

May, '88) Dr. Jeffries of Boston gives the result of some careful experiments in the sterilizing of milk and foods for infants. In the commencement he says : " It is a curious fact that while all older people are chiefly fed on sterilized food—that is, cooked food—infants are fed on food peculiarly adapted by its composition and fluid state to open a home to bacteria." His directions for sterilizing are very simple and easily carried out. The flasks and bottles in which the milk is to be kept are to be sterilized by heating them in an oven for thirty minutes at a mild baking heat. This is an advantage, though not an absolute necessity. The milk, as soon as received, is to be placed in these flasks or jars in a steamer containing boiling water. Any cooking steamer with a perforated false bottom and a tightly-fitting cover will do, the only essential being that the heat must be sufficient to keep the water in the steamer in active ebullition. The milk should be steamed when first received, preferably in the flasks, from which it is to be fed to the infants. This requires a few more bottles, as many as the infant is fed times during the day, but will well repay for the trouble. If the milk is allowed to stand before steaming, the advantages of the method are done away with in great part. The milk may be sweet, but has already been acted upon by bacteria, and is certainly unhealthy. In case a sufficient number of flasks cannot be afforded, the milk should be steamed in a few larger ones, kept stoppered with cotton wool, and drawn from as needed. Fifteen minutes steaming is advised, or more. The entire mass of fluid must be heated up to the boiling point, and kept there for ten minutes.

5. In all cases of diarrhoea careful disinfection of the soiled diapers should take place at once. It is certain that the fæces contain the bacteria, and it is possible that the urine does also, considering the frequency with which albuminuria accompanies these diarrhoeas.