

THE EARLIEST
Printed Book on Wine



The Earliest Printed Book on Wine

By

ARNALD OF VILLANOVA

Physician, Surgeon, Botanist, Alchemist & Philosopher

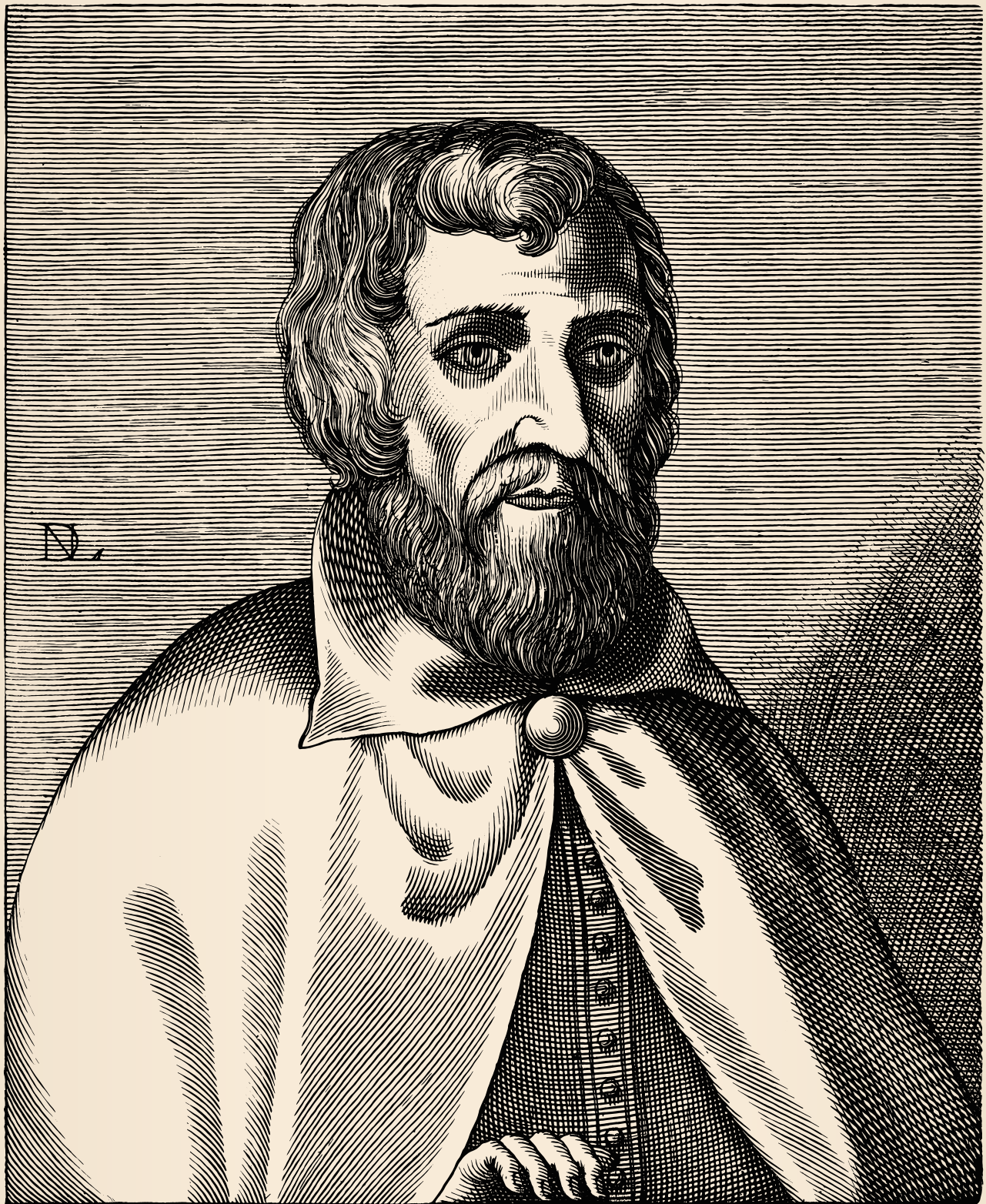
[1235? - 1311]

Now for the First Time
rendered into English and with an Historical Essay by
HENRY E. SIGERIST, M.D.

WITH FACSIMILE OF THE ORIGINAL EDITION, 1478

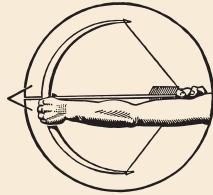


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ARNALD OF VILLANOVA

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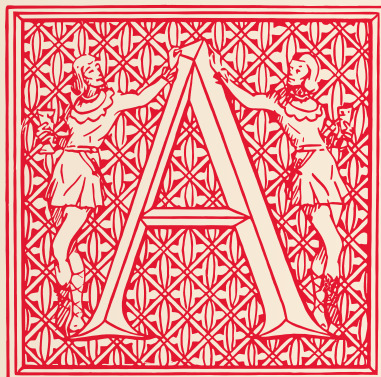
THIS EDITION OF
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DIGITAL FACSIMILE EDITION
MMXXIII

Introduction

I

ARNALD OF VILLANOVA



BRILLIANT scholastic physician, a prolific writer, adept in alchemy, astrology and magic, a lay theologian and reformer, adviser and ambassador of kings and popes, muddled at times, lying at times, Arnald of Villanova¹ was one of the most colorful figures of the Middle Ages.

Little is known about his early life;² even his birth year and birth place are uncertain. There were so many *novæ villæ*, “new burgs,” that the name is not sufficient to identify the place. From reliable contemporary sources it appears, however, that Spain was his homeland, that he came from a Catalan family and was born in the diocese of Valencia, probably between the years 1235 and 1240.

He was of humble origin and grew up in great poverty. In the preface of his treatise *De vinis* he mentions how he suffered in his youth all the anxieties of poverty.³ He received his early education in one of the schools that the Dominicans had for poor boys. All his life he wrote a miserable Latin. We know little about his medical training, some of which he may have taken at Naples and some at Valencia where he mingled with Arabic physicians. Valencia had been conquered by the House of Aragon but many Moorish scholars had remained after adopting the Christian faith in order to be left in

¹ In manuscripts and prints the name is frequently spelled *Arnaldus Villanovanus*, sometimes it occurs as *Arnaldus de Villa Nova*, or *de Nova Villa*. The spelling *Arnoldus* is also found occasionally.

² For the biography see: Menendez Pelayos, *Historia de los heterodoxos españoles*, Madrid, 1880; Barthélemy Hauréau, “Arnauld de Villeneuve,” in: *Histoire littéraire de la France*, Paris, 1881, vol. XXVIII, pp. 26-126; Paul Diepgen, *Arnald von Villanova als Politiker und Laientheologe*, Berlin-Leipzig, 1909; Paul Diepgen, “Studien zu Arnald von Villanova,” *Archiv für Geschichte der Medizin*, 1910, vol. III, pp. 115-130, 188-198, 369-396; 1912, vol. v, pp. 88-120; 1913, vol. vi, pp. 380-400; Paul Diepgen, “Die Weltanschauung Arnalds von Villanova und seine Medizin,” *Scientia*, 1937, vol. 61, pp. 38-47. The thesis of E. Lalande, *Arnauld de Villeneuve, sa vie et ses oeuvres*, Paris, 1896, is quite uncritical and full of errors.

³ The preface is not included in the German translation.

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peace. There is no doubt that Arnald knew the Arabic language and had thoroughly studied the Arabian masters. Later as a teacher in Montpellier and in his writings he showed himself to be one of the chief transmitters and interpreters of Arabic medicine.

For a period of over thirty years Arnald's life is hidden in darkness. And then suddenly, in 1285, we hear of him as a famous physician who was called to Villafranca to treat the King of Aragon, Peter III. What had happened to him during that period we shall probably never know, but it is obvious that fame did not come by itself. Arnald was ambitious and determined to get ahead in the world, to acquire wealth and fame, and those must have been years of hard work, of medical practice and study in a great variety of fields.

He then went to Montpellier where he spent many years practising medicine and teaching at the University. Montpellier was with Salerno one of the early centers of medical instruction. The Medical School antedated the University. *Magistri physici* are mentioned in documents as early as the tenth century. A free association of physicians similar to that of Salerno must have developed. An edict of 1180 decided that every physician, regardless of his origin, should be entitled to teach medicine without being molested. In 1220 the *Universitas Medicorum*, the Medical School was chartered formally, and in 1289 the University. It may well be that Arnald joined the faculty just at that time. He contributed greatly to its reputation which attracted students from all over Europe.

In 1299 a new period began in Arnald's life when he was sent to Paris as ambassador of James II of Aragon with a mission to the King of France—a new period with endless trouble. The mission concerned minor border litigations and did not create any difficulties—but the Parisian Dominicans did. Arnald had written several theological treatises. In one of them he had predicted the advent of the Antichrist and had even set a date for it. The Antichrist was to appear in 1378. This was unorthodox and on December 18, 1299, Arnald was invited to meet the chairman of the Inquisition. He came and was arrested. He was released the following morning upon the intervention of influential friends, the bail having been set at three thousand pounds. But he was tried and convicted. The incriminating treatise was condemned and was to be burned. Arnald protested against the sentence, point-

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ing out that he was the ambassador of a king, but from that time there was a permanent feud between him and the Dominicans. They were after his skin, but they never succeeded as long as he was alive because he always enjoyed the protection of powerful rulers.

Upset about the sentence Arnald decided to seek the intervention of the Pope, Boniface VIII, and he went to Rome in the beginning of the year 1301. The Pope solved the question in a diplomatic way. He declared that he approved of the verdict of the Paris Inquisition, but that he himself did not condemn the treatise. The Pope was a sick man; he was suffering from a chronic stone disease and was anxious to have Arnald's advice. Arnald's treatment brought him relief and he appointed him physician in ordinary, a position that he held until the spring of 1302.

From 1302 to 1311, the year of his death, we find Arnald in high positions in the service of popes and kings, treating their ailments, interpreting their dreams, serving on political missions, and writing book after book. His feud with the Inquisition continued; at times he was arrested but always released.

He served the Popes Benedict XI and Clement V, whereby he tried to convince the latter of the necessity of reforming the Church. He was at the court of James II of Aragon and at the court of Frederick III of Sicily. His religious ardor was so forceful that both the Queen of Aragon and the Queen of Sicily sold their jewels and reformed their courts. In 1310 he wrote a famous memorandum for Frederick III in which he suggested far-reaching reforms in the government of Sicily. The State was to be administered along Christian lines, and the King through the purity of his private life was to set an example to his subjects. It was in the spirit of the time that Jews were to be requested to become Christians within a year or to leave the country. Similar regulations had been passed in England and France a few years before. It also was to be forbidden for Christian patients to seek the advice of Jewish physicians. Arnald's vicious justification of this point was that it was impossible "to have faith in those who had not the faith, nor could those be loyal to others who had surrendered their Lord."⁴

Arnald's recommendations were actually put into practice, and he thus

⁴ In hiis confidere non possumus qui fidem non habent, nec alis poterunt esse fideles, qui eorum dominum prodiderunt. *Acta Aragonensia*, ed. H. Finke, Berlin-Leipzig, 1908, vol. II, p. 698.

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exerted a great influence in the Kingdom of Sicily. He was also repeatedly in touch with Robert of Anjou, King of Naples, the protector of Petrarch and Boccaccio, friend of the arts and sciences. Although never in Robert's service, Arnald dedicated several of his writings to him.

Arnald's enemies would have liked to see him end by burning at the stake, but destiny had another death in store for him. He was drowned in the Mediterranean on one of his numerous sea voyages in sight of the shore, early in December 1311, and was buried in Genoa.

Physically he had escaped the Inquisition but his books were still very much alive and the more dangerous since many had been written in the vernacular, in Catalan, so that they could poison the minds of lay people and even women. On November 8, 1316, the Inquisition, at a session held in Tarragona, condemned thirteen of his theological writings as being heretic. The Dominicans had triumphed over him at last. But his other works remained and carried his fame through the centuries. He was remembered particularly as one of the great physicians and medical writers of the period.

II

THE TREATISE ON WINES

ARNALD OF VILLANOVA was a very prolific writer. Hauréaus⁵ discusses seventy-eight printed and forty-five unpublished or lost writings attributed to him. While there can be no doubt that many of them are spurious, nevertheless his literary production was certainly very considerable.

Most of his works are preserved in numerous manuscripts; nine were printed before 1500.⁶ An Italian physician from Genoa, Thomas Murchi, who in his travels had collected manuscripts of Arnald, published after four years of research fifty five of his treatises in Lyon in 1504 under the title *Hæc sunt Arnaldi de Villanova quæ in hoc volumine continentur . . .* The book was reprinted at Venice in 1505, again at Lyon in 1509, and in 1520 an edition was brought out in Lyon with several additional treatises and a very uncritical life of Arnald by Symphorien Champier. This new edition was reprinted at

⁵ *Op. cit.*, pp. 50-126.

⁶ See *Gesamtkatalog der Wiegendrucke*, vol. 11, Leipzig, 1926, col. 684-699.

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Lyon in 1532 and at Basle in 1585 with notes by Nicolas Taurellus. In 1586 the medical and the non-medical writings were printed separately in two volumes, again in Lyon.⁷

The *Liber de vinis* appears in all these editions, but it had been printed separately before, around 1500, by Félix Baligault in Paris for Claude Jaumar and Thomas Julian. The title was: *Incipit tractatus de vinis editus a Magistro Arnaldo de Villa Noua*.⁸ It was printed again at about the same time in Leipzig by Melchior Lotter as *Arnaldi de Villanova liber de Vinis* and again around 1500 in Lyon together with the Regimen Sanitatis of Magninus and a number of other treatises.⁹

The text of the first edition and that of the Opera, although they undoubtedly reproduce the same treatise, are not absolutely identical. They were printed from different manuscripts and show the usual variations. The introduction is missing in the first edition and the later prints have a few additional chapters.

The treatise is dedicated to a king who is not named in the Latin editions. We must try to find out who the king was since this will help in dating the text. The German edition calls Arnald “eminent physician of the king of France” and states that the book was written for the King of France who would have been either Philip III (1270-1285) or Philip IV (1285-1314). This obviously cannot be correct because we know that Arnald was never in the service of the French court. He was in Paris on a diplomatic mission in 1299 when he had so much trouble with the Inquisition, but he was not “physician to the king of France.”

A Hebrew manuscript of the Bibliothèque Nationale¹⁰ that contains an abbreviated translation of *De vinis* is more helpful. It names Robert of Naples as the king to whom the treatise was dedicated, and this is highly probable because Arnald dedicated other short treatises to the same king such as *De conservanda juventute et retardanda senectute* and the *Epistola super alchymia ad regem Neapolitanum*.

⁷ Hauréau, *op. cit.*, pp. 50-51.

⁸ Gesamtkatalog no. 2535. A copy is at the Library of Congress, photostats at the Johns Hopkins Institute of the History of Medicine.

⁹ Arnold C. Klebs, “Incunabula Scientifica et Medica,” *Osiris*, 1938, vol. IV, p. 212.

¹⁰ Fonds hébreux, no. 1128.

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If this is correct, and I have no reason to doubt it, we can date the treatise with fair accuracy. Robert of Anjou became King of Naples in August 1309 and Arnald died in December 1311, so that the book must have been written between 1309 and 1311.

Arnald's mention that he wrote the book in Africa fits these dates very well. In the Latin dedicatory preface¹¹ he said: *indiscretus fortunæ impetus . . . commovit super me aquilonem et duxit me in Africam ad miseriam ipsam*. In other words, he was sailing in the Mediterranean when he had the bad luck to be driven by the north wind to the African coast where he lived in utter misery. While waiting to be rescued, he wrote the book and found great consolation in doing it.

Now we know that Arnald travelled extensively from 1309 to 1311. In August 1309 he was in Avignon where he had diplomatic missions to Clement V and Robert of Naples. From there he went to Sicily. At the end of the year he sailed from Sicily to Almeria in Spain, and in January 1310 he sailed back to Sicily. Robert shared his interest in alchemy, and there can be no doubt that Arnald made frequent trips to Naples while he was at the court of Frederick III in Sicily. It is therefore very possible that the accident that drove him to Africa occurred on one of these many voyages.

In writing the *Liber de vinis* Arnald wrote a purely medical book. He was not interested in wine as a beverage but only in medicated wines that were to be used in the treatment of disease or as part of an individual's regimen.

Wine took an important place in ancient dietetics, and the custom of adding spices and drugs to wine is very old. Some of these medicated wines, particularly the *condita* which usually contained pepper, were drunk as appetizers.¹² There is a straight line of development from these early *condita* to our present vermouths, Dubonnet, Pernod, Bitter Campari, and similar aromatic wines. The tradition persisted particularly in the Mediterranean countries while the northern and Anglo-Saxon countries came to prefer hard liquors as appetizers and developed the cocktail.

Other ancient medicated wines were straight remedies prescribed by

¹¹ Not in the German edition.

¹² See the note of Bussemaker and Daremberg in their edition of Oribasius, vol. i, p. 649, where a number of ancient sources are listed.

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physicians to their patients. Dioscorides, Galen, Oribasius, Actius, Paulus of Ægina and other medical writers have numerous recipes for the preparation of such wines, and they also discuss the diseases for which they were supposed to be good. The mediæval physicians followed the ancient tradition. The medical use of wine is mentioned in all *regimina sanitatis* and recipes for the preparation of medicinal wines occur incidentally in the works of many mediæval medical writers. Arnald's little treatise, however, was one of the first devoted exclusively to the subject and bearing his name soon became authoritative.

