to induce the same virulent effect as when it is internally administered in large doses.

But tobacco is chiefly employed as a sternutatory, and is the basis of all the kinds of *snuff* generally used.[1] The powdered leaves, when snuffed up the nostrils of those unaccustomed to the use of snuff, excite vehement sneezing, and promote a considerable discharge from the nostrils, answering all the purposes for which errhines are employed. As a luxury, snuff has been used upwards of two hundred years in Britain, and has been taken in great quantities without any perceptible bad consequence; although it has been asserted that its immoderate use weakens the sight, produces lethargy, and gives a tendency to apoplexy. After the use of it has become habitual, it cannot be relinquished without considerable risk, arising from the suspension of the artificial discharge it produces, as Dr. Cullen observed from his own experience.[2]

The London College has given a formula for an infusion proper to be used as an enema; as a diuretic, the infusion employed by Dr. Fowler is made with ℥j. of the dried leaves, and Oj. of boiling water, and given in doses of ♏lx. to ♏lxxx. twice a day.

Officinal preparations. *Infusum Tabaci*, L. *Vinum Nicotianæ Tabaci*, E.

NUX VOMICA. Vide *Strychnos.*

OLEA. *Spec. Plant. Willd.* i. 44.

*Cl.* 2. *Ord.* 1. Diandria Monogynia. *Nat. ord.* Sepiariæ, *Linn.* Jasmineæ, *Juss.*

*G.* 36. *Corolla* four-cleft, with subovate segments. *Drupe* one-seeded.

*Species* 1. O. *Europæa.*[3] European Olive. *Med. Bot. 2d edit.* 280. *t.* 93. *Sibthorp, Flora Græca, t.* 3.

*Officinal.* OLIVÆ OLEUM, *Lond.* OLEÆ EUROPŒÆ OLEUM FIXUM, *Edin.* OLEUM EX FRUCTU, *Dub.* The Oil of the Olive.

*Syn.* Huile d' Olive (*F.*), Olivenhöl (*G.*), Olyfoly (*Dutch*), Bamolja (*Swed.*), Olio d'Ulive (*I.*), Azeite (*S.*), Zeet (*A.*), Iaban Zeitan Agazi (*Turkish*).

The olive-tree is a native of the south of Europe and the north of Africa, where it is named Zituna; but it is cultivated abundantly in the Greek islands, near Smyrna, in France, Spain, and Italy. It has been raised in the open air in England, but its fruit, it is said, has never been ripened.[4] It grows

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[1] In the manufacture of snuff, salt, urine, muriate of ammonia, and even powdered glass, are added to the tobacco. The difference of flavour depends, in some, on the species of nicotiana employed, but chiefly on the preparation of the leaves, and these having undergone fermentation. *Macouba* derives its flavour from the leaves being fermented with an addition of the best cane-juice.

[2] *Materia Medica*, ii. 437.

[3] Ελαια αγραια Dioscoridis. Αγροελια of the modern Greeks.

[4] *Miller's Gardener's Dictionary*, ed. 1797, art. *Olea.* I have been informed, however, that it has ripened its fruit in Devonshire.

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upon the most rocky, calcareous soil, seldom exceeds twenty feet in height, and has a solid, upright, much-branched stem, covered with a grey bark: the leaves are evergreen, opposite, spreading, nearly sessile, stiffish, lanceolate, entire, from two to three inches long, and scarcely half an inch broad in the middle, with the margin a little turned back; of a full green colour, smooth and even on the upper surface, and pale on the under. The flowers are in opposite, axillary clusters, half the length of the leaves, on short flower-stalks, with small, concave, obtuse, hoary bractes: the calyx is deciduous, four-cleft, and regular: the corolla white, four-parted, regular, spreading; with ovate, obtuse, obscurely three-nerved segments; the stamens are shorter than the corolla, divaricated, supporting large pale-yellow, elliptical anthers; the stigma is bipartite on an erect style, rising from a roundish, superior germen; the fruit is a smooth oval plum or *drupe*, about three-fourths of an inch in length, and half an inch in diameter; of a deep-violet colour when ripe, whitish and fleshy within, bitter and nauseous, but replete with a bland oil[1]; and covering an osseous, oblong, pointed, rough nut. There is a variety with shorter, almost obovate leaves.

