<page>104r</page>

<image>http://gallica.bnf.fr/ark:/12148/btv1b10500001g/f213.image</image>

<div>  
<id>p104r\_1</id>  
<head>For eating away and dissolving entirely pure <m>gold</m></head>

<ab>Recipe: put <m>common salt</m> into <m>aquafortis</m> in a <tl>mattras</tl> and let it rest two <ms><tmp>hours</tmp></ms> without putting it on the fire. Put in the very thin <m>gold</m>, and draw it out as if it had been parted from <m>silver</m>.</ab>

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<div>  
<id>p104r\_2</id>  
<head>For engraving on <m>iron</m></head>

<ab>One <ms><figure>℥</figure></ms> of <m>verdet</m>, ii <ms><figure>℥</figure></ms> of <m>coarse salt</m> &amp; a little <m>sublimate</m>, or else grind <m><fr>massicot</fr></m> with <m><pa>linseed</pa> oil</m>, and <del><fr>u</fr></del> cover <del><fr>ce</fr></del> the blade or <m>quite clean &amp; polished iron</m> with it &amp; let dry <env>in the fire</env> or <env>in the sun</env>, and draw on it what you please. Then, to engrave &amp; make the <m>water</m>, take a <ms><cn>liard</cn>’s worth</ms> of <m>verdet</m> &amp; put in <ms>twice as much</ms> <m>coarse salt</m> &amp; about four <ms>grains</ms> of <m>sal ammoniac</m>, &amp; six <ms>grains</ms> of <m>sublimate</m>, &amp; the <m>water</m> ought not to be hot.</ab>

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<div>  
<id>p104r\_3</id>  
<head>Good mixture to color gold</head>

<ab><m>Sulphur</m> &amp; small <m>gravel</m> <ms>as much of one as of the other</ms>, &amp; the <ms>third part</ms> of <del><fr>soufr</fr></del> <m>salt</m>, &amp; as much <m><fr>terra merita</fr></m> as <m>sulphur</m>.</ab>

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<div>  
<id>p104r\_4</id>  
<head>To gild with <m>silver</m> on <m>copper</m> and <m>latten</m></head>

<ab>Soften the <m>silver</m> like the <m>gold</m>, &amp; apply it as if you wanted to <m>gild</m>. And do not let it heat, so the <m>silver</m> does not tarnish. And after it is well applied, boil it in <m><pa>walnut</pa> oil</m>, &amp; next heat it a little, &amp; put it in <m><fr>gentle boutteure</fr> </m>.</ab>

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<div>  
<id>p104r\_5</id>  
<head><m>Enameling</m> a <m>cornaline</m></head>

<ab>Soak some <m><pa>wheat</pa> flower</m> in <m>white wine</m>, then besmear &amp; cover the whole <m>cornaline</m> with it. And bring the violet kind to heat again, then put it to temper in <m>white wine</m> for one or two <ms><tmp>hours</tmp></ms>, then scratch it &amp; leave the part you want to keep on it, then lay on some more on top again.</ab>

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