Chapter 1 Works on pākaśāstra

Medical treatises with a title containing the word päka are either works on cookery in the service of medicine or collections of formulae for the type of pharmaceutical preparation called pāka.

Information on the contents of a treatise is necessary in order to be able to determine to which group it belongs.

AUSADHAPÄKĀVALĪ. 1

BROJANAKUTŪHALA by Raghunātha Paṇḍita.²
BŖHATPĀKASAMGRAHA by Kṛṣṇaprasādatrivedin.³ This is probably a modern work.

Bṛhatpākāvalī, compiled by Gaṅgāprasādaśarman, 4 son of Guru Dīnalāla Śarman of Dvivedipura, from sources not mentioned by name, 5 is a collection of seventy-one pākas and related types of preparation.

The statement found in the introductory verses that the essence of therapy consists

of pākavidyā and rasāyana relates to the numerous pāka formulae used for rasāyana purposes.

purposes.

A pāka is defined as a variety of avaleha (linctus), the difference being that an avaleha is a soft, a pāka a solid type of preparation. The general procedures for preparing a pāka and an avaleha are described in the introductory verses. Although pākas, together with avalehas, constitute the majority of the formulae, the treatise also contains recipes for a guda, some khandas, a lauha, and some modakas. Substances frequently used as ingredients are ākalla(ka), 6 opium, 7 and the seeds and seed capsules of Papaver somniferum Linn. 8 Some other noteworthy substances are cīnīkabāba, 9 copaciīn, 10 khurāsāṇa, 11 mastakī, 12 and uṭaṅgaṇa, 13 A number of recipes which on account of the presence of ingredients of later orial substances.

A number of recipes which, on account of the presence of ingredients of later origin, cannot be very old, are nevertheless attributed to ancient authorities like Ātreya (15-16: jātīpattryavaleha) and Bhāradvāja (108-109: copacinīpāka). One formula (an avaleha called muphara: 106-107) has been borrowed from Islamic medicine; the same may apply to the sālimapāka (36).

The Bṛhatpākāvalī dates from the beginning of the twentieth century. 14

Kṣemakutūhala by Kṣemaśarman. ¹⁵ Pākacandrikā by Āṇṇajī Ballāla Bāpaṭa Indurakara Vaidya. ¹⁶

 $P\bar{\text{A}}\text{KADARPANA}$ or $\textit{Nalapāka},^{17}$ ascribed to king Nala, 18 is a work on the culinary art, intended for the royal kitchen.

The treatise consists of 760 verses, ¹⁹ arranged in eleven chapters (prakaraṇa), ²⁰ and has been composed in the form of a dialogue between king Rtuparṇa and king Nala. ²¹ The latter, who has adopted the name of Bāhuka after his encounter with the serpent king Karkoṭaka, offers his services as an expert in cookery to king Rtuparṇa, who then asks him questions on the origin of his knowledge. Nala begins telling the story of his journey to Damayantī's svayaṃvara and his meeting a group of four gods, the four guardians of the quarters of the sky, also going there. These gods promise to grant him four boons if he is willing to act as their messenger. After Nala's acceptance and deliverance of the message to Damayantī, Indra bestowed on Nala the faculty of making himself invisible, Agni that of controlling fire, Yama the expertise in cookery, and Varuṇa the faculty of controlling the watery element. ²² Having listened to Nala's narrative, Rtuparṇa requests him to expound his knowledge of the culinary art (1.1–2.2). Nala comples and proceeds with giving detailed answers to Rtuparṇa's questions.

Chapter one, by far the longest (499 verses), deals first with some general topics:

Chapter one, by far the longest (499 verses), deals first with some general topics: the six kinds of food, ²³ the importance of food in preventing diseases, the characteristics of a good cook, the eight faults (dosa) ²⁴ to be avoided in well)-reprared rice dishes (1.23–56), and the right way of preparing various rice dishes, utkrāṇodaka (meat broth), taharī, ²⁵ and rice boiled in broth (māṃsaudana); this section ends with the prevention of the production of garala ²⁶ (1.57–119). The chapter proceeds with the description of various varieties of sūpa ²⁷ (1.121–141), temana ²⁸ and khala, ²⁹ dishes made of kulittha beans, and recipes for flavoured types of navanīta (fresh butter) and ghee (1.142–199). The remaining part of the chapter is devoted to dishes prepared with vegetables or fruits (1.200–497).

