

Curing Hams & Beef

Fresh Beef Rub with fine Salt, Pack in a barrel and let it lie four days, Draw off the bloody water, then to six gallons of water add eleven pounds of fine Salt, four ounces Saltpeter, three pints of Molasses, Boil & Skim, and when Cold pour over the Beef

Hams Rub with fine Salt and pack in a barrel, ~~then~~ let them lie four days, bore a hole close to the bottom and draw off the bloody water, then to 1 gallon of water add 1 pound 3 ounces fine Salt, 1 ounce of Salt peter, 1 ounce Saleratus, 1 Pint of Molasses, Boil and Skim, When Cold pour over the Hams, Have enough to cover them, Let them lie six weeks

Chilblains or Frozen Feet Cover the affected with old linen, either by basting in the stockings or in the shape of a slipper and it will Cure the worst Cases in a few days,

To Dissolve Bones, Cover the Bones with Urine & Ashes under Cover & keep them moist with water,

Milk Set Shallow with yeast the most Cream

To Stop Mice from gnawing the foot of trees take 1 shovel full of Fresh Cow Droppings and plaster it around the foot of the tree

To Cure the Poison of a Mad Dog bite

The bite must be bathed as soon as possible with Warm Vinegar & water and when this has dried, a few Drops of chloric acid poured upon the wound will destroy the

Poison of the Saliva and Relieve the patient

From all present or future Dangers of Hydrophobia, Little water mixed with oil,

The Best yeast in the World

Boil a pint bowl full of Hops in two gallons of water, Strain & add a teacupfull of flour, one of brown Sugar, a teaspoonfull Salt, No yeast is required to raise it, Let it stand three days in a warm place, and it will then begin to foam, then boil three pounds of potatoes, Mash fine and add them to the yeast and stir the whole well together, then put it into a jug and cork tight and set in a cool place. It should be made at least of two Weeks before using and it will keep good any length of time and grow better all the while, A Small Teacupful is sufficient for six loaves of bread, When this is gone, make a new jug full in the same way, and keep it corked tight, and you never need go to the baker's or brewer's for yeast, Since writing the above, My wife opened a large bottle full of this yeast that had been sealed and put in the cellar for more than a year and the usual quantity raised her bread splendidly, (Rural New Yorker)

Cure for Cold and Sore Throat

1 Table Spoonful of Molasses and one tea spoon of Euphorbia well stirred up and take a tea spoon often

Cure of Diphtheria

Drink Rum enough to make a man Dead Drunk, then Cure, turn in and sweat it off