep him always with them;
yet, he was a worth-less drinking fellow. He made it before
me and I paid him a dollar also for one pint of it which
cured me of the worst attack of rheumatism that I ever had,
(and I have had many) brought on by extreme exposure to
cold by riding in an open sleigh in the night. I was waked
in the after part of the night with its pains in the right knee.
Being away from home I bore them till morning, at which
time I could not bear my weight on that leg. I got a piece of
flannel according to the directions and wet it thoroughly with
the good Samaritan and bound it on the knee, and by three ap-
lications, at bed time I could walk very comfortably, and by
putting some of it on my drawers over the knee for two or three
days I was entirely Samaritanized; and I do assure you that
less severe attacks have held me previously for more than a
month at a time.

Specific Directions for Use. For Rheumatism.—Bathe
the parts affected 'freely, and wet a piece of flannel and bind on
the parts, and take sufficient of Bill Wright's cure to move
the bowels.

For Headache, Neuralgia, Cuts, Sprains, Burns, Bruises
and Spinal Affections.—Bathe externally, immediately covering
with dry flannel, or else wetting the flannel and keeping it on
the part.

For Chilblains.—Apply night and morning freely for a
few days, the same for blisters and itching feet.

If billious headache, take internally one teaspoonful in a
little water every two hours, applying to the head at the same
time until relief is obtained. For Ear ache.—Wet cotton or
wool and put it into the ear. No article equals this for the ear.
For Tooth-ache.—Apply to the gum with the finger; and to the
face over the painful teeth, pressing the hand on the face until
it burns with heat. For Sore Throat.—Take ten drops of suc-
gar, swallowing gradually, and bathe the throat freely. Repeat
if necessary, in all cases. It may be used wherever liniments
are applicable.

LOOMIS Liniment for Old Sores.—Take alcohol, 1 qt.;
ammonia, 4 oz.; oil of origanum, 2 oz.; camphor gum, 2 oz.;
opium, 2 oz.; or best lan lanum, 4 oz.; gum myrrh, 2 oz.;
common salt, 2 tablespoonfuls. Mix and shake occasionally
for a week. This was presented for insertion by H. Loomis, of Edwardsburgh, Mich., hoping it may do many others as much good as it has himself and neighbors. He showed me scars of an old sore on his leg which he cured with it after years of suffering; and also called up a young man whose father he had cured of a similar sore, years before, which had never broken out again, he used it twice daily. His leg became sore after a protracted fever. I have great confidence in it myself, and shall try it if occasion offers—he uses it also for cuts, bruises, horse flesh inflammatory rheumatism, &c. &c.

This and the "Good Samaritan" will supply all the places where liniments ought to be used; and they will not cost more than one fourth or one third as much as to buy the patent liniments sold throughout the country, and will do much better than most of them.

Bear in mind that if small quantities of these or any articles are desired, to keep the same proportions of each thing mentioned in the recipes.

**Cod Liver Oil Made Palatable and more Digestible.**—To each quart bottle add one ounce of fine table salt. Mix well. By this simple plan, Cod Liver Oil has its peculiar unpleasingness overcome as well as made far more easy for the stomach to dispose of.

**Syrup for Consumptives**—Take a peck of Tamarack bark, (which has been taken from the trees without rossing,) spikenard root, $\frac{1}{2}$ pound; dandelion root, 4 pound; hops, 2 oz. Boil these sufficient to get the strength in two or three gallons of water, strain and boil down to one gallon, when blood warm add three pounds of honey and three pints of best brandy, bottle and keep in a cool place. **Dose**—Drink freely of it three times a day before meals, at least a gill or more, according to the strength and age of the patient. This has raised many a person from an almost certain *death bed*, and sent them rejoicing through many years of health and life to bless their friends and enjoy their pleasant company. Remember with this syrup or disease, as long as the e is life the e is hope.

**Fever Sore Plaster or Black Salve.**—Take 1 oz. of sweet oil, 1 oz. of linseed oil, and 1 oz. of red lead, powdered, (or in the e proportions.) Put all into an iron dish over a moderate fire constantly stirring, until you can draw your finger over a drop of it on a board when a little cool, without sticking, when it is done. Spread on cloth and apply as other salves. My brother J. M. Chase, of Oramel, N. Y., says he has used this salve more than ten years, and knows it to be one
of the best in the world for all kinds of old sores, as ulcers, fever sores and all inflamed parts, cleaning and taking out redness or inflammation, causing a white healthy appearance in a short time, and a certain preventative of mortification, &c. &c., as well as to prevent soreness in more recent cuts and bruises also; and from my own knowledge of a salve which is very similar, I have been induced to introduce it into this work feeling assured that whoever may have occasion to try it, will not regret the space it occupies here. Try it, you who need it.

Tonic Wine Tincture.—A positive cure for ague without quinine. Peruvian bark, two ounces, wild cherry tree bark, one ounce, cinnamon one drachm, capsicum one teaspoonful, sulphur, one ounce, port wine, two quarts. Let stand a day or two. All the articles are to be pulverized. Always buy your Peruvian bark and pulverize it yourself, as most of the pulverized article is greatly adulterated. This is the reason why more cures are not performed by it. Dose—A wine glass full every two or three hours through the day until broken, then two or three times per day until all is used. This mixture will be found an infallible cure for intermittent fever and fever and ague. It removes the disease when all other means fail. It should be used by all who dislike quinine, and the other nostrums of the day.

Cure for Salt Rheum—Take turpentine, ½ oz.; and spirits of camphor, ¾ oz. Mix and apply three times a day. This has cured one man who was a mason by trade which greatly added to the difficulties of cure as the time was a constant irritant. If this fails, the following will not.

Salt Rheum Ointment.—Fresh or unsalted butter 1 oz., beeswax, 1 oz., camphor gum, 1 oz. Melt all together and box for use, apply to the parts affected 3 times a day and take a teaspoonful of epsom salts every other night for a few days, and repeat after a few days if necessary, but in 99 of every 100 cases will be cured in the first two weeks.

Celebrated Pile Ointment.—Take carbonate of lead ¾ oz.; sulphate of morphia, 15 grains; stramonium ointment 1 oz.; olive oil, 20 drops. Mix, and apply 3 times a day or as occasion and pain may require. It will give great relief. Piles have been cured with lamp oil applied to the parts 2 or 3 times a day.

Golden Tincture.—Take sulphric ether, 1 oz.; landanum 1 oz.; chloroform, one quarter oz.; alcohol, 1 oz. Mix

This is extensively used by the German physicians, called
Hoffman's anodyne. Dose from three to thirty drops, according to circumstances. It makes an excellent local application in neuralgia and other painful affections.

**Imperial Drop for Gravel and Kidney Complaints.**—Take oil of origanum, 1 oz.; oil of hemlock, one-quarter oz.; oil of sassafras, one-quarter oz.; oil of anise, ½ oz.; alcohol, 1 pt. Mix. Dose—½ to 1 teaspoonful three times a day in sweetened water will soon give relief where a constant weakness is felt across the small of the back as well as in gravelly affections, which cause more or less pain reaching from the region of the kidneys towards the bladder.

**To Remove Warts and Corns in Five Minutes.**—Those who have not patience to follow the more reasonable cure for warts or corns, will pursue the following course with success, avoiding, however, the taking cold after removing the wart or corn. Take the potash paste recommended for poll evil, and after having pared off the dead part of the wart or corn, put on the paste and let it remain from 5 to 8 minutes, when you will work around with a sharp knife and lift them out, and apply sweet oil or vinegar to kill the alkali.

**Sweating Drops.**—Ipecac, saffron, Virginia snake root and camphor gum, each 2 oz.; opium, 1 oz.; alcohol, 2 quarts. Let stand two weeks. A teaspoonful in a cup of hot sage or catnip tea every half hour until free perspiration is induced. It is excellent in colds, fevers, inflammations, &c. &c. 'Tis good to bathe the feet in hot water at the same time.

**Camphor Ice, For Chapped Lips, Hands, &c.**—Take spermaceti tallow, 1½ oz.; oil of sweet almonds, 4 teaspoonfuls; gum camphora, ½ oz., mix the ice. Set on the stove until dissolved constantly stirring. Do not use only just sufficient heat to melt them together. Whilst warm, pour into moulds, if desired to sell, then paper and put up in tin foil. If for your own use, put up in a tight box. Apply to the chaps or cracks two or three times daily; especially at bed time. It is also good for salt-rheum and piles.
Boot, Shoe and Harness Edge Color.—Take one gallon water and boil in it for 2 or 3 minutes, 1 oz. extract logwood, then remove from the fire and add 2 oz. copperas, ½ oz. bi-chromate of potash and ½ oz. of gum Arabic. This makes a cheap color and one that will not bleach out the first time that water comes in contact with the boot or shoe on which it is used, and for harness edge is far superior to the copperas alone, or the following:

Best Color for Leather in Use.—Take alcohol, 1 pt.; tincture of iron, ½ oz.; extract of logwood, 1 oz.; nut galls pulverized, 1 oz.; soft water, ½ pint. Mix.

This will make an excellent polish on an edge or shank without heel-ball. Shoe makers and harness makers try it. This costs the most, but the man that wants the best thing will use this if he tries both.

