half-pint, the cream preventing the lime-water from causing constipation. After six months the milk may be taken undiluted. If a curd still forms, and is vomited, add isinglass, 1 drachm to 4 ounces of milk and water. This is said to prevent the running together of the curd. If this will not answer, we are advised to try a little farinaceous food, such as Ridge's, or boiled or baked flour, which, acting mechanically, prevents the curding. This may be true, but I am strongly opposed in young infants to the use of such food, which, according to its advocates, simply splits up the casein on the same principle as carpet-tacks would act, but must, at the same time, be a source of irritation to the whole alimentary canal.

J. Lewis Smith thinks it is preferable to take the upper third of the milk after it has stood two or three hours, because the casein, having a high specific gravity, tends to sink, and dilute it with one-third to one-half water. Dr. W. Henry Cumming, who, while in Toronto eleven years ago, published a small work on this subject, favours this method of preparing the milk; but also proposes what he considers a better method: *i. e.*, to take the latter half of the milk given by the cow, which contains what the country people call "the strippings," and is very rich, having $\frac{50}{1000}$ of butter, while the first half has only $\frac{21}{1000}$. This should be diluted with $1\frac{1}{4}$ parts of water. Dr. Eustace Smith recommends as an addition to breast milk when it is scanty, the following mixture,—

One tablespoonful	of	Cream.
One	"	Whey.
Two	"	Hot Water.

The whey is made by adding one teaspoonful of prepared rennet to a pint of new milk.

During the last few years concentrated cow's milk, known as condensed milk, has been largely used. It is prepared by taking the milk immediately from the cow and putting it two inches deep in shallow boilers with flat bottoms, and heating by a water-bath. White sugar is added in the proportions of one ounce to the pint; and when it is reduced about four-fifths in bulk it is poured into cans, hermetically sealed, and subjected to a heat of 218° Fahrenheit. The heat destroys ferments, but has the objection that it gives it the taste of boiled milk. It is prepared in another way by evaporating by means of a vacuum apparatus. Dr. Franz Peters says that this is better than fresh cow's milk, as it causes no digestive disturbance of any consequence; but adds that it causes deterioration of the bones. He advises the following proportions: one of condensed milk to twenty two of water for the first three months, one part in eighteen for the next five months, and after this one part to twelve. This is rather weaker than I have been accustomed to use it. The kind known as the "Swiss Condensed Milk" is very largely used in England, as well as several parts of the continent. In New York they use mostly the American brands. Roberts, Bartholow and Porter, of New York Dispensary for Sick Children, praise it highly; and those who use it in this city are, so far as I know, very well pleased with it. For the last two years I have seen it used a great deal, and have given to my own three children; and while I cannot think it superior to fresh country milk, still, in a city, I prefer it to cow's milk as it is offered to us, especially when it is sold at three cents a quart. Even under the best of circumstances cow's milk is subject to a variety of dangers. The dishonest milkman may add various impurities too numerous to mention; and the honest man may, through carelessness or ignorance, make mistakes: such as selling the milk too soon after calving, in which case it will contain colostrum; or the milk may be contaminated by the various vessels in which it is retained up to the time of delivery; or the cows may have some disease, or bad food. Even if all these dangers are avoided, there remains the churning process to which it must be subjected in its carriage from the dairy to the consumers. Of course, condensed milk may be liable to some of the same dangers; but as those concerned in its preparation make it their especial care to avoid these sources of evil, and have a good knowledge of their business, I think the milk is less likely to suffer from adulteration and contamination. As a matter of fact, all who have observed carefully its use thus far admit that it is pure (*i. e.*, so far as I have seen or read), but, as Chambers says, "Extensive use will probably teach ingenious methods of sophistication."