Arnald was, of course, familiar with the ancient medical literature as far as it had been translated into Latin or Arabic. His treatise, however, is refreshingly original. He incidentally quotes Hippocrates, Dioscorides, Galen, Macrobius, but apparently from memory, and he never copies them. His book reflects the knowledge of his days and his own personal experience. He mentions cases, the lady from Paris who was crazy at times, the cardinal who had urinary troubles; and he often speaks in the first person singular: *ego probavi, non inveni magis præsentaneum remedium . . .* His theoretical views obviously were the traditional Galeno-Arabic ones. Drugs had elementary qualities, so had humours and diseases, and the treatment was according to the principle *contraria contrariis curantur*. In recommending the wines Arnald was certainly not very critical. Some were presented as regular cure-alls, but this was also in the spirit of the day.

Two points in the book call for particular mention. One is the reference to *ocularii* or eye glasses. In the chapter *De vino eufrasiæ pro oculis*, On Eyebright Wine, Arnald says that reliable people who were unable to see without eye glasses could read small letters without glasses after having taken the wine. Spectacles came into use between 1280 and 1300, and Arnald's book written around 1310 is undoubtedly an early testimony to the use of glasses.

The other point is the repeated reference to *aqua ardens*, to alcohol. Although the distillation of wine had been practised for several centuries, and Thaddeus Florentinus (died 1303) had written a *concilium de virtute aquæ vitæ, quæ etiam dicitur aqua ardens*, alcohol was not yet in general use.¹³

¹³ E. J. Rau, *Aerztliche Gutachten und Polizeivorschriften über den Branntwein im Mittelalter*, Leipzig thesis, 1914. A treatise *De aqua vitæ* was published in Venice in 1477 under Arnald's name, but its authorship is uncertain.

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The reference to alcohol may be due to the fact that Arnald was not only a physician but also an alchemist. This and the fact that he was interested in astrology is also reflected in the chapter *De vino extinctionis auri*, Wine in which gold has been quenched. The wine was a remedy for the heart because according to the alchemists and astrologers gold was the metal that corresponded to the heart, and the sun, the planet of gold, governed the blood.

Arnald's treatise on wines was soon popular. It described remedies that could be prepared not only by apothecaries but also by lay people. It was tempting therefore to have it translated into vernacular languages.

III

THE GERMAN EDITION

ARNALD'S *Liber de vinis* was translated into German by Wilhelm von Hirnkofen,¹⁴ called Renwart. All we know about him is what he tells us in the preface to the book. His father, Jorig von Hirnkofen, became known for military deeds in Nürnberg where he was given the surname Renwart.¹⁵ He then was for thirty years in the service of the free city of Ulm in Suabia, apparently in a military capacity. His son Wilhelm went back to Nürnberg and was in the service of that city in 1478.

In the fifteenth and early sixteenth centuries Nürnberg was one of the best administered and most flourishing German cities. It was an important trading center, serving like Augsburg as an intermediary between Venice and the north. The arts and crafts were highly cultivated, and the city has some of the most beautiful Gothic buildings of the country. Famous scholars lived in Nürnberg such as the mathematician Regiomontanus, the cosmographer Martin Behaim, the humanists Willibald Pirckheimer and Hartman Schedel.

We do not know what office Wilhelm von Hirnkofen held. He certainly was an educated man who knew Latin and read a great deal. He may have been a clerk or a lawyer such as every city required for its administration. We know that he was not a physician because he was afraid that the physicians might resent his translating a medical book. He undoubtedly was a connois-

¹⁴ In the first edition of 1478 the name is spelled once Hirnkofen and once Hirnkofer.

¹⁵ The name is mentioned twice in the preface; once it is spelled Renwart and once Rennwart.

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seur not only of beer for which Nürnberg was famous, but also of wines. The city had vineyards and was not far from one of the best wine regions of Germany.

During a period of leisure Hirnkofen translated Arnald's treatise from a manuscript that he had found. He completed his work soon after the 2nd of October, 1478, and dedicated it to his employers, the mayor and counsellors of the city. It is worth noting the difference in tone between the dedicatory preface of Hirnkofen and that of Arnald. Arnald's servility is repulsive when he calls himself a humble little slave who always wished to kiss the earth before the feet of the sacred and ever victorious majesty,¹⁶ while Hirnkofen's preface is dignified. This shows the whole difference between serving a king in the early fourteenth century and serving a free imperial city in the fifteenth century when the guilds had their representatives in the city council.

When we compare the German translation with the Latin original we soon find that the texts differ considerably. Hirnkofen's book is divided into the following seven sections:

1. Gathering of grapes and preservation of wine.
2. Signs indicating that wine is spoiling.
3. Restoration of spoiled wine.
4. Drawing off wine from one keg into another.
5. Changing the color and taste of wine.
6. Medicinal wines.
7. Making of vinegar and the preservation of beer.

Of these seven sections only one, the sixth, renders Arnald's text. The other sections, almost one half of the book, are new and have no connection with Arnald whatsoever.

The examination of the actual translation contained in section 6 shows that Arnald's text has been abbreviated considerably. The German edition has only twenty/six of the forty one wines of the first Latin edition, of the forty nine wines of the Opera of 1585. The translation of the text of the

¹⁶ Sacra ac semper victoriosæ regiae maiestati vestrae humilis servulus terræ osculum ante pedes desideravi iam dudum desiderio cordis mei . . .

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individual wines is rather literal as a whole although there is a tendency to abbreviate here also.

But what about the other six sections of the book? They are not medical in any way but give us a splendid insight into the highly individualistic art of wine making. In those days many people, even city people, did not buy wine in the store. If they did not have their own vineyards, they bought grapes from the farmers and made their own wine. Or if they bought wine from the wine dealer, they bought it not in bottles but in barrels. And wine in barrels had to be watched. Hirnkofen's book, therefore, must have been a most welcome manual to all people who handled wine. It gave sound advice and many useful recipes for its preservation and restoration. Picturesque details add to the charm of the booklet, as when we are told how wine dealers tried to cheat their customers by giving them certain foods before they tasted the samples.

The question arises as to Hirnkofen's sources. Since only one half of the book is by Arnald, who wrote the other half? Did Hirnkofen himself do it, or did he translate from some other source?

In his preface Hirnkofen stated that he simply translated Arnald's treatise from Latin into German, and at the end of the preface he emphasized that he did not write the original and did not add to it or omit anything from it *without necessity*. This may or may not be true. It is quite possible that he had a Latin manuscript which already was a compilation from different sources but went under the name of Arnald, and that he translated it *bona fide* without realizing that only part of it was by Arnald. In that case, however, he should have noticed that there is a definite break in the book, namely, between section 5 and 6. In the beginning of the section on medicinal wines the text reads: "And now *in the beginning of this treatise* it shall be said how wine must be prepared with roots and herbs to serve the body's health." This is a rather startling sentence since it occurs not in the beginning but toward the middle of the treatise. It does mark the beginning of Arnald's treatise but not that of Hirnkofen's presentation, and is definite evidence that the German edition consists of several sources.

It is also possible, although not very probable, that Hirnkofen was the compiler, that he felt the necessity to omit passages from Arnald's text and to add the text on the preservation and restoration of wines, whereby he let the

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whole treatise go under Arnald's name in order to give it more authority. Such well meant frauds were customary at that time.

I think the possibility of Hirnkofen being the author of sections 1-5 and 7 can be excluded. If he had written them he would have written them in German directly, while the text impresses you strongly as being translated from the Latin. This becomes evident not so much from references to Socrates and Plato as rather from such passages as "the north wind or the wind called Aquilo," "the wind called Auster, which comes from midday," or "midnight, Septentrio in Latin."

In order to solve the problem of Hirnkofen's sources outside of Arnald, we must consult the wine literature of the late Middle Ages. It is obvious that other treatises had been written on the subject. Most of them are in manuscripts and have not yet been published. But there is one interesting little treatise which was printed, first probably in Rome and probably around 1480. It was reprinted in Padua in 1483 and in Rome in 1495.¹⁷ It is anonymous and has the title: *Tractatus de vino et eius proprietate*. It begins with a preface which reads in English translation:¹⁸

I have understood that the human race suffers in our days from many diseases and incurs considerable harm which in my judgment and opinion comes from no other cause than bad management of drink. I have decided to obviate this and have set myself the task of composing a little treatise on the preservation of wine which I think will bring benefit if not to all, yet to the majority of people. If they clearly understand the precepts set forth in this treatise they will not experience such great harm in general and will escape the very serious diseases that had resulted from this cause. Farewell in happiness.

Then follows a table of content including twenty-one chapters, and the text begins: *De vindemiis Capitulum primum. Primo nota de vindemiis quod vina que ante plena maturitate fuerunt collecta, infirma efficiuntur . . .*

¹⁷ Klebs, *op. cit.*, 1038. 1-4. A copy of the first edition is at the Huntington Library, one of the edition of 1495 at the Library of the College of Physicians of Philadelphia. I am greatly indebted to Dr. W. B. McDaniel, 2d, for having sent me photostatic copies of the latter edition.

¹⁸ Genus hominum hac nostra etate multis laborare egritudinibus: damnaque incurrere non modica accepi que mea sententia ex alio evenire opinor nullo quam ex gubernatione mala potus. cui rei ego subvenire proposui. tractatulumque de vini conservatione componere statui qui licet non omnibus maiori tamen parti hominum utilitatem conferre arbitror. si precepta in eo posita sane intelligent nec decetero tam magna damna percipient: morbosque maximos qui ex hoc effectu causati fuerant effugient Vale felix.

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A comparison of this Latin treatise with Hirnkofen's book reveals that the Latin text is identical with Hirnkofen's sections 1-5 and 7. There are slight variations, minor additions and omissions, as always occur in this kind of text, but there can be no doubt as to their identity.

Now we have Hirnkofen's second Latin source and we can imagine what the literary process must have been. In the middle of the fifteenth century there were manuscripts of Arnald of Villanova's treatise on medicinal wines but there was also an anonymous manuscript treatise on the preservation of wine. I cannot find who the author was. He may have been a fifteenth century Italian since all prints were made in Italy. The references to Plato and Socrates would point to an early humanist. Then someone, again we do not know who it was, had the idea of combining the two treatises for the greater benefit of the reader. Since one treatise had a name attached to it and the other did not, the whole compilation went under the name of Arnald. Hirnkofen obtained a manuscript of that compilation and translated it faithfully from Latin into German as he tells us.¹⁹ The Latin compilation was never printed and was therefore known only to the few people who had manuscripts of it. Hirnkofen's German translation was printed and therefore became very popular.

There is one last problem which I am unfortunately unable to solve at the moment. Sudhoff mentions a print of 1497,²⁰ a booklet of eight leaves printed in Erfurt by Hans Sporer under the title: *Von Allen gebrechen der wein: Wie man in helfen sol mit bewertter meysterlicher Und Natürlicher kunst: On. alle böse Schmir: Zw bewaren die gesuntheit der menschen.*

This little booklet may be another German translation of the Latin treatise *De vino et eius proprietate* or may have some connection with it, but I cannot ascertain this because the book is not in any American library and in these days of war it is impossible to consult European libraries.

By translating the compilation on wines that went under Arnald's great name and by succeeding in having it printed, Hirnkofen produced a little book which soon became tremendously popular. The first edition was printed

¹⁹ The possibility of Hirnkofen having been the original compiler who first combined the two treatises cannot be excluded, although to me it seems rather unlikely in view of the preface.

²⁰ *Deutsche medizinische Inkunabeln*, Leipzig, 1908, no. 136, pp. 131-133.

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without indication of place and year, but actually soon after October 2, 1478, in Esslingen by Konrad Fyner. Eleven editions were published from 1478 to 1500 and ten more from 1503 to the middle of the sixteenth century.²¹ Twenty one editions in less than a century was indeed a great success.

IV

REMARKS TO THE PRESENT EDITION

THE PHILOLOGIST does not like the idea of translating a translation. When Henry Schuman asked me to translate Arnald's wine book into English from the first German edition I was shocked. I felt that if the book was to be translated at all, it should be from the Latin original. I looked up the Latin prints, found that they differed a great deal and decided that a critical edition had to be made first before a translation could be attempted. A critical edition, however, would require a survey of all existing manuscripts, traveling to European libraries, the collecting of photostats and microfilms, whereupon it might be possible to reconstruct the original text which then would be published with an *apparatus criticus* indicating the variants of all important manuscripts. Then and then only would it be permissible to translate Arnald's treatise into English. But was the text worth all this trouble: Philologists are very conscientious and consequently leave a great deal of work undone. I decided that the text was not worth the trouble and, besides, I probably felt unconsciously as a result of my past philological training that people who cannot read Latin do not deserve such texts anyway. And so I wrote to Henry Schuman that much to my regret I was unable to undertake the job.

If philologists are conscientious, publishers are persistent. Henry Schuman did not give up, but sent me a photostatic copy of the first German edition in order to tempt me. I read it and was delighted. This was much more than Arnald: it was a book of its own. It discussed not only medicated wines for melancholics or splenetics that you drink when you have a stomach ache, but wine at large, real wines that you drink for the joy of it. I soon overcame my scruples and undertook the job.

²¹ Sudhoff, *op. cit.*, pp. 133-138.—*Gesamtkatalog der Wiegendrucke*, vol. II, Leipzig, 1926, cols. 694-699 [See the explanation in col. 694 for the irrelevant eight lines at the bottom of page 46].

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A reproduction of the first German edition is more than justified, not only because it is the earliest printed book on wines but also because it is very rare. Books like this one that served a practical purpose were used up. There are still many excellent copies of Vesalius' *Fabrica* because the number of people who read the book from cover to cover repeatedly was relatively small. The *Epitome*, however, that served a practical purpose and was used in the dissecting room is very rare. In a similar way Hirnkofen-Arnald's little book must have been read by many people who took it down to the cellar when they went to inspect their wines or consulted it when they needed vinegar, when something was wrong with their beer, or when some member of the family was ailing.

I am sure that the English translation will also be welcome because even those who know modern German well will find Hirnkofen's fifteenth century south German anything but easy. I freely confess that the translation gave me many a headache. The Latin text of Arnald was a great help whenever Hirnkofen follows it closely, but this is the case only in part of the book and I do not think that I would have succeeded if I had not been thoroughly familiar with the Swiss German dialects and the language of Paracelsus. Even so, I hope that I have not blundered too egregiously.²²

Once more I wish to express my appreciation to my co-worker, Genevieve Miller, for the effective help she has given me in the preparation of the translation as well as of the introduction. And Henry Schuman is to be congratulated on his initiative.

We all hope that this little book will find many friends. It will tell them how centuries ago people cared for their wines and nursed them; and its medical section may even give them suggestions on how to improve their cocktails to the benefit of their livers, spleens, brains and other organs.

HENRY E. SIGERIST

The Johns Hopkins Institute of the History of Medicine
January 1, 1943

²² Unfortunately, I found the Latin original of sections 1-5 and 7 only after I had completed the translation, but it gave me a welcome opportunity to check the translation and to improve it in a few dubious points.

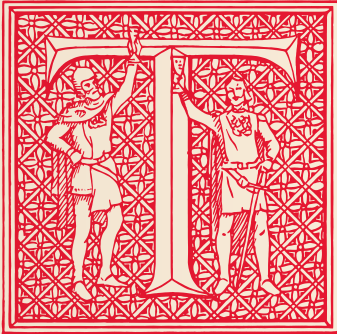
ARNALD OF VILLANOVA'S
Book on Wine



TRANSLATED INTO ENGLISH FROM
THE GERMAN VERSION OF WILHELM VON HIRNKOFEN
BY HENRY E. SIGERIST, M.D.

FOLLOWED BY
A FACSIMILE OF THE EDITIO PRINCEPS
ESSLINGEN, KONRAD FYNER, 1478

Book on Wine

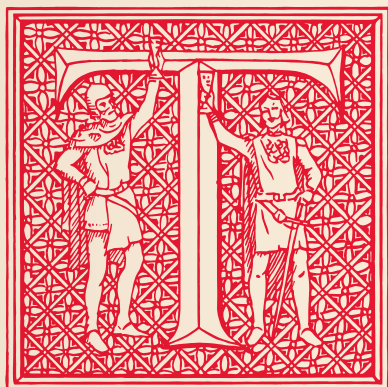


O THE prudent, honorable and wise Mayor and Counselors of the praiseworthy city of Nuremberg, my very dear Lords and Masters, I, Wilhelm von Firnkofen, called Renwart, offer joyfully my services as is my duty at any time and in full devotion. When I recently entered the service of Your Wisdom and was inactive for awhile, I nevertheless did not wish to remain idle, remembering the words of the sacred teachers who said that when the human mind is idle it is tempted by many evils and succumbs to them. Conforming to an old habit that drives me to read whenever I have the leisure, I looked up several books and found a Latin treatise by a very learned physician called Arnoldus de Nova Villa dedicated to the King of France, about kinds, qualities and the preparation of wines, also how to make and use such for the body's health. And since it appeared to me that it was useful to human reason to have knowledge of such subjects, I have, for my own amusement and in honor of Your Prudent Wisdom, simply translated this treatise from Latin into German, and I did not want it to get into anybody's hands before it had reached Your Prudence first of all. I transmit it herewith to Your Wisdom in good intention, in case Your Wisdom all or some of you wished or felt like preparing and using wine following these instructions, for your own benefit or that of others particularly dear to you. It comes now at the right time when we

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are having such a plentiful autumn during which we may with God's help be able to obtain the best and choicest of all wines. I earnestly beg Your Honorable Wisdom not to despise but to accept graciously the gift of my little book as a token of good intention and to grant me your favor. As is my duty, I would like to serve Your Prudence to your satisfaction and thus win from you honor, praise and good will, just as my deceased father, Jorig von Hirnkofen did. He received his surname Rennwart here in this praiseworthy city of Nuremberg when he conquered the fortress. Thereafter he was for such a long time in the service of the honorable imperial city of Ulm. For thirty years he served them well and honorably, shed his blood with them and ended his life there, thus acquiring commendable reputation for himself and his children. I am ready and eager to follow in his footsteps not to spare my life and goods, recognizing that we all can have no better lot on earth until the day we die. I also want to be understood that my writing should not be blamed or resented by the very learned Doctors of Medicine as if I had from sheer stupidity dared to usurp their art. I declare that I did not write the original of this treatise and did not add anything to it or omit anything from it without necessity. And in my opinion I need not be ashamed to have rendered into German according to my ability what Master Arnold saw fit to write down in Latin. Given on Friday after Saint Michael's Day, in the year of our Lord MCCCCLXXVIII.

