value, I would be at an infinite loss to replace it in my daily practice, now that my confidence in its real merits has been so fully established. As a nutritive tonic I use it exclusively in the place of cod liver oil, and alone or in emulsion with the latter I deem it a most important and therapeutic agent in pulmonary affections, and, as I have said before, in neuralgia, epileptiform complications, many varieties of paralysis, chronic and numerous other neurotic affections, I have found it a most important adjunct when combined with the standard remedies usually administered in such cases. In many perversions of nutrition, such as the atonic and nervous varieties of dyspepsia, maltine has a most happy effect, correcting functional gastric disturbance, improving digestion, promoting assimilation and rapidly increasing bodily weight."—St. Louis Medical & Surgical Journal.

A URETHRAL SYRINGE.—We would call the attention of physicians to the "Royal" Excelsior "P" Syringe, advertised in this Journal, which has been received with much favor by the medical profession, and the use of which is now directed in preference to any other Syringe by many eminent specialists. It has four advantages, viz., its greater capacity, its conical point, its ring handle, and the low price at which it is sold. Dr. E. Wigglesworth, of Harvard University, says: "I strongly urge it upon the profession as the best syringe in existence for the treatment of urethritis."

MILK FOOD.—We draw attention to the advertisement of the Anglo-Swiss Milk Food. It is claimed to be superior to any other farinaceous food for infants. As the highest authorities agree in condemning starchy food for young children, the Anglo-Swiss Condensed Milk Co. have overcome this objectionable feature of milk food by meeting an essential requirement in the method of preparing it. The Anglo-Swiss Milk Food is so prepared that when gradually heated with water, according to the directions for use, the starch contained in the materials used is converted, in a satisfactory degree, into soluble and easily digestible dextrine and sugar.