CHOCOLATE.

By JAMES HERVY HAGENIBUCH, PH. G.

Abstract from an Inaugural Essay.

There are several different ways of preparing chocolate. The best, and the one most generally used, is to take chocolate nibs (which are the seeds deprived of their outer covering) and grind them to a smooth paste in a mill with rollers, which are heated by passing steam into them by means of a pipe. To this paste the sugar and flavoring substances, principally vanilla or cinnamon, are added, and the whole reduced to a homogeneous mass, is moulded into cakes ready for the market. The heated rollers are used because they melt the fatty substance in the “nibs,” and thus facilitate the making of the paste.

Unadulterated chocolate is compact, brittle, breaking with a smooth fracture, has a dark reddish brown color, and forms a perfectly homogeneous mass when worked into a paste. It should dissolve easily in the mouth, without leaving any gritty particles behind. The adulterations are very numerous, being composed principally of potato starch, flour, earthy matter, paraffin, tallow, lard, and other animal fats. Though nearly all the different kinds of chocolate contain starch it is nevertheless considered an adulterant. It makes a heavy and indigestible compound, because starch, unless boiled, is far from being digestible. Blythe says that it is considered an adulterant because it contains no nitrogenous principles, which are the main, and most valuable parts of the cacao, the principal ingredient of chocolate.

If this were the case, sugar also would be considered an adulterant, for it contains no nitrogen. There are certainly other reasons; one most likely is the solubility of sugar and insolubility of starch.

The chocolates are either sweet or bitter. The sweet chocolate is used mainly by the confectioners in making the different kinds of chocolate candies. When they use it for coating the chocolate drops it is sometimes adulterated with paraffin, which gives them their shiny appearance. The bitter chocolate is used principally as a nutritious drink; as a nutritive it stands much higher than either tea or coffee. Owing to the large quantity of fatty matter present in some brands, it is with all its nutritive powers apt to disagree with persons having very delicate stomachs; for this reason the English claim that the expression of the oleum theobromae from the seeds, makes them better for the manufacture of a chocolate, which is more easily digested, and though the oil is extracted still contains the active principles.
From several Philadelphia manufacturers of chocolate, specimens were obtained for examination. These were first exhausted with ether to remove all the fatty ingredients. The residue was next treated with twenty per cent. alcohol, and allowed to stand twenty-four hours to remove the sugar. The remaining residue was boiled in water, the liquid filtered through charcoal, and the starch precipitated with fifty per cent. alcohol.

From Baker’s chocolate was obtained the greatest amount of fatty matter, it containing 45.8 per cent. which fused at 36˚ C. (96˚ F.), this being near the fusing point of pure cacao butter. It contains twenty-eight per cent. of sugar, some starch, and 3.1 per cent. of ash.

C. and A.’s contained 35 \(\frac{1}{3}\) per cent. of fat, which fused at 38˚ C. (100˚F), this being about 5˚ F. higher than the melting point of cacao butter; sugar, starch, a substance insoluble in cold or hot water, or hydrochloric acid, and 2.75 per cent. of ash were found.

E.’s cocoa contained thirty-eight per cent. of fat which fused at 37˚ C. (98˚ F.), sugar nearly forty per cent., starch eighteen per cent., and an insoluble substance. The ash was 2.3 per cent.

W.’s plain commercial chocolate, contained 26.5 per cent. of fat, which fused at 36˚ C. (96˚ F.), sugar forty-five per cent. starch, and 2.2 per cent. ash.

W’s; sweet chocolate had but twelve per cent. of fat, and this fused at 38˚ C. (100˚ F.), nearly sixty per cent. of sugar, and 1.7 per cent. of ash.

A. & M.’s brand “A” contained twenty-six per cent. of fat, sugar, starch, and a quantity of coloring matter.

A. & M.’s powdered chocolate, contained fourteen per cent. of fatty matter, which fused at 39˚ C. (102˚ F.), sugar, and 4.4 per cent of ash.

PHARMACEUTICAL PREPARATIONS OF THE MEXICAN PHARMACOPOEIA. Part 1

BY THE EDITOR.