Water Proof Oil Blacking.—Take one pint of camphene and put into it all the India rubber it will dissolve 1 pint curriers oil, 6 pounds tallow, and 2 oz. lampblack, mix thoroughly, by heat. This is a nice thing for old harness and carriage tops, as well as for boots and shoes. Or you can dissolve the rubber in the oil by setting them in rather a hot place for a day or two; and save the expense of the camphene, as that is of no use, only as a solvent to the rubber.

Crockery Cement—Dissolve 1 oz. common salt in one quart of soft water, bring it to a boil and put one and one-fourth pounds gum shellac. When it is all dissolved pour into cold water and work like wax. Make into small sticks. This will make crockery as good as new. This receipt alone cost ten dollars.

Barber's Shampooon Mixture.—Take one pint soft water, 1 oz. sal. soda, ½ oz. cream tartar, apply a few
spoonfuls and rub the roots of the hair thoroughly, applying a little warm water at the same time. Then wash well from the head and apply a little oil. This should be done once a week and will save a young man many quarters paid to barbers.

N. Y. Barber’s Star Hair Oil.—Castor Oil, 6½ pints: alcohol, 1½ pints; Citronella and Lavender oil, ¾ oz. each. Mixed and well shaken. Tip-top.

Macassor or Rose Oil.—Take 1 quart olive oil, alcohol 2¼ oz., rose oil, ¼ drachm. Tie 1 oz. of chipped aikanet root in 3 or 4 little muslin bags, and let them lie in the oil until a pretty red is manifested, then change them to other oil. Do not press them.

Bears Oil.—Use good sweet lard oil one quart, bergamot one ounce.

Ox Marrow.—Melt four ounces ox marrow, one oz. white wax, six ounces of nice fresh lard: when cool add ½ oz. oil bergamot.

Cologne.—Take of oil rosemary, and lemon, each ½ oz., oil of bergamot, oil of lavender, each ½ oz., oil of cinnamon 8 drops, oils clove and rose each 15 drops, best alcohol, 2 quarts, mix and shake well 2 or 3 times a day for a week. This will be better if deodorised or cologne alcohol is used.

Washing Fluid.—Take one pound sal soda, one-half pound good stone lime and five quarts of water, boil a short time, let it settle and pour off the clear fluid into a stone jug and cork for use; soak your white clothes over night, or soak them in warm suds an hour or two in the morning, is just as well, wring out, and soap wristbands, collars and dirty or stained places. Have your boiler half filled with water just beginning to boil; then put in one common tea-cup full of the fluid, stir and put in your clothes, and boil for half an hour, rub-
bing lightly through one suds only, rinsing well, blueing as usual and all is complete. Soak your calico and woolen in the fluid water while hanging out the white ones, then wash them out as usual. This plan requires very little wash board rubbing for white clothes, saves one-half the soap and more than half the labor, and does not injure the clothes, but saves the wear of rubbing through two suds' before boiling, and is a good article for removing grease from floors and doors, and to remove tar or grease from hands or clothes.

Hard water is as good as soft to wash with this fluid.

Soft Soap for Half the Expense, and for One-Fourth the Trouble of the Old Way—Take 2 bars of good hard soap, cut fine and dissolve it in 4 galls. of soft water, and add 1 lb. of sal soda. When all is dissolved and well mixed put away for use.

This soap may be used as other soaps, or if ½ a teacupful of it is put into a tub of clothes, and soaked over night, then raised up and down quickly in the water a few times, rung out and boiled with half the amount of fluid mentioned in the washing fluid recipe, then treated as there directed, and say to me after the trial that these two recipes are not worth double the price paid for the book, you can have your money back.

This soap can be made thicker or thinner by using more or less water, as you may think best, after once making it.

Prepared Oil for Carriages, Wagons and Floor Painting.—To 1 gallon linseed oil, add two lbs. gum shellac, litharge ½ lb., red lead, ¼ lb., umber, 1 oz. Boil slowly as usual until the gums are dissolved; grind your paints in this (any color) and reduce with turpentine. Yellow ochre is used for floor painting. This dries quick and wears exceedingly well, and is said to make a good furniture varnish; I have not tried it for varnishing however.

To Cure Warts without Pains or Soreness.—Get a small amount of muriatic acid, keep it in a place where it will not be overturned, or it will destroy the cork and run out; cork it with beeswax, with a stick the size of a common knitting-needle, apply to the top of the wart night and morn-
ing, just what adheres to the stick by dipping it into the acid once, and rubbing it well into the top of the wart with the stick each time. Do not allow the acid to touch the well skin, if it does, a little oil of any kind will stop the pain or smarting. Do this a few days, and a safe and painless cure is the result. If you let it drop on your clothes, a hole will also be the result. The juice of a common milk weed applied 2 or three times a day for a week, will cure nearly every wart, and often in less than a weeks time.

To Cure Corns.—Soak the foot or feet on which they are located for fifteen or twenty minutes, night and morning, in cool or cold water, ( tepid water may be used) remove at each time all which can be removed without pain or bleeding, keep away all pressure, and in a few days or weeks at most, you will be obliged to buy corn to feed the chickens, as you will not have any of your own.

Polish for Removing Stains, Spots and Mildews from Furniture.—Take ½ pint 95 per cent alcohol, ¼ oz. each pulverized rosin and gum shellac. Let these cut in the alcohol, then add ½ pint linseed oil, shake well and apply with a sponge or brush.

Secret Art of Catching Fish.—The juice of loverage or smellage mixed with any kind of bait, or a few drops of the oil of Rhodium. India cockle also, is sometimes mixed with flour dough and sprinkled on the surface of still water. This intoxicates the fish and makes them turn up on the top of the water, when they are taken and put in a tub of fresh water until they revive, when all is right. He may be eaten without fear, but this will destroy many fish. Oil of Rhodium is the best plan.

An Excellent Tooth Powder.—Take a little soda made with castile soap, and an equal amount of spirits of camphor, then thicken with finely pulverized chalk and charcoal, equal quantities, to a thick paste. Apply with
the finger, rubbing thoroughly, and it will whiten the teeth better than any tooth powder you can buy. A brush is good to work between the teeth. Moisten with a little camphor as you use it. Never use stiff brushes. Badgers hair is soft and best for the teeth.

**Dentifrice, which removes tartarous adhesions, arrests decay, and induces a healthy action of the gums.**—Dissolve 1 oz. of borax in 1 ½ pints of boiling water, and when a little cool add one teaspoonful of the tincture of myrrh and one tablespoonful of the spirits of camphor and bottle for use. **Directions.** Take a tablespoonful of this mixture to the same amount of warm water and apply, at bedtime, by means of a soft brush. Badgers hair brushes are the best, as the common bristle brush tears the gums and should never be used. This to persons who have tartarous adhesions on the teeth is worth more than the price of the pamphlet.

**Best Varnish Blacking Extant.**—Alcohol, 1 gallon, white turpentine, 1 ½ lbs., gum shellac, 1 ½ lbs., Venice turpentine 1 gill. Let these stand in a jug in the sun or by a stove until the gums are dissolved, then add sweet oil, one gill and lamp black 2 oz., and you have a varnish which will not crack when the harness is twisted, like the old shellac varnish. It is good, also, for boots and shoes, looks well and turns water, what more can be asked?

**Hair Dye.**—No. 1—Sulphuret of Potassium, 1 drachm; soft water, 1 ounce.

No. 2—Crystalized nitrate of silver, 1 drachm; soft water, 1 ounce.

Apply No. 1, and directly after it, No. 2, for a few minutes alternately; using different tooth brushes for each No. Clear days are best on which to apply it. The longer it is exposed to the light without washing, the darker will be the color. Keep it from shirt bosoms and...
the face,—especially No. 1, as it will make the face sore as well as color it.

If you do get it on the skin, Cyanuretof Potassium, 1 drachm, to 1 ounce water, will take it off. This last is poison, however, and should not touch sore places or be left where children may get at it.

Oil to Make the Hair Grow and Curl.—Olive oil, ½ pint; Oils of Rosemary and origanum of each, ½ oz., and applied rather freely.

Rat Exterminator.—Take 12 pounds of flour and sufficient water to make it into a thick paste, then work in 4 ozs. of phosphorus which is melted in 6 ozs. of butter. This you will leave thickly spread on bread where rats can get at it, covered with sugar. If it is desired to sell this article and you wish to color to hide its composition, work into it 8 oz. of Tumeric.

Or take warm water, 1 quart, lard, 2 pounds, phosphoros, 1 oz. Mix, and thicken with flour. One of these has caused more paper puffing and rat bursting, than many things of a much greater account. Yet rats and mice are very annoying; and these will clear out the nuisances and that is all that can be asked for them.

American Cement, or Furniture Glue.—To mend marble, wood, glass, china and ornamental ware. Take water, 1 gallon, nice glue, 3 pounds, white lead, 4 ozs., alcohol, 1 quart. Mix. One oz. vials sell for 25 cents. Directions—If it is cold weather, warm the bottle until the cement is dissolved; then with the finger or brush rub it on the broken parts, both edges, put together, and retain in their places until dry.

Sure Remedy for Bots in Horses.—When a horse is attacked with bots, it may be known by the occasional nipping at their own sides, and by red pimples or projections on the inner surface of the upper lip which may be seen plainly by turning up the lip. First, then, take
two quarts of new milk with 1 quart of molasses, and give the horse the whole amount, fifteen minutes, afterwards give two quarts of very strong sage tea; thirty minutes after the tea, you will give 3 pints (or enough to operate as physic) of curriers oil; the cure will be complete as the milk and molasses cause the bots to let go their hold, the tea puckers them up and the oil carries them entirely away. If you have any doubt, one trial will satisfy you perfectly.

