

does not dilute it; and when milk so treated is taken into the stomach the water is soon taken up, leaving the *casin* unchanged. Nor does the addition of sugar make the *coagula casier* of digestion, while skimming the milk deprives it of one of its most important constituents. As the mother's milk contains proportionately more fat than other milks, it may be that the finer *coagula* produced by it are due to the presence of this fat, and it would be better to use other milk from which *casin* had been removed than that which had been deprived of its cream. The admixture of farinaceous substances also leads to disastrous results. Barley-water, however, is an article that contains so small a quantity of starch that it may be advantageously employed for dilution. Good cow's milk diluted with one-third to one-half of barley-water forms one of the best articles of food that can be used for infants when it is necessary to bring them up artificially. When it cannot be procured, oatmeal may be substituted with advantage. By these a real dilution of the *casin* is produced, rendering the *coagula* much finer and more like those produced in human milk.

OBITUARY.

It is our mournful duty to chronicle the death of our esteemed friend and fellow-citizen, J. H. Springle, C. E. As an engineer few were his equals. As a sanitarian, Montreal could ill afford to spare him.

All his articles on Household Sanitary Matters (many of which he gave our readers the benefit of) were the contributions of one who had made a life long practice of endeavouring to perfect sanitary architecture to a science. His statements were worthy of the greatest confidence, for he never ventured an opinion without having proved its truth from practice. We deeply sympathise with his family in their great bereavement.
