others fluid; yet, in every instance, their peculiar properties are so strongly marked, that we seldom hesitate about their nature. In this distinctness of outward appearance, oily bodies are strongly contrasted with the saccharine group before mentioned; many of which group have few apparent and sensible properties in common. The composition of all the bodies of this oleaginous group, which we have hitherto had an opportunity of examining in a satisfactory manner, we have found to be essentially the same: they are either composed of olefiant gas and water, or have a reference to that composition. Such is also the composition of the well known proximate principle termed spirit of wine, or alcohol; into which principle most substances belonging to the saccharine group, under favourable circumstances, are readily convertible by the process termed fermentation.

When any part of an animal body, (with the exception perhaps of entirely oleaginous matters,) is boiled in water, it is separated into two portions,—one soluble in water, and forming with the water a tremulous jelly, or gelatine the other remaining insoluble, indeed becoming harder, the longer it is boiled; and from the identity of its properties with those of white of egg, denominated albumen. Gelatine and albumen exist in very different proportions in the different textures; some of these textures, as the