Lecture 13 Secunda - oil of egg

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The last thing I discussed was the extraction of an oil from a mineral - potassium carbonate. Before I eleborate on that process and describe how mineral oils are manipulated by alchemists I will digress slightly and take a look at 'oil of egg'.

It is necessary to gain an understanding that each of the three kingdoms, animal, vegetable and mineral are composed of the three principals (mercury, sulphur and salt.) I have showed how you prove this with herbs and I have partly shown how you prove this with minerals (by describing the extraction of mineral sulphur.) So now lets look at how it works with animal substances.

A one time animal experiments were relatively common-place in alchemy. But today it is considered immoral (at least to a degree) to manipulate animal substances in lab alchemy. Nevertheless there are two experiments which are still practiced, generally, as a model for how spagyrics operates in this kingdom. One of these experiments involves the use of ones own blood and the other the use of hen's eggs.

So lets look at the egg experiment.

Oil of Egg

Take 1-2 dozen hen's eggs and hard boil them for 20 minutes. This is to ensure that the yolks of the eggs are well cooked and relatively firm.

(Free range eggs work far better for this experiment than battery eggs from the supermarket.)

The 'fat' and therefore the 'oil' (sulphur) of the egg is found in its yolk. So we need to shell the eggs and carefully remove the whites. The shells and whites can be discarded.

Warm a frying pan to the point where it is barely warm. Assuring that the pan is dry and clean crumble

the yolks into the pan so that the crumbs cover the bottom evenly.

The idea here is to warm the crumbs enough to evaporate all the water they contain, and dry them. You will need to stir them around carefully with a wooden spatula. What will happen is the water will evaporate slowly and the yolk will darken to a deep orange-red and dry out to a degree. At a certain point it will be noticed that the water is almost completely gone and the crumbs start to look greasy and possibly you will see a reddish oil seeping out.

It is very important not to burn the yolks or the oil.

Once you reach this stage you need to stop the heat and to transfer the crumbs to a clean glass jar that can be sealed air tight.

Once you have the dry, crumbly and greasy yolk crumbs in the jar you need to cover them with pure alcohol. You should already know how to make pure alcohol, by distillation and drying with tartar, from my previous instructions. You should cover the crumbs to at least 2 fingers thickness above the surface of the crumbs.

The jar should be sealed and placed in a warm place to macerate and extract the oil from the yolk.

Once you have decided the tincture in the extraction is getting no darker and the maceration is complete you should filter the contents of the jar. This separates the alcohol-oil from the crumbs.

Then you simply distil the alcohol away from the oil very carefully on low heat. The distilled alcohol can be placed back on the crumbs to extract the remaining oil.

Once the alcohol is separated from the oil you will be left with a deep red-brown resin that is designed to, primarily, be used externally (on the skin.) It is high in vitamin E and is an excellent means of excellerating the healing of wounds without scarring.

To facillitate skin application the oiol can be added to an ointment base (such as lanolin). But it is just as well to use it raw.

If ingested it is said that it is a remedy against colesterol.

This oil can be refined by readding an equakl amount by volume of pure alcohol and leaving it to digest over a long periuod. This separates the grosser porticles in the oil from the more volatile, purifying the resin.

A note: I sjhould be understood that this process is not "alchemy" ... it is simply the extraction of an oil from an animal material. This extraction constitues only part of the spagyric process. The other three parts being the purifucation, by calcination, of the extracted yolk crumbs (salt) and the obtaining of the animal mercury (which I am not going to discuss here), and their unification (salt, sulphur and mercury), back into a homogenus whole.

~rubaphilos

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