

**Tallamy, Rebecca**

**Contributors**

Tallamy, Rebecca

**Publication/Creation**

1735-1738

**Persistent URL**

<https://wellcomecollection.org/works/svh2ttat>

**License and attribution**

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>



75311



The Library of the  
Wellcome Institute for  
the History of Medicine

MS. No 4759  
Accession Number  
75311

Press Mark

2568

her boo

Handwritten text and symbols, including a large 'B' and a '1'.



75311  
THE ART OF  
DISTILLATION,

OR

A Treatise of the choicest Spagyricall  
Preparations performed by way of Distillation,  
being partly taken out of the most select Chymi-  
call Authors of severall Languages, and partly  
out of the Authors manuell Experience;

TOGETHER WITH

The Description of the chiefest Furnaces and Vessels  
used by Ancient, and Moderne Chymists:

ALSO,

A Discourse of divers Spagyricall Experiments and Curiosities,  
and of the Anatomy of Gold and Silver with the chiefest  
Preparations, and Curiosities thereof, and Vertues of them all.

All which are contained in six BOOKS,

Composed by JOHN FRENCH, Dr. of Physick.

*William*

*Patience  
her*



*Tallam*

*Tallamy  
Book*

London Printed by Richard Cotes and are to be sold by Thomas  
Williams at the Bible in Little-Britain without Aldersgate, 1691.



## Ordinary Small Centaury

this herb boyled & drunk purgeth choler &  
grosse humors helpeth y<sup>e</sup> Sciatica opens obstruct  
ions of y<sup>e</sup> Liver Spleen & Gall helping y<sup>e</sup> Jaundice  
easeth paine in y<sup>e</sup> sides & hardness of y<sup>e</sup> Spleen it is  
good for. Agues Dropisie green Sickness in powder  
& killeth y<sup>e</sup> wormes a decoction made w<sup>th</sup> y<sup>e</sup> herb  
& flowers is good for y<sup>e</sup> Collicke & to bring downe  
y<sup>e</sup> Courses & y<sup>e</sup> dead Child & easeth paine of y<sup>e</sup>  
mother & all old paine of y<sup>e</sup> Joynts as gout Cramps  
or Convulsions a dram of y<sup>e</sup> powder taken in wine  
is wonderfull help for y<sup>e</sup> biting & poyson of  
an Adder, y<sup>e</sup> Juice of y<sup>e</sup> herb w<sup>th</sup> honey is good  
to clear y<sup>e</sup> eyes from dimness mists & Cloudes y<sup>e</sup>  
hinder y<sup>e</sup> sight, it is very good for green wounds  
& for old vesers & sores to close y<sup>e</sup> one & cleanse  
y<sup>e</sup> other & perfectly Cure them both altho they  
be holow or fistulous if y<sup>e</sup> green herb be bruised  
& laid thereon y<sup>e</sup> decoction thereof dropt into y<sup>e</sup>  
ears Cleanseth y<sup>m</sup> from wormes, Cleanseth the  
foul Ulcers & Spreading Scabs of y<sup>e</sup> head & taketh  
away all freckles Spots & marks in y<sup>e</sup> skin  
being washt therewith y<sup>e</sup> herb is so safe y<sup>e</sup>  
can not fail in y<sup>e</sup> Using of it only give it  
inward for inward diseases & outward for outward



<sup>2</sup> Rebecca Tallamy her Book of Receipts



TO MY MUCH HONOURED FRIEND  
TOBIAS GARBRAND,  
DOCTOR OF PHYSICK, AND  
PRINCIPAL OF GLOCESTER HALL IN  
OXFORD.

Sir!

**I**T is my ambition to let the world know upon what score it is that I do especially honour men. It is not Sir! as they are high born Heirs of the great potentates, for which most honour them (and upon which account I also shal not deny them their due) but as they excell in honesty,

A 2

and



*The Epistle Dedicatory.*

and are friends to Art. That poor Philosophers should take no delight in riches, and rich men should take great delight in philosophy, is to me an argument, that there is more delight honour, and satisfaction in the one then in the enjoyment of the other. I once read of a noble mans porter that let in all that were rich apparelled, but excluded a poor Philosopher: but I should, if I had been in his place, have rather let in the Philosopher, without the gay clothes, then the gay clothes without the philosopher. As long as I have sense or reason, I shall improve them to the honour of Art, especially that of Alchymie. In the perfection thereof there are riches, honour, health, & length of dayes: by it *Artesius* lived 1000. yeares, *Flammell* built 28. Hospitals with large revenues to them, besides Churches and Chappells; for

it is exceeding good to heal all green wounds or any Ulcers impostumes or bleedings inwardly or outwardly tumors in any part of y<sup>e</sup> body for it refresheth & dissipateth y<sup>e</sup> humors if y<sup>e</sup> decoction or juce be taken



### *The Epistle Dedicatory.*

for it, both they and divers more were accounted Philosophers, and wise men, which sounds more honourably in my eares then all the ratling and empty titles of honour whatsoever besides. In the perfection of this Art, I mean the accomplishing of the Elixir, is the Sulphur of philosophers set at liberty, which gratifies the releasers thereof with three kingdomes, *viz.* Vegetable, Animal, and Mineral, and what cannot they do, and how honourable are they, that have the command of these? They may command Lead into Gold, dying plants into fruitfulness, the sick into health, old age into youth, darkness into light, and what not? A month would faile to give you an account of their power and dominations. Now for the effecting of this I shal! besides what I have advised in the Epistle to the Reader, say onely this.

A 3

Court

*Handwritten note in the right margin:*  
 If Powder Drunk & Juice used outwardly there is no herb  
 that can give such present help either to man or beast.  
 If Decoction falleth upon y<sup>e</sup> Lungs or Throat or Dr  
 coughing or washing with y<sup>e</sup> decoction it is



*The Epistle Dedicatory.*

Court the mother, and you winne the daughter, prevail with Nature, and the fair *Diana* of the Philosophers at your service.

Now if you cannot prevaile with Nature for the fairest of her daughters, viz. the Mercury of Philosophers, yet shee hath other daughters of wonderful beauty also, as are the essences, & magisteries of Philosophers, which also are endowed with riches, honour, and health, & any of these you may more easily prevail with their mother nature for. This Art of Alchymie is that *Solary* art, which is more noble then all the other fix arts, & sciences, and if it did once throughly shine forth out of the clouds whereby it is eclipsed, would darken all the rest, (as the sun doth the other fix planets) or at least swallow up their light. This is that true naturall philosophy which most accurately

more in water & a little money put in to  
stay womens Corses & all other fluxes of blood other by mouth  
vine or stool & Cakes of y<sup>e</sup> Beay y<sup>e</sup> Glaciation of y<sup>e</sup> Kidneys &  
win in y<sup>e</sup> Bowels & running of y<sup>e</sup> Urine being boyld in wine or Urine  
drunk



*The Epistle Dedicatory.*

curately anatomizeth nature and natural things, and ocularly demonstrates the principles and operations of them. That empty naturall philosophy which is read in the Vniversities, is scarce the meanest hand-maid to this Queene of arts. It is pity there is such great encouragement for many empty, and unprofitable arts, and none for this, & such like ingenuities, which if promoted would render a Vniversity farre more flourishing, then the former. I once read or heard of a famous Vniversity beyond sea, that was faine into decay, through what cause I know not: but there was a generall counsell held by the learned, how to restore it to its primitive glory. The *Medium* at last agreed upon, was the promoting of Alchymie, & encouraging the artists themselves. But I never expected to see such rationall adings in this nation,

*Janick*

*it is very good for Reptures & bursting used both inwardly & outwardly & briefly it is effectual in binding rectifying heating concocting drying & healing as Comfrey and a. g. i. f.*



*The Epistle Dedicatory.*

on till shadows vanish, substances flourish, and truth prevail: which time *I* hope is at hand & desired by all true artists, & to my knowledge, especially by your self, upon which account *I* truly honour you. Now to your self therefore *I* crave leave to adumbrate something of that art which *I* know you will be willing for the publick good to promote. *I* dedicate this treatise to you, not that it is worthy of your acceptance, but that it may receive worth by your accepting of it. *I* present it to you (as men bring lead to Philosophers to be tinged into gold) to receive the stamp of your favour, and approbation, that it may passe currant, with acceptance amongst the sonnes of Art, whereby you will continue to oblige him who is

London, Novemb. 25.  
1650.

S I R,

Your most obliged Servant,

JOHN FRENCH.

Worth  
other there is no better herb to give life  
from y<sup>e</sup> heart & strengthen it & make a merry cheer  
blith soul y<sup>e</sup> this herb it may be kept in Syrup or Conserve  
besides it makes women joyfull mothers of children & settles





THE  
CONTENTS  
of the first Book.

<b>V</b> hat Distillation is, and the kinds thereof,	page 1
Of the matter, and forme of Furnaces	p. 2
Of vessels fit for Distillation	p. 3
Of Lutes, for coating of glasses, & for closures,	p. 4
as also severall wayes of stopping glasses	p. 4
An explanation of such hard words, and tearms of art which are used in this ensuing Treatise	p. 8
The manner of nipping, or sealing up a glasse hermetically,	p. 7
Rules to be considered in Distillation	p. 12
The making of common Distilled waters	p. 17
To make waters in a cold Still that shall have the full smel, and taste of the vegetable	Ibid.
Another way to make water taste and smel strong of its vege- table	p. 18
D d	To



## The Contents. *Camomell Nat*

To make water at any time of the year, in a cold Still without  
green hearbs, so that the water shal smel strong of the hearb,

page 18

Another way to make a water taste, and smel strong of its ve-  
getable

Ibid.

To make the water of the flowers of Iasmin, Honey-suckles, or  
Woodbine, Violets, Lillies, &c. retaine the smel of their  
flower

p. 19

How water out of Berries is made

p. 21

A sweating water made of Elder-berries.

Ibid.

How to make a water out of rotten apples

p. 24

How to make Aqua vitæ, and spirit of Wine out of Wine,

Ibid.

How to make Aqua vitæ out of Beer.

p. 25

How to rectifie spirit of Wine or Aqua vitæ

p. 26

To make the Magistery of Wine, which will be one of the  
greatest Cordials, and most odoriferous Liquor in the  
world

Ibid.

To make another Magistery of Wine, that a few drops there-  
of shall turne water into wine

p. 27

To make an Oile of Wine

Ibid.

To extract the spirit of Wine by the spirit of Wine

p. 28

To make a very subtle spirit of Wine at the first distilling,

Ibid.

The manner of distilling in wooden vessels

p. 29

The manner of making the spirit of any vegetable

p. 30

The manner of making the spirit of any vegetable suddenly,  
or at any time of the year

p. 31

To make any vegetable yeeld its spirit quickly

Ibid.

To reduce the whole hearb into a Liquor, which may well be  
called the essence thereof you may put wax 32 in

To make an essence of any hearb, which being put into a glass

*Plaster  
of red lead*  
Take Red Lead & vinegar & boyle then put  
in oyle & boyle it till its black & make plaster  
it is strengthening for y<sup>e</sup> back & inward Joynt & heal  
underfull paines & briefes pains sciatica Joynts Twines



## The Contents.

and held over a gentle fire, the lively forme and Idea of the hearb will appear in the glasse	page 32
How the true essence, or rather quintessence of any hearb is made	Ibid.
To extract the quintessence of all vegetables	P. 33
To make an excellent essence of any vegetable	Ibid.
To make the water, or spirit of Manna	Ibid.
The manner of making the Chymicall oil of hearbs and flow- ers	P. 34
The oil commonly called the spirit of Roses	Ibid.
To make oils out of seeds	P. 35
Oils out of berries	Ibid.
Oil out of any solid Wood	Ibid.
To make a most excellent oil out of any wood or gummes in a short time, without much cost	P. 36
To make vegetables yeeld their oil easily	Ibid.
To make oil of spirit of Turpentine	Ibid.
To make oil of gums, rosins, fat, and oily things	P. 37
Oil of Camphire	Ibid.
Another way to make Oil of Camphire that shall never be reduced again	Ibid.
Another way to make oil of Camphire	Ibid.
A true oil of Sugar	P. 38
Oil of Amber	Ibid.
Oil of Myrrhe	Ibid.
Oil of Myrrhe per deliquium	P. 39
Oil of Tartar per deliquium	Ibid.
How oils by expression are made	Ibid.
A vomit ing and purging oil made by expression	Ibid.
Oil of Iasmine	P. 40
To make oils per descensum	Ibid.
To make oil and water out of Soot	P. 41
D d 2	How



## The Contents.

How to rectifie spirits	page 42
How to rectifie all stinking thick black oils that are made by Retort, and to take away their stink	P. 43

## The Contents of the second book.

### Of compound waters and Spirits.

<b>A</b> Dissolving menstruum	page 44
Another dissolving menstruum or acetum Philo- phicum	P. 45
Another dissolving menstruum	Ibid.
Paracelsus his Elixir subtilitatis	Ibid.
Vsque-bath, or Irish Aqua vite	Ibid.
Aqua Cælestis	P. 46
Aqua Imperialis	P. 47
Aqua Mirabilis	p. 48
Dr. Stephens water	Ibid.
A famous surfet water	p. 49
A pectorall water	Ibid.
A very excellent water against the wormes	p. 50
A water against the Convulsions	Ibid.
An Hydronicall water	P. 51
A water against the Colick	Ibid.
A water against the vertigo, and Convulsions	p. 52
A compound water of Burre-root causing sweat	Ibid.
Another excellent sudorifick, and plague water	p. 53
Dr. Burges his plague Water	Ibid.
Crollius his treacle water Camphorated	p. 54
A Distilled treacle vinegar	Idem
An excellent water against the stone in the kidneys	p. 55
Another	



## The Contents.

<i>Another water for the same use</i>	page 55
<i>To make an excellent wound water</i>	p. 56
<i>Dr. Matthias his palsie water</i>	p. 57
<i>Spirit of Castor</i>	p. 58
<i>Bezoard water</i>	p. 59
<i>A specifical sudorifick</i>	p. 60
<i>Treakle water</i>	ibid.
<i>Aqua Maria</i>	p. 61
<i>Histerical water</i>	ibid.
<i>A vomiting water</i>	p. 62
<i>Another of Platerus</i>	ibid.
<i>A distilled purging water that works without any griping,</i>	ibid.
<i>A specifical Liquor against the toothach.</i>	p. 63

## The Contents of the third Book.

## Of Mineralls.

<b>S</b> pirit of common salt	page 64
<i>Another way to make it, also spirit of Nitre, salt gemme, and allum</i>	p. 65
<i>To turne Salt-nitre into a water by a meere digestion,</i>	p. 66
<i>Spirit of salt Armoniack</i>	ibid.
<i>Oil and spirit of Vitriol</i>	ibid.
<i>A red, and heavy Oil of vitriol</i>	p. 67
<i>To dulcifie the spirit of Vitriol, and of salt</i>	ibid.
<i>Gilla Theophrasti, or a most delicate vomiting Liquor made of vitriol</i>	ibid.
<i>Oil of sulphur per Campanam</i>	p. 68.
<i>The oil of sulphur made after a more philosophical manner</i>	Dd 3



## The Contents.

<i>manner</i>	page 69
The essence of sulphur	ibid.
The oil of Arsenick	ibid.
Aqua fortis	p. 70.
Aqua regia	ibid.
Another Aqua regia	ibid.
To make a strong and vehement Aqua fortis	p. 71
Oil or butter of Antimony	ibid.
A water of Antimony, whereof a few drops shall purge, and sweat and which hath neither smel or scarce any tast	p. 72
Oil or quintessence of metals	ibid.
The true spirit of Antimony	p. 73
The true Oil or essence of Antimony	ibid.
A burning spirit made out of Lead, most fragrant, and balsamical	ibid.
How to turne quicksilver into water without mixing any thing with it, and to make thereof a good purgative, and diaphoretick medicine	p. 74
A fragrant oil of Mercury	p. 75
To turne Mercury into a water by it selfe	ibid.
How to distil spirits and oils out of minerals, vegetables, bones, hornes, &c. faster and in a greater quantity in one houre then in the common way in 24.	p. 77
To make an oil of lapis Calaminaris	p. 79
To make oil of Talk	ibid.
Another way	p. 80
Oil of Bolearmonack, terra sigillata, and such kind of earths,	ibid.
Another and better way to make those Oils	p. 81
Spirit of unslaked lime	ibid.
Oil of tile-stones, called the oil of Philosophers	ibid.
The liquor or water of Coral	p. 82
	To



## The Contents.

To make a water out of lapis Armenus that shal have nei-  
ther taste nor smel, a few drops whereof shal purge, *ibid.*

Another way. *ibid.*

How to make a furnace that shal of it self without any ves-  
sels, which should containe the matter, being put into it,  
sublime mineralls, and distil all manner of oils, and spirits  
of Minerals, Vegetables, and Animals, and that in a very  
great quantity, in a very short time, and with smal cost p. 83

Ros Viurioli

p. 87

A sweet green oil of Vitriol, which is Paracelsus specifick  
medicine for the Epilepsie *ibid.*

The sulphur of Vitriol

p. 88

A sudorifick water to be used outwardly

*ibid.*

How to rectifie oils, and spirits of Minerals

p. 89

---

For the yellow Janders Proved

---

Take 3 Penny worth of Tracle 2 penny worth  
of Tarmenick 3 penny worth of ~~the~~ Saffron of  
Grains & Long peper a penny worth of Each all  
they must be beaten small & mixt with y<sup>e</sup> Tracle  
& 3 pints of strong oile let it stand all night  
Drink Every morning half a pint fasting &  
at 4 a Clock in y<sup>e</sup> Afternoon y<sup>e</sup> same & walk  
after it half an hour



The Contents.



The Contents of the Fourth Book.

Of Animalls.

Waters, Spirits, and Oils, simple and  
compound, out of  
Animalls.

Oil, and water out of bloud	page 90
The Magistery of blond	ibid.
Elixir of Mummie	p. 91
The essence of mans braines	ibid.
A famous spirit made out of Cranium humanum	ibid.
Another excellent spirit made out of Cranium, Harts-horne or Ivory	p. 92
A water and oil made out of Hair	p. 93
Water of Milk	ibid.
A compound water of Milk	ibid.
Spirit of Vrine	ibid.
A compound spirit of Vrine	p. 94
Spirit of Honey	ibid.
The quintessence of Honey	p. 95
Another way of making of it	ibid.
An essence of Honey	ibid.
A most strong spirit of vinegar of Honey	p. 96
The oil or quintessence of Wax	ibid.

Good To thin the Blood if it is too thick  
Put 25 or 30 Drops of Spirit of harts  
horne in water & Drink it pretty often



there wombe as it should be therefore we ca  
9 it mother wort it is very vsfull for y<sup>t</sup> tremble  
of y<sup>e</sup> heart & in faintings & swoonings from when



it took its name Cordiaca, y<sup>e</sup> powder  
thereof to y<sup>e</sup> quantity of a spoonfull drunk  
in wine is a To the Reader wonderful  
help to women in sore travel & allso



Here is a glut of Chymicall  
books, but a scarcity of chymi-  
call truthes : Nature & Art af-  
fords variety of Spagyricall pre-  
parations, but they are as yet  
partly undiscovered, partly  
dispersed in many bookes and those of divers  
Languages, and partly reserved in private  
mens hands. When therefore I considered  
what need there is of, and how acceptable a  
generall treatise of Distillations might bee,  
especially to our English Nation (and the ra-  
ther since Baker upon Distillations is by rea-  
son of the description of a few furnaces, and  
vessels therein, besides which there is small  
variety either of preparations, or curiosities,

for y<sup>e</sup> suffocation or Risings of <sup>cold</sup>  
y<sup>e</sup> mother, it allso provoketh urine  
& womens Corres Cleanseth y<sup>e</sup> Chest  
of flegm : Oppressing it & Killeth y<sup>e</sup>

Worms in y<sup>e</sup> Belly it is of good use to warme  
dry up y<sup>e</sup> Cold humors to digest & disperse them y<sup>t</sup>  
are settled in y<sup>e</sup> veins Joynts & sinews of y<sup>e</sup> body



Howe the ynce nereby taken in wine or y decoration drinke  
helpeth y<sup>e</sup> Gandiee of long Continuance to drinke thereof  
Can morning & evening & abstain from other drinke 2 or 3 hours  
is a remedy against y<sup>e</sup> Stone as allso other torturing paines

### To the Reader.

(sold at such a high rate) I thought I could  
doe them no better service then to present  
them with such a treatise of that subject, which  
should contain in it the choicest preparati-  
ons of the selectest Authors both ancient, and  
moderne, and those of severall languages, and  
which I have attained by my own long,  
and manuell experience, together with such  
as I have by way of exchange purchased out  
of the hands of private men, which they had  
monopolized as great secrets. But on the  
other hand when I considered what a multi-  
tude of Artists there are in this Nation, from  
many of which more and better things might  
be expected then from my self, I was at a  
nonplus in my resolutions, fearing it might  
be accounted an unpardonable presumption  
in me to undertake that which might be bet-  
ter performed by others. But for the avoi-  
ding of this aspersion, be pleased to under-  
stand that I present not this to the world  
under any other notion then of a rough  
draught (which indeed is the worke of the  
more unskilfull, and therefore of my selfe,  
without exception) to be polished by the  
more



To the Reader.

more expert Artist. I rejoyce as at the break of the day after a long tedious night, to see how this solary art of Alchymie begins for to shine forth out of the clouds of reproach, which it hath a long time undeservedly layen under. There are two things which have a long time eclipsed it, viz. the mists of ignorance, and the specious lunny body of deceit. Arise O Sunne of truth, and dispell these interposed fogs, that the Queen of Arts may triumph in splendour! If men did beleve what this Art could effect, and what variety there is in it, they would bee no longer straightened by, nor bound up to or *Inrare in verba Galeni, vel Aristotelis*, but would now subscribe a new engagement to be true and faithfull to the principles of *Hermes*, and *Paracelsus*, as they stand established without *Aristotle* their prince, and *Galen*, and *Hippocrates*, their lords & masters. They would no longer stand dreaming forth, *Sic dicit Galenus*, but *Ipse dixit Hermes*. I desire not to be mistaken as if I did deny *Galen* his due, or *Hippocrates* what is his right, for indeed they wrot excellently in many things, and de-

A Grievings of y<sup>e</sup> Bowells y<sup>e</sup> decoction thereof w<sup>th</sup> Scurvy  
Centuary is good to help y<sup>e</sup> Dropsy & y<sup>e</sup> y<sup>e</sup> are Inclined there  
to & y<sup>e</sup> Decays of y<sup>e</sup> Splen it stayeth y<sup>e</sup> fluxes of Blood  
th<sup>er</sup> at y<sup>e</sup> mouth



To the Reader.

served well thereby; That which I cannot allow of in them is their strict observation of the quodraplicity of humours (which in the schoole of *Paracelsus*, and writings of *Helmont*, where the anatomy of humours hath been most rationally and fully discussed, hath been sufficiently confuted) and their confining themselves to such crude medicines, which are more fit to be put into Spagyricall vessels for a further digestion, then into mens bodies to be fermented therein. Certainly if men were lesse ignorant they would preferre cordiall essences before crude juices, balsamical Elixirs before flegmatick waters, the Mercury of philosophers before common quicksilver. But many men have so little insight in this Art, that they scarce believe any thing in it beyond the Distilling of Waters, and Oils, and extracting of Salts; nay many that pretend to Philolophy, and would be accounted Philosophers, are so unbeleeving, that, as saith *Sandivogius*, although he would have intimated the true Art to them word by word, yet they would by no meanes understand or beleeve that there was any water

It is a singular waite new for women to take  
out ward it helpeth if bloody flux & if abundance of women  
courses a Syrup made w<sup>th</sup> y<sup>e</sup> Juice thereof & Sugr if of much acid  
for those if are troubled w<sup>th</sup> a Cough or Phthisick y<sup>e</sup> same is good

Wm. B. R.



To the Reader.

ter in the Philosophers sea. And as he in this  
case, so I in another know divers that will  
not beleve that common quicksilver can  
of it selfe be turned wholly into a transpar-  
ent water, or that glasse can be reduced in-  
to sand and salt of which it was made, saying  
that *fusio vitrificatoria est ultima fusio*, or that  
an hearb may be made to grow in two hours,  
and the Idea of a plant to appear in a glasse, as  
if the very plant it selfe were there, and this  
from the essence thereof, and such like pre-  
parations as these: the two former whereof  
may be done in half an hour, but the latter re-  
quires a longer time, but yet possible. And  
for the possibility of the Elixir, you shal as-  
soon perswade them to beleve they know  
nothing (which is very hard, nay an impossi-  
ble thing to doe) then to beleve the possi-  
bility thereof. If there be any such thing  
(say they) why are not the possessors there-  
of infinitely rich, famous, doe many miracles  
and cures, and live long? These Objections,  
especially some of them, scarce deserve an an-  
swer; yet I shal to shew the vanity of them  
make some reply thereunto. Did not Ar-

for restures & Quotting the green herb. Bruised & bound to a  
Cut or wound both quickly heal it by fine dection or powder of y<sup>e</sup> herb  
good for fretting Cankers & yllers where so ever in y<sup>e</sup> mouth or secret part  
y<sup>e</sup> distilled water is good for y<sup>e</sup> afores<sup>d</sup>. Diseases to wash outward  
wounds & sores & to apply tents or cloths wet therein



To the Reader.

12.  
refins by the help of this medicine live 1000.  
yeares? Did not *Flammell* build fourteene  
Hospitals in *Paris* besides as many in *Boleigne*,  
besides Churches, and Chappels with large  
renewes to them all? Did not *Bacon*  
doe many miracles? and *Paracelsus* many mi-  
raculous cures? Besides what faith *Sandivoo-*  
*gins*? I have faith he incurred more dangers,  
and difficulties by discovering my selfe to  
have this secret, then ever I had profit by it,  
and whensoever I would discover my selfe  
to the great Ones, it alwayes redounded to my  
prejudice, and danger. Can a man that carri-  
eth alwaies about him 10000. pounds worth of  
jewels and gold, travel every where up and  
downe, safe, and not be robbed? Have not  
many rich money-mongers been tortured into  
a confession where their money was concea-  
led? Did you never heare of a vapouring fel-  
low in *London*, that pretending to the know-  
ledge of this Mystery was on a suddaine  
caught aside by money-thirsters, and by them  
tormented with tortures little lesse then those  
of hell, being forced thereby (if he had  
knowne it) into a discovery of it? To say  
nothing

Tormentel is Excellent to stay all kindes of Blood or humor  
in man or woman whether at mouth Nose Belly or any  
wound in ye vains or elsewhere y<sup>e</sup> Juice of y<sup>e</sup> herb or root taken  
Drinke Resisteth y<sup>e</sup>ll Poyson & venome of any Creature by  
Plagge Pestilentiall feavers & Contagious Diseases



Rebecca

her

To the Reader.

Jallamy  
Book 1738

nothing of being in danger of being subjected,  
and enslaved to the pleasure of Princes, and  
of becoming instrumental to their luxury, and  
tyranny, as also being deprived of all liber-  
ty, as once *Raimundus Lullius*. The truth is,  
the greatest matter that Philosophers aime at,  
is the enjoyment of themselves, for which  
cause they have sequestred themselves from  
the world, and become *Hermites*: Well there-  
fore and like a philosopher spake *Sandivogi-  
us*, when he said, Beleeve me, if I were not a  
man of that state and condition that I am  
of, nothing would be more pleasant to me,  
then a solitary life, or with *Diogenes* to live  
hid under a tub; for I see all things in this  
world to be but vaniry, and that deceit, and co-  
vetousnesse prevaile much, that all things  
are vendible, and that vice doth excel vertue.  
I see the better things of the life to come be-  
fore mine eyes, I rejoyce in these: Now I doe  
not wonder, as before I did, why Philosophers  
when they have attained this medicine, have  
not cared to have their daies shortned, (al-  
though by the vertue of their medicine they  
could have prolonged them) for every Philo-  
sopher

as if Pox Measels Purples &c Expelling of Venome from y<sup>e</sup> heart  
by Sweeting it w<sup>th</sup> green root be not all Hand y<sup>e</sup> Powder of y<sup>e</sup> dry root  
will do to the la<sup>st</sup> Dram of it every morning a decoction of y<sup>e</sup> hard root  
in wine & drinke w<sup>th</sup> it y<sup>e</sup> same effect 30 doth y<sup>e</sup> Distilled water

*Norman*



To the Reader.

Philosopher hath the life to come so cleerly set before his eyes, as thy face is seen in a glasse. Thus much by way of reply to the frivolous objections of those that beleeve not the verity of this Art, and not onely so, but wil not beleeve it. If you should discover to them the processe of the philosophers stone, they would laugh at your simplicity, and I wil warrant you never make use of it. Nay if you should make projection before them, they would think that even in that there were a fallacy, so unbeleeving are they: so I finde them, and so I leave them, and shal for ever finde them the same.

There is another sort of men by whom this Art hath been much scandalized, and they indeed have brought a great Odium upon it by carrying about, and vending their whites, and reds, their sophisticated oils, & salts, their dangerous and ill prepared Turbitbes, and Aurum vitæ's. And indeed it were worth while, and I might doe good service for the Nation, to discover their cheats, as their sophisticating of Chymical oils with spirit of Turpentine, and salts with salt extracted out of any wood=ashes  
and

Comment

this Water Distilled & taken w<sup>th</sup> Venice Treacle & y<sup>e</sup> Party  
presently laid to sweet will certainly w<sup>th</sup> the gods help) expell any  
venomies or Poyson or y<sup>e</sup> Plague feaver &c. it is an ingredient of speciall  
respect in all Antidotes or Counterdoysons, y<sup>e</sup> it is nothing better for any flux  
of y<sup>e</sup> Belly Stomach Spileen or Blood y<sup>e</sup> thus taken inwardly or applyed  
outwardly



To the Reader.

and such like, but here is not place for so large a discourse as this would amount to. I shall only at this time relate to you how *Penotus* was cheated with a sophisticated Oil of gold, for saith he I gave 24. duckets for the proceſſe of an *Aurum potabile* which was much cryed up and magnified at *Prague*, but at last it proved to be nothing but a mixture of oil of *Camphire*, *Cloves*, *Fennel-seed*, and of *Vitriol* tinged with the leaves of *Gold*. I know I shall incur the displeasure of some, but they are sophisticated, cheating mountebanks, who indeed deserve to be bound to the peace, because many men, I dare swear, through their means go in danger of their lives. Better it is that their knavery should be detected, than a noble Art through their villany be clouded, and aspersed.

Now we must consider that there are degrees in this Art; for there is the accomplishing of the *Elixir* it self, & there is the discovering of many excellent essences, magisteries, and spirits, &c. which abundantly recompence the discoverers thereof with profit, health, and delight. Is not *Paracelsus*, his *Ludus* that dissolves the

the true opus obstructions of y<sup>e</sup> Liver & Lungs & in short time  
helps y<sup>e</sup> yellow jaundie y<sup>e</sup> powder of y<sup>e</sup> dried root made up w<sup>th</sup> y<sup>e</sup>  
white of an Egg to a cake & baked on a hot tile is good to stay all  
fluxes & colick belchings & much Vomiting & loathing in the stomack.



To the Reader.

the stone, and all tartarous matter in the body into a liquor, worth finding out? Is not his *Tinea Scatura* a most noble medicine, that extinguisheth all preternatural heat in the body in a moment? Is not his *Altabest* a famous dissolvent, that can in an instant dissolve all things into their first principles, and withall is a specificum against all distempers of the liver? who would not take paines to make the quintessence of honey and the philosophical spirit of wine, which are cordial and balsamical even to admiration? A whole day would fail to reckon up all the excellent, admirable rarities that by this spagyric Art might be brought to light, in the searching out of which, why may not the Elixir it selfe at last be attained unto? Is it not possible for them that passe through many philosophical preparations to unfold at last the riddles, and Hieroglyphicks of the Philosophers? or were they all meer Phantasmes? Is there no *fundamentum in re* for this secret? Is there no sperme in gold? is it not possible to exalt it for multiplication? Is there no universal spirit in the world? Is it not possible to finde

*Domitio*

Decoction of this root Cures y french Pox because it redres  
putrification, tis a powerfull remedy for outward & inward  
woundes & sores & hurts in woundes Drinke Lotions & Iniections  
for foul Corrupt rotten sores & ulcers of y mouth secrets or other  
p. 15 of y Body



## To the Reader.

finde that collected in one thing, which is dispersed in all things? What is that which makes gold incorruptible? What induced the Philosophers to examine gold for the matter of their medicine? Was not all gold once living? Is there none of this living gold, the matter of Philosophers, to be had? Did *Sandivogius* the last of knowne Philosophers spend it all? Surely there is matter enough for Philosophers, and also some Philosophers at this day for the matter, although they are unknowne to us. There are, saith *Sandivogius*, without doubt many men of a good conscience both of high and low degree (I speak knowingly) that have this medicine, and keep it secretly. If so; let no man be discouraged in the prosecution of it, especially if he take along with him the five Keyes which *Nollus* sets down, which indeed all Philosophers with one consent enjoyne the use and observation of.

1. Seeing it is a thing divine, and celestial, it must be sought for from above, and that not without a full resolution for a pious, and charitable improvement of it.

2. Before thou betakest thy selfe to the

For all salt humors y<sup>e</sup> flow worke  
it cures y<sup>e</sup> Piles or hemorrhoids if washed  
therewith & any humour in y<sup>e</sup> eyes & redne  
y<sup>e</sup> distilld water is very good for to much  
flowings of y<sup>e</sup> Whites or reds in women

if y<sup>e</sup> root is very good in dyntment p<sup>l</sup>esters &  
such things as are applyed to wou<sup>nd</sup>s & sores & dissolve knots & knots  
& hardnes about y<sup>e</sup> Throat & Gangs & Kings evil if y<sup>e</sup> leaves  
& roots be brused & applyed & casteth y<sup>e</sup> Scatica & gouts y<sup>e</sup> Gout y<sup>e</sup> Gout y<sup>e</sup> Gout  
& roots used w<sup>th</sup> Vinegar is a remedy for running sores & scabs & itch in y<sup>e</sup> w<sup>th</sup>



## To the Reader.

work, propound to thy selfe what thou seekest for, and enter not upon the practicke til thou art first wel versed in the theory, for it is much better to learn with thy braines, and imagination, then with thy hands, and costs, and especially study nature wel, and see if thy proposalls be agreeable to the possibility thereof.

3. Diligently read the sayings of true philosophers, read them over again and againe, and meditate on them, and take heed thou doest not read the writings of imposters instead of the Books of the true Philosophers. Compare their sayings with the possibility of Nature, and obscure places with cleare, and where Philosophers say they have erred doe thou beware, and consider wel the general axioms of Philosophers, and read so long til thou see a sweet Harmony, and consent in the sayings of them.

4. Imagine not high things, but in all things imitate nature, viz. in matter; in removing what is Heterogeneous; in weight, in colour; in fire; in working; in slownesse of working; and let not thy operations be vulgar, neither

a decoction of y<sup>e</sup> dried herb w<sup>th</sup> y<sup>e</sup> seed or gume of y<sup>e</sup> green herbe  
 w<sup>th</sup> honey is good for those y<sup>e</sup> are short winded & a cough or are  
 in Consumption through long sickness or thin distillations of  
 Rhenm upon y<sup>e</sup> Lungs, it helpeth to remove tough flegm from y<sup>e</sup>  
 Chest being taken w<sup>th</sup> y<sup>e</sup> rest of course

it helpeth pain in y<sup>e</sup> side (cleares y<sup>e</sup> eye sight  
 y<sup>e</sup> Eye sight Inuets up in y<sup>e</sup> nose Cures y<sup>e</sup>  
 yellow Sandie, it opens obstructions of y<sup>e</sup>  
 Liver & Spleen & purgeth y<sup>e</sup> Breasts & Lungs



To the Reader.

thy vessels; work diligently and constantly.

5. If it be possible, acquaint thy self thoroughly with some true Philosophers. Although they wil not directly discover themselves that they have this secret, yet by one circumstance or another it may be concluded how neer they are to it. Would not any rational man that had been conversant with Bacon, and seeing him doe such miraculous things, or with Sandivogius who did intimate the Art to some word by word, have concluded that they were not ignorant of it? There have been Philosophers, and perhaps stil are, that although they wil not discover how it is made, yet may certifie you, to the saving of a great deal of cost, pains, and time, how it is not made: and to be convinced of an error is a great step to the truth. If Ripley had been by any Tutor convinced of those many errors before he had bought his knowledge at so deare a rate, he had long before, with lesse charges attained to his blessed desire.

And as a friendly Tutor in this, so in all spagyricall preparations whatsoever, is of all things most necessary. A faithful wel experi-

of Flegm a decoction of 3 Herb is exceed-  
good for those yt have bad livers Iches &  
tetter in oymntment w<sup>th</sup> hoys gress it is good for  
to abate ye swelling of womene breasts & pricking of  
thorowes my Syrup for Coughs flegm Rheum & Lunges

It bringeth downe y<sup>e</sup> Courses Expells y<sup>e</sup> after birth & for those y<sup>e</sup>  
have sore & long travel & those y<sup>e</sup> have taken poyson or are stung  
or bitten by venomous serpents y<sup>e</sup> leaves w<sup>th</sup> honday purge soul w<sup>th</sup>  
stay running sores & y<sup>e</sup> growing of y<sup>e</sup> flesh over y<sup>e</sup> nail



To the Reader.

enced master wil teach thee more in the my-  
steries of Alchymie in a quarter of a year, then  
by thine owne studies and chargeable opera-  
tions thou shalt learn in seven years. In the first  
place therefore, and above all things apply thy  
selfe to an expert, faithful, and communicative  
Artist, and account it a great gain, if thou canst  
purchase his favour, though with a good gra-  
tuity, to lead thee through the manual pra-  
ctice of the chiefest, and choicest preparati-  
ons. I said apply thy selfe to an Artist, for there  
is scarce any processe in all Chymistry so ea-  
sie that he that neer saw it done wil be to  
seek, and commit some errours in the doing  
of it. I said expert, that he may be able to in-  
struct thee aright, faithful; that as he is able, so  
may faithfully performe what he promiseth;  
and communicative, that he may be free in  
discovering himselfe and his Art to thee. The  
truth is, most Artists reserve that to them-  
selves, which they know, either out of a desire  
to be admired the more for their undiscovered  
secrets or out of envie to others knowledge.  
But how far this humour is approvable in  
them, I leave it others to judge; and as for my  
part

If youe of Plaine (are fied & drunke for divers daies  
Preailith against torments in y<sup>e</sup> bowels helps falling of y<sup>e</sup>  
Rheum from y<sup>e</sup> & stays all fluxes Even woundes Corses if they flo  
to much & spitting of blood or bleeding at y<sup>e</sup> month or nose or  
Plaine bloody water from Vises in y<sup>e</sup> Rains or bladder & bleeding



To the Reader.

part I have here communicated upon the account of a bare acceptance onely what I have with many years paines, much reading, and great costs known. There is but one thing which I desire to be silent in as touching the processe thereof; as for the thing it selfe to be prepared, what it is I have else where in this Treatise expressed; and the preparing of that is indeed a thing worth of any ones knowing, and which perhaps hereafter I may make knowne to some. I am of the same mind with *Sandivogius*, that that fourth Monarchy which is Northerne, is dawning, in which (as the ancient Philosophers did divine) all Arts and sciences shal flourish, and greater and more things shalbe discovered then in the three former. These Monarchies the Philosophers reckon not according to the more potent, but according to the corners of the world, whereof the Northerne is the last, and indeed is no other then the golden age, in which all tyranny, oppression, envie, and covetousnesse shal cease, when there shal be one prince and one people abounding with love and mercy, & flourishing in peace: which day I earnestly expect.

In

of woundes & for those yt have y<sup>e</sup> Ptitick or Consumption of y<sup>e</sup> Lungs  
or y<sup>e</sup> others of y<sup>e</sup> Lungs or Coughes y<sup>e</sup> decoction or powder of y<sup>e</sup> roots of  
is much more binding y<sup>e</sup> leaves for y<sup>e</sup> purposes above y<sup>e</sup> roots  
boyled in wine is good for all cteyres y<sup>e</sup> flvrs & seed is good for y<sup>e</sup>  
dropsey falling sickness y<sup>e</sup> yellow jaundie & stopping of y<sup>e</sup> brain



the Juice of house-lick & plantine is good for burping & scaldings by fire & water or Inflamations by Juice or decoction of plantine is good for old Ulcers Cankers & sores in y<sup>e</sup> mouth or privities of man or woman y<sup>e</sup> Juice w<sup>th</sup> oyle of roses Cures, easeth painings head anointing y<sup>e</sup> temple & forehead & helpe the freneticke & lunaticke persons

## Plantine To the Reader.

In the mean time if what I know may adde to thy experience, thou hast it freely. And if I shal see that this Treatise of Distillation passe with acceptance amongst the Artists of this Nation, I shal hereafter gratifie them for their good wil with two other parts of Chymistrie, viz. Sublimation, and Calcination; and I hope this wil be an occasion to set the more expert Artists on work; for the communicating their experiences to the world, One thing (courteous Reader) let me desire thee to take notice of, viz. whereas every proceffe is set down plain, yet all of them must be proceeded in *secundum Artem Alchymistæ*, (which Art indeed is obtained by experience) and therefore many that work according to the bare proceffe effect not what they intend; & the reason is, because there was some art of the Alchymist wanting. To conclude, if thou knowest more or better things then these be candid, and impart them; (considering that I wrote these for them that know them not) if not, accept of the endeavours of thy Friend

JOHN FRENCH.

A y<sup>e</sup> biting of mad Dogs & Serpents  
one part of plantin water & 2 parts  
of Brine of powdered beaf. boyled & clarified  
is exelent to heal scabs & Itch in y<sup>e</sup> head  
or body tetter ring worms running & setting

no 08. it is owing & afterwards fine line & French



Rebecca Tallamy her Book  
of Stilling & Receipts 1736



What Distillation is, and the  
kinds thereof.



Shall not stand here to shew whence the Art of Distillation had its originall as being a thing not easily to be proved, and if known, yet little conducing to our ensuing Discourse. But let us understand what Distillation is, of which there are three principall, and chief definitions, or descriptions.

1. Distillation is a certain Art of extracting the Liquor, or the humid part of things by vertue of heat (as the matter shall require) being first resolved into a vapour, and then condensed again by cold.
2. Distillation is the art of extracting the spirituall, and essential humidity from the flegmatick, or of the flegmatick, from the spirituall.
3. Distillation is the changing of gross thick bodies into a thinner, and liquid substance, or separation of the pure liquor from the impure feces.

I shall treat of Distillation according to all these three acceptions, and no otherwise, hence I shall exclude Sublimation.

Women to sitt over it have not their courses y<sup>e</sup> leaves & roots beaten & applyed to any pt y<sup>t</sup> is discolord w<sup>th</sup> m<sup>or</sup>phew prickles white scurf or any deformity of y<sup>e</sup> skin Cluseth & takeeth them away

it is opening & afterwarde binding & knighting  
it is an assured remedy for y<sup>e</sup> yellow jaundie by opening  
obstructions of y<sup>e</sup> liver & Gall & spleen & clearing the p<sup>er</sup>

Madder

it diminisheth y<sup>e</sup> Melancholy Humors & is effectual for y<sup>e</sup> Palsie &  
Sciatica Bruises inward or outward y<sup>e</sup> roots for y<sup>e</sup> afores<sup>d</sup> purposes  
is to be boyled in wine or water as y<sup>e</sup> cause requirith & some honey  
& sugar putt to it afterwarde y<sup>e</sup> decoction of y<sup>e</sup> leaves & branches is good for



and Calcination, which are of dry substances, unless I shall by the way make use of either in relation to the perfecting of any kind of Distillation.

Now because all, or most of these Distillations are to be performed by heat, it will be necessary to understand how many degrees of heat there are, and which are convenient for every operation, and they are principally four.

The first is only a warmth, as is that of Horse dung, of the Sun, of warm water, and the vapour thereof, which kind of heat serves for putrefaction, and digestion.

2. The second is of seething water, and the vapour thereof, as also of ashes, and serves to distill those things which are subtile, and moist, as also for the rectifying of any Spirit or Oil.

3. The third is of sand and filings of Iron, which serves to distill things subtile, and dry, or gross and moist.

4. The fourth is of a naked fire, close, open, or with a blast which serves to distill Metals and Minerals, and hard gumme things, as Amber; &c. I doe not say serves only to distill these, for many of the former Distillations are performed by this heat, as the distilling of Spirits and Oils, &c. in a Copper still over a naked fire; but these may be distilled by the two former degrees of heat; but Minerals and such like cannot but by this fourth degree alone.

Of the matter and form of Furnaces.

**T**HE matter of Furnaces is various, for they may be made either of brick and clay, or clay alone with whites of Eggs, hair, and filings of Iron, (and of these if the clay be fat are made the best, and most durable Furnaces) or of Iron, or Copper cast or forged. The forms also of Furnaces are various. The fittest form for Distillation is round; for so the heat of the fire being carryed up equally diffuseth it self every way,

it is used for Coughs, Colds & Shortness of  
Breath y<sup>e</sup> Juice in wine is good for bruised  
y<sup>e</sup> herb bruised or y<sup>e</sup> Juice made into a oymt.  
ment is good to ease y<sup>e</sup> Pillis & for scabs in y<sup>e</sup>

Neap  
or  
Calmint  
tis an herb of Venus good to bring downe women Courtes take  
inwardly or outwardly to sit over y<sup>e</sup> hot fumes by y<sup>e</sup> constant  
use thereof it taketh away barrenness & y<sup>e</sup> wind & pains of y<sup>e</sup> mother  
it is good for pains Rheums Swiming & gideness of y<sup>e</sup> head & of groat  
use for windiness of y<sup>e</sup> Stomach & belly & for Chagrin & Colic Achus



## Madder Root

it is both drying & binding yet not without some opening quality for it helps y<sup>e</sup> yellow jaundice & therefore opens obstructions of y<sup>e</sup> Liver & Gall it is given w<sup>th</sup> good success to such as have had bruises by falls, stops Looseness y<sup>e</sup> Hemorrhoids & y<sup>e</sup> terms

## Liquoris root

the best grows in England it is hot and moist in temperature helps y<sup>e</sup> Roughness of y<sup>e</sup> windpipe Hoarseness diseases in y<sup>e</sup> Kidneys and bladder & Ulcers in y<sup>e</sup> bladder (w<sup>ch</sup> is very Difficult to Cure) altho (curable) it concocts raw humors in y<sup>e</sup> stomach helps difficulty of Breathing is profitable for all salt humors the Root dried & beaten into powder & y<sup>e</sup> powder put into y<sup>e</sup> eye is a special remedy for a pin & web.

## Elicampane Root

hot & dry in y<sup>e</sup> third degree wholesome for y<sup>e</sup> stomach resists poyson helps old Coughs & shortness of Breath helps ruptures & is good against scabs and Itch pimples frickles & morpew if y<sup>e</sup> take y<sup>e</sup> seed or Juice of y<sup>e</sup> herb y<sup>e</sup> Powder of y<sup>e</sup> root is good for stop in of urine & to bring down y<sup>e</sup> courses & for y<sup>e</sup> stone & for Pustulent fever y<sup>e</sup> Plague mother & y<sup>e</sup> bowels



## Juniper Berries

if vertue of Juniper Berries are so many  
if they can not be numbred the berries eaten  
for they are pleasant in tast are exceeding good  
against if biting of adders they resist poyson  
Pestilence or any Infectious Disease helps if  
Strangury & Dropsy a Lye made with y<sup>e</sup> ashes  
of Juniper & water is a great provoker of  
Urine as can be if berries expell wind exceed  
ingly heat if stomach helps Digestion provoke  
if termes y<sup>e</sup> Germans make an universal medicine  
of them they help if Cough shortness of Breath  
Weakness of y<sup>e</sup> Lungs Convulsions Cramps they give  
easy delivery to women with Child five or six  
berries taken every Morning preserves y<sup>e</sup> body  
in health helps if Colick & Stone rawness of y<sup>e</sup>  
stomach faintings & heart qualms madness &  
frenries they strengthen y<sup>e</sup> eyes & help Rheumo  
there if yellow Jaundice falling sickness gout  
& Palsey take y<sup>e</sup> berries if are ripe & Look black



which happens not in a Furnace of another figure, as four square or triangular, for the corners disperse and separate the force of the fire. Their magnitude must be such as shall be fit for the receiving of the vessell; their thickness so great as necessity shall seem to require; only thus much observe, that if they be made of forged Iron or Copper, they must be coated with tin side, especially if you intend to use them for a strong fire. They must be made with two bottomes distinguisht as it were into two forges, the one below which may receive the ashes, the other above to contain the fire. The bottom of this upper must either be an Iron grate, or else an Iron plate perforated with many holes, that so the ashes may the more easily fall down into the bottom, which otherwise would put out the fire. Yet some Furnaces have three partitions, as the Furnace for Reverberation, and the Register Furnace. In the first and lowest the ashes are received, in the second the fire is put, and in the third of the Furnace for Reverberation the matter which is to be reverberated. This third ought to have a semicircular Cover, that so the heat may be reflected upon the contained matter. The bottom of the third and uppermost partition of the Register Furnace must be either a plate of Iron, or a smooth stone perforated with holes, having stopples of stones fitted thereunto, which you may take out or put in, as you would have the heat increased or decreased. In the top or upper part of all these Furnaces where it shall seem most fit, there must be two or three holes made, that by them the smoak may more freely pass out, & the air let in to make the fire burn the stronger if need require, or else which are to be shut with stopples made fit to them. The mouths of the forementioned partitions must have shutters, just like an Ovens-mouth, with which you may shut them close, or leave them open if you would have the fire burn stronger. But in defect of a Furnace, or fit matter to make one, we may use a Kettle, or a Pot set upon a Trefoot, as we shall shew when we come to give you a description of the Furnace and Vessels. The truth is, a good Artift will make any shift, yea and in half a dayes time make a Furnace or something equivalent to it for any operations.

It is Counted a soueraine remedy to Cook  
manner of Inflammations breakings out through  
heat hott Swellings & Impositum gangren  
cankers or foul filthy Ulcers applyed or put  
into them & all sores in the privet parts & wounds

CHAP.

Quoted the Juice of Knot grass is Spectall to stay bleeding at  
mouth, drunk in Steele or Red wine & is bleeding at the  
nose to be applyed to ye forehead and temples of squinted eyes  
grass

& good to Cool y<sup>e</sup> heat of y<sup>e</sup> Blood & Stomach & to stay fluxes of y<sup>e</sup> Blood & humors  
as Canker bloody flux of Courtes & running of y<sup>e</sup> reins & to provoke Urine & Urinary  
Stone & gravel, boyled in wine & drunk is good for Stings or Bittings of Venomous  
Creatures & to stay fluxes of Rheums or humors in y<sup>e</sup> Stomach & to kill Worms



## Of Vessels fit for Distillation.

**V**essels for Distillation are of various matter, and form. For they may be either of lead, which I altogether disapprove of, for that they turn the Liquors into a white and milky substance, beside the malignity they give to them; or they may be of Copper, Iron, or Tin, which are better then the former; or of Jug-metall, or Potters-metall glazed, or Glasses, which are the best of all, where they may be used without fear of breaking or melting. Some make them of silver, but they are very chargeable. They that are able and willing may have the benefit of them.

Of Lutes, for coating of Glasses, and for Closures, as also severall wayes of stopping Glasses.

**T**he best Lute is made thus, viz. Take of Loame and sand tempered with salt water (which keeps it from cleaving) to these adde the *Caput Mortuum*, of Vitriall, or *Aqua fortis*, and scaling of Iron, and temper them well together, and this serveth to coat Retorts or any Glas vessels that must endure a most strong fire, and will never fail if well made. Some add Flax, beaten Glas, and Pots, and flint, &c.

Take unslaked Lime, and Linseed Oil, mix them well together and make thereof a Lute which will be so hard that no spirit will peirce it, and this serves for the closure of Glasses.

Or,

Take Loam and the white of an Egge, mixe them into a Past, and spread it on a cloth. This also is a good closure.

Or,

Moisten an Oxe Bladder in the white of an Egge beaten to water, or in defect of a Bladder use Paper, and bind them round where the Vessels are joined together, one over another two or three times.

Or,

If the spirits in the Glas be exceeding corrosive, then use the *Caput mortuum* of *Aqua fortis*, Linseed Oil, and chalk mixed together.

outwardly applyed w<sup>th</sup> power in a pulvis If it giveth ease to y<sup>e</sup> Sciatica & palsy members heating & warming them & taketh away y<sup>e</sup> pain it also taketh away y<sup>e</sup> paine of stings by Bees &c.

Winter it is a remedy against y<sup>e</sup> Colick & Black Passions Keep it dry  
Summer by you all y<sup>e</sup> year for Scurvy & Conserve of Sumen is y<sup>e</sup> best they are hot  
Savory & dry especially y<sup>e</sup> Summer it expells wind in y<sup>e</sup> Belly & Stomach & is a  
present remedy for rising of y<sup>e</sup> Mother-prod. & wind provokes urina

it Cutheth tough flegm in y<sup>e</sup> Chest & Lungs it quickeneth y<sup>e</sup> dull spirit  
in y<sup>e</sup> Lethargy y<sup>e</sup> fine dropt into y<sup>e</sup> eyes clears the sight

it strengthens all parts of y<sup>e</sup> Body Ansoy Bowled w<sup>th</sup> y<sup>e</sup> me &



If a Glasse be cracked, then wet a linnen cloth in the white of an Egge beaten to water, and lay upon it, and upon that presently whilst it is wet sift some unslaked Lime, and preis it close with your hand, when that is dry lay on another cloth thus wet as before, and on it sift more Lime.

A vessell may be stopt so close with Quick-silver that no Spirit can breath forth, by which means the Glasse will be preserved from breaking by the inclosed Spirits, (for the head will first yeeld before the Glasse breaks), the Vessell must be made thus.

This also is a good way to preserve Spirits already distilled from the

A, Signifies the head or cover.

The body or vessel it self. The little Glasse to take out the Liquor that is in the Vessell because it cannot well be poured out, as by reason of the Quick-silver which will be apt to be lost, so by reason of the form of the Vessel it self.

A false bottom where the Quick-silver must lie, in to which the head must be set upon the Quick-silver that so the Quick-silver may come above the bottom of the Head.



Boyled with wine & spirit is good to wash infirmities & bruises & falls it is excellent for Quinsies or swelling in y<sup>e</sup> throat to gargle or boyled with vinegar & gargled w<sup>th</sup> it helpeth y<sup>e</sup> fulling sickness w<sup>ch</sup> way soever it be applyed, it helpeth to cut tough fleasms & is good for all Colds or diseases of y<sup>e</sup> Chest & Lungs taken in a Symply, y<sup>e</sup> quicksilver being put to it healeth a Cough or green wound.

*Gysop*  
It strengthens all parts of y<sup>e</sup> body. Anisop boyled w<sup>th</sup> Rue & honey helps y<sup>e</sup> Cough shortness of breath wheezing & raw matter in y<sup>e</sup> Lungs. Anisop w<sup>th</sup> honey kills worms in y<sup>e</sup> belly.

*in y<sup>e</sup> fish bruises*  
*purge the gross*  
*humors & looses*  
*y<sup>e</sup> belly & helps*  
*dropsie & y<sup>e</sup> spleen*  
*& windy & color*  
*of y<sup>e</sup> body after*  
*y<sup>e</sup> feaver*  
*from*  
*dice*



Also you may make stoples of Glasses ground so smooth that no vapour can get forth by them, as you may see by this pattern.

### Bdellum

Heats & molifies & that very temperately being mixt with any convenient ointment or Plaister it helps kernels in y<sup>e</sup> neck & throat or y<sup>e</sup> Kings Evill inwardly taken it breaks y<sup>e</sup> Stone Spleen & pain in y<sup>e</sup> sides to y<sup>e</sup> place & inwardly taken it helps Reptures or such as are burst



A, Signifies the stopple of Glass ground very smooth and fit to the mouth of the Vessell.

B, The Glass Body.

But the best way is to have a Crooked Pipe, which may have Quick-silver in it, and be well luted to the body that no Spirit can get forth: and by this means the Glass will never break, for the Quick-silver will first yeelde.

### Olibanum

Is hot in y<sup>e</sup> Second degree & dry in y<sup>e</sup> first you may take a dram of it at a time it stops Looseness & y<sup>e</sup> running of y<sup>e</sup> Reins it strenghtens y<sup>e</sup> memory Exceedingly Comforts y<sup>e</sup> heart expels Sadness & melancholy Strenghtens y<sup>e</sup> heart helps Coughs, Rheums, & pleurisy the best way to take it is to mix it w<sup>th</sup> conserve of roses & take it Morning



## White Starch

gently līvigates or makes smooth parts yt are rough  
 Syrup of ~~the~~ Violets made thick w<sup>th</sup> it & taken  
 on y<sup>e</sup> point of a Knife helps Coughs roughness of  
 the throat wheezings excoriations of y<sup>e</sup> bowels y<sup>e</sup> disease  
 which lately puzzled y<sup>e</sup> Learned Rabbits of our times  
 the bloody flux or the Plague in y<sup>e</sup> guts

## Tar

is good for scabs itch or manginess in man or beast  
 & against y<sup>e</sup> leprosie tetters ringwormes & scald heads

## Juice of Liquoris

helps roughness of y<sup>e</sup> windpipe which causeth Cough  
 & hoarseness & difficulty of breathing & it allayes y<sup>e</sup>  
 heat of y<sup>e</sup> Stomach & Liver easeth pains soreness &  
 Roughness of y<sup>e</sup> reins & bladder it quencheth thirst &  
 strengthens y<sup>e</sup> Stomach exceedingly it may easily be  
 be Carried about in ones pocket & eat a little now &  
 then

all sorts of Rozins fill up hollow Vleers & relieves  
 y<sup>e</sup> body our prest w<sup>th</sup> Cold griefs

Pitch mollifieth hard swellings & bringeth boyles  
 & Sores to suppuration it breaks carbuncles dis  
 persith aposthumes, cleanseth Vleers of Corruption  
 and filleth them with flesh



27  
Mirr  
is hot & dry in y<sup>e</sup> second degree dangerous for women  
with child it is bitter yet held good for Roughness  
of y<sup>e</sup> throat & windpipe half a dram taken at a  
time helps Rheumatick distillations upon y<sup>e</sup> Lungs  
pains in y<sup>e</sup> sides, it stopes fluxes provokes y<sup>e</sup> Urine  
brings away birth & after birth & softens hardness of y<sup>e</sup>  
Wombe it helps claves being taken an hour before  
y<sup>e</sup> fitt comes a dram of mirr In Muskadel, if y<sup>e</sup>  
make it into pills w<sup>th</sup> Treacle & take one of y<sup>m</sup>  
every morning fasting it is a preservative against  
y<sup>e</sup> Pestilence y<sup>e</sup> Poyson of serpents & other Venomous  
beasts a remedy for stinking breath if arising from  
y<sup>e</sup> Stomach, fattens loose teeth Hairs falling off of  
y<sup>e</sup> hair outwardly Used it breeds flesh in deep  
wounds & covers y<sup>e</sup> naked bones with flesh

### Mastich

Stayes fluxes being taken inwardly any way  
three or four grains of Mastich swallowed down  
whole at night going to bed is an excellent remedy  
for pains in y<sup>e</sup> Stomach, being beaten into powder &  
mixt with Conserve of Roses it strengthens y<sup>e</sup> Stomach  
stopes distillations upon y<sup>e</sup> Lungs Stayes vomiting  
& causeth a sweet breath being mixed with  
White wine & y<sup>e</sup> mouth washed with it it  
cleanseth y<sup>e</sup> gums of Corruption & fasteneth  
loose teeth



22. Borrax or Borrace as some call it  
 Borax of the Art of Distillation.

Besides its vertue that it hath to Souldier Gold  
 Silver & Copper &c inwardly given in small quantity  
 it stops fluxes & y<sup>e</sup> running of y<sup>e</sup> Reins Being  
 in fine powder & put into Green wound it cures  
 in once dressing

A, The crooked pipe.

B, The Glasse-body.

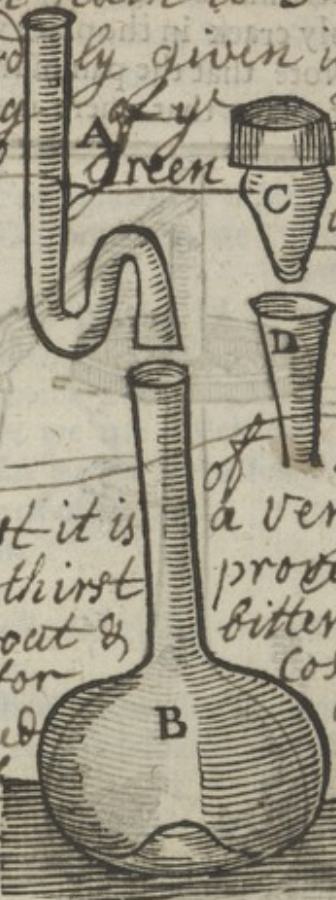
Or upon the top of a Glasse-stopple there  
 may be fastned some lead, that if  
 the spirit be too strong it will onely  
 heave up the Stopple and let it fall down  
 again.

C, The Glasse-stopple with lead on the top.

D, The mouth of the vessell it self.

Chuse y<sup>e</sup> dryest & whitest it is  
 er of Cholera quencheth thirst  
 easeth y<sup>e</sup> roughnes of y<sup>e</sup> throat &  
 & often prouokes to vomit & for  
 to put in their drink in stead  
 be taken by a woman with  
 any danger a Child of a year  
 an ounce of it at a time

Manna  
 a very gentle purg  
 prooveth choler  
 bitterness in y<sup>e</sup> throat  
 costive people  
 of Sugar it may  
 Child without  
 old may take  
 dissolved in  
 melt like sugar



the way to nip up a glasse, or seal it up Hermitically  
 is after this manner.

Put what matter you please into a bolt head with a long  
 neck or pipe, put this pipe through a pan that hath a little  
 hole made in the bottome thereof, that the top of it may be three  
 or four inches above the pan, close up the hole round about the  
 pipe with clay, then put coals in the pan and kindle first  
 those that are furthest off from the pipe that the heat may come  
 by degrees to the pipe (for otherwise a suddain heat will break  
 it) when the pipe is hot, blow the coals about it till it melt, then  
 with a pair of sheares cut it off where it is melted, and then with  
 a pair of tongues close it together.

Note that after you have closed it you must put the burning  
 coals upon the top thereof, and let it thus stand till all be cold.

Boyled in milk & drunk helps sore Throats so  
 being boyled in white wine & y<sup>e</sup> wine drunk & y<sup>e</sup> Jew  
 ears applied to y<sup>e</sup> ear outwardly will help deafness  
 inflammations & other infirmitis of the Ear



which must be done by degrees for otherwise the glasse will certainly crack in the place where it is nipped.

Note that the pan must stand upon some frame, or some hollow place that there may be a passage for the pipe to come through it.

Also the bolt head must stand upon a trefoot or some other firme place according to this figure.



*Comprehensive earthen Pours of the head coming of cold takes away inflammations & Boas and place it is applied to the eye much to the cure of the same*

An Explanation of such hard words, and terms of art, which are used in this ensuing Treatise.

**A** Malgamation, is a calcining or corroding metals with quick-silver, and it is done thus. Take any metall except iron, beaten into thin leaves, or very small powder, mix it with about 8. parts of quick-silver (which may the better be done if both be heated first) that they may become one uniform masse; evaporate the quick-silver over the fire; and the metall will be left in the bottome as a thin calx.

Calcination,

*Hydraz Calamitis fulvis Conchy & Distillations upon y<sup>e</sup> Columnes  
Hazardous want of voice Hazardous of y<sup>e</sup> Remedy of y<sup>e</sup> laster  
grains made up in a pill, but it is bad for head & choler*



*Calcination*, is a reducing any thing into a Calx, and making it friable, and it may be done two waies-----

{	by firing	{ By reducing into ashes,
		{ By reverberating.
{	by Corosion	{ By amalgamation,
		{ Precipitation,
		{ Fumigation or vaporation,
		{ Cementation or stratifi-
		{ cation.

*Circulation*, is when any liquor is so placed in digestion, that it shall rise up and fall down, rise up and fall down, and so doe continually, and thereby become more digested, and mature, for which use for the most part we use a Pelican.

*Clarification*, is the separating of the grosse feces from any decoction or juice, and it is done three wayes--

{	By the white of of an egge,
	By digestion,
	By filtration.

*Coagulation*, is the reducing of any liquid thing to a thicker substance by evaporating the humidity.

*Cobobation*, is the frequent abstraction of any liquor, poured oft-times on the feces from whence it was distilled, by distillation.

*Congelation*, is when any liquor being decocted to the hight, is afterward by setting into any cold place turned into a transparent substance like unto yce.

*Corrosion*, is the Calcining of bodies by corrosive things.

D.

*Decantation*, is the pouring off of any liquor which hath a settling by inclination.

*Deliquium*, is the dissolving of a hard body into a liquor, as salt, or the powder of any calcined matter, &c. in a moist, cold place.

*Destension*, is when the essentiall juice dissolved from the matter to be distilled doth descend, or fall downward.

*Despumation*, is the taking off the froth that floats on the top with a spoon or feather, or by percolation.

*Distillation*, is the extracting of the humid part of things by vertue of heat, being first resolved into a vapour, and then

C

Con-



condensed again by cold. Thus it is generally taken, but how more particularly, I shall afterward shew.

*Digestion*, is a contracting, or maturation of crude things by an easie, and gentle heat.

*Dissolution*, is the turning of bodies into a liquor by the addition of some humidity.

*Dulcoration*, or dulcification is either the washing off the salt from any matter that was calcined therewith, with warm water, in which the salt is dissolved, and the matter dulcified: or it is sweetening of things with sugar or honey, or syrup.

*Elevation*, is the rising of any matter in manner of fume, or vapour by vertue of heat.

*Evaporation*, or *Exhalation*, is the vapouring away of any moisture.

*Exaltation*, is when any matter doth by digestion attain to a greater purity.

*Expression*, is the extracting of any liquor by the hand, or by a presse.

*Extraction*, is the drawing forth of an essence from a corporeall matter by some fit liquor as spirit of wine, the feces remaining in the bottome.

*F.*  
*Fermentation*, is when any thing is resolved into it self, and is rarified, and ripened, whether it be done by any ferment added to it or by digestion only.

*Filtration* is the separation of any liquid matter from its feces by making it run through a brown paper made like a tunnell, or a little bag of wollen cloth, or through shreds.

*Fixation*, is the making of any volatile, spirituall body endure the fire, and not fly away, whether it be done by often reiterated distillations, or sublimations, or by the adding of some fixing thing to it.

*Fumigation*, is the calcining of bodies by the fume of sharp spirits whether vegetable or minerall, the bodies being laid over



over the mouth of the vessell wherein the sharp spirits are.

## H.

*Humectation* or Irrigation, is a sprinkling of moisture upon any thing.

## I.

*Imbibition*, is when any dry body drinks in any moisture that is put upon it.

*Impregnation*, is when any dry body hath drank in so much moisture that it will admit of no more.

*Incorporation*, is a mition of a dry and moist body together, so as to make an uniform masse of them.

*Infusion*, is the putting of any hard matter into liquor, for the vertue thereof to be extracted.

*Insolation*, is digesting of things in the sun.

## L.

*Levigation*, is the reducing of any hard matter into a most fine powder.

*Liquation*, is a melting, or making any thing fluid.

*Lutation*, is either the stoppings of the orifices of vessels, that no vapour passe out, or the coating of any vessell to preserve it from breaking in the fire.

## M.

*Maceration*, is the same as digestion.

*Maturation*, is the exalting of a substance that is immature, and crude to be ripened, and concocted.

*Menstruum*, is any Liquor that serves for the extracting the essence of any thing.

## P.

*Precipitation*, is when bodies corroded by corrosive spirits either by the evaporating of the Spirits remaine in the bottome, or by pouring something upon the spirit, as Oile of Tartar, or a good quantity of water, doe fall to the bottome.

*Purification*, is a separation of any Liquor from its feces whether it be done by clarification, filtration or digestion.



*Putrefaction*, is the resolution of a mixt body into it selfe by a naturall gentle heat.

*Quintessence*, is an absolute, pure and well digested medicine, drawne from any substance, either animall, vegetable, or minerall.

R.

*Rectification*, is either the drawing of the flegme from the Spirit, or of the Spirit from the flegme, or the exaltation of any Liquor by a reiterated distillation.

*Reverberation*, is the reducing of bodies into a Calx by a reflecting flame.

S.

*Solution*, is a dissolving or attenuating of bodies.

*Stratification*, is a strewing of corroding power on plates of metall by course.

*Sublimation*, is an elevating, or raising of the matter to the upper part of the vessell by way of a subtile powder.

*Subtiliation*, is the turning of a body into a Liquor, or into a fine powder.

T.

*Transmutation*, is the changing of a thing in substance, colour, and quality.

V.

*Volatile*, is that which flyeth the fire.

#### *Rules to be considered in Distillation.*

I.

Make choyce of a fit place in your house for the furnace, so that it may neither hinder any thing, nor be in danger of the falling of any thing into it that shall lye over it: for a forcing furnace, it will be best to set it in a chymnie, because a strong heat is used to it, and many times there are used brands which will smoak, and the fire being great the danger thereof may be

pre-



prevented, and of things of a malignant and venenate quality being distilled in such a furnace the fume, or vapour if the glasse should break may be carryed up into the chymnie which otherwise will flie about the roome to thy prejudice.

2.

In all kinds of distillation the vessels are not to be filled too full, for if you distill Liquors they will run over, if other solid things the one part will be burnt before the other part be at all worked upon, but fill the fourth part of gourds, the halfe of Retorts, the third part of copper vessels, and in rectifying of spirits fill the vessell half full.

3.

Let those things which are flatulent, as wax, rosin, and such like, as also those things which doe easily boyle up, as honey, be put in a lesser quantity, and be distilled in greater vessels, with the addition of salt, sand, or such like.

4.

There be some things which require a strong fire, yet you must have a care that the fire be not too vehement for feare their nature should be destroyed.

5.

You must have a care that the lute with which vessels are closed do not give vent, and alter the nature of the Liquor, especially when a strong fire is to be used.

6.

Acid Liquors have this peculiar property that the weaker part goes forth first, and the stronger last; but in fermented and Liquors the Spirit goeth first, then the phlegme.

7.

If the Liquor retain a certain Empyreuma, or smatch of the fire, thou shalt help it by putting it into a glasse close stoppt, and so exposing it to the heat of the sun, and now and then opening the glasse that the fiery impression may exhale, or else let the glasse stand in a cold moist place.

C 3

8. When



8.

When you put water into a seething Balneum wherein there are glasses, let it be hot or else thou wilt endanger the breaking of the glasses.

9.

When thou takest any earthen, or glasse vessell from the fire, expose it not to the cold aire too suddenly for feare it should break.

10.

If thou wouldest have a Balneum as hot as ashes, put sand or sawdust into it, that the heat of the water may be therewith kept in, and made more intense.

11.

If you would make a heat with horse-dung, the manner is this, viz. make a hole in the ground, then lay one course of horse-dung a foot thick, then a course of unslaked lime halfe a foot thick, then another of dung, as before, then set in your vessell, and lay round it lime, and horse-dung mixt together; presse it downe very hard; you must sprinkle it every other day with water, and when it ceaseth to be hot, then take it out and put in more.

12.

Note that alwayes sand or ashes must be well sifted, for otherwise a coal or stone therein may break your glasse.

13.

The time for putrefaction of things is various, for if the thing to be putrefied be vegetables and green, lesse time is required, if dry, a longer, if Minerals the longest of all. Thus much note, that things are sooner putrefied in cloudy weather then in faire.

14.

If thou wouldest keep vegetables fresh and green all the year, gather them in a dry day, and put them into an earthen vessell, which you must stop close, and set in a cold place: and they will as saith Glauberus keep fresh a whole year.

15. Doe



15.

Do not expect to extract the essence of any vegetable unlesse by making use of the feces, left after distillation: for if you take those feces, as for example of a nettle, and make a decoction thereof, and strain it and set it in the frost, it will be congealed and in it will appear a thousand leaves of nettles with their prickles, which when the decoction is again resolved by heat, vanish away, which shewes that the essence of the vegetables lies in the salt thereof.

16.

In all your operations, diligently observe the processes which you read, and vary not a little from them, for sometimes a small mistake or neglect spoiles the whole operation, and frustrates your expectation.

17.

Try not at first experiments of great cost, or great difficulty, for it will be a great discouragement to thee and thou wilt be very apt to mistake.

18.

If any one would enter upon the practices of Chymistry, let him apply himself to some expert artist for to be instructed in the manuell operation of things, for by this meanes he will learn more in 2. moneths, then he can by his practise and study in 7. years, as also avoid much paines and cost, and redeem much time which else of necessity he will loose.

19.

Enter not upon any operation, unlesse it be consistent with the possibility of nature, which therefore thou must endeavour as much as possibly may be, to understand well.

20.

Do not interpret all things thou readest according to the literall sense, for philosophers when they wrote any thing too excellent for the vulgar to know, expressed it enigmatically, that the sonnes of Art only might understand it.

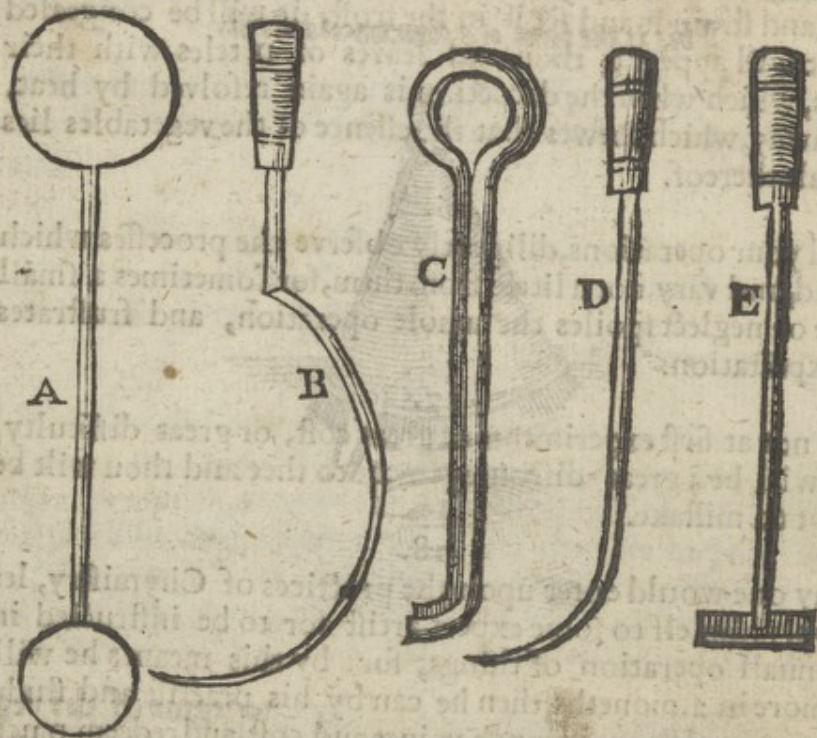
21.

In all thy operations propose a good end to thy selfe, as not to use any excellent experiment that thou shalt discover, to any ill end, but for the publick good.

22. It



It will be necessary that thou knowest all such instruments that thou shalt use about thy furnace and glasses, whereof some are already expressed, and some more shall be here described.



**A,** Signifies an iron rod with two iron rings at the ends thereof, which must be heated red hot, and applyed to that part of the glasse which thou wouldest break off. When thou hast held it there so long till the glasse be very hot, then take it off, and drop some cold water, where thou wouldest have it break off, and it will presently crack in sunder. These rings are for such glasses as will goe into them: Thou must have divers of this sort, even of all sizes.

**B,** An iron hook, which must be heated hot and applyed to any great glasse that will not goe into a ring, this hook hath a wooden handle.

**C,** A paire of tongs which are for divers uses.

**D,** A crooked iron to rake betwixt the grates to clear them.

**E,** An iron rake to rake the ashes out of the ash hole.

A thread dipt in melted brimstone and tyed about a glass, and then fired, may serve in stead of the iron rings, and the hook.

Com.



*Common Distilled simple waters are made thus.*

**T**AKE what hearbs or flowers you please, put them into a common cold still, and let them distill gently.

*This is the form of a common cold Still.*



But note that this kind of water is but the flegme of the vegetable which you distill, and hath very little vertue or odour in it; only roses and mints and two or three more have an odour, but all besides have as little vertue as common distilled water.

I doe not deny but that it may be so ordered, that these kinds of waters may partake both of the smell and strength of their vegetables in a good measure, and it is thus.

*To make waters in a cold Still that shall have the full smell and vertue of the vegetable.*

**T**AKE what hearbs, flowers, or roots you please (so that they be green) bruise them and mix with them some leaven, and let them stand close covered for four or five dayes: then distill them after the manner aforesaid.

D

*Another*



*Another way to make Water tast and smell  
strong of its vegetable.*

**W**Hen you have distilled any vegetable in a cold Still after the usuall manner (so that you take heed you dry not the hearb too much, which you may prevent by putting a brown paper in the bottome of the Still, giving it a gentle fire, and turning the cake before it be quite dryed) take the cakes that remain in the bottome of the Still, and the water that is distilled from thence (having a good quantity thereof) and put them into a hot Still, and let them stand warme for the space of 24. houres, then distill them. Then if you would have the water strong, put the said water into more fresh cakes, casting away the other, and doe as before. This is the truest and best way to have the water of any vegetables. Also thou shalt by this way purchase some oyle which is to be separated and to be kept by it self.

*To make water at any time of the year in a cold Still without green  
hearbs, so that the water shall smell strong of the hearb.*

**P**Ut fair water into the body of the cold Still, then hang a bag full of that hearb that thou wouldest have the water of, being first dryed, or seed or root thereof first bruised, then make a strong fire under the Still.

Note that those vegetables of which the water is made after this and the former manner, must be of a fragrant smell, for such as have but little or no smell cannot yeeld a water of any considerable odour.

*Another way to make a water last, and smell  
strong of its vegetables.*

**T**Ake of the dry hearb, or seed or root bruised, to a pound of each, put 12. pints of spring water, distill them in a hot Still or Alembick, and the water that is distilled off put upon more



more of the fresh hearbs, seeds or roots; doe this three or four times, and thou shalt have a water full of the vertue of the vegetable, being almost as strong as a spirit.

*To make the water of the flowers of Jasmin, Honey-suckles, or Woodbine, Violets, Lillies, &c. retain the smell of their flowers.*

The reason why these flowers in the common way of distillation yeeld a water of no fragrancy at all, although they themselves are very odoriferous, are either because, if a stronger fire be made in the distilling of them, the grosser, and more earthy Spirit commeth out with the finer, & troubleth it, as it is in case the flowers be crushed or bruised (where the odour upon the same account is lost) or because the odoriferous Spirit thereof being thin, and very subtle riseth with a gentle heat, but for lack of body vapours away. The art therefore that is here required is, to prevent the mixtion of the grosser spirit, with the finer, and to give such a body to the finer that shall not embase it: and it is thus.

Take of either of the aforesaid flowers gathered fresh, and at noon in a fair day, let them not at all be bruised. Infuse a handfull of them in two quarts of white-wine (which must be very good, or else you labour in vaine) for the space of half an houre, then take them forth, and infuse in the same wine the same quantity of fresh flowers, this do eight or ten times, but still remember that they be not infused above halfe an an houre, (for according to the rule of infusion, a short stay of the body that hath a fine Spirit, in the liquor receiveth the Spirit: but a longer stay confoundeth it, because it draweth forth the earthy part withall, which destroyeth the finer:) then distill this liquor (all the flowers being first taken out) in a glasse gourd in a very gentle Balneo, or over a vapour of hot water, the joynts of the glasse being very well closed, and thou shalt have a water of a most fragrant odour. By this means the Spirit of the wine which serves to body the fine odoriferous Spirit of the flowers ariseth as soon as the fine Spirit it self, without any earthinesse mixed with it.



Note that in defect of Wine, *Aqua vitæ* will serve; also strong-beer, but not altogether so well, because there is more grosse earthinesse in it then in wine.

The water of either of these flowers is a most fragrant perfume, and may be used as a very delicate sweet water, and is no small secret.

*A Furnace with his vessels to distill liquors with the steam of boyling water.*



A, Shewes the head of the Alembick.

B, the body thereof, placed in a brasse vessell made for that purpose.

C, A brasse vessell perforated in many places to receive the vapour of the water. This vessell shall contain the Alembick compassed about with sawdust, not only that it may the better and longer retain the heat of the vapour, but also lest it should be broken by the hard touch of the brasen vessell.

D, Shewes the bras vessell containing the water as it is plac'd in the Furnace.

E, The Furnace containing the vessell.

