as a remedy for various kinds of chronic disease. Spirits are made of distilled milk, which are said to be not only an exhilarating beverage, but a sovereign remedy for disease. We have milk prepared with rum and gin, and put up in bottles by manufacturers, who highly recommend it to travellers and tourists where temperance laws are stringent. Meerschaum pipes are said to be now manufactured from caseine, and sugar of milk is largely used by homeopathists for coating nauseous drugs to make them more palatable.

Then, you see, whether it be rum or calomel, milk serves an important purpose in concealing the fangs of those deadly poisons which the temperance lecturer or root doctor will tell you all about. Then we might go on enumerating the uses to which this fluid is put, besides its more vulgar employment for the delicacies of the table, and the tickling of the human palate in a reasonable and legitimate way.

Milk is described by the chemist as a glanular secretion which is peculiar to the mammalia. It is generally of a white, but frequently of a bluish white, color, more rarely of a somewhat yellowish tinge, opaque, without odor (some cheese factory milk excepted), of a slightly sweet taste, and an alkaline reaction. Milk of average quality contains from 13 to 14 per cent of solid matters, and very rich milk from 16 to 17 per cent of such matters. In average milk the percentage of—

Water is87.40	per	cent
Butter	- 66	66
Caseine 3.12	66	66
Milk Sugar 5.12	66	66
Mineral Matter	66	46

Fresh milk, on microscopic examination, appears as a clear fluid, in which fat globules—the so-called milk globules—are suspended as in an emulsion. When examined under the microscope, without the addition of any chemical reagent, these globules exhibit no trace of any investing membrane, although its existence has been demonstrated beyond a doubt in various ways. Henles' method consisted in observing, under the microscope, the action of diluted acetic acid on the milk. The milk globules exhibit changes of form, under these circumstances, which they could not possibly experience if they were mere fat globules; for they become distorted—some appearing caudate, others biscuit-formed. From the greater number there escapes a small drop, which appears almost

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