

the emergencies that may arise, the sinking spells that come over even a convalescent, and that, if not met with proper stimulants, may result in the most fatal consequences.—*Family Doctor*.

Surgery During the Russo-Japanese Naval War.

At the meeting of the Association of Military Surgeons of the United States, Surgeon-General Suzuki, of the Imperial Japanese Navy, made an address on his experiences during the Russo-Japanese naval war. He served on the flagship of Admiral Togo as surgeon-in-chief of the combined fleets. He considered the treatment and management of wounds and the sanitary arrangements of the fleets.

The instructions issued by him before leaving the naval base were: (1) the strictest attainable asepsis; (2) conservative surgery; (3) avoidance of amputations on war ships, and transference of the wounded to hospital ships as soon as possible after the engagement. From February, 1904, to August, 1905, out of 1891 casualty deaths, 1,448 were due to shipwreck through mines, and only 563 to wounds in battle. Of 1,791 wounded during the same period, 647 were transferred to hospital with only 32 deaths. The methods used were those generally employed.

He divided the proper treatment of the wounded in war into two stages: during action, only first aid; after action, temporary relief in the ship's surgery, the patient being then transferred to the hospital ship.

General Suzuki then discussed the proper location of the ship's surgery, which he said should be below the water line; the transportation of the wounded; the supply of dressing materials, which, with praiseworthy liberality, had been made amply large for all the needs of the fleet; he described the first aid package issued by him; the attention paid in the Japanese navy to the eyesight of gunners; the number and character of the wounds inflicted; the sanitary arrangements, among which may be particularized the diet, consisting of biscuit, 6 ounces, or bread, 3 ounces; rice, 12 ounces; barley, crushed, 4 ounces; meat, preserved, 5 ounces, or fresh, 7 ounces; fish, preserved or fresh, 5 ounces; vegetables, fresh, 15 ounces, or dried, 3 ounces; tea, $\frac{1}{2}$ drachm; barley, roast, 3 drachms; sugar, 6 drachms. To this must be added the following weekly allowance for cooking: Peas or beans, $2\frac{1}{2}$ ounces; wheat flour, 2 ounces; sugar, $3\frac{1}{2}$ ounces; soy, 3 ounces; sesame oil, 1 drachm; salt, $1\frac{1}{2}$ ounces; fat, 1 ounce. Supper