Emulsion (Good)
1/2 pt. Best Vinegar
1/2 pt. Spirits Turpentine
2 (worth.) Odo deldo.
2 table spoons Spirits Capka made) Mix altogether then add 2 fresh eggs well beaten. Shake the bottle until mixture looks like cream.) Allan Buffolita
Receipt for Pickling Hams
20 lbs. or more

1 lb Pickling Salt
1/2 lb Bay Salt
2 oz Salt Petee
1 lb Pickling Ham Sugar

Method
Powder the Bay Salt, Salt Petee, & Salt, mix together & rub well into the Ham, lay in Pickling Pan, and allow to stand almost next day take:
1 pint Stout
1/2 pint Vinegar
1/4 lb Sugar
Boil these 2 kinds over the Ham, toasting hot and will taste until nearly cold, turn every day for one month. (Hang up to dry.) (Harry Warren)