

rience to produce much better effects than when employed by themselves. They may be taken in doses from an ounce or two to a quarter of a pint, two or three times a-day: they generally increase the urinary secretion, and sometimes induce a laxative habit.

CHAP. XVII.—INSPISSATED JUICES.

THIS is a very convenient form for the exhibition of those substances which are sufficiently succulent to afford a juice by expression, and whose virtues do not reside in any very volatile matter. By inspissation, the bulk of the requisite dose is very much diminished; they are reduced to a form convenient for making up into pills; and they are much less apt to spoil than the simple expressed juices. The mode of their preparation is not yet, however, reduced to fixed principles. Some direct the juices to be inspissated as soon as they are expressed; others allow them previously to undergo a slight degree of fermentation; some defecate them before they proceed to inspissate them; and, lastly, Baumé prepares his elaterium by inspissating the defecated juice of the wild cucumber, while our colleges give the same name to the matter which subsides from it. The nature of the soil, of the season, and many other circumstances, must materially alter the quantity or nature of the product. In moist years, Baumé got from thirty pounds of alder berries, four or five pounds of inspissated juice, and in dry years only two, or two and a half. From hemlock he got, in October 1769, 7.5 per cent. of inspissated juice, and in May of the same year only 3.7; on the contrary, in August 1768, 4 per cent. and in May 1770, 6.5; but, in general, the product in the autumn months was greatest.

SUCCUS SPISSATUS ACONITI NAPELLI. *Ed.*

Inspissated Juice of Wolfsbane.

Bruise the fresh leaves of wolfsbane, and, including them in a hempen bag, compress them strongly till they yield their juice, which is to be evaporated in flat vessels heated with boiling water, saturated with muriate of soda, and immediately reduced to the consistence of thick honey. After the mass has become cold, let it be put up in glazed earthen vessels, and moistened with alcohol.

SUCCUS SPISSATUS CICUTÆ. *Dub.*
Inspissated Juice of Hemlock.

Express the leaves of hemlock, gathered when the flowers are just appearing, and allow the juice to stand six hours, until the fæces subside; then reduce the decanted juice to the thickness of an extract, with a moderate heat.

In this manner prepare

SUCCUS SPISSATUS		<i>The inspissated juice of</i>
ATROPÆ BELLADONÆ. <i>Ed.</i>	}	<i>Deadly Nightshade, from the</i>
		<i>leaves.</i>
ACONITI NAPELLI. <i>Ed.</i>	}	<i>Wolfsbane, from the leaves.</i>
CONII MACULATI. <i>Ed.</i>		<i>Hemlock, from the leaves, when</i>
CICUTÆ. <i>Dub.</i>	}	<i>it is about to flower.</i>
HYOSCIAMI NIGRI. <i>Ed.</i>		<i>Henbane, from the leaves.</i>
HYOSCIAMI. <i>Dub.</i>	}	
LACTUCÆ VIROSÆ. <i>Ed.</i>		<i>Poisonous lettuce, from the leaves.</i>
SAMBUCCI. <i>Dub.</i>		<i>Elder Berries.</i>

EXTRACTUM ACONITI. *Lond.*
Extract of Monkshood.

Take of

Monkshood leaves, fresh, one pound.

Bruise them in a stone mortar, sprinkling a little water upon them: then express the juice, and evaporate it without separating the sediment, to a proper thickness.

In the same manner are prepared,

EXTRACTUM BELLADONÆ. *Lond.*
Extract of Bittersweet.

EXTRACTUM CONII. *Lond.*
Extract of Hemlock.

EXTRACTUM HYOSCIAMI. *Lond.*
Extract of Henbane.

THESE are not properly extracts, but inspissated juices. It is, however, necessary to observe, that the mode of preparation directed by the London college differs from that of the others, in not separating the feculent matter which always is deposited from expressed juices, before they are evaporated. What the effect of this feculum is upon the virtues, consistency, or durability, of the inspissated juices, is not well ascertained.

SUCCUS SPISSATUS SAMBUCCI NIGRI, vulgo ROB SAMBUCCI. *Ed.*
Inspissated Juice of Elder Berries, commonly
called Elder Rob.

Take of

Juice of ripe elder berries, five pounds;
 Refined sugar, one pound.

Evaporate with a gentle heat, to the consistence of pretty thick honey.

THESE inspissated juices contain the virtues of the respective vegetables in a very concentrated state. Those of the elder, black currant, and lemon, are acidulous, cooling, and laxative, and may be used in considerable quantities, while those of the wolfsbane, hemlock, deadly nightshade, henbane, and poisonous lettuce, are highly narcotic and deleterious, and must be given only in very small doses.

FECULA.

