

TRANSPORT. Passing from the field hospitals to the rear, along the lines of communication to the base, the patients are in the hands of hospital transport corps. There is also a reserve medical staff and a reserve medical store.

The supreme medical control is vested in a field medical commander, who is chief of the medical department of the war office, and, during war, serves with the grand headquarters of the army and with him he has a personal staff of four. The army is also supplied with hospital transports and a hospital ship. The latter has accommodation for 50 officers and 200 men (patients).

GENERAL HOSPITALS AT THE BASE. The reserve hospitals are established either within military garrisons or without, and bear the name of the locality where they are located. They have an establishment of from 42 to 70 officers and men of the hospital corps.

THE RED CROSS SOCIETY. The Red Cross Society was inaugurated in 1886 and had, in 1894, since largely increased, 75,902 members, employing 1,170 medical officers, female nurses, and orderlies.

The first aid dressing used is Dr. Kikuchi's straw ash pad. It consists of straw ashes, freed from grit and put up in muslin bags. Applied directly to the wounds it is said to be very absorptive and aseptic. If there is no discharge from the wound it is applied dry, but if it discharges freely the pad was first soaked freely in bichloride solution.

THE FOOD OF THE ARMY in time of peace, consists of 36 ounces of rice and 6 cents for the purchase of chicken, beef, pork, fish, or vegetables, tea, pepper, and miso, a kind of pea flour. That amount of money does not purchase much of these articles, but the Japanese are satisfied with a very small proportion of animal food, if they can have their rice flavoured with fish or "soy." The rice is boiled in bulk in large pots for each section of a company. The daily field ration consists of rice, 36 oz.; chicken, beef, pork, or fish, 5 oz.; of preserved meat, 2½ oz.; or dried meat, 4 oz.; with vegetables, fresh. 5 oz.; or dried vegetables, 2 oz.; spice, 1½ oz., preserved plums, 1½ oz.; and salt, miso, tea, a sufficiency. The cooking is very simple. If the men were with their regiments the cooking utensils were up with the column, the rice was boiled in large boilers and the preserved meat, vegetables, etc., which each man carried for himself, were added by the men themselves. Each battalion carried a box containing appliances for analysis of water, and medical officers were sent on ahead to examine each proposed camping place. Each battalion also carried wooden filters. The water was, where necessary, ordered to be boiled, but this was often not carried out, as it appeared to be nobody's business to see that it was done.