

the use during the summer months of a good brand of condensed milk may perhaps fulfil the conditions. As the condensation of the milk is conducted *in vacuo*, a temperature above 155°F. is, I understand, never reached. Condensed milk has the disadvantage of being very deficient in the amount of the fats it should contain—the cream being to a great extent removed in the process, to secure an absence of rancidity in the prepared article. If condensed milk is used permanently, this element must be replaced by cream, or, perhaps, cod-liver oil, in the cooler months. In preparing this condensed milk for the infant, water that has been boiled, but that has been allowed to cool to about 155°F., should be used.

In the preparation of cow's milk for the infant, the large excess of the albuminoids which it contains must always be borne in mind; but in simply diluting it, we must remember we increase the already existing deficiency of the fats and sugars. In a city, and especially during hot weather, cream is always a doubtful quantity and generally contains many bacteria, and for these reasons, I think, should rarely be used in infant feeding. The deficiency of the carbo-hydrates may, however, be often advantageously supplied in children, over two or three months of age, by the addition of a prepared flour of one of the cereals. This method has been long a favorite one with Dr. Jacobi and Dr. Lewis Smith. The cereals used have been principally barley, wheat, and oatmeal, and of these my preference is for the barley. It is the blandest and most nutritious, contains the largest amount of the phosphates, and has neither a constipating nor relaxing action on the intestinal canal.

Mr. Dyer has, at my suggestion, prepared a food of pure barley flour, in which the starch granules have been altered by the action of a heat of 212° maintained for five or six days. At the end of this time the flour has assumed a somewhat yellow colour, a slightly sweeter taste, and a not unpleasant cooked odour. He has had the changes in it carefully examined by Dr. Ruttan, who has found that the starch has been partly converted into dextrose and is thus rendered decidedly more soluble in the juices of the infant stomach.