

**CHEMICAL EXAMINATION OF  
ALCOHOLIC LIQUORS: A MANUAL OF  
THE CONSTITUENTS OF THE DISTILLED  
SPIRITS AND FERMENTED LIQUORS OF  
COMMERCE, AND THEIR QUALITATIVE  
AND QUANTITATIVE DETERMINATION**

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Chemical Examination of Alcoholic Liquors: A Manual of the Constituents of the Distilled Spirits and Fermented Liquors of Commerce, and Their Qualitative and Quantitative Determination by Albert B. Prescott

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**ALBERT B. PRESCOTT**

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


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## P R E F A C E.

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THE numerous inquiries from chemists for some guide or for references to use in proving alcoholic liquors, and the steadily increasing demand, in the author's own experience, for a manual to diminish the task of personally directing students in this branch of commercial analysis, have led to the preparation of this little work—as a help to the analyst. It has been shaped by the design, firstly and as a necessary basis for analysis, to place in outline the chemistry of alcoholic liquors, including their current impurities and adulterations, in such terms as to be understood by persons having only an ordinary acquaintance with chemical science. Secondly, to furnish directions, so far as possible, for an efficient chemical examination, not more elaborate than required for commercial, hygienic, and legal purposes, and containing all details except such as are found in the first books of chemical analysis.

With no desire to fix the comparative importance of the prevalent impurities in alcoholic liquors, the writer, in common with very many persons, holds it to be of absolute importance to society that all articles used as

foods, medicines, or beverages, be made subject to strict scientific examination by authority of the law, and that concealed impurities and additions be systematically exposed and suppressed. Legal provisions to this end, now being rigidly enforced in all other countries with which this consents to be classed, are nowhere more necessary than in the enterprising, inventive, instable, and eager commerce of America, and here at last and at a time not distant, they must be initiated. For that time let analysts be prepared.

The author acknowledges his great indebtedness, not only in this volume, but as an analyst and teacher, to the authorities and collators to whom he has given references, and to others whose contributions have been so long published and so well established as to render personal reference unnecessary.

UNIVERSITY OF MICHIGAN,  
ANN ARBOR, December 17, 1874.



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