

it in combination with lime water, (lime having a peculiar affinity for Oxalic Acid) the analysis of urine a few hours after shows crystals of oxalate of lime.

Lehmann has published numerous experiments showing the proportion that should exist between the digestive ferment, the free acid and the water, in order to convert into a proper quantity of peptone the greatest possible quantity of any nitrogenized aliment (albumen gelatin fibrin, &c). He says if the amount of water in a mixture of pepsin and dilute hydrochloric acid be increased, the mixture will be capable of converting a larger quantity of aliment into peptone, the quantity of pepsin remaining the same. The solvent power of digestive mixture may be considerably augmented by increasing the quantity of water and hydrochloric acid. When alkaline salts are added in any quantity to the gastric juice, and are not, as in the natural process of digestion, quickly removed again, the solvent power of the gastric juice is considerably diminished if not annihilated. It is probable that in the process of digestion, equivalent quantities of hydrochloric and lactic acids can replace each other. The digestive power of acetic and phosphoric acids, is far inferior to hydrochloric and lactic acids. It is but right to state here that Heintz found that lactic acid vomited from the stomach, was of the ordinary modification, as formed during the saccharine fermentation, and not that which is furnished from muscular flesh.

All the sulpho-phospho-protean compounds, albumen gelatin and fibrin are readily soluble in hydrochloric, while they are rendered solid by the action of sulphuric, phosphoric and other acids; hence hydrochloric acid, or the form in which it is usually prescribed, Tr. Muriate of Iron, or Tr. Steel, as it is sometimes called, and a still more common and familiar salt, chloride of sodium, are placed among the first preventions where there is hereditary taint or any fear of approaching disturbance. The fats constitute another most important part both in the prevention and cure.

There are two kinds of fats both in animals and vegetables, that which is enclosed in cells and that which is combined chemically with other substances.

The former is found in the loose cellular tissue and very generally diffused, the latter is present in the brain and in the fluid parts of the body. Fat may be produced by abundance of nutriment rich in fat, but mostly from that class represented by