OLEA DISTILLATA. DISTILLED OILS.

Essential Oil of Anise,

Caraway,

Juniper-Berry,

Lavender,

Origanum,

Penny-royal,

Peppermint,

Rosemary,

Sassafras-root,

and

Spearmint.

ET these Oils be drawn off, by distillation, from an alembic with a large refrigatory; but, to prevent an empyreuma, water

water must be added to the substance, and in that it is to be macerated before distillation.

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

REMARK.

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 fays, 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 odoriserous flowers, as Lavender, Rosemary, &cc. 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. Med. and Disp.

These Oils are separated from the water which accompanies them by means of a funnel; the stem

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DISTILLED OILS.

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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. L.

OLEUM PETROLEI.

OIL OF PETROLEUM.

Let Petroleum be distilled in a sand-heat.

OLEUM TEREBINTHINÆ.

OIL OF TURPENTINE.

Take of common Turpentine five pounds.

Water four pints.

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

RESINA

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.

REMARK.

Spirit of Turpentine, as this effential 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 rheumatisms; — 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

OLEUM ANIMALE.

ANIMAL-OIL.

Take of Oil of Hartshorn one pound.

Distill three times.

REMARK.

This Oil, first introduced, about the beginning of this century, by Dippelius, (whose name it has borne,) when properly prepared, will be limpid, of a finell not ungrateful, and an aromatic tafte. Model, of Petersburgh, took some pains to lessen the expence, by reducing the fifteen or fixteen rectifications, then thought necessary, to a smaller number. He directed the fœtid Oil to be poured into a glass cucurbit with an alembic head, so as not to foul the fide of the veffel, and diffilled with a gentle heat; separating, by a change of the receiver, the limpid oil which first comes over from the more yellow which follows; and, in like manner, the fecond from the third. He fays, that, to rectify the first limpid portion, one distillation with a flow fire is fufficient; but the later ones commonly require two; in which the limpid part must be se-

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parated, in the fame 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 feetid, 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 fand, or immersed in

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 SUCCINI RECTIFICA-TUM.

RECTIFIED OIL OF AMBER.

Take of Oil of Amber one pound.
Distill three times.

OLEUM

OLEUM VINI.

OIL OF WINE.

Take Alkohol,

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 ather with a gentle heat. The Oil of Wine remains in the retort, swimming on the watery liquor, from which it is to be separated.

REMARK

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.

As to the instruments, a retort with a tubulated receiver, and a common receiver, adapted to that, are sufficient.

In the process, the liquor should at first be made to boil, and the distillation afterwards continued with a milder heat to perfect dryness. After having separated the oily part of the distilled liquor by the funnel, as mentioned in p. 70, and mixed with that the pure Kali, the mixture is to be committed to distillation; and, the æther being drawn off with a very gentle heat, the Oleum Vini will be lest in the retort.

The use at present made of the Oleum Vini is for the Sp. Ætheris vitriolici compositus. See Mixtures hereaster.

SALES.