There are several varieties of the olive tree, of which the variety $\gamma$, or *longifolia* of Willdenow, is most esteemed, as affording the best oil. The young plant bears at two years old, and at six years is in full bearing: but the best oil is procured from the fruit of trees which have been grafted. The value of the tree continues to increase until it have passed its one hundredth year, after which it declines. The mode of obtaining the oil from the ripe fruit was known very early in Egypt; and it is chiefly for this purpose that the tree is now cultivated in Spain, Provence, and Italy. To procure the oil, the ripe fruit is gathered in November, and immediately bruised in a mill, the stones of which are set so wide as not to crush the nut. The pulp is then subjected to the press in bags made of rushes; and, by means of a gentle pressure, the best oil, which is called virgin oil, flows first; a second sort is got by breaking the marc, moistening it with warm water, and returning it to the press; and, lastly, a very inferior kind is obtained, either by boiling the magma, or by breaking, moistening, and fermenting it in large cisterns, and again submitting it to the full force of the press. When the olive is not sufficiently ripe, the recent oil has a bitterish taste, and when too ripe it is fatty. After the oil is drawn, it deposits by standing a white, fibrous, albuminous matter; from this the

[1] The unripe fruit, when pickled in a strong solution of common salt, is a well-known luxury on the table.



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clear oil is poured off, and a second deposition takes place; after which, if put into clean glass flasks, there is no further alteration.[1]

The best oil is made in Provence, its excellence arising from the olives being carefully cleaned and garbled; but what we receive in this country comes from Lucca and Florence. Sicily also furnishes some, but it has a resinous flavour.[2] Good oil has lately been brought from Samos. It is imported in jars, half-jars, and what are called half-chests, which are wooden packages containing flasks.

*Qualities.* — Pure olive oil is an insipid, inodorous, pale greenish-yellow coloured, viscid fluid; unctuous to the feel; inflammable, incapable of combining with water, and nearly insoluble in alcohol. It is fixed in any temperature under 600°, suffering considerable expansion, but not evaporating; and congeals at 38° of Fahrenheit. It is the lightest of the fixed oils, its specific gravity being 0·9153. When kept for a great length of time, or much exposed to the air, its components[3] are partially separated, the sebacic acid and water are formed, and the oil acquires a disagreeable smell and sharp taste, becomes thick, brown-coloured, and is then said to be rancid. The rancidity is hastened by heat and by the admixture of poppy oil, with which it is often adulterated. The purity of olive oil is readily discovered by adding to twelve parts of the suspected oil one part of a solution of proto-nitrate of mercury[4], and then shaking them strongly together every ten minutes for two hours, after which the mixture is left at rest. The nitrate solidifies olive oil, but leaves the oil of poppy, linseed, or other grains, liquid.

*Medical properties and uses.* — Olive oil is demulcent, relaxant, and laxative. It is used internally as a demulcent in catarrh and other pulmonary affections, diffused in water by means of mucilage; and is also given, internally, in large quantities, to mitigate the action of acrid substances, as some poisons, taken into the stomach; and in cases of worms. Externally applied, it is a very useful relaxant, and instead of stopping up the cutaneous exhalants, appears to promote the excretion of sweat; on which account it has been employed with great advantages in frictions in the commencement of plague. The body is ordered to be very briskly rubbed all over with a clean sponge dipped in warm olive oil: copious

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[1] A very old olive-tree, near Gerecomio, yielded 240 English quarts of oil, in 1809. *Three Months near Rome*, by Maria Graham, p. 49.

[2] This flavour has been ascribed to the Sicilian olives being grown on dry hilly situations. *Galt's Letters from the Levant*, 8vo. p. 129. [3] Vide *Expressed Oils.*

[4] This nitrate is prepared by dissolving, without heat, 6 parts of mercury in $7\frac{1}{2}$ of nitric acid, sp. grav. 1·38.

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perspiration generally follows, and the operation must be repeated once a day until symptoms of recovery appear. Mr. Jackson relates, that the Coolies, who are employed in the oil stores at Tunis, smear themselves all over with oil, and are seldom afflicted with the plague when it rages in that city[1]; an effect which may be owing to the oil forming a coating to the skin, so that it cannot come directly in contact with the contagion. Frictions with it are useful in ascites.[2] It is, however, more generally used as a vehicle for more active substances, in the formation of embrocation: thus, it is an excellent solvent of opium, which can, through its means only, be used in frictions with any advantage.[3] It is also used as an injection in gonorrhœa and as an adjunct to glysters in dysentery and intestinal abrasions. It is extensively used in pharmacy, in the composition of ointments, cerates, and plasters.

