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means of steam pipes coiled inside the tubs, or by steam jets. Some use pressure converters, which are iron or copper tanks like a boiler, when the conversion is much quicker. The operator makes frequent chemical tests to determine when the starch is entirely converted into sugar, and when this is accomplished the mixture is drawn into another vat where the acid is neutralized with some form of carbonate of lime, as marble dust, chalk or whiting. The liquid is sometimes bleached by the use of sulphurous acid at this stage of manufacture. It is now a very dilute solution of glucose, and besides incidental impurities, contains sulphate of lime formed by the action of the sulphuric acid on the carbonate, and whatever carbonate of lime was used in excess of the sulphuric acid present. These are separated by straining through cloth or bag filters and afterward percolating through columns of bone charcoal, eight or ten feet deep. When decolorized, it is drawn into the "vacuum pan," which is a large, strong tank of iron or copper, with steam pipes coiled inside for heating, and from which the air is partially exhausted by an air pump, and in which the syrup is boiled down at a temperature of 100° to to 145°. When concentrated to a specific gravity of about 1400 it is drawn off and again strained or filtered, and is ready for the market as glucose, this being the commercial term for the syrup only. The term grape sugar is applied to the dry glucose, and this is produced by carrying the conversion further before neutralization.

The syrup is used, principally, for mixing with dark colored care grape for markets a light a closed table grape.

The syrup is used, principally, for mixing with dark colored cane syrup for making light colored table syrups (nearly all the table syrups now sold contain it, and frequently from 75 per cent. to even a larger quantity), and

also in making wine, ale, beer and vinegar. On a smaller scale it is used in tobacco manufacture, the adulteration of honey, fruit preserving, etc. Both the solid and liquid forms are largely used in candy making, for which it has several marked advantages. A syrup is prepared expressly for this use, in which the conversion of the starch into sugar is only partial, the syrup containing, of its solid matter, about eighty per cent. of the intermediate product, dextrin, and twenty of glucose. The large consumers of glucose require slightly different syrups. Wine growers, tor instance, use a syrup free from dextrin. Brewers desire a very small proportion of it, to give body to the beer, while vinegar makers use a syrup free from gum. The dry glucose, or grape sugar, seems, aside from its legitimate use in candy making, to be most largely in demand for the adulteration of cane sugar. No objections, save of a moral and financial nature, can be urged against this, but it is well to remember that for its value as a sweetener, compared with cane sugar at ten cents per pound, glucose is worth but four cents. So much has been written against the manufacture of glucose, on account of its use as an adulterant of cane sugar, that it is, perhaps, only just to say that it is certainly the least objectionable of any of the articles used for that purpose. It is perfectly wholesome, being in fact the physiological sugar, and has about two-fifths the sweetening power of cane sugar, which is more than can be said of terra alba, starch, bone dust, sand, etc., while its most probable impurity, calcium sulphate, can, from its insolubility, be present only in minute quantity, probably not more largely than in most potable waters, and is not in any sense noxious.—The Druggist.

METEOROLOGICAL REPORT FOR NEW YORK CITY FOR THE WEEK ENDING NOV. 19, 1881. Latitude 40° 45′ 58″ N.; Longitude 73° 57′ 58″ W.; height of instruments above the ground, 53 feet; above the sea. 97 feet; by self-recording instruments.

BAROMETER.								THERMOMETERS.													
NOVEMBER.	MEAN FO		MUM.	MINIMUM.			ME		MAXIMUM.					MINIMUM.				MAXI'I			
	Reduced to Freezing	to Time.		Reduced to Freezing.		ime.	Dry Bulb,	Wet Bulb		ry ilb.	Tim	e. V	Vet ulb.	Time.	Dry Bulb.	Time.	Wet Bulb.	Time.	In Sur		
Sunday, 13 Monday, 14 Tuesday, 15 Wednesday, 16 Thursday, 17 Friday, 18 Saturday, 19	29.937 30.214 30.500 30.327 29.869	29.790 30.002 30.442 30.550 30.464 30.138 29.798	12 p. m. 9 p. m. 12 p. m. 9 a. m. 0 a. m. 0 a. m. 12 p. m.	29.54 29.79 29.97 30.44 30.13 29.60	00 0 16 1 12 0 18 12	a. m. a. m. a. m. a. m. p. m. p. m. p. m.	51.6 46.3 41.3 39.7 47.6 58.3 50.3	49.0 43.6 38.3 38.0 45.7 55.6 49.3	5 4 4 5 6	6	o a. 2 p. 4 a. 4 p. 3 p. 2 p. o a.	m. m. m. m.	58 48 43 41 51 58 58	o a. m. 2 p. m. 3 a. m. 4 p. m. 4 p. m. 12 p. m. o a. m.	36 33 37 52	12 p. m. 5 a. m. 8 a. m. 6 a. m. 8 a. m. 0 a. m. 12 p. m.	34 33 37 50	12 p. m. 5 a. m. 8 a. m. 6 a. m. 8 a. m. 0 a. m.	106. 104. 101. 110. 82.		
Mean for the we Maximum for the Minimum Range	e week at	9 a. m., No 1 a. m., No WIND.	v. 16th v. 13th		30.	550 542		Ma	iximi nimu Rai	ım f ım nge	or the	week	at 2 p	om. 18th	61. 33. 28.	grees at at	2 pm 18 6 am 16	45.6 8th, 58.	"		
	DIRECTION. VELO						ORCE OF VAPOR.			RELATIVE HUMIDITY.			CLEAR, OVERCAST. I								
NOVEMBER.	7 a. m. 2	p. m. 9 p. m	Distance for the Day.	e ;	Time.	7 a. m.	2 p. m.	9 p. m.	7 a.m.	2 p. m.	9 p. m.	7 a.m		2 p. m.	9 p. m.	Time of Begin- ning.	of	Duration.	Amount of water		
Monday, 14- Tuesday, 15- Wednesday, 16- Thursday, 17- Friday, 18-	w, s. w, w, n.w. n, w, s. s. w. w.	n.w. w, n.w w. = e. n. e n.w. s. w. s. w. s. s. s. w. s. s. s. w. s. s. s. w. n. w.	197 369 143 170 258	194 1 45 54 1	3.00 pm 3.30 pm 7.30 am 2.00 pm 9.30 pm 11 15 am 8.00 pm	.235 .190 .188 .229	.269 .186 .208 .295	.275 .251 .203 .231 .334 .456 .309	93 91 74 100 100 86 92	62 66 67 75 73 77	84 82 83 86 88	o o 7 cu. o o o o cu. o cu.	74	s.		5.15 pm	9 pm		.03		

DANIEL DRAPER, Ph. D.