

XI.

53. Organic and inorganic bodies.
54. Starch ;—its preparation, properties and use.
55. Gluten ;—manufacture of bread ;—illustration.
56. Lignin ;—preservation of wood.
57. Paper ;—its manufacture.

XII.

58. Fibrin ;—albumin, gelatine ; preparation and use.
59. Tanning.
60. Gums.
61. Properties of sugar ;—extraction of sugar from the cane and from beets.
62. Refining sugar.
63. Glucose.

XIII.

64. Fermentation.
65. Alcohol ;—its properties and use.
66. Manufacture of cider and beer.
67. Ether ;—its preparation and use.
68. Manufacture of vinegar.

XIV.

69. Turpentine ; its preparation and use ;—varnish.
70. Caoutchouc ;—vulcanized gum-elastic.
71. Manufacture of soap, stearine candles and tallow candles.
72. Dye stuffs ; bleaching ; mordants.
73. Cotton printing.
74. Oxalic, tartaric and tannic acids.

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PROGRAMME N° 4.

NATURAL HISTORY.

I.

1. Definition of Natural History.
2. Division of natural bodies into three kingdoms.
3. Characteristics of organized and unorganized forms.
4. Characteristics of animals and plants.

II.

*Zoology.*

5. Animals ; their organic tissue.
6. Brief description of digestive organs