The dose of olive oil is from f℥j. to f℥j., triturated with mucilage, or mixed with water by means of a few drops of solution of potassa. In cases of poisons or of worms, as much may be given as the stomach can bear.

OPIUM. See *Papaver*.

OPOPONAX. See *Pastinaca*.

ORIGANUM. *Spec. Plant. Willd.* iii. 132.

*Cl.* 14. *Ord.* 1. Didynamia Gymnospermia. *Nat. ord.* Verticillatæ, *Linn.* Labiatæ, *Juss.*

*G.* 1116. *Strobile* four-cornered, spiked, collecting the calyces. *Corolla* with the upper lip erect and flat, the under three-parted, with the segments equal.

*Species* 10. O. *vulgare.* Common Marjoram. *Med. Bot. 2d edit.* 344. *t.* 123. *Smith. Flor. Brit.* 639. *Eng. Bot.* 1143.

*Species* 15. O. *Majorana.* Sweet Marjoram. *Med. Bot. 2d edit.* 345. *t.* 124.

1. ORIGANUM VULGARE.[4]

*Officinal.* ORIGANUM, *Lond.* OLEUM EX HERBA, *Dub.* Common Marjoram leaves.

*Syn.* Oriang (*F.*), Dort, Wohlgemuth (*G.*), Mariolein (*Dutch*), Meiran (*Dan.*), Mejram (*Swed.*), Majeran (*Pol.*), Origàno (*I.*), Origano Sylvestre (*S.*), Mange rona (*Port.*).

This plant is indigenous and perennial, growing on dry, chalky, and gravelly hills, flowering from July to September. The root is creeping and fibrous, sending up erect, branching, trichotomous, tetragonous stems, about eighteen inches in height, downy and of a purplish hue. The leaves are ovate, entire, somewhat hairy, ciliated, punctured, and of a

[1] *Reflections on the Commerce of the Mediterranean*, p. 64.

[2] Lord Bacon, speaking of Inunction, says, — "Ante omnia igitur usum olei vel olivarum vel amygdali dulcis, ad cutem ab extra unguendum, ad longævitatem conducere existimamus." *Opera*, fol. 1665. p. 536.

[3] The nostrum called *Roche's Embrocation*, for hooping-cough, consists of olive oil, with about half its quantity of the oil of cloves and oil of amber.

[4] Σαμψυχον Dioscoridis.



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deep yellowish-green colour. The flowers are in terminal panicles, of a pink-purple or rose colour, and furnished with ovate, sessile, brownish-red bractes. The calyx is tubular, toothed; the segments being nearly equal: the corolla is funnel-shaped, with the upper lip bifid and obtuse, and the under trifid, blunt, and spreading. The filaments are furnished with double anthers, and the style is filiform, with a bifid reflected stigma.

*Qualities.* — The odour is agreeable and aromatic, and the taste warm and pungent, much resembling thyme. In distillation with water it affords a very acrid, penetrating, volatile oil, on which its qualities depend.

*Medical properties and uses.* — Common marjoram is regarded as tonic, stomachic, and emmenagogue. It was formerly used in debilities of the stomach; but is now neglected. The dose is from grs. x. to ℈j., in powder.

Officinal preparation. *Oleum Origani*, L.

2. ORIGANUM MAJORANA.[1]

*Officinal.* ORIGANI MAJORANÆ HERBA, *Edin. Dub.* Sweet Marjoram.

*Syn.* Marjolaine (*F.*), Majoran (*G.*), Maggiorana (*I.*), Origano (*S.*), Mirzunjoosh (*Arab.*), Marroo (*Tam.*).

