

OLEA DISTILLATA.

Distilled Oils. This Oil has been long in use as a mild purgative, producing its effect, without any violent operation. It is given to adults from half an ounce to an ounce, and repeated at proper intervals.

- ESSENTIAL OIL of ANISE,
- CARAWAY,
- JUNIPER-BERRY,
- LAVENDER,
- ORIGANUM,
- PENNY-ROYAL,
- PEPPERMINT,
- ROSEMARY,
- SPEARMINT, and
- SASSAFRAS-ROOT.

LET these Oils be drawn off, by distillation, from an alembic with a large refrigeratory ; but, to prevent an empyreuma, water must be added to the ingredients,

dients, in which it is to be macerated before distillation.

The water which comes over with the Oil in distillation is to be kept for use.

## R E M A R K.

*Essential Oils* are prepared from vegetables in the manner of their distilled waters; but with a somewhat less proportion of water;—those of the odoriferous kind chiefly from flowers, or plants in a flowering state. See Rosemary, &c. in Mat. Med. The time of maceration varies with the temperature of the season and texture of the substance, from two or three days to a week or longer.

The heat, Lewis says, should be expeditiously raised at first, and continued in such a degree, that the Oil may come over freely—that most of these Oils require the water to boil, but that many of those from odoriferous flowers, as *Lavender*, *Rosemary*, &c. rise with an heat considerably less; and, for these substances, he proposes a contrivance, by which they are exposed to the vapour of boiling water only. See his Mat. M. and Disp.

These Oils are separated from the water which accompanies them by means of a funnel; the stem of which being stopped by a finger, and the liquor poured into it, the Oil, if light, soon swims on the surface, or subsides if ponderous; the undermost, whether oil or water, is, by removing the finger, first let out; the uppermost retained by replacing the finger, and again closing the stem. P.

### OLEUM PETROLEI.

#### OIL OF BARBADOES TAR.

Let Barbadoes Tar be distilled in a sand-heat.

### OLEUM TEREBINTHINÆ.

#### OIL OF TURPENTINE.

Take of common Turpentine five pounds.

Water four pints.

Distill

Distill the Turpentine, with the water,  
from an alembic of copper.

### RESINA FLAVA.

#### YELLOW RESIN.

Remains after the distillation of Oil of  
Turpentine.

### OLEUM TEREBINTHINÆ REC- TIFICATUM.

#### RECTIFIED OIL OF TURPENTINE.

Take of Oil of Turpentine one pound.

Distilled water four pints.

Distill.

#### R E M A R K.

*Spirit of Turpentine*, as this Essential Oil has  
been commonly called, is given as a diuretic and  
sudorific in doses of a few drops,—but it has been  
given in much larger doses for removing chronic

rheumatifms ; — not, indeed, often successfully when unaccompanied with other remedies. An instance has been mentioned of a large dose having been succeeded by bloody urine.

## OLEUM ANIMALE.

### ANIMAL OIL.

Take of Oil of Hartshorn one pound.

Distill three times.

#### R E M A R K.

This Oil, first introduced, about the beginning of this century, by *Dippelius*, and whose name it has borne, when properly prepared, will be limpid, of a smell not ungrateful, and an aromatic taste. *MODEL*, of *Petersburgh*, took some pains to lessen the expence, by reducing the fifteen or sixteen rectifications, then thought necessary, to a smaller number. He directed the foetid oil to be poured into a glass cucurbit with an alembic head, so as not to foul the side of the vessel, and distilled with a gentle heat; separating, by a change of the receiver, the limpid oil which first comes

comes over from the more yellow which follows ; and, in like manner, the second from the third. He says, that, to rectify the first limpid portion, one distillation with a slow fire is sufficient ; but the later ones commonly require two ; in which the limpid part must be separated, in the same manner, from the more impure which follows, by changing the receiver, and the process thus be continued till all the Oil flows limpid and white. Vide *Commerc. Literar. Norimberg. Ann. 1741.*

To prevent this Oil becoming fœtid, and turning yellow or black by the access of the air, it must be kept in phials, holding only a dram or two, filled full, close stopped, tied down, and placed with their mouths in sand, or immersed in water.

This penetrating Oil is given, in doses from ten to forty drops, to adults, in spasmodic cases ; and before the paroxysm of intermittents, where great danger is apprehended from a return of such paroxysm.

OLEUM

OLEUM SUCCINI RECTIFICA-  
TUM.

RECTIFIED OIL OF AMBER.

Take of Oil of Amber one pound.

Distill three times.

OLEUM VINI.

OIL OF WINE.

Take Alcohol,

Vitriolic Acid, of each one pint.

Mix them by degrees, and distill; taking care that no black foam passes into the receiver. Separate the oily part of the distilled liquor from the *volatile vitriolic acid*.—To the oily part add as much water of *pure Kali* as is sufficient to take away the sulphureous smell: then distill the *æther* with a gentle heat. The Oil of Wine remains in the retort, swimming on the watery liquor, from which it is to be separated.

## R E M A R K.

Some caution is requisite in mixing the two liquors, that the consequent heat and ebullition, which would dissipate a part of the mixture, hazard the breaking of the vessel and the hurt of the operator, may be avoided. The securest way is to add the vitriolic acid to the spirit of wine by a little at a time, waiting till the first addition is incorporated before another quantity is put in; by which, the ensuing heat is inconsiderable, and the mixture is effected without inconvenience. L.

## S A L E S.



S A L E S.

S A L T S.

ACIDUM VITRIOLICUM DI-  
LUTUM.

DILUTED, OR WEAK, VITRIOLIC ACID.

**T**AKE of vitriolic Acid one ounce by weight.

Distilled water eight ounces by weight.

Mix them by degrees.

R E M A R K.

This was called, in the last Dispensatory, *Spi-ritus vitrioli tenuis*, the antiseptic power of which is very considerable; nor has it often been found hurtful. — Whether the intoxicating spiri-  
tuous