A New Mode for the Preparation of Sulphate of Manganese.

BY F. MAHLA.

The methods for the preparation of Sulphate of Manganese as suggested in the various hand books of chemistry do not only give unsatisfactory results—they are also difficult and exceedingly unpleasant to execute. It seems to me, therefore, that a new mode for the manufacture of this salt would be acceptable to the profession.

I use as material for the preparation of Sulphate of Manganese the liquid which remains in the retorts after a chlorine generation. To this I add Carbonate of Soda in a sufficient quantity to throw down all metallic oxides, or until it has acquired a slight alkaline reaction. The precipitate thus produced is collected on a muslin filter and washed with pure water until the filtrate does not produce any more a marked reaction with nitrate of silver.

Three-fourths of the moist magma are now placed into a porcelain evaporating dish, and dilute sulphuric acid added in sufficient quantity to effect a complete solution. This is heated to near the boiling point, and the reserved one-fourth of the precipitate added in small portions at a time, until the liquid after filtration is not blackened any more by the addition of tannin. The entire bulk of solution is then passed through a filter and the filtrate with wash waters evaporated to crystalization, which does not take place till the liquid has acquired almost a syrupy consistency. The first crop of crystals is sometimes contaminated with sulphate of lime, owing to the presence of carbonate of lime in the commercial peroxyd of manganese. It is easy to separate this compound by evaporting the liquid to dryness, when on redissolving the dry residue in a small quantity of water, the sulphate of lime, owing to its lesser solubility remains as an insoluble body, from which the solution of Sulphate of Manganese can be separated by filtration.—*The Pharmacist.*

On the Fluid Extract of Liquorice Root as an Excipient for Quinia.

BY JOSEPH HARROP.

In the November number of the *Journal*, (1868) I noticed a communication on syrup of chocolate as a vehicle for quinine, by the use of which it appears the taste of quinine is entirely avoided. There is at least one objection to the use of the preparation referred to, the time and pains necessary to prepare it This might not be an objection to some apothecaries, but to the majority I think it would be. The writer also mentions its liability to ferment, which would be another objection.

After reading the article referred to, I remembered having on several occasions added as an adjuvant powdered extract of liquorice as per prescription, to quinine mixtures, but which as far as I could judge, did not much conceal the bitter taste of the medicine. About the same time I had occasion to take some quinine, and on looking around for something to overcome its bitterness, I tried the fluid extract of liquorice-root, which I thought would at least be nicer than the powdered extract, when I found it to completely conceal the taste.

The inference then may be that the glycyrrhizin, said to be the source of the sweet taste in the root, and described as a transparent yellow gelatinous substance, overcame the bitterness of the quinine, and that the principle is, in part, destroyed or impaired by the process of manufacture in producing the commercial extract.

Might not the fluid-extract or a concentrated tincture be used to more completely cover the taste of aloes in the tincture, of which Dr. Wood says "liquorice answers the purpose imperfectly?" also in other preparations having an unpleasant taste?—*Jour. of Pharmacy.*

Aniline Colors.

Dr. M. Reiman, of Berlin, Prussia, whose name is already known to the reader as a prominent savant in the field of industrial arts, contributes the following upon the above interesting topic:—

The beginning of this decennium is marked by a general change in all departments of the art of dyeing. Instead of the coloring matters previously in use, and which had been extracted from wood and bark, it was attempted to employ those coloring matters that had recently been prepared from aniline. and the most perfect success attended this innovation.

The coloring substances obtained from aniline are decidedly preferable to those extracted from woods, barks, etc., by reason of their substantial character; that is to say, the fibres do not require the use of mordants before being dyed. Thus, neither wool nor silk requires to be mordanted before they are dyed in aniline colors, since these latter are capable of dyeing material without any previous preparation of the animal fibre. According to the old method, when dyeing with logwood, red-wood, cochineal, etc., it was always necessary to impregnate the fibre which was to be dyed with that mordant which, by combining with the pigment of the coloring matter, would cause it to adhere to the fibre; for these coloring matters become pigments only by combining with the mordants that are employed. Aniline colors, however, being true pigments, it is unnecessary to employ mordants with them. The aniline color is, as chemists say, always a salt; when it is dissolved, the animal fibre precipitates the salt, and is dyed by it. Therefore, whenever animal fibre is dipped into such a solution, the coloring matter adheres to the fibre. According as the fibre is allowed to remain a longer or shorter time in the bath, brighter or darker shades are obtained. Hence from a single bath, every shade of color may be produced—a thing which was utterly impossible with the pigments formerly employed.

Aside from this great advantage, these aniline colors sparkle with a brilliancy that no other colors ever show. To this fact is due the extensive application of these colors in the manufacture of ladies' articles.

Who, ten short years ago, could have dreamed of a blue or violet such as is now daily produced in our dyeing establishments? To-day, however, the sparkling colors of birds and flowers are fixed on our textile fibres. Chemists have even discovered that the brilliant colors of many flowers are aniline colors, produced in the plant by nature. Thus in the dahlia has been found an aniline color, which is known in commerce by the name of "Hoffman's violet;" and M. Ziegler has shown that a colored liquid, consisting of a