

### Publisher's Department.

—Messrs. Eli Lilly & Company, of Indianapolis, have issued a work entitled “Handbook of Pharmacy and Therapeutics.” The aim, as stated in the introduction, is to furnish the busy practitioner a reliable means of ready reference, at once concise, systematic and authoritative, to which he may refer with confidence in cases of doubt. Younger members of the profession and medical students will find this little work full of suggestions. It will be sent free to any physician, druggist or medical student by addressing Eli Lilly & Co., Indianapolis, Ind., mentioning this Journal.

**MEAT *versus* SALT.**—Science teaches us that salt meat has considerably less nutritive power than fresh meat. The same principle applies in a higher degree to a number of liquid extracts of meat, or so-called beef-tea, or bouillons, which are being offered to the English public at prices entirely out of proportion to their real nutritive value. According to analysis by Dr. Rudolph Sendtner, published by the Royal Analytical Institute of Munich, most of these liquid extracts contain only a very small proportion of real extract of meat, but an enormous quantity of salt, with the addition of some flavoring ingredient like celery, or similar stuff; and in analyzing five different sorts Dr. Sendtner obtained the following results:—

No. 1 being considered as one unit of extract of meat.

“ 2 is equal to 1.62.

“ 3 “ 2.43.

“ 4 “ 2.84.

“ 5, the real Liebig Company's Extract of Meat, being equal to 6.20.

And in calculating the quantity of salt added to the different sorts: No. 1 contains 77.83 per cent.

“ 2 “ 56.70 “

“ 3 “ 52.68 “

“ 4 “ 54.69 “

No. 5 (the Company's Extract) contains no added salt at all. This proves to a certainty that the consumer, in using these various sorts of liquid extract of meat (bouillons), pays mainly for a very strong solution of common salt, slightly flavored with some extract of meat and some other ingredient of no nutritive value. Beef-tea made from Liebig Company's Extract of Meat is therefore of far greater nutritive value as a stimulant, and infinitely cheaper at present retail prices. The winter season approaching, this seems to be a useful hint to consumers of beef-tea or bouillon, so as to enable them to get their real money-value.