

utes from 9 of the clock, and have in writing consumed 10 minutes. My Lord Somerset is announced.

"Farewell. God bless you and your sincere friend,

"ISAAC NEWTON.

"To Dr. Law, Suffolk."

"There's champagne in the air," says an old drinking song, and so says modern science. A French chemist announces that he has discovered traces of alcohol as a natural product in cultivated soil, in rain and sea water, and in the atmosphere. If fifteen or twenty quarts of water be submitted to distillation until about one-tenth of the whole has condensed, and if this distillate be again subjected to distillation until about a third of it has passed over into the receiver, this second distillate shows traces of alcohol. If a little iodine and carbonate of soda be added to it, crystals of iodoform are precipitated, and this could not happen if alcohol were absent. This natural alcohol, which exists in infinitesimally small quantities, is supposed to be produced by fermentation of organic matter in the soil.

It was announced a short time ago that a Glucose factory was to be started in Toronto. Various comments on this fact and on the suitableness of glucose as an article of food have appeared in the Canadian press. We think it well, therefore, to present an abstract of a paper entitled "Glucose and Grape-Sugar," found in the *Popular Science Monthly* of June last:

It is estimated that over two million dollars are actively employed in glucose works in the United States, and that 35,000 bushels of corn are daily consumed in the manufacture of the article. From 26 to 32 lbs. of glucose are obtained from a bushel of corn at the cost of about one cent per pound. The starch of the corn is treated with sulphuric acid, and any excess of the latter is neutralized by means of chalk. The resulting liquid is filtered through cloth and animal charcoal, after which it is evaporated and appears as glucose. This substance is largely employed in the preparation of syrups, in the manufacture of confections, and in the adulteration of cane sugar. A large quantity of so-called honey is pure glucose, placed by appropriate machinery in cells made of paraffin wax. Glucose differs from cane sugar; the formula for the latter is $C_{12}H_{22}O_{11}$, while that for glucose is $C_6H_{12}O_6$. Glucose has not the same sweetening power that belongs to cane sugar. It has also a faint bitter after-taste, is devoid of crystalline structure, and is not as readily soluble as cane sugar. There is no reason why glucose should not, if properly made, be as wholesome as cane sugar. If made without care, copper and sulphuric acid may be present.

The Montreal Natural History Society and the Ottawa Field Naturalists' Club met on June 7th at Montebello, a station on the Occidental Railway, about 73 miles from this city, for a field day. The party divided into groups to search for botanical, entomological and geological objects, and at the close of the day prizes were given for the best collections in these departments. So far as we know, there are only three or four societies devoted to the study of