Under “Preparaciones Farmacéuticas” the Mexican Pharmacopoeia includes a number of animal and vegetable products which are rarely, if ever, made by the pharmacist, but are manufactured in industrial establishments and are met with in commerce as manufactured products. Among others, wine, vinegar, suet, lard, cacao butter, cocoanut oil, codliver oil, olive oil, and all other fats, as well as the various volatile oils have been placed in this class, while tar, oil of cade, empyreumatic animal oil, oil of amber, and similar articles are among the chemical products, “Productos químicos.” Only the galenical preparations will be considered in the following abstracts.
These preparations are as a rule made by weight, and the formulas direct the ingredients in parts by weight, the total weight being usually 1,000 parts. The Spanish names have precedence in the pharmacopoeia, and are followed by the French and English synonyms, and these by the Latin title. In the following only the Spanish and Latin names as recognized by this Pharmacopoeia, will be given.

**Aceite alcanforado**, Oleum camphoratum.—Camphor 100, sesame oil 900.

**Aceite de Cantáridas**, Oleum Cantharidum.—Coarsely powdered cantharides 50, sesame oil 500; digest by means of a water-bath for six hours, express and filter.

**Aceite de Cicuta**, Oleum de foliis Conii maculati.—Fresh conium leaves 500, sesame oil 1,000; bruise the leaves, boil with the oil until the water has evaporated, digest at 80˚C. for two hours, express and filter. The oils of belladonna, hyoscyamus, stramonium, solanum nigrum and tobacco are prepared in the same manner; instead of the fresh leaves, one-fourth the quantity of dried leaves may be used and moistened with a little water.

**Aceite de estramonio compuesto, Balsamum tranquillans**, Oleum Stramonii compositum.—Hyoscyamus, stramonium, solanum nigrum, and tobacco leaves, fresh of each 200 (or dried 50), belladonna leaves 50, sesame oil 5,000; bruise, boil and digest as above, express, decant and filter; then add 3 parts each of the volatile oils of lavender, rosemary, thyme, cedronella and spearmint; keep in a dark place.

**Aceite fosforado**, Oleum phosphoratum.—Phosphorus 2, sesame oil 100; fill a flask, stopper it, heat in a water-bath for 15 or 20 minutes, shake frequently, when cool decant from the phosphorus and preserve in small, well stoppered vials.

**Aceite de hígado de bacalao ferruginoso**, Oleum jecoris aselli ferratum.—Ferric benzoate 1, cod-liver oil 100; triturate the salt with a portion of the oil, put into a bottle, keep in a moderately warm place and shake well until a clear red-brown solution is obtained, rendering filtration unnecessary.

**Aceite de huevos**, Oleum e vitellis Ovorum.—Yelk of egg is coagulated by heat, expressed between hot iron plates, and the oil filtered while hot and preserved in well-closed vessels.

**Aceite de manzanilla comun**, Oleum de floribus Matricariae Chamomillae.—German chamomile flowers 100, sesame oil 1,000; digest in a water-bath for two hours, express and filter. In the same manner prepare the oils of St. John’s wort, fenugreek and rose petals.

**Aceite de sándalo compuesto**, Oleum Santali compositum.—Oil of St. John’s wort 500, turpentine 120, sweet gum (liquidambar) 60; dissolve and mix with powdered dragon’s blood 15, powdered red saunders 15 and oil of cloves 2.

**Acido acetico aromatizado**, Acidum aceticum aromaticum.—Glacial acetic acid 60, camphor 6, oil of lavender 0.05, oil of cloves 0.20, oil of cinnamon 0.10; dissolve.
Aguardientes alcanforado, Alcohol camphoratus communis.—Campbor 100, alcohol (60 per cent.) 3,900; dissolve and filter.

