

other purposes strychnia is to milder preparations of nux vomica. Its action is smarter and more decided. It has also the great merits of being tasteless and of exciting no nausea, and its bulk is small. In strumous children, or in healthy ones who suffer occasionally from gastric catarrh, with tenderness and some torpidity of the liver, no medicine is comparable to a purgative containing calomel. After its action a copious bilious stool or two are passed, the tongue is observed to become cleaner, the feverishness pertaining to this state subsides, and the child becomes brighter, and has restored appetite. A so-called simpler treatment with soda and citrate of potash will often fail to yield these results, and so, too, will repeated doses of rhubarb and senna."

TREATMENT OF ALBUMINURIA.

Dr. Hall, after the clinical use of various forms of medication in albuminuria, sums up his experience and theory for treatment in the following words: Dr. Southey attributes the success of the employment of the tartrate of potash in Bright's disease to the abundant diuresis of alkaline urine..... I am speculative enough myself to imagine that an alkaline fluid, passing through the urine tubes, has some similar action to that of weak soda or potash solutions upon sections of dead kidney-tissue under the microscope. I mean that fat granules are saponified, cells are rendered more translucent, the interstitial tissues become looser, and the circulation is thus facilitated..... As a general rule, far too little attention is paid by the medical attendant to the diet of the patient; that is to say, the directions given are vague in the extreme; but in acute albuminuria, as in typhoid fever, any indiscretion in the food may be visited with the most severe punishment; an attack of convulsions may be caused by excess, just as I have seen perforation result from taking solid food too early in typhoid fever. I would sum up the treatment of acute Bright's disease in the following words:

"1. Milk and water with arrowroot; no solid food.

"2. Mild diuretics, such as the citrate or bitartrate of potash, with a free supply of water.

"3. The skin to be kept just moist.

"4. A daily evacuation of the bowels." — *Boston Journal*.

NESTLÉ'S FOOD FOR BABIES.

BY C. P. PUTNAM, M.D.

During last summer the attention of a number of physicians in this neighborhood was called to a food for babies, little known here, Nestlé's Lacteous Farina, made in Vevey, Switzerland, the use of which has some decided advantages, in spite of its not being the perfect substitute

for mother's milk which every patent food claims to be.

Mr. Astié, the agent for the food in New York, brought with him to Boston recommendations from various sources, and some experiments with it have been published in foreign journals, to one of which I shall refer later. More or less of the food had been sold in Boston in preceding years, but until this summer apparently little or none since it has been packed for transportation in tin boxes, which alone are said to be sure to protect it from spoiling during the voyage from Europe.

In one respect the food has a practical superiority over all the numerous food that are in common use here, namely, it comes in a dry form, and yet only water, no milk, is required in preparing it for use. It is well known that bottle-feeding is made difficult almost more than in any other way by the changes that milk undergoes either at the hands of the milkman, or under atmospheric influences, or from want of care between the time when it leaves the cow and the time when the last of the evening's or morning's supply is given to the baby.

Although water only is used in cooking the food, it consists almost entirely of milk in the form of powder, mixed, as is claimed, with bread baked for the purpose, of the best flour, of which only the most nutritious part, the crust, is used. The milk is brought fresh from large dairies belonging to the manufactory at Vevey, and, having been tested, is poured into steam-heated vessels and condensed in a vacuum at a nearly uniform temperature, not above 120° F. The powder of milk and bread crust which results is very fine. Lebert says that he found grains $\frac{1}{100}$ of an inch in diameter, and that grains of starch were found only in fragments.

In preparing the food for use, one part is mixed with from six to ten parts of cold water, which is then boiled while stirring. This cooking may be intrusted with comparative safety to unskilled hands,—a very important matter,—for the food has no tendency to ball or cake, as farinaceous substances are apt to do, and it is not likely to burn. It is not even necessary to begin by making a smooth mixture with a portion of the water,

Ehrendorfer, assistant in Monti's poliklinik in Vienna, reports * that this food was given to twenty insufficiently nourished and forty sick children from five to twenty months old. Of these, fifty-one continued to take it until they were well, while with nine it was discontinued either because they did not like it or because they did not improve. Medicine was also given in these fifty-one cases, but the good results were attributed largely to the food.

Ehrendorfer concludes that the food is especially valuable in making up for a deficient supply

* Jahrbuch für Kinderheilkunde und physische Erziehung, 1874.