

HYDRATE OF CHLORAL AND BROMIDE OF POTASH
ENEMATA IN THE VOMITING OF PREGNANCY.

Recently having had a very favorable result from hydrate of chloral by enema, given in a case of gastritis where vomiting had occurred almost incessantly for three weeks, we gladly give further publicity to the following note, in the American Journal of Obstetrics and Diseases of Women and Children, by D. B. Simmons, M.D., Chief Surgeon to Ken Hospital, Yokohama, Japan :

I published in the Medical Record of May 15, 1874, the history of four cases of severe vomiting during the first month of pregnancy, as relieved by the administration of chloral hydrate by the rectum, in portions of from twenty to thirty grains, dissolved in gum water. I call the attention of the profession again to this method of treating these often very distressing cases, because I am more and more convinced of its great value, from repeated trials of it since. The Japanese physicians, whom I have instructed in its use, also report very favorably on it. In fact, they confidently inform me that it rarely fails. Since the first few cases in which I advised its use, I have learned that the bromide of potash, in equal proportions with the chloral, adds to its efficacy. I have also learned that in some cases the remedy must be pushed to a moderate degree of narcotism in order to secure the desired result. The amount of each portion of the drugs and their frequency of administration depends, therefore, on individual susceptibility to its influence, and must be prescribed accordingly. I also advised its use in obstinate vomiting from other causes. Following this suggestion, it was administered by one of my colleagues, Dr. Stewart Eldridge, in a case of vomiting from local peritonitis which had resisted all other modes of treatment. The result was most satisfactory, indeed, almost magical. I stated, in the article referred to, that I had nowhere seen the use of chloral for this particular purpose mentioned. Neither have I been able to find it since. I shall therefore claim to have first used and recommended it, till some prior claim is established.

A NEW ANTISEPTIC.

A new antiseptic agent has appeared in Germany, which, if the statements regarding it are true, is one of the most important yet discovered. It is a double salt of borate of potassium and sodium, and is made by dissolving in water equal quantities of chloride of potassium, nitrate of sodium, and boracic acid, and evaporating to dryness after filtering. Its cost is about twenty-five cents a pound, and its use in foods, etc., does not in the least injuriously affect them, and gives no taste or smell to substances. It has been extensively employed already by butchers, sausage makers, tanners, etc.; but its most important use is at present in the manufacture of butter and

cheese from sweet milk. When butter is made from sweet milk in the ordinary manner, the milk must be kept very cold; when the "preserving salt," as it is called in Germany, is used, the milk may be kept at ordinary temperature without souring; the remaining sweet milk may be worked up into a superior quality of cheese. If fifteen grains of the salt are added for each quart of milk, the latter will keep sweet for at least a week. Fresh meat, game, etc., may be preserved by dipping it into a solution of one pound of the salt in six pints of water. When the meat is intended to be kept for a long period it is rubbed in well with the powdered salt in the proportion of one and one half drachm to each two pounds of meat. In twenty-four hours the impregnation is completed, and it only needs to be dried. A piece of meat prepared in this manner in January, 1877, was in perfectly good condition in January, 1879. For pickling, the meat is prepared in the same manner, and then placed between layers of a mixture of two pounds of common salt, one half pound preserving salt, and one fourth pound of sugar. In this way the largest hams can be salted in four days. For preserving skins, from one half to two pounds are used, according to size. Eggs are placed for fifteen minutes in a solution of one ounce of the salt in a quart of water. To preserve beer, wine, etc., it is sufficient to rinse the bottles, previous to filling them, with a solution of the salt in the proportion of one to ten, and adding to the beverage itself eight grains per quart. For fish, lobsters, oysters, fruit, and vegetables, the preparation has also been used with the best success. — *Boston Journal of Chemistry*, May, 1879.

TURPENTINE AS AN EXTERNAL APPLICATION IN
SMALL-POX.

Dr. Farr, of Lambeth, ascribes great value to turpentine as an external application in small-pox. He claims that it at once relieves any smarting or irritation, effectually corrects the unpleasant odor given off in the more confluent form of the disease, and seems in a marked degree to arrest pustulation, thereby modifying and sometimes entirely preventing pitting. In consequence of its powerful antiseptic and disinfectant properties, it tends, moreover, to prevent the spread of the infection. Mr. Farr uses it in the proportion of one part of rectified spirits of turpentine to three or four of olive oil, and applies it night and morning by means of a feather. — *The Lancet*, May 11.

ANTI-TOOTHACHE.

Mr. James Merson, L.D.S., writes to the *Brit. Jour. Dental Science* that acute pain can often be suppressed by pungent aromatics, just as we know essential oils are popular remedies for toothache, as are creosote, peppers, spirits, etc. But, better still, he tells us that, combined with chloroform and acornite, they will prevent the pain of tooth extraction. Hundreds of patients told him they did not feel the