No. II. Spirits.

VARIETY.	Brand.	Physical Character.	Specific Gravity.	Alcohol, per cent.	Percentage under or	over proof (Sykes).	Solid Matters, per cent.	Remarks upon the nature of Solid Matters.
Brandy " " " "	Hennessy's Cognac Martell's Cognac A.V. No. 1 C. Bisquit	Clear, pale Clear, little dark Clear, pale	·935 ·9341 ·9347 ·9332 ·9336	50·5 50·6 50·4 50·1 50·1	10·3 10·4 10·4 11·7 11·7	U.P.	1·24 1·20 1·30 1·21 1·22	Sweet, feebly acid; has an as tringent taste.
Geneva		Clear, nearly colourless	·9 4 9	41.3	26.7	,,	Traces	Undeterminable; sulphuric acid absent; nearly tasteless.
"		Clear, nearly	917	58.0	3.6	O.P.	Traces	Undeterminable; sulphuric acid absent; nearly tasteless.
,,		Clear, nearly colourless	.9407	46.0	18.1	U.P.	Traces	Undeterminable; traces of sul- phuric acid.
22	Old Tom	Clear, nearly	•950	42.2	25.	"	2.91	Chiefly sugar (2.4 per cent.); only trace of sulphuric acid.
WHISKY	Dunville, Belfast	Pale straw colour	.912	60.8	8.	O.P.	·16	No sulphuric acid.
"	Not branded	Very pale	.938	53.1	6.	"	.24	No sulphuric acid.
Rum	Not branded	Clear, dark colour	·943	48.3	14.8	U.P.	1.51	Slightly acid; very saccharine; contains traces of sulphuric acid.
33	,,	Dark, not clear	.941	48.0	14.9	**	1.52	Contains tobacco and treacle.
"	,,,	Clear, very dark	.948	44.0	21.6	"	1.07	Copper traces; treacly.
,,	,,	,,,	.908	66.0		0.P.	•69	No sulphuric acid.
,,	,,	,,	.937	49.0	13.1	U.P.	1.45	Copper traces; acid; treacly.

The per cent. U.P. or O.P. by Sykes's hydrometer is calculated, and this only approximately, as my tables are for this very short.

Wines.—Eight wines, four port and four sherry, have been carefully examined, and in none of them could I detect anything of a noxious nature.

Port.—Three of the ports gave the reaction of elderberry wine to the test of M. Jacob, while the other did not give the proper reaction of grape wine to same test. They were, besides, saccharine to a greater degree than is compatible with the true flavour of this kind of wine.

In regard to amount of alcohol present, it is seen by Table III. attached, that in the case of three of them, it is high, in one instance amounting to 26.1 per cent., the others being about 20 per cent. It is therefore certain three out of the four ports here cited have been what is technically known as brandied, and this to a large extent.

Sherries.—The sherries were dark-coloured, feebly acid, and sweeter than is proper for such wines; but the exact amount of sugar has not been ascertained. The alcohol is high in the case of No. 3 and 4 samples. These wines are clearly made up of brandy and caramel, with flavouring matters. It should be stated that these samples are all bottle samples obtained from public-houses, as in order to be able to test the best wines it would be necessary to buy in quantities of two gallons.

No. III. Wines.

Variety.	General Physical Characters.	Specific Gravity.	Alcohol, per cent.	Per cent. U. P. (Sykes).	Solid Matters, per cent.	Nature of Solid Matters.
Port , Page , Sherry	Clear dark colour, acid Turbid Clear Clear, acid	1.008 1.006 1.003 1.008	26·1 16·1 20·6 20·0 18·1	53·0 70·1 62·5 63·4 66·7	4·11 5·22 3·93 5·75 2·61	Innocuous. Innocuous. Innocuous. Innocuous. Innocuous. Innocuous. Taste and
" ···	;; ;; ;; ;;	•992 •987 •984	16·1 24·2 20·6	70·1 57·6 62·5	2·52 3·19 3·11	smell of burnt sugar. Ditto ditto. Ditto ditto. Ditto ditto.

Fabrics.—Twenty-eight silk and woollen goods have been examined as to purity, and in every case they were ascertained to be pure. The particular goods thus examined are stated in schedule.

Six other fabrics, sold on the understanding, I believe, that they are only partly wool, have been analyzed quantitatively, and with results as annexed. The colouring matters are weighed with the fibres.