Ringbone and Spavin Cure.—Take Egyptianum and wine vinegar, of each, 2 oz.; water of pure ammonia, spirit of turpentine and oil of orraganum, of each 1 oz.; euphorbium and cantharides, of each one-half oz.; glass made fine and sifted, 1 drachm; put them in a bottle, and when used, let them be well shaken together.

This is to be rubbed upon the bone enlargement with the hand or spatula, for one-half an hour each morning, for 6 or 7 mornings in succession. Let the horse be so tied that he cannot get his mouth to the place for 3 or 4 hours, otherwise, he will blister his mouth and blemish the part. Then let him run until the scab comes off of itself without scraping, so as to injure the roots of the hair. Then repeat as before, and follow up for 3 or 4 times blistering, and all bone enlargements will be reabsorbed, if not of more than a year or two's standing.

It is good also for callous sinews and strains of long standing—but if there is ringbones or spavins of so long standing, that this does not cause their cure, you will proceed as follows: add to this compound, corrosive sublimate in powder one-half oz.; oil of vitrol, one-half oz.; and common salt, one-half oz. When it is again ready to use, always shaking well as you use either preparation. Now clip the hair, and prick the bone or callous part as full of holes as you can with a pegging awl, which is just long enough to break through the callous part only. This done, bathe the part with vinegar, until the blood stops flowing, then apply the double compound as at first for 4 or 5 mornings only, repeating again if necessary; and 99 of every 100 ringbones or spavins will be cured; and most of them with only the first preparation.

The Egyptianum is made as follows:—Take verdigris and alum in powder, of each 1 and one-half oz.; blue vitrol, powdered, one-half oz.; corrosive sublimate, in powder ½ oz.; vinegar, 2 and one-half oz.; honey, one-half lb.; boil over a slow
fire until of a proper consistence. When used it must be stirred up well, as a sediment will deposit of some of the articles.

If the hair does not come out again after using the last blister, use the Good Samaritan liniment freely on the part; but the first will never disturb the growth of hair. It is best always to commence this kind of treatment early in the season, so as to effect a cure before cold weather comes on.

**Positive Cure for Pollevil and Fistula.**—Take 1 pound common potash dissolved in $\frac{1}{2}$ pint of water. Add $\frac{1}{2}$ oz. of the extract of belladona and 1 oz. of gum arabic dissolved in a little water, work all into a paste with wheat flour and box or bottle up tight.

In applying this, the place should be well cleansed with soap suds, (castile soap is best) then tallow should be applied all around outside to prevent the hair from being removed by paste dissolving and running over it. Now this paste must be pressed to the bottom of all the orifices. If very deep it must be made sufficiently thin to inject it by means of a small syringe and repeated once in two days, until all the callous pipes and hard fibrous base around the poll-evil or fistula, is completely destroyed. Sometimes one application has cured cases of this kind, but it will generally require two or three applications. If the horse cannot be kept up you will put a piece of oiled cloth over the place. The advantage of this caustic over all others is that less pain and inflammation is induced than by any other plan.

Pollevis and fistulas are sometimes cut out with lunar caustic, then the hole filled with curriers oil, but 'tis more painful than the other. Cedar oil is to be applied to the tendons to prevent them stiffening in poll evil or other cases.

This will destroy corns and warts as mentioned under that head.

**Degray, or Sloan's Horse Ointment.**—Rosin, 4 oz., beeswax, 4 oz., lard, 8 oz., honey, 2 oz. Melt these articles slowly, and gently bring to a boil and as it begins
to boil, slowly add a little less than a pint of spirits turpentine, stirring all the time this is being added, and then remove from the fire and stir till cool.

This is an extraordinary ointment for bruises, in flesh or hoof, broken knees, galled backs, bites, cracked heels &c., &c., or when a horse is gelded, to heal and keep away flies. Nothing is equal to it to take fire out of burns or scalds in human flesh—Personal Experience.

**Nerve and Bone Liniment.**—Take beef's gall, 1 quart, alcohol, one pint, volatile liniment, 1 lb., spirits of turpentine, 1 lb., oil of origanum, 4 oz., aqua ammonia, 4 oz., tincture of Cayenne, ½ pint, oil amber, 3 oz., tincture Spanish fly, 6 oz. Mixed. Uses too well known to need description.

**Electro Gold Plating.**—Take a $2.50 or any other piece of gold and put it into a mixture of 1 oz. of nitric and 2 ozs. of muriatic acids, (glass vessels only are to be used in this work;) when it is all cut, dissolve ¼ oz. of sulphate of potash in 1 pint pure rain water and mix with the gold solution, stirring well; then let stand and the gold will be thrown down, then pour off the acid fluid, and wash the gold in two or three waters, or until no acid is tasted by touching the tongue to the gold. Now dissolve 1 oz. of Cyanuret of Potassium in one pint of pure rain water, to which add the gold, and it is ready to use.—Clean the article to be plated from all dirt and grease with whiting and a good brush, (if there are cracks it may be necessary to put the article in a solution of caustic potash,—at all events every particle of grease and dirt must be removed;) then suspend the article in the Cyanuret of Gold Solution, with a small strip of zinc cut about the width of a common knitting-needle, hooking the top over a stick which will reach across the top of the vessel or bottle holding the solution. If the zinc is too large the deposit will be made on the article so fast that it will scale off. The slower the plating goes on the
better, and this is arranged by the size of the zinc used. When not using the plating fluid keep it corked and it is always ready to use, bearing in mind that it is as poison as arsenic and must be put high out of the way of children and labeled Poison, although you will have no fears in using it,—yet accidents might arise if its nature were not known.

Electro Silver Plating—Is done every way the same as gold, (using coin) except, that rock salt is used, instead of the Cyanuret of Potassium, to hold the silver in solution for use, and when it is of the proper strength of salt it has a thick, curdly appearance, or you can add salt until the silver will deposit on the article to be plated which is all that is required. No hesitation need be felt in trying these recipes, as they were obtained of a practical jeweler who plated all of his small lathes and other brass tools, pinch-beck and silver watches, spoons, &c., &c. These two recipes are worth twenty times as much as I get for the whole book. At least, this is the case with all jewelers.

Writing on Glass by the Rays of the Sun.—"Dissolve chalk in aquafortis to the consistency of milk, and add to that a strong dissolution of silver. Keep this liquor in a glass decanter, well stopped. Then cut out from a paper the letters you would have appear, and paste the paper on the decanter or jar; which you are to place in the sun in such a manner that its rays may pass thro' the spaces cut out of the paper, and fall on the surface of the liquor. The part of the glass through which the rays pass will turn black, whilst that under the paper will remain white. You must observe not to shake the bottle during the time of the operation." Dr. Hooper's Rational Recreations before 1775, which show Photography not to be of so recent invention as that which is claimed for it by artists of the present day. Of course Jars for druggists, or other purposes, &c., &c., can
be lettered by this plan; cutting flourishes, ornaments, 
&c., around the name as desired, having sun for a limner, 
whose skill in giving perfect representations of nature 
can never be out-done by mortal artists.

BILL WRIGHT'S CURE FOR INFLAMITORY RHEUMATISM.—Take 1 oz. each, of Sulphur and Nitrate of Po-
tassa, Gum Quaiac ½ oz., Colchicum root and Nutmegs 
½ oz., all to be pulverized and made into an electuary 
with Simple Syrup. Dose, one teaspoonful 3 times 
daily. He has taken it much more often without harm 
until the bowels moved freely, and thus cured himself 
in 2 or 3 days time, when one knee was nearly as large 
as his body, which is not small, so he could attend to the 
duties of his house, (The Niagara Hotel, Toledo Ohio,) 
where from his introduction of it, it has become very 
popular in the treatment of this disease, he obtained it 
from an old Physician. I would use the Good Samari-
tan in connection with it; and this in connection with 
that, for chronic rheumatism.

CURE FOR ASTHMA.—Take Elecampane, Angelica, 
Comfrey, Hoarhound tops, and Spikenard Root, each 1 
oz., bruised and steeped in one pint of Honey, a table-
spoonful taken hot, every few minutes until relief is ob-
tained, then several times daily until a cure is affected.

This will be found very excellent in any cough, even 
low consumptives will find great relief from its use.

MATCHES.—Take 16 parts (by weight) of gum arabic 
14 parts of salt petre, 16 parts of vermillion (used for 
coloring only,) and 9 parts of phosphorus. Mix well in 
an earthen vessel with a little water; as you dip keep 
well stirred, and dry them in a moderately warm place; 
them apply a coat of copal varnish to keep out dampness. 
The end of the match first dip in melted sulphur; 
smooth the end of the block before splitting. If sul-
phur adheres to the end scrape it off before putting on 
the composition. The other end is best to put on some
glue and a piece of paper to hold them together. The percussion match is made by using a little chlorate of potassa in the mixture, but it is dangerous except in very small quantities. There are machines sold for about $50, which split matches evenly and very fast.

