

in the Inland Revenue Laboratory, Ottawa, 1906. *Continued.*

Analyst's Name	Direct Reading of Saccharimeter.	Water Loss on drying at 70° C.	Physical Characters	Reducing sugar by Fehling solution.	Reducing sugar after Inversion.	Cane Sugar.	Test for Dextrine.	No. of Sample.	Remarks by the Chief Analyst.
		p.c.		p.c.	p.c.	p.c.			
A. Lemoine.	-2.5	19.50	Light yellow; clear.	..	..	..	None..	29084	Genuine.
"	+3.6	20.80	" "	62.90	71.35	8.45	..	29083	"
Miss E. Davidson	-5.0	21.60	Dark brown; crystallised almost throughout.	..	..	..	..	24085	"
"	-14.8	23.00	Colourless; crystallised throughout.	..	..	..	..	24086	"
A. Lemoine	+93.8	25.85	Brown coloured; clear.	47.54	55.41	7.87	None..	24087	Adulterated with glucose syrup.
Miss E. Davidson	-13.0	19.30 20.20	Dark brown; rather thick, strong taste.	..	..	..	..	24088	Genuine.
A. Lemoine.	-12.0	23.75	Brown; partly crystallised.	..	..	..	..	25083	"
"	-9.0	18.65	Colourless, crystalline mass.	..	..	..	..	25084	"
"	-13.0	20.15	Light yellow; strained.	..	..	..	..	25085	"
"	-10.0	20.00	Dark yellow; almost wholly crystallised.	..	..	..	..	25083	"
Miss E. Davidson	-11.0	20.20	Yellow; crystallised almost throughout.	..	..	..	..	25087	"
"	-4.0	23.80	Brown; partly crystallised.	..	..	..	..	25083	"
A. Lemoine.	-10.5	19.20	Colourless; clear	..	..	..	..	29217	Genuine.
"	-10.0	18.75	Yellowish; clear	..	..	..	..	29220	"
Miss E. Davidson	-10.2	22.40 22.60	Dark yellow; slightly crystallised.	..	..	..	..	29213	"
"	-7.0	21.80 21.60	Yellow; slightly crystallised.	..	..	..	..	29221	"
"	-6.7	21.20 21.40	Yellow; slightly crystallised.	..	..	..	..	29222	"