

to do their duty, and in recompense becomes oppressed with fat. Between the liver and oleaginous aliment are many important relations which you require to bear in mind. This food is absorbable by the agency of the bile; the admixture with water makes an emulsory compound, while at the same time the bile is rendered miscible with the other chylous particles, and they fitted for assimilation. Consequently, in the hypersecretion of this fluid a natural remedy suggested is the use of oleaginous food. When, therefore, regurgitation of bile takes place into the stomach the patient will find his nausea, headache, and other annoyances, relieved by eating fat pork or bacon. The truth of the reason, however, has been questioned, but not the fact itself; because the same relief has not been experienced in such cases by the use of other fats; so that there must have been something peculiar in the bacon, probably in the process of its curing, which rendered it salutary. In Cholera Infantum, again, when every other thing is rejected from the stomach, this food, rare broiled and given in small quantities at a time, has been retained, and to the manifest advantage of the little sufferer. Again, it is a popular notion,—and by no means an erroneous one, although it is now and then pushed too far,—that fatty food produces bile in the stomach. Dr. Beaumont verified this, with an immense number of other facts, by actual observation. Diabetes, which was spoken of in the last lecture as having a dependance on the hepatic functions, has been assumed as an indication for the use of oleaginous aliment; indeed it agrees so remarkably well with patients in this disease that it has been proposed as a remedy. When freely taken it causes a flow of saliva, and thus diminishes the urgent thirst; and usually it gives a sensation of satisfaction and support to the stomach, which other alimentary substances do not. Occasionally, however, it disagrees. If useful, butter would, perhaps, be its most agreeable form. And lastly, gall-stones are known to consist of a fatty matter called cholesterine, and have been accounted for upon the theory of a mal-assimilation of the oleaginous principle.

2. Adipose food replenishes the medullary membrane of bones with medulla or marrow. Marrow is perfectly identical with the ordinary fat of adipose tissue, excepting that it contains somewhat more olein. It not only remains undiminished, but is even not unfrequently augmented largely in various diseases of the bones; as, for example, osteomalacia.

3. It is indispensable to the sustenance and reparation of the nervous system, as fat under the form of cholesterine enters largely into the composition of its structure. This statement I find rather discountenanced by Lehmann, who says, notwithstanding the similarity