# TINCTURES.

TINCTURES are usually made by reducing the solid ingredients to small fragments, coarse powder, or fine powder, macerating them for seven days or upwards in proof-spirit or rectified-spirit, straining the solution through linen or calico, and finally expressing the residuum strongly to obtain what fluid is still retained in the mass. A much superior method, however, has been lately introduced, which answers well for most tinctures, namely, the method of displacement by percolation. According to this process, the solid materials, usually in coarse or moderately fine powder, are moistened with a sufficiency of the solvent to form a thick pulp; in twelve hours, or frequently without any delay, the mass is put into a cylinder of glass, porcelain, or tinned iron, open at both ends, but obstructed at the lower end by a piece of calico or linen, tied tightly over it as a filter; and the pulp being packed by pressure, varying as to degree with various articles, the remainder of the solvent is poured into the upper part of the cylinder, and allowed gradually to percolate. In order to obtain the portion of the fluid which is kept in the residuum, an additional quantity of the solvent is poured into the cylinder until the

tincture which has passed through equals in amount the spirit originally prescribed; and the spirit employed for this purpose is then recovered for the most part by pouring over the residuum as much water as there is of spirit retained in it, which may be easily known by an obvious calculation in each case. The method by percolation, where applicable, will be found much more convenient and expeditious, than the mode hitherto commonly followed, and it exhausts the solid materials in general much more completely. As considerable practice, however, is required for managing the details in different cases, more especially in regard to the degree of minuteness of division of the solids, and the degree of firmness with which they are to be packed in the cylinder, we have thought it right to direct that the method by maceration may be followed as an alternative. But the method by percolation is now preferred by all who have made sufficient trial of it to apply it correctly.

TINCTURA ALOES.

Take of Aloes (Socotorine or Indian), in coarse powder, two ounces;

Extract of Liquorice, six ounces;

Rectified Spirit, one pint;

Water, two pints and twelve fluidounces;

Mix them and digest for seven days, with occasional agitation; filter the clear liquor,

separated from the sediment. This tincture cannot without difficulty and delay be prepared by percolation.

## TINCTURA ALOES ET MYRRHAE.

Take of Aloes (Socotorine or Indian), in coarse powder, four ounces;

Saffron, two ounces;
Tincture of Myrrh, two pints;

Digest for seven days; and filter the clear superincumbent liquor. This tincture cannot be well prepared by percolation.

### TINCTURA ASSAFOETIDAE.

Take of Assafætida, in small fragments, four ounces;

Rectified spirit, two pints;

Digest for seven days, and filter the clear liquor. This tincture cannot be made by percolation without much delay.

# TINCTURA AURANTII.

Take of Bitter Orange-peel, dried, three ounces and a half;

Proof-spirit, two pints;
Digest for seven days, strain and express strongly, and filter the liquor. This tincture may be prepared by percolation, by cutting the peel into small fragments, macerating it in a little of the spirit for twelve hours, and beating the mass into a coarse pulp before putting it into the percolator.

TINCTURA BENZOINI COMPOSITA.

Take of Benzoin, in coarse powder, six ounces;

Peru-balsam, four ounces;
East-Indian Aloes, one ounce;
Rectified spirit, three pints and
three fluidounces;

Digest for seven days, pour off the clear liquor, and filter it.

TINCTURA BUCKU.

Take of Bucku, two ounces and a half; Proof-spirit, one pint;

Digest for seven days, pour off the clear liquor, and filter it. This tincture may be conveniently and quickly made also by the process of percolation.

TINCTURA CALUMBAE.

Take of Calumba, in small fragments (if by percolation, in moderately fine powder), three ounces;
Proof-spirit, two pints;

Digest for seven days, pour off the clear liquor, express the residuum strongly, and filter the liquors. This tincture is much more conveniently prepared by the process of percolation, allowing the powder to be soaked with a little of the spirit for six hours before putting it into the percolator.

