

Mention is made of a fourteen-months-old child, who, in consequence of the absorption of an egg, had a nettle-rash eruption, and, two weeks afterward, a second eruption caused by a cream that had been given to it.

Such phenomena generally exhibit themselves by the appearance of urticaria. The substance that produces this, and is called ovotoxine, is analogous to those that cause similar effects and are met with in strawberries, mussels and sea fish, which give rise to accidents known by the name of botulism. We know that some individuals are very sensitive to the action of these substances.

There is here also a receptivity of the individual, and, as a consequence of these phenomena, eggs cannot be employed in cases in which there is a lesion of the digestive apparatus at some points of its passage, especially in typhoid fever, in which the intestine offers a wide surface of denudation into which the various toxines of the eggs might infiltrate. In all such complaints, we should prefer milk sterilized and boiled, and as free as possible from all toxines and microbes.

Along with the ingestion of normal eggs we may mention that of poisonous ones, of which neither the taste nor odor gives any hint as to their toxicity. This phenomenon is due principally to microbes that have entered the egg at the time of its formation, that is to say, into the very ovary of the duck and hen.

A remark apart must be made in regard to the toxicity of the eggs of the duck. This fowl as a general thing lives amid somewhat dirty environments, and it is possible for a considerable quantity of organic matter in decomposition to enter their organs and infect them. The egg in forming becomes contaminated with these substances rich in microbes, and thereby becomes toxic.

It is to eggs thus contaminated that may be attributed those toxic phenomena sometimes exhibited by creams. These latter, in fact, are not submitted to a very high temperature during their manufacture, while a temperature of at least 60 deg. C. would be required to destroy the pathogenic microbes of the egg. This is not compatible with culinary processes. From this point of view, since non-fecundated eggs are less toxic than fecundated ones, it is important to reject the latter as food for children and invalids. Finally, a third way in which eggs may become toxic after they are laid, is by the penetration of microbes through the porous shell. These microbes have been