ADEPS. *Lond.*
ADEPS SUILLUS. *Dub.*

HOGS-LARD is a very pure animal fat, of a soft consistence. Hence it is emollient, and is a convenient article for the formation of ointments, plasters, and liniments.

SWIETENIA.
Willd. g. 843, *Decandria Monogynia.*—Nat. ord. *Trihilatæ.*

Sp. 1. SWIETENIA MAHAGONI. *Ed.*
Mahogany tree.

Off.—The bark.
CORTEX.

THIS majestic tree grows principally in Jamaica and in Spanish America. Its useful wood is universally known. Its bark is brown, rough and scaly, on the branches grey and smoother. Its taste is very astringent, and more bitter than that of Peruvian bark. Its smell weak and aromatic. In its action on the living body, it is said to coincide nearly with Peruvian bark, and may be substituted for it in many situations.

Sp. 2. SWIETENIA FEBRIFUGA. *Ed. Dub.*
Febrifuge Swietenia.

Off.—The bark.
CORTEX.

THIS species, which in many respects resembles the former, is a native of the East Indies. Its bark is red, brittle and compact, and covered with a rough grey cuticle. In its properties it agrees with the mahogany bark, and forms a very valuable substitute for Peruvian bark in the East Indies, where this last is so dear and scarce, and the diseases in which it is indicated so common. It is, however, merely an astringent bitter, and contains no cinchonin. Dr Roxburgh sent from India a quantity of the extract of this bark, which could not be distinguished from the common kino of the shops.

TAMARINDUS INDICA. *Ed. Dub. Lond.*
Willd. g. 1250, *sp.* 1, *Monadelphia Triandria.*—Nat. ord. *Lomentaceæ.*
Tamarind tree.

Off.—The preserved fruit.
TAMARINDI PULPA; leguminis pulpa. *Lond.*

TAMARINDUS; fructus. *Dub.*
FRUCTUS CONDITUS TAMARINDI INDICÆ. *Ed.*

THIS tree grows both in the East and West Indies. The fruit is a broad ash-coloured pod. The external covering is thin and brittle, and contains several hard seeds, enveloped in a soft brown pulp. Tamarinds are preserved in two ways: commonly by throwing hot sugar from the boilers on the ripe pulp: but a better method is to put alternate layers of tamarinds and powdered sugar in a stone jar. By this means the tamarinds preserve their colour, and taste more agreeably.

East India tamarinds are longer than those from the West Indies; the former containing six or seven seeds each, the latter rarely above three or four.

Preserved tamarinds should be fresh and juicy, and should have an agreeable acid taste. They should not have a musty smell; the seeds should not be soft and swollen; and the blade of a knife should not get a coating of copper by being immersed amongst them.

Tamarinds contain sugar, mucilage, citric acid, super tartrate of potass, tartaric acid, and malic acid.

Medical use.—The pulp of these fruits, taken in the quantity of from two or three drachms to an ounce or more, proves gently laxative and purgative, and, at the same time, by its acidity quenches thirst, and allays immoderate heat. It increases the action of the sweet purgatives, cassia and manna, and weakens that of the resinous cathartics.

Salts, whose base is potass, form an improper addition to tamarinds, for they are decomposed, and the tartaric acid of the fruit is precipitated in the form of super-tartrate of potass.

TANACETUM VULGARE. *Ed. Dub.*

Willd. g. 1472, *sp.* 18. *Smith, g.* 360, *sp.* 1. *Syngenesia Polygamia superflua.*—Nat. ord. *Compositæ discoideæ.*

Common tansy.

Off.—The leaves.
FOLIA TANACETI VULGARIS. *Ed.*
FOLIA TANACETI. *Dub.*

TANSY is perennial, and grows wild by road-sides and the borders of fields, and is also frequently cultivated in gardens, both for culinary and medicinal uses: it flowers in June and August.