The following, medicated waters are directed to be prepared by distillation, 1,000 parts of distillate being obtained from the quantities given in each case:

**Agua de azahar**, Hydrolatum florum Citri Aurantii, from fresh orange flowers 3,000.

**Agua de canela**, Hydrolatum Cinnamomini, from Ceylon cinnamon 500.

**Agua destilada de corteza de naranja amarga**, Hydrolatum de cortice Citri vulgaris, from fresh bitter orange peel 150 and alcohol (80 per cent.) 81. The distilled waters of the peels of sweet orange, citron and lemon are prepared in the same manner.

**Agua destilada de hojas de capulin**, Hydrolatum foliorum Cerasi Capollin, from fresh leaves of Cerasus Capollin, De Cand., (Prunus cerasus L.) 1,000. This water is used in the place of cherry-laurel and bitter almond water; 1,000 parts of it contain 0.5 parts of hydrocyanic acid.

**Agua destilada de lechuga**, Hydrolatum Lactucae, from 2,000 parts of flowering garden lettuce, deprived of the lower leaves.

**Agua rosada**, Hydrolatum Rosae, from fresh rose petals 1,000.

**Agua destilada de tilia**, Hydrolatum Tiliae, from dried linden flowers 1,000. In the same manner prepare distilled water from chamomile flowers, fennel, valerian and analogous drugs.

**Agua destilada de yerbabuena**, Hydrolatum Menthae viridis, from fresh spearmint 4,000. Prepare in the same manner the water of eucalyptus leaves and of Cedronella mexicana.

The term agua is also applied to various solutions and mixtures, some of them containing alcohol.

**Agua albuminosa**, Aqua albuminosa.—White of two eggs, water 500 Gm.

**Agua alcanforada**, Aqua camphorata.—Macerate for two days powdered camphor 10 in distilled water 1,000; it is stated to contain 0.33 per cent. camphor in solution.

**Agua de alquitran**, Aqua picea.—Norway tar 5, pine sawdust 10; mix well and macerate for 24 hours with distilled or river water 1,000.

**Agua articular**, Tinctura de Nicotiana composita.—Tobacco 90, origanum, sage, rosemary, elder flowers, lavender, black pepper and mustard seed of each 60, euphorbium 30, castor 30, alcohol (60 per cent.) 3,000; bruise all the drugs except the mustard, macerate in the alcohol for 10 days, express and filter. Used as a stimulating embrocation.
Agua segunda de cal, Aqua calcica.

Agua de cal mercurial, Aqua phagedaenica nigra.—Calomel 0.50, lime water 300; mix.

Agua carmelitana, Alcoholatum Cedronellae mexicanae compositum. —Fresh cedronella flowers 1,000, fresh lemon peel and bitter orange peel, each 120, nutmeg, cloves and coriander each 90, Ceylon cinnamon 60, alcohol (80 per cent.) 6,000; macerate for two days and distil from a water-bath. Dose as a stimulant 8 to 15 Gm.

Agua cefálica, Alcoholatum Rosmarini.—Fresh rosemary leaves 1,000, dry lavender flowers 500, alcohol (80 per cent.) 3,000; macerate for four days and distil off the spirit; from the residue by means of steam obtain 500 parts of aqueous distillate and mix the two liquids. Used externally.

Agua celeste, Collyrium caeruleum.—Sulphate of copper 1, ammonia water (20 per cent.) 5, water 625.

Agua de Colonia, Alcoholatum coloniense.—Volatile oils of limes and lemon each 30, of orange, cedronella, linaloe lavender and rosemary each 15, of orange flowers and Ceylon cinnamon each 5, alcohol (84 per cent.) 3,500; mix, after four days distil, and to the distillate add essence of jessamin 30.

Agua del Dr. Sanchez, Collyrium cum sulfato zincico ex Sanchez.—Sulphate of zinc 2, powdered orrisroot 4, water 500; macerate for three days and filter.

Agua fagedénica roja, Aqua phagedaenica flava.—Corrosive sublimate 0.40, lime water 120.

Agua fénica oficinal, Aqua phenicata officinalis.—Crystallized phenol 20, water 1,000.

Agua hemostática de Pagliari, Aqua haemostatica ex Pagliari.—Dissolve benzoin 20 in alcohol (90 per cent.) 50, and alum 100 in water 1,000; mix, heat to 60° C. with frequent agitation until the mixture is no longer turbid, and replace the water which may have evaporated. Its density is 6° B.

Agua sedativa de Raspail No. 1, Aqua ammonio-camphorata ex Raspail.—Ammonia water (20 per cent.) 60, Raspail’s spirit of camphor 10, sea salt 60, water 1,000. For No. 2 the ammonia water is increased to 80, and for No. 3 to 100 parts.

Agua de vegeto, Aqua cum subacetate plumbico ex Goulard.—Subacetate of lead 15, water 500, cologne water 30; mix.

Alcohol alcanforado, Alcohol camporatus.—Camphor 100, alcohol (90 per cent.) 900.

Alcohol alcanforado de Raspail, Alcohol camphoratus ex Raspall.—Camphor 100,
For preparing distilled spirits, the drugs properly comminuted, are macerated in the alcohol for two or four days, after which time the liquid is distilled by means of a water-bath.

**Alcoholato de canela**, Alcoolatum corticis Cinnamomi.—Ceylon cinnamon 500, alcohol (80 per cent.), 4,000; distil off all the spirit. Orange and lemon spirits are made in the same manner from the fresh peels, using alcohol 3,000.

**Alcoholato de contrayerba compuesto**, Alcoolatum Dorsteniae compositum.—Contrayerva 120, valerian 60, ginger 60, rosemary, sage, lavender and cloves of each 30, alcohol (80 per Cent.) and water, each 3,000; distil 4,000 Gm.

**Alcoholato de énula compuesto**, Alcoolatum Foeniculi compositum.—Fennel 120, anise, caraway, allspice, Ceylon cinnamon and laurel berries of each 30, rosemary, elecampane and ginger each 60, nutmeg, cloves and bitter orange peel each 6, alcohol (80 per cent.) 3,000, water 1,000; distil 3,000 Gm.

**Alcoholato de Garûs**, Alcoolatum ex Garus.—Aloes 20, saffron 20, myrrh, Ceylon cinnamon, cloves and nutmeg, of each 10, alcohol (56 per cent.) 5,000; distil 2,500 Gm. This is used for preparing the Elixir de Garûs by mixing of the above spirit 1,000, simple syrup 1,200 and double orange flower water 100 Gm.

**Alcoholato de toronjil**, Alcoolatum Cedronellae mexicanæ.—Fresh cedronella leaves and flowers 1,000, alcohol (80 per cent.) 3,000; distil all the spirit; add to the residue fresh cedronella 500, and by means of steam obtain 500 Gm. of watery distillate and mix with the spirit.

**Alcoholato de trementina compuesto**, Alcoolatum Terebinthinae compositum—Common turpentine 500, white copal 180, myrrh 120, sweet gum (liquidambar) 120, laurel berries 100, galbanum, Ceylon cinnamon, cloves, nutmeg, ginger and origanum, of each 60, alcohol (80 per cent.) 3,500; distil 3,000 Gm. Used externally in rheumatic complaints.

**Alcoholaturos**, Alcoolatura, are tinctures prepared from fresh drugs, the plants being collected when the flowers begin to appear, bruised and macerated with an equal weight of 90 per cent. alcohol. Such tinctures are prepared from aconite leaves, aconite root, arnica flowers, hyoscyamus, belladonna, colchicum tubers and flowers, digitalis, stramonium, tobacco, toxicodendron and from the flowers of Magnolia mexicana.

**Algodon absorbente**, Gossypium absorvens.—Prepared by a process similar to that recommended by Mr. F. L. Slocum (“Am. Jour. Phar.,” 1881, p. 53).

**Algodon yodado**, Gossypium iodatum.—25 Gm. of carded cotton are mixed as intimately as possible with 2 Gm. of finely powdered iodine; the mixture is introduced into a glass stoppered bottle, which is heated for several minutes in water to expel the air, then firmly closed, and heated to about 100°C for at least two hours. After
cooling the cotton is preserved in well stoppered bottles.

**Apecema blanca de Sydenham.** Apozema alba ex Sydenham.—Precipitated calcium phosphate 20, powdered white bread crumb 40, white gum, 40; mix, boil with water, stirring continually, and when the mixture has been reduced to two liters, pass through loose cotton and add syrup of gum, 120 Gm. Used as an anodyne and absorbent, 60 to 290 Gm., or more being taken during a day.

**Apecema de cuso.** Apozema de Brayera anthelmintica.—Powdered koosso 10, water 200; macerate for 12 hours, boil until reduced to one-half and dispense without straining.

**Apecema sudorifica.** Apozema, sudatorium.— Guaiac wood 60, sarsaparilla 30; boil for one hour with sufficient water for making 1,000 parts of decoction, macerate for two hours with sassafras 10 and liquorice root 20, then strain and decant. To be taken in divided doses during a day.

**Arrope de mora.** Rob mororum.—Evaporate slightly fermented juice of mulberries to the consistency of thick honey. Rohob of elderberries is prepared in the same manner.

**Azucar naranjada purgante.** Oleosaccharuretum Aurantii purgativum.—Powdered jalap 60, soluble tartar (potassium boro-tartrate) 15, sugar 440, oil of orange 4. Dose as a purgative 8 to 15 Gm.

**Bálsamo anodino.** Tinctura cum Opio et Sapone camphorata.—Opium 60, soap 120, camphor 90, saffron 30, alcohol (80 per cent.) 3,000; macerate for ten days. Used externally in rheumatism and neuralgia.

**Bálsamo católico.** Tinctura balsamica.—Angelica 10, flowering tops of St. John’s wort 20, alcohol (80 per cent.) 720; macerate for eight days, express, strain and add myrrh 10, frankincense 10; again macerate for eight days and add tolu balsam 60, benzoin 60, and Cape aloes 10; macerate as before and filter. Used as a topical application for indolent and troublesome ulcers.

**Bálsamo de Gonzalez.** Linimentum anodynum.—Stramonium oil (oleoinfusion) 250, anodyne balsam 25, ammonia water (20 per cent.) 15. Used in muscular pains of the breast and back.

**Bálsamo nerval.** Balsamum nervale, Pomatum nervinum.—Camphor 3, Tolu balsam 6; reduce to a fine powder, add gradually with trituration a mixture of beef marrow 70, expressed oil of nutmeg 90, and sesame oil 20, and incorporate with it oil of rosemary 6, and oil of cloves 3. Used as an anodyne in rheumatism.

**Bálsamo Opodeldoc concreto.** Linimentum Opodeldoch concretum.—Formula of the former French Codex.

**Bálsamo Opodeldoc líquido.** Linimentum Opodeldoch liquidum.—Equivalent to our soap liniment, but contains about 2.6 per cent. of ammonia water.
Chinese Cabbage oil, obtained from the seeds of a species of Brassica, according to R. H. Davies, has at 60°F. the specific gravity 0.914; is of a deep brown color, somewhat thicker than olive oil, at 12°C. (10°F.) solidifies to a bright orange-yellow mass, and yields a rather dark colored elaidin. 100 grams of the oil required 0.125 gram caustic potash for neutralization, and 17.52 grams for complete saponification.

The mixture of fatty acids begins to soften at 17°C., melts completely at 22°C., has nearly the same saturating power as brassic acid, and contains oleic acid.—Phar. Jour. and Trans., Feb. 7, 1885, p. 635.

According to E. M. Holmes this oil is probably obtained from the seeds of the petsai, Brassica sinensis, which is largely cultivated in China. The oil is employed as a purgative, and externally for skin diseases; also like a yellow colored brassica oil, which is probably obtained from Br. campestris, Lin., the aburana of the Japanese. This oil is used for culinary and lighting purposes, in tobacco manufacture to prevent the leaves falling to powder after rapid drying, and for the manufacture of lampblack for use in making Chinese ink. The residue after the expression of the oil is used for manuring plantations of tea and other plants.—Ibid. p. 636.

Tea oil from Camellia oleifera, Abet, resembles olive oil in color, transparency and mobility, and has a characteristic odor and taste. Rob. H. Davies found it to have the spec. grav. 0.9175 at 60°F., and placed in a freezing mixture to deposit a solid fat, probably stearin. The oil mixed with a drop of sulphuric acid, has a behavior similar to almond oil; nitrous acid solidifies it. It contains less free acid than olive oil. 1,000 grams of tea oil require for complete saponification 195.5 grams of caustic potash; the oleic acid obtained amounted to 83.15 per cent., and about 10.8 per cent was probably stearic or palmitic acid; an insignificant amount of fatty acid was soluble in water.—Phar. Jour. and Trans., Feb. 7, 1885, p. 634.

A specimen exhibited at the International Health Exhibition was labeled oil of Camellia japonica. It is used in Japan by watchmakers and as a pomade, combined with Japanese wax and flavored with oil of cloves and other essential oils; it is non-drying, very fluid, free from unpleasant odor and according to E. M. Holmes could doubtless compete with almond oil and olive oil for many purposes.

In China the oil of C. oleifera is used for culinary purposes and as a hair oil, and is an important article of trade. The seeds of C. Thea were recently offered in London under the name of tanne, meaning seeds; they contain about 33 per cent. of oil, 13.8 per cent. of starch and 1 per cent. of theine.—Ibid., p. 637.

Myroxylon peruvianum, Lin. F.—Mr. P. Macowan has examined a sample of what he calls the oleo-balsam of the red oleo, oleo vermelho, of Rio Janeiro, the results differing in several respects from those obtained by Th. Peckolt (see “Am. Jour. Phar.,” 1881, p. 334). In bulk the balsam was dark brown, and in thin layers dark red; its odor was
smoky and feebly fragrant. On tasting it, a persistent choky and disagreeable feeling was left in the throat. The spec. grav. was .915. Petroleum spirit dissolved 63.7 per cent., leaving a light brown pulverulent resin undissolved, and on evaporation left an amber colored, faintly aromatic residue, which gave a red-brown color with nitric acid; Peru balsam left an insoluble cohesive resin and the solution in petroleum spirit yielded a straw-colored fragrant residue, giving a yellow and pale violet-color with nitric acid. The oleo-balsam was completely soluble in alcohol and in ether, and partially soluble in carbon bisulphide, separating a flocculent brown resin which became adhesive to the sides of the vessel. The most marked difference between the two balsams is the behavior with sulphuric acid; on the subsequent addition of cold water to the mixture with Peru balsam, a beautiful violet color is imparted to the surface of the mass, while a gray color is produced with the oleo-balsam. The oleo-balsam has not the fragrance which is perhaps the most valued property of Peru balsam—Phar. Jour. and Trans., March 21, 1885, p. 771.

Cultivation of Ginseng. Consul-general Aston has visited several of the numerous ginseng gardens near Songdo, Corea. The seed is sown in March; the seedlings are planted out in beds raised a foot above the level of the surrounding soil, bordered with upright slates and covered in from still and rain by sheds of reeds 3 or 4 feet high, towards the north left more or less open according to the weather, and placed in rows with just room enough to walk between them. During the first and second year the plant has only two leaves and is frequently transplanted, in the fourth year the stem is about 6 inches high with four horizontal leaves, and in the fifth or sixth year the plant has reached maturity. Mould containing plenty of rotten leaves is the only manure used. The root is either dried in the sun or during unfavorable weather, over a charcoal fire; or to make the red or clarified ginseng it is placed in wicker baskets which are put in a large earthenware vessel with a closely fitting cover and pierced at the bottom with holes. It is then placed over boiling water and steamed for about four hours. The export of this quality of ginseng is a strict monopoly and death is the punishment for smuggling it out of the country. The annual amount exported to China is 202 piculs, valued at forty dollars a picul (133 1/2 lbs.) The white ginseng is worth about half as much. It is the wild ginseng for which enormous prices are sometimes paid.—Phar. Jour. Trans., March 7, 1885, p. 732.

