ten years ago, a change mainly owing to direct and indirect clerical influence; and it is therefore gratifying to find an eminent teacher like Topinard, boldly pronouncing in its favor, and declaring that it is the only possible theory adequate to explain known facts in the physical history of the human species.

The author makes frequent reference to his larger work "Eléments d'Anthropologie Général"; but the instructions for practical observations and the abstracts of the results of other investigators furnished in the present much smaller volume, will be sufficient to satisfy those students of the subject who feel themselves somewhat appalled by the nearly twelve hundred closely printed pages of the "Eléments."

## Some Native Brazilian Tribes.

A model ethnographic study is that of some Brazilian tribes by Dr. Paul Ehrenreich, published in the second volume of the Veröffentlichung aus dem Königlichen Museum für Völkerkunde zu Berlin. He takes up the Karaya stock on the river Araguaya, and some tribes, the Paumari, the Yamamadi and the Ipurina on the Purus River. His descriptions meet all our requirements except in the important matter of language. This he no doubt designedly omits; though he mentions that among the Karaya the men and women have separate dialects, rarely, however, radically different words.

Of these little-known peoples he describes the costume, house-building, methods of obtaining food, tools, and weapons, etc. It is curious to note the love of the Karayas for taming animals. "Their villages resemble menageries." Dogs, fowls, cats, peccaries, parrots, even turtles, alligators and tapirs, meet the astonished traveller. The native does not look upon them as "lower animals," but quite on the same plane of existence as himself, and as his friends and companions.

The history and extension of the tribes are defined, and a number of admirable photogravures set forth truthfully to the eye their physical characteristics.

## A MACHINE FOR CHURNING FRESH MILK.

In Bulletin No. IX. of the Delaware experiment station (Newark, Del.,) are given the results of a series of experiments made to determine the practical value of the butter extractor, a machine with which butter may be made directly from the freshly drawn milk.

In principle this machine resembles the DeLaval separator, which has now come into general use in creameries and large dairies, by which the cream is separated from sweet milk by centrifugal motion, but the butter extractor goes a step farther, and not only separates but churns the cream.

The machine operated with was made by an American company. It was found to require considerable experience to operate it successfully, and the tests upon which the station's comparisons are based were made under the personal supervision of the manufacturers of the machine. The results were that it was found that while the separator and churn obtained 93.34 pounds of butter out of every 100 pounds in the milk, the extractor obtained but 84.60 pounds, a loss of 8.74 pounds, and the butter thus obtained was of such quality that it could not be sold in competition with butter made from ripened cream.

In summing up the results of his tests Professor Penny, the chemist of the station says: —

"As to the relative expense of running in the one case the extractor alone and in the other the separator and churn together, it is doubtful if a creamery having only one machine would save anything in the number of hands employed, while in larger establishments the loss, greater by 8.74 per cent, caused by the extractor is heavier than the saving in wages. On a daily business of five thousand pounds of milk this deficiency is equal to fifteen or seventeen pounds of butter, yet such a business with the separator and churn need not employ more than two men, and the extractor could hardly employ fewer. The expense for power, etc., is nearly the same in the two cases. It must also be considered that while the separator requires the milk to be previously heated during much of the year-a simple and cheap operation—the extractor requires it to be cooled, at least in warm weather, and this calls for a greater supply of cool water or of ice-a decided disadvantage and in some creameries an unwarranted expense.

"Hence one feels justified in concluding that, if the quality of the butter be left out of the account, the extractor at present offers no substantial advantage that is not outweighed by defects, and that it would not allow any saving in expense over the process it is designed to supplant.

"Run as a separator alone under good conditions, this machine ought to give most excellent results, though in common with the DeLaval, and doubtless others, it varies greatly in skimming power, from causes that are partly unknown. As a skimmer it may be considered strictly first-class.

"Although the extractor appears unfavorably in comparison with a much older method, it cannot but be regarded as a marvel of inventive and mechanical skill. The surprise is in the first instance that it should do its work at all, and then, even though it be found wanting, that it should do its work so well. It is brought at the start into competition with a highly perfected machine and a method thoroughly understood from many years of experience. Its shortcoming under the severe test to which it is obliged to submit ought not to be cause of disappointment; there is room rather for encouragement, because it has done so much. Its future development is probably a question of the relative merits of sweet-cream butter and sour-cream butter.

"If experience and an educated taste shall finally favor the former, the extractor may be expected to take the place of the separator and the churn. But unless the decision shall fall in that direction, it is doubtful if the new device ever comes into general use."

It should be added to the foregoing that the comparison was made with the most perfect method of separating cream from milk now known. Had the extractor been compared with the old method of raising cream, the outcome would have been less unfavorable, as the separator gets out more cream than can be raised by gravity.

## THE HIGHER EDUCATION OF THE DEAF.1

NATIONAL DEAF-MUTE COLLEGE,

WASHINGTON, D.C., April 1, 1892.

A. L. E. CROUTER, A.M., Principal:

My Dear Sir.—Your suggestions have received my most serious consideration. Allow me to thank you for the assurances of your friendly regard for the college and your appreciation of the value of the work it has already done. More grateful to the officers of the college than any written words could be, is the record of your

Reply of President Gallaudet to the letter by Principal Crouter published in Science for April 8. Reprinted from the Stient World.