

Neurasthenia, rheumatic, in brain disease, with disorders of the special senses, in diseases of the digestive tract, from diseases of the kidney, in infectious diseases, in intoxications, in constitutional diseases, and those due to combinations of the foregoing. The book is not a large one, as it contains only 208 pages, but it is from the pen of a master on this subject as one becomes convinced as he looks over page after page. This is a book that one can safely call a medical classic. Any one who makes himself familiar with its contents need not be in doubt as to the form of headache he has to treat, and then the treatment is laid down in such explicit terms. The translation is well done.

ELECTROCARDIOGRAPHY.

Clinical Electrocardiography. By Thomas Lewis, M.D., D.Sc., F.R.C.P., Assistant Physician and Lecturer on Cardiac Pathology, University College Hospital, Physician to Out-patients, City of London Hospital. London: Shaw & Son, 7 and 8 Fetter Lane, E.C., printers and publishers.

This is a book giving to the public genuine original investigation. This subject is very scientific, but is sure to make its way. Dr. Lewis shows that there are cases of heart affections that lie beyond the reach of all other methods which yield at once to this method. He claims further that there are an ever-increasing number of cases where the conditions are made clearer by this method of securing heart tracing than by any other. The author contends that this is such a valuable aid to the diagnosis of heart disturbance that it will not be long until the method will be employed in every hospital. We wish the author much success along this line of investigation. So far, we can praise highly what he has done.

FOOD AND FEEDING IN HEALTH AND DISEASE.

A Manual of Practical Dietetics. By Chalmers Watson, M.D., F.R.C.P.E., Assistant Physician, Royal Infirmary, Edinburgh. Second edition, revised. 638 pages. 1913. Toronto: D. T. McAtinsh & Co. Price, \$5.00.

The author states as a work on food in health and disease he has departed quite freely from the usual course adopted by writers. He pays much less attention to the heat value of foods, and much more to their relation to digestive and the bacteriology of the digestive canal. There is a carefully written account of foods and their functions in digestion, absorption, the daily amount of food required, the many factors that modify this. Special foods are taken up such as milk and eggs, animal foods, vegetable foods, the mineral elements in foods, beverages of all sorts. Proprietary foods are considered, and the various food preser-