**BRILLIANT STUCCO WHITENASH.**—Many have heard of the brilliant stucco whitewash on the east end of the President’s house at Washington. The following is a recipe for it, as gleaned from the *National Intelligencer*, with some additional improvements learned by experiments.

Take half a bushel of nice unslacked lime, slack it with boiling water, cover it during the process to keep in the steam. Strain the liquid through a fine sieve or strainer, and add to it a peck of salt, previously well dissolved in water; three pounds of ground rice, boiled to a thin paste, and stirred in boiling hot; half a pound of Spanish whiting, and a pound of clean glue, which has been previously dissolved by soaking it well, and then hanging it over a slow fire, in a small kettle, immersed in a larger one filled with water. Add five gallons of hot water to the mixture, stir it well, and let it stand a few days covered from the dirt.

It should be put on right hot; for this purpose it can be kept in a kettle on a portable furnace. It is said that about a pint of this mixture will cover a square yard upon the outside of a house, if properly applied. Brushes more or less small may be used according to neatness of the job required. It answers as well as oil paint for wood, brick, or stone, and is much cheaper. It retains its brilliancy many years. There is nothing of the kind that will compare with it, either for inside or outside walls.

Coloring matter may be put in and made of any shade you like, Spanish brown stirred in will make red pink, more or less deep according to the quantity. A delicate
tinge of this is very pretty for inside walls. Finely pul-
verized common clay, well mixed with Spanish brown
makes reddish stone color. Yellow ochre stirred in
makes yellow wash, but chrome goes further and makes
a color generally esteemed prettier. In all these cases
the darkness of the shades of course is determined by
the quantity of coloring used. It is difficult to make
rules because tastes are different; it would be best to
try experiments on a shingle and let it dry. We have
been told that green must not be mixed with lime. The
lime destroys the color, and the color has an effect on
the whitewash, which makes it crack and peel.

When walls have been badly smoked and you wish to
have them a clean clear white, it is well to squeeze indi-
go plentifully through a bag into the water you use, be-
fore it is stirred in the whole mixture. If a larger
quantity than five gallons be wanted, the same propor-
tions should be observed. I say put 1 gall. boiled lin-
seed oil to the amount.

**Drying Oil Equal to the Patent Driers for Pain-
ters, for one Fourth the Price.**—Take two gallons of
Linseed oil, and put into it, Litharge, Red Lead and Umber,
each 4 oz; Sulphate of Zinc 2 oz; and Sugar of Lead 2 oz.
Boil until it will scorch a feather. Use this in quantity to suit
the object of the work being done. No driers, even Patent, or
any other preparation will be found superior to this, and every
Painter will understand the quantity proper to be used.

**Hair Restorative Superior to Woods for a Trifl-
ing Cost.**—**Preparation**—Take Sugar of Lead 1 oz.; Borax 1
oz.; Lac-Sulphur 1 oz. Aqua Ammonia ½ oz.; Alcohol 1 gill. These
articles to stand mixed for 14 hours, then add Bay Rum 1 gill,
and 1 tablespoonful of fine table salt with 3 pints of soft water, and
flavor with one ounce of essence of Bergamot.

This preparation not only gives a beautiful gloss to the hair;
But will cause hair to grow on ba'd heads arising from all com-
mon causes and restore gray hair to its natural color.

**Minner of Application.**—Where the hair is thin or bald,
make 2 applications daily, working it well to the roots of
the hair with a soft brush or the ends of the fingers, rubbing well
each time. For gray hair 1 application daily is sufficient
and once a day for any persons head will give a nice rich gloss.
It is harmless and will do all that is claimed for it, and will not
cost only a trifle in comparison to the Advertised Restoratives of
the day, and will be found far better than most of them.

DR. THOMPSON’S CELEBRATED COMPOSITION POWDER.—Take
Bayberry bark, 2 lbs.; Hemlock bark 1 lb.; Ginger root 1 lb.;
Cayenne pepper 2 oz. Cloves 2 oz.; (can be used without the
hemlock) all finely pulverized and well mixed. Dose—A
teaspoonful in a cup of hot water well sweetened and a little
milk added improves it much in taste. This in first stages and
less violent attacks of disease is a valuable medicine and may
be safely employed in all cases. It is good in relax, pain in
the stomach and bowels, and to remove all obstructions caused by
cold. A few doses of this, the patient being in bed with a
steaming stone at the feet will cure a bad cold, and often throw
off disease in its first stages.

TO REMOVE GREASE OR PAINT FROM THE FINEST CLOTHS
OR TEXTURES WITHOUT CHANGING COLORS.—Take good cam-
phene and wet a piece of clean white cotton cloth and rub the
collar, dress or ribbon or any place where grease or paint
may be on your clothing, and it will remove it entirely and not
change the color in the least. The camphene loosens the dirt,
and rubbing with the clean cloth removes it, afterwards if de-
sired to remove the smell of the camphene, just wet the spot
with alcohol and all will evaporate together, and have the arti-
cles as nice as before the accident.

SEVEN RULES TO DETECT COUNTERFEIT MONEY.—First—
Examine the form and features of all human figures on the notes.
If the forms are graceful, and features distinct, examine the
drapery—see if the folds lie natural; and the hair of the head
should be observed, and see if the fine strands can be seen.

Second—Examine the lettering, the title of the bank, or the
round hand writing on the face of the note. On all genuine
bills, the work is done with great skill and perfectness, and
there has never been a counterfeit but was defective in the let-
tering.

Third—The imprint, or engravers’ names. By observing the
great perfection of the different company names—in the even-
ness and shape of the fine letters, counterfeiters never get the
imprint perfect. This rule alone, if strictly observed, will de-
tect every counterfeit note in existence.

Fourth—The shading in the background of the vignette, or
over or around the letters forming the name of the bank, on a
good bill is even and perfect, on a counterfeit irregular and im-
perfect.

Fifth—Examine well the figures on the other parts of the
note, containing the denomination, also letters. Examine well
the die work around the figures which stand for the denomina-
tion, to see if it is of the same character as that which forms
the ornamental work surrounding it.

Sixth—Never take a bill that is deficient in any of the above
points, and if your impression is bad when you first see it, you
had better be careful how you become convinced to change
your mind—whether your opinion is not altered as you become
confused in looking into the texture of the workmanship of the
bill.

Seventh—Examine the name of the State, name of the bank,
and name of the town where it is located. If it has been alter-
ed from a broken bank, the defects can plainly be seen, as the
alteration will show that it has been stamped on.

New and Abridged Method of Computing Interest by
One Simple Multiplication.—Rule—To find the interest on
any given sum of money for any number of years, months or
days. Reduce the years to months, add in the months if any,
take one third of the days and set to the right of months, in
decimal form, multiply this result by one-half the principle and
you have the Interest required.

EXAMPLE.—The interest required on $1,400 for 2 years, 3
months and 9 days:
Interest on $1,400 for 2 years, 3 months and 9 days

27.3
700

Answer required, $191,10,0

The above example at 6 per cent. Rule to obtain the inter-
est at any other rate. For 7 per cent. increase the interest at
6 per cent. by 1-6, for 8 per cent. by $, for 9 per cent. by $, for
10 per cent. by $ for 11 per cent. 5-6 for 12 multiply by 2. 12
per cent. is the highest legal rate of interest allowed in any
State except Minnesota.

In pointing off, persons will observe to point off as many pla-
ces in the product or answer, as there are decimal points in the
multiplicand, and two places for cents. This rule has been uni-
versally adopted by all business men who have availed them-
selves of it, and pronounced by them to be the shortest, and at
the same time the simplest rule in use. Any school boy with a
knowledge of multiplication, can in two hours time, become thorough master of the rule in all its forms and applications.

Cure for Colic in Horses.—Spirits of Turpentine 3 oz.; Laudanum 1 oz.; Mix and give all for a dose. If relief is not obtained in one hour repeat the dose, adding ½ oz. of the best powdered aloes well dissolved together, and have no uneasiness about the result. Symptoms—The horse often lies down, and suddenly rises again with a spring; strikes his belly with his hind feet, stamps with his fore feet, and refuses every kind of food, &c., &c.

Valuable Stimulant in Low Fevers and after Hemorrhages.—(Miscura Spiritus vini Galli) — Take best brandy, cinnamon water, each 4 fluid ozs.; the yolks of 2 eggs, well beat, loaf sugar ½ oz.; oil cinnamon 2 drops—Mix.

This mixture is an imitation of the well known compound termed "Egg Flip." It is an exceedingly valuable stimulant and restorative, and is employed in the latter stages of low fevers, and in extreme exhaustion from uterine hemorrhages.

Dose.—From half to one (fluid) oz., as often as required.

Varnish to Prevent Rust upon Iron or Steel.—Take fresh lard 2 oz.; rosin 1 oz.; and melt together, strain while hot to get rid of specks which are in the rosin, and apply with a brush or cloth and wipe off so it will not daub and you can lay away any articles not in constant use for any length of time.—Mechanics having tools exposed to rain or weather will find it to keep tools as bright as ever.

