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TABLE,

Showing the mean time of digestion of the different Articles of Diet, naturally, in the Stomach, and artificially, in Vials, on a bath.

The proportion of gastric juice to aliment, in artificial digestion, was generally calculated at one ounce of the former to one drachm of the latter, the bath being kept as near as practicable at the natural temperature, 100° Fahrenheit, with frequent agitation.

Articles of Diet.	Mean	Mean time of chymification			
	In Stomach.		tn Vials.		
	prep.	h. m	. prep.	b. m.	
Rice, -	boiled	1 00)		
Sago, -	do.	1 42	boiled	3 15	
Tapioca,	do.	2 00	do.	3 20	
Barley, -	do.	2 00		1.17	
Milk, -	do.	2 00	do.	4 15	
Do	raw	2 15	raw	4 45	
Gelatine	boiled	2 30	boiled	4 45	
Pig's feet, soused,	do.	1 00		1. 1.5	
Tripe, do.	do.	1 00			
Brains, animal,	do.	1 45	do.	4 30	
Venison, steak,	broiled	1 35	in a hairs	(3 -	
Spinal marrow, anima	l, boiled	2 40	do.	5 25	
Turkey, domesticated		$2 \ 30$	Sec. Cal	Sec. 9	
Do. do.	boiled				
Do. wild,	roasted	2 18			
Goose, do.	do.	2 30			
Pig, sucking -	do.	2 30		1964	
Liver, beef's, fresh,	broiled	2 00	cut fine	6 30	
Lamb, fresh,	do.	2 30	C. Starting	170	
Chicken, full grown,	fricas'd	2 45	Sec. 1	i.e.	
Eggs, fresh,	h'rd bld	3 30		8 00	
Do. do.	soft bld	3.00	soft bld	6 30	
Do. do.	fried	3 30		1.1	
Do. do.	roasted	2 15		1. T. S	
Do. do.	raw	2 00	raw	4 15	
Do. whipped.	do.	1000 C 1000 C 100	whipped	4 00	
Custard, -	baked		baked	6 30	
Codfish, cured dry,			boiled	5.00	