

Solution of Hypophosphites Compound, without Sugar.

Ferdinand A. Sieker, in the *Pharmaceutical Review* for September, contributes the following:

Syrup of hypophosphites compound has been in use quite a number of years. More recently some demand arose for a preparation without sugar, because it was claimed that syrups will sometimes cause gastric disturbances because of the sugar they contain.

The following formula will yield a preparation that is similar to a commercial solution:—

Calcium hypophosphite	8.75 gm.
Potassium hypophosphite	8.75 gm.
Sodium hypophosphite	2.20 gm.
Ferric hypophosphite	4.38 gm.
Manganese hypophosphite	2.20 gm.
Quinine alkaloid	2.14 gm.
Diluted hypophosphorous acid (10 per cent)	5.5 cc.
Strychnine sulphate	0.0685 gm.
Potassium citrate	5.5 gm.
Citric acid	0.7 gm.
Glycerin	250 cc.
Spirit of orange, compound, U. S. P.	8.5 cc.
Alcohol	96.0 cc.
Solution of saccharin, N. F.	8.0 cc.
Water sufficient to make	1000 cc.

Dissolve the ferric and manganese hypophosphites with the aid of the potassium citrate and citric acid in 150 cc. of water by boiling.

Dissolve the quinine by boiling it with 200 cc. of water to which the hypophosphorous acid has been added. (This solution should have a distinct acid reaction toward blue litmus paper.) Mix the two solutions, add the calcium, sodium and potassium hypophosphites, the strychnine sulphate and sufficient water to make 625 cc., and warm until solution has been effected.

To the cool solution add the glycerin, the spirit of orange compound, previously diluted with the alcohol, and the solution of saccharin. Filter, and pass sufficient water through the filter to make 1000 cc. The solution of saccharin, N. F., should be prepared from saccharin that is 500 times as sweet as cane sugar.

A solution prepared according to the above formula possesses a greenish-yellow color, an acid reaction, an agreeable flavor and a bitterish-sweet taste. It is perfectly transparent and keeps well if stored in filled amber bottles and exposed only to diffused daylight.

It retains its greenish-yellow color much longer than the corresponding syrup.

A sample over eight months old is in perfect condition, while another sample that was exposed to sunlight in a flint bot-

tle has a brown color. The specific gravity of the preparation is about 1.077 at 15° C.

The dose of this preparation is 7.5 cc. (two fluid drachms), which is equivalent to calcium hypophosphite, and potassium hypophosphite of each 9.065 gm. (one grain); sodium hypophosphite, manganese hypophosphite and quinine hypophosphite, of each 0.016 gm. ($\frac{1}{4}$ grain); ferric hypophosphite, 0.032 gm. ($\frac{1}{2}$ grain); and strychnine sulphate, 0.0005 gm. ($\frac{1}{10}$ grain).

Tropon.

Tropon is pure albumen; it offers this most important constituent of our daily food in highly concentrated form.

Tropon is almost entirely assimilated by the system and transformed into blood and muscles, a fact which is of highest importance in those cases where the digestive canal has to be cared for in mechanical respects (dysentery, diseases of the intestines, etc.).

Tropon is very easily digested; it represents a food which without overstraining even the weakest stomach offers a large amount of nutriment (for children, disorders and diseases of the stomach, kidneys and the nervous system, liver complaints, convalescents, etc.).

Tropon—by replacing the lost albumen—enables us to arrest the decline of strength caused by fever and infectious diseases (yellow fever, blackwater fever, malaria, tuberculosis, typhus).

Tropon is unsurpassed in cases where the very nature of the disease requires a food of highly albuminous character (diabetes, obesity).

Tropon should be taken daily by the healthy in doses of about two ounces per day distributed over the meals, for, whilst raising the standard of efficiency it increases our energy and power of resistance against diseases. Of the highest importance in unhealthy districts frequented by epidemics.

Tropon can be taken daily for years without causing diarrhoea or any other disturbances.

Tropon as a dry powder will keep any length of time, even under the most unfavorable climatic conditions. It is the best substitute for meat without possessing its disadvantages.

Tropon is a tasteless and odorless powder. It can be mixed or baked or cooked with other food or else can be taken in drinks.

Tropon is rapidly coming into favor and eminent medical authorities are constantly calling attention to its merits.

To Clarify Wine of Pepsin.

To clarify wine of pepsin it is recommended to add gelatine then shake with talcum, asbestos, or, still better, with kieselguhr and filter through a wet plaited filter. The clarifying powder should be transferred to the filter and the liquid poured on carefully, in such a manner as to prevent washing the powder away from the walls of the filter. If the filtrate does not pass through clear at once, it is returned to the filter until it does.—*Pharm. Ztg.*

Afral.

This is the name of a disinfectant which is recommended for the prevention of mould in damp rooms, cellars, etc. which is accomplished by coating the walls with a one to two per cent. aqueous solution of afral.—*Phar. Rund.*

Ayapana.

This is the herb eupatorium triplinerve (E. Ayapana). It yields a bitter, aromatic decoction which is used in Brazil and Java as a tonic and stomachic. It has been proposed to introduce the herb into Europe as a substitute for tea and coffee.—*Phar. Zeit.*

Monoacetylresorcin.

This is a substance of syrupy consistence which has been proposed for use as a substitute for resorcin itself in the treatment of cutaneous affections. According to the German patent, it is made by acting upon resorcin with acetyl chloride or acetic anhydride.—*Pract. Revue.*

Systematize the Work.

Plan out everything as much as possible, your routine work, we mean, that is the same day after day. Do your manufacturing between customers. Learn to wait on customers rapidly. We heard a physician remark recently about a clerk who was alone during a rush, "He is the most active clerk I ever saw, everybody waited on carefully, not one neglected, but not a minute's time lost." We hope his employer appreciated him.—*Spatula.*