This is an annual plant, a native of Portugal and Syria; but cultivated in our gardens for culinary and medicinal purposes, and flowering in July and August. The root is lo brown, and fibrous; the stems numerous, woody, branching, and rising a foot and a half in height. The leaves are downy, entire, ovate, petiolate, and of a pale green colour. The flowers are small, white, appearing successively among the bractes, which are numerous, and form roundish, compact, terminal spikes. The calyx is tubular, five-toothed, with the teeth acute: the corolla funnel-shaped and bilabiate; the upper lip erect and roundish; the lower cut into three-pointed segments.

It is cut for medicinal use when it begins to flower in July.

*Qualities.* — The odour is pleasant, and the taste moderately warm, bitterish, and aromatic. Both alcohol and water extract the virtues of sweet Marjoram; and, in distillation with water, it yields a large portion of volatile oil, which, on being long kept, becomes solid.

*Medical properties and uses.* — Sweet marjoram is tonic, and was formerly regarded as possessing errhine powers. It is scarcely ever used except as a culinary herb, or as an adjunct to cephalic snuffs, to which, however, it adds no efficacy.

OSSA. Bones. *Edin. Dub.*

*Syn.* Des Os (*F.*), Knochen (*G.*), Ossi (*I.*), Huesos (*S.*).

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[1] Ορουγανος Dioscoridis.

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The bones of animals are composed of earthy salts, gelatin, albumen, and oil. According to the analysis of Fourcroy and Vauquelin, the components of ox bones are, in 100 parts, 51 of animal matter, 37·7 of phosphate of lime, 10 of carbonate of lime, and 1·3 of phosphate of magnesia. Besides these, M. Hatchett detected sulphate of lime, and Berzelius some fluate of lime in bones.

OSTREA. *Syst. Nat. Gmelin.* vi. 3315.

*Cl.* 6. *Ord.* 3. Vermes Testacea.

*G.* 313. *Animal* Tethis. *Shell* bivalve; the valves unequal, and somewhat eared. *Hinge* toothless, but furnished with an ovate hollow cavity, with lateral transverse furrows. *Vulva*, or anus, *none.*

*Species* 105. O. *edulus.* The common Oyster. *Pennant's British Zoology*, iv. 102. *t.* 62.

*Officinal.* TESTÆ, *Lond.* The shells.

*Syn.* Ecailles des Huîtres (*F.*), Austerschaalen (*G.*), Conchiglia d' Ostrica (*I.*), Cascara (*S.*).

This well-known shell-fish inhabits the European and Indian oceans throughout; and is particularly plentiful on the British coasts, which were early famed for producing the best oysters to supply the stews of ancient Rome, in the most luxurious period of its history.[1] They are naturally attached to shelving rocks; but, for the facility of always obtaining them for the purposes of aliment, they are generally laid down near the shore. They are hermaphrodite, and throw out a spat in spring which gradually enlarges to a perfect oyster. The nature of the shell in some degree, and the taste and goodness of the fish, depend on the soil of the bed. They are tender and friable on a calcareous bottom, thick and solid on rocks, more glutinous on marle, and oily and luscious on a slimy bed. The green colour of those fed in pits on the coast of Holland has been supposed to be owing to copper; but it arises from a species of conferva which cover these stagnant pools.[2] The best oysters on the British shores are found at Purfleet, the worst near Liverpool. The oyster, when good, is very digestible and nutritious, particularly when eaten raw; and forms an excellent article of food for the phthisical, and convalescents. When they are sick, which is known by a black substance on the fringe or fin, or a very milky appearance of it, they are unwholesome. The shells only are officinal.

*Qualities.* — Oyster-shells consist of alternate layers of carbonate of lime and an animal matter, supposed to be coagu-

[1] Sergius Ovata was the inventor of stews for oysters among the Romans. *Pliny*, lib. xiv. cap. 54.

[2] Beckman's Observations, *Phil. Mag.* vi. 97. In Scotland, oysters laid down to feed near the salt-works on the shore, attain a large size and a great richness of flavour; they are called *Pandoors*, and are much esteemed.



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lated albumen. When thrown into a fire, they emit a great deal of smoke, the animal matter is destroyed, the carbonic acid dissipated in the form of gas, and pure lime remains.

*Medical properties and uses.* — Oyster-shells are antacid; but as, in their unburned state, they are less so than chalk, and, when burned, differ in nothing from lime, their retention in the list of materia medica is unnecessary.

Officinal preparation. *Testæ præparatæ*, L.

OVIS. *Syst. Nat. Gmelin.* i. 197.

