

his mice, was that chemically intangible constituent, the active living force, in fact the enzymes or unorganized soluble ferments that were destroyed by his method of preparing and treating the milk. This fact explains why sterilized milk and other sterilized foods have not fulfilled the general expectations of the scientific world. Received at first with enthusiasm by the medical profession, it was gradually shown in the course of time, that they did not constitute an ideal method of feeding. Many medical men, recognizing the lack of result without knowing the real cause of failure, returned to good natural milk, either simply diluted with water, or not. Careful observation showed that milks that had not been heated beyond a natural temperature were more easily digested, and gave greater vitality to the system. It was observed that sterilized milks produced in children soft muscles, a generally irregular development, and a weakened resistance to infectious diseases. Some men even stated that they were the indirect cause of infantile scurvy. And these unsatisfactory results were observed even when the very best methods of blending were being used, and the milk had been modified so as to make it, from a chemical standpoint, not only merely resemble mother's milk, but actually almost identical with it.

These facts were verified, but without any reasonable explanation of the cause. However, the work and thorough investigation to which milk has been subjected within the last few years, have thrown an entirely new light upon the subject. The constituents which are lacking in sterilized milk, or more properly speaking, are destroyed when the temperature of the milk is raised to 176 deg. Fahrenheit, are the enzymes, those mysterious ferments which govern the equilibrium of the protoplasm. Not only in the animal kingdom, but in the vegetable kingdom as well, every vital phenomenon seems to be dependent on these ferments. The grain of wheat, planted in the soil, owes its development and growth solely to these special ferments. Under the influence of soluble substances secreted by microbes in the bosom of the earth, the grain of wheat emerges from its lethargic condition and becomes a living organism, capable of growth and reproduction. It has been shown that absolutely sterilized earth is useless for the growth of seeds, and that these do not come to maturity in such soil. (Ref. Nobbe, Dresden.)

The same thing applies to the animal kingdom. Animals kept in an aseptic atmosphere and fed on sterilized foods cannot live. The quantity and proportion of albumen, of carbohydrates