<page>074r</page>

<image>http://gallica.bnf.fr/ark:/12148/btv1b10500001g/f153.image</image>

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<id>p074r\_1</id>

<head>For <m>bronzing</m> white</head>

<ab>Take <m>looking-glass tin</m> &amp; put it to soak in <m>gum water</m> &amp; pound it in a <tl>mortar</tl>. And next, you will put it on <tl><m>marble</m></tl>.</ab>

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<id>p074r\_2</id>

<head>For making <m>vermilion</m></head>

<ab>Take two pounds of <m>sulphur</m>, &amp; melt it, &amp; put it into two pounds of <del><fr>merecuse</fr></del> <add><m>mercury</m></add>. And if this substance ignites, cover it quite neatly, so the air does not pass into the pot, then put the whole for some time after into a <m>leaded</m> pot, onto the fire for the space of twenty-four hours. You will have good <m>vermilion</m>.

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<id>p074r\_3</id>

<head>For making <m>varnish</m></head>

<ab>Take one <ms>pound</ms> of <m><pa>linseed</pa> oil</m>, and then you will put it in a <tl><m>earthen</m> pot</tl>, mixed with a <m>crust of bread</m> and three <m><pa>onions</pa></m>, and put it on top of a <m>charcoal</m> fire, and you will cook it on a little fire, so that it boil for the space of five <ms><tmp>hours</tmp></ms>. You will take <ms>half an ounce</ms> of <m><fr>colle farine</fr></m>, &amp; you will make it boil just as before and stir with a <tl>spoon</tl>. And then after, you will put in two <ms>ounces</ms> of <m>well-pounded sandarac</m> &amp; will do as above. And then after, you will take <m><m>mastic</m> &amp; <m>arrab<del><fr>e</fr></del><add>i</add>c</m>, two <ms>ounces</ms> each, which will both be well ground</m>, and you will put everything together, &amp; will make it boil while stirring continuously, for the space of five <ms><tmp>hours</tmp></ms>. And then you will put <m><del><fr>d’araucq</fr></del> <add>rock</add> alum</m>, two <ms>ounces</ms>, &amp; then you will make it boil. And if you add two <ms>ounces</ms> of <del><fr>l’arable</fr></del><add><m>arabic</m></add> to it, if you see that they are not cooked enough, have it cook more on a low</ab>

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