

best to use; any hard substances, such as metal should be avoided.

Patients should be instructed to consult the dental surgeon every six months about the state of their teeth, especially those whose idiosyncracies have a natural tendency to the accumulation of salivary calculus. In some cases patients take an interest in following the advice of the dental surgeon, and although they make use of the hygienic resources for the preservation of their teeth, they nevertheless require to be treated pathologically by the dentist, the teeth being unable to resist disease, all depending upon the state of their health.

Sugars are divided into two classes, viz.: the *true sugars* or those capable of fermentation, and the *imperfect sugars* or those incapable of fermentation. Of the former class we have the hard and liquid sugars, they are classified as follows, by Dr. Dunglison:

Species.

Varieties.

- 1.—Hard sugar of the cane, maple, beet, chesnut, &c.
- 2.—Liquid sugar, sugar of malt, of the sweet potato, molasses, honey, &c.
- 3.—Hard sugar of the grape, ripe fruits, starch, &c.
- 4.—Hard sugar of the mushroom.

Those sugars of the latter class are, according to the same author, viz.:

Species.

Varieties.

- 1.....Manna.
- 2.....Sugar of milk.
- 3.....Sugar of jelly or glue, (gelatin).
- 4.....Liquorice
- 5.....Picromel.

Sugars of the former class themselves do not have an injurious effect upon the teeth, but like the vegetable and animal food, the products of their fermentation causing the evil results. Cane or muscovado and maple sugars in their natural state, that is, the way in which they are sold in commerce, are not injurious to the teeth, although they are capable of acetous fermentation, because the former is of a granulous nature and does not chrystallize on being masticated, and the latter is incapable of rechