

ACIDUM ACETICUM SCILLITICUM. Edin. *Vinegar of Squill.*

"Take of squill root (bulb) dried, *one ounce*; distilled vinegar, *fifteen ounces*; alcohol, *one ounce and a half*. Macerate the squill with the acid for seven days; then express the liquor, and add to it the alcohol; and when the fæculencies have subsided, pour off the clear fluid."

ACETUM SCILLÆ. Dub. *Vinegar of Squill.*

"Take of fresh squill root (bulb) dried, *half a pound*; wine vinegar, *three pints*; rectified spirit, *four fluid ounces*. Digest the squill with the vinegar for four days in a glass vessel, with frequent agitation; then express the vinegar, and, after the fæculencies have subsided, add to it the spirit."

Vinegar extracts the acrid matter of the squill, upon which its efficacy as a remedy depends. It has long been used as an expectorant and diuretic in chronic catarrh, humoral asthma, and dropsies. The dose is from fʒss. to fʒij. given in cinnamon or mint water. In larger doses it produces vomiting; and is occasionally used as an emetic in the above diseases, when the stomach is loaded.

When kept, the vinegar of squill deposits a precipitate, which consists of citrate of lime and tannin.¹

Officinal preparations. *Oxymel Scillæ. L. Syrupus Scillæ. E.*

MELLITA.

PREPARATIONS OF HONEY.

A MORE correct knowledge of the operation of those medicinal substances which have been named *balsamic* or *pectoral*, has set aside the high opinion which formerly prevailed of the efficacy of honey as a remedy in pulmonary diseases. It is, however, still employed in pharmacy, and has some advantages over syrup, particularly where it is to be employed as a local application; but for internal purposes its use is to a certain degree limited, owing to the unpleasant effects which it produces on the bowels of some individuals. The Edinburgh College has altogether rejected this class of preparations, but a few of them are retained by the London and Dublin Colleges. They are not apt to spoil, and therefore require less care to preserve them than the syrups.

MEL DESPUMATUM. Lond. Dub.² *Clarified Honey.*

¹ Vogel. *Annales de Chimie*, vol. lxxxiii. p. 157.

² Miel despumé (F.) Geschäumter Honig (G.) Mele Schiumato (I.)

"Melt the honey in a water-bath: then remove the scum."

By thus liquefying honey, the wax it may have retained when expressed from the comb rises to the surface; and at the same time any sand or other impurities with which it may have been fraudulently mixed, fall to the bottom or rise with the wax, and are easily separated. The specific gravity of purified honey is 1.31; it is chiefly employed for forming the other preparations into which honey enters.

MEL BORACIS. Lond. *Honey of Borax.*

"Take of sub-borate of soda, powdered, *a drachm*; clarified honey, *an ounce*. Mix them."

This is a cooling, detergent, useful application to the tongue and fauces in aphthous affections. Dissolved in water it forms an excellent gargle for allaying the pain attending mercurial salivations.

MEL ROSÆ. Lond. *Rose Honey.*¹

"Take of the petals of the red rose, dried, *four ounces*; boiling water, *three pints*; clarified honey, *five pounds*. Macerate the petals in the water for six hours; then to the filtered liquor add the honey, and boil it down to a proper consistence by means of a water-bath."

Dublin.

"Take of the petals of red rose buds, dried and freed from their claws, *four ounces*; boiling water, *three pints*; honey, *five pounds*. Macerate the petals in the water for six hours; then mix the honey with the strained liquor, and boil the mixture to the consistence of a syrup, taking off the scum."

This honey has the pleasant flavour of the rose, and a slight degree of astringency. In making it, the clarified honey ordered by the London College is to be preferred. It is chiefly employed as an adjunct to detergent and astringent gargles.

OXYMEL SIMPLEX.² Lond. Dub. *Oxymel.*

"Take of clarified honey, *two pounds*; acetic acid (distilled vinegar), *one pound*. Boil them in a glass vessel, by a gentle heat, to a proper consistence."

Simple oxymel in doses of ℥j. or more, dissolved in barley-water, forms a pleasant and cooling beverage in fevers and inflammatory affections. It is often added to gargles in cynanche tonsillaris, and is a common vehicle of other remedies in catarrhal complaints. The Dublin College orders it to be prepared with unclarified honey, skimming it during the boiling; but the London directions are to be preferred.

¹ Mel Rosarum, P. L. 1720. Mel rosaceum, P. L. 1745. Miel rosat (F.) Rosenhonig (G.) Mele rosato (I.)

² Mel acetatum, P. L. 1787. Oxymel (F.) Essighonig (G.) Ossimele (I.)

OXYMEL COLCHICI. Dub. *Oxymel of Meadow Saffron.*

"Take of the fresh root (bulb) of meadow saffron cut into thin slices, *one ounce*; distilled vinegar, *a pint*; clarified honey, *two pints*. Digest the colchicum with the vinegar, in a glass vessel, for two days; then to the liquor strongly expressed from the root, add the honey; and lastly, boil down the mixture to the consistence of a syrup, frequently stirring it during the boiling with a wooden spoon."

The active matter of the colchicum is apt to be injured by the boiling; and hence this preparation is very uncertain in point of strength. It is given in humoral asthma, and in dropsies. The dose is fʒj, gradually increased to fʒj, given in a cupful of gruel, twice a day.

OXYMEL SCILLÆ.¹ Lond. Dub. *Oxymel of Squill.*

"Take of clarified honey, *three pounds*; vinegar of squill, *two pints*. Boil in a glass vessel, over a gentle fire, to a proper consistence."

Oxymel of squill is principally employed as an expectorant, and as such is very useful in humoral asthma, and chronic coughs, in doses of from fʒss to fʒij. It is generally given in some aromatic distilled water, to prevent the nausea which it is apt to induce; in larger doses it is given to excite vomiting, and at the same time clear the chest, in whooping-cough.

When kept for a considerable time, this oxymel lets fall a precipitate which has the aspect of crystallized honey. Vogel found it to consist of citrate of lime, tannin, and honey.²

SYRUP.

SYRUPS.

THESE are saturated solutions of sugar in water, either simple, or united with some vegetable principle, with the view either to colour, flavour, or medicinal virtue: but for the last intention, this is perhaps the worst of all forms for obtaining the medical qualities of substances: and, therefore, as syrups seldom possess much activity, they are chiefly employed to render more active remedies palatable. Upon the whole, however, they are not well adapted even for this purpose, few persons thinking that sweetness renders a nauseous drug more

¹ Oxymel scilliticum, P. L. 1720. 1745. Meerzwiebelhonig (G.)

² *Annales de Chimie*, vol. lxxxiii. p. 157.