*Cl.* 1. *Ord.* 5. Mammalia Pecora.

*G.* 31. *Horns* concave, rough, inclined outwards, and spirally twisted. *Cutting Teeth* eight in the lower jaw. *Tusks* none.

*Species* 1. O. *Aries.*[1] The Sheep. *Buffon, Hist. Nat.* v. *p.* 1. *t.* 1, 2.

*Officinal.* SEVUM, *Lond.* ADEPS OVILLUS, *Edin. Dub.* Mutton suet.

*Syn.* Graisse de Mouton (*F.*), Hammeltalg (*G.*), Grasse duro (*I.*), Grassa (*S.*), Aatoo kalupoo (*Tam.*), Lemak (*Malay*), Elloomusstail (*Cyng.*), Addjavuppa (*Sans.*).

The sheep is too well known to require any description. It is an inhabitant of almost every climate, and delights in dry, saline, moderately elevated and warm pastures. It is the most innocent, simple, and timid of quadrupeds; scarcely ever living beyond fourteen years of age; yet liable to many diseases. There are several natural varieties of the sheep in the British islands, the largest of which is found in Lincolnshire, and the smallest in Zetland; and the number of these is much increasing by the cross breeds, which, for the improvement of the wool and flesh, are annually effected. Mutton is less dense than beef, very digestible and wholesome, and is at its greatest perfection when about five years old. It is very much improved by the castration of the animal, and is then called wether-mutton. The broth made of it does not agree so well as light beef-tea or veal-tea, with delicate and weakened stomachs; but it forms an excellent emollient enema, in cases of ulceration, or abrasion of the rectum, and that state of the bowels of infants which occasions green stools and aphthæ[2]. The suet, which is the officinal part of the animal, is chiefly obtained from about the kidneys and loins.

*Qualities.* — Suet is the most consistent of the real animal fats. It is white, has some degree of brittleness, is inodorous, and requires a temperature of 127° Fahrenheit to melt it. When distilled, it yields a large portion of oleic and mar-

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Προβατον *Aristot. Hist. Animal.* v. cap. 11.

[2] The milk of the ewe is seldom used either as aliment or medicine. It contains more cream and less whey than cow's milk, but the butter yielded by it never acquires a proper consistence. It is made into cheese in Scotland, which is bitterish; and when old, warm, biting, and resembling Parmesan cheese in flavour.

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garitic acids. In other respects, it agrees with the other animal fats. (See the qualities of fat under *Sus scrofa*).

*Medical properties and uses.* — Like the other fats, suet is emollient. It is sometimes boiled in milk, in the proportion of ℥ ij of the suet to O j of milk; and a cupful of the mixture may be administered in chronic diarrhœa, when there is much acrimony of the contents of the bowels; but its principal use is to give consistence to ointments and plasters.

Officinal preparation. *Sevum preparatum*, L.

OVUM. See *Phasianus.*

OXALIS.[1] *Spec. Plant. Willd.* ii. 772.

*Cl.* 10. *Ord.* 5. Decandria Pentagynia. *Nat. ord.* Gruinales, *Linn.* Gerania, *Juss.*

G. 918. *Calyx* five-leaved. *Petals* connected by claws. *Stamens* unequal, the five shorter exterior ones connected at the base. *Capsules* opening at the corners, five-cornered.

* * * *leaves ternate, scape one-flowered.*

*Species* 25. O. *Acetosella.* Wood-sorrel. *Med. Bot. 2d edit.* 563. *t.* 201. *Smith, Flor. Brit.* 491. *Jacquin's Oxalis*, 114. *t.* 80. *f.* 1.

*Officinal.* ACETOSELLA, *Lond.* Wood-sorrel.

*Syn.* Oseille des Bucherons (*F.*), Sauerklee (*G.*), Zuurklaver (*Dutch*), Skovsyne (*Dan.*), Harsyra (*Swed.*), Szezawik (*Polish*), Acetosa salvatica (*I.*), Oxalide acederilla (*S.*), Trevo azedo (*Portug.*).

