

gets better, he has taken our medicine, ergo, it has healed him—more often her. She tells all her friends of our great skill and the more she cackles about her cure the more eminent we become, and the more quickly we can "sport" a silk hat and cane, a high stepper and liveried coachman, an automobile, or any other ethical caprice we may deem essential to our professional eminence.

It very often takes more intelligence, experience and courage to keep us from doing the wrong thing than it does to inspire us to do the right thing. When the individual members of our calling have acquired the intelligence, experience, and courage to frankly tell their patients that they do not need an artificial remedy for every functional disturbance that "flesh is heir to"—that the natural forces of the body, aided by proper dietetic and sanitary measures, are the great restorative ones—that the indiscriminate use of so-called remedies is both absurd and dangerous. When we have educated the laity as to the true source from which all relief and healing must come, we will have dealt a death blow to every form of charlatanism and quackery.

God speed the opsonic or any other theory that will teach us, and through us the laity, that Infinite Wisdom has provided His own great natural laboratories for the repair of functional disturbances and that artificial aid is only required when, from one cause or another, these are seriously impaired or broken down.

In conclusion, Mr. Editor, to use sporting parlance, the writer has given you and your readers impressions right off the bat. You and they can either hurl brickbats at them or hand out bouquets, for all he cares, so long as they cause you and them to think seriously over questions of interest to our profession,

Yours,

S O'Hara avenue.

JOHN HUNTER.

MISCELLANEOUS.

MEATOX, OR POWDERED DRY BEEF.

This preparation is one that will keep indefinitely, and it contains no preservatives. This preparation contains from 65 to 70 per cent. of albuminous constituents. One pound is equivalent to at least five pounds of fresh beef. It may be given along with milk, and is an excellent food for dyspeptics and diabetics. It is highly recommended for sailors and soldiers, who require good nourishment in small bulk and of such a kind as will not spoil by being kept a length of time. There is a slight amount of celery added as a flavoring. It contains some salt, fat, and gelatine. It is prepared by the Drevet Company, New York, under the management of Mr. Charles Marchand.