F A Funnell by which you may now and then powre in water, in

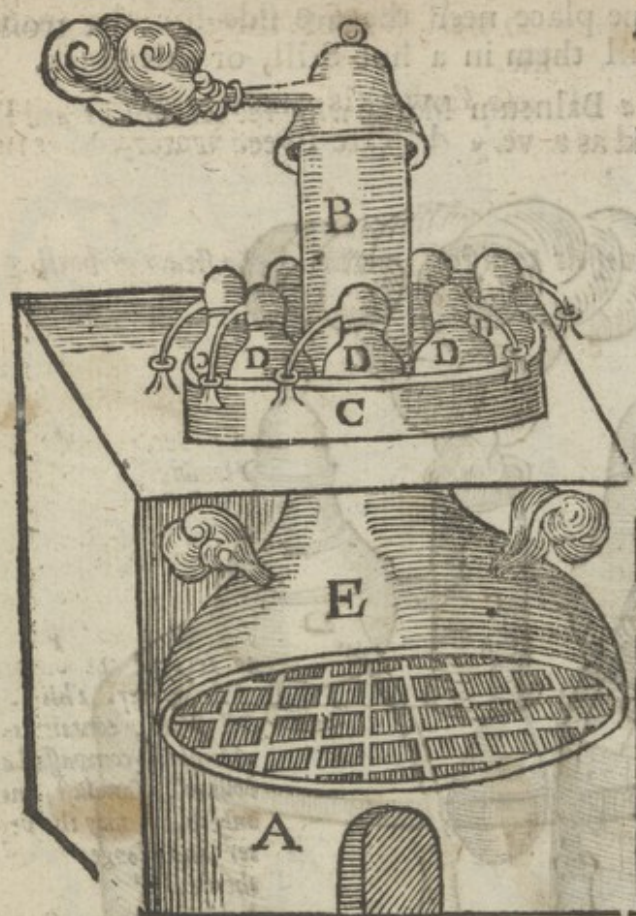
Head of that which is vanisht and dissipated by the heat of the fire.

G, The Receiver.

*For a Feaverish Disorder in Children  
or others take Tobacco, & Currents  
& Bay salt some put  
pound it & put it on a Cloth and  
lay it to ye Wrist of the Armes*



The delineation of a Balneum Ma.<sup>re</sup> may also serve for to distil with ashes.



A, Shewes the Furnace with the hole to take forth the Ashes.

B, Shewes another furnace, as it were set in the other: now it is of Brass, & runsthrough the midst of the kettle made also of brass, that so the contained water or ashes may be the more easily heated.

C, The kettle wherein the water, ashes, or sand are contained.

D, The Alembick set in the water, ashes, or sand, with the mouthes of the receivers.

E, The bottome of the second brass Furnace, whose top is marked with B, which contains the fire.

*A water out of Berries, is made thus.*

**T**AKE of what berries you please being full ripe, put them into a gourd glasse, strewing upon them a good quantity of powdered sugar, cover them close, let them stand three weekes or a moneth, then distill them in Balneo.

After this manner Strawberries, Raspberries, Elderberries, and Black-cherries may be distilled: But note that such as have stones must first be bruised together, with their stones.

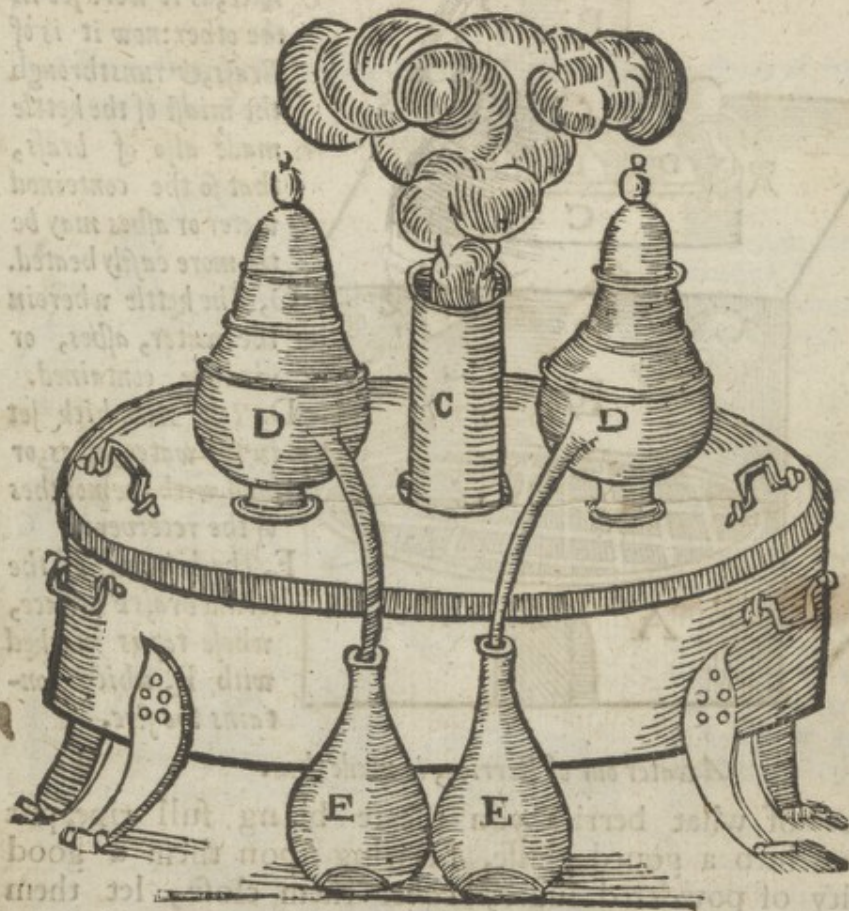
*A sweating water made of Elder-berries.*

**T**AKE of Elder-berries as many as you please, presse out the juce thereof, to every gallon thereof put a pint of Whitewine-vinegar, of the lees of Whitewine a pint, let



let them stand in a wooden vessell, which thou must then set in some warme place near the fire side for the space of a weeke, then distill them in a hot Still, or Alembick.

*The Furnace for a Balneum Mariæ with the Alembicks and their receivers.*



- A, Shewes the braske kettle full of water.  
 B, The cover of the kettle perforated in two places, to give passage forth to the Vessels.  
 C, A pipe or Chimney added to the kettle, wherein the fire is contained to heat the water.  
 D, The Alembick consisting of its body and head.  
 E, The receiver whereinto the distilled liquor runs.

The



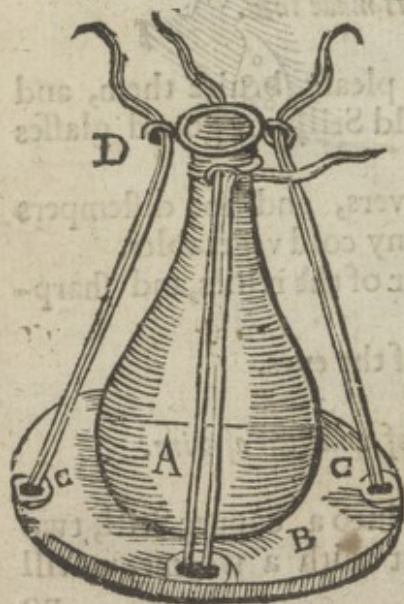
The effigies of another Balneum Mariæ not so easie to be removed as the former.



A, Shewes the vessell or Copper that contains the water.

B, The Alembick set in water.

But lest the bottome of the Alembick being half full, should float up and down in the water, & so strike against the sides of the Kettle, I have thought good to shew you the way and means to prevent that danger.



A, Shewes the Vessell or glass Alembick.

B, A plate of Lead whereon it stands.

C, Strings that bind the Alembick to the plate.

D, Rings through which the strings are put, to fasten the Alembick.



In defect of a Furnace for a Balneum, you may make use of a pot set upon a trefoot after this manner.



An ounce or 2. of this water of Elder-berries is a very excellent Sudorifick, and is very good in all diseases that require sweat; as also in hydropicall diseases.

*Water out of rotten Apples is made thus.*

**T**ake as many rotten Apples as you please, bruise them, and distill them either in a common cold Still, or gourd glasses in Balneo.

This water is of greater use in feavers, and hot distempers then the common distilled waters of any cold vegetables.

It is very good in any hot distemper of the reines, and sharpness of Urine.

It is very good in the inflammations of the eyes.

*How to make Aqua vitæ, and spirit of wine out of wine.*

**T**ake of what wine you please, put it into a copper Still, two parts of three being empty, distill it with a worme, untill

no

*In a sickly time Drink Tea of Rue  
before you goe a broad in y<sup>e</sup> morning*



no more spirit come off, then this Spirit will serve for the making of any Spirits out of vegetables: but if thou wouldest have it stronger distill it again, and half will remain behind as an insipid flegme: and if thou wouldest have it yet stronger, distill it again, for every Distillation will leave behind one moiety of flegme or thereabouts; So shalt thou have a most pure and strong Spirit of wine.

A hot Still.



A, Sheweth the bottom which ought to be of Copper.

B. The head.

C, The barrell filled with cold water to refrigerate and condensate the water and oyle that run through the pipe or worme that is put through it.

D, A pipe of brasce or pewter or rather a worme of Tin running through the barrell.

E, The Alembick set in the furnace with the fire under it.

that runs from Et W

in Chaplin rece

How to make Aqua vitæ out of Beer.

**T**AKE of stale strong-beer or rather the grounds thereof, put it into a Copper Still with a worme, distill it gently (or otherwise

E



otherwise it will make the head of the Still fly up) and there will come forth a weak Spirit, which is called low Wine: of which when thou hast a good quantity thou maist distill it again of it self, and there will come forth a good *Aqua vitæ*. And if thou distillest it two or three times more, thou shalt have as strong a Spirit as out of Wine, and indeed betwixt which, and the Spirit of Wine thou shalt perceive none or very little difference.

*How to rectifie Spirit of Wine, or Aqua vitæ.*

**D**istill it in *Balneo* untill the last drop that comes off be hot, and full of Spirit.

Note that every time there will remain in the bottom a quantity as weak as water.

Note also that every time thou distillest it, when thou perceivest that a very weak water comes over, thou shalt then end that Distillation.

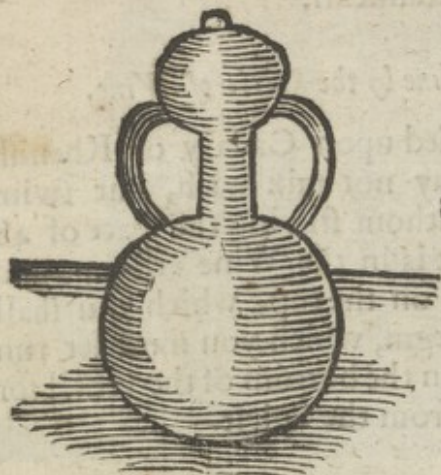
*To make the Magistery of Wine, which will be one of the greatest Cordials, and most odoriferous Liquor in the World.*

**T**Ake good old rich Canary Wine, put it into a Glasse-vessell that it may fill the third part thereof, nip it up and set it in a continuall heat of Horse-dung for the space of four months: then in frosty weather set it forth into the coldest place of the air you can, for the space of a month, that it may be congealed: And so the cold will drive in the true Spirit of the Wine into the Center thereof, and separate it perfectly from its flegm. That which is congealed cast away; but that which is not congealed esteem as the true Spirit of Wine. Circulate this in a Pellican with a moderate heat for the space of a month, and thou shalt have the true magistery or Spirit of Wine, which as it is most cordiall, so also most Balsamicall, exceeding all balsomes for the cure of Wounds.

*When you still herbs bruiſe the herbs  
Flower or Roots put Farther Common salt  
or Leaven & let them Digest if dry put  
water to them & thy will be very good*



## The form of a Pellican.



The matter must be put in at the top, which afterwards must be closed up.

To make an other *Mogistery* of Wine that a few drops thereof shall turn Water into perfect Wine.

**T**AKE of the best Canary Wine as much as you please, let it stand in putrefaction forty dayes, then distill it in Balneo, and there will come forth a Spirit, and at last an Oil, separate the one from the other, and rectifie the Spirit. Set the Oil again in putrefaction forty dayes, and then distill it. The feces that are left after the first Distillation will yeeld a volatile salt, which must be extracted without Calcination, with the flegm of the Spirit, purifie it well, then impregnate the Salt with its Spirit, and digest them, then adde the Oil, and digest them together till they become a red powder, which you may use as it is, or else set it in a cellar till it be dissolved into a liquor, and a few drops thereof will doe as abovesaid.

## To make an Oil of Wine.

**T**AKE weak Spirit of Wine, distill it in a vessell of a long neck, then pour on this Spirit again upon the flegm, distill it again, doe this severall times, and you shall see the oil of the Wine swim on the flegm, which flegm you must separate from the oil by a tunnell.

E 2

If



If this Oil be afterward circulated for a month, it will thereby become most odoriferous, and of singular vertue, and good being both very Cordiall, and Balsamicall.

*To extract the Spirit out of Wine by the Spirit of Wine.*

**P**ut Spirit of Wine well rectified upon Canary or Rhenish Wine, so cautiously that it may not mix with, but swim upon the Wine, let them stand without stirring the space of 48 houres. Then will the Spirit that is in the Wine rise up and join it self to the Spirit that swims on the top, which you shall perceive by the weakness of the flegm, which you must let run out at a tap, which must be made in the bottom of the vessell for that purpose, and so be separated from the Spirit.

*To make a very subtil Spirit of Wine at the first distilling.*

**T**ake white, or wheaten bread as soon as it comes forth of the Oven, break it in the middle (i) the upper side from the lower side, and hang it hot in a Glass-vessell over Canary Wine, but so that it touch not the Wine, then cover the vessell, and let it so stand untill the bread swell and be sufficiently impregnated with the Spirit of Wine, which it will attract from the Wine: then take out that bread and put in more: till you have a considerable quantity of bread thus moistned. Then put this bread into a Glas-body, and distill it in Balneo, and you shall have a very subtil Spirit, which you may yet rectifie by Circulation.

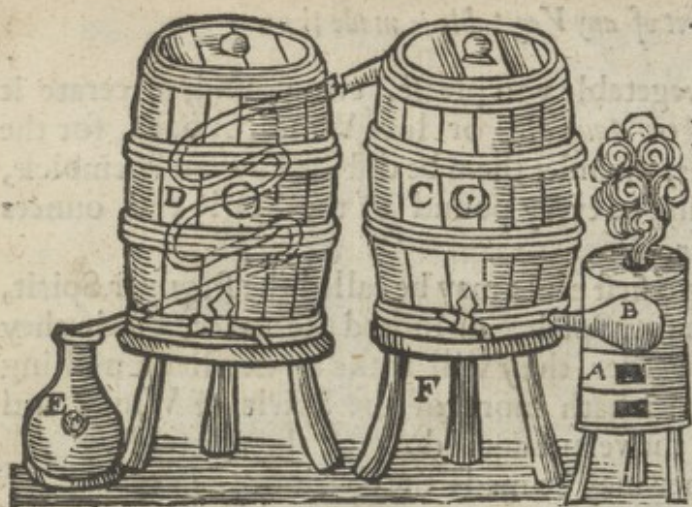
*By Furnaces and Vessels made after this insuing figure there may be made four rectifications of any Spirit at once.*



*These vessels may either stand in ashes, or in Balneo.*



The manner of Distilling in Wooden Vessels.



A, Signifieth the vessel wherein the copper vessel lyeth.

B, The Copper vessel, part of which is in the Furnace, and part in the vessel of Wood.

C, The vessel of Wood wherein the matter must be that is distilled.

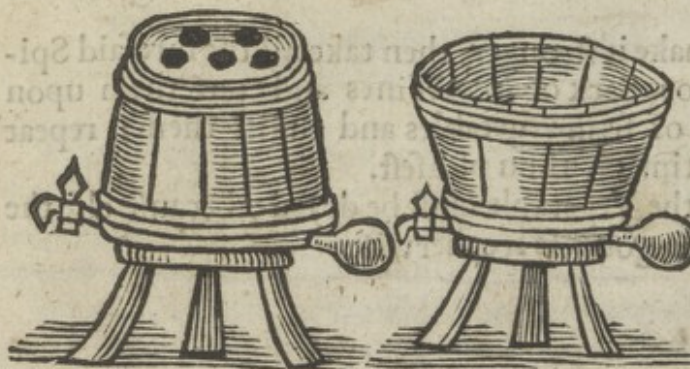
D, The cooling vessel with the worm.

E, The Receiver. F, The Trefoot whereon the vessel standeth.

Note that the greater the Copper vessel is, and the lesse the wooden is, the sooner will the Liquor boil.

This Furnace shows how to draw forth Spirits and Waters out of Vegetables, and Animals with little cost and in short time.

A Balneum and a boiling Vessel made of Wood.



Note that on the right hand, these vessels have a copper vessel hanging forth which must be set into a Furnace as is above shewed; and on the left hand is a Cock or Tap to let out the water.

The vessel on the left hand is for a Balneum, the holes in the cover thereof are either to set in vessels over the fume of the water, or for the necks of the glasses set in the Balneo to pass through.

The vessel on your right hand is to boil water in for any use, also to brew in.



The Spirit of any Vegetable is made thus.

**T**AKE of what vegetable you please, two pound, macerate it in fix Gallons of *Aqua vite* or low Wines, or Sack, for the space of 24. houres, then let them be distilled by an Alembick, or hot Still, putting to every pound of the Spirit two ounces of most pure Sugar.

Note that the two first pints may be called the stronger Spirit, and the rest the weaker Spirit, or indeed the water, but if they be both mixed together, they will make an excellent midling Spirit, for the former hath more of the Spirit of Wine, and the latter more of the vertue and odour of the vegetable.

After this manner may be made the Spirit of

Hearbs,  
Flowers,  
Roots?  
the Seeds } of Vegetables  
Berries,  
Barks,  
Rinds,  
and Spices.

Note that the Hearbs and Flowers must be cut small, the rest bruised.

If you would make it stronger, then take all the foresaid Spirit, and as much more Sack or low Wines and put them upon the same quantity of fresh vegetables and distill them; repeat this three or four times if thou pleasest.

Note also that the Vegetable must be dried; because else the Spirit will not be so good, as if otherwise.

for A Glister

Take a handfull of Fetherfew some Camomel flowers a little anniseed Carraway & fennell seed boyle these in water or scald milk strain it & ad a little sugt & oyle or butter & aply it warm

some Glisters are made with mutton Broth & a little oyle & some only milk butter & sugt



## The Form of an Alembick



A, Signifies the vessell which must be of Copper, in which the matter is contained, and which must be set over a naked fire.

B, Signifies the Belly that is fastened to the Neck, that the Neck may the more commodiously be applied to the large mouth of the vessell, but it may be so ordered that the mouth of the upper vessell and lower vessell may bee so fitted that they shall not neede this Belly.

C, The long Neck of the upper vessell where by the Spirit or water passing is somewhat cooled.

D, the Head. E, The vessell that compasseth the Head, into which cold water is continually poured after the heating. F, The long receiver. G, The top or Cock letting out the water when it is hot.

The Spirit of any vegetable may sodainly, at any time of the year be made thus.

Take of what Hearb, Flower, Seeds, or Roots you please. Fill the head of the Still therewith, then cover the mouth thereof with a course Canvas and set it on the Still, having first put into it Sack, or low Wines. Then give it fire.

If at any time thou wouldst have the Spirit be of the colour of its Vegetable, then put of the flowers thereof dried a good quantity in the nose of the Still.

To make any Vegetable yeeld its Spirit quickly.

Take of what Vegetables you please, whether it be the Seed, flower, root, fruit, or leaves thereof, cut or bruisse them small, then



then put them into warm water, put yeast or barm to them, and cover them warm, & let them work three dayes as doth Beer, then distill them and they will yeeld their Spirit easily.

*To reduce the whole Hearb into a Liquor which may well be called the Essence thereof.*

Take the whole Hearb with flowers, and roots, make it very clean: then bruiſe it in a Stone Morter, put it into a large Glaſſ veſſell, ſo that two parts of three may be empty: then cover it exceeding cloſe, and let it ſtand in putrefaction in a moderate heat the ſpace of half a year, and it will be all turned into a water.

*To make an Eſſence of any Hearb, which being put into a Glaſſ, and held over a gentle fire, the lively form and Idea of the Hearb will appear in the Glaſſ.*

Take the foregoing water, and diſtill it in a gourd Glaſſ (the joints being well cloſed) in aſhes, and there will come forth a Water and an Oil, and in the upper part of the veſſell will hang a volatile Salt. The Oil ſeparate from the Water, and keep by it ſelf; with the water purifie the volatile Salt by diſſolving, filtering, and coagulating. The Salt being thus purified imbibe with the ſaid Oil, untill it will imbibe no more, digeſt them well together for a month in a Veſſell hermetically ſealed. And by this means you ſhall have a moſt ſubtill eſſence, which being held over a gentle heat will fly up into the Glaſſ, and repreſent the perfect Idea of that Vegetable whereof it is the eſſence.

*The true Eſſence, or rather Quinteſſence of any Hearb is made thus.*

When thou haſt made the water, and Oil of any Vegetable, firſt calcine (i) burn to aſhes the remainder of the Hearb; with the Aſhes make a Lye by pouring its own water thereon; when thou haſt drawn out all the ſtrength of the Aſhes, then take all the Lye, being firſt filtered; and vapour it away, and at the bottom thou ſhalt find a black Salt: which thou muſt take and

*Herb Sanderella grows the no where here about  
but at Branton good in Diet Drinke for pain in  
the Limbs & Rheumatism*



put into a Crucible and melt it in a strong fire (covering the Crucible all the time it is melting) after it is melted let it boil half an houre or more, then take it out: and beat it small, and set it in a Cellar on a Marble stone or in a broad Glass, and it will all be resolved into a Liquor; this Liquor filter, and vapour away the humidity till it be very dry, and as white as snow. Then let this Salt imbibe as much of the Oil of the same Vegetable as it can, but no more, lest thou labour in vain. Then digest them together till the Oil will not rise from the Salt, but both become a fixed powder melting with an easie heat.

*To extract the Quintessence of all Vegetables.*

Take of what Spices, Flowers, Seeds, Hearbs, woods you please, put them into rectified Spirit of Wine; let the Spirit extract in digestion till no more feces fall to the bottom, but all their essence is gone into the Spirit of Wine, upon which being thus impregnated pour a strong Spirit of Salt and digest it in *Balneo* till an Oil swim above, which separate with a Tunnell, or draw off the Spirit of Wine in *Balneo*, and the Oil will remain clear at the bottom, but before the Spirit of Wine is abstracted, the Oil is bloud red, and a true Quintessence.

*An excellent Essence of any Vegetable may be made thus.*

Take of the distilled Oil of any Vegetable, with it imbibe the best Manna being very well depurated, untill it will imbibe no more, then digest them a month, and thou shalt have the true balsome and excellent Essence of any vegetable.

This hath the vertues of the Vegetable whereof it was made but in a more eminent manner.

The depuration of Manna for this use is a great secret.

*Water or Spirit of Manna is made thus.*

Take of the best Manna one part, of Nitre two parts, put them into an Oxe Bladder, and tying it close, put it into  
F  
warm



warm water to be dissolved. Distill this water in an Alembick, and there will come forth an insipid water, sudorificall and laxative.

*The Chymicall Oil of the Hearb or Flower of any Vegetable is made thus.*

Take of the hearb or flower dryed one pound, of Spring water twenty four pints, distill them in a great Alembick, with its cooler or Copper Still with a worm passing through a vessell of cold water. Let the Oil that is drawn with the Water be separated with a Tunnell or seperating Glass, and let the water that is separated be kept for a new distillation.

Note that if this Water be used two or three times in the drawing of the Oil, it will be an excellent water of that vegetable from which it is distilled, and as good as most that shall be drawn any other way.

After the same manner are made Oil of the dry rinds of

Orenges,

Citrons,

Lemons.

But note that these Rinds must be fresh, and (the inward whiteness being separated) be bruised.

*The Oil commonly called the Spirit of Roses.*

Take of Damask, or red Roses, being fresh, as many as you please, infuse them in as much warm water as is sufficient for the space of twenty four houres. Then strain, and press them, and repeat the infusion severall times with pressing, untill the liquor become sully impregnated, which then must be distilled in an Alembick with a refrigeratory or Copper Stil with a worm, let the Spirit which swims on the Water be separated, and the water kept for a new infusion.

This kind of Spirit may be made by bruising the Roses with Salt, or laying a lane of Roses and an other of Salt, and so keeping them half a year or more, which then must be distilled in as much Common water, or Rose-water as is sufficient.

*Oils*



*Oyles are made out of seeds thus.*

Take of what seeds you please, bruised, two pound, of spring-water twenty pints, let them be macerated for the space of 24. houres, and then be distilled in a Copper Still with a worme, or Alembick with its refrigerating. The oyle extracted with the water, being separated with a tunnell, keep the water, for a new distillation.

This water after three or four distillations, is a very excellent water, and better then is drawn any way out of that vegetable whereof these are seeds; I mean for vertue, though not alwayes for smell.

After the same manner are made oyles out of spices, and aromaticall woods.

*Oyles are made out of Berries thus.*

Take of what Berries you please, being fresh 25. pound, bruise them, and put them into a wooden vessell with 12. pints of spring-water, and a pound of the strongest leaven; let them be put in a cellar (the vessell being close stopped) for the space of three moneths, then let them be distilled in an Alembick, or Copper Still with their refrigeratory, with as much spring-water as is sufficient. After the separation of the oyle, let the water be kept for a new distillation. Note that the water being used in two or three distillations is a very excellent water, and full of the vertue of the Berries.

*Oyle is made out of any solid Wood thus.*

Take of what Wood you please, made into grosse powder, as much as you will, let it be put into a Retort, and distilled in sand. The oyle which first distils, as being the thinner, and sweeter, must be kept a part; which with rectifying with much water may yet be made more pleasant; the acid water or Spirit, which in distilling comes first forth, being separated; which also (being rectified from the flegme with the heat of a *Balneum*) may be



kept for use, being full of the vertue of the wood.

After the same manner are made the oyle and Spirit of Tartar; but thus much note, that both are more pure, and pleasant being made out of the Crystals, then out of the crude Tartar.

*To make a most excellent Oyle out of any Wood, or Gummes in a short time, without much cost.*

Take of what Wood you please, or Gumme bruised small, put it into a vessell fit for it, then poure on so much of spirit of salt as will cover your matter, then set it in sand with an Alembick, make the spirit boyle, so all the Oil flyeth over with a litle phlegme, for the spirit of salt by its sharpenesse freeth the Oyle, so that it flyeth over very easily.

The Spirit of salt being rectified may serve again.

*To make vegetables yeeld their Oyle easily.*

Distill them being first bruised, in salt water, for salt freeth the oyle from its body; Let them first be macerated three or four dayes in the said water.

*Oyle or Spirit of Turpentine is made thus.*

Take of Venice Turpentine, as much as you please, of spring-water four times as much, let them be put into an Alembick, or copper Still with its refrigeratory, then put fire under it: so there will distill a thin white Oyle like water, and in the bottom of the vessell will remain a hard gum called Colophonia, which is called boyled Turpentine: That white Oyle may be better and freer from the smell of the fire if it be drawn in Balneo, with a gourd, and glasse-head.

Common Oyle Olive may be distilled after this manner, and be made very pleasant and sweet, also most unctious things, as *Sperma ceti*, storax liquid, and also many gummes.

Oyle



*Oyle of Gummes, Resines, fat and oily things may  
be drawn thus.*

Take of either of these which you please, being melted, a pound, mix it with three pound of the powder of tiles, or unflaked lime; put them into a Retort, and extract an Oyle, which with plenty of water may be rectified.

Note that the water from whence the Oyle is separated, is of excellent vertue, according to the nature of the matter from whence it is drawn.

*Oyle of Camphire is made thus.*

Take of Camphire sliced thin as much as you please, put it into a double quantity of *Aqua fortis* or Spirit of wine, let the glasse having a narrow neck, be set by the fire, or on sand or ashes the space of five or six houres, shaking the glasse every half houre, and the Camphire will all be dissolved and swim on the *Aqua fortis* or spirit of Wine like an Oyle.

Note that if you separate it, it will all be hard again presently, but not otherwise.

*Another way to make Oyle of Camphire, that it shall not  
be reduced again.*

Take of Camphire powdered as much as you please, put it into a glasse like a Urinall, put upon it another urinall-glasse inverted, the joynts being close shutten sublime it in ashes, inverting those urinalls so often till the Camphire be turned into an oyle, then circulate it for the space of a moneth, and it will be so subtle, that it will all presently vapour away in the aire, if the glasse be open.

*Another way to make Oyle of Camphire.*

Take two ounces of Camphire, dissolve it in four ounces of pure Oyle olive, then put them into four pints of fair water, distill them



them all together in a glasse gourd, either in ashes or Balneo, and there will distill both water, and Oyle, which separate and keep by it self.

All these kinds of oil of Camphire are very good against putrefaction, fits of the Mother, passions of the heart, &c. A few drops thereof may be taken in any liquor, or the brest be anointed therewith; Also the fume thereof may be taken in at the mouth.

*A true Oyle of Sugar.*

Take of the best white Sugar-candie, imbibe it with the best Spirit of Wine ten times, after every time drying it again, then hang it in a white silken bag in a moist cellar over a glasse vessel that it may dissolve, and drop into it. Evaporate the water in Balneo, and in the bottomie will the Oyle remain.

This is very excellent in all distempers of the Lungs.

*Oyle of Amber is made thus.*

Take of yellow Amber one part, of the powder of flints calcined, or the powder of tiles two parts; mingle them, and put them into a Retort, and distill them in sand; The oyle which is white, and clear, which first distilled off, keep by it selfe, continuing the distillation as long as any oyle distills off; then let both oyles be rectified apart in a good quantity of water.

The salt of Amber, which adheres to the neck of the Retort within side, being gathered let be purified by solution, filtration, and coagulation according to art, and be kept for use.

After this manner may be made Oyles out of any Gummes which may be powdered.

*Oyle of Myrrhe is made thus.*

Take of Myrrhe bruised, of Bay-salt, of each six pound, let them be dissolved in sixty pints of spring-water and be distilled in an Alembick, or copper Still according to Art.

Oyle



*Oyle of Myrrhe per deliquium or by dissolution is made thus.*

Take Hen-eggs boyled hard, and cut in the middle length-ways, take out the yelks, then fill up the hollow halfe way with powder of Myrrhe, and joine the parts together again, binding them with a thread, and so set them upon a grate betwixt two platters, in a cold moist place, so the liquor of the Myrrhe dissolved will distill into the lower platter.

*Oyle of Tartar per deliquium (i.) by dissolution.*

Take of the best Tartar calcined white according to Art, put it into a cotten bag, hang it in the cellar or some moist place, putting under a receiver.

*Oyles by expression are made thus.*

Take of what things you please, such as will afford an Oyle by expression, bruiſe them, then put them into a bag, and presse them strongly putting a vessell under to receive the oyle.

Note that they must stand in the presse some houres, because the Oyle drops by little, and little.

Note also that if you warm them before you put them into the presse, they will yeeld more oyle, but then it will not keep good so long as otherwise.

After this manner are made Oyles of

Nutmegs,

Mace,

Almonds,

Linseed, and such like.

*A vomiting, and purging Oyle made by expression.*

Take of the Berries of Ebulus or Dwarfes Elder, as many as you please, let them be dryed but not over much, then bruiſe them, and in bruiſing them, moisten them with the best Spirit



Spirit of Wine, untill they begin to be Oily; then warm them by the fire, and press forth the Oil, and set it in the Sun to be purified.

Ten drops of this Oil taken inwardly worketh upward and downward, and is very good against the drop sic, and all waterish diseases.

The belly being therewith anointed, is made thereby soluble.

Any part that is much pained with the gout or any such grief, is presently eased by being anointed with this Oil.

*Oyle of Jasmine is made thus.*

Take of flowers of Jasmine as many as you please, put them into as much sweet mature Oil as you please, put them into a glasse close stopt, and set them into the Sun to be infused for the space of twenty dayes, then take them out, and straine the Oil from the flowers: and if thou wouldst have the Oil yet stronger, put in new flowers, and do as before.

This is a pleasant perfume, and being mixt with Oils and ointments, gives them a gratefull smell, It is also used in the perfuming of Leather.

After this manner may be made Oil of any flowers, but because I shall keep my self to the Art of distillation only, I shall not so farre digresse as to speak of these kinds of Oils, only I thought good to set downe the Oil of Jasmine because by reason of its fragrancie it hath some analogie with Chymicall Oils that are made by distillation.

*To make any Oil, or Water per descensum.*

Take an earthen gourd, fill it full with wood or hearbs, or what you please, being cut small, then invert it (i) turn it upside down, and set it in the furnace, lute it well thereunto, then set another gourd of earth under it with a wider mouth that the uppermost may go into it, before you put the one into the other, you must have a little vessell or instrument of Tin with brimmes round about on the top, by which it must hang into the lower gourd, the body thereof being 2. or 3. inches deep, and



and full of holes, that the Oil or water may drop through, and not the vegetable it selfe. Into this instrument being first set into the lower gourd, put the mouth of the upper gourd, then make thy fire on the top, and keep it burning as long as any liquor will drop.

*The figure of this furnace is thus.*



- A, Signifies the gourd containing the matter to be distilled.  
 B, The Furnace containing the Coals, so that they surround the upper gourd.  
 C, The lower gourd or recipient set upon straw-rings.  
 D, The vessel of Tin with holes, and brims which must be set in the recipient.

*How to make an Oil and water out of Soot.*

This may be distilled *per descensum*, or by retort as thus, viz. Take of the best Soot (which shines like jeat) fill with it a glasse retort coated, or earthen retort to the neck, distill it with a strong fire by degrees into a large receiver, and there will come forth a yellowish Spirit with a black Oil, which thou maist separate and digest.

G

How



*How to rectifie Spirits.*

You must set them in the Sun in glasses well stopped, and half filled, being set in sand to the third part of their height that the water waxing hot by the heat of the Sun may separate it self from the flegm mixed therewith, which will be performed in twelve or fifteen dayes. There is another better way to doe this, which is to distill them again in *Balneo* with a gentle fire, or if you will put them into a retort furnished with its receiver, and set them upon crystall or iron bowles, or in an iron mortar directly opposite to the beams of the Sun, as you may learn by these insuing signs.

*A Retort with its receiver standing upon Crystall bowles just opposite to the Sun-beams.*

*Another Retort with its receiver standing in a Marble or Iron Mortar, directly opposite to the Sun.*



A, Shews the Retort.

B, The Receiver.

C, The Crystall Bowles.

A, Shews the Retort.

B, The Marble or Iron Mortar.

C, The receiver.

How



*How to rectifie all stinking, thick black Oils that are made by a Retort, and to take away their stink.*

Take Oil of Amber, or any such stinking Oil, put it into a glais retort, the fourth part only being full, poure on it drop by drop the Spirit of Salt, (or any other acid Spirit) and they will boil together; and when so much of the Spirit is poured on that it boileth no more, then cease and distill it. First cometh over a stinking water, then a clear white, well smelling Oil, and after that a yellow Oil which is indifferent good: but the spirit of Salt hath lost its sharpness: the volatile Salt of the Oil remaineth coagulated with the Spirit of Salt, and is black, and tasteth like salt Armoniack, and hath no smell being sublimed from it. Now the reason of all this is, because the volatile salt of the Oil which is the cause of the stink thereof, is fixed by the acid Spirit of the Salt: for acid Spirits, and volatile Salts are contrary the one to the other, and spirit of Urine or any volatile salt will precipitate any metall as well as salt of Tartar.

These Oils will remain clear, and have far more vertue, then the ordinary sort of Oils have.

As for common ordinary distilled Oils, they need not, if they be wel separated from the water with which they were distilled, any rectifying at all; and if you goe about to rectifiethem, you will loose good part of them, and make that which remains not at all the better. But if there be any better then another for rectifying of them it is by digestion, by which means there will be a separation of what is flegmatick which you may separate afterwards, and by this means you shall loose none of the Oils.





# Of compound Waters and Spirits.

## BOOK. 2.

### *A dissolving Menstruum.*



Take Cyprus, Turpentine, and the best spirit of Wine, of each two pound, distil them in a Glass-gourd either in Balneo or Ashes. Separate the Oil from the spirit with a tunnell or separating glass, distill the Spirit again, and so often untill it savour no more of the Oil of Turpentine, and then it is sufficiently prepared.

This Menstruum dissolves any hard stones presently, and extracts the tincture of Corall.

### *A Glass Gourd with its Head.*



Rebecca Tallamy her Book <sup>Another</sup> 1738



*Another dissolving Menstruum or acetum Philosophicum.*

Take Hony, Salt melted, of each a pound, of the strongest Spirit of Vineger two pound; digest them for the space of a fortnight, or more, then distill them in ashes, Cohobate the Liquor upon the feces three or four times, then rectifie the spirit.

Note that they must be done in a large Glasse-gourd.

This is of the same vertue as the former, if not more powerfull.

*Another dissolving Menstruum.*

Take of the best rectified spirit of Wine, with which imbibe the strongest unslaked Lime, untill they be made into a past; then put them into a Glasse-gourd and distill off the spirit in ashes: This Spirit pour on more fresh Lime, and doe as before, doe this three or four times, and thou shalt have a very subtile Spirit able to dissolve most things, and to extract the vertue out of them.

*Paracelsus his Elixir Subtilitatis.*

Take Oil Olive, Honey, rectified Spirit of Wine, of each a pint, distill them all together in ashes, then separate all the flegm from the Oils, which will be distinguished by many colours, put all these colours into a Pellican, and adde to them the third part of the Essence of Balm, and Sallendine, digest them for the space of a month. Then keep it for use.

This Liquor is so subtile that it penetrateth every thing.

*Uique-Bath, or Irish Aquavite is madethus.*

Take a Gallon of small *Aqua vite*, put it into a Glasse vessel; put thereto a quart of Canary Sack, two pound of Raisins of the Sun stoned, but not washed, two ounces of Dates stoned, and the white skins thereof pulled out, two ounces of Cinnamon grossely bruised, four good Nutmegs bruised, an ounce of the best English Licorish sliced, and bruised, stop the vessels very close,



close, and let them infuse in a cold place six or eight dayes, then let the Liquor runne through a bagge called *Manica Hippocratis* made of white Cotten.

This Liquor is comunly used in surfeits, being a good Stomach water.

*Aqua Celestis is made thus*

Take of Cinamon	Rosemary
Cloves	Marjoram
Nutmegs	Mints
Ginger	Penny-royall
Zedoary	Stechados
Galangall	the flowers of Elder
Long-Pepper	Roses red
Citron-pill	white
Spicknard	of the leaves of Scabious
Lignum-aloes	Rue
Cububs	the lesser Moonwort
Cardamums	Egrimonie
Calamus aromaticus	Centory
Germander	Fumitary
Ground-pine	Pimpernell
Mace	Sow-thistle
White Frankincense	Eye-bright
Tormentill	Mayden-hair
Hermodyctyls	Endive
the pith of Dwarf Elder	Red Saunders
Juniper berries	Aloes, of each two ounces
Bay-Berries	Pure Amber
the seeds and flowers of	the best Rhubarb, of each
Motherwort	two Drams
the seeds of Smallage	dryed Figges
Fennell	Raisins of the Sun
Anise	Dates, stoned
the leaves of Sorrell	Sweet-Almonds
Sage	Graines of the Pine, of each
Fel-wort	an ounce. Of



Of the best *Aqua vite* to the quantity of them all, of the best  
 hard Sugar a pound, of white Honey half a pound, then adde  
 the root of Gentian the root of Briony  
 flowers of Rosemary Sowbread  
 Pepperwort, Wormwood, of each half  
 an ounce.

Now before these are distilled, quench gold being made red  
 hot, oftentimes in the foresaid water, put therein orientall Pearls  
 beaten small an ounce, and then distill it after twenty foure  
 houres infusion.

This is a very Cordiall water, good against faintings and in-  
 fection.

*Aqua imperialis is made thus.*

Take of the rind of Citrons dried

Oranges.

Nutmeg

Cloves.

Cinnamon, of each two ounces.

the roots of Flower-de-luce

Cyprus

Calamus aromaticus

Zedoary

Galingal

Ginger, of each half a pound

Of the tops of Lavender

Rosemary, of each

two handfull

the leaves of the Bay-tree

Marjoram

Balm

Mints

Sage

Thyme

flower of Roses white

Damask,

of each half a handfull

Rose water four pints



the best white Wine a gallon.  
Bruise what must be bruised then infuse them all twenty four  
houres, after which distill them.

This is of the same vertue as the former.

*Aqua Mirabilis is made thus.*

Take of Cloves

Galingal

Cububs

Mace

Cardamums

Nutmegs

Ginger of each a Dram

the juice of Salendine half

a pint

Spirit of Wine a pint

White Wine three pints.

Infuse all these twenty four houres, and then distill off two  
pints by an Alembick.

This water is very good against wind in the Stomach and  
Head.

*Dr Stephens water is made thus.*

Take a gallon of

Gascoine Wine

Ginger

Galingale

Cinnamon

Nutmegs

Grains

Anniseeds

Fennell seeds

Carroway seeds of  
each a dram.

Of Sage

Red Mints

Red Roses

Thyme

Pellitory

Rosemary

Wild Thyme

Camomil

Lavender, of each a handfull.

Beat the spices small and bruise the Hearbs, letting them  
macerate twelve houres, stirring them now and then, distill  
them by an Alembick or Copper Still with its refrigerato-  
ry, keep the first pint by it self, and the second by it self.

Note that the the first pint will be the hotter, but the second  
the stronger of the ingredients.

This water is well known to comfort all the Principall  
parts.

De



*A famous Surfet Water.*

Take of red Poppie-cakes (after the Water hath been distilled from them in a cold Still) not over dried two pound, pour upon them of the Water of red Poppie a gallon and halfe, Canary-Wine three pints; adde to them of Coriander-seeds bruised foure ounces, of Dill-seed bruised two ounces, of cloves bruised halfe an ounce, of Nutmegs sliced an ounce, of Rosemary a handfull, three Orenge cut in the middle, distill them in a hot Still; to the Water put the juice of six Orenge, and hang in it halfe an ounce of Nutmegs sliced, and as much Cinamon bruised, two drams of Cloves, a handfull of Rosemary cut small, sweet Fennel-seeds bruised an ounce, of Raisins in the sun stoned halfe a pound, being all put into a bag, which may be hanged in the Water (the vessell being close stopt) the space of a moneth, and then betaken out, and cast away, the Liquor thereof being first pressed out into the foresaid Water.

This Water is of wonderfull vertue in Surfets, and Plurisies, composeth the Spirits, causeth rest, helpeth digestion if two or three or foure ounces thereof be drunk, and the patient compose himselfe to rest.

*A Pectorall Water.*

Distill green Hyfop in a cold Still till you have a gallon and halfe of the Water, to this put foure handfull of dried Hyfop, a handfull of Rue, as much of Rosemary, and Horehound, Elecampany-root bruised, and of Horse-radish-root, bruised, of each foure ounces, of Tobacco in the leafe three ounces, annis-seed bruised two ounces, two quarts of Canary-wine, let them all stand in digestion two dayes, then distill them, and in the Water that is distilled put halfe a pound of Raisins of the sun stoned, of Licorish two ounces, sweet Fennel-seeds bruised two ounces and a halfe, Ginger sliced an ounce and a halfe, and let them be infused in *Frigido* the space of ten dayes, then take them out.



This Water sweetned with Sugar-candie and drunk to the quantity of three or foure ounces twice in a day, is very good for those that are piticall, it strengthneth the Lungs, attenuates thick flegme, opens obstructions, and is very good to comfort the stomack.

*A very excellent Water against the wormes.*

Take of Worm-seed bruised eight ounces, the shavings of Harts-horne two ounces, of Peach-flowers dried an ounce, of Aloes bruised halfe an ounce, poure on these the water of Tansie, Rue, Peach-flowers, and of Worm-wood of each a pint and halfe, let them being put into a glasse vessell bee digested the space of three dayes, then distill them; cohobate this Water three times.

This Water is very excellent against the Wormes; it may be given from halfe an ounce to three ounces, according to the age of the patient.

*A Water against the Convulsions.*

Take of Ros Vitrioli (which is that water that is distilled from Vitriall in the calcining thereof) two quarts, in this put of Rue a handfull, of Juniper-berries bruised an ounce, of Bay-berries bruised halfe an ounce, Piony-berries bruised six drams, Camphire two drams, Rhubarb sliced an ounce; digest these foure dayes in a temperate Balneo, then distill them in a glasse vessell in ashes, and there will come over a water of no small vertue.

It cures couvulsions in children especially, it helps also the vertigo, the Hystericall passion, and Epilepsie, it is very excellent against all offensive vapours and wind that annoyes the head, and stomack.

It may be taken from two drams to two ounces.



*An Hydriopical water.*

Take of Worm-wood, Broom-blossomes, of each a like quantity, bruise them, and mix with them some leaven, and let them stand in fermentation in a cold place the space of a week, then distill them in a cold Still till they be very dry; Take a gallon of this water, and halfe a gallon of the Spirit of Urine, poure them upon two pound of dried Broom-blossomes, halfe a pound of Horle-radish-roots dried, three ounces of the best Rhubarb sliced, two ounces of sweet Fennel-seed bruised, and an ounce and halfe of Nutmegs: let them digest a week being put into a glasse vessell, in a temperate Balneo; then presse the liquor hard from the feces, put this Liquor in the said vessell again, and to it put three ounces of sweet Fennel-seeds bruised, Licorish sliced two ounces, digest them in a gentle heat the space of a week, then poure it off from the feces, and keep it close stoppt.

This water being drank from the quantity of an ounce to four ounces every morning, and at four of the clock in the afternoon, doth seldome faile in curing the dropisie; it strengtheneth also the Liver, is very good against gravell in the back, stone, cures the scurvy, gout, and such diseases as proceed from the weaknesse, and obstructions of the Liver.

*A water against the Colick.*

Take of Aniseed three ounces.

Cummin-seed three drams.

Cinnamon halfe an ounce.

Mace

Gloves

Nutmeg, of each a dram.

Galangall, three drams.

Calamus Aromaticus, dried halfe an ounce

The dried rind of Oranges, two ounces.

Bayberries, halfe an ounce.



Let all these being bruised be macerated in six pints of Mallago-wine 48. houres, then be distilled in *Balneo* till all be dry.

This Water being dranke to the quantity of an ounce or two at a time doth ease the gripings of the belly, and stomach, very much.

*A Water against the Vertigo, and convulsions.*

Take of Black-cherries bruised with their kernells, a gallon, of the flowers of Lavander three handfull, halfe an ounce of white Mustard-seed bruised, mix these together, then put some ferment to them and let them stand close covered the space of a week, then distill them in *Balneo* till all be dry.

This Water being drank to the quantity of an ounce or two or three, doth much relieve the weaknesse of the head and helps the Vertigo thereof, as also strengthen the finewes, and expell windinesse out of the head and stomach.

*A compound Water of Burre-root causing sweat.*

Take the root of the great Burre, fresh,

Swallow-wort, fresh,

The middle rind of the root of the Ash-tree, of each two pound; cut them small, and infuse them 24. houres in the best White-wine, and Rue vinegar, of each five pints, then distill them in *Balneo* till all be dry, put to the Water as much of the Spirit of Sulphur *Per Campanam*, as will give it a pleasant acidity, and to every pint of the water put a scruple and halfe of Camphire cut small, and tyed up in a bag, which may continually hang in the water.

This was a famous water in Germany against the plague, pestilentiall and Epidemicall diseases; it causeth sweat wonderfull if two or three ounces thereof be drank and the patient compose himselfe to sweat.



*Another excellent sudorifick and plague  
Water.*

Take of the best Spirit of Wine a gallon,  
Andromachus-treacle, six ounces,  
Myrrhe, two ounces,  
The roots of Colts-foot, three ounces,  
*Sperma Ceti*  
*Terra sigillata*, of each half an ounce,  
The root of Swallow-wort, an ounce,  
Dittany, Pimpernell  
Valerian-root, of each two drams,  
Camphire, a dram,

Mix all these together in a glasse vessell, and let them stand  
close stopt the space of eight dayes in the sun.

Let the patient drink of this a spoonfull or two and compose  
himself to sweat.

*Dr. Burges his plague water.*

Take three pints of Muscadine, and boyle in it Sage, and  
Rue of each a handfull till a pint be waisted, then strain it, and  
set it over the fire againe, put thereto a dram of long Pepper,  
Ginger, and Nutmeg of each halfe an ounce being all bruised to-  
gether: then boyle them a little, and put thereto halfe an ounce  
of Andromachus-treacle, and three drams of Mithridate, and a  
quarter of a pint of the best Angelica-water.

This Water (which, as saith the author, must be kept  
as your life, and above all earthly treasure) must be taken to  
the quantity of a spoonfull or two morning and evening if you  
be already infected, and sweat thereupon: if you be not infe-  
cted, a spoonfull is sufficient, halfe in the morning and halfe at  
night; all the plague time under God (saith the Author) trust to  
this, for there was never man, woman, or child that  
failed of their expectation in taking of it: This is also  
of the same efficacy not only against the plague but pox,  
measles, sursets, &c.



*Crollius his Treakle water Camphorated.*

Take of Andromachus his Treakle, five ounces,  
 The best Myrrhe, two ounces, and halfe,  
 The best Saffron, halfe an ounce,  
 Camphire, two drams,

Mix them together, then pour upon them ten ounces of  
 the best Spirit of Wine, and let them stand 24. houres in a  
 warme place, then distill them in *Balneo* with a graduall fire,  
 cohobate the Spirit three times.

This Spirit causeth sweate wonderfully, and resists all man-  
 ner of infection.

It may be taken from a dram to an ounce in some appro-  
 priate Liquor.

*A distilled Treakle Vinegar.*

Take of the roots of Bistort.

Gentian

Angelica

Tormentill

Pimpernell, of each ten drams,

Bay-berries

Juniper-berries, of each an ounce,

Nutmeg, five drams,

The shavings of Sassafras, two ounces,

Zedoary halfe a dram,

White Sanders, three drams,

The leaves of Rue

Wormwood

Scordium, of each half a handfull,

The flowers of Wall-flower

Buglosse, of each a handfull & half,

Andromachus Treakle

Mithridate, of each six drams.

Infuse



Infuse them all in three pints of the best White-wine-vinegar, the space of eight dayes in *Frigido* in glasse vessels; then distill them in *Balneo*.

This Spirit is very good to prevent them that are free, from infection, and those that already infected, from the danger thereof, if two or three spoonfull thereof be taken once in a day, with sweating after, for those that are infected, but without sweating for others.

*An excellent Water against the Stone in the Kidneys.*

Take of the middle rind of the root of Ash bruised 2 pound.

Juniper-berries, bruised three pound.

Venice turpentine that is very pure, two pound and halfe.

Put these into twelve pints of spring-water in a glasse vessel well closed, and there let them putrifie in horse-dung for the space of three moneths, then distill them in ashes, and there will come forth an Oil, and a water; separate the one from the other.

Ten or twelve drops of this Oil being taken every morning in four or six spoonfulls of the said water dissolves the gravell, and stone in the kidneys, most wonderfully.

*Another Water for the same use.*

Take the juice of Raddish, Lemmons, of each a pound and halfe: Waters of Betony, Tansey, Saxifrage, and Vervin, of each a pint, Hydromell, and Malmesey, of each two pound: In these Liquors mixed together, infuse for the space of four or five dayes in a gentle *Balneo*, Juniper-berries, ripe and newly gathered being bruised three ounces, the seed of Gromel, Bur-dock, Radish, Saxifrage, Nettles, Onyons, Anise, and Fennell, of each an ounce and half, the four cold seeds, the seed of great Mallowes, of each six drams, the Calx of Eggs-shells, Cinnamon, of each three drams, of Camphire two drams; let all be well strained and distilled in ashes.

Two ounces of this water taken every morning doth wonderfully



derfully cleanse the Kidneies, provoke Urine, and expell the stone, especially if you calcine the feces and extract the salt thereof with the said water.

*To make an excellent Wound-water.*

Take Plantain, Rib-wort, Bone-wort, wild Angelica, Red-mints, Betony, Egimony, Sanacle, Blew-bottles, White-bottles, Scabius, Deutelyon, Avens, Honey-suckle-leaves, Bramble-buds, Hawthorn-buds, and Leaves, Mugwort, Daffie-roots, Leaves, and Flowers, Wormwood, Southernwood, of each one handfull: Boyle all these in a pottle of White-wine, and as much Spring-water, till one halfe be wasted, and when it is thus boyled, straine it from the hearbs, and put to it halfe a pound of Honey, and let it boyle a little after; then put it into bottles, and keep it for your use.

Note that these hearbs must be gathered in May onely, but you may keep them dry, and make your water at any time.

This Water is very famous in many countie, and it hath done such cures in curing outward and inward Wounds, Impostumes, and Ulcers, that you would scarce beleve it, if I should recite them to you: also it is very good to heale a fore mouth.

The patient must take three or four spoonfulls thereof morning and evening, and in a short time he shall find ease and indeed a cure, unless he be so farre declined as nothing almost can recover him.

If the wound be outward it must be washed therewith, and linnen clothes wet in the same be applied thereto.

*An Approved medison for a sore Breast*  
 Take a good deale of Linseed beaten small  
 & Boyle in milk till it be thick then ever  
 when you heat it put into it a <sup>Dr. Marckles</sup> pretty  
 quantity of Hogs greace & lay it as hot on  
 on the sore as ~~the~~ <sup>the</sup> Can suffer it



*Dr. Mathias his Palsie water is made thus.*

Take of Lavender flowers a gallon; poure upon them of the best Spirit of Wine three gallons: the vessell being close stopp'd let them be macerated together in the Sun for the space of six dayes, then distill them in an Alembick with its refrigeratory, then

take the flowers of Sage

Rosemary

Betony, of each a handfull

Borage

Buglofs

Lillie of the vally

Cowslips, of each two handfuls.

Let all the flowers be fresh, and seasonably gathered, and macerated in a gallon of the best Spirits of Wine, and mixed with the aforesaid Spirit of Lavender, adding then

the leaves of Balm

Motherwort

Orange tree newly gathered

the flowers of Stechados

Oranges

Bay-berries, of each an ounce.

After a convenient digestion let them be distilled again, then adde the outward rinds of Citrons.

the seed of Piony husked, of each six drams

Cinnamon

Nutmegs

Mace

Cardamums

Cububs

of Yellow Sanders, of each half an ounce

Lignum Aloes one dram

the best Jujubs, the kernels taken out, half a pound.

Let them be digested for the space of six weeks, then strain and filter the Liquor, to which adde of prepared Pearl two drams.

prepared Emrald a scruple.

Amber Gryse

I

Musk



Musk  
Saffron,  
red Roses

Saunders of each an ounce

Yellow Sanders

Grinds Citrons dried, of each a dram.

Let all these species be tyed in a filken bag, and hanged in the foresaid Spirit.

*A Scorbaticall water, or a Compound water of horse-radish is made thus.*

Take the leaves of both sorts of Scurvy-grass being made very clean, of each six pound: let these be bruised, and the juice pressed forth, to which adde the

Juice of Brook-lime

Water-creffes, of each half a pound  
of the best White Wine eight pints.

twelve whole Lemmons cut

of the fresh roots of Briony four pound

Horse-radish 2 pound

of the bark of Winteran half a pound

of Nutmegs four ounces.

Let them be macerated three dayes and distilled.

Three or four spoonfulls of this water taken twice in a day cures the Scurvy presently.

*Spirit of Castor is made thus.*

Take of fresh Castoreum two ounces

flowers of Lavender-fresh half an ounce

Sage

Rosemary, of each two drammes

Cinnamon three drams

Mace

Cloves, of each a dram

the best rectified Spirit of Wine three pints.

Let them be digested in a Glasse (two parts of three being empty) stopt close with a bladder, and Corke two dayes in



in warme ashes; then distill the Spirit in *Balneo*, and keep it in a glasse close stoppt. If you would make it stronger take a pint of this Spirit, and an ounce of the powder of *Castoreum*, put them into a glasse and digest them into a cold place for the space of ten dayes, and then straine out the Spirit.

This Spirit is very good against fits of the Mother, passions of the heart which arise from vapours &c.

*Bezeard Water is made thus.*

Take of the leaves of the greater Sallandine together with the roots thereof, 3. handiuls and a half.

Of Rue 2. handiuls.

Scordium 4. handiull.

Dittany of Crete.

Carduus, of each a handiull and half.

Root of Zedoary.

Angelica, of each three drams.

The outward rind of Citrons.

Lemmons, of each 6. drams.

The flower of Wall-gilly-flower, an ounce and half.

Red-roses,

The lesser Centory, of each 2. drams.

Cinnamon,

Cloves, of each 3. drams.

Andromachus his Treakle 3. ounces.

Mithridate an ounce and half.

Camphire 2. scruples.

Trochiscs of Vipers 2. ounces.

Mace 2. drams.

Lignum aloes half an ounce.

Yellow Sanders a dram and half.

The seeds of Carduus an ounce,

Citron 6. drams.

Cut those things that are to be cut, and let them be macerated three dayes in the best Spirit of Wine, and Muscadine, of each three pints and half, vinegar of Wall-gilly-flowers, and the juice



juice of Lemmons, of each a pint, let them be distilled in a glazed vessell in *Balneo*.

After half the liquor is distilled off, let that which remains in the vessell be streined through a linnen cloth, and vapoured away to the thicknesse of honey, which may be called

*A Bezoard extract.*

This Water is a great Cordiall and good against any infection.

*To make a specificall Sudorifick*

Take of Ginger a pound, Long-pepper, and Black-pepper, of each half an ounce, of Cardanums three drams, of Graines an ounce, powder them, and put them into a glasse with half an ounce of the best Camphire, distilled vinegar 2. pound, digest them a moneth, then separate the vinegar by expression, which must putrefie a moneth, and then be circulate d for the space of a week, then filter it, and thou hast as powerfull a Sudorifick as ever was or can be made.

The dose is from a dram to halfe an ounce, and to be drank in a draught of posset-drink.

*Treakle-water is made thus.*

Take of the juice of the green shales of Walnuts foure pound, the juice of Rue three pints.

Carduus,

Mary-gold,

Balme, of each 2. pints,

The root of Butter-burre fresh a pound and half.

Burre,

Angelica,

Master-wort fresh, of each half a pound.

The leaves of Scordium, 4. handfull.

Old Andromachus treakle,

Mithridate, of each 8. ounces.

The best Canarie, 12. pints.

The sharpest Vinegar 6. pints.

The juice of Lemmons 2 pints.

Digest them two dayes in horse-dung, the vessell being close stopped

*Take Mint & sack & Distill together is a very good water for the stomach*



stopped; then distill them in sand.

*Aqua Marie is made thus.*

Take of Sugar candid one pound.

Canarie Wine, 6. ounces.

Rose-water, 4. ounces.

Make of these a syrup, and boyl it well, to which adde

of *Aqua Imperialis* 2. pints,

Amber gryse,

Muske, of each 18. grains,

Saffron 15. graines,

Yellow Sanders infused in *Aqua Imperi-*  
*alis* 2. drams.

*The Mother-water commonly called Hystericall Water*  
*is made thus.*

Take of the juice of the root of Eriony 4. pound

Leaves of Rue

Mugwort, of each 2. pound.

Savin dried 3 handfull

Mother-wort

Nippe

Peny-royall, of each 2 handfull.

Garden basill

Cretensian dittany, of each a handfull  
and half.

The Rind of yellow Oranges, fresh,  
4. ounces.

Myrrhe, 2. ounces.

Castoreum an ounce.

The best Canarie Wine 12. pints.

Let them be digested four dayes in a fit vessell, then distill  
them in *Balneo*.



*A vomiting Water is made thus.*

Take of the best Tobacco in leaves, cut small, 4. ounces, Squils 2. ounces, Nutmegs sliced half an ounce, put these into 3. pints of Spring-water, a pint of White-wine-vinegar, distill them in a hot Still or Alembick.

If thou wouldest have it stronger thou maist put this water on fresh Ingredients, and distill it again.

A little quantity of this water is a most safe, and effectuell Vomit, and may be taken from the eldest to the youngest, if so be you proportion the quantity to the strength of the Patient.

You may dulcifie it with Sugar, or syrup if you please.

*A Vomiting Water made by Platerus.*

Take green Walnuts gathered about Midsummer, Radish-root, of each bruised 2. parts, of distilled Wine-vinegar 4. parts, digest them 5. dayes, then distill them in *Balneo*.

This being taken to the quantity of 2. spoonfull or 3. causeth easie vomiting.

*A distilled Water that purgeth without any pain or griping.*

Take of Scammony an ounce, Hermodactyls 2. ounces, the seeds of Broome, of the lesser Spurge, of Dwarf-elder, of each half an ounce, the juice of Dwarf-elder, of wild Asses Cucumber, of black Hellebore, the fresh flower of Elder, of each an ounce and half, Polypodium 6. ounces, of Sene 3. ounces, Red-sugar 8. ounces, common distilled Water 6. pints.

Let all these be bruised, and infused in the water 24. houres, then be distilled in *Balneo*.

This Water may be given from 2. drammes to 3. ounces, and it purgeth all manner of humours, opens all obstructions, and is pleasant to be taken, and they whose stomachs loath all other physick may take this without any offence.

After it is distilled there may be hanged a little bag of Spices  
in



in it, as also it may be sweetned with Sugar, or any opening syrrup.

*A specificall Liquor against the Tooth-ach.*

Take of Oil of Cloves well rectified half an ounce, in it dissolve half a dram of Camphire, adde to them of the Spirit of Turpentine four times rectified in which half a dram of Opium hath been infused, half an ounce.

A drop or two of this Liquor put into a hollow tooth with some Lint easeth the Tooth-ach presently.

*To Improve Syder & make it perfectly fine*

When tis first made put into a hog's head six ounces of Brimstone in stone to colour it put a gallon of good french Brandy highly tinctured with Cochineal beat one pound of stlom & three pounds of Sugr Candy fine: & put it in when y<sup>e</sup> stop it up: When tis fine Bottle it: which will be in six months: this great secret is successfully practised by the Herefordshire artists.

*To Make Bear Wine or any Liquor fine*

Get your Vessell on two boards y<sup>e</sup> whole Length of y<sup>e</sup> Barrell & lay upon these boards a large quantity of bay salt: so that y<sup>e</sup> Barrell may be fixed in the salt let it stand thus on fortnight & twill be perfectly fine tho' full of gross Lees before this certainly Clears any Liquor better then Singlass & is neater: because tis only laid to y<sup>e</sup> outside of y<sup>e</sup> Vessell: Pray try before you despise it & lay a little under any made wine at first for if thy frett before thy fine the wine is never good





## Of Mineralls.

### BOOK. 3.

*Spirit of Salt is made thus.*



Take of the best Bay-salt as much as you please, let it be dissolved in Spring water, and filtered, mix with this Brine in a Copper vessell, of the powder of Bricks or Tiles twice or thrice as much as the Salt before its dissolution was in weight; let the water vapour away over the fire (continually stirring of it) untill it be dry; Then put this powder into a Glass Retort well luted, or an earthen Retort, and put it into a Furnace (a large receiver joyned to it according to art) then give fire to it by degrees untill it will bear an open fire, for the space of 12. houres. Thou shalt have a very acid Oil or Spirit in the receiver. That Liquor being put into a little Retort in sand may be rectified by the vapouring away of the flegme; then keep it for use in a glasse very well stoppt that no aire goe in.

Spirit of Salt is very good in Feavers putrid, as in Hydri-  
call.

*Good. For Pain of the Teeth approved  
Take Allom Bay salt & brown  
sugar beat it fine & put it on the  
point of a knife & burne it over a candle  
half an houre to a cake & wrap it round y<sup>e</sup> tooth*



*A Retort and its receiver before they be set on worke.*



*A Retort with its receiver set on work.*



*Oyle or Spirit of Salt may also be made after this manner.*

Take one part of Salt, and three parts of powder of Bricks or Tiles, and mix them together, and put them into a Retort either of glasse or earth to which put fire as before.

After this manneryou may make Oyle or Spirit of

Nitre

Salt Gem

Alum.

Note that these Salts must first be calcined, which is done by exhaling their flegme.

K

To



*To turne Salt-peter into a water by a meere digestion.*

Take of Salt-peter powdered very small, with it fill the fourth part of a Bolt-head, close it well, and let it stand in the heat of ashes or sand the space of 6. weeks, and you shall see good part of it turned into Water continue it in the said heat till it be all dissolved.

This is of incomparable use in Feavers and against Worms or any putrefaction in the body, and indeed a most rare secret.

*Spirit of Salt-Armoniack.*

Dissolve Salt-Armoniack in distilled spirit of Urine over a moderate heat, in this Spirit let Bricks beaten into small pieces and made red hot be quenched, till they have imbibed all the water, then make distillation in a Retort in sand or in a naked fire.

This Spirit of greater strength then that of other Salts.

*Oyle or Spirit of Vitriall is made thus.*

Take of Hungarian, or the best English Vitriall, as much as you please, let it be melted in an earthen vessell glazed, with a soft fire, that all the moisture may exhale, continually stirring of it, untill it be brought into a yellow powder, which must be put into a glasse Retort well luted, or an earthen Retort that wil endure the fire: Fit a large receiver to the Retort and close the joints well together, then give it fire by degrees, til the second day, then make the strongest heat you can, til the receiver which before was dark with fumes be clear again; let the Liquor that is distilled off be put into a little Retort, and the flegme be drawne off in sand, so wil the Oil be rectified, which is most strong, and ponderous, and must be kept by it selfe.

Many call that flegme which is drawn off in rectifying the Spirit of Vitriall.

This Oil or Spirit is very excellent in putrid Feavers, resisting putre-



putrefaction, also it opens all obstructions, and is very diureti-  
call.

*A red and heavy Oil of Vitriall.*

Take of calcined Vitriall 1. part, flints grossely powdered 2. parts, of these with Spirit of Wine make a Paste, distill it in a Retort, and there will come forth a red heavy Oil.

This is to be used rather about metallis then in the body, one-ly if the scurfe on the head be anointed therewith 2. or 3. times in a week it will fall off, and the head be cured.

*To dulcifie the Spirit of Vitriall, and of Salt.*

Take the Spirit of Vitriall, or of Salt, the best Spirit of Wine, of each half a pound, distill them in a Retort together 3. or 4. times, and they will be united inseparably, and become sweet.

Some put 8. ounces of the best Sugar-candie to these Spirits before they be thus distilled.

Ten or twenty drops of this compound Spirit being taken in any appropriated Liquor is very good in any putrid or Epidemical disease.

*Gilla Theophrasti, or a most delicate vomiting Liquor made of Vitriall.*

Take of Crystals made out of Copper, or Iron, dissolve them in the acid flegme that first comes forth in the distilling of common Vitriall; circulate them 8. dayes.

This Liquor must be taken in Wine, and it causes vomiting instantly, and is most excellent to cleanse and strengthen the stomach and to cure all such distempers that arise from thence, as salt defluxions, feavers, wormes, head-ach, and vertigoes, the Hysterical passion and such like.

The Dose is from a scruple to two scruples.



## Oil of Sulphur per Campanam.

Take a large iron vessell like a platter, over it hang a Glasse-bell that hath a nose like the head of a cold Still, fill the lower vessell being narrower then the compasse of the Bell, or Head, with Brimstone, or Sulphur, inflame it, so will the fume which ariseth from thence be condensed in the Bell into a liquor which will drop down through the nose into the receiver.

Note that the Bell must hang at such a distance from the other vessell that the flame of the Sulphur touch it not, according to this following example.



If in stead of this broad vessell you take a large Crucible and melt in it Salt-Peter, and cast Sulphur upon it thus melted you shall make a great deal quicker di. patch.

This Spirit is of the same nature, and hath the same operations as Oil of Vitriall.

The



*The Oil of Sulphur is made after a more Philosophicall manner thus.*

Take of crnde Sulphur as much as you please, put it into a melting vessell, to be dissolved over the fire: being dissolved, pour it forth into scething hot water (this doe ten or more times, remembring that the water must be alwayes seething hot) and thou shalt see that the Sulphur will be like butter, then put it into a Retort, pouring on it the best Spirit of Wine, then distilling it with a soft fire, and there will come forth an Oil of a golden colour, of a good tast and smell, which is the true Balsome of Sulphur. The Oil that twims on the Spirit must be separated.

This Oil for the cure of all distempers of the Lungs, for all Feavers whether putrid or pestilentiall, and the cure of Wounds and Ulcers, is scarce to be equalled.

*The Essence of Sulphur.*

Take of Sulphur vivum as much as you please, dissolve it as well as you can in *Aqua fortis* (made of Vitriall, and Salt-peter;) then evaporate the *Aqua fortis*, and then reverberate the matter till it become very red; Extract the Tincture with Spirit of Wine, then digest them till the essence be separated from the Spirit like an Oil, and sink to the bottome.

This essence also is of wonderfull vertue against all putrefaction both inward, and outward; a great preservative against the plague, and is wonderfull balsamicall, and cureth all sores both old and new, even to admiration.

*The Oil of Arsenick is made thus.*

Take of CrySTALLINE Arsenick (being first sublimed with Colco-thar alone) as much as you please, mix it with an equall weight of the Salt of Tartar, & Salt-peter; and let them be betwixt two little pots or crucibles (whereof the upper hath a hole) calci-



ned, untill no fume ascend. The matter being thus calcined dissolve in warme water that you may draw a Salt from thence; the powder which falls to the bottome imbibe with the liquor of Tartar, and dry it by the fire, and this thou must doe three times, then dissolve the matter in warme water that thou maist draw out the Salt thereof, and there will remain a most white powder, and fixed, which in a moist place will be dissolved into a liquid matter like Oil or Butter.

*Aqua fortis or a strong Spirit (that will dissolve silver and baser metals) is made thus.*

Take of Vitriall calcined 2. parts, of Nitre one part, grinde and mix them well together, and put them into a glasse Retort coated, or earthen Retort that will endure the fire, and set them into the Furnace in an open fire, and then having fitted a large receiver distill it by degrees the space of 24. houres, then rectifie the Water or Spirit in sand.

*Aqua regia, or Stygia, or a strong Spirit that will dissolve Gold, is made thus.*

Take of Nitre 2. parts, Salt Armoniack one part, the powder of flints 3. parts, put them into a glasse Retort coated, or earthen Retort that will endure the fire, distill them by degrees over a naked fire for the space of 12. houres, take it out and rectifie it.

*This Water will dissolve Gold.*

*Another Aqua regia is made thus.*

Take of Spirit of Nitre, as much as you please, put a dram of crude Nitre to every ounce of it, and it will be as strong, as any *Aqua regia*.

*This water will dissolve Gold.*



To make a most strong, and vehement *Aqua fortis*.

Take of the strongest *Aqua fortis* that you can get and well rectified, a pound, of Mercury sublimed four ounces, salt Armonick twenty ounces, mix all these together.

*Oil or Butter of Antimony is made thus.*

Take of crude Antimony as much as you please, of sublimed Mercury a like quality, make them both into a very fine powder and mix them, and put them into a Glass Retort, the neck whereof must be large. Give fire by degrees in a close reverberatory, or let the Distillation be made in Sand. There will distill into the receiver a fatness; part whereof sticking to the neck of the Retort will melt by a light fire being put to it. That fatness may be rectified in a retort: and either be kept by it self as it is, or set in a Cellar or moist place and be resolved into a Liquor.

This Oil might be washed in good store of water, and then there will settle to the bottom a white powder, which being oft washed in fair water til all the sharpness is gone, is then called *Mercurius vitæ*, six or seven grains whereof is an excellent vomiting medicine.



*A Furnace for a close Reverberation furnished with its Retort and Receiver.*



A. Shewes the Furnace.

B. The Retort.

C. The Receiver.

D. The Vessel filled with cold water.

*How to make a water out of Antimony whereof a few drops shall purge, or sweat, and which hath niether smell or scarce any tast.*

Take flowers of Antimony, sublime them with salt Armoniack six or seven times, then wash away the Salt with warm water, and dry the powder, which then lay thin on a Marble in a Cellar till it be dissolved (which wil be in six weekstime). This water if it be taken to the quantity of twenty drops will purge, if in a lesser quantity it will sweat.

*To make an oil or quintessence of Metalls.*

Dissolve what metall, or Minerall you please, in a strong Spirit of Salt (except silver which must be dissolved in *Aqua fortis*) draw off the flegm in *Balneo*, pour on rectified Spirit of Wine, digest them so long till a red oil swim above, which is the quintessence of metals, and minerals, and is a very great secret.

The



*The true Spirit of Antimony is made thus.*

Take of the subtile powder of the *Regulus* of Antimony as much as you please, sublime it of it self til it will sublime no more (still putting what is sublimed to that which remains at the bottom) or with salt armoniack six or seven times (remembering that then you must dulcifie it with warm water by dissolving therewith the Salt, & dry the Precipitate afterwards. Set (this fixed powder in a cellar, laying it very thin upon a marble stone and in about six weeks or two months it will all be dissolved into water, which must be filtred. Then evaporate part of this water, and let it stand two or three dayes in the cellar to crySTALLize. These CrySTALS purifie, and dry. Mix them with three times the quantity of the gross powder of tiles, and distil them in a Retort, and there will come forth first a white Spirit, and then a red, which you may rectifie in *Balneo*.

*The true Oil or Essence of Antimony is made thus.*

Take of the foresaid CrySTALS; dissolve them in good rectified Spirit of Wine, digest them two months in *Balneo*, or horse dung; then evaporate the Spirit of Wine, and there will remain in the bottom the true Oil or Essence of Antimony.

Then take new CrySTALS of Antimony, and let them imbibe either this Oil, or the foresaid Spirit till they will imbibe no more, then digest them two months in sand, and they will become a flowing fixt Salt, and of excellent vertue.

The aforesaid Spirit, this Oil, and Essence of Antimony may be equallized to *Aurum potable* to all intents and purposes, according to a Medicinall use, especially the fixt Essence. The dose is five or six grains.

*A burning Spirit made out of Lead, most fragrant and Balsamick.*

Take the Calx of Saturn, or else Minium, poure upon it so much Spirit of Vinegar that may cover it four fingers breadth,  
L digest



digest them in a warm place the space of twenty four houres, often stirring them that the matter settle not too thick in the bottom: then decant the *Menstruum*, and pour on more, digest it as before, and this doe so often untill all the saltnefs be extracted. Filter and clarifie all the *Menstruum* being put together, then evaporate it half away, and set the other part in a cold place till it crySTALLIZE. These CrySTALS dissolve again in fresh Spirit of Vineger, filter and coagulate the Liquor again into CrySTALS, and this doe so often untill they be sufficiently impregnated with the salt Armoniack of the Vinegar as with their proper ferment. Digest them in a temperate *Balneo*, that they may be resolved into a Liquor like Oil. Then distill this Liquor in Sand in a Retort, with a large receiver annexed to it, and well closed that no Spirits evaporate, together with the Observation of the degrees of the fire: then there will distill forth a Spirit of such a fragrant smell that the fragrancy of all flowers, and compounded perfumes are not to be compared to it. After Distillation when all things are cold take out, and cast away the black feces which is of no use. Then separate the yellow Oil, which swims on the top of the Spirit, and the bloud red Oil which sinks to the bottome of it: Separate the flegm from the Spirit in *Balneo*. Thou shalt by this means have a most fragrant Spirit that even ravisheth the senses, and so Balsamicall, that it cures all old and new sores inward and outward, and so cordiall that the dying are with admiration revived with it.

They that have this medicine need scarce use any other either for inward, or outward griefs.

### To Pickle oysters

How to turn Quick-silver into a water without mixing any thing with it, and to make thereof a good Purgative and Diaphoretick medicine.

Take an ounce of Quick-silver not purified, put it into a bolt head of glass, which you must nip up, set it over a strong fire in sand for the space of two months, and the Quick-silver will be turned into a red sparkling Precipitate. Take this powder, and lay it thin on a Marble in a Cellar for the

To pickle Mushes take pepper & salt & a little vinegar  
if ye will & lett it boyle one y<sup>e</sup> fire in *Balneo* a little  
then take y<sup>e</sup> mushes after they are boyled & put them  
into y<sup>e</sup> liquor & set them just boyle up & it don.

Take yol oysters & open them & put y<sup>e</sup> liquor  
into a Dish & wash y<sup>e</sup> oysters in a Water then  
take y<sup>e</sup> first of y<sup>e</sup> liquor & water pepper & salt  
& put in y<sup>e</sup> oysters put them over y<sup>e</sup> fire & just boyle up



space of two months, and it will be turned into a water, which may be safely taken inwardly, it will work a little upward and downward, but chiefly by sweat.

Note that you may set divers Glasses with the same matter in the same Furnace, that so you may make the greater quantity at a time.

I suppose it is the Sulphur which is in the Quick-silver, and makes it so black, that being stirred up by the heat of the fire fixeth the Mercury.

*A fragrant Oil of Mercury.*

Take of Mercury seven times sublimed, and as often revived with unslaked Lime, as much as you please, dissolve it in spirit of Nitre in a moderate heat, then abstract the spirit of Salt, and edulcorate it very well by boiling it in spirit of Vinegar: then abstract the spirit of Vinegar, and wash it again with distilled rain-water: then dry it, and digest it two months in a like quantity of the best rectified spirit of Wine you can get. Distil them by retort, making your fire moderate at the beginning, afterwards increasing it; then evaporate the spirit of Wine in *Bain-marie*, and there will remain in the bottome a most fragrant Oil of Mercury.

This Oil so purifies the blood by sweat, and urine, that it cures all distempers that arise from the impurity thereof, as the venerall disease. &c.

The truth is, they that have this medicine well made need but few other medicines: the dose is four or five drops.

*To turn Mercury into a water by it self.*

Set this following vessell being made of Iron into a Furnace, so that the three bowles thereof be within the Furnace, and the Pipe and receiver be without. Make your Furnace so as that there be a great hole left open at the top: where you must put in your coals, shutting it afterward with a cover of stone made fit thereunto; on the top also must be holes to let in air.



## The vessell for this Operation.



First make your Iron vessel as red hot as possibly it can be made (or else you doe nothing) having first annexed an earthen well glazed receiver to the bottom of it. Then put half an ounce of Quick-silver at a time in at the top (which presently stop with clay) and presently the Mercury will come over, part in a sharp Liquor, and part as crude a Mercury as it was before, which you may put in again till it be all turned to water.

Note that unless the Quick-silver give a great crack presently after it is put in, it is a sign that the vessell was not hot enough.

This operation being well prosecuted may prodnee a medicine with which none under the Philosophers Elixir may compare.

How



How to distill Spirits, and Oils out of Minerals, Vegetables, Bones, Horns, and faster, and in a greater quantity in one houre then in the common way in twenty four.

This must be done in such a Furnace as this.



A, Signifies the Furnace with its iron, or earthen distilling vessell walled in, to which a very large recipient is joined. B, the Distiller, who with his left hand taketh off the cover, and with his right casteth in his prepared matter with an iron ladle. C, the form of the distilling vessell. D, the same, as it appeareth inward. E, the form of the vessell not walled in but standing on the coals for other uses.



This Furnace must be twice so high, as wide, and the Pipe must be a foot long out of the Furnace.

The Vessell walled in must be of earth for the distilling of Antimony, Sulphur, and such things as will corrode Iron: but for other things Iron, is most convenient.

Before you make any distillation, let the vessell which is walled in be red hot, then by little and little cast in your matter, which must be cut or powdered small, and clap downe the cover into the false bottome above, which is full of molten lead, and therefore suffereth no fume to goe forth.

When you see the fumes in the receiver (which must be of glasse) to cease; and condensed into a Liquor, then put in more matter.

By this way you may make a far greater dispatth and distill a greater quantity out of the same proportion of matter, then by the common way.

By this way there is no danger of breaking your Receiver, and you may end and begin when you please, and try divers experiments in one hour, and can not make the fire too strong, and may make the spirits of such things as can hardly or not so well be made by a Retort, as the Spirits of Salt, of Tartar, Harts-horn, Antimony, &c. &c.

Salt and such things as will flow must have bole, or powder of brick mixed with them before they be cast into the vessell, or if you please you may first dissolve what Salt you please, and with red hot gross powder of Brick, imbibe the water, then cast in this powder by little and little into the distilling vessell, and the Salt by this meanes will yeeld its Spirit quickly and in abundance. By either of these two wayes you may make a pound of the Spirit of Nitre in an houre, and of Salt in two houres.

Now whereas some things yeeld a Spirit, and a thick and heavy Oil, they may be rectified thus: viz. by putting them into a Retort, and distilling them in sand or ashes with a gradual heat: there wil come forth the flegm of some Liquors first and then the Spirit, and of other some the Spirit, and then the flegm, but of all these the heavy thick Oil at last; which by distilling  
off



off becomes farre clearer then before, which may again be rectified by spirit of Salt as I have shewed before, and therefore need not here repeat it.

*To make an Oil of Lapis Calaminaris.*

Take of *Lapis Calaminaris* powdered as much as you please, poure on it five or six times as much of rectified spirit of Salt, shake them together continually or else it will be congealed into a hard mass, which can hardly be mollified again: when no more will dissolve *in frigido*, put it in warm sand so long till the spirit of Salt be of a high yellow colour, then pour it off, and put on more til all be dissolved that will, cast away the feces, put the solution into a glass body, and distill it in Sand: about the third part of the spirit of Salt cometh over as insipid as common water, though the spirit were well rectified before, for the dryness of the *Lapis Calaminaris* (which is the dryest of all Minerals and Metals except zink) retaineth the Spirit: after the flegm is come over, let the glass cool; and thou shalt find at the bottom a thick red Oil very fat, even as Olive olive, and not very corrosive; keep it from the air, or else it turneth into water.

It is of wonderful vertue for inward, and outward griefs, for it hath in it a pure golden Sulphur.

Common Sulphur mixed with this Oil, and melted in a strong fire swimmeth like water above, and is transparent.

This Oil distilled in a Retort with pure Sand in a strong fire, yeeldeth a spirit like fire scarce to be contained in any vessel, and dissolveth all metals except Silver, and reduceth pure Spirit of Wine into an Oil within a few dayes.

