<page>048r</page>

<image>http://gallica.bnf.fr/ark:/12148/btv1b10500001g/f101.image</image>

<div>  
<id>p048r\_1</id>  
<head><pro>Founder</pro></head>

<ab>The heating<lb/></ab>

<figure>

<id>fig\_p048r\_1</id>

<link>https://drive.google.com/open?id=0B9-oNrvWdlO5YXhXTUJpMk44eTQ</link>

</figure>

<ab>For a <tl>furnace</tl> for melting a large quantity of <m>metal</m></ab>

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<div>  
<id>p048r\_2</id>  
<head>Curing <al>dogs</al> of mange</head>

<ab>Give them a <m>pill of precipitate</m><comment>c\_048r\_01</comment>, that is to say iii or 4, or up to 5 <ms>grains</ms>, mixed with their <m>meat</m>. Having given it to them one <corr><del>one</del></corr> <ms><tmp>week</tmp></ms>, give them another seven or eight <ms><tmp>days</tmp></ms> after.</ab>

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<div>  
<id>p048r\_3</id>  
<head><m>Excellent <pa>mustard</pa></m></head>

<ab>Dry <m>bread</m> in an <tl>oven</tl>, then lard it with <m><pa>cloves</pa></m> &amp; <m><pa>cinnamon</pa></m> &amp; thus put it to soak in <m>good wine</m>. Then, pass everything through a <tl><m>tammy cloth</m></tl>, being well crushed, &amp; incorporate it with your <m><pa>mustard</pa> seed</m>.</ab>

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<div>  
<id>p048r\_4</id>  
<head>Keeping <al>birds</al> and animals</head>

<ab><del><fr>skin them</fr></del> Take a measurement of their body, which is fleshy &amp; more subject to decay, with some <tl><m>canvas</m></tl> that you will cut from their size &amp; width. And having <del><fr>cou</fr></del> filled it with <m>cotton</m> &amp; sewn it, skin them, <del><al>birds</al></del> leaving however the head, the neck, the wings &amp; the feet on the <al>birds</al>, &amp; the head, the legs &amp; the feet &amp; tail on the animals, because those dry easily. Then fit that <m>skin</m> on the <del><fr>a</fr></del> <del>you</del> <tl>mold made of <m>canvas</m></tl>. Small ones are dried in an <tl>oven</tl> or prepared with <m>sel ammoniac</m> &amp; <m><ill/></m>.</ab>

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