Chapter two is concerned with the regimen during the seasons (rtudharma) and the six parts of day and night corresponding to them. Chapters three to eleven are successively about bhaksya (sweets), pāyasa (milk pudding) and pānaka (refreshing drinks), pānaka again, yūṣa (soups), ghṛtānna (dishes with rice and ghee as their main ingredients), lehya (soft dainties), saityajala (cool and scented water), kṣīrapāka (boiled milk with water, sugar, fragrant flowers or fruits added to it), and dadhi (thick sour milk with flavouring and fragrant substances added).

The recipes of the Pākadarpaṇa are modelled on a common pattern and written in a clear style. Each recipe is followed by an enumeration of the medicinal properties and actions of the dish.

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Nala is quoted by Cakrapāṇidatta, 30 Dalhaṇa, 31 Meghadeva in his commentary on the Mādhavadravyaguṇa, Niścalakara, 32 Śīlānka, 33 Śivadāsasena, 34 Toḍara, 35 Trimalla, 36 and Vopadeva. 57 Nala is referred to in the Kāśyapīyakṛṣisūkti, 38 Kṣema-sarman's Kṣemakutūhala, 39 and the anonymous Pākasāstra. Nala was one of the sources of Basava's Śivatattvaratnākara.

Some noteworthy terms employed by the author of the *Pākadarpaṇa* are: aṭṭālaka (a refrigerating device; 1.94, 197, 209, 217; 4.29), haraṭṭaka (a grinding stone; 1.129), kalkinī (a knife; 1.219 and 287), pravaṇī (a wide-mouthed pot; 1.222, 132, 138, 147, 202), pūgapaṭṭa (1.173, 216, 226, 231, 245), ⁴⁰ taharī (1.81–85), temana (1.142–150

and 155-157),41 and utkrāņodaka (1.65-70).

Interesting names of vegetables and fruits are: ākalī (1.485), alasandī (1.262), ⁴² ālopā (1.484), ⁴³ bāṣpa (1.341), ⁴⁴ cakravarta (1.323), ⁴⁵ culī (1.336), cūmikā (1.484), humkāra (1.295), kṣudradantī (1.263 and 494), kurpāṭaka (1.265), latāculī (1.338), humdapītikā (1.484), mahābāṣpa (1.356), mahāculī (1.339), nameru (6.10), rājarambhā (1.211), raktabāṣpa (1.357), saikasa (1.494), sāmudraphala (6.20), ⁴⁶ sāraṅga (6.22), saṭphalā (6.7; 10.18), śilāchillī (1.340), uṇḍūka (1.377), virūpaka (1.296), ⁴⁷ and viṣachān (1.484), ⁴⁸

No particulars are known about the actual author.

The date of composition of the *Pākadarpaṇa* remains undetermined. The quotations from Nala are of no avail because they cannot be traced in the printed text. ⁴⁹ The earliest author to refer to some work on cookery by Nala is Cakrapāṇidatta. Some names of plants may point to a period not earlier than about A.D. 1200. ⁵⁰ Since chilli is absent from the *Pākadarpaṇa*, it dates probably from before the introduction of this type of pepper into India in the seventeenth century. ⁵¹

PĀKĀDHIKĀRA. ⁵²
PĀKĀDHIKARAŅA. ⁵³
PĀKĀDHYĀYA, anonymous. ⁵⁴
PĀKĀDHYĀYA by Harşakīrti Upādhyāya. ⁵⁵
PĀKĀDISAMGRAHA. ⁵⁶
PĀKAKRIYĀ. ⁵⁷

PĀKAMĀRTAŅDA. ⁵⁸ Sources quoted are: Pākasudhākara, Pākāvalī, ⁵⁹ Sārasamgraha, Śārngadhara, Vaidyavilāsa, Vangasena, Vṛnda, Yogacintāmaņi, Yogaratna, and Yogaratnāvalī. ⁶⁰

One of the introductory verses claims that the essence of the medical art consists of pākavidyā and rasāyana. 61

Pākanighaņţu. ⁶² Pākaparibhāṣā. ⁶³

PĀKAPRADĪPA by Gaņeśaśarman. ⁶⁴ This work, in 535 verses, consists of a collection of eighty-six pākas and avalehas, preceded by an exposition on the preparation of a pāka and various rules connected with this subject (2–17).

