

A *ma'cūn* Recipe from the 18th Century

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Context

In a manuscript at the *İstanbul University Library* MS no. 3688 in folio 125a we find the ingredients and preparation description of a paste (*ma'cūn*).

This manuscript is one of the copies of Lāmi'ī Çelebi's (1472- 1532 AD) widely-read work *'İbretnümā*.¹ In a preface of his *Şerefü'l-insân*, Lāmi'ī Çelebi referred to the name of this work *'İbretnāme*.² On the other hand, this work is well-known and referred to as *'İbretnümā* in many works and copies.³ The titles *'İbretnümā* and *'İbretnāme* can be found in this manuscript's colophon (1a) as an illustration of this case.

This copy was compiled in 16 Şa'bān 1188 Hijri (22 October 1774 AD), the copiest was Ahmed bin el-ḥācc Meḥmed bin el-ḥācc Abdü'l-kerīm.⁴ Unfortunately, I can associate neither the work itself nor Lāmi'ī Çelebi, nor the colophon with the paste recipe.

Keywords: Recipe, paste, plants, substances, *İbretnüma*, Lamii Çelebi, 18th century

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¹ Kut, Günay. "Lamii Chelebi and His Works" *Journal of Near Eastern Studies*, Vol. 35 No. 2 (1976): 81

² Eğri, Saadettin. *Lâmi'î Çelebi Şerefü'l-insân The Debate on Creation Between Man n Animals Before the Sultan*. Vol 2, (Boston: The Department of Near Eastern Languages and Civilizations Harvard University, 2011): 17.

³ see Günay Kut, "İbretnāme" TDV İslâm Ansiklopedisi (DİA), 2000, XXI, 76-77.

⁴ "Kitâb-ı Mevlânâ Lâmi'î Çelebi li-muḥarirrihi el-fakîr [...] el-ḥakîr Ahmed bin el-ḥācc Meḥmed bin el-ḥācc Abdü'l-kerīm sene 1188 şa'bānū'l-mua'zzam 16" *İstanbul University Library* MS no. 3688, 1a.

Transcription

ma‘cūn-ı müleyyin terkibi beyān olunur

<i>sināmekī yaprağı</i> <i>dirhem</i> 40	<i>maḥmūdiye</i> <i>dirhem</i> 10	[...] <i>dirhem</i> 5
<i>ceviz-i bevṵā</i> <i>dirhem</i> 30	<i>maṣṭakī</i> <i>dirhem</i> 10	<i>zencebīl-i ebyāz</i> <i>dirhem</i> 27
<i>cörek oṭı</i> <i>dirhem</i> 5	<i>kākūle-i kebīr</i> <i>dirhem</i> 5	<i>kırımṭırṭır</i> <i>dirhem</i> 8
<i>rāvend-i Cinī</i> <i>dirhem</i> 10	<i>aḳgūnlük</i> <i>dirhem</i> 5	<i>‘asel-i muṣaffā</i> <i>dirhem</i> 500

bu mezkūru ‘l-ism olan eczā’ları saḥḳ idüb ‘asel ile berāber ḥall ide ol ‘aseli ḳaynadub ba ‘dehu andan ṣoñra ceke ceke yoḡıra evvel dōrt miṣḳāl isti ‘māl ide andan ṭabī ‘atı her ne miḳdār ider ise isti ‘māl ide üc ‘amelden ṣoñra ḳaṭ ‘ide

Translation

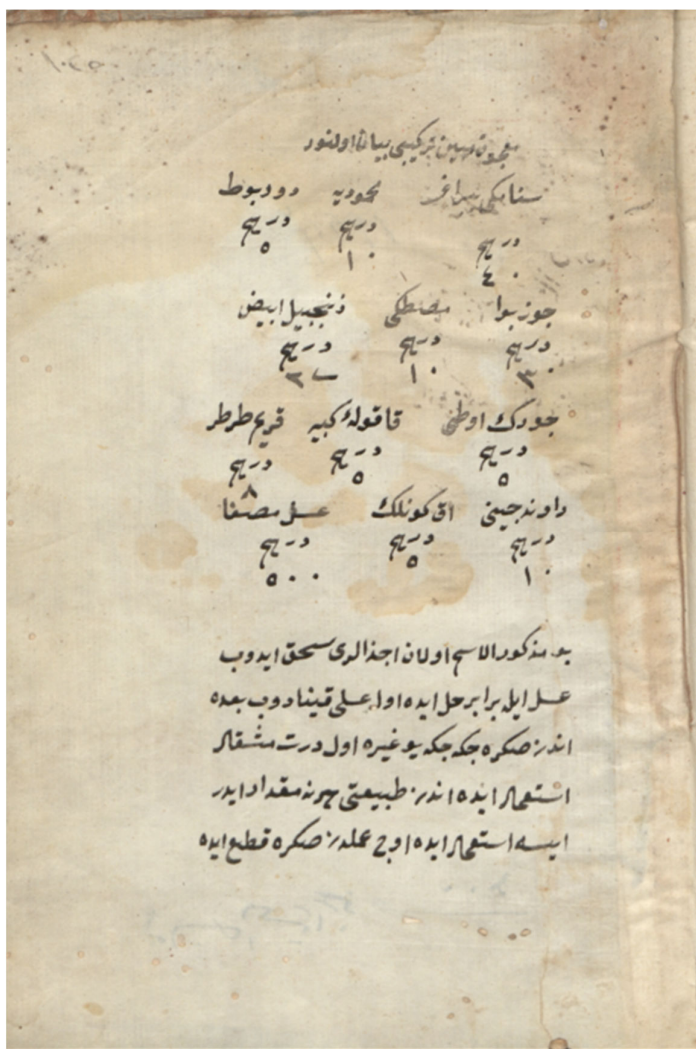
Description of the preparatin of a laxative paste

senna Leaf 128 gr ⁵	scammony 32 gr.	[...] 16gr.
nutmeg 96 gr.	mastic 32 gr.	white ginger 86,4 gr.
nigella seed 16 gr.	big cardamon 16 gr.	cream of tartar 25,6 gr.
chinese rhubarb 32 gr.	white frankincense 16 gr.	clarified honey 1600 gr.

⁵ Calculated approximately on the basis of 3.2 grams per *dirhem*.

The aforementioned ingredients should be mixed by pounding and blending with honey. And this honey should be boiled, and then kneaded by stretching and firstly 20 grams of it should be used [for each one-time]. And then one should eat from it as much as the appetite gratifies. One should stop using it after three times.

Facsimile



Bibliography

Eđri, Saadettin. *Lâmi'î Chelebi Şerefü'l-insân The Debate on Creation Between Man and Animals Before the Sultan*. Vol 2, (Boston: The Department of Near Eastern Languages and Civilizations Harvard University, 2011): 17.

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