

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 SEVILLE
ORANGE.

PLUCK the leaves from the foot-stalks,—
the unblown petals from the cups, cut-
ting off the heels ; — and take off the outer
rind of the oranges with a grater : then beat
each of them with a wooden pestle in a mar-
ble mortar, first by themselves, afterwards
with three times their weight of double-refi-
ned sugar, untill they are mixed.

REMARK.

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.

CONSERVA CYNOSBATI.

CONSERVE OF THE HIP.

Take of the pulp of ripe Hips one pound.

Double-refined Sugar, powdered,
twenty ounces by weight.

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, having taken them out of the water, press out the pulp, and mix it with three times its weight of double-refined sugar into a Conserve.

CON-

CONSERVA SCILLÆ.

CONSERVE OF SQUILL.

Take of fresh Squill one ounce by weight.

Double-refined sugar five ounces by weight.

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, or more,—especially when fresh.

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

G 3

SUCCI.