Sources are not referred to, except once (465–466: pāṭhāvaleha from the Āśvina-

Sources are not referred to, except once (465–466: pāthāvaleha from the \bar{A} svina-samhitā).

Many pākas are attributed to particular authorities: the Aśvins (55–68; 214–228; 326–335; 374–382; 388–392; 424–430), Ātreya (232–239), Bhāradvāja (310–317; 352–357), Bhṛgu (165–169), Brahmā (336–344), Dhanvantari (487–499), Gahananātha (502–508), Gorakha (529–532), Mahādeva (469–482), and Śiva (33–39).

Noteworthy items of the materia medica are: ākalla (245), ākallaka (88, 134; 217; 279; 319; 408; 420; 433), arkakarabha (24), asāla (345), cīnīkabābā (88), copacīnī (220; 310; 318), jhiñjhinī (151), kabāba (235), kabābaka (448), kallaka (59), karabha

418

(97), kauñca (76), khasaphala (24), khurāsāna (235), khurāsānikā (24), kuhū (25), lobāna (220), mājū (200), mājūphala (24), mastakī (97; 220), and siņāvāsika (211). Information on the author is not available

 $P\bar{\text{A}}\text{KAPRAD}\bar{\text{IPA}}$ by Ravidattavaidya. ⁶⁵ Probably a modern work.

 $P\bar{A}K\bar{A}RNAVA$. 66 This work 67 contains the recipes of fifty-three pākas. 68 Some of these are: āhaphenapāka, akalakarāpāka, aradūsāpāka, bhilāvāpāka, 69 dālacīnīpāka, 70 kauchapāka, 71 kudāpāka, 72 rīnganīpāka, 73 sālimapāka, 74 and sopārīpāka. 75

One of the pākas described, the godhūmapāka, is said to derive from Rudra and was also proclaimed by Svayaṃbhū for the benefit of Pārvatī. ⁷⁶ Opium (ahiphena), sarsaparilla (copacīnī), and rose water (gulābapāka) are mentioned.

Works and authors quoted are: Ānandamālā (by Ānandabhāratī), Bhāvaprakāša,

works and aumors quoted are: Anandamālā (by Anandabhāratī), Bhāvaprakāša, Manoramā, ⁷⁷ Todarānanda, Vaidyavallabha, ⁷⁸ Vaipasena, and Yogacintāmani. ⁷⁹ The references to the Bhāvaprakāša and Todara prove that the work cannot be earlier than about A.D. 1600, ⁸⁰ The MS is written on paper that may be about two hundred years old. ⁸¹

Pākasaṃgraha.82

PĀKAŚĀSTRA, anonymous.83

This work deals with the preparation of various dishes and gives their medicinal properties. It begins with a bhaktādiprakaraņa; the second prakaraņa is about phalaśā-kādi; the treatise ends with a bhojanaprakaraņa. 84

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Some of the preparations described in the bhaktādiprakarana are: manda, yūṣa, sūpa, pāpara, *5 pāyasa, polikā, mandikā, yamalarotikā, pūrikā, kacavallī, vaṭaka, pakvavatī, pānaka, rāgakhāndava, śikharinī, vāsavatī, phenikā, laduka, bindumodaka, dugdhakaranjikā, *6 lāpasī, *7 candrahāsī, jalebī, kasāra, *8 koharī, bahurī, and mphikā *8 tangara tan

The description of jalebī in this $P\bar{a}kas\bar{a}stra$ was regarded as the earliest one known by P.K. Gode. 90

The only authority quoted is Nala. 91

The manuscript of this work dates from A.D. 1677/78.92

PÄKAŚÄSTRA by Bhīmasena. 93

Subjects dealt with are: the mode of forming clarified oil from the milk of jack fruits and from bananas; the preparation of ghee, curds and buttermilk; asclepias berry and wild palma christi shrub; the preparation of a curry from the seeds of the nimba tree that is not bitter; the preparation of pulse dishes; the use of the juices of lime and tamarind;

the preparation of various cakes; the preparation of pāyasa and various pānakas. ⁹⁴
The author calls himself Pāṇḍusūnu and Pavana- or Samīraṇasūnu (i.e., Bhī-masena). ⁹⁵ The work, said to have been written in Virāṭanagara, ⁹⁶ is called a sūpa-

The Pandavas lived in the thirteenth year of their exile, disguised as servants, at

the court of Virāta, king of the Matsyas; Bhīmasena served as the cook of the royal household, 98

Other works attributed to Bhīmasena are the Abhidhānacandrikā, 99 Vaidyabhūṣanã, 100 and Vaidyabodhasamgraha. 101

The Bhīmasena who wrote the Abhidhānacandrikā, Pākaśāstra or Sūpaśāstra, and Vaidybhūṣaṇā lived in the nineteenth century according to A. Rahman.

