

communicated with, if possible. For example: written as follows

Acid: Hydroc: dil
 might mean the diluted hydrochloric acid, or hydrocyanic acid, two very different solutions, the maximum dose of one being 30 minims, and of the other only 8 minims. Ext: col: might be read as extract of colcyntn or extract of colchicum. Hydr: chlor: might be taken to mean the subchloride of mercury, or the bichloride of mercury, the latter being a very powerful poison. Potass: sulph: might be read as sulphate of potash, or the sulphurate of potash, and many similar instances might be enumerated that might lead to doubt. It will be readily seen how important a knowledge of dosage is to the dispenser from the very beginning, so that an inadvertent error on the part of the prescriber may be detected and rectified.

Owing to changes in chemical nomenclature as science is advanced, some bodies are known by several names. The dispenser must be thoroughly acquainted with these synonyms, of which a list should be written out to impress them on the memory in the following manner:—

- | | | |
|-----------------------------|---|--|
| Caffeina | { | Caffeine.
Caffeia.
Theina.
Guaranina. |
| Hydrargyri
Perchloridum. | { | Hydrargyrum Corrosivum
Sublimatum.
Hydrargyrum Bichloridum.
Corrosive Sublimate.
Mercuric Chloride.
Perchloride of Mercury. |
| Hydrargyri
Persulphur. | { | Persulphate of Mercury.
Hydrargyri Sulphas.
Sulphate of Mercury.
Mercuric Sulphate. |
| Ammonil
Chloridum. | { | Chloride of Ammonium.
Ammoniā Hydrochloras.
Ammoniā Murias.
Sal Ammoniac. |
| Antimonium
Sulphuratum. | { | Sulphurated Antimony.
Antimonii Oxysulphuratum.
Antimonii Sulphuratum
Aureum
Antimonii Sulphuratum Pre-
cipitatum. |

(To be continued.)

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Tasty Tit-Bits and Dishes Dainty,

FOR INVALIDS AND CONVALESCENTS,

Compiled specially for "The Nursing Record"

BY

LADY CONSTANCE HOWARD.

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Potato and Caviare Salad.

Take equal parts of almonds (browned in the oven), and *Caviare*, with a little mustard seed. Pound to a paste in a mortar, adding pepper and salt, and oil and vinegar to taste. Pass the whole through a hair sieve, and dress cold potatoes with it.

Celery Salad.

Take the inside and tenderest stalks of three heads of celery, cut them in strips one inch long, and about the thickness of young French beans. Rub the salad bowl slightly with shallot or garlic. Mix the yolks of two hard-boiled eggs with three tablespoonfuls of salad oil, one of tarragon vinegar, the least bit of flour of mustard, pepper and salt to taste. Add the celery to this sauce, turn it well over, garnish with the hard-boiled whites, and, if at hand, two fresh truffles, either minced or sliced; the latter is best.

Fried Celery to serve with Turkey, etc.

Cut some white pieces of celery into lengths about four inches long, dust them with salt and pepper, dip them in well-beaten egg, then into bread crumbs, and fry quickly in smoking-hot fat. Drain on paper, and serve as hot as possible. This is delicious served with boiled chicken, turkey, guinea-fowl or pheasant.

OMELETTES.

Omelette au Mari.

This is simply an ordinary savoury omelette, into which is folded two tablespoonfuls of curried lobster, prawns, shrimps or oysters, the sauce being rather thicker than the usual curry sauce. "Keen and Robinson's curry powder" should be used.

Young Corn Omelette.

Trimmed Indian corn, or maize, can be bought at any grocers; to one tin of corn allow five eggs; drain off the liquor, and pound the corn very finely in a mortar. Beat the eggs very light, and then stir the corn gradually into them. Add a small saltspoon of salt, and a very little cayenne. Put into a hot omelette pan equal quantities of lard and fresh butter, and stir them well together over the fire; when they boil, put in the mixture thick, fry it, and brown the top afterwards with a salamander. Transfer it when done to a heated dish, but do *not* cover it over.

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