overcome than the dense fibres of tendons or ligaments, and hard cheese succumbs so slowly that a part of it often passes into the duodenum: milk soon coagulates, so that the precipitated casein requires a new solution: the sugar of milk is converted into lactic acid, the albuminous wall which surrounds every milk globule is usually dissolved so that the globules of oil or butter become free and subsequently accumulate: vegetable albumen, legumin and gluten are dissolved: glutin is also overcome, it loses the power of coagulating on cooling, softer tissues which yield gelatin as the cellular tissue easily succumb while the denser, as tendons often resist the most continuous action: bones only lose a part of the large quantity of calcareous salts which they contain, but their cartilage yields more quickly to the gastric juice.

The fluid of the glands of Brunner, met with in the duodenum, is incapable of dissolving pieces of flesh or albumen, while it is able to convert starch into grape sugar. Its tenacity causes the more fluid fats to be minutely subdivided in the form of an emulsion, and allows them to retain this condition, and may furnish an organic ferment, from its mucus including substances undergoing metamorphosis. The pancreatic fluid greatly contributes to the production of lactic, and even carbonic acid from the suitable fats; it has but little power over paste, and still less over raw starch; it aids in the minute division of fluid fat in the form of an emulsion; it does not dissolve albumen. The bile has not yet been shown to possess any peculiar solvent powers: albumen, casein and fibrine, resist its influence with great obstinacy: it is of but very little avail in converting starch into grape sugar, or in inducing the lactic or acetic fermentation. If the cœcum contains hydrates of carbon (fats), they frequently undergo the lactic fermentation: the acid thus caused probably dissolves many compounds, especially those of vegetable food and salts, as carbonate of lime, &c., and with the organic matter of the cœcal secretion, would furnish a mixture able to overcome coagulated albumen. Probably the alkaline secretion of the large intestine assists in taking up albuminous substances: the residuum of vegetable food here continues its fermentation, so that not only lactic but butyric acid may appear.

It is somewhat strange that no mention is made in any part of the account of digestion, of the secondary organic compounds ptyaline and pepsine.

Our author frequently abbreviates, in a very remarkable way, the accumulated information of years, and often prefers putting down a summary conclusion of his own to acknowledging the demonstrative details of his predecessors. As an illustration, we quote entire his description of the arterialization, and carbonization of the blood, as stated in the chapter on respiration. "The scarlet color conferred on the dark red venous blood