

the effect that Professors Martin and Sedgewick of the Johns Hopkins University have demonstrated the synchronous circulation in the carotid and coronary arteries. The old theory is that the mouth of the latter is closed by the position which the contraction of the ventricle gives to the aortic valve, and that the blood is not thrown into it until the subsequent contraction of the aorta, by which it is then supplied. The crucial experiment of the Baltimore professors consisted in introducing a canula in the coronary artery of a dog, and another in the carotid, and connecting each with a sphygmograph. The tracings of the two instruments were found to be synchronous, which is regarded as positive proof in regard to the question.—*Pacific Med. & Surg. Journal.*

**Enemata of Peptones.**—M. Henninger (*Paris Médical*, No. 29) gives the following formula for enemata of peptones. Five hundred grammes of very lean meat, minced fine, are placed in a glass receiver, on which are poured three litres of water, and thirty cubic centimètres of hydrochloric acid of density 1.15 ; to this is added two and a half grammes of the pure pepsine of commerce, at the maximum of activity, that is to say, digesting about two hundred times its weight of moist fibrine. It is left to digest during twenty-four hours at a temperature of 45 Cent. (113 Fahr.), either in a water-bath or a stove ; it is then decanted into a porcelain capsule, brought to boiling point ; and, whilst the liquid boils, an alkaline solution is poured into it (250 grammes of carbonate of soda to 1,000 grammes water), until it shows a very slight alkaline reaction. About 165 to 170 cubic centimètres of this solution must be added to it. When this result is obtained, the boiling liquid is passed through a fine linen cloth, the insoluble residue being expressed ; and this liquid, which amounts to about two and a half litres (three pints), is reduced in the water bath to 1,500 or 1,800 cubic centimètres. Half of it is administered every day in three enemata, adding two hundred grammes of white sugar for twenty-four hours. The whole of the meat is not dissolved ; the fat, the tendons, the connective and elastic tissues, form an insoluble residue, amounting to about a third of the meat used.