of the thumb and forefinger. By this means any amount of delivery may be obtained from part of a drop (by touching the end of the tube to the stirring rod) to a steady stream.

After a sufficient quantity of the solution has been used, its weight is determined by replacing the flask upon the balance pan and adding weights to balance the counterpoise in the other pan. In our own laboratory we use for this purpose a balance whose capacity is 500 grammes in each pan, and a counterpoise consisting of a small pasteboard box partly filled with shot. With this it is the work of only a few seconds to counterbalance the flask, and after the titration is completed, the amount of solution used is quickly ascertained by the above method of leaving the counterpoise as it was and adding weights to the pan containing the flask. The capacity of the latter is about 250 c.c. and one filling suffices for several operations, the counterpoise being changed each time by removing some of the shot.

The convenience of this modified volumetric method can be appreciated by those who usually have a number of determinations of one kind to make in a day, and it will recommend itself to all on account of the ease of manipulation, accuracy, and slight cost of the apparatus.

The adaptation of the above described contrivance to a Gay Lussac burette, is obvious. All that is necessary is to adapt a rubber stopper and thistle-tube to the burette, and to blow or drill a small hole into the side of the burette about an inch from the top.

The flasks used were made by William Baetz, 96 Fulton Street, New York.

NOTE ON OIL OF MALT.

By Narcisse Pigeon. (Abstract.)

Beer is properly manufactured from malt and hops, barley being the grain usually employed in making malt. None of the substitutes for barley malt, contain the characteristic oil of malt and lack therefore the proper taste and aroma. Oil of malt has been found by the author in the radicles or rootlets of barley malt, and he suggests its extraction as a proper substance for developing the taste which is lacking in beer made from the above-mentioned substances.