

version appeared to be slightly retarded in the sample kept in the refrigerator.

Neither the original sample received as of U. S. P. quality nor the second sample purchased on the open market contained any hydrocyanic acid. The Pharmacopœia, however, prescribes no standard, either by formula or otherwise, for the presence or absence of this chemical. The distillation process, with silver nitrate as the titrating agent and ferric ammonium sulphate as indicator, was used for the hydrocyanic acid determination.

The two samples of syrup stored under different conditions were also tested as to the rapidity of loss or disappearance of hydrocyanic acid. The percentage of acid gradually diminished but not as rapidly as the sucrose inverted. Refrigeration seemed to retard the rate of acid changes.

Many workers have made observation on the diminution of the hydrocyanic acid content of various wild cherry galenicals. The most extended work is that of A. B. Stevens¹ who shows clearly the gradual loss of hydrocyanic acid in the bark itself and certain preparations.

COMPOSITION OF SOME MIXTURES SOLD FOR MAKING ALLEGED GENUINE CONTINENTAL WINES.*

BY L. F. KEBLER.†

For some time past this country has been flooded with literature offering for sale mixtures for the manufacture of various continental or European wines possessing the genuine flavors, bodies, and aromas of the original wines. In one case the promoter offered to sell, for one dollar, a mixture which would make two and one-half gallons of any of the following genuine wines: "Rhine, a magnificent wine with great body; Moselle, a good round dinner wine; Sherry, full flavor; Port, grand fruity; Bordeaux, a very soft flavor wine; Burgundy, a good body and flavor; Tokay, very choice; Malaga, unique of its kind."

A number of the mixtures offered for sale were examined in the Bureau of Chemistry.

Several consisted of barley, rose hips, European mountain ash fruit and St. John's bread. Others contained dried figs dyed as well and one mixture contained weed seeds and an artificially dyed wood.

In the manufacture of these alleged wines no grapes or grape juice was necessary. The basic fruit is the fig, which is entirely different from the grape. "Wines" made from such mixtures by any directions cannot be said to resemble even remotely the Continental wines enumerated.

Other promoters offered to sell for a dollar enough dry concentration, alleged to have been obtained by evaporating the respective wines to dryness, to make two and one-half gallons of any one of the wines described. Wines produced from these concentrations, according to given directions, were guaranteed to be full bodied, possessing all of the basic characteristics, such as bouquet, alcoholic content and body.

The alleged dry concentrations from wines were found to contain coloring

¹ *Proc. Am. Pharm. Assoc.*, 48, 207, 1900.

* Presented at the Asheville meeting, 1923, Scientific Section.

† Bureau of Chemistry, U. S. Department of Agriculture.

matter, tannin, cream of tartar, and certain mineral substances, but the aromatic bodies which give character did not constitute a part of these residues, nor can they be reproduced by the working formulas furnished.

The great skill and experience essential to produce these European wines, coupled with the necessity for certain grapes grown in certain regions of known climatic conditions, makes impossible the regeneration of such wines from these dry concentrations.

It is a well-recognized fact that simply boiling wine materially changes its character, producing an article entirely different from the original wine except the alcoholic content.

Experiments show that by carefully distilling wine or whisky, preserving all of the distillates so as to avoid loss of aroma, then mixing the distillates with the undistilled portion, gives a product which differs entirely from the original article.

Fraud orders, which direct postmasters to stamp as fraudulent all mail addressed to parties against whom such orders are issued and return the letters so stamped to the original senders, have been issued in a number of cases against this method of obtaining money through the mails. Even with the fraud orders, however, the temptation for exchanging American dollars for the mixtures here described is very great and, according to reports, still profitable.

WINDOW DISPLAYS AND THEIR PRACTICAL APPLICATION IN SCHOOLS OF PHARMACY.*

BY E. R. SERLES.

In writing upon such a subject it may be a bit presumptuous for a scientifically trained man to discuss such a problem. However, the common phrase "The windows are the eyes of the store" caused me to become interested in how one might give the passing public the correct impression of the store inside. The modern window seems to be the answer.

After making a survey of more than one hundred stores in about fifty towns of my own state,¹ I found that not more than ten per cent. were what we would call modern; that is to say, they were often only semblances of a real display window. Very few had a background of any kind, almost all of them were irregular in shape, the glass made to fit the openings where the door did not. No lights other than a plain bulb suspended from the ceiling was used to dully illuminate a more dull window. Faults of varying nature might be pointed out in each but you are all familiar with the old-time drug store window, with its highly colored show bottles hanging in one corner.²

Since we were pioneers in the new adventure we have doubtless made many mistakes and will no doubt make many more before we reach anything like perfection.

Our first attempt consisted of a home made affair nine feet high, twelve feet

* Section on Commercial Interests, A. Ph. A., Asheville meeting, 1923.

¹ South Dakota State College, Division of Pharmacy.

² Photographs of these were shown, but omitted here for reasons indicated.