

[Dr. Ward's and Dr. Saunder's Remedies for Dropsy / A Recipe from Sir Benjamin Strange by Dr. Carmichael Smith] Dr. William James Almon

Date: Late 18th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

Dr. William James Almon

Publication Format

Manuscript

Type

Medicine

Symptoms

dropsy

edema

Ingredients

jalap

cream of tartar

elaterium

mustard seed

horseradish

sherry

Madeira

Places

Halifax

Nova Scotia

London

England

Source: Manuscript Notebook of Dr. William James Almon

Institution: Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG 1 / Microfilm Reel 10,045

Description

Methods used by Doctors Ward and Saunders for treating dropsy, followed by a recipe by Dr. Carmichael Smith transcribed by Sir Benjamin Strange, p. 71. It is unclear whether the latter recipe is intended to treat dropsy or another ailment.

Transcription

Jalap & Cream Tartar twice a week was the great Doctor Ward's Remedy for a Dropsy --
Dr. Saunders recommends an Infusion of the Rad: [Scuper Sere] -- He also uses the Elaterium with great success --

A Receipe from
Sir Benjamin
Strange Ben
by
Dr. [--] Carmichael
Smith

Take of Mustard Seed bruised half an Ounce, of Horsereddish scraped fine two drachms, of squills two drachms shred fine, These Ingredients must be put into a quart of Sherry or Madeira and kept at the side of a fire for 48 hours, shaking the bottle frequently, then strain it off and take a tea cupful of it Morning and evening.

Annotations

Elaterium

A well-known purgative derived from the squirting cucumber. Can be fatal if used in large quantities.

Smith

(Also Smyth) Likely the London physician John M. Scudder describes as devising a disinfecting agent around 1790 (The Eclectic Medical Journal, Vol. 38, No. 1, 1878, p. 35). See also Joseph Jones, M.D., Medical and Surgical Memoirs Vol. 3, Part 2. (New Orleans, 1890).

squills

Flowering bulbs used for a variety of medicinal purposes.

Dr. Ward's and Dr. Saunder's Remedies for Dropsy / A Recipe from Sir Benjamin Strange by Dr. Carmichael Smith recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/225>