

In the third stage, antipyretics are discontinued, alternatives are brought forward, such as corrosive sublimate and iron, the iodide or carbonate of ammonium, administered in increased doses. Strychnine sulphate is, perhaps, employed, or, if the case has been complicated with grippe, it has been used from the beginning of the second stage. If resolution is delayed or tardy, tincture of iodine and cantharidal plasters are employed to vesicate the surface and hasten absorption.

The affected lung, once restored to its normal condition, or, frequently pending such termination, the official formula of the compound syrup of the hypophosphites is eminently serviceable in favoring general reconstructive metamorphosis. C. Z. Weber. (*The Monthly Cyclopædia of Practical Medicine*, Nov., 1900)—*Iowa Medical Journal*.

INFANTILE SCURVY.

The author agrees with most observers that infantile scurvy is due to some deficiency in the diet of the patient, the defaulting factor being chiefly citric acid. Henkel found that milk contained 0.9 to 1.0 grains of citric acid per liter, and Goeldner found that citric acid was present as a calcium salt. As calcium citrate is best soluble in cold water, the author reasons that sterilized milk being most apt to be deficient in citric acid is, therefore, a cause of infantile scurvy. He maintains that pasteurized milk is a more appropriate food for infants, owing to the fact that in the process of pasteurization the temperature reached is comparatively low and the solvent power of the milk proportionately less interfered with. In order to prevent the occurrence of scurvy in milk-fed infants a sufficient supply of fresh milk should be resorted to, or if there is a contra-indication for that, pasteurized milk may be used. Should there be a special indication for boiled milk, the deficiency of citric acid can be supplied by a contemporaneous administration of lime juice, or of citrate salt; furthermore, any water used as a diluent to the milk should be added before the boiling, thereby making the fresh mixture a less concentrated solution of citrate than the undiluted milk; and, therefore, probably less likely to suffer loss of the salt by its comparative insolubility on boiling and thereafter. The milk should not be poured off when hot, but should be allowed to cool in the vessel in which it was boiled, and be well stirred when cool enough in order to re-dissolve the citrate as far as possible.—Dr. C. E. Corlette, *Brit. Med. Jour.*—*Post-Graduate*.