

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