ent fever, rising to 100 degrees F., with agitation, delirium, stiffness of the jaws, and swelling over the right parotid extending into the neck. When M. Heydenreich saw the patient, on the third day of the grave symptoms, the conditions seemed to have improved. The temperature was from 102.5 degrees to 100.4 degrees, consciousness had returned, and the swelling was strictly limited to the angle of the right jaw. The patient could open his mouth. and a drop of pus escaped by the jaw. All the teeth were there. It was certainly a case of suppurative osteitis of the inferior maxilla, due to the eruption of a wisdom fiooth. There was not at this time any indication calling for operative measures. The next day, however, the patient became semiprostrate, and in the evening the temperature rose to 104.9 degrees F.; on the fifth day he was taken in a moribund condition to the hospital. There was complete left hemiplegia. A free incision was made by means of the thermal cautery as far as the zygoma, but no pus was found. He died next day at mid-day. the temperature being 98.9 degrees F. Th autopsy disclosed pus on the right side between the cranial vault and the meninges up to the level of the convexity, toward the median region. and suppurative osteitis of the cranium. On opening the meninges, a bed of very thick, greenish-yellow pus (showing meningo-encephalitis) was laid bare. There was no lesion in the interior of the brain.

THE DIETETIC USES OF OLIVE OIL.

Olive oil is now used in many ways at one time never thought of. Besides

being largely used medicinally, it enters into various processes of cooking much more extensively than it did. It is well known that good eggs fried in olive oil are much better flavoured than when any other kind of fat has been used. In massage, bathing, and for numerous other purposes, the use of this natural most valuable food greatly is extending. The value good of olive oil is beginning to be more generally recognised throughout the world than it formerly was. Eminent authorities have eperimented with it, and found it a potent agent for many defects of the excretory ducts, especially the skin. Eczema has rapidly disappeared upon a discontinuance of starch foods and a sustitution of a diet of fresh and dried fruits, milk, egg, and olive oil. Tta beneficial effects when taken in conjunction with a fruit diet bave frequently been marked upon the hair, nails, and scalp, and supplying to the sebaceous glands the only substance which they secrete, when in a healthy condition, and the absence of which is the cause of debility of the hair, frequently ending in baldness. It has long been observed that those who live upon olive oil as a common article of food and take it as such, are generally healthier and in better condition than those who do not. Its therapeutic and and prophylactic properties are now well known to medical men. **Oil** is destructive to certain forms of microorganic life, and it is reasonable to suppose that they can best be eradicated from the system by its internal The use of oil not only does this. use. it restores to the worn out or but diseased tissues just those elements of repair that its reconstruction demands.-Health.