*To make Oil of Talke.*

Take of the best Talke reduced into very thin flakes, make them red hot, and then quench them in the strongest  
*Lixivium*



*Lixivium* that Sope-boylers use; doe this fifteen times and it will become as white as snow: then powder it very small and Calcine it by fumigation (i. e.) by the fume of some very sharp Spirit as of *Aqua fortis* or the like: when it hath beene thus calcined for the space of a Fortnight, it will become somewhat mucilaginous, then set it in any heat of putrefaction as it is (for it hath imbibed enough of the sharp Spirit to moisten and ferment it) for the space of two months in a bolt head nipt up: then evaporate the acid Spirit and dulcifie it with distilled rain water. After this extract what thou canst out of it with the best rectified Spirit of Wine, poure off the solution and evaporate the Spirit of Wine, and at the bottome will be a most beautiful Oil.

The Oile is the most glorious fucus or paint in the World.

*To make Oil of Talke another way.*

Take of the foresaid powder of Talke after it hath beene putrified, and again dulcified as much as you please, put four times as much of the best circulated Oil of Camphire to it, digest them in Horse dung till all the powder be dissolved, & the Oil become mucilaginous, which will be within two months.

This is for the same use as the former.

There is required a great deal of pains, and care and no small cost in the preparation of these Oils.

*Oil is made of Bole Armoniack, terra sigillata, and such kind of clay earths, thus.*

Take of either of those Earths as much as you please, break it into small peices, and put it into a retort over a naked fire for the space of twelve houres, and there will distil into the receiver (which must be large) the flegm, then white Spirits in a little quantity, yet of a gratefull tast and smell.

Oil



*Oyle out of these kinds of earth is made better thus.*

Take of either of these earths which you please, as much as you will; poure upon it distilled rain-water, set it in some warme place for a moneth or more, and the oilinesse will separate from its body, of its own accord, and swim upon the water. Separate the water by a tunnell, and distill the Oil with 5. parts of the Spirit of Wine well rectified, and there will come forth an Oil of a golden colour, swimming on the Spirit, which is a most excellent Balsam.

*Spirit of unslaked Lime is made thus.*

Take of unslaked Lime as much as thou pleasest; reduce it into a subtile powder, imbibe it with Spirit of Wine most highly rectified (which must be pure from all its flegme, or else you labour in yain) as much as it can imbibe; draw off the Spirit of Wine with a gentle heat, cohobate it 8. or 10. times, so will the fiery vertue of the Lime be fortified. — Take of this levigated Lime 10. ounces, pure salt of Tartar one ounce, the feces of Tartar after the Salt is extracted 11. ounces; mix these well together, put them into a glasse Retort coated, see that 2 parts of 3. be empty, distill them into two receivers, the flegme into one, the Spirit into the other, which must have a little of rectified Spirit of Wine in it to receive the Spirit.

If thou wilt separate the Spirit of Wine, then put fire to it, and the Spirit of Wine will burne away, and the Spirit of the Lime stay behinde, which is a kind of a fixed Spirit.

This is a very secret for the consuming the Stone in the bladder, and the curing of the Gout.

*Oil made out of Tile-stones called the Oile of Philosophers.*

Take of Bricks or Tiles as many as you please, break them into small pieces, make them red fire hot, then quench them in pure old Oil Olive (in which let them lye till they be cold)

M

then



then take them out and grind them very small, let the powder be put into a glasse Retort, coated, a fit receiver being put there-to and distill off the Oil in a naked fire by degrees, which being distilled off keep in a viall close stopr.

This Oil is wonderfull penetrating, and is good against all cold distempers whatsoever.

*The Liquor or Water of Corall is made thus.*

Take Salt-Armoniack well purified by sublimation, of red Corall finely powdered, of each a like quantity; sublime them so often till the Corall will no more rise up, then take the Calx of Corall that remains in the bottome of the sublimatory and put it on a marble or glasse in the cellar to be dissolved; that which will not be dissolved sublime again, and do as before till all be dissolved: and so thou hast the Liquor of Corall.

Note that if thou will have the true tincture of Corall, evaporate the humidity of the foresaid Liquor, then extract the tincture out of the powder with Spirit of Wine, which Spirit evaporate to the consistency of Honey: And thou hast a most rare medicine.

This Medicine strengtheneth all the parts in the body, and cures all distempers that arise from the weaknesse thereof.

*To make a Water out of Lapis Armenus that shall have neither taste nor smell, a few drops whereof shall purge.*

Take of *Lapis Armenus* powdered small, and calcined, as much as you please, sublime it with Salt Armoniack untill it will sublime no more but remain in the bottome of the sublimatory, then take it out, and lay it very thin upon a marble in a cellar and there let it lye 2. moneths, and it will be almost all dissolved into a Liquor.

Or thus,

Take of *Lapis Armenus* powdered small and calcined, as much as you please, pour upon it of distilled Vinegar, as much as will cover it four fingers breadth, then set it over a gentle heat stirring

take  
ye  
pu  
in  
f



ring of it 2. or 3. times in an houre, for the space of 6. houres or thereabouts; then the Spirit being tinged very blew with the powder filter off from the feces, then pour more Spirit of vinegar on the feces and doe as before, till the Spirit being no more, then take all the blew Spirit, and vapour it away, and at the bottome you shall have a salt, which you must put into a calcining pot, and calcine so long in the fire till no more vapour will arise, and it become a dark red powder, then put it upon a marble in the cellar for the space of two moneths, and it will be dissolved into a Liquor, a few drops whereof put into a glasse of beer will purge delicately.

*How to make a Furnace that shall of it selfe without any vessels which should contain the matter, being put into it, sublime Mineralls, and distill all manner of Oiles and Spirits out of Mineralls, Vegetables, and Animalls, and that in a very great quantity, in a very short time and with small cost.*

**T**HE Furnace is made as followeth: It may be made of one piece by a Potter, or of brick, round, or foure-square, greater or lesser as you please: if the inside be one span broad in the middle, it must be foure high; one for the Ash-hole, another above the grate to the middle Coal-hole, and two above the Pipe; this pipe being made of earth or iron must be a span long betwixt the Furnace and the Receiver, and a third part as wide as the Furnace within.

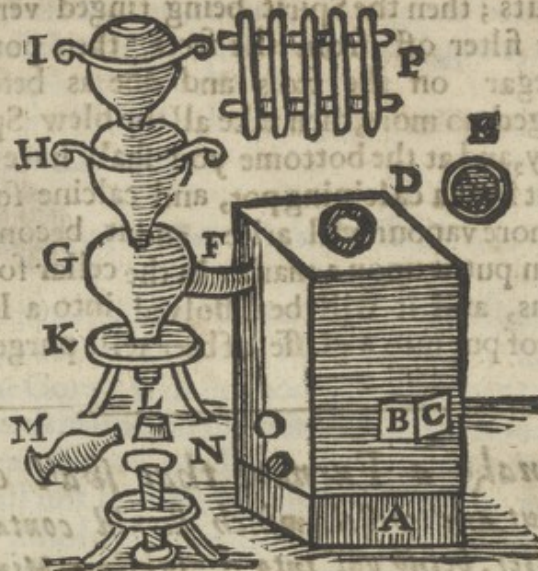
The Recipients must be made of glasse, or very good earth well luted together; the greater the better.

*another Sack Poset*

*take 8 Eggs yolks & whites & beat y<sup>m</sup> well together strain y<sup>m</sup> in to a quart Cream season it w<sup>th</sup> nutmeg & Sugar put to it a pint of sack stir it together & put it into y<sup>e</sup> Bason & set in a oven no hotter then for Custard let it stand 2 hours*



The First Figure.



The Second Figure.



A, Signifies the Ash-hole, which must be as wide as the Furnace, and  
always



alwaies open that the fire may burne the stronger.

- B, The middle hole of the Furnace for the putting in of coals.
- C, The Stopple made of stone.
- D, The upper hole of the Furnace with a false bottome wherein sand lyeth, which is there laid that the cover may lye the closer and keep in the fumes the better.
- E, The Cover, which must presently be clapt on as soon as the matter to be distilled is put in.
- F, the Pipe, which goeth out of the Furnace, and to which the Receiver is fitted.
- G, The first Recipient for flowers.
- H, The second.
- I, The third.
- K, A Stool whereon the first Recipient resteth, in the midst whereof is a hole, through which goeth the neck of the Recipient to which another glasse is fitted.
- L, The Glasse fitted to the Recipient for the uniting the Spirits that drop down.
- M, Another Recipient united to the former Glasse, and into which the united Spirits do run.
- N, A Stool through the middle whereof goeth a screw for the raising of that glasse, which is set under the first Recipient, higher, or lower.
- O,
- P, The Grate with two thick Iron barres, which lye fast, upon which four or five thinner are laid, which may be stirred when the Furnace is made clean.

Thus far the first of the figures is explained, by which you may see how sublimation and distillation is made at one time, viz. of those things which will yeeld both flowers, and Spirits, (the flowers sticking in the three upper Recipients, and the Spirits dropping down into the lower.)

Now followes the explanation of the second figure, which is the same with the former in respect of the Furnace it self, but differing in respect of the Recipients, which serve for the receiving of the Spirits and Oiles of such things as yeeld no flowers, Therefore I shall begin with the explanation of the Receivers.



G, The first crooked-pipe as it is fitted to the pipe that comes out of the Furnace.

H, The Recipient with its cover, in which is one hole for one crooked-pipe to goe through, as you may see in the first H, and two holes for two pipes to goe through, as you may see in the second H, and in H H.

Note that these pipes may either be fastened to the cover being all of one piece, or they must be well luted, that no vapours may passe through. Now you must conceive that in the lower receivers the vapour that goeth out of the first pipe goeth first into the receiver, then out of that into the next pipe, and so forward till it cometh into the last receiver, by which means it is much cooled (for indeed such vapours that come out of the Furnace, especially when some materialls are distilled, if there were not some such art to coole them, would break all Recipients.)

I, A tub of water, wherein the Recipient stands, to coole the vapours and condense them.

K, The first crooked pipe as it goeth into the Recipient.

L, The second crooked pipe, whereof one end goeth into one receiver, and another end into another.

M, The last crooked pipe, to which you must annex a receiver.

Now the manner of distilling is thus; Let the Furnace be full of coals well kindled, then cast on your matter, and stop your Furnace close: This Furnace needs no Retort, or other vessels to be set into it, neither can you doe any hurt by too much or too little fire, and you may finish your operation when you please, and in one houre try diverse experiments. It saveth very much time, and cost, and in one houre will doe as much as can be done in another Furnace in 24. In one hour you may make a pound of Spirit of Salt with foure or five pound of coales, and as much flowers of Antimony in a like space of time, and with as few coals.

If your materialls be vegetables, or horne, or bones, cut them small; if hard Mineralls, let them be powdered very small, if salts let them first be dissolved in water, which water must be imbibed



imbibed with red hot coales untill all the liquor be imbibed: then cast in those coales into the Furnace.

If you would by this meanes procure the Spirit of hard Mineralls as of Antimony, & you must take them as they come from the mine, before they have passed the fire.

By this Furnace you may make the Spirits of such things which will not yeeld them in any other way.

Note that such Oils and Spirits as are drawne by this Furnace must be rectified in Spirit of Salt, as I have above shewed.

*Ros. vitrioli is made thus.*

Take of the best Danick vitriall, as much as you please, uncalcined put it into a glasse gonrd and distill it in the sand, and there will come over a water somewhat sharpsih.

This Water or Ros is of greater use then the Spirit or Oil thereof.

It helpeth all inward inflammations, as of the Liver, Kidneys, Stomack, helps the ebullition of bloud, and all distempers that come from thence.

This is that phlegme, which most vapour away, but it is because they know not the vertues thereof.

*A sweet green Oil of Vitriall is made this.*

Take as many Copporas stones as you please, beat them small, and lay them in a coole cellar, and in twenty or thirty dayes they will attract the aire, and look black, and after fourteen dayes become whitish, and sweetish, then dissolve them in distilled rain-water, then filter and evaporate the water, and they will shoot into green Crystalls, which you may dissolve in a cellar *per deliquium*, being first beaten small, and laid on a marble stone.

This liquor is that famous medicine of *Paracelsus* for the falling sicknesse, a few drops thereof being taken in any appropriated liquor.

Take



Take heed that it come at no strong fire, for then saith *Paracelsus* it loseth its greenesse, and as much as it loseth of that, so much also of its vertue.

A Spirit may be drawn from hence by an ingenuous Artift, that will smell like musk, or Amber.

*The Sulphur of Vitriall may with Spirit of Wine be  
extracted thus.*

Take of the best Danfick Vitriall halfe a pound, dry it by a gentle fire till it be whitish, then pour on it of the best rectified Spirit of Wine thirty ounces (Note that there must come to it no other moisture then the Spirit of Wine, the glasse also must be very dry, else you labour in vain) then digest it in horse-dung the space of a moneth, then decant from the feces the Spirit of Wine without any troubling of it, then in *Balneo* evaporate the spirit, and at the bottome you will have a yellow liquor of a most wonderfull slipticity.

This liquor is a famous Anodynum, suppressing all noxious vapours whatsoever and causing rest.

A few drops there may be taken in any specificall liquor.

*A Sudorificall Water to be used outwardly.*

Take of sublimed Mercury very finely powdered an ounce and halfe, of Euphorbium powdered a scruple, Spirit of Wine well rectified, and Rose-Water, of each a pound, digest them two or three houres in a gentle *Balneo*, the neck of the vessell which must be very long being well stoppt, then let them boile a quarter of an houre: when the liquor is cold poure it from the feces, and keep it in a glasse.

If the back-bone be bathed with this Water, or the wrest of



of those that be weake, it causeth sweat presently, if it be done in the bed. By which meanes diseases that require sweat may bee cured. Also any pained place by being bathed with this Water is in a little time eased.

Note that you must not bath any place above three or feure times with it, for by being too often used it contracts the skin.

*How to rectifie Oils and Spirits of Mineralls.*

Put the Liquor that is distilled from Mineralls into the Retort, to which give fire by degrees, and the Spirit will rise up into the upper receiver, and the heavy Oil will go into the middle receiver which is the biggest of all, and into the little receiver annexed to the end of the middle, will passe some of the Spirit, which though it passeth into the middle receiver, will not stay there, but goeth beyond it because it findes vent.



To Make Shrewberry <sup>Cakes take</sup> 3. pound of flower one pound of sugar two pound of butter rub y<sup>e</sup> butt in cold let your oven be no hotter then will dry them if thy brown thy Spoyl





## Of Animals.

### BOOK 4.

*Waters, Spirits, and Oils, simple and compound  
out of Animals.*

*Oil and Water out of blood is made thus.*



Take of blood as much as you please, let it stand in putrefaction in a glasse vessell close covered the space of forty dayes, then distill it in ashes, and there will come forth a Water and Oil, extract the salt out of the feces with the said water, calcine the salt in a crucible, and then dissolve it in the said water, and then distill off the water (which will be a good rectifying of the Water) and dry the salt very well, which then mixed with the foresaid Oil being first rectified, and digest them both together for the space of a moneth.

*To make the Magistery of blood.*

Take of the purest blood as much as you please, put it into a pellican, that three parts of foure may be empty, and digest it a moneth in horse-dung (in which time it will swell and become as much more as it was when it was put in) then distill off the flegme



flegme in *Balneo*, and in the bottome will remaine the magistery of bloud, which must be distilled, and cohobated nine times in a Retort in ashes, and then it is perfected.

This Magistery is of excellent vertue, which being taken inwardly, and applyed outwardly cureth most diseases, and easeth paine, being very Balsamicall.

*Elixir of Mummie is made thus.*

Take of Mummie (*viz.* of mans flesh hardened) cut small foure ounces, Spirit of Wine terebinthinated ten ounces, put them into a glazed vessell, (three parts of four being empty) which set in horse-dung to digest for the space of a moneth, then take it out and expresse it, let the expression be circulated a month, then let it run through *Manica Hippocratis*, then evaporate the Spirit till that which remains in the bottome be like an Oil, which is the true Elixir of Mummie.

This Elixir is a wonderfull preservative against all infections, also very Balsamicall.

*The Essence of mans braines.*

Take the Brains of a young man that hath dyed a violent death, together with the membranes, arteries, veins, nerves, all the pith of the back, bruise these in a stone mortar till they become a kind of pap, then put as much of the Spirit of Wine, as will cover it three or four fingers breadth: then put it into a large glasse that three parts of foure be empty, being Hermetically closed, then digest it half a year in horse-dung, then take it out & distill it in *Balneo* and cohobate the water till the greatest part of the braines be distilled off.

A scruple or two of this essence taken in some specificall water once in a day is a most infallible medicine against the falling sicknesse.

*A Famous Spirit made out of Cranium humanum.*

Take of *Cranium humanum* as much as you please, break it in-



to small pieces, which put into a glasse Retort well coated, with a large receiver well luted, then put a strong fire to it by degrees, continuing of it till you see no more fumes come forth; and you shall have a yellowish Spirit, a red oyle, and a volatile salt.

Take this salt and the yellow Spirit, and digest them by circulation two or three moneths in *Balneo*, and thou shalt have a most excellent Spirit.

This Spirit is of affinity with, if not the same as that famous Spirit of Dr. Goddards in *Holborne*.

It helps the falling sicknesse, gout, dropsie, infirme stomach, and indeed strengthens all weak parts, and openeth all obstructions, and is a kinde of *Panacea*.

*Another excellent Spirit made out of Cranium, Harts-horne or Ivory.*

Take of either of these, (if you take *Cranium* it need not be bruised at all, only broke into little pieces; if *Harts-horne* or *Ivory*, you must cut them in thin pieces) lay it piece by piece upon a net spread upon any vessell being almost full of water, cover this net with another vessell very close, then make the water boile, and keep it boiling three dayes and three nights, and in that time the bones or hornes, will be as soft as cheese, then pound them, and to every pound thereof, put halfe a pound of Hungarian vitriall uncalcined, and as much Spirit of Wine as will make them into a thin paste. This paste digest in a vessell Hermeticall sealed the space of a moneth in *Balneo*, then distill it in a Retort in sand till all be dry, and you shall have a most excellent spirit.

This Spirit is of wonderfull use in the Epilepsie-Convulsions, all Feavers putrid or pestilentiall, passions of the heart, and is a very excellent Sudorifick.

This Spirit may be taken from the quantity of half an ounce to an ounce in some specificall liquor.



*A Water and Oil made out of Hair.*

Fill an earthen Retort with Haire cut small, set it over the fire, and fit a receiver to it, and there will come over a very stinking Water and Oil.

This Water and Oil is used in Germany to be sprinkled upon fences and hedges to keep wild and hurtfull Cattle from coming to do harme in any place, for such is the stink of this liquor that it doth affright them from coming to any place neer it.

*Water of Milk is made thus.*

Take of what milk thou pleasest a gallon, in it dissolve halfe a pound of Salt, and put to it two handfull of Plantain, and an ounce of Licorish sliced, then distill it in a hot Still with a gentle fire.

This water is of excellent use in hot distempers of the Lungs and Kidneys.

You may put in other ingredients according to the use you would have it for.

*An excellent compound water of Milk for any inflammations in the eyes.*

Take of womans milk a pint, of white Copperas a pound, distill them in ashes. Note that assoone as thou perceivest any sharp Spirit to come off, then cease.

Let inflamed eyes be washed three or foure times in a day with this water, and it helpeth them wonderfully.

*Spirit of Urins is made thus.*

Take of the Urine of a young man drinking much Wine, as much as you please, let it stand in glasse vessels in putrefaction 40. dayes, then pouring it from its feces distill it in a glasse gourd in sand, till all be dry, then cohobate the said



Spirit on the *Caput Mortuum* three times, then distill it in a gourd of a long neck, and there will ascend besides the Spirit a crySTALLINE salt, which thou maist either keep by it self being called the volatile salt of Urine, or mix it with its Spirit which will thereby become very penetrating, if they be digested for some dayes together.

Note that the pipe of the head must be wide, or else the volatile salt will soon stop it.

Note that this salt is so penetrating that it penetrateth the body of the glasse.

This Spirit by rectification may be made so pure, and subtle that it will burne as fire, and dissolve gold, and precious stones.

This being often applyed to any place pained with the gout easeth it pretently, it also quickens any part that is benumbed.

The salt volatile is *Helmont's* famous medicine for the Jaundies.

#### *A compound Spirit of Urine.*

Take of Hungarian vitriall a pound, the Urine of a boy that is healthy, four pints: put these into a glasse vessell well closed that three parts of foure may be empty, digest them in *Balneo* for the space of a moneth, then distill them in ashes till all be dry.

This spirit is of great vertue in the Epilepsie, Gout, Dropfie, Convulsions, being taken from two drams to half an ounce in some specificall liquor.

#### *To make a Spirit of Honey.*

Take good strong stale Mead, otherwise called *Metheglin*, as much as thou pleasest, distill it in a copper Still or Alembick, with its refrigeratory, and it will yeeld a spirit like *Aqua vite*.



*The quintessence of honey is made thus.*

Take of the purest Honey two pound, of fountaine water one pound; boyle these together till the water be boyled away, taking off all the scum that riseth, then take the Honey and put it into a glasse, four parts of five being empty, close it well, and set it in digestion a whole year, and thou shalt have the essence of Honey swimming on the top in forme of an Oil, being of as fragrant smell as any thing in the world; the flegme will be in the middle, and the feculent matter in the bottome, of a dark colour, and stinking smell.

*Some make the quintessence of Honey after this manner.*

Take as much Honey as thou pleasest, of the best, put it into a gourd of glasse, first distill off the flegme in Balneo, then extract the tincture out from what remains, with the said water, then calcine the remaining feces and extract from thence the salt with the foresaid water being distilled off from the tincture, calcine the salt, and melt it in a crucible, then let it dissolve in a cellar; then again evaporate it away, and thou shalt have a most white salt, which let imbibe as much of the tincture as it will, digest them for three moneths, and thou shalt have an essence of Honey.

*An essence of Honey may be made thus.*

Take of Honey well despumated as much as you please, pour upon it as much of the best rectified Spirit of Wine as will cover it five or six fingers breadth, digest them in a glass vessell well closed (the fourth part only being full) in a temperate Balneo the space of a fortnight, or till the Spirit be very well tinged, then decant off the Spirit, and put on more till all the tincture be extracted, then put all these tinctures together, and evaporate the Spirit till what remains begin to be



be thickish at the bottome, and of a golden colour.

This is a very excellent essence of Honey, and is of so pleasant an odour that scarce any thing is like to it.

It is so cordiall that it even revives the dying if two or three drops thereof be taken in some Cordiall Water.

*A most strong Spirit of the Vinegar of Honey.*

Take a pound of Honey, put to it of the best White-wine-vinegar six pints, an ounce of white Pepper bruised small, of the strongest Mustard-seed bruised three ounces, put these into a glasse vessell that three parts of foure may be empty, digest them in a temperate *Balneo*, or set the vessell in the sun for the space of a fortnight, then distill them in *Balneo*, and thou shalt have a Spirit farre sharper then the common Spirit of Vinegar.

This Spirit is stronger, and better then any common distilled Vinegar for the dissolving of hard things, and extracting the tinctures out of things.

*Oil or quintessence of Wax.*

Take of the best Wax a pound, as much of pure sand well washed from all its impurity, and again dried; First melt the Wax, and then mix the sand with it very exactly, then put them into a glasse Retort well coated, fit a strong receiver to it, and set it in sand, give it fire by degrees continuing it foure daies, which at last must be very strong, and there will come off a spirituous Oil, which must be rectified seven times in a glasse Retort, every time changing the Retort, and you shall have a subtle oil of a golden colour.

This Oil extracts the vertues out of all flowers presently, being set in the sun, it is wonderfull Balsamicall for the cure of wounds or ulcers both inward, and outward, it also being applied outwardly easeth all pains, quickens any deadened member, as in the palsie.

Water



*Water is made out of any flesh thus.*

Take what flesh you please, the bloudest part thereof, unwashed, being cut very small, and then bruised (or if it be a feathered fowle, take it being chased up and down, untill it be wearied, and then suddenly strangled, the feathers being plucked off without putting of it into water, and being thus plucked bare, and the bowels taken out, cut the flesh, bones, gizzard, liver, heart,) and powre upon it as much water as will be sufficient, with what spices and hearbs thou pleasest, then set it over a gentle fire in an earthen vessell glazed the space of 24. houres, then put the head upon it and lute it close, and there will distill off a comfortable restorative water.

*Water or Liquor is made out of flesh thus.*

Take of what flesh you please, or feathered fowle prepared as before, bruise it small, and put it into a copper vessell tinned within side, without any water being put to it, put a cover to it and lute it close, and set it in *Balneo*, or over the vapour of seething water, and if the flesh be tender it will be turned into a clear liquor the space of twelve houres, if harder it will require a longer time: You may put in what spices or hearbs you please to give it a good relish and odour; after all is done you may strain it and keep it for use being very restorative and good for weak stomacks that cannot concoct hard meat.

If this be digested in a pellican, or bolt-head a fortnight, it will be farre better.

After this manner may be  
preserved

Snailles

Wormes &c. and such like,

Which are very medicinable.



*A very excellent restorative Liqueur.*

Take of the heart, lungs, and liver of a calfe, the same parts of a fox new killed, cut them small, put to them a quart of Shell snails well scoured in salt water, let these be put into a Copper vessell tinned within side, and covered close that no vapour come forth, set this vessell over the vapour of seething water, and in 24. houres or thereabouts, they will be for the most part of them turned into a liquor of themselves; then take out this liquor, and put it into a large Pellican, or bolt-head, putting to them a quart of old Mallagowine, Rosemary-flowers, Betony-flowers, Marygold-flowers, Marsh wallow-flowers, of each a handfull, half a pound of Raisins of the sun stoned, Mace and Nutmeg, of each two drams; digest all these together the space of a fortnight, then pour off that which is clear from the feces and sweeten it with sugar, or syrup of Gilly-flowers, and let the patient take thereof five or six spoonfulls, three or four times in a day.

This liquor recovereth the decaying strength wonderfully, they that by reason of their weaknesse can neither eat, or digest any manner of common meat, will in a short time be sensibly strengthened if they drink a quarter of a pint of this morning and evening.

It is very good in consumptions, and repairs the radical moisture marvellously.

*A Balsame made of Bears fat.*

Take of Bears fat a pound, distill it in a Retort, and rectifie it three or four times: to this thus rectified put the tincture of Rosemary and Sage made with spirit of Wine, of each three ounces, mix them well together, in these infuse Cloves, Cinnamon, Saffron, Nutmegs, of each three drams, in warm ashes the space of a night, then strain them and put to the Oil four ounces of the best wax melted, and mingled well together.

This is a most incomparable balsame for the Gout, and  
palsie. The

The



The Oil of Snakes and Adders.

Take Snakes, or Adders, when they are fat, which will be in June or July, cut off their heads, and take off their skins, and unbowell them, and put them into a Glass-gourd; and pour on so much of the pure spirit of Wine well rectified, that it may cover them four or five fingers breadth, stop the glass well, and set it in Balneo til all their substance be turned into an Oil, which keep well stoppt for your use.

This Oil doth wonderfull cures in recovering hearing in those that be deaf, if a few drops thereof be put warm into the Ears.

A Noble man of Germany that was famous for curing the deaf used this as his chiefeft medicine, by which they say he cured those that were born deaf.

The Quintessence of Snakes, Adders, or Vipers.

Take of the biggest and fattest Snakes, Adders or Vipers, which you can get in June or July, cut off their heads, take off their skins and unbowell them, then cut them into small pieces, and put them into a Glass of a wide mouth, and set them in a warm Balneo, that they may be well dryed, which will be done in three or four dayes. Then take them out, and put them into a bolt head, and pour on them of the best alcolized Wine as much as will cover them six or eight fingers breadth. Stop the glass Hermetically, & digest them fifteen days in Balneo, or so long til the Wine be sufficiently covered, which poure forth; then pour on more of the foresaid Spirit of Wine till all the quintessence be extracted: Then put all the tinged Spirits together: and draw off the Spirit in a gentle Balneo, till it be thick at the bottom, on this pour Spirit of Wine Caryophyllated, and stir them well together, and digest them in a Circulatory ten days, then abstract the spirit of Wine, and the quintessence remaineth at the bottome perfect.

This

the best way for all Pickles is to put it in a pot stop it close put it on a slow fire let it be just Boyle & take it off if it is not green put it up w<sup>th</sup> next day & when it is cold put it into fresh Vinogar & Spice

for Jamjane, put 2 Water 1 Viniger in a brap, pot  
over a slow fire till it pamply out not Boyle Do it three  
daye once a day (loke Covered w<sup>th</sup> Cold put fresh Viniger & keep it Close  
a little Bay Salt boyle  
look very Green

a little atlon it will harden y<sup>e</sup> Pickles



This quintessence is of extraordinary vertue for the purifying of the blood, flesh and skin, and consequently of all diseases therein. It cures also the Falling-sickness, and strengthens the Brain, Sight, and Hearing, and preserveth from Gray-hairs, reneweth Youth, preserveth Women from Abortion, cureth the Gout, Consumption, causeth sweat, is very good in, and against Pestilentiall infections.

*Viper Wine is made thus.*

Take the best fat Vipers, cut off their heads, take off their skins, and unbowell them, then put them into the best Canary Sack; four or six according to their bigness into a gallon: Let them stand two or three months, then draw off your Wine as you drink it.

Some put them alive into the Wine, and there suffocate them, and afterwards take them out, and cut off their heads, take off their skins, and unbowell them, and then put them into the said Wine again, and doe as before.

This Wine hath the same vertues as the foregoing quintessence, it also provoketh to Venery, and cures the Leprosie, and such like corruption of blood.

*Kunrath's famous Water, called Aqua Magnanimitatis.*

Take of Pismires, or Ants (the biggest, that have a sowrish smell, are the best) two handfulls, spirit of Wine a Gallon, digest them in a Glass vessell close shut, the space of a month, in which time they will be dissolved into a Liquor, then distil them in Balneo, til all be dry. Then put the same quantity of Ants as before, digest, and distill them in the said Liquor as before: doe this three times, then aromatize the Spirit with some Cinnamon.

Note that upon the Spirit will float an Oil, which must be separated.

This Spirit is of excellent use to stir up the Animall Spirit: in so much that *John Casmire* Palse-grave of the *Rhene* and



and Seyfrie of Colen Generall against the Turkes did alwayes drinke of it when they went to fight, to increase Magnanimity and Courage, which it did even to admiration.

This Spirit doth also wonderfully irritate them that are slothful to Venery.

It also provoketh urine even to admiration.

It doth also wonderfully irritate the Spirits that are dulled, and deadened with any cold distemper.

This Oil doth the same effects, and indeed more powerfully.

This Oil doth besides what is spoken of the Spirit, help deafness exceedingly, two or three drops being dropped into the Ear, after it is well syringed, once in a day, for a week together.

It helpeth also the Eyes that have any film growing on them, being now and then dropped into them.

*Another Aqua Magnanimitatis is made thus.*

Take of Ants or Pismires a handfull, of their Eggs two hundred, of Millepides (i) Woodlice one hundred, of Bees one hundred & fifty, digest all these in two pints of Spirit of Wine being very well impregnated with the brightest Soot. Digest them together the space of a month, then pour off the clear Spirit, and keep it safe.

This water, or Spirit is of the same vertue as the former.

*Water of Dung is made thus.*

Take of any dung as much as thou pleasest, whilest it is fresh, put it into a common cold Still, and with a soft fire distill it off: it will be best if the bottome of the Still be set over a vapour, if thou wouldest have it be stronger, cohobate the said water over its feces severall times: for we see there is great vertue in dung, it makes ground fertil, and many sorts thereof are very medicinable.



*A Water of Doves dung is made thus.*

Take of Doves dung dried as much as you please, to every pound put a pint of Rhenish-wine, in which let it steep all night in a gentle *Balneo*, then distill it in a glasse gourd in ashes: Cohobate this Liquor three times, if there be any volatile salt mix it with the water.

This water is very excellent against all obstructions of the kidneys, bladder, it helpeth the Jaundies presently, two or three spoonfull thereof being drank once every morning and evening.

*A Water made of Horse-dung.*

Take of the dung of a horse that is fed in the stable as much as you please, let it stand two dayes out of the sun, and out of the wet, to every pound of this pour a pint of White-wine, let them stand in a warme *Balneo* a fortnight; then distill them in a glasse gourd in sand, cohobate this three or foure times; if there be any volatile salt, mix it with the water.

This Water is very excellent against the bastard plūisie, stiches, wind, obstruction of the reins, bladder, very good in a drop sicke, jaundies, scurvy, &c. If three or four spoonfulls be taken every morning in the Water of Juniper-berries, it also causeth sweat.

*A Water smelling like Amber made by Paracelsus out the Cow-dung.*

Take of Cow-dung, and distill it in *Balneo*, and the water thereof will have the smell of Amber gryse.

This water is very excellent in all inward inflammations.

### To Pickle Cucumbers

Wipe y<sup>e</sup> Cucumbers cleen & throw them into Brine made of water & salt strong enough to bear an Egg after they have lain in it 12 hours take y<sup>m</sup> out & wipe y<sup>m</sup> dry & put y<sup>m</sup> in to an Earthen Crock or stean having first laid in y<sup>e</sup> bottom a layer of dill a little mace & whole piper

then lay a layer Cucumbers upon that of all so another layer of dill  
mace & piper & so continue till y<sup>e</sup> have disposed of all y<sup>e</sup> Cucumbers  
that you have y<sup>e</sup> vinegar of to strong put a little water in y<sup>e</sup> vinegar  
if y<sup>e</sup> Cucumbers & cover y<sup>m</sup> close for 6 days y<sup>e</sup> y<sup>e</sup> vinegar being  
it & pour it in againe Calding it with it 3 or 4 times y<sup>e</sup> put in a pe



*An excellent Sudorifick made of the young buds  
of Harts-horne.*

Take of the young buds of Harts-horne, whilest they are full of bloud and moist; bruise them into a paste, then mix as much Canary-Wine as will make a very thin past, distill them in ashes till they be very dry.

This is an excellent Sudorifick in all burning feavers and Epidemicall diseases; if a spoonfull be taken by it selte or in any appropriated Liquor.

*Oil out of Bones and Hornes, is made thus.*

Take of what bones you please, reduce them to a grosse powder, put them into a Retort, putting a strong fire by degrees thereunto; and there will come forth an Oil, and volatile salt, both which thou maiest mix together, and digest them into an essence, the Oil being first rectified with Spirit of Wine.

*The Water of Swallowes against the Falling-sicke, &c.*

Take of Swallowes, cut into pieces without separating any thing from them six ounces, of Castoreum cut small an ounce, mix them together, infuse them twelve houres in half a pint of Canary-wine, then put them into a glasse gourd and distill them in sand till all be dry, then cohobate the Liquor three times.

This Water being drank to the quantity of two spoonfull every morning cureth them that liave the Falling-sicknesse.

*Oil out of Egges is made thus.*

Take of the yelks of Egges boyled very hard, rub them in pieces with your fingers, then fry them in a pan over a gentle fire, continually stirring them with a spoon till they be-

come



come red, and the Oil be resolved, and flow from them; then put them into a hair-cloth, and so presse forth the Oil.

This Oil cleanseth the skin from any filthinesse contracted by heat, It cureth pustles, chaps, excoriations, ring-wormes, but especially all burnings.

*A Water of the Whites of Egges that will cure a wound without any visible scar.*

Take as many Egges as you please, boyle them very hard, then cut them in the middle, and take out the yelks, filling up the cavities, with some of those whites being first bruised into a paste, then put both sides of the Egges together as before, and tye them together with a thred, and with a string hang them in the middle of a gourd glasse, that they touch not the sides, stop this glasse very close and set it in *Balneo*, and you shall see those whites which were bruised drop down into a Liquor: which you must gather up out of the bottome of the glasse, and keep.

You will have very little of this Liquor.

This Liquor applyed to any greene wound with a feather cures it presently wheresoever it be, without any visible scarre. It cures most wonderfully all wounds in the eyes.

*A Water of Crabs is made thus.*

Take Crabs or Craw-fish, as many as you please, break them to pieces, then macerate them in water of Sengreen for the space of a day, then distill them, cohobate the water three times.

This Water is of singular vertue in all manner of inflammations inward and outward.

*To make a Triffle*

Take cream & boyle it with a Citrus nutmeg, add Lemon peel a little, then take it off cool it a little, & season it with Rose water & sugar to your tast, let this be put in the thing you serve it in then put in a little Runnet to make it come & then it is fit to eat



*An Oil or Liquor is made out of Crabs-eyes thus.*

Take of Crabs eyes very finely powdered five parts, Oil of Tartar *Per Deliquium* six parts (This Oil of Tartar must be made of salt of Tartar after it hath flowed in the fire) digest them in horsedung the space of a moneth, then coagulate the Liquor and make an extraction with the best rectified Spirit of Wine that can be made (or else you lose your labour) then evaporate the Spirit of Wine, and there remains an Oil at the bottome.

This Oil is of wonderfull vertue in all putrid feavers, and such like distempers, also in all obstructions especially of the Kidneys.

*Water of Spawne of Frogs is made thus.*

Take of the Spawne of Frogs gathered in *March*, as much as you please, put a handfull of Salt to every quart, and put them into a common cold Still and with a gentle fire distill off the Water till no more will distill.

*A compound Water of the Sperme of Frogs.*

Take of the Sperme of Frogs gathered in *March* about the new of the moone foure pound, of Cow-dung fresh six pound, mix them well together, and let them stand the space of a day, then distill them in ashes.

This Water allayes all hot paines both inward, and outward, especially of the Gout.

*Another compound water of the Sperme of Frogs.*

Take of the sperme of Frogs gathered in *March* two  
pound,



pound and halfe, the Urine of a young man three pints, new Treakle two ounces and a halfe, white Vitriall, Salt, Allum, of each foure ounces, then distill them, and put to the Water an ounce and halfe of the Salt of Vitriall, Camphire, and Saffron, of each an ounce.

This Water being applied outwardly helpeth all paines, especially of the Gout, and such like, also allayeth hot or cold swellings; It also brancheth bleeding.

from Doctor Chiriac

### To Make the Best Stoughtons Drops

$\frac{1}{2}$  ounce Cardimuns : twelve penned Saffron  
 $\frac{1}{2}$  ounce Coriander seed : six penned Conthanceall  
 1 ounce Gentian Root : six livell Oringearinds  
 1 ounce Reddary Root : 1 quart Brandy  
 a few Camomell flowers : steep it 9 dayes  
 2 sprigs Sea Wormwood : & strain it off

### To Make Almond Cakes

Take  $\frac{1}{2}$  lb Almonds blancht in cold water & beat them w<sup>th</sup> rose water till they do not glister any longer y<sup>n</sup> let  $\frac{1}{2}$  lb sugr finely sifted be be powdered w<sup>th</sup> y<sup>e</sup> Almonds, till well incorporat ed. & let y<sup>e</sup> white of 2 Eggs Beaten w<sup>th</sup> 2 Spoon fulls of fine flower dried be tempered w<sup>th</sup> y<sup>e</sup> Almond past afterward butter y<sup>e</sup> plattes & dust your cakes w<sup>th</sup> sugr & flower as soon as they are a little brown draw them & w<sup>h</sup> y<sup>e</sup> oven is cooler. set y<sup>m</sup> in again on papers & they'll look whiter



Rebecca Sallamy her Book 1738



# A Miscellany of Spagyricall Experiments, and Curiosities.

BOOK the Fift.

*The Spagyricall Anatomie of Water:*



Water seemes to be a body so very Homogeneall, as if neither Nature or Art could discover any Heterogeneity in the parts thereof: Thus indeed it seemes to the eye of the vulgar, but to that of a Philosopher farre otherwise; as I shall endeavour to make credible by presenting to your consideration a twofold processe of the discovering the dissimilar parts thereof; whereof the one is naturall only, and the other artificiall; But before I speake of either, it must be premised, that in the element of Water there is great plenty of the Spirit of the world, which is more predominant in it, then in any other element, for the use, and benefit of universall nature; and that this Spirit hath three distinct substances, viz. Salt, Sulphur, and Mercury. Now by Salt

we

*To Boyle Shrimps*  
Let y<sup>e</sup> Water Boyle & put in Salt then  
put in the Shrimps & lett them Boyle  
2 or 3 whilmes & take them off



we must understand a substance very dry, vitall, and radicall, having in it the beginniug of corporification, as I may so call it: by Sulphur, a substance, full of light, and vitall heat, or vivifying fire, containing in it selfe the beginning of motion: by Mercury, a substance abounding with radicall moisture, with which the Sulphur of life, or vitall fire is cherished, and preserved. Now these substances which are in the Spirit of the world make all fountaines, and waters, but with some difference, according to the predominancy of either. This severall predominancy therefore is the ground of the variety of productions; I say, of productions because all things are produced out of water: for water is both the Sperme, and the Menstruum of the world; the former, because it includes the seed of every thing; the latter, because the Sperme of nature is putrefied in it, that the seed included in it should be actuated, and take upon it the divers formes of things; and because by it the seed it self, and all things produced of seed grow, and are increased: Now this being premised, I shall shew you what the naturall processe is, which I shall make plain by instancing in three severall productions, viz. of the spawn of frogs, of stones, and of vegetables.

The Spawne of Frogs is produced after this manner, viz. The Sulphur, which is in the Water being by the heat of the sun resolved, and dissolved, is greedily, and with delight conceived by the element of water, even as the sperme of a Male is by the matrix of the Female, and that upon this account. The water wants ficcidity, which the sulphur hath, and therefore exceedingly desiring it, doth greedily attract it to it selfe: Sulphur also wants humidity, and therefore attracts the humidity of the water: Moreover the humidity of the water hath the humidity of the salt laid up occultly in it: also the Sulphur cherisheth the humidity of the fire, and desires nothing more then the humidity of the salt, that is in the water. Sulphur also containes the ficcidity of the Salt, whence it is that Salt requires a ficcidity from the Sulphur. And thus do these attractive vertues mutuall



tually act upon each others subject. Now by this meanes there is a conception made in the water, which now begins to be turgid, puffed up, and troubled, as also to be grosser, and more slimie, untill out of the spermatick vessels the spermes be cast upward, in which spermes after a while appear black speckes, which are the seed of the Frogs, and by the heat of the sun, are in a short time turned into the same; by which it appears there are dissimilary parts in water.

2. Stones are produced out of water that hath a mucilaginous Mercury, which the Salt, with which it also abounds, fixeth into stones. This you may see cleared by putting stones into water, for they will after a time contract a mucilaginous slimie matter, which being taken out of the water and set in the sun becomes to be of a stony nature. And whence come those stones, gravell and sand which we see in springs? they are not washed down out of the mountains and hills (as some think) from whence the waters spring, neither were they in the earth before the springs brake forth, (as some imagine) and now appear by washing away of the earth from them; for if you dig round about the springs, even beyond the heads of them, you shall find no stones at all in the earth, only in the veins thereof through which the water runs; Now the reason of the smallnesse of these stones is the continuall motion of the Water, which hinders them from being united into a continued bignesse. I shall make a further confirmation of this in the artificiall proceesse of manifesting the heterogeneity of water. I shall here only adde the assertion of *Helmont*, saying that with his *Altahest* all stones, and indeed all things may be turned into water: If so then you know what the *Maxime* is, viz. All things may be resolved into that from whence they had their beginning.

3. Vegetables are produced out of water, as you may clearly see by the waters sending forth plants that have no roots fixed in the bottome; of which sort is the hearb called Duck-weed, which putteth forth a little string into the water, which is as it were the root thereof. For the confirmation of this, that this hearb may be produced out of meere



water, there is a gentleman at this time in the City, of no small worth that saith he had fair water standing in a glasse divers years, and at last a plant sprang out of it. Also if you put some plants, as water-mint, &c. into a glasse of fair water, it will germinate, and shoot out into a great length, and also take root in the water, which root will in a short time be so increased, and extended, as to fill up the glasse: but you must remember that you put fresh water into the glasse once in two or three dayes. Hereunto also, may be added the experiment of *Helmont* concerning the growth of a tree; For (saith he) I took 2 hundred pound weight of earth dried in an oven, and put it into a vessell, in which I set a willow-tree which weighed five pound, which by the addition of water to the earth did in five years time grow to such a bignesse, as that it weighed 169 pound, at which time I also dried and weighed the earth, and within two ounces it retained its former weight. Besides, the ancients have observed that some hearbs have grown out of snow being putrefied: and doe not we see that all vegetables are nourished, and increased with an insipid water, for what else is their juice? If you cut a vine in the month of *March*, it will drop diverse gallons of insipid water, which water if it had remained in the trunk of the vine would in a little time have been digested into leaves, stalkes and grapes, which grapes also by a further maturation would have yeilded a Wine, out of which you might have extracted a burning Spirit: Now I say although this insipid water be by the specificall sulphur and salt of the vine fixed into the stalks, leaves, and grapes of the vine, yet these give it not a corporificative matter, for that it had before, and an aptitude and potentiality to become what afterwards it proves to be: for indeed stalks, leaves, and grapes were potentially in it before, all which now it becomes to be actually, by vertue of the sun, and of the aforesaid sulphur and salt, whereof the two latter were originally in the small seed, and therefore as I said could not adde any bulk to them.

Moreover doe not we see that when things are burnt and putrefied



putrefied, they ascend up into the aire by way of vapour, and fume, and then descend by way of insipid dew, or rain? Now what do all these signifie but that from water, are all things produced, and in it are dissimilary parts?

2. The artificiall proceffe is this: Take of what water you please, whether well-water, fountain, river, or rain-water, as much as you please, let it settle three or four hours, untill the slime thereof separates it selfe: then digest it the space of a moneth; after which time evaporate the fourth part, by a very gentle heat, and cast it away being but the flegme, then distill off the remainder of the water till the feces onely be left, which feces will be a slimie saltish substance: This middle substance distill againe as before, casting away everytime the fourth part, as flegme, and keeping the feces by themselves for a further use; and this doe seven times. Note that after the fourth or fifth distillation the water will distill over like milke, colouring the head of your Still so that it can hardly be washed or scoured off. This pure water after the seventh distillation will leave no feces behind: and if you digest it three moneths it will be coagulated into stones and Crystalls, which some magnifie very much for the cure of inward, and outward putrefactions, out of which also may be made a dissolving Spirit. Note that as this water stands in digestion you may see divers curious colours. Now as for the feces which I spake of (which indeed all waters even the sweetest leave at the bottome) being as I said a saltish slime, and in tast as it were a Medium betwixt salt, and Nitre, take them and distill them in a Retort in sand, and there will first come forth a white fume, which being condensed descendeth in a straight line to the bottome, next will come over a red Oil of great efficacy, exceeding the vertues of the Spirit of Salt or Nitre. For confirmation of part of this proceffe, take May dew gathered in a morning (when it hath not rained the night before) and put it into a glasse vessell, covered with a parchment pricked full of holes, and set in it the heat of the sun for the space of foure moneths, and there will store of

to Pickle ashen keys put then into hot water  
& then take them out again presently then dry them  
& put them into vinegar



green feces fall to the bottom, the residue of the water being white and cleare. Now by all this you may conclude what manner of dissimilarity there is in the parts of water. I shall adde but one observation more, and so conclude this subject.

Take a flint of river water, and put it into a gourd glasse, poure upon it as much river water as will fill the glasse, evaporate this water till the flint be dry, then poure on more fresh water, doe this so long till the flint will fill up the glasse, (for in a little time it will fill it up, and become to be of the forme or figure of the glasse) for it attracts to it selfe the mucilaginousnesse of the water, which indeed is a slimie saltish matter, and the true matter of stones. And thus thou shalt have that done by art in few dayes, which nature would have been perfecting many yeares, and indeed just such a flint as is produced in the rivers. Any one that should see this flint in the glasse would wonder how it should come in there. You may break your glasse, and take out your flint.

There are divers such proceffes which may be used, but in effect they demonstrate but little more concerning the potentiall heterogeneity of water, and therefore to avoid tediousnesse, I shall here end with the Anatomy of water, concerning which if any one can make a further illustration, let him be candid and impart it, and I shall be glad to learn of him, and in the mean time let him accept of these my endeavours.

---

*The Spagyricall Anatomy of Wine.*

I Shall not speak here of the juice of grapes as being naturally divided into Wine, Tartar and Lees, but of Wine as artificially divided into pure Spirit, flegme, and feces.

1. The Spirit is that hot, subtle, pure, clear, cordiall, and balsamicall substance which ariseth with a small heat after four

or



very subtle, then put on a like quantity of the said Spirit as before, and distill it off, and thus do so long till the water that comes over, is not insipid, but the Spirit comes over again hot as it was poured on: for by this time the fixed matter is glutted with the salt Armoniack, and sulphur of the Spirit. Then put this dryed matter into a glasse sublimatorie, and put fire to it, and there will sublime a salt from thence, even as Camphire is sublimed. This salt is the true essence of Wine indeed, and its vertues are wonderfull, for there is no disease whether inward or outward that can withstand it. This is that essence of Wine the of philosophers, which is so penetrating, o wonderfull cordiall, and balsamicall, which if thou dost once obtaine thou shalt need but few other medicines.

Now this Spirit or *Aqua vita* is in all vegetables as you may see in malt, and vegetables that are putrefied before they be distilled, which then yeeld a burning Spirit; yet it is in Wine more then in any other Liquors; I say Liquors, for if you take eight gallons of Sack, and as much Wheat, which is a solid body, the Wheat being malted will yeeld more *Aqua vita* then the Sack.

2. The flegme is that which remaines after the Spirit is distilled off, and is a putrid insipid, cold, narcotick, and inebriating Liquor, debilitating the stomack, and offending the head. A few spoonfulls of this will presently make a man drunk, nay the flegme of half a pint of Wine will make a man drunk, when as two pints of Wine it self would hardly doe it: whence you may collect what a great correcter of Malignant Spirits, and vapours the Spirit of Wine is, which, whilest it is mixed with the flegme before distillation doth temper and correct this inebriating quality thereof, and as it doth thus, so also being given (I mean the pure dephlegmated Spirit) to them that are already inebriated, doth much allay their distemper. This flegme therefore being of so narcotick a quality is the cause of pallsies, and such like distempers.

Moreover it is to be observed that when this flegme is distilled off, there remains at the bottome a viscus corrosive matter which by reason of its viscosity is the cause of obstructions, and



by reason of its corrosivenesse the cause of the gout, colick, stone, &c.

3. This feces being distilled yeelds a sharp Spirit, and fetid Oil, which leave behind them a saltish substance, out of which when the salt is extracted, there remains an insipid earth.

Now if any shall object against what I have asserted, and say that *Aquavite*, or Spirit of Wine are inebriating, the causes of pallsie, gout, stone, colick, weak stomachs, and such like: as wee see by daily experience in those that are given to the drinking of these Liquors: to which I answer it is true: but then I must distinguish of *Aquavite*, and Spirit of Wine, for there is a common *Aquavite*, and Spirit of Wine, of which also they make Annis-seed-water by putting a few Annis-seeds thereunto, and other such like Waters, as Clove, Angelica, Lemmon, &c. With which this Nation is most abominably cheated, and their health impaired. But these are not rectified throughly, but three parts offour of them are an insipid Narcotick flegme, containing in it the feces I spake of, all which I can in a day separate from the true pure Spirit, which spirit rather prevents, then causes such distempers: And the truth is, all the goodnesse of the Wine is from this pure Spirit.

---

*The famous Arcanum, or restorative Medicament  
of Paracelsus, called his Homunculus.*

**F**irst we must understand that there are three acceptions of the word *Homunculus* in *Paracelsus*, which are these.

1. *Homunculus* is a superstitious image made in the place, or name of any one, that it may contain an astrall and invisible man; wherefore it was made for a superstitious use.

2. *Homunculus* is taken for an artificiall man, made of *Sperma humanum Masculinum* digested into the shape of a man, and then nourished and increased with the essence of mans bloud; and this is not repugnant to the possibility of nature, and art. But

is



is one of the greatest wonders of God which he ever did suffer mortall man to know. I shall not here set down the full pro-  
 cesse because I think it unfit to be done, at least to be divul-  
 ged: besides neither this, nor the former is for my present pur-  
 pose.

3. *Homunculus* is taken for a most excellent Arcanum or Me-  
 dicament extracted by the spagyricall Art from the chiefe-  
 staffe of the naturall life in man, and according to this accepti-  
 on I shall here speak of it: But before I shew you the proceffe, I  
 shall give you an account why this Medicament is called *Homun-  
 culus*; and it is this.

No wise man will deny that the staffe of life is the nutri-  
 ment thereof, and that the chiefe-  
 st nutriment is Bread and  
 Wine, being ordained by God, and nature above all other  
 things for the sustentation thereof. Besides *Paracelsus* preferred  
 this nutriment for the generation of the bloud and spirits,  
 and the forming thence the Sperme of his *Homunculus*. Now by  
 a futable allusion the nutriment is taken for the life of man, and  
 especially because it is transmuted into life: and again the life  
 is taken for the man, for unlesse a man be alive, he is not a  
 man, but the carkasse only of a man, and the basest part there-  
 of, which cannot perfectly be taken for the whole man, as the  
 noblest part may. In as much therefore as the nutriment, or  
 aliment of life may be called the life of man, and the life of man  
 be called man; this nutriment extracted out of Bread, and  
 Wine, and being by digestion exalted into the highest purity of  
 a nutritive substance, and consequently becoming the life of  
 man, being so potentially, may Metaphorically be called  
*Homunculus*.

The proceffe, which in part shall be set down allegorical-  
 ly is thus: Take the best Wheat, and the best Wine of each a  
 like quantity, put them into a glasse, which you must Herme-  
 tically close: then let them putrefie in horse-dung three dayes,  
 or untill the Wheat begin to germinate, or to sprout forth,  
 which then must be taken forth and bruised in a mortar, and be  
 pressed through a linnen cloth, & there will come forth a white  
 juice like Milk; you must cast away the feces: Let this juice be



put into a glasse, which must not be above halfe full; stop it close and set it in horse-dung as before for the space of fitty dayes. If the heat be temperate, and not exceeding the naturall heat of a man, the matter will be turned into a spagyricall bloud, and flesh, like an Embryo. This is the principall, and next matter, out of which is generated a two fold sperme, viz. of the father and mother, generating the *Homunculus*, without which there can be made no generation, whether humane, or animall.

From the bloud, and flesh of this Embryo let the water bee separated in *Balneo*, and the aire in ashes, and both be kept by themselves. Then to the feces of the latter distillation let the water of the former distillation be added; both which must (the glasse being close stopt) putrefie in *Balneo*, the space of ten dayes, after this distill the water the second time, (which is then the vehiculum of the fire) together with the fire, in ashes, then distill off this water in a gentle *Balneo*, and in the bottome remains the fire which must be distilled in ashes. Keep both these apart. And thus you have the four elements separated from the Chaos of the Embryo.

The feculent earth is to be reverberated in a close vessell for the space of four dayes: In the interim distill off the fourth part of the first distillation in *Balneo*, and cast it away; the other three parts distill in ashes, and pour it upon the reverberated earth, and distill it in a strong fire; cohobate it four times, and so you shall have a very clear water, which you must keep by it selfe: Then pour the aire on the same earth, and distill it in a strong fire, and there wil come over a clear, splendid, odoriferous water, which must be kept a part: After this pour the fire upon the first water, and putrefie them together in *Balneo* the space of three dayes, then put then into a Retort and distill them in sand, and there will come over a water tasting of the fire: let this water be distilled in *Balneo*, and what distills off, keep by it selfe, as also what remains in the bottome, which is the fire, keep by it selfe. This last distilled water pour againe upon its earth, and let them be macerated together in *Balneo* for the space of three dayes, and then let all the water be distilled in sand, and let what will arise be separated in *Balneo*, and the residence



fidence remaining in the bottome be reserved with the former residence. Let the water be again poured upon the earth, bee abstracted, and separated as before, untill nothing remain in the bottome, which is not separated in *Balneo*. This being done let the water which was last separated be mixed with the residue of its fire, and be macerated in *Balneo* three or four dayes, and all be distilled in *Balneo*, that can ascend with that heat, and let what remains be destilled in ashes from the fire, and what shall be elevated is aeriall; and what remains in the bottome is fiery. These two last Liquors are ascribed to the two first principles, the former to Mercury, and the latter to Sulphur, and are accounted by *Paracelsus*, not as elements, but their vitall parts, being as it were the naturall Spirits and soule, which are in them by nature. Now both are to be rectified, and reflected into their center with a circular motion, that this Mercury may be prepared with its water being kept cleare, and odoriferous in the upper place, but the Sulphur by it selfe. Now it remains that we look into the third principle: let the reverberated earth being ground upon a marble imbibe its owne water, which did above remain after the last separation of the Liquors made in *Balneo*, so that this be the fourth part of the weight of its earth, and be congealed by the heat of ashes into its earth, and let this be done so oft, the proportion being observed, untill the earth hath drunk up all its water. And lastly let this earth be sublimed into a white powder, as white as snow, the feces being cast away. This earth being sublimed, and freed from its obscurity is the true Chaos of the elements, for it contains those things occult, seeing it is the salt of nature, in which they lye hid, being as it were reflexed in their center. This is the third principle of *Paracelsus*, and the salt, which is the matrix, in which the two former spermes, viz. Of the man, and woman, the parents of the *Homunculus*, viz. of Mercury, and Sulphur are to be put, and to be closed up together in a glazen womb sealed with *Hermes* scales for the true generation of the *Homunculus* produced from the spagyricall Embryo: and this is the *Homunculus* or great Arcanum, otherwise called the nutritive Medicament of *Paracelsus*.

This



This *Homunculus* or nutritive Medicament is of such vertue that presently after it is taken into the body it is turned into bloud, and spirits. If then diseases prove mortall because they destroy the Spirits, what mortall disease can withstand such a medicine, that doth so soon repaire, and so strongly fortifie the spirits, as this *Homunculus* being as the Oil to the flame, into which it is immediately turned, thereby renewing the same. By this Medicament therefore, as diseases are overcome, and expelled, so also youth is renewed, and gray hairs prevented.

*An artificiall way to make Flesh.*

**T**ake of the Crummes of the best Wheaten-bread as soon as it comes forth out of the oven being very hot, as much as you please, put it into a glasse vessell, which you must presently Hermetically close. Then set it in digestion in a temperate *Balneo* the space of two moneths, and it will be turned into a fibrous flesh.

If any Artift please to exalt it to a higher perfection according to the rules of Art, he may finde out, how great a nourisher, and restorative Wheat is, and what an excellent medicine it may make.

Note that there must be no other moisture put into the glasse besides what is in the bread it selfe.

*Paracelsus his way for the raising of a dead Bird to life, and for the generating many Serpents of one, both which are performed by purefaction.*

**A** Bird is restored to life thus, *viz.* Take a Bird, put it alive into a gourd glasse, and seal it up Hermetically, burne it to ashes in the third degree of fire, then putrefie it in horse-dung into a mucilaginous flegme, and so by a continued digestion that

*side melt some butter, take your gravy & put into it boile it & power it in to the Dish with the brains brosd fine & Sage mixed altogether*



that flegme must be brought to a further maturity (being taken out, and put into an ovall vessell of a just bignesse to hold it) by an exact digestion, and will so become a renewed bird: which saith *Paracelsus* is one of the greatest wonders in nature, and shewes the great vertue of putrefaction,

2. Cut a Serpent into smal pieces, which put into a gourd glasse which you must Hermetically seale up, then putrefie them in horse-dung, and the whole serpent will become living again in the glasse, in the forme either of wormes, or Spawne of fishes; Now if these wormes be in a fitting manner brought out of putrefaction, and nourished; many hundred serpents will be bred out of one serpent, whereof every one will be as big as the first. And as it is said of the serpent, so also many other living creatures may be raised, and restored again.

*To make an artificiall Mallago Wine.*

First take a wine barrell well hooped, and dressed, with one end being open, to which a close cover must be well fitted, which must be to take off and put on at pleasure. Set it in a warme place winter or summer, and fill it full with cleare and pure water, to each three gallons, put six pound of the best Mallago Raisins, which you must bruise in a stone mortar, and then strow upon the water, upon each twenty gallons of which, you must cast a handfull of Calx vive, then cover the vessell close with the cover, and cast clothes upon it to keep it warm, & let it stand four or five dayes to worke as Wine or Beer do when they be new: then see if the Raisins be risen up to the top of the water, if so then put them downe againe, and cover it againe as before, let them thus stand three weeks or a moneth together, the Raisins being every fourth or fifth day put down in case they rise up. Then put a tap into the vessell three or four fingers above the bottome, and try if it be good, and tast like Wine; if not, let it stand a while longer; but if so, draw it off into another Wine vessell, and to every twenty gallons that you have drawn off, put a pint of the best *Aqua vite*, two new laid Hens-egges, and a quart of Alligant beaten well together,



gether, and let it stand in a cellar as other wine doth, till it be clear and fit to be drunk.

*To make an artificiall Claret-Wine.*

Take six gallons of water, two gallons of the best Cidar, put thereunto eight pound of the best Mallago Raisins bruised in a mortar, let them stand close covered in a warme place the space of a fortnight, every two dayes stirring them well together, then presse out the raisins and put the Liquor into the said vessell again, to which adde a quart of the juice of Raspberries, and a pint of the juice of Black-cherries, cover this Liquor with Bread spread thick with strong Mustard, the Mustard side being downward, and so let it work by the fire side three or four dayes, then tun it up, and let it stand a week, and then bottle it up. And it will tast as quick as bottle beer, and indeed become a very pleasant drink, and indeed farre better, and wholesomer then our common Claret.

*An artificiall Malmesey.*

Take two gallons of English Honey, put it into eight gallons of the best spring water, set these in a vessell over a gentle fire, when they have boyled gently an houre take them off, and when they be cold put them into a small barrell or runlet, hanging in the vessell a bag of spices and set it in the cellar, and in halfe a year you may drinke thereof.

*To make an excellent aromaticall Hyppoeras.*

Take of Cinnamon two ounces, Ginger an ounce, Cloves and Nutmegs of each two drams, of white Pepper halfe a dram, of Cardamums two drams, of Musk Mallowseed, three ounces. Let all these be bruised, and put into a bag and hanged in six gallons of Wine. Note that you must put a weight in the bag to make it sink.

Some



Some boyle these spices in Wine, which they then sweeten with Sugar, and then let run through a Hypocras bag, and afterwards bottle it up, and use when they please.

*A single Hypocras bag, or Manica Hippocratis.*



When you would have this or any other Liquor to be very clear, you may use the triple Hypocras bag, for what feces passeth the first will stay in the second, and what in the second will stay in the last.

Note that these bags must be made of white Cotton.



A triple Hypocras bag is onely one hang above another after this manner.



To make excellent Hypocras Wine in an instant.

Take of Cinnamon two ounces, Nutmegs, Ginger, of each halfe an ounce, Cloves two drams, bruiſe theſe ſmall, then mix them with as much Spirit of Wine as will make them into a paſte, let them ſtand cloſe covered in a glaſſe the ſpace of ſix dayes in a cold place, then preſſe out the Liquor, and keep it in a glaſſe.

A few drops of this Liquor put into any Wine giveth it a gallant reliſh, and odour, and maketh it as good as any Hypocras whatſoever, and that in an inſtant.

Note that if the Wine be of it ſelfe harſh, it will not be amiſſe to ſweeten it with Sugar, for thereby it is made farre more gratefull.

This alſo being put into Beer will make it very pleaſant, and aromaticall.

Another



*Another way to make Hypocras, or to make any Wine to tast of any vegetable in an instant.*

Take what Wine you please, and according as you would have it tast of this or that spice, or any other vegetable, of one or more together, you may drop a few drops of the distilled Oil of the said spices, or vegetables into the Wine, and brew them well together, and you may make in an instant all sorts of Hypocras or other Wines: as for example, if you would have Wormwood Wine, two or three drops of Oil of Wormwood put into good Rhenish-wine, being well brewed together, will make a Wormwood Wine exceeding any that you shall meet withall in the Rhenish-wine houses.

*To make a good Raspberry-wine.*

Take a gallon of Sack, in which let two gallons of Raspberries stand steeping the space of twenty four houres, then strain them, and put to the Liquor three pound of Raisins of the sun stoned; let them stand together four or five dayes, being sometimes stirred together: Then pour off the clearest, and put it up in bottles, and set it in a cold place. If it be not sweet enough you may adde some Sugar to it.

*Two other wayes to make it all the year at an instant.*

Take of the juice of Raspberries, put it into a bottle, which you must stop close, and set in a cellar, and it will become clear, and keep all the year, and become very fragrant.

A few spoonfulls of this put into a pint of Wine sweetned well with Sugar gives it an excellent and full tast of the Raspes.

If you put two or three ounces of the Syrup of Raspes to a pint of Wine it will doe as well, but then you need use no other Sugar, for that will sweeten it sufficiently.



To make Mead or Metbeglin that it shall tast stale  
and quick within a fortnight and bee  
fit to drink.

To every three gallons of water, put one gallon of the purest Honey, put what hearbs and spices you please, boyle it, and skim it well, now and then putting in some water. When it is sufficiently boyled take it off, and when it is almost cold, put it into a wooden vessell, and set it by the fire side, cover it over with Bread spread thick with the strongest Mustard, the Mustard side being downwards, and so let it stand three dayes, and it will worke, only put a cloth over it: Then tunne it up, and after a week draw it forth into bottles, and set it into a cellar, and after a week more you may drink of it, for it will tast as quick as bottle beer that is a fortnight old; and indeed as stale as other Mead will in halfe a year.

To make a Spirit of Amber-gryse that a few drops thereof shall  
perfume a pint of Wine most richly.

Take of Amber-gryse 2. drams, of Muske a dram, cut them small, and put them into a pint of the best rectified Spirit of Wine, close up the glasse Hermetically, and digest them in a very gentle heat till you perceive they are dissolved. Then you may make use of it.

Two or three drops or more if you please of this Spirit, put into a pint of Wine, gives it a rich odour.

Or if you put 2. or 3. drops round the brimmes of the glasse it will doe as well.

Halfe a spoonfull of it taken either of it selfe, or mixed with some specificall Liquor, is a most rich Cordiall.

An excellent Sweet Water.

Take a quart of Orange-flower Water, as much Rose-water, adde thereto of Musk-willowseeds grossely bruised four ounces,

of



of Benjamin two ounces, of Storax an ounce, of labdanum six drams, of Lavender flowers two pugills, of sweet Majorani as much, of *Calamus Aromaticus* a dram, distill all these in a Glasse Still in *Balneo*, the vessels being very well closed that no vapour breath forth.

Note that you may make a sweet Water in an instant by putting a few drops of some distilled Oils together into some Rose-water, and brewing them well together.

To purifie and to give an excellent smell, and tast unto

Oil Olive that they that loath it may delight  
to eat it.

Take of a good sort of Oil Olive though not of the best, put the same into a vessell of earth or copper, that hath a little hole in the bottome thereof, which you may stop with waxe or a cork to open at your pleasure. In this vessell for every quart of Oil adde four quarts of fair water, and with a wooden spatle, or spoon, beat them well together for a quarter of an houres space, and when you have so done, open the hole in the bottome, and let out the water, for the Oil doth naturally fleet above, as being the lighter body: and as soone as the water is passed away, stop the hole, and put in other cold water, and begin a new agitation as before, and worke in the like manner divers times as you did at the first, till in the end the Oil be well cleansed, and clarified. If the last time you worke it with Rose-water it will be so much the better, then hang in the midst of the Oil a course bag full of Nutmegs sliced, and Cloves bruised, and the rinds of Orenge and Lemons cut small, and set the vessell in *Balneo* for two or three houres, and I suppose he that loaths Oil will be easily by this meanes drawn to a liking of it.

Another way.

Set Oil Olive in the sunne in summer-time untill there settle  
good



good store of foule, and grosse Lees, from the which by declination poure out the clear Oil, and keep it till the next winter, and after the same hath been congealed with some frosty weather, the Oil will be most sweet, and delectable to the tast.

After this manner you may clarifie all thick Oils, and all kindes of grease, but then you must use warme water in stead of cold.

*To purifie Butter that it shall keep fresh and sweet a long time,  
and be most wonderfull sweet in tast.*

Dissolve butter in a clean glazed or silver vessell and in a pan or kettle of water with a slow, and gentle fire, then pour the same so dissolved into a bason that hath some faire water therein, and when it is cold, take away the curds, and the whay that remain in the bottome. And if you will be at the charge thereof, you may the second time (for it must be twice dissolved) dissolve the Butter in Rose-water, working them well together: the Butter thus clarified will be as sweet in tast as the marrow of any beast, by reason of the great impurity that is removed by this manner of handling, the fitt part thereof being drosse, which makes the Butter many times offensive to the stomack.

*To make Butter tast of any vegetable without altering  
the colour thereof.*

When the Butter is taken out of the cherne and well worked from the serous part thereof, mix with the said Butter as much of the Oil of that vegetable which you like best, till the same be strong enough in tast to your liking, then temper them well together.

If you doe in the moneth of May mixe some Oil of Sage with your Butter it may excuse you from eating Sage with your butter.

If you mixe the Oil with the aforesaid clarified Butter, it will



will be farre better, and serve for a most dainty dish, and indeed a great rarity.

*To make Cheese tast strong of any vegetable without discolouring of it.*

You may mix the distilled Oil of what vegetable you would have the Cheese taste of, with the curd, before the whey be pressed out; but be sure you mix them very well that all places may taste alike of it; you may make it tast stronger, or weaker of it as you please by putting in more or lesse of the Oil.

*To purifie and refine Sugar.*

Make a strong Lixivium of Calx vive, wherein dissolve as much course Sugar as the Lixivium will beare, then put in the White of Egges (of 2, to every quart of the Liquor) being beaten into an Oil, Stirre them well together, and let them boyl a little, and there will arise a scumme which must be taken off as long as any will arise, then poure all the Liquor through a great Wollen cloth bag, and so the feces will remain behinde in the bag, then boyle the Liquor again so long till some drops of it being put upon a cold plate will, when they be cold, be congealed as hard as salt. Then pour out the Liquor into pots, or moulds made for that purpose, having a hole in the narrower end thereof, which must be stopped for one night after, and after that night be opened, and there will a moist substance drop forth which is called Molosses, or Treakle, then with potters clay cover the ends of the pot, and as that clay sinketh down by reason of the sinking of the Sugar, fill them up with more clay, repeating the doing thereof till the Sugar shrink no more. Then take it out till it be hard, and dried, then bind it up in papers.



*To make a vegetable grow and become more glorious then  
any of its species.*

Reduce any vegetable into its three first principles, and then joine them together again being well purified, and put the same into a rich earth, and you shall have it produce a vegetable far more glorious then any of its species.

Now how to make such an essence, look into the first Book, and there you shall see the proceſſe thereof.

*To make a Plant grow in two or three houres.*

Take the ashes of Mosse, moisten them with the juice of an old dunghill being first pressed forth, and streined, then dry them a little, and moisten them as before, do this four or five times, put this mixture being neither very dry, nor very moist, into some earthen, or metalline vessell; and in it set the seeds of Lettice, Purslain or Parsly (because they will grow sooner then other plants) being first impregnated with the essence of a vegetable of its own species, (the proceſſe whereof you shall find Book 1. page 32, 33) till they begin to sprout forth, then, I say, put them in the said earth with that end upwards which sprouts forth: Then put the vessell into a gentle heat, and when it begins to dry, moisten it with some of the said juice of dung.

Thou maieſt by this meanes have a Sallet grow whileſt ſupper is making ready.

*To make the Idea of any Plant appear in a glasse, as if the  
very plant it selfe were there.*

The proceſſe of this thou maieſt ſee, page 32. and therefore I need not here again repeat it, onely remember that if you put the flame of a candle to the bottome of the glasse where the essence is, by which it may be made hot, you will ſee that thin ſubſtance which is like impalpable ashes or ſalt  
ſend



send forth from the bottome of the glasse the manifest forme of a vegetable, vegetating and growing by little, and little, and putting on so fully the forme of stalkes, leaves, and flowers in such perfect, and naturall wise in apparent shew, that any one would beleeve verily the same to be naturally corporall, when as in truth it is the spirituall Idea, endued with a spirituall essence; which serveth for no other purpose, but to be matched with its fitting earth, that so it may take unto it selfe a more solid body. This shadowed figure, as soon as the vessell is taken from the fire, returnes to its ashes againe and vanisheth away, becoming a Chaos, and confused matter.

*To make Firre-trees appear in Turpentine.*

Take as much Turpentine as you please, put it into a Retort, distill it by degrees, when all is distilled off, keep the Retort still in a reasonable heat, that what humidity is still remaining may be evaporated, and it become dry: Then take this off from the fire and hold your hand to the bottome of the Retort, and the Turpentine that is dried (which is called Colophonia) will crack asunder in severall places, and in those crackes or chaps you shall see the perfect effigies of Firre-trees which will there continue many moneths.

*To make Harts-horn seemingly to grow in a glasse.*

Take Harts-horn broken into small picces, and put them into a glasse Retort to be distilled, and you shall see the glasse to be seemingly full of horns, which will continue there so long till the volatile salt come over.

*To make golden mountains as it were appear in a glasse.*

Take of Adders egges halfe a pound, put them into a glasse Retort, distill them by degrees, when all is dry, you shall see the feces at the bottome turgid, and puffed up, and seeme to be as it were golden mountains, being very glorious to behold.



To make the representation of the whole World in  
a Glasse.

Take of the purest salt Nitre as much as you please, of  
Tin halfe so much, mix them together, and calcine them  
Hermetically, then put them into a Retort, to which annex a  
glasse receiver, and lute them well together, let there be  
leaves of gold put into the bottome thereof, then put fire to  
the Retort, untill vapours arise that will cleave to the gold :  
augment the fire till no more fumes ascend, then take away  
the receiver, and close it Hermetically, and make a lamp fire  
under it, and you will see represented in it the Sun, Moone,  
Starres, Fountains, Flowers, Trees, fruits, and indeed even all  
things, which is a glorious sight to behold.

To make four Elements appear in a glasse.

Take of the subtile powder of Jeat an ounce and halfe, of the  
Oil of Tartar made *Per Deliquium* (in which there is not one  
drop of water besides what the Tartar it selfe contracted) two  
ounces, which you must colour with a light green with Varde-  
grease, of the purest Spirit of Wine tinged with a light blew  
with Indico, 2. ounces of the best rectified Spirit of Turpen-  
tine coloured with a light red with Madder 2. ounces. Put all  
these into a glasse, and shake them together, and you shall  
see the Jeat which is heavy and black fall to the bottome and  
represent the earth; next, the Oil of Tartar made green re-  
presenting the element of water, falls: upon that swims the  
blew Spirit of Wine which will not mix with the Oil of Tar-  
tar, and represents the element of aire: uppermost will swim the  
subtile red Oil of Turpentine which represents the element of  
fire.

To Make  
a ~~Glasse~~  
Gun Kett

It is strange to see how after shaking all these together they  
will be distinctly separated the one from the other. If it be well  
done, as it is easie enough to doe, it is a most glorious sight.

Take a quart Cream & Boyle it w<sup>th</sup> Cinamon  
then take out y<sup>e</sup> Cinamon & set y<sup>e</sup> Cream a Cooling yn  
Season it w<sup>th</sup> Sugar & rose Water then take a Spoon full  
of y<sup>e</sup> Cream & stir it together yn lett it stand &  
it will be as good as the best



*To make a perpetuall motion in a glasse.*

Take seven ounces of Quicksilver, as much Tin, grinde them well together with fourteen ounces of Sublimate dissolved in a cellar upon a Marble the space of foure dayes, and it will become like Oil Olive, which distill in sand, and there will sublime a dry substance, then put the water which distills off back upon the earth in the bottome of the Still, and dissolve what you can, filter it, and distill it againe, and this doe foure or five times, and then that earth will be so subtle, that being put into a viall the subtle atomes thereof will move up and down forever.

Note that the viall or glasse must be close stopt, and kept in a dry place.

*To make a Luminous Water that shall give light by night.*

Take the tailes of Glo-wormes, put them into a glasse Still, and distill them in *Balneo*, pour the said water upon more fresh tailes of Glo-wormes, do this foure or five times, and thou shalt have a most Luminous Water, by which thou maist see to read in the darkest night.

Some say this Water may be made of the Skins of Herring; and for ought I know it may be probable enough: for I have heard that a shole of Herrings comming by a ship in the night have given a great light to all the ship.

It were worth the while to know the true reason why Glo-wormes, and Herring and some other such like things should be luminous in the night.

*To make a vapour in a chamber that he that enters into it with a candle shall think the room to be on fire.*

Dissolve Camphire in rectified *Aqua vite*, and evaporate them in a very close chamber where no air can get in, and he



that first enters the chamber with a lighted candle will be much astonished, for the chamber will seem to be full of fire, very subtle, but it will be of little continuance.

You must note that it is the combustible vapour, with which the chamber is filled, that takes flame from the candle.

Divers such like experiments as this may be done, by putting such a combustible vapour into a box, or cupboard or such like, which will as soon as any one shall open them having a candle in his hand, take fire, and burne.

*To make powder that by spitting upon shall be inflamed.*

Take a Load-stone, powder it, and put it into a strong calcining pot, cover it all over with a powder made of Calx vive, and Colophonia, of each a like quantity, put also some of this powder under it: when the pot is full cover it, and lute the closures with potters earth, put them into a furnace, and there let them boyle, then take them out and put them into another pot, and set them in the furnace againe, and this doe till they become a very white and dry Calx. Take of this Calx one part, of salt Nitre being very well purified foure parts, and as much Camphire, Sulphur vivum, the Oil of Turpentine, and Tartar, grind all these to a subtle powder and searse them, and put them into a glasse vessell, then put as much Spirit of Wine well rectified, as will cover them two fingers breadth, then close them up and set the vessell in horiedung three moneths, and in that time they will all become a uniforme paste: evaporate all the humidity, untill the whole masse become a very dry stone: then take it out and powder it, and keep it very dry.

If you take a little of this powder and spit upon it, or poure some water upon it, it will take fire presently, so that thou maist light a match, or any such thing by it.



*To fortifie a Load-stone that it shall be able to draw a naile out of a piece of wood.*

Take a Load-stone, and heat it very hot in coales, but so that it be not fired, then presently quench it in the Oil of *Crocus Martis* made of the best Steele, that it may imbibe as much as it can.

Thou shalt by this means make the Load-stone so very strong and powerfull, that thou maist pull out nails out of a piece of wood with it, and doe such wonderfull things with it that the common Load-stone can never doe.

Now the reason of this (as *Paracelsus* saith) is because the Spirit of Iron is the life of the Load-stone, and this may be extracted from, or increased in the Load-stone.

*To make Quick-silver Malleable in seven houres.*

Take of the best lead, and melt it, and poure it into a hole, and when it is almost congealed make a hole in it, and presently fill up the hole with quick-silver, and it will presently be congealed into a friable substance, then beat it into a powder, and put it again into a hole of fresh melted lead as before, doe this three or four times, then boyle it being all in a piece in Linseed-oil the space of six houres; then take it out and it will become malleable.

Note that after this, it may by being melted over the fire be reduced into quick-silver again.

A thin plate of the said Mercury laid upon an inveterate Ulcer takes away the malignity of it in a great measure and renders it more curable then before.

A plate of the said Mercury laid upon tumours would be a great deale better repercussive then plates of lead, which Chirurgions use in such cases.

The powder of the friable substance of Mercury before it be boyled in the Oil is very good to be strewed upon old ulcers, for it doth much correct the virulency of them.



*To reduce Glasse into its first principles, viz.  
sand, and salt.*

Take bits or powder of Glasse as much as you please, as much of the Salt which Glassemen use in the making of Glasses: melt these together in a strong fire: Then dissolve all the melted masse in warme water, then pour off the water, and you shall see no Glasse, but onely sand in the bottome, which sand is that which was in the glasse before.

This confutes the vulgar opinion, viz. that the fusion of Glasse is the last fusion, and beyond all reduction.

*To write or engrave upon an egge, or pibble, with  
waxe or grease.*

Make what letters or figures you please with wax, or grease, upon an egge or pibble, put them into the strongest Spirit of Vinegar, and there let them lye 2. or 3. dayes, and you shall see every place about the letters or figures eaten or consumed away with the said Spirit, but the place where the waxe or grease was, not at all touched: the reason whereof is because that the Spirit would not operate upon the said oleaginous matter.

*To make artificiall Pearle, as glorious as any orientall.*

Dissolve mother of Pearle in Spirit of vinegar, then precipitate it with Oil of Sulphur *Per Campanam*, (and not with Oil of Tartar, for that takes away the splendour of it) which addes a lustre to it: when it is thus precipitated, dry it, and mixe it with Whites of egges, and of this masse you may make Pearles of what bignesse or fashion you please: before they be dried you may make holes through them, and when they be dried they will not at all, or very hardly be discerned from true, and naturall Pearles.

To



*To make a Minerall perfume.*

Diffolve Antimony, or Sulphur in the Liquor or Oil of flints or pebles, or Crystalls, or sand, coagulate the solution into a red masse, pour thereon the Spirit of urine, and digest them till the Spirit be tinged, then poure it off, and pour more on, till all the tincture be extracted, put all the tinctures together, and evaporate the Spirit of urine in *Balneo*, and there will remain a bloud-red Liquor at the bottome, upon which poure Spirit of Wine, and you shall extract a purer tincture, which smelleth like garlick, digest it three or four weeks, and it will smell like balme, digest it longer, and it will smell like Muske or Amber-gryse.

Besides the smell that it hath, it is an excellent Sudorifick, and cures all diseases that require sweate, as the plague, putrid feavers, lues venerea, and such like as these.

*The Oil or Liquor of sand, flints, pebles, or Crystalls, for the  
aforesaid preparation is thus made.*

Take of the best salt of Tartar being very well, by two or three dissolutions, and coagulations, purified, and powdered in a hot mortar, one part, of flints, pebles, or crystals being powdered, or small sand well washed, the fourth part, mingle them well together, put as much of this composition as will fill an eggeshell into a Crucible set, in the earthen Furnace, (expressed page 84,) and made red hot, and presently there will come over a thick, and white spirit, this doe till you have enough, then take out of the Crucible whilest it is glowing hot, & that which is in it is like transparent glasse, which keep from the aire.

