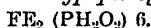


FERRI HYPOPHOSPHIS.

(Ferric Hypophosphite.)

Ferric hypophosphite obtained by the interaction of calcium hypophosphite and ferric chloride.

Characters and Tests.—A grayish white powder; only slightly soluble in water; entirely soluble in solution of potassium citrate, forming a green solution. Should give no reaction for carbonates, phosphate.

NOTE.—Used in preparation of Syr. Hypophosphitum.

HYDRARGYRI IODIDUM FLAVUM.

(Yellow Mercurous Iodide.)

Hg. I.

Mercurous iodide obtained by interaction of mercurous nitrate and potassium iodide.

Characters and Tests.—A bright yellow amorphous powder; almost insoluble in water; entirely insoluble in alcohol and ether.

NOTE.—Prepared according to this formula it is stable, and is in demand.

SYRUPUS HYPOPHOSPHITUM.

(Syrup of the Hypophosphites.)

Calcium Hypophosphite.....	394 grains	45 grammes
Sodium Hypophosphite.....	131 "	15 "
Potassium Hypophosphite.....	131 "	15 "
Tincture of Lemon.....	87 minims	10 ccs.
Sugar	14 ounces	700 grammes
Water to make.....	20 "	1000 ccs.

Dissolve the salts in ten fluid ounces (or four hundred cubic centimetres) of water; dissolve the sugar in the solution without the aid of heat; add the tincture of lemon, and finally enough water to make twenty fluid ounces (or one thousand cubic centimetres) of the syrup.

Dose.—1 to 2 drachms.

NOTE.—Less important.

FERRI PHOSPHAS SOLUBILIS.

(Soluble Ferric Phosphate.)

Made according to the process of the U. S. P.

RESINA LARICIS.

(Red Spruce Gum.)

A resinous exudation from the stem and branches of *Larix Americana*.

TINCTURA RESINA LARICIS.

(Tincture of Red Spruce Gum.)

Red Spruce Gum.....	2 ozs.	100 grammes.
Alcohol (90 per cent.).....	20 ozs.	1000 ccs.

Made by the maceration process as tincture of myrrh.

SYRUPUS FERRI IODIDI.

(Syrup of Ferrous Iodide.)

Iron in Wire	$\frac{1}{2}$ oz.	25 grammes
Iodine	720 grains	83 "
Refined Sugar.....	15 ounces	750 "
Distilled Water	A sufficient quantity.	

Process.—The same as British Pharmacopeia.

NOTE.—Recommended as containing less sugar. It is not so liable to crystallize out in cold weather.