

later on I increased the quantity. My little patient rapidly improved and was soon well again.

Case II.—In April, 1908, I was called to see baby M., aged nine months, who suffered from simple diarrhoea; the bowels moved five to six times a day, the motions were small and green. I gave banana flour and he was well in twenty-four hours.

Case III.—In 1908, baby C., aged four months, developed a severe attack of infective diarrhoea. The bowels moved fifteen to twenty times in twenty-four hours; the motions were like water, foul and of medium size. The temperature was about 103° , and the pulse very frequent. Various liquid foods were tried, but they seemed only to aggravate the trouble. I gave plantain meal and the diarrhoea was soon arrested. As soon as we changed the food the diarrhoea recurred, and we had to keep the infant on this food for quite a time. However, the child recovered completely.

Case IV.—Baby W., age one year and four months, suffered from diarrhoea, the bowels moving about eight times in the twenty-four hours. The motions were small in amount and green in colour, the temperature was 102° , and the pulse 130. I gave the banana flour, and in one day the motions were reduced to one-half in frequency. Soon the child was quite well.

I might say that in many cases, in conjunction with the banana flour and plantain meal, I have been using a drug called *divi-divi*. However, my next paper, which will appear in a short time, will deal with the combined treatment.

The banana flour is manufactured in Jamaica and the British West Indies; the unripe green banana is used, for as a banana ripens the starch is converted into sugar. The unripe banana fruit is cut into thin slices and is dried either artificially or by the sun's rays. When it is perfectly dry it is ground into flour. The fruit contains about eighty per cent. of moisture, and thus it loses fully eighty per cent. of its weight through the process of drying. Banana flour cannot be manufactured at a low figure in Canada or the United States, as it takes fully thirty-five bananas to make one pound of banana flour. It can be manufactured much cheaper in the West Indies or in any banana producing country.

A few points in regard to the banana might prove of interest. The banana plant is not propagated by seed, but by young plants, which bud from the underground stem (or bulb as it is called) or an older plant. This bud at first gets all its food material from the parent bulb, but very soon forms leaves and roots of its own. When the young plant is six or eight months old it is about nine to ten feet high, and its own bulb is