

not furnish any clue to the constitution of diallyl, as by its oxidation carbonic anhydride and acetic acid are the only volatile products.

*Idem, No. 3.*

**Researches upon Strychnine**, H. GAL and A. ETARD.—By acting upon strychnine with baryc hydrate in a closed tube at a temperature of 135–140°, and precipitating the baryta with carbonic anhydride, by crystallizing, a new hydrate, called dihydrostrychnine, is formed :



From the mother liquor trihydrostrychnine is obtained :



**On Succinic Fermentation**, PIERRE MIGUEL.—Experiments prove that pure asparagine, if protected from the germs of the atmosphere, will remain unaltered for a long time. If, however, it is exposed to unfiltered air or to a drop of common water, it will ferment. This change is produced by a species of bacteria. Nearly all the nitrogen of the asparagine is changed to ammonia in eight or ten days. A constant supply of air is necessary to the growth of this ferment, the action being similar to the oxidation of alcohol by the *mycoderma aceti*.

**Dextrogyric Amylic Alcohol**, J. A. LE BEL.—A continuation of a discussion in reference to the action of mould in changing the polarity of amylic alcohol.

**On the Action of Diastase, of Saliva and of the Pancreatic Juice on Starch and Glycogen**, F. MUSCULUS and J. DE MERING.—(See *JOUR. AMER. CHEM. SOC.*, Vol. I, No. 5, p. 173.)

**Methylaniline, Methyltoluidine, and Coloring Matters Derived from them**, P. MONNET, F. REVERDIN and E. NOELTING.

I.

To obtain monomethylaniline, methyl alcohol, aniline and hydrochloric acid are heated to 200°, and the product, after being made alkaline, is distilled. The methylaniline thus obtained is then mixed with hydrochloric acid and water, and gradually treated with a cold solution of nitrite of soda. This changes the aniline to chloride of diazobenzol, the dimethylaniline, to chlorhydrate of nitrosodimethylaniline, which remains in solution, while the monomethylaniline