The Spirit may be rectified by sand in a glasse Retort.

This Spirit is of excellent use in the gout, stone, ptisick, and indeed in all obstructions, provoketh sweate, and urine, and cleanseth the stomack, and by consequence effectually in most diseases.

*add to the Lavender Tincture 12 or  
14 many golds of 1 penny worth of Cackineal  
Brandy one Quart*



It being applyed externally cleareth the skin, and makes it look very faire.

Take that which remaines at the bottome in the crucible, and beat it to powder, and lay it in a moist place, and so it dissolveth into a thick fat Oil: And this is that which is called the Oil of sand, of flints, pebles, or crystalls,

This Oil is of wonderfull use in medicine, as also in the preparation of all sorts of Mineralls.

This Oil being taken inwardly in some appropriated Liquor dissolves tartarous coagulations in the body, and so opens all obstructions.

It precipitates metals, and makes the calx thereof more weighty, then Oil of Tartar doth.

It is of a golden nature; it extracts colours from all metals, is fixed in all fires, maketh fine Crystals, and Borax, and maturifieth imperfect metals into gold.

If you put it into water there will precipitate a most fine white earth, of which you may make as clear vessels as are China-dishes.

Note that all sand, flints, and pebles, even the whitest have in them a golden sulphur, or tincture, and if a prepared lead be for a time digested in this Oil it will seem as it were gilded, because of the gold that will hang upon it, which may be washed away in water. Gold also is found in sand and flints, &c. and if you put Gold into this Oil it will become more ponderous thereby.

*To make Steele grow in a glasse like a tree.*

Dissolve Steele in a rectified Spirit of salt, so shall you have a green and sweet solution, which smells like brimstone, filter it, and abstract all the moisture in sand with a gentle heat, and there will distill over a Liquor as sweet as rain-water (for Steele by reason of its drynesse detaines the corrosivenesse of the Spirit of salt; which remaineth in the bottome like a bloud red masse, which is as hot on the tongue as fire, dissolve this red masse in Oil of flints, or of sand, and you shall see it grow up in two or three houres, like a tree with a stemm, and branches; prove this tree at the test, and it yeeldeth good gold, which



this tree hath drawne from the aforesaid Oil of sand, or flints, which hath a golden sulphur in it.

*To melt a metall in ones hand without burning of the hand.*

Take a little calcining pot in your hand, make in it a lane or course of the powder of any metall, then upon it lay a lane of Sulphur, Salt-peter and Saw-dust, of each a like quantity, mixed together, put a coal of fire to it, and forthwith the metall will be melted into a masse.

*An observation upon the beams of the Sun and heat of the fire, how they adde weight to Minerall, and Metalline bodies.*

1. Take any Minerall Liquor and set it in an open vessel in the sun for a good space, and it will be augmented in quantity, and weight. But some will say that this proceedeth from the aire, to the which I answer and demand, whether the aire had not this impregnation from the sun, and what the aire hath in it selfe that proceedeth not from the sun and starres.

2. Put this liquor in a cold cellar, or in a moist aire, and you shall finde that it increaseth not in weight, as it doth in the sun, or in the fire (which hath in this respect some analogie with the sun) I doe not say but haply it might attract some litle moisture which is soone exhaled by any small heat.

3. Dissolve any sulphurous, and imperfect metall, as Iron, Copper, or Zinke, in *Aqua fortis*, or any other acid Spirit, then abstract the Spirit from it, make it glowing hot, yet not too hot, that the Spirit may only vapour away, then weigh this metalline Calx, and set it in a crucible over the fire, but melt it not, onely let it darkly glow, let it stand so three or four weeks, then take it off and weigh it again, and you shall finde it heavier then before.

4. Set any sulphurous metall, as Iron, or Copper, with six-

T 2

teen

*of this honey with two or three Doyses of  
the most Obstinat Cough*



teen or eighteen parts of Lead on a test made with ashes of wood, or bones in a probatory furnace: First weigh the test, copper and lead before you put them into the furnace, let the iron or copper fly away with the lead, yet not with too strong a heat, then take the test out, and weigh it, and you shall finde it (though the metals be gone) when it is cold to be heavier then it was when it was put into the furnace with the metals. The question is now whence this heaviness of all the aforesaid Minerals and metals proceeded, if that the heat of the sun, and fire through the help of the Mineralls and metals be not fixed into a palpable Minerall, and Metalline body?

5. Set a test with lead, or copper in the sun, and with a concave glasse unite the beames of the sun, and let them fall on the center of the metall. hold the concave glasse in your hand, and let your test never be cold, and this will be as well done in the sun, as in the fire. But this concave must be two foot in Diameter, and not too hollow or deep, but about the eighteenth or twentieth part of the circle, that it may the better cast its beames forth, and it must be very well polished.

6. Calcine Antimony with a burning glasse, and you shall see it smoak, and fume, and be made dryer then before, yet weigh it and it will be heavier then before.

I shall take in, for the confirmation of all this, a relation of Sir *Kenelm Digby* concerning the precipitating of the sun beames. I remember (saith he) a rare experiment that a noble man of much sincerity, and a singular friend of mine told me he had seen, which was, that by means of glasses made in a very particular manner, and artificially placed one by another, he had seen the sun beames gathered together, and precipitated down into a brownish, or purplish red powder. There (saith he) could be no fallacy in this operation. For nothing whatsoever, was in the glasse, when they were placed, and disposed for this intent; and it must be in the hot time of the yeare, else the effect would not follow. And of this magistrery he could gather some dayes neer 20 ounces in a day, and it



it was of a strong volatile vertue, and would impresse it spirituall quality into gold it selfe (the heaviest and most fixed body we converse withall) in a very short time.

I leave it now to the reader to judge whether the beames of the sun, and heat of the fire adde weight to Minerals, and Metals.

*To extract a white Milkie substance from the raies of the Moone.*

Take a concave glasse and hold it against the Moone when she is at the full in a cleare evening, and let the raies thereof being united fall upon a sponge, and the sponge will be full of a cold Milkie substance, which you may presse out with your hand, and gather more. *De-La-Brosse* is of opinion that this substance is of the substance of the Moone: but I cannot assent to him in that, only this I say, if this experiment were well prosecuted, it might produce for ought I know, such a discovery which might bee the key to no small secrets.

*To condense the aire in the heat of summer and in the heat of the day, into water.*

Fill an earthen vessell unglazed, made pointed downward, and fill it with snow-water (which must be kept all the year) in which is dissolved as much Nitre as the water would dissolve: Let the vessell be close stopt. Hold this vessell against the sun and the aire will be so condensed by the coldnesse of the vessell that it wil drop down by the sides thereof.

*How two sorts of volatile salts will be fixed by joyning them together.*

Take a strong Lixivium made of unslaked lime, and evaporate it, and whereas you would expect to finde a salt at the



bottom there is none, for all the salt in the Lixivium is vapoured away, and the more the Liquor is evaporated the weaker the Lixivium becomes, which is contrary to other Lixiviums: Also if you take Spirit of vinegar, and evaporate it you shall finde no salt at the bottome. Now if you take the cleare Lixivium of Lime, and Spirit of Vinegar, of each a like quantity, and mixe them together, and evaporate the humidity thereof, you shall finde a good quantity of salt at the bottome, which tastes partly hot, and partly acid.

This salt being set in a cold cellar on a marble stone, and dissolved into an Oil, is as good as any *Lac virginis* to clear, and smooth the face, and dry up any hot pustles in the skin, as also against the itch, and old ulcers to dry them up.

To make an unguent that a few graines thereof being applied outwardly will cause vomiting or loosnesse as you please.

Take *Lapis infernalis*, mixe therewith of distilled Oil of Tobacco as much as will make an ointment: Keep it in a dry place.

If you would provoke vomiting, anoint the pit of the stomacke with five or sixe graines thereof, and the party will presently vomit, and as much as with taking of a vomit.

If you would provoke to loosnesse anoint about the navell therewith, and the patient will presently fall into a loosnesse.

Note that you must give the patient some warme suppings all the time this medicine is working.

Note also, and that especially, that you let not the ointment lye so long as to cauterize the part to which it is applied.



*To make a medicine that halfe a graine thereof being taken every morning will keep the body soluble.*

Take of the distilled Oil of Tobacco, of which let the essentiall salt of Tobacco imbibe as much as it can. Then with this composition make some Lozenges by adding such things as are fitting for such a forme of medicine; Note that you put but such a quantity of this Oily salt as half a grain only may be in one Lozenge.

One of these Lozenges being taken every morning or every other morning keepeth the body soluble, and is good for them as are apt to be very costive in their bodies.

Note that you may put some aromaticall ingredient into the Lozenges that may qualifie the offensive odour of the Oil, if there shall be any.

*To make a Cordiall, stomachicall, and purgative tincture.*

Make a tincture of *Hierapiera* with Spirit of Wine well rectified, and aromatized with Cinamon or Cloves.

Two or three spoonfulls of this tincture being taken in a morning twice in a week wonderfully helps those that have weak and fowl stomacks, it openeth obstructions, and purgeth viscosities of the stomack and bowells, cureth all inveterate head-ach, killeth wormes, and indeed leaveth no impurities in the body, and is very Cordiall; for it exceedingly helps them that are troubled with faintings. There is nothing offensive in this medicine but the bitterneffe thereof, which the other extraordinary vertues will more then ballance.

*Another.*

Diffolve Scammony in Spirit of Wine, evaporate the one moiety, then precipitate it by putting Rose-water to it: and it will become most white, for the black and fetid matter will lye on



on the top of the precipitated matter which you must wash away with Rose-water. Then take that white gum being very well washed, and dry it (if you please you may powder it and so use it, for indeed it hath neither smell nor taste, and purgeth without any offence, and may be given to children or to any that distast physick, in their milke or broth without any discerning of it, and indeed it doth purge without any manner of gripings. I was wont to make it up into pills with Oil of Cinamon or Cloves which gave it a gallant smell, and of which I gave a scruple which wrought moderately and without any manner of gripings) then dissolve it again in Spirit of Wine being aromatized with what spices you please, and this keep.

This tincture is so pleasant, so gentle, so noble a purgative that there is scarce the like in the world, for it purgeth without any offence, is taken without any nauseating, and purgeth all manner of humours especially choler, and melancholy, and is very Cordiall.

It may be given to those that abhor any medicine, as to children or those that are of a nauseous stomach.

The dose is from halfe a spoonfull to two or three.

Note it must be taken of it self, for if it be put into any other Liquor the Scammony will precipitate and fall to the bottome.

After this manner you may prepare Jollap by extracting the gumme therefore, and then dissolving it in Spirit of Wine.

By this meanes Jollap would not be so offensive to the stomach, as usually it is, for it is the gumme that is purgative, and the earthlineffe that is so nauseous.

Jollap being thus prepared is a most excellent medicine against all hydropick diseases, for it purgeth water away without any nauseousnesse or griping at all.



*To reduce distilled Turpentine into its body againe.*

Take the Oil of Turpentine, and the Colophonia thereof (which is that substance which remaines in the bottome after-distillation) which you must beat to powder. Mix these together and digest them, and you shall have a Turpentine of the same consistency as before, but of a fiery subtle nature.

Pills made of this Turpentine, are of excellent use in obstructions of the breast, kidneys and the like.

*To make the distilled Oil out of any hearb, seed or flower in an instant without any furnace.*

You must have a long pipe made of tin, which must have a bowle in the middle with a hole in it as big as you can put your finger into it: by which you must put your matter that you would have the Oil of. Set this matter on fire with a candle or coal of fire, then put one end of the pipe into a bason of fair water, and blow at the other end, and the smoak will come into the water, and there will an Oil swim upon the water: which you may separate with a tunnell.

U

To



To make water, and the tincture of any vegetable at the same time, which is an excellent way to draw out the vertue thereof.

This must be performed by these following vessels.



A, Signifies the Furnace it selfe.

B, The Retort which stands in water or sand, wherein the mater to be distilled is put, instead whereof, if you please you may put a gourd glasse with a head to it.

C, The pipe.

D, Another vessell where is more fresh matter, out of which the tincture is to be drawne, and which stands upon ashes with a fire under it.

E, The furnace with a pan of ashes.

F, The receiver.

G, The hole of the furnace to put in coals, to heat the second matter.

A way to separate fresh water from salt without a furnace or much trouble.

Take a Caldron with a great and high cover having a beake or nose, set it upon a trefoot, and under it put fire: let this be filled with salt water, and there will presently distill



still off a good quantity of fresh water into a receiver, which must be joined to the nole of the aforesaid cover.

This is of good use for Sea-men that want fresh water, for by this meanes they may distill a good quantity in 24. houres, especially if they have any considerable number of the aforesaid vessels, a figure whereof is this which followes.



*A way to purge and purifie troubled and muddie waters.*

Fill a great pot with pudled water, put a soft and gentle fire under it, lay some sticks acrosse on the pot brims, and upon the sticks lay clean wooll or a sponge well washed; Now the wooll drinckes up the vapours that ascend, which then you must wring out, and lay on the wooll again, and this you may doe till you have as much clean water as you desire. The manner of this distillation is described thus.



- A, Signifies the pot.  
 B, The fire.  
 C, The stickes.  
 D, The wooll.



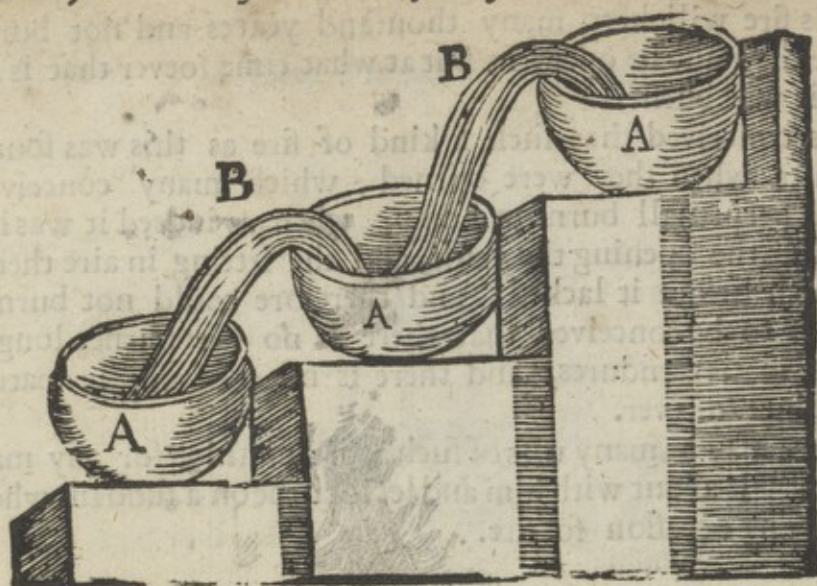
This is of use for them that can come at no other waters but what are troubled, as it falls out many times in some places.

*Another way to purifie any thicke, muddie or feculent Liquor.*

This is performed by shreds of any white woollen cloth in vessells as you see hereafter expressed.

A, Sig-





A, signifies the vessels.  
B, The shreds.

Note that the shreds must be first wet in fair water, and the feculent matter be put into the uppermost vessell.

Note also whereas here be two receivers, that in many cases one may be sufficient.

This way serves for the purifying of decoctions, juices, or dissolutions of salts from their feculency, for that which is distilled by the shreds is as clear as Cry stall, when what remains is very feculent.

To keep fire in a glasse, that whilest the glasse  
is shut will not burne, but as soone as  
it is opened will be inflamed.

First extract the burning spirit of the salt of tin in a glasse Retort well coated; when the Retort is cold, take it out and break it, and as soone as the matter in it, which remains in the bottome thereof after distillation, comes into the aire, it will presently be inflamed. Put this matter into a glasse viall, and keep it close stopt.

3 quarts of water <sup>U2</sup> to one of Juice <sup>This</sup> and add  
3 pounds of sug<sup>r</sup>. Boil it Together half an  
Hour when cold put it into the Barrell Goble it  
in March



This fire will keep many thousand yeares and not burne unlesse the glasse be opened: but at what time soever that is opened it will burne.

It is conceived that such a kind of fire as this was found in vaults when they were opened, which many conceived to be a perpetuall burning Lamp, when as indeed it was inflamed at the opening the vault, and the letting in aire thereby which before it lacked, and therefore could not burne. For it is to be conceived that there is no fire burnes longer then its matter endures, and there is no combustible matter can endure for ever.

There may be many uses of such a fire as this, for any man may carry it about with him and let it burne on a suddain when he hath any occasion for fire.

### *For a Cough & Straitnes*

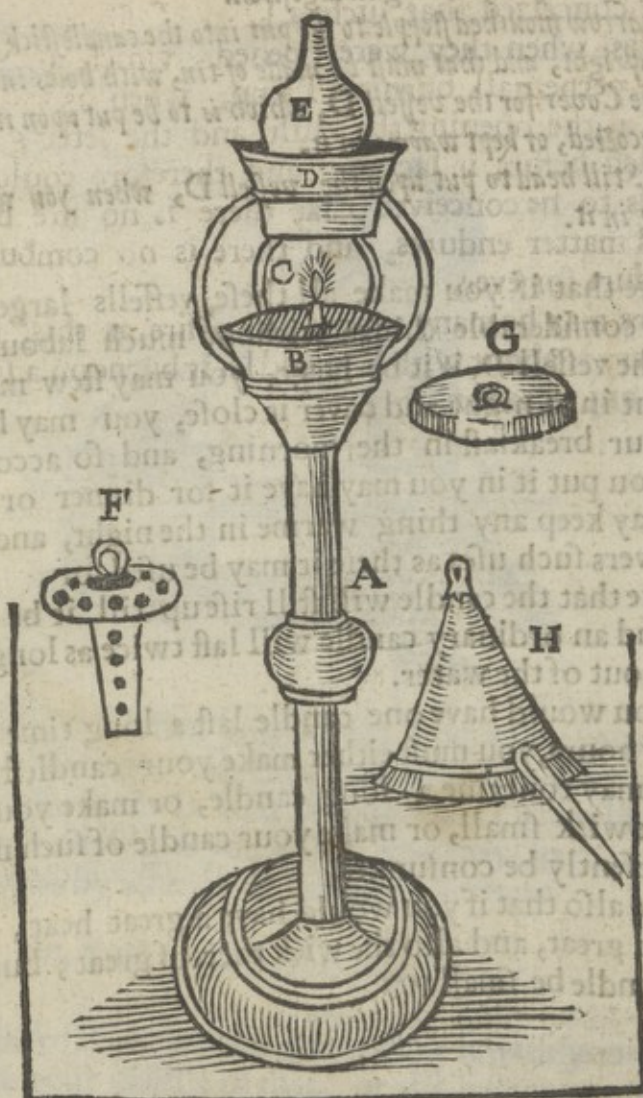
To one ounce of Spanish Liquorish  
add one pint of boiling water when  
dissolved drink it as often as you  
like.

### *For the Bilious Cholick*

Take 3 ounces of manna dissolved  
in mutton broth & drink it



A Lamp Furnace is made thus.



- A, Signifies the Candlestick, which must be hollow, and full of water.  
 B, The top of the candlestick which must be wide to containe good store of water for to fill up the Candlestick as the candle riseth up.  
 C, The candle, which must be as long as the Candlestick.  
 D, the vessell that contains either water, sand, or ashes for any vessell to

water of a little brown sugar  
 Take this going to Bed



be set into; also to containe any matter it selfe that is to be distilled, or digested.

E, A glasse vessell standing in digestion.

F, A narrow mouthed stopple to be put into the candlestick to keep the candle upright, and that must be made of tin, with boles in it.

G, The Cover for the vessell D, which is to be put upon it when any thing is decocted, or kept warme in it.

H, A Still head to put upon the vessell D, when you would distill any thing in it.

Note that if you make all these vessells large you may doe many considerable things without much labour, or trouble.

In the vessell D, if it be large, you may stew meat, which if you put in at night and cover it close, you may have it ready for your breakfast in the morning, and so according to the time you put it in you may have it for dinner or supper. Also you may keep any thing warme in the night, and at all times, and divers such uses as these it may be used for.

Note that the candle will still rise up till it be quite burned out, and an ordinary candle will last twice as long this way as it will out of the water.

If you would have one candle last a long time as twelve or twenty hours, you must either make your candlestick very long that it may containe a long candle, or make your candle big and the wick small, or make your candle of such matter as will not presently be consumed.

Note also that if you would have a great heat, your candle must be great, and also the wick thereof great; but if gentle, let your candle be small.



*Another Lamp furnace.*

There is another sort of Lamp furnaces with three candles after this manner.



The use of this is when you would have a constant fire that should give a stronger heat then one candle in the former furnace. And the truth is that if your candles be big (as you may make them as big as you will) you may have as strong a heat this way as by ashes in an ordinary furnace.

*To make a Candle that shall last long.*

Take unflaked lime, powder it and mixe it with your tallow, and so make your candle of that, or else you may make candles of Castle-sope which will serve for such uses as these, viz. to burne in such a Lampe furnace.

Note that it is the salt that is in the lime, and sope that preserves the tallow from burning out so fast as otherwise it would.

*Put in blossome the next year, when you are to bottle it putting into each bottle a few glass of good Brandy in a twelve month it will be fit for use it will keep many years.*



To make a lasting and durable Oil.

Take unslaked lime, Bay-salt, Oil Olive of each a like quantity, mix them well together, and distill them in sand, cohobate the Oil upon the same quantity of fresh lime, and salt: and this doe four or five times. By this means will the Oil be clear, and impregnated with what salt was volatile in the lime, and salt.

Now that saline impregnation is that which gives a durable-nesse to the Oil.

Note that this Oil whilst it is distilling is of a most fragrant smell: I have some of it which I distilled seven times and it is as pure, subtle and odoriferous as many common distilled Oiles of vegetables.

This Oil besides the durableness of it is also good against any inveterate ach in the limbes.

A Lampe made with this Oil will continue burning fixe times as long as a Lamp made of other Oil, as also it burnes very sweet.

There must be a great deal of care used in making of it or else you will quickly break your glasses: also you must take ery strong lime, such as the dyers use, and call cauke.

To destroy Rats or Mice

Mix flour of Malt with some Philoso-  
butter, add thereto a drop or two of  
oil of annise seeds. make it up into ball  
and bait your traps therewith. If you  
have thousands. by this meane you may  
take them all —



## Philosophicall Bellows.

There be here set downe three figures of these kindes of instruments, which belong to severall uses.



- A, Signifies that which blowes a fire for the melting of any metall or such like operation, and it blowes most forcibly with a terrible noise.  
 B, That which blowes a Candle to make the flame thereof very strong for the melting of glasses, and nipping them up.  
 C, That which any one may hold in their hand to blow the fire strongly upon any occasion.

Now the manner of the using them is this: you must first heat them very hot, then put the noses thereof (which must have a very small hole in them, no bigger then that a pins head may goe in) into a vessell of cold water, and they will presently suck in the water, of which then being full turne the noses thereof towards the candle or fire which you would have blown.



As for the figure C, it must have a mouth drawne up round and hanging out an inch from the face, which mouth (the whole compasse of the face being heated first) you must dip in cold water, and it will suck in water as the noses of the former did. This then you must hold close to the fire that it may be heated, and it will blow exceedingly, as otherwise it will not, viz. if it be cold.

If you put sweet water into such a vessell you may perfume a chamber exceedingly, for a little quantity thereof will be a long time breathing forth.

Note that these kindes of vessells must be made of copper and be exceeding well closed that they may have no vent but by their noses.

*An excellent invention to make a fire.*

Take three parts of the best New-castle coals beaten small, one part of loame, mix these well together into a masse with water, make thereof balls, which you must dry very well.



This fire is durable, sweet, not offensive by reason of the smoake or cinder as other coale fires are, beautifull in shape, and is not so costly as other fire, burnes as well in a chamber even as Char-coal.

This



This fire may either serve for such distillations as require a strong, and lasting heat, or for ordinary uses either in the Kitchen, or chambers.

*A new invention for Batbes.*

Seeing by bathing and sweating most diseases are cured, especially such as proceed from wind, hot and distempered humours or cold and congealed humours, because all these are rarified, and evaporated by transpiration in sweating, or bathing, I thought it a thing much conducing to mans health to set downe such a way of bathing and sweating that might be very effectually, and appropriated to any particular disease or distemper.

I shall therefore here commend to you a way of bathing by distillation, the manner of which you may see by these ensuing vessels.

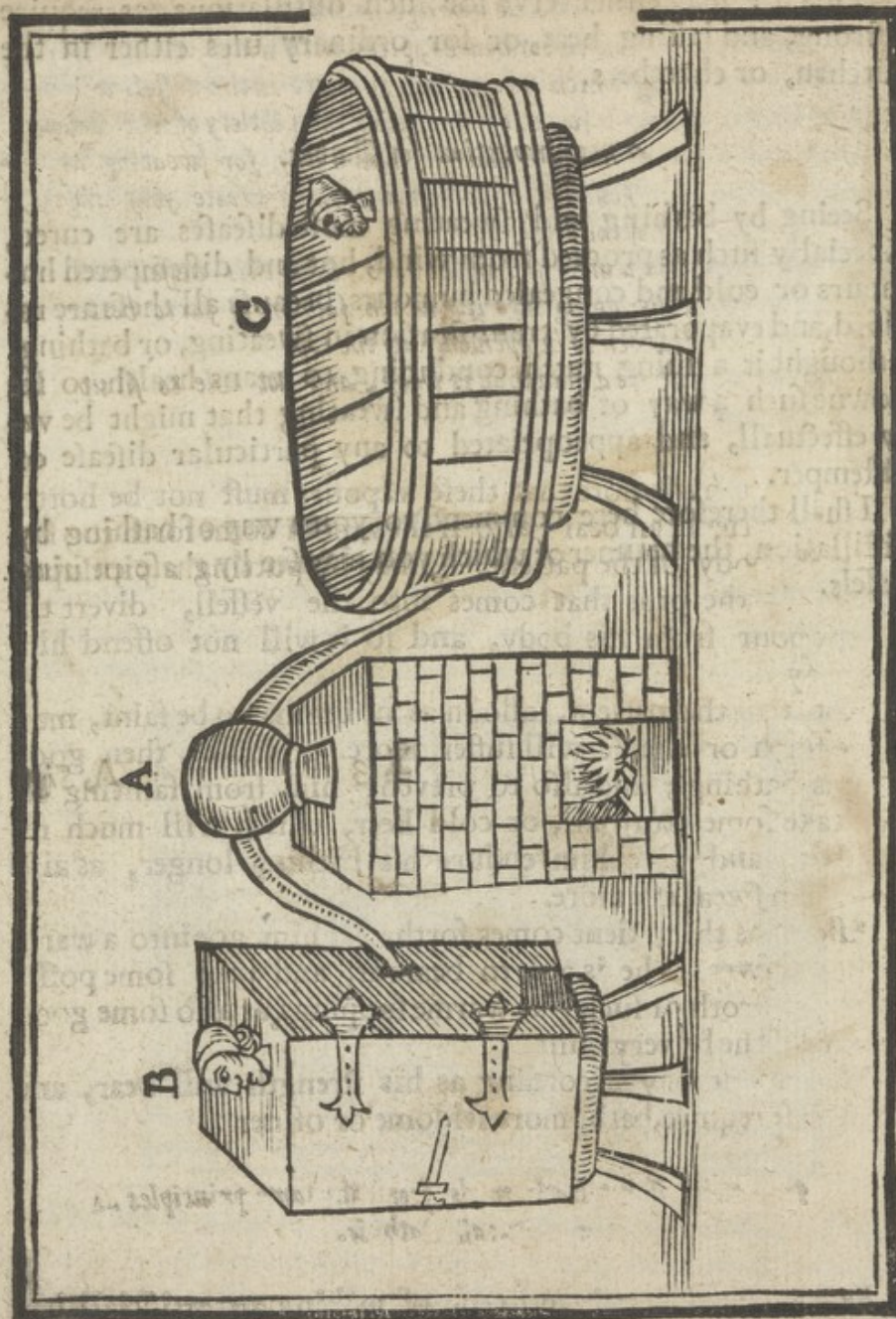


A, Sign

This fire is durable, sweet, not offensive by reason of the smoke or cinder as other coals are, beautiful in shape, and is not so costly as other fire burners as well in a chamber as in a kitchen.

This







- A; Signifies a hot Still with two pipes going into two wooden vessels; In this Still you may put either hearbs, spices, with water, or with Spirits, and distill them, by which meanes they that are in the vessels will presently be forced into a sweat by vertue of the subtilty of the vapours. And this indeed is as good and effectuell a way for sweating as any can be invented: You may by this meanes appropriate your ingredients to the nature of the diseases.
- B, A vessell wherein a man sits in the bath. Now this vessell hath in it a door for the easier going into it, which fashion is farre better, and more convenient, then to be open only at the top.
- C, A long vessell where a man that is weak, and not able to sit up, lies and is bathed.

Now you must note that these vapours must not be hotter then the patient can bear: also if the vapour come forth too hot upon the body of the patient, he may by putting a pipe upon the end of the pipe that comes into the vessell, divert the hot vapour from his body, and so it will not offend him that way.

Note that the patient, as soon as he begins to be faint, must come forth or else he will suffer more prejudice, then good by his bathing; and also to prevent him from fainting let him take some Cordiall, or cold Beer, which will much revive him, and make him endure his bathing longer, as also make him sweat the more.

As soon as the patient comes forth, let him goe into a warm bed, and sweat as he is able to beare it, and take some posset drink, or broth or such like warme suppers, as also some good Cordiall if he be very faint.

The patient may according as his strength will bear, and his disease require, bath, more seldome or oftner.

*An artificiall hot Bath, made from the same principles as the naturall Bath is.*

Before I set down the proceffe of making an artificiall hot Bath, I shall premise somethings concerning the true nature, and



and originall of a hot Bath. Now the clearest and best account that I ever heard or read, of the cause of the heat in Bathes is that which is given by *Monsieur de Rochas*, & that in a demonstrative way; His words are these. As I was (saith he) with some of my companions wandring in *Savoy*, I found in the valley of *Luzerne* betwixt the Alps a hot spring; I began to consider the cause of this heat, and whereas the vulgar opinion is that the heat of fountains is from mountains fired within, I saw reason to think the contrary, because I saw snow upon a mountaine from whence this hot spring came, unmelted, which could not have possibly but have been dissolved by the hot fumes of the mountains, had they been fired. Whereupon being unsatisfied I with my companions and other labourers (whom I could verily hardly perswade to undertake such a businesse by reason they were afraid that fire would thereupon break forth out of the ground and consume us) got tools and set upon digging to find out the true cause of the heat of this fountain. After we had digged 15. dayes (having before perceived the water to be hotter and hotter by degrees as we came neerer to the source) we came to the originall of the heat, where was a great ebullition: In three houres more we digged beyond this place of ebullition and perceived the water to be cold, yet in the same continued stream with the other that was hot: upon this I began to wonder much at the reason of these things. Then I carryed to my lodging some of this hot water (which was both saltish, and acid) and evaporated it, and of forty ounces I had in the bottome five drams of saltish matter, which I then yet farther purified, and extracted thence three drams of pure nitrous Hermetick salt, the other two ounces being a slimie sulphurous substance. Yet with this I was not satisfied, but with my labourers went again to the place, and digged twelve daies more, and then we came to a water which was insipid as ordinary fountain Water, yet still in a continued stream with the saltish and hot water. At this I wondered much, whereupon I digged up some of the earth where the cold, and saltish streame runned, & carried it home with me, and out of a hundred weight thereof, I extracted a good quantity of nitrous salt, which was almost



almost fluxile. When I extracted as much as I could, I laid the earth aside, and in 24. houres it was all covered over with salt, which I extracted, and out of a hundred weight of this earth which I call virgin earth, I had four pound of this kind of salt which it contracted in the aforesaid 24. houres: and so it would doe constantly. Now this satisfied me concerning one doubt: For before I was unsatisfied how there could be a constant supply of that salt which made the water saltish, seeing there was but a little distance betwixt the insipid water and the hot water, and the constant stream of water washed away the salt which was in that little space: for I perceived that this kind of earth attracts this universall salt of the world partly from the aire in the cavities of the earth, and partly from the vapours that constantly passe through the earth. After this I tooke some of that earth where the ebullition was, and carried it home, and proved it, and I perceived it to be a sulphur mine, into which the former acid saltish water penetrating caused an ebullition, as doe salt of Tartar, and Spirit of Vitriall being mixed together, and also water poured on unslaked lime. After this I began to question how it was that this sulphur mine was not consumed, seeing so much matter passeth from it daily: but when I began to understand how all things in the earth did assimilate to themselves whatsoever was of any kind of affinity to them, as Mines convert the tooles of miners into their owne substance in a little time, and such like experiments of that nature, I was satisfied. And after all this I understood how this universall salt of the world was to be had, and I could at any time mix it with water, and pour that water upon sulphur, and so make an artificiall hot bath as good as any naturall bath whatsoever. Note that no salt in the world but this nitrous salt will doe it as I often tryed: And this salt is to be found in all hot bathes, and to be prepared artificially. Thus farre *Monsieur de Rochar*. Something like unto this *Helmont* seems to hold forth, saying that there is a *Primum ens salium*, or *semina salium*, which are all seated in waters and vapours and give them an acidity, but as yet have no saline tast, untill they meet with such principles, and be received into certain matrixes in the earth which



may make them put forth this potentiall saltneſſe into act: and according to this diverſity of places that this water or vapours, being impregnated with thoſe ſeeds of ſalt, goe through, ariſeth the diverſity of ſalts, as Alum, ſea-ſalt, Nitre, &c. Then upon this account the earth through which the cold, acid, ſaltish water aboveſaid run through did ſpecificate that potentiaall ſalt which was both in the water, and vapours, into a nitrous ſalt, (by which means was that kind of ſalt in that place) but whether this *primum ens ſalium* be ſo unſpecificated, or *quid Hermaphroditicum* as he aſſerts, or no, it matters not much to my purpoſe; it ſufficeth if that earth through which that acid nitrous water runs, attracts and multiplies an acid nitrous ſalt, with which the water being impregnated, and running through a ſulphurous mine cauſeth an ebullition. All this being premiſed, I ſhall now endeavour to illuſtrate how nature may in this be imitated, as that an artificiall hot bath may be made by ſuch like principles, as the natural hot bath conſiſts of, being artificially prepared.

Now theſe principles are the ſulphur mine, and the acid nitrous ſalt; the former requires no further preparation (as ſaith *Mouſſieur de Rochas*,) if it be pure: the latter is to be prepared two manner of wayes: for either it is to be extracted, as ſaith the foreſaid author out of the waters of the bath by evaporating them away, or by condenſing the nitrous aire (for indeed as many judicious philoſophers are of opinion, the aire is wholly nitrous as it appears by the condenſation of it in cold places into Nitre) which his virgins earth did doe, into a ſalt, which was acid, and almoſt fluxil. Now when I ſay that the nitrous ſalt is to be thus prepared, I doe not ſay that this is the full preparation thereof, for indeed it is yet further to be prepared, and that is by giving it a greater acidity. I queſtion much whether or no the ſalt being prepared after the aforeſaid wayes doe retain that acidity which is required for that ebullition I ſpoke of, and which the nitrous acid water had before it came to the Mine of Sulphur. For indeed the aforeſaid author when he affirmed that he could at any time make an artificiall hot bath, did not ſay he uſed the ſalt prepared onely after the



the 2. former wayes, viz. by extracting it out of the waters of the bath, and making it with his virgin earth which did attract, and condense the nitrounesse of the aire, but withall by making it so acid that it might cause an ebullition when it came to be joyned with a sulphur Mine. Now then how to give this Nitre a sufficient acidity is the great question. For the better effecting of this we must consider whence that nitrous water (above mentioned) in the earth had the greatest part of its acidity. As to that, it must be remembered that the virgin earth through which the acid nitrous water did run, did condense the nitrous aire or vapours into a nitrous salt, and withall it is to be considered that before this nitrous aire or vapour, before it be condensed, even when it is neer unto condensation is acid, and part of it before condensation is mixed with the water, and so renders it acid. Now that waters have great part of their acidity from the acid vapours of acid Minerralls both *Henricus ab Heers*, and *Jordan* upon Minerall waters affirme: and that salts unbodied, are farre more acid then when they have assumed a body, is clearly manifest in this, viz. that spirits of salts, which I call salts unbodied because they have lost their body, are become very acid because unbodied; if so in Spirits that have lost their bodies, why not after some proportion in those that have not yet assumed a body, as vapours of Nitre, or nitrous aire being neer to congelation, and bodying, and impregnant with Spirits of Nitre.

Now I say that nitrous vapours, or nitrous air being a salt unbodied are not so acid as Spirits of Nitre, because they are more phlegmatick and crude, which flegme they lose by being congealed into a salt: yet for all this, they are farre more acid then the body of salt: and this is that which *Helmont* understands, when he saith that the esurine salt being incorporificated is farre more active, in giving tast and odour then when it hath received its body by becoming a specificated salt. Furthermore how Nitre shall become sufficiently acid for the aforesaid operation is the great matter to be enquired into. We must therefore consider which way we may unbody Nitre (seeing it is scarce possible to get it before



it hath received its body) and that is done two wayes either by forcing of it into a most sharp Spirit, which is too acid for our intension, or by digesting the whole substance of Nitre into a Liquor moderately acid, which indeed serves for our purpose, and the proceſſe is this.

Take the pureſt Nitreyou can get, diſſolve it in rain-water, ſo as that the water imbibe as much of it as it can. Then put this nitrous water into a common earthen veſſell unglazed, which you muſt ſet in a cellar. You ſhall ſee this veſſell in a ſhort time to be white all over on the outside as with a hoare froſt, which whitenefſe is partly the floures of the Nitre being the pureſt part thereof penetrating the veſſell, and partly the nitrous aire condensed into Nitre by the coldneſſe of the veſſell, as alſo aſſimilated to the Nitre that penetrated the veſſell. I ſaid by the coldneſſe of the veſſell becauſe ſuch is the coldneſſe of an earthen veſſell wherein is Nitre, diſſolved in water, that it will being ſet in ſnow by the fire ſide forthwith be freezed. This Nitre you muſt ſtrike off with a feather, and when you have a ſufficient quantity thereof, as three or four pound, put this, or the nitrous ſalt extracted from bath-waters into a bolt head of glaſſe (a pound in each bolt head) that two parts of three be empty, nip it up, and ſet it in aſhes, and give it a reaſonable ſtrong fire, viz. that the upper part of the bould of the bolt head be as hot, as that you can but well ſuffer your hand upon it, and you ſhall ſee that the Nitre will be diſſolved every day a little, and in two or three moneths time be wholly diſſolved, and become acid, but not ſo acid as the Spirit thereof; then put it into a glaſſe gourd with a head, and diſtill it off, and in the bottome you ſhal find an acid nitrous ſalt almoſt fluxil not unlike the ſalt which *Mouſſeur de Rochar* found in the evaporating of his water. Then pour the diſtilled Nitre water upon the ſaid ſalt, & then it is for your uſe.

The uſe of theſe principles or ingredients is this, viz. make fountaine water ſufficiently acid with this nitrous Liquor, then pour it upon a ſufficient quantity of the beſt Sulphur Mine, or Sulphur vivum in a large wooden veſſell where the patient is to be bathed, and you will ſee the water preſently heated ſo

hot.



hot as the patient is able to beare.

The inward use of these bath-waters is by reason of the Nitre in them, to dissolve grosse humours, open obstructions, cleanse the kidneys and bladder, and by reason of the sulphur to dry, mollifie, discusse, and glutinate, and to help all uterine effects proceeding from cold and windy humours.

Note that they must be drunk warme, and in a good quantity, or else they will do more hurt then good.

The outward use of this is for such ill effects as are in the habit of the body, and out of the veines, as of palsies, contractions, rheumes, cold humors, affects of the skin and aches, for they resolve, discusse, cleanse, mollifie, &c.

Now for the manner of bathing I shall not prescribe any thing, but leave this to the discretion of the physitian, who is to give order and directions for all the circumstances about it: for indeed every one is not to bath when, and how he pleaseth, but must apply himselfe to an able physitian, and submit himself to his judgement and experience, or else may receive either prejudice, or no benefit thereby.

*An artificiall Tunbridge, and Epsome Water.*

It is granted by all that Tunbridge Water proceeds from an iron mine, but how it contracts that acidity and that ironish and vitriolated tast and odour, seeing upon evaporation thereof, there remains little or no vitriall or salt of iron at the bottome, is the great question: Now for the solution of this, we must consider how many wayes a subterraneall minerall, or metall may communicate its acidity to waters, and that saith *Henricus ab Heers*, upon Spaw-waters, it doth three wayes; one, when the water passing through the mines, carryeth along with it some of the dissoluble parts of the mine, to which is consonant the saying of *Aristotle*: *Such are waters, as is the nature of those Mines through which they passe*, as also of *Galen* when he saith, that pure water passing through Minerall Mines carry with them some of the substance of the Mines. The second way is when the vapours arising from fermented Mineralls and Metalls, are mixed with waters. Now that vapours retain the odour, and tast of those



things, from whence they are raised, *Aristotle* in his fourth Book *Sublimium* affirms, and also *Helmont* when he saith that some parts of the iron Mines being by fermentation turned into a vapour retain the odour and tast of the Mine by vertue of the acid esurine salt, and are not presently reduced into a body, and also artificiall vapours of the iron Mines have more vertue, and active, (I mean those parts that are raised by a strong fire in a furnace from the Mine of iron) then iron it selfe when it is melted. The third is, when a great quantity of vapours arising from the aforesaid fermented Mines is elevated, and by the coldnesse of the ambient earth is turned into an acid water, which as it passeth through the earth meeteth with some springs of water, and mixing with them gives them a pleasant acidity. And this is the best of all acid waters being clear and very pure.

This being premised I shall now proceed to the proceffe of making artificiall waters like to those of Tunbridge and Ep-some: of the former viz. Tunbridge thus.

Take of the Mine, or Ore of iron, beat it very smal, and put it into the furnace expressed page 84, and there will come forth an acid Spirit, and floures, which you must mixe together till the acid spirit extract the salt out of the floures, then decant off the clear Liquor which will have a strong taste and smell of iron.

A few drops of this Liquor put into a glasse full of fountaine water give it the odour and tast of Tunbridge water, and communicates the same operations to it.

It openeth all obstructions, purgeth by urine, cleanseth the kidneys, and bladder, helpeth the pissing of bloud, the stopping of the urine, and difficulty of making water, it allayeth all sharp humors, cureth inward ulcers, and impostumies, cleanseth and strengtheneth the stomack, and liver, &c.

Note that fountain water being made moderately acid with this acid ironish Liquor may be taken from a pint to six pints, but by degrees, and after the taking of it, moderate exercise is to be used, and fasting to be observed till all the water be gone out of the body, which will be in seven or eight houres.

Ep-some water is made artificially thus. Take of the Mine of al-lum,



lum, or allum stones powder it very small, & distill it in the furnace expressed page 84. and there will distill over a certain acid alluminish water, which must be mixed with a double quantity of Nitre water (the preparation whereof is set downe in the proceſſe of making the artificiall hot bath). Now you must know that Epſome water hath a certain kinde of acid taſte which is partly alluminous and partly nitrous; which proceedeth from nitrous aire, and vapours ariſing from the fermentation of alluminous Mines, being firſt mixed together, and then mixed with the fountaines paſſing through the earth.

If you put a few drops of this Liquor into a glaſſe full of fountaine water it will give it the odour, and taſt of Epſome water, that you ſhall ſcarce diſcerne them aſunder either by that odour, or operation.

This water is purgative, and indeed purgeth eſpecially all ſharp burning humours, cools an inflamed, and opens an obſtructed body; cleaſeth the kidneys and bladder, cureth inward ulcers, and impoſtumes, is a very good preſervative againſt the conſumption, &c.

Fountaine water made acid with this Liquor may be taken from a pint to ſix or eight, but by degrees, and after it moderate exerciſe muſt be uſed, and faſting till the water be out of the body, only ſome thin warme ſuppers may be taken to helpe the working thereof. Some take this water warme.

*To make artificiall precious ſtones of all ſorts  
of colours.*

Take Cryſtalline white pibble-ſtones that are very white throughout and have no mixture of any other colour, which you ſhall find in fountaines and on the ſands of the ſea. Put them into a crucible, make them glowing hot (covering the crucible) then caſt them into cold water, by which means they will crack, and be eaſily reduced into a powder; Take the powder thereof, and put the like quantity of pure ſalt of Tartar thereto, which ſalt muſt not be made in any metalline but glaſſe.



glasse vessels, that it may have no mixture of any other colour. To this mixture you may adde what colour you please, which must be of a minerall or a metalline nature, then put them into a very strong crucible which must be but halfe full, and then covered, and there melt them in a strong fire till they become like glasse. Note that when this mixture is in melting you must put an iron rod into it and take up some of it, and if there appear no cornes of gravell in it, it is enough; If otherwise; you must melt it longer. The especiall mineralls and metalls that give colours are these, viz. Copper, iron, silver, gold, Wismut, Magnesia, and granats.

Common copper makes a sea-green; copper made out of iron a grasse-green; granats, a smaragdine-greene; iron yellow, or a Hyacinth colour; silver, white, yellow, green, and granat colour; gold a fine skie colour; Wismut common blew; magnesia, an amethyft colour: And if you will mix two or three of these together they will give other colours. For copper and silver mixed together give an amethyft colour: copper, and iron a pale green; Wismut, and magnesia, a purple colour; silver, and magnesia divers colours like as an Opall. If you would have this masse not to be transparent but opac, you may adde the calx of tin to it when it is in melting: as if you would make *Lapis lazuli*; then to your mixture coloured with Wismut adde the calx of tin, and this mixture when it is almost ready to congeal cast into a mould where some powder of gold hath been scattered, and by this means it will become full of golden veins very like true *lapis lazuli*, which is very pleasant to behold. You may by these foresaid preparations cast what formes or figures you please, of what colour you please.

The Metals, and Minerals for the making of colours ought to be thus prepared, viz.

Plates of copper must be made red hot, and then quenched in cold water; of which then take five or six graines, and mix them with an ounce of the afore said mixture, and melt them all together, and they will colour it sea-green.

Iron must be made into a Crocus in a reverberatory fire, and then eight or ten grains thereof will tinge the mixture into



to a yellow, or hyacinth colour.

Silver is to be dissolved in *Aqua fortis* and precipitated with Oil of flints, then dulcified with water, and afterward dried, of this five or six graines give a mingled colour.

Gold must be dissolved in *Aqua regis*, and precipitated with the Liquor of flints, then sweetened, and dried, and five or six grains thereof giveth the finest saphir colour to an ounce of the mixture.

If gold be melted with *regulus martis nitrosus*, five or six graines thereof give to an ounce of the masse a most incomparable rubine colour.

*Magnesia* may be powdred only, and then ten or twelve grains thereof make an amethyst colour.

Wismut must be dissolved in *Aqua regis*, and precipitated with Liquor of flints, then sweetened, and dried; and then of this four or five grains turne an ounce of the masse into a saphir colour, but not so naturall as gold doth.

*Granata* may be powder only, and then ten or fifteen grains thereof tinge an ounce of the masse into a fine green colour not unlike to the naturall Smaragdine.

To prove what kinde of metall there is in any Ore, although you have but a very few graines thereof, so as that you cannot make prooffe thereof the ordinary way with lead.

Take two or foure graines (if you have no greater quantity) of any Ore that you have, put it to halfe an ounce of Venice-glasse, and melt them together in a crucible, (the crucible being covered) and according to the tincture that the glasse receiveth from the Ore, so may you judge what kind of metall there is in the Ore; for if it be a copper Ore, then the glasse will be tinged with a sea-green colour.

If copper and iron, a grasse-green.

If iron, a darke yellow.

Z

If



If tin, a pale yellow.

If silver, a whitish yellow.

If gold, a fine skie colour.

If gold and silver together, a Smaragdine colour.

If gold, silver, copper, and iron together, an amethyft colour.

*A pretty observation upon the melting of Copper and Tin together.*

First make two bullets of red copper of the same magnitude, make also two bullets of the purest tin in the same mould, as the others were made: weigh all four bullets, and observe the weight well: then melt the copper bullets first, upon them being melted put the two tin bullets, and melt them together, but have a care that the tin fume not away. Then cast this molten mixture in the same moulds as before, and it will scarce make three bullets, but yet they weigh as heavy as the foure did before they were melted together.

I suppose the copper condenseth the body of the tin, which before was very porous, which condensation rather adds then diminisheth the weight thereof.

*A remarkable observation upon the melting of Salt Armoniack, and Calx vive together.*

Take Salt armoniack, and Calx vive, of each a like quantity, mixe, and melt them together. Note that Calx of it selfe will not melt in lesse then eight houres with the strongest fire that can be made, but being mixed with this salt melts in halfe an houre, and lesse, like a metall, with an indifferent fire.

This mixture being thus melted becomes a hard stone, out of which you may strike fire as out of a flint, which if you dissolve againe in water, you shall have the Salt armoniack

in



Receipt for the Gravel Mrs Newceman  
 Rhubarb in powder  $\frac{1}{4}$  oz Castile Soap  
 $\frac{1}{2}$  oz, Salt <sup>of</sup> wormwood 40 grains, simple  
 Syrrup sufficient to make it into Pills

For Indigestion Mrs. N

Ten drops of the Elixer of Vitriol  
 in a glass of water half an hour before  
 Dinner

Mrs Masters, receipt for a cough, proved  
 Suponia Pills & Scillia, each one Dram  
 to be mixed well together, & formed into  
 Thirty Pills, all of one size, take three  
 night & morning, you will not cough  
 much after the first Dose, it will also  
 stop spitting of Blood, if ever so violent  
 The Druggist will make it up, for a  
 shilling. I have found much benefit from it



Mrs Lathys receipt for Ginger wine

An ounce of ginger 2 pounds & three quarters of moist Sugar the rind of one Lemon & one Seville Orange & a pound of good Raisins to every Gallon of Water

The Ginger must be bruised & steeped in warm water 48 hours before you make your wine. boil your Water Ginger & sugar as long as any scum rises, when as cold as Beer is, when you put in the yeast to it, so do your wine, a tea cup of yeast will be sufficient for 6 Gallons add the wine by degrees to the yeast as it cools in 24 hours it will be fit to turn then put the Raisins (which must be stoned & chopped) and the Peels which must be steeped 48 hours in Brandy  $\frac{1}{2}$  a pint will be sufficient if it will cover them put all in to the Cask & then pour in the ~~water~~ wine except a little to which add  $\frac{1}{2}$  oz of Ising Laps. in 3 or 4 Days put in a little Bag & hang it on the bung which will fine the wine & in 3 Months it will be fit for use



in the same quantity as before, but fixed.

Note that hard things have their congelation from Salt armoniack, as hornes, bones, and such like; for little fixed salt can be extracted from them, onely volatile and armoniack.

An ounce of any of these volatile salts, (as of hornes, bones, amber, and such like) reduced into an acid Liquor by distillation, condenseth, and indurateth a pound of Oily matter.

*An easie and cheap powder like unto aurum fulminans.*

Take of salt of Tartar one part, Salt-peter three parts, Sulphur a third part, grind these well together, and dry them. A few graines of this powder being fired will give as great a clap as a musket when it is discharged.

*To make the Antimoniall cup, and to cast divers figures of Antimony.*

Take the best crude antimony very well powdered, Nitre, of each a pound, of crude Tartar finely powdered two pound, mix them well together, and put them into a crucible, cover the crucible, and melt them, and the regulus will fall to the bottome, and be like a melted metall, then pour it forth into a brasse mortar, being first smeered over with Oil.

Or,

Take two parts of powdered Antimony, and four parts of powder of crude Tartar, melt these as aforesaid.

This regulus you may (when you have made enough of it) melt again and cast it into what moulds you please, you may either make cups, or what pictures you please, and of what figures you please. You may cast it into formes of shillings or halfe-crowns, either of which if you put it into two or three ounces of wine in an earthen glazed vessell, or glasse,



and infuse in a moderate heat all night, you may have a Liquor in the morning which will vomit: of which the dose is from two drams to two ounces and halfe.

Note that in the Wine you may put a little Cinamon to correct and give a more gratefull relish to it.

It is the custome to fill the Antimoniall cup with Wine, and to put as much Wine round about betwixt that and the little earthen cup where it stands, and so infuse it all night, and then drink up all that Wine: but I fear, that so much Wine will be too much as being three or four ounces, when as we seldome exceed the quantity of two ounces of the infusion of Antimony.

These cups, or pictures will last for ever, and be as effectuell after a thousand times infusion as at first: and if they be broken at any time, (as easily they may being as brittle as glasse) they may be cast again into what formes you please.

Note that he that casts them must be skilfull in making his spawde, as also in scouring of them, and making them bright afterwards: for if they be carefully handled they will look even as bright as silver.





Book. 6.

*The Spagyricall Anatomy of Gold, and  
Silver, together with the Curiosi-  
ties therein, and chieftest prepara-  
tions thereof.*



Shall first endeavour to shew whence Gold had its original, & what the matter thereof is As Nature (saith *Sandivogius*) is in the will of God, and God created her: so Nature made for her selfe a seed, (i) her will in the elements. Now she indeed is one, yet she brings forth divers things; but she operates nothing without a Sperme: whatsoever the Sperme will, nature operates, for she is as it were the instrument of any artificers. The Sperme therefore of every thing is better, and more profitable then nature her selfe: for thou shalt from nature without a Sperme, doe as much as a goldsmith without fire, or a husbandman without grain or seed. Now the Sperme of any thing is the Elixir, the balsame of sulphur, and the same as *Humidum Radicale* is in metalls: but to



proceed to what concernes our purpose. Four elements generate a Sperme, by the will of God, and imagination of nature: For as the Sperme of a man hath its center, or the vessell of its seed in the kidneys; so the foure elements by their indefinient motion (every one according to its quality) cast forth a Sperme into the center of the earth, where it is digested, and by motion is sent abroad. Now the center of the earth is a certain empty place, where nothing can rest: and the four elements send forth their qualities into the circumference of the center. As a male sends forth his seed into the womb of the female, which after it hath received a due portion casts out the rest, so it happens in the center of the earth, that the magnetick power of a part of any place attracts something convenient to it selfe for the bringing forth of something, and the rest is cast forth into stones and other excrements. For every thing hath its originall from this fountain, and there is nothing in the world produced but by this fountain: as for example, set upon an even table a vessell of water, which may be placed in the middle thereof, and round about it set divers things, and divers colours, also salt, &c. every thing by its selfe: then pour the water into the middle; and you shall see the water to run every way, and when any streame toucheth the red colour, it will be made red by it, if the salt, it will contract the tast of salt from it, and so of the rest: Now the water doth not change the places, but the diversity of places changeth the water. In like manner the seed or sperme being cast forth by the foure elements from the center of the earth unto the superficies thereof passeth through various places, and according to the nature of the place is any thing produced: if it come to a pure place of earth, and water, a pure thing is made.

The seed, and sperme of all things is but one, and yet it generates divers things, as it appears by the former example. The sperme whilest it is in the center is indifferent to all formes, but when it is come into any determinate place, it changeth no more its forme. The sperme whilest it is in the center can as easily produce a tree, as a metall, and an hearb as a stone











stone, and one more precious then another according to the purity of the place. Now this sperme is produced of elements thus. These foure elements are never quiet but by reason of their contrariety mutually act one upon another; and every one of its self sends forth its own subtilty, and they agree in the center. Now in this center is the *Archæus*, the servant of nature, which mixing those spermes together sends them abroad, and by distillation sublimes them by the heat of a continuall motion unto the superficies of the earth: For the earth is porous, and this vapour (or wind, as the philosophers call it) is by distilling through the pores of the earth resolved into water, of which all things are produced. Let therefore as I said before, all sons of Art know that the sperme of metall is not different from the sperme of all things being, viz. a humid vapour. Therefore in vain do Artists endeavour the reduction of metalls into their first matter, which is only a vapour. Now saith *Bernard Trevisan* when philosophers speak of a first matter they did not meane this vapour, but the second matter, which is an unctuous water, which to us is the first, because we never find the former. Now the specification of this vapour into distinct metalls is thus. This vapour passeth in its distillation through the earth, through places either cold, or hot; if through hot, and pure where the fatnesse of sulphur sticks to the sides thereof, then that vapour (which philosophers call the Mercury of philosophers) mixeth, and joyneth it selfe unto that fatnesse, which afterwards it sublimes with it selfe, and then it becomes, leaving the name of a vapour, an unctuosity, which afterwards coming by sublimation into other places, which the antecedent vapour did purge, where the earth is subtle, pure, and humid, fills the pores thereof, and is joyned to it; and so it becomes gold: and where it is hot, and something impure, silver. But if that fatnesse come to impure places, which are cold, it is made lead: and if that place be pure and mixed with sulphur, it becomes copper: for by how much the more pure and warme the place is, so much the more excellent doth it make the metalls.

Now



Now this first matter of metall is a humid, viscous, incombustible, subtle substance, incorporated with an earthy subtilty, being equally, & strongly mixed *per minima* in the caverns of the earth. But as in many things there is a twofold unctuosity (whereof one is as it were internall, retained in the center of the thing lest it should be destroyed by fire, which cannot be without the destruction of the substance it selfe wherein it is: the other as it were externall, feculent, and combustible) so in all metalls except gold, there is a twofold unctuosity: the one which is externall, sulphurous, and inflamable, which is joyned to it by accident, and doth not belong to the totall union with the terrestriall parts of the thing: the other is internall, and very subtle, incombustible, because it is of the substantiall composition of *Argent vive*, and therefore cannot be destroyed by fire, unlesse with the destruction of the whole substance, whence it appears what the cause is that metalls are more or lesse durable in the fire: For those which abound with that internall unctuosity are lesse consumed, as it appears in silver, and especially in gold. Hence *Rosarium* saith, the philosophers could never by any meanes find out any thing that could endure the fire; but that unctuous humidity only which is perfect, and incombustible. *Geber* also asserts the same, when he saith that imperfect bodies have superfluous humidities, and sulphureity generating a combustible blacknesse in them, and corrupting them; they have also an impure, feculent and combustible terrestriety so grosse, as that it hinders ingression, and fusion: but a perfect metall, as gold, hath neither this sulphurous or terrestriall impurity; I mean when it is fully matured and melted, for whilst it is in concoction it hath both joyned to it, as you may see in the golden Ore, but then they doe not adhere to it so, but that it may be purified from them, which other metalls cannot, but are both destroyed together if you attempt to separate the one from the other: Besides gold hath so little of these corruptible principles mixed with it, that the inward sulphur or metalline spirit doth sometimes and in some places overcome them of it selfe, as we may see in the gold which is found very pure sometimes in the



the superficies of the earth, and in the sea sands, and is many times as pure as any refined gold.

Now this gold which is found in sands and rivers, is not generated there, as saith *Gregorius Agricola* in his third book *de Re Metallica*, but is washed down from the mountains with fountaines that run from thence. There is also a flaming gold found (as *Paracelsus* saith) in the tops of mountains, which is indeed separated of it selfe from all impurities, and is as pure as any refined gold whatsoever. So that you see, that gold although it had an extrinsecall sulphur and earth mixed with it, yet it is sometimes separated from it of it selfe, viz. by that fiery spirit that is in it. Now this pure gold (as saith *Sandivogius*) nature would have perfected into an elixir but was hindred by the crude aire, which crude aire is indeed nothing else but that extrinsecall sulphur which it meets with and is joined to in the earth, and which fills with its violence the pores thereof, and hinders the activity of the Spirit thereof; and this is that prison which the sulphur (as saith the aforesaid author) is locked up in, so that it cannot act upon its body, viz. Mercury, and concoct it into the seed of gold, as otherwise it would doe: and this is that dark body (as saith *Penotus*) that is interposed betwixt the philosophicall Sunne and Moone, and keeps off the influencies of the one from the other. Now if any skilfull philosopher could wittily separate this adventitious impurity from gold whilest it is yet living, he would set sulphur at liberty, and for this his service he should be gratified with three kingdomes, viz. Vegetable, Animall, and Minerall, I mean he could remove that great obstruction which hinders gold from being digested into the Elixir. For as saith *Sandivogius*, the Elixir, or tincture of philosophers, is nothing else but gold digested into the highest degree: for the gold of the vulgar is as an hearb without seed, but when gold (i) living gold (for common gold never can by reason that the Spirits are bound up, and indeed as good as dead and not possibly to be reduced to that activity which is required for the producing of the sperme of gold) is ripened it gives a seed, which multiplies even *ad infinitum*. Now the reason of this barrenesse of gold



that it produceth not a seed: is the aforefaid crude aire, viz. impurities: You may see this illustrated by this example.

We see that Orenge-trees in *Polonia* doe grow like other trees, also in *Italy*, and else where, where their native soyle is, and yeeld fruit, because they have sufficient heat, but in these colder countreys they are barren and never yeeld any fruit, because they are oppressed with cold: but if at any time nature be wittily and sweetly helped, then Art can perfect what nature could got. After the same manner it is in mettals; for gold would yeeld fruit, and seed in which it might multiply it selfe, if it were helped by the industry of the skilfull artist, who knew how to promote nature (i) to separate these sulphurous and earthly impurities from gold. For there is a sufficient heat in living gold, which if it were stirred up by extrinsecall heat, to digest it into a seed. By extrinsecall heat I doe not mean the heat of the celestiaall Sun, but that heat which is in the earth and stirres up the seed, (i) the living spirit that is in all subterraneall sperms to multiply, and indeed makes gold become gold. Now this is a heat of putrefaction occasioned by acid spirits fermenting in the earth, as you may see by this example related by *Albertus Magnus*, but to which the reason was given by *Sandivogius*. There was, saith the former author, certaine graines of gold found betwixt the teeth of a dead man in the grave: wherefore he conceived there was a power in the body of man to make and fixe gold: but the reason is far otherwise, as saith the latter author: for saith he, *Argent vive* was by some physitian conveyed into the body of this man when he was alive, either by unction, or by turbith, or some such way as the custome was; and it is the nature of Mercury to ascend to the mouth of the patient, and through the excoriation of the mouth to be avoided with the flegme. Now then if in such a cure the sick man dyed, that Mercury not having passage out remained betwixt the teeth in the mouth, and that carcasse became the naturall vessell of Mercury, and so for a long time being shut up was congealed by its proper sulphur into gold by the naturall heat of putrefaction, being purified by the corrosive flegme



of the carkasse, but if the minerall Mercury had not been brought in thither, gold had never been produced there: And this is a most true example that as Mercury is by the proper sulphur that is in it selfe, being stirred up and helped by an extrinsecall heat, coagulated into gold, unlesse it be hindred by any accident, or have not a requisite extrinsecall heat, or a convenient place, so also that nature doth in the bowels of the earth produce of Mercury only gold and silver, and other mettals according to the disposition of the place, and matrix; which assertion is further cleared by the rule of reduction, for if it be true that all things consist of that which they may be reduced into, then gold consists of Mercury, because (as most grant, *Paracelsus* affirms, and many at this day professe they can doe) it may be reduced into it. There is a way by which the tincture of gold which is the soule thereof, and fixeth it, may be so fully extracted that the remaining substance will be sublimed like arsenick, and may be as easily reduced into Mercury as Sublimate. If so, and if all Mercury may be reduced into a transparent water, as it may (according to the proceffe set downe page 76. and as I know how another better and easier way to turn a pound of Mercury of it self into a clear water in halfe an houre, which is one of the greatest secrets I know, or care to know, together with what may be produced thence, and shall crave leave to be silent in) why may not that water in some sense, if it be well rectified, be called a kinde of living gold out of which you may perhaps make a medicine, and a menstruum unfit for the vulgar to know. It appears now from what is premised that the immediate matter of gold is probably Mercury, and not certain salts and I know not what as may dream of, and that the extrinsecall heat is from within the earth, and not the heat of the sun, as some imagine (because in the hottest countreys there is all, or almost all gold generated) who if they considered that in cold countreys also are, and as in *Scotland* were gold mines in King *James* his time, would be of another minde then to think that the celestiall sun could penetrate, so as to heat the earth so deep as most gold lies.



I now having in some measure discovered what the intrinsecall, and extrinsecall heat, and the matter of gold is, I shall next endeavour to explaine what those three principles are, viz. Salt, Sulphur, and Mercury, of which *Argent vive*, and gold consist: Know therefore that after Nature had received from the most High God the priviledge of all things upon the Monarchy of this world, she began to distribute places, and provinces to every thing, according to its dignity; and in the first place did constitute the foure elements to be the princes of the world, and that the will of the most High (in whose will Nature is placed) might be fulfilled, ordained that they should act upon one another incessantly. The fire therefore began to act upon the aire, and produced sulphur: The aire also began to act upon the water and produced Mercury: the water also began to act upon the earth and produced salt. Now the earth not having whereon to act produced nothing, but became the subject of what was produced. So then there were produced three principles, but our ancient philosophers not so strictly considering the matter described only two acts of the elements, and so named but two principles, viz. Sulphur and Mercury: or else they were willing to be silent in the other, speaking only to the sons of Art.

The Sulphur therefore of philosophers, (which indeed is the sulphur of metalls, and of all things) is not, as many think, that common combustible sulphur which is sold in shops, but is another thing farre differing from that, and is incombustible, not burning, nor heating, but preserving, and restoring all things which it is in, and it is the *Calidum Innatum* of every thing, the fire of nature, the created light, and of the nature of the sun, and is called the Sun; so that whatsoever in any thing is fiery, and airy, is sulphur, not that any thing is wholly sulphureous, but what in it is most thin, and subtle, having the essence of the naturall fire, and the nature of the created light, which indeed is that sulphur which wise philosophers have in all ages with great diligence endeavoured to extract, and with its proper Mercury to fix, and



and so to perfect the great Magistery of nature. Now of all things in the world there is nothing hath more of this sulphur in it then gold and silver, but especially gold, in so much that often times it is called sulphur, (i) because sulphur is the most predominant, and excellent principle in it, and being in it more then in all things besides.

Mercury is not here taken for common *Argent vive*: but it is the *Humidum Radicale* of every thing, that pure aqueous, unctuous, and viscous humidity of the matter, and it is of the nature of the Moon, and it is called the Moone, and that for this reason, viz. because it is humid, as also because it is capable of receiving the influence and light of the Sun, viz. sulphur.

Salt is that fixt permanent earth which is in the center of every thing that is incorruptible, and inalterable, and it is the supporter and nourse of the *Humidum Radicale*, with which it is strongly mixt. Now this salt hath in it a seed, viz. its *Calidum Innatum*, which is Sulphur, and its *Humidum Radicale*, which is Mercury; and yet these three are not distinct or to be separated, but are one homogeneall thing, having upon a different account divers names: for in respect of its heat, and fiery substance it is called Sulphur, in respect of its humidity, it is called Mercury, and in respect of its terrestriall ficcity it is called salt, all which are in gold perfectly united, depurated, and fixed.

Gold therefore is most noble, and solid of all metalls, of a yellow colour, compacted of principles digested to the utmost height, and therefore fixed.

Silver is in the next place of dignity to Gold, and differs from it in digestion chiefly, I said chiefly, because there is some small impurity besides, adhering to silver.

Now having given some small account of the originall matter, first, and second, and manner of the growth of gold, I shall in the next place set downe some curiosities therein, and preparation thereof. The preparations are chiefly three viz. *Aurum potable*, which is the mixtion thereof with o-



ther Liquors: Oil of gold, which is gold liquid by it selfe without the mixture of any other Liquor: and the tincture, which is the extraction of the colour thereof.

Dr. Anthony's famous Aurum potable, and Oil of gold.

Dissolve pure fine gold in *Aqua regis* according to art (the *Aqua regis* being made of a pound of *Aqua fortis*, and foure ounces of salt Armoniack distilled together by Retort in sand) which cleare solution put into a large glasse of a wide neck, and upon it pour drop by drop Oil of Tartar made *per deliquium*, untill the *Aqua regis* which before was yellow become clear, and white, for that is a signe that all calx of gold is settled to the bottome: then let it stand all night, and in the morning pour off the clear Liquor, and wash the calx four or five times with common spring water, being warmed, and dry it with a most gentle heat.

Note, and that well, that if the heat be too great, the calx takes fire presently like Gun-powder and flies away to thy danger and losse, therefore it is best to dry it in the sun, or on a stone, stirring it diligently with a wooden spatle. To this calx adde halfe a part of the powder of sulphur, mix them together and in an open crucible let the sulphur burne away in the fire, putting a gentle fire to it at the first, and in the end a most strong fire for the space of an houre, that the calx may in some manner be reverberated, and become most subtle, which keep in a viall close stopt for your use.

Then make a Spirit of urine after this mauner *viz.* Take the urine of a healehy man drinking Wine moderately, put it into algourd, which you must stop close, and set in horfeding for the space of forty dayes, the distill it by Alembick in sand into a large receiver, untill all the humidity be distilled off. Rectifie this Spirit by cohobation three times that the Spirit only may rise. Then distill it in sand by a glasse with a long neck, having a large receiver annexed, and closed very



very well to it, and the Spirit will be elevated into the top of the vessell like crystall without any aqueous humidity accompanying of it. Let this distillation be continued, untill all the Spirits be risen. These crystals must be dissolved in distilled rain-water, and be distilled as before, this must be done six times, and every time you must take fr. sh rain-water distilled. Then put these crystalls into a glasse bolthead, which close Hermetically, and set in the moderate heat of a Balneum for the space of fifteen dayes, that they may be reduced into a most clear Liquor. To this Liquor adde an equall weight of Spirit of Wine, very well rectified, and let them be digested in Balneo the space of twelve dayes, in which time they will be united.

Then take the calx of gold above said, and poure upon it of these united Spirits as much as will cover them three fingers breadth, and digest them in a gentle heat, untill the Liquor be tinged as red as blood; decant off the tincture, and put on more of the aforesaid Spirits, and doe as before till all the tincture be extracted, then put all the tinted Spirits together, and digest them ten or twelve dayes, after which time abstract the Spirit with a gentle heat, and cohobate it once; and then the calx will remain in the bottome like an Oil as red as blood, and of a pleasant odour, and which will be dissolved in any Liquor. Wherefore this Oil may be the *Succedaneum* of true gold. If you distill the same solution by Retort in sand there will come over after the first part of the menstruum, the tincture with the other part thereof, as red as blood, the earth which is left in the bottome of the vessell being black, dry, spongius and light. The menstruum must be vapoured away, and the Oil of gold will remain by it self, which must be kept as a great treasure: and this is Dr. Anthony's *Aurum potabile*.

Four or eight graines of this Oil taken in what manner soever wonderfully refresheth the Spirits, and workes severall wayes, especially by sweat.



*The true Oil of Gold.*

Take an ounce of leafe-gold, dissolve it in foure ounces of the rectified water of Mercury expressed page 76. digest them in horse-dung the space of two moneths, then evaporate the Mercuriall water, and at the bottome you shall have the true Oil of gold, which is radically dissolved.

Another proceſſe hereof you may ſee page 72.

*A Tincture of Gold.*

Dissolve pure gold in *Aqua regis*, precipitate it with the Oil of sand into a yellow powder, which you must dulcifie with warme water, and then dry it (this will not be fired as *Aurum fulminans*) This powder is twice as heaue as the gold that was put in, the cause of which is the salt of the flints precipitating it selfe with the gold. Put this yellow powder into a crucible, and make it glow a little, and it will be turned into the highest, and fairest purple that ever you saw, but if it stand longer it will be browne. Then poure upon it the strongest Spirit of salt (for it will dissolve it better then any *Aqua regis*) on which dissolution poure on the best rectified Spirit of Wine, and digest them together, and by a long digestion, some part of the gold will fall to the bottome like a white snow, and may with Borax, Tartar, and salt Nitre be melted into a white metall as heavy as gold, and afterwards with Antimony may recover its yellow colour againe then evaporate the Spirit of salt, and of Wine, and the gold Tincture remaineth at the bottome and is of great vertue.

Another



*Another Tincture of Gold.*

Take of the aforesaid yellow Calx of gold precipitated with Oil of sand, one part, and three or foure parts of the Liquor of sand, or of crystals; mixe them well together, and put them into a crucible in a gentle heat at first, that the moisture of the Oil may vapour away (which it will not doe easily because the drynesse of the sand retaines the moisture thereof, so that it flyeth away like molten allum, or borax) when no more will vapour away, encrease your fire, till the crucible be red hot, and the mixture cease bubbling; then put it into a wind furnace and cover it that no ashes fall into it, and make a strong fire about it for the space of an houre, and the mixture will be turned into a transparent Rubie. Then take it out, and beat it, and extract the tincture with Spirit of wine, which will become like thin bloud, and that which remains undissolved may be melted into a white metall as the former.

*Another Tincture of Gold.*

Hang plates of gold over the fume of *Argent vive*, and they will become white, friable, and fluxil as wax. This is called the Magnesia of gold, as saith *Paracelsus*, in finding out of which (saith he) philosophers, as *Thomas Aquinas*, and *Rupescissa* with their followers took a great deale of paines, but in vaine, and it is a memorable secret and indeed very singular for the melting of metals that are not easily fluxil. Now then gold being thus prepared, and melted together with the Mercury, is become a brittle substance, which must be powdered and out of it a tincture may be drawn for the transmuting of metals.

as much as will lye on a six pence  
 & a little salt if wanted this will be  
 enough for half a small <sup>bb</sup> chicken, put all  
 together into the saucepan, keep shaking  
 it till its thick then pour it into your <sup>hot</sup> plate



## Another Tincture.

Take halfe an ounce of pure gold, dissolve it in *Aqua regis*, precipitate it with Oil of flints, dulcifie the calx with warme water, and dry it, and so it is prepared for your work. Then take *Regulus Martis* powdered, and mix it with three parts of salt Nitre, both which put into a crucible and make them glow gently at first, then give a strong melting, fire and then this mixture will become to be of a purple colour, which then take out, and beat to powder, and adde to three parts of this, one part of the calx of gold prepared as before, put them into a Windfurnace in a strong crucible, and make them melt as a metall, so will the *Nitrum antimoniatum* in the melting take the calx of gold to it selfe, and dissolve it, and the mixture will become to be of an Amethyst colour. Let this stand flowing in the fire till the whole masse be as transparent as a Rubine, which you may try by taking a little out and cooling of it. If the mixture doe not flow well cast in some more salt Nitre. When it is compleatly done cast it forth being flowing into a brazen mortar, and it will be like to an orientall Rubine, then powder it before it be cold, then put it into a viall and with the Spirit of Wine extract the tincture.

This is one of the best preparations of gold, and of most excellent use in medicine.

## Another Tincture.

First make a furnace fit for the purpose, which must be close at the top and have a pipe to which a recipient with a flat bottome must be fitted: When this furnace is thus fitted, put in three or four graines, not above at once, of *Aurum fulminans*, which as soon as the furnace is hot, flyeth away into the recipient through the pipe like a purple coloured fume, and is turned into a purple coloured powder, then put in three or four grains more, and doe as before, till you have enough flowers of gold (that which flyeth not away but remaineth at the bottome, may



may with borax be melted into good gold) then take them out and pour upon them rectified Spirit of Wine tartarized, and digest them in ashes till the spirit be coloured blood red, which you must then evaporate and at the bottome will be a blood red tincture of no small vertue.

*Aurum fulminans.*

Take the purest gold you can get, pour on it four times as much *Aqua regia*, stop your glasse with a paper, and set it in warme ashes, so will the *Aqua regia* in an houre or two take up the gold, and become a yellow water, if it be strong enough: (be sure that your gold hath no copper in it, for then your labour will be lost) because the copper will be precipitated with the gold, and hinder the firing thereof) then pour on this yellow water drop by drop pure Oil of Tartar made *per deliquium*, so will the gold be precipitated into a dark yellow powder, and the water be clear. Note that you pour not on more Oyl of Tartar then is sufficient for the precipitation, otherwise it will dissolve part of the precipitated gold to thy prejudice. Pour off the clear Liquor by inclination, and dulcifie the calx with distilled rain-water warmed. Then set this calx in the sun, or some warme place to dry, but take great heed, and especiall care that you set it not in a place too hot, for it will presently take fire, and fly away like thunder not without great danger to the standers by, if the quantity be great. This is the common way to make *Aurum fulminans*, and it hath considerable difficulties in the preparation. But the best way is to precipitate gold dissolved in *Aqua regia* by the Spirit of salt Armoniack or of urine, for by this way the gold is made purer then by the other, and giveth a far greater crack and sound. Note that the salt of the Spirits which is precipitated with the gold must be washed away, and the gold dulcified as before.

A few graines of this being fired give a crack and sound as great as a musket when it is discharged, and will blow



up any thing more forcibly farre then gunpowder, and it is a powder that will quickly and easily be fired.

This is of use for physick as it is in powder, but especially it is used in making the foregoing tincture.

*To make gold grow in a glasse like a tree, which is called the golden tree of the Philosophers.*

Take of Oil of sand as much as you please, pour upon it the same quantity of Oil of Tartar *per deliquium*, shake them well together that they be incorporated and become as one Liquor of a thin consistence, then is your Menstruum or Liquor prepared. Then dissolve gold in *Aqua regia*, and evaporate the Menstruum and dry the Calx in the fire, but make it not too hot, for it will thereby lose its growing quality, then take it out and break it into little bits, not into powder, put those bits into the aforesaid Liquor (that they may lye a fingers breadth the one from the other) in a very clear glasse. Keep the Liquor from the aire, and you shall see that those bits of the calx will presently begin to grow; first they will swell, then they will put forth one or two stems, then divers branches and twigs so exactly, as that you cannot chuse but exceedingly to wonder. This growing is reall, and not imaginary only. Note that the glasse must stand still, and not be moved.

*Another way.*

Calcine fine gold in *Aqua regis*, that it become a calx, which put into a gourd glasse, and pour upon it good and fresh *Aqua regia*, and the water of gradation, so that they cover the calx four fingers breadth, this Menstruum abstract in the third degree of fire untill no more will ascend. This distilled water pour on it again and abstract it as before, and this doe so often till you see the gold rise in the glasse, and grow in the forme of a tree having many boughs and leaves.



*To make Gold grow and be increased in the earth.*

Take leaves of gold, and bury them in the earth which lookes towards the East, and let it be often soiled with mans urine, and doves dung, and you shall see that in a short time they will be increased.

The reason of this growth I conceive may be the golds attracting that universall vapour and sperme that comes from the center through the earth (as hath been spoken in the anatomy of gold) and by the heat of putrefaction of the dung purifying and assimilating it to it selfe.

*A remarkable observation upon a golden Marcasite.*

There is found a certaine stone in Bononia, which some call a golden Marcasite, some a solarie Magnes, that receives light from the sun in the day time, and gives it forth in the dark. About this there have been much reasoning amongst Philosophers, as whether light be really a body, or any kinde of substance, or an accident only, and whether this stone had any gold in it or no, and what it did consist of. He that first discovered it thought that he had found a thing that would transmute metals into gold, (by which it appears that there seemed to be something of gold in it or something more glorious then gold) but his hopes were frustrated by a fruitlesse labour, notwithstanding which I conceive there might be some immature or crude gold in it; for crude gold is a subject (being there is some life in it) that is most fit to receive the influencies of the sun according to the unanimous consent of all Philosophers, and therefore is by them not only called Solary but Sol (i) the Sun it selfe.

It is prepared for the receiving of light thus, it is calcined two wayes, first it is brought into a most subtle powder with a very strong fire in a crucible; seconply, being thus brought in-



to a powder, is made up into cakes as big as a doller, or a piece of eight, either with common water alone, or with the white of an egge, put those cakes being dryed by themselves into a Winde Furnace *SSS*, with coales, and calcine them in a most strong fire for the space of foure or five houres. When the furnace is cold take them out, and if they be not sufficiently calcined the first time, (which is kuown by their giving but little light,) then reiterate the calcination after the same manner as before, which is sometimes to be done thrice. That is the best which is made with the choicest stones that are clean, pure, and diaphanous, and gives the best light. With this being powdered you may make the formes of divers animalls of what shapcs you please, which you must keep in boxes, and they will receiving light from the sun in the day time give light in the night, or in a dark place, which light will vanish by degrees.

*The vertues of the aforesaid preparations of Gold.*

With the aforesaid preparations the Ancients did not only preserve the health and strength of their bodyes, but also prolong their lives to a very old age, and not that only but cured thorowly the Epilepsie, Apoplexie, Elephantiasis, Leprosy, Melancholy, Madnesse, the Quartain, the Gout, Dropfie, Plurisy, all manner of Feavers, the Jaundise, Lues venerea, the Wolfe, Cancer, *Noli ne tangere*, Asthma, Consumption, the Stone, stopping of Urine, inward Impostumes, and such like diseases, which most men account incurable. For there is such a potent fire lying in prepared gold, which doth not onely consume deadly humours, but also renews the very marrow of the bones, and raiseth up the whole body of man being half dead.

They that use any of these preparations for any of the foregoing diseases, must take themselves to their bed for the space of two or three houres, and expect sweating to ensue, for indeed it will send forth sweat plentifully, and with ease, and leave no impurity or superfluity in the whole body. Note

that



that they must take it fortene dayes together in appropriated Liquors.

Let young men that expect long life, take any of the afore-  
said preparations once in a moneth, and in the morning, but  
they must abstain from meat & drink, till the evening of the same  
day, for in that time that matter will be digested into the radical  
humour; whereby the strength of the body is wonderfully  
increased, beauty doth flourish most wonderfully, and conti-  
nues till extream old age.

Let old men take it twice in a moneth, for by this  
means will their old age be fresh till the appointed time of  
death.

Let young women and maids take it once in a moneth after  
their menstrua, for by this means they will look fresh and beau-  
tiful.

