



Baking Destroys Pathogenic Bacilli

Dr. Auché, of Bordeaux, has incorporated tuberculous sputa in the dough of loaves of bread of different sizes, and found that, in every instance, the bacilli had lost their virulence after baking. He has also made observations on other microbes, which he placed in bread, introducing into the dough active cultures in bouillon of *B. typhosus*, *B. paratyphosus*, *B. dysentericus*, *B. coli*, streptococcus pyogenes, staphylococcus aureus, and a variety of protozoans. The results of his observations have been communicated to the Biological Society of Bordeaux and appear in *La Semaine Médicale*, 1910, No. 9, xxxv. In all these cases the results obtained were negative—that is to say, culture media, sown with fragments of the bread taken from the parts inoculated remained sterile, whereas, when sown with pure cultures unaffected by heat, the tubes grew abundantly. So far, therefore, as the above mentioned organisms are concerned, Dr. Auché thinks, that they are destroyed in baking, and that, apart from any accidental contamination of the surface, after taking it from the oven, bread may be considered a thoroughly aseptic article of diet.

The Automobile as a Sanitary Agent

The use of automobiles is now so general and extensive that it has become commonplace, and no longer attracts attention. That it is an added source of danger in crowded streets is apparent; but the swiftness it gives to vehicular locomotion bids fair to override the protests of dodging pedestrians. As a supplanter of the horse, it is doing for the streets of cities a very important service in preventing the accumulation of horse manure. The feces of the horse are dangerous to health, more