

MANUFACTURE OF ROCK CANDY.

Rock candy is a crystallized sugar sirup, which, after boiling and being kept at a certain temperature, forms itself on to strings suspended across the interior of circular copper pots. The first process in its manufacture is the boiling of the sirup. About four barrels of the finest grade of sugar, with about sixteen gallons of water, is first put into a circular copper boiler, about five feet in diameter and about three and one-half feet in height. Inclosed around the sides and bottom of the boiler are a number of coils of steam pipe, which, when turned on, causes the material to boil and form itself into a sirup. Water is also applied to the sides of the boiler to prevent the sirup from sticking. After the material has boiled for about one-half hour, it is run off through a number of fine sieves at the bottom, and passes down through a four-inch hose to the copper candy pots below. These pots are circular in

soda water dealers. The pots are then taken and rinsed out with water to take the sirup off the candy, and then taken to the draining room, where they are placed bottom up in an inclined position, one against another, in a trough, and left to drain about one day in a temperature of about 70 degrees, which dries and also gives the candy a glossy appearance.

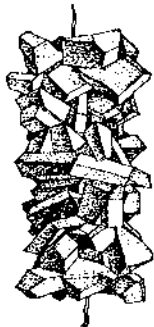
For yellow rock candy the liquid is colored with burned sugar. About eighty pounds of sugar and three gallons of water is mixed together and placed in a shallow circular copper pan about three feet in diameter and placed over a hot fire, where, by boiling and constant stirring, it is allowed to get thick, black, and burned. When properly burned, it is taken out and placed in a tub and diluted with water. It is then run through fine brass sieves, and is ready for use. An intense smoke issues from the burning sugar, causing the attendants to wear respirators. The red rock candy is colored with No. 40 carmine. After draining, the contents of the pots are knocked out onto boards about two feet

The Late Dr. Brown-Séguard.

Mrs. Crawford, the Paris correspondent of the London *Daily News*, gives a very interesting biographical notice of the eminent savant, whom she knew personally, and who told her that his father, one Brown, was a native of Galway, and entered the American naval service in 1812. He was engaged against the English in different actions, and sent to the Mauritius, where he fell in love with a French girl named Séquard, whose father was a planter. A few weeks after Brown's marriage he was directed to return to the United States, but was attacked by pirates within sight of the father-in-law's mountain villa, and his ship captured. He probably walked the plank, as he was never more heard of. Dr. Brown-Séquard was a posthumous child, and was born in 1818. He was brought up in his native isle, and acquired there his Creole gracefulness of manner. Dr. Séquard's second wife was a Mrs. Doherty, the daughter of a rich English wholesale tea merchant, who lived at Dulwich. Both wives had good fortunes, in which he had a life estate. They were devoted to him, and happy that their money released him from



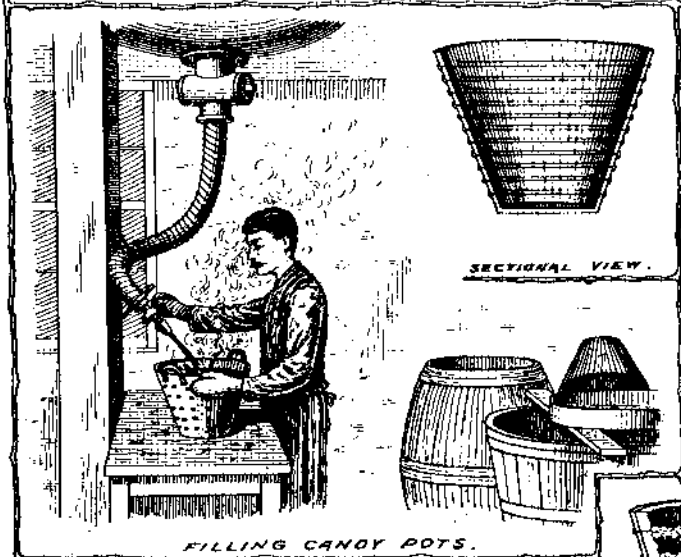
A SUGAR BOILER.



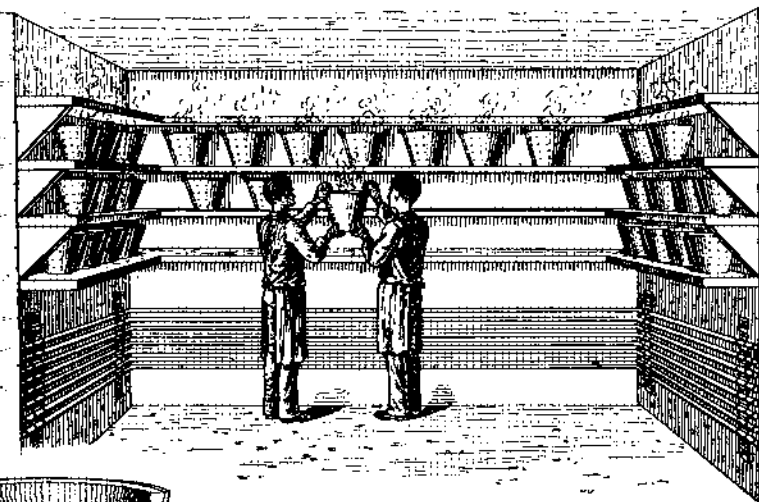
ROCK CANDY.