Let women that are in travell take it, and it will help and  
strengthen them to bring forth without much paine, notwith-  
standing many difficulties.

Let it be given to women that have past the yeares of their  
menstrua once or twice in a moneth, and it will preserve them  
very fresh, and many times cause their menstrua to returne, and  
make them capable again of bearing children.

It cures the plague, and expells the matter of a carbuncle by  
sweat most potently.

When I say that this, or it will doe thus or thus, I mean any  
one of the fore named preparations viz. *Aurum Potabile*, Oils, or  
Tincture of gold.

*The preparations of Silver in generall.*

All the severall preparations of gold may, except that of *Au-  
rum fulminans*, be applyed to silver, of which being thus prepared  
the vertues are inferiour to those of gold, yet come neerer to them  
then those of any other matter whatsoever, or howsoever pre-  
pared.

Note that silver hath some peculiar preparations which nei-  
ther gold or any other metals are capable of.



*A green Tincture of Silver.*

Take fine silver, and dissolve it in twice so much rectified Spirit of Nitre, then abstract halfe of the said Spirit in sand, let it stand a day or two in a cold place, and much of the silver will shoot into Crystals, and in oft doing most of it.

These Crystals are very bitter, yet may be made into pills, and taken inwardly from three grains to twelve; they purge very securely, and gently, and colour the lips, tongue, and mouth, black. If in this dissolution of silver before it be brought to crystals, halfe so much Mercury be dissolved and both shoot together into crystals, you shall have a stone not much unlike to allum. This purgeth sooner, and better, and is not so bitter; It coloureth the nails, hair, skin, if it be dissolved in rain-water, with a lovely brown, red, or black, according as you put more or lesse thereof.

Take of the aforesaid crystals of silver, mixe with them a like quantity of pure Salt-peter well powdered, then put this mixture into the distilling vessell expressed page 77. at the bottome of which must be powdered coales to the thicknesse of two fingers breadth, then make a strong fire that the vessell and coals be red hot, put in a dram of the aforesaid mixture, and it will presently sublime in a silver fume, into to the recipient, which being settled, put in more, and so doe till you have enough. Take out the flowers, and digest them in the best alcholized Spirit of Wine, that thereby the tincture may be extracted, which will be green.

*A green Oil of Silver.*

Take of the aforesaid crystals of silver one part, of Spirit of salt armoniack two or three parts, digest them together in a glasse with a long neck, well stoppt twelve or fourteen dayes, so will the Spirit of salt armoniack be coloured with a very specious blew colour, pour it off, and filter it, then put it into a small



small Retort, and draw off most of the Spirit of armoniack, and there will remain in the bottome a grasse-green Liquor. Then draw off all the Spirit, and there will remain in the bottome a salt, which may be purified with Spirit of Wine, or be put into a Retort, and then there will distill off a subtle Spirit, and a sharp Oil.

This green Liquor is of great use for the gilding of all things presently.

If you take common rain-water distilled, and dissolve, and digest the aforesaid crystals of silver for a few dayes, you shall after the appearance of divers colours find an essence at the bottome, not so bitter as the former, but sweet, and in this Liquor may all metalls in a gentle heat by long digestion be matured, and made fit for medicine; but note that they must first be reduced into salts, for then they are no more dead bodies, but by this preparation have obtained a new life, and are the metalls of Philosophers.

*To make Oil of Silver per deliquium.*

Take of the aforesaid salts, or crystals of silver, and reverberate them in a very gentle fire, then put them into a cellar on a marble stone, and they will in two moneths time be resolved into a Liquor.

*To make a Liquor of Silver, that shall make the glasse wherein it is so exceeding cold that no man is able for the coldnesse thereof to hold it in his hand any long time.*

Take the aforesaid salt of silver, pour upon it the spirit of salt armoniack and dissolve it thoroughly, and it will doe as aforesaid.

With a glasse being full of this Liquor you may condense the aire into water in the heat of the summer, as also freeze water.



*To make silver as white as snow.*

Take of the calx of silver made by the dissolution of it in *aqua fortis*, dulcifie it, and boyle it in a Lixivium made of sope-ashes, and it will be as white as any snow.

*To make the silver tree of the Philosophers.*

Take four ounces of *aqua fortis*; in which dissolve an ounce of fine silver, then take two ounces of *aqua fortis* in which is dissolved halfe an ounce of *argent vive*, mixe these two Liquors together in a clear glasse with a pint of pure water, stop the glasse very close, and you shall see day after day a tree to grow by little and little, which is wonderfull pleatant to behold.

I Have set down severall vulgar preparations of gold and silver, and of almost all things else, I shall now crave leave to give an account of some philosophicall preparations of the Philosophers gold and silver. For indeed the Art of preparing of them is the true Alchymie, in comparifon of which all the Chymicall discoveries are but abortives, and found out by accident, viz. by endeavouring after this. I would not have the world beleve that I pretend to the understanding of them, yet I would have them know that I am not incredulous as touching the possibility of that great philosophicall work which many have so much laboured after, and may have found. To me there is nothing in the world seemes more possible, and whosoever shall without prejudice read over the Book entituled the New Light of Alchymie, shall almost whether he will or no (unlesse he resolves not to beleve any thing though never so credible) be convinced of the possibility of it. What unworthinesse God saw in gold more then in other things, that he should deny the seed of multiplication (which is the perfection of the creatures) to it, and give it to all things besides, seems to me to be a question as hard to be resolved, yea, and harder then the finding out the Elixir it selfe, in the discovering of which the greatest



test difficult is, not to be convinced of the easinesse thereof. If the preparations were difficult many more would find it out then doe (saith *Sandivogius*) for they cast themselves upon most difficult operations and are very subtile in difficult discoveries which the Philosophers never dreamed of. Nay saith the aforementioned author, if *Hermes* himselfe were now living, together with subtile-witted *Geber*, and most profound *Raimund Lullie*, they would be accounted by our Chymists not for Philosophers, but rather for learners. They were ignorant of those so many distillations, so many circulations, so many calcinations, and so many other innumerable operations of Artists now a dayes used, which indeed men of this age did find out and invented out of their bookes. Yet there is one thing wanting to us which they did, viz. to know how to make the Philosophers stone, or physicall tincture, the processe of which according to some Philosophers are these.



*The processe of the Elixir according to  
Paracelsus.*

**T**Ake the minerall *Electrum* being immature, and made very subtile, put it into its owne spheare, that the impurities, and superfluities may be washed away, then purge it as much as possibly you can with Stibium after the Alchymisticall way, lest by its impurity thou suffer prejudice. Then resolve it in the stomach of an Estridge, which is brought forth in the earth, and through the sharpnesse of the Eagle is comfortated in its vertue. *For wine in the Stomach*

Now when the *Electrum* is consumed, and hath after  
one  $\frac{1}{4}$  of Snake root,  $\frac{1}{4}$  of Rhubarb. its  $\frac{1}{4}$  of  
Coriander seed  $\frac{1}{4}$  of Linna. steep all this in  
a Quart of Brandy



its solution received the colour of a Mary. gold, doe not forget to reduce it into a spirituall transparent essence, which is like to true Amber, then adde halfe so much, as the *Electrum* did weigh before its preparation, of the extended Eagle, and oftentimes abstract from it the stomack of the Estridge, and by this meanes the *Electrum* will be made more spirituall. Now when the stomack of the Estridge is wearied with labour, it will bee necessary to refresh it and alwayes to abstract it. Lastly, when it hath againe lost its sharpness adde the tartarized quintessence, yet so that it be spoyled of its redness the height of foure fingers, and that passe over with it. This doe so often till it bee of it selfe white, and when it is enough, and thou seest that signe, sublime it. So will the *Electrum* be converted into the whiteness of an exalted Eagle, and with a little more labour be transmuted into deep rednesse, and then it is fit for medicine.

*The processe of the Elixir according to Divi Le schi  
Genus Amo.*

**T**AKE of our earth through cleaven degrees, cleaven graines, of our gold, and not of the vulgar, one graine, of our lunc, not of the vulgar, graines two; but be thou admonished that thou take not the gold, and silver of the vulgar, for they are dead, but take ours which are living, then put them into our fire, and there will thence be made a dry Liquor: First the earth will be resolved into water, which



which is called the Mercury of Philosophers, and in that water it will resolve the bodies of the Sunne, and Moone, and consume them that there remaine but the tenth part, with one part, and this will be the *Humidum Radicale Metallicum*. Then take the water of the salt Nitre of our earth, in which there is a living streame if thou diggest the pit knee deep, take therefore the water of it, but take it cleare, and set over it that *Humidum Radicale*, and put it over the fire of putrefaction and generation, but not such as was that in the first operation. Gouverne all things with a great deale of discretion, untill there appeare colours like to the taile of a Peacock, governe it by digesting of it, and be not weary till these colours cease, and there appeare throughour the whole, a green colour, and so of the rest, and when thou shalt see in the bottome, ashes of a fiery colour, and the water almost red, open the vessell, dip in a feather, and smeere over some iron with it if it tinge, have in readines that water which is the menstruum of the world (out of the spheare of the Moone so often rectified, untill it can calcine gold) put in so much of that water as was the cold aire, which went in, boyle it again with the former fire untill it tinge againe.

An Approved Medeson for y<sup>e</sup> Aching of  
y<sup>e</sup> heart it Cured one y<sup>e</sup> had it many years  
Take Sparemint penyroyall Southern wood Ro-  
sematory Germander a handfull of Each of  
these & Boyle in 4 quarts watter to 2 quarts  
y<sup>e</sup> strain out y<sup>e</sup> herbs & ad to it half a pound  
Triacle 3 penyworth Safron half an ounce nutmeg  
2 races ginger beat all these to Powder & put  
them into y<sup>e</sup> rest y<sup>e</sup> Boyle y<sup>e</sup> again & drink of it  
morning & evening



*The processe of the Philosophers-Stone according  
to Pontanus.*

**T**AKE the matter, and grinde it with a physicall contriti-  
on, as diligently as may be, then set it upon the fire, and  
let the proportion of fire be known, *viz.* that it onely stirre  
up the matter, and in a short time, that fire without any  
other laying on of hands, will accomplish the whole work,  
because it will putrefie, corrupt, generate, and perfect, and  
make to appeare the three principall colours, black, white,  
and red: And by the meanes of our fire, the medicine  
will be multiplied, if it be joined with the crude matter, not  
only in quantity but also in vertue. Withall they might  
therefore search out this fire (which is minerall, equall,  
continuell, vapours not away, except it be too much stir-  
red up; partakes of sulphur, is taken from elsewhere then  
from the matter; pulleth downe all things, dissolveth, con-  
gealeth, and calcines, and is artificiall to finde out, and that  
by a compendious, and neere way, without any cost, at  
least very small, is not transmuted with the matter, because  
it is not of the matter) and thou shalt attaine thy wish, be-  
cause it doth the whole work, and is the key of the Philoso-  
phers, which they never revealed.

*An Approved Medison for the Scurvey*  
Take 2 quarts Scim milk boyle it <sup>The</sup>  
put to it half a pint white wine Vinegar  
take out y<sup>e</sup> Crud & when it is Cold squeeze in  
to it y<sup>e</sup> Juice of 2 Lemons & 2 oranges with a  
good quantity of y<sup>e</sup> Juice of Scurvigraff then  
lett them drinke of it Morning & Evening  
half a pint at a time & between meals



*The Smaragdine table of Hermes from whence  
all Alchymie did arise.*

**T**Rue ; without all falsity ; certaine, and most true.  
That which is inferiour is as that which is superiour ;  
and that which is superiour is as that which is inferiour, for  
the accomplishing of the miracles of one thing. And as all  
things were from one, by the mediation of one, so all  
things have proceeded from this one thing by adaptati-  
on. The Father thereof is the Sun, and the Mother there-  
of the Moon ; the wind carryed it in its belly. The Nurse  
thereof is the earth.

The father of all the perfection of the whole world is  
this: The vertue thereof is entire, if it be turned into earth.  
Thou shalt separate the earth from the fire, the subtle from  
the thick, sweetly, with a great deale of judgement. It a-  
scends from the earth up to heaven, and againe descends  
down to the earth, and receives the powers of superiours,  
and inferiours. So thou hast the glory of the whole world:  
Therefore let all obscurity fly from thee. This is the strong  
fortitude of the whole fortitude, because it shall overcome  
every thing that is subtle, and penetrate every solid thing,  
as the world is created : Hence shall wonderfull adaptati-  
ons be, whereof this is the manner, wherefore I am called  
*Hermes Trismegistus* having three parts of the philosophy  
of the whole world. It is compleat, what I have spoken of  
the operation of the Sun.

*FINIS.*



A salve for an old sore or to dry a Run  
Take hoggs Lard & Clarify it & y<sup>e</sup> take Bay  
Rosemary Plantaine Cut these small & Boyle y<sup>e</sup>  
in y<sup>e</sup> Lard then strain it from y<sup>e</sup> herbs & ad  
to it some white Lead finely Powder & let  
it boyle a little longer & make it as thick as  
y<sup>e</sup> Please tis very ~~of use~~ POSTSCRIPT.

**I**F I shall hereafter see that what I have here  
done shall deserve a second Edition, I shall  
thereunto adde some other parts of Chymistry,  
viz. Sublimation, and Calcination, which here I have  
omitted (except what I have wrote by the way in refe-  
rence to the perfecting of any kind of Distillation:) for in-  
deed Distillation (which is the making, extracting or puri-  
fying of Liquors) is the chiefest subject of this discourse,  
and indeed the whole, except some Spagyricall experi-  
ments, and curiosities, set downe in the fifth Book.

for a Consumption & for great inward heats  
Take 2 good handfulls of Maiden hair & so  
much of Coltsfoot, Burrage Balme tamris Spain  
mint of each a handfull Bruise all these & infuse  
them in a pottle of milk as soon as it is milket  
& y<sup>e</sup> next day still it in a Rose still, & take 4  
ounces of it & mix it with 4 ounces of Cow  
hott milk & sweeten it with Syrup of Vilotis -  
while your heats last & some times with Syrup  
of Cloves or Syrup of Roses if y<sup>e</sup> have a Cough & drink  
of this mornings & at 4 a Clock in y<sup>e</sup> after noon  
you may Cleen some house snails with salt & still  
it it will be much w<sup>th</sup> better



## To Make a quaking Pudding

Take a pint & somewhat more of thick Cream  
10 Eggs but 3 whites beat them very well w<sup>th</sup> 2  
Spoonfulls of rose water mingle w<sup>th</sup> y<sup>e</sup> Cream 3 Spoon  
fulls of fine flower mingle it so well y<sup>t</sup> there be no  
lumps in it put it together & season it according to  
y<sup>e</sup> taste, butter a cloth very well & lett it be thick y<sup>t</sup>  
it may not run out & lett it boyle for half an hour  
as fast as you can then take it up & make sauce w<sup>th</sup> butter  
rose water & sugar & serve it up, you may stick  
blancht Almonds on it if y<sup>e</sup> Please

## To Make an Almond Pudding without Almonds

Take white peny Bread Cutt it in slices & put  
to y<sup>e</sup> bread as much Cream as will cover it & put  
it on y<sup>e</sup> fire till y<sup>e</sup> Cream & bread be very warme  
then take a Spoon & beat it very well together  
put to this 12 Eggs but 4 of y<sup>e</sup> Whites put brief  
Suet or marron according to your discretion put  
a pretty quantity of Currants & resons, season y<sup>e</sup>  
pudding with nutmeg mace salt & sugar but  
very little flower for it will make it heave  
make puf Past as much as will cover y<sup>e</sup> Dish  
& Cut it handsomely what fashion y<sup>e</sup> please butter  
y<sup>e</sup> bottem of y<sup>e</sup> Dish & put y<sup>e</sup> Pudding into y<sup>e</sup> Dish  
Set it in a quick oven Not to hot to burne it  
lett it bake enough & scrape on sug<sup>r</sup> & serve it up



# To Pickle Sampiave

~~Take y<sup>e</sup> Largest Sampiave & put it into~~  
 Take y<sup>e</sup> Largest Sampiave & put it into  
 a brass pott & put in some watter but the  
 greatest part Vinegar but y<sup>e</sup> best way if you  
 will afford it is to put in all vinegar <sup>put in</sup> and to  
 Cover your Sampiave then put in a Spoonfull or  
 more of bay salt put it over a soft fire <sup>& cover it close</sup> &  
 let it be ready to boyle, but not boyle so take  
 it off y<sup>e</sup> fire & lett it stand till next day then  
 put <sup>it</sup> one y<sup>e</sup> fire again close covered & lett it  
 abide still one y<sup>e</sup> fire till it pimple to boyle & y<sup>n</sup>  
 take it of & Do the same the third day but then  
 you may just let it boyle & take it off y<sup>e</sup> fire &  
 keep it close stoppt & when it is cold it will be  
 very green & this is y<sup>e</sup> best way to pickle Cucumbers  
~~some put it in salt water before they boyle it~~  
 & take it out again & boyle in fresh water & then take it

## Houghtons Drops very good

<sup>outer rind of sevel</sup>  
 1 doz y<sup>e</sup> thin Oranges 1 ounce Gentian roott  
 6 penard Couchane 3<sup>d</sup> safron a little snake  
 roott a quart of Brandy lett it stand  
 14 dayes then strain it & 1/2 ounce Reddy root



21 To Pickle Gerkins small Cowcum

Boyle Dillseed & watter for some time  
when y<sup>e</sup> Gerkins are Clean Power one the  
the boyling hott watter several Dayes -  
following then Boyle Vinigar & mace &  
throw the watter & Dillseed away & power  
in the boyling hott vinagar & stop it  
close if they want green please to Do it  
two or three days

a pudding to put in a Turkey hare or fow  
<sup>without herbs</sup>  
Take a manchett & grate & some fresh butt  
& a little Cream if y<sup>e</sup> please, nutmeg & a little  
salt mix these together with an egg & make  
it up

To Make a Whipt Syllabub

Take the whites of 2 Eggs a pint of Cream six  
Spoonfulls of sack & as much sugar as will  
Sweeten it then take a birchin Rod & whip  
it as it riseth in the froth scum it, & put it  
into the Syllabub potts, so Continue it with  
Whiping & Scumming till your Syllabub pots be full



## Gosling Cakes the best way

Take twelve pound <sup>flower</sup> ~~flower~~ six pound butter  
unsalted, six pound sugar, 1 ounce of  
nutmegs, 1 ounce mace two egg yolks  
a pint whittewine & half a pint of  
Rose water. Dry the flower by the fire &  
break in the butter in bits & rub it in  
very well with the flower sugar and  
spice then beat the eggs with the rose  
water & wine and mix it all together  
if its to soft put in more flower &  
sugar & mix flower & sugar together  
to make them up with, bake them on  
papers; & pin them very thick to  
keep them from Rising & lett not  
your oven be to hott, this quantity  
makes nine dosen

they that will make them very good put as  
many pounds of butter as flower



## To Pickle Salmon

Take two quarts of the best Vinegar  $\frac{1}{2}$  ounce  
of Black piper  $\frac{1}{2}$  ounce Jamaica pepper  $\frac{1}{4}$  ounce  
Cloves:  $\frac{1}{4}$  ounce mace: a pound salt, break the  
pice a little, put all these into a fish Kettle  
and some Water just as much as you think  
will cover your Salmon, and when your Liqueur  
boyles then put in your Salmon and boyle it  
well, then take the fish out and let it cool  
and when the pickle is cold, scum off the  
all then put the fish into your Steen or pan  
so Close as you can then pour over the Liqueur  
till it is covered, and stop it down so Close  
that it may not take air



A Receipt for a Bad Mouth

Honey Suckle Leaves

Take a handful of honey Suckle Leaves  
Brimble Leaves red Sage Leaves  
Straberry Leaves planting Leaves  
Calomben Leaves

Boil in water put Honney and  
a littel allum

Rasberrys Vinegar for a bad Throat

Two quarts of Rasberrys gather & dry  
one Quart of double distill Vinegar  
to Infuse six days shaking the bottle  
every day, then Feltrate it through  
a Flannel Bag, to every Pint of Juice  
a pound of Lump sugar to be boild  
to a thick syrup add to it salt penalla  
kept clean scumb, when done bottle  
it for use

The Penalla the figure of a Bean



## To Roast a Pig

Spit your pig & lay it to the fire, before you put it down take a little Sage Shred small piece of butter as big as a walnut & a little pepper & Salt, put them into the Pig & sew it up with coarse thread then flower it over well & keep & keep flowering it till the eyes drop out or you find the crackling hard, be sure save all the gravy that comes out, by putting pans under in the dripping pan, when the Pig is enough stir the fire up brisk, take a coarse cloath, with a bout a Quarter of a pound of butter in it & rub the pig all over till the crackling is quite crisp, & then take it up, Lay it in your dish, & with a knife cut off the & then cut the Pig in two, before you draw out the spit, cut the ears off & lay at each end cut the under-jaw in two, & save on each



124  
To make Mushroom Catchup  
Take Large Mushrooms wipe and  
scrape them, then strew salt upon  
them; the next day strain off the  
Liquor put 6 cloves, some mace  
& whole pepper & a bit of ginger  
a little sliced radish & shallots, when  
cold slice in a little nutmeg, take  
3 Anchovies dissolved in a little  
red wine, strain it, & when cold  
put it with the rest into a bottle  
and cork it Tight

---

### To Boil Petticoes

Boil them, the Liver & the heart, in a small  
quantity of water, very gently. Then cut the  
meat small, & simmer it, with a little of the water  
and the fat split, till the feet are quite tender  
thicken it with a bit of butter a little flower  
a spoonful of Cream, & a little salt & pepper  
give it a boil up, pour it over a few sippets of  
Bread, & put the meat on the mince

---



Doct. Houards Syrup for a Consumption  
out of Uncle George Daveys Book \*

Take one handfull of french Barly scald  
it & Clean it then boyle it in 3 pints of water  
to a quart then strain it & boyle it up with  
2 pound of sugar to a Syrup take it off y<sup>e</sup> fire  
& lett it be cold then put to it 2 drams of  
Storax gross powdered & 2 drams of Balsom of  
Tolu finely powdered mix them first w<sup>th</sup> 2 or 3  
Spoonfulls of y<sup>e</sup> Syrup & then mix y<sup>e</sup> whole  
together put into it a dram of English saffron  
tyed in a rag set it again over y<sup>e</sup> fire in a  
pipkin & lett it seeth over y<sup>e</sup> fire for 2 hours  
stiring it often besure it boyle not, but be  
near boyling, then take it & strain it  
of this take a Spoonfull Every morning  
and now & then in y<sup>e</sup> day time . . .



128

## Balsamick Syrup

Take 1 ounce of Balsam of Tolu & put  
to it a quart of Spring water let them  
boyle together two houre then put in  
a pound of white sugar finely beaten &  
lett it boyle half an houre longer take  
out the Balsom and strain the Syrup  
through a flanel bag and when it is cold  
put it in a bottle, this Syrup is Excelent  
for a cough. take a spoonfull of it as  
you ~~lie~~ Downe in your Bed. and a little  
any time when your cough troubles you  
some put less water & do not boyle it so long  
as y<sup>e</sup> above

---

Distill Perematory & take y<sup>e</sup> water in  
y<sup>e</sup> morning fasting <sup>3</sup> Spoonfulls is Enough at  
once it is good to Keep y<sup>e</sup> Collor in y<sup>e</sup> face or  
to procure a good Collor . . . . .

---



A Red Powder to Expel any Disease from  
the heart take out of unkle Geo. Davies Book

Take Cardis Pempurnell Tormentill.  
Scabious Bitany a handfull of Each.  
Chop them small then steepe them in three  
pints of whitt wine 24 hours shake it often  
then <sup>take</sup> half a pound of y<sup>e</sup> finest & half a pound  
of y<sup>e</sup> Corsest Bole Armonick pound it  
in a sarge it, then put it in a cleen Basson  
and put as much of y<sup>e</sup> wine liquor to  
it as will make it as thick as past after  
you have so don set it in y<sup>e</sup> sun to dry  
& stir it often and as it grows thick  
and dry put there to of y<sup>e</sup> liquor to  
moysten it again then let it dry & thus  
do till all the liquor be Consumed therein  
then Role it into small cakes let them dry  
and keep them for your use



### For the Cholick

Slice one ounce of y<sup>e</sup> very best Rhubarb  
you can geet into a quart of sack let it  
Infuse twelve hours at least, then drink  
four large spoonfulls & fill your bottle up -  
again, Drink this quantity once a Day for  
six weeks or two months at least, when y<sup>e</sup>  
Rhubarb has lost its vertue y<sup>e</sup> must put fresh  
this has cured some People: Who could not  
find ease in Opiats nor y<sup>e</sup> bath: it must be -  
Constantly continued till y<sup>e</sup> bowels & blood are  
strengthened it hath don such Miraculous Cures  
Where even Laudanum could not: that tis -  
Impossible to praise it so much as it deserves.

I Do therefore advise every person so afflicted  
for their own Sakes to make y<sup>e</sup> Hammels Experiment

---

### An Excellent Water for y<sup>e</sup> Stone Cholick

Put four Pound of Hawsle Berries Bruis'd  
into four quarts of strong Whittewine let it steep  
twenty four hours: then Draw off: in a Cold Still  
two quarts of very strong: & what runs after keep  
by it self: a quarter of a pint of y<sup>e</sup> strongest  
has given ease in very bad fits at once taking  
but if it Comes up: you must repeat it till it  
Does stay



## Sugar Cakes

Rub a pound of Butter in a pound & ha  
of flower well dryed & sercht then mix with  
it half a pound of sugr 2 penny worth of  
Cinimun some; Egg mix all together in a past  
& after into thin cakes, bake them after white  
bread when they rise in blisters & fall again  
they are baked enough turn y<sup>m</sup> off y<sup>e</sup> paper  
whilst hott this quantity makes 12 dosen

## Little Cakes

Take a quart of flower three quart<sup>s</sup> of  
a pound of Butter & work it to cream half  
a pound of sugr & half a pound of Currants  
a little Cloves mace & Cinimun 3 Eggs one white  
3 Spoonfull of Rose water put in y<sup>e</sup> Sugr  
Currants & flower y<sup>e</sup> last this quantity makes  
2 dosen Just as you are going to put them  
in y<sup>e</sup> oven gie them over with some thick  
cream & a little sugr . . . . .



### Shrewsberry Cakes

Take a pound of flower well dryed a pound of sugar 3 Eggs yolks & whites a few Carraway seeds a pound of butter mix y<sup>e</sup> flower sugar & seed together then rub your butter well into it then put in your eggs & a little brandy & work them well together & Role them out very thin they must be no bigger then a small finger do them over with gicing Irons they must be hard Colored in y<sup>e</sup> baskeing . . . .

### Queen Cakes

Take a pound of Butter a pound of sugar a pound of flower & a pound of Currants a whole nutmeg & Eggs a little brandy mix them well together as you do a plum cake & put them into patty pans they require a brisk oven



## A seed. cake

Take 4 pound of flower 2 pound & a ha  
of sugar & mix them together & keep them  
hot by y<sup>e</sup> fire then take 36: eggs & beat y<sup>e</sup> yolks  
& half y<sup>e</sup> whittes together take three pound  
& an half of butter & work it to Cream & then  
put in your Eggs 4 ounces of Caraway seeds &  
2 nutmegs when this is very well beat put in  
your sugar & flower & a little sack y<sup>e</sup> oven  
must be very hot & an hower & a half will  
bake it dont put it in y<sup>e</sup> hoop till y<sup>e</sup> oven is ready

## A Spunge Cake

Grate y<sup>e</sup> rinds of 2 Limons a pound of Double  
refined sugar 3 quarters of a pound of flower  
well dryed & sifted half a pound of almonds  
well pounded 10 Eggs half y<sup>e</sup> whittes mix y<sup>e</sup>  
Egs & Limon first then y<sup>e</sup> sugar & flower & y<sup>e</sup>  
almonds last with a little Rose watter you  
must keep it working till goes in to y<sup>e</sup> oven



MS S: Jeffreys Cake

Take 2 pound flower well dryed a pound  
& half sugr dryed & serued a pound & half  
of butter put your butter into an wooden  
bason & put to it 3 spoonfulls of sack & 10  
Eg yolks & 9 whites work y<sup>e</sup> butter & eggs  
with your hand till all y<sup>e</sup> Eggs are workt  
up then mix y<sup>e</sup> flower & sugr & put to  
it 2 ounces of Carraway seed put y<sup>e</sup> flower  
& sugar on a Chafindish of Coals & put it  
by little & little into y<sup>e</sup> butter y<sup>e</sup> must  
be 3 quarters of an hour in putting in y<sup>e</sup>  
flower & sugr then butter a pan & put it  
in it will take near 2 hours in baskeing  
Cover it with a paper

To make forstmeat Balls

Take some Lean ueale & cutt it thin Chop  
it very small <sup>& pouer it fine in a marble mortar</sup> with some suet some sweet  
herbs some grated bread season it w<sup>th</sup> peper  
& salt cloves & mace & nutmeg then break into  
y<sup>e</sup> meat an Ege or 2 so put ~~round~~ it some flower  
& make it into little Balls



for any Pain in y<sup>e</sup> Stomack or Weaknes

Take of Rubarb ℥ss. ½ ounce

Linna . . . . ℥ij. 2 drams

Coriander & Carraway seed ℥vi. 6 drams

Long peper . . . .

Cardimuns ℥ss. 1 dram & ½

nutmegs i

pound it & Infuse it in 1 quart of wine

### For the Itch

Take dock roots Agrimony Red Sage  
& organs and boyle it in Rain water  
and Wash with the water



The Lip Salve for Chaps & sore nipples  
Take the marrow of a large Marrow Bone  
of Beef Melt it in a Skillet & Strain it throu  
a Cloth then put <sup>it</sup> in again to y<sup>e</sup> Skillet & add  
a penard of Balsom pearow: a penard Couthaneel  
~~a~~ penard of Alkamy root & a hapard of Virgane  
Wax pound the Couthaneel & y<sup>e</sup> Alkamy root  
& put in all the things & put it over the fire  
& let it boyle softly a little while then take  
it off y<sup>e</sup> fire & Strain it & if need be Strain  
it twice that it may be very fine & smooth  
then put a little water in y<sup>e</sup> bottem of 3 or 4  
Tea plates or dishes & put it out in y<sup>e</sup> water  
& let it cool. & it will come out in little cakes

for a Flux w<sup>ch</sup> hath saved y<sup>e</sup> Lives of some persons  
When y<sup>e</sup> great Doctors told do y<sup>m</sup> no good Before thy  
~~Take this~~  
Take Mutton Suet Cutt it & mill it & Strain it  
of & drink half a nogin at once, & ~~Take~~ it  
three times, it will cure y<sup>e</sup> greatest flux

For a Rumatism or pain in y<sup>e</sup> Limbes  
Take the Herbe Stiffmart the strongest sort  
called hot Stiffmart: pound it & wring out y<sup>e</sup>  
Juice & put to it a nogin of good brandy  
& anoynt very well where y<sup>e</sup> pain is



A cake y<sup>e</sup> way of y<sup>e</sup> Princes Elizabeth Daugh-  
to King Charles y<sup>e</sup> first . . . . .

Take half a peck of flower half pint rosewater  
a pint cttle yest a pint Cream boil it a pound  
& half butter 6 Eggs Leave out y<sup>e</sup> whittes 4 pound  
Currants  $\frac{1}{2}$  pound Sugar one nutmeg & a little salt  
work it very well & lett it stand half an hour  
by y<sup>e</sup> fire & y<sup>e</sup> work it again & make it up & lett  
it stand an hour & half in y<sup>e</sup> oven let not y<sup>e</sup> oven  
be to hot

### To Make Sugar Cakes

Take 2 pound of flower & dry it very well  
y<sup>e</sup> take 1 pound of fine white sugar mingle y<sup>e</sup>  
flower & sugar very well then take 1 pound and  
half butter & wash out y<sup>e</sup> salt & break it <sup>into</sup> bits with  
y<sup>e</sup> flower & sugar y<sup>e</sup> take y<sup>e</sup> yolkes of 4 Eggs 4 or 5  
Spoonfulls of sack & a little rose water nutmeg Mace  
& Cinimun beat y<sup>e</sup> Eggs & sack <sup>together</sup> & beat y<sup>e</sup> spice  
very fine & put them into y<sup>e</sup> flower & knead y<sup>e</sup> to  
a past & make y<sup>e</sup> as y<sup>e</sup> please & lay y<sup>e</sup> on  
papers & put them in y<sup>e</sup> oven Be sure y<sup>e</sup> y<sup>e</sup>  
oven be not too hot for a very little thing  
bakes them



A Singular Receipt for making a cake  
Take half a peck flower 2 pound butter mix  
it with y<sup>e</sup> flower 3 nutmegs a little mace Cinim  
on m<sup>b</sup>  
on & ginger half a pound sugar leave some out  
to strew on y<sup>e</sup> top mingle these well w<sup>th</sup> y<sup>e</sup> flower  
& butter five pound Currants wast & pickt & dryed  
in a warm Cloth a wine pint Alke yest 6 Egg yolks  
a quart Cream boyled & almost cold again work  
it well together & let it be very litle lay it in  
a warm Cloth & let<sup>it</sup> lay half an hour against y<sup>e</sup>  
fire then make it up w<sup>th</sup> y<sup>e</sup> white of an Egg a  
little butter rose water & sugar Ice it over & put  
it into y<sup>e</sup> oven & let it stand one hour & a half

### To Make Cakes &c

Take a pound sugar finely beaten 4 yolks of  
Eggs two whittes one half pound butter 6 spoonfuls  
of Cream warmed one pound Currants pickt a little  
rose water & nutmeg as much flower as will  
make it up mingle them well together make y<sup>m</sup>  
into cakes bake them in an oven almost as  
hot as for manchets half an hour will bake  
them



To make a quacking Pudding

Take almost a pint of Cream, beat 4 Eggs well & put to it nutmeg sugar a little Rose water half a pint or more of fine flower, wet your napkin in cold water & wring it then spread y<sup>e</sup> napkin thick w<sup>th</sup> sweet Butter put in y<sup>e</sup> pudding & tie y<sup>e</sup> Cloth Close & hard it will swim on the top of y<sup>e</sup> Pott but it must be putt downe, then take some sack Rosewater & sugar & melted butter & pour on the Pudding

To make a Cake

Take 6<sup>e</sup> flower 5<sup>e</sup> Currants y<sup>e</sup> yolles of 12 Eggs y<sup>e</sup> whites of 6: half a pound sugar a ounce Cloves & mace half a pint yeast two pound & half Butter a pint Cream a little sack & rose water y<sup>e</sup> must put y<sup>e</sup> butter in y<sup>e</sup> Cream & melt it over y<sup>e</sup> fire then when you have mixt it lett it stand a Rising an hour or more then Put it into y<sup>e</sup> hoop & set it in y<sup>e</sup> oven it will be baked in an hour & half when it is Baked frost it

To make a Trifle

Take a quart Cream & boyle it w<sup>th</sup> mace, take out y<sup>e</sup> mace & lett it cool then Season it w<sup>th</sup> sugar & rosewater then take a spoonfull of runett & stir together & lett stand still & w<sup>th</sup> it Cool Carry it to y<sup>e</sup> Table



To Make a Citron Puding

Take a penny Loofe Cutt off y<sup>e</sup> Crust & slice it thin as you can then Lay a row of it in a dish then put in some Currants & some Citron sliced then lay a nother Row of Bread & y<sup>e</sup> another of Citron & Currants till y<sup>e</sup> Bread & other things have almost filled y<sup>e</sup> Dish then take a pint of Cream boyle it & put with it y<sup>e</sup> yolkes of 6 Eggs grated ~~nutmeg~~ nutmeg rosewater Sugar some of y<sup>e</sup> Casle of ~~meat~~ of Veal Cutt small Mingle all these ~~together~~ & put it on y<sup>e</sup> Dish so bake it & it look like a Mackerone on y<sup>e</sup> topp

To Make a nother Puding

Take a pint Cream beat 6 Egg yolkes & 3 Whites & put them into y<sup>e</sup> Cream Cold <sup>with</sup> grated nutmeg & Sugar then take a penny loofe Cut it in Sippets & scald your Sippets in milk then butter y<sup>e</sup> Dish well & lay in y<sup>e</sup> Sippets round y<sup>e</sup> bottom of y<sup>e</sup> Dish then stow some resons and stick them down with y<sup>e</sup> slit side downward to y<sup>e</sup> Bread & some Almonds Blanchet then take y<sup>e</sup> marow of 2 Bones break it out as hole as you can & lay it in the Dish then take y<sup>e</sup> Cream & power it one y<sup>e</sup> top of these then set it into an oven let it not be to hot it will be baked in half an hour



131 The following Rec<sup>te</sup> for y<sup>e</sup> Cure of y<sup>e</sup> B  
of a mad Dog, was Communicated By a Gentleman  
who assures us that for sixteen years past it has  
not faild in y<sup>e</sup> Cure of any Person

Take 24 Grains of Native Cinnabar. 24 Grains  
of Factitious Cinnabar & 16 Grains of y<sup>e</sup> finest  
Musk Reduce these seperatly to fine Powder &  
mix it in a Glas of Rum Arrack or Brandy  
& drink it off all at one Dose as soon as y<sup>e</sup> can  
after y<sup>e</sup> are Bitten, & take y<sup>e</sup> second Dose  
30 days after y<sup>e</sup> first, But if y<sup>e</sup> neglect  
taking of it for some time after y<sup>e</sup> are Bitt  
thinking y<sup>e</sup> Dog was not mad, as soon as y<sup>e</sup>  
simtoms of Madness appears thy must take a  
Dose as soon as Possible & a nother Dose 3  
hours after y<sup>e</sup> first, which by throwing  
the Patient into a Profound sleep and a strong  
Perspiration will therowly Cure the Bite of  
any Mad Animal tho the Distemper were  
in the very last Stage



Good for a Dropsie Proved.

Take the Inner Rind of Black Alder tree  
Dried Broom & Centery Dry these & burn  
it in an earthen pan or in an oven & take  
some of y<sup>e</sup> ashes in white wine or Cyder  
or you may take <sup>hearts</sup> ~~ye~~ in a Diet Drink or  
else the elms steep in wine & drink y<sup>e</sup> wine

---

for the pain of y<sup>e</sup> tooth

Take oyle of Origenam tis 1 Drop for a penny  
Drop it on Cotton & put it on a rotten tooth with  
give ease & burne y<sup>e</sup> marrow out of y<sup>e</sup> tooth but  
take Care not to touch y<sup>e</sup> rest of y<sup>e</sup> teeth

---

For a Consumption

Corigenera root - Eringo Root  
Comfrey root: Marshmallon root  
scrape & slice it, boyle it in a quart  
of water till it comes to a pint  
Drink it morning & Evening w<sup>th</sup>  
as much warm new milk



23456 1860211 124

132

### Jelly of Hartshorn

Take half a pound of Hartshorn put  
into two Quarts of spring water & boil  
it ~~very fast~~ <sup>softly</sup> till it comes to one Quart  
strain it off & when cold add the whites  
of five or six eggs well beaten and  
Cinnamon mace & a little loaf sugar  
a pint of Rhenish wine & the Juice  
of two Lemmons, these being all mixed  
Boyle them till the Eggs be chardled  
then put the rind of the Lemons into  
the Jelly bag & pour the Liquor thereon  
to be received in the glasses



For the yellow Jaundice

Take one Quart of Sherry, or <sup>Sider</sup> ~~Bier~~  
1 ounce of Berberry Tree. 8 penny  
worth of Saffron ~~4 penny~~ 4 penny  
worth of race Tarnanic, 1 ounce  
of Sheeps Dung, 1 ounce maygold,  
Steep<sup>d</sup> over night, then strain<sup>d</sup> off  
Take a half pint three mornings  
following. then stop three days, if  
the stomach is foul take a vomit,  
then take two purges if it returns  
again take Tarnanic <sup>& saffron</sup> steep<sup>d</sup> in wine



133 To Make Mead at any time of y<sup>e</sup> year  
Take watter 10 quarts Honey one quart Sug<sup>r</sup>  
1 pound Cloves. 30. a race or 2 of ginger brused  
2 or 3 sprigs of Rosemary w<sup>h</sup> y<sup>e</sup> w<sup>at</sup> is near boy  
ling put in the Honey Sug<sup>r</sup> & Spice let it boyle  
 $\frac{1}{2}$  quarter of an hour (skim it often) take it  
off y<sup>e</sup> fire & squeeze into it four Lemmons  
break their Rinds & put them in also w<sup>h</sup> its  
almost cold cover it in y<sup>e</sup> vessell or stonopot  
w<sup>h</sup> tobs of wheaten bread covered w<sup>h</sup> Barne  
or yeast & layed on y<sup>e</sup> Lickor & w<sup>h</sup> it has wrought  
(like new cttle) 4 or 5 dayes & runes. (Lave put  
it in Bottles & stop y<sup>m</sup> (close keep it in a coole place  
tis a pleasant drink in summer in hot weather . . .

### To Make White Mead

Take 6 Gallons of Watter & put in 6 quarts  
of Honey stirring it till y<sup>e</sup> Honey be thoroughly  
melted then set it over y<sup>e</sup> fire & when it is ready  
to boyle scum it very clean then put  $\frac{1}{4}$  ounce  
mace, as much ginger  $\frac{1}{2}$  ounce Nutmegs, fennel  
Marjoram Broadbayne & Sweetbriar of all together  
a handfull & boyle it therein then sett it by  
till it be thoroughly cold & then Barrell it up



### To make Strong Mead

To four gallons of water put Eighteen pound  
of Honey beat y<sup>e</sup> whites of 4 Eggs stir them in  
with y<sup>e</sup> Honey till it be all melted scum it well  
as long as it boyles & be sure it boyle an hour &  
half if y<sup>e</sup> like y<sup>e</sup> tast y<sup>e</sup> may put a sprig of  
Rosemary in y<sup>e</sup> boyling when it is cold work it  
with a toast spread with yeast & when y<sup>e</sup> put it  
into y<sup>e</sup> Vessel hang therein 1 nutmeg mace &  
Cloves & 4 Races of ginger in a Bit of Muslin  
y<sup>e</sup> Spice must be beaten put in y<sup>e</sup> peel of two  
Lemons. when it has don working stop it up  
& lett it stand Six months before y<sup>e</sup> bottle it

### Whitte Mead Very Good

To every Gallon of water put a pint  
of Honey & half a pound of Loave Sugar  
stir in y<sup>e</sup> Whittes of Eggs beat to a froth &  
boyle it as long as any scum arises when  
tis cold work it with yeast & to every gallon  
put y<sup>e</sup> Peel of a large Lemon stop it  
up when it has don working & bottle it in  
ten days



134 For a Bloody Flux & Running of y<sup>e</sup> Re

Take 1 ounce Venice Turpington  $\frac{1}{2}$  ounce  
Mastick wash y<sup>e</sup> turpington in rose watter  
& plantine watter then boil it till it will powder  
then take twice as much as will lay on a  
Groat & once as much nutmeg as will lay  
on a Groat & mix them both together  
with 6 Spoonfulls of Rose watter & plantine  
together & y<sup>e</sup> yolk of a new laid Egg take  
this in y<sup>e</sup> Morning fasting 2 hours after  
it

G Davie

For a Chin Cough

Take 4 ounces french Barley Cleansed  
Liccoris 1 ounce y<sup>e</sup> Moss of Rails or pales  
2 handfulls chamis seed Bruised  $\frac{1}{2}$ : boyle  
Boyle these in three pints of watter till  
it come to a quart then strain it & with  
2<sup>l</sup>. White sugar boyle it up to a Syrup  
ad to it a Dram safron tied up in a rag  
Take 2 spoonfulls every morning & one  
Spoonfull any time of the day especially  
when thy Cough

G D



13  
The Brown Balsom Parasilfus.  
Take half pint oyle half pound Rosam  
4 ounces Wax 1 ounce Barrill Pitch melt  
all these together & put to it 2 ounces  
of fresh Butter take it off y<sup>e</sup> fire & stir  
it y<sup>e</sup> ad to it 1 ounce Liquid Storax 1  
ounce oyle Amber 2<sup>d</sup> oyle mace then put  
y<sup>e</sup> mixture into a pot this is y<sup>e</sup> true  
Balsom G D

---

the Oyntriment for a Scald

Take a quarter of a pint of Oyle half  
a pound fresh Butter 4 ounces Rosam a  
handfull plantine Leaves a handfull of  
houselick a handfull Cabbage leaves boyle  
all these together half quart. of an hour  
then strain it & ad to it 2 ounces Res Wax  
& 2 drams Vardigreace Dissolved in three spoon  
fulls of oyle you must let y<sup>e</sup> Composition  
be Cold before y<sup>e</sup> put in the Vardigreace. G D

---

for a Scald or Burne

Take houselick Stamp it & Boyle it  
In Goose Greace strain & anoint the  
Burne



of Seare Cloth for all Aches

Take 1 pound of bees wax half a pound of  
Rosam 12 ounces of Frankensence a pound  
& half of sheeps Sute & boyle them all together  
& strain them in a basson, then put them on  
a chafendish of coles & dip lining Cloths  
therein & lay it to y<sup>e</sup> place

For a Seatica or Ach

Take a quart Salet onle a pound white Lead  
a pound yellow wax boyle all these together  
till they are as black as Ink some times stir  
ing of it then dip in lining Cloths & make  
seare Cloths & lay it to y<sup>e</sup> pain so warm as  
you can suffer it w<sup>th</sup> removing it till it  
falls off

y<sup>e</sup> best Remedy for Gripeing of y<sup>e</sup> Guts in y<sup>e</sup> Dord

Take 2 quarts brandy & one peck poppe flowers  
seft out y<sup>e</sup> seeds then set y<sup>e</sup> brandy on y<sup>e</sup> fire  
to boyle then put in y<sup>e</sup> poppe flowers & let it  
stand 24 hours then strain it from y<sup>e</sup> popes &  
when it is cold put in one pound of sugar  
then take 6 Spoonfulls at a time warming &  
put y<sup>e</sup> rest into a bottle & keep it for y<sup>e</sup> use



136  
for Burning & pricking in y<sup>e</sup> loes of  
y<sup>e</sup> feet

Take half a pound of Barrows grece 2 hand  
fulls of mugwort Clopt very small boyle  
them together on a soft fire for y<sup>e</sup> space of  
4 hours then strain it & anoint y<sup>e</sup> feet  
every night

For the Itch

Take one pound Butter in a sket & three  
good handfulls of red sage Hampt & y<sup>e</sup> Juice  
strain out as much Brimstone beaten to  
powder as a Wallnut & half an ounce of  
ginger finely betten boyle all these together  
& anoint your self

A very good Salve for any Sore

Take a quantity of Swines suet half a ounce  
of virgins wax a quarter of ounce Burgane  
Pitch boyle all these together on a soft fire  
& when it is boyled anuff make it up in roles  
for Use it is good spread on leather for any  
swelling or aches coming with a Cold

To make a Glistiv

Take a pint new milke a little warmer y<sup>n</sup> from  
y<sup>e</sup> Cow, y<sup>e</sup> yolkes of 2 Eggs betten very well a quart<sup>r</sup>  
of a pound brown sugar stir these all together and  
when it is warm anuff strain it & put to it 3<sup>l</sup> it  
swoonfulls of sweet oyle or a little fresh Butter & Anoint



## Receipt for the Rheumatism

Take of Garlic two cloves, gum ammonia one Drachm; blend them into two boluses with fair water & swallow them one at night & one in the morning. Drink while taking this recipe, sassafras tea made very strong, so as to have the Tea-pot filled with chips. This is generally found to banish the Rheumatism, & even contractions of the Joints in a few times taking. It is very famous in America and one hundred pounds has been given for the Recipe.

Decoction of wood, for the Scurvy  
 2 ounces Sassafras 1 ounce of Guaiacum  
 Chips, 1 ounce of Sarsaparilla, 1 ounce of  
 stick liquorice, one dram winter bark, put  
 this into five quarts <sup>of</sup> water, boil till it comes  
 to three, sweeten it with honey, take a Tea  
 Cup mornings & evenings blood warm  
 Mrs Vincet



13  
London Receipt for a Consumption  
or weakness —

Take one ounce of Eringo root,  
a pint & half or less of Snails  
taken out of the shells living &  
not wash'd one ~~ounce~~ ounce of  
Harts horn shavings, boil all in  
a pint of water over a slow fire  
for some time, then add a pint  
of new milk strain it off & take  
a Tea cup full an hour before  
breakfast the same before dinner  
& supper to be continued a Month

For a Cough . proved —

Take one ounce of Common Coal powdered  
and boil'd in a pint of milk till it is  
reduced to one Third. then strain it  
and take a Tea Cup full 3 times a day



## Stone

To make Brimstone water for all  
impurities of the blood ~ ~ ~ ~

Take a po of stone of brimstone  
pounded fine put it in a common, or  
stone, pitcher or jar. pour a Gall<sup>n</sup> of  
boiling water on it stirring it well &  
as quick as possible then stop it down  
close - & continue to stir it for 2  
or 3 days - then bottle it of for use

Take half a pint every morning fasting  
for twelve months

## for the Rheumatism

Take a Tea spoonfull of flower of brimstone  
Ditto of flower of mustard 3 or 4 nights  
going to bed mixed & up with cold water  
& drink a little hy & water after



To make Calves feet Jelly

Boil two Calves Feet in a Gallon of water till it comes to a Quart, then strain it let it stand till it is cold, scum off all the fat clean, & take the Jelly up clean, If there is any settling in the bottom leave it; put the Jelly into a sauce pan with a pint of mountain wine; half a pound of loaf sugar, the Juice of two small Lemons, beat up two or three <sup>whites of</sup> Eggs with a whisk, then put them into the sauce pan with a pinch of mace & a pinch of Cinamon pounded fine & stir all together well till it boils, let it boil till the Egg is cruddle. I have ready a flannel bag or a coarse Cloth pour it in it will run through quick pour it in again till it runs clean then have ready your Bason & from that with a spoon fill your glasses



## To Make a Marrow Puding

Take 2 new Layes of Lard

Current wine brought up

& then put it with the other, add half a pound of sugar to each gallon & a Quart of Brandy to the whole, when you bung it up it sh. stand from three to six months before you use it. If its not sweet? add more sugar as we like it sweet. if Raspberries are plenty a few more is an Improvement, when I rack'd of my first I was frightened as it seem'd sour, but the added sugar made it good wine

To every Gallon of Juice add 3 ~~quarts~~ gallons of the water the stems have lain in, & to every gallon put 3<sup>l</sup> of Sugar.



## 13



## To Make a Marrow Puding

Take 2 penny Loaves (cott of y<sup>e</sup> tops & bottom  
 crust) & slice them pretty thin, then take 1 pound  
 of Raisons of y<sup>e</sup> Sun & 1 pound of Currants or what  
 y<sup>e</sup> please according to y<sup>e</sup> bigness of y<sup>e</sup> Dish pick  
 them & Rub y<sup>e</sup> Currant in a cloth very cleen then  
 take y<sup>e</sup> marrow & pick out all y<sup>e</sup> small bones  
 you can find out of it & break it in small bits  
 then butter y<sup>e</sup> Dish very well & put in first  
 a Laying of bread then a Laying of fruits & then  
 a Laying of Marrow & so do till you have fill  
 your Dish then take 4<sup>or</sup> Eggs a little sug<sup>r</sup>. Rose  
 water & a spoon full or 2 of sack if y<sup>e</sup> please &  
 a little Cinimom & nutmeg beat y<sup>e</sup> Eggs very  
 well then put in y<sup>e</sup> sug<sup>r</sup> sack rose water & spice &  
 then mix it all together with a dish of Rawmilk  
 & put it into y<sup>e</sup> Dish over your marrow & bread &  
 & fill it up as full as y<sup>e</sup> Dish will well hold  
 and send it to y<sup>e</sup> oven, you may put some puff  
 past Round y<sup>e</sup> sides of your Dish if y<sup>e</sup> Please



## To Make an Orange Puding

Take y<sup>e</sup> yolks of 16 Eggs 2 of y<sup>e</sup> Whites beat y<sup>e</sup> very well with 2 ounces of Candied Orange peelee Cut very small beat it into y<sup>e</sup> Eggs till it can not be perceived, then put in a pound of Sugar sifted & beat it well in w<sup>th</sup> y<sup>e</sup> Eggs by degrees, put <sup>in Cinimom</sup> beating y<sup>m</sup> all together an hour mix with it 3 of a pound of butter, <sup>drawn</sup> or so much Cream as y<sup>e</sup> think fitt; mix them all well together & past y<sup>e</sup> dish then put in your puding an hour will bake it ~~put puff past over y<sup>e</sup> bottom & round y<sup>e</sup> rim~~

## To Make Almond Chees cakes

Take half a pound of y<sup>e</sup> best jordon Almonds blanch y<sup>m</sup> & beat y<sup>m</sup> as small as possible w<sup>th</sup> Just as much rose water as will keep y<sup>m</sup> from drying then put to them half a pound of sug<sup>r</sup> 3 quarters of a pound of butter & Eggs well beaten stir all together & bake them in a quick oven in petty pans in past made very good if y<sup>e</sup> beat y<sup>e</sup> Whites of Eggs by themselves in a froth it will be y<sup>e</sup> better



140 A Almond Puding

Blanch a pound of Almonds & pound them  
a little Orange flower watter or rose watter <sup>& milk</sup>  
mix it with a pound of Sugar 10 Eggs & half y<sup>e</sup> white  
beat them well a manchett grated half a pint of  
Cream a pound of butter melted one nutmeg &  
little Cinnamon mix all well together & bake it  
~~put puf past over y<sup>e</sup> bottom & round y<sup>e</sup> brim~~

A Carrott Puding

Take  $\frac{3}{4}$  of a pound of Boyled Carrots Cord pound  
pound y<sup>m</sup> in y<sup>e</sup> pounding put in a quarter of a  
pound of fresh butter when its well pounded put  
to y<sup>m</sup> 12 Eggs 2 of y<sup>e</sup> whittes one spoonfull off  
flower something above a pint of Cream as much  
Sugar as y<sup>e</sup> think fitt half a nutmeg & as much  
ginger mix them well together in y<sup>e</sup> mortar pas  
y<sup>e</sup> Dish & put it in half an hour will Bake it

A Orange Tort

Take y<sup>e</sup> rinds of 3 oranges & boyle y<sup>m</sup> till they are  
tender shifting y<sup>e</sup> watter as it bittens y<sup>n</sup> take y<sup>m</sup> &  
Drayn them & scrape all y<sup>e</sup> whitte away & pound  
y<sup>e</sup> rinds very fine put to it a pound of Sugar half  
a pound butter y<sup>e</sup> Juice of y<sup>e</sup> oranges 12 yolks off  
8 Eggs 2 napie biscuits grated & put it in y<sup>e</sup> Dish  
Dish with Cross bar past a little more then half  
an hour will Bake it



### At Almond Tort

Blanch half a pound of Almonds & pound  
ym very fine with a little orange flower or Rose  
Watter y<sup>m</sup> take y<sup>e</sup> yolks of 8 Eggs well beaten &  
run them through a hair sieve half a pound of  
Sugar a little sack 2 Spoonfulls of rose Watter  
a little Cream to make it mix & beat it all  
together then put in half a pound of melted  
butter & stir it mightly well an hour will basie it

### To make a Potata Puding

Take a pound of Boyled Potatas pound  
them very well in a stone mortar take a pound  
of fresh butter & beat it in by degrees & when  
it is beaten very fine put in a pound of Powd  
Sugar keep it stirring as y<sup>e</sup> put it in y<sup>e</sup> beat  
it all together y<sup>m</sup> take 20 Eggs 10 of y<sup>e</sup> whitts  
& beat y<sup>m</sup> well a sunder then mix y<sup>m</sup> well  
all together in y<sup>e</sup> mortar with a hogin of  
brandy then past your Dish & put it in 3  
quarters of an hour will bake it you  
must not put it in y<sup>e</sup> Dish till y<sup>e</sup> oven  
is ready bake it in puff past



## To Pickle Musharones

Take small buttons & rub off y<sup>e</sup> skins w<sup>th</sup> flannell & y<sup>e</sup>. Do them throw them into milk & water & salt set a scillet of milk & water on y<sup>e</sup> fire & when it boyles throw y<sup>m</sup> into it & let y<sup>m</sup> boyle for half an hour then take them out & lay y<sup>m</sup> on an Earthin dish & throw a good deal of salt on y<sup>m</sup> & let y<sup>m</sup> ly so all night y<sup>e</sup> next day drain all y<sup>e</sup> water from y<sup>m</sup> then mix <sup>cold vinegar</sup> cloves mace white peper & put a layer of mushrooms & a layer of <sup>dice</sup> <sup>red</sup> & so fill y<sup>e</sup> pots & stop them close

## To Pickle Cowcumber

gather y<sup>m</sup> in a dry day wash y<sup>m</sup> in salt & water & wipe y<sup>m</sup> very dry put them in a black glazed pot yn stake good white wine vinegar some salt & power it boyling hot on y<sup>e</sup> Cowcubers cover y<sup>m</sup> close with flannell & a dish over it till next day do this till thy are green with y<sup>e</sup> same Vinegar y<sup>e</sup> last time y<sup>e</sup> boyle your Vinegar put in fresh salt whole peper & mace & power it boyling hot on y<sup>e</sup> Cowcumber & cover them close



## A bread & Butter Pudding

Take 14 ounces Manchet Rasp<sup>d</sup> slice it very thin put it into an Earthen pan add to it half a pound Lisbon sugar half a pound of fresh butter a large nutmeg grated add to this a pint of Boiling Milk y<sup>n</sup> Cover it over let it stand covered abt  $\frac{1}{2}$  of an hour please to work it up very well w<sup>th</sup> y<sup>r</sup> hand when tis well wrought add to it 16 Eggs w<sup>th</sup> 3 whites taken out & let it be well beaten

---

To Pickle Onions A fine Pickle to Collier & give a fine tast to Sauce & for garnish

Take 5 pints of Vinegar 1 ounce of Sanders 1 ounce saltpetre 1 ounce Bay salt a spoon full of Comon salt 1 ounce Race ginger half an ounce of peper an ounce of Cloves a few Bay Leaves a little horse Radish half a Dram of Southanelle then put your Onions in the Pickle & boyle them a little y<sup>t</sup> may put as much onion as will be well covered by y<sup>e</sup> Pickle some small ones whole & large <sup>ones</sup> sliced



## Lemmon Puding

take 3 Lemmons grate off y<sup>e</sup> yellow rind the  
beat y<sup>e</sup> yolks of 12 Eggs then take a pound of butter  
& a pound of Sugar & melt them both together stir-  
ring it till its almost cold y<sup>n</sup> put in y<sup>e</sup> Eggs an  
Rinds & sett them over y<sup>e</sup> fire again stirring it  
all y<sup>e</sup> while put in one naple biskett gratted  
& keep it stirring till it be as thick as a hasty  
puding so past y<sup>e</sup> Dish & put it in . . .

## Mackroons

Blancht

Take a pound of Almonds, & a pound of Sugar  
y<sup>e</sup> Whittes of 5 Eggs beat to a froth in pounding  
y<sup>e</sup> Almonds put in Rose water a spoonfull of y<sup>e</sup> yolks  
of y<sup>e</sup> Eggs & a little sug<sup>r</sup>. & so do till all is mixed then  
Drop them on Dubble Water & sift some sugar over  
y<sup>m</sup> when thy are baked. Hove them, or y<sup>e</sup> may bake y<sup>m</sup>  
on a latten plate

## Mince Pies

Take a neats tongue & boyle it very tender shred  
it very small & put twice y<sup>e</sup> weight of Beef suett  
3 pound of Currants & one pound of Raisons stoned  
& Cut small season it with salt sugar mace cinimmon  
Lemmon peel nutmeg sack half a dosen styles Cut small  
a quarter of a pound of Sugar & some Candied orange peel



To Make a nery good great Oxford  
Shear Cake

Take a peck of flower & dry it a little  
& a pound & half Sugr 1 ounce Cinimon  $\frac{1}{2}$  ounce  
nutmeg  $\frac{1}{4}$  ounce mace & Cloves a good spoonfull  
of salt beat y<sup>e</sup> salt y<sup>e</sup> salt & Spice very fine  
& sarce it & mix it w<sup>th</sup> y<sup>e</sup> flower & Sugr y<sup>e</sup> take  
3 pound butter & work it in y<sup>e</sup> flower it will take  
2 hours working y<sup>e</sup> take a quart of ctle yest 2  
quarts of Cream half a pint sack 6 grains Amber  
Grease dissolved in it  $\frac{1}{2}$  pint rose watter 16 Eggs & whittes  
mix these with y<sup>e</sup> flower & kneed y<sup>m</sup> together y<sup>n</sup>  
let it be warme by y<sup>e</sup> fire till y<sup>e</sup> oven be  
hot w<sup>th</sup> must be a little hotter y<sup>n</sup> for manchet  
when y<sup>e</sup> make it ready for y<sup>e</sup> oven put in 6  
pounds of Currants 2 pound of Resons of y<sup>e</sup> Iron  
Honed & minced so make up y<sup>e</sup> cake & set it  
in y<sup>e</sup> oven Close Hoyst it will take 3 hours  
baking When baked take it out & frost it  
over with y<sup>e</sup> whitte of an Egg & rose watter  
Well beat together & strew a fine Sugr upon  
it & y<sup>n</sup> set it in y<sup>e</sup> oven that it may Ice



143 Good for a Rheumatism or pain in y<sup>e</sup> Limbes from  
Susana Trick proved to be very good.

Take a handfull of Each of these Sorts of herbs

Horehound

Duple Tansey

Hetherfew

Mountain Plex

Rew...

Dwarf Elder

Buckbane

Mother Wort or X<sup>th</sup> hand

Wormwood

Cut these herbs & boyle them in a Gallon of Cyder  
till it Comes to two quarts then Strain it out & put  
a pound of Venice Trakle into it, & let it Just boyle up  
& take it off y<sup>e</sup> fire, & let it Cool & put it into Bottles  
& drink a Cyder glass every night Warm goeing to bed  
fasting some time before

---



An Excellent Receipt for pain in the  
Pinbones or Knees or other Complaints of  
that kind y<sup>e</sup> Herbs are as folowes

Christs hand

Feather few

Ganrey

Speare mint

Balme .

Green Hyssop

Germander

Cammomell flowers

Winter Savory

Mary gold flowers

of each half a handfull

Browne Sage 1 handfull

Let them be dried very well either in  
the Sun or by the fire & then cut them  
as small as Bohea Tea & mix them all  
together & drink it as Tea mornings & in y<sup>e</sup>  
after noone

---

For the Whittes or Reds.

take Comfery Root scrape y<sup>m</sup> & slice y<sup>m</sup> &  
boyle them in Raw milk & drink y<sup>e</sup> milk



## A Very Good Balsom

Take red Sage & Rue of Each a pound young  
 Bay leaves & Wormwood of each a quarter of a  
 pound stamp them unwaxed in a mortar with  
 a pound & half of Sheeps Suet hot from y<sup>e</sup> Shee  
 till all is of a Colour: then ad to it a quart of  
 oyle Olive: & work it with y<sup>e</sup> rest then put it  
 into an earthen pot well stopit: for eight days then  
 boyle it on a soft fire: being ready to take off pour  
 in three ounces of oyle of Spicks: let it boyle a little  
 together: then strain it & keep it for use take  
 care it do not burn: it must be made in may  
 & will keep many years: Rubd into y<sup>e</sup> Small of  
 y<sup>e</sup> Back it easeth y<sup>e</sup> Stone: y<sup>e</sup> quantity of half a pea  
 in y<sup>e</sup> Ear: Claffed in & stopit with Black wool helps  
 pain there: it Cures stiffness or strains in man or  
 beast: as also Bruises. over stretching of Veins -  
 Swellons: Anguish: or Swelling of wound, it easeth  
 y<sup>e</sup> Cramp & is a good & Usefull Balsom in all families



### Good for the Blind

Take Common Seeds & steep them in sack 24 hours then dry them by y<sup>e</sup> fire & hull them then take seeds of Fennell Carraway & Anniseeds beat all these together & take Every morning half a spoon full in broth or beare fasting

---

### for the Eyes

Take Groundsell Salindine & Deases of Each a like quantity Stamp & strain y<sup>e</sup> herbs & put a little w<sup>th</sup> Sug<sup>r</sup> & rose water thereto & drop it into y<sup>e</sup> eyes with a fother. it takeith away all manner of Inflymation. spots. webs. Ich. Smartings or any Greif whatsoever in y<sup>e</sup> eyes yea alltho y<sup>e</sup> sight were near gon. it is aproved to be y<sup>e</sup> best Medison for y<sup>e</sup> eyes in y<sup>e</sup> world

---

### To make et Pultie for a sore Brest or Leg

Take 2 pints new milk a  $\frac{1}{4}$  of a pound of hogs lute a handfull of Therbe grace & sear a pint of linseed beaten then let it boyle an hour then grate some of y<sup>e</sup> finest manchett to thicken it then lay it as hot on y<sup>e</sup> sore as thy can suffer it

---

the Roots of Comfrey Stampd & y<sup>e</sup> Juice drunk with wine healeth those y<sup>e</sup> spitt Blood & healeth all inward wounds and Brases



## Althaea or Marsh Mallows Roots

are meanly hot of a digesting softning nature  
ease pains help bloody fluxes, y<sup>e</sup> Stone & gravel  
being bruised & well boyled in milk & y<sup>e</sup> milk  
drunk is a gallant Remedy for y<sup>e</sup> gripings of  
y<sup>e</sup> Belly & y<sup>e</sup> Bloody flux, if a fever accom-  
pany y<sup>e</sup> Disease, boyle a handfull of Common  
Mallows leaves with a handfull of these Roots

## Galingal Root

hot & dry in y<sup>e</sup> third degree it strengthens y<sup>e</sup>  
Stomach exceedingly & takes away y<sup>e</sup> Pain coming  
of Cold or wind y<sup>e</sup> Smell of it strengthens the  
Brain, it releevs faint Hearts takes away  
windiness of y<sup>e</sup> Womb: heats y<sup>e</sup> Rains and  
prookes lust you may take half a dram at a  
time

## Gentian Root

it is hot Cleansing & scouring a notable  
Counterpoison it opens obstructions helps  
y<sup>e</sup> bitings of venemous Beasts & mad doops  
helps Digestion & cleanseth y<sup>e</sup> Body of  
Raw humors, our Chyrurgians use y<sup>e</sup> Root  
in forme of a tent to open y<sup>e</sup> Sore they are  
good for a Reptore or such as are Burden



### Rubarb Root

It Gently Purgeth Choller from y<sup>e</sup> Stomach  
& Liver opens Stoppenes with stand, y<sup>e</sup> Dropsie  
Hypocondriack Melancholly, a little Boyling  
takes away y<sup>e</sup> vertue of it & therefore it is  
best given by infusion only if y<sup>e</sup> Body be strong  
you may take 2 Drams at a time being sliced  
thin & steeped all night in white wine in y<sup>e</sup>  
morning strain it out & drink y<sup>e</sup> white wine  
it purgeth but gently it leaves a binding  
quality behind it therefore dried a little  
by y<sup>e</sup> fire & beaten into powder it is usually  
given in fluxes

### Polypodium or fearn of y<sup>e</sup> Oak

it is a gallant though gentle purger of  
melancholly it dries up superfluous humors  
takes away swellings from y<sup>e</sup> hands feet Knees &  
Joints Stitches & pains in y<sup>e</sup> sides infirmities of y<sup>e</sup>  
Spleen, Rickets, correct it with a few Anise seeds  
or fennel seeds or Ginger & then y<sup>e</sup> Stomach will not  
Loath it y<sup>e</sup> best way is to bruise it well & boyle it  
in white wine till half be consumed y<sup>e</sup> may put in  
much or little according to strength of y<sup>e</sup> diseased it workes  
very safely I am of Opinion y<sup>e</sup> that groweth on y<sup>e</sup>  
ground is best for to Evacuate Melancholly but it  
is more Sympathetical



it is a most precious herb little Inferior to  
 Betony y<sup>e</sup> Continual use of it preserves y<sup>e</sup> Body in  
 health & y<sup>e</sup> spirits in vigor for if y<sup>e</sup> sun be y<sup>e</sup> pre  
 server of Life under god his herbs are y<sup>e</sup> best in y<sup>e</sup>  
 world to do it by, they are accounted to be both of one  
 property but y<sup>e</sup> lesser is more effectual because  
 quicker & more stramonical, it is a friend to y<sup>e</sup> heart  
 Liver: & other y<sup>e</sup> principal parts of mans Body two or  
 three of y<sup>e</sup> stalks w<sup>th</sup> Leaves put into a cup of Claret wine  
 are known to quicken y<sup>e</sup> spirit, refresh & clear y<sup>e</sup> heart  
 & drive away melancholly it is a special help to defend  
 y<sup>e</sup> heart from noisome vapors & from infection of the  
 Pestilence y<sup>e</sup> Juice taken in drinke & y<sup>e</sup> party laid to swe  
 thereupon tis of a drying & astringent quality & thereby an  
 good in all manner of fluxes of blood or humors to stinke  
 bleeding inward or outward, lask, scourings y<sup>e</sup> bloody flux  
 Womens too abundant Courses, y<sup>e</sup> whittes & Choleric belchings  
 & castings of y<sup>e</sup> stomach & a wound herb for all sorts of wounds  
 both of y<sup>e</sup> head & body eather inward or outward for old Vicers  
 or running Cankers & moist sores eather y<sup>e</sup> Juice or Decoction  
 of y<sup>e</sup> herb or y<sup>e</sup> Powder of y<sup>e</sup> herb or root or water of y<sup>e</sup>  
 Distilled herb or oymntment, by it self or w<sup>th</sup> other things  
 y<sup>e</sup> seed is good to stop fluxes & dry up moist sores  
 being taken in powder inwardly in wine or distilled water  
 y<sup>e</sup> is, wherein hott Gad of stul hath ben quenched or  
 y<sup>e</sup> powder of y<sup>e</sup> seed mixed with the oymntment



### Butter Bur

It is under ye Dominion of y<sup>e</sup> Sun & is a great  
strengthenener of y<sup>e</sup> heart & cheerer of y<sup>e</sup> vitall  
spirits y<sup>e</sup> Roots hereof are found to be very avail-  
able against y<sup>e</sup> Plague & pestilentiall feavers by  
provoking Sweet if y<sup>e</sup> powder thereof be taken  
in wine it resisteth y<sup>e</sup> force of any other Poyson  
y<sup>e</sup> roots taken w<sup>th</sup> Hedearie & Angelica or without  
help y<sup>e</sup> rising of y<sup>e</sup> mother y<sup>e</sup> decoction of y<sup>e</sup> root  
in wine is good for those y<sup>e</sup> where much & are short  
winded it provoketh Urine & womens Courses and  
Killeth y<sup>e</sup> flat & broad worms in y<sup>e</sup> belly y<sup>e</sup> powder  
of y<sup>e</sup> root doth wonderfully help to dry up y<sup>e</sup> moisture  
of sores y<sup>e</sup> are hard to be cured & taketh away all  
spots & blemishes of the skin . . . . .

### Eye bright

the Juice or distilled watter of eyebright taken in  
wardly in w<sup>th</sup> wine or broth or dropped into y<sup>e</sup> eyes  
for divers days together help all infirmities of y<sup>e</sup>  
eyes y<sup>e</sup> Cause dimness of sight some make a Conserve  
of y<sup>e</sup> flowers for y<sup>e</sup> same, it helpeth a weak Brain  
or memory this tuned w<sup>th</sup> strong Beer y<sup>e</sup> it may work  
together & drinke or y<sup>e</sup> powder of y<sup>e</sup> dry herb mixt  
w<sup>th</sup> sugr a little mace & fennell seed & drunk or eaten  
in broth or y<sup>e</sup> said powder made into electuary . .  
with sugr & taken hath y<sup>e</sup> same powerfull effect  
to help & restore y<sup>e</sup> sight decayed through Age  
it hath restored sight to them that have ben  
blind a long time before . . . . .



## Featherfew

Venus Command it to succor her Sisters Women  
 & be a general strenghtner of y<sup>r</sup> wombs & remedy  
 such infirmities as a carelesse midwife hath there  
 caused use this herb boyled in white wine & drink  
 y<sup>e</sup> decoction it clenseth y<sup>r</sup> womb expeloth y<sup>e</sup>  
 after birth, doth y<sup>r</sup> woman all y<sup>e</sup> good she can  
 desire of an herb, it is chiefly used for diseases of  
 y<sup>e</sup> Mother whether strangling or rising of y<sup>e</sup> mother or heav-  
 ness or inflammation of y<sup>e</sup> same, applyed outward, or a decoct-  
 ion of y<sup>e</sup> flowers in wine w<sup>th</sup> a little nutmeg or mace put  
 therein & drunk often in a day is appoyed to bring down  
 womens Courses speedily & helpeth to expell y<sup>e</sup> dead Child &  
 after birth, for a woman to sit over y<sup>e</sup> hot fumes of y<sup>e</sup> decoct-  
 ion of y<sup>e</sup> herb in watter or wine is good for y<sup>e</sup> same & in some  
 cases to apply y<sup>e</sup> boyled herb warme to y<sup>e</sup> privy parts y<sup>e</sup>  
 decoction made w<sup>th</sup> sug<sup>r</sup> or honey is good for Coughs & stuff-  
 ing of y<sup>e</sup> brest by cold, As also to cleanse y<sup>e</sup> reins & bladder  
 & expell y<sup>e</sup> stone in them, y<sup>e</sup> powder of y<sup>e</sup> herb taken  
 in wine w<sup>th</sup> Oximell purgeth both Choler & Flegm &  
 for those y<sup>e</sup> are short winded & are troubled w<sup>th</sup> Melancholly  
 & heaviness or sadness of spirit, tis good for all pains in  
 y<sup>e</sup> head coming of a cold cause y<sup>e</sup> herb brused & applyed to  
 Crown of y<sup>e</sup> head & y<sup>e</sup> Vertigo y<sup>t</sup> is a turning & swimming in y<sup>e</sup> head  
 y<sup>e</sup> decoction drunk warme & y<sup>e</sup> herb brused w<sup>th</sup> a few Corns of bay  
 Salt & applyed to y<sup>e</sup> wrist before y<sup>e</sup> coming of y<sup>e</sup> ague fitts  
 doth take them away, y<sup>e</sup> distilled watter taketh away  
 freckles & other spots in y<sup>e</sup> face y<sup>e</sup> herb brused & heated on a  
 tile with some wine to moisten it or fryed w<sup>th</sup> a little wine &  
 oyle in a frying pan & applyed warme outwardly to y<sup>e</sup> place killeth  
 the wind & Colick in y<sup>e</sup> lower part of the Belly.



## Worm Wood

ist severall sortes are all hot & dry in y<sup>e</sup> second or third degrees y<sup>e</sup>. Comon worm wood is thought to be hottest they all help weaknes of y<sup>e</sup> stomach, Cense Choller, Kill Worms, open Obstructions, help surfits, Clare y<sup>e</sup> sight Resist Poyson Cense y<sup>e</sup> blood & secure Clothes of from Moths.

## Maiden Hair

y<sup>e</sup> White & Black are temperate yet drying white maiden hair is w<sup>th</sup>. we call wall Roe they both open obstructions Cense y<sup>e</sup> Brest & Lungs of grosse slimy humours provoke Urine help Raptures & shortness of wind.

## Golden Maiden Hair

is temperate & vertue are y<sup>e</sup> same w<sup>th</sup> y<sup>e</sup> former helps y<sup>e</sup> spleen Grned & Ly made w<sup>th</sup> y<sup>e</sup> ashes keeps y<sup>e</sup> hair from falling of y<sup>e</sup> head

## Sorrell

is moderately Cold & dry binding cutting tough humors Cools y<sup>e</sup> brain Liver & stomach Cools y<sup>e</sup> blood in feavers & provokes appetite Wood Sorrell is more Cordial then y<sup>e</sup> other & of y<sup>e</sup> same nature as y<sup>e</sup> other helps ulcers in y<sup>e</sup> mouth heat of y<sup>e</sup> Lungs Wounds Ulcers is a preservative against y<sup>e</sup> pestilence



is Cold & moist <sup>Heck Weed</sup> without any binding aswageth  
 Swellings & Comforts y<sup>e</sup> sinnews much, & is good for  
 such as are shround it disolveth cyposthumes &  
 Swellings & helps manny hands & legs applyed in a  
 Pultis

### Marjoram

is hot & dry in y<sup>e</sup> second degree Sweett Marjoram  
 is an excellent remedy for Cold diseases in y<sup>e</sup> brain  
 being only smelt to, helps much sighing, easeth  
 pains in y<sup>e</sup> belly, provokes Urine taken Inwardly  
 y<sup>e</sup> may take a dram of it at a time in powder  
 outwardly in oyle or Salves it helps sinnoes y<sup>e</sup>  
 are shround Limbs out of Joynt all aches and  
 Swellings Coming of Cold Cases

### Pimpernel male & female

they are something hot & dry & of such a draw  
 ing quality y<sup>e</sup> they draw thorns & Splinters out of  
 y<sup>e</sup> flesh amend y<sup>e</sup> sight Cense Vlsers help in  
 firmities of y<sup>e</sup> Liver & reins & good in feavers



## Burdock

temperately dry & wasting something coling  
is good against shrinking of y<sup>e</sup> sinews they ease  
pain in y<sup>e</sup> bladder provoke Urine & if a leaf  
be applyed to y<sup>e</sup> top of y<sup>e</sup> head of a woman it  
drawes y<sup>e</sup> matrix upwards but applyed to y<sup>e</sup> soles  
of y<sup>e</sup> feet drawes it downwards & is therefore an  
admirable remedy for suffocations precipitations  
& dislocations of y<sup>e</sup> matrix if a wise man use it  
y<sup>e</sup> leaves applyed to y<sup>e</sup> place where y<sup>e</sup> sinews or arteries  
are pained & through Groundsell - give much ease

Cold & moist helps y<sup>e</sup> Collicke & pains or gripings  
in y<sup>e</sup> belly helps such as can not make water  
Cleanseth y<sup>e</sup> Rains purgeth Chollicke & Sharp humors  
y<sup>e</sup> best way of taking it is to boyle it in water  
w<sup>th</sup> Currants & so eat it I hold it to be wholsome  
& harmless purge, outwardly it easeth Borne  
breasts y<sup>t</sup> are swollen & inflamed (or as themselves say)  
have gotten an ague in their breasts as all so  
Inflammation of y<sup>e</sup> Joynts nerves or sinews  
it is good Against y<sup>e</sup> Garundice & falling  
sickness being taken in wine, it helpeth  
y<sup>e</sup> sciatica wounds of y<sup>e</sup> body nerves or  
sinews hurt if y<sup>e</sup> leaves & flowers w<sup>th</sup> fine frank  
incense made to powder or y<sup>e</sup> distilld water be used



## Mallows

the best of Authors account wild mallows to be best & hold them to be cold & moist in y<sup>e</sup> first degree they are profitable in y<sup>e</sup> biteings of Venemous beasts y<sup>e</sup> stinging of Bees & wasps &c Inwardly they resist poyson provoke to stool. outwardly they clyswage hard swellings of the privities at other places, in clysters they help Roughness & fretting of y<sup>e</sup> guts, Bladder or fundament, & so they do being Boyled in water & the decoction drunk as I have proved in this present Epidemical disease, y<sup>e</sup> Bloody flux . . . .

