

Correspondence.

THE MANUFACTURE OF LIQUOR EXPOSED.

(FROM A LECTURE BY PROF. M'BRIDE.)

To the Editor of the Public Health Magazine.

DEAR SIR,—Having had the pleasure of attending a very interesting lecture on the manufacture of liquors, and their adulterations, delivered by Prof. McBride, and presuming that it may be interesting to many of your readers, I venture, through the medium of your Magazine, to furnish them with an epitome of it.

Professor McBride having produced a bottle of pure alcohol, said there was no such thing as a glass of pure whiskey in Mont-real. He then took a tumbler and filled it about two-thirds full of alcohol; then adding enough water to make it drinkable, he sweetened it with sugar, and stated that this was the basis and the substance of all liquor; this is what is drunk whether it is called whiskey, rum, gin, brandy, or any other spirituous liquor. Dropping a few drops of extract of prunes into the above, he said this was what was sold as Scotch whiskey—two-thirds alcohol, a little sugar, and one or two drops of extract of prunes. Then taking up the glass of Scotch whiskey, the Professor added a few drops of caramel, making it a light straw color, which has the reputation of being the color of good Irish whiskey, the only difference between Scotch and Irish whiskey being one or two drops of caramel, the effect of which is but a little difference of color. But, he asked, why is Irish whiskey colored? Because those who drink it think it must be a certain color—therefore saloon-keepers color it to please them. Think but for a moment what color it should be. *Certainly colorless.* Is it not supposed to come direct from the still, and is not every fluid colorless when