

quantities as wanted, and thereby losing what sticks to the spatulas; its uniformity of strength (not being affected by subsequent drying or deliquescence, as usual); the full weight is given, whereas by the usual method of weighing on paper some is lost, not being removable.

To this last I would add a suggestion; instead of weighing solid extracts on paper, a better plan is to dust lycopodium over it on taking it from the jar, and to roll it between the fingers, dusted over with the same powder. The little ball may then be weighed, as any other solid, in the dish of the scale without sticking to it. The lycopodium would not add materially to the weight, as it may all be blown off except a very thin film. Should perfect accuracy be demanded, both pans of the scale may be dusted over with lycopodium and balanced with it; then the extract may be placed in the pan, on the powder, and weighed.

The main disadvantage that appears to present itself in the matter of keeping the weighed mass is the possibility of the extract becoming so dry as to be worked up in prescriptions with difficulty. This might be prevented by a proper addition of glycerin; and I am of opinion that, even should the extract become dry, it might be softened by placing a moistened sponge in the jar with the pills, in such a manner as not to wet them, but supply a moist atmosphere, and let the pills absorb moisture without altering their shape. I have not had occasion, however, to try this plan, and cannot speak positively about its successful application.

In conclusion, it may be stated yet that the pills may be put into different jars, or several sizes may be kept in the same jar, by making partitions, or by making such great difference in the sizes or shapes of the masses as to identify them.

Nashville, Tenn., Jan. 31, 1877.

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## CONTRIBUTIONS TO THE CHEMICAL KNOWLEDGE OF CULINARY PLANTS.\*

BY DAHLEN.

The following analytical results are taken from Dahlen's investigations on pot-herbs (*Landwirthschaftliche Jahrbucher*, 1875, pp. 613-723).

*Sprouts.*—The young suckers of sprouts and of asparagus can be regarded only as luxuries.

*Culinary and Potage Herbs.*—The various kinds of cabbages form an excellent nutrient rich in albumin and phosphoric acid. The most proteinaceous are the small heads of the rose cabbage, which

\* From the *Journal of the Chemical Society*, in Pharm. Jour. & Trans.