## Fumitory

Cold & Dry, it openeth & cleanseth by Urine helps such as are Itchy & scabbed Cleers y<sup>e</sup> skin opens Stoppings of y<sup>e</sup> Liver & spleen helps Rickets hipra Melancholly madness fenzies Quartan agues looseth y<sup>e</sup> Belly gently purgeth melancholly & adust Choller Boyled it in whitt wine & take this one general Rule all things of a cleansing or opening nature may be most commodiously boyled in whitt wine remember but this & then I need not write one thing so often



## Penroyal

hot & dry in the third degree provokes urine  
Breaks y<sup>e</sup> Stone in y<sup>e</sup> reins (for I take it y<sup>e</sup> herb  
is chiefly appropriated to those partes) strengthens  
Womens backs provokes y<sup>e</sup> termes easeth Labour  
in Childbed bringith away y<sup>e</sup> after birth Staves  
Vomiting strengthneth y<sup>e</sup> brain yea y<sup>e</sup> very smell  
of it breaks wind & helps y<sup>e</sup> Vertigo

## Garden Mints &amp; Spear mints

are hot & dry in y<sup>e</sup> third degree provoke  
hunger are wholsome for y<sup>e</sup> Stomach stay  
Vomiting, stop y<sup>e</sup> termes, help sore heads in  
Children strengthens y<sup>e</sup> Stomach cause digestion  
outwardly applyed this help y<sup>e</sup> bitings of mad dogs  
yet they hinder conception & are naught for  
wounded people they say by reason of an antipathy  
between them & Iron

## Harts Tongue

Drying & binding stopes blood y<sup>e</sup> termes and  
fluxes opens stoppings of y<sup>e</sup> Liver & Spleen  
& defuses thence arising, y<sup>e</sup> like quantity of  
harts tongue Knotgrass & Comfrey Roots being  
boyled in watter & draught of y<sup>e</sup> decoction =  
drunk every morning & y<sup>e</sup> materials which  
have boyled applyed to y<sup>e</sup> place is a notable  
Remedy for such as are Burst



it heats in y<sup>e</sup> second degree & dries in y<sup>e</sup> first (cleans  
 purgeth & Digesteth it carries down ward both Cholick  
 flegm & melencholly & madness it cleanseth y<sup>e</sup> Brain  
 heart Liver spleen it cleers y<sup>e</sup> senses opens obstruction  
 takes away dulness of sight preserves youth helps  
 deafness (if purging will help it) helps melencholly & Madness  
 keeps back old age resists resolution of y<sup>e</sup> nerves  
 pains in y<sup>e</sup> head scabs Itch falling sickness y<sup>e</sup> Wind  
 iness of it is corrected with a little ginger you may  
 boyle half a ounce of it at a time in water or  
 white wine but boyle it not to much half a ounce  
 is a moderate dose to be boyled for any Reasonable  
 body

Wild Time or mother of time  
 is hot & dry in y<sup>e</sup> third degree it provoketh y<sup>e</sup> terms  
 gallantly as also helps y<sup>e</sup> Strangury or stoppage of Urine  
 gripings in y<sup>e</sup> belly Ruptures convulsions inflammation  
 of y<sup>e</sup> Liver Lethargy & infirmities of y<sup>e</sup> spleen boyle  
 it in white wine & spitting & rising of blood & comforts y<sup>e</sup>  
 y<sup>e</sup> heart & spirits Nellies

hot but not very hot y<sup>e</sup> Juice stopes bleeding provoke  
 last helps difficulty of breathing pleurisy inflammation  
 of y<sup>e</sup> Lungs the Chincough they exceedingly break y<sup>e</sup> Hon  
 Prouroke Urine & help such as cannot their necks up  
 right Boyle them in white wine it healeth y<sup>e</sup> sores  
 swelling & inflammation of y<sup>e</sup> mouth & throat gargle therewith  
 y<sup>e</sup> Juice of y<sup>e</sup> leaves or decoction <sup>or root</sup> is good for old rotten sores fistu  
 les & gangrains feting eating scabs or Itch or green wounds by washing



## Brown Bugle

The Decoction of y<sup>e</sup> Leaves & flowers in wine taken  
Desolveth y<sup>e</sup> Congealed Blood in those y<sup>t</sup> are  
bruised inwardly by a fall or outwardly & very  
effectall for inward wounds thrusts or stabs into  
y<sup>e</sup> body or Bowels & a special help in wound  
Drink & for those y<sup>t</sup> are Liver-groan it is  
wonderfull in curing Vleers & Sores new or old  
& envenerate yea Gangrenes & fistulaes if w<sup>th</sup>  
y<sup>e</sup> Leaves bruised & applyed or y<sup>e</sup> Juice used to wash  
& bathe y<sup>e</sup> Place, y<sup>t</sup> is made into a lotion w<sup>th</sup> honey  
& allom Cures sore mouthes & gums if very foul or  
of long continuence & is very good for vleers or sores  
as happen in y<sup>e</sup> secret parts of men or women,  
taken inward or outward it helpeth broken  
bones or members out of Joynt, a Oyntment  
made w<sup>th</sup> y<sup>e</sup> Leaves of Bugle Scabious & Sanicle  
bruised & boyled in hogs Grease is good for all  
hurts in y<sup>e</sup> body y<sup>t</sup> none y<sup>t</sup> know its vsfullness  
will be without it; it is good for them y<sup>t</sup> are troubled  
w<sup>th</sup> fancies & strang sights in y<sup>e</sup> night & malencholy  
vapors or night mare by takeing 2 Spoonfulls of  
Syrup of y<sup>e</sup> Juice of y<sup>e</sup> herb, if y<sup>e</sup> Vertue of it make  
y<sup>e</sup> in love w<sup>th</sup> it (as they will if y<sup>e</sup> be wise) Keep a Syrup  
of it to take inwardly & an oyntment & Master  
of it to use outwardly allwayes by you



27 151 Borrage & Bugloss

these are great Cordials great strenghtners of nature & very Cordial y<sup>e</sup> leaves or roots <sup>& seed</sup> are very good in Putrid & Pestilential feavers to defend y<sup>e</sup> heart & expell Poyson or y<sup>e</sup> venome of other creatures y<sup>e</sup> seed & leaves are good to encrease milke in womens breasts & to Expell Pensiveness & melancholy it clarifies y<sup>e</sup> blood & mitigates hott feavers y<sup>e</sup> Juice in Syrup is good for y<sup>e</sup> afore s<sup>d</sup> evils & put w<sup>th</sup> other cooling opening clensing herbs is good to open Obstructions & help y<sup>e</sup> yellow jaundice & mix w<sup>th</sup> fumitory to Coll Clense & temper y<sup>e</sup> blood by Curing y<sup>e</sup> Itch ringworms & Tettens scabs or sores y<sup>e</sup> flowers made into a Conserve or Candied are good for y<sup>e</sup> former Cases being v<sup>l</sup>ed as a Cordial & is good for those y<sup>e</sup> are weak by long sickness & to comfort y<sup>e</sup> heart & spirits of those y<sup>e</sup> are in a Consumption or troubled w<sup>th</sup> swoonings or Passions of y<sup>e</sup> heart y<sup>e</sup> distilled water is good for y<sup>e</sup> Purposes aforesaid & for y<sup>e</sup> redness & Inflammation of y<sup>e</sup> eyes being wash<sup>d</sup> therewith y<sup>e</sup> dry herbe is never v<sup>l</sup>ed but green yet y<sup>e</sup> ashes boyled in mead or honey water is good for Inflammation & vlcers in y<sup>e</sup> mouth & throat to wash & gargell it w<sup>th</sup> y<sup>e</sup> Roots of Bugloss made into a Electuary are effectvall for y<sup>e</sup> Cough & to Condensate thin flegm & y<sup>e</sup> rheumatick distillations upon the Lungs



## Liver: Wort

It is a singular good herb for all diseases of y<sup>e</sup> liver to cool & cleanse it & for Inflammations in any part & y<sup>e</sup> yellow jaundice likewise: Bruised and boyled in small beere & drunk it cooleth y<sup>e</sup> liver & kidneys & helpeth y<sup>e</sup> running of y<sup>e</sup> reins in men & whittes in women it is good for ringworms Tethers & other running sores & Scabs & is an excellent Remedy for such whose livers are corrupted by surfitts w<sup>ch</sup> cause their bodies to break out for it fortifies y<sup>e</sup> Liver exceedingly & makes it Impregnable

## Marygold

It is an herb of y<sup>e</sup> sun & strengtens y<sup>e</sup> heart exceedingly & is very Expulsive & little less effectual in y<sup>e</sup> small Pox & meazels then saffron, y<sup>e</sup> Juice of marygold leaves mixt w<sup>th</sup> vinegar & any hott swelling bathed w<sup>th</sup> it instantly gives ease & awageth it y<sup>e</sup> flowers either green or dry are used in posseth broths & drunk as a Comforter of y<sup>e</sup> heart & spirits & to Expell any misghant or pestilential quality w<sup>ch</sup> might annoy them, a plecter made of y<sup>e</sup> dry flowers in powder hags Grease turpentine & Rosin applyed to y<sup>e</sup> breast strenghtens & succors y<sup>e</sup> heart infinitely leaves whether Pestilential or not Pestilential



## For a Cancer

Cut a quarter of a pound of the best Turkey figs, boil them in a quart of milk, wash the part 3 times a day with the Liqueur & drink one Gill of it twice a day. It has cured a Lady who had a Cancer in her mouth & was given over by the Faculty - a Person that had a Cancer in her Breast some years & after using this a little time the Cancer was actually dispersed.

## For a Cancer or Tumour

Take  $\frac{1}{2}$  a pint of the Juice of Bean blofom. of new cream a pint & of the best honey  $\frac{1}{2}$  a pound, boil them in a new baglag'd pipkin very gently till half is consumed. Anoint the part affected ~~three~~ twice or three a day.



Receipt of the right Hon. Lady  
Elizabeth Langham to cure madnes particularly  
the melancholy sort

Take the ground Iwe (or alehoof) three handfulls  
if it small, & boile it in two quarts of  
white wine, till two thirds are consumed  
then strain it, & boile with it six ounces of  
the best sallad oil, till it becomes an Oyntment  
then moist the mold of the head upon the seam  
with it (the oyntment being first warmed)  
three a day for eight or nine days successively  
by chafing it well, afterwards apply  
fresh herbs of ground Iwe, bruised as a  
cullice, to the same part, tying it fast  
; Let the person also take three large  
spoons full of the juice of ground  
for nine mornings together, also  
small as a fectida pile upon going  
to bed at Night.

B. The persons head must be shaved before  
the oyntment is used

Lady E. Langham writes at the bottom of her  
letter, I have by Gods blessing cured three score



Mrs Bapsts receipt of Yarranton Court  
for Elucer of Rhubarb ~ ~ ~

Take of outward rinds of Seville Oringe rind  
pared without any white on them Two ounces  
Rhubarb powdered two Ounces, Contrayerva  
root, & yellow Leadary of each two Drams  
infuse them in a quart of Rectified Spirits  
of wine, or good Brandy for a week  
then strain it off - The dose is 2 or 3  
Teaspoonfulls in a glass of warm Water



This Brand

A Receipt for the Jaundice never known  
to fail of a Cure (but as many Complaints  
turn the Skin yellow besides the Jaundice  
the way to be certain is. Take a peice of  
new dawles into the pot when the patient  
goes to bed. & the next morn'g wash it  
out & if the colour remains, then it is  
the real Jaundice ~ ~ ~ ~ ~

Take Celandine & feverfew, rosemary, &  
Hyssop, Baum. sage. & broad Vime,  
two handfulls of ~~each~~ the Celandine, &  
half the quantity of the other herbs  
with 2 penny worth of Saffron. Boil all  
the herbs in a ~~quart~~ quart of strong ale  
strain <sup>or</sup> & uring it thro a cloth. Then  
put in yr saffron to steep in the above  
take a quarter of a pint every morn'g  
& evening fasting if one quart  
will not do take the Second



## Garden Tansie

it is very good for Women y<sup>t</sup> are like to miscarrye being brused & applyed to y<sup>e</sup> navel or boyled in ordernary beere & y<sup>e</sup> Decoction drun it is good to eat in y<sup>e</sup> Spring fryed in a tansy or boyled in wine & drunk for stoping of y<sup>e</sup> Urine & y<sup>e</sup> Strangury & for weak Reins & Kidneys it is also good for to dissolve & expel wind in y<sup>e</sup> Stomack belly or bowells to procure y<sup>e</sup> Courses & expell wind in y<sup>e</sup> Metrix if its brused & Smelled to or applyed to y<sup>e</sup> lower part of y<sup>e</sup> belly it is good for y<sup>e</sup> Stone in y<sup>e</sup> Reins & y<sup>e</sup> seed is good for Children for y<sup>e</sup> Wormes, boyled in oyle it is good for sinews shrunk by Cramps or pain w<sup>th</sup> Cold.

## Wild Tansie or Silver Weed

This Herbe y<sup>e</sup> distilled watter maintains Beauty & Censeth y<sup>e</sup> Skin of all discolorings therein, as morpheus, Sun burning Pimples frickles & dropt into y<sup>e</sup> eyes or wet Cloth applyed takes away y<sup>e</sup> heate & Inflammation in y<sup>e</sup> wild tansie Hayes y<sup>e</sup> Cask & all fluxes of blood in men or women, wome in y<sup>e</sup> next y<sup>e</sup> Skin stoppe y<sup>e</sup> Terms & y<sup>e</sup> Whittes & Spitting or vomiting of Blood, y<sup>e</sup> Powder of y<sup>e</sup> Herbe in y<sup>e</sup> distilled watter is good for y<sup>e</sup> whittes in women taken w<sup>th</sup> Corral & Ivory & pon boyled in wine it easith y<sup>e</sup> <sup>gripping</sup> pain of y<sup>e</sup> bowels y<sup>e</sup> same boyled in vinegar w<sup>th</sup> honey & allom & gargled in y<sup>e</sup> mouth easith y<sup>e</sup> toothach & fasteneth loose teeth & <sup>cleareth</sup> gums that are sore & setteth y<sup>e</sup> pallat of y<sup>e</sup> mouth when its fallen down, & healeth ulcers in y<sup>e</sup> mouth or secret parts & healeth wounds inwardly & outwardly & old sores, staves Run.



great Round Leaved Dock or ~~Wasterd~~ Rubaro  
a Dram of y<sup>e</sup> Dried root w<sup>th</sup> a scruple of ginger  
in powder fasting purge it Choller & flegm down  
wards gently & softly. y<sup>e</sup> seeds thereof Contrary ly do  
bind y<sup>e</sup> Belly & stay Coughs or Bloody fluxes y<sup>e</sup>  
distilld water & y<sup>e</sup> Juice of the herb & root are  
good to heal Scabs foul Ulcers sores Itches Inflamm<sup>at</sup>  
ions steeped in vinegar easeth pain in y<sup>e</sup> Ears tooth  
ake & yellow Landice y<sup>e</sup> seed easeth pain in y<sup>e</sup>  
stomach & <sup>helpeth</sup> loathing of meat it provokes Urine  
helpeth y<sup>e</sup> Stone & dimness of sight y<sup>e</sup> roots are  
used in Purging Diet drinks w<sup>th</sup> other things to  
Open y<sup>e</sup> Liver & to Cleave & Cool the Blood.

### Cardus Benedictus

It heales swelling & gideness in y<sup>e</sup> head y<sup>e</sup> yellow  
Landice & other Infirmities of y<sup>e</sup> Gall, it strenghtens  
y<sup>e</sup> attractive facultys in man & clarifies y<sup>e</sup> Blood  
drinking y<sup>e</sup> Decoction helps red faces tetter ringworms  
<sup>it helps</sup> Plague sores boyles Itch biting of mad dogs  
& Venomes Beasts it Cures y<sup>e</sup> french Pox  
it strenghtens y<sup>e</sup> memory & Cures Deafness  
it Cures quarter Agues and other Diseases  
of melancholly and <sup>cholick</sup> adust, it provoke  
Urine & y<sup>e</sup> stoppings thereof



## To Avoid fleam

Take Clarified posset Drink & put there  
Sweet Butter y<sup>e</sup> yolk of an Egg & a little  
Small ginger hyssop red mint & sugar let these  
seeth all together & drink thereof first and  
last as warme as you can suffer it . . .

## M<sup>r</sup> Lumleys Pippin Drink for a Consumption

Take y<sup>e</sup> Thick pareing of six pippens boyle  
them in 3 pints of Spring water to a quart then  
sweeten it w<sup>th</sup> Sugar Candy whereof drink the  
quantity of a wine glass when y<sup>e</sup> go to bed, in  
a fever it is very good with Lemon or Syrup  
of Lemons

## A drink for a hott feaver

Take Spring Water & Red rose water  
of each one pint & an half y<sup>e</sup> Juice of 3  
Lemons & white Sugar Candy 1 ounce & mix  
them together & give y<sup>e</sup> Patient 6 or 8  
Spoonfulls at a time often in a day & night  
intill y<sup>e</sup> unnatural heat be Extinguished



# Catalogue of Books of W T

July 29

## Divinity Books

Octavo

- 1 Heavenly Conference by M<sup>r</sup> A. S. S. S.
- 2 — Sacramental Meditations by M<sup>r</sup> J. Flavell
- 3 — The Tryall of a saving Interest in Christ by M<sup>r</sup> J.
- 4 — Touchstone of Sincerity by M<sup>r</sup> J. J.
- 5 — a Relation of Sundry Sects . . . . .
- 6 — Christian Comfort . . . . .
- 7 — An Essay Concerning assurance by N. B.
- 8 — Closet Devotions
- 9 — Christ certain & sudden appearance to Judgm<sup>t</sup>.
- 10 — Catechise Book, Timothy's Task
- 11 — The Truth of whole Truth, & nothing but of Truth
- 12 — Amore Excellent way to Edifie y<sup>e</sup> Church of Christ
- 13 — Husbandry Spiritualized
- 14 — of Indispelling Sin by J. Owen D.D.
- 15 — Pharisee & publican by J. B. . . .
- 16 — A Saint indeed by J. Flavell
- 17 — the Marrow of y<sup>e</sup> Oracles of God by N. B. Pfeiffer
- 18 — Saints memories &c.
- 19 — Sacramental Catechism



very good to draw downe the pain of y<sup>e</sup> head  
Take Nettles & bay salt pound then & lay the  
inside y<sup>e</sup> wrist of y<sup>e</sup> arme wrist  
& Rue is very good at y<sup>e</sup> solis of y<sup>e</sup> feet

---

for the Pain of the Side or Stie  
Take wormwood Rue featherfew & Camomell  
bruse it & lay it very warm in a cloth  
to the Side

---

for a Stick  
Take stick wortt & roime & boyle & drink  
with sugr as Tea

---

for a Loofnes  
take half a pint of french brandy  
a Hogon of water & Cloves & mace &  
Loabe sugr put it down by a soft  
fire & lett it simmer a pretty while  
but not boyle & lett y<sup>e</sup> party take  
three or fower spoonfulls warme



Docter Hosborn recett for y<sup>e</sup> Stone  
Terpentine prepared & Conserve of  
y<sup>e</sup> Vilots & make it into a bolis  
& Take Maltis Pellatory of y<sup>e</sup> Wall  
& Vilot Leaves & one handfull of  
french barley boyle it in a pint of  
water till half be consumed ℥iij  
of this Lickor must be taken in y<sup>e</sup> morning  
fasting with ℥ii of Cinimma water  
of Syrup of Vilots & this do 9 dayes

---

for to stop a Loosnes  
Bayberis burnt hearts horne nutmegs  
of Each ℥i beat them into powder  
then take ℥i w<sup>th</sup> a draft of warme  
Claret or red wine after morning  
& Evening



Oyntment for a sprain or se.  
 take of per: rosin or rosin of y<sup>e</sup> Pine tree  
 of y<sup>e</sup> Pinet Turpentine yellow wax washed  
 & pure Oyle of Each a equal parts melt them  
 into an Oyntment according to art.

it is as pretty a Cerecloth for a new sprain as  
 most is & cheap let it not be despised for I knew  
 a Gentle woman in Sussex do much good with it

### Basilicon oyntment

take of yellow wax fat Rosin Greek Pitch  
 of Each half a pound, Oyle nine ounces mix  
 them together by melting them according  
 to art

this oyntment doth heat moisten & digest  
 procure matter in wounds I mean, bring y<sup>e</sup> filth  
 or corrupted blood from green wounds they cleanse  
 and ease pain



19  
The Vertues of the aforesaid Lead Paster

- 1 If it be laid to y<sup>e</sup> Stomach it prouoketh  
Appetite & takeith away any greife of y<sup>e</sup> same
- 2 If laid to y<sup>e</sup> Belly it is at present  
remedy for y<sup>e</sup> Itch thereof
- 3 If laid to y<sup>e</sup> Rains of y<sup>e</sup> back it  
cureth & healith y<sup>e</sup> Bloody flux  
running of y<sup>e</sup> rains heat in y<sup>e</sup> liver  
or weakness of y<sup>e</sup> back
- 4 It healith all bruises & swellings it  
takeith away Itches, it breaketh fellons  
purses & other Imposthumes & healith them  
It draweth away Running humours  
without breaking y<sup>e</sup> skin & being applyed  
to y<sup>e</sup> fundament healith any Diseases  
there Growing
- 5 Being laid to y<sup>e</sup> head it is good for y<sup>e</sup> eyes  
The same Laid to y<sup>e</sup> Belly of a Woman  
prouoketh y<sup>e</sup> terms & makeith apt for  
Conception



for a Long Continued flux w all  
fail

Take sweet butter & let it boyle soft  
over y<sup>e</sup> fire for a full hour then take a  
pretty quantity of it morning fasting & at  
night going to bed

To Stop bleeding at y<sup>e</sup> noze, wound or Cure  
in man or beast . . . . .

Take y<sup>e</sup> flax of a hare y<sup>e</sup> moss of an elsh  
tree & powder of Bole armonick & Chop th<sup>e</sup>  
together & wet it a little <sup>with water</sup> & put it into y<sup>e</sup>  
nostrill yt bleed & stir it not 24 hours if it  
be a Cut or wound Look first if there be not  
little pces of Loofe flesh or skin that hangs if then  
be Clip it away, or else y<sup>e</sup> blood will not stay  
then lay it to it & stir it not in twenty  
four hours

for Deafnes<sup>s</sup>, approved Remedy

Take Linseed oyle & Aqua: vitae shake y<sup>e</sup>  
gether in a glass bottle & set it in y<sup>e</sup> sun a  
month or five weeks shakeing it well every  
day & when you vse it put a little into y<sup>e</sup> Ear  
& stop it with black wool



For y<sup>e</sup> Stone and Gravell an Excellent  
Remedy

Take & dry y<sup>e</sup> roots of Rednettles & make  
ym into powder take a spoonfull of y<sup>e</sup> powder  
in a draught of white wine & it will break  
y<sup>e</sup> stone though it be never so great with  
Speed use it daily till it work its Effect it  
it will consume y<sup>e</sup> stone & gravell, a thing  
of little Charge but great Vertue

Doctor Batters his Medicine Against a Consumption

Take Liver wort 2 handfulls Sucory Endive  
Borage Coltsfoot of Each six handfulls shred  
them finely & put them in a gallon of new  
milk lett them steep all night in y<sup>e</sup> morning  
Distill them in a glass still then take 3  
Spoonfulls of Rose water & 3 Spoonfulls of  
this water with half a pint of red Cowes milk  
& as much Sugar of roses as will sweeten  
it



## Conserve of Roses

Pul y<sup>e</sup> Roses in a dry hot day a  
Cut out all y<sup>e</sup> whittes pound them  
mighty well in a stone or wood morte  
then take Duple y<sup>e</sup> weight of <sup>wh</sup>sug<sup>r</sup> and  
pound it very well together & putt them  
up do y<sup>e</sup> same w<sup>th</sup> vilotts or any Conserve

## Syrup of Violets or Cloves

Cut all y<sup>e</sup> whittes off & to a pound of  
flowers put in a pint of Boyling water  
Cover them Close & lay them by y<sup>e</sup> fire  
all night then strain them & to a  
pint of Lickor put 2 pound of  
powder Sugar let it boyle & scum it w<sup>th</sup>  
& when cold bottle it up do y<sup>e</sup> same with  
popes or Cowslips

## Cold Cinamon water

take 2 quarts of Barly water 4 ounces  
of Cinamon Break it & put it & the Barly  
water together into a cold still w<sup>th</sup> a slow  
fire & w<sup>th</sup> all is run off w<sup>th</sup> it



To Make Jelly of Raspis y<sup>e</sup> best manner  
Take y<sup>e</sup> Raspis & set y<sup>m</sup> over y<sup>e</sup> fire in  
a posselt & gether out y<sup>e</sup> thin Juice y<sup>e</sup> bottom  
of y<sup>e</sup> Skillet being cooled w<sup>th</sup> water & strain  
it w<sup>th</sup> a fine strainer then weigh it w<sup>th</sup> sug<sup>r</sup>  
& boyle them till they come to a Jelly w<sup>th</sup>  
y<sup>e</sup> may perceive by drawing y<sup>e</sup> finger on y<sup>e</sup>  
back of y<sup>e</sup> spoon

---

An Aproned Conserve for a Cough or  
Consumption of the Lungs +

Take a pound of Elicampane roots  
draw out y<sup>e</sup> Pith & boyle y<sup>m</sup> in 2 waters  
till thy be soft when its cold put to it  
y<sup>e</sup> like quantity of y<sup>e</sup> pap of roasted  
pipens & 3 times their weight of brown  
sug<sup>r</sup> Candy beaten to Powder stamp these  
in a mortar to a conserve whereof take  
every morning fasting as much as a Wall  
nut ~~fasting~~ for a week or fortnight together  
& afterwards but 3 times a week . . .



to Make Ginger Bread

~~To Make~~ <sup>a quarter &</sup>  
3 pints Flower, half a ~~pound~~ Butte  
2 ounces ginger finely beaten a little  
3/4 Caraway Seed a little Snyg & a little All  
yest, make this into a paste <sup>wet</sup> with Triacle  
& Bake it in Cakes or in a pan as y<sup>e</sup> Please

To Make Puf Past

To 1<sup>st</sup> flower 1<sup>st</sup> & quarter Butten  
2 Eggs take out one of y<sup>e</sup> yolks a liti  
Brandy ginger & nutmeg rub a little  
of y<sup>e</sup> butter in y<sup>e</sup> flower & wet it not  
to soft, & y<sup>e</sup> Role in y<sup>e</sup> rest of y<sup>e</sup> butter

A Puding to put in a Turkey or <sup>or a fowl</sup> hain  
Take a manchit & grate & take as much  
Beef <sup>or half butter</sup> lute as bread, cut small, & take time  
marjorem & Parsley, cut small, & nutmeg &  
a little salt wet this together with an Ege  
& make it up



To Make Scotts Scollops

Take a leg of Veal & Cut y<sup>e</sup> flesh in  
~~in~~ slices very thin then take it & Jag it  
with y<sup>e</sup> back of a knife & Season it with  
peper salt nutmeg time mariorm Savory  
& parsley cut small fry it with butter &  
dish it up with forstmeat. Balls <sup>on y<sup>e</sup> top</sup> & gravey  
Sauce

---

To make Gravey Sauce

Take y<sup>e</sup> necks Giserds & livers of a fowl  
& some Beefe or beef or mutton & boyle  
till it comes to gravey & put in whole  
peper salt 1 whole onion & when well  
boyled, strain it off, & scum off y<sup>e</sup> fatt  
then take butter flower & nutmeg & mix  
it together with a knife & put it in  
& put it on y<sup>e</sup> fire keeping it stirring  
till it boyles



## An Ointment for a Burne

Take of houseleek Plantaine Leaves & green Elder each one pound stamp them small put to them a quarter of a pint of wine vinegar three Spoonfulls of Urine & four ounces of old tallow candle with three pints of oyle olive boyle these two or three hours stirring y<sup>m</sup> Continually with a stick then strain it: & put it on y<sup>e</sup> fire again with four ounces of bees wax sliced thin: Let it boyle half an hour more: & pour it into pots twill keep many years: if tied down with a bladder when y<sup>e</sup> use it rub white paper till tis soft: then spread it over with y<sup>e</sup> ointment: & anoint y<sup>e</sup> Burne with y<sup>e</sup> ointment: do it with a feather & lay y<sup>e</sup> paper over it: do this morning & night till tis quite well: twill skin y<sup>e</sup> wound as well as take out y<sup>e</sup> fire therefore be sure to use nothing else twill give ease in a quarter of an hour tis a certain as well as a quick Cure: if y<sup>e</sup> Vitals are not burned: & is recommended only y<sup>e</sup> experience of a person of great Worth & Charity: a third part of this quantity will last many years & may be made very Cheep.



### For the Wind in the Veins

Take Powder of Licourish Caraway seeds & Sugar Candy beaten small of each an equall quantity to y<sup>e</sup> taste, to which add Rhubarb into Powder a third part, or more, with as much Cream of tartar pulveriz<sup>d</sup>: put this Compound in a box keep it in your pocket & eat as much of it as will lie on a sixpence twice or thrice in a day for a week together it will gently purge you cool the blood & expell y<sup>e</sup> wind out of y<sup>e</sup> Vains this hath holpen those that have not ben able to go

### A Draught for a Consumption X

Take Mint & Red Rose Water of Each two large Spoonfulls, Sugar Candy finely beaten one ounce warm these together with a little grated nutmeg power to it near half a pint of milk Just warm from the Cow, drink this twice a day for six weeks in the Spring it has recovered many from Weakness & faint sweats

### An Incomparable Drink in a Thirsty Fever . . .

an ounce & half of Tamarind, three ounces of Currants & two ounces of Stoned Raisins boyled in three pints of Water till near one third be Consumed Strain & drink this when you are Costive . . . . .

or Rost an apple put it into a mug of water cover ~~till~~ a little while & let it stand & drink it, it is good to lay thirst in a fever



## To make the yellow Salve

Take of Rosam one pound of Virgens  
 Wax & Frankincense of Each a quarter of  
 a pound mastick 1 ounce Camphire 2 Drains  
 Beers Sute & Venice Turpentine of each a  
 quarter of a pound beat all y<sup>e</sup> gums into  
 powder & sear y<sup>m</sup>. Cut y<sup>e</sup> wax & Sute in thin  
 peces y<sup>n</sup>. Set them over y<sup>e</sup> fire & let them all  
 melt together & strain it through a Canvas str<sup>er</sup>  
 into a pottle of white wine let it boyle on a slow  
 fire stirring it allways till half y<sup>e</sup> wine be Cons  
 umed y<sup>n</sup> take it off y<sup>e</sup> fire & stir it continually  
 till it be but blood warme then put in y<sup>e</sup> Turpentine  
 by little & little then put in y<sup>e</sup> Camphire w<sup>ch</sup> must  
 be dissolved in a spoonfull of Sallet oyle then stir  
 them all together till it be theroly Cold make  
 it up in roles & keep it in an oyle paper

To make the Black Salve that will Cure any  
 Green Wound or sore

Take 3 ounces Red lead & 3 of white Lead  
 4 ounces Beers Sute & 3 of Bees Wax a pint  
 Sallet oyle & a pint vinegar Cut y<sup>e</sup> wax &  
 Sute & put all into y<sup>e</sup> oyle & vinegar when  
 they are hot, boyl them slowly keeping y<sup>m</sup> stirring  
 till it is very Black then strain it through a  
 Cloth & when it is Cold make it up in Roles  
 & keep it for vse



A Receipt for a Cough & short Breath  
Take Sage, Maidenhair, Hoarkound Wormwood &  
pennyroyall of each a handfull of Rosemary & Betony  
a half a handfull Lignumvicty & ounce Relsons y<sup>e</sup> Son  
4 ounces 12 Broadfigs 1 qt Canary & pint hyssop  
water make it into a Syrup w<sup>th</sup> Sugar Candy & add  
1 ounce Lina  
G D

### The Browne Pleaster

Take Burgandy Pitch Rosem Gum Elemmy  
Gum Anonick & bees wax mastick & singrais  
Draconis of each 2 ounces oyle 3 Spoonfulls  
1 ounce Barrell Pitch Melt these all together  
in a skelett & stir them well till they are all  
melted & dip in Linning Cloths as many as y<sup>e</sup> will  
& this is y<sup>e</sup> true Pleaster y<sup>t</sup> I use for any  
weaknes or pain in y<sup>e</sup> Back y<sup>e</sup> Sciatica gout  
or paine in any part of y<sup>e</sup> body or Ruptures  
or Broken Bellies  
G D

### For An Aque

Take Bea salt one Spoonfull Rue one hand  
full Garlick 2 heads aply it to y<sup>e</sup> <sup>most of y<sup>e</sup></sup> hands &  
y<sup>e</sup> Soles of y<sup>e</sup> feet it is a present Remedy  
G D



To Make all sorts of Comfits & to  
Cover seeds or fruits with sugar

you must provide a bason very deep either of  
brass or tin with 2 yeares of Iron to hang with  
a rope, over an earthen pan with hot coals, then  
provide a broad pan for ashes, & put hott coals upon  
them & another clean Bason to melt y<sup>e</sup>. Sugar in or  
a Skillett, as also a Ladle of Brass to run the sugar  
upon the seeds together with a slice of Brass, to scrape  
away the sugar from the bason that hangs if there be  
occasion then take some of the best & fairest sugar  
you can gett & beat it into powder, Cleanse y<sup>e</sup> seeds  
well & Dry them in the hanging Bason put a quart  
of a pound of seeds whether Carraway or Coriander  
seeds to every two pounds of sugar & that will  
make them big enough, but if you would have  
them bigger add the more sugar which you  
must melt thus, put three pound of sug<sup>r</sup> into  
your bason adding to it one pint of cleen running  
water <sup>beat in 1 Egg with y<sup>e</sup> water first</sup> stir it well with a Brassen slice, till it be  
well moyetned then set it over a cleer fire & melt it  
well & let it boyle <sup>scum</sup> mildly till it ropes from the Ladle  
then keep it upon hot embers, <sup>but dont stir it untill it ropes</sup> but let it not boyle  
& so let it run upon the seeds from the Ladle, if  
you would have them don quickly, let your water  
be boyling hott & puting a fire under the bason  
cast on your sugar boyling hot put but as  
much water to the sugar as will dissolve it  
withr boyle your sug<sup>r</sup> too long which will make  
it black, stir your seeds in the bason as fast



cast as you can as you cast on the Sugar  
<sup>little flower &</sup> the first put in but half a Spoonfull of  
the Sugar mashing the Bason very fast Rubbing  
the seeds very well with your hand which will  
make them take sugar the better & let them be  
very well dried between every Coat which will  
make them the sooner rot for this way in every  
three hours you may make three pound of Comfits  
a quarter of a pound of Coriander seed &  
three pound of Sugar will make very large  
Comfits keep your sugar allways in very good  
temper that it run not into Lumps when your  
Comfits are made Lay them to dry on papers  
either before the fire or in the hot Sun or  
in an oven which will make them very white  
when y<sup>e</sup> flower & sugar sticks to y<sup>e</sup> pan & there is small dust  
in y<sup>e</sup> pan take ym out & sift ym wash y<sup>e</sup> pan & put ym in again

When you make y<sup>e</sup> Almond & Coriander Comfits y<sup>e</sup>  
must make y<sup>e</sup> sugar pretty thick & must rub them  
round the pan with y<sup>e</sup> hand & if y<sup>e</sup> would have  
them curled you must have a curling pott made of  
latten with 2 Ears to hang it up pretty high above y<sup>e</sup>  
pan (like a tuner) with a small Rolle to run very  
small on y<sup>e</sup> Comfits as y<sup>e</sup> shake them in y<sup>e</sup> Pott when  
they are come pretty large  
for the Caraway Comfits y<sup>e</sup> sugar must be made thinner w<sup>th</sup>  
water for they must be made very smooth not curled  
& y<sup>e</sup> must strew but a little flower at first & afterwards all  
y<sup>e</sup> must not rub ym Round y<sup>e</sup> pan but all one way



# At ~~to~~ Cake 5<sup>th</sup> Currant

Take 1 quart of Cream & 2 of Butter &  
 & take a little Raw milk Just to melt y<sup>e</sup> butter  
 put it downe on a soft fire & put in y<sup>e</sup> butter &  
 Cream & let it be but Just hot enough to melt  
 y<sup>e</sup> butter & Cream then throw it out in an  
 earthin pan & lett it Cool a little then take  
 2 or 3 <sup>or 4</sup> Currants as y<sup>e</sup> Please pick y<sup>m</sup> & rub  
 y<sup>m</sup> well in a Cloth & put y<sup>m</sup> in with y<sup>e</sup> Cream &  
 Butter then strew in your flower by little and  
 little mixing it round continually with y<sup>e</sup> hand  
 till you have put in about half your flower  
 then put in half a pound of Sugar 2 or 3 Spoon  
 fulls of sack a little Nutmeg mace & Cinimon  
 finely Beaten half a pint of Oyle y<sup>e</sup> yest<sup>r</sup>  
 & a little Rose <sup>sack</sup> <sup>mix</sup> ~~water~~ these all to gether then put  
 in y<sup>e</sup> rest of y<sup>e</sup> flower & mix it till it comes  
 off Clean from your hand, let it stand a little  
 while by y<sup>e</sup> fire & Just as you make it up &  
 put it in to y<sup>e</sup> oven put it on a Clean thick  
 white paper & put a paper like a hoop round  
 it you may put Succet Cut in little pces in it  
 if y<sup>e</sup> please When it is taken out of y<sup>e</sup> oven y<sup>e</sup>  
 may se it with Whites of Eggs Rose water & Sugar beaten & put in  
 to the oven to dry



To Make a Seed Cake from Walls  
 Take 1<sup>st</sup> Lisbon Sugr 1<sup>st</sup> Butter 1<sup>st</sup> flower  
 dry y<sup>e</sup> flower & Sugr by y<sup>e</sup> fire 1 ounce of  
 Caraway Seed & Eggs half y<sup>e</sup> whites taken out  
 mace Cloves & Cinimom y<sup>e</sup> like it 3 or 4 Spoon  
 fulls of sack <sup>or brandy</sup> Beat y<sup>e</sup> butter to Cream w<sup>th</sup> y<sup>e</sup>  
 hand in an Earthen pan then put y<sup>e</sup> Sugr to it  
 by degrees mixing it well w<sup>th</sup> y<sup>e</sup> hand as to y<sup>e</sup>  
 Seed Spice & sack put y<sup>m</sup> in either first or last  
 it will require an hour & half Baking in a  
 pretty hott Oven tis a good way to Bake it in  
 a tin puding pan lay a paper over y<sup>e</sup> top to  
 keep it from being burnt

### To Make a Seed Cake

Take a pound Flower a pound butter  
 a pound sugar 10 Eggs leave out half y<sup>e</sup>  
 whites <sup>a little brandy</sup> & an ounce of Caraway seed first  
 dry y<sup>e</sup> flower & sugar by y<sup>e</sup> fire then mix  
 y<sup>e</sup> butter <sup>& Eggs very well together</sup> then put in y<sup>e</sup> sugar & flower  
~~if~~ y<sup>e</sup> may put in y<sup>e</sup> Seed first or last  
 it will require an hour & half baking you  
 must bake it in a tin or latten pan lay  
 paper over y<sup>e</sup> top to keep it from burning

10<sup>th</sup> Venowes beats eufes head y<sup>e</sup>



Dose 1 ounce. Camomile water

● *Aqua Carminativa: Water Expelling*

Take Camomil water 10 Canary 6 Camom  
flowers 30 handfulls Bruise them & Digest to  
gether two days, strain, to y<sup>e</sup> strained liquor  
put fresh Camomil flowers 24 handfulls  
Infuse again, then strain, to y<sup>e</sup> strained  
liquor put again fresh flowers 12 handfulls  
orange peel  $\frac{1}{2}$  ounce, Sea Wormwood 2 handfulls  
small Centary, penny Royall  $\frac{1}{2}$  handfull of each  
seeds of Dill cumin & fennell 2 ounces  
Cardus Benedictus, seeds of Cummin and  
Caraway of each  $\frac{1}{2}$  ounce Juniper & Bay  
berries  $\frac{1}{2}$  ounce digest 2 days then distill  
it, tis good for Hystirick disorders & y<sup>e</sup> stomach pro  
vokes Urine expels gravel & Stone Wonderful Colick & plague

## ● Flower of Oyntment

Take Rosein yellow wax sheeps suet  
 $\frac{1}{2}$  lb. Olibenam 3 ounces Turpintine 1 ounce  
 $\frac{1}{2}$  Myrrh: Mastick 1 ounce, Camphir 2  
drams White Wine  $\frac{1}{2}$  lb. boyle them into  
an Emplaster

It searches. Drawes Clenseth & heals not suf  
ring any dead or proud flesh or corruption  
in a wound it easeth pain. Digests. resolves tum  
ors. Comfort & strengthens y<sup>e</sup> sinewes helps sprains  
draws splinters thornes & broken bones out of  
flesh ripens cankers heals boyles & cankers & bites

of Venoms  
& Gout  
beats up  
head  
gout







## For the Dropsy

Take 3 pints Whitte Wine & a Ale pint ~~of~~  
 Broome Althes finely Serced for a woman & for  
 a man 4 pints Wine & a good handfull more of  
 Althes put them into y<sup>e</sup> wine & let them infuse  
 24 hours, stir it y<sup>e</sup> next morning & strain  
 it & drink half a pint in y<sup>e</sup> morning fasting  
 try that first & if need be at 4 a Clock in  
 the after noone

## A Seare Cloth for all Aches

Take a pound Wax half a pound Rosem  
 twelve ounces Frankensence a pound & half of  
 Sheeps Sute & boyle y<sup>m</sup> all together & strain it in  
 a Basson y<sup>e</sup> put it on a Chafendish of Colles &  
 dip linnen Cloths therein & lay it on y<sup>e</sup> Place

## For a sore Mouth

Take 2 Spoonfulls of Honey boyle it & scum  
 it & put as much Borrex as will lye on a great  
 finely Beaten to Powder y<sup>e</sup>. Put it into y<sup>e</sup> honey  
 & let it boyle a little, it will Cure y<sup>e</sup> Mouth  
 without Rubbing only lying it on y<sup>e</sup> sore place  
 you may Use it as often as you Please  
 Burnt allome w<sup>th</sup> honey y<sup>e</sup> same way <sup>is good</sup> for a sore mouth or thre



For A Canker in the Mouth

Take Running Water & Strawberry Vilot  
Woodbine & Cullinbune Leaves of each a handfull  
& a handfull of Plantine Leaves & a little Rose  
mary Boyle all these together till y<sup>e</sup> water be half  
wasted then put in 2 or 3 spoonfulls of honey &  
a peece of Roch Alom & 3 or 4 spoonfulls of Wine  
veniger & wash yo<sup>r</sup> mouth with it 3 or 4 times a  
day, this is Proved

---

Another for A Canker in y<sup>e</sup> Mouth

Take an Egg & take out y<sup>e</sup> White then fill up  
y<sup>e</sup> shell with Allom & honey & set it on y<sup>e</sup>  
fire & let it boyle softly & when it is cold rub  
y<sup>e</sup> sore mouth with it laying it on a Sage Leaf  
then make a powder of Boolarmonick & hard  
sugar & Burnt salt & lay some of this powder  
on when you have Rubed y<sup>e</sup> mouth & let it lye  
half an hour then wash it with y<sup>e</sup> mouth water

---

A Water for the Canker

Take a handfull of Red Rose Leaves & a pint  
of Spring Water let it boyle to half a pint then  
Strain it & put in honey & Allom when you  
dres y<sup>e</sup> mouth heat it pretty hot then rub  
your mouth with Sage Leaves, do this 3 or 4  
times a Day



## To make Sugar Cakes

Take 3 pound of fine flower one pound of fine sugar two pound of Butter nutmeg & mace of each half ounce finely beaten a little brandy & a little rose water & 1 Egg yolk knead & mold this very well together melt your butter <sup>or rub it in y<sup>e</sup> flower</sup> as you put it in then mold it with your hand forth upon a board cut them round with a glass y<sup>e</sup> lay y<sup>m</sup> on papers & set y<sup>m</sup> in y<sup>e</sup> oven be sure y<sup>e</sup> oven be not too hot so let y<sup>m</sup> stand till they are culred enough

## To Make Cheese Cakes

Take 3 Eggs & beat them very well & as you beat them put to them as much flower as will make them thick then put to them three or four Eggs more & beat them altogether then take one quart of Cream & put to it a quarter of a pound of Sweet Butter & set them in y<sup>e</sup> fire & when it begins to boyle put to it your Eggs & flower, stir it very well & let it boyle till it be thick then seson it with Salt Cynamon Sugar & Currants & Bake it



### To Make a Sack Poffet

Take a quart of Cream & boyle it very well w<sup>th</sup> sugar mace & nutmeg. take half a pint of Sack & as much Ale & boyle them well together w<sup>th</sup> some sugar y<sup>n</sup> put y<sup>o</sup> Cream into your Bason to your sack y<sup>n</sup> heat a pewter dish very hot & Cover y<sup>o</sup> Bason w<sup>th</sup> it, & set it by y<sup>e</sup> fire side & let it stand two or three hours before y<sup>e</sup> eat it

Or make a sack Poffet without milk or Cream.

Take Eighteen Eggs whittes & all. taking out y<sup>e</sup> tread, let them be beaten very well take a pint of sack & a quart of Ale Boyled & turn it y<sup>n</sup> put in  $\frac{3}{4}$  of a pound of sugar & a little nutmeg let it boyle a little together y<sup>n</sup> take it off y<sup>e</sup> fire stirring y<sup>e</sup> Eggs still put into y<sup>e</sup> 2 or 3 Ladle fulls of Drink y<sup>n</sup> mingle all together & set it on y<sup>e</sup> fire & keep it stirring till you find it thick then serve it up



## A Cake

Take a pound of butter & beat it to cream then take a pound of flower & dry it well & a pound of sugar & dry yt well then mix y<sup>e</sup> flower & sugar together then take 8 Eggs but 4 of y<sup>e</sup> Whites beat them well & mix y<sup>e</sup> Eggs with y<sup>e</sup> butter when it is beat <sup>and</sup> then put in your flower & sugar still stirring it then put in a little sack, <sup>or brandy</sup> a ounce of Caraway seed when your oven is of a right heat put your cake in y<sup>e</sup> hoop, <sup>or pan</sup> & put it in y<sup>e</sup> oven cover it with a paper

## To Make Cheese Cakes

Take six quarts of warme milk made into curd break in two pound of butter into your curd y<sup>e</sup> yolks of 8 Eggs well beaten a pound of Currants pickt (become & washt in hot water seasond in half a pound of sugar & with spice to your tast when they are almost Baked strew a good deal of sugar & melted butter



## The Best Recept to Make a Cake

Take 8 pints of fine flower Dried & warme before y<sup>e</sup> fire  
10 pound Currant washt & dried 22 Eggs half y<sup>e</sup> whittes  
one pound Loave sug<sup>r</sup>. beaten & sarced half an ounce of  
Cloves & mace beaten 12 pound Butter, a quart Cream, a  
pint etls yest put y<sup>e</sup> sug<sup>r</sup> Cloves & mace into y<sup>e</sup> flower &  
minge y<sup>m</sup> well together y<sup>e</sup>. Have y<sup>e</sup>. butter & cream ready melted  
set in hot water to melt & heat y<sup>e</sup> cream more y<sup>e</sup> blood warme  
put in y<sup>e</sup>. Eggs & yest well beaten & strayned together Mingle  
it up as soon as y<sup>e</sup> can put in 2 grains chamber grece & a grain  
of musk beaten small w<sup>th</sup> a little Loave sug<sup>r</sup> when it is ready  
put in y<sup>e</sup> Cream & y<sup>e</sup> Currants & mingle y<sup>m</sup> in with all speed  
y<sup>e</sup>. oven must be ready before y<sup>e</sup>. begin y<sup>e</sup>. past, butter a Clean  
large paper & fill y<sup>e</sup>. Past into y<sup>e</sup>. hoop one hour & half  
will bake it

## To Ice the Cake

Take 2 whittes of Eggs fower Spoonfulls of rosewater &  
2 or 3 ounces of Double refined sug<sup>r</sup> beaten & finely sarced  
y<sup>e</sup>. mix y<sup>e</sup>. Eggs & rosewater it must be beat all y<sup>e</sup> time  
y<sup>e</sup> cake is baking till tis white as snow w<sup>th</sup> y<sup>e</sup>. cake hath  
baked y<sup>e</sup> time aforesaid Draw it & if brown pare it &  
blow away the dust with a pare of billows y<sup>e</sup> no dust -  
remaine least it spoyle y<sup>e</sup> Coler of y<sup>e</sup>. Ice lett it be  
almost Cold then put one y<sup>e</sup>. Ice with a Spoon  
y<sup>e</sup> top & sides, put it in y<sup>e</sup> oven on a peel till it  
be dry not shutting y<sup>e</sup> oven you must put in  
y<sup>e</sup> sugar with y<sup>e</sup> rose water



## To Pickle Barbories

Take 1 Dish of Water & 1 Dish of Salt & boyle it then let it be Cold put in y<sup>e</sup> Barbories & Cover it very Close w<sup>th</sup> a Leather tied over it

## To Pickle French Beans

Take y<sup>e</sup> youngest Beans you can Get & make a pickle with Water & Salt as will Bear an Egg let them lye in it 4 Days, then put them in a Skillett with 2 parts Water & one of Vinegar as will Cover it, put them over a gentle fire Coverd Close till they are green then Lay them on a Dish to Cool, put them in a pot & Cover them w<sup>th</sup> Vinegar

## To Pickle Ashen Keys

Put them 1 night in Water then put them in all vinegar & boyle it up & steep y<sup>m</sup> till they are almost Cold, put them on a Dish as French Beans when Cold put them in again & Cover y<sup>m</sup> Close

## To Pickle Currents

Gather them in Bunches & make a pickle with Water & Salt as will Bear an Egg Squeeze out the Juice of some of y<sup>e</sup> Currents into y<sup>e</sup> Pickle put in y<sup>e</sup> Currents & y<sup>e</sup> Scum that rises on y<sup>e</sup> top will Keep them tis best to boyle y<sup>e</sup> pickle & let it cool before y<sup>e</sup> put in y<sup>e</sup> Currents



To Pickle French Beans  
you must take your Beans & boyle them tender  
then take them off & let them stand till they  
are cold, then put them into pickle of ~~Acid~~  
vinegar peper & Salt Cloves & mace & ginger

---

To Pickle Cucumbers  
Wash your Cucumbers Clean & dry them in a cloth  
then take some Water Salt Vinegar fennell tops  
& some Dill tops, & a little mace make it sharp  
enough to the Fast, then boyle it ~~white~~ & then  
take it off, & let it stand till it is cold, then  
put in y<sup>e</sup> Cucumbers & lay a board on y<sup>e</sup> top  
to keep them downe & tye them up close and  
within a week they will be fitt to eat

---

To Pickle Red & white Currants  
Take Vinegar & white wine with so much  
Sugar as will make it pretty Sweet, then take  
your red & white Currants, Being not fully ripe  
& give them one walm so cover them over  
with the same Pickle Keeping them allways  
under Ligor

---

To make a Cream Tart  
Take off the Crust of a manchet & grate it small  
& mix it with thick Cream & some Sweet Butter  
then take 24 yolks of eggs & strain them w<sup>th</sup>  
a little Cream, put there unto a good quantity



170 of Sugar, mix them very well & set it upon a  
small fire, & so let it boyle till it be thick  
then make 2 sheets of past as thin as you can  
& rise the sides of one of them the height of one  
of y<sup>e</sup> fingers in breadth, & then fill it & cover  
it with the other sheet, then bake it a half  
quarter of an hour, then put sugar on it, &  
so serve it

### To Pickle Cucumbers Sampine or Kidney beans

Take your Cucumbers & put them into salt  
water & let them lie in it an hour or a little more  
then take them out & put them into a brass or  
bellmettel pot or Skillet put one half water & the  
other half of y<sup>e</sup> best whites vinegar that you can  
gett and so cover them: & put in a good large  
Spoonfull of Bay salt if it be a hundred of Cucumbers  
cover them very close & put them on a slow fire  
till they pimple but not boyle them take the pot off  
y<sup>e</sup> fire & lett it stand close covered till it is cold  
then put it up on a slow fire again as before  
<sup>let it stand till</sup>  
the next day close covered that no steam come out &  
so do the third day & when they are cold throw  
away y<sup>e</sup> vinegar they are don in & put fresh vinegar  
to them & they will be very green, tie them up  
very close with a Lether bound over y<sup>e</sup> top of y<sup>e</sup>  
glass

Cyder vinegar will do for Sampine but it will not  
do for Cucumbers they must have y<sup>e</sup> best vinegar



To make Milk Punch that will keep some  
time in Bottles  
To one Gallon of Brandy or Rum  
five quarts water & nutmegs grated & seven Lemons  
& quarts new milk - take off the rind of the Lemons  
very thin and Infuse them in 40 hours in the Spirit  
then mix it all very well together, so when the  
sugar is dissolved pour in the milk boiling hot, and  
when all has stood an hour, filtrate it through a  
flaming bag that has lain a quarter of an hour  
in water and large enough to hold a Gallon -  
observing not to stir the bag but keep filling it  
till all is fine

---

for Worms in Children  
take wormwood & Centrie and boyle it in  
milk & give it

or take Vervine & powder it & give as  
much as will lay on a six pence

---

for a bad Digestion  
Take the Inside Skin of the Gizard of a Hen  
wash it Clean & dry it to powder & take it



## Mother Does Pudding

Six ounces grated bread, six ounces  
 Currants, five ounces sugar, six eggs  
 half the whites, six apples, some salt  
 & nutmeg, Boil three hours Dish it up  
 with melted butter

## Hunters Pudding

~~6 cups~~  
 $3\frac{1}{4}$  Suet chopt fine 3 eggs three  
 spoonfulls of flower, 3 of sugar  
 6 ounces raisens chopt fine, half  
 a Nutmeg grated, or the like quantity  
 of sugar, boil four hours

## A Bread &amp; butter Pudding

a Penny loaf cut into thin slices of bread &  
 butter as you do for Tea, lay slices all over the dish  
 take a  $\frac{1}{4}$  Currant,  $\frac{1}{4}$  figs & stew past over the  
 bread & butter, <sup>a row of</sup> then fruit <sup>then fruit</sup> bread & butter again, till all  
 is in, take  $\frac{1}{2}$  pint Cream, some raw milk 2 eggs  
 1<sup>st</sup> Cinnamon little nutmeg & make a glass of  
 brandy, sweeten to your taste mix all together  
 & pour this over the bread, but pass past round



To make Hens lay

172  
Dissolve an ounce of Glaubers, salts  
in a Quart of water, mix the meal  
of Potatoes with a little of the liquor  
and feed the Hen two days, giving  
them plenty of <sup>clean</sup> water to drink the above  
quantity is sufficient for six or eight  
Hens, they should have plenty of clean  
water in reach. In a few days they  
will produce Eggs

To Fatten Fowls or Chickens in four  
or five days

Set rice over the Fire with skimmed milk  
only as much as will serve one day, let it  
boil till the rice is quite swelled out, feed them  
three times a day, in common pans, giving them  
only just as much, as will fill them at once  
when you put fresh. let the pans be set in water  
that no sourness may be conveyed to the fowls as  
that prevents their fattening, give them clean water  
or the milk of the rice to drink but the best with the  
latter is the better by this method the flesh gets a  
clear whiteness which no other food gives, and



when it is considered, how far a pound of  
172 rice will go, & how much time is saved by  
this mode, it will be found to be as cheap  
as barley meat. or more so

Fowls should be fed as nearly as possible  
at the same hour & place, Potatoes boiled  
unskinned in a little water & then cut &  
either wet with skinned milk or not, form  
one of the best foods. Turkeys & Fowls thrive  
amazingly on them

For a bad Mouth

Half an ounce of Tincture ~~Myrrh~~ Myrrh. half an  
ounce of Honey of Roses, ten grains of Borax, mix  
it well together in a Mortar. Take a piece of  
old Hollands rag, rub the Mouth well with it three  
times, throwing away the rag every time. Repeat  
this two or three times a day



To make an Excellent Salve from  
Mr Kinsmans receipt Plymouth  
one pint Florence Oyl, half pound  
Bees wax, two ounces red Lead put  
it into a Bell-metal Skillet &  
boil it well, stirring it with a green  
Bay stick, till you can make it catch  
fire, then just let it flame\*, blow it  
out, & when cool it will be fit for  
use. 'Tis best to throw it into the  
vessel you intend it in, while it  
is hot

\* The safest way is to make out the  
flame, by covering the skillet  
with, putting any thing over it,  
then it will go out presently  
without any danger



## Gout Cordial

Take half a pound of Rhubarb cut  
 very fine half a pound of raisins of  
 the Sun chop. & ston. d., two ounces of  
 Senna, Coriander & fennel seeds of each  
 one ounce, Liquorice & Saffron of each  
 half an ounce, Cochineal half a Dram  
 Infuse the above ingredients fourteen  
 Days in two Gallons of the best French  
 Brandy, then strain it off for use  
 Three spoonfulls to be taken when the  
~~distressing~~ pains are sharp, the Patient  
 to be covered up warm in Bed - The same  
 to be repeated at a moderate distance  
 if the first Dose does not give relief



To make Shrub

To a Gallon of good Rum put a Quart  
of Juice fresh squeezed & strain'd, two  
pounds of good Loaf sugar, take half  
the Lemon rinds & six of Oranges &  
steep them one night in the Juice & Rum  
then strain it through a Coarse Cloth  
or ~~Body~~ Bag into a vessel or Bottle,  
shake it three or four times a day  
for <sup>u</sup>fourteen days then let stand to settle  
till it is as water, then draw it off  
in Bottles Cork them well & rosen them  
down, becare not to put in any decay'd  
~~fruit~~ fruit nor a Sweet one



179 To Make Metheglin

Take All sorts of Herbs y<sup>t</sup> are good as Bane  
Angilica wilo<sup>or Lemons</sup> time Hop Burnet Egrimony Sweet  
Rhyer or w<sup>th</sup> herbs you think fitt some fild herbs but  
not to many Especially of strong herbs less y<sup>n</sup>  $\frac{1}{2}$  hand  
full of every sort y<sup>t</sup> must boyle y<sup>e</sup> herbs & strain  
ym & let y<sup>e</sup> Lickor stand till y<sup>e</sup> morning & settle take  
of y<sup>e</sup> Clearest of y<sup>e</sup> Lickor two gallons & a half to one  
gallon of honey & lett it boyle one hour in y<sup>e</sup>  
boylings skim it very Clean y<sup>e</sup> sett it to Cool as you  
do Beere w<sup>th</sup> it is Cold put some little Barne in to y<sup>e</sup> bott  
of y<sup>e</sup> tub by little & little as they do beere keeping back  
y<sup>e</sup> settling y<sup>t</sup> lyeth in y<sup>e</sup> bottim & w<sup>th</sup> it is all together  
Cover it with a Cloth & let it work very near 3 Days  
& when y<sup>e</sup> put it up skim off all y<sup>e</sup> Barne Cleane  
put it into y<sup>e</sup> Vessell but stop it not Close in 3 or 4  
days but give it vent for it will work & when tis  
Close stop Look to it very often & w<sup>th</sup> it makes a noise  
open y<sup>e</sup> vent or Else it will break y<sup>e</sup> vessel, some  
times I make a bag & put in good store of ginger  
sliced some Cloves & Cinimun & boyle in it and  
other times I put it into y<sup>e</sup> barrell & never boyle  
it is both good but nutmegs & mace do not well  
to my taste



To Make Artificial Malmsey

Take two Gallons of English Honey put into it Eight gallons of Spring Water Set these in a Vessel over a gentle fire, when they have boyled gently an houre take them off & when they be cold put them into a small Barrell hanging in the vessel, a bag of spice or you may boyle it in it, set in a cellar & in half a year you may drink it

To Make Brown Metheglin

Take strong Ale wort & put as much honey to it as will make it bear an Egg boyle them very well together then set it a cooling & when it is almost cold, put in some Ale yeast then put it in a strong Vessel, & when it hath don working put a bag of spices into the Vessel & some Lemmon peel & stop it up close & in a few days it will be fit to drink but y<sup>e</sup> longer you keep it y<sup>e</sup> better

To make Pleasant Mead

Put a quart of Honey to a gallon of Water With about ten Sprigs of Sweet margoreum & Balm a little Cloves & ginger boyle all these well together, when it is cold bottle it up but dont stop it close till it hath don working & in ten days it will be read to drink



## To make finger wine

To 4 Gallons of water put 8 pounds  
of soft sugar, 4 ounces of ginger  
and the rind of 4 Lemons, boil it  
20 minutes & scum it. when tis almost  
cold work it up with a Toast Dip. it  
in a Spoonfull of Rhenish, when tis  
quite cold put in the Juice of the 4  
Lemons, let it stand six weeks in the  
Cask covered with a Bit of paper and  
a saucer put on the Top of it. Just to  
keep the Paper on it. When you bottle  
it cork it but lightly or it will burst  
the Bottles



+ Huxhams Tincture of Bark

2 ounces & half of Bark in Powder

2 ounces orange Peel

1/2 ounce Snake root

5 scruples Saffron in Hony

• 50 Grains Cochineal

The above Quantity Infuse in  
a Quart of good Brandy for  
a fortnight —

A Fomentation

Take a handfull of Centry, Do  
of Camomel. Do of wormwood  
& Johns wort, put it in an earthen  
Pot, boil it & Strain it off. put it in  
the Pot again to keep warm & bath w<sup>t</sup>  
flannel as hot as you can suffer it, put  
a dry Dubble flannel over to keep in the steam



## Mrs L. of Exeters Elder Wine

15 Quarts of Berries will make 5 gallons if they are good, stew them over a slow fire stirring them with a rolling pin all the time, put them in a range to drain the Juice from them & throw them into a pan & steep all night in 3 or 4 Quarts of water & drain it off the next day and ~~water~~ reckon it as water & to every Quart of Juice put 3 quarts of water to every gallon 3 pound of moist sugar about a Quart or two of cloves & stew with the Berries is a great addition mix it all together & boil it half an hour, when it is the warmth of Beer stir in a little yeast, when cold put it in the Barrel, leave it unstopt till it has done working, In March it may be bottl'd off

this and the other side very good  
E. Gibbs



To make Elder wine M<sup>rs</sup> S. receipt  
To every gallon of berries clean & well  
pick'd & freed from the unripe ones, put  
two gallons of water & so in proportion  
to any greater or lesser Quantity, put  
the preparations into a copper or kettle  
& boil till the goodness of the berries is  
out, which you will know from the colour  
of the berries & their being pitted, then  
strain them off & clean the copper and  
measure back the liquor & to every  
gallon add 3 pounds of sugar & boil  
it as long as the scum rises which must  
be taken off. Then strain it off again  
& cool it as Beer, when blood warm  
toast slices of bread, one slice of bread  
round a penny loaf is enough for  
3 gallons. spread them on both sides &  
lay the bread on the wine in 3 days (it may  
be sooner) it will work throw away the  
bread & cork up your wine, let it remain  
untouch'd in the cask till the berries are



## To Cure a Ham

Take a pound and half of common Salt  
half a pound of Bay Salt; two ounces of  
pepper, two ounces of Salt petre, rub the Ham  
with it for four Days, then pour a pound &  
half of Treacle over it, & let it lay for a  
month turning it every day.

you must water it four & twenty  
hours before you dry it, then it will be  
fit to Boil at any time

## An Oxford Pudding

1/4 quarter of a pound of biscuit grated, a quarter  
of a pound of currants clean washed & picked, a 2<sup>l</sup> of  
a pound of suet shred small, half a large Spoonfull  
of powder sugar a very little salt & some grated  
nutmeg, mix all well together then take two yolks of  
eggs, & make it up in balls as big as a Turkeys egg  
 Fry them in fresh butter of a fine light brown; for sauce  
have melted butter & sugar, with a little white wine, you  
must mind & keep the pan shaking all the time



To boil Sago

Put a large Spoonful of Sago into three  
quarters of a pint of water, stir it &  
boil it softly till it is as thick as you  
would have it, then put in wine & Sugar  
with a little nutmeg to your Palate

For a Putrid Sore Throat

Take Condid Marbonne honey & mix  
with a Tumbler of boiling water a Gill  
of Hollands & the thin rind of a lemon  
being first well sweetened with the honey  
this will make a rich balsomic for the  
evening; In the morning at breakfast  
take a toast & spread some of the same  
honey on it. this will in two or three days  
effectually remove the disorder a few spoonfulls  
Lemon juice will if take often remove



## For the Rheumatism

rub flower of mustard on the Part &  
wash flannel on it

N.B. Several People have lately been cured by it

## For a Bruise

Take half a Pint of fine Olive Oyl  
four ounces Lead. When the Oyl boils let  
one person strew in the Red lead while the  
other keeps stirring the Oyl till tis all  
in, then let it boil till tis quite black

then take it off the fire & add a penny-  
worth of Venus Turpentine & a little  
Salt



To make Walnut Catchup

Take half hundred of walnuts, when you can run a pin through them, slice the Nuts & salt them well, with Bay salt, let them stand twenty four hours, then pound them in a marble mortar, with a little more salt & pour a quart of good Cyder Vinegar over them, let them stand four or five days, then strain off the Liquor & bottle it to use, you may add a clove of Gilliot or garlic if liked you may throw a half pint of vinegar upon the Nuts, let it stand some days it will be tolerable good, the longer this catchup is kept the better it is

---

To make Tincture of Senna

Two Drames of Senna (saccharum) powdered half an ounce Cassia seed powdered 2 ounces of Sun Raisins stoned Quarts pound best Senna Infuse in a Quart of the best Brandy, put it in a Jug, stop it close let it stand a week shaking it often every day. then strain it off & filter it & bottle it for use

It is good for the Cholick

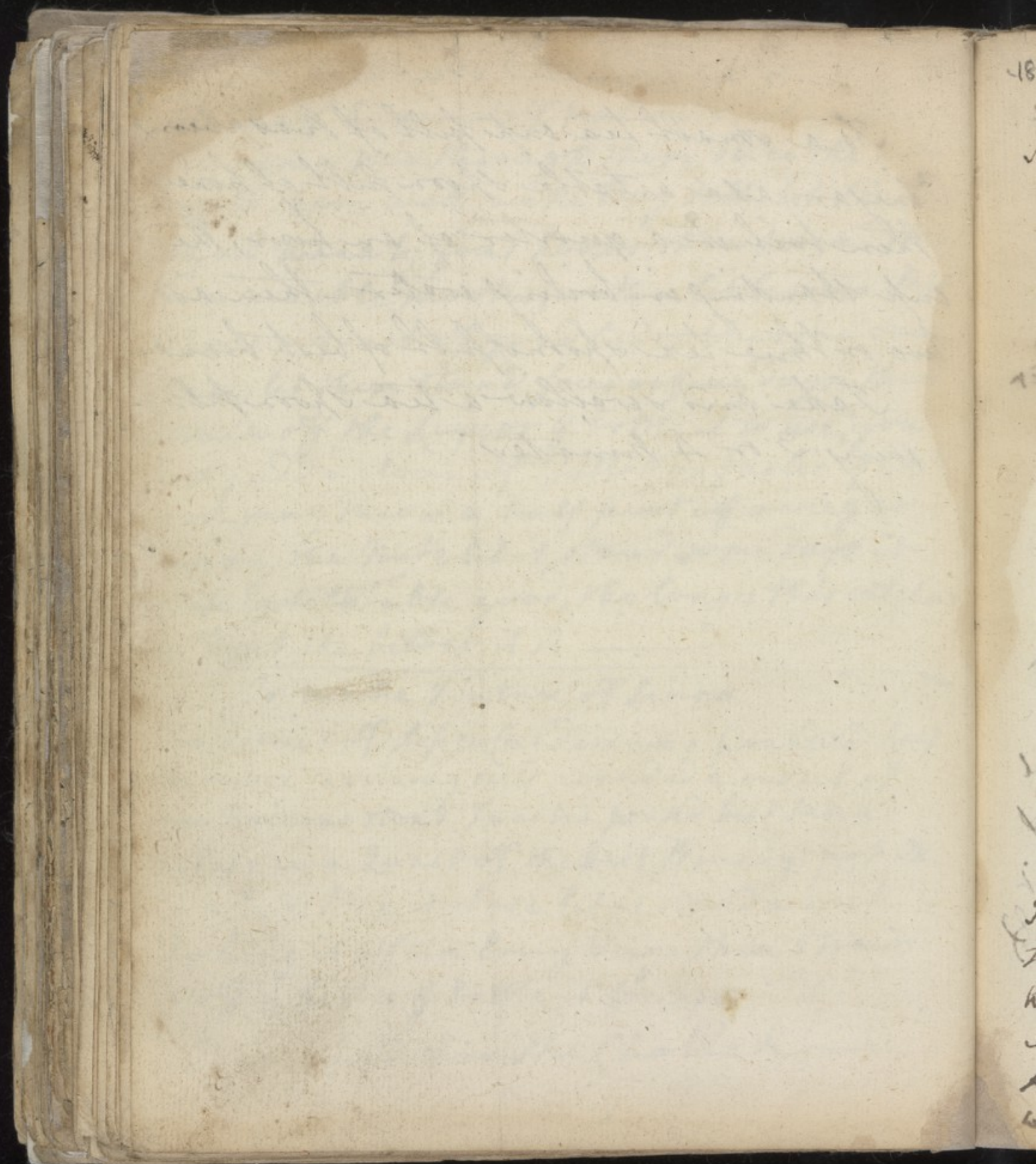


For an ulcerated sore throat

To a small tea cup full of Raspberry  
Vinegar, add a table spoon full of honey  
then boil it a quarter of an hour, the  
cup standing in boiling water - then add  
two or three tea spoons full of best brandy

Take and swallow a tea spoon full  
every 3 or 4 minutes







### To make Hartshorn Jelly

Boil half a pound of Hartshorn in 3 quarts of water over a gentle fire, till half be consumed if you take out a little to cool, & it hangs on the spoon it is enough strain it while hot, take a pint of white wine 4 whites of eggs well beaten, 100ggs white sugar to your taste, a little mace & cinnamon well beaten the Juice of two large Lemons mix this well together let it boil till the eggs are cruddled. then throw it into your bag, & fill your glasses. In putting in your Ingredients there is no rule, you must suit your palate, or a sick Stomach

### To make plain Custards

Take a quart of new milk sweeten it to your taste grate in a little Nutmeg, beat up 8 eggs half the whites, beat them up well, stir them into the milk & bake them, or put them in a kettle of boiling water let it come up half way, but not boil to fast for fear of getting in



181  
To make bread soup for the sick  
Take a quart of water set it on the fire  
in a clean sauce pan, & as much dry  
crust of bread cut to pieces as the top  
of a penny loaf the drier the better  
a bit of butter as big as a walnut  
let it boil, then beat it with a spoon  
& keep boiling it till the bread & water  
is well mixed, then season it with  
a very little salt & its a very pretty  
thing for a weak stomach

To boil Salup  
Its a hard stone & ground to powder  
& generally sold for one shilling  
an ounce. Take a large Tea spoonful  
of the powder & put it into a pint of  
boiling water, keep stirring it till it  
is like a fine Jelly; then put wine &  
sugar to your palate & Lemon  
if it will agree



181 To take Ink spots out of Linen  
Take a Mould Candle, the Tallow of which  
is of the purest kind, & dip the spotted  
part of the Linen in the melted Tallow  
then put it to the wash, it will come  
perfectly white from the hands of the  
Laundress, & there will never be a hole  
in the spotted part. This has been often  
try'd & always with great Success  
Gen. Evet. Post

### Collegiate Pudding

Take half a pound of Beef sweet cut  
very small, half a pound bread grated  
half a pound Currants. 4 eggs half  
a Nutmeg. a little Cinnamon, one glass  
white wine & sweeten it to your Tash  
Throw over it melted butter with wine  
& sugar in it



### Thieves Vinegar

Take one handfull <sup>of</sup> Rue, Sage  
Mint, Rosemary wormwood &  
Lavender put them in a stone  
Jar & pour a Gallon of strong  
Vinegar on them, then stop it  
quite close & put it on warm wood  
ashes or at the mouth of a cool  
oven for 8 days, after which  
strain the Liquor thro a fine  
flannel & bottle it. - To every  
Quart put a quarter of an ounce  
of Camphire - Cork it well - with  
this wash your mouth & rub your  
Loins & Temples every day snuff a  
little up when you go into the air &  
have a bit of sponge wetted with  
it to smell to when you go into  
an infected Room



## Raspberry Wine

To 3 Quarts of Raspberries or more if you can afford, put one of water, the Raspberries mash'd & the water thrown over it, & stir'd with a flat stick very often, let it stand 24 hours, often stir then strain it throw a hair Rang, to every quart of Liquor one pound of moist Sugar then stir it & let it stand 24 hours then scum it clean & put it in the Cask, as the fruit ripens you may keep adding this way till the Cask is full & when it has done singing, Rack it & stop it, put a pint of Brandy to 6 or 8 Gallons & if you think it wants sugar you may then add some & in May or June following you may bottle it some people put Currants with the Raspberries —



Rev<sup>d</sup> Mr Shorts. Receipt for a  
Cough

2 oz Conserve of Frogs.  
one Ditto of Syrup of Tolu  
one Do of spermaceta  
15 Drops of Essence of  
Sulphur. Mix it well together

---

Dr Gilleards Rec<sup>d</sup> of Brexam for  
weakness attended with a pain in the  
back - one Ounce of Cascarrilla  
Bark or ounce of Balsom of  
Tolu boild in 3 quart of water  
till reduced to a quart

---



Mrs Barrows receipt for Methyline

One pound of honey to a quart of water  
 three penny worth of cloves Do of Cinamon  
 four penny worth of mace 1 nutmeg  
 one ounce of half of ginger a little Allspice  
 2 ounces ~~of~~ Savile orange rind, Lemon  
 Time Sweet Brise of Stachelica a handfull  
 Boil your herbs in water & take them  
 up before you put in your honey,  
 put your spice in a bag then take a  
 well Dried Biscuit & cover it both sides  
 with Baem & when cold put into it  
 Boil it one hour — & strain it well  
 after it has work, stop it up & bottle  
 it at six months End



Mrs Maines receipt from Liverpool  
to make Currant wine 1806

Take two dozen of half quarts of Currants fully  
ripe pick out the leaves, squeeze the Currants w<sup>th</sup> the  
stems on, then strain the juice thro a sieve throwing  
the stalks into clean water, twelve quarts of  
currants ought to yield a gallon of Juice all  
measure, to every gallon of juice add 3 gallons  
of <sup>the</sup> water the stalks has been wash. In running  
it thro the sieve to every gallon put three pound  
of Jamaica sug<sup>r</sup>. it would be worse for being  
rack when the sug<sup>r</sup>. is dissolved put it into the  
Cask, then add to each gallon a pint of raspberries  
crush. & a half pound of common black  
berries taking of the stalks & breaking them  
all, stirring the wine very well with a spoon  
During the fermentation then bung it up  
let it stand 3 months then rack it off  
the Cask must be tapped with a spigot &  
Faucet, it comes so thick at first, that you  
must use the end of a pipe, catch the first  
in a  
basin untill it runs clear, then it will  
run into your Tub thro your sieve, the  
thick must be run thro a bag till fine



Raspberry wine Mrs Newcomes  
 one Quart of water to 2 Quarts of fruit  
 1<sup>st</sup> sugar to each 2<sup>l</sup> of Juice when strained  
 off, mash the raspberries & throw the  
 water over them, stirring it often with  
 a flat stick, let it stand 24 hours  
stir it often, then strain off the Liquor  
 add a pound of moist sugar then stir it  
 & let it stand 24 hours more, then skim  
 it clean & put it in your Cask, as the fruit  
 ripens this way, till the Cask is full &  
 when it has done singing stop it up  
 close & when you stop it, put a pint of  
 good brandy to 6 or 8 gallons, or you  
 may add more & if you think best to add  
 more sugar, in may or June bottle it  
 off. some put Currants with the  
 Raspberries ————— 1807



Miss Dicks receipt for the Eyes  
 $\frac{1}{4}$  lb Allum,  $\frac{1}{4}$  lb salt Peter,  $\frac{1}{8}$  lb white (opperas  
pounded together, put them into a small  
glazed Pitching, place them on a slow  
fire, stirring it constantly with a clean  
stick, when it boils up once or twice,  
take it off the fire, & stir into it  $\frac{1}{2}$  Dram  
Camphor cover it close with Leather  
& paper over it, that it may not evaporate  
and hang it in the Kitchen Chimney Ten  
Days that it may dry, break the Pitcher  
& place the contents in small pieces into a  
bottle close corked & covered with some bladder  
for use, dissolve about the size of an Hazel nutt  
in  $\frac{1}{2}$  pint spring water, if too strong add more  
water, it will cure any common sore eyes  
strengthen the sight, & intirely cure any In-  
flammation on the eye or eye lids, it must be  
made a good deal stronger to take off any  
films or Pearls, you may use it 5 or 6 times  
a Day, if your eyes require it, by a sponge  
or your finger, ~~if~~ if clear, letting a  
little into your eyes

Mrs Dyck 1807



eras

all

w

an

n

te

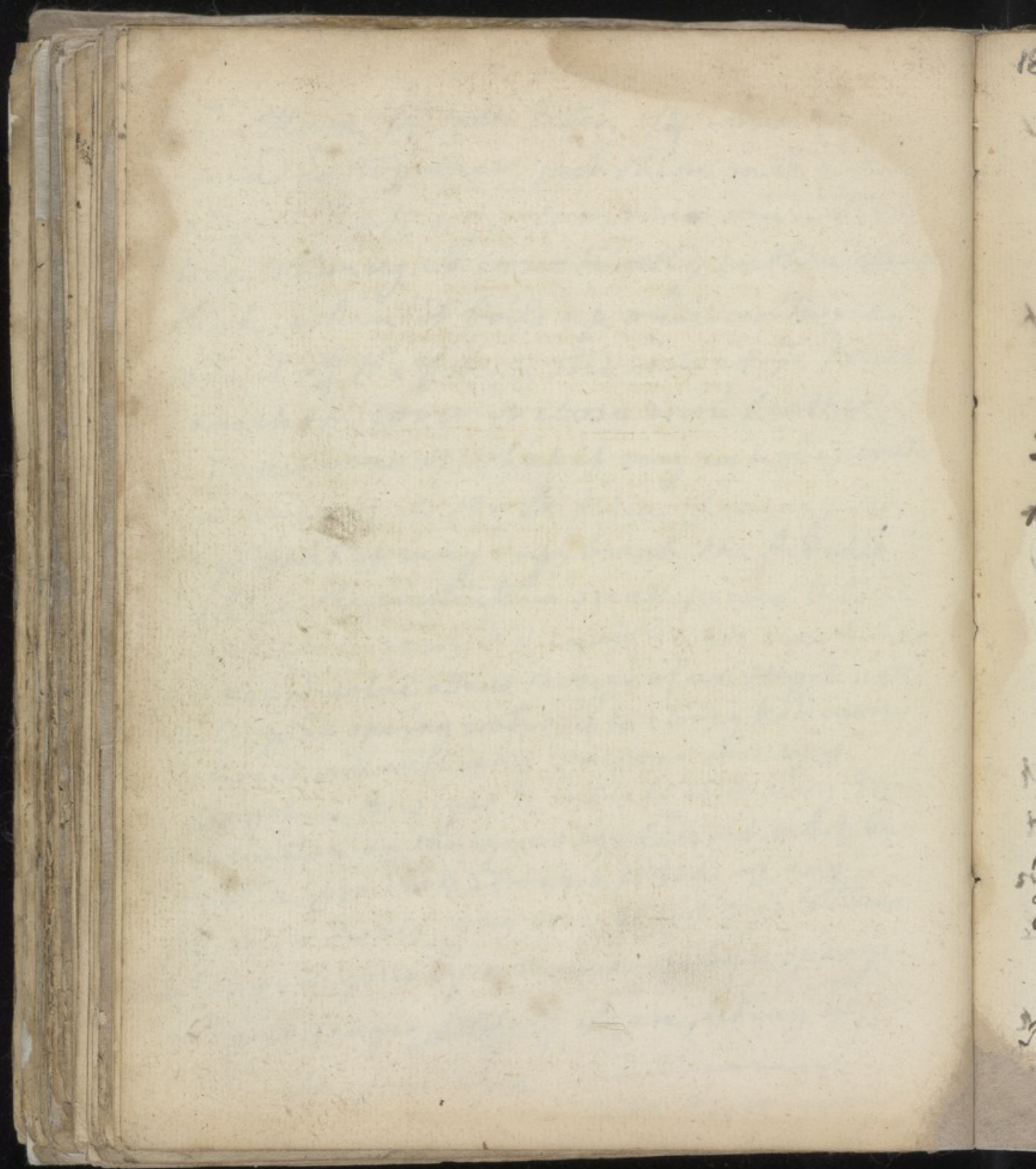
-

o

er

t







## To boil Sago

Put a large spoonful of Sago into three quarters of a pint of water, stir it and boil it softly till it is as thick as you wd have it, then put in wine & sugar with a little Nutmeg to your Palate

## To boil Panado

Take a Quart of water in a clean Sauce pan a blade of mace a large piece of crumb of bread let it boil a few minutes then take out the bread & braise it in a bason very fine, Mix as much water as will make it as thick as you wd have it, the rest pour away, & sweeten it to your Palate put in a piece of butter as big as a walnut, dont put in any wine it spoils it you may grate in a little Nutmeg. This is hearty and good Diet for sick People

## To make Chicken water

Take a Cock or large Fowl flea it, then braise it with a hammer, & put it into a Gallon of water. Take a crust of bread, let it boil half away & strain it off



### To make Chicken Broth

Take an old Cock or large Fowl flea it  
then pick off all the fat, & break it all  
to pieces with a Rolling-pin. put it  
into two Quarts of water with a good  
Crust of Bread & a Blade of Mace, let  
it boil softly till it is as good as you  
w<sup>t</sup> have it, it will take five or six  
houes doing pour it off then put a  
Quart more of boiling water & cover  
it close, let it boil softly till it is good  
then strain it off, season with a very  
little ~~Salt~~ Salt

To pull a Chicken for the Sick  
Take as much cold Chicken as you think  
proper take off the skin & pull the meat  
into little bits as thick as a quill then  
take the bones boil them with a little  
Salt till they are good strain it, take a  
Spoonfull of the Liquor a Spoonfull of milk  
a bit of butter as big as a Nutmeg roll'd  
in flower, a little chopped Parsley



## To Stew Pears Red

To a dozen of large Pears or two dozen small, put as much water as will cover them, sweeten w<sup>th</sup> loaf sugar to your tast when in the stew pan add the Juice of a Lemon, half an ounce of Cream of Tartar a Quarter ounce of Cochineal powder & tyed up in fine rag. If you w<sup>d</sup> have them very fine Colour, add a little bit of Alum or a Tea spoonfull of Spirits of Vitriol —

## For a Common Sort

Take the same Number of large Pears cut them in Quarters, water to cover them, about a penny worth. of Trach bake them Twice in a Pewter Basin or Dish, Lye ~~the~~ Pewter Pye plate over them they will be a fine Colour at all throw



Mr Ellis's receipt for Gooseberry wine  
To every pound of gooseberries clean  
pick'd & bruiz'd, put one Quart of  
water, let it stand 3 days, stir it  
twice every day, to every gallon  
of Juice when strain'd put 3<sup>l</sup>  
Loaf sugar, then to every 20  
Quarts of Liquor, add a bottle of  
Brandy & a little Isinglass. Barrel  
it. In half a year plug it, if the  
Sweetness is gone off, bottle it  
The gooseberries sh.<sup>d</sup> be fully grown  
but not beginning to turn, large  
white gooseberries are the best —  
N.B. The Cask sh.<sup>d</sup> not be stoped down  
till it has done ~~working~~ fermenting  
When I bottle mine I put  $\frac{1}{2}$  a wine  
glass brandy in each bottle —



188 Black Salve for Strains

a  $\frac{1}{4}$  Pound of Red Lead a Naggin & half  
of Foot Oil. a Naggin of Linseed oil  
about an ounce of Deers Grease.