~ Herewith follows the *Treatise of Arnold de Nova Villa*,
eminent physician of the king of France, on the preservation
and preparation of wines, written for said king. ~



TO KISS THE EARTH at the feet of the Sacred and ever Victorious Royal Majesty was my, your humble servant's, deeply felt desire. And I often prayed to Him who grants all favors that from my modest faculties might come some praiseworthy work that would reach your gracious royal ears. My prayer has been answered. Now the time has come to prepare the wines that are used for medicinal purposes, and particularly the white wine that suits the human body best. For it is more subtle and more receptive to all the vapors of everything pressed into it. It carries the virtues of incorporated substances through all members, with delectation and in a natural way. This is why its virtues are highly praised by experienced philosophers and physicians, for wine has in itself great quality in the order of human nature. Ruffus, indeed, says speaking about it: Wine not only strengthens the natural heat but also clarifies turbid blood and opens the passages of the whole body. It strengthens also the members. And its goodness is not only revealed in the body but also in the soul, for it makes the soul merry and lets it forget sadness. It sharpens it to investigate subtle and difficult matters. It gives it also audacity and generosity, and well prepares the instruments of the spirit so that the soul may operate with them. If wine is taken in right measure it suits every age, every time and every region. It is becoming to the old because it opposes their dryness. To the young it is a food, because the nature of wine is the same as that of young people. But to children it is also a food because it increases their natural heat. It is a medicine to them because it dries out the moisture they have drawn from their mother's body. No physician blames the use of wine by healthy people unless he blames the quantity or the admixture of water. The sages have compared wine with the great treacle because it has opposite effects. It warms the cold bodies by its own nature, and on the other hand cools the hot bodies accidentally because its subtilty enables it to reach distant spots, bringing water to members in need of cooling. Thus it also

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moistens. Hence it comes that men experienced in the art of healing have chosen the wine and have written many chapters about it and have declared it to be a useful embodiment or combination of all things for common usage. It truly is most friendly to human nature. It accepts the admixture of all good spices and corrects the effect of bad food. This is testified by the physician Avenzoar who said that neither food nor medicine were ever spoiled by wine. Wine, therefore, deserves to be kept in order. Many useful medicinal preparations can be made with it—as shall be described below—preparations devised in praise and in honor of his Sacred Royal Majesty.

Since I have set myself the task of writing about wine and its virtue, I will discuss first how the grapes are gathered and how the wine should be kept so as not to spoil; second, how to recognize whether the wine is deteriorating; third, how wine that has already spoiled can be regenerated; fourth, how and when wines should be drawn off; fifth, how to change color and taste of a wine and how to treat boiled wine and other beverages; sixth, how to spice the wine with spices and how to prepare and make wine with herbs that serve as a remedy and for the body's health; seventh, about vinegar, how to make it in a natural and subtle way; also how to make beer and how to preserve it a long time.

First, about the gathering of grapes, you should know that grapes which have been gathered before the time are sick and weak, and since they are weak and premature they lose their virtue and do not last. Similarly, grapes that have been gathered after the right time are ailing and numbed by frost, cold and heat. One must, moreover, pay attention to the vats in which one puts the grapes that have been gathered at the right time. The vats must be well washed and cleaned with salt water, and when they have dried must be fumigated assiduously with incense and myrrh. In vats that have been thus prepared wines are well protected and do not spoil. When the must begins to ferment, one must put chips of juniper wood into it and remove them when fermentation has stopped; or one must suspend in the vat at the same moment a clean linen bag containing flowers of hops or seeds of rye, also fennel, or wood of the tree called myrtle or aloes wood. Whichever you suspend in the must, in the beginning of fermentation it protects it from spoiling. If the weather was rainy at the time of grape-gathering or if perhaps too much water

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was added to the must and you want to separate it from the wine, so that the wine will not spoil from having been mixed with water, then pour the wine immediately after the first fermentation into another cask; the watery part will remain on the bottom on account of its heaviness, coarseness, and its earthy nature. In order to test whether water has been added to the wine, one must put a pear into it. If the pear floats on top, the wine is without water; if, however, the pear sinks to the bottom, the wine is mixed with water. Or take some of the wine, put it into a new jar, close it well and let it stay for three days, or suspend it in the air. If the wine is mixed with water, the water will trickle out on account of the wind, or the wine will turn into vinegar.

There are many signs that indicate if wine is becoming sick or is beginning to spoil. First, in the grape-gathering season take wine lees, or if outside the gathering season you want to pour wine into another cask, take lees of the same wine and put them into a new jar that is well closed so that the vapors cannot escape. Let it stay for three days well closed, open it and test it by smelling. If it then has a good smell, the wine will preserve well. If, however, it has a bad smell, the wine will spoil. Or take from the cask some of the wine you wish to test and boil it on the fire in a new pot. Let it cool again, and judge it according to its flavor. Some people smell the bung of the cask, and from its odor they recognize the signs of wine becoming spoiled. Or take some wine from the keg that you want to test, and beat and whip it in a clean pot until it foams. If the foam breaks down and disappears immediately, it is a sign of a sound wine but if the foam remains for a long time, it is a sign of a sick wine. Also when you pour good and sound wine into a glass or goblet, the foam that comes from the pouring collects in the middle while the foam of spoiled wine collects on the side. Also when you pour wine and it splashes and little drops spring out of the glass, it is a sign of an unspoiled and sound wine. But if the wine is soft as if it had been mixed with oil and its drops fall down slowly like a syrup and when you drink it it feels slimy in the mouth, such a wine is spoiled or not far from it. If you want the wine never to spoil as long as it lasts, put roots of juniper into the wine as long as it is must. Or suspend a small clean linen bag into it with grape or rye blossoms, also flowers of hops. It then remains unspoiled. For these things not only protect the wine from spoiling, but they also regenerate wine that has already become spoiled.

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If the water in beer is protected from spoiling by hops, why should not wine be protected also and in a much higher degree since it is much stronger? One should also note that some wine dealers cheat people when they taste the wines. They make bitter and sour wines appear sweet by persuading the wine-tasters to eat first licorice or nuts or old salty cheese or dishes that have been well cooked with spices. They also try to have their wines tasted and tested when the north wind or the wind called Aquilo, the wind that comes from midnight, blows, for at this time, which is in winter, wines are the sweetest and the strongest. The wine-tasters can protect themselves against such doings by tasting wine in the morning after they have rinsed their mouths and eaten three or four bites of bread dipped in water, for whoever tries out a wine on a quite empty or on a quite full stomach will find his mouth and his tasting spoiled. It is also good that the wine be tasted when the wind called Auster, which comes from midday, blows, for at that time, which is in autumn, wines are changed easily and reveal whatever weakness they may have.

The time, however, when wine is most likely to change and when the reasons for it are most apparent, as Socrates says, is the time of any solstice, when the sun is highest on our part of the firmament or when it stands lowest. This is the case around the day of St. John the Baptist and St. Lucy and also when the vines are in blossom. Wines also spoil and turn in a natural way from heat, from cold, particularly from soft winds and much rain, also from thunder and lightning. But to prevent wine from spoiling from thunder and lightning, take some dough made from rye and wrap it in a linen cloth and put it into the bung hole, closing it well. Nobody should think it impossible for wine to become spoiled from thunder and lightning, because many wise people say that beer yeast also spoils from thunder and lightning, and also from the fragrant thorn flower so that afterwards it can no longer be used as bread yeast. There are many such things which human reason cannot understand, although they are true. The Philosopher says: Human intelligence stands to the apparent things of nature as the eye of the bat stands to sunlight. And although the causes of many things are apparent to us, nevertheless, as Plato says in *Timeus*, there is no thing whose origin has not been preceded by difficult matter. And thus you may protect wines against harm that comes to them from winds and sudden changes. In winter the cellars must be heated

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on account of the cold. They must have few and small windows that can be opened and closed when so desired. The doors to the cellars should be facing midnight, Septentrio in Latin, for those winds are cooler and breezier than the others.

Now we must discuss the spoiled wine and the different kinds of spoiled wine; also how one can and may restore it.

Wine that has lost its color is restored thus: For a barrel of cloudy wine take a cupful of cow's milk and a number of grains of wheat from which bread is made. The grains must be ground until the external chaff comes off. Then wash them in pure water and mix them thoroughly with the milk. And thereafter draw off from the cask that you want to restore enough to make room for the matter. And when the milk with the wheat has been poured into it, immediately stir and shake the wine roughly with a split stick or one that has holes so that everything be thoroughly mixed. Thereafter fill up the cask and store it, and after fifteen days you will find the wine fine and of strong taste, for the milk restores the color and the wheat the taste.

Another restorative for a barrel of cloudy and discolored wine. Take the whites of 24 eggs and stir them violently until they become clear. Then take the best flour, the kind used to make white rolls, and pure sand or gravel, a cupful of each, and the same amount of wine. Mix all this well and divide it into three parts. Then put one part after another into the cask, stirring it roughly with a club or a stick with holes until it has all been added. Thereafter let the wine stand; it will become pure.

For a barrel of cloudy and weak wine take I pound of well-ground almonds. Add the same measure of white wheat flour and take a cupful of the wine. Mix it all well and pour it into the cask. Then stir it roughly with a club as mentioned before and let it stand. It will regain its taste and look fine.

Also, to make wine clear, take for a barrel of wine a cupful or more of grape-vine ashes that have been well sifted. Pour some of the wine on them and mix so that it becomes a thin mush. Divide it into three parts and pour them one after another into the cask as mentioned before. Then stir it roughly with the stick, and if you let it stand for awhile it becomes fresh and fine.

Or take ashes from oak bark, well-sifted, I cupful, and pour them into the cask as mentioned above. Some extinguish burning ivy in the wine or

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must. Others put into the wine unburnt ivy which prevents it from changing. Also, aspen bark put into the cask, restores spoiled wine.

Also, to prevent wine from spoiling and changing its color as long as it lasts, extend a piece of linen cloth over the bung-hole of the cask and put well-sifted grape-vine ashes on it to the thickness of two or three fingers so that the wine cannot evaporate, and on the ashes put a piece of green sod cut from the earth, drilling three or four holes through it with a spindle towards the bung-hole, down to the linen so that it may have ventilation. The wine will not change as long as it stays there. Or close the bung-hole of the cask so that it be well sealed and drill a new hole on top with an auger and make a stopper for it. And whenever you wish to take wine from the cask, open the stopper, and when the wine has been let out, close it again as before. Thus the wine will remain unchanged in its color.

Notice must be taken of other disorders of the wine. If the wine has acquired a bad smell, take a handful of sage, the same amount of hops, and also a big root of galingale which has been split in two. Put them into a linen bag which you suspend for three or four days in the cask. The bad smell will stop. But if you notice and know that the smell comes from the pitch or from the cask, you must draw off the wine into another clean cask and thereafter suspend into it the materials mentioned before. For the same trouble take fresh crisp bread that has just been taken from the oven. Break it into two parts and put one part hot as it is on the bung-hole of the cask, and put the other part back into the oven until the part on the bung-hole has become cold. Then put the hot part on it and so change over and over again, because in this way you may extract all evil smell from the wine. Some people put into evil smelling wine splinters or shavings of juniper-wood and hyssop and bark of myrtle-wood on which resin sticks. Thus all evil smell vanishes. But every wine that smells badly needs to be drawn off into another cask before you apply any remedy.

Also, if wine has become like whey and you would like to give it a wine color, take virgin honey well-toasted in a pan and half a pound of peach-kernels ground to a powder. Strain it with wine through a linen cloth, add a cup of the wine to it, mix it well and pour it into the cask. The wine will acquire a good wine color. If the wine is so clear that it looks like water and

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has not the color of wine, take saffron, as much as the size of an egg, suspend it into the cask for three days. It gives you fine-looking wine. Note that a wine that has a smell of pitch is restored thus. Pour it from the cask into a large bucket or other vessel so that the pitch taste may evaporate, and then put a sufficient quantity of clean parsley into it, but see to it that the parsley be wrapped in a clean linen cloth so that the wine may not be changed by it. Let it stand for two days and thereafter pour the wine back into a cask that has not been pitched, and if the taste of pitch persists regardless of all and refuses to disappear in spite of the parsley, then cover it with thorns and suspend sage and hops into it. In the same way you can restore wine that has an unpleasant odor of earth. If you want to refresh flat wine, take a cup of well-ground tartar for a barrel and the same amount of grape-vine ashes. Draw two cupfuls of wine from the cask and mix it all well and pour it three times into the cask, stirring it violently with a club until the wine foams. Collect the foam and pour it back into the cask. But never fill the cask entirely, otherwise the wine will overflow when it is stirred. Or suspend a handful of nettles with the roots well cleaned into the cask. And if the nettles have seeds at the time, whether the seed is ripe or not, remove the seeds or then wrap the nettles with the seeds in a linen cloth and suspend them thus into the wine. It will become fresh. Also, a cupful of well-ground mustard suspended in the wine for three days makes it fresh. Also, take a cup of the wine that you want to refresh and a quarter of the measure of salt. Let it boil in a new pot on the fire and when it has boiled and foamed well, pour it thus hot into the cask and stir it violently, as has been said so often, until it begins to ferment. Thereafter, suspend a leaf of steel or lead into the cask. The wine becomes fresh.

Also, if a wine turns into vinegar or spoils, suspend a cup of leek seeds into it. The wine is restored and becomes sweet as before. Or take for a cask of wine a cup of well cleaned wheat from the upper ears and a pound of fresh new wax and suspend it in the cask. It protects the wine from spoiling.

Since I have mentioned the drawing off of wine from one cask into another, I intend to say something useful and necessary about it. Namely, whoever wants to draw off wine from one cask into another should do it with weak and sick wines in winter, but with strong wines in the spring or summer. And it strengthens weak wines when you pour them over lees of better wines.

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One should note that wines that are drawn off at full moon or when the moon increases, when the wind called Auster blows which is in autumn, such wines spoil easily. Therefore, for the sake of quality and health wines should be drawn off when the wind called Boreas blows which is in winter and when the moon decreases. And the drawing off of the wine must take place in good weather, so as to avoid the wine's changing when the wind and weather change, since the motions above rule those below. The drawing off of wine must also be undertaken underground so that weather and wind do not spoil the wine. These things are useful and necessary when you draw off wine from one cask into another.

Sometimes additions can change the taste and the color of a wine. Thus if a wine be weak and one wishes to make it stronger, one should take for a barrel of wine caraway seeds, sugar, shavings of hartshorn, a quarter of each, and should suspend each one separately in the wine in a small linen bag. The wine becomes much stronger. Or take for a barrel of wine one pound of seeds of rue and grind them well to powder. Add a quarter of sugar and suspend both separately in the wine. It becomes so strong that it makes those who drink it inebriated because the rue has the quality of affecting the head.

Whoever wants to make a wine red that is white by nature shall take seeds of barberry, berberis in Latin, or shavings of barberry-wood, according to the season. Dry them well and whenever you wish, suspend them in a clean linen bag in the vessel that contains the wine. After a little while you will see that the wine is red. Or take the red poppy flowers that grow in the wheat, dry their petals and make a powder. Put it in the wine in a small linen bag.

And now, in the beginning of this treatise it shall be said how wine must be prepared with roots and herbs to serve the body's health.

First, if you want to have a wine made with spices to strengthen the body or the natural complexion, take whatever spice you want, well ground, add the same amount of galingale and as much sugar as the other substances put together. Put all this in a clean linen bag and pour the wine through it. Repeat it three or four times, straining the wine through the substances in the bag until the wine has absorbed all the power of the spices. Thereafter keep this wine in a clean keg and close it well. This gives you a strong drink which is most appropriate for the body's health and natural complexion. And when-

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ever in the following pages we discuss wine made with spices or herbs and do not give precise indications about its preparation, it must be understood that the wine is to be tempered as has just been said or will be said.

We have indicated in the beginning how to prepare remedies from wine with herbs and spices. Now you must be careful that the keg that will receive the wine must be made from good clean wood and must be cleansed from all impurities. And the must has to be pressed from ripe grapes from which all spoiled parts have been removed in order to avoid the wine's becoming vinegar as a result of green grapes. There are three ways or methods of preparing or incorporating the things that are mixed with the wine.

The first and better way is to boil the spices or herbs in a definite quantity of must until one-eighth of the must has been consumed. Skim it and let it stay overnight, and in the morning strain it through a linen cloth. Thereafter mix it with other must of which you take as much as suits your taste, put it in a cask and cover the bung-hole with a dish which should be slightly raised on one side. Keep it in this way until the wine has fermented. Then close the bung-hole well and use the wine whenever you need it.

The other way is to take the herbs fresh, or if you do not find them green or fresh, put them dry and ground into a small linen bag. Put this in a pot with white must, boil until it foams and then mix it with another wine. And when it has become clear take as much as you need.

The third way is to boil such matter in old wine on a slow fire and this can be done rapidly and at any time. And such a wine can be used whenever it is needed, either pure or mixed with another wine or water, and since wine, as has been said, easily accepts any color, taste or flavor, one must consider whether there are substances in wine that has been prepared with spices or herbs which overpower other substances too much. If this is the case, one must temperate it with matters of opposite quality. For instance, if there is bitterness in it, it must be removed by the sweetness of sugar or virgin honey. And if it is too hot, it must be soothed with a cold matter and vice versa, and in such way contraries are rectified by their opposites. One must also note that some wine preparations must be made with fire, as we said before, either because it cannot be done otherwise or because they are not found already made in nature, and necessity does not allow us to wait for the right moment.

