

Uruguay; and, in November, 1864, eighty pounds of the extract—fifty of beef and thirty of mutton—were submitted for analysis, and found to be of better quality than was expected, even by the most enthusiastic advocates of the idea.

The consent of Liebig, that the extract should have the benefit of his name, was given on three conditions. 1. That it should be free from fat and gelatine. 2. That samples of every shipment should be subjected to gratuitous examination by him or his agent. 3. That it should be sold at one half the price of its cost in Europe. So rapidly has the article increased in popularity abroad, that within the past two years there has been erected a manufactory having facilities for the preparation of 120,000 head of cattle per annum. The utensils for mincing—all the appliances, in fact—are managed by engines of large construction. The evaporation is effected in large vacuum pans, from which the air and vapor are removed by air-pumps. Dr. Seekamp, formerly one of Liebig's assistants, superintends at the mills—Dr. Max Von Pettenkofer conducting the test analysis at Antwerp. Pure muscular tissue, freed from fat and bones, constitutes the stock, the animals to supply it being reared on the pampas (now subdivided into *estancias*) under the supervision of the superintendent. Animals under four years old are valueless for extract, rendering it rapid in taste and of unpleasant viscosity. Oxen from four to six years old make the best stock, though extract from the flesh of cows, is milder in flavor and of lighter color, and therefore, preferred by the extremely delicate. On the average, a fully developed animal yields ten pounds of the product, thirty five pounds of muscular tissue being needed to produce a pound of the condensed article. Ideas evolve revolutions—a revolution without an idea being a drama without a motive, and this vast annual production of beef extract indicates that the great dietetical revolution, conceived by Liebig in 1847, has begun in earnest. * *

[The extract has been in use now for a considerable length of time and has given very general satisfaction. It is very largely used as a substitute for beef tea, and it answers the purpose admirably. The flavor is very nearly the same, and when well seasoned is quite as palatable. In some parts of the country during the summer months it is often very difficult to obtain fresh beef. In such instances the extract will be found a most valuable and suitable substitute.]—Ed.