or preparations of so called "Fluid Beef." The Liquid Beef Peptonoid is now manufactured in New York. Mr. Gisborne will also manufacture a preparation of iron and wine and also of cod liver oil and milk, both partly digested.

DEATH-RATE AND SICKNESS-RATE.—At the late meeting of the Sanitary Institute (Gt. Brit,) early in the present month, in a paper by Dr. Grimshaw, Registrar-General for Ireland, on the statistical measures of the Health of Communities, the writer said that the death-rate did not by any means represent the amount of sickness in a district, some diseases, such as influenza, having no death-rate at all. Unfortunately no other method had yet been discovered which would furnish results that could be used by the benefit "A death-rate of 40 per 1,000 did not necessarily mean that the place was twice as unhealthy as one which had a rate of 20 per 1,000; it indicated that the people of the latter had a more robust constitution, but nothing else."

A good indication of sickness-rate, Dr. Grimshaw thinks, may be found in the relations between marriage-rate, birthrate, and death-rate; "I think I may ask you to take my word for it that when these three rates bear an undue proportion to one another in any given community there will be found to be serious defects in the health of that community, and not improbably a serious defect in its moral as well as its physical health. The relation between cleanliness and godliness is deeper than many who use this common proverb are aware."

Cheese poisoning. — At the regular quarterly meeting of the Michigan state board of health, held on the 7th inst, the secretary, Dr. H. B. Baker. reported seven outbreaks of cheese poisoning in Michigan during this year, in which there were 190 cases of sickness, but no deaths. The symptoms following the eating of the cheese were very similar in all cases, pain in the stomach, cramping of muscles, coldness of axtrenities, and great prostration, with violent retching and purging, lasting for several hours. In most cases the larger the amount or cheese

eaten the more violent were the symptoms. Samples of the Lowell cheese had an acid reaction and a peculiar strong odor. Examined with a magnifier, this cheese was found to contain the mycelium of a mould, and to be swarming with several kinds of actively moving bacteria. Samples of the cheese were sent to experts for further examination and experiment.

RECOVERY FROM BITE OF A COBRA.—
The Pioneer gives a recent intance of recovery from the bite of a cobra. An officer of the 1st Goorkhas, while staying at Kangra, was bitten by a cobra in the hand. With great fortitude he seized a gun and blew off the finger that had been bitten. When medical aid arrived, he was almost insensible, and it was only by keeping him walking about all night and administering large doses of brandy and ammonia that he was pulled through.

VACCINATION AND RABIES. - At the International Medical Congress at Copenhagen, August 11th, 1884, M. Pasteur delivered a lengthy address on his experiments in relation to rabies. He said, when an animal dies of rabies (and we know that the disease invariably ends in death), it is absolutely certain that one will be able to obtain from the animal's bulb, the uppermost portion of the spinal cord, which forms the point of transition between the cord and brain, rabies virus, which will produce the disease inoculation on the surface of the brain in the arachnoid cavity, after previous trephining. If you take any street-dog you please and inoculate rabies in this manner by trephining, using as inoculating-material a portion of the bulb of an animal which has died of the disease, invariably convey you will rabies. The dogs to which the disease has been communicated in this manner are to be counted by hundreds. The method has never failed. The same operation has been performed on hundreds of guinea-pigs and on a yet greater number of rabbits, without a single failure.

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