

tending the thigh on the pelvis until it had passed a right angle some 10 or 15 degrees. I repeated this movement three times, the third being crowned with success, the limb returning to its socket with an audible snap. I directed quiet, but on the fourth day the patient was up and moving about on the limb, and at the end of two weeks could get about without any difficulty. In this case, although no chloroform was used, the reduction was effected easily, and the patient was comfortable in half an hour afterwards, being almost entirely free from pain.

TWO CASES OF EMPYEMA.

BY E. HORNIBROOK, M.D., MITCHELL.

CASE I.—Was called to W. O., in July 1869, who had been suffering from pleuritis for four or five weeks. Found the left side distended with fluid, the heart driven to the right side of the sternum, great dyspnoea, and intense pain over the whole of the left side.

An opening was made with a large trocar, between the fifth and sixth ribs, and six pints of offensive pus removed. On removing the dressing the next day, five pints of pus escaped, and from that date till the 8th of January, 1870, about two pints every twenty-four hours were discharged, in spite of daily washings with solutions of carbolic acid, nitrate of silver, and very dilute nitric acid.

The patient would not take chloroform, and could not be induced to allow a drainage tube to be introduced.

After cleansing the cavity thoroughly by injecting and withdrawing warm water, I introduced an ounce of tincture of iodine, and as no pain was complained of, I allowed it to remain.

The next day there was slight irritative fever, marked tenderness in the intercostal spaces, and the smell of iodine from the breath and urine was perceptible.

From this date there was no discharge of pus, the external opening healed in three weeks, and health and strength were rapidly recovered. He was able to do the ordinary work on the farm the next spring, and has remained in good health ever since.

CASE II.—Catherine R., æt. 9; first seen June 21st, 1875; cough; dyspnoea; great emaciation; pain

in the side, which is said to have lasted seven weeks. Left side distended with fluid; heart at right side of sternum.

Administered chloroform, and removed with aspirator 25 ounces of inoffensive pus. Before removing the needle, I injected through it 30 minims of compound tincture of iodine, in two drachms of water.

June 24th.—Appetite and strength improved; pain less; has slept well; cough better. Gave chloroform, and again removed about the same quantity of pus, and the iodine which I supposed I had with me, having been left at home, I injected five minims of carbolic acid in two drachms of water.

July 12th.—Patient improved every way, but finding considerable dullness over the left side I again administered chloroform, and removed two ounces of pus, iodine was again injected, 30 minims to two drachms of water.

July 26.—Patient is in good health and spirits; cough entirely gone, appetite good. To be brought back if any cough or symptoms of ill health show themselves. I have not seen her since, and therefore conclude, that the recovery was permanent.

Correspondence.

FOOD FOR THE DIABETIC.

To the Editor of the CANADA LANCET.

SIR,—The successful treatment of this disease is often impeded by want of a suitable diet, in default of which the patient frequently resorts, in his craving, to prohibited food. Diabetes, itself a dyspepsia, is often aggravated by a pure diet of animal food, the diseased stomach being incapable of assimilating it into blood-making material. A substitute for the staff of life is eagerly demanded by the patient, and equally desired by the physician. The nearest approach to this, without its objectionable qualities, (starch and a ferment) is Macaroni, made of the finest Neapolitan wheat, which contains a large percentage of gluten which is retained and the starch rejected. Vermicelli also is a great addition to soups for the sick, and affords an agreeable and wholesome article of diet.

A dish fit for a diabetic patient may be made by boiling the macaroni in milk, then baking it in a custard, with alternate layers of grated cheese, flavoured with pepper and salt, no sugar being allowed.

Yours, &c.,

HENRY B. EVANS.

Kingston, Oct. 12th, 1875.