

**EVERY-DAY CHEMISTRY; A  
FAMILIAR EXPLANATION OF THE  
CHEMICAL PRINCIPLES  
CONNECTED WITH THE  
OPERATION OF EVERY-DAY LIFE**

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Every-Day Chemistry; A Familiar Explanation of the Chemical Principles Connected with the Operation of Every-Day Life by Alfred Sibson

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**ALFRED SIBSON**

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# EVERY-DAY CHEMISTRY.

A Familiar Explanation

OF THE

CHEMICAL PRINCIPLES CONNECTED WITH THE  
OPERATIONS OF EVERY-DAY LIFE.



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# EVERY-DAY CHEMISTRY.

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## CHAPTER I.

### VEGETABLE FOOD.

THE various commodities embraced under the above title, are, perhaps, on the whole, of less importance than animal food, more especially meat, inasmuch as the latter constitutes in reality the staple food of all but the poorest classes of this country. We give precedence, however, to vegetable food, because we think that the composition of food generally (that is, the nature of its essential constituents, and their arrangement) will be better understood by considering these matters in connection with that kind of produce which is of direct vegetable origin.

In following this arrangement, we can hardly do better than begin with wheat, that is, the grain of wheat,—its meal and flour, as well as bread, and all other forms which this invaluable commodity is made to assume under the hands of the miller, the baker, and the cook. The origin of the grain of wheat, or its formation from the crude materials of the earth, by the agency of vegetable growth, aided by soil and sunshine, air and moisture, does not properly belong to our present subject; we may, however, recall this natural process to memory, as one sufficiently marvellous to excite our highest admiration.

Taking the grain as a starting-point, we may now describe the nature of the materials which compose it, and the connection of these with other kinds of food. Under this head it will also be as well briefly to describe the chemistry of food-constituents generally, and the classi-