This is an indigenous perennial plant, found in woods, under hedges and other shaded places, and flowering in April and May; the root is horizontal, toothed, fleshy, and of a reddish colour. The leaves are all radical, ternate like the trefoil, and petiolate; with the leaflets, obcordate, very entire, hairy, of a yellowish-green colour, and purplish underneath. The scape or flower-stalk is furnished with two scaly bractes, placed about an inch and a half beneath the flower, which is sub-nutant, delicate, and of a flesh-colour streaked with red. The calycine leaflets are oblong, oval, acute, ciliated, and purple at the tip. The corolla is bell-shaped; with the claws of the petals upright, and the borders obovate, rounded, and spreading: the filaments are somewhat connate at the base, and furnished with oblong, incumbent anthers; and the styles smooth, rising from an ovate germen. The capsule is membranous, and contains two seeds in every cell. Each seed is invested with a fleshy white aril, which is, at first, smooth and closed on every side, but at length, opening at the apex elastically, it rolls back and throws off the seed with considerable force.[2]

*Qualities.* — This plant is inodorous, and has a pleasant acidulous taste. The expressed juice reddens vegetable blues; coagulates milk, and instantly precipitates lime from its solu-

[1] Οξαλις Dioscoridis.

[2] *Gærtner de Fructibus*, ii. 152. t. 113. fig 5.



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tions. Its active principle is superoxalate of potassa, which is obtained crystallized from the expressed juice, and sold in the shops under the name of *Essential salt of lemons.*[1] The same salt may be formed by cautiously dropping a solution of potassa into a saturated solution of the oxalic acid, obtained from sugar by the action of the nitric acid; the superoxalate precipitates as soon as the proper quantity of alkali is added.[2]

*Medical properties and uses.* — Wood-sorrel is refrigerant and antiseptic. Boiled with milk it forms a pleasant whey, which may prove a useful refrigerant in fevers, as may also the expressed juice, or the superoxalate obtained from it diluted with water: but although they are much extolled in inflammatory, bilious, and putrid cases, by the continental physicians, yet their place is well and easily supplied by lemon-juice, or the citric acid, dissolved in water. The recent herb, eaten as a salad, may be serviceable in scorbutic affections.

PAPAVER. *Spec. Plant. Willd.* ii. 1144.

*Cl.* 13. *Ord.* 1. Polyandria Monogynia. *Nat. ord.* Rhoedææ, *Linn.* Papaveraceæ, *Juss.*

*G.* 1015. *Corolla* four-petalled. *Calyx* two-leaved. *Capsule* one-celled, opening by pores under the persistent stigma.

* * *with smooth capsules.*

*Sp.* 5. P. *Rhoeas.* Corn or Red Poppy. *Med. Bot. 2d edit.* 387. *t.* 139. *Smith, Flora Brit.* 567. *Eng. Bot.* 645.

*Sp.* 7. P. *somniferum.* White Poppy. *Med. Bot. 2d edit.* 376. *t.* 138. *Smith, Flora Brit.* 568.

1. PAPAVER RHOEAS.[3]

*Officinal.* RHOEADES PETALA, *Lond.* PAPAVER RHOEAS; PETALA, *Dub.* Petals of the Red Poppy.

*Syn.* Coquelicot (*F.*), Die blumen der klapprose (*G.*), Klapperroos (*Dutch*), Klapperrose (*Dan.*), Kornros (*Swed.*), Papavero rosolaccio (*I.*), Adormidera sylvestre; Amapola (*S.*), Papoileira (*Port.*).

This species of the poppy is an indigenous annual, growing in the greatest abundance in corn-fields, and waste places, and flowering in June and July. Its geographic situation extends from 60° N. lat. towards the tropics; but it is not found in America. The stem rises about a foot in height, is branched and every where furnished with stiffish, horizontally spreading hairs. The leaves are sessile, pinnatifid, sometimes doubly

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[1] This salt is prepared on the Continent by the following process: — The juice is allowed to subside after being slightly heated, and then clarified by adding to it water, in which a small portion of fine clay is suspended. This clarified juice is next boiled till a pellicle forms on its surface, and put aside for a month to crystallize; the operation being repeated until the whole of the salt is obtained, when it is purified by a second crystallization. *Annales de Chimie,* xiv. 7. The essential salt of lemon of the shops is generally one half cream of tartar.

[2] *Crell's Annals,* (trans.) i. 107.

[3] Ῥοιας Theophrasti et Dioscoridis.



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