

very prompt and continues undiminished for a very long time. It has no injurious effect either as regards taste or smell or healthiness of the substances impregnated with it. It is easily soluble in water and quite deliquescent, so that it has to be kept in closely stoppered bottles. It is at present sold for 25 cents a pound.

In Germany it has been extensively used already by butchers, sausage makers, tanners, etc. ; but its most important use is at present in the manufacture of butter and cheese from sweet milk. When butter is made from sweet milk in the ordinary manner, the milk must be kept very cold ; when the 'preserving salt,' as it is called in Germany, is used, the milk may be kept at ordinary temperature without souring, the remaining sweet milk may be worked up into a superior quality of cheese. If 15 grs. of the salt are added for each quart of milk, the latter will keep sweet for at least a week. Fresh meat, game, etc., may be prepared by dipping it into a solution of 1 pound of the salt in 6 pints of water. When the meat is intended to be kept for a very long period, the meat is rubbed in well with the powdered salt in the proportion of $1\frac{1}{2}$ drachm to each 2 pounds of meat. In 24 hours the impregnation is completed, and the meat only needs to be dried. A piece of meat prepared in this manner in January, 1877, was in perfectly good condition in January, 1879. For pickling the meat is prepared in the same manner, and then placed between layers of a mixture of 2 lb. of common salt, $\frac{1}{2}$ lb. preserving salt, and $\frac{1}{4}$ lb. of sugar. In this way the largest hams can be salted in four days. For preserving skins, from $\frac{1}{2}$ to 2 lb. are used, according to size. Eggs are placed for 15 minutes into a solution of 1 oz. of the salt in a quart of water. To preserve beer, wine, etc., it is sufficient to rinse the bottles, previous to filling them, with a solution of the salt in the proportion of 1 : 10, and adding to the beverage itself 8 grs. per quart. For fish, lobsters, oysters, fruit and vegetables the preparation has also been used with the best success. —*Deutsche Gewerbe-Zeitung.*

COOKS AND DOCTORS.—It is related (*Union Med.*) of a celebrated physician, Phillippe Hecquet, born at Abbeville in 1961, that when he was called to visit any wealthy patient, he frequently repaired to the kitchen in order to shake hands with the *che/s* and cooks, and exhort them to continue to fulfil their occupations diligently. "I owe you, my friends," he would say to them, "my gratitude for all the good services which you have rendered to us doctors, for without you, and your art of poisoning, the Faculty would soon find itself in the workhouse."