TINCTURA CAMPHORAE.

Take of Camphor, in small fragments, an ounce;

Rectified Spirit, sixteen fluidounces; Dissolve the camphor in the spirit.

## TINCTURA CANTHARIDIS.

Take of Cantharides, half an ounce;

Proof-spirit, three pints;
Digest for seven days, strain, and express strongly the residuum; filter the liquor.
This tincture may be obtained much more conveniently and expeditiously by percolation, provided the cantharides be reduced to coarse powder, and left with a little of the spirit in the state of pulp for twelve hours before the process of percolation is commenced.

# TINCTURA CAPSICI.

Take of Capsicum bruised, (or if percolation be followed, in moderately fine powder,) ten drachms;

Proof-spirit, two pints;
Digest for seven days, strain, squeeze the residuum, and filter the liquors. This tincture is best prepared by percolation, which may be commenced so soon as the capsicum is made into a pulp with a little of the spirit.

TINCTURA CARDAMOMI.

Take of the seeds of Cardamoms, bruised, four ounces and a-half;

Proof-spirit, two pints;
Digest for seven days, strain, squeeze the residuum, and filter the liquors. This tincture may be better prepared by the process of percolation, in the same way with the tincture of capsicum, the seeds being first ground in a coffee-mill.

TINCTURA CARDAMOMI COMPOSITA.

Take of Cardamom-seeds, bruised, and

Caraway, bruised, of each 2 drachms and-a half;

Cochineal, bruised, one drachm; Cinnamon, bruised, five drachms;

Raisins, five ounces; Proof-spirit, two pints;

Digest for seven days, strain, express strongly the residuum, and filter the liquors. This tincture may be also prepared by the method of percolation, if the solid materials be first beat together, moistened with a little spirit, and left thus for twelve hours before being put into the percolator.

TINCTURAE CASCARILLAE.

Take of Cascarilla, in moderately fine powder, five ounces;

Proof spirit, two pints;
Proceed by percolation or digestion, as afterwards directed for tincture of Cinchona.

TINCTURA CASSIAE.

Take of Cassia, in moderately fine powder, three ounces and three drachms;

Proof-spirit, two pints;

Digest for seven days, strain, express the residuum strongly, and filter. This tincture is more conveniently made by the process of percolation, the cassia being allowed to macerate in a little of the spirit for twelve hours before being put into the percolator.

TINCTURA CASTOREI.

Take of Castor, bruised, one ounce and ahalf;

Rectified spirit, sixteen fluidounces; This tincture may be prepared either by digestion or percolation, like the tincture of cassia.

TINCTURA CASTOREI AMMONIATA.

Take of Castor, bruised, one ounce;

Assafœtida in small fragments, half an ounce;

Spirit of Ammonia, sixteen fluidounces;

Digest for seven days in a well-closed vessel; strain and express strongly the residuum; and filter the liquor. This tincture cannot be so conveniently prepared by the method of percolation. TINCTURA CATECHU.

Take of Catechu, in moderately fine powder, three ounces;

Cinnamon, in fine powder, two

Proof-spirit, one pint and sixteen fluidounces;

Digest for seven days; strain and express strongly the residuum; filter the liquors. This tincture may be also prepared by the process of percolation, the mixed powders being put into the percolator without being previously moistened with the spirit.

TINCTURA CINCHONAE.

Take of Yellow-Bark, in fine powder (or of any other species of cinchona, according to prescription,) four ounces.

Proof-spirit, one pint.

Percolate the bark with the spirit, the bark being previously moistened with a very little spirit, left thus for ten or twelve hours, and then firmly packed in the cylinder. This tincture may also be prepared, though much less expeditiously, and with much greater loss, by the usual process of digestion, the bark being in that case reduced to coarse powder only.

TINCTURA CINCHONAE COMPOSITA.

