

acid be not used in a greater proportion than 1 grain per pint in liquid food and 1 grain per pound in solid food. Its presence in all cases to be declared."

"(b) That the use of any preservative or coloring matter whatever in milk offered for sale in the United Kingdom be constituted an offence under the Sale of Food and Drugs Act."

"(c) That the only preservative which it shall be lawful to use in cream be boracic acid, or mixtures of boracic acid and borax, and in amount not exceeding 0.25 per cent., expressed as boracic acid. The amount of such preservative to be notified by a label upon the vessel."

"(d) That the only preservative to be used in butter and margarine be boracic acid or mixtures of boracic acid and borax, to be used in proportions not exceeding 0.5 per cent., expressed as boracic acid."

"(e) That in the case of all dietetic preparations intended for the use of invalids or infants chemical preservatives of all kinds be prohibited."

"(f) That means be provided either by the establishment of a separate Court of Reference, or by the imposing of more direct obligation on the Local Government Board to exercise supervision over the use of preservatives and coloring matters in foods, and to prepare schedules of such as may be considered inimical to the public health."

It is evident that Dr. Wiley and the British Committee agree regarding the harmfulness of even the boron compounds when taken into the system in large doses. But, while Dr. Wiley contends that the continued use of small amounts for a long period will "create disturbances of appetite, of digestion and of health," the British Committee concludes that "there exists no sufficient reason for interfering to prevent the use of boron preservatives when used in fresh and cured meat, fish, butter, margarine, and other food substances in the consumption of which but small quantities of the antiseptic are taken into the system." Dr. Wiley's conclusions were reached after a comparatively long study of cases under direct medical supervision; the Committee's conclusions were reached from experiments of much shorter duration, and from the fact that although preservatives were found to be used quite extensively, very few cases of sickness had been traced to them.

To gather further information on this point and to ascertain what effects the small amount of preservative commonly placed in butter would have on the system, it was suggested that experiments be carried on with the students in residence at the College. A table of twelve men, from 18 to 22 years of age and in good health, eagerly volunteered for the work. All they were asked to do was to use the butter provided regularly and to report if they felt the least pain or any unusual sensation develop. The butter prepared for this experiment contained one-half of an ounce of salt per pound and one-half per cent. of borax. For twenty-six days during the fall term the twelve men used practically three pounds of butter per day and would, consequently, have consumed, provided all preservative was retained in the butter about .5 grams of borax per