It is often found among those who suffer from grief, worry and niental overwork. It is sometimes found among the poor.

## I. SIMPLE HYPERCHLORHYDRIA.

Symptoms. The symptoms of hyperchlorhydria appear gradually and often resemble those of nervo-motor dyspepsia, such as a sense of weight and fullness after eating, malaise, eructations, flatulence, and constipation. The suffering is greater than in cases of nervo-motor dyspepsia. The sense of discomfort increases, and, in from two to five hours after eating, instead of immediately after meals, pain of a severe character supervenes. This pain does not subside until food is taken again.

As a rule these patients soon learn what agrees and what disagrees with them, voluntarily giving up starchy food, and preferring that diet which is rich in albumin, such as meat, milk, and eggs. The ingestion of food of this class, or the administration of an alkali, relieves the pain. The severity of the pain in each individual case depends chiefly upon the nature of the food taken; thus, patients living on a vegetable or starchy diet suffer much more than those who habitually eat meat, eggs, and other albuminoids. In addition to the pain there is often more or less severe headache, or attacks of dizziness, which come on either with the pain or independently of it.

The appetite is usually not impaired, but rather increased, and unless improper or insufficient food has been given, it is not the rule for the patient to lose greatly in weight. During fasting the stomach is empty, or nearly so, not often containing more than 5 c.c. There is neither continuous hypersecretion nor permanent dilatation present.

On examination there is a diffused tenderness over the gastric region. There is not actual pain on pressure, but a tenderness not by any means localized.

Analysis of the stomach contents expressed one hour after the ingestion of Ewald's test breakfast of a half slice of bread and a cup of tea or water without milk or sugar, shows an increase of hydrochloric acid and digestive ferments. The filtrate digests egg albumin very quickly, often in a half-an-hour. Three or four hours after Leube-Riegel's test dinner the microscope will show that the meat has been perfectly digested; but, on the other hand, the starchy substances will be found unaltered, or simply swollen up. Lugol's solution added to the contents will give a blue or dark red color. Usually the increased acidity is due to the excess of hydrochloric acid, the difference between the total acidity and the amount of free hydrochloric acid as a rule being small.