

Liquor Traffic—Ontario.

would speak as a physiological chemist: I would not speak as a medical man, because a medical man would have better reason to speak from experience. The ordinary doctor, however, is very apt to jump to conclusions. The best authorities undoubtedly consider Bright's disease to be very largely induced by intemperance in alcoholic liquors; it need not be beer or wine or spirits exclusively. Beer in my opinion, and I think in the opinion of the majority of physiologists, is undoubtedly a very large source of Bright's disease; but there are numberless cases of Bright's disease among total abstainers. It is not necessarily a drunkard's disease any more than nephritis (inflammation of the kidneys) or hepatitis (inflammation of the liver), while they are concomitant to a greater or less extent of drinking habits.

12448a. As I understand, you favour ordinarily for man the use of beer as a beverage?—Light wines, not beer, because in this country I find the heavier beers are not altogether beneficial.

12449a. In the case of a man troubled with Bright's disease, would it be wise to abstain entirely from beer?—Yes, but to take alcohol in some other form.

12450a. In the shape of light wines would it be hurtful to him?—I think not, and that is the opinion of Dr. Dupré, the greatest living authority on the use of alcohol.

12451a. We find that there exists quite a difference of opinion among the different religious bodies as to the use of wine in the sacrament or Holy Communion. I do not propose to ask you anything of it from a theological or scriptural standpoint; but I would ask you whether you have had occasion to examine at all into the question of the substances which are used in some religious bodies who from principle will not use fermented wine?—They are simply syrups; although in one case I—and two or three other chemists have done the same—came across a cider that had been sweetened up and coloured, and that contained a certain proportion of alcohol, one or two per cent; that was sold as an unfermented beverage in Toronto.

12452a. Was that put forward for sacramental purposes on the ground that it was free from fermentation?—Yes, but it really was not. I might say, in reference to this unfermented wine theory, that so far as the history of alcoholic beverages goes, we absolutely know of nothing like unfermented wine. In fact, it is a contradiction in terms. The unfermented wine theory was really an ingenious device put forward to get the teetotallers out of a very uncomfortable position. While the Scriptures inculcated the use of wine in moderation, it was useless for them to talk or preach of total abstinence to the community at large. Paul says undoubtedly: "If thy right hand offend thee, cut it off;" but he did not say: "If thy right hand offend thee, cut it off and cut off thy neighbour's also." The truth is that in the Scriptures, old and new, where wine is spoken of, it is almost invariably represented as intoxicating. What was the wine on which Noah got drunk? What was the wine spoken of as making the eyes red? An instance is also given of an adulterated wine when the question is asked: "Who hath woe? Who hath sorrow? Who hath redness of eyes?" and so on. "They that tarry long at the wine; they that go to seek mixed wine." "Look not thou upon the wine when it is red, when it giveth its colour in the cup, when it moveth itself aright." An undoubted description of an adulterated wine. The evils of adulteration were undoubtedly as well known to the ancient writers as they are to modern science. The wine that our Saviour used at the last supper, it has been claimed, could not be fermented, because it had not time to ferment. Then it had not time to become the juice of the grape, the grape had not time to grow, and the whole force of the miracle is lost. Besides, all profane writers in the earlier ages, in giving descriptions of the manufacture of wine, never referred to any such thing as unfermented wine. Wherever an unfermented liquor is spoken of it is invariably referred to as a syrup. These were thick, boiled-down liquids, and they were never by any chance referred to as wine.

12453a. Do you know whether in the making of the so-called unfermented wines which are used for sacramental purposes, salicylic acid is used?—It is to a certain extent.

12454a. For what purpose?—To prevent fermentation. But it is not used to such an extent as formerly, because it was found that so large a quantity had to be used. What is most generally used as unfermented wine is Pasteurized grape syrup, which is obtained by bottling the syrup up and putting it into boiling water or subjecting it to