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Hence it comes that the sons of Hermes call the fire the sun, and others call it a substitute for heat. And some of them said in their secret books that what the heat of the sun achieves in the bowels of the earth in a hundred years, the same could be done by fire in one day. For fire effects that the quality of things becomes apparent and is discovered. And therefore whenever one needs fire for these things, one should use it safely. For in the preparation of such matters cautiousness and diligence are not a small matter. But many do not know what is achieved with fire in many crafts and therefore they fail in many of their judgments and are disappointed. Now I will discuss in the following chapters the preparation of medicinal wines.

A marvellous wine useful and good for the melancholics and other diseases

A marvellous wine useful and good for the melancholics, that is, for those people who are of cold and dry nature and complexion, and also for the cardiacs, and for those who have trouble with the burned bile, particularly in the passages of the liver and the urine. And it is wholesome for those who are of bilious nature, that is, of hot and dry complexion, for it removes sadness, brings joy, and makes man composed and reasonable. It improves the whole body of the melancholic and rectifies the gravity of the humours. It makes good blood and makes you obtain praiseworthy ability according to the reasonable soul. It is made thus:

Take roots of oxtongue from which the interior marrow has been removed, follicles or skins of senna, red roses, flowers of borage, flowers of oxtongue, I pound of each. Shake all this in a bag and put the bag in a cask which holds as much as 3 donkey loads. Then take freshly pressed white must and add half of it to the above-mentioned items. The other half shall be boiled and skimmed immediately and shall then be poured into the cask just mentioned, and the cask shall be filled with such wine. And when it has fermented and has become clear, you can use it throughout the year and particularly in the spring, in the autumn, and in the winter for the diseases mentioned above.

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Borage wine

Borage wine is good for the cardiac illness, mania, melancholy and tremor of the heart. It purifies the blood, removes evil thoughts and is useful in all forms of corruption, of scabies and leprosy. It brings joy and eases the bowels. This wine must be made thus:

Take three pounds of borage. This shall be put into 7 or 14 pounds of must and shall be boiled without interruption until it becomes quite clear. Such wine strengthens the vision and makes one energetic. When its pure juice is being drunk, it also purifies the blood. And you need not sweeten it because its juice is sweet.

Oxtongue wine

Oxtongue wine is made thus according to Macrobius: Its roots shall be well cleaned and shall be macerated in wine until the wine has taken the taste and potency of the roots. This wine shall be drunk steadily for it drives out the melancholic, choleric and burnt humours through the urine. It restores the brain that has been poisoned by the vapor of melancholy. And I wish to add that it heals the insane and the demented who have to be bound, and restores their reason. I can testify this on my conscience because I saw a woman, born in the city of Paris, who very frequently was deprived of her senses by some anger and melancholy and became garrulous and was using loose talk so that she had to be bound in her home until her wrath had gone. She was given the above-mentioned remedy by a pilgrim who came to her house asking for charity, and thus she was cured.

Raisin wine

Raisin wine is prepared thus: Take 3 pounds of fat raisins, 2 ounces of peeled, well-ground cinnamon. Boil this with an amount of must and thereafter pour it into a cask of must. It clarifies in 12 days and is then good and tasty. While it is in the cask it must be stirred frequently, and when it has thus clarified use it, particularly in winter. It is a wine that is proper for sick old people, also for melancholics and phlegmatics, and it particularly makes women fat. It eases the chest, strengthens the stomach, adds substance to the liver and strengthens it. It warms the blood, opposes putrefaction, and removes nausea

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and mucosity of the stomach. It is also useful for coughing and asthma, and it naturally loosens the hardened bowels and astringes the loose bowels, such as in dysentery and similar conditions. It has the faculty of strengthening the retentive and expulsive function. It is good for short breath and for the cardiac disease, and its strongest virtue is that it consumes superfluous humours and vagrant moisture or aquosity. When it is used, ulcers cannot develop in the body. And whoever uses it steadily will never have any disease from evil humours, so God will.

Purgative wine

Wine that purges naturally is reliably made thus: Growing vines are cut lengthwise, and the marrow is extracted. Then put into the vines hellebore, in Latin *elleborus niger*, spurge, *esula* in Latin, or some other strong laxative. Close the vine branches and bind them as is usually done in grafting. Thus the inserted substance will enter the humours and when the grapes grow, will be mixed in them. Purgative grapes will result and from them purgative wine.

Rosemary wine

About wine made from rosemary Galen says, “When I was in Babylon I met an old heathen doctor. After much soliciting and begging I learned from him the virtues of rosemary which he kept as a great secret not to be divulged to anybody. He said that its potency has unsurpassed effects when a wine is made from it, and a bath, also when an oil is made from its flowers which has the same effect as balm; and finally when an electuary is made from the flowers of the herb and brandy.”

Rosemary wine is prepared in the same way as the other wines mentioned above. This wine has marvellous qualities for it is good in all cold illnesses. It corrects the appetite. The soul is exhilarated by its pleasant smell. It strengthens all members. It rectifies the sinews, makes the face beautiful when washed with it, gives a good taste to the mouth when you use it. When you wash your head with it, you do not lose your hair, on the contrary it makes it grow. It protects man from all evil ulcers and consumes bad humour and melancholy. It strengthens by its own virtue the substance of the heart and thus keeps people young. And perhaps the body of those who use it perma-

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nently will not decay. If you clean the teeth with it, it strengthens them and the gums, and gives a good taste to the mouth. Cancer washed frequently with it is cured. Fistulas and similar ulcers are dried out and corrected by it. And when somebody has become very weak from long illness and then eats bread soaked in this wine, it corrects the appetite and strengthens the weakened members. This wine tempered with rain water and particularly with a decoction of its flowers and drunk steadily, cures the phthisics and the hectic—which is a collection of pus in the chest. This wine is also good for quotidian and quartan fevers, and for the disease of the back part of the brain from which forgetfulness comes. It is also wholesome for the cardiacs and for nausea and dysentery. Also, and this is one of its highest qualities, it is a substitute for treacle against poison and poisonous food, and it is a great protection in drink and food. It strengthens the weakened forces and is good for those who have paralysis and tremor. It is good for gout. It is also convenient for all women and particularly those of moist complexion. It also rectifies the uterus in the body and helps in childbirth.

Wine for the congestion of the spleen and of the liver and for jaundice

A wine for the congestion of the spleen and of the liver and for jaundice is made thus: Take roots and leaves of chicory, cicorea in Latin, spleenwort which has leaves three span long and is called in Latin scolopendria, endive from which milk comes when it is torn, and a little absinthe. All this shall be boiled somewhat or shall be warmed up well and put in a little bag. Pour the wine repeatedly through the herbs as if you were making claret. If necessary on account of the bitterness, you can add raisins or some other sweet, and thus it is marvellous. The efficacy and potency of the wine is also increased and reduced according to whether the wood of the cask is good or bad.

Wine in which gold has been quenched

Wine in which gold has been quenched has great virtues in many conditions and is made thus: A gold leaf shall be quenched four or five times in good wine. Hereafter let the wine clarify and store it. The wine strengthens the heart. It dries out the superfluity of all bad matter of the blood and of the substance of the heart. Through its purity it clarifies the spirit and through its

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solidity it strengthens it, and being thus tempered, it moderates it. It protects the blood from disturbing admixtures and purifies it. Through its potency it helps to expel superfluities. It preserves youth, and its mineral virtue makes people persevere in their work. It drives out the repressed urine. It helps epileptics and lunatics. It is good for the lepers.

Wine for memory

A wine that brings back the memory and which is good for forgetfulness. Make it thus: Take ginger, long pepper and galingale, 2 ounces of each; cloves, cubibs, $\frac{1}{2}$ ounce of each; Indian nut, 1 ounce and $1\frac{1}{2}$ drachms. Make a powder of all this, bind it carefully into a little bag and put it into 7 pounds of good fermenting wine. Cover it well, so that it does not lose its flavor, and let it clarify. Use it whenever you need it and do not remove the little bag. It is also good for warming cold people and for drying moist people. It helps also against all flatulence of evil moisture.

Eyebright wine

Wine from eyebright, euphrasia in Latin, is made by putting the herb into must which then becomes eyebright wine. When such a wine is used, the eyes lose all uncleanliness and are rejuvenated. It also removes the impediments of the eyes and the defects of vision in all people, whatever their age and complexion is, whether they are by nature phlegmatic or fat. For this herb is hot and dry, and when this wine is used it undoubtedly has no equal in the treatment of the eyes. This has been testified by reliable people who have tried it on themselves. For while they were unable to see without eyeglasses before, they were able to read small letters without glasses after its use. Should the wine be too strong, it should be tempered with fennel water. And if necessary add sugar to it.

Elecampane wine

Elecampane wine is made thus: Take roots of elecampane, which in Latin is called enula campana, wash and dry them well and cut them in pieces. Then take must fresh from the press and cook the roots therein in a cauldron or new pot until the bark of the roots can be peeled off. After that, strain it and throw

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the roots into it. And when it is lukewarm, pour it into a cask with must and let it ferment. You can do the same with sage. This wine is good when the sinews are stiff from frost. It also helps the stomach-ache that comes from cold causes, pains in the chest and cold coughing. Master Yppocras says that elecampane wine removes anger and sorrow, that it strengthens the cardia, cleanses the chest and drives out the superfluity of the kidneys through the urine, and in women also through their period. Wine in which elecampane, in Latin *enula campana*, has stood for three days purifies the vision marvellously.

Sage wine

Sage wine is made in many different ways. Some suspend the sage in a keg, many boil it. However it is made, it must be made so that it will not be spoiled or changed but will preserve its virtue. You will then find it marvellous for the treatment of all illnesses of the gums, for loose and aching teeth, and particularly for all sinewy members. It strengthens the members that have been weakened and made sick by evil mucous and watery humours such as happens in paralysis and spasms. And I have tried it on many people who had spastic pains and ailments of the sinews. By being rubbed with the wine and by drinking it with the meals they were cured ever so often, and the result you obtain in such a case is certain and marvellous. This wine helps also against epilepsy, and particularly in ailments of the stomach and womb because they are sinewy members.

Hyssop wine

Wine from hyssop has the power to drive out, to consume and to attract. One must add licorice to it. It is a wine that becomes old people. It is good for wet cough and epilepsy which it frequently drives out, and particularly in children. It also dries and cures humid parts such as the lungs and the womb when they are washed with it. It gives a clear voice because the herb is hot. This wine is also good for people suffering from dropsy.

Wine that strengthens all principal members and keeps them in health is prepared thus: Take white ginger, 2 ounces; cardamon, $\frac{1}{2}$ ounce; bark of cinnamon, $\frac{1}{4}$ ounce; mastic, 1 drachm; coriander, 1 ounce; red roses, $\frac{1}{4}$

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ounce; honey or sugar, 1 pound; and a keg of good wine. And such a wine must be made like claret.

Wine that strengthens the whole body

Wine that strengthens the whole body is made thus: Take 1 drachm each of cubibs, cloves, ginger, raisins. Boil them in 3 pounds of the best wine until it has decreased by one-third. Boil with it also 3 ounces of rose-water and sugar. Drink 2 ounces of it or less in the morning and evening. This wine when used fortifies the brain and the natural strength. It stops cold flux from the nose. It is appropriate for all old people, and is good for short breath, for ailments of the heart, for all pains in the limbs, for coldness of the stomach, and it consumes superfluous humidity left over from various functions of the body. It warms properly and causes ailments to be digested and produces good blood. It is good for flatulence of the belly, and also for ailments of the womb caused by cold or superfluous humidity which prevents women from conceiving children. It is also useful for the treatment of nausea and dysentery and all kinds of indigestion. It strengthens all spiritual parts, and its use is good for the healthy and also for the chronic and the cold diseases from which the principal members have become cold and ailing. It is also a treacle of life, and it is marvellously useful for the cough and for the heart.

Fennel wine

Wine made from fennel seeds is good for darkness of the eyes. It stimulates sexual urge, consumes dropsy and leprosy. I have tried it on children and found this true. It counteracts poisonous and bad foods. It is good for the cough and for ailments of the lungs. It increases the milk and the natural sperm. And when this wine is made with fennel roots, it helps in ailments of the kidneys and cures the diseases of the bladder, for it purifies the matter and releases the women's ailment. And the wine made from fennel seeds stops nausea particularly and relieves pleurisy. It drives out flatulence and strengthens digestion. It relieves the congestion of the spleen and of the liver and soothes pains of the members.

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Anise wine

Wine made from anise opens up congestion of the internal ways and passages. It protects one from colic and flatulence and rectifies digestion and stops humid belching. Its use is particularly appropriate for nursing women, for by opening the pores, by making the blood subtile and by warming it increases the milk and corrects watery milk. And when sugar is added, it drives out pains of the kidney. For ailments of the kidneys caused by flatulence and stones, I have never found any quicker remedies than this wine and the electuaries diadragantu and dianisu. For they soon make the pain subside and by purging the kidneys they drive out the stones. And this wine may be made with or without the use of fire.

Winter cherry wine

Wine from winter-cherries called in Latin alkekengi, that is, red apples. You collect them in the grape-gathering season. They are red like cherries, are full of seeds like fig-seeds and have red husks and are tasty and quite bitter. You can keep them the whole year round in their husks to avoid their rotting or getting dry. When you want to work with them, take 5 or 6 or more of these apples, grind them with good wine, strain and drink. It drives the urine immediately, whatever the retention may have been, and extracts the sandy matter from the kidneys and bladder in great quantities and so apparently that you could collect it with the hand. And this wine when used frequently, remedies such pains. There was a cardinal in my time who had not passed any urine for three days and was swollen and bloated. No other remedy would help him. Then upon the advice of an unknown doctor he drank this wine and discharged urine in great quantities. So the good sir was cured.

Clove wine

Clove wine is made in such a way that you put cloves in a little bag and suspend it in a cask of must. This wine is of a very dry nature and has the power of driving out, of consuming, of drying out and of attracting. It is good for old asthma and for old putrid cough, also for epilepsy and shortness of breath. It strengthens digestion and gives a good breath. Sugar, however, and licorice make it less dry.

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Aromatic wine is made in such a way that you put the spices in a little bag and suspend it in a cask of wine or must. Thus the taste and effect will be according to the spices cold or warm, this or that.

Wine for a cough and huskiness and asthma is made by having the power of anise, fennel, and licorice added to wine, in such a way that the licorice be twice as much as the others. This you shall drink continuously for it is pleasant and reliable.

To beautify women a tasty wine which gives a white, subtle and pleasant complexion is made thus: Put ginger and cinnamon bark into wine and distill it like rose-water. It is also good for all cold complexions and ailments and particularly for paralysis which is an ailment of the limbs.

A wine to which you can give, if you wish, any taste you like. It is worthy of a court, and is particularly appropriate for gentlemen who want to show what a variety of marvellous wines they have. It is also a useful remedy for various ailments according to the spices you use. Briefly spoken the matter is this. You shall keep herbs or spices, whichever you like, for one day and one night in brandy so that the power of these things be incorporated in the brandy. It will assume the taste and favor of those spices or herbs. Put a little of this brandy into the wine that you intend to drink, and the wine will acquire the taste and flavor of the substance.

The noblest wine that restrains bloody flux and strengthens the stomach is made from juice of quince, clear wine and rose-water in equal quantities.

Wormwood wine

Although wormwood wine has a dry taste, yet it has great powers in the so-called melancholic complexion of man. It is made by suspending green or dry wormwood in wine. But there is another and still better way, namely, to take fresh or dry wormwood, put it in a little bag or other container, and strain the wine hot or cold through it as many times as needed until the wine absorbs its taste and power. Add sugar and honey to it in adequate measure. This is the better method because the potency is better extracted in this way. The wine is good for the intestines. It is good for intestinal worms and for mucous matters which are hidden in the cavity of the belly and in secret parts. It drives out, opens and consumes. In addition it has the power and virtue to

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strengthen. It is good for the flux from the stomach, for congestion of the spleen and liver, and for jaundice. It is useful when somebody loses his wits, and it brings back the lost speech. It helps against poisoning and against poisonous cold. When used, it purifies the vision, helps the stomach and the liver, drives out the urine and purges the women's ailment. It drives out crude humour from the belly, resists all poison, and when the vapor of the wine is let into the ears through a funnel, it helps deafness. When a wound is washed with it, no fistula or bad flesh grows in it. It cures the scabious skin. And if one has drunk some of it before a sea voyage, it helps for nausea and vomiting. It is also wholesome in times of pestilence, when someone moves around and visits sick people, for it does not permit poisonous air to do harm. There are also people who take it all the time in the spring and say that they do not fear illness for the whole year. It induces sleep and cures pains from swellings and ailments of the limbs. Poured into the throat in gargling, it is good for tumor of the tongue. It is good for many other ailments. According to Macrobius, this herb was held in such high praise in former days that its juice was given to the commander of an army to drink as a sign of luck before a battle, and they believed that in this way he would win victory and glory.

Watered wine

Watered wine is very wholesome. I knew a physician of great repute who drank no other wine. There also is no better wine for sick people. For wine and water mix well. The vapor and fury of the wine, namely, is taken away by the water, and the coldness and humidity of the water is naturally changed by the dryness and heat of the wine. And the heat and dryness of the wine is added to the coldness and humidity of the water so that it becomes a mixed and tempered substance. The water, however, must come from a good fresh fountain, and the wine must be mixed before it is brought to the table. It happens that many gentlemen and prelates have the water poured into the wine at the moment when they want to drink. This leads to disturbance, flatulence and indigestion of the stomach, and the cause of such indigestion is that wine and water are opposites so that digestion cannot be even. When, however, the qualities of wine and water which were opposite before are mixed, then the water is tolerated by the wine in spite of its coldness and

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humidity, and also the wine with its heat and dryness has become milder and more temperate and a mixed substance more apt to be digested. This can be demonstrated quite convincingly, for when the water is mixed with wine one sees clearly in the glass the motion between the two. The wine rises and the water sinks like two opposite substances which are struggling while they are mixed. But if it stands for awhile, the mixing stops. And then is the time to drink it.

