physical appearance is far superior to the third molasses of the sugar factory and this superiority is due to the fact that all suspended matter in the refined molasses has been removed by filtration. In so far as soluble materials which are not food is concerned, however, the refinery molasses contains even larger proportions than the sugar factory molasses. The refinery molasses is not usually considered suitable for food except when diluted as has been hefore indicated in the way of mixing sirup."

In 1909 (See Bulletin No. 177) I reported upon 75 samples purchased as table syrups. The majority of these were found to be mixtures of glucose (corn syrup) and caue sugar syrups, or molasses, the latter added to give increased sweetness and greater palatability. Most of these articles are very desirable foods; and it may be of interest to eito the opinion of Dr. Wiley in regard to this class of foods:

"Mixed Sirups .- By far the greater part of the sirups used in the United States are mixtures of two or more saceharine substances. The glucose of commerce is the base and perhaps chief constituent of the most of these mixtures. The glu se, being colourless and of a thick body, forms an ideal base as far as physical proporties are concerned, for a table sirup. The quantity used varies very largely, but in general the glucose constitutes hy fur the larger precentage of the mixed product. Since gh cose has only a very slightly sweet taste and is devoid of the general palatable properties which make a sirup attractive, it is coloured and flavoured with the product of the sugar cane or the maple tree. Sorghum simp is also used very extensively in mixing. The process of mixing is an extremely simple one. The glucose is warmed until it is easily workable and the added sirups or molasses which are used for colouring and flavouring mixed intimately with it. In largo factories this is dono by mechanical inixers while in a small way it may be done by hand. Instead of glueose, one sirup itself muy be used as the base and mixed with another for flavour, as, for instance, ia the case of mixed maple sirup. Very commonly the brown sugar is melted with water and this is used as a base for the formation of sirups. Whichever may be the case the principle of the process remains the same, namely, using as tho baso a cheaper and lass palatable material. From a dietetic and commercial point of view there can be no valid objection raised to this method of mixing sirups. The product is, as a rule, attractive, palatable, and wholesome.

"Attention has already been ealled to the fact that the final molasses in the sugar refinery, after all the sugar has been extracted that can possibly he gotten out by the most approved modern process, is used very extensively for mixing purposes. This molasses has a very high content of soluble salts, reaching often 8 per cent or more, which give a distinct flavour and character. It also has acquired a certain flavour quite distinct from cane sirup, which gives it a peculiar value as a flavouring agent. It is commonly known as 'refiner's sirup' and is a clear product, free from suspended matter by reason of its repeated filtration. It can thus be mixed with glucose and forms a bright mixture, devoid of suspended matter and turbidity, and is attractive to the eye. Ten per cent of mohasses of this kind added to a glucose will make a mixture which is attractive and saleable, the objectionable qualities of each ingredient being obscured. The other products which are used for mixing with the glucose in the manufacture of table sirup consist of the molasses obtained from cane sugar factories or the sirups made directly from the sugar cane and sorghum. All these bodies have valuable mixing properties and small quantities of them are sufficient to give colour and flavour to the mixed product."

It will be evident from what has been said that there exist different grades of molasses, some containing so much sugar (sucrose) and so little mineral matter (ash) as to possess a high food value, and to be very desirable foods. The final product of the treatment of sugar cane juice, is, on the other hand, so poor in residual sugar, and so loaded with mineral matters, added during the processing for removal of sugar, as to be a very questionable article of diet. This product, otherwise known as *treacle* or *black strap*, finds its proper place as a cattle food, or as material for the production of alcohol. Modern methods of sugar production are such as to render this final