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289. Sense of touch & general Sensation, by Fiske.

290. Temp & touch. c^l is divided of separate nerves & separate brain elements could be proved (but they are not)

291. also muscular sense ^{of motion} (Wever's Gefühl)

292. Wever's Pain of Muscular sense. tickling, shuddering, sexual, hunger, thirst, pressure, temperature & fatigue

293. They stand as much apart as sense of light & ^{sound} taste, but we ascertain different perceptions of colour & the same sense, so of others.

Pain follows rise of heat after a certain well defined limit is reached; it is a new phase of the same fundamental sensation,

294. Pain is common to an except of all kinds of stimuli, therefore does not require special nerves.

295. One nerve may conduct many kind of sensation according to difference of peripheral excitation.

296. but you can diminish pain sensitivity (by chloroform) without diminishing ^{that of} touch also by cutting through all the spinal masses except the gray substance

298. At least with spinal masses the course of ordinary skin sensation & that of pain differs, but whether the division ^{of cross} takes place earlier we don't know

301. The true sensation ^{as they come by} is a ^{single} ^{an} ^{any} ^{one} ^{kind} ^{of} ^{sensation} ^{is} ^{an} ^{appreciation} ^{of} ^{the} ^{change} ^{of} ^{consciousness}.

302. we can't help looking on heat as an ineliminable attribute of a hot body, but we don't look on pain in the same way. we don't place it in the outer world of objects

325. O. Kammler, Pflüger & var cat's Difs Vratislav 1858. $\frac{0.002 \text{ forehand}}{0.005 \text{ rose light}} = 0.03$ ^{Grains}

the delicacy of touch does not go with compass (p. 264).
Delicacy depends on - number of nerves at point touched - the thickness of epidermis, the less the rubbing, the more stretched the skin, the amount of bone beneath.

326. the used bits of paper lined, or, of a uniform ^{size} surface, with if necessary additional weights on them, gently deposited with great gentleness on the skin (325; different persons differ) F. Goltz Centralblatt f. med Wiss. S. 273, 1863. tested with the throbs of an artificially pulsating caoutchouc tube. He was led (then) rather by observing that a man felt the throbs of his own pulse in his finger tips & not in the skin above the artery (radial or ulnar) thereby inferring that the finger tips was the most sensitive part of the skin. This however gives not the least perceptible sensation but the least perceptible increment.

328⁵ Meissner Ztsch f. nat. Med. (37) VII, 592 speaks of the fluid pressure on an immersed limb being barely perceptible but sensation is produced not by static conditions but by ^{at least quick} changes.

332. The pressure of fluid is direct, there is no lateral rubbing

336. Comparison of pressure must be made with the same part of skin & at not too long intervals. Weber shows that a power of discrimination 1 is 30 after 15-30 seconds sinks to 1 is 5 after 40-90 sec. therefore not permanent: the interval sh^d be the same. — Also the surface touched must be the same, and their temperature also.

337. With all these precautions difficulties remain. The same person judges more accurately at one time than another.

Methods of testing: Techner by trying ^{fast} weights of increasing difference of ponderosity under the difference is perceived. Müller by acting in the reverse way. — The mean derived from these several plans is best. — A better plan is Techner's ^{correct or incorrect} estimates (richtig and falsch, Fülle), that is take two weights separated by a little less than the certain difference & seeing how often the judgment gives ^{and} equal or superior to superior or thereby calculating % loss of error.

— Last method of mean error, endeavoring to make a weight