

carbon should be 54, in bodies of the saccharine class, and why this supermolecule should in general exist in the self-attractive form, and produce sweetness; or why the supermolecule of carbon in vinegar should be 24, and why this supermolecule should have such a tendency, as it exhibits, to assume the self-repulsive form, and to produce sourness; we do not know, and probably shall never be able fully to explain. Still, there can be little doubt that a careful and philosophical examination of the phenomena, would go far to dispel the obscurity in which the subject is now involved.

Such are the principles, which, we conceive to regulate the chemical union of organic, and indeed of all other compounds; and if chemical union be so regulated, the inferences are most curious and important. With these inferences in general, we have at present no concern: but the inferences more particularly deducible from alimentary compounds are the following:—

First. We would draw the attention of the reader to the contrast between the two supermolecules of carbon, and of water, constituting sugar; the supermolecule of carbon being uniform throughout the whole saccharine class, while the supermolecule of water is that which is variable. Now, there is reason to believe that this contrast holds in other instances; that in different organized substances of the same kind,