

**SAL/IFIED**, *pp.* Formed into a neutral salt by combination with an acid.

**SAL/IFY**, *v. t.* [*L. sal*, salt, and *facio*, to make.]

To form into a neutral salt, by combining an acid with an alkali, earth or metal.

**SAL/IFYING**, *ppr.* Forming into a salt by combination with an acid.

**SAL/IGOT**, *n.* [*Fr.*] A plant, the water thistle.

**SALINA/TION**, *n.* [*L. sal*, salt; *salinator*, a salt maker; *Fr. salin*, salt, brinish.]

The act of washing with salt water.

*Greenhill.*

**SAL/INE**, } [*Fr. salin*, from *L. sal*,  
**SAL/INOUS**, } *a.* salt.] Consisting of salt,  
or constituting salt; as *saline* particles;  
*saline* substances.

2. Partaking of the qualities of salt; as a *saline* taste.

**SAL/INE**, *n.* [*Sp. It. salina*; *Fr. saline*.] A salt spring, or a place where salt water is collected in the earth; a name given to the salt springs in the U. States.

**SALINIF/EROUS**, *a.* [*L. sal*, *salinum*, and *fero*, to produce.] Producing salt.

**SALIN/IFORM**, *a.* [*L. sal*, *salinum*, and *form*.] Having the form of salt.

**SALINO-TERRENE**, *a.* [*L. sal*, *salinum*, and *terrenus*, from *terra*, earth.] Denoting a compound of salt and earth.

**SAL/ITE**, *v. t.* [*L. salio*, from *sal*, salt.] To salt; to impregnate or season with salt. [*Little used.*]

**SAL/IVA**, } [*L. saliva*; *Ir. seile*; *W. ha-*  
**SAL/IVE**, } *n.* *liv*, as if connected with *hál*,  
salt. The Irish has *sílim*, to drop or dis-  
till, and *sileadh*, saliva.]

The fluid which is secreted by the salivary glands, and which serves to moisten the mouth and tongue. It moistens our food also, and by being mixed with it in mastication, promotes digestion. When discharged from the mouth, it is called *spittle*.

**SAL/IVAL**, } [*from saliva*.] Pertaining  
**SAL/IVARY**, } *a.* to saliva; secreting or  
conveying saliva; as *salivary* glands; *salivary* ducts or canals.

*Encyc. Arbuthnot.*

**SAL/IVATE**, *v. t.* [*from saliva*; *Fr. saliver*.]

To excite an unusual secretion and discharge of saliva in a person, usually by mercury; to produce ptyalism in a person. Physicians *salivate* their patients in diseases of the glands of the liver, in the venereal disease, in yellow fever, &c.

**SAL/IVATED**, *pp.* Having an increased secretion of saliva from medicine.

**SAL/IVATING**, *ppr.* Exciting increased secretion of saliva.

**SALIVA/TION**, *n.* The act or process of promoting ptyalism, or of producing an increased secretion of saliva, for the cure of disease.

**SAL/IVOUS**, *a.* Pertaining to saliva; partaking of the nature of saliva. *Wiseman.*

**SAL/LET**, *n.* [*Fr. salade*.] A head-piece or helmet. *Chaucer.*

**SAL/LET**, } [*corrupted from salad*.  
**SAL/LETING**, } *n.* [*Not in use.*]

**SAL/LIANCE**, *n.* [*from sally*.] An issuing forth. [*Not in use.*] *Spenser.*

**SAL/LÖW**, *n.* [*Sax. sath*, *salig*; *Ir. sail*; *Fr. saule*; *It. salcio*; *Sp. salce*; *L. salix*;

*W. helig*. *Qu.* from its color, resembling brine.] A tree of the willow kind, or genus *Salix*.

**SAL/LÖW**, *a.* [*Sax. salowig*, *sealwe*, from *sath*, *L. salix*, the tree, *supra.*]

Having a yellowish color; of a pale sickly color, tinged with a dark yellow; as a *sal-low* skin.

**SAL/LÖWNESS**, *n.* A yellowish color; paleness tinged with a dark yellow; as *salloowness* of complexion.

**SAL/LY**, *n.* [*Fr. sallie*; *It. salita*; *Sp. salida*; *Port. sahida*. See the Verb.] In a general sense, a spring; a darting or shooting. Hence,

1. An issue or rushing of troops from a besieged place to attack the besiegers. *Bacon.*

2. A spring or darting of intellect, fancy or imagination; flight; sprightly exertion. We say, *sallies* of wit, *sallies* of imagination.

