

lated portion of a tube, almost vertical in position, and serves as a receptacle for the milk, until it is passed on into the intestine to be digested. Its average capacity is one and one-fifth ounces at birth—two ounces at end of first month—four and one-half ounces at third month—six ounces at sixth month—and nine ounces at the end of first year.

In infants the process of digestion is rapid, and during the first month the stomach will be found empty one hour, or at most, one and a half hours after feeding, so that the interval between meals must not exceed two hours. As the child grows the fundus of the stomach enlarges rapidly—the position changes from vertical to horizontal—the food is retained longer in the stomach—hydrochloric acid and pepsin are secreted more freely—the digestive function is increased, so that from the second to the sixth month gastric digestion requires two hours for human milk and two and one-half hours for cow's milk, hence the interval of feeding must be two and one-half to three hours.

The following table exhibits the ingredients, their proportions, the quantity for each meal according to age, and the intervals for feeding a healthy infant during the first eight months:

Age.	Milk.	Water.	Cream.	Sugar.	Size of each meal.	Interval of feeding.	Night feeding. 11 p.m. to 5 a.m.
1st week.	1 dr.	4 drs.	2 drs.	20 grs.	1 oz.	2 hrs.	Twice.
1st month.	3 drs.	1 oz.	2 drs.	20 grs.	1½ oz.	2 hrs.	Twice.
2nd month.	1 oz.	1½ oz.	3 drs.	½ dr.	3 oz.	2 hrs.	Twice.
3rd month.	1½ oz.	2 oz.	4 drs.	½ dr.	4 oz.	2½ hrs.	Once.
4th month.	2 oz.	3 oz.	4 drs.	½ dr.	5½ oz.	2½ hrs.	Once.
6th month.	2½ oz.	2½ oz.	4 drs.	1 dr.	6 oz.	3 hrs.	Once.
8th month.	3 oz.	3 oz.	5 drs.	1 dr.	7 oz.	4 hrs.	

The above table holds good for the average healthy infant, but must be modified to suit individual cases. For example, many infants are above the average weight, and such require not only more food, but relatively more in proportion to their size.

In the preparation of the food and in the feeding of an infant careful attention to details is necessary to secure the best results. Each meal should be accurately measured and given at the appointed time only. The temperature of the food should be 95° to 100° F., and may be taken from a plain glass bottle, graded for ounces and half ounces, fitted with rubber nipple to slip over the neck. Bottles with perforated corks and long rubber tubes should never be used. Fifteen minutes is ample time