Boil over a slow fire keep it stirring  
till it comes black - The Deers Grease  
is not to be added till the other ingredients  
Boil. it should be Boiled in a Bell metal  
saucer pan, spread on Leather the  
rough side. Mr Tytk 1807



Miss Ellis's receipt for Metheglin  
To a Quart of water put rather more  
Than a pound of Honey, Boil it & as  
The Scum raises take it off. take one  
ounce of rind Orange rind, 1 nutmeg  
 $\frac{1}{4}$  ounce of Cinamon 1 ounce  <sup>$\frac{1}{2}$</sup>  ginger  
 $\frac{3}{4}$  ounce Calamas aromaticus  
 $\frac{1}{4}$  ounce of Angelica,  $\frac{1}{4}$  ounce cloves  
bruse it & sew it up in a linen Bag  
& put a small stone in it to make it  
sink, put it into the Boiling & likewise  
into the Cask when turn'd & there let it  
remain, take an Old Dried Biscuit  
& spread Brum over the ~~old~~ slices &  
work it with it as you w<sup>d</sup> Beer at  
the end of 5 or 6 Days put 3 pints  
of Brandy into the Cask, stop it Down  
& let it remain 12 months. then bottle  
is for use this spice is sufficient  
for 16 Quarts Some bottle it at 6 months



For extreme weakness

2 oz Sasaparilla Root

2 oz Gum Guaiacum Shavings

2 oz Sassafras (the Bark)

$\frac{1}{4}$  oz Liguariae Root

4 Drachms of Meserim Root.

Boil the whole in 4 quarts of Soft water; over a slow fire reducing it to 2 quarts. To be taken the first thing in the morning: at 11 o'clock, and the last thing at Night,  $\frac{1}{2}$  pint at a time



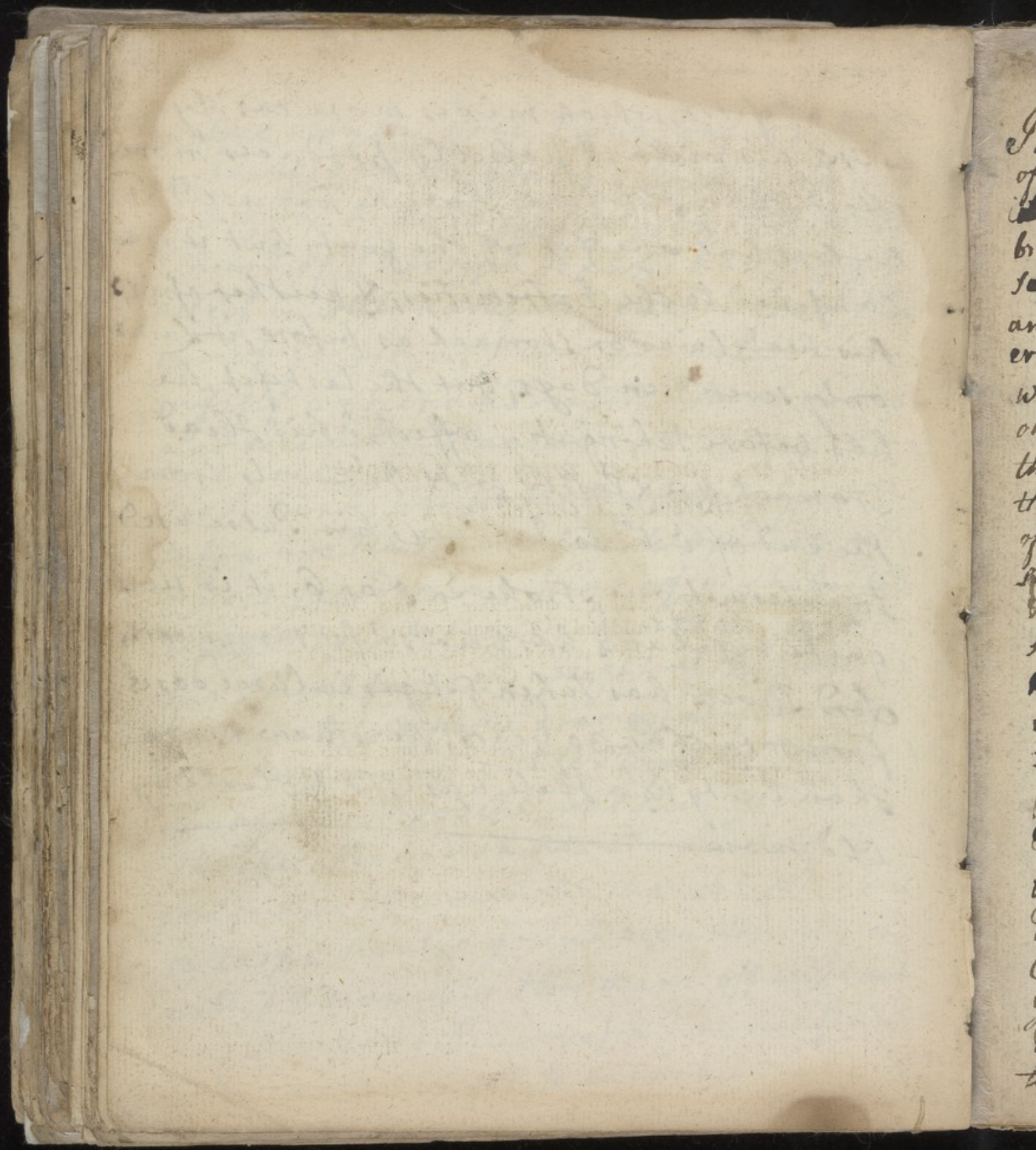
190  
Taken from the Gen. Magazine 1802  
Twelve months since, I was confin'd in a  
severe fit of the gout, in both hands and  
feet & one knee, successively, at this time  
I heard of Dr Joseph Banks having got  
relief in this painful disease from the  
use of ginger, as I was not able to write  
myself a friend address'd him at London  
and received this answer

Sir. Dr Banks has for more than a year  
taken two tea spoons full, heaped up of  
ginger powder in a pint of milk boiled  
with bread, & sweetend with sugar for  
his Breakfast, the weight of the ginger is  
between two & three drams, at first this  
quantity was difficult to swallow, if the ginger  
was good, Dr Joseph was then guided by  
the effects it had on his stomach, if it  
made him ill (ough he thought the dose  
to large, he also found occasionally it  
acted on his urine, but this went off without  
any ill effects, Dr Joseph has not found  
it necessary as yet, to increase the dose



But he now uses rather a coarser powder than at first, which mixes more easily with his milk, & possibly produces more effect than the finer, since he has used it he has had one fit of the gout, but it was confined to the Extremities, & neither affected his head, loins or stomach as before, it lasted only seventeen days, but the last fit, he had before taking it - affected his Head Stomach &c. & lasted with Intervals from the end of Oct<sup>r</sup> to January; his Pulse used to intermit one stroke in 5 or 6. it is now quite regular & has been so for many months, Lord Rivers has taken ginger in large doses for more than 30 years, he is now more than Eighty, & a hale upright & healthy old man —







191 Meath or Meeth gain y<sup>e</sup> weaker strength

If your Mead be not strong enough by y<sup>e</sup> refuse  
of y<sup>e</sup> Combes y<sup>e</sup> put so much of y<sup>e</sup> Course Honey into  
it as will make it strong enough to bear an Egg the  
breadth of twopence above the top of y<sup>e</sup> Liquor which is  
sufficient for ordinary Mead & afterwards ever &  
anon stir it about y<sup>e</sup> Kive if y<sup>e</sup> would make a great  
er quantity then y<sup>e</sup> must add a greater measure of  
water & honey: namely: Six Gallons of water to  
one of Honey. Some will Boyle: one to four but I  
think one to five is very sufficient y<sup>e</sup> Spices to  
this propotion is Cinamon ginger pepper Grains (some  
of each two drams y<sup>e</sup> next morning put to y<sup>e</sup> liquor  
some of y<sup>e</sup> scum of y<sup>e</sup> honey stir them together  
& stop y<sup>e</sup> Kive a little backward when it hath  
settled an hour or two draw it off to be boyled  
& when y<sup>e</sup> see y<sup>e</sup> sediment appear stop & let y<sup>e</sup>  
rest run into some Vesell by it self, which when  
settled strain into y<sup>e</sup> boylor & cast y<sup>e</sup> dregs away  
when y<sup>e</sup> Liquor is sett over a gentle fire  
& a thick scum is gathered all over & y<sup>e</sup> Bubbles  
by y<sup>e</sup> sides begin to break y<sup>e</sup> scum, having  
damp'd y<sup>e</sup> fire to cease y<sup>e</sup> Boiling, skim it  
clean & then presently blow up y<sup>e</sup> fire & w<sup>h</sup>  
you see y<sup>e</sup> second scum ready, having again  
damp'd the fire take off y<sup>e</sup> scum as before &  
then having again stird your fire lett it



thereabout but be sure y<sup>e</sup> allways keep scumming  
of it as there is occasion.

After this is done put in y<sup>e</sup> spices & lett it boyle  
a quarter of an hour more at least y<sup>e</sup> end of  
of Boyling is to cleanse y<sup>e</sup> mead which once done  
any farther Boyling doth <sup>rather</sup> diminish then en-  
crease y<sup>e</sup> goodness & strength of y<sup>e</sup> mead.

As soon as it hath don Boyling take it from  
the fire & sett it to cool, the next day when  
it is settled strain it thro: a hair sieve or  
linning Bag into the Kive reserving still  
the dregs, and lett it stand covered three or  
four days till it work and lett it work  
two days then tun it into a Barrell scalded  
with Bay Leaves making the Spice bag  
fast at the tap, if you make no great  
quantity of mead, you may tun it the  
next day, and lett it work in y<sup>e</sup> Barrell  
your ordernery mead which turns sour  
will make excellent good Vinegar —



192 So Make Gooseberrie Wine

The Berries being Mellow put y<sup>m</sup> by parcels into a tub of water (pick them not) but cast of the leaves that swim & put them into a Sieve to drain out most of y<sup>e</sup> water & stamp them or (rack them in a trough Bowl (as apples are stamp for Cyder) put these stampings into a tub that hath a tap & put almost twice as much cold water to them as the stamping are for measure then stir them well together then (and no more) cast a cloth over y<sup>e</sup> tub & at y<sup>e</sup> end of ten days draw it out if it run clear or stay longer & to every gallon of it put 3 pound of Brown Sugar dissolving y<sup>e</sup> sugar in some of y<sup>e</sup> Liquor & put it into a fitt Barr<sup>l</sup> & stop it Close & at Michaelmas draw it into Bottles: note: if y<sup>e</sup> will have it red put Red Gooseberries or red Currents to y<sup>m</sup> w<sup>h</sup> you stamp them & if y<sup>e</sup> have not berries enough stamp apples w<sup>h</sup> them thus y<sup>e</sup> may make Wine of other Berries or fruit with little trouble this I have had Experience of many years



### Tincture Rhubarb

Take Rhubarb one ounce sliced and  
dried by the fire, Lesser Cardamom  
Seed hashed and bruised  $\frac{1}{4}$  ounce  
Saffron, one dram, french brandy  
one pint

### Houghtons Drops

1 Doz sweet orange rinds  $\frac{1}{2}$  ounce  
gentian root  $\frac{1}{2}$  oz Zedory root,  $\frac{1}{2}$  oz  
Cardimons seed lesser 6<sup>d</sup> saffron 3<sup>d</sup> cochineal  
a few Camomel flowers infuse it  
in a quart of Brandy 14 days then  
strain it off

### Lavender Tincture

To half pound of Lavender flowers put  
one quart of good Brandy, lesser Cardamoms  
& Cloves of each 2 drams saffron 1 dram one  
handfull of Rosemary flowers infuse  
the whole in the Brandy for a fortnight  
then strain it off



## Mrs Sprages receipt for Elder wine

To a pint of Juice add two pints water or  
three pints the Berries must be pressed so  
as to get out the Juice, without Boiling.  
after which boil it well & strain it carefully  
then put a pound of Sugar to a quart of  
Liquor. adding cloves Ginger & Nutmeg  
Then boil it again the second Time & let  
it stand a day before you put your Yeast  
to it, & let it work for three days before  
you Cask it up & then stop it for 3 weeks  
or a Month, after which rack it off  
& throw away all the Dregs put it back  
in your clean Cask with raisins of the  
Sun added to it & as much Brandy as  
you please



To Pickle Salmon the Newcastle  
way which will keep good Twelvemonths  
Cut your Salmon & put it into a  
pan of boiling water made pretty  
strong with salt, boil the fish putting  
into the pan a little white wine vinegar  
to make the Pickle fine, then boil 3  
Quarts of good white wine Vinegar  
with 12 Cloves & half ounce of black  
pepper, when it is cold put the Fish  
into it in a wooden vessel with a  
close cover fitted to it & fill up the  
vessel with the pickel the Fish was  
boiled in, the quantity of these Ingre-  
dients will do for a middle size  
Fish — Duke of Newcastle's Cook



To Cure a Ham w<sup>th</sup> w<sup>th</sup> recipe  
 one pound of Bay salt half pound  
 of common do 2 oz salt petre two  
 oz of black Pepper pound & mixe them  
 well, then rub your Ham with it &  
 let it lye four Days turning it every  
 Day. then put a pound of  $\frac{1}{2}$  of Tracle  
 over it & let it lye a month, then  
 put it into water for twenty four  
 hours, when that is done hang  
 it up to dry —

N<sup>o</sup> 15. It is not to be watered at two  
 wards —



Miss Besleys Cake

1<sup>lb</sup>  $\frac{1}{2}$  Flower  $\frac{1}{4}$  Butter  $\frac{1}{4}$  moist  
Sugar  $\frac{1}{2}$  oz Carraways 1 spoonfull  
Barm, a little Ginger, stir the butter  
& sugar into a Cream over night, then  
rub in Flower & mix the Barm with  
the water stir it up all together set it  
in a warm place till the morning  
bakee your Tin pan & turn it out &  
send it to oven. Dont beat it up again  
for it will make it heavy



## To make white Caudle

Take two Quarts of water mix in four Spoonfulls of Oatmeal, a blade or two of mace, a piece of Lemon peel let it boil & keep stirring it often, let it boil a Quarter of an hour, take care it dont boil over, then strain it through a coarse Sieve, when you use it sweeten it to your Palate, grate in a little nutmeg & what ~~white~~ wine is proper, & if it is not for a sick person squeeze in the Juice of a Lemon

## To make Brown Caudle

Boil the ~~gruel~~ as above with six spoonfulls of Oatmeal & strain it, then add a Quart of good Ale not better boil it then sweeten it to your Taste & add half a pint of white wine, when you <sup>dont</sup> put wine let it be half Ale

To mince veal or Chicken for the Sick  
Mince a Chicken or veal very fine take off the skin  
put boil as much water as will moisten it a little  
Salt a little Nutmeg, throw a little flower over it  
when the water boils put in the meat, shake it over  
the fire a few minutes. toast thin sippets & throw ~~over~~  
the mince meat







## To prevent Miscarrying

Take two ounces of Ising-glass half an ounce of Cinamon, half pint of Rent, two ounces of double refined sugar, the Ising-glass must be the whitest you can get, take two Quarts of water, to make the whole. take about half a pint of the water & boil the Cinamon slowly over the fire some time then strain it off & put in your Ising-glass let it boil slowly till the Ising-glass is dissolved, then strain it again from the Dregs & put in your sugar & Rent, this when cold will come to a Jelly, warm it when you use it, take a wine glass every morning fasting, if like to Miscarry repeat the same Evenings.

Take it no longer than when Quick

N.B. It has been proved & found effectual when every thing else has failed.



For the worms

As much Cream of Tartar as  
you can hold on a Shilling  
and the same quantity of  
powder of Iulap & a little  
grated Ginger —

For a bad Mouth — 1805

A piece of Alum about the size of a  
Hens egg, three tea spoonfulls of red  
lead, put these into a Quart of running  
water & boil it till it is enough —  
gargle the mouth with it, & as it  
gathers water, spit it out it will  
dead en & disperse, & kills the scurvy  
in the Jaws

It will keep for years in a bottle  
stop close



197 A Fomentation for the Tooth Ach

Take the Twigs of an Elm Tree skin,  
worm wood, elder flowers, feverfew,  
and any other herbs of that kind  
you can produce, boil them & foment  
the face as hot as you can suffer it,  
after which take a gentle purge

Cure for the Cramp

Let the patient when afflicted, bind his  
garter or some other ligature, sufficiently  
tight round the afflicted leg or foot, & he  
will receive relief almost instantly —

Receipt for the Gravel

Take of Castile soap, according to the quantity of  
Pills you mean to make, cut it thin into some syrup  
of marsh mallows, make it immediately into pills  
almost double the size of a pea, & take two of them  
twice every Day. altho it may seem symptomatic relief  
will be found in the course of an hour or two, let  
the Disorder be ever so bad



The virtue of the Palsey Water

Its of excellent virtue in all swoonings  
weaknes of the heart & Decreasing of the  
spirits, in all Apoplexys Palseys &  
Epilepsias, also in all pains of the  
Joints coming from colds in all Bruises  
outwardly bath'd & ~~applied~~ applied  
to it, Its also good for Convulsions, mixed  
with any water proper for the disease &  
given inwardly, or outwardly applied by  
anointing the Temples & Locking of the  
Joints, Its virtues are Inconceivable, It  
Strengthens & comforts the Animal Spirits  
vital & Natural, closes the externall  
Senses, Strengthens the memory, restores  
lost appetite, all weaknes of the stomach  
both taken inwardly & <sup>bathed</sup> outwardly. Take  
a Quarter of a spoonfull & fast an  
hour after, It takes away giddines of



198  
The Head, helps lost ~~appetite, & all other~~  
~~the~~ hearing, brings a pleasant Breath  
there can be no better remedy in palsy to  
help the fit & prevent it. If you take morning  
& evening a Quarter of a Spoonfull w<sup>th</sup> Crumbs  
of Bread & sugar it helps lost speech & all cold  
disposition of the Lungs & a beginning Dropsy  
It helps all cold Diseases of the mother in Women  
none can sufficiently express the virtues of  
this water — A Precious Receipt

Take of Lavender Pick. & Ship. & off the stalks  
as much as will fill a Glasse of a Gallon size  
pour on them spirits of wine or good French  
Brandy so as to fill the Glasse, let it circulate  
six weeks in a warm Place, close stop<sup>d</sup>. Then  
Take Sage Flowers, Rosemary & Nettley, one  
handfull of each, of Borage Bugloss, Lillies  
of the valley, Cowslips many Solds of each  
Two handfulls, digest them also in good  
Spirits of wine or good French Brandy six  
weeks, having thus distill'd them according



to this season, put them all together. Then take  
Baum, Motherwort, spininard bay leaves & if you  
can get them the leaves of Orange Trees & flowers  
of Oranges of each one ounce of thin yellow  
Citron Peel, If not lemon peel & Piony seeds halved  
of each six drams. Cinamon Nutmegs mace  
cardamoms Cubibs, yellow Sanders in powder  
of each half an ounce, Lignum allows one dram  
of Iubatus the stone or kernel taking out one ounce  
cut or pound them as they are required & digest  
them also in good Brandy six weeks, stopp very close  
If you put in some Bay Salt, twill preserve their virtues  
Then distill them in a Lymbeck receiving it  
in several Glases till the virtue be out, Put into  
this Liquor of fine prepared dissolved Pearl  
two drams of prepared Smaragd Stone one  
scruple of good Ambrogrease musk & Saffron  
of each half a scruple of dry'd Red roses &  
of yellow & red Sanders shaven small of  
each one ounce, put them in a fine Tassnet  
bag, & hang them in the Distilled Spirit in a  
glass bottle with a wide mouth close stopp



## For a Cough

Take a half pint Phial & fill it three parts full with water one ounce & half of the best sweet Salled Oyl you can get one Tea spoonful of good Spirits of hartshorn half ounce of Elizer of Paragorix when tis all in give the bottle a good hearty shake & will look like milk, If tis not well shaken twill curdle, take a spoonfull as often as you have a mind but especially take it going to Bed as twill compose you to Sleep

Tried For a Nervous Weakness  
of the Stomach Tried

Take 15 Drops of Galbicum Tincture  
15 Dr. of Caster, in thre. Table spoonfulls  
of Peppermint water two or three  
times in a Day



## College Pudding

Take half a pound of Beef Suet cut  
very small, half a pound of brown  
bread grated, half pound Currants  
four Eggs, half nutmeg, a little Cin-  
namon, one glass of white wine &  
Sweeten it to your Taste

Mrs Bishops salve for Chilblains  
an Equal quantity of Spermacetti  
& yachilon & white wax & Linseed  
Oyl

## For a sore Throat

Dissolve a small lump of Camphire  
in a Table spoonfull of wine &  
add to it a small Tea cupp of  
Port wine with the same quantity



200  
of vinegar & a little Brandy. Squeeze  
the Throat frequently with the above  
& rub it on the outside with flannel  
dip't in Camphorated Spirits —

### For the Flux —

Take of Galls such as are us'd for  
Ink any quantity powder & sift it  
very fine, mix it with a Double quant-  
ity of powder'd starch. let the patient  
take the weight of half a guinea in  
warm milk or a Dish of Tea in a  
morning. Abstain from Flesh meat  
& malt Liquor. boil'd milk and  
water is the properest Drink —  
This will stop the flux on being  
take 2 or 3 times

From the News paper



1 The white Mixture for a Cough  
Take 8 spoonfulls of Orger water  
3 Spoonfulls of Syrup of Sugar  
3 Spoonfulls of sweet oyl & 40  
drops of hartshorn, mix together  
& take when the Cough is troublesome  
shaking it every time.

To make Eldes wine  
Pick the Berries, let them lye 3 or  
4 days, put them into a hettle over  
a slow fire, stir them let them sim-  
mer, throw them into a range put  
3 or four Quarts of water to the  
berries, let them soak a night  
drain it through a range half  
of this ~~water~~ to be reck-  
oned Juice & half of water.



## Metheglin the Stronger

Metheglin is y<sup>e</sup> more generous & stronger sort of Hydromel for it beareth an Egg to y<sup>e</sup> breadth of a 6<sup>s</sup> and is usually made of finer Honey with a less proportion of Water namely of four gallons of Water to one gallon of Honey, So every Barrell of 16 gallons of Skimmed Liquor, old Thyme one ounce Eglantine Sweet Marjoram Rosemary of each half an ounce cloves & ginger of each half an ounce all Gross Beaten y<sup>e</sup> one half Boyled loose in y<sup>e</sup> Liquor & the other half put in a bag as before in y<sup>e</sup> mead, so that as ordinary mead will not keep above half a year this the longer it is kept the stronger it is & hath the more Delicate flavour & Last

As y<sup>e</sup> Vertues of Honey are transcendent so are y<sup>e</sup> vertues of Mead & Metheglin w<sup>h</sup> old is a Wine most agreeable to y<sup>e</sup> stomach it recovereth: 1: a lost appetite: 2: it openeth y<sup>e</sup> passages for y<sup>e</sup> Spirit & Breath: 3: it softneth y<sup>e</sup> Bowels: 4: it is very good for the Cough & Rhesick: 5: if y<sup>e</sup> take it as Phisick it is good against staves: Catarrhes & all Diseases of y<sup>e</sup> brain for w<sup>h</sup> wine is pernicious: 6: it is good against the y<sup>e</sup> yellow Jaundice: 7: it is a Counter Poyson: 8: it nourisheth y<sup>e</sup> Body & is good against Consumption & all Emaciating Diseases it is y<sup>e</sup> best thing in y<sup>e</sup> World for y<sup>e</sup> Prolongation of life Patricius Romulus: was: 100 years old imputed y<sup>e</sup> Continu<sup>n</sup> of his health to y<sup>e</sup> sovereign Liquor



20  
A Receipt of Metheglin made for  
Queen Elizabeth

Take a Bushell of Sweet briar Leaves  
as much of Thyme half a Bushell of Rose  
mary leaves & a peck of Bay leaves and  
having well washed them boyle them in a  
Copper of fair water, let them boyle the  
space of half an hour or better & then  
pouer out all the water & herbs into a  
fat, & lett it stand till it be but milk  
warne, then strain the water from the  
herbs, & take to every <sup>or</sup> two gallons of  
water one gallon of the finest honey, &  
Beat it together for the space of an hour  
then Let it stand two days, stirring it well  
twice or thrice a day, then take y<sup>e</sup> Liqueur &  
boyle it again & scime it very cleane till it is  
very cleare, put it again into y<sup>e</sup> fat, & let it  
cool, y<sup>e</sup> must have a Kive of new ale or Bear  
which as soone as you have demystied, presently  
put in y<sup>e</sup> metheglin & let it stand three days a  
working & y<sup>e</sup> turn it up in Barrels tying at every top  
hole by a pack thred a bag of Cloves & place abt a ounce  
it must stand half a year before it be Drank



## To make French Bread

Take a pound flower a little yest & a little fresh Butter let y<sup>m</sup> be tempered very light w<sup>th</sup> new milk warmed then lay y<sup>e</sup> past for a while before y<sup>e</sup> fire make it up into little loaves or Roles flower it very well & bake it in a quick oven

## To Make Dutch bread or peper cakes

Take a quarter of a peck of flower well dried in y<sup>e</sup> oven mix it with Ginger Cardimon seeds long peper Caraway & Coriander seeds let all these seeds be finely beaten make all into a past with some Trakle & put into it oringe peell & Limon peell & green Sittren bake it in a paper Coffin y<sup>e</sup> past must not be to stiff

## a Sack Possett or a Sopsud possett

Take to a quart of Cream 12 Eggs leave out 2 or 3 of y<sup>e</sup> whites half a pint of Sack & as much sugar as will sweeten it mix y<sup>e</sup> Sack sugar & Eggs together & set it on a Chafendish of coles keep beating of it all y<sup>e</sup> time y<sup>e</sup> Cream boyles, & when it is very Risen, put in your Cream, let it be boyling hot when you put it in, if you use milk less Eggs will serve



### A Gooseberry Wine very Good

Take 1 quart of Gooseberries & bruse them  
& strain them thorow a cloth, then take y<sup>e</sup> white  
of an Egg & beat it very well <sup>with y<sup>e</sup> water</sup>, then take two quarts  
of water & one pound of sugar & y<sup>e</sup> Egg & boyle it  
& scum it very well then let it be cold & put  
in y<sup>e</sup> Gooseberrie gelly: & mix it well: then put it  
into a brandy Cask or else put in a nogin of  
brandy to it & lett it stand in y<sup>e</sup> Barrell or Jug  
a month or more then draw it off in Bottles if  
fine

---

### To Preserve Gooseberries

Take Gooseberries or Grapes or Barberries  
& take somewhat more then their weight in  
sugar beaten fine, Lay one Laying of fruit  
& another of sugar till all are Laid in  
y<sup>e</sup> preserving pan then take 6 spoon  
fulls of water, & Boile y<sup>e</sup> frute therein  
as fast as y<sup>e</sup> Can, untill they be very  
clear then take them up & Boile y<sup>e</sup> Syrup  
by it self till it be thick when they are  
cold put them in Gally potts



Doct Lowers Deriction to Make the Elixer  
Salutes

203

Take of Lignumvity Chipt the Smallest you Can  
gett, Leaves of Jenna, Lignoris, Annis Seed Coria  
nder Seed Ellicompame Roots Dryed of Each two  
ounces, Resons of y<sup>e</sup> Son one pound steep these in  
three quarts of Brandy a fortnight or three  
weeks till the Lignour be of a Red Tincture y<sup>e</sup>  
power it off: and take three or four or five  
Spoonfulls at a time in every Colick fitt of the  
Stomach & in every illness of the Stomach  
and every ill Digestion Surfitt or fitt of the  
Stone in the Kidneys

To Preserve Damsons or red Plums or Black  
Take your Plums newly Gathered & take a little  
more Sugar then thy do weigh then put to it  
as much Watter as will Cover them then Boyle  
y<sup>e</sup> Syrup a little while, & so lett it Cool then  
put in y<sup>e</sup> Damsons or Plums, then Boyle them  
leasurably in a pot of seething Watter till they  
be tender, then being almost cold put them  
up Boile y<sup>e</sup> Syrup again till it is thick  
& when Cold put it into y<sup>e</sup> Plums



20  
To Make Westphalia Hams y<sup>e</sup> best Way  
Cut y<sup>e</sup> Leg of fat Large Pork as like  
a Right Ham as y<sup>e</sup> Can Black hogs make y<sup>e</sup>  
best) hang it up two d<sup>y</sup> then beat it very  
well on y<sup>e</sup> fleshy side with a rolling pin  
rub in an ounce of salt petter (finely beaten  
in every place so let it lie a day & night  
then take an ounce more of beaten salt  
petter with two large handfulls of Common  
Salt & a handfull of bay salt, a pound  
of Coarse sugar mix all these together &  
Warne them thorough hott in a stew pan  
but be sure not to melt it & while tis hot  
rub it all over y<sup>e</sup> Ham very well with two  
large handfulls more of salt, thus let it lie  
till it melts to brine then turne it every  
day twice & baste it with that brine for  
three weeks together Dry it as Bacon



### The Best Way of Makeing Metheglin

Take two Bushells of the best Malt & mesh it as you do: for cttle & make y<sup>e</sup> quantity of twelve gallons when y<sup>e</sup> have Cleared it set it on the fire, & put to that quantity of Liquor a Gallon & a half of Honey, so Boyle it & Scum it two hours then put in six nutmegs, & ten Bay Leaves the kind of three Lemmons: put it into a Cooler & when it is Cold work it up with yest & 4 days after it hath don working Bottle it

### To Make Wigs

Take two pound flower & one Pint yest & make your past with new milke butt Leave out y<sup>e</sup> third part of your flower to ad to it when y<sup>e</sup> put in y<sup>e</sup> Butter which must not be put to it till y<sup>e</sup> past hath layne before y<sup>e</sup> fire to rise, & when it is well Risen work in by degrees a pound of Butter & a pound of Carraway Confits with y<sup>e</sup> third part of y<sup>e</sup> flower that remaineth then make it into cakes as you Please & bake them not to much y<sup>e</sup> may leave some of y<sup>e</sup> Confits to strew on y<sup>e</sup> top if y<sup>e</sup> Please

### To make Puffs

take 1 pound Loave Sugar finely Beaten, grate y<sup>e</sup> rind of 2 Lemmons putt a little ambergreece & musk a spoonfull of fine flower, wet it with y<sup>e</sup> Whitter of 2 eggs make it up in little Bowles with flower bake it in a quick Oven



How to Make Jelly of Currants Gooseberries  
or Raspberries

Sett a Kittell on y<sup>e</sup> fire with watter then  
take your berries & put them into an Earthen  
pitcher covered close & lett them boyle till y<sup>e</sup>  
pulp will all strain from them then boyle  
y<sup>e</sup> pulp with as much sugar as need till it  
Gelly then Glass it

---

Damsin Wine

Having provided four Gallons of watter  
put to every gallon four pound Malago  
Rasons & half a peck of Damsins in a  
Vessell without a head v<sup>ch</sup> being covered  
they are to steep Six days stir them twice  
every day & let them stand as long  
without stirring then draw off your  
wine Coler it w<sup>th</sup> y<sup>e</sup> Infused Juice of  
Damsins sweetend w<sup>th</sup> Sugar & turn it  
into a wine Vessell for a fortnight in  
order to be made fine & afterwards  
dispose of it in Bottles



205 To Preserve Sevil orange Peels

Take y<sup>e</sup> fairest oranges & Cut them in two  
 & wring out y<sup>e</sup> Juice with a Spoon then take a  
 knife & tag y<sup>e</sup> outside of y<sup>e</sup> edg of y<sup>e</sup> peel all  
 round then put them into watter for 7 or 8 days  
 Changing y<sup>e</sup> watter twice a day then Boyle  
 them till thy are very tender then take out  
 very Clean all y<sup>e</sup> meat in y<sup>e</sup> Peels, & lay them  
 on a dry Cloth with y<sup>e</sup> holow side downewards  
 for one night, then take y<sup>e</sup> Juice & white Sugar  
 & make a thick Syrup boyle it well & <sup>scum it</sup> then put  
 in y<sup>e</sup> peels & lett them Boyle a little while y<sup>e</sup>  
 lett them Cool & put your peels into pots & Cover  
 them with y<sup>e</sup> Syrup, a week after you may look  
 to y<sup>e</sup> Syrup & if it grow thin then you must  
 take it out & take more Sugar to it & Boyle it  
 till it is pretty thick & when it is Cold put it  
 again & about a fortnight or three weeks after  
 you may take out as many peels as you intend  
 to Candy very Clean from y<sup>e</sup> Syrup then take  
 y<sup>e</sup> white of an Egg & <sup>beat it very well</sup>  
 Leave Sugar & Water & Boyle it to a Candy  
 kith and dip the peels in it & lay them  
 one plates and so dry them



## Elder Wine

Let ten pound of Mabago Resons  
pickt from y<sup>e</sup> stalks & shred small  
<sup>after vandy</sup> having sett 2 Gallons & half water  
one y<sup>e</sup> fire to boyle an hour power it  
upon y<sup>e</sup> Resons & let all stand ten-  
days in a tub stirring it from time  
to time then strain y<sup>e</sup> Liquor through  
a Coarse sieve & to 2 Gallons & a half  
thereof allow one quart of y<sup>e</sup> Juice of  
Elderberries that were put into a pott  
& sett in a Kettle of Boyling water  
this Juice when cold is to be mixt  
wth y<sup>e</sup> Liquor & turnd into a vessell  
to work, when yot wine hath stood close  
stoppt up till it is very clear draw it  
off into bottles & Keep it for use...



## 206 To Pickle Wallnuts

Take a hundred of y<sup>e</sup> large french Wallnuts at y<sup>e</sup> beginning of July before they have a hard shell just scald them that y<sup>e</sup> first skin may rub off: then throw them into water & salt for nine or ten days shifting them every other day: & keep them close covered from y<sup>e</sup> Air: then dry them & make your pickle of two quartes of white wine vinegar Long pepper black pepper & ginger of each one ounce Cloves mace & nutmegs of each half an ounce beat y<sup>e</sup> spice: & with it a large Spoonfull of mustard seed: strew this between every layer of Wallnuts & pour y<sup>e</sup> Liquor boiling hot upon them three or four times: or oftner if you <sup>see</sup> Occasion: be sure to keep them close stoppt: a Spoonfull of this pickle is good in fish: or any savoury sauce

## Custardy Very Good.

Boil a quart of Cream then sweeten it with fine powder sugar beat eight yolks of Eggs with two Spoonfulls of Rosewater stir this in y<sup>e</sup> Cream & strain all through a Sieve fill y<sup>e</sup> Cups or Crust & bake them with care

## Jelly of Currants

Take y<sup>e</sup> Currant & strip them from y<sup>e</sup> stalks into a gally pot which pot y<sup>e</sup> must put into a Kettle. Water over y<sup>e</sup> fire till they be enough strain them through a flannel Jelly bag: but dont squeeze it add to y<sup>e</sup> Liquor its weight in Loave sugar: boyle it up for a quarter of an hour gently then put into Glasses



An Admirable Pickle in Imitation of India Bamboo  
exactly as that is done

Take y<sup>e</sup> Largest & youngest shoots of Elder which  
puts out y<sup>e</sup> middle of many middle stalks are most  
tender & biggest y<sup>e</sup> small are not worth doing peel  
of y<sup>e</sup> outward peel or skin & lay them in strong brine  
of salt & water for one night & then dry them in a  
cloth piece by piece: in y<sup>e</sup> mean time: make y<sup>e</sup> Pickle  
of half white wine & half Beer Vinegar: to each quart of  
pickle put an ounce of white peper an ounce of ginger  
sliced a little mace & a few Cori Jamaica peper when  
y<sup>e</sup> spice has boiled in y<sup>e</sup> pickle power it hot on y<sup>e</sup>  
shoots: stop them Close Immediately & set y<sup>e</sup> Jar: two  
hours before y<sup>e</sup> fire turning it often: tis as good a  
way to green this or any other pickle as often boiling  
though either way is Certain if y<sup>e</sup> keep it scalding  
hot: allways use Stone Jars: for any sort of pickle if  
they can be gott: y<sup>e</sup> first Charge is inconsiderable & they  
do not only last longer then Earth: but keep y<sup>e</sup> pickle  
better: because Vinegar will penetrate through all:  
earthen Vessels & glass will not bear y<sup>e</sup> fire this is  
a very Crisp pretty tasted pickle

---

### To Pickle Broom Buds

Take Broom Buds & put them into salt &  
water one fortnight then put in vinegar &  
tie them Close



An Excellent Remedy for a sore throat which  
if taken in time will prevent a Quinsey. . . .

Take five Spoonfulls of Syrup of Elder-berrys  
& mix with one Spoonfull of honey & as much  
Salt Prunel: in powder as will lye on a shilling  
take a Tea Spoonfull of this as often as you can  
Plestary of White Lead Salve is one of y<sup>e</sup> best remedies for y<sup>e</sup> Throat

Doctor Lowers Elixer Salutes how  
to Make it

Take of Lignumvite Chipt the smallest you  
can get, Leaves of Senna Liquorish anniseed  
Coriander seed Elicompane roots Dried of  
each two ounces Reasons of the Son one pound  
steep these in three quart of Brandy a fort  
night or three weeks, till the Liqueur be of  
a Red tincture, then Power all off, then  
take three or four or five Spoonfulls in  
every Colick fitt of the Stomach and in every  
Illness in the Stomach, and every Sarfitt  
and Ill Digestion or fitt of the Stone in  
the Kidneys



for Scabes & Itch in young Children

Take Water bettony or Brown wort two  
good handfulls, Daylie leaves, & ground Ioye  
or haymaide, of Eche 1 handfull, y<sup>e</sup> red dock roots  
two or three, Stamp them all together & grind them  
well, then mingle them with fresh Grece & again  
stamp them, Let them stand 8 Days to Putrify  
till it be Hoare, then fry them out & strain y<sup>e</sup>  
& Keep it for use

This Oynment hath a great effect both in young  
& old, & that without repercussion or Driving back  
of the matter, which would be a very dangerous thing  
in young Children

The herb water bettony alone is a great medicine  
to quench all unkind heats without danger setting  
of it in clear water to annoynt the members  
Vigo the famous Surgion of our time in Italy writeth  
on it y<sup>t</sup> this herb exceedeth all other in a Malo mortuo  
(So calleth he a kind of leprie elephantike or an  
universal & filthy scab of all the body) & in like  
manner he saith it is good for to cure a Canker in  
the Breast, it is a Comon herb & groweth by River  
sides & small runing watters & wet places arising  
some times to a mans height w<sup>th</sup> a stalk four square  
With many branches the Leaves large & dark color  
green full of Juice Jaged on y<sup>e</sup> sides like a saw as  
y<sup>e</sup> other bettony y<sup>e</sup> savour of of the Leaf is like  
Clover or wallwort but when it is brused it is more  
pleasant.



two  
ye  
ots  
hem  
in  
rify  
m

ung  
back  
thing

ine  
thing

ritet  
ortuo

like  
- in  
river  
ing  
fqua  
oler  
as  
like  
nom



A very fine Plum Pudding

Take one pound of Suet Shred very Small  
& sifted one pound of Rasons Stone or one  
pound of Currant; one pound of flower  
4 Spoonfulls of Sugar. five. Eggs: but three  
Whites Beat the Eggs with a little Salt: & put  
in a little nutmeg & ginger, wet it up  
with a little new milk: pretty thick, &  
Butter a pan or a thick Cloth & put it  
in, tie it very close, and boyle it four  
hours at least.

R T



204 To Make a Rice Florindine

Boyle a pound of Rice in milk beat ten Eggs leaving out half y<sup>e</sup> Whites a pound butter a pound Currants half a pint sack some Cinimun mace & nutmeg Candid Lemon & Citron 1 ounce some rosewater mix it together & sweeten it w<sup>th</sup> sugar & put it in y<sup>e</sup> Dish well buttered & lay round it Puf Paste

To Make Cheese Cakes

Take 6 quarts of milk & lay y<sup>e</sup> Crud up in a cloth & squeeze it till all y<sup>e</sup> whey is run from it then nead them very well & boyle up a spoonfull of flower mixt with a little milk & a pound of butter when boiled let it cool: & mix it with the Crud, Cloves mace Cinimun & nutmeg in all 4 penny worth 6 Eggs beaten leaving out half y<sup>e</sup> Whites a pound Currants a glass of sack a little rosewater mix it well & sweeten it with sugar & put it in your paste

another sort of Cheese Cakes

Take y<sup>e</sup> Crud of 6 penny worth of milk - forced thro a sieve w<sup>th</sup> a pound of butter half a dosen eggs a pound of Currants a pound of sugar a quarter of an ounce of Cloves & mace & a little <sup>rose</sup> Water



### To Make a Custard Puding

Take a pint of Cream & a large Topp Dish  
of Raw milk & a halypenny Loave grated very  
fine put it on y<sup>e</sup> fire & lett it Just boyle, then  
take it off y<sup>e</sup> fire & lett it Cool a little While  
then take 8 Eggs but 4 of y<sup>e</sup> whites beat them  
very well with a little Rose water, & a little sack  
& pretty much nutmeg & Cinimun, mix it all  
together & bake it in a Dish With puff paste  
in y<sup>e</sup> bottom & round y<sup>e</sup> brim

### To Make Gavity Tarts

Stew your apples with a little fair water & Sugar  
Cinimun Cloves & a little Rosewater Coller them Red  
With Couthanell or green with y<sup>e</sup> Juice of Spinage  
& Bake it in puff past

### To Make Custard

Take 2 quarts of Cream 16 Eggs leave out half  
y<sup>e</sup> whites make it very sweet with Sugar put 2 or 3  
Spoonfulls of rosewater then fill y<sup>e</sup> Custord Dishes &  
bake them y<sup>e</sup> may grate a little Lemon bread in it

### Marmalade of Quinces

having Par: & quartered & Cored ym put ym into  
a pot & bake ym with Towne bread ym Bruise ym well  
boil ym with its wight in Sugar to a Just thickness  
good against fluxes &c



## French Bread

Take a quart of flower & put to it three Spoonfulls of ~~old~~ yeast an Equal quantity of Milk & water warmed about y<sup>e</sup> bigness of a Walnut of good butter & a little salt make them pretty Light & drop them on tin plates set them before y<sup>e</sup> fire to rise & bake them in a quick oven rasp them some people put three Eggs only one white to this quantity but i think Eggs make it tough & not so short but that as you please

## Thick Ginger Bread

A pound & half flower takes up one pound of Treacle almost as much Sugar an ounce beaten ginger 2 ounces of Carraway seed four ounces Citron & lemon peel Candied y<sup>e</sup> yolks of four eggs, Cut y<sup>e</sup> sweetmeats mix all & bake it in Large Cakes on tin plates

## A good sort of Portugall Cakes

Take a pound of new butter & Six Eggs leave out 2 Whites work it together with y<sup>e</sup> hand till y<sup>e</sup> Eggs are well mixt in y<sup>e</sup> butter to this put one pound of Loave Sugar sifted a pound of fine flower dried half a pound of Currants a little beaten mace mix all together butter y<sup>e</sup> pans fill & bake them in an oven that wont color a white paper



To Make Rofe Cake Saffron Cake &  
Take y<sup>e</sup> <sup>Elicompane</sup> White of an Egg & beat it  
very well with a little watter & pound y<sup>e</sup>  
Sugar very fine & mix it with y<sup>e</sup> Egg  
boyle it & take it off the fire let it stand  
a little & scum it, then take Cothameall  
Allom & Cream of tartar a like quantity  
pound it severally & <sup>dissolve it</sup> mix it together in a  
little watter then boyle y<sup>e</sup> Sugr to a sandy  
hith & put in the Cothameall Allom & tartar  
& lett it <sup>not</sup> boyle ~~softly~~ after you may make  
Saffron Cake the same way & to make y<sup>e</sup>  
Wormwood Cake y<sup>e</sup> must put in a few  
drops of Spiritt of Wormwood & not  
boyle it, & to Preserve Elicompane  
y<sup>e</sup> must put in some Elicompane powder  
& do it y<sup>e</sup> same way or you may boyle  
that a little if y<sup>e</sup> please when it is cold  
cold and wett a board & put it out in  
Cakes or what forme you please

grated Linon peck



211 So Make Very good gravy Sauce

Take Lean beefe boyle it in watter salt peper  
& Onion, <sup>cut small & grated</sup> <sup>Roman peel</sup> then take it up slice it & fry  
it in a pan with butter & flower <sup>in one</sup> very quick  
then take y<sup>e</sup> Liquor & throw it in too y<sup>e</sup> pan  
let it boyle up & strain it off. with grated  
nutmeg in it for y<sup>e</sup> may fry it first & put w<sup>th</sup> salt  
flower ~~in one~~ & in y<sup>e</sup> pan

So Make a Gansey

Take 30 Eggs leaving out half y<sup>e</sup> Whites beat  
them very well & put 3 pints of Cream 2 penny  
Leaves grated half a pint of sack a little Rose  
Watter & Sugar some Cinimoun & nutmeg y<sup>e</sup> spoon  
fulls of y<sup>e</sup> Juice of Spinnage or green wheat mix  
it all together & bake it in a Dish with puff past  
on y<sup>e</sup> brim & bottom, when tis baked grate  
leave Sugar over it — some fry it

So Fry Beefe Stakes

take yol<sup>e</sup> Stakes & beat them very well  
with a Rouling pin season them with peper  
& salt put them into y<sup>e</sup> pan w<sup>th</sup> butter &  
fry them keep turning them uery quick  
y<sup>e</sup> take y<sup>e</sup> Stakes back in y<sup>e</sup> pan & cut a little  
onion very small & a little ginsin & flower & put  
it into y<sup>e</sup> pan with watter & let it boyle up

grated Cinimoun peel



### To Make an Oringe Puding

Take the outside rind of Oringes boyle it tender in water beat it in a mortar very small take 20 yolkes of Eggs a pound of butter beat it very well together half a pound of sugar a glass of sack, put it <sup>in</sup> yo<sup>th</sup> dish w<sup>th</sup> past under & round y<sup>e</sup> brim an houre will bake it leave out y<sup>e</sup> Oringe & put in Lemmon tis Lemmon puding

### To Force a Leg of Mutton

Take out the first bone & all the meat round the second keeping the skin a whole Chop it fine w<sup>th</sup>  $\frac{3}{4}$  of a pound of Suet Lampire Capers & Lemmon peel season it w<sup>th</sup> peper salt mace nutmeg Marjoram & time; mix it well and put y<sup>e</sup> meat in him again & skiver it close & spit it as you do another Leg of Mutton so rost it & make yo<sup>r</sup> sauce w<sup>th</sup> a Ladle full of strong broth some Carret Anchovies & Capers till the Anchovies are dissolved then work half a Spoonfull of flower in a quarter of butter when it boyls up take it off & serve it w<sup>th</sup> 20<sup>th</sup> force Meat Balls & Lipets, garnish yo<sup>r</sup> Dish w<sup>th</sup> sliced Lemmon Barberies oysters & Lampire y<sup>e</sup> may lay round y<sup>e</sup> Dish a ragooe of a neck of Mutton



## 212 To Make Lemon Bread

Take y<sup>e</sup> yolks of seven Eggs & beat them half an hour or more & take half a pound White Sugar finely beaten & half a pound fine flower mix the sugar & flower with y<sup>e</sup> Eggs very well then putt in a little Esence of Lemmon as y<sup>e</sup> think fitt, keep out some of y<sup>e</sup> Sugar in a Drager to sift over them as thy go into y<sup>e</sup> oven, put it with a knife on latten or tin plates in Round or long cakes & bake them in an oven not very hott

## To Make Dyett Bread

Take 7 Eggs & beat them half an hour & take 1 pound Sugar & 1 pound flower & mix it very <sup>well</sup> together keep out some of y<sup>e</sup> sugar to sift over them as thy go into the oven put it on latten or tin plates & bake them in an oven not very hott

## To Candy Angilica

Take the white of an Egg & a little water & beat it very well together then put it over gentle <sup>with y<sup>e</sup> sugar</sup> fire and lett it boyle & take off y<sup>e</sup> scum thase the stalks of of y<sup>e</sup> angilica a week before & lay it in water 3 days then take it out & boyle it in water & a little Lee & boyle it very tender y<sup>e</sup> putt it into cold water & take it out & geell off y<sup>e</sup> outer skin & lay on a plate to dry y<sup>e</sup> putt it into y<sup>e</sup> scum of sugar and lett it lay 3 days more then take it out & boyle y<sup>e</sup> sugr to a candid with then put in y<sup>e</sup> angilico & boyle it soft till it cand



### to Make a Sack Possett

Set a Gallon of milk on the fire w<sup>th</sup> whole  
Cinammon & large mace w<sup>h</sup> it boyles stir in a  
half or hole pound of naple Biskit grated  
very small keeping it stirring till it boyles  
then Beat eight eggs together but no whites  
beat y<sup>m</sup> well with a ladle full of milk then take y<sup>e</sup>  
milk off y<sup>e</sup> fire & stir in y<sup>e</sup> Eggs then put it on  
again but keep it stirring for fear of Cruding  
then make ready a pint of Sack warming it on  
y<sup>e</sup> Coals w<sup>th</sup> a little Rogbe watter season y<sup>o</sup>l milk  
w<sup>th</sup> sugar & pour it into y<sup>e</sup> sack in a large  
Basson & stir it apace then throw on beaten  
Cinimmon & serve it up

---

### To Make a very fine Custard pudding

Take a quart of Cream boyle it with  
whole spice <sup>& a little Lemon made & grated fine or minced</sup> then beat y<sup>e</sup> yolks of ten Eggs &  
five whites mingle them w<sup>th</sup> a little Cream  
& when y<sup>o</sup>l Cream is almost cold put your  
Egs into it & stir them very well y<sup>n</sup> sweeten  
it & put out your Custard into a deep dish  
& bake it, then serve it in w<sup>th</sup> french Comfits  
strewed on it



The Best Way to Pot Beef Which is  
as good as Venison

Take a piece of lean buttock beef rub it  
over with salt petre let it lie one night  
then take it out & salt it very well with  
white & Bay salt put it into a pot just  
fit for it Cover it with water & let it lie  
four days, then wipe it well with a cloth  
& rub it with peper finely beaten, put it  
down close into a pot without any liquor  
cover y<sup>e</sup> pot close with past, & let it bake  
with large coaves six hours at least, then  
take it out, & when tis cold pick it clean  
from y<sup>e</sup> skin & strings & beat it in a stone  
morter very fine then season it with Nut  
meg Cloves & mace finely beaten to your  
tast & power in melted butter which you  
may work up with it like Paste, put it  
close down & even in y<sup>e</sup> pots, & Cover it  
with Clarify'd butter



### An Excelent Plumbe Puding

Take one pound of Suet shred very small  
& sifted one pound of resons Stoned four  
Spoonfulls of flower & four Spoonfulls of  
Sugar, five Eggs but three whites beat  
y<sup>e</sup> Eggs with a little salt tie it up close  
& boyle it four hours at least.

### The London Wigs

Take a quarter of a peck of flower  
put to it half a pound of ~~sugar~~ & as much  
Carraways as you like mix these & set  
them to the fire to dry then make a  
pound & half of butter hot over a  
gentle fire stir it often & ad to it  
near a quart of good milk or Cream  
When y<sup>e</sup> butter is melted in y<sup>e</sup> Cream  
Power it into y<sup>e</sup> middle of y<sup>e</sup> flower & to  
it power a little sack & fill a pint & half  
of good old yest let it stand before y<sup>e</sup> fire  
to rise before you lay them on your tin  
plates to bake



#### 214 To Make Milk Punch

To two quart of watter put two quart of good French Brandy a dosen & a half of Lemons three quarters of a pound of Duble Refin'd Sugr & three pints of new milk mix all together & strain it through a Jelly bag put it up often, till it looks perfectly Clear & fine, you must make it a day or two before you use it for it will not keep long Bottled

#### To Make Gooseberry Wine

To four pound of Gooseberrys full ripe put a quart of watter & to every Gallon of watter put four pound of Sugar Bruise y<sup>e</sup> Gooseberrys well & let them stand in y<sup>e</sup> watter two days stirring it twice or thrice a day & then strain it through a fine hair-bag, then put in the Sugar & stir it very well till it is melted when it is well mixt Cover it & let it stand a while - then strain it through a Flannel Bag into y<sup>e</sup> Vessell when it hath don working stop it close & let it stand Six weeks or two Months & if fine Bottle it

nothing of Brass must be used abt any wine



To Preserve Green Walnuts Elicampane  
roots young Artichokes & Limons or any bitter thing  
Take any of these & boyle them tender & Shift them  
in their boylings six or seven times to take away  
their bitterness, out of one hott water into another  
then put a quart of salt unto them, then take them  
up & dry them with a fair Cloth, then put them  
into as much Claryfied Sugar as will cover them  
then let them boyle a dalm or two & so let them  
stand soaking in y<sup>e</sup> Sugar till y<sup>e</sup> next morning  
then take them up & boyle y<sup>e</sup> Sugar a little higher  
by it self & when they are cold put them up . . .

Let your green Walnuts be prickt full of  
holes with a great pin, & let them not be long  
in one water for that will make them look  
black, being boyled tender stick two or three  
Cloves in each of them

Your Elicampane roots being clean scrapt  
& Shifted in their boylings a dosen times then  
dry them in a fair Cloth & so boyle them as  
above written take half as much more Sugar  
as it doth weigh because it is bitter & -



Very good for a flux

Take Rubarb & slice it & put it in a white  
paper & dry it by the fire & powder it &  
take Cinimam & powder it & mix both the  
powders together & take it a glass of wine

### Stoughtons Drops



## Receipt for the Dropsy.

Take Steel prepar'd with sulphur, each one ounce, <sup>& crude antimony</sup> Diagridium, four ounces, make a fine powder of these, then add as much of any syrup as will make a soft electuary.

Take a large spoonful at night going to Bed, & another in the Morning, stirring it well at the bottom, increasing or lessening the dose as you see occasion, For if one spoonful taken over night brings away two or three quarts it need not be repeated in the Morning.

You must not drink during the operation of this physic, for if you pour in too much liquor, it will destroy the end of purging, & you will find yourself just where you were.

When your waters are off, you may repeat your purge once in four or five days, then once a week, & so to once a fortnight & once a month till your Blood has recovered its due tone.

You must avoid all spoon meats, fruit, & garden stuff of what sort soever, & be sure not to exceed the pint & half of liquor in 24 hours, for if you drink your thirst will never abate. By this method, & Gods blessing, I have cured hundreds of people in my time.



my  
one  
fine  
up

to  
all  
one  
taken  
to

ation  
ch  
&  
re  
eat

a  
re  
t &  
not  
ours  
bate

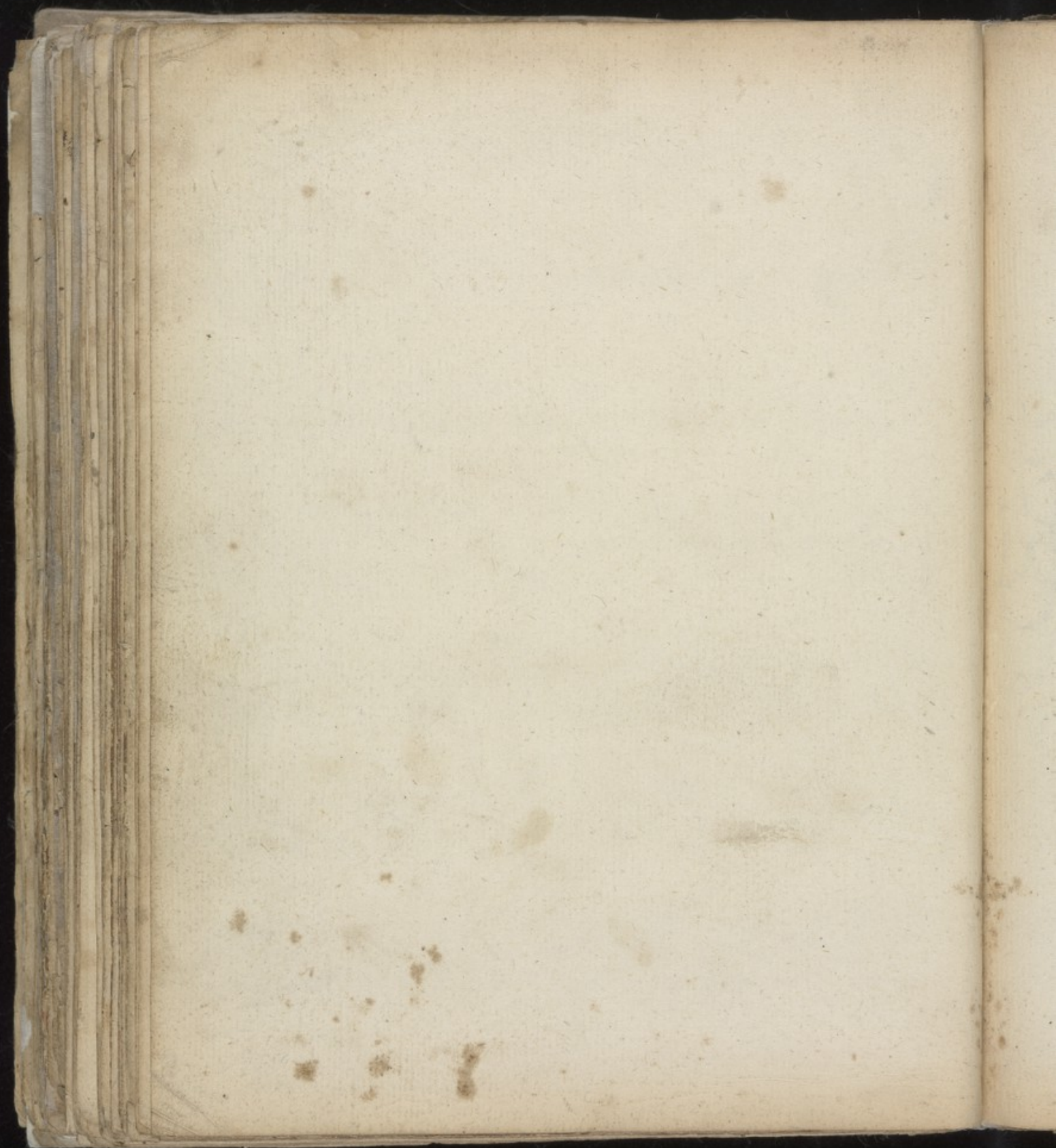






217

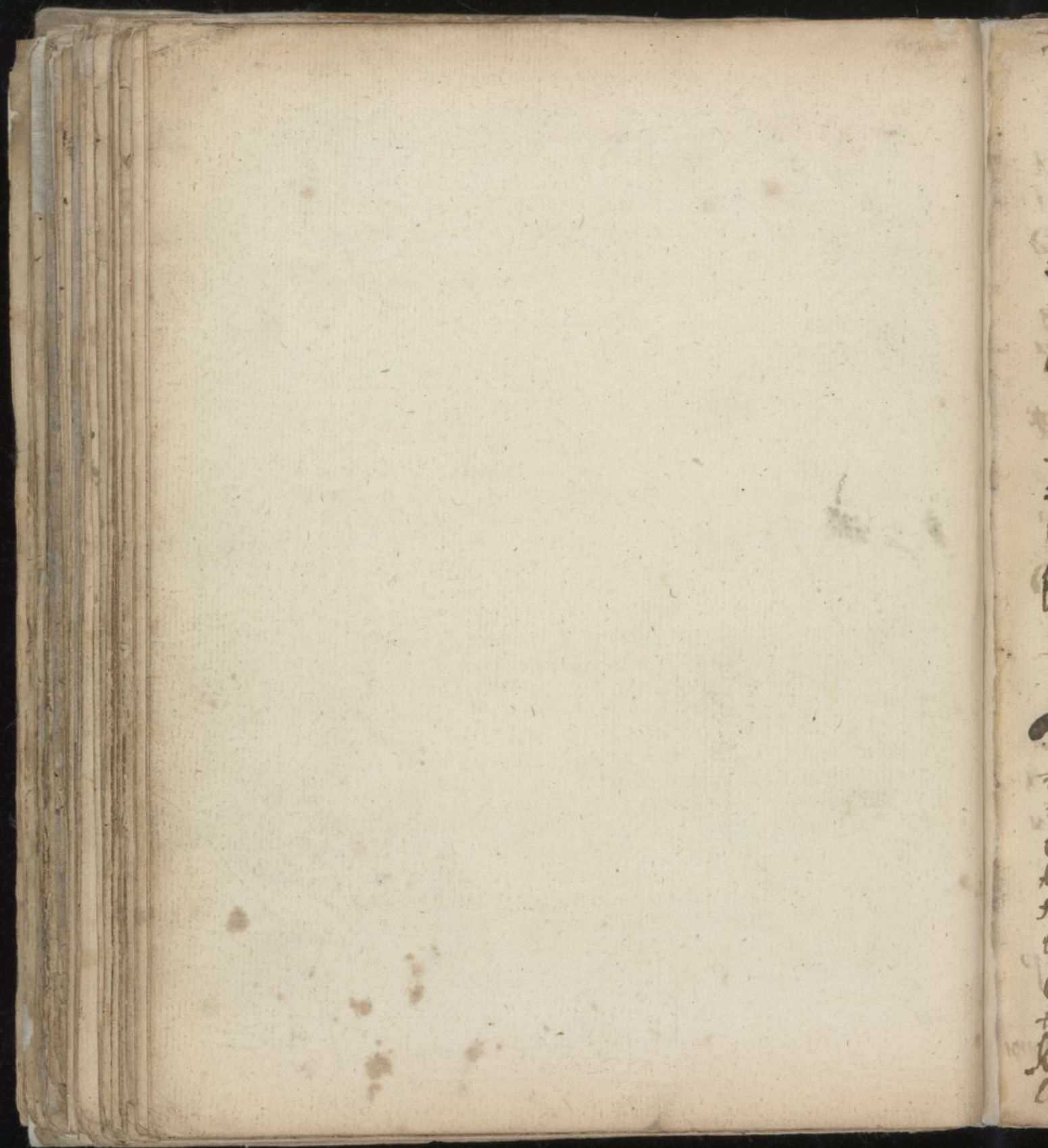






218







## To Preserve Pipens Green

Take pipens when they are green & scald them but take heed y<sup>t</sup> they Do not boyle y<sup>e</sup> take y<sup>m</sup> up & peel them but Do not cut y<sup>m</sup> nor hurt them then scald y<sup>m</sup> w<sup>th</sup> their owne leaves in y<sup>e</sup> watter, Cover y<sup>e</sup> so y<sup>t</sup> no breath may come out till they be green y<sup>e</sup> weigh them & to 10 pipens put 1 lb. & a quarter sug put no more watter y<sup>e</sup> will wet it boyle & scum it & then put in y<sup>e</sup> pipens & boyle them as y<sup>e</sup> do other preserves till they are tender & let the Syrup Cover y<sup>m</sup>, so take y<sup>m</sup> up & keep them w<sup>th</sup> some of y<sup>e</sup> Syrup & lett y<sup>e</sup> rest of y<sup>e</sup> Syrup .. boyle to a good thickness & then put in the frute again & let it be hot to the Core and pot them & Cover them not till next day

## To Preserve Plumes or Cherrys

Take a pint Running watter half a pint rose Water & sugar seeth all together on a soft fire till one half be Consumed, y<sup>e</sup> take it from y<sup>e</sup> fire & w<sup>th</sup> it booyling put in y<sup>e</sup> Cherrys or plums if Cherrys cut of half y<sup>e</sup> stalks & lett y<sup>e</sup> frute be y<sup>e</sup> like wight w<sup>th</sup> y<sup>e</sup> sug sett it again on y<sup>e</sup> fire & keep it in y<sup>e</sup> like heat till they be soft an hour if need be, y<sup>e</sup> put in some Cloves brused & when tis Cold keep it in Glasses or potts the stronger y<sup>e</sup> Syrup is with Sugar the better it will keep some put Cinimmon Sanders Cloves nutmeg & a little ginger, seeth y<sup>m</sup> not hastily for fear of breaking



### To Preserve Green Grapes

Take grapes while they be green firme & hard they must be almost at their bigness (y<sup>e</sup> white grape will be greenest) & pull them from their stalks but leave 4 or 5 in a bunch w<sup>th</sup> little stems to y<sup>m</sup> & put y<sup>m</sup> in scalding watter & cover y<sup>m</sup> close & let y<sup>m</sup> stand from y<sup>e</sup> fire till they have cast their skins y<sup>e</sup> take y<sup>m</sup> out & put y<sup>m</sup> into a nother scalding water stirring y<sup>m</sup> softly for fear of breaking & let y<sup>m</sup> not be long in y<sup>e</sup> water for growing soft, y<sup>e</sup> take them out & peell y<sup>m</sup> as y<sup>e</sup>. Do a Codlin, y<sup>e</sup> put y<sup>m</sup> into more hot watter being ready to boyle, & let y<sup>m</sup> seeth softly for half a quarter of an hour till they grow green in y<sup>e</sup> watter if y<sup>e</sup> slit y<sup>e</sup> side of y<sup>e</sup> grape w<sup>th</sup> a penknife & take out y<sup>e</sup> stones they will be clear w<sup>th</sup> they be preserved they must have but little watter for y<sup>e</sup> will take away y<sup>e</sup> sharpness of y<sup>e</sup> grapes, so take y<sup>m</sup> from y<sup>e</sup> fire & let y<sup>m</sup> lie a quarter of an hour close covered then take y<sup>m</sup> up & let y<sup>e</sup> watter drean clean from them, to every pound of grapes take a pound & 2 ounces Sug<sup>r</sup> pounded & strew a handfull of it in y<sup>e</sup> bottem of y<sup>e</sup> pan, y<sup>e</sup> put in y<sup>e</sup> grapes & strew in y<sup>e</sup> rest of y<sup>e</sup> sugar & let y<sup>m</sup> boyle very fast for half an hour & stir them & when y<sup>e</sup> Syrup looks green take up y<sup>e</sup> frute & let y<sup>e</sup> Syrup boyle longer y<sup>e</sup> same way you may do Goosberys Barberries or Currants before they be Red



220 A very Rich Cherry Cordiall

Take a stone pott that has a broad bottom & a narrow top: & lay a Layer of black cherries & a layer of Powder Sugr: Do this: till your pot is full measure y<sup>e</sup> pot: & to every Gallon it holds: put a quarter of a pint: of true Spirit of wine: you are to pick y<sup>e</sup> Cherries Clean from soil & stalks: but not wash them: When you have thus fill'd y<sup>e</sup> pot stop it with a Cork: & tie first a bladder then a Leather over it: & if y<sup>e</sup> fear tis not Close pitch it down & bury it in y<sup>e</sup> earth: deep full Six months: or longer then strain it out: & keep it Close stoppt for your Use: twill Revive: when all other Cordials fail

For a Loosness & Bloody Flux & Cholick

Take y<sup>e</sup> yolks of two new laid Eggs: & put them into a glass of strong Cinamon watter & drink it all brandy Rum: or Indeed any strong Spiritous liquor will Do as well as Cinamon Watt: & dos very seldom fail: but I think such hot things: how well soever recommended: should never be used: but in the greatest Extremity: because Chewing of Rhabarb is as certain: & carries of y<sup>e</sup> Cause: & of all the sudden Cures: I prefer Venice Treacle



### Plaisters for a Fever

Beat two handfulls of Rye with as many Currants till they are fine: & well mixed spread it on cloths: & bind it to y<sup>e</sup> wrists & soles of y<sup>e</sup> feet: this draws from y<sup>e</sup> head & if laid on in time: dos as much good as Pignons to y<sup>e</sup> feet in Extremity.

### A Very good Purge in a Fever

Take Gena: two Drams Rhubarb one dram Tamarinds two Drams: boyle these in half a pint of water till two thirds is wasted to that add half an ounce of Cream of tartler ~~to~~ sweetned with one ounce Syrup of Roses: strain & drink it at a Draught in y<sup>e</sup> working - drink Clarified Whey rather than Posett tis good to Cool & thin y<sup>e</sup> blood.

### An Admirable method for Convulsion fits

Take onions & black pepper of each a like quantity stamp both small & lay it to y<sup>e</sup> soles of y<sup>e</sup> feet: keep it on seven hours: while y<sup>e</sup> party is in y<sup>e</sup> fit: force y<sup>m</sup> not to take any thing but anoint y<sup>e</sup> wrists: y<sup>e</sup> palms of y<sup>e</sup> hands & y<sup>e</sup> temples: with Methridate if tis a Child & spirit of amber if a man or woman: Between y<sup>e</sup> fits give Black Cherry water sweetned w<sup>th</sup> sirup male piony & Clove gilly flowers & for a week give it twice a day & let it wear a necklace of male Piony Root about y<sup>e</sup> neck



my  
ed  
s  
ed  
mons

a  
in

ity  
it  
ot  
and  
of  
Black  
July



000 on ... des 23 23 ...  
223 le 10 7 4 2 6 8 10 12 14 16 18 20 22 24 26 28 30 32 34 36 38 40 42 44 46 48 50 52 54 56 58 60 62 64 66 68 70 72 74 76 78 80 82 84 86 88 90 92 94 96 98 100



To make a Good Cordiall Water

Take 2 quarts White Wine one pint of  
Sack 4 pound Black Cherris 2 ounces of  
Cinimun one ounce of nutmegs of Rosemary  
Bane. Orgens. Flowers of Burrage & Mary  
gold of Each one handfull Distill it in  
a Cold still

to make a Cordiall Water

Take white wine & Balne & slice 2 Limmons  
Rind & all, time & Sweetmarierom of Each a hand  
full a quart a ounce Cinimun lett it steep all  
then still them & lett it drop upon white sug  
Candy putt 3 or 4 Cloves into y<sup>e</sup> Bottle & stop it  
close

To make a Nother Cordiall Water

Take 6 pound Black Cherries stalked & Bruised  
1 ounce Cinimun & 1 ounce Cloves bruised 1 ounce  
nutmegs sliced, sweet mariorom Broad time  
balne, Clove gelliflowers Marygold flowers burage  
flowers of Each a handfull, steep all these in y<sup>e</sup>  
best Malaga Sack or Clarrett 24 hours & still  
all these together in a Cold still, past y<sup>e</sup> still  
very Close draw y<sup>e</sup> first quart by it self let  
it drop on white sugar Candy & stop it up Close



A Most Exellent Drink against the Plague

Take 3 Pints of y<sup>e</sup> best Malligo sack or  
muskadine & Boyle therein a handfull of  
Rue & a handfull of Red Sage till one pint  
be boyled away then Strain out y<sup>e</sup> herbs & Set  
it on y<sup>e</sup> fire again & put thereto long pepper  
ginger & nutmeg of all these 3 one ounce, half  
an ounce of it must be nutmeg then let all Boyle  
a little more then take it off y<sup>e</sup> fire & put  
therein an ounce of y<sup>e</sup> best Meethradate & 2 ounces  
of y<sup>e</sup> Best Venice Trasile & a quarter of a pint  
of Angilico Water Keep this above all other Medsons

If thou thinkest thy self at any time Infected  
with y<sup>e</sup> Plague take morning & Evening a  
Spoonfull of this Lukewarme if not infected  
take this but thrice a week at y<sup>e</sup> most half  
a Spoonfull at a time, Next under god trust  
to this in any Plague time for a Certin  
there was never man woman nor Child that  
ever this drink Deceivd as hath to this time  
ben observed if y<sup>e</sup> heart be not to much  
Mortified & Drowned with y<sup>e</sup> Plague before this  
came, yet take heed that you trust not in this  
means alone but to him that can give or  
deny a Blessing to y<sup>e</sup> means.



