

gelatine as a diluent for very young infants, and another equally noted specialist argues strongly in favour of cereal infusions. It is our purpose here to call attention to the latter method, which is probably more extensively employed than any of the others, and give, in brief, the reasons advanced for its use, by its chief promoter, whose name is favourably known in pediatric circles over the entire world.

In a paper entitled "The Place of Cereals in Infant Feeding," read before the American Pediatric Society, at Niagara Falls, May 28, 1901, Henry Dwight Chapin, M.D., of New York, recommends for use as a diluent in home modifications a predigested cereal gruel made as follows: "Make into a paste two tablespoonfuls of wheat or barley flower with cold water, and add to a quart of water. Boil fifteen minutes; add a pinch of salt. When cool add to this a preparation of diastase. Cereo (a glycerite of diastase) is especially recommended, two teaspoonfuls to the quart. Of this diluent, now dextrinized, add three parts to one part of the 'nine ounces of top milk'; add the sugar, one part to twenty, and you have a humanized milk." "On the theoretical side," says this author, "it must be confessed that, at first sight, the employment of a material in a form not found in human milk may appear unwarranted to those who desire a strictly scientific reason for all procedures." But, we may add, if it can be shown that the curd of cow's milk is thus rendered more digestible, a strong reason appears for its employment.

The introduction of system into infant feeding has been a great advance and has doubtless come to stay, but it has also emphasized the fact that changing the percentages in cow's milk to correspond with those in breast milk *does not change cow's milk into woman's milk*. Changing the percentages of proteid, fat and sugar, in cow's milk to equal those of woman's milk simply records the quantities of those ingredients in *cow's milk*. While we must admit the importance of effecting this agreement (*i. e.*, in the percentages of these three essential ingredients), and believe that it should always be accomplished, yet we must not remain blind to the fact that one of these ingredients of cow's milk, *viz.*, the proteid, is not of the same *nature* as that of mother's milk. In other words, the proteid in the latter is one part casein to two parts albumin and globulin, while in cow's milk the proteid is composed of four fifths casein. Inas-