



## ASHBURTON SAUCE

MADE & PREPARED FROM

The Finest & most Digestible

INDIAN AROMATIC CONDIMENTS

(W.P.)  
OSBORN & TONE

18 Cortland St. New York.

This Sauce is highly Recommended for all Sorts  
OF SOUP, GAME, MEAT, POULTRY, WILD FOWL, FISH, &c.

*For directions for use, read the other Label.*

Patented according to Act of Congress in the Year 1845 by Osborn & Tone, in the Clerk's Office of the Trial Court of the South? Dist? of New York.

### DIRECTIONS FOR USING

THE

Ashburton Sauce.

FIRST WELL SHAKE THE BOTTLE,

For every kind of **BOILED & FRIED FISH**, to every tureen of well thickened drawn Butter, add a table Spoonful and a half of the Sauce, and well mix together. For **JOINTS, STEAKS, CUT-LETS, &c** to be added to the Gravy in the plate, according to each Persons taste. For **WILD FOWL, GAME, &c**, add two table spoonful to each tureen of Beef Gravy. For **SOUPS**, add one table spoonful to each pint. For all **CURRIES**, three table Spoonful to every pound.



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