Medical use.—Considered as a medicine, it is a moderately warm bitter, accompanied with a strong not very disagreeable

flavour. Some physicians have had a great opinion of it in hysteric disorders, particularly those proceeding from a deficiency or suppression of the uterine purgations. The leaves and seeds have been in considerable esteem as anthelmintics. An infusion of tansy, drunk as tea, has been strongly recommended as a preventive of the return of gout.

TEUCRIUM.

Willd. g. 1093. *Smith, g.* 259. *Didynamia Gymnospermia.*—Nat. ord. *Verticillatæ.*

Sp. 12. TEUCRIUM MARUM. *Dub.*
Syrian herb mastich.

Off.—The herb.
HERBA MARI SYRIACI. *Dub.*

THIS is a small shrubby plant, growing spontaneously in Syria, Candy, and other warm climates, and cultivated with us in gardens. The leaves have an aromatic bitterish taste, and when rubbed betwixt the fingers, a quick pungent smell, like volatile alkali, which soon affects the head, and occasions sneezing: distilled with water, they yield a very acrid, penetrating essential oil, resembling that of scurvy-grass. These qualities sufficiently point out the uses to which this plant might be applied.

Sp. 36. *Willd.*; *sp.* 3. *Smith.* TEUCRIUM CHAMÆDRYS. *Dub.*
Wall germander.

Off.—The herb.
HERBA CHAMÆDRYOS. *Dub.*

THIS perennial herb is found plentifully in the isle of Ely and near Cambridge. It flowers in July and August. It is an aromatic bitter, and is considered to be tonic and stimulant. An infusion of it is given in ague, chlorosis, and arthritis.

TOLUIFERA BALSAMUM. *Ed. Lond. Dub.*
Willd. g. 828. *sp.* 1. *Decandria Monogynia.*—Nat. ord. *Lomentaceae.*

Off.—The balsam of Tolu.
TOLUIFERÆ BALSAMI BALSAMUM, *vulgo* Balsamum Tolutanum. *Ed.*
BALSAMUM TOLUTANUM; Balsamum. *Lond.*
BALSAMUM TOLUTANUM. *Dub.*

THIS tree grows in Spanish America; the balsam flows from incisions made in its bark, during the hot season, and is

brought to us in little gourd-shells. It is of a yellowish-brown colour, inclining to red; in consistence thick and tenacious: by age it grows hard and brittle. The smell of this balsam is extremely fragrant, somewhat resembling that of lemons: its taste warm and sweetish. Lewis says, that he has sometimes procured benzoic acid from it. It yields very little volatile oil, although it impregnates the distilled water strongly with its flavour. By dissolving a proper quantity of sugar in this water, a more elegant syrup is obtained than that prepared in the common way, with a decoction of the balsam. In its medical virtues it agrees with the other balsams.

TORMENTILLA ERECTA. *Ed. Dub. Willd.*
TORMENTILLA OFFICINALIS. *Lond. Smith.*
Willd. g. 1001. *sp.* 1. *Smith, g.* 236, *sp.* 1. *Icosandria Polygynia.*—Nat. ord. *Senticosae.*
Septfoil. Common tormentil.

Off.—The root.
RADIX TORMENTILLÆ ERECTÆ. *Ed.*
TORMENTILLÆ RADIX. *Lond. Dub.*

TORMENTIL is perennial, and found wild in woods and on commons: it has long slender stalks, with usually seven long narrow leaves at a joint; the root is for the most part crooked and knotty, of a blackish colour on the outside, and reddish within. It has an austere styptic taste, accompanied with a slight kind of aromatic flavour: it is one of the most agreeable and efficacious of the vegetable astringents, and may be employed with good effect in all cases where medicines of this class are proper. Neumann got from 960 grains, 365 alcoholic, and 170 watery extract; and inversely, 570 watery, and 8 alcoholic.

TRITICUM.
Willd. g. 152. *Triandria Monogynia.*—Nat. ord. *Gramina.*

Sp. 2. TRITICUM HYBERNUM. *Ed. Lond. Dub.*
Wheat.