SUCCUS SPISSATUS MOMORDICÆ ELATERII. *Ed.*
Inspissated Juice of the Wild Cucumber.

Slice ripe wild cucumber, express the juice very gently, and strain it through a very fine hair-sieve; then boil it a little, and set it aside some hours, until the thicker part has subsided. Pour off the thinner supernatant fluid, and separate the rest by filtering. Cover the thicker part, which remains after filtration with a linen cloth, and dry it with a gentle heat.

ELATERIUM. *Dub.*
Elaterium.

Slice ripe wild cucumbers, express the juice very gently, and strain it through a very fine hair-sieve, into a glass vessel. Then set it aside for some hours until the thicker part subsides. Reject the supernatant liquor, and dry with a moderate heat the feculum, laid upon and covered with a linen cloth.

EXTRACTUM ELATERII. *Lond.*
Extract of Elaterium.

Slice ripe wild cucumbers, express the juice very gently, and filter it through a very fine hair-sieve, into a glass vessel; then let it rest for some hours, until the thicker part subsides. Throw away the thinner supernatant fluid, and dry the thicker part with a gentle heat.

THIS is not properly an inspissated juice, but a deposition from the expressed juice. Such depositions have long been called *Fecula*, and the denomination has been confirmed in modern times. Its application, however, appears to us to be too extended; for *fecula* is applied both to mild and nutritious substances, such as starch, and to drastic substances, such as that of which we are now treating. Besides, if it possessed exactly the same chemical properties as starch, it would be converted into a gelatinous mass by the boiling directed by the Edinburgh college, and would not separate; whereas the boiling is intended to promote the separation.

Common filtration through paper does not succeed here: the grosser parts of the juice, falling to the bottom, form a viscid cake upon the paper, which the liquid cannot pass through. The separation is to be effected by draining the fluid from the top, by placing one end of some moistened stripes of woollen cloth, skeins of cotton, or the like, in the juice, and laying the other end over the edge of the vessel, so as to hang down lower than the surface of the liquor.

Medical use.—*Elaterium* is a very violent hydragogue cathartic. In general, previous to its operation, it excites considerable sickness at stomach, and frequently produces severe vomiting. It is therefore seldom employed till other remedies have been tried in vain. But in some instances of ascites, it will produce a complete evacuation of water, where other cathartics have had no effect. Two or three grains are, in general, a sufficient dose, although perhaps the best mode of exhibiting it is by giving it only to the extent of half a grain at a time, and repeating that dose every hour, till it begins to operate.

PULPS.

PULPARUM EXTRACTIO. *Ed.*

Extraction of Pulps.

Boil unripe pulpy fruits, and ripe ones, if they be dry, in a small quantity of water, until they become soft; then press out the pulp through a hair-sieve, and afterwards boil it down to the consistence of honey, in an earthen vessel, over a gentle fire, taking care to stir the matter continually, to keep it from burning.

The pulp of *Cassia fistularis* is, in like manner, to be boiled out from the bruised pod, and reduced afterwards to a proper consistence, by evaporating the water.

The pulps of fruits that are both ripe and fresh are to be expressed through the sieve, without any previous boiling.

Dub.

Fruits, whose pulps are to be extracted, if they be unripe, or ripe and dry, are to be boiled in a little water until they become soft. Then the pulps, expressed through a hair-sieve, are to be evaporated to a proper degree of thickness.

Lond.

Set *pulpy fruits*, if they be unripe, or ripe and dry, in a moist place, that they may become soft; then press the pulps through a hair-sieve: afterwards boil them with a gentle heat, and stir them frequently; and, lastly, evaporate the water in a water-bath, until the pulps acquire the proper consistency.

Pour boiling water on the bruised pods of the *Cassia*, so as to wash out the pulp; which is then to be pressed, first through a coarse sieve, and afterwards through a hair-sieve; lastly, evaporate the water in a water-bath, so as to reduce the pulp to a proper consistency.

Express the pulps of ripe and recent fruits through a sieve, without boiling them.

WHEN these fruits are not sufficiently juicy to afford a pulp by simple expression, the decoction ordered by the Edinburgh and Dublin college is much more certain, and in every respect preferable to exposing them to a moist air, which is not only often inefficacious, but is apt to render them spoilt and mouldy. On the other hand, the precaution used by the London college, of finishing the evaporation in a water-bath, is highly proper, as otherwise they are extremely apt to become empyreumatic.

The pulps expressed from recent substances, without coction, are less mucilaginous, are more apt to allow their fluid parts to separate, when left at rest, than when they have been previously boiled. Very succulent vegetables, such as apples, pears, and lily roots, may be roasted in hot ashes, instead of being boiled.