

Solomans Seale take a handfull of each of them
and one pound of hese wax to boyle thes herbs
in being first shreed small or stamped small
then take 2 ounces of uenes turpentine and
of Rossome the bignes of an ege the herbs m
ust not boyle in the wax a boue half an ho
ure and when it hath boyled neigh so longe th
en put in the other two: then straine it out with
with a strainer made of a chese cloath sowed
up at the corners as you doe for wax and stra
ine it in to faire water then worke it with your
hands being dune with sallet oyle then put it
in the skillett againe and melt it but let it
but first boyle and poure it in to a pan and
make a trine of it and before it be quit could
scrape it with a knife and your hands being
dune with oyle make it in to Rowles but bee
sure you leaue noe knobcs in it for it wil be
apte to be knobey: then haue in a kedlines a
pound of fresh buttar or more: that as sone as
the herbs are strained out of the wax you m
ay put them in to the same skillett againe and
the buter to them and let them boyle softly and
houre or more til you think all the goodnesse
out of them then straine it thorow the same cl
ath againe in to a gally pot and keepe it for
a most exelent oyntment for almost any th
ing I doe use if the same draw to much to
melt A litle of the oyntment anongst the