[[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
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William Paine

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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 ?iij: 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 apotheacry 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