PHARMACY.

Ballard, M. S., Goodaere, Leon A., Hopkins, A. S., Love, H. W.

Ballard, M. S., Fletcher, G. F., Goodaere, Leon A., Gordon, H. F., McIntyre, Colin, Ray, A., Waugh, J. M. A.

MATERIA MEDICA.

Ballard, M. S., Fletcher, Geo. T., Goodacre, Leon A., Gordon, H. F., Hopkins, A. S., Love, H. W., McIntyre, Colin, Ray, A., Waugh, J. M. A.

BOTANY.

Gordon, H. F., McIntyre, Colin, Ray, A.

PASSED IN PHARMACY.

(Having previously passed in four subjects) Atkins, W. J.

+Passed in Practical Chemistry.

Annual Meeting of District No. 10.

The annual meeting of the Pharmaceutical Association of District No. 10 was held at Ingersoll on the 11th May, and was, as usual, a very agreeable and successful meeting, such as we hope to hear of in every other district where organizations have not been started or maintained.

Officers elected for ensuing year are :--Messrs. W. A. Kann, President; R. Kneeshaw, Honorary President; N. A. Bosworth, Vice-President; C. Thomson, Second Vice-President; W. A. McCollom, Sec'y-Treasurer; and standing committees all re-elected.

Having completed a considerable amount of routine business, and decided that next annual meeting be held in the City of Stratford, the meeting was formally ad-journed. Considerable time was profitably spent in discussing formulæ, prices, and business methods, and this we deem an important feature of our meetings, worthy of imitation in other districts where, we feel assured, unanimous and well attended meetings would result in very considerable advantage to individual members, and that freedom of discussion would enable all to take more intelligent and united interest in subjects pertaining to the financial success and general advancement of our profession.

W. A. McCollom, See'y. Tilsonburg, Ont.

Facts about Cassia.

Cassia, or bastard cinnamon, as it is sometimes called, is indigenous to the forests of Quang-ting and Quang-see in China, and is grown in several parts of South Asia, says *Merchants' Review*. Some of very fine quality, of late years, has been imported here from Java and Saigon. The trees which are cultivated are kept as a sort of coppice, and numerous shoots spring from the roots. These are not allowed to rise higher than about ten feet,

When the trees first put forth their flamecolored leaves and delicate blossoms, the scenery is exquisitely beautiful. In three years after planting each tree affords one shoot fit for cutting; at the fifth year from three to five shoots may be taken, but it requires the vigor of eight years before it yields as many as ten branches of an inch in thickness. From the age of ten to twelve years is the period of its greatest perfection, but its duration of life is not limited, as the root spreads and annually sends up new shoots or suckers. The tree is in its best state when the bark separates easily from the wood and has the inside covered with a mucilaginous juice ; but if that be not carefully removed the flavor of the spice is injured. The shoots are cut when from half to threequarters of an inch in thickness, and in length from one to three feet; the bark is instantly stripped from the wood, and freed from the epidermis, which is scraped off. The fragrance diffused around during this process is extremely delightful. The wood, when deprived of its burk, has no smell, and is only used for fuel. When the bark is cleansed it is of a pale yellow color; and it is then thoroughly dried in the sun, where it curls up and becomes of a much darker tint. The small pieces, when practicable, are then put inside the larger ones, and the whole close together in the tubular form in which it is sold in the stores.

When the rind or bark is first taken from the tree it consists of an outer portion, which tastes like common bark, and an inner portion which is very sweet and pungent. In the course of the drying the oil of the inner portion, on which the flavor wholly depends, is communicated to the whole, and the quality of the entire bark depends more upon the relative qualities of those portions of the bark than upon anything else. The Ceylon cinnamon has the outer portion much thinner than the cassia of other countries, and thus its higher pungency. There are three styles or classes of cassia-the "thin quill," or inner bark, manipulated without its outer rind, which seldom comes into this market in its genuine state; the "cassia vera," or the bark proper taken from the green yearling shoot, and which is often very aromatic : and the lignea, or woody bark, taken from near the trunk. The principal exports are from China and Batavia. Under favorable circumstances the tree yields a large and small harvest every year. The large one is obtained soon after the fruit is ripe ; that is, when the tree has again pushed out shoots and the sap is in full circulation. May and June are the best months for the great harvest, in November and December the little harvest is obtained. Oil of cassia or cinnamon is generally distilled from the fragments broken off in packing, but a very great portion of cassia that finds its way into our market has been "sweated," or the greater portion of its oil extracted. A very small quantity of oil is contained in the bark, one hundred pounds of which are required to yield half a pound of oil; consequently it is extravagantly dear. When distilled from the finest cinnamon its specific gravity is greater, but from the cassia it is less than that of water.

Though cassia has found a place in our pharmacopæia, the purpose to which it has been applied by the South Americans invests it with medical properties which it is not usually supposed to possess. One thousand bales are said to be consumed annually by the miners in South America; each receives daily a certain quantity cut into small pieces, which he eats as a preventative against the noxious effluvia of the mines. The average weight of a balo of China cassia is from 70 to 80 lbs., with 9 per cent. allowance for tare.

Crude Carbolic Acid and Wood-Tar.

The use of crude carbolic acid and wood-tar for disinfecting purposes, is rather wasteful because of their insolubility in water. E. Hirschsohn, in a series of experiments, found that if 100 parts of so called 100 per cent. crude carbolic acid was agitated with 50 parts moderately finely powdered rosin and 6.8 parts sodium hydrate dissolved in 12-16 parts of water until solution resulted, a liquid was obtained giving an almost clear solution with ten volumes of water. The solution resembles "Lysol," differing from it, however, in not being miscible with petroleum ether, and in not producing the gelatinous mass upon addition of two or three vol-umes of water. Experiments with so-called 50 per cent, crude carbolic acid did not give a preparation dissolving perfectly in water; using the same proportions as above, the preparation resembled "ercolin," giving with water an emulsion.

In experimenting with wood-tar it was found that the same formula would not give satisfactory preparations with the different kinds of tar. While in the caso of bireh-tar the above proportions proved satisfactory, fir tar required an entirely different formula. The best results were obtained by using 100 parts of fir-tar, 10 parts rosin, and 6-7.5 parts sodium hydrate, dissolved in 12-15 parts of water. These preparations do not give entirely elear dilutions with water, but upon prolonged standing ther an oily nor tarry layer separates.

While heat is not essential for success it facilitates the solution of the rosin in the carbolic acid and tar; the sodium hydrate, however, must be dissolved in the specified quantities of water or inferior preparations will result. Attention is called to the fact that crude carbolic acid is met with which will give good preparations with less rosin and sodium hydrate. Other oils, like oil of turpentine and oil of eucalyptus, can be made miscible by following the above directions.—(Pharm. Ztschr.), Am. Jl. Phar.

Lupcol is a crystallizable substance, isolated by Likiernik from the seed coats of Lupinus luteus.