

be in all cases acknowledged), and in certain others they should not be allowed in any circumstances.

'In the case of those articles in which they are allowed, a limit should be agreed on of those preservatives which are generally considered to be harmless, and official methods should be published for their estimation.

'In the case of those articles which can be readily made and sold without any addition of preservatives, I consider that they ought to be preserved by sterilization alone.'

The last paragraph applies in the present case, for the results now reported prove that unfermented grape juice can be made and kept for sale without any addition of preservatives.

As to whether salicylic acid may now be legally used as a preservative, this appears to be forbidden by section 2 (e) (6) of the Adulteration Act, which provides that food shall be considered adulterated if it contains any ingredient which may render it injurious to the health of the person consuming it. It would, however, be a difficult matter to prove the injurious character of small admixtures of salicylic acid, and authorities are divided in opinion on the subject. By section 17, as amended, salicylic acid is mentioned (in the first schedule of the Adulteration Act) among those substances which, if added to alcoholic, fermented or other potable liquors, would cause them to be regarded as injurious to health. Since unfermented grape juice may reasonably be included among 'other potable liquors,' it is thus evident that the addition of salicylic acid is contrary to law.

I have the honour to be, sir,
Your obedient servant,

THOS. MACFARLANE,
Chief Analyst.