After having mentioned in the beginning the making of vinegar, I would like to say something more about it. You must know that there are many kinds of vinegar and many ways of making it. Take a vinegar jar half-full of old wine and put it into the sun or to the fire so that it gets very warm and until it becomes vinegar. Also, take a jar in which there was vinegar before so that it still has retained the smell of it. Fill it first half-full of wine and close it well; then put it into a kettle full of boiling water and let it boil therein for awhile, whereupon the wine becomes vinegar. Also, take a clean jar and fill it with wine, half-full or more. Take sour rye yeast of the size of an egg or fist, bind it into a linen cloth, put it in and place the jar close to the fire so that it becomes nicely warm. It then becomes vinegar. Or take a leaf of steel, heat it well and quench it first three times in good vinegar. Keep this steel leaf and when you are in a hurry to make vinegar from wine, heat this leaf and when it has become hot, quench it in wine which becomes vinegar immediately.

Also, take wine, boil it in a clean pot or kettle and skim it. Thereafter close the pot well, bury it in the earth for three days, and after three days take it out and let it boil again. It becomes vinegar.

Also, take grape seeds and plenty of skins from pressed grapes. Dry all this well and then grind it into a powder and mix it with the best vinegar. Then let this powder dry in the sun and repeat this three times. Then keep the powder and when you want to make vinegar in a hurry, put a little of the powder into wine. It then becomes vinegar immediately. The same can also be done with tartar. It gives you vinegar soon.

Note that with all kinds of vinegar, the potency of which you want to preserve, it is good to have a big stopper made from white willows to cover the bung-hole. It should also be long, but so that it will not touch the bottom.

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This wood has a sour taste like vinegar, and on account of its taste it has the particular power of preserving and increasing the vinegar acid.

Also, very strong vinegar is made from beer thus: Take the first and best malt and heat it near the fire so that you can hardly hold it in your hand. Then mix it with moist lees from old beer. They make the beer malt ferment and change it into vinegar. And should the vinegar not be strong enough, add wood from white willow and soon it begins to be strong.

It has been discussed before how beer can be preserved. If you want the beer to keep long, take in the summer plenty of ears of wheat which are mild, and dry them in the sun. Then around St. Michael's day put them into a clean beer keg and pour the beer on top. The beer then keeps long. And when you drink from the beer, fill the keg again with good pure beer and be careful to preserve the ears of wheat. And also to keep beer from becoming flat or turning into vinegar, put ears of wheat into it. Some grind bryony and suspend it in the keg. They do the same with laurel, etc.



Den fürsichtigen Ersamen vnd weisen
Burgermaistern vñ Räte der loblichen
Stadt Nürnberg memen besundern lie
ben herren vnd gepietigern Enbeut Ich
Wilhelm von hirnkofen genannt Fens
wart Mein willig dienst In schuldiger
pflicht allzeit mit gätzem fleiß zuuor
an bereit. Als Ich yetzo In ewrfürsichtikait dienst herkomen
vnd etliche zeit vnaufgeritten stillgelegen bin. hab ich dānocht
auf herprachter gewonhait / die mich so vil mir das die müß
verhēget / zūlesung der büchstaben raitzet. die zeit mit gar in
trākait verzern wöllen / angesehen den spruch der hailigen le
rer / Das. dz müßig menschlich gemüt. von vil bösen dingen an
gefochten vnd überwüden werde / Ist mir in besichtigung etli
cher bücher / Ein tractat in latem von ainem hochgelerten
artzt. Arnoldus de noua villa genānt / In den künig vō franck
reych außgegāgen / von art. eigenschafft. vnd gemacht aller
lay weim. ouch bereitüg vñ geprauchung der selbē. zū der leibs
gesunthait sagende begegnet. Vnd nach dem mich sölich mate
ri. menschlicher vnunft zū wissen / mit vn nützlich sein bedunckt /
hab ich durchkurtzweyl. den selben tractat. Eüwer fürsichtigē
weyßhait zū ern / ainfaltiklich vom latem in teütsch gebracht.
vnd mindert dan an eüwer fürsichtikait aller erstlich außgeen
vñ komen lassen wölln. Eüwer weyßhait sölichs hiemit in gü
ter mainüg zūsendende. Ob aller eüwer weyßhait. oder ettlich
aufz eüch des willens vnd gemütes sein wurdent. zū fürdrung
eüwer selbs oder ander euch sunder geliebten / auß diser vnder
weyßung. weim zū überkomen zū haben. vñ zu geprauchen. So
lichs yetzo in der rechten zeit dises gegenwirtigen reychen
herbstes. Dar In man ob got wil. die bösten wale vñ außpund
aller weim. überkomen mag zū thun wissen. Mit fleiß bittende
Eüwer Ersame weyßhait. wölle dises mein klain werck. von
mir geschencket. in gü. vnuerschmächlich. den willen für die

getaut annemen / vnd mich in günstiger befehlhnuß haben. **Dañ**
war **Ich** als schuldig vnd pflichtig **Eú**wer fürsichtikait / zú
gefallen dienen **Vnd** damit von euch ere lob vnd güten willen
erobern möcht. **In** mäß **dañ** mein vater **Jozig** von hirnkofen
sälüg. **Nach** dem als er seinen zú namen **Fennwart** genañt hie
In diser loblichen **Stadt Nürnberg** durch gewöynnüg der **De-**
stin enpfangñ. sich über et wieuil zeýts / zú der erbern reichstat
Ulme mit dienst getän. den selbē ob dreýßig **Jären**. gegen **Inē**
ouch andñ leutē glimpflich vnd erlich gedienet / bey **Inen** sein
plüt v̄gossen **Vnd** alda sein leben geendet. im selbs vñ semē kin
dern loblich nächrede erlangt vnd getän hat. **Des** were ich **In**
nachfolgüg seiner füßstapfen. vngespant meines leibs vñ güts
ye gantz gütwillig vñ begirig. **Angesehen** das vns allen. bis
in die grüben. ye zeitlichs nichtzit bessers nachfolgen mag. **Ich**
wil ouch in kámen zweyfel setzen / das mir sölich mein geschafft
bey den hochgelerten doctorn der artzney / nicht v̄arget noch zú
übel oder der mássen auffgenommen werde. **Als** ob ich mich auß
torhait. **Irer** kúñt zúgebrauchen vnd steen wölle **So** ich doch dz
von mir v̄sprünglich mit gedichtet sein beken. **Süder** auß dem
ob berúrten tractat. nichtz darzú noch ön notdurfft dauon ge
tän genomē hab. **Vñ** was dē vorgeñaten **Master Arnolt** in la
tem zúsetzen zimlich ist mir (als ich schätz) nach memem v̄mü
gen zúuertutschen vnschámig zē. **Geben** auff **Freitag** nach
Sant Michels tag **Anno** dñi. **M^o.cccc. lxxviii.**

wañ er ist nützer **In** allen kalten siechtagen. er macht gerecht
die begird von seiner wolriechüg wirt die sele erfröt / er sterckt
alle glider / macht gerecht das geäder machet schön das ant
litz ob es damit gewachsen wirt / den müd macht er durch seinē
prauch wolchmeckend. ob das houpt damit gewachsen wirt
so fallet das hár mit auß / sunder wirt es gemeret / **Sein** ge
prauch bewaret den menschen vor allen bösen plättern / er v̄ze
ret böse feüchtikait vnd melancoley / **Er** stercket auß aigen /

Der tractat Arnoldi de Noua villa / Im für
 püntlicher artz des künig vō franckreich von
 bewarūg vñ beraitūg der weim In den v̄mel
 ten künig gāgen volget hernäch.



En kuz des ertrichs / vor den füessen / 8
 hailigen vnd allzeyt sighaftten künigkli
 chen maiestat / hab ich eüwer. diemütis
 ger knecht / mit begird meims hertzen
 begeret. vnd oft von dē geber aller d̄ng
 gnād gebettē / dz auß meiner schwachñ
 dienstberkait etwas lobwürdiger kunst

zū eüwern senftmütigen küncklichen orn komē möcht **E**rhöret
 ist mem gepett / **D**arumb so yetzo die zeyt in der die weim. zū
 artzney dienende berait werden sullent engegen. vnd aber der
 weiß weim vnder andern / mēschlichem leibe mit hellig mer ge/
 schicket. der eyntruckūg aller tämpf amer yeden sachh mer en/
 pfenlich. vñ die tugēden der eyngeleybten d̄ng außfierlich ist
In dem dz er es durch alle glider mit wollust vñ begreiffung 8
 natur laitet / **S**o werdent seine tugēden vnd lobe von den geüb
 ten philosophen vnd artzten mit wenig außgebraitet / **w**añ der
 weim hat in **I**m grose eigenschaft. nāch ordnūg der menschlichñ
 natur. dan es sagt **P**uffus freilich von **I**m sprechēde. **W**er weim
 stercket mit allain die natürlich hitze / sūder er machet ouch lau/
 ter vnd klār dz trüb geplūt. vnd den zūgang des gantzen leibs
Er kreffiget ouch die gelider. vñ sein gūthait wirt mit allain
 in dem leibe / sūder ouch in der sele geoffenbaret / **w**añ er machet
 die sele frölich. vñ der traurikait v̄gessen. sy zū subtilē. vñ ouch
 dapfern d̄ngen zū erfarn sterckende. **E**r gibt ir ouch käckhait
 miltikait vnd beraitet gūte schicklichhait **I**n den werckzeügen
 der gaisst daz die sele mit **I**nen wircket / **S**o der weim genossen
 wirt nach dem als sich gezimpt / so ist er allem a'ler. yeder zeyt
 vnd allen landen gepürlich / **E**r gezimpt den alten deshalb. dz
 er irer trückne engegen kompt / den **J**ungen ist er ain speyße

aufz dem das die natur des weins : den Jungen gleych ist / **A**ber
den kinden ist er ouch am speise. wañ er meret ir natürllich hitze
Er ist Inen deszhalb am artzney . wañ er trücknet aufz. diefeüch
tikait . die sy von müeter leib gezo gē händ. kaim artzt lastert
des weins geprauch inden gefunden menschen es sey dan nach
der vili oder vermischung des wassers mit **I**m / **W**ie weysen ha
bent den wein zügeleychet dem grossen triackers. wañ er ist am
sachh widerwertiger wirckung . **D**an natürllich vnd durch
sich selbs hitziget er den kalten leichnam. **V**n zum ädern durch
sein zufäll küelet er die hitzigen leibe / dz geschicht mit seiner sub
tilichhait durch zu dringen zu den weytt gelegen stetten mit
Im wasser bringende zu den gelidern die auffenthaltüg vnd la
büg bedürffent. deszhalb er ouch feucht machet. darauz köpt dz
die erfärer der kunst der artzney den wein erwelet. von **I**m vil
capitel schreibende vnd in im am nutzliche verleibüg oder vaim
güg zu werden zu gemaimem prauch der ding gesetzet habē
Wann er ist fürwār menschlicher natur . vast lieplich . vnd der
bildung oder eyntruckung aller güter specerey vnd gestalten /
enpfencklich / vnd am gerecht machung aller bösen speisen ist /
das bezeugt der artzt **A**uensoar. das weder speisz noch artzney
yendert von wein vngeschickt werdent **D**arumb so der wein In
ordnung zūhalten würdig ist / **S**ind etlich nutzlich vnd artzney
lich beraitung durch **I**n zū machen als hie nach gesagt wirt .
zū lobe vnd ere der hailigen küncklichen maiestat erfunden.

So **I**ch mir nu / von dem wein vñ seiner eigenschaft zū schrey
ben für genomē hab / **S**o will ich am ersten setzē / **W**ie der wein
gesamelt / gelesen. vnd das er mit prüchig werd behalten sull
werden / **Z**um andern wie man erkennen soll **O**b der wein auf
dem wege der zerstörung sey / **Z**um dritten wie der wein so
yetzo geprochen ist sull vnd müg widerumb zū kraft gebracht
werden . **Z**um vierden wie vnd wañ die wein verzogen vnd
abgelassen werden sollen . **Z**um fünfften von verwandlung
des weins In ander gestalten der farb vnd des geschmacks.

vnd wie die gelotten wein vñ ander tranck zů arbeiten habē
Zum sechsten wie der wein/ durch specerey gewirtz vnd kreüs
ter zů ertzney vñ gesuntheit des leibs dienende. zůberait vñ ge
macht werden sol/ **V**nd zum sibenden von **E**ssich wie der natür
lich vnd subtilich zuberaiten. **O**uch wie das bier by mächten vñ
lanckwirig zubehalten sey.

Zum ersten ist zů mercken von dem weinlesen/ **D**az die wein
so vor der rechten zeitkait abgelesen werdent. kranck vnd vn
uermüglich. vnd von gebrechts wegen der kraft vnd der zeit
kait. mügend sy mit bey macht beleiben noch wirig sem/ **D**esz
gleich. die wein. die nach der rechten zeitkait abgelesen wer
dent prechhaftig vñ von frost kelte vnd hitze betoubet. **F**ür
ist acht zů haben das die vafz **I**n die man die wein so zů rechter
zeit außtruckt sind. thun wil mit gefaltztem wasser vor wol
gewaschen vnd gerainiget sem vnd so sy ertrucknen mit wey
rach vnd mirzam fleyszlich berouchet werden sullē. in sölichen
vassen die also berait sind. werdent die wein. vor aller zerstor
lichheit bewaret. **I**tem so der most geren wil sol man spen vñ
wechhalter holtz dareyn thun vnd so er gar vergern hat wis
der herausz nemē/ **O**der zů der selben zeýt mitten in das vafz hen
cken hopfen plümen in ainem leymin raimen sack / oder buggen
sämen ald fenum grecum / oder holtz von dem böm mirtus ge
nant. oder oloes holtz. weliches man auß disen dingen in most
hencket so er geren sol / so wirt er von aller prechlichheit ver
hütet. **I**tem ob es in dem weinleser regenweter oder villeycht
dem most vil wassers zügemischet were/ will man dan das von
dem wein schaiden. das von sölicher vermischung des wassers
der wein mit verderbe / **S**o sol man den wein zů hand näch der
ersten vergerung in ain ander vafz ziehen / so bleibt das / so
wässrig ist von seiner schwere grobheit vnd **I**rdischheit we
gen an dem bodem. **I**t zů probiren ob dem wein oder most was
ser zů gemischet sey oder nit. **S**o sol man ain birn dareyn tün
Schwymmet die bir entor **S**o ist der wein ön wasser / fallet
sy aber gen bodem. **S**o ist er mit wasser vermischet. **O**der

man sol des selben weins nemen / **I**n ainem neüwen hafeni vnd in wol vmachen vñ drey tag steen lassen oder an dē lufft hēcken. **I**st dan der wein mit wasser vermischet. so treuft das wasser herauß vō des wids wegen oder wirt zū zeÿten verwandelt **I**n **E**ssich.

Es sind vil vor zaichen durch die bewāret werdē mag / **O**der wein auff dem wege der geprechlichhait oder ob er d̄ zer stōrüg nähend sey. **Z**um ersten durch das / **I**n dem weinleset sol man nemē von der heffen des weins / oder ob es aufferhalb des weinlesens ist. so man den wein in ainē vāß abziehen will / sol man nemē der heffen desselben weins vñ in ainē neüwen hafeni thun wol zū gedeckt daz die dampf mit aufzriechē mügen / vñ es also drey tag verdeckt steen lassen darnach auff decken vñ mit dem geschmack bewāren. hat es als dan ainē gūten geschmack so bleibt der wein bestēdig / schmecket es aber mit wol / so wirt er prūchig. **O**der man sol des weins den man probiren wil. auß dem vāß ain wenig lassen vñ bey ainem feür **I**n ainem neüwen hafeni lieden. **V**ñ darnach so er wider erkaltet was geschmacks er dan hat nach dem sol man **I**n schatzē. **E**tlich schmecken zu dem spūd des vāß. vñ außdem von seinem geschmack erkēnent sy die zaichen der prechlichhait des weins. **O**der man sol auß dem vāß das man probiren wil. ain tail weins her auß laussen. vñ den in ainem raimen geschirr schlagen oder kluppen bis das er schaumēd werd. **I**st dan d̄z der schaum von stūd an bricht vnd vergeet. **D**az ist ain zaichen der gesūthait des weins. **B**leibt aber der schaum lāg. d̄z ist ain zaichē des lasters **I**tem wan ain gūter vñ gesunder wein in ain glas oder bāch er eÿngeschencket. so wirt der schaum / der von dem eÿnschencken entsprīgt mitten in dē geschirr gefamelt. **A**ber d̄ schaum des lasterbern weins leget sich an die örtt. **O**biouch der wein so man **I**n eÿngeschencket springt vnd auff hupfende tröpflin auß vñ über daz geschirr vō im wirfft daz ist ain zaichen aims vnzerprochen vñ rōschen weins. ob er aber lind vñ als gefalbet

ist. vnd seine tröpflin langsam als am syropel eynfallent / Vñ
wan man in trincket / daz in dem mund schleymikait gepüret
der selbig wein ist geprochen oder nähend dabeÿ ¶ Item wer
fürkomen wil. dz der wein nymmer prech als lang er weret/
Sol man die weyl es most ist. wechhalter wurtzen dareyn las-
sen. Oder In ainem raimen leyminē sacklin weintrauben plū oder
roggen plū/ald hopfen blümē dareyn hencken so bleibt er all-
weg also. wan dise ding behütēd mit allam den wein vor prech-
en süder sy widerbringēd ouch den der yetzo geprochen ist /
Wan so durch den hopfen / daz wasser In dem bier vor geprech-
en bewaret wirt. Warumb wolt dan mit vil mer der wein der
vast krefftiger ist behallten worden. ¶ Es ist ouch zu mer-
cken das ettlich So sy die wein verkouffen wöllēt die versüch-
ung oder den müd der menschn. In bewärug oder kostung der
wein betriegend / Also das sy die bittern oder saüren wein süß
sein bedunckent vn gebend den weinkostern vor zū versüchen/
süßes holtz oder nusz ald allten wol gefaltznē kász oder speÿsen
die mit gewürtz wol gekochhet sind/ Sy fleÿssend sich ouch in
dem/das sy Ire wein zuuersüchen vnd zū bewären gebend / so
der nottwind oder der wind aquilo genāt ald wind vō mitter
nacht komēde wäend. wan zu 8 selben zeyt daz ist in dem witer
sind die wein am süßesten vn mächtigistē. Darwider süllēt die
wein kustreer geflissen sein In dem daz sy den wein des morgens
so sy den müd gewäschen. vn dreÿ oder vier brocken brots In
wasser getücket geessen habēd. wan welicher gar nüchter od
gätz vol/den wein probiren wil. dem wirt sein mund vnd ver-
süchung betrogē. Es ist ouch güt dz der wein vsüchet werd/so
der wid auster genāt vō mittag komēde wäed. wan zu der sel-
ben zeyt dz ist am herpst werdent die wein leychtlich verwä-
delt vn zaigent ob sy ainicherlay geprechēs In In habēd.

