

[[Latin] Decoctum Carticis Peruviani] William Paine

Date: This recipe is from a notebook dated 1782. | 1782/01/01 to 1782/12/31

Contributors

Contributor Role

Compiler

Contributor Name

William Paine

Publication Format

Manuscript

Type

Medicine

Symptoms

clyster

Ingredients

Peruvian Bark

Virginia snakeroot

Tartaric Salt

vitriolic acid

spirituous alexeterial water

water sugar

Source: William Paine Papers

Institution: University Of New Brunswick | **Source Origin:** Loyalist Collection | **Reference:** MIC-Loyalist FC LFR.P3W5P3

Description

These recipes are on page 6 in what is catalogued as a medical tract, a pharmacopoeia in Latin, dated 1782. Reel 1. Image courtesy of the American Antiquarian Society.

Transcription

+ Decoctum Corticis Peruviani: P.L.

+ Decoctum Corticis cum Serpentaria.
Fit addendo decoct. Cort. Peruv. sub
finem Coctionis Rad. Serp. Virgin:
contus. ?ss.

+ Decoct. Anti-emeticum et febrifugum
Rx Sal: Tart: ?vi. coque in aqua fontana
li. iij. despuma, dein instilla gradatim

Sp: vitrioli: q[uan]tum] s[ufficit]. ad perfectam satura-
-tionem et adde Aq: Alex: Sp'us: Sac:

Alb: ana ?iij: M[isce] Decoct. 1This last "Decoct" appears to be added later in a different hand or with a different pen.

Decoct Commun pro Clyster. PL.
Decoct: Ligneum. PL.

Translation

Decoction of Peruvian Bark: Pharmacopoeia Londinensis

Decoction of Bark with Snakeroot.

The decoction is made by adding Peruvian Bark when sufficiently boiled down to ½ ounce of a decoction of bruised Virginia snakeroot.

An anti-emetic and febrifuge decoction

Recipe: 6 ounces of Tartaric Salt, cook in 3 pounds of spring water. Skim, then gradually drip in as much vitriolic acid as needed to a perfect level of saturation, and add spirituous alexeterial water and water sugar in the amount of 3 ounces. Mix. Decoction.

Common decoction for a clyster. Pharmacopoeia Londinensis
Ligneous Decoction. Pharmacopoeia Londinensis

Translation and transcription by Winston Black

[Latin] Decoctum Carticis Peruviani recipe from Early Modern Maritime Recipes:
<https://emmr.lib.unb.ca/recipes/566>