Chemical Medicines.

CLASS I.

CHEMICAL PREPARATIONS of VEGETABLES *.

SECTION I.

DISTILL'D OILS.

Oleum Absinthii.
Oil of Wormwood.

TAKE any quantity of the plant Wormwood, moderately dry'd in the shade and cut to pieces; as much Spring-water as will commodiously keep it a-float; and a proper quantity of Sea-salt, to give the liquor a tolerable sharpness: let them steep together for

* The order observed in the pure chemical part is no less exact and beautiful than that in the *Galenical*, or rather the preceding mixt part of this Dispensatory; and no other than what is religiously, and with great propriety, pursued by the accurate *Boerhaave* in his *New Method of Chemistry*.

eight days; then distil them, by the alembic, with a somewhat smarter fire, than what is used in the distillation of waters; and afterwards separate the *Oil* from the Water, according to the rules of art *.

In the same manner are distill'd,

Oleum Herb.	The Oils of the Plants
Majoranæ,	Marjoram.
Menthæ,	Mint.
Pulegii,	Peny-royal.
Roriſmarini,	Roſemary.
Rutæ, &c.	Rue, *&c.*
Flor.	Of the Flowers of
Chamæmeli,	Camomile.
Lavendulæ, &c.	Lavender, *&c.*
Sem.	Of the Seeds of
Aniſi,	Aniſe.
Carui,	Caraway.
Cumini,	Cummin.
Fœniculi, &c.	Fennel, *&c.*
Cort.	Of the Rind of
Aurantiorum,	Citrons.
Citriorum,	Lemmons.
Limonum.	Oranges.
Caryophyllorum,	Of Cloves.
Cinnamomi,	Cinnamon.
Macis,	Mace.
Nucis Moſchatæ, &c.	Nutmegs, *&c.*

But

* The addition of the Sea-ſalt, or any mineral acid, will conſiderably increaſe the quantity of the oil; (as the judicious *Homberg* firſt diſcover'd) by opening the little

But obſerve that all *Seeds* and *Spices* ought to be bruiſed before they are ſet to ſteep.

All manner of unctuous *Vegetables* will afford their Oil by this kind of treatment; provided the time of digeſtion be ſuited to the ſtrength and texture of the ſubject. The tendereſt plants ſcarce require any digeſtion at all; thoſe of a ſoft and yielding nature, require one of two or three days; the viſcous one of as many weeks; and the woody and reſinous one, of as many months. The longer the digeſtion is continued, the larger quantity of Sea-ſalt is to be added; inſtead whereof may be uſed *Nitre*, *crude Tartar*, or any *fix'd acid Spirit*. The Water ſeparated from the Oil, may be employed to advantage in future diſtillations *.

Oleum Baccarum Juniperi.
Oil of Juniper-Berries.

Take any quantity of bruiſed Juniper-berries, half their weight of Spring-water, and

little cells of the plant wherein 'tis naturally lodg'd; at the ſame time preſerving the ſubject ſound and untainted: ſo that whatever eſſential Oil is ſet looſe by the digeſtion, is kept unchanged; and thus the ſmart fire, cannot fail to raiſe it in diſtillation. For the whole rationale whereof, and the manner of ſeparating the eſſential Oils of Vegetables, the reader may conſult *Boerhaave's New Method of Chemiſtry*. pag. 76—96, and 99, 100. PRACT.

* For the rationale and ample hiſtory of theſe matters, ſee *Boerhaave's New Method of Chemiſtry*, ubi ſuprà.

a ſmall proportion of Yeſt; let them ſtand together for ſome days, but not too long, to ferment; then add a ſufficient quantity of Spring-water, and diſtill the whole by the alembic; ſeparating the Oil, according to art, from the Water.

After the ſame manner are diſtill'd *Oleum Baccar. Lauri, &c. Herb. Sabinæ, &c.* the *Oils* of *Bay-berries*, and other Berries of that kind; the Oils of *Savin*, and other plants of that nature; and indeed the Oils of all viſcous ſubjects, or thoſe of a cloſe texture *.

Oleum Terebinthinæ.

Oil of Turpentine.

Take any quantity of Turpentine, melted over a gentle fire, and pour it into a glaſs retort, ſo as to fill one half thereof; then fitting on the receiver, diſtil in a Sand-heat; and with a ſoft fire, there will come over an acid Spirit; then, the fire being gradually increaſed, a limpid *Oil*, commonly called æthereal Spirit, and at length a yellow Oil; leaving the Colophony at bottom; which being urged with the laſt degree of fire, will alſo afford a red and dusky-red Oil, that falls

* For the method of procuring this Oil, without any previous fermentation, ſee *Boerhaave's Chemiſtry*, pag. 85, 86. PRACT. tho 'tis certain that in ſome ſubjects, particularly in thoſe diſpoſed to afford but a ſmall proportion of oil, an imperfect fermentation will increaſe the quantity.

thro'

thro' the other liquors to the bottom of the receiver.

The Gums Ammoniac,
Caranna,
Elemi,
Galbanum,
Sagapenum,
Storax, solid and liquid,
Tacamahac, &c.

distill'd in the same manner, afford an acid Liquor and an Empyreumatical Oil.

Turpentine distill'd, by the alembic, with four times its own quantity of Water, yields a limpid Oil; leaving the Colophony behind, after the evaporation of all the Water, capable of affording upon distillation, by the retort, a yellow, a red, and a dusky-red Oil.

An *Oil* or pure *Balsam* is drawn from Gums and Rosins distill'd with Water *.

Oleum Guajaci.
Oil of Guaiacum.

Take any quantity of Guaiacum-Chips, put them into a retort of Earth, or Glass, and gradually distil them in a naked fire, or a Sand-furnace: an acid liquor will first ascend,

* For farther information upon this article, the distillation of *Gums* or *Balsams*, we cannot refer the reader better than to *Boerhaave's Chemistry*, pag. 101—106. PRACT.

then a light red Oil, and at length, with the utmoſt degree of heat, a thick black Oil, that ſinks thro' the other liquors, to the bottom of the retort *.

In like manner are diſtill'd,

Oleum	The Oils of
Lig. Buxi,	Box-Wood.
Coryli,	Hazel-Wood.
Juniperi, &c.	Juniper-Wood, *&c.* as alſo of
Camphoræ.	Camphire.

Oleum Benzoini.
Oil of Benjamin.

After the Flowers of Benjamin are ſublimed, put the remainder into a glaſs retort, and diſtil off the Oil in a Sand-heat. The Flowers of Benjamin are obtain'd in the following manner †.

Flores Benzoini.
Flowers of Benjamin.

Take any quantity of powder'd Benjamin, and put it into a glazed pot, and fit a cone of paper to the brim thereof; then adminiſter a ſlow fire, that the Flowers may ſublime; and repeat the operation till the paper becomes foul with the aſcending Oil.

* See *Boerhaave's Chemiſtry*, pag. 89—91. PRACT.

† See *Boerhaave's Chemiſtry*. Proceſs 32. pag. 101. 105.

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