Alternative Syrup or Blood Purifier.—Take best Honduras sarsaparilla, 12 ozs., guiacum shavings, 6 ozs.; wintergreen leaf, 4 ozs.; Sassafras root bark, 4 ozs.; Elder flowers, 4 ozs.; yellow or water dock, 3 ozs.; burdock root, 4 ozs.; dandelion root and top, 6 ozs.; bittersweet root, 2 ozs.; all bruised. Place these ingredients in a suitable vessel, and add alcohol and water, equal quantities, sufficient to cover handsomely, set them in a moderately warm place for a week, pour off the liquor and set it aside. Now add water to the ingredients and boil to obtain all the strength, pour off and add more water and boil again, then boil the two waters down to about 2 qts., strain and add the liquor first poured off, and add 2½ lbs. crushed or coffee sugar, and simmer to form a syrup, when cool bottle and seal up for use. If the condition of the patient is such that alcohol is not admissible, you will boil the liquor with the rest down to about 3 qts., by which means the spirits evaporate, but it is necessary
to use it to get some of the properties of the roots, and in the last case 6 lbs. of sugar will be needed to preserve it.

**Dose**—From half a wineglass full according to the age and strength of the patient, one hour before meals and at bedtime; followed up for weeks or months, according to the disease for which it is prescribed, as scrofula, and for every disease depending upon an impure condition of the blood. Very great confidence may be placed in this Syrup. It should be used in sore eyes of long standing, Old sores, ulcers &c.

If it is preferred you can have the articles all ground finely (of course using dry articles in all cases) and mixed thoroughly, kept in a bottle or tight box, and use the decoction, made by mixing a tablespoonful of the compound in half a teacupful of water, sweeten and drink for a dose; the syrup however is rather the best plan.

I would not give this for Jayne’s Alterative nor Swain’s or Townsend’s Sarsaparillas’, because I know it is good and we also know its component parts.

**Tincture for Dyspeptics and other Debilitated conditions of the System.**—Take unground Peruvian bark, 1 oz., gentian root, cinnamon, orange peel, coriander or anise seed, of each ½ oz., cloves ¼ oz.; and if it can be got, angelica root ½ oz.; let all these articles be ground or bruised rather finely, and put into 1 pt. of alcohol, after they stand 3 or 4 days you may begin to use although the strength may not all be out for 10 or 12 days.

**Dose**—A teaspoonful to a tablespoonful in 4 or 5 of water and 1 of white sugar, to be taken an hour before meals. Ground peruvian bark is not usually half the strength of the unground. If preferred, a teaspoonful of the well mixed powder may be steeped in half a cup of water and taken for a dose, using sugar.

Three-fourths of dyspeptics are made by over eating, then to obtain health they must eat in moderate quantities and only such food as is known to agree with the stomach, and all of them who find fluids to cause wind in the stomach must not drink tea, coffee or water at meal time, nor until from 2 to 4 hours after meals, and then, only in small quantities. I have found in my own case that good sound apple cider or my artificial cider did not cause wind on the stomach but would help digestion, others may not find them to agree with them; then find something else that will, and follow nature, judgment and common sense, for I am happy to be able to say that neither of these rare qualifications are absolutely confined to M. D’s.
This tincture will be found serviceable for weak and debilitated females after confinement or protracted disease of almost any character whatever. Continue its use for some time increasing or lessening the Dose as circumstances may seem to require.

In dyspepsia, wear the Green Mountain salve over the stomach in connection with this tincture, and avoid butter as much as possible in your food, unless very recently made, and bathe daily in weak ley water.

Diuretics.—Take oil of cubebs, ½ oz.; sweet spirits of nitre, ¼ oz.; balsam of copaiba, 1 oz.; Harlem oil, 1 bottle; oil lavender, 20 drops; spirits of turpentine, 20 drops—mix. Dose—For an adult 10 to 25 drops 3 times daily, or as occasion may require. Or perhaps an article made as follows can be taken easier: Solidified copabia, 2 parts; alcoholic extract of cubebs, 1 part; formed into pills with a little oil of juniper. Dose—1 or 2 common sized pills 3 or 4 times daily. For children, simple spirits of nitre; a few drops in a little spearmint tea is all sufficient.

To Preserve Butter any Length of Time.—First—Work out all the buttermilk. Second—Use rock salt. Third—Pack in air-tight jars or cans. Fourth—Keep in a cool place, and you will have nice butter for years, if desired to keep so long.

Magic Paper Used to Take off Leaves, Figures, &c., in Embroidery.—Take lard oil, or sweet oil, mixed to the consistency of cream, with either of the following paints, the color of which, is desired: Prussian blue, lampblack, Venetian red, or crome green, either of which should be rubbed with a knife on a plate or stone until smooth. Use rather thin but firm paper; put on with a sponge and wipe off as dry as convenient; then lay them between uncolored paper or between newspaper and press by laying books, or some other flat substance upon them, until the surplus oil is absorbed when it is ready to use. Directions—For taking off patterns of embroidery, place a piece of thin paper over the embroidery to prevent soiling it; then lay on the magic paper, and then put on the cloth you wish to take the copy on to embroider; pin fast, and then rub over with a spoon handle, and every part of the raised figure will show up on the plain cloth. To take impressions of leaves on paper, place the leaf between two sheets of this paper and rub over it hard, then take the leaf out and place it between two sheets of white paper; rub again, and you will have a beautiful impression of the leaf or flower, &c., &c. Persons traveling without
pen or ink, can write with a sharp stick, placing a sheet of this paper between two sheets of white paper. Engravings can be copied, by placing the engraving for the top sheet and tracing the lines with any pointed instrument.

Writing on Iron, Steel, Silver or Gold.—Take \( \frac{1}{2} \) oz. of nitric acid; 1 oz. of muriatic acid. Mix and shake well together, when it is ready for use. Cover the place you wish to mark with melted beeswax; when cold write (with a file point or an instrument made for the purpose,) the name plain, carrying it through the wax and cleaning the wax all out of the letter; then apply the mixed acids with a feather, carefully filling each letter; let it remain from one to ten minutes, according to the appearance desired; then put on some water, which dilutes the acids and stops the process.

Welding Cast Steel without Borax.—Take copperas, 2 oz.; saltpetre, 1 oz.; common salt, 6 oz.; all pulverized fine and mixed with three lbs. nice welding sand and use it the same as you would sand. Higher tempered steel can be used with this better than with borax, as it welds with a lower heat—such as pitchfork-tines, toe-corks &c. The pieces should be held together while heating.

Root Beer.—For each gallon of water to be used, put in 1 pt. of bran; a small handful of hops; burdock, yellow dock, dandelion and spikenard root if you can get it, of each an oz. of the green roots, bruised, boil about 20 minutes and strain, while hot add about 8 or 10 drops of oils of spruce and sassafras mixed in equal proportions; when cool enough not to scald your hand, put in 2 or 3 tablespoonfuls of yeast. If bottled directly it will keep a long time, if allowed to work an hour or two then bottled it will be ready to use sooner. Keep these proportions for as many gallons as you wish to make—and I think that \( \frac{1}{2} \) a lb. of white sugar to the gallon does not injure the medical properties, but adds much to its palatableness.—You can use a little more of the roots if desired, and might add any other root known to possess medicinal properties desired in the beer. This is a nice way to take alteratives.

Irritating Plaster extensively used by Eclectics.—Take Tar, 1 lb.; burgunda pitch, \( \frac{3}{4} \) oz.; white pine turpentine, 1 oz.; rosin, 2 ozs. Boil the tar, rosin and gum together a short time, remove from the fire, and stir in finely pulverized mandrake root, bloodroot, pokeroo and Indian turnip, each 1 oz.—This plaster is used extensively in all cases where counterirritation or revulsives are indicated; as in rheumatism, neuralgia,
and chronic affections of the liver and lungs, or diseased joints &c., &c. Eclectics use this in many cases where blisters are used by the "Old School Physicians," and experience has proved it to be a good article. It is applied by spreading it on cloth and applying over the seat of pain, renewing it every day, wiping off any matter which may be on it, and also wiping the sore produced by it, with a dry cloth and reapply the plaster newly spread, until the relief is obtained, or as long as the patient can bear it. Always avoid wetting the sore or you will cause inflammation, and be obliged to heal it up immediately, instead of which, the design is to keep a running sore as long as may be necessary, using at the same time constitutional remedies as the case may require.

Eclectic Liver Pill—Take, Podophyllin, 10 grs.: Leptandrin, 20 grs., Sanguinarin, 10 grs.: Extract of Dandelion, 20 grs., formed into 20 pills by being moistened a little with some essential oil as Cinnamon or Peppermint, &c.

Dose—In chronic diseases of the liver, take one pill night and morning, for several days, wearing the irritating plaster over the region of the liver, washing the whole body daily, by means of towels, and rubbing dry, being careful not to wet the sore caused by the plaster; as an active cathartic from 2 to 3 pills may be taken in all cases where Calomel or Blue Pills are considered applicable by "Old School Physicians."

Remedy for Sore Throat.—An Albany physician furnishes the following remedy for throat diseases, as an infallible cure:—“As soon as the patient is affected by the disease, apply a lemon poulterie, made by cutting the lemon in thin pieces and placing them on a proper cloth; place the poultice on the throat so as to cover the entire surface; over this place a cloth wet with cold water, so that it covers the throat properly; wet the cloth freely with cold water every half hour; renew the poultice once in two hours. A gargle of common juice—\( \frac{2}{3} \) lemon, \( \frac{1}{3} \) water—may be used freely, baker’s yeast may also be used in a gargle. A mild cathartic, composed of sena, peppermint and jalap, may be used once per day. Drink freely of lemonade with three teaspoonfuls of good gin in each glass. Bathe the patient daily in weak ley water.”

