

C O N S E R V Æ.

C O N S E R V E S.

CONSERVE of WOOD SORREL,
SEA WORMWOOD,
The RED ROSE, and of
The outer Rind of the SE-
VILLE ORANGE.

PLUCK the leaves from the stalks, the unblown petals from the cups, taking off the heels. Take off the outer rind of the oranges with a grater; then beat each of them with a wooden pestle in a marble mortar, first by themselves, afterwards with three times their weight of double-refined sugar, until they are mixed.

E

R E-

R E M A R K.

The Sugar should be powdered by itself, and passed through a sieve, before it is mixed with the vegetable mass; otherwise it cannot be properly incorporated. L.

Rose-buds, and some other vegetables, are usually prepared for mixing with sugar by a small wooden mill, contrived for that purpose. P.

C O N S E R V A A R I.

CONSERVE OF CUCKOW-PINT.

Take of the fresh root of Cuckow-pint, bruised, half a pound.

Double-refined sugar one pound and a half.

Beat them together in a mortar.

R E M A R K:

Those, who hold in veneration the integrity and experience of SYDENHAM, will have no doubt of the effects of this medicine in rheumatic cases. The *Pulvis Ari compositus* has been rejected, because its virtue decreased by keeping. The Conserve may be given to adults in doses of a dram.

CON-

CONSERVA CYNOSBATI.

CONSERVE OF THE HIP.

Take of the pulp of ripe Hips one pound.

Double-refined sugar, powdered, twenty ounces.

Mix them into a Conserve.

R E M A R K.

This pulp should be separated with great care from the rough prickly matter inclosing the seeds; a small quantity of which, retained in the Conserve, is apt to occasion an uneasiness at the stomach, a pruritus about the anus, and sometimes vomiting. L.

CONSERVA PRUNI SYLVESTRIS.

CONSERVE OF THE SLOE.

Put the Sloes in water upon the fire that they may soften, taking care that they be not broken; then, the Sloes being taken out of the water, press out the pulp, and mix it with three times its weight of double-refined sugar into a Conserve.

CONSERVA SCILLÆ.

CONSERVE OF SQUILL.

Take of fresh Squills one ounce ;

Double-refined sugar five ounces.

Beat them together, in a mortar, into a Conserve.

R E M A R K.

This Conserve is directed to be prepared in a small quantity, to guard against its variation in strength. It may be given, to adults, from half a dram to two scruples, more especially when fresh.

Keep all the Conserves in close vessels ; especially those of ARUM and SQUILL.

[SUCCI.

S U C C I.

J U I C E S.

SUCCUS COCHLEARIÆ COM-
POSITUS.

COMPOUND JUICE OF SCURVY-GRASS.

TAKE of the juice of Garden Scurvy-
grafs two pints ;
Brooklime and
Water-creffes of each
one pint ;
Seville Oranges twenty
ounces by measure.

Mix them ; and, after the fœces have
subsided, pour off the liquor, or strain it.