ground that the only design the chemists who prepare the cocoa can have in view, cheaply prepared article at a high price. With his condemnation of those-and I am sorry to say there are a considerable number-who adulterate their cocoas with earths, it is impossible not to concur in the fullest extent, but I do not see that those who prepare a wholesome and nutritious article of food, the basis of which is cocoa, are to be blamed for selling it under the name of homeopathic, or dietetic, or any other catchpenny title they fancy; as to the price, that is their affair and the public's. The whole idea of trade is to gain. To buy in the cheapest market, and sell in the commerce. Shall we blame tradesmen for obtaining the highest price for their wares? Shall we not rather say, if the price be too great, let it be brought down by competition. There is no monopoly except that obtained by superior skill, capital, and reputation. If Dr. Hassall can bring down the price, not only of cocoa, but of coffee, of beer, of hats, of coats, and of every other article advertised by Moses & Son, why, we shall look upon him as a benefactor of the nation, especially during the seven per cent. income tax. But let him be just, and not make tirades against enterprising tradesmen, for catering to the wants of the public, and fixing the price they please upon the article they supply.

A few words about milk, and then I have done.

This is called the model food, because it contains, in nice proportions, albumen, gelatine, and fat. In a dietetic point of view, the chief point of interest is, to determine the kind of milk best suited to various purposes. The modification of milk called colostrum, on which the first days of the infant's life are sustained, differs from the after milk, in containing a considerably larger quan-Thus, at birth, tity of the solid parts. the caseine amounts to 40 parts in 1000, while at the end of the fourth day it is

it as a fraudulent adulteration, on the only 35 or 36 parts, the sugar is as high as 70 instead of 41, and the butter 50 instead of 35. This is an important fact is to increase their gains, by selling a to bear in mind, when we are required to supply an artificial substitute for the natural aliment of a new-born infant. In the course of lactation, there is a gradual tendency to an increase of caseine, and a diminution of milk and butter; at the fourth month, the relative qualities of these ingredients, as compared to the first fortnight, are, caseine 40 instead of 22; sugar 45 instead of 56; and butter 23 instead of 27. There is also a marked difference in the quality of the milk of fair and dark women. This observation, which is a popular notion, has been seientifically corroborated by 'Heretier, who subjected the milk of fair and dark nurses dearest, is the fundamental principle of of the same age to chemical analysis, and found, that while in the fair the amount of solids varied from 108 to 118 parts in 1000, in the dark nurse's milk they amounted to 146 and 147 parts in 1000. The milk of the cow is nearer in chemical constitution than that of any other animal to the human milk. By the addition of one-third part of water and some milk-sugar, the resemblance is made nearly perfect as we can expect. The milk of the ass contains much less butter than that of the cow, and for this reason it is preferred for many delicate persons.

> The effects of disease upon the secretion of milk have not been much investigated, but Labillardiere has made the very important observation, that the phosphate of lime is increased no less than seven-fold in the milk of cows suffering from a tuberculous affection of the This fact should put us on our lungs. guard, when we give an opinion as to the propriety of a mother suckling her child, and we must not allow ourselves to be induced, by the laudable efforts which are now fashionable, in favor of the mother being nurse to her own offspring, to endanger the future constitution of the infant, by sapplying it with improper food at an age when growth is so much more rapid than at any future period of its life, and when, consequently, any imperfection in the elements on which it