Sedum acre, Lin., nat. ord. Crassulaceae, is recommended by Dr. Louis Duval, of Madrid, as a remedy for diphtheria, a decoction in beer being made of which a wineglassful is taken every hour. After several doses copious vomiting is produced, removing the diphtheritic membranes.

This is the mossy stonecrop of our gardens and naturalized in dry and rocky places in the United States. It formerly enjoyed considerable reputation as a remedy in scurvy, dropsy, epilepsy, and externally in ulcers and various skin diseases. J. M. M.

Cassia Absus, Lin,—Attention has recently been called again to the seeds of this plant which have long been used in the East for granular conjunctiva under the name of chichem, or schimsch, and occasionally in Europe as semen cismae. The plant is an annual, indigenous to the East Indies and westward to Central Africa; the rather narrow glandular-pubescent legume contains 5 or 6 seeds, which resemble flaxseed, are flattish-ovate, glossy, brownish black, and have a somewhat aromatic odor and a
mucilaginous disagreeable and bitter taste. J. J. Virey, in “Jour. de Phar.,” May, 1823, described the application as follows: The seeds are well washed, then dried, finely powdered and mixed with an equal quantity of sugar; a small portion of this powder is dropped or blown into the diseased eye, which is then closed. The powder is of rapid action and irritating, and should not be used in the inflammatory stage of the disease; according to Frank its activity is increased by the addition of turmeric. J. M. M.

MATERIA MEDICA OF THE NEW MEXICAN PHARMACOPEIA. Part 2

BY THE EDITOR.

Ahuehuete, Taxodium mucronatum, Tenore, nat. ord., Taxodiaceae. From the cones of this Mexican tree, Dr. T. Noriega obtained a greenish yellow volatile oil of the density 0.8259, boiling at 130˚C., and having an agreeable odor; with iodine it gives a slight explosion and evolves violet vapors. The fruit contains also a red-brown soft resin of a neutral reaction, but partly soluble in hot potassa solution. The bark is used as an emmenagogue and diuretic, and the leaves, topically, against itch and as a discutient; the wood yields a tar which is useful in skin diseases, and by dry distillation an empyreumatic oil is obtained similar to oil of cade.

Ahuichichi, Bryonia variegata, Miller nat. ord. Cucurbitaceae, grows in temperate regions and possesses dangerous drastic properties.

Aile de Mexico, a species of Alnus, growing in mountainous regions, yields a bark having tonic and astringent properties.

Aje, or Axin, is a fatty substance produced by Coccus Axin, La Llave, a hemipterous insect living upon different species of Spondias and Xanthoxylum. In the fresh state the drug has a yellow color and a peculiar rancid odor, fuses at 35˚C., is soluble in hot concentrated alcohol and in ether, is readily saponified, and on exposure is converted into a hard brown substance, insoluble in water, alcohol and ether. The natives of Uruapam form aje into masses weighing 350 gm. and enveloped in leaves of Indian corn. It is popularly used in erysipelas, as a discutient and vulnerary, mixed with various substances in hernia, and as a poultice in uterine complaints; in the arts it is used as an excellent varnish for wood and metals.

Ajo, Allium sativum, Lin.

Ajolote, Siredon Humboldtii, Dumeril, (the Axolotl) and other species, nat. ord. Batrachia. The flesh has analeptic properties, and the syrup prepared from a decoction of the skin is used by common people as a cure for pulmonary affections.

Ajonjoli, Sesamum orientale, Lin. The oil is used in place of olive oil, the seeds as a condiment, and the press cake as food for cattle.

Álamo, Populus alba and P. nigra, Lin. The bark is astringent; rarely employed.
Albahaca, Ocimum Basilicum, Lin, nat. ord. Labiatae. Cultivated in Mexico. It is a diffusible stimulant and stomachic.

Alcabucil, Cynara Cardunculus, Lin., nat. ord. Compositae. The unexpanded flower beads are used for food, and the florets for coagulating milk.

