acts by destroying the germs whose growth causes fermentations, disease and decay, and for this reason it is used for fumigating apartments. The curious thing about this ozone is its name, for, to the chemist, ozone is the name of an allotropic form of oxygen.

The third sample of food-preservative received bore simply the name of *Antiferment* and is intended for preserving wine, beer, and cider. It is composed chiefly of common salt and sodic carbonate, with a very small quantity of salicylic acid. The gentleman who sent the sample informed me that, so far as he had been able to test the material, it did satisfactorily what was claimed for it. Through what length of time it acts, I cannot say. Two of its ingredients, viz: salt and salicylicacid, are both well known as food-preservers, and it is quite credible that the two, acting in conjunction, may very powerfully oppose fermentation. The manufacturers of Antiferment advertise that they prepare several brands of food-preservatives, each for a specific purpose; that for the keeping of meat is called *Viandine*. *Science* for Sept. 14, 1883, contains a note on viandine, in which the composition is said to consist of sixty-seven parts of a mixture bora boracic acid, and fifteen parts of chloride of potassium and eighteen parts of water.

The same journal further states that numerous trials had been made with viandine, and that, whilst it to a certain extent prevented putrefaction, it by no means accomplished what was claimed it, and could not be recommended for preserving meat.

The last antiferment to which I have had my attention called is name *Boroglyceride*. It was first prepared, I believe, by Prof. Barff, the original inventor of the well-known Bower-Barff process for rendering iron rustless. Boroglyceride, as its name indicates, is composed of boracic acid and glycerine, and is a hard, brittle solid, somewhat resembling ice in appearance. Since boracic acid and glycerine are both well-known antiseptics, we should naturally expect that a compound of the two would be very useful for preventing fermentation. There are many who are loud in their praises of boroglyceride, and not without cause, if the substance acts as effectually as Prof. Barff, who is worthy of credence, assures us it does.

With this preparation the inventor sent cream from England to Zanzibar, passing through the hot climate of the Red Sea, and