

agreeable as to forbid their employment alone; the subject of this paper being one of that number. Why the tincture of columbo, cinchona, jalap, serpentaria, quassia, hops, lupuline, &c., should be made without the least addition of anything to conceal their taste, I cannot see.

This subject, I think, is worthy the attention of the next Committee of Revision of our Pharmacopœia.

There is nothing in my experience so potent, and at the same time so wholly unobjectionable for the purpose of covering the taste of bitter tonics and many other unpalatable medicines, as the orange flavor, but it must not be in the form of the dried peel, and the fresh peel is often difficult to procure at the moment needed, and is expensive, as the entire fruit has to be paid for; besides the bitter principle of the peel counteracts, in a measure, its flavoring power.

I have found the oil of orange the most delicious, convenient, and eligible form of orange flavor for all purposes of this kind. It imparts a rich and strong impression.

In making tinctures, the oil should be thoroughly mixed, in the proper proportion, directly with the powdered drug before the latter is moistened for percolation, and the whole percolated in the usual manner. In this way the percolate will become more thoroughly saturated, and a weak spirit can thus be made to take up and hold in solution a larger proportion of the oil than it can by simple solution. After the tincture has been completed, if it is found that an excess of oil has been used, the tincture should be filtered. I have adopted this plan for the last fifteen years in making elixirs and other preparations in which I have employed essential oils, and am perfectly satisfied of its advantages.

Oil of orange can always be kept fresh and sweet by mixing it immediately with an equal volume of stronger alcohol, and keeping it in small well stopped bottles in a cool place, *in the cellar, secluded from the light.*

The great mistake with many in the use of oil of orange for flavoring, has been either in using an oil of inferior quality, or in combining it with other flavoring ingredients. There are of course, some instances in which such addition may be of advantage, but in the great majority of cases the oil should be used alone.

Above I have referred to the injurious influence of light upon some medicinal preparations. I will here continue my remarks upon that subject.

I have observed for years the impaired flavor of certain essences and medicinal spirits, induced by long exposure to light, and especially have found the change rapid in summer weather, or in a heated atmosphere.

All our essences and solutions of volatile oils, such, for instance, as essence of lemon, peppermint, comp. spirit of juniper, &c., imperatively demand, for the perfect preservation of their virgin excel-