To Put up Pickles in Jars or Barrels Without the Trouble of Brining.—Carefully rinse the cucumbers without bruising them and pack them in your jars, then cover them with clear whisky, or alcohol of 76 per cent., with two quarts of water to one of alcohol. The reason why this strength is re-
quired is, that cucumbers contain such a large proportion of water themselves, that common vinegar is too much reduced by them. With this strength they will keep any length of time and come out ready for table use.

Mrs. Chase's Buckwheat Short Cake.—Take 3 or 4 tea-cups of sour milk, 1 tea-spoonful of soda saleratus, dissolved in the milk, with a little salt, mix up a thin bread dough, with buckwheat flour, though rather thicker than you would mix the same for griddle cakes, put into a buttered tin, and put directly into the stove oven and bake about 30 minutes, or as you would a short cake from common flour. It takes the place of the griddle cake, also of the short cake in every sense of the word, nice with meat, butter, honey, molasses &c. No shortening is used, and no need of setting your dish of batter over night for a Drunken Husband to set his foot in. Wet the top a little and warm it up at next meal if any is left, 'tis just as good as when first made, while griddle cakes have to be thrown away. I read this in a paper or book, I cannot tell which or where, and should never have tried it or known of its deliciousness, had I not bought a bag of Buckwheat flour which became a drug on my wife's hands, as no one except herself cared for the flap-jack-cake. Consequently I mentioned what I had seen, and she made the trial, when lo! and behold, a cake arose to her astonished view as plump and full as Pharaoh's "well-favored" and "fat-fleshed kine," and we all fed upon it with greediness, until there was not so much left of it, as of the "ill-favored and lean-fleshed," which could not be satiated by seven years feeding upon Joseph's well filled garner. If this comes to the eye of one who loves "short cake" and they do not try it, I say they do not know which side of buttered bread should fall uppermost. If this, falls in view of the original author of the plan and he will let me know it, I will give him due and very great credit; if not, I shall call it "Mrs. Chase's Shortcake, without shortening."

This is one recipe of a book containing over 150 more, warranted to give as good satisfaction as this one, embracing nearly every art, business and trade in use, published by A. W. Chase, M. D., Ann Arbor, Mich., who sends it post paid, on the receipt of 25 cents, or will send a circular giving a full description of all the recipes on the receipt of 3 cents or a 3 cent stamp.

Any editor who will publish this as it stands above, including this paragraph also, and send me a copy of the paper containing it, shall have the book forwarded to his address, he will thus benefit all his readers and the author as well as himself, this would seem to be sufficient reason for its general publication.
COLORS FOR WOOLEN GOODS.

CROME BLACK FOR WOOLEN GOODS—Superior to any now in use.—For three pounds of goods, take an ounce and a half of the bichromate of potash, and one oz. of ground argol; boil a few minutes, and dip the goods two hours, airing them often in the time; take out the goods, rinse very slightly, and make a new dye with 1 lb. of logwood; boil \( \frac{3}{4} \) hour, then add 1 gill of chamberley; dip three hours, airing often in the time, after which it will be done. Wash in clear water only.

To Dye BLACK on WOOL for mixtures.—For 10 lbs. of goods, take \( \frac{1}{4} \) lb. of the bichromate of potash, and 1 3 ozs. of ground argol, boil together and put in the wool; stir well, and let it remain in the dye 4 hours. Then take out the wool, rinse it slightly in clear water, then make a new dye, into which put 3\( \frac{1}{2} \) lbs. of logwood. Boil 1 hour and then add 1 pt. of chamherley; put in the wool, stir well and let it lie in all night. Wash in clear water.

N. B.—This color I would recommend in all cases in preference to any other now in use, as it will not impart any of its color in fulling nor fade by exposure to the sun.

Making A Dark Steel Mix.—Take 10 lbs black wool, and 1\( \frac{1}{2} \) lbs. white, and mix well together; great care should be taken in mixing the white with the black, as the proportion of white is so small the mix will not be even, unless this is borne in mind.

For A Dark Snuff Brown.—For 5 lbs. cloth or yarn, take 1 lb. of camwood and boil it 15 minutes, then dip the goods for 1 hour; then add to the dye 2\( \frac{1}{2} \) lbs. of fustic, boil 1 hour, then dip the goods an hour and a half, boil again and add 3 ozs. of blue vitriol; dip again 1 hour; then darken with 4 ozs. copperas, dip \( \frac{1}{2} \) hour, then add 1 teaspoonful of saleratus and 1 pt. of chamherley, dip again \( \frac{1}{2} \) hour; then if not dark enough, add more copperas. This color is dark, beautiful and permanent.

For Wine Color.—For 5 lbs. goods take 2 lbs. Camwood, boil and dip the goods 1 hour; boil again and dip \( \frac{3}{4} \) hour, then add 1 tablespoonful of oil of vitriol and dip again as before, then darken with 1\( \frac{1}{2} \) ozs. of blue vitriol and \( \frac{1}{2} \) oz. copperas; if not dark enough, then add copperas and blue vitriol until it suits.

For Madder Red.—For 5 lbs. goods take 2 lbs. of alum, 4 tablespoonsfuls of the muriate of tin, and a tea cup full of vine-
gar, and a handful or two of bran tied up in a cloth; boil and
dip the goods, let them cool, then rinse very slightly in clear
cold water. Make a new dye with 2 lbs. madder which has
been previously soaked over night, let steep in the dye an hour
at almost a boiling heat, then dip the goods 1 hour, take out
and boil ten minutes, dip until it suits.

**Scarlet on Woolen Goods with Cochineal.**—For 1 lb. of
yarn or cloth take one half oz. of cream-of-tartar, half an oz. of
cochineal well pulverized, 2½ ozs. of the solution of tin; then
boil up the dye and enter the goods, work them briskly for 10
or 15 minutes, after which bring the dye to a boiling heat and
boil 1½ hours, stirring the goods slowly while boiling, wash in
clear water and dry in the shade.

For **Pink.**—For 3 lbs. of goods take 3 ozs. of alum, boil and
dip the goods 1 hour, then add to the dye 4 ozs. cream-of-tartar,
and 1 oz. of cochineal well pulverized; boil well and dip
the goods while boiling, until the color suits.

**Orange on Flannel or Any Other Woolen Goods.**—For
5 lbs. goods take 6 tablespoonfuls of the muriate of tin, and ½
of a lb. of argol, boil and dip 1 hour, then add to the dye 2½ lbs.
fustic, boil well and dip 1 hour, then add to the dye a tea cup
full of madder, dip again 1 hour.

N. B.—Cochineal used in the place of the madder, makes a
much brighter color, which should be added in small quantities
until red enough, to make the desired orange, is obtained.

For **Lac Red.**—For 5 lbs. goods take 10 ozs. of argol, boil
a few minutes, then take 1 lb. of fine ground lac, mix with 1½
lbs. of the muriate of tin, let stand 2 or 3 hours, then add one-
half of the lac to the argol, dye and dip 1 hour, then add the
balance of the lac and dip again as before; keep the dye at a
boiling heat until the last half hour, when the dye may be cool-
ed off.

For **Purple.**—For 5 lbs. goods take 4 ozs. cream-of-tartar,
6 ozs. alum, ½ tea cupful of muriate of tin, 2 ozs. cochineal.—
Boil the cream-of-tartar, alum and tin, 15 minutes, then put in
the cochineal and boil 5 minutes; dip the goods 2 hours, then
make a new dye with 4 ozs. alum, 6 ozs. Brazil wood, 1 tea-
cupful tin liquor, 14 ozs. logwood and a little chemic.

For **A Light Silver or Pearl Drab.**—For 5 lbs. goods
take 1 small tea-spoonful of alum, and about the same amount
of logwood, boil well together, then dip the goods 1 hour; if
not dark enough add in equal quantities alum and logwood un-
til the required color is obtained.
To Cleanse Wool.—Make a liquor of 3 parts water, and 1 of Urine, heat it as hot as you can bear the hand in it, then put in the wool, a little at a time so as not to have it crowd, let it remain in for 15 minutes, take it out over a basket to drain, then rinse in running water, then spread it out to dry; thus proceed in the same liquor, when it gets reduced fill it up; always keep the liquor as hot as you can bear your hand in it, and never use any soap, as it pulls the wool.

How to Extract the Color from Dark Rags or Other Goods and Insert Lighter Colors.—This recipe is calculated for rags for carpets; in the first place let the rags be washed clean. The black rags can be colored red or purple at the option of the dyer; to do this take for every 5 lbs. black or brown rags, 3 lb. muriate of tin, and 1 lb. lac, mixed with the same as for lac red; dip the goods in this dye 2 hours, boiling one-half of the time, if not red enough add more tin and lac.—The goods can then be made a purple by adding a little logwood: be careful and not get in but a very small handful, as more can be added if not enough. White rags make a beautiful appearance in a carpet, by tying them in the skein and coloring them red, green or purple; gray rags will take a very good green, the color will be in proportion to the darkness of mix. In the following recipes I shall give directions for coloring cotton, so that cotton rags will look equally as well as woolen.

Colors for Cotton Goods.

