

Recipe

Take ten lbs of good white moist (Brown) Sugar, three pounds of soft Water, two and a half lbs of Bee Bread Honey, forty grains of Cream of Tartar twelve drops of Oil of Peppermint, half an ounce of Gum Arabic, one drop of Otto of Roses Put these into a brass or copper Kettle, and let them boil for five minutes, then take two teaspoonful of pulverised Slippery Elm and mix with one pound of Water, then strain it, [&] mix it into the Kettle, take it off and beat up the white of two Eggs and stir them in let it stand two minutes, then skim it well, and when nearly cold add one pound of pure Bee Honey, and so on for large quantities

By adding more Slippery Elm to a proportionate quantity of water, the manufacturer can make it as cheap as he pleases, as a small quantity of Slippery Elm will thicken a pail of Water to the consistency of Honey N.B. What we mean by Bee Bread Honey is that made by the Bee in the Fall of the year, to subsist on in the winter, it being much stronger than that made in the Spring If that cannot be procured, Honey in the comb will answer the same purpose by putting in one half pound more than is

Recipe

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given in the Recipe, but make a
considerable difference in the price