22 This drink is not only good Against y<sup>e</sup> Con-  
Plague but against y<sup>e</sup> Sweeting sickness small  
Pox Measles furfitt & such like, take a spoon-  
full at a time y<sup>e</sup> first falling sick & at other  
times as need requirerth, assure your self this is  
better then y<sup>e</sup> Bezor Stone to drive all from  
y<sup>e</sup> heart, when y<sup>e</sup> sick Party doth drink at  
y<sup>e</sup> first they must Lay down two or three hours  
& Sweet in their Bed & after they be very well  
dried & warm kept & drink nothing but warm  
drink & Cawdle so shall y<sup>e</sup> sickness keep from  
their hearts, this drink will keep good half a  
year being Close stoppt in a pewter or glass  
Bottle, this hath ben Proved by many & by gods  
help who giveth a Blessing to y<sup>e</sup> means to-  
whome he hath a purpose to preserve, make  
posset drink with oyle & milk w<sup>th</sup> marygold  
leaves & flowers & give them warm to drink  
after their Sweet & dry them well with warm  
cloths & give them warm drink as aforesaid  
for fear of farther danger T. Child

---



To make a Syrup that is good against  
a Consumption &

Take half a pint Red Rose water  
& half a pint Hisop water & a little  
white wine Vinegar half an ounce Annis  
seed half an ounce sweet fennell seed  
half an ounce Liquoris sliced bruse y<sup>e</sup> seeds  
then Boyle them together till all y<sup>e</sup> sweetness  
be out of y<sup>e</sup> seeds & Liquoris then strain them &  
put in half a pound Brown Sugar Candy & let  
it boyle together till it begin to thicken then take it  
off y<sup>e</sup> fire & a Spoonfull of it three times a day  
it is not only good as above said but for any  
stopings in y<sup>e</sup> breast & is a restorative to y<sup>e</sup> Lungs  
& good to Losen Fleame

Cinamon Water, very Good a Loosness & Feaver  
In two Gallons of Brandy steep a pound of good  
Cinamon bruised there let it lye three or four  
days then put it into y<sup>e</sup> limbeck with 2 quarts  
of Cold still'd Plantane Water y<sup>e</sup> may draw as  
much off as you put in & with a quart of the  
smallest boyle up two pound & a half of Double  
refined Sugar when tis Cold mix all together for  
your use Tis a noble Cordial

For a Loosness & feaver y<sup>e</sup> may still it in a Cold still  
on Barly Water in y<sup>e</sup> stead of Brandy & put in  
plantane seed



## a Milk Water

Meadow sweet 4 handfulls  
 Bane 2 handfulls  
 mint 2 handfulls  
 Button majoram 2 handfulls  
 Tines . . . . . 2 handfulls  
 Oregans . . . . . 2 handfulls  
 Angelico . . . . . 4 handfulls  
 Burnatt . . . . . 2 handfulls  
 Dragon . . . . . 1 handfull  
 wormwood & fennell a little of each  
 Colinder & annis seed halfe ounce  
 Distill this in two Gallons of scale milk

. . . for shortness of Breath & Cough of Lungs  
 Take half an ounce flower Brimstone  
 one quarter of an ounce of Ginger  
 3 quarters of an ounce of Senna  
 a quarter of a pound of Honny after  
 the above is made into powder to mix  
 it up with take ye value of a nutmeg  
 morning & evenings



A Receipt to Preserve Cherries

Take 2<sup>l</sup>. of Cherries very ripe & dry cutt  
them stem short & wipe them Clean to every  
pound of Cherries take a pound & one ounce of  
Sugar beat it very small then cutt a small  
nooke in y<sup>e</sup> top of every Cherry Cross home to the  
stone to keep them from bursting & prick them <sup>pretty</sup>  
thick with a big needle then lay in some sugar  
in the bottem of y<sup>e</sup> Large Skillett & putt in one  
laying of Cherries & cover them with sugar & doe  
the same again till all your cherries & Sug<sup>r</sup>. be in  
& lett it stand one night then ad 4 Spoonfulls  
of watter & sett them one a gentle fire shaking  
your Skillett often as soone as y<sup>e</sup> perceave they  
they Boyle sett them by for half an hower &  
doe the same again Besure that they doe not  
boyle fast then take up your cherries in a very  
dry pott & boyle your Syrup again till it be  
pretty thick & when it is cold putt it to your  
Cherries & cutt a whitt paper y<sup>e</sup> bigness of your  
pott & lett it allways swim on the top of y<sup>e</sup> cherries  
keep them in a dry place but not to hott you  
must keep them Clean scummed all the time they  
are one the fire — — — — —







To preserve Cherry or Damsons

Take fair water & Eggs beaten shells & all in y<sup>e</sup> water & lett it boyle untill y<sup>e</sup> Eggs be hard y<sup>n</sup> strain then strain it & make y<sup>e</sup> vessel Clean & to as many Damsons as y<sup>e</sup> will preserve y<sup>e</sup> must put so many pound of sugar to it set it ouer y<sup>e</sup> fire w<sup>th</sup> a handfull of Damsons Cinimon & Cloves whole let them boyle together till they be tender y<sup>n</sup> strain them into y<sup>e</sup> Syrup & let the Syrup seeth untill somewhat thick then take it off y<sup>e</sup> fire & let it stand till it be almost cold then wipe y<sup>e</sup> Damsons y<sup>e</sup> will preserve w<sup>th</sup> a fair cloth & put them into y<sup>e</sup> Syrup & let y<sup>m</sup> boyle softly that they break not & when they have sodden a while take them out of y<sup>e</sup> Syrup & boyle y<sup>e</sup> Syrup untill it be thick then take it off y<sup>e</sup> fire untill it be almost cold & Cast Indur upon y<sup>e</sup> Damsons & put them in again & set them on y<sup>e</sup> fire & as it boyles skim it Clean & take up y<sup>e</sup> Damsons again & let y<sup>e</sup> Syrup boyle till it be boyled thick then take it off till it be almost cold boyle your Damsons more then y<sup>e</sup> Cherrys (keeps your Damsons 2 days after you gett them



## Liquid Lodinome

Take of y<sup>e</sup> best Opium 2 ounces  
 English Safron 3 drams  
 Mace Cloves Cinimon of each 1 dram  
 The best sherry a pint  
 Brandy 2 ounces

Digest and infuse them all in a Bottle  
 Close for a day or two

## A Receipt to Kill or bring going Wormes from Children

Take y<sup>e</sup> best Rubarb 2 drams Carraway &  
 Coriander seeds of each 1 scruple Reasens of y<sup>e</sup> Sun  
 stoned & halved Lickorice 2 drams put it into a quart  
 of milder Beer & lett it infuse 12 or 14  
 hours then give to y<sup>e</sup> Child as much as  
 will make it have 2 stools or more in a  
 day when y<sup>e</sup> drink is don fill up y<sup>e</sup> bottle  
 with fresh Beer



To make Jelly of Quinces as  
Red as a Cherry

take 3 pound of y<sup>e</sup> best quinces pared  
& cut in quarters y<sup>e</sup> boyle them in five  
alle quarts of water Come & all till come  
to a pint & a little more y<sup>e</sup> must boyle  
y<sup>m</sup> in a pipkin y<sup>th</sup> a close cover y<sup>e</sup> let  
it run litle throw a strainer but press  
not your Quinces in any wise to a pint  
of y<sup>e</sup> Lickor take 1 pound want ounces  
of fine Loofe Sug<sup>r</sup> beaten small boyle them  
together in a silver or Tuter Dish over  
a chafendish of Coals covered with a nother  
dish & a cloth about it and when it is  
boyled well Enuf as you may see by  
putting of some into a Spoon to try.  
then power it out into boxes or Jelly  
glasses as you please to keep, Stop &  
close that no air may come to it



22 To Preserve Quinces White or Red

Take y<sup>e</sup> quinces pare them & Coar them  
those that y<sup>e</sup> will have white put them  
into a pale of watter two or three hours  
then take as much sugar as thy weigh put  
to it as much watter as will make a Syrup  
to Cover them then Boyle your Syrup a little  
while then put y<sup>e</sup> quinces in & Boyle them  
as fast as y<sup>e</sup> can till thy be tender & Clear  
then take them up & Boyle y<sup>e</sup> Syrup a little  
higher by it self & being Cold put them  
up. But if you will have them Red put  
them Raw into watter & sugar Cold & Boyle  
them leisurely Close Covered till thy be  
red & soft & put them not into Cold watter

Slices of Quinces

Scald them very well then Slice them in  
to a dish & pour a Candy Syrup upon  
them Scalding hot: & let them stand all  
night then lay them on plates & Searse  
sugar on them & turne them every day  
& Scrape more sugar on them till thy  
be dry if you would have them look  
Clear Beat them in Syrup But not to Boyle



## A Surfeit Water

Take Rasons of y<sup>e</sup> Son one pound  
figs one pound Licorish one ounce anised  
half ounce & take Cloves Cinimun Mace  
nutmegs Cububs & Cardamums of each  
of these one Dram one Peck of <sup>Red</sup> peap  
Steep all in one Gallon &  $\frac{1}{2}$  Brandy 9  
Dayes then Strain it out & ad half  
a pound of Sugar you may distill  
y<sup>e</sup> Ingradience & make one quart of  
Water ad a little Sweet fenell Seed & saffron  
Stone y<sup>e</sup> Regens Slice y<sup>e</sup> figs Lignoria & bruse y<sup>e</sup> Seed & spic

## the Diatt Drink from Co: Young

Sage 1 handfull Liver wort 2 handfull  
water Cress 2 handfulls hearts Young and  
haymaids of each 2 handfulls & Dock root  
a handfull & a little Dandelion ~~2 handfulls~~  
on ounce of Catender & anised - -  
Juniper berres 2 ounces & Linna 2 ounces  
putt <sup>in a Bag</sup> this with a pece of Steel in to  
Six Gallons of miedle alle after it  
hath done working -



### 28 A Compound Water of Butter Burrs

Take of y<sup>e</sup> fresh roots of Butter Burr brused  
one pound & a half y<sup>e</sup> Roots of Angelica and  
master wort of each half a pound steep them  
in ten pints of strong cll<sup>r</sup> then distill them till  
y<sup>e</sup> change of y<sup>e</sup> tast gives testimony y<sup>e</sup> y<sup>e</sup> strength  
is drawn out

This water is very Effectual being mixt w<sup>th</sup>  
other convenient Cordials for such as have  
pestilential feavers also a Spoonfull taken  
in y<sup>e</sup> morning may prove a good preservative  
in pestilential times: it helps y<sup>e</sup> fitts of y<sup>e</sup> Mother  
& such as are short winded & being taken inwardly  
dries up y<sup>e</sup> moisture of such sores as are hard to  
be cured

---

### Gentian Water Compound

take of Gentian roots sliced one pound & half  
the leaves & flowers of Centuary y<sup>e</sup> less of each  
four ounces steep them Eight Days in twelve  
pound of white wine then distil them in an  
alembick



The Vertue of Gentian Water  
it Conduceth to preservation from ill air  
and pestilential feavers it opnes obstructions  
of y<sup>e</sup> Liver & helps such as are Liver grown  
it easith pains in y<sup>e</sup> Stomach helps digestion  
and easith such as have pain in their bones  
by ill Lodging abroad in y<sup>e</sup> Cold it provokes appetite  
& is excellent good for y<sup>e</sup> yellow Jaundice as also  
as also for prickings or stiches in y<sup>e</sup> sides it  
it provokes y<sup>e</sup> terms & expells Urine & after  
birth, it is navght for women with Child, if  
their be no feaver you may take a Spoonfull  
or taster full by it self but if thair be you may  
mix it with some Cooler medicine appropriated  
to y<sup>e</sup> same vse you would give it for

#### Cinnamon Water

Take of brused Cinnamon a pound and half  
Spanish Wine twelve pints Infuse the Cinnamon  
in the Wine twenty four hours then distil them  
in an alimbick Draw 3 pints of Strong Water  
& small as y<sup>e</sup> think fit, Sweeten it with Sugar &  
Keep it for your vse you may put Roses or Rose Water  
in y<sup>e</sup> distilling if y<sup>e</sup> think fitt

The Vertues are y<sup>e</sup> same that Cinnamon hath



## Cinnamon Water by Infusion

take of Cinnamon bruised four ounces  
 Spirit of wine two pints infuse them together  
 four daies in a large glass close stopt with  
 cork & a bladder shaking y<sup>e</sup> glass twice a day  
 Dissolve half a pound of White sugar a Candy  
 in a quart of rose Water then mix both these  
 Liquors together then put into them four grains  
 of musk & half a scruple of Ambergreese tied  
 up in a linnen rag & hung to y<sup>e</sup> top of y<sup>e</sup> glass

In my opinion this latter Water is more  
 Prevalent for heart qualms & faintings --  
 then y<sup>e</sup> former is, neither is it half so hot --  
 therefore more safe it strengthens y<sup>e</sup> Brain  
 heart Liver Stomach Lungs spleen & nerves  
 quickens y<sup>e</sup> sight resists poyson helps bitings by  
 Venemous Beasts Caseth a sweet Breath bringeth  
 down y<sup>e</sup> terms & hath vertue attenuating opening  
 digesting & strengthening

The truth is I belive it prevails most in cold  
 Diseases being orderly Regulated in quantity acc-  
 ording to y<sup>e</sup> nature of y<sup>e</sup> Disease y<sup>e</sup> age & strength of  
 y<sup>e</sup> patient & y<sup>e</sup> season of y<sup>e</sup> year, have a care of taking  
 too much of it in fevers



to Make Charles y<sup>e</sup> Second his Elixar vite

Annis seed 2 drams	Cardamums half a dram
fennell seed 1 dram	Gallengall half a scruple
Coriander seed 1 dram	Mace one scruple
Cinnamon 1 dram	Lickoris six drams
Orris Root 1 dram	Red Sanders three drams
Cloves 1 dram - -	Reasons of y <sup>e</sup> son Stoned 8 ounce

All these Ingradients must be a little beaten in a mortar & Infused in 2 quart of Nance Brandy three dayes & then Strained through a sieve or a flannel bag & then Put in 3 quarters of a pound of Loafe Sugr lett it stand till it be fine which will be in 2 hours & then bottle it up & drink it when you are ill It is very good for any Trouble in the Stomach or Belly to help digestion and against the Wind



Vite

230

am

ple

ms  
ound

tle

art

th

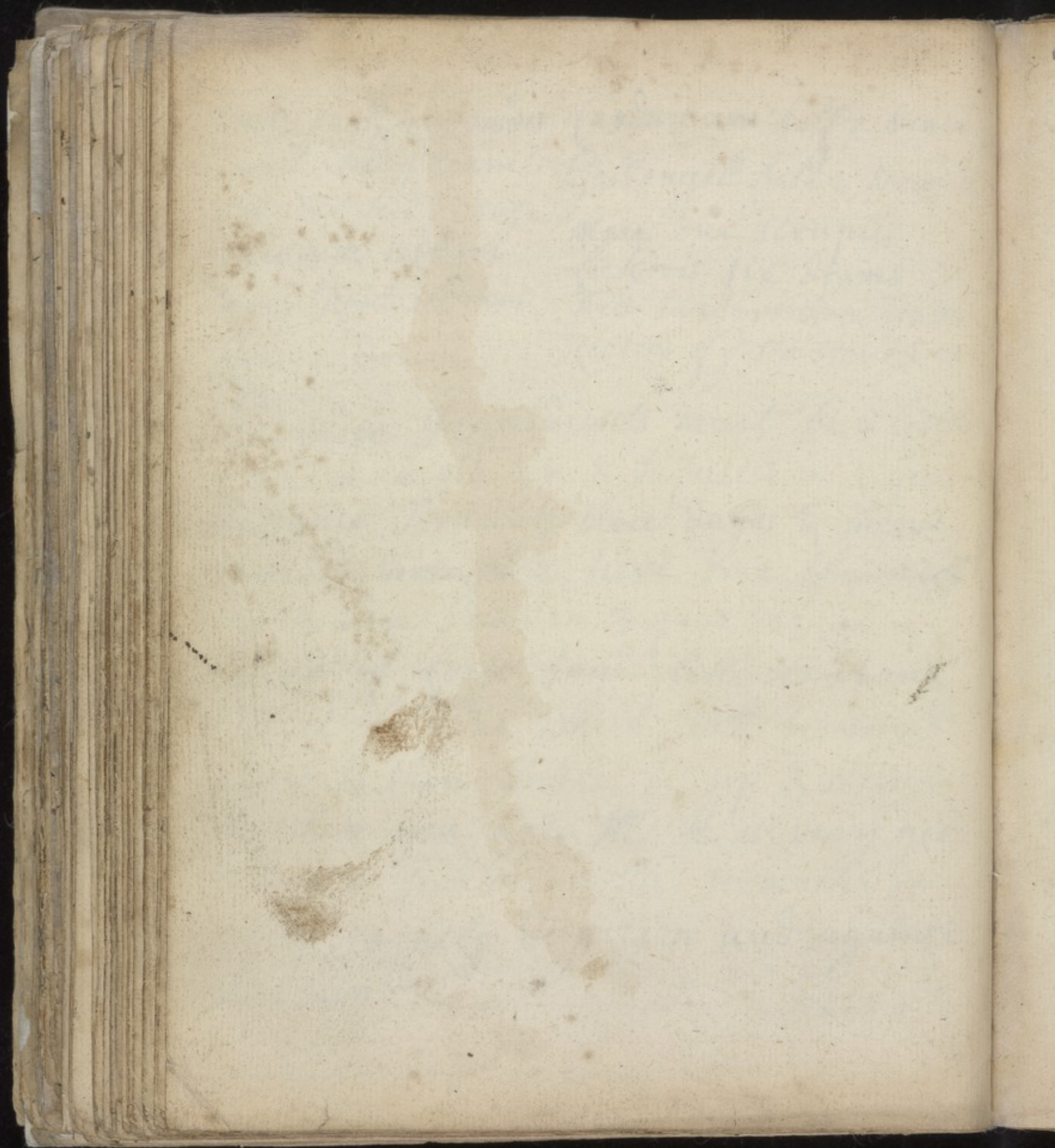
8

k

dd

rt

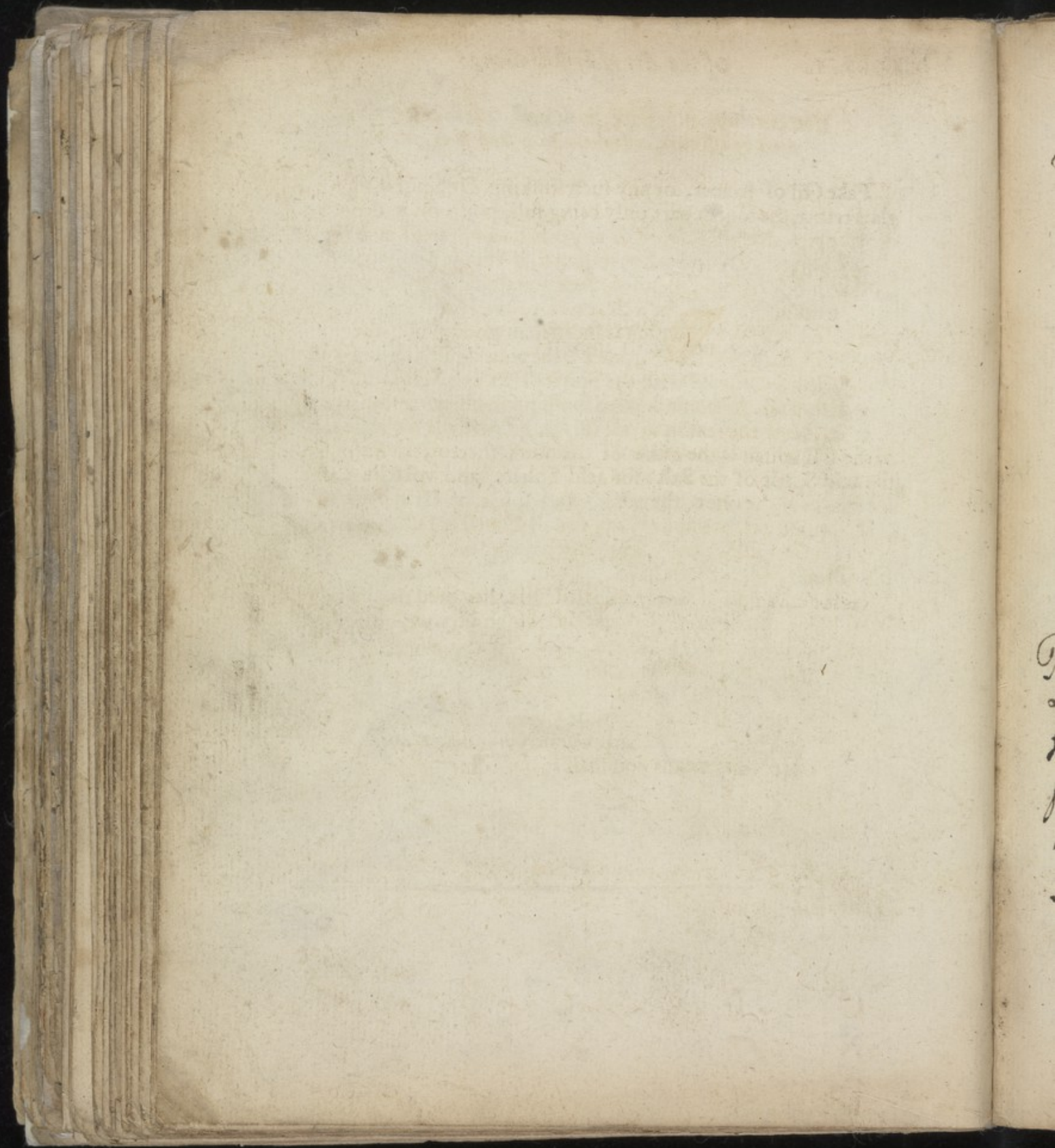














## A good Plague Water

Take, Angelico, pempennell, Dragon Bawme  
 Organs, Rew, Cardus, <sup>Anadictis</sup> & Buterbur Roots & <sup>herbs</sup> mint  
 Caraway & Annis seed an ounce & ginger an  
 ounce & of each sort of y<sup>e</sup> herbes 2 handfulls  
 Cut the herbs & bruse y<sup>e</sup> seed & ginger & steep  
 it over night in beere or wine like & then  
 Distill it in a Limbeck & you may put in  
 Callamint, <sup>Camomile</sup> & scordam a handfull of each.

A plecter to take away the Rinklin from  
 a sore Breast before it be broken . . . . .

Take a pint of Sallet oyle half a pound of Red  
 Lead & boyle them together over a soft fire keep  
 stirring it till it be black then take it from y<sup>e</sup>  
 fire & put to it a half quarter of Rosam & so  
 much bees Wax & so much Mord or a little more  
 Stir all together and put it over the fire and  
 let it boyle to a body . . . . .



## Bitters for the Stomick

Take a quart of Nantz Brandy  
& infuse there in Gentian Root  $\frac{1}{2}$   
1 handfull <sup>handfull of poppy flowers</sup> Camomill flowers & y<sup>e</sup> <sup>cutter</sup> Rind  
of 8 Seville Oranges 2 ounces of Colinder  
& carraway seed & 2 ounces of white Sug  
& a Dram of safron lett this Infuse a  
a week then streen it off & ad. y<sup>e</sup> Safron  
after

A Diet Drink out of Culpeper  
the bark of y<sup>e</sup> black Alder tree Agrimony  
Doomwood Dodder hops Endive & Succory roots  
Parsly & mallage roots bruse a handfull of  
each of them & put them into a gallon of new  
ale & let y<sup>m</sup> work together (put y<sup>e</sup> simples in  
a bag) a Draught being drunk every morning  
helps y<sup>e</sup> Dropsie Jaundice evil disposition of y<sup>e</sup>  
body helps y<sup>e</sup> rickets strengthens y<sup>e</sup> Liver & spleen  
makes y<sup>e</sup> digestion good troubles not y<sup>e</sup> Stomack  
at all causeth appetite & helps such as are  
Scabby and itchy.



1 <sup>232</sup> The Five opening Roots  
Smallage, Sparagus, Fennel Parsley Kneeholm

2 The Two opening Roots  
Fennell Parsley

3 The Five Emollient Herbs  
marshmallows. mallows. Beets. mercury  
Pellitory of the Wall. Violet flowres

4 The Five Chappellary Herbs  
maidenhair. Wallrest. Ceterach. Hearts  
Tongue. Politrinum

5 The ~~Four~~ Cordial Flowers  
Borrag. Bugloss. Roses. Violets

6 The ~~four~~ Greater hot seeds breaking wind  
trise. Caraway. Cummin. Fennel

7 The four Lesser hott seeds  
Bishops Weed. Amomus. Smallage. Carrots.

8 The four Greater Cold seeds  
Citruel. Cucumer. Gourd. Melons

9 The four Lesser Cold seeds  
Succory. Endive. Lettuce. Purslain



A diet Drink from y<sup>e</sup> Gr: Book

Take the Roots of Monkes Rubarb and Red Madder of each half pound Sena four ounces Anniseed and Licorice of each two ounces, Scabious & Agrimonie of each one handfull Slice the Roots of the Rubarb Bruise the Seed & Licorice break the herbs With your hands, & put them into a <sup>stone</sup> pot called a Stean, with four gallons of strong Ale to steep or Infuse the Space of three daies, & then drink this liquor as your ordernarie drink for three weeks together at the least though the longer you drink it the better provide in Readiness a nother Stean so prepared that you may have one under another being allwayes Carefull to keep a good diet, it Cures the Dropsie the yellow Jaunders all manner of Itch Scabes Breakings out & manginess of the whole body It purifieth the blood from all Corruption, prevaleth against the Green sickness very greatly & all Oppilations or Stopings & makes young wenches look fair and Cherrie like



An excellent receipt for a Cancer  
 Boil the finest Turkey figs in new milk  
 which they will thicken by being boiled in  
 it, when they are tender split them and  
 apply them as warm as can be borne  
 to the part affected, whether it be broke  
 or whole & the part must be washed  
 every time the poultice is changed with  
 some of the milk. remember always to  
 use a fresh poultice night and morning  
 & at least once more in the day & drink  
 a quarter of a pint of the milk that  
 the figs are boiled in twice in the twenty  
 four hours, if the stomach will bear it &  
 his course must be steadily observed for  
 or 4 months at least. The ~~cure~~ cure of the  
 old man who died at the age of an  
 hundred <sup>and five</sup> ~~years~~ was about six years  
 before his death, with about six pounds  
 of figs only. The cancer which began at  
 the corner of his mouth, had eat thro  
 his jaw cheek and half way down his  
 throat yet was so perfectly cured as never  
 to show any tendency to return, but if  
 there should be any such appearance



A diet Drink from y<sup>e</sup> Gr. Booke

Take the Roots of Monkes Rubarb and Red Madder of each half pound Sena four ounces Anniseed and Licorice of each two ounces, Scabious & Agrimonie of each one handfull Slice the Roots of the Rubarb Bruise the Seed & Licorice break the herbe With your hands, & put them into a <sup>stone</sup> pot called a Stean, with four gallons of strong Ale to steep or Infuse the Space of three daies, & then drink this liquor as your ordernarie drink for three weeks together at the least though the longer you drink it the better provide in Rediness a nother Stean so prepared that you may have one under another being allwayes Carefull to keep a good diet, it Cures the Dropsie the yellow Janders all manner of Itch Scabes Breakings out & manginess of the whole body It purifieth the blood from all corruption, prevaleth against the Green sickness very greatly & all Oppilations or Stopings & makes young wenches look fair and Cherrie like



An excellent receipt for a Cancer  
 Boil the finest Turkey figs in new milk  
 which they will thicken by being boiled in  
 it, when they are tender split them and  
 apply them as warm as can be borne  
 to the part affected, whether it be broke  
 or whole & the part must be washed  
 every time the poultice is changed with  
 some of the milk. remember always to  
 use a fresh poultice night and morning  
 & at least once more in the day & drink  
 a quarter of a pint of the milk that  
 the figs are boiled in twice in the twenty  
 four hours, if the stomach will bear it &  
 this course must be steadily observed for  
 3 or 4 months at least. The ~~cure~~ cure of the  
 old man who died at the age of an  
 hundred <sup>and five</sup> ~~years~~ <sup>years</sup> was about six years  
 before his death, with about six pounds  
 of figs only. The cancer which began at  
 the corner of his mouth, had eat thro  
 his jaw cheek and half way down his  
 throat yet was so perfectly cured as never  
 to show any tendency to return, but if  
 there should be any such appearance



The figs should be again applied.  
The first application will be attended  
with a good deal of pain, but after that  
the Patient will find relief and ease  
from every dressing. The woman who  
was last cured had been afflicted with  
the cancer above ten years and her  
breast bled excessively. twelve pounds  
of figs has cured her.



du  
kol

e

h

nd







### Lead Cloth

One pound of Red Lead, mix it very well  
in one Quart of good Oil, till tis very  
smooth, then put to it, <sup>four</sup> ~~three~~ ounces of Beef  
marrow, & three ounces of bees wax; & let it  
boil softly over the fire, till it begins to  
grow thick & of a dark colour, then take  
it off, & put to it half an ounce of Venice  
Turpentine, stir it very well & dip in  
your cloth, spread it abroad singly on  
a faggot of wood to dry

N.B. melt the marrow & strain it

### For a Bad Leg

Two Quarts of <sup>strong</sup> Organ Tea 1 ounce &  
half of Globes Salts put in it, Take  
a wine glass every evening going  
to Bed



For a Consumption. Try.

Gather the fresh leaves of whortleberries  
the stalks & yellow leaves should be thrown  
away, the others <sup>dry</sup> either by being spread on  
a ~~floor~~ or in a paper bag a small distance  
from the fire & afterwards pounded.

Five grains may be taken two or three  
times a day in milk or water, the first  
is to be preferred if agreeable to the stomach



Glasse of Life or Baume de vie for  
 a Cancer ~~Proved~~ ~~Proved~~ ~~Proved~~ ~~Proved~~ ~~Proved~~  
 9 Drams best Alces, 1 Do best Rhubarb  
 1 Do Gentian root, 1 Do white Agaricofhe  
 1 Do of Levant Saffron, 1 Do Zedoary, 1 Do  
 venetian Treacle, the six first Drugs are  
 to be finely ~~beat~~ Powder'd & put into a  
 large quart bottle add the seventh. pour over the  
 whole a Qt. of best French Brandy. stop the bottle  
 with patchment pick'd with holes. shake it 9  
 Days for several times, leave it 3 Days to fine  
 Decant into a cleane bottle & pour over the Drugs  
 1/2 pint Brandy & go through the same process  
 as at first, add 1/2 pound Loaf sugar power'd  
 shake the whole gently for 3 Days till the whole  
 is melted. then fine it through a filtering paper  
 and it will be fit to use a Table spoon full shd  
 be taken a Quarter of an hour before Breakfast  
 the same before supper. if there is a wound, keep  
 it cleane, put over it a plaster of the Drugs &  
 after mostea it with it. barley water shd be  
 in the day as youell. & a Quarter of a pint  
 Drank directly after taking the above shaking  
 the medicines, 1 ounce of walnut leaves  
 boil'd in three pints of water for 1/2 hour  
 strain'd, drunk several times as beverage  
 Turn over the Leaf



this may be use. 2 Drams of Sassafras  
2 Drams of Sassailla boil in three  
pints of water for half an hour  
let it stand the same time till it is  
strained. This medicine is excellent  
for the stomack, it will create an  
appetite, cleanse the blood and is  
good in all Billious Complaints

To be had at Sticks 33

Hay Market  
Mrs Carders & can provide



# A Good Drink in a Consumption +

Take of St Johns wort y<sup>e</sup> great Daisy flowers  
(Call'd Ox: Eyes) & Scabious of each two handfulls boile  
these in a gallon of Spring watter till half be wasted  
then strain it & ~~sweeten~~ it: with Clarified Honey to  
y<sup>e</sup> tast: take a quarter of a pint of this in halfe a pint  
of new milk: make y<sup>e</sup> Liquor Just so warm: & take  
it in a morning & at four in y<sup>e</sup> after noon  
this drink is highly recommended & that too upon  
long Experience

For the Eye that is Blood<sup>stuck</sup> or a Humour or  
an Inflammation or spot on y<sup>e</sup> eye

Take white bread & milk & rose leaves & some  
allthea leaves if y<sup>e</sup> can get them: Boyle all these together  
to a Pultice then lay it on a cloth & put a little  
allthea Oylment on it & bind it to y<sup>e</sup> eye  
Darne when you goe to bed

to Draw Down any disorder from y<sup>e</sup> head  
in a fever or any other distemper

Take Rye: musterd seed bay salt & salt herring  
pound it & put it to y<sup>e</sup> Soles of y<sup>e</sup> feet

For a Cold & to Prevent a fever if taken  
in time

Take Rubarb & Cream of tartar powder it  
& take it in powder or make a bolus & take it



A Good Receipt for Gysterick & Hypocon  
Drayack Distempers

Take filings of Iron or steel: (ream of  
tarter, of each five ounces mix them together  
& put them into an Iron Pott that will hold about  
a gallon fill your pott with watter & boyle it to  
dryness, when the matter begins to be thick then  
shaken y<sup>e</sup> fire & make it very gentle then when  
it is therowly dry Powder it well & put it Immed  
eatly into a Large bottle & put two quarts of  
white wine to it & shake the bottle severall  
times in a day, & when it hath stood in Infusion  
three or four days then beginne to filter of some of  
it through a whited brown paper & drink a wine  
glass of it every night when you goe to bed, it is to  
be Continued three weeks or a month Note when  
it is allmott half spent you may put in a pint of  
wine more & shake it & y<sup>e</sup> will find it Continue much  
y<sup>e</sup> same, so y<sup>e</sup> may do severall times till y<sup>e</sup> finde y<sup>t</sup>  
it is spent

Mind During the time of its boyling to keep  
it stirring continually with a peece of an Iron  
Rod till it is quite Dry then powder it



For an Ague

Being hot in bed (an hour before y<sup>e</sup> fitt  
Comes or is expected) Drink y<sup>e</sup> Decoction of  
Cammomile sweetend w<sup>th</sup> Treacle & sweat 2 hours  
or lay to y<sup>e</sup> wrist. Sooth: Musterd Rue & pepper  
mixt together

Bruises inward

2 Take the Decoct<sup>n</sup> or Tea of Comfrey & eat  
bread Buttered with Honey & outward bruises  
aply green wormwood & Hyssop Beaten to a pulp  
for Costiveness

3 Take often Cream of Tartar mixt with Honey  
for Boils

4 Eat shread Rosemary w<sup>th</sup> bread & butter & aply  
wheat flower & honey mixt or take a purge  
Bleeding at the Nose

5 Stuff into y<sup>e</sup> nostrils Rabbet Woolle Rolled in  
Bole armihack Chew Perewinkle in y<sup>e</sup> Mouth  
& hold in y<sup>e</sup> hand Knott grass & Solamons Seal  
Drink little

Bellies Swell'd in Children

6 Aply fryed wormwood with fresh butter fresh  
for three nights

To Purge the Blood

7 Drink often of the Tea of Centery or ground  
Ivy, or of Sassafras Chips



8

## Short Breath or Astma

Take Farmerick Ligouria Brimstone and  
Elicompane Roots of each 2 penny worth mix  
them with Honey or Treacle take some morn  
& at night, or take a Spoonfull of linsced oyle  
often for Coughs

9

Drink at going to bed Brandy Treacle  
& sallad oyl: or mix butter & brown sugr at goin  
to bed, <sup>or mix above</sup> in a ming of Attle or Bear Warmed  
for a Consumption

10

Take Six tar pills & drink after them a  
Syrup of Sanacle or Horehound or take this  
1 gallon of Spring water 1 quart of sack  
1 pound browne Candy 3 sheeps hearts 2  
Calves hearts sliced thin 100 Red Roses &  
a good handfull of horehound bake these  
in a pot w<sup>th</sup> brown Bread take 6 Spoonfulls oft  
Collick by wind of long Continuance

11

Beat y<sup>e</sup> hips of wild Roses Gathered in Dinte  
into Powder & half so much sliced nutt  
meg mix & take some in all your drin  
& Doubt not of a Cure

## Kibed hands or feet

12

Soake them often in water with Allom boile  
in it: or a plaister of Gurgandy pitch Cures it



salmon *Quercitans* Eye Water  
fennel or eyebright Water. 6 ounces (round)  
metallorum 2 drams Digest  
It takes away all suffusions Clouds pearls  
It cures sore eyes

salmon A Water Against darkness of y<sup>e</sup> sight  
Benjamin 1 ounce pure Honey 2 pound  
fennel & Rue Water 2 ounces marjoram  
1 ounce mix mix & distill  
Wash twice or thrice a day with this water  
has made such see as have ben quite blind

Mungichts Blisped Lavet. salmon  
Take ashes of Juniper wood Red mungwort broom  
beastalks wormwood of each 1 ounce & with  
venish wine sufficient make a Lavet

It removes water between the flesh & skin  
is Proffitable against y<sup>e</sup> Dropsy & purges  
potently Watery humors by Urine, Wash  
y<sup>e</sup> parts outwardly afflicted often times  
in the day & take it inwardly every mor-  
ning fasting abt 2 ounces or 3

salmon Syrup of annis seed or any other seed  
Annis seed bruised in sack infuse y<sup>e</sup> 3 days  
Strain & boyle to a Syrup w<sup>th</sup> sugar  
It is pictorall expels wind eases y<sup>e</sup> Colick provokes  
Urine & Clinseth y<sup>e</sup> Reins it is an Exalant thing to  
give to young Children for y<sup>e</sup> gripes



Salmon

### Quindony of Elder Berries

Juce of Elder berries make it thick by degrees by y<sup>e</sup> help of a moderate fire either by it self or by y<sup>e</sup> addition of a quarter of its wight of sugar

It is good for such as have a Cachexy - dropsey Jaundice or are troubled with watery humors, Flegm, Gonts, feavers & Erysipelas, obstructions of y<sup>e</sup> Liver, spleen Wombe, or Kidnies, as also y<sup>e</sup> green sickness

Salmon

### Spirit of Black Cherries

Take of Black Cherries what quantity you please beat them & put them into a wooden vessel where let them remain til they ferment then distill & y<sup>e</sup> Spirit will flow or ascend

It is a specifick against y<sup>e</sup> falling sickness & diseases of y<sup>e</sup> head Dole 1 ounce after the same manner you may distill y<sup>e</sup> Spirit of Quinces Elder berries Strawberries Juniper berries &c



Salmon. Pills Preserving Health

fine Aloes 2 Drams Myrrh Venice Treacle  
Saffron of each a Dram, mix & with Mallaga  
Wine make them into a mass of pills

They strengthen & fortify y<sup>e</sup> Stomach & whole  
body resist putrefaction & venom & preserve  
y<sup>e</sup> naturall economy in soundness & vigor

Salmon Spirits of Wine Camphorised  
take Camphir put it into a matrass & pour  
upon it spirits of wine rectified the breadth  
of four fingers above it fit to y<sup>e</sup> former another  
little matrass lute them well together with  
slices of paper & past & put them into a  
sand furnace to dissolve with a gentle heat  
so will y<sup>e</sup> spirit of wine be clear & transparent  
as before & y<sup>e</sup> Camphir have a more pleasant smell

It is a most Excellent Anodyne easing pain  
in any part of y<sup>e</sup> body it easeth pain in  
both Teeth & ears by putting a few Drops  
into y<sup>e</sup> mouth or ears & applying a little  
cotton to y<sup>e</sup> part dipt therein



Salmon Oyle of Pile Wort for y<sup>e</sup> Piles  
Juice of Pilewort getherd in March both  
Leaves & roots, pound Juice of Celendine  
4 ounces oyle olive 1 pound mix in solate  
for ten days then boyle to y<sup>e</sup> Consumption  
of y<sup>e</sup> Juices dissolving therein powder  
of Myrrh 2 ounces  
It is intended to Cure y<sup>e</sup> piles by anointing

A Remedy for a Cough and Consumption  
Take Maidenhair Haymaid Coltsfoot  
garden Snails Ligouris & Figs & Resens of y<sup>e</sup> Son  
Boyle all these together in Green water  
& Drink it for y<sup>e</sup> Drink &

Herbs and their virtues

Valerian - For the nerves  
Polipody - as a Laccetia melancholy  
Spleen wort for the Hypochondriac and  
Centary hyssop and Oak Leaves for weakness  
Elecampane, centary & comfrey roots  
as a general strengthener to the stomach  
for clearing the head Nose &c



# Oyntment for the Rickets

in Children

Take of yellow Asifop, Broad Time,  
Cammomell, Double Tansey, S<sup>t</sup> John Wort,  
Sandick (or Saniile) Round Robin,  
Bay, & Wormwood, of Each one handfull  
of Dayes & Primroses the Leaves and  
Roots, of Each one handfull, Cutt all  
very Small & Pound it, till it be Small.  
& Boyle it in one pound & half of  
Lard, taken from a Red Barrow Pigg  
6<sup>th</sup> worth of oyle of Spuke 12<sup>th</sup> worth  
of oyle of Amber, 6<sup>th</sup> Worth of oyle of  
Elder, half a pint of Best Tent

Note / after y<sup>e</sup> above Herbs have Boyled  
about an hour, Strain it through a fine Strainer  
then mix the above oyle's & Tent with it  
in a Clean Earthen pan. & keep it for use.

this is good for all Aches & pains Striking y<sup>e</sup>  
place affected w<sup>th</sup> it

Taken from Hannah Berry 1737



A Lickor to be taken for the  
Rickets in Children  
Take a handfull of Senicle and  
Take a handfull of liver wort &  
a handfull of Hearts tongue leaves &  
a handfull of Coltsfoot & ounce maid  
en hair & ounce Sea track Boyle.  
all these 3 quarters of an houre in  
3 quarts of watten & sweeten it  
with Loave sugr if y<sup>e</sup> Child be loof  
but if Costive with Brown sugar  
& give a little Cupfull morning  
& Evening or at any time, you may  
put in haymaids if Consumptive & put  
in a quarter of a pound of Resons of the  
Sun H B

---

a Pultis for a Strain if swelling  
take Watten Billor Roots, Johns wort  
Cammome, Elder buds, plantine, Browne  
Bugle Round Robin. mallows & brooklime



Good Oyntment for an Inflammation  
or Ill thing.

Take Rue, Camomell, Planting, . . .  
Goosflop Leaves, Dandilant, Alexander,  
Hemlock of Each one Handfull, Cutt  
it Small & Bruse it in a Morter, then  
Boyle it in pound & half of unwashed  
Butter, ~~For~~ About the Space of an  
hour, then Strain it & keep it for use.

H B

A Gray Salve good for wound, Cuts  
Scalds, ulcers old Sores &c. . .

Take a pint Sallet oyle:  $\frac{1}{4}$  lb Beeswax 2 Drums  
Camphore  $\frac{1}{4}$  lb Lapis Callaminerie of y<sup>e</sup> Red  
and  $\frac{1}{8}$  of a pound of y<sup>e</sup> white Callaminare  
let y<sup>e</sup> Callaminare be finely Powdered  
& put into y<sup>e</sup> oyle w<sup>th</sup> y<sup>e</sup> Camphore & bees  
wax & melted together on y<sup>e</sup> fire &  
Boyle so lett <sup>it</sup> Cool & keep <sup>it</sup> for yourse

H B



Salmon A Purging Wine

Take Senna  $\frac{1}{2}$  ounce Cinemum Bruised  $\frac{1}{2}$  dram  
Cloves n<sup>o</sup> 6. Rhenish Wine a pound mix & infuse  
3 days then decant & ad a little Sugar  
This an Excellent thing it purges y<sup>e</sup> Bowels of  
flegm & wattery humors given for 3 or 4  
mornings together Dose 3 or 4 Spoonfulls.

Salmon A decoction against fitts

Penyroyall mugwort Bame Sothernwood  
motherwort Vervine mother of time Sav  
roots of Burnett Bay berries Castor w<sup>th</sup> water  
make a decoction

It provokes y<sup>e</sup> T<sup>r</sup> expels wind Comforts &  
eases y<sup>e</sup> wombe helps fitts of y<sup>e</sup> mother

Sal A Decoction against intermitting feaver

Roots & bark of Elder 1 ounce Roots of  
Asarabacca 3 drams Cinimyn 2 drams  
make a decoction in milk

It Cures all Intermitting feavers as  
Quotidian Tarten & quarten Workes  
by vomit & Stool give it in y<sup>e</sup> beginning  
of the fit, reiterate if need be



245  
A Red Powder good for Pestilential Fevers  
to Expell it from y<sup>e</sup> heart & for cloues furfitts fluxes  
& a looseness small pox meles feavours & for a sweet

Take Cardis <sup>Benidictus</sup> Angelico Dragon pennyruell scabiosa  
Tormentell Bittany; Elicompane root & gentian  
root of each a handfull Chop them small y<sup>e</sup> put y<sup>e</sup>  
in to a Jug With a quart of whittle wine let it stand  
24 hours shake it often then <sup>taka</sup> a pound of y<sup>e</sup> best  
Bole Armonick pound it & Sarge it put it in  
a pewter dish put to it as much of y<sup>e</sup> wine <sup>strain</sup>  
from y<sup>e</sup> herbs as will make it as thick as past  
let it stand in y<sup>e</sup> sun stirring it 2 or 3 times  
a day & as it grows thick & dry put some of y<sup>e</sup>  
wine to it again & let it dry till all y<sup>e</sup> liquor is  
Consumed & it be thick & firme in y<sup>e</sup> last putting  
in of y<sup>e</sup> wine you may put in a dram of <sup>in powder</sup> saffron &  
a dram of methradate <sup>of Venice</sup> Triacle  
cakes & let them dry in y<sup>e</sup> sun & keep y<sup>e</sup> for y<sup>e</sup>  
Use you may give 30 grains to all butt children  
in Cardus posset or drink or what else you please  
& Sweet them if need be if y<sup>e</sup> add more Cordells  
you must give a Less quantity



The Wine of Buglosse after y<sup>e</sup> Instruction  
of Ma: is prepared & made after this  
Maner. Take y<sup>e</sup> Root of Buglosse w<sup>th</sup> after  
y<sup>e</sup> Cleen scraping, Steep in good white Wine  
till y<sup>e</sup> Wine hath purchased y<sup>e</sup> Vertue of them  
this Wine often Used Censeth all y<sup>e</sup> evil humours  
by Urine & Carseth a good Braine & if a person  
were become wholly mad by y<sup>e</sup> drinking of  
this Wine he should be recovered & holpen  
thoroughly as y<sup>e</sup> Like prooffe was made on a  
woman who often was mad either through  
y<sup>e</sup>re or melancholie in so much y<sup>t</sup> they were  
forced to bind her untill shee came again  
to her perfite mind & reason & by Chance  
a poor man coming to her doore to axe  
his alms understanding thereof taught  
this Remedy through which in short  
time shee was wholly Delivered



## For the Colick

Take a quart of strong chisied water infuse in it: one ounce of Glirapice stop it Close & keep it near y<sup>e</sup> fire: let it stand some days shake y<sup>e</sup> glass twice every day: take three or four Spoonfulls of this in a fitt when tis new after it hath stood a year or two less will serve

## Another for the Collick

Boyle four Spoonfulls of right good Irish - - Osguebaragh in half a pint of Ale slice in a little Ginger & Sweeten it with Syrup & Rhubarb this is a pretty certain Cure & seldome fails to give present ease

## For a Loosness

Take an ounce Cinamon & as much Ginger slice both small: & strew it on a Chafendish of Coals over which let y<sup>e</sup> Patient sit as long as y<sup>e</sup> fume lasts

## To Burne Claret for a Loosness

Take Claret Cinamon mace nutmeg & Clove Sugar put it in a Bottle: but dont stop it Close set y<sup>e</sup> Bottle in a pot of Cold water & let it simmer till y<sup>e</sup> wine is a little wasted & drink often if y<sup>e</sup> patient have a Cold decay'd Stomach & No Fever



### For a Loosness

Take 3 Large nutmeg & y<sup>e</sup> weight of them  
in Cinamon beat y<sup>e</sup> Spice very fine make it  
into a past with new Laid Eggs Dry y<sup>m</sup> in little  
cakes in a shovel over a gentle fire eat y<sup>e</sup> bigness  
of a half Crown first & last & at four a Clock

### Another for a Loosness

Take a quart of new milk & let it boyle on  
y<sup>e</sup> fire & scum it very well: when tis almost  
Cold put two penny worth of Aquavite & let  
it stand: till Jelly & keep (in a Cool place &  
Vessell) two or 3 Days it has don great Cures

### For a hot & Costive habit of Body

Preserve Green Walnuts before y<sup>e</sup> shell is hard  
after they have lain a day & a night in water  
first <sup>prick</sup> them full of holes <sup>on y<sup>e</sup> y<sup>e</sup></sup> boyle & shift y<sup>e</sup> water often  
till they are tender stick in each a bitt of Candie  
orange peel: & take their weight in Lisbon sugar  
boyle them up & take 2: 3 or 4 of these when going  
to rest

They are a Gentle Wholsome & Certain Purge

### for a Loosness & Gripping

Take a Large spoonfull of Plantain seed & boyle  
it in half a pint water boyle half away: sweeten  
w<sup>th</sup> Loave sugar & drink it all: it oftens Cures at once



25 Head Ach: Drink often Tea of Rye. Sage or Bittong

246  
26 Heart burn: put a spoonfull of Chalk in y<sup>e</sup> mouth & wash it downe with Skim milk

27 Jaundice: Drink y<sup>e</sup> Juice of Celendine in beer often

28 Piles: Drink often Tea of yarrow, eat mostly bread & butter, sit over y<sup>e</sup> fume of Olibanum myrrh: & frankinsence on hot coales

Poison newly taken

29 Drink Salled oyle mixt w<sup>th</sup> Cream of tartar & put a feather in y<sup>e</sup> throat to vomit

Pain Coming suddenly

30 Lay on a warme piece of tile wrapt in brown paper: If a Plurisie Chafe in ointments of Marsh mallows mixt w<sup>th</sup> a little Liquid Sordannum & Sweet in bed, or take y<sup>e</sup> Decoction of Cammomel  
a Purge safe for all

31 Take Cream of Tartar 1 ounce Jalop & Brimstone of each a quarter of a ounce, let y<sup>e</sup> Jalop first be beaten into fine powder before y<sup>e</sup> beat them together that they may be well mixed together in a mortar but if y<sup>e</sup> are hard to work upon put of Jalop two drams more

Small Pox

32 Being warme in bed drink Mulled ale with mangolded flowers & Sweet a little to bring out y<sup>e</sup> pox & to keep y<sup>e</sup> up take Brimstone & Tracle



An Infallible Remedy for y<sup>e</sup> Jaundice  
of any kind Black or yellow . . .

Take Eight ounces of Chosen Currents Well  
Washt & pick'd from all the Little Stalks put  
to them one ounce of Rubarb in most subtile  
powder beat them together in a mortar Seven  
or Eight hours, take of this every Morning  
fasting & at night about y<sup>e</sup> quantity of a  
wallnut it purifieth y<sup>e</sup> Blood & strengthneth  
y<sup>e</sup> Liver wonderfully & (continued) carrieth  
away all y<sup>e</sup> peccand humours of y<sup>e</sup> body

---

A Receipt good for a Consumption

Take Speedwell Senecle Maidenhair  
Leadias & Coltsfoot of Each a handfull  
Elicompane root & Liquoris Rejons of  
y<sup>e</sup> Sun & figs boyle this in 3 quart  
of runing water to 2 pints then strain  
it & ad to it a pint of Old Malagox



A Posset Drink to be taken before the  
fitt of the etgue.

Power a Gallon of Clear Posset Drink  
upon 4 large handfulls of angelica shred  
small let it infuse, till tis very strong Let  
y<sup>e</sup> Person if Possible, Drink all that y<sup>e</sup> Stomach  
may be Perfectly Cleare & go into a warm Bed  
as soon as y<sup>e</sup> vomitt has don Working Cover yo<sup>r</sup>  
self Close & try to sleep it has seldom failed  
& is a safe Vomitt & Camamel flower are as good  
as the above

For a Dropsy

Take Broom & Burne it in a Clean Oven  
Sift y<sup>e</sup> Ashes from y<sup>e</sup> stalks & Coals & put two  
full pound of these Ashes into a two quart bottle  
power on old Hock till y<sup>e</sup> Bottle is up to the  
neck take care tis not too full, if it has not  
roome to ferment it may split y<sup>e</sup> Bottle digest  
it in hot ashes by y<sup>e</sup> fire or in y<sup>e</sup> Sun & shake it  
often when it has stood three or four days power  
of a quart of y<sup>e</sup> Clear Lye: if it is not perfectly  
fine: decant again: & again: till it is so: fill up your  
Bottle again with Hock & do as before till all  
y<sup>e</sup> strength of y<sup>e</sup> ashes be out Drink this first  
& at 4 in y<sup>e</sup> afternoon continue it some time  
it will carry off y<sup>e</sup> Dropsicall Humour while  
you take it let y<sup>e</sup> meat be dry roasted & y<sup>e</sup> Drink  
strong ethe or Wine



### For the Dropsie

Mix 4 ounces of Syrup of Elderberrys -  
With 2 ounces of oyle of Turpentine in  
Corperate them well together & take one -  
Large Spoonfull of this mixture first &  
last for a fortnight

Note that Sea Biskett & new Reasons  
of y<sup>e</sup> Sun eaten constantly in steed of  
supers have cured that Distemper with  
out Physick Especially if y<sup>e</sup> Party  
Can Refrean from small Liquors

### For the Jaundice

Cut of the top of a sevil orange & take out  
as well as you can y<sup>e</sup> middle Core & Seed without  
y<sup>e</sup> Juice fill y<sup>e</sup> Vacancy with Safron & lay y<sup>e</sup>  
top on again then rost it Carefully without  
burning & throw it into a pint of white wine  
drinke a quarter of a pint fasting for nine  
days it greatly sweetens & Clears y<sup>e</sup> Blood

or Rost a Lemon w<sup>th</sup> Safron & Jarmanick  
& put it into wine & a little sugar a Candy  
take it as y<sup>e</sup> above<sup>it</sup> is for y<sup>e</sup> most part a  
Certain Cure



13 248

for Convulsion fitts

Put the powder of both or either of y<sup>e</sup> roots  
of Piony in all yo<sup>r</sup> Drink or Juice of Rue  
for Cornes

14 Apply a plaister of Diacholum or a pee of  
oyle hatt Case to tender y<sup>e</sup> hard skin  
for a Cramp

15 Every night rub your toes with Rosemary  
a weak Digestion

16 Drink Decotion of Centory but drink no  
hot Liquors for that is apt to make y<sup>e</sup> stomach  
like to Coddled Apples

a Drapsie

17 Jun into all yo<sup>r</sup> Constant Drink Agrimony  
Pelitory of y<sup>e</sup> Wall dog grass roots & y<sup>e</sup> Inner  
Peeling of y<sup>e</sup> Boughs of Ash & Elder which  
powerfully provoketh Urine  
for a Flux

18 Take a spoonfull of y<sup>e</sup> powder of Cinamon  
hatt so much of beaten Cloves & y<sup>e</sup> cups w<sup>th</sup> some  
Loave sugar & eat it half an hour before dinner  
or boyle an ounce &  $\frac{1}{2}$  Cinamon whole &  $\frac{1}{4}$  of  
a pound of Loave sugar in a pint of milk &  
a quart of water half an hour drink the  
hor all in a day tis a Cordial



for a Fever

take Decoct<sup>n</sup>. of Cammomile & sweet in bed  
Divers mornings & decoction<sup>or tea</sup> of Cardus to Vomit

20 for Fainting Drink y<sup>e</sup> Tea or Decoct<sup>n</sup> of Mint

Fundament fallen out

21 Anoint w<sup>th</sup> marsh Mallows oylment &  
scatter on it y<sup>e</sup> powder of mastick & w<sup>th</sup>  
a warme dish Cloth strive to put up y<sup>e</sup> gut

Gripping in the Guts

22 Take a quartren of Brandy Slice a small Nutt  
meg into it flame it a little over y<sup>e</sup> fire then  
having beaten y<sup>e</sup> yolk of an Egg w<sup>th</sup> water &  
sugar put it to y<sup>e</sup> other whilst it is over y<sup>e</sup>  
fire stir it to thicken a little, drink it all  
at going to bed, it is a Cordial, gives rest and  
sleep to y<sup>e</sup> sick, & good against Collick pain &c  
Gout or Rheumatism

23 Take 1 ounce Rubarb as a purge every 6 weeks  
& apply poppy Leaves beaten w<sup>th</sup> Resins, but con-  
stant Chewing Tobacco is best, & live on plain Diet &  
drink no strong drink if y<sup>e</sup> desire health of body  
for sore Gums

24 Hold Ollome in y<sup>e</sup> mouth often: or Chew y<sup>e</sup>  
leaf of Tobacco: or wash y<sup>e</sup> mouth after Mea<sup>l</sup>  
& for a Child Use Honey of roses or Honey & all



## Bramble or black berry Bush

the budy leaves & branches while they are green are good for ulcers & putrid sores of y<sup>e</sup> mouth & throat & for y<sup>e</sup> Quinsie & likewise to heal other fresh wounds & sores but y<sup>e</sup> flowers & frutte unripe are very Binding & so profitable for y<sup>e</sup> bloody fluxes & are a fitt Remedy for spiting of blood eather y<sup>e</sup> decoction or powder of y<sup>e</sup> Root taken is good for y<sup>e</sup> gravel or stone in y<sup>e</sup> Raines & Kidneys y<sup>e</sup> Leaves & berrys as well green as Dry are very good for sores in y<sup>e</sup> mouth or secret parts y<sup>e</sup> decoction of them & of y<sup>e</sup> dryed branches do much bind y<sup>e</sup> belly & are good for over flowing of Womans Courses y<sup>e</sup> berrys or flowers are a remedy against y<sup>e</sup> Poyson of y<sup>e</sup> most venomous serpents as well drunk as inwardly applyed helpeth y<sup>e</sup> sores of y<sup>e</sup> fundament & y<sup>e</sup> Piles y<sup>e</sup> Juice of y<sup>e</sup> berrys mixed w<sup>th</sup> y<sup>e</sup> Juice of mulberries do bind more Effectually & help fretting & eating sores & ulcers y<sup>e</sup> Distilled water of y<sup>e</sup> branches Leaves & flowers or frutte is very Pleasant & very effectual in feavers & other distempers of y<sup>e</sup> body head eyes & other parts of y<sup>e</sup> body & for all y<sup>e</sup> Purposes aforesaid y<sup>e</sup> Leaves boyled in wyne & y<sup>e</sup> head washed therewith cures y<sup>e</sup> Itch & running sores thereof & make y<sup>e</sup> Glair black y<sup>e</sup> Powd. of y<sup>e</sup> Leaves strawed on Cankrous & running sores & ulcers doth wonderfully help to heal ym Some use to Condensate y<sup>e</sup> Juice of y<sup>e</sup> Leaves & some y<sup>e</sup> Juice of y<sup>e</sup> berrys to keep for their use all y<sup>e</sup> year for y<sup>e</sup> Purposes aforesaid



## Wood Betony

it preserves y<sup>e</sup> Lives & body of men from y<sup>e</sup> danger  
of epidemical Diseases & witchcrafts it helpeth  
those y<sup>t</sup> loath or cannot digest their meat weak  
stomachs or sower belchings or continual risings  
in there stomach using it often green or dry  
either y<sup>e</sup> herb root or flowers in broth drink or  
or meat or made into Conserve syrapp water Elect  
or Powder as y<sup>e</sup> Pleaseth it helpeth y<sup>e</sup> Gandice fall  
ing sickness Palsie Convulsions or Shrinking of the  
sinews y<sup>e</sup> Gout & those y<sup>t</sup> are Inclined to y<sup>e</sup> Drop sic  
& for Continual Pain in y<sup>e</sup> head y<sup>e</sup> Powder mixed  
with honey is good for all sorts of Coughs or cold wheesin  
or shortness of breath or distillation of thin Rheum upon  
y<sup>e</sup> Lungs y<sup>t</sup> Cause Consumptions y<sup>e</sup> Decoction made w<sup>th</sup> mead  
& a little pennyroyall is good for y<sup>e</sup> Agues & to draw down  
y<sup>e</sup> blood & humours y<sup>t</sup> by falling into y<sup>e</sup> eyes hinder y<sup>e</sup> sight  
y<sup>e</sup> decoction in wine killeth worms in y<sup>e</sup> belly & openeth  
Obstructions of y<sup>e</sup> spleen & liver cureth stiches & pains in  
y<sup>e</sup> back or sides y<sup>t</sup> tormenting griping pain of y<sup>e</sup> bowels  
& windy Collick & mixt with honey purgeth y<sup>e</sup> belly & for  
y<sup>e</sup> Coughs & for y<sup>e</sup> falling down of y<sup>e</sup> mother & pain there of  
& causeth easy & speedy Delivery of women in Child birth  
& expels y<sup>e</sup> Stone in y<sup>e</sup> bladder & Kidneys y<sup>e</sup> decoction w<sup>th</sup> wine  
gargled in y<sup>e</sup> mouth easeth y<sup>e</sup> toothake good for stinging of  
serpents or biting of mad dogs used inward or applyed out  
wardly, a dram of y<sup>e</sup> Powder of Betony w<sup>th</sup> a little honey in  
vinegar Refresheth those that are wearied by Travell it stayeth  
bleeding at mouth or nose & helpeth those y<sup>t</sup> pis or spitt blood  
& for a Rupture or for a bruise or fall y<sup>e</sup> green head bruise  
or y<sup>e</sup> Juice applyed to an inward or outward open wound will  
quickly heal & Close it up & any vain or sinew y<sup>t</sup> are cut & dre  
broken bone or splinter thorne &c in y<sup>e</sup> flesh with hogs lard  
& other sores & other boyles & pusses



## Scabious

it is good for all sorts of Coughs shortness  
of breath & all other diseases of Breast & Lungs  
Ripening Cold flegm & tough humors voyding  
them forth by Coughing & Spitting it ripens all  
sorts of inward Ulcers & Impostumes & pleurases  
fewer ounces of y<sup>e</sup> Juice of Scabious taken in the  
morning fasting w<sup>th</sup> a Dram of Mithridate or  
Venice Treacle freeith the heart from any  
infection of pestilence if after y<sup>e</sup> taking of it  
y<sup>e</sup> Sweet two hours in bed & this be again & again  
repeated if need Requiar the green herb bruised  
& applied to any carbuncle or Plague sore is found  
by certain experience to dissolve or break it in  
three hours space the same decoction Drunk helpith  
pains & Stiches in the Side y<sup>e</sup> decoction of y<sup>e</sup> roots together  
for forty days together or a dram of y<sup>e</sup> powder taken in  
Whay doth wonderfully help running or spreading Scabi-  
Tellers or ringworms or Itch likewise the Juice  
taken inwardly or made into an ointment out-  
ly is effectually for y<sup>e</sup> same purpose it helps all inward  
wound also & is good if made into a syrup w<sup>th</sup> Sug-  
for y<sup>e</sup> afore s<sup>d</sup> purposes or distilled water is very good  
y<sup>e</sup> Juice of Scabious made up w<sup>th</sup> y<sup>e</sup> of Borax & Camphire  
cleanseth the skin of y<sup>e</sup> face & other parts of y<sup>e</sup> body  
from pimples morphea freckles & Leprosie that dip  
in the Juice or water thereof healith all gre-  
wound, Cold sores, Ulcers also y<sup>e</sup> herb bruised  
draweth forth splinters broken bone & out of



## Agrimony

It is Cleansing & Cutting without heat  
Moderately drying & binding it openeth  
Cleanseth the Liver helpeth Jaundice  
and is very beneficial to y<sup>e</sup> bowels, healing  
all inward woundes bruises hurts and other  
distempers, the decoction of y<sup>e</sup> herb made  
with wine & drunk is good against stinging  
of serpents & helps them that have foul  
troubled or bloody water & makes them  
 piss clear speedily it helpeth the collicke  
cleanseth the breast and ridz away y<sup>e</sup> cough  
a draught of y<sup>e</sup> decoction warme before before  
y<sup>e</sup> fitt remoues & takes away y<sup>e</sup> agues, y<sup>e</sup> Leas  
& seed taken in wine stayeth the Bloudy flux  
outwardly applyed being stampd with old swines  
grease it helpeth old sores cancers & invetrate  
ulcers & draweth out thornes splinters of wood nails  
or any thing gotten into y<sup>e</sup> flesh it strengthens y<sup>e</sup>  
members cut of Joynt & it keeps Impostumes in  
y<sup>e</sup> Care Bruised & applyed or y<sup>e</sup> Juice dropt in  
it is a most admirable remedy for such whose  
livers are annoyed either by heat or cold y<sup>e</sup> Liver  
the former of bloud y<sup>e</sup> nourisher of y<sup>e</sup> body and  
the strengthner of y<sup>e</sup> Liver



## Adders Tongue

It is temperate in Respect of heat Dry in the second degree y<sup>e</sup> Juice of y<sup>e</sup> Leaves Drunk w<sup>th</sup> y<sup>e</sup> Distild water of Horsetail is good for all manner of wounds in y<sup>e</sup> breast bowels or other parts of y<sup>e</sup> body & is given to those who are troubled with casting vomiting or bleeding at y<sup>e</sup> mouth or nose or down ward y<sup>e</sup> J. Juice given in y<sup>e</sup> Distild w<sup>th</sup> of Oyle bud is very good for Women who have their usual courses or y<sup>e</sup> Whites flowing to abundantly it helps sore eyes the leaves infused or boyled in oyle of myrrour or unripe olive set in the sun for certin days or y<sup>e</sup> green leaves sufficient boyled in y<sup>e</sup> J. Oyle is made an excellent green balsom not only for green & fresh wounds but also for old and inveterate Vlees especially if a little fine clear turpentine be dissolved therein it also stayeth all Inflammation that arise upon pain by hurts or wounds

## Stinking Arrack

it is good to help Women pained & almost strangled with y<sup>e</sup> mother by smelling to it but inwardly taken there is not a better remedy under y<sup>e</sup> sun for y<sup>e</sup> disease I commended it for an universall medicine for y<sup>e</sup> wombe & w<sup>th</sup> will easily safely & speedily cure any disease thereof as fits of y<sup>e</sup> mother Dislocation or falling out thereof it cools y<sup>e</sup> womb being over heated for heat of y<sup>e</sup> womb is one of y<sup>e</sup> greatest causes of hard labour in child birth maketh women fruitfull cleanseth & strengtheneth y<sup>e</sup> womb exceedingly it provokes y<sup>e</sup> terms if stopt & stops y<sup>e</sup> m if they flow immoderately you can desire no good to y<sup>e</sup> womb but this herb will effect it therefore if y<sup>e</sup> love children health & ease keep a Syrup allways by you made of this herb & sugar or honey to



## Broome & Broome rape

The Juycce or Decottion of y<sup>e</sup> young branches  
or Seed or Powder of y<sup>e</sup> seed taken in drinke purgeth  
downward and draweth flegmatick and wattery Humours  
from y<sup>e</sup> Joynts whereby it helpeth y<sup>e</sup> Dropsie gout Sciatica  
y<sup>e</sup> paine in y<sup>e</sup> hips & Joynts it also provoketh strong  
vomits & helpeth pains in y<sup>e</sup> sides & swellings of y<sup>e</sup>  
spleen clenseth also y<sup>e</sup> Reins & Kidneys & bladder of y<sup>e</sup>  
Stone Provoketh Urine abundently & hindreth y<sup>e</sup>  
growinge of y<sup>e</sup> Stone in y<sup>e</sup> body y<sup>e</sup> continuell use of y<sup>e</sup> Powd<sup>r</sup>  
of y<sup>e</sup> Leaves and seeds both Cure y<sup>e</sup> black Jaunders y<sup>e</sup> Distild  
water of y<sup>e</sup> flowers is good for y<sup>e</sup> same purposes it helpeth  
Surfets & also altereth y<sup>e</sup> fitts of Agues if three or four  
ounces thereof w<sup>th</sup> as much of y<sup>e</sup> water of y<sup>e</sup> lesser Centaury  
& a little suger put therein be taken a little before y<sup>e</sup> fit  
cometh & y<sup>e</sup> Party be laid to sweet in bed, y<sup>e</sup> oyle or  
water drawn from y<sup>e</sup> ends of y<sup>e</sup> green sticks heated  
in y<sup>e</sup> fire helpeth y<sup>e</sup> toothake y<sup>e</sup> Juice of y<sup>e</sup> young  
branches made into an oyntment of old hogs gresse  
& anoynted or y<sup>e</sup> young branches brused & beaten  
in oyle or hogs gresse & laid to y<sup>e</sup> side pained by wind  
in Stiches on y<sup>e</sup> spleen easeth them in once or twice  
takeing y<sup>e</sup> same boyled in oyle is y<sup>e</sup> safeist medicine  
to kill lice in y<sup>e</sup> head or body of any & is a speciall  
remedy for Joynt aches & Swoln knees that come  
by falling downe of humours



## Angelica

it is as good a preservative as groves it  
 Resists poison by defending & Comforting  
 the heart Blood & Spirits it doth y<sup>e</sup> like  
 against y<sup>e</sup> Plague & all Epedemicall Diseases  
 if y<sup>e</sup> Root be taken in powder to y<sup>e</sup> w<sup>th</sup> of y<sup>e</sup> some  
 good Trankle in Cardus water & y<sup>e</sup> said  
 to Sweet, y<sup>e</sup> Stalks or Roots candied by  
 fasting preserves in time of Infection & warms  
 & Comforts a Cold stomack the Destilled water  
 is good easeth all pain coming of Cold and wine  
 so as y<sup>e</sup> body be not bound this water w<sup>th</sup> some  
 of y<sup>e</sup> Root in powder at y<sup>e</sup> beginning helpeth  
 y<sup>e</sup> plurisie as also all other diseases of y<sup>e</sup> Breest  
 & Lungs as Coughs Phthisick & shortness of breath  
 & a febrile doth y<sup>e</sup> like it helps pain of y<sup>e</sup> Colic  
 Stranguary & stopping of Vrin p<sup>ro</sup>curerth Courses  
 opens stopping of y<sup>e</sup> liver & spleen discovereth  
 all Windenes & inward swellings, it gives it helps  
 digestion & is a Remedy for a surfeit y<sup>e</sup> water  
 drop<sup>t</sup> in y<sup>e</sup> eye or ear help dimnes & Deafnes  
 Juice in y<sup>e</sup> holow teeth easeth them y<sup>e</sup> Root  
 w<sup>th</sup> pitch made into a plaster helpeth y<sup>e</sup> bite  
 of a mad dog or any venomous beast y<sup>e</sup> w<sup>th</sup>  
 is good for y<sup>e</sup> gout or Sciatica



## Houseleek

Is good in all hott diseases as agues  
it Cools y<sup>e</sup> blood & spirits all hott  
Inflammations It anth<sup>r</sup> five scaldings  
& burnings shingles fretting Vleers & ~~stomach~~  
It easeth y<sup>e</sup> head ache & p<sup>r</sup>ovokes sleep applyed to  
y<sup>e</sup> temples or fore head y<sup>e</sup> leaves bruised & laid  
one the Crown of the head stays bleeding at y<sup>e</sup>  
nose very quickly y<sup>e</sup> leaves are good for stinging  
of nettles or bees Rubbed there with

## Germander

It strengthens the brain & apprehensions  
exceedingly when weak it is a remedy for Coughs <sup>long</sup>  
hardness of y<sup>e</sup> spleen Difficulty of Urine & Dropsie drunk <sup>greening decoct</sup>  
it expels a dead Child & poyson of serpents Anuseth<sup>r</sup>  
and offers is good for pain in the side & cramps & agues  
as in all diseases of the Brain as Continual head ache  
falling sickness Melancholy Drowfiness & dulness  
of spirits Convoltions and p<sup>r</sup>isses a dram of y<sup>e</sup> seed  
taken in powder purgeth by urine & is good against  
p<sup>r</sup>andens y<sup>e</sup> tops steeped in w<sup>th</sup> wine kill wormes in y<sup>e</sup>  
belly



253 A Nother for a hot & Costive habit of Body  
Distill a quantity of Wood sorrel w<sup>th</sup> in y<sup>e</sup>  
Spring & Sweeten it with Syrup of Vilets an ounce  
of Syrup to a quarter of a pint of Water is a dose  
for any Body & may be safely taken in a fever  
or lying in <sup>it</sup> Les quantity for a Child

Another for y<sup>e</sup> Same

Boyle a few mallows in on Poringe of w<sup>th</sup> gruel  
strain it out & in steed of salt put in a Drigil  
of Cream of Tarter let this be y<sup>e</sup> mornings Draught

A Present Remedy for Convulsion Fitts

Make a Draught of an Equall quantity of Piony  
& Simple black Cherry Water, for a man put  
thirty a woman twenty & for a Child five drops  
of spiritts of hartshorne, Drink this in or before  
y<sup>e</sup> fitt

Another for Convulsion Fitts

Infuse Turnips in a pot Close stoppt & set into  
a Kettle of Water till they are tender enough  
to squeeze then take y<sup>e</sup> Liquor clear from them  
& take three Spoonfulls of it; in one Spoonfull  
of Rich old malaga It has Cured y<sup>e</sup> falling  
Sickness in Grown up People but is almost  
Infallible for Children



A Drink in a Fever

Take a little Sage a little Balm & a little wood sorrel wash & dry them, Slice a small lemon (after y<sup>e</sup> have pared it Clean from the white & bitter part) to these herbs & sliced lemon pour three pints of boyling watter Sweeten it to y<sup>e</sup> taste & drink as freely as you please

Another Drink for a Fever

Clear Poset Drink pour'd on wood sorrel only: is good & allays thirst better then any other & Pijins sliced into milk is as good & better then all if y<sup>e</sup> have a Lemon to slice in with them. being not sharp enough of themselves to turne it to a pleasant Clearness

A Cold Cuddle in a Fever

Boyle a quart watter & let it be Cold then ad y<sup>e</sup> yolk of an Egg y<sup>e</sup> Juice of a small lemon Six Spoonfulls of sack & sug<sup>r</sup> to y<sup>e</sup> tast brew all together till well mixt then drink freely

Older Watter y<sup>e</sup> Flowers Cold Distild is an Excellent Drink for heat & thirst quiken each draught with five or six drops of spirit of Vitriol & Sweeten it to your taste



- 254  
flowers
- 1 Borrage & Bugloss flowers strengthen the heart & brain & are profitable in feavers
  - 2 Clove Gilliflowers resist y<sup>e</sup> Pestilence strengthen the heart liver & stomach & provoke <sup>fast</sup> the
  - 3 Lavender flowers resist all cold afflictions of y<sup>e</sup> Brain convulsions falling sickness they strengthen cold stomachs & open obstructions of y<sup>e</sup> liver they provoke urine & y<sup>e</sup> terms bring forth Birth & after birth . . . . .
  - 4 Camomel flowers heat & abswage swellings inflammations of y<sup>e</sup> Bowels Dissolve wind are profitable given in Clysters or Drink to such as are troubled with y<sup>e</sup> Chollick or Stone . . . . .
  - 5 Hops opens stoppings of y<sup>e</sup> Bowels & for that cause Bear is better then otter . . . . .
  - 6 Bawm flowers cheer y<sup>e</sup> heart & vital spirits strengthen y<sup>e</sup> stomach . . . . .
  - 7 Rosemary flowers strengthen y<sup>e</sup> Brain exceedingly & resist madness: Clear y<sup>e</sup> sight
  - 8 Red Roses Cool: Bind strengthen both vital & animal spirits restore such as are in Consumptions strengthen



for a Cough & Consumption  
Take white Sugr Candy pound it smale  
& mix it with Sweet oyle & Triakle  
and take a sponfull at a time w<sup>h</sup> y<sup>e</sup> please

---

An Exellent Receipt for one very weak  
With a Cough & Extrem Cold x

Take 3 quarters of a pint of Spring  
Water one ounce of green Lickorish well  
Scrapt & beaten with a hamer & torne  
to peeces half a ounce of Aniseed & a  
quarter of a ounce of fennell ~~seed~~ brused  
2 ounces Reasons of y<sup>e</sup> Sun Stoned half  
an ounce of Large mace put all into an  
Earthen pipkin w<sup>h</sup> a cover on a gentle  
fire & let it simmer softly till y<sup>e</sup> half  
be Consumed then take a pint of y<sup>e</sup> best  
whitte Wine Vineger & put there unto  
& set it over again on a gentle fire  
with twenty ounces of y<sup>e</sup> best powder  
Sugr you can gett & lett it all boyle  
softly untill a quarter of a pint be  
Consumed & become a Syrup



## Syrup of Althea or Marsh Mallows

Take y<sup>e</sup> Roots of Marsh mallows 2 ounces y<sup>e</sup> Roots  
 of grass Sparagus liquoris Raisons of y<sup>e</sup> son stoned of  
 each half an ounce y<sup>e</sup> tops of Mallows: Marsh mallows  
 Pellitory of y<sup>e</sup> wall Burnet Plantane Maidenhair  
 White & Black of each a handfull red Licers an  
 ounce of y<sup>e</sup> ~~four~~ greater & four Lesser Cold seeds  
 of each 3 Drams Boyle them in six pound of cleer  
 Water till four remain which being strained  
 boyle into a Syrup with four pounds of White Sugar

It is a fine Cooling opening Syrup & Slippery &  
 chiefly Comendable for y<sup>e</sup> Collick Stone or Gravel  
 in y<sup>e</sup> Kidnies or Bladder

be sure you Boyle it enough for If you boyle it  
 never so little too: Little it will quickly be sour

for y<sup>e</sup> Chollick you had best use it in Clysters but  
 for y<sup>e</sup> gravell or Stone drink it in convenient  
 medicines or by it self if both of them afflict  
 you use it both waies I assure you this medicine  
 Will save those that are subiect to such diseases  
 both money and misery



### Syrup of ~~White~~ Violets

take of Violet flowers fresh & pickt a pound  
Clear water boyleing hot two pound shitt y<sup>m</sup>  
up Close to gether in a new glazed pot a whole day  
then press them hard out & in two pound of the  
Liquor dissolve four pound & 3 ounces of White sug<sup>r</sup>  
take away y<sup>e</sup> Scum & make it into a Syrup with  
out boyleing

Syrup of y<sup>e</sup> Juice of Violets is made w<sup>th</sup> its double  
weight of Sugar Like y<sup>e</sup> former

they both of them cool & moisten & that very  
gently they correct y<sup>e</sup> sharpness of Choller and  
give ease in hot Vices of y<sup>e</sup> breast they quench  
thirst in acute feavers & resist y<sup>e</sup> heat of y<sup>e</sup> disease  
they Comfort hot Stomachs exceedingly cool the  
Liver & heart & resist Putrification pestilence  
& poyson it is so harmless a Syrup you shall hurt  
your purse by it sooner then your body . . .

### Syrup of Red poppies

Steep y<sup>m</sup> as y<sup>e</sup> above & boyle it w<sup>th</sup> its equal w<sup>th</sup> of Sug<sup>r</sup>  
taken with Moderation y<sup>e</sup> Syrup cools y<sup>e</sup> blood helps  
surfetts & may safely be given in frenzies phrensies  
feavers & hot ~~adges~~ <sup>adges</sup>



## Syrup of Roses Solutive

take of Spring water boyling hot four pound  
Damask Rose leaves fresh as many as y<sup>e</sup> water  
will contain let y<sup>e</sup> Remain twelve hours in  
Infusion Close Stopped, then pres them out & put in  
fresh rose leaves, do so nine times in y<sup>e</sup> same liquor  
increasing y<sup>e</sup> quantity of roses as y<sup>e</sup> Liquor increaseth  
wh<sup>ch</sup> will be almost y<sup>e</sup> third part every time take six  
parts of this Liquor & four parts of white sug<sup>r</sup> boyle  
it to a Syrup according to art

it loosneth y<sup>e</sup> Belly & gently Purgeth out Collic  
& flegm but leaves a binding quality behind it  
~~Syrup dried Roses binds helps knowing y<sup>e</sup> guts & fluxes strengthens y<sup>e</sup> stomach~~  
a Cordial Syrup

Take of Rhenish Wine two pound Rose water  
two ounces & half Cloves 2 scruples Cinamon half a  
Dram ginger 2 scruples Sugar three ounces & half  
boyle it to y<sup>e</sup> consistence of a Julep adding Cambergren  
3 grains Musk one grain y<sup>e</sup> may put more sug<sup>r</sup> if y<sup>e</sup> Rose

it restores such as are in a Consumptions Comforts y<sup>e</sup>  
heart Cherisheth y<sup>e</sup> drooping spirits & is of an open  
ing quality thereby carrying away those vapors w<sup>ch</sup>  
might otherwise annoy y<sup>e</sup> Brain & heart you may  
take an ounce att a time or two is you please



### Syrup of Quinces

take y<sup>e</sup> Juice of quinces Clarified six pound  
boyle it over a gentle fire till half be consumed  
scumming it adding Red Wine three pound white  
sugar four pound boyle it into a Syrup to be  
perfumed with a dram & half of Cinnamon Cloves  
& ginger of each two scruples

It strengthens y<sup>e</sup> heart & stomach Hayes Loos-  
ness & Vomiting relieves Languishing nature  
for Loosness take a Spoonfull of it Before meat  
for Vomiting after meat

### Syrup of maiden hair

take of Licorice two ounces maiden hair 5 ounces  
steep them a day in four pound warm water  
& after a gentle boyling & strong straining with a  
pound of & half of fine Sugr make it into a Syrup

It stops stoppings of y<sup>e</sup> stomach strengthens the  
Lungues & helps y<sup>e</sup> Infirmites of them it may  
be taken with a Licuoris stick or mix with  
Decoction like Syrup of Coltsfoot



Book of Receipts  
July 8. : 1735

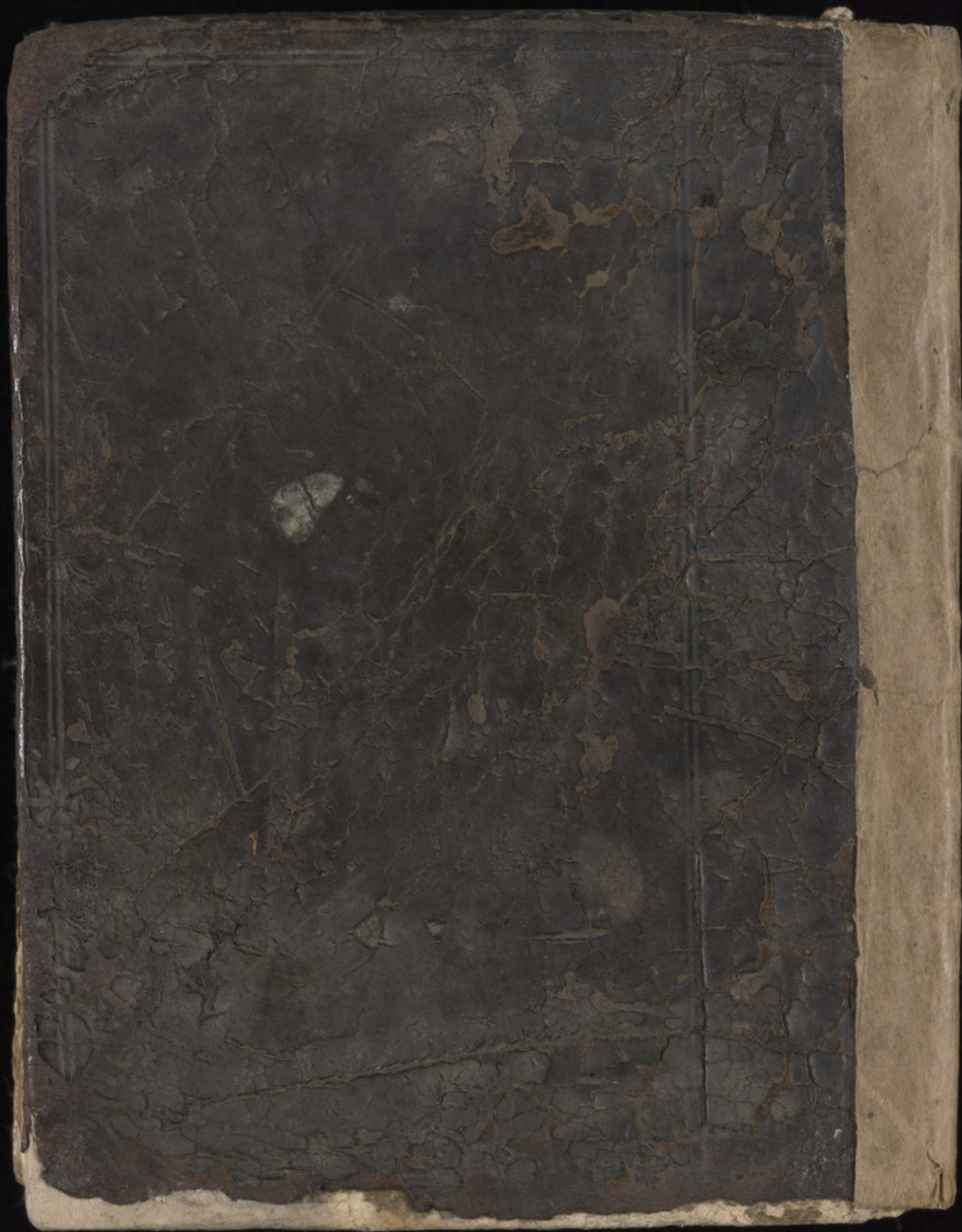
a ounce is ʒi

a Dram is ʒi

a scruple ʒi

Mr Oct 14 1797







The Art of  
Distillation  
By  
John French  
Dr of Physick

M5 3541

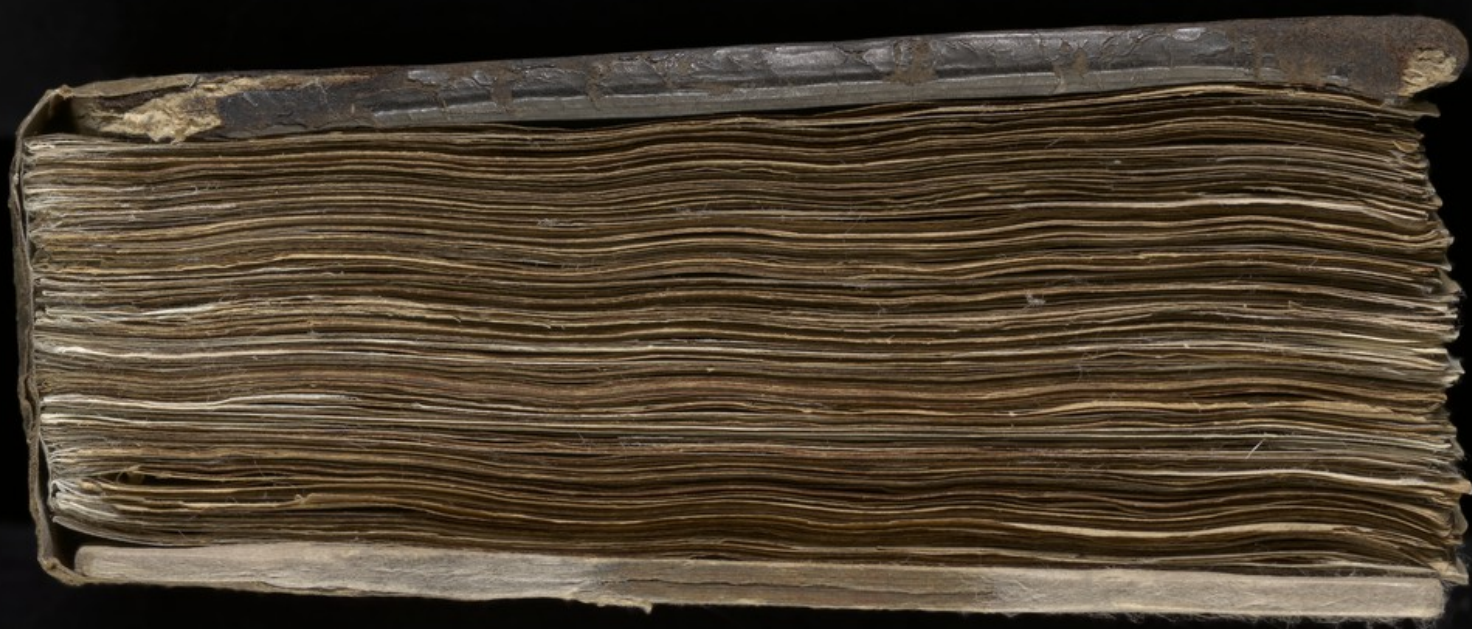
4754

7534















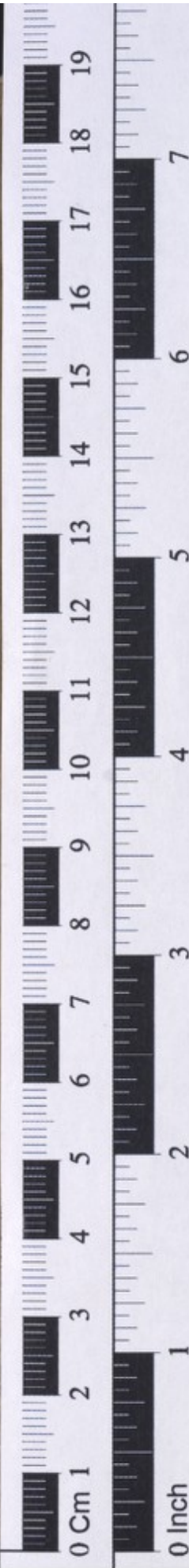
MS 4759

ORIGINAL SOWING THREADS



Book RE-BOWN IN 2010

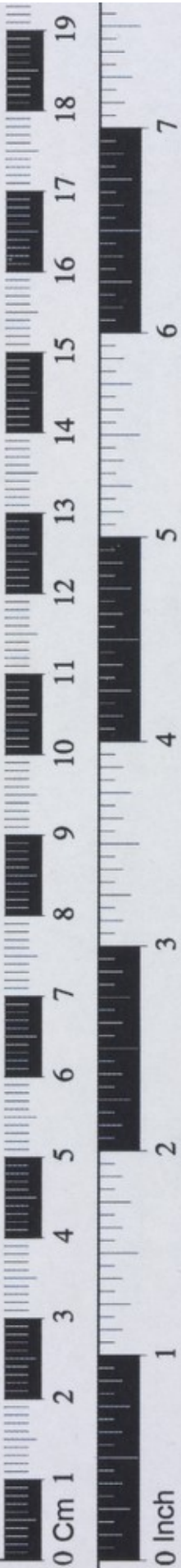




The Wellcome Library







The Wellcome Library

75311  
**THE ART OF**  
**DISTILLATION,**

OR

*Treatise of the choicest Spagyricall*

*Distillati-*

*& Chymi-*

*partly*

*nce;*

*and Vessels*

*ifts:*

*d Curiosities,*

*he chieft*

*f them all.*

*K S,*

*yfick.*

*Tallam*

*C*

*Tallamy*

*Book*

Printed by Richard Cotes and are to be sold by Thomas  
at the Bible in Little-Britain without Aldersgate, 1691.