

[[Latin] Haustus Purgans] 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

Ingredients

senna

Glauber's salts

cordial confection

salt of hartshorn

mint water

white syrup

spirit of lavender

tartar emetic

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 18 in what is catalogued as a medical tract, a pharmacopoeia in Latin, dated 1782. Reel 1. Image courtesy of the American Antiquarian Society.

Transcription

Haustus Purgans.

Rx Infus Senæ ?ij: Sal Glaub. ?ss

Tinct Senæ ?ij M[isce]__ capiat mane

Haustus Cardiacus

Rx Confect Cardiac ?i: Sal C: C: Gr xv:

Aq Menth: ?i: Syr: Alb: ?ss__ M[isce]__

Haustus repetendus 4tis vel 6tis horis.

adde pro re nata Sp' Lavend' Co i—

Haustus Purgans cum Sena

Rx Infus: Senæ PL: ?iv: Sal Glaub ?vj:

Tart: Emet: Gr I. Tinct Senæ ?ij M[isce].

capiat Alger [?] ?ii omni bihorio donec alvus soluta fuerit –

Translation

Purgative Drink

Recipe: 3 ounce infusion of senna, ½ ounce of Glauber's salts 1Glauber's salts are the decahydrate of sodium sulfate, named after a Dutch/German chemist and apothecary Johann Rudolf Glauber (1604-1670)., 2 ounces of tincture of senna, Mix. Take in the morning.

Cordial Drink

Recipe: 1 dram of cordial confection, 15 grains of salt of hartshorn, 1 ounce of mint water, ½ ounce of white syrup. Mix.

Drink to be repeated every 4 or 6 hours.

Add as needed composite spirit of lavender, 1 dram.

Purgative Drink with Senna

Recipe: 4 ounces of the Pharmacopoeia Londinensis infusio of senna, 6 drams of Glauber's salts, 1 grain of tartar emetic, 2 drams of tincture of senna. Mix.

Let him take 2 ounces of [?] every two hours until the bowels are loosened.

Translation and transcription by Winston Black

[Latin] Haustus Purgans recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/578>