Take of Yellow-Bark in coarse powder, (fine

if percolation be followed) two ounces;

Bitter Orange-Peel, bruised, an ounce and a-half;

Serpentaria, in moderately fine powder, three drachms;

Saffron, chopped, one drachm; Cochineal, bruised, two scruples; Proof-spirit, one pint and three fluidounces;

Digest for seven days; strain and express strongly; filter the liquors. This tincture may also be conveniently prepared by the method of percolation in the same way as the compound tincture of cardamom.

#### TINCTURA CINNAMOMI.

Take of Cinnamon, in moderately fine powder, three ounces and three drachms;

Proof-spirit, two pints;
Proceed by percolation or digestion as directed for tincture of cassia.

## TINCTURA CINNAMOMI COMPOSITA.

Take of Cinnamon in coarse powder (fine, if percolation be followed), and Cardamom Seeds, bruised, of each an ounce;

Long Pepper, ground finely, three

drachms;

Proof-spirit, one pint and sixteen fluidounces;

This tincture is best prepared by the method of percolation as directed for the compound tincture of cardamom. But it may also be made in the ordinary way by digestion for seven days, straining and expressing the liquor, and then filtering it.

TINCTURA COLCHICI.

Take of Colchicum seeds, ground finely in a coffee-mill, five ounces;

Proof-spirit, two pints.

This tincture is to be prepared like the tincture of cinchona; and percolation is much more convenient and speedy than digestion.

TINCTURA CONII.

Take of fresh leaves of Conium, twelve oun-

Tincture of Cardamom, ten fluidounces;

Rectified Spirit, one pint and six fluidounces;

Bruise the hemlock leaves, express the juice strongly; bruise the residuum, pack it firmly in a percolator; transmit first the tincture of cardamom, and then the rectified spirit, allowing the spirituous liquors to mix with the expressed juice as they pass through; add gently water enough to the percolator for pushing through the spirit remaining in the residuum. Filter the liquor after agitation.

### TINCTURA CROCI.

Take of Saffron, chopped fine, one ounce;
Proof-spirit, eighteen fluidounces;
This tincture is to be prepared like tincture of cinchona, either by percolation or by digestion, the former method being the more convenient and expeditious.

#### TINCTURA CUSPARIAE.

Take of Cusparia, in moderately fine powder, two ounces and two drachms;

Proof-spirit, one pint;
This tincture is to made like the tincture of cinchona, and most expeditiously by the process of percolation.

# TINCTURA DIGITALIS.

Take of Digitalis, in moderately fine powder, four ounces;

Proof-spirit, two pints;
This tincture is best prepared by the process of percolation, as directed for the tincture of capsicum. If forty fluidounces of spirit be passed through, the density is 944, and the solid contents of a fluidounce amount to twenty-four grains. It may also be made by digestion.

TINCTURA GALLARUM.

Take of Galls, in fine powder, two ounces;

Proof-spirit, one pint;

This tincture may be prepared either by digestion or percolation as directed for tincture of capsicum.

TINCTURA GENTIANAE COMPOSITA.

Take of Gentian sliced and bruised, two ounces;

Dried Bitter-orange peel, bruised, one ounce;

Canella, in moderately fine powder, half an ounce;

Cochineal bruised, half a drachm; Proof-spirit, one pint and sixteen fluidounces;

Digest for seven days; strain and express strongly; and then filter the liquor. This tincture may be more conveniently prepared by percolation, as directed for the compound tincture of cardamom.

TINCTURA GUAIACI.

Take of Guaiac, in coarse powder, three ounces;

Rectified-spirit, one pint and sixteen fluidounces;

Digest for seven days, and then filter the liquor.

TINCTURA GUAIACI AMMONIATA.

Take of Guaiac, in coarse powder, three ounces;

Spirit of Ammonia, eighteen fluidounces;

Digest for seven days in a well-closed vessel, and then filter the liquor.

TINCTURA HYOSCYAMI.

