

Ontario College of Pharmacy. Since his arrival in this Province he has worked hard for the drug business, and has been most prominent in efforts to maintain right prices, and keep down cutting tendencies. He is accorded a hearty welcome as sec.-treas.-registrar of the British Columbia Pharmaceutical Association.

Books for Druggists.

Any of the following books will be mailed on receipt of the prices named:

British Pharmacopoeia.....	\$2 00
British Pharmacopoeia Addendum.....	35
U.S. Dispensary (in cloth).....	7 50
U.S. Dispensary (in leather).....	8 25
U.S. Dispensary (in leather) with index.....	8 50
National Dispensary.....	8 50
National Formulary.....	1 00
Atfield's Chemistry.....	3 25
Gray's Botany, first lessons.....	1 40
Maisch's Materia Medica.....	3 50
Martindale's Extra Pharmacopoeia.....	2 00
Pereira's Prescriptions.....	75
Parrish's Pharmacy.....	5 25
Squire's Companion.....	3 25
Remington's Pharmacy.....	6 00
Practical Dispensing.....	50
Minor Ailments.....	1 50
Heebner's Practical Synopsis of B.P.....	1 00
Heebner's Manual of Pharmacy, etc.....	2 00
Manual of Formule.....	1 50
Diseases of Cats and Dogs.....	75
Practical Dentistry.....	50
Harrop's Monograph on Fluid Extracts.....	2 00
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Quiz Compend on Pharmacy, Stewart.....	1 00
Caspan's Treatise on Pharmacy.....	4 50
Coblenz's Handbook of Pharmacy.....	3 50
Druggists' Price Books.....	2 00
Standard Dictionary, Funk & Wagnalls, single volume.....	\$12 to 18 00
Standard Dictionary, in two volumes, according to binding.....	\$18 to 22 00
Art of Compounding, by Scoville.....	2 50
Bartley's Medical Chemistry.....	3 00
How to do Business (McLean).....	75
Sayre's Organic Materia Medica and Pharmacognosy.....	4 50
Practical Perfumery.....	50

CANADIAN DRUGGIST, Toronto.

TO SOFTEN HARDENED MEDICINAL EXTRACTS.—A. Schacherl (*Oest. Zeit. f. Pharm.*) has found that a few drops of glycerine spread over the surface of the hardened crust of solid extracts soon causes softening and prevents further drying.

Carvol Derivatives.

We give here a brief abstract of two papers by Prof. Bayer on derivatives of Carvol, taken from Schimmel & Co.'s report.

(1) *Carone*. On standing with alcohol and dilute sulphuric acid carone takes up water, forming oxytetrahydrocarvone, identical with the oxyhydrogenium addition product of dihydrocarvone. Carone bisnitrosylic acid (obtained by the action of hydrochloric acid upon bisnitrosocarvone), is changed to bisnitrosylic acid of oxytetrahydrocarvone, melting at 184° C. when its alcoholic solution is exposed to steam. When acted upon by acetic acid and hydrobromic acid, the hydroxyl group of this body is replaced by bromine and bisnitrosylic acid of (S)-bromtetrahydrocarvone, melting at 130° C. results. This is again converted, by the action of alcohol, into caronebisnitrosylic acid, melting at 93° C. Oxycarone is formed when sodium hydrate solution is added to the alcoholic solution of bisnitrosocarvone-dichloride, and ketoterpene is formed, when the former is agitated with dilute sulphuric acid.

2. *Carzone*. When α or β *d*-limonenitroschloride is allowed to stand with a mixture of alcohol and hydrochloric acid, active hydrochlorcarvoxime is formed. Inactive hydrochlorcarvoxime is formed (a) from inactive carvoxime, (b) by mixing the two active compounds, (c) from hydrochloridipentenitroschloride when acted upon by ether and hydrochloric acid, (d) from terpineolnitroschloride, (e) from pinenitroschloride. From this department Prof. Bayer infers that carvone, limonene, terpineol, pinene, nitrosopinene and isocarvoxime belong to one family, since they all form hydrochlorcarvoximes upon proper treatment.

3. *Tetrahydrocarzone*.—By the action of amylnitrite and hydrochloric acid originate: (a) an oximido acid $C_{10}H_{16}NO_3$, and (b) bisnitrosotetrahydrocarvone.

(a) The oximido acid, when acted upon by acids yields isopropylheptanonic acid, which can be oxydized so as to form isopropylsuccinic acid. This is also formed by the oxydation of tetrahydrocarvone. The ethylic ester of isopropylheptanonic acid is reduced by Na, forming acetylisopropylketopentamethylene, which is again converted into the original ketonic acid, when it is boiled with dilute potassium-hydrate.

(b) Bisnitrosotetrahydrocarvone, when acted upon by hydrochloric acid, gives tetrahydrocarvonebisnitrosylic acid, oximido acid, just mentioned, and a ketone containing chlorine; the latter is converted into a new terpenone $C_{10}H_{16}O$ on the discharge of a part of hydrogenchloride; this boils at 233-235°, has an odor somewhat like caraway, but, strange to say, is not identical with carvotanacetone.

(c) *Eucarzone*, when oxydized by potassium permanganate, is converted into asymmetric dimethyl-succinic acid. Eucarvoxime is not acted upon by ether and hydrochloric acid.

Fruits.

Ripe fruit of all kinds, almost, including nuts, are attractive, delicious, appetizing, and healthful. Overripe and immature fruit is neither appetizing nor healthful. Since so much is said about appendicitis a great many persons who are very fond of fruit and who need it, discard its use through fear of being attacked with this affection. The disease is not any more common than it used to be. It is only more generally recognized, and it is the explanation of many sudden and fatal attacks of peritonitis, or inflammation of the bowels—the causes of which are unknown.

Most persons who discard fruit because of their fear of appendicitis use the pulpy fruits, such as apples, pears, plums, and peaches, freely and confidently, while they deny themselves the many-seeded fruits, such as raspberries, blackberries, strawberries, grapes, etc. These small and many-seeded fruits can always be eaten with impunity if taken with other food, especially with bread, potatoes, and such glutinous and starchy foods as afford covering for the seeds. It is surprising what sharp, and rough, and indigestible substances will safely pass through the whole intestinal track without doing any injury at all, if plenty of potatoes, bread, or oatmeal is eaten at the same time. The best time to eat any fruit is at the table and with other food.

All fruits with skins on should be washed and peeled before eating—especially fruits exposed on the streets, and where dust and flies can have access to them. Few are aware of the danger of food contamination by flies. They are great scavengers, and are not at all choice as to what they eat, nor where they step. They pass at one bound from an infectious carcass, a foul ulcer, or a mass of diseased sputum or reeking filth to the apple, pear, or peach, and with dirty feet and dirty proboscis run over it and contaminate it. Hence all such fruit should be first washed and dried and then pared, if possible. Even food to be cooked ought, for cleanliness sake, to be washed if cooked with the skin on.

Fruit is rich in acids that are grateful to the stomach, stimulate the salivary secretion, are grateful to the taste, and aid in digestion. It is foolish for persons to deny themselves the pleasure of eating fruit through fear of infection by microbes or appendicitis because perhaps one in a million persons happens to get a seed in the "appendix." Fruits are among God's good creatures grown for the delight, enjoyment, and physical benefit of rich and poor, prince and peasant.—*Iowa Health Bulletin*.

CRYSTALLIZED BROMINE.—Wicke (*Zeit. Oest. Apoth. Ver.*) has obtained bromine in acicular crystals of dark carmine color, similar to those of chronic anhydride, by reducing to 90°C. a concentrated solution of bromine in carbon disulphide.