cinal process, and by such as have been disappointed in the quality of the manufactured article as met with in commerce.

"To make three ounces of blue mass extemporaneously:—Take of mercury, 3j., powdered liquorice root 3ss., powdered rose leaves, 5vj., honey 3vj. Triturate the honey, liquorice-root, and mercury rapidly together for three minutes, or until all the globules of mercury disappear, then add the rose leaves, and work the whole into a uniform mass; if it is too stiff, moisten with a little water—Chemist and Druggist.

## GLYCERINE PASTE.

"Recommended as suitable for fixing paper to glass and other surfaces and as keeping very well. Take of gum arabic one ounce, boiling water two fluid ounces, glycerine two fluid drachms. Make a solution."—Chemist and Druggist.

## MISCELLANEOUS.

## ON THE MANNA OF THE HEBREWS.

BY M. O'RORKE.

ALL commentators upon the Scriptures have, until now, regarded the substance, upon which the Israelites were nourished in the wilderness for forty years, as a true manna. From the recent investigations of Dr. O'Rorke it becomes evident that this manna was a kind of Lichen and, very probably, analogous to a species which he has shown in Paris, which was derived from Algeria.

The following is an abstract of Dr. O'Rorke's communication:-

We read in the 16th chapter of the book of Exodus, that "The Israelites took their journey from Elim, and came into the wilderness of Sin. God came to the succour of his. people. At even the quails came up and covered the camp; and in the morning a thick dew lay round about. It was a kind of white grain suitable for making bread. It had the taste of the purest flour mixed with milk. When the children of Israel saw it, they said one to another, Manhu! What is this?" From this exclamation arose the word manna.

"It covered the camp at the dawn of day, and melted at the first rays of the sun. This manna, when pounded, could be formed into a paste and baked as bread, or made up in several ways in pastry."

The Israelites speedily took a dislike to this food, for a little further on (Numbers, chap. xi. v., 6-8) we read again: "But now our soul is dried away; there is nothing at all besides this manna before our eyes, and the manna was as coriander seed and the colour thereof as the colour of bdellium." The people went about in quest of it, and having gathered it they ground it in mills, or beat it in a mortar, and baked it in pans and made cakes of it, which had the taste of unleavened bread kneaded with oil.

Dr. O'Rorke remarked that, the various translators of the Hebrew text differ amongst themselves as to the taste of the manna. One version of the 31st verse of the 16th chapter of Exodus is thus rendered: This manna was like coriander seed, it was white, and it had a taste resembling the purest flour mixed with honey. The translators have evidently confounded the expressions sweet, little sapid, insipid, and sugary, since they refer the flavour of manna to that of milk, of honey, and even of oil.

Now, in all the European languages the word manna is employed to designate a kind of sugary gum,—a concrete sap, which exudes from certain trees, in Sicily, Calabria, and Spain, either spontaneously or by the puncture of insects, or by artificial incisions. The officinal manna is obtained from a species of ash (Fraxinus Ornus