

of so much dead and useless matter in the case of animals: but we could not have anticipated, that, while animal matter at once passes into a state of putrefaction, vegetable matter should previously pass through two intermediate states; accompanied with products which in their nature differ both from each other, and from the source from which they were derived: both, however, as we might very reasonably expect from the known wisdom and beneficence of the Creator, of the highest importance to mankind.

From wine, to say nothing of the advantages resulting from its proper use in its common state, is derived that useful fluid called *alcohol*, or spirit of wine: among the most valuable properties of which, may be ranked its power of dissolving resin, and other vegetable principles; and of preserving organised matter from the putrefactive process. In consequence of the former power, it is employed to extract from various vegetables some of those parts in which their medicinal virtues reside; and to preserve them in a convenient form for immediate use, at any moment, under the technical name of *tinctures*. And with respect to its importance as a preservative of animal and vegetable matter, but particularly of the former, I need only point out any one of those collections of anatomical preparations contained in the museums of every medical school in Europe. But if any