



ASHBURTON SAUCE

MADE & PREPARED FROM
The Finest & most Digestible
INDIAN AROMATIC CONDIMENTS

(BY)
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 spoonsful to each tureen of Beef gravy. For **SOUPS**, add one table spoonful to each pint. For all **CURRIES**, three table Spoonsful to every pound.



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