¶ Aber die zeyt Als Socrates spricht. In denen die wein ge-
manlich gewön sind. sich zuuerwandeln. Vñ ouch die vrsachē
sind mercklich. Das ist zu yet wederm Polsticiūm so die Dun-
gegen vnserm tail des firmaments am höchstē vn am nidersten

stett/dz geschicht vmb Sant Johans des touffers vnd vmb sant
lucyē tag. **O**uch weñ die weinreben plüend. **D**ie wein wer-
dent ouch naturlich von hitz von kelt vnd vorauß von waich
en winden vnd uil regens. ouch tundern vnd plitz geproch
en vnd verwandelt. **A**ber üb das/daz der wein dan von tunder
vnd plitz mit verwandelt werd / **S**oll man nemē ainen höfel
von Függinem taig in ain leymin tüch gewickelt / **U**nd sol n
daz spundloch getän vnd damit wol vermachtet werden. **E**s sol
ouch niemand gedencken daz es vnmüglich sey daz der wein
von tunder vnd plitz prechafft werd / **W**añ vil weiser leut
sagend daz die bier heff. von tunder vnd plitz ouch von den
schmeckenden dorn plümen also prechafft werde/ das sy dar
nach zū dem brothöfel mit mer nütz sey. **E**s sind ouch uil der
gleych ding **M**ar zū das gemüt der menschen die vernunft mit
waist zū richten. wie wol sy wär sind. **W**ann es spricht der
Philosophus. **D**ie menschlich verstentnuß haltet sich also zū
den offenbarn dingen der natur/ als das ouge der fledermauß
zū dem liecht der sūnen **U**nd wie wol vns mancherlay ding vr
sachen offenbar sind/ yedoch als **P**lato in thimeo spricht **I**st kain
ding des vrsprung mit ain schwere sache vorgegangen sey. doch
so mügent sölich schaden. die den weinen von winden vñ gäher
v wandlung geschehen bewaret. wañ in dem winter fullend
die keker gewermet werden von der kelte wegē. sullen ouch
wemig vnd klsime fenster haben. die man / so man wöll auff vnd
zū thun müg. **O**uch sullen die thiren an den kelern gegen mit-
ternacht Septemprio zu latein genañt steen / **W**añ die selben
wind sind frischer vnd röscher dan die andern.

Nu ist zū sagen von dem geprochhen wein. **U**ñ von den vñ
derschaiden der geprechlichhait. **O**uch wie man **I**n künd vnd
müg widerbringen.

Wein der sein farb verlor hat / **D**en sol man also wider-
bringen. **Z**ū ainem füder trübs weins/ sol man nemen ain kopf
vol kü milch vnd souil kerner uon waitzen darauß man brott
machtet vnd sol die körner vor allain stossen/ bis die außern

auffern schelffen daruon kömend darnach **I**n reinem wasser wa
schen/vñ sy also gätz vnder die milch thun. vñ darnach dz valz
weins. das man widerbringen will so verre auß leren. das man
die materi dareyn giessen müg vñ so die milch mit dem waitzē
hmeyn gegossen ist/ zū hand sol man mit ainem gespalten oder
durchlöcherten holtz **I**n dz valz gestossen. den wein hart vñ vast
bewegen vñ kluppen. **A**lso das es alles durchaināder gemischet
werde. **D**arnach dz valz zufüllen vñ verschöpfen. vñ nach fünff/
czehen tagē sint man den wein schön vñ krefftig vō geschmack
wan die milch brüget die farb/ vñ der waitzē den geschmack.

Item anders zū ainem fuder trübs vñ misfarben weins / **S**ol
man nemē das weysz vō. xxiiij. ayren vñ das vast durchaināder
stossen dz es lauter sey vñ sol dan nemen vō dem besten semelmel
vñ von geleütertem sand oder griesz/ yedes ainen kopf vol vñ
des selbē weins ouch souil/ vñ das alles durch aināder mischen
vñ dan in dreÿ tail tailen/ vñ allweg ainen tail in daz valz giel
sen vñ darnach mit ainer kluppen oder gelöcherten holtz hart
rüren bis es gar hmeyn kompt. **D**arnach sol man den wein
rüwen lassen so wirt er lauter.

Zū ainem fuder trübs vñ schwaches weins/ sol man nemen
.j. pfund mandelkern die wol zerstoffen. vñ souil von weissem
waitzen mel darzū thun. darnach desselben weins ain hopf vol
nemen. vñ das alles durch ain ander mischen vñ in das valz giel
sen. **D**arnach mit der kluppen als vor gesagt ist hart bewegen
vñ dan rüwen lassen/ so wirt er wolgeschmack vñ schön.

Item das der wein lauter werd / sol man zū ainem fuder
weins nemen ain kopfvol räbäschen oder mer die wol gereden
sey vñ desselben weins darüder thun vñ an vermischung dar
auß machen als ain dünnes müß vñ in dreÿ tail tailen vñ als
yetzo gesagt ist nach amand in dz valz giessen. **D**ñ darnach als
vor mit dem holtz hart bewegen / vñ so er ettweläg rüwet /
wirt er frisch vñ schön.

Oder man sol nemen aschen von aychmen rinden wol geleselt / am kopf vol vnd In daz valz thun wie oben gesagt ist. **E**ttlich zündet an Ephaw. vnd erlöschet es in dem wein oder most. **E**tlich thund vnangezündet ephaw in den wein so wirt er bestendig. **I**tem rinden von Aspen in ain valz geworffen / wider bringt geprochen wein.

Item das der wein nymer prech / noch an der farb vswandelt werd als lang er weret / sol man ain leyne tuch über den spund des valz spraiten / vn räbäschen wol geliben zwayer oder dreyer finger dick darauff thun. das der wein mit außz riechhemüg / **V**nd auff die asche sol mā ainen grünen wasen / der außz der erden geschmitten sey legen vnd mit ainer spindel dreuw od vier löcher dar durch gegen dem spund bis auff das tuch poren das es ain leibung haben müg / **D**er wein vswandelt sich nymer wie langer er ligt. **O**der man sol dē spund des valz vschlahen dz es wol beschlossen sey / vn sol obē ain neüwes loch mit ainē nepoz dareyn porē. vn ainē zapfen darfür machē. vn allweg wen man wein außz dē valz lassen wil / sol man dē zapfen auf thun / vn so d wein gelassen ist wid als vor vmachen. so bleibt d wein vn uerwädelt bey seiner farb.

Die ist zu merckē vō ādern gepresten des weins / **O**b ai wein ainē übeln geschmack hat. so sol man nemen ain hādfol saluayen vn louil hopfen ouch ain grosse galgāt wurzē enmittē enzway gespaltē. vn in ainē leyminē sack thun vn dreÿ od vier tag In dz valz hēcken so hōret auf d geschmack. **O**b man aber erkent vnd waist. dz d schmack köpt vō dem pech od vō dē valz. so müß mā den wein in ain āder rain valz abziehen. vn darnach die vorgenanten materi dareyn hēcken. **I**tem zu dem selbē sol man nemē ain frisch grüstē brot so es erst außz dē ofen genomē wirt. **V**nd sol es In zway stuck prechhen. **V**nd den ainen tail auff den spund des valz also hailz legen. **V**nd den andern tail wider In den ofen thun. bis das diser tail ob dem spund erkaltet. **V**nd dan das warm wider darüber legen. **V**n also ett wie lang ymerdar

ett wie lang ymmerdar wechseln. wañ dar durch mag man al-
len gestanck auß dem wein ziehen. **E**ttlich thünd **I**n den übel ge-
schmacken wein spen oder böz von wächallter holtz. vnd yfop
vnd bast von mirtel holtz da hartz an ist. so vergeet aller böser
geschmack. **D**edoch yedem übel schmeckenden wein. **I**st vor
aller ertzney nott vziehung **I**n ain ander uasz.

Item ob ain wein worden were als keßwasser. vnd man **I**m
gern ain wein farb machen wölt. sol man nemen homigßain. wol
in ainem pfänen geröstet. vnd ain halb pfund pferlich körner
vnd die zu puluer erstossen vnd daz seychen. mit wein durch
ain leymin tüch vnd des weins ain kopf sol darzu thun vnd es
durch ainander mischen vnd in daz uasz giessen. so gewynt er
ain gute wein farb / **O**b ouch der wein so lauter ist als ain was-
ser vnd mit wein farb hat. **S**ol man nemen saffran als groß als
ain ay vnd in das uasz hencken bis an den dritten tag. so hat
man schönen wein. **Z**u mercken das ain wein der nach pech
schmecket also widerpracht wirt. **M**an sol in auß dem uasz in
groß kibel oder andre geschirr da der pechschmack dauon auß
riechen müg. **V**nd darnach gnüg von rainem eppich kraut dar
eyn thun. doch das der eppich mit ainem rainen leymin tüch omb
wunden sey das der wein von jm mit ver wandelt werd. vnd es
also zwen tag lassen steen / **D**arnach den wein wider **I**n ain vn-
gebichtes uasz giessen vnd ob dannocht der schmack des pechs
beleib. also das er von dem **E**ppich gantz mit vergeen wölle. so
sol man **I**n mit dornen bedecken vnd saluayen vn hopfen dareyn
hencken / **D**esgleich mag man ouch wein der ainem irdischen
geschmack hat der mit güte ist / widerbringen. **O**b man sai-
gern wein frisch machen wöll. **S**ol man nemen ainem kopf
vol wolgestoffens wein stain zu ainem fuder vnd so uil reb-
älchen. **V**nd auß dem uasz zwen kopf vol weins lassen **V**nd
das woll durch ainander mischen **V**nd es dreymaln **I**n das
uasz giessen **V**nd **I**n allweg fast mit ainem kluppen bewegen

so lang bis er schäumen wirdt / **S**o sol man den schäumen auff
sameln vnd wider in das vafz thun . **M**an sol aber das vafz zu
kainem mäl gar vol füllen . **E**s wirt sunst des weins von dem
bewegen vil außz louffen / **O**der man sol ain hantfol nesseln mit
den wurtzen wol gerainiget . **I**n das vafz hencken . vnd ob die
nesseln zu der selben zeit sämen hetten er wer zeitig oder nit . so
sol man den samen dauon thun . oder es aber also mit dem samen
in ain rains leyntuch winden / vnd in den wein hencken . **S**o
wirt er frisch . **I**tem ain kopf vol senff wolgestossen / drey
tag **I**n wein gehangen macht **I**n frisch / **I**tem man sol nemē
ain kopf vol des selben weins den man frisch machen will .
vnd ain viertail so vil saltzes . **V**nd das **I**n ainem neüwen
hafen bey ainem feüwr sieden lassen . **V**nd so es wol gesot
ten vnd verschaumet **I**st also haifz **I**n das vafz giessen / vnd
als oft gesagt ist vafz bewegen . bis das er gleich geren
werde / **D**arnach sol man plech von stabel oder pley **I**n das
vafz hencken . **S**o wirt der wein frisch

Item so ain wein essichet oder anzicket / **S**oll man ain kopf
vol lauchsamē dareyn hēcken . so köpt er wider . vñ wirt süß alz
vor . **O**ß man sol nemē zu ainē füder weins . ain kopf von waitze
wol gerainiget vō den obern balgē . vnd . j . pfund neüws frisch
wachs vñ das sol man in dz vafz hencken / so wirt der wein vor
anziken bewaret .

So nu hie vor von dem verziehen der wein / oder von ainem
vafz **I**n ain anders zu ziehen berüret ist / **S**o hön **I**ch für genomen
ettwas nutzlichs vnd notdurfftigs dauon zusagen / **D**ar
umb wer die wein **I**n andre vafz thun wöll . **D**er sol die schwa
chen vnd krancken wein **I**n dem winter . **A**ber die starcken **I**n
dem lentz vnd in dem **S**umer außziehen . **O**b ouch die schwa
chen wein auff bößer häffen gegossen werdent . sy dauon mer
gekreffiget / **E**s ist zu mercken . **W**eliche wein zu vollem
mön / oder so 8 mön wachset / ald so 8 wind auster genaht wäet
daz ist am herbst außgezogē werdent die prechent leichtklich

Warumb von gũthait vnd gesunthait wege / sol man die wein
so d̄ w̄id boreas genānt / daz ist im w̄iter. vnd so d̄ m̄n abm̄mpt
aufz ziehen. vnd das die aufziehung des weins zũ schöner zeyt
geschehe. das mit der wein aufz v̄wandlung oder trũbung des
wetters oder winds ouch v̄ndert werde. nach dem die obern be
wegũgen. die v̄ndern r̄egmierend / **W**ie aufziehung des weins
sol ouch v̄nder der erden geschẽh̄n. dz mit das wetter ōd wind
die weinprũchtig mach. **D**ise d̄mg sind nũtz vnd notdurfftig zũ
dem wein von amem uafz **I**n ain anders zũ ziehen.

Zũ zeiten mag ouch der wein durch ettlich zũfãtz **I**n ander
gestalten des geschmacks vnd der farben ver wandelt werden /
Warumb ob am wein schwach were vnd man **I**n mer krefftig
machen wõlt. Sol man nem̄e zu amem fũder weins kũmich zuck
er abfehlũg von hirszhorn yedes. .j. fierdũg. v̄n sol yedes k̄ sun
der in amem leymin sãcklin in den wein hencken. so wirt er vil
mer krefftig. oder man sol nemen zũ amem fũder weins. .j. pfũd
rauten sãmen v̄n es wol zũ puluer stossen. v̄n .j. fierdung zuck
ers v̄n yedes besũder in den wein hencken. so wirt er so starck
das er die. so **I**n trinckend truncken macht. **W**an̄ aufz aigen
schafft besicht die rauten dz haupt.

Wer ainem wein der von natur weiß ist rott machen wõlle
der nem k̄rner oder b̄rlin von erbsich holtz. zũ latein berberis
genānt wēn sy zeitlich sind vnd trũckne sy wol. vnd wan̄ man
will. **S**o henck man es in amem raimen leymin tũch **I**n das ges
schirr. dar **I**nn der wein ist. so sicht man ũber ain klame weyl /
daz der wein rott ist. **O**der man nem die rotten schnell plũmen
die **I**n dem korn wachsend. die selben pleter sol man d̄rren v̄n zu
puluer machen / **W**nd daz **I**n amem leymin sãcklin in den wein
thun.

Alls dann **I**n **A**nfang diß **T**ractats. **Z**u vnderweylen be
rũret ist. **W**ie der wein durch wurtz vnd kreũtter. zu ges
sunthait des leibs dienende zu berait werden soll.

Ist von ersten zu mercken/ob man von specerey od gewürtz/zü krefftigung des leibs oder d natürlichen farb gemacht wem haben wölt/Sol man nemen welicherlay gewürtz man wil. wol gestossen. doch das allweg etwieweil von galgand/vñ so vil zuckers als des andñ gewürtzes alles da bey sey. vnd dz zusammen in ain raiss leyntnis säcklin thun/vnd den wein dareyn giessen vñ also drey od vier mäl durch die materi in dem secklin seyhen/Solang bis der wein die gätzen kraft der specerey In sich schlicket vnd enpfahet. Dar nach sol man den selben wein. In ain raiss vāzlm behaltē vnd wol vermachē/so hat man ain starckes träck dem gefunden leib vnd naturlichen farb vast wol zymende/Vñ an welichen enden hie nach vō dem wein mit gewürtz od kreüter gemacht. gesagt/vnd doch wie man den beraiten sol an allen enden vñ vñ mit eigentlich vñschaiden wirt / Da ist zu verstan. das man dasselb geträck. wie an andern enden vor vnd nach. Von den weinen zu temperieren gesagt wirt machen sol.

¶ Vnd so anfäncklich verlautet hat. wie man den wein durch kreüter vñ gewürtz zu artzney beraiten sulle. Ist zu mercken Das das vast dareyn man den wein thun wil/von gutem raiss nemholtz gemacht / vñ von aller vnfauberkait geraimiget Vnd der most von wol zeitigen trauben die von aller zerstörlichkait geraimiget sind aufzgetruckt sein sol. Das von vnzeitikait wegen. der wein mit zu essich werde/Vnd der wege oder manüg der beraitung oder verleibüg der ding/die in den wein vermischet werdent ist dröfaltig.

¶ Der erst vñ der besser wege ist/dz die selbē gewürtz od kreüter /In etwieweil mostes so lāg bis d achttail des mostes vñ zeret ist gesoetē vñ vñschāmpft sullē werdē vñ dan sol er über nacht ruwen vnd des morgens durch ain leyntin tūch gesigen. Darnach mit zimlicher menge zu dem versūchen ains andern mostes vñ mischet vñ in ain vast getān vñ d spund des vast mit ainem schüßeln bedeket vnd die schüßel sol an der ainen seyten ain wenig

auffgehépt sein / vnd also behalten werden bis der wein v̄girt
Dar nach sol man den spund wol v̄machen vnd des weins ge-
prauchen so uil nott ist.