PĀKAŚĀSTRA by Devīsiṃha. 103

PĀKAŚĀSTRA by Jayagovinda. 104 This work, written in Hindī, deals with the preparation of various dishes for a feast and describes their physiological effects. 103 The author enjoyed the patronage of a certain Hrdayanarendra. 106

PĀKAŚĀSTRA by Śrīmalla, 107

PĀKAŚĀSTRA by Vindu. 108 PĀKASUDHĀKARA. 109 Quoted in the Pākamārtanda.

PĀKĀVALĪ. 110 Several texts of this title are known, 111

One of these texts, edited under the title of $P\bar{a}k\bar{a}val\bar{i}^{112}$ and by an unknown author, is of the same type as a yogasamgraha, containing formulae for compound medicines against various diseases in the form of a pāka, avaleha, āsava, modaka, vaṭī, etc. Among the disorders mentioned are, for example, slesmapitta (36; 43), somaroga (46), and

Noteworthy substances prescribed in this treatise are: opium (ahiphena: 5; 16; 41; 42; phaṇiphena: 48; sarpaphena: 41), ākalkala (39), akalkara (16), ākalkara (4; 32; 45; 47), ākārākarabha (41), copacīnī (47), covacīnī (34), drekkā (25), ¹¹³ dvandvaparnī (43), ¹¹⁴ dvīpāśvā (47: e copacīnī), dvīpottharāsnā (34: e covacīnī), gulāba (42), hemāmbhodhara (13), ¹¹⁵ khākhasa (28; 41), mastakī (38; 43), pārasī vacā (43), ¹¹⁶ uṣtrakaṇṭaka (45), and uṣtraphala or -phalā (42).

Two recipes for a śankhadrāva are given (31–33). The only treatise quoted is the Rasārņava (23).

The above evidence indicates that this Pākāvalī is later than the Śārngadharasamhitā (jaratpitta; ākārakarabha) and Bhāvamiśra (copacīnī; pārasī vacā). The presence of a recipe for the preparation of rose water (gulābapāka) and the two recipes for the praparation of a mineral acid (śańkhadrāva) point to a period of composition not earlier than the seventeenth century.

Pākāvalī by Govindarāja, son of Nāganātha. 117 Pākāvalī by Kāsinātha. 118 Pākāvalī by Kulāvatamsa. 119 PĀKAVIDHI by Divākaracandra. 120

 $S\bar{U}DAS\bar{A}STRA.$ 121 A work of this name on cookery is quoted or referred to by Anantakumāra, 122 Cakrapāṇidatta, 123 Hārāṇacandra, 124 Jejjata, 125 Kṣīrasvāmin, 126 Niścantakumāra, 126 Cakrapāṇidatta, 126 Niścantakumāra, 12

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lakara, ¹²⁷ Rāyamukuṭa, ¹²⁸ Śivadāsasena, ¹²⁹ Śrīdāsapandita, ¹³⁰ Śrīkanṭhadatta, ¹³¹ and Todara. ¹³² Some of these quotations may be from Nala's *Pākadarpaṇa*. Bhavyadatta's *Yogaratnākara* contained a sūdaśāstrapariccheda. ¹³³

SŪPAŚĀSTRA. 134 A Sūpaśāstra is quoted in Vācaka Dīpacandra's Laṅghanapathyaninaya 135 and Vopadeva's Siddhamantraprakāśa. 136

Chapter 2 Works on nādīśāstra

ABHINAVANĀŅĪTANTRA by Viśvanāth Dvivedī. 1

 $BH\ddot{a}RAT\ddot{1}YAN\ddot{a}$ D $\ddot{1}VIJ\tilde{N}\ddot{a}NA$ by Prabh $\ddot{a}karadeva\acute{s}arman$ Caṭṭop $\ddot{a}dhy\ddot{a}ya^2$ is a modern

nonograph on the pulse in about 500 verses, divided into seven chapters.

