

Heterocampa marthesia, Cram. A fine specimen of this very beautiful moth was reared from a larva collected in Clarke's bush, in September, 1900.

Heterocampa biundata, Walker. A remarkably fine specimen was taken at light in June.

Some interesting butterflies were taken during the season :—

Chionobas jutta, Hbn. At Mer Bleue on 31st May, and *Lycæna comyntas*, Gdt. (the second Ottawa record), at Aylmer, Que.; both by Mr. Gibson.

Lycæna lucia, Kirby. Was seen by Dr. Fletcher to lay 3 eggs on the young forming berries of *Vaccinium Canadense*, a new food plant, and the larvæ were fed to maturity on the flowers and green berries of *Cornus*.

Debis portlandia, Fab. Some specimens of this interesting satyrid were collected near Beechwood Cemetery, in 1900 and 1901, by Mr. A. E. Richard. This species is very uncommon at Ottawa.

Pieris protodice, Bd.-Lec. Never before taken at Ottawa, was collected at the Experimental Farm on September 21st. On the same day a few specimens of *Colias eurytheme*, Bdv., were also collected.

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REVIEW.

HUMAN FOOD INVESTIGATIONS. By Harry Snyder. (Univ. of Minnesota, Bull. No. 74).

The value of the foods used in these experiments was determined by feeding to men weighed quantities of food of a known composition and then carefully determining the amount of food which had been digested and made available for the body. In the part of the work published are discussed: the dairy products (butter, cheese and milk), oleomargarine, the comparative nutritive value of graham, entire wheat, and standard patent roller-process flour milled from the same lot of wheat, the digestibility of toast and bread; and also oatmeal and beans, as types of cereal and leguminous foods. The effects of different methods of cooking have also been considered, as well as the influence of combinations of foods upon digestibility.

One of the interesting results of this work may be mentioned. The addition of milk to a ration, with bread, butter, beans, eggs and potatoes, rendered a larger percentage of these foods digestible. Thus, milk is valuable, not only for the nutrients which it contains, but also because the soluble ferments which are present make the foods with which it is combined more completely digestible.