Off.—Flour, starch.
a) FARINA TRITICI HYBERNI. *Ed.*
FARINA. *Lond. Dub.*
b) AMYLUM TRITICI HYBERNI. *Ed.*
AMYLUM. *Lond. Dub.*

By some, spring and winter wheat are considered only as varieties, not as distinct species. The latter is the most productive, and is most commonly cultivated on that account; for there is no material difference in the grains they produce, which are indiscriminately employed for every purpose.

Wheat flour consists principally of gluten, starch, albumen, and a sweet mucilage. These may be separated by forming the flour into a paste with a little water, and washing this paste with fresh quantities of water until it runs from it colourless. What remains is the gluten, which, if not the same with, is very analogous to, the fibrine of animal substances. From the water with which the paste was washed, a white powder, *Amylum*, separates on standing. The albumen and sweet mucilage remain dissolved in the water. By evaporating it, the albumen first separates in white flakes, and the sweet mucilage may be got by total evaporation.

It is the presence of gluten which characterizes wheat flour; and on the due admixture of it with the other constituents depends the superiority of wheat flour for baking bread.

Bread is made by working the flour into paste with water, a quantity of some ferment, such as yeast, and a little muriate of soda to render it sapid, allowing the paste to stand until a certain degree of fermentation take place, and then baking it in an oven, heated to about 488°. During the fermentation, a quantity of gas is formed; and as it is prevented from escaping by the toughness of the paste, and dilated by the heat of the oven, the bread is rendered light and spongy. In this process the nature of the constituents of the flour is altered, for we are not able to obtain either gluten or starch from bread.

Medical use.—Bread is not only one of the most important articles of nourishment, but is also employed in pharmacy for making cataplasms, and giving form to more active articles. An infusion of toasted bread has a deep colour and pleasant taste, and is an excellent drink in febrile diseases, and debility of the stomach.

Amylum.

Starch.—The general properties of starch have been already enumerated. It is found in many vegetables combined with different substances. Fourcroy, accordingly, makes various species of it; as, combined,

1. With gluten or fibrine; as in wheat, rye, and other similar seeds.
2. With extractive; as in beans, peas, lupins, &c.

3. With mucilaginous matter; as in the potatoe, and many other roots, in unripe corn.
4. With saccharine matter in most roots, and in corn after it has begun to germinate.
5. With oil; in the emulsive seeds, almonds, &c.
6. With an acrid principle; as in the root of the burdock, jatropha manihot, arum asarum, and other tuberous roots.

Medical use.—As a constituent of many vegetable substances, it forms a most important alimentary substance. In a medical point of view, it is to be considered as a demulcent; and accordingly, it forms the principal ingredient of an officinal lozenge, and a mucilage prepared from it often produces excellent effects, both taken by the mouth, and in the form of a clyster in dysentery and diarrhœa, from irritation of the intestines. Externally flour or starch is the usual application in erysipelatous affections of the skin, but upon what principle is not very apparent, unless it be an empirical practice remaining from the pathology which dreaded the repulsion of all external inflammations.

Tussilago farfara. *Ed. Lond. Dub.*
Willd. g. 1483, *sp.* 12. *Smith, g.* 360, *sp.* 1. *Syngenesia superflua.*—Nat. ord. *Compositæ radiatæ.*
Colts-foot.

Off.—The herb and flowers.
a) Folia tussilaginis farfaræ. *Ed.*
Tussilago. *Lond. Dub.*
b) Flores tussilaginis farfaræ. *Ed.*

This herb grows wild in moist situations, producing yellow flowers in March and April, which soon are succeeded by large roundish leaves, hairy underneath; their taste is herbaceous, somewhat glutinous and subacrid.

Medical use.—Colts-foot is recommended in coughs, phthisis, and other disorders of the breast and lungs, and some use it in scrofula. Its effects probably depend more on the milk in which it is commonly directed to be taken, than on the tussilago itself.

Ulmus campestris. *Ed. Lond. Dub.*
Willd. g. 505, *sp.* 1. *Smith, g.* 117, *sp.* 1. *Pentandria Digynia.*—Nat. ord. *Scabridæ.*
Common elm.