Chapters one to four deal with general aspects of the examination of the pulse and the recognition of disorders of the dosas. Chapter five is about pulses which indicate a fatal outcome within a specified period of time and about special cases which, although seemingly grave, are prognostically favourable. Chapter six describes the pulses characteristic for a long series of diseases and chapter course clause identification. acteristic for a long series of diseases and chapter seven signs indicating the approach of death.

The author does not indicate his sources, 3 but a large part of his treatise is based upon the works of Kaṇāda, Rāvaṇa and others. 4

The colours of the vāta-, pitta- and kaphanādī are described as respectively dark blue (nīla), pale (pāṇḍura) and white (śveta). The problem of the conflicting views on the location of the pulses of the dosas with respect to the three fingers of the examiner 6 is solved by declaring that no importance should be given to this location because the doşas are sufficiently characterized by the movements of the pulse. The list of diseases together with their pulses is longer than in the works of Kaṇāda, Rāvaṇa and Bhūdharabhatta.8

The author was a Principal of the Calcutta College of Āyurveda and wrote his book between the years 1930 and 1934.

Bhavānīnāpīvijñāna.9 DHARMAVAIDYAKANĀDĪPARĪKŅĀ by Merutunga. 10 Nāṇībheda. 11

NĀDĪCAKRA 12 is a remarkable treatise on the examination of the pulse, full of inter-

esting details on this subject and other medical topics.

The work ¹³ work consists of 292 verses, arranged in twelve chapters (paṭala). It is composed in the form of a dialogue between Siva and Pārvatī. The mangala is adressed

The introductory verse says that the Nādītantra will be expounded. The next few verses (2–6ab) relate that Pārvatī asked Šiva for instruction in the difficult art of nādīśāstra. Śiva replies that he will transmit to her the very subtle Nādīcakra.
The exposition begins with the statement that the nādīs are said to be 72,000 in

number¹⁴ by the great sages; authorities and works referred to are: Bhela, the *Caraka-śāstra*, Suśruta, the *Tantravistara*, the *Karņikokta*, ¹⁵ Yājñavalkya, and the *Yogaratnā-valīyaka* (7).

The importance of the science of the pulse is highlighted (10–12). Three diagnostic methods are mentioned: touching (sparśana), questioning (praśna) and examining (darśana) a patient (13–14). ¹⁶ Touching, i.e., feeling the pulse at the wrist (hastamūla), ankle (pādamūla), or both wrist and ankle, enables a physician to diagnose fever, disorders of the doşas, the state of the digestive fire, ailments caused by fasting and waking at night, an intensive activity of the digestive fire (atyagni), deficiency of the semen (hīnavīryatva), disorders arising from fear (bhaya), grief (śoka) and confusion (bhrama), ailments arising from food of a particular taste, ¹⁷ painful conditions brought about by (an excess of) physical exercise and sexual activity, and disorders of digestion (ajīrṇa) (15–19ab). Questioning reveals the presence of kukṣiśūla, udāvarta, pārśvaśūla, bhagandara, sandhivāta, haemorrhoids (arśāṇṣi), the twenty urinary disorders (mītraroga), skhaladvīrya, ¹⁸ śiroroga, poisoning (viṣasevā), antraniḥṣti, ¹⁹ hastapādādidāha, ²⁰ diseases of the penis, bladder and anus, and bleeding from the female genital organs (raktasrāva bhagotthita) (19cd–22ab). Examination discloses the presence of kāsa, śvāsa, eye diseases, pitakāḥ, vraṇa, andavāta, śopha, pāṇdu(roga), kāmila, pīnasa, asthibhaṅga, ūrubhaṅga, nādībheda, ²¹ galagraha, karṇārbuda, mūrchā, aršāṃsi (haemorrhoids), plīhan, ānāha, udara, sakthiśopha (swelling of the thighs or legs), galagranthi, upajihvā, masūrikā, the eighteen forms of kuṣṭha, damaru, ²² and gaṇḍamālikā (22cd–25).

Finally, the pulse at the wrist is said to reveal all diseases, in the same way as the strings of a vīnā may produce all the rāgas (26–28ab).

Chapter two (28cd-46) mentions a kanda (bulbous structure), located somewhat downward from the navel, and measuring four angula in breadth and two angula in height. ²³ as the place of origin of the 72,000 nādīs (28cd-32), which are divided into 30,000 male, 30,000 female, and 10,000 neuter ones, distributed, respectively, over tright, left and middle part of the body (33-34). One hundred and one among these are of more importance; thirteen is the number of the most prominent ones (35ab).

