

became very rank and strong—putrefactive, in fact, towards the end of the summer. The salting process was not done thoroughly and only delayed decomposition, did not prevent it.

Nansen declares that salted meats will not produce scurvy; not even a prolonged use of them, provided that no putrefactive or other change producing animal ptomaines has not taken place, but that in the majority of cases such changes have taken place in salt meats and have been partially arrested by the salting. It is claimed that long before either the taste or smell will give warning that the meat is unfit for food, ptomaines may be present in sufficient quantities to threaten health.

Just what these animal poisons really are, and how they act in order to produce the profound change in the blood, and through it on the tissues, is not at present well understood; but that this view is a step nearer the truth concerning scurvy there can be little doubt.

It is conceivable that a total absence of vegetable acids would tend to a lowering of the vital resistance of the tissues, and the same may be said of a continuance of a salt dietary, and that these two causes operating together will produce scurvy there is abundance of proof. It is also a fact that a daily ration of lime juice will not only prevent scurvy, but will also cure it if present. While this may prove that vegetable acids are specific against scurvy, the converse is not necessarily true, viz., that an absence of vegetable acids will produce scurvy. We have the records of the H. B. Co., to prove the contrary.

But in almost every case where scurvy has broken out among troops, seamen or small communities, there is a history of salted meats that gave out an offensive odor when cooking. During the construction of the C.P.R. between Winnipeg and the Great Lakes scurvy (black-leg) was a common complaint. The salt pork that formed the staple article of diet was rank and rusted, and frequently so unpalatable that even hungry laboring men could hardly eat it. Cases have been observed among Italian railroad laborers who boarded themselves in miserable little huts along

the right of way during construction. Their food consisted principally of flour, beans, peas, and salt pork; no fruit and rarely potatoes. The salt pork in these cases was apparently sound, well cured meat, similar in quality to what the contractors and their own men lived on, but in addition these latter had canned fruits and potatoes. No cases of scurvy occurred on the line outside of the Italians.

In connection with the treatment of scurvy or black-leg, on the railroad, potatoes eaten as an apple, raw, two or three medium sized ones daily, were reputed to be specific as a curative agent.

A very peculiar case from causes not enumerated above was admitted into Great Ormond Street Hospital for Children, London, in the year, 1888. An infant of about four months old was admitted on a Friday with well marked scurvy, subcutaneous hemorrhages, spongy gums, etc. The history was as follows: The parents were Scotch. The mother had little or no milk for the child; as oatmeal agreed so well with them they thought it would suit the child, and acted accordingly, with the above result. The lesions were so well marked that a photo of the child was desired, but owing to an accident the artist was not able to attend till Monday, when such an improvement had resulted from proper feeding that he could present nothing that the camera could show to advantage.

The above is of especial interest at the present time. Many cases of scurvy have occurred among the wanderers to the Klondyke, and as economy of space is a necessity for this far distant journey, we may call attention to a very elegant preparation of concentrated lime juice in capsules introduced by J. F. Howard, of this city.

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## SELECTED ARTICLES:

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Until some new steps are taken in regard to the looking after houses infected with tuberculosis, the ravages of the plague will not be greatly mitigated. The above reflection must often