

packed in barrels for sale or export, or is directly made into "butterine" by adding 10 per cent. of milk to it, and churning the mixture. The product is coloured with annato, and rolled with ice to "set" it; salt is then added, and the "butterine" is ready for packing in kegs. The taste of "butterine" is described as being similar to that of second-class butter; but it is rather more salt; owing to the very small quantity of the characteristic fats of natural butter, the so-called "butyrin," "caprin," etc., which it contains, it lacks the flavor of high-class butter. On the other hand, as these fats are specially liable to become rancid, "butterine" is free from the disgusting smell, and taste of the lowest class butters. The composition of natural butter and of "butterine" may be stated as follows:—

	BUTTER.	"BUTTERINE."
Water.....	11.968	11.203
Solids.....	88.032	88.797
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	100.000	100.000
Insoluble Fats.....	75.246	81.191
Soluble Fats.....	7.432	1.823
Casein.....	0.192	0.621
Salt.....	5.162	5.162
Colouring matter....	trace	trace
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	88.032	88.797

It will be seen that, in the main, "butterine" is very similar in chemical composition to butter, and its value as an article of food is probably quite as high. Indeed to some people "butterine" might possibly be more wholesome, owing to its comparative freedom from the readily decomposable fats which are apt in some cases to be specially disagreeable; for cooking purposes it may be safely averred that the artificial butter would be greatly preferable owing to the ready alteration of butyrin and its congeners by heat.

At certain seasons of the year, it has been observed, that the water supplied to our city possesses a peculiar "fish-oil" or "cucumber" taste. This peculiar taste was very noticeable in the water supplied to the city of Boston in November last. Certain scientific men were commissioned to ascertain the cause of this taste. In their investigations they found that the taste in question was produced by "masses of a green brown color" some of which were four or five inches in length though most not over an inch. These masses proved to be fragments of a fresh-water sponge known as *Spongilla fluviatilis*. It is most probable this sponge produces the taste in our Montreal water as well as in that of Boston.

A company has lately been formed in this city for the manufacture of evaporated fruit and green corn. The refuse from the fruit will be used in the manufacture of cider and this will be converted into jelly and vinegar. The company's factory is in the village of Norwich, Oxford County, Ontario.