

erty of ex-
ise at the
his has not

anged into
is alcohol,
ation. If
75', a new
Providing
ature may
ston takes
of a small
shreds be-
gelatinous
nge. The
aking qua-
become at
wine has
id the pro-

time, and
the liquor,
as mantled
gent acid
a percepti-
the vege-
called the
word pu-
rent kinds
more fully

of the dif-
es? The
mularly di-
even our
Fabroni, a
stica, with
n flour the
r, and se-
er. This
amed che-

It is most
been con-
proximate
and as ex-
est quan-
mentation,
during the
described
n combine
of the car-
s whole of
d we may
yeast, it
inert, so-
arrange-
ch possess
a eserts a
imal ecc-

fermenta-
question
most re-
us liquor,
to answer
been de-
utilised in
rmed one
and com-
ctions, by
ce. It is
ing; is
ger, infa-
quantity
stronger
e difficult
prepared
dents —
cohol, some
ne glutin-
vaguely

ion is the
l change
the resu-
ate mate-
comp-ued.
companies
it appear
holding
omponnds
to arise
ome other

se of prac-
entering t
processes
ave cure.
Chemis-
teatively