

enable me to say whether or not a sample may be styled adulterated from dilution with water, it is necessary to recognize some standard strength for alcohol. The British Sale of Food Amendment Act of 1879, fixed the minimum limit strength for gin at sixty-five per cent., and that for brandy, rum and whiskey at seventy-five per cent. of proof spirit. Although these limits are not legally recognized in Canada, I have used them (in the absence of any other standard), for purposes of comparison. The spirits most tampered with are whiskey (rye and malt), and gin, whilst gin shows a noteworthy falling off in strength." In conclusion, he says: "I may add that the furfurol test and the production of a distinct turbidity (opalescence) on the addition of water to the distillate are the chief means we possess for discriminating between a liquor which has been produced by direct distillation from the "mash" and one which has been manufactured by reducing rectified spirit with water to the desired strength and further addition of flavoring or coloring matter. Scotch and Irish whiskies, gin, rum and brandy are liquors of the first type (sometimes spoken of as pot-still spirits). Rye whiskey and white whiskey (malt whiskey) are usually manufactured from rectified spirit."