

Marcellin, aged 17 years, swallowed by accident on the 4th February, 1876, a solution of caustic potash. The most intense inflammation followed, and brought on the obliteration of œsophagus. He could therefore no more be fed in any manner whatever. Verneuil saved his life, in making in the pit of the stomach an opening through which they then introduced the solid and liquid foods necessary to his subsistence.

This poor man at last died of consumption brought on, do you know by what cause? He was deprived of œsophagus, and consequently could not drink, but this did not prevent his becoming a drunkard: he would introduce, through his fistula, the alcoholic beverages which took him to his grave.

But let us return to our bill of fare, gentlemen, I want to say a few words of the ingredients of which it is composed. To facilitate this description allow me to somewhat alter the order of their disposition. Let us divide them all, at first, in two classes: the solids and the liquids. Amongst the solids we shall examine meat and vegetables, sprinkling afterwards this dry subject with milk, broth and wine. But enough of words, time has come to act—Waiter—bring on the oysters.

Oysters, gentlemen, contain carbon, nitrogen, salts and water and constitute a very useful aliment, easily digested, provided that they are eaten raw. Fried or in soup they are a great deal more indigestible. William Roberts has tried to give the explanation of this fact. The small yellowish mass which is called the "eye" and which is the most palatable part of the oyster, is the liver—which is but an agglomeration of glyco-gruic substance. That liver during life contains, besides a digestive ferment, the hepatic diastasis. By the mere fact of mastication, these two substances are brought in contact, so that the glyco-gruic is immediately digested by its own diastasis.

Raw oysters therefore digest themselves without any other intervention. This advantage is annulled by cooking, because the heat, even moderate, destroys the ferment associated with the glyco-gruic substance. According to Roberts, alcohol has the same inconveniences, so that we should not drink any wine while eating oysters and be satisfied with milk, which did not prevent my ordering Sauterne to sprinkle these delicious mollusks. It is the fashion, do you see. In France and in Canada amongst those who eat "*à la Française*" white wines are indispensable with oysters.

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