

will keep it good for three or four days (in summer time) longer than it will otherwise keep, and, if the meat has acquired a taint before the application, the taint is completely removed; this applies to the cooked as well as to raw meat. In one case I sprinkled over a small joint of beef, which, after cooking, proved to be tainted to the bone and in every part, about a decigram. of the iodate. The iodate was simply dropped from between the finger and thumb over—and, of course, only very partially over—the surface of the meat; yet the next day the meat was as good as it was possible for meat to be, and was eaten with much relish. How the nearly insoluble iodate can have produced such an effect over parts that it could not come near to, I do not understand; I only vouch for the fact.

Putrid rain water becomes odourless, and agreeable to drink twenty-four hours after the addition to it of one-fourth its volume of the 0.1 per cent. iodate water. A litre of unfiltered rain-water to which 1 centigram. of the iodate (1-100,000th) was added on the 10th of January, and kept in a bottle, is still, to all the senses, as it was on the day the specimen was taken.

Eggs, immersed in the iodate of calcium solution, were after a month not to be distinguished by smell or taste from perfectly fresh eggs; how much longer than a month they may be thus preserved, experience only can determine.

Fresh butter covered with the iodate solution, loses nothing in quality during three weeks, and would probably have kept good much longer. Butter that has begun to get rancid is greatly improved by soaking for a day or two in the solution, especially if once or twice worked up in it. Salt butter, after the salt has been washed out, and steeped in the solution for a day or two, is, if originally of good quality, made nearly equal to fresh.

Such small quantities of iodate of calcium as may be introduced into food by the treatment described, do not in any way alter the normal taste of the food; the only modification produced is to restore the original flavour when