
SECTION IX.

HONEYS, GELLIES, JUICES, *and their*
Fæces.

HONEYS.

Mel Mercuriale.

Honey of Mercury.

TAke of the Juice of Mercury, three pints ;
Honey, two pounds ; and boil them to-
gether, clearing away the scum as it rises, to
the consistence of a Honey *.

Mel Rosarum.

Honey of Roses.

Take of dried red Roses, half a pound ; boil-
ing Spring-water, five half-pints : let them in-
fuse for a night ; then strain off the liquor, and

* This medicine is used, pretty much, as an emollient
in Glysters.

run

run it hot upon the same quantity of Roses : infuse again ; and to the strain'd liquor now add a pound and half of Honey, and boil it to the proper consistence †.

Oxymel Pectorale.

Pectoral Oxymel.

Take of the roots of Ellicampane, and *Florentine* Orrice, each half an ounce : slice, bruise, and boil them in a quart of Spring-water, till it comes to a pint and half : to the strain'd liquor add of unprepar'd Gum-Ammoniac an ounce, dissolved in four ounces of Vinegar ; add also four ounces of Honey ; then boil them together, scum the matter, and strain it ||.

Oxymel Scilliticum.

Oxymel of Squills.

Take of Honey, three pounds ; and of Vinegar of Squills, a quart : boil them together to a Syrup ; observing to scum it in the operation.

† Honey of Roses is found a serviceable detergent ; and frequently prescribed in Gargles, against inflammations and ulcers of the mouth, &c.

|| This promises to be a very effectual medicine, and seems one of the best that was ever prescribed in this form : 'tis somewhat nauseous indeed ; but it will doubtless cause a large expectoration, and cannot but be serviceable in asthmatic and phthical cases.

Oxy:

Oxymel Simplex.

Simple Oxymel.

Take of Honey, two pounds; Vinegar, a pint; and boil them together so as to make an Oxymel*.

G E L L I E S.

Gelatina Berberorum.

Gelly of Barberries.

Take of the clarified Juice of Barberries, a pint; white Sugar, half a pound; and boil them, with a soft heat, to a due consistence.

Gelatina Cornu Cervi.

Gelly of Hart's-horn.

Take of the shavings of Hart's-horn, half a pound; Spring-water, three quarts: boil them, over a gentle fire, in a glaz'd earthen vessel, till one half is wasted; then strain off the liquor, and add thereto six ounces of white Sugar-candy, in powder; four ounces of *Spanish* white Wine, and an ounce of Orange, or Lem-

* This article of *Honeys* is considerably retrench'd from what we find it in other Dispensatories, and with good reason; the form being borrow'd from the ancient Physicians, who were not, as we are, furnish'd with much better, to answer the same intentions.

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mon Juice; after which, with a soft fire, boil all together to a thin Gelly*.

Gelatina seu Miva Cydoniorum.

Gelly of Quinces, or Quince-marmalade.

Take of the clarified Juice of Quinces, three pints; white Sugar, a pound; and boil them up to a Gelly, according to art.

Gelatina Ribesiorum.

Gelly of Currants.

This is made of the Juice of Currants, in the same manner as the Gelly of Barberries.

J U I C E S.

Succus Glycyrrhizæ.

Juice of Liquorise.

Take any quantity of Liquorise-root; bruise it, and pour thereon as much boiling Spring-water as will float three inches above it: digest for three days; and after a little boiling, press out the liquor, and evaporate it, with a gentle heat, to a proper consistence †

* This will be very grateful to the palate; but to make it also transparent and pleasing to the eye, the decoction ought to be well clarified with the white of eggs.

† The juice of Liquorise in common use, is the foreign, and generally adulterated: that prepared here from nothing but the root, is, beyond comparison, a better medicine; but comes out considerably dearer.

Succus

Succus Prunorum sylvestrium, seu Acacia
Germanica.

The Juice of Sloes, or the German Acacia.

Take any quantity of the Juice of unripe Sloes, and exhale it to a due consistence, over a soft fire*.

Succi Antiscorbutici.

Juices against the Scurvy.

Take of the Juice of Garden Scurvy-grass, a quart; that of Brook-lime, and that of Water-creffes, of each a pint; the Juice of Seville Oranges, a pint and half; and of white Sugar, ten ounces: mix them together, and clarify them, according to the rules of art †.

Fæcula Cucumeris Afinini, Elaterium dictum.

The Fæces of the wild Cucumber-Juice, otherwise called Elaterium.

Take any quantity of unripe wild Cucumbers; press out their Juice, and let it stand till

* Great care must be taken by continual agitation, or well regulating the fire, to prevent its burning; which it will be very apt to do, before it acquires that consistence, which will make it prove somewhat brittle, as it ought to be, in the cold.

† Clarification of these juices is certainly requisite to preserve them; but it can hardly be done without considerably

till it shall have deposited its grosser part; then pour off the liquor that floats above; filtre what remains behind; and dry the thick matter that is left in the filtre, by the heat of the Sun.

Fæcula Bryoniæ.

———— Ireos vulgaris, &c.

The Fæces of Bryony.

———— *Common Orrice, &c.*

Are procured in the same manner, from the roots of their respective plants.

considerably impairing their medicinal virtues. The best way is gently to boil them, till the head, containing all their feculencies, rises to the top, in form of a crusty matter; and then pass them thro a strainer.



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