Alcachofa, Cynara Scolymus, Lin. The unexpanded flower heads are used for food. (These are the artichokes of Southern Europe, the preceding species being known as cardoon, the blanched tender stalks, and ribs of leaves being eaten.)

Alcanfor del Japon, Camphor. Dose, 0.05 to 1.0 gm.

Alcaravea, Caraway. An infusion is made of from 5 to 10 gm. for one liter of water.


Alfilerillo, Erodium cicutarium. The herbaceous portion is used in decoction as an emollient.

Algodon, Cotton from Gossypium herbaceum and G. arboreum, Lin., growing in Mexico etc.

Alholva, Fenugreek. Cultivated in Mexico. The seeds are emollient.

Alhucema, Lavandula vera, Lin. The flowers are used as a perfume, and the powder as a sternutatory; internally as a stimulant.

Almáciga, Mastich. Balsamic stimulant and recommended in incontinence of urine. Dose, 0.60 to 2.0 gm. Used for varnishes, and dissolved in ether or collodion for filling carious teeth.

Almendra amarga and Almendra dulce, Bitter and sweet almonds.

Almidon, Starch, especially wheat starch.

Almizele, Musk from Moschus moschiferus, Lin.

Alpiste, the fruit of Phalariscanariensis, Lin, nat. ord. Graminaceae. The plant grows in Mexico; the fruit is principally used for birds' food and the meal is employed as an emollient.

Alquimila del país, Geranium Hernandezii and G. mexicana, Humb. et Bonpl., nat. ord. Geraniaceae. It is incorrectly used as a substitute of the mildly astringent Alchemilla vulgaris, Lin. The plant is emollient and the juice is used as a laxative for children.

Altea., Marshmallow root. In Mexico, the root of Malva angustifolia, Cavanilles, is usually used in place of the former; it has identical properties, the mucilaginous principle being contained chiefly in the bark.
Alverjon, Pea, Pisum sativum, Lin. Used for food.

Amapola, the petals of Papaver Rhoeas, Lin., which grows in Mexico. From 2 to 5 gm. are used for 1 liter of infusion.

Ámbar amarillo, Amber; antispasmodic; rarely employed.

Ámbar gris, Ambergris; rarely used as an antispasmodic. Dose, in powder, 0.25 to 1.0 gm., of the tincture, 20 to 60 drops.

Ámbar del país, the exudation of Hymenaea Courbaril, Lin., nat. ord. Leguminosae, growing in the State of Oaxaca, and known there as cuapinole. The resin is bright yellow, internally transparent, superficially of an efflorescent appearance, brittle, with a glossy fracture, of a delicate aromatic odor and resinous somewhat astringent taste, soluble in alcohol, ether, fats, and volatile oils, burning with flame and then forming drops of a balsamic odor. It is distinguished from true amber by becoming sticky with a little alcohol or ether. It is used in the manufacture of varnishes, and as fumigation for the relief of asthma. The bark is said to be purgative, and a decoction to be useful as a vermifuge. The tincture is employed like that of guaiacum.

Ambarina, Scabiosa atropurpurea, Lin., nat. ord. Dipsacaceae. The plant is cultivated and is commonly used in itch and other skin diseases; it has tonic and sudorific properties, but is not used medicinally.

Amianto, Asbestos; used for filtering acids and alkalies.

Amole de bolita, Sapindus amolle(?). The flowering tops and fruit may be used like saponaria, according to Oliva; they contain considerable saponin.

Amole de raíz, Agave mexicana, Lamarck, nat. ord. Amaryllidaceae. The juice has emmenagogue, diuretic and laxative properties, and is externally used against itch. The root is useful for washing clothes.

Amor seca, Gomphrena procumbens, Lin., nat. ord. Amaranthaceae, One of the so-called “everlastings,” is indigenous to the central table land of Mexico and has a tonic, astringent and diaphoretic root.

Anacahuite, Cordia Boissieri, De Cand., nat. ord. Boraginaceae, is found in the mountains of Tampico; the wood is commonly regarded as being pectoral, and medicinally used as an emollient.