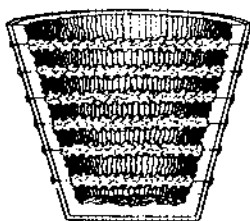
BURNING SUGAR FOR COLORING.



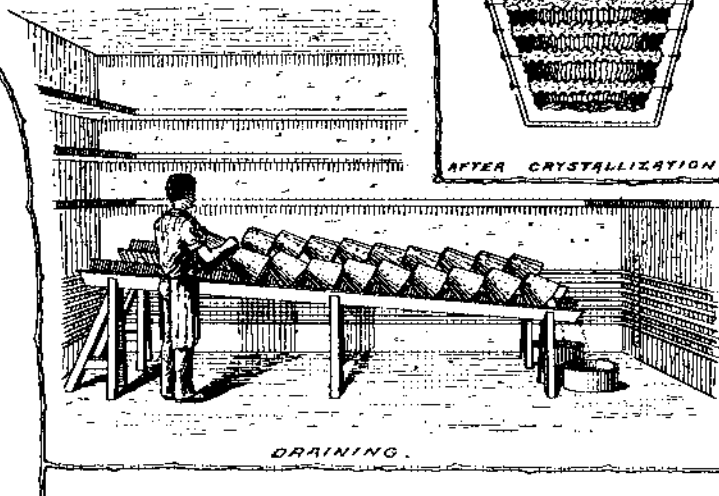
FILLING CANDY POTS.



CRYSTALLIZING ROOM.



AFTER CRYSTALLIZATION.



DRAINING.



KNOCKING OUT.

form, being about two feet in diameter across the top, and tapering down to one foot at the bottom. The sides of each pot are perforated with small holes, ranging from one-half inch to one inch apart; through these holes a piece of cotton cord is run, the ends of which are fastened to the outside by a small piece of plaster of Paris. The pots are then filled up to the top with the boiling sirup, which holds about five gallons and of forty pounds weight, and carried away

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by two attendants to what is called the hot house. This hot house is made entirely of brick, and is about fourteen feet square and about one foot in thickness, each side being fitted up with shelves made of heavy planking. Underneath these shelves, attached to the side walls, are a number of two-inch steam pipes, which, when turned on, furnish the required heat. The attendants place the heated pots side by side on these shelves, where they are left for two or three days in a temperature of about 160 degrees, the heat of which causes the best part of the sugar to crystallize onto the strings. After the expiration of three days, a crust of crystallized sugar is formed on the top of each pot of about one-eighth inch in thickness. The interior sides and bottom also have a crystallized coating of about one inch, while the inferior part remains in a liquid form. The pots are then taken out of the hot house, the plaster scraped off, and the undrained liquid poured off into a tub, where it is remelted and filtered and run into barrels, to be sold to liquor and

square. This is done by an attendant turning the pot upside down and whacking the sides with wooden mallets, causing the candy to fall down into a heap. The strings are then separated from each other and weighed out and packed into from five to forty pound boxes. Twenty-one hands turn out about 182,324 pounds of rock candy and 106,359 gallons of rock candy sirup yearly. The material is sold principally to confectioners, liquor dealers, and grocers. The wholesale price per thousand pounds for rock candy is 7.44 cents per pound. The sketches were taken from the plant of the Tournade Palisade Manufacturing Company, West Hoboken, N. J.

A New Comet.

A cable message from the European Union of Astronomers announces the discovery of a faint comet, discovered by Mr. W. F. Denning, of Bristol, England, the following being the discovery position: March 26.396 Gr. M.T. R.A. 9h. 55m. Decl. +32° 15'.

professional drudgery to devote himself to professorial duties. The second wife worked herself to death making records of his experiments, taking photographs, and helping in many other ways in his laboratory. He was so absorbed in what he had to do that he did not notice her exhaustion until she broke down utterly. As she was faultlessly exact, her help became indispensable. She had had no kind of training for the tasks she undertook before she married him, and broke herself in by dint of application.

Dr. Brown-Séguard was eloquent and interesting as a professor and in conversation. He carried his hearers on and away, and though his memory was stored with technical terms, used them as little as he could. Almost any ignoramus could understand him. He had most expressive black eyes, and looked rather the seer than the man of science. Within the last ten years the treatment by hypodermic injections that takes his name aroused much controversy in the medical world. Professor Germain Sée was quite against it. Charcot finally came to the conclusion that distilled water would be just as stimulating as "Séguardine." Dr. Brown-Séguard's special practice was in the treatment of nervous diseases, in which he frequently operated cures that seemed marvelous.