¶ Der ander wege ist / das man die kreuter frisch / od so man
s̄y grün oder frisch mit gehalten mag / durr nemē vnd erstossen
In ainem leymin säcklin In ain geschirr mit weyßem most thun
vñ so lang bis er v̄schaumet / liden lassen vñ dan In adern wein
mischen Vñ so er lauter wirt dauon souil nott ist nemē sol .

¶ Der dritt wege ist / daz sölich materi In altem wein gesot-
ten mag werden / vnd dise beraitung geschicht bald vnd zu ai-
ner yeden zeýt. bey ainem senfften feur Vñ sölicher wein mag
für sich selbs oder mit v̄mischung aims andern weins oder was-
fers als nott ist genützet werden. Vnd so nu der wein als vor-
gesagt ist. ain yede eyntruckung der farb v̄süchung oder ge-
schmacks leichtklich enpfächt. So ist zū arbeitē. ob etliche ma-
teri .so der wein von würtzen oder kreütern berait wirt. Dar
Inn die andern mit seiner kraft zū uil übertreffe. So sol man In
das selb / durch ain ding dz In widerwertig ist benemē / vñ mit-
teln. als ob ain bitterkait darInnen were. So sol s̄y durch süßi-
kait .des zuckers oder gefaimbt homig hingenomē. Vnd ob es
zū hart gehitzigot were / sol es mit aim kalten Materi gela-
bet werden. vnd desz gleich hin wider / vnd also werdent wider-
wertige ding / durch widerwertikait gerechtfertiget. Es ist
ouch zū betrachten. das zū zeiten etlich beraitung der wein by
dem feüwr geschehen müßend. als wir gesagt haben. Amtwe-
ders darumb das es anders mit geschehenmag . Oder aber
darumb das s̄y vor beraitet mit funden werdent . vnd die not-
durft mit leyden wil der rechten zeýt zū erwarten . Dauon
kompt .das die Sün hermetis . das feüwr .die Sünen vnd et-
lich .es aimen verweiser der hitz genennet Vnd Ir ain tail In et-
lichen Iren büchern der haimlichhait gesprocchen habend. das
so der Sonnen hitz. In den glidern des ertrichs In hundert
Jaren wircke . Das sey möglich / durch das feüwr In ainem

ainem tag geschehen mügen / Wann dz feür macht die ding offē
bar vñ endeckt werden welichñ es zūgefüget ist . Vñ darumb
wan man zū disen dingen feürs bedarff / dz sol mit sicherhait ge
schehen . Wann in bereitüg sölicher materi ist die sorgfeltikait
vñ fleiß mit ain klamer tail . Aber etlich merckend mit waz In
vi maisterschefften durch daz feür geschicht vñ darumb wer
dent sy in vil Irer manüg pruchhaft vñ betrogen . Darumb
wil ich hienach von bereitung det weim zū artzney dienende sa
gen .

¶ Ain wunderber weim nütz vñ güt den me
lancolias vnd andern süchten .

¶ Ain wünderber weim nütz vñ güt den melancolicis dz ist den
mēschē so uō kalter vñ truckner natur vñ dplexiō sind vñ ouch
den hertz süchtigen . vñ die mit der vprenten colera arbeit ha
bend vorauß in den wegen der lebern vñ des harms . Vnd ist ge
fund denē so von natur Colerici . daz ist haisser vñ truckner com
plexion sind . wan er entnimpt traurikait bringt fröð machet
den mēschen ainer gefalmelten vnunfft . Er schicket den gätzen
melācolischen leib In bessruug vñ machet gerecht die pürdm d
feuchtikait . Er bringet güt geplüt . vñ schaffet überkomen ain
lobliche geschicklichhait / nach gelegenhait der vernünftigen
sele wirt also gemacht .

¶ Man sol nemen ochsen zungen wurtzen die vō dem Innern
marck geraimiget seye . der hülsen oder belg vō Sene . rott rosen
borra go plūmen . ochsenzügen plūmē . yedes . j . pfūd vñ das al
les durch ainander schütten In ainem sack vnd den sack in ain
wasz thun . da souil eyngēe als drey esel purdm . Darnach soll
man haben frischen außgetruckten weyssen most vñ den halbē
tail des mostes zu den vorgeñaten sachen thun . Aber der ander
halbtail sol von stüdan gelotten vñ verfaimet . vnd darnach in
dz yetzgenāt wasz gatān . vñ dz uasß mit sölichem weim gefüllet
werden . vnd so er vergieret vñ gelautert wirt / so mag man in
durch das gätz Järe vñ am maisten Im lentz am herbst vñ Im
winter geprächē vñ für obgenāt geprechen zū nützen wissen .

¶ Borragen wein.

¶ Borragen wein ist gut für die hertzsucht für die tobüg/zü der melācoley wider den zitter des hertzen. er rainigt dz plüt er benimpt bösz fantasey vn̄ ist nützi in aller gestalt der erstörüg der rauden vnd aussetzikait. Er bringt fröd vnd naiget dē leib zu lindrüg. Solicher wein ist also zu machen.

¶ Man sol nemē porragē oder burretsch. iij. pfūd dz sol In. viij od. xiiij. pfund mostes getän vnd also an ainander gelottē werden bis dz es lauter vnd klär wirt. Solicher wein stercket daz gesicht vnd die vmbschweiffenden kraft. weñ ouch sein gelauterter saft getrücken wirt/so rainigt es dz plüt. vnd es bedarf kamer süßmachung. wañ sein saft ist süß.

¶ Ochsen zügen wein

¶ Ochsen zungen wein. wirt als Macrobius spricht also gemacht/Sein wurtz sol sauber gerainiget. vnd so lang In wein gebaisset werdē. bis dz der wein den geschmack vnd krafft der wurtzen enpfähet / Diser wein sol stetigs getrücken werden wañ er die melancolischñ. colerischen vnd vprenten feuchtikait durch dē harm auß fieret. Das vngiffet hirñ durch die dāmpf der melancoley gerecht machet. Vnd Ich sprich darzü / Das er die betöubten vnd toñ vnd die man anlegen müß zu gesunthait Vnd zu Inren vorigen sinnen vnd vnunft wider bringet. Vnd des sey ain gezeüg mein gewissne. dz Ich ain fräwñ auß der statt barisz geborn gesehē hab/die gar oft auß etlichem zorn vn̄ melancoley Inrer sijn̄ beräbt ward schwetzend vn̄ schätliche wort auß schreyēde/also dz man sijn̄ in Inrem haufz so lang bis die tobhait aufhöret gepūden halten müß. Also ward ir die vor genāt artzney auß lere aims bilgerin 8 für ir haufz kam/das als müsen begernde gegeben vnd damit geholffen.

¶ Gedörter weinberwein.

¶ Wein von gedörten mörtrübeln oder weibern. Sol also bereit werden. Man sol nemen faister Mörtrübel. iij. pfūd außgeschölffter wol zusamen gestossner zimetrind. iij. lott/ Das sol man In ettwieuil Mostes sieden vnd darnach sölich

sölichß In ain valz mit most giessen. vñ In . xij . tagen wirt er
 lauter. Dañ so ist er güt vñ wolgeschmack. vnd er müß oft ge
 mischet werden so er In dem valz ist. vñ wañ er also lauter wirt
 sol man In am maisten In dem winter prauchen. Es ist ain wein
 der zü gehöret den alten krancken leüten. ouch den melancolicis
 vnd flegmaticis. vnd süderlich machet er die weyber faist. Er
 ringert die prust. stercket den magen. er tregt zü die substantz
 der lebern vñ krefftiget sy. er wermet dz plüt vnd widersteet
 der faulüg. er vtreibt die vnwillüg vnd schleyümüg des magen.
 Er ist ouch nütz zü dem hülsten vnd keychē. vñ naturlich macht
 er den hertē leyb flüssig. vnd den flüssigen leib von natur stellet
 er. als die rür vnd deszgleich. Vnd auß aigēshaft stercket er
 die bleiblichē ouch die außtreibēden töwüg. Er ist nütz zü dem
 kurtzē autem vnd d hertzsucht Vñ das an im dz fürnemlichest
 ist. so vzeret er die übrigen flüssikait / vñ die vmbschwaffenden
 feüchtikait. od wässrikait vñ sein geprauch lasset kaī geschwer
 in dem leib wachsen. Vnd wer In stetigs braucht. der mag an
 seinem leib ist es gotz will kam kranckhait böser feüchtikait en
 pfinden.

¶ Wein der zü stül treibt.

¶ Wein der von natur zü stül treibet wirt sicherlich also ge
 macht. es süllen die steendē weinreben nach d leng aufgeschmitz
 ten. das marck et war mit herauß genomē vnd vō zitterwurtz
 in latein ellebor² niger genāt. od brachkraut genāt Esula zu la
 tein. ald etlich āder stercke treybēde artzney dareyn getā vñ
 dañ die reben wiß zūsamen gezwūgen vnd gebūden werdē. als
 so mā sy des erstē beltzet. so geet die eyngetā materi in die feü
 chtikait bis zu wachfüg d traubē. vnd wirt da mit gemenget
 darauß werdent dañ treibend traubē vnd auß den trauben trei
 bend wein.

¶ Wein von rosmarin.

¶ Von dem wein von Rosmarin gemacht spricht Gallienus
 also. Da ich zu Babilonia was hab Ich durch vil emsikait vnd
 mit grossem gepett von ainem allten haidnischenn Artzat

die kraft des mörtäwes dz ist rosmarin v̄nomen / die er jm selbs
v̄ast haimlich als niemant mit zūtailen hielt / v̄nd sprach sein
kraft ist von den übertreffenlichisten wirckūgen. Als mit wein
dauon gemacht mit baden darauz . Ouch so von seinen plūmen
öl gemacht wirt . das ist In der wirckung als der balsam dar
nach so von den plūmen seims krautes v̄n von geprentem wein
latweri gemacht wirt.

¶ V̄o rosmarin wirt d̄ wein In maß wie oben v̄o ädern weinē
berüret ist beraitet. Der selb wein hat wūderber eigenschafft .
wan er ist nützber In allen kalten siechtagen. er macht gerecht
die begird von seiner wolriechūg wirt die sele erfröt / er sterckt
alle glider / macht gerecht das geäder machet schön das ant
litz ob es damit gewachsen wirt / den müd macht er durch seinē
prauch woltschmeckend . ob das houpt damit gewachsen wirt
so fallet das här mit auß / sunder wirt es gemeret / Sein ge
prauch bewaret den menschen vor allen bösen plättern / er v̄ze
ret böse feüchtikait v̄nd melancoley / Er stercket außz eigen
schafft die substantz des hertzen . v̄n auß dem behallt er die leut
In Jugent. V̄nd v̄lleicht wer In stets nutzet des leib wurd mit
faulen . die zen damit gewachsen werdent gesterckt die zan
flaisch / v̄nd der mund wolgeschmack . Ob der krebs oft damit
gewaschen wirt es hailet In . fisteln v̄nd solich aysz werdent
dauon außzgetrücknet v̄nd recht gemacht V̄nd ob ettwar
auß langem siechtagen gekrenckt oder betoubt / Am gebä
tes brott darauz emssiklich essen were / das macht gerecht die
begird v̄n stercket seine gekrenckte gelider. V̄nd sölicher wein
mit regenwasser getemperieret v̄nd sunderlich seine plūmen
gekochet v̄nd stets getruncken . macht es gerecht die lungen
süchtigen v̄nd plütrechnenden. Daz ist am zusamen samlūg
des ayters v̄mb die brust . Diser wein ist ouch gūt wider den
täglichē v̄nd viertäglichen ritten . V̄n wider die suchte des
hindern tails des hirn. dauon v̄gessenhait köpt. er ist onch ges
lūd dē hertzsuchtigē v̄n der vnwillūg . v̄n für die rotten rür v̄n

Item vnd das ist seiner höchsten wirckung aine. das er ist ain verweiser des triackers wider gifft vñ vergifftige speisz vnd er ist ain grosse sicherhait in tranck vnd in speise. Er stercket die schwachhen kreffft. vñ ist güt denen die die lidsucht vnd den zittern hönd/ güt ist er zü dem podogram. Er ist ouch bequemlich allen weybern vnd süderlich die feuchter complexion sind. er macht ouch geschickt die müter in dem leib/ vnd hilfft zü der gepurt.

¶ Wein wider die v̄schoppūg des miltz der lebern vnd wider die gellsucht

¶ Ain wein wider die v̄schoppung des miltzes/ der lebern. vñ wider die gellsucht wirt also gemacht. Man sol nemē wurtzē vnd pletter von sūnenwirbel In latein cicorea genāt Fols zūgen die hat pletter dreyer spann lang zū latein scolopendria genant Wō genz distel dz ist ain kraut endiuia zu latein gehaissen. wan man es abpricht so geet milch darauß/ vñ ain wenig wermüt Daz alles sol man ain wenig sieden oder wol warm werdē lasen. vnd sol es in ain säcklin thūn Vnd den wein oft durch die kreutter giessen/ als so man claret machet. Ob es ouch nott were so mag mā vō 8 bitre wegē wemberlin od süst et was süßes darein thūn. vnd wūderber in disem fall/ die hilf vñ kraft der wein wirt ouch gemeret vñ gemindert/ nach dē vñ dz ualß vō holtz güt od böß ist

¶ Wein darīn gold geleschet ist.

¶ Wein darīn gold geleschet ist hat grosse aigēshaft in māch erlay sache vnd wirt also gemacht. daz ain guldim zain od plech in gütē wein vier od fünff māl sol abgeleschet werdē. vñ sol in darnach lauter werdē lassen vñ behaltē. 8 wein stercket dz hertz er trücknet auß die überflüssikait aller bösen materi vō dē plüt vnd 8 substätz des hertze. vñ mit seiner klärhait tüt er die gait erleuchtē / vnd mit seiner vestikait sterckē mit seiner mässigūg mässigē. dz plüt vō dē zerstörlichen v̄mischūgen v̄hūten vñ raigen mit seiner kraft die überflüssikait zü den tailen 8 austreibung naigen die Jugēt vñ die kraft der ertzaudern in irer wirckūg behaltē. Er entlediget den v̄standen harm. Er hiffet den vallend süchtigen vnd betābten. Er ist güt den aufsetzigen.

¶ Wein zu der gedechtnusz.

¶ Wein der die gedechtnusz widerbringt vñ wider die v̄gessen hait güt ist. der sol also gemacht werde. Das man neme Imber lägenpfeffer. vñ galgā yedes. iij. lot negelm. cubebe yedes ain lott/Indisch nusz. ij. lott andhalb qñti. dz sol alles zu puluer gestoffē i ain secklin senftlich gepūden/vñ in. vij. pfūd gütes gerē den weims getān vñ wol bedeket werden daz es mit außz rieche vnd das dan lauter werden lassen. vnd so es nott tūt sol man In stets nützen vnd das secklin mit daraufz thūn. Es ist ouch güt die kalten leut zu erwermen vnd die feuchten zu trücknē. Vnd hilft wiß alle plöung der bösen feuchtikait.

¶ Ougentrost wein.

¶ Wein von Augētrost zu latein Eufrasia genāt. wirt 8 mal sen bereit. Das man dz kraut in most thūn sol/daraufz wirt dan ougentrost wein. Von geprauch sölichs weims v̄lassen die ougen alle vnfaubrikait. vnd werdent widerumb v̄jüngt/es wirt ouch dardurch die hindrüg 8 ougē vñ geprestē des gesichts v̄o allen menschen hingenomē. In welchem alter oder wesen oß ob sy von natur flegmatici oß faist seyen. Wan das kraut ist hailz vnd trucken. vnd der geprauch dises weims hat ön zweyfel mit seinen gleich zu nutzperkait des gesichts. Des sind gezeügen glaubwirdig leut/die es an In selbs versücht habend. Dan als sy vor ön augspiegel mit mochtēd gesehen. habend sy darnach ön die spiegel subtil briefe gelesen. Ob aber der wein zu wil stark were/sol man in mit fenchelwasser temperieren vnd ob es nott ist zucker darzu thūn.

¶ Wein von Alantkraut.

¶ Alantwein wirt also gemacht. Man sol nemē alantwurtzē in latein enula campana genāt die wol gewaschen vñ getrücknet seyen/vñ sy zu stücken schneiden. Dan sol man frischen most von der kaltern nemē. vnd die wurtzen dar In kochbeen in ainē kessel oß neüwen hāfen so lang bis die rindē 8 wurtzē sich von dē innern stamē schölffen lassend/darnach sol man es seyhē vnd die wurtzen dan hinwerffen. Vnd so es löw wirt In ain valz

mit most giessen vnd vergeren lassen / Vnd also magst du ouch von dem saluayen thun/ Diser wein ist gesund so dz geäder von kelte erstarret ist Er hilfft ouch wider dē schmerzē des magen auß kalter vrsach komende/wider den schmerzē der prust vnd für den kaltē hūsten. Es sagt yppocras der maister dz der alant wein den zorn vñ traurikait hin nem. den müd des magen stercke/die prust raimige. Vnd die überflüssikait die in den meren ist durch den harm. ouch den frāwen durch ir kranckhait aufztrieb Ouch wein In dē der alant Enula cāpana genāt in latein dreÿ tag gestāden ist der lautert das gesicht wunderberlich.

