pitchers of these were found to contain a digestive ferment soluble in glycerine, but which can exert its digestive action only in presence of an acid : "that, in fact, the solution of proteids by insectivorous plants is effected by a true digestive process, which resembles in every particular the process of solution of proteids which takes place In the digestive cavity of an animal." Pellets of swollen-up fibrin placed in an acidulated glyceric solution of this principle were completely dissolved, and the filtrate gave a distinct peptone reaction, but the neutral glyceric solution produced little or no effect. It thus appears that in this action in the gland cells of the pitchers, as in the secreting cells of the stomach and of the pancreas, the digestive ferment exists at first in combination with some other body, as zymogen, which, in both cases, is split up by the action of dilute acids, the free ferment making its appearance as a result of the decomposition. These results are in complete harmony with the researches of Riess and Will, who experimented on the secretion of the leaf glands of Drosera, and also with those of Van Gorup Besanez, who examined various species of Nepenthes.

PRESERVATION OF SYRUP OF IODIDE OF IRON .--- Mr. H. F. Meier (Druggists Circular) proposes iodhydric acid as a preservative of this syrup. It is assumed that the change in colour, to which the Preparation is subject is to be attributed to the formation of ferric iodide; and that the deposit usually formed is generally composed of ferric oxide. It is stated that by adding to each pint of the syrup of the U. S. P. about two grains of anhydrous acid, these changes may be effectually prevented. For the preparation of the acid the following mode is recommended : Dissolve 166 grains of potassium ^{io}dide in two fluid ounces of water, and 153 grains of crystallized tartaric acid in four fluid ounces of alcohol; mix the solutions, and, when the precipitate of bitartrate of potassium has subsided, filter, and wash the filter with a small quantity of 66 per cent. alcohol; then evaporate the filtrate to two fluid ounces. This should be done at once, for in presence of alcohol the acid decomposes more readily than in watery solution. Each fluid drachm of this dilute acid contains eight grains of anhydrous acid, and is therefore sufficient to preserve at least four pounds of syrup. The solution can also be used to redissolve the sediment in old syrup, the above quantity being generally sufficient if time be allowed for the operation. For removing the colour from syrup, the writer thinks the use of clean iron preferable to the mode of decolourizing by sunlight. In the former case, ferric iodide is reduced to the ferrous salt, while, in the latter, ferric iodate is in all probability formed. The writer has not found that the presence of hydriodic acid is followed by any deposition of grape sugar, as some persons have supposed would have been the case.