prosecution under the "Sale of Food and Drugs Act" in which the sufferer might be one who on the best evidence, and believing he was doing best for both physician and patient, had closely followed the originator of the formula.

It is but right to state that on the label of the American syrup no reference to the strength is made; the name being "Parrish's Compound Syrup of Phosphates (Chemical Food) a wholesome Tonic without Alcohol," etc., which latter allusion, those familiar with the patent medicine trade of the United States will doubtless appreciate.

## PREPARATIONS OF MALT.

## BY RICH. V. MATTISON, PH.G.

For several years past there seems to have been an observed tendency among physicians toward the use of a class of preparations more or less representing the saccharine and albuminoid constituents of malted barley, and a number of medicinal preparations have been gradually introduced, some of which have found considerable favor among the profession as a slightly-tonic and valuable nutrient food, employed in dyspeptic and other stomachic disorders, caused by the non-assimilation of starch food.

Probably the most widely known in this country is the "Hoff's Malt Extract," which most of the members present may remember particularly, on account of the great difficulty experienced in being able to obtain it during the late Franco-German war, and the Notoriety which one of our eminently-respectable houses at that time attained, through being able to supply, as genuine, a preparation put up in the ordinary London Stout bottles, with fac simile German labels. The genuine preparation does not seem to the writer to be properly called an extract of malt, since it certainly partakes more of the nature of a malt liquor, the principal difference being that it is of nature of a main inquor, the principal dimensional less alcohol the sweeter taste and less spirituous—more sugar and less alcohol. than the ordinary malted liquors of commerce. The fact, however, of : of its containing a notable proportion of alcohol renders it, in the opinion of the writer, an objectionable article; not objectionable as a malt liquor, understand, but as an extract of malt, since a large portion of the sugar has been converted by fermentation into alcohol.

The nutrient properties of a good malt extract consist in the amount of malt sugar, diastase, etc., that is obtainable therefrom by the assimilative organs of the human system, and to insure the proper amount of these principles depends upon the proper observance of four rules. viz.:

 $A_m$ , <sup>\*</sup>Read at a meeting of the College of Pharmacy, Phila., and published in the Jour. Pharm., Dec. 1876.