42.2 per cent., in which cardiac defects were associated with albuminuria, are not much greater than the 31.5 per cent. of cardiac defects without albuminuria.

Physical exertion plays an unimportant part in the albuminuria of puberty, as it is as likely to occur in the early morning as later in the day.

The differential diagnosis from organic renal disease is difficult, and can often only be made after careful and repeated examinations. Casts are regarded as in favour of organic disease, and also a quantity of albumin in excess of one per cent.

JOSEFH LESPERANCE. "The Soluble Ferments of Cow's Milk." New York Medical Record, April 20th, 1904.

Dr. Lesperance discusses the seemingly paradoxical fact, that an artificial mixture of albumins, fats and sugars, in the same proportion as when contained in natural milk will not sustain life beyond a limited period. He cites the experiments of Lunin in demonstration, and puts forward the view "that the enzymes or unorganized soluble ferments in milk are absent from the artificial fluids, or are destroyed in the various manipulations to which milk is commonly subjected in the course of its adaptation for the feeding of infants.

Dr. Lesperance says:—" The constituents which are lacking in sterilized milk, or, more properly speaking, are destroyed when the temperature of the milk is raised to 176° Fahrenheit, are the enzymes, those mysterious ferments which govern the equilibrium of the protoplasm." The experimental evidence is given very fully to prove that "bacteriology, in discovering the secretions of the microbes, brought these same thinkers back to the study of the secretions of the organic cells, and demonstrated that the two are identical, and that there is no biological difference between the constituent cells of our organism, and those minute cellular individuals, the microbes."

our organism, and those minute cellular individuals, the microbes." In conclusion, the author states: "Summing up the various researches and discoveries made in connection with cow's milk, we find then, that this milk contains numerous ferments. We have determined definitely the presence of trypsin and of pepsin, of the lipasic and oxidizing ferments, and of the glycolytic ferment. There is, moreover, reason to expect further discoveries in this direction, and this is not improbable when the extremely complex nature of milk is taken into consideration."

It is understood that Dr. Lesperance is working at the problem of how to retain these enzymes in preparations of milk. If he succeeds it will be a notable achievement and of very great practical value.