For Black on Cotton.—For 5 lbs. goods take 3 lbs. sumac, boil 1 hour, let the goods then steep in 12 hours, the goods are then to be dipped in a solution of lime water for ¾ hour, take out and let stand 1 hour, take 8 ozs. copperas and add it to the sumac liquor, in this dip the goods 1 hour, then run them through the tub of lime water again for 15 minutes, then make a new dye with 2½ lbs. logwood, boil 1 hour, then dip the goods 3 hours, then add to the logwood dye, 4 ozs. copperas, dip again, then wash in clear cold water, and dry in the shade.

N. B.—In using sumac take the wood and bark together.

To Color Sky Blue on Cotton.—For 3 lbs. goods take 4 ozs. blue vitriol, boil a few minutes, then dip the goods 3 hours, after which pass them through a solution of lime water; the lime water is made by putting lime into a pail of water and letting it stand until it becomes clear, then turn into a tub of wa-
ter, in which dip the goods; you can make this color a beautiful brown by putting them through a solution of prussiate of potash.

**Blue on Cotton and Linen with Logwood.**—Cotton and linen in all cases (if new) should be boiled in a strong soap suds and rinsed clean; then for 5 lbs. cotton or 3 lbs. linen, take 1\(\frac{1}{2}\) lbs. copperas, and 1 lb. alum, put in the goods and dip 2 hours then take out, rinse, make a new dye with 4 lbs. logwood, let stand in this 1 hour, then add to the dye 1 qt. of chamberley or 1 pt. of salt, put in the goods, let stand 3 or 4 hours, or till the dye is almost cold, dry it before washing.

**For Purple.**—For 5 lbs. goods take 3 lbs. logwood, and \(\frac{1}{2}\) tea-cupful of muriate of tin, boil the dye \(\frac{1}{2}\) hour, cool a little and dip the goods 3 or 4 hours, dry in the shade; wash in clear cold water after drying.

**For Green.**—Cotton should in all cases be perfectly clean; new cotton should be boiled in weak ley or potash and washed and dried; give the cotton a dip in the home made blue dye-tub, until blue enough is obtained to make the green as dark as required, take out, dry and then rinse the goods a little, then make a dye with \(\frac{3}{4}\) of a lb. of fustic, and 3 ozs. logwood, to each lb. of goods, boil 1 hour and let cool until at hand heat, put in the cotton, move briskly a few minutes and let lay in 1 hour, take out and let it thoroughly drain, dissolve for each lb. of cotton \(\frac{1}{2}\) oz. blue vitriol, dip again as before, wring out and let dry in the shade. By adding or diminishing the logwood and fustic, any shade of green may be obtained.

**For Yellow.**—The following recipe for yellow, supercedes any other in use both in beauty and durability. For 5 lbs. cotton goods take 7 ozs. of sugar of lead; make dye enough to thoroughly immerse the goods, dip 2 hours, wring out, dissolve in a separate dye 4 ozs. of bichromate of potash, dip until the color suits, wring out and dry, if not yellow enough repeat the above operation.

**For Orange Color.**—For 5 lbs. goods take 4 ozs. sugar of lead, boil a few minutes and when a little cool put in the goods, dip 2 hours, wring out, (not wash) make a new dye with 8 ozs. of bichromate of potash, dip until it suits; if the color should be too red take off a small sample and dip it into lime water; when the choice can be taken of the sample dipped in the lime or the original color. This color is very permanent.

**For Red.**—For 5 lbs. goods take 1 tea-cup \(\frac{3}{4}\) full of the muriate of tin and 2 lbs. of nic wood, boil the nic wood 1 hour,
turn off the dye from the chips and add the tin, dip until it suits, commencing at hand heat, let it lay in until cold, if not dark enough add more nice wood; dry in the shade and wash it.

For Mulberry.—For 1 lb. of silk take 4 ozs. alum, dip two hours, wash out, and make a new dye with 1 oz. of brazil wood, and 4 oz. logwood previously boiled in a kettle together, dip in this ¾ hour, then add more brazil wood, and logwood, in equal proportions until the color is dark enough.

For a Black on Silk.—Make a weak dye as you would for black on woodens: only not so strong, work the goods in the Bichromate of Potash, at a little below boiling heat, then dip in the Logwood the same way: if colored in Blue Vitriol dye, use about the same heat.

For a Light Ceylon Blue.—Take for 1 gal. water one-half table-spoonful of Alum, dissolve in a tea-cup of hot water, turn this into the gal. of water which should be cold, then add the Ceylon, as much as is wanted to obtain the desired color, the more Ceylon that is used the darker will be the color.

For a Handsome Green.—For 1 lb. of Silk take 8 ozs. of Yellow Oak Bark, and boil one half hour, turn off the liquor from the Bark and add 6 ozs. Alum, let stand until cold; while this dye is being made, color the goods in the blue dye tub, a light blue, dry and wash, then dip in the Alum and Bark dye; if it does not take well, warm the dye a little.

For Purple.—Dip the goods in the home made blue dye tub, until a light blue is obtained, dry and then make a dye of 4 ozs. of Alum. half to the lb. of Silk, then dip in the Alum and Bark dye; if the color is not full enough add a little Ceylon.

For Yellow.—For 1 lb. of silk take 3 ozs. Alum, one-fourth oz. of Sugar of Lead, immerse the goods in the solution of Alum and Lead over night, take out, wring and make a new dye with 1 lb. Fustic, dip until the required color is obtained.

For Orange.—Take Annatto and Soda, and add in quantities according to the amount of goods and darkness of the color wanted.

For a Beautiful Cinnamon or Brown on both Cotton and Silk, by a new process. Give the goods as much color from a solution of Blue Vitriol as it will take up, then run it through Lime water; this will make a beautiful sky blue of much durability; it has now to be run through a solution of Prussiate of Potash, when it will be a beautiful cinnamon or brown.

To Color Crimson.—For 1 lb. of silk take 3 ozs. Alum, dip at hand heat 4 hours, take out, wring them: for 1 pint of new dye take 3 ozs. Cochineal, 2 ozs. Nutgalls, and one-fourth oz. Cream of Tartar, boil 10 minutes, cool a little and dip 1 hour, raising the dye to a boiling heat at the time; wash and dry.

INDEX.

VINEGAR in 3 Days, without Drugs, from Cider, Sugar, or Whisky, 15

To Preserve Eggs—for 2 shillings per barrel, 18

Best Burning Fluid in Use, Cuba Honey, 17

Fruit Jellies without Fruit, Black Writing Fluid, or

Printing Ink, Indelible Ink, 19

Copying Ink, Common Ink, 19

Red Ink, Blue Ink, 19

19

20

20
Washing Fluid,.................. 30
Soft Soap, for half the ex-
expense,...................... 31
New and abridged method
of computing interest by
one simple multiplication,..... 43
Seven rules to detect coun-
terfeit money,................ 42
Dr. KRIEGER'S Ague Pills,
Cholagogue for Ague,........ 21
Febrituge Wine,............... 21
Tonic Wine Tincture........... 28
Sweating Drops,.............. 28
Imperial Drop for Gravel
or Kidney Complaints,...... 25
Camphor Ice,............... 25
Fluid cure for Salt-Rheum,
Salt-Rheum Ointment,.... 27
Celebrated Pile Ointment,
Eye Water,.................. 27
Green Mountain Salve,...... 27
Genuine Seidlitz Powders,
Cough Syrup,.............. 27
Liquid Opodeldoc,.......... 27
Diarrhea & Dysentery Cor-
dial,...................... 27
Vegetable Physic,.......... 27
Cod Liver Oil made Pal-
ateable and Digestible,......
Good-Samaritan, Liniment
or Immediate Relief,...... 24
Loomis' Liniment for old
Sores,.................... 24
Golden Tincture,............. 24
Fever-Sore Plaster, or Bl'k
Salve,...................... 24
Nerve and Bone Liniment,
Magnetic Tooth Cordial,
and Pain killer,........... 24
Tooth Powder,.............. 24
Dentrifice, for the Teeth,.. 24
Syrup for Consumptives,.... 24
British Oil,................. 24
Tinctures,.................. 24

