

is more difficult, and can only be accomplished by an experienced chemist.

2. Lead in Wines.

MIX equal parts, by weight, of powdered oyster-shells and sulphur, and keep this mixture exposed to a red heat, in a covered crucible, for fifteen minutes; and when cold, mix it with equal parts of cream of tartar; put these into a strong bottle with common water to boil for an hour: then decant the clear liquor into ounce phials, to each of which add twenty drops of muriatic acid. This liquid precipitates lead of a dark brown or blackish colour.

Sulphate of soda (Glauber salts) also precipitates lead from wine of a dark colour. Water saturated with hydrogen gas, to which a few drops of muriatic acid has been previously added, has the same effect.

3. The Purity of Vinegar.

VINEGAR is often adulterated with sulphuric acid, sometimes with lead. To ascertain if sulphuric acid be present, take a glass containing a little vinegar, and add to it a few drops of a solution of acetate of barytes. If a white precipitate be formed it may be inferred that sulphuric acid is present; and if a precipitate of a dark colour be formed upon adding a little water saturated with sulphuretted hydrogen, the presence of lead or tin may be inferred.

4. Purity of coloured Confectionary.

MANY of the preparations of sugar and flour are coloured with red-lead; and preparations of copper and pipe-clay are sometimes employed. The