

the pans, and counterpoise it with any material that may be at hand. Then, after removing the substance, supply its place with weights until the scales again balance. This will give the exact weight without error. E. G.

*Prescriptions.*—The prescription given last month should read as follows :—

Recipe. Potassæ Chloratis ..... drachmas tres.  
 Tincturæ Ferri Perchloridi. drachmas quatuor.  
 Tincturæ Capsici. guttas decem.  
 Aquæ ad uncias octo.....

Misce, et fiat gargarisma more dicto utendum.

The books say that one part of chlorate of potassa is soluble in sixteen of water at 60°, but in practice it will be found that three drachms is about the utmost quantity that can be dissolved in an eight ounce mixture. E. G.

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## Transactions of Pharmaceutical Colleges and Societies.

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### MONTREAL COLLEGE OF PHARMACY.

At the monthly meeting of this Association, held on Thursday, 4th inst., Mr. S. J. Lyman read a paper on Fungology, which was listened to with the greatest interest. After introductory remarks, the lecturer alluded to the various theories relating to the origin of life, which have from time to time been promulgated, and passing on to the recent experiments made in order to prove the doctrine of spontaneous generation, the subject of microscopic fungi was naturally suggested. When we made a vegetable infusion, we found after a short time that a fermentation took place, its elements were changed and precipitation followed and its properties were impaired; all this was the result of the growth in the liquid of a microscopic fungus called *Mycoderma Acetum*. The juices of fruits also underwent fermentation from the growth of this fungus. If we examine the vinegar cruet, we shall find a mass of this fungus. A lens will show the plant very distinctly with animals playing among its branches. Vinegar is simply a liquid which has yielded up a portion of its elements for the growth of this fungus. This fungus is the enemy of good wine as is exemplified by the scrupulous care with which the makers regulate the temperature at which the juice of the grape is