

From the Ploughboy -

Mr. Printer, If your Readers wish to know how to make a Batch of emptins to keep from one end of the Year to the other, good & fit for use at all times let them observe the following Directions: Boil one oz of hops in one Gallon of water, until y^e strength is out of them, strain y^e liquor, and while hot stir in wheat Flower till it is of y^e consistence of hasty pudding, or starch. let it stand till about milk warm, then put into it a sufficiency of good yeast, or emptins to make it very light; ^{keep it warm} then stir in Indian Meal till it is thick enough to be made into small cakes, by rolling, & spating in y^e hand this Dough should be made into thin cakes of the size, say of a tea cup, dry them perfectly in y^e Sun if y^e weather will admit, if not, in a warm room - but by no means in an oven; these cakes when dry are fit for use - one cake is sufficient to raise a common sized loaf of bread: put it into a sufficient quantity of water, milk warm, to cover it: let it stand thirty minutes, and it will be light, & should then be used as other Emptins.

Benj^a Stone in Account with Isaac Goodwin Esq

B. Stone Dr -

To a Bill of ^{Cost} on Exon
vs Hobart Clark & Kimbal

Oct 5. 1817 \$34,79

Interest on D. 1/2% 3,12

37,91

I. Goodwin to B. Stone Dr
To Cash rec. of Stephen Holman

\$41,20

Deduct - 37,91

D. rec. of D. rem. 03,39

May 28. 1818. 40,00

43,39

D. rec. of d.

Apr 27. 1818.

20,92

64,31

D. rec. of Holman

on H. Clark's Mortg - 50,00

Mar. 30. 1819 -

to Int. -

Receipts to make entries