3. Excursion from the usual track; range. He who often makes *sallies* into a country, and traverses it up and down, will know it better than one that goes always round in the same track. *Locke.*

4. Act of levity or extravagance; wild gavity; frolic; a bounding or darting beyond ordinary rules; as a *sally* of youth; a *sally* of levity. *Wotton. Swift.*

**SAL/LY**, *v. i.* [*Fr. saillir*; *Arm. sailha*; *It. salire*; *Sp. salir*; *Port. sair*, [lost]; *L. salio*. *Qu. Gr. αλλομαι*, which is allied

to the *Ar.* } } *alla*, or } } *halla*, both of which signify to impel, to shoot. See *Salar*, from *L. sol*, *W. haul*, *Gr. ἥλος*.]

1. To issue or rush out, as a body of troops from a fortified place to attack besiegers.

They break the truce, and *sally* out by night. *Dryden.*

2. To issue suddenly; to make a sudden eruption.

**SAL/LYING**, *ppr.* Issuing or rushing out.

**SAL/LY-PORT**, *n.* In fortification, a postern gate, or a passage under ground from the inner to the outer works, such as from the higher flank to the lower, or to the tenailles, or to the communication from the middle of the curtain to the ravelin. *Encyc.*

2. A large port on each quarter of a fortress for the escape of the men into boats when the train is fired. *Mar. Dict.*

**SALMAGUN'DI**, *n.* [*Sp. salpicon*, corrupted. See *Salpicon*.]

A mixture of chopped meat and pickled herring with oil, vinegar, pepper and onions. *Johnson.*

*Salmiac*, a contraction of *sal ammoniac*.

**SALMON**, *n.* *sal'mon*. [*L. salmo*; *Fr. saumon*.]

A fish of the genus *Salmo*, found in all the northern climates of America, Europe and Asia, ascending the rivers for spawning in spring, and penetrating to their head streams. It is a remarkably strong fish, and will even leap over considerable falls which lie in the way of its progress. It has been known to grow to the weight of 75 pounds; more generally it is from 15 to 25 pounds. It furnishes a delicious dish for the table, and is an article of commerce.

**SALMON-TROUT**, *n.* *sal'mon-trout*. A species of trout resembling the salmon in color. *Walton.*

**SALOON**, *n.* [*It. salone*, from *sala*, hall; *Sp. Fr. salon*. See *Hall*.]

In architecture, a lofty spacious hall, vaulted at the top, and usually comprehending two stories, with two ranges of windows. It is a magnificent room in the middle of a building, or at the head of a gallery, &c. It is a state room much used in palaces in Italy for the reception of ambassadors and other visitors. *Encyc.*

**SALOOP**, } [*See Salep*.]  
**SALOP**, }

**SAL/PICON**, *n.* [*Sp. from salpica*, to besprinkle; *Port. to corn*, to powder, to spot; from *sal*, salt.]

Stuffing; farce; chopped meat or bread. &c. used to stuff legs of veal; called also *salmagundi*. [*I believe not used.*] *Bacon.*

**SALSAMENTA'RIOUS**, *a.* [*L. salsamentarius*.] Pertaining to salt things. [*Not in use.*] *Dict.*

**SAL/SIFY**, *n.* [*Fr. salsifs*.] Goat's beard, a plant of the genus *Tragopogon*. *Mortimer.*

**SALSOAC/ID**, *a.* [*L. salsus*, salt, and *acidus*, acid.]

Having a taste compounded of saltiness and acidity. [*Little used.*] *Floyer.*

**SALSU/GINOUS**, *a.* [*from L. salsugo*, from *sal*, salt.] Saltish; somewhat salt. *Boyle.*

**SALT**, *n.* [*Sax. salt*, *sealt*; *Goth. Sw. Dan. salt*; *G. salt*; *D. saut*; *Russ. sol*; *It. sale*; *Fr. sel*; *L. Sp. Port. sal*; *Gr. ας*; *W. halen*; *Corn. Arm. kalinn*, from *W. hál*, salt, a pervading substance. The radical sense is probably pungent, and if *s* is radical, the word belongs to the root of *L. salio*; but this is uncertain.]

1. Common salt is the muriate of soda, a substance used for seasoning certain kinds of food, and for the preservation of meat, &c. It is found native in the earth, or it is produced by evaporation and crystallization from water impregnated with saline particles.

2. In chemistry, a body compounded of an acid united to some base, which may be either an alkali, an earth, or a metallic oxyd. Accordingly, salts are alkaline, earthy, or metallic. Many compounds of this kind, of which common salt, (muriate of soda,) is the most distinguished, exist in nature; but most of these, together with many others not known in nature, have been formed by the artificial combination of their elements. Their entire number exceeds 2000. When the acid and base mutually saturate each other, so that the individual properties of each are lost, the compound is a *neutral* salt; when the acid predominates, it is a *super* salt; and when the base predominates, it is a *sub* salt. Thus we have a subcarbonate, a carbonate, and a supercarbonate of potash. *D. Olmsted.*

3. Taste; sapor; savor.

We have some salt of our youth in us. *Shak.*

4. Wit; poignancy; as *Attic salt*.

**SALT**, *a.* Having the taste of salt; impregnated with salt; as *salt* beef; *salt* water.