Take of Hyoscyamus, dried and in moderately fine powder, three ounces; Proof-spirit, one pint and a half; This tincture is best prepared by the process of percolation as directed for tincture of capsicum; but it may also be obtained, though with greater loss, by the process of digestion.

TINCTURA IODINEI.

Take of Iodine, one ounce;

Rectified spirit, sixteen fluidounces; Dissolve the iodine in the spirit with the aid of a gentle heat and agitation; keep the tincture in well-closed bottles.

TINCTURA JALAPAE.

Take of Jalap, in moderately fine powder, three ounces;

Proof-spirit, eighteen fluidounces; This tincture may be prepared either by digestion or percolation, as directed for tincture of cinchona. TINCTURA KINO.

Take of Kino, in moderately fine powder, three ounces and a half;

Rectified spirit, two pints;
Digest for seven days, and then filter. This tincture cannot be conveniently prepared by the process of percolation.

TINCTURA LACTUCARII.

Take of Lactucarium, in fine powder, two ounces;

Proof-spirit, one pint;
This tincture is best prepared by percolation as directed for tincture of myrrh; but may also be prepared by digestion with coarse powder of Lactucarium.

TINCTURA LOBELIAE.

Take of Lobelia, dried and in moderately fine powder, four ounces;

Proof-spirit, one pint and a half; This tincture is best prepared by the process of percolation as directed for tincture of capsicum; but it may also be made in the usual way by digestion.

TINCTURA LOBELIAE AETHEREA.

Take of dry Lobelia, in moderately fine powder, four ounces; Spirit of Sulphuric Ether, one pint

and a half;

This tincture is best prepared by percolation,

as directed for tincture of capsicum; but it may be also obtained by digestion in a wellclosed vessel for seven days.

# TINCTURA LUPULI.

Take any convenient quantity of hops, recently dried; separate by friction and sifting the yellowish-brown powder attached to their scales. Then take of this powder one ounce, and of rectified spirit eight fluid-ounces; and prepare the tincture by percolation or digestion as directed for tincture of capsicum.

## TINCTURA MYRRHAE.

Take of Myrrh in moderately fine powder, three ounces;

Rectified spirit, one pint and thirteen fluidounces;

Pack the myrrh very gently without any spirit in a percolator; then pour on the spirit; and when thirty-three fluidounces have passed through, agitate well to dissolve the oleo-resinous matter which first passes and which lies at the bottom. This tincture is much less conveniently obtained by the process of digestion for seven days.

# TINCTURA OPII.

Take of Opium sliced, three ounces;
Rectified spirit, one pint and seven fluidounces;

Water, thirteen fluidounces and a half;

Digest the opium in the water at a temperature near 212° for two hours; break down the opium with the hand; strain and express the infusion; macerate the residuum in the rectified spirit for about twenty hours, and then strain and express very strongly. Mix the watery and spirituous infusions, and filter.

This tincture is not easily obtained by the process of percolation; but when the opium is of fine quality, it may be prepared thus. Slice the opium finely: mix the spirit and water; let the opium macerate in fourteen fluidounces of the mixture for twelve hours, and then break it down thoroughly with the hand; pour the whole pulpy mass and fluid into a percolator, and let the fluid part pass through, add the rest of the spirit without packing the opium in the cylinder, and continue the process of percolation till two pints are obtained.

TINCTURA OPII AMMONIATA.

Take of Benzoic acid, and

Saffron, chopped, three drachms of each;

Opium sliced, two drachms: Oil of anise, half a drachm; Spirit of Ammonia, one pint; Digest for seven days, and then filter.

TINCTURA OPII CAMPHORATA.

Take of Camphor, two scruples and a half;
Opium sliced, four scruples;
Benzoic acid, seventy-two grains;
Oil of Anise, one fluidrachm;
Proof-spirit, two pints;

Digest for seven days, and then filter.

TINCTURA QUASSIAE.

Take of Quassia, in chips, one ounce;
Proof-spirit, one pint and sixteen
fluidounces;

Digest for seven days, and then filter.

