

No. 3.

REPORT ON A SAMPLE OF "LIME JUICE" FROM THE RESIDUAL
STORES OF THE "ALERT" AND THE "DISCOVERY."

BY PROFESSOR ATTFIELD,

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*London, 17, Bloomsbury Square, W.C.,
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This sample of "Lime Juice" contains 7.2 per cent. of citric acid.

It contains 7.23 per cent. by weight of absolute alcohol, which is equivalent to 15 $\frac{3}{4}$ per cent. by volume of "proof spirit."

It yields only 0.44 per cent. of mineral matter (or ash).

It does not contain any sulphuric acid, or any hydrochloric acid, or any acetic acid.

It contains only just those traces of tartaric acid which, from my own researches, I am able to say are natural to Lime Juice and Lemon Juice.

In my opinion this sample of Lime Juice is natural and normal Lime Juice, of good quality, preserved by a proper proportion of alcohol.

JOHN ATTFIELD.

No. 4.

ABSTRACTS OF REPORTS ON PROVISIONS RETURNED FROM THE
ARCTIC EXPEDITION, SURVEYED ON BOARD THE "DUKE OF
WELLINGTON."

1. By the Petty Officers—

Salt Beef—Very salt and tough; had been soaked only for ten hours. On soaking this meat for twenty-four hours, the saltiness was entirely removed, and the meat was highly approved of, the opinion being it resembled corned beef more than salt junk.

Salt Pork—Had better and had worse, but not so good as shore corned pork.

Ox-cheek and Vegetables—Fair.

Ox-cheek without Vegetables—Very good.

Minced Collops and Vegetables—Not sufficient by itself for a meal.

Minced Collops without Vegetables—Better than the usual preserved meats supplied.

2. By the Chief Instructor of Cookery—

Salt Beef and Salt Pork—Superior to any that has ever been served out to me, either on board ship, in the Crimea, in India, or while serving ashore at home, my experience extending over a period of 24 years.

The Ox-cheek of both kinds was very good, sweet, and as good as when first potted.

The Minced Collops were also good, but unsuitable for a meat ration for dinner, and should be used in the form of soup, or an auxiliary to morning and evening meals.

On the second occasion the salt beef was parboiled, and then changed into another vessel containing boiling water, in which it was allowed to simmer till properly cooked.