

BELLADONNA AGAINST IODISM.—M. Aubert, of Lyons (*F. Plan. Lyon*, 120, p. 14), finds that the coryza and other troubles which are caused by the administration of iodide of potassium to those who are intolerant of it, may be prevented by the simultaneous exhibition of belladonna. He records a case in which the iodide, both in small and large doses, caused the usual symptoms of iodism, and after long-continued administration of the drug, tolerance was in no way established. As soon as "pilules of belladonna" were given with the iodide, the unpleasant effects were no longer felt. Aubert affirms that the tolerance sometimes continues when the belladonna is omitted.

INFLUENCE OF INFUSED BEVERAGES ON DIGESTION.—Dr. James W. Fraser has studied experimentally the action of our common beverages on gastric and intestinal digestion (*Jour. Anat. and physiol.*) These are his conclusions: (1) It is better not to eat most albuminoid food-stuffs at the same time as infused beverages are taken, for it has been shown that their digestion will in most cases be retarded, though there are possibly exceptions. Absorption may be rendered more rapid, but there is a loss of nutritive substance. On the other hand, the digestion of starchy food appears to be assisted by tea and coffee; and gluten, the albuminoid of flour, is the principle least retarded in digestion by tea, and it only comes third with cacao, while coffee has a much greater retarding action on it. From this it appears that bread is the natural accompaniment of tea and cacao when used as the beverage at a meal. Perhaps the action of coffee is the reason why it is drunk alone or at breakfast—a meal which consists much of meat, and of meats (eggs and salt meats) which are not much retarded in digestion by coffee. (2) Eggs are the best form of animal food to be taken

along with infused beverages. Apparently they are the best lightly boiled if tea, and hard-boiled if coffee or cacao, is the beverage. (3) The casein of the milk and cream taken with the beverage is probably absorbed in a large degree from the stomach. (4) The butter used with bread undergoes digestion more slowly in presence of tea, but more quickly in presence of coffee or cacao; that is, if the fats of butter are influenced in a similar way to olein. (5) The use of coffee or cacao as excipients for cod-liver oil, etc., appears not only to depend on their pronounced tastes, but also on their action in assisting the digestion of fats.

HAND-GRENADES.—Some excellent suggestions concerning these high-priced appliances for extinguishing incipient fires are quoted in *Building from Chumber's Journal*. "Though undoubtedly the saline solution with which they are filled is somewhat more efficient for the purpose for which they are intended than pure water, there is no reason why a householder should not manufacture his own hand-grenades, and, by so doing, save an unnecessary outlay of money. The hand-grenade solution recommended is a mixture of 19.47 parts common salt, 8.88 parts sal ammoniac, and 71.66 parts water. It is entirely unnecessary to compound the mixture with any such exactness, as a rough approximation to the proportions given will give practically the same results. Having prepared this solution, the next thing is, to provide suitable receptacles for it, and place them about the house. Ordinary quart bottles are made of too heavy glass and do not readily break when thrown at a fire; neither are they of suitable shape for the purpose. The glass flasks used by chemists make excellent hand-grenades, for they are of thin glass, and hold just about the right amount of fluid. The principal