TINCTURA QUASSIAE COMPOSITA.

Take of Cardamom-seeds bruised, and Cochineal, bruised, of each two drachms;

Cinnamon in moderately fine powder, and

Quassia, in chips, of each three drachms;

Raisins, four ounces;

Proof-spirit, one pint and two fluidounces;

Digest for seven days, strain the liquor, express strongly the residuum, and filter. This tincture may also be obtained by percolation

as directed for Compound tincture of Cardamom, provided the quassia be rasped or in powder.

#### TINCTURA RHEI.

Take of Rhubarb, in moderately fine powder, three ounces;

Cardamom Seeds bruised, half an ounce;

Proof-spirit, one pint and sixteen fluidounces;

Mix the rhubarb and cardamom seeds, and proceed by the process of percolation as directed for tincture of cinchona. This tincture may be also prepared by digestion.

## TINCTURA RHEI ET ALOES.

Take of Rhubarb, in moderately fine powder, ten drachms;

Socotorine or East Indian Aloes, in moderately fine powder, six drachms;

Cardamom Seeds bruised, half an ounce;

Proof-spirit, one pint and sixteen fluidounces.

Mix the powders, and proceed as for the tincture of cinchona.

TINCTURA RHEI ET GENTIANAE.

Take of Rhubarb, in moderately fine powder,
two ounces;

Gentian, finely cut or in coarse powder, half an ounce; Proof Spirit, one pint and sixteen fluidounces;

Mix the powders, and proceed as directed for tincture of cinchona.

#### TINCTURA SCILLAE.

Take of Squill, bruised into coarse powder, four ounces;

Proof Spirit, one pint and twelve fluidounces;

Prepare this tincture by percolation, as directed for tincture of cinchona, but without packing the pulp firmly in the percolator. It may likewise be obtained by the process of digestion from the sliced bulb.

# TINCTURAE SENNA COMPOSITA.

Take of Sugar, one pound and a half;

Coriander bruised, six ounces;
Jalap, in moderately fine powder,
four ounces and a-half;
Senna, two pounds and a quarter;
Caraway bruised, and

Cardamom Seeds bruised, of each

four ounces and a half;
Raisins bruised, two pounds and a
quarter;

Proof-spirit, one gallon and six pints and a-half;

Digest for seven days, strain the liquor, express strongly the residuum, and filter the

liquids. This tincture may be more conveniently and expeditiously prepared by percolation, as directed for the compound tincture of cardamom.

If Alexandrian Senna be used for this preparation it must be freed of Cynanchum

leaves by picking.

TINCTURA SERPENTARIAE.

Take of Serpentaria in moderately fine powder, two ounces;

Cochineal bruised, one drachm;
Proof-spirit, one pint and sixteen
fluidrachms;

Proceed by percolation or digestion as for the tincture of cinchona.

TINCTURA TOLUTANA.

Take of Tolu Balsam, in coarse powder, one ounce and a-half;

Rectified Spirit, sixteen fluidounces; Digest the balsam in the spirit with a gentle heat till it is dissolved.

TINCTURA VALERIANAE.

Take of Valerian bruised, five ounces;
Proof-spirit, two pints;
Proceed by percolation or digestion as for tincture of cinchona.

TINCTURA VALERIANAE AMMONIATA.

Take of Valerian bruised, five ounces;

Spirit of Ammonia, two pints.

Proceed by percolation, or by digestion in a well-closed vessel, as directed for tincture of cinchona.

TINCTURA VERATRI.

Take of Veratrum bruised, four ounces;
Proof-spirit, one pint;
Proceed by percolation or digestion, as directed for tincture of cinchona.

TINCTURA ZINGIBERIS.

Take of Ginger, in coarse powder, two ounces and a-half;
Rectified Spirit, two pints;
Proceed by percolation or digestion, as directed for tincture of cinchona.