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# Yellow Eye

12 Ternarick boild in Buckles Milk if  
 13 not to be had common milk will do  
 14 Gambouge dyed in Mustin and  
 15 Spriged into it when boiling dip a  
 16 bit of mustin in it to try the colour.  
 17 When you have it as you like put  
 18 the Mustin into it & keep stirring it  
 19 about every part is thoroughly dyed  
 20 then rince it well in Spring water  
 21 afterwards dip it in Allum dry it  
 22 quick & Iron it -

Mrs Brewster

Strain the dye before you dip the Mustin