Essences,.................... 21
Alterative Syrup,........... 24
Tinure for Dyspepsia,...... 25
Ecl.etic Liver Pill,........ 26
Irritating Plaster,......... 27
Diuretics,................. 27
Remedy for Putrid Sore,
Throat,.................... 28
Va.uble Stimulant,........ 29
Dr. Thompson's celebrated
Composition Powder,........ 30
Bill Wright's Cure for In-
flammatory Rheumatism,..... 41
Cure for Asthma.............. 42
To Remove Warts,........... 43
To Cure Corns,............... 44
To Remove Warts & Corns
in Five Minutes,........... 45
Writing on Glass by the
Sun's Rays,................ 46
ALCOHOL, in Medicine,.... 47
Blackberry Wine,.......... 48
Stomach Bitters,.......... 49
Port Wine,................ 49
Pure Raisin Wine,......... 50
Pure Raisin Vinegar,..... 50
Ginger Wine,.............. 51
Wine from Rheubarb plant,
Currant, and other Fruit
Wines,............... 51
Cider Wine,............... 52
Coloring for Wines,....... 53
To make Cider without
Apples,................... 54
To keep Apple Cider sweet
without Expense,.......... 55
Root Beer,................ 56
Spruce or Aromatic Beer,.. 57
Lemon Beer,............. 58
Philadelphia Beer,....... 59
English Improved Strong
Beer,.................... 60
Silver Top Drink,......... 61
Imperial Cream Nectar,.... 62
Ginger Pop,.............. 63
<table>
<thead>
<tr>
<th>Item</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spanish Gingerett</td>
<td>56</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>7</td>
</tr>
<tr>
<td>Hop Yeast</td>
<td>8</td>
</tr>
<tr>
<td>Soda Syrups</td>
<td>7</td>
</tr>
<tr>
<td>Cream Sodas</td>
<td>10</td>
</tr>
<tr>
<td>Ice Cream</td>
<td>9</td>
</tr>
<tr>
<td>Ice Cream very cheap</td>
<td>9</td>
</tr>
<tr>
<td>Lemon Syrup</td>
<td>10</td>
</tr>
<tr>
<td>Orange &amp; Raspberry Syrups</td>
<td>10</td>
</tr>
<tr>
<td>BARBERS' Shampoo Mixture</td>
<td>29</td>
</tr>
<tr>
<td>N. Y. Barbers' Star Hair-Oil</td>
<td>30</td>
</tr>
<tr>
<td>Macassar Oil</td>
<td>30</td>
</tr>
<tr>
<td>Bears' Oil</td>
<td>30</td>
</tr>
<tr>
<td>Oil to Make the Hair Grow and Curl</td>
<td>34</td>
</tr>
<tr>
<td>Ox Marrow</td>
<td>30</td>
</tr>
<tr>
<td>Cologne</td>
<td>30</td>
</tr>
<tr>
<td>Hair-Dye</td>
<td>33</td>
</tr>
<tr>
<td>Hair Restorative, superior to Wood's, for a trifling cost.</td>
<td>41</td>
</tr>
<tr>
<td>CHEAP COLOR for Boots, Shoe &amp; Harness Edge</td>
<td>29</td>
</tr>
<tr>
<td>Best edge color for leather</td>
<td>29</td>
</tr>
<tr>
<td>Water Proof Oil Blacking</td>
<td>29</td>
</tr>
<tr>
<td>Best Varnish Blacking in Use</td>
<td>33</td>
</tr>
<tr>
<td>Polish to Remove Stains, Spots, and Mildew from Furniture</td>
<td>32</td>
</tr>
<tr>
<td>Rat Exterminator</td>
<td>34</td>
</tr>
<tr>
<td>To remove grease from the finest textures without changing colors</td>
<td>42</td>
</tr>
<tr>
<td>Brilliant stucco white wash</td>
<td>40</td>
</tr>
<tr>
<td>Matches</td>
<td>39</td>
</tr>
<tr>
<td>Preparing Oil for Carriages, Wagons, &amp; Floor Painting</td>
<td>31</td>
</tr>
<tr>
<td>Drying oil, equal to patent Dryers, for one quarter the price</td>
<td>41</td>
</tr>
<tr>
<td>Secret Art of catching Fish</td>
<td>32</td>
</tr>
<tr>
<td>Crockery Cement</td>
<td>29</td>
</tr>
<tr>
<td>American Cement, or Furniture Glue</td>
<td>34</td>
</tr>
<tr>
<td>SURE REMEDY for colic in Horses</td>
<td>44</td>
</tr>
<tr>
<td>Sure Remedy for Bots</td>
<td>34</td>
</tr>
<tr>
<td>Sure Cure for Ringbone &amp; Spavin</td>
<td>35</td>
</tr>
<tr>
<td>Positive Cure for Poll-Evil and Fistula</td>
<td>36</td>
</tr>
<tr>
<td>Degrày's or Sloan's Horse Ointment</td>
<td>29</td>
</tr>
<tr>
<td>WRITING on Iron or Steel</td>
<td>30</td>
</tr>
<tr>
<td>Silver or Gold</td>
<td>30</td>
</tr>
<tr>
<td>Welding Cast steel without Borax</td>
<td>34</td>
</tr>
<tr>
<td>Varnish to Prevent Rust</td>
<td>34</td>
</tr>
<tr>
<td>To preserve Butter</td>
<td>30</td>
</tr>
<tr>
<td>To put up Pickles</td>
<td>30</td>
</tr>
<tr>
<td>Magic Paper</td>
<td>33</td>
</tr>
<tr>
<td>Mrs. Chase's Buckwheat Shortcake</td>
<td>41</td>
</tr>
<tr>
<td>COLORING—Crome Black for Woolen Goods</td>
<td>50</td>
</tr>
<tr>
<td>To Dye Black on Wool</td>
<td>29</td>
</tr>
<tr>
<td>Making a Dark Steel Mix</td>
<td>29</td>
</tr>
<tr>
<td>For a Dark Snuff Brown</td>
<td>29</td>
</tr>
<tr>
<td>For Wine Color</td>
<td>29</td>
</tr>
<tr>
<td>For Madder Red</td>
<td>33</td>
</tr>
<tr>
<td>Scarlet on Woolen Goods with Cochineal</td>
<td>41</td>
</tr>
<tr>
<td>For Pink</td>
<td>32</td>
</tr>
<tr>
<td>Orange on Flannel or any other Woolen Goods</td>
<td>32</td>
</tr>
<tr>
<td>For Lac Red</td>
<td>32</td>
</tr>
<tr>
<td>For Purple</td>
<td>32</td>
</tr>
<tr>
<td>To Cleanse Silver</td>
<td>32</td>
</tr>
<tr>
<td>To Extract the Color from Dark Rags</td>
<td>32</td>
</tr>
<tr>
<td>Coloring Recipes for Cotton, are on pages</td>
<td>32</td>
</tr>
<tr>
<td>Coloring Recipes for Silk, are on page</td>
<td>32</td>
</tr>
</tbody>
</table>

56
A Recipe for Manufacturing The World's Labor-Saving Washing Soap.

By J. Lamb, Coldwater.

For manufacturing twenty-two pounds of number one, of the soap; for washing fine clothes, Hands, Dishes, Extracting Grease instantly from fine woollen or other clothing, by rubbing on a little, without injury in the least. Slack one pound of Stone Lime, in nine quarts boiling soft water, and when settled clear, dissolve in eight of it, (boiling over a fire) four pounds Chemical, white or yellow Bar Soap, one pound sal-soda, one fourth of a pound of Borax, two ounces Soda-Ash; or two ounces Saleratus, all brought to the boil, mould it in what you please, set it a side, when cold this is fit to use. For number two, for common washing, cleaning, &c., five pounds of Common Bar or two gallons Soft Soap, in the same as above. All costing short of two and a half cents per pound. Take from one to two pounds of this soap, according to the size of washing, make warm suds with one half the quantity used in a pounding barrels or tub, put the clothes in soak and pound them thirty or forty minutes; ring them out, put them in a cold suds in a boiler, place it over a fire, and heat slowly till brought to a boil, and no more; suds, ring, and rinse them well for drying, they will require but little rubbing, and is a saving of over one half the hard labor, time, soap, and wood, than the usual way of washing.

July 25, 1859
These Recipes are got up on purely scientific and philosophical principles, from long and actual experience in the Drug and Saloon business, and entire satisfaction warranted.

Reference is made to the following named gentlemen, who have used the recipes referred to, and recommend them to all who wish to make or use the articles spoken of. Reference could be made to many more, as Dr. CHASE has traveled over several states, selling them to business men only, and so far as known, entire satisfaction has been given.

Howbert & Failor, Druggists, of Bucyrus, Ohio, say: Dr. Chase's Red Ink is superior to Harrison's Columbian Ink, and also that his Burning Fluid can have no superior.

J. M. Chase, of Orramel, N. Y., says: Your Vinegar is all right. More than 40 men tasted it last Saturday, and they, to a man, say it is the best and pleasantest they ever saw.

Gideon Howell, of Orramel, N. Y., says: I have drank cider 2 years old, (kept by one of Dr. Chase's recipes,) as good as when put up, and did not cost 3 of a cent per barrel to prepare it.

H. W. Lord and B. Fox, Grocers, of Pontiac, Mich., say: We have kept Beers for two years, by Dr. Chase's process, as good as when put down.

N. S. Reed, Harness maker, of Mansfield O., says: I have used Dr. Chase's Varnish Blacking for Harness, over three years, and say that it is the best that I ever used, and it costs me only $1.38 per gallon.

The editor of the Country Gentleman says: They have used Dr. Chase's Washing Fluid for several years, and know, from experience, that clothes not only wash easier, but look better, and last fully as long, as when washed in the old way.

Cronis & Bro., Merchants, of Peru, Ill., say they have used the same plan as Dr. Chase's, for keeping Eggs, for 12 years past, with entire success.

We have been acquainted with Dr. A. W. Chase for several years in the Drug and Grocery business, and are well satisfied that he would not do a business which he did not know was all right. His information in the form of recipes can be depended upon.

JOHN J. BAGLEY, Tobacconist, Detroit, Michigan.

SAML. J. REDFIELD, M. D., Wyandotte, Michigan.

JOHN ROBERTSON, Captain of Steamer Clifton.

H. FISH, Captain of Steamer Sam Ward.

GEORGE BEARD, Dealer in Oysters and Fruit, Detroit.

WM. PHELPS & CO., Confectioners, Detroit.

All communications should be addressed to

A. W. CHASE, M. D., Ann Arbor, Michigan.

July 25, 1859