

SCIENCE JOTTINGS.

Dr. Andrew Wilson in *Illustrated London News*.

A handy and interesting *Life of Pasteur* has been published by Messrs. Cassel & Co., the authors being Professor and Mrs. Frankland. I have read the book with pleasure, although I was familiar with Pasteur's life-work, and although I had already perused more than one biography of the distinguished scientist. Pasteur, during his lifetime, was a very much abused man. People, ignorant of science altogether, ridiculed his aspirations, criticised his methods, and condemned his results. All his splendid work in connection with anthrax, with silkworm disease, with the spoiling of wines, and other industrial matters is forgotten by many of the critics to whom I allude. This record of Pasteur's Labors should serve to show sceptics how great is the progress in medicine and science at large, which is due to the investigations of the Rue d'Ulm.

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"Knowledge comes but wisdom lingers," sings the poet. I am afraid even knowledge itself is a little tardy in certain matters relating to our personal interests. I was reading the other day a list of ailments of which certain pills are said to effect an "undoubted cure." Here is part of the little list—paralysis, locomotor ataxia, spinal disease, rheumatism, consumption and "decline," St. Vitus' dance, rickets (?), scrofula, and kidney diseases. Now does anybody, short of being a consummate fool, to speak plainly, believe that any pill can equally "cure" all (or any) of the serious constitutional troubles here enumerated? Or has the patent pill-maker discovered the "philosopher's stone" in medicine, whereby his pills (at 2s. 9d. the box) should cure everything?

ALCOHOL AND SOME POPULAR MEDICINES.

In the report of the Massachusetts State Board of Health are found the following statements of the percentage of alcohol as an ingredient of nerve stimulants and blood purifiers: Ayer's Sarsaparilla, 26.2 per cent.; Hood's Sarsaparilla, 18.8 per cent.; Paine's Celery compound, 21 per cent., and Greene's nervura, 17.2. Malt liquors contain from 1.5 to 8 per cent. of alcohol, wines from 8 to 20 per cent., while ardent spirits, of which whisky is a type, contains from 45 to 60 per cent., of alcohol. Among the wines it is

only old Port that contains more than 17 per cent. alcohol. Among the wines it is therefore apparent that these "nerve stimulants" and "blood purifiers" outrank wines in the amount of alcohol, while Ayer's Sarsaparilla reaches almost the proportion that should classify it as "ardent." No wonder great benefit is claimed for these universally used "remedies." The man or woman who is benefited by a draught of "Schnaps" cannot fail of rejuvenation by a dose of these medical "Schnaps." Better take your whiskey straight.—*Med. Arena*.

THEY HAVE THEIR REWARD.

A recent writer earnestly protests against the common habit of crossing the legs at the knees when sitting, claiming that it is at least one cause of cold feet, headache, varicose veins, ulcers, and other troubles due to poor circulation in the lower limbs. The reason of this lies in the fact that just under the knee, where the greatest pressure comes in this position, there are large veins, arteries and nerves, whose walls are pressed together, thus interfering more or less with the circulation and sensation. Hereafter when you see a car full of your cross-legged fellow creatures over, or around, whose feet you must go, it will be a sort of negative satisfaction to realize that they will meet their reward. They merit it.—*Homwo. Envoy*.

SICK ROOM COOKERY.

BAKED BANANAS—Strip the skins from the bananas, place them in a granite or porcelain baking dish, sprinkle over a tablespoon of sugar; add four or five tablespoons of water and bake in a quick oven for twenty minutes, basting once or twice. Serve while warm.

CHOCOLATE PUDDING—Put one pint of milk into a double boiler. Separate four eggs and beat the whites to a stiff froth. Moisten four even tablespoonfuls of cornstarch with cold milk, stir this into the hot milk; stir and cook until thick and smooth. Add half a cup of sugar and four ounces of grated chocolate; take from the fire and stir in the well beaten whites of the eggs, turn into a mould or small cups and stand away to harden. Beat the yolks of the eggs with four tablespoons full of sugar, add to them one pint of scalding milk, cook for a moment as you would soft custard, add tablespoonful of vanilla and turn out to cool. Serve the pudding in a deep dish with the custard poured around.