Places.	Names of Banks.	Officers.
Toronto—continued	Ontario	A. Fisher, manager.
	B. N. America	Sam. Taylor, manager.
	Montreal	G. W. Yarker, manager.
	City Bank	John Moat, agent.
	Quebec	R. H. Bethune, manager.
	Royal Canadian	— Simpson, cashier.
Waterloo, Q.	Eastern Townships	W. G. Parmalee, manager.
Waterloo, Ont.	Ontario	D. J. Crawford, manager.
Whitby	Royal Canadian	A. Richardson, agent.
	Ontario	K. F. Lockhart, manager.
Windsor, Ont.	Merchants of Canada	C. D. Grassett, agent.
Woodstock	Gore	Robt. H. Park, manager.
	Bank of Commerce	W. A. Simpson, manager.
	Royal Canadian	J. M. Burns, agent.
Halifax, N. S.	Montreal	E. C. Jones, agent.
	B. N. America	James Goldie, manager.
St. John, N. B.	Montreal	A. Macnider, agent.
	B. N. America	R. R. Grindley, manager.
	Quebec	Commercial Bank.
St. Johns, N. F.	Montreal	Union Bank of Newfoundland.
	B. N. America	Union Bank of Newfoundland.
Victoria, (V. I.)	B. N. America	R. Burrell, int. manager.
British Columbia	Montreal	Bank of British Columbia.
	B. N. America	George Grant, agent.

Bread.—The nutritive properties of bread depend on the starch and gluten it contains. Wheat starch, like all other kinds, affords heat to the body during digestion, whilst the gluten containing, as it does, nitrogen, repairs the loss of the tissues. Formerly the cells of the bread composed of gluten were formed by adding yeast or leaven, by the action of which, through fermentation and decomposition, carbonic acid is produced; this gas getting into the gluten *raises* the dough, that is, forms the cells. This plan, however, is at once wasteful, and frequently injurious, hence many others have been proposed by way of improvement; one is, that of producing the carbonic acid by mixing with the flour due proportions of carbonate of soda and hydrochloric acid, the products of which are common salt and carbonic acid gas. But the best method, and that by which the "Aerated Bread" is produced, is that of Dr. Dauglish. The carbonic acid is formed in a separate vessel, and then mixed, under high pressure, with water; this liquid is then mixed, also under pressure, with the flour, and the dough so formed, on being allowed to escape from the vessel, is light, porous, and makes pure, nutritious and wholesome bread.

Snake Poison.—The chief elements of snake poisons is formic acid. By digesting this with chromic acid, readily obtained from bichromate of potass, by the addition of sulphuric acid, the result is the production of carbonic acid and water. Hence dilute chromic acid may be safely employed as an antidote to snake poisons. It has been found that the poison infused by snake-bites may be successfully destroyed by applying carbolic acid to the wound. At the same time, ten drops of the acid, diluted with brandy and water, are to be administered at intervals, until the stupor and drowsiness, usually following the bite of a snake, are removed. The plan has been extensively adopted in Australia.