¶ Saluayen wein

¶ Saluayen wein wirt in manigerlay weiß gemacht Etlich hēcken die saluayen etwar In In am vāzlin Etlich siedēt sy. er werd aber gemacht wie er wölle. also dz er mt erstōret oð verendert werd. sunder bey seiner güthait beleib. So wirt sein geprauch in aller geprechlichhait des zanflaisches bewegūg vnd schmerzen der zen vnd süderlich zū allen geäderten gelidern wunderberlich erfunden. er stercket die gelider die durch böse schleÿmige vñ wāssrige feuchtikait geschwōchet vñ gekrenket sind /als in dē paralisis vñ dē kāpf. vñ ich hon es vñsucht an vil leütē/die krēpfig schmerzē vñ sücht dz geädere hettēd. die sind durch salbūg. vñ speisnützüg dises weins etwa gesūd worden vnd dise ding so in dem fall gefūden werdent. sind gewis vñ wūderber Der wein hilfft ouch zū d fallēden such vñ vorauß in den sachen des magē vnd d müter wañ es sind ādrig stett.

¶ Ysop wein

¶ Wein von ysop hat kraft zū entledigen zuuerzeren vnd an sich zuziehē. man sol darzū thun süßholtz vñ sölicher wein gezimpt dē alten. er ist güt zu dē feuchten hūsten vñ zu der fallēden such/ die vñtreibt sein geprauch oft vnd am maisten an den kinden Er trucknet vnd hailet ouch die feuchten steet. ob sy damit gewaschen werdēt als die lungen vnd die müter. Er mach die stÿmm klāre. wañ daz kraut ist hailß Der wein zimpt ouch den wasserfüchtigen.

¶ Wein der alle fürnemliche gelider stercket vnd Ir gesunt-
hait behalt/wirt also berait Man sol nemen weiß imber. iij. lot
Cardamomū. j. lott zimetrind ain halb lot mastix. j. qñti. corian
der. ij. lott rot rosen ain halb lott homig oder zucker. j. pfūd vnd
ain bittrich oder vāzlin vol gütz weims. Vnd sölicher weim soll
als klaret gemacht werden.

¶ Wein der den gantzen
leyb stercket.

¶ Wein der den gätzen leib stercket wirt also gemacht. Man
sol nemen von cubeben negelin ymber weimberlin yedes. j. qñti
dz sol man sieden In. iij. pfund des bösten weims. bis dz der drit
tail eynge sied/vñ sol ouch dar mit sieden lassen. vj. lot rosen wal
ser vñ zucker. Dauon sol man trinckē des morgens vnd aubēds
. iij. lott od minder Dises weims geprauch stercket das hirn vñ
die natürlichen kraft. er gestillet den kaltē flusz vō d nasen. Er
zimpt allē alten leuten. er ist güt wider die kurtzūg des autēs
vnd geprechen des hertzen vnd wider alle schmerzen der gelid
der. des magē kelte vnd die überflüssige feuchtikait. die durch
mangerlay regierūg des leibs vlassen ist vzerende. Es macht
rechte hitz vñ schaft die speisz gedōwet werden vñ bringt güt
plūt Er ist gut wid die plōwung des leibs vnd ouch wider an-
der vrsach der muter. von kelte oder übriger feuchtikait Dar
durch die weyber von kinder zu enpfahen enthalten woerdent
Er ist ouch nütz wider die vnwillung vnd wider die rür vnd
wider alle vndōwung. Er stercket alle gaisliche gelider. vnd
sein geprauch ist güt den gesunden vñ ouch den stetten vnd kal
ten kranckhaiten In denen die oberstē glider erkaltet vñ pruch
hafft worden sind Er ist ouch ain triackers des lebens Vnd wū
derberlich gezimpt er dem husten vnd dem hertzen.

¶ Venhel weim.

¶ Wein der vō fenchellsämē gemacht wirt. Ist gut für die tū-
ckelin d ougē. erwecket die vnkeusch etlediget die wasser sucht

vnd die aufsetzikait/das hab ich an kinden v̄sücht. vnd wär sc̄y
erfunden . es kompt engegen den giftigen vnd bösen speyßen/
Es ist güt wider den hūsten. vñ die sachen der lügen. er meret
die milch vñ den natürlichen sämen . Vnd wañ der weim mit ʒ
fenhel wurtzen gemacht wirt. so hilft er der mieren siechtagen
vnd hailet die kräckhaiten der plättern wañ er raimiget die ma
teri vñ entlediget der fräwen kräckhait. vñ ʒ weim vō dē fench
ellämen gemacht v̄treibt süderlich die vnwillüg vnd gestillet
der seiten schmerzñ. er v̄treibt die plöwüg. sterckt die döwüg
Er thūt auff die v̄schoppüg des miltz vñ der lebern . vnd raimi
get die schmerzen der gelider .

¶ Amisz weim

¶ Weim von Amisz gemacht. tūt auff die verschoppung der In
nern wege vñ genge. er behüt vor der gr̄ymēden sucht vnd vor
der blöwung vnd macht gerecht die döwung. vnd nimpt hin
die feuchten ropftzüg. sein geprauch ist. dz er sunderlich den sä
genden weybern gezimpt . wañ durch offnüg der schwaifzlöch
er. subtilüg des plüts vnd durch erweremüg meret er die milch
vnd machet gerecht die wässrigen milch vnd wañ zucker dar
zü getän wirt/ so vertreibt er den schmerzen der mieren/zü ge
presten der mieren von ʒ plöwung vñ dē grielz komende / hab
Ich kam behendre artzney funden. wañ geprauch vnd messung
ditz weims/ vnd latweri von dyadragant vnd diamisy. Wañ sy
machent den sichtagen bald rüwen . vnd durch raimigung der
mieren ziehend sy auß das grielz. vnd diser weim mag mit oder
ōn feüwr gemacht werden.

¶ Juden töcklin weim.

¶ Weim von Juden töcklin/ In latem allekengi genant Das
ist von Fotten äpfeln/ Vñ man haimet sy zü zeyten des weim
lesends vnd sind rott als die kirssen voller kerner als die feygē
kerner vñ ligen in rotten kluppotten hüllsen vnd sind aims gü
ten geschmacks mit am wenig bittre Man mag sy das gantz
Jär behaltenn. In Iren hüllsen / das sy mit faulent noch dürr

noch dürr werden. vnd so man damit arbaiten wil/Sol man der selben äpfel fünff od sechs ald mer nemē vnd mit gütē weim zerstoßten seyhen vnd trincken. das entlediget zū hand den harm. wie hart er v̄hindert ist. vnd zeühet auß die sandigen materi von den nieren vnd der platern in grosser mēgim sichtberlich dz es mit der hand möcht aufgehept werden vnd dises weim emsiger geprauch hailet sölichen schmerzē. Bey meiner zeit ist gewesen am Cardinal/8 in dreÿen tagē kam harm gehabt hett vñ was geschwollen vñ erbläet/das kam andre artzney In helffen wolt. da ist auß rät aims klainen artzat durch das tranck dieses weims. der harm entlediget wol. Vñ aim grosse mengim vñ Im gegāgen. vnd der güt herr dar durch gesūd worden.

¶ Negelin weim.

¶ Negelin weim wirt also / das inan negelin in ainē säcklin In ain uasz mit most henck. Der weim ist vil truckner natur vnd hat krafft zū entledigen zuuerzern zū trucknē vnd an sich zū ziehen / vñ ist güt für den alten keychenden sichtenagen vñ für den alten faulen hūsten. ouch für die fallendsucht vñ kurtzen autem Er stercket die döwung vnd macht wol geschmacken autem Aber zucker vnd süßholtz benement Im sem truckne.

¶ Gewürtzter weim wirt gemacht. Also dz man die specereÿ In ainem säcklin in daz uasz da weim oder most Innen ist hencke so wirt der geschmack vnd nutzberkait. nach gestalt der gewürtze sy seÿen kalt oder warm disz oder das.

¶ Weim für den hūstē vñ hailre vñ das keychen ist also/ Das die krafft von emis. fenichel vñ süßholtz/In weim gelassen werde/ also das des süßholtz zwifaltig gegen dem ädern seÿ / dz sol man stet3 trincken wañ es ist haimlich vnd sicher.

¶ Ain wolgeschmack weim. zū zierde 8 fräwē der da weiß3 subtil vñ wolgefarr machet. wirt also gemacht Man sol von ymber

vnd zimetinden in wein thun vnd solichs dan als dz rosenwasser aufzprenen/ es ist ouch gut wid alle kalte dplexion vn sucht vnd am maisten für dz paralisis daz ist am sucht der gelider.

¶ Am wein dem man wein man will / amen yeden geschmack geben mag welcherlay man gern hat. Vnd es ist am hofliche sachen Am maisten gepürlich den herren die sich erzeigen wollen. Als ob sy wunderber vn mancherlay wein haben. Er ist ouch gut zu nutzbarkeit mächerlay artzney / nach kraft der ding so dareyn getan werde. vnd die sachen kurtz ist vn 8 massen Man sol kreuter oder specerey / Welich man will am tag vnd am nacht In geprenten wein legen. daz die kraft des selben dings in den geprenten wein bleibt werde. so wirt da die vrsuchung vnd geschmack/der selbe gewürtz oder kreuter Vn von disem geprenten wein sol man am wenig in den wein so man in trincken wil thun / so gewynnet der wein die versuchung vnd geschmack d selbe materi.

¶ Der aller Edelste wein der den plütfluss vstellet. vnd den magen stercket der wirt von kütten saft von lauterm wein vnd rosen wasser aims als vil als des andern gemacht.

¶ Wermüt wein.

¶ Wermüt wein / wie wol er an dem versüchen herbe so ist er doch grosser kraft in den sachen der mēschen die der complexion Melancolia genannt sind / Er wirt also gemacht das man grünen oder durren wermüt in wein hencken sol. Aber noch am anders vnd bessers ist zu mercken. dz man nem frisch oder durre wermüt / Vnd das in ain säcklin oder ander geschire thun Vnd den wein warm oder kalt. Dar durch seye. so oft vnd dick bis er den geschmack vud kraft dauon empfacht Vnd man sol zucker vnd honig als sich gezympt dareyn thun. Vnd das ist der besser wege wann die kraft wirt durch den wege bas herausz gezogen. Der wein ist gut für die gewaid

Ist güt für die waidwürm vnd für die schleymigen materi. die
 in der hölin des leibs vnd an haimlichen stetten vborzen ligend
 Er entlediget öffnet. vnd vzeret. er hat darzü krafft vñ aigen
 schafft zuscercken. Er ist güt wider dē flusz des magen für ver/
 schoppüg d miltz vñ der lebern vnd für die gelsucht. Er ist nütz
 wañ ains sein syn vbleuset / vnd widerbringt die vlornen spräch
 Er hilfft für vgift vnd giftliche kelte Dem geprauch laüttert
 das gesicht / dem magen vnd d lebern köpt er zū hilff / entledi/
 get den harm/er rainigt der fräwē kranckhait/ Er entleset die
 groben feuchtikait vō dem pauch/er widersteet allem gifft / vñ
 ob des weims dampf durch ainen trachter in die orn gelassen
 wirdt. das hilfft der vngehörüg/ wañ ain wund darauß gewa
 schen wirt/so wechset kain fistel noch bösz flaisch darzñ/ Er hai
 let die krätzigen haut. Vnd so man sein genossen hat ainstails
 vor ee ainer auff dz möre setzen wil. so hlft er für vnwillüg vñ
 kotzüg. Er ist ouch gesund zū zeiten der pestilentz vnd vwand/
 lüg der stett. vñ haimfüchüg der kräcken. wañ er lasset mit scha
 den bringen den vgiften lufft. Es sind ouch etlich die In zū al
 ler zeit des glentz prauchēd vnd sprecherd daz sy kain kranck/
 hait fürchten. daz gantz Jär/ er bringt schläff/die geschwulst
 schmerzzen vñ süchten der gelider hailet er. In den halz gegol/
 sen vñ darinn gegorgelt hilfft wider die geschwulst der zügen.
 Er hilfft zū vil andern süchten. Vñ als Macrobi2 sagt/ Ist vor
 zeiten dz lob dises krautes erwachē. das man zu ainē sigzaichē
 dem d /der vorderst hertzog vnd dē zeüg was/von seinem safft
 zū trinckē gab so man streitē wol vnd gloubtē das er dardurch
 solt enpfahen sig vnd hail.

¶ Gewasserter weim.

¶ . Gewässerter weim. Ist vast gesund / Ich hön ainen
 Artzat von grosser kunst kennet der kainen andern weim
 tranck. Es ist ouch kain besser für kranck leut. Wann es
 wirt ain krefftigung vnd vermischung auß weim vnd wasser

Dañ es wirt / der dampft vnd wietung des weims durch das wasser hingenomen . Es wirt ouch die kelte vnd feuchte des wassers durch die trückne vñ werme des weims naturlich vñ dert . Vnd wirt die werme vnd trückne des weims . der kelte vñ feuchte des wassers zugelassen / Also daz es am v̄mengte vñ temperierte sach wirt . Das wasser sol aber von ainem güten frischen brünen komen . Vnd der weim sol vor / ee daz er zū dem tisch getragen wirt gemischet werden . Dañ etlich herzn vñ Prelaten . lassen erst das wasser In den weim giessen so sy trincken wöllent . dauon kompt betrüpnusz blöwüg vnd miszdöwüg des magen . vnd die vrsach d̄ miszdöwüg ist die / als die widerwertigkeit des getrancks weim vnd wassers ist Also mag ouch mit ain amhellige döwung geschehen . So aber die eigenschafften weims vnd wassers . die vor widerwertig wärñ . zū der teilung gegentzet vnd v̄mischet sind / wañ yetzo ist dz wasser v̄ dem weim gelitten . Vnd In seiner kelte vnd feuchte ouch der weim In seiner hitz vnd trückne milter vnd lässiger vnd am v̄mengte sach / der döwung durch die v̄gleichung mer geschickt worden / Vnd disen vnderscheid sicht man klärlich . Dañ so daz wasser In den weim v̄mischet wirt . so sicht man offentlich in dem glasz die bewegüg zwischen Inen . vñ die aufsteigüg des weims vnd absteigung des wassers als zway widerwertigē ding die mit aināder streitend zusamen gemischet werdē . Aber so es ain weyl gestet so hört auff vnd rüet die v̄mischung . Dañ so ist es zeýt zū trincken .

¶ Nach dem Ananfang . Von Essich zu machen gelautet hat So will Ich hie nach ettwas dauon sagen . Darumb ist zū mercken . das mancherlay geschlecht des Essichs sind . Vnd In manicherlay weyse gemacht werdent . ¶ Item man soll nemen ainem Essich krüg halb vol alts weims vñ den an die Sunnen oder zū ainem feüwr setzen . Das er des bas erö warme bis das er Essichen wirdt . ¶ Item oder man soll nemen ain krüg da vor essich Innen gewesen sey vñ das er noch

dawon schmeck/den sol man am ersten mit wein füllen bis zu halbem tail vñ in wol vermachē vñ darnach In ainem kessel vol siedens wassers werffen. vñ ettwie lang also dar In sieden lassen So wirt der wein zu essich. ¶ Item man sol ainē raimen hafē mit wein fülle bis zu halbē tail od̄ darüber. Vñ ainē sauren rüggimē hefel aus ays oder faust groß In ain leymin tuch verpūden dareyn thun vñ es also zu dem feur setzen dz es wol erwarme/so wirt es essich. od̄ mā nem plech vō stabel wol gefeūwret vñ lesch sy am ersten dreÿ māl In gutem essich ab. Darnach sol man die selben plech behalten. Vñ wañ man schnellklich essich machen wöl auß wein. So sol man die selben plech hitzigen vñ so sy haiz werdēt. die in wein leschē so wirt es zu hand essich

¶ Item man sol nemē wein vñ den In ainem raimē hafē oder kessel sieden vñ verschäumen. Darnach in dem hafē wol vermachet. dreÿ tag vnder das ertrich graben vñ nach dreÿen tagen heraufz nemen vñ wider sieden lassen so wirt es essich.

¶ Item man sol nemen weinkerner vnd vil äbitz von außgestruckten trauben. vñ sol die wol trücknen. vnd sy darnach zu puluer stossen vñ mit dē besten essich vermischen Darnach das selb puluer an der Sūnen trücknē vñ das also zu dreÿmal thun Nach dem sol man daz puluer behalten/vñ wañ man bald essich haben wöl sol man ain wenig vō disem puluer in wein thun. so wirt es zuhand essich des gleich mag man ouch thun mit wein stain so hat man bald essich.

¶ Zu mercken dz In allen geschlechten des essichs zu behaltūg semer krafft. vast nützlich ist. Ain grosser zapf von weÿssen weyden zu bedeckung des spunds. Er sol ouch lang sein. doch das er den bodem mit rüre. Wann dises holtz haut ainem Essich sauren schmack. Vnd von seinem schmack hāt es sunderliche krafft zu behalten vnd zu meren die essich saure.

Item Essich von bier. wirt also vast starck gemacht. Daz man neme. Des ersten vñ bösten maltzes. vñ es bey dem feur also warm mache. das man es kaum In der hand halten müg. Darnach sol man etwieuil feüchter häffen vñ altem bier dar zu mischen. die machēd dz biermaltz gerē vñ vkeret es In Essich vñ ob dan d' essich zühād mit starck gnüg were/sol mā holtz von weißē weyde dazem thun so hebt er bald an krefftig zu werdē

So ouch hie vor Von dem bier zū behalten meldung geschehen ist. Wil man dan das/das bier lāg beleib. Sol man nemen in dem Summer uil eher von waitzen. die lind sind Vñ die bey der sūnen hitz trücken. Darnach sullent sy umb Sant Mich/els tag In ain rain lauter bier uafz getān vnd das bier darüber gegossen werden/So bleibt daz bier lang. Vñ so man von dem bier trinckt. sol man das uafz mit gutem rainem bier wider fül/len. Vnd acht haben das die eher mit heraufz geen. Ouch das ain bier mit anzicken oder essichhen werde/sol man eher dareyn thun. Ettlich stoffend zit wān vnd henckēd es In das uafz. desz/gleich thund sy von lorberñ zē.

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