

The addition of such a flour as this to cow's milk, either pure or condensed, does to some extent prevent the formation of large curds, and must supply some of the deficiencies produced when we simply dilute the milk. In the young infants, we should advise its use more as a diluent of the milk, but in infants over six months of age, it may form a fair proportion of the food.

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Dr. RUTTAN stated that he had been consulted regarding the length of time required to convert barley flour into a more digestible form of food, and also regarding the nature of the change that had occurred. He made a number of experiments, the results of which may be briefly summarized as follows: Barley flour heated to 212°F. for 96 hours was much more easily converted into dextrose by boiling with dilute acids than was the original flour. This change was still more marked when the flour was heated for 144 hours; but if the heating be continued for 24 hours longer, the product became much darker and contained considerable maltose and a caramel-like body, giving it a bitter flavour. Experiments in the artificial digestion of the various products showed that the flour, after 144 hours heating, was very quickly converted into dextrose by an amylolytic ferment; 27 per cent. of the flour so treated was converted into dextrose in fifteen minutes, while but a trace of sugar was formed from the original flour in a parallel experiment. The analysis of the product at the end of 144 hours was made; the starch was nearly all changed into a form of dextrin—part, however, was in the form of amylin and a small part was apparently unchanged. Dr. Ruttan, in the course of his remarks, said he was unable to make out exactly what form of dextrin was produced; it was not ordinary British gum alone, but probably a mixture of soluble starch and some of the intermediate products formed as dextrin passes into maltose and dextrose. Ordinary British gum, such as is used on postage stamps, etc., had never been thought of as an article of food, yet it clearly resembled the chief constituent of flour prepared in this way. This method of preparing flour for infant's food has long been followed in a crude way by