# ALCHEMY WITHOUT EQUIPMENT

## EXTRACTION OF THE VIEGETABLE ENS

bу

#### Jean DuBuis

# (The Vegetable or *Primum Ens*, according to Paracelsus, is the **PRIMA MATERIA** of the Plant World)

The ENS is the spiritual principle of the plant and contains the elements fire  $\triangle$  and Air  $\triangle$ , the factors of healing.

Most of the methods of extracting the Vegetable Ens, that we have studied, required some alchemical material and presented drawbacks making the extraction barely satisfactory.

If we attempt the extraction of a <u>fresh</u> plant, the water it contains contaminates the underminate alcohol which therefor is no longer capable of extracting the Ens.

If we operate on a <u>dry</u> plant, the Ens is greatly weakened by the dessication process of the plant. (the drying of it)

The solution we propose here, uses the **dry plant**, but reinforces its Ens in the course of the extraction process.

## **Materials Needed**

- 1. Dried powdered herb of choice
- 2. Glass Funnel
- 3. 90% (or drier) alcohol

- 4. Clean jars or beakers (2)
- 5. Potassium Carbonate
- 6. Absorbent Cotton Wool
- 7. Heatproof Dish
- 8. Electric Oven
- 9. Hot Plate (optional)
- 10.Clean dishes or plates

#### The Process

- Obtain what the ancients called "calcined tartar". ("weinstein which has been calcined). Nowadays, it can be found readily obtained and already purified under the name of 'Potassium Carbonate'. (Chemical suply house, drugstore, etc)
- Spread this white powder in thin layers (about 1/2 cm thick) onto glass plates or dishes.
- Between the beginning of March and the end of September, leave the plates (or dishes) in a room with an open window.

The powder will attract the "Spiritus Mundi" from the atmosphere and will go into deliquescence and takes on a clear and oily appearance. The Ancients called it "Oil of Tartar". During the deliquescence, the potassium carbonate is charged with Solar Fire  $\triangle$ , the element that had been lost to the plant during dessication.

- Filter the deliquescence for, almost always, it has been contaminated by dust, small insects or other foreign matter.
- Filter it using a <u>glass</u> funnel; at the bottom of the funnel, place a piece of absorbent cotton wool. Place the funnel on top of a glass jar, and fill the jar about 1/3 full with its volume of deliquescence.
- Pour the dry and powdered plant you wish to use, into the deliquescence until the jar is half filled.

- Hermetically seal the jar.
- Place the jar in a warm place (or on a heater).
- The best temperature for this is 40° C, but this is not absolutely essential. In fact, it can only contribute to shorten or lengthen the extraction time.
- The liquid takes on a red color, and tends to progressively get darker. When the color is stabalized, the extraction can be considered to be complete. The red colors indicates that the Ens has been regenerated. The extraction takes from 8 days to a Philosophical Month.
- Filter the liquid again through the glass funnel with a piece of absorbent cotton wool into the same jar.
- Let the maximum amount of tincture drain from the solid residue.
- Then obtain 90% (or absolute) alcohol in a volume roughly equal to that of the tincture.
- Pour this alcohol into the jar with the tincture. The whole mixture should not fill more than 2/3 of the volume of the jar.
- In a Pyrex dish (Corningware will do), place a quantity of potassium carbonate corresponding to 15% to 20% of the volume of the alcohol.
- Place it in an electrical oven at 150° C for an hour.
- Let it cool down, leaving the oven door closed.
- Quickly pour the carbonate into the flask containing the alcohol and the tincture and immediately seal it Hermetically.
- If all the carbonate has been dissolved or if it has a paste-like appearance, begin the operation again, this time adding carbonate corresponding to 5% of the volume of the alcohol. The goal of

adding the dehydrated carbonate is to extract:

- the 90% alcohol
- the 10% water it contains
- possible excess water in the 'oil of tartar'.
- The two liquids, alcohol and oil, do not mix. Replace the jar in a warm place and shake every day to blend the two liquids as best as possible. They will separate simultaneously.

The color of the tincture is progressively transferred to the alcohol which first becomes yellow, then red. The plant's impurities assemble at the level separating the two liquids.

- When the color is stable, after one or two months, separate the alcohol by decanting it off.

It is best to fill several small flasks to the top with a minimum of air above the liquid to ensure preservation.

 Wrap the jars in aluminum foil if there is light in the room, particularly during the alcohol extraction, and for the smaller extract flasks.

It is possible to recoup various products from the oil.

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In this method of extracting the Vegetable Ens, Celandine (*Chelidonia Majus*) or Lady's Mantle (Alchemilla), yield an excellent product. (Take 10 drops in the morning, of the product, in a glass of water).

(See following sketches of these plants

#### EXTRACTION OF THE VEGETABLE ENS





Celandine

#### Alchemilla

- 1. Common alchemilla (lady's mantle)
- 2. The flower
- 3. 4. 5. Different shapes of the leaves of Alchemilla from the Alps6. Leaves of the smaller meadow-alchemilla



#### PREPARATION OF ANGEL WATER

- I. Calcine Argol or: Weinstein to whiteness or leach out salts.
- 2. Hang in a sack or spread on a glass plate outdoors, out of the reach of rain, overnight, to attract Spiritus Mundi.
- 3. Filter and store in a dark place.

#### PREPARATION OF VEGETABLE MERCURY

- 1. Distill alcohol from wine or from brandy or use "store bought" since the mercury is anonymous in the vegetable kingdom.
- 2. Distill the mercury over calcined tartar at least three (3) times.
- 3. Label and save.

# PREPARATION OF MELISSA OFFICIANALIS (Lemonbalm)

- 1. Collect a quarter pound (or thereabouts) of fresh Melissa tips.

  While the whole plant <u>can</u> be used, the tips are by far the best product of the plant.
- 2. Harvest these, dry and powder them. Store in a sealed airtight jar for later use. ("store bought" herb may work)

# EXTRACTION OF SULFUR OF MELISSA

- 1. In a suitable vessel place the powdered Melissa. Cover to a fingers depth with the Angel Water. The vessel is an air-tight jar.
- 2. Macerate at the first degree of heat (blood warmth) for 24 hours.
- 3. Filter out the herb and discard. Save the tincted menstruum.

#### EXTRACTION OF THE ENS SECUNDA

1. Pour the Tartarized vegetable Mercury on the tincted Angel Water, Tartar and Sulfur menstruum. The Vegetable Mercury (the Spirit) will automatically collect and trap the ENS Secunda (the Spiritualized Sulfur or the brown-colored tincture) The apparatus can be set in a first degree heat to expedite the process.

#### COLLECTION OF THE ENS SECUNDA

- 1. Decant or pipe off the Spirit Tincted with the Ens Secunda.
- 2. Distill off the Spirit, leaving behind the ENS.
- 3. Distill off about 85% of the Spirit.
- 4. A coagulated ENS will remain. If <u>ALL</u> the Spirit is distilled off, a gel-like matter will remain. This is Philosophic Sulfur.

# EXTRACTION OF THE (GREEN) PRIMUM ENS

This process will be revealed by Greg Boag once the ENS SECUNDA has been successfully obtained. For further information, read Paracelsus' book "Renovation and Restoration" to be found in the 'Complete Hermetical Writings of Paracelsus' as edited by A. Waite. The particular item to look for here is called "The First Entity of Herbs".