

management of a committee, the members of which include Prof. G. M. Trevelyan and Mr. J. A. Richmond, who for some years has been one of the most active of excavators on Roman sites in Britain. In this connexion may be mentioned another addition to the Roman sites held by the National Trust. Segontium, a Roman fort in Caernarvonshire, has been bequeathed to that body by Mr. John Roberts of London, a native of Caernarvon. The antiquities, pottery, coins and implements, which were found when the fort was excavated by Dr. R. E. Mortimer Wheeler in co-operation with the Office of Works, are housed in a museum which is bequeathed with the site.

The National Trust

THE forty-first Annual Report of the National Trust for Places of Historic Interest or Natural Beauty for the year ending June 30, 1936, again chronicles a record increase in its work. Two years ago the Council reported a record addition to the properties of the Trust, and although the properties added to the holding this year are less spectacular in acreage, they are more numerous. In the two years taken together, the acreage owned or protected by the Trust has increased by nearly fifty per cent. While it may be concluded that this expansion in the operations of the Trust is an indication of an increase in public interest in the preservation of the natural beauty and historic interest of England, it is unfortunately also a gauge of the rapidity with which the threat of modern development is advancing over the countryside. Although it is true that many properties come to the Trust as the result of private benefaction by far-sighted owners, those which are acquired as the result of public appeal almost invariably are face to face with a threat of early destruction. As the Trust is able under its constitution to acquire and hold properties which are still in occupation, a sphere from which the Office of Works is barred by statute in the exercise of its function in protecting ancient monuments, the work of the National Trust is a very necessary supplement to official action, while the Trust itself is the most important, and in some cases the only, organization through which a national appeal can be launched effectively. It is gratifying to note that the Council is able to report the initiation of a scheme for the preservation of historic country houses and their contents, which adapts to English conditions the main principles of *La Demeure Historique* for the preservation of châteaux in France and Belgium.

The Science Museum, South Kensington

THE Report of the Advisory Council of the Science Museum for 1935 has recently been published (London: H.M. Stationery Office. 1s. net). For the first time, the Report is signed by Sir Henry Lyons, who succeeded the late Sir Richard Glazebrook as chairman. Sir Richard served on the Council for twenty-three years and was chairman from 1931 until 1935, and the Report contains a tribute to the work he did for the Museum. There are to-day perhaps few Government institutions doing more within the scope of their activities, for education,

scientific research and industrial progress, than the Science Museum, which has become a recognized centre for special exhibitions and scientific gatherings, and a place of popular instruction. During 1935, the total number of visitors rose to 1,327,190, the highest ever reached; 25,337 persons attended the public lectures, and 8,682 the special lectures, while in the galleries were held at various times excellent exhibitions relating to rubber, welding, noise-abatement, electro-deposition and air transport. The Report contains much evidence of the thought and work devoted to the acquisition and arrangement of the exhibits and of the logical illustration of the developments of physical science in all its branches. A special feature of the Report for 1935 is a detailed review of the collections in Division V, which include objects relating to physical phenomena, the structure of matter, magnetic, electrical, thermal and acoustical instruments, and the many branches of geophysics. Once again, the Council emphasizes the need for more accommodation, and the reconstruction of the central block. The present buildings in this portion of the Museum were built so long ago as 1862, and then only formed part of the temporary buildings for the Exhibition of that year. They are quite out of date, and their replacement is a matter of urgency if the Museum is to continue to make progress as it has done in the past.

A New Fruit Juice Factory

FOR the past four years, intensive research work has been carried out at the University of Bristol Agricultural and Horticultural Research Station at Long Ashton into the possibility of utilizing surplus fruits from the various varieties of soft fruit grown in Great Britain by means of their conversion into liquid fruit products. The research work, which has been under the direction of Mr. V. L. S. Charley, B.Sc., has resulted in the production of a series of attractive products. H. W. Carter and Co., Ltd., of The Old Refinery, Bristol, 2, and 52 Queen Victoria Street, London, have now equipped the first factory of its kind in the country at North Street, Bedminster, Bristol, 3, to prepare these fruit syrups from English fruits, and a representative gathering met on July 15 to view the factory. The retention of the fresh flavour of English soft fruits when processed into a liquid form has been shown at Long Ashton to be largely a question of the amount of sugar which is incorporated with the juice. Fruit syrups with 65 per cent of sugar have been shown to be stable and to retain to a remarkable degree the true flavour of the fresh fruit. Such syrups, however, are not of general utility on account of their excessive sweetness, but if the sugar content is reduced to any appreciable extent, grave risks of fermentation and mould growth are incurred. However, it has been shown that pasteurization at 160° F. for half an hour, a treatment which is essential to obtain stability, does seriously affect the attractiveness of the finished product.

A PROCESS has therefore been evolved in which the fresh fruit juice is incorporated with sugar until