A main group of nādīs is formed by the pentad consisting of Idā, Pingalā, Suşumnā, 24 located in the upper half of the body, together with Subalā and Balā, located in the lower half. Idā is found on the left, Pingalā on the right, and Suşumnā in the middle. Idā is the main carrier of the dosas in females; Pingalā is its counterpart in males. The Suşumnā, the seat of Brahmā, transports vāyu, the basis of breathing (38–43ab). A human being is said to breathe 21,600 times each day and night (43cd–44ab). 25

Chapter three (47–55) describes where the main nādī should be examined by a physician: in males at the left, in females at the right side of the body, in cows at both sides of the nose, in horses at the ears, and in elephants at the mouth, tip of the nose, eyes, tail, and cheeks (51–52).

Chapter four (56–65) is concerned with the way of feeling the pulse and the exact places where to put the fingers (56–59). It describes in which disorders which pulse should be taken (60–63), and which pulse should preferentially be examined in the various periods of life (64–65).

Chapter five (66–80) is about characteristics of the pulse during the three parts of day and night (66) and during the six seasons (67–69ab). Each season endows the pulse with a characteristic type of pulsation (gati), resembling the way in which a particular animal moves about. The chapter proceeds with signs of the pulse connected with the preponderant taste of the food enjoyed; ²⁶ these signs consist again of ways of pulsation resembling the gait of particular animals (69cd–72ab). A combination of the sweet and sour tastes gives rise to the same signs as those attributed to kapha, a combination of the pungent and saline tastes to the signs of pitta (72cd–73ab). ²⁷ The tastes which should predominate in the food taken in a particular season are mentioned (75–76ab), as well as the relationships between the doṣas and the seasons (76cd–79ab) and those between the doṣas and the mahābhūtas (79cd–80).

Chapter six (81–92ab) describes the radial pulse (jīvanādī), the way to take it, the signs of the dosas, signs indicating curability or incurability, and conditions in which it is either practicable or impracticable to feel the pulse.

Chapter seven (92cd–95) instructs the physician to diagnose văta disorders with the index, pitta disorders with the middle finger, and kapha disorders with the little finger. Patients up to the age of fifty should be examined with the fingers of the right, older patients with those of the left hand.

Chapter eight (96–100) specifies the types of pulsation characteristic of disorders of one dosa or two dosas; each dosa or combination of two dosas presents a type of pulsation resembling the movement of a particular animal.

Chapter nine ((101–153) describes first the pulse that is typical of involvement of all three dosas (101–102). Subsequently, it enumerates a group of ten nādīs: Idā, Pingalā, Susumnā, Gāndhārī, Hastabīja, Pūṣā, Payasvinī, Alambu, Lakala, and Śańkhinī (103–104ab). ²⁸ The six cakras are mentioned, ²⁹ their seats, and the parts of the body where the ten nādīs are found (104cd–108).

The remaining part of the chapter is devoted to anatomy. All the verses on this subject have been borrowed from the Śārṅgadharasaṃhitā (1.5), with the exception of 125–130, dealing with the seven layers of the skin and the diseases located in these layers.

Chapter ten (154–182) describes the five mahābhūtas (154–158), disorders arising from deficiency of one of these (159–160), the connections between the mahābhūtas and the dosas (161), between the mahābhūtas and the seven bodily elements (162) and the tastes (163–164), the colours of the mahābhūtas (165), the mahābhūtas preponderantly present in particular constituents of the body (166–170), the ratios of the mahābhūtas in several groups of animals (171–180), and the connections between the mahābhūtas and the seasons (181–182).

Chapter eleven (183–273) is devoted to a classification of diseases. Almost the whole of this chapter has been taken from the $S\bar{a}nigadharasamhit\bar{a}$ (1.7). Exceptions are verses 184–185, 31 186ab, 204–207, 32 and 272–273, 33

Chapter twelve (274-292) describes that Pārvatī wonders how disorders of the dosas, which have their seats in various parts of the body, can be diagnosed by means of the radial pulse. Being puzzled, she asks Śiva for elucidation.

Šiva informs her of some anatomical facts. He declares that the mūlādhāracakra ³⁴ contains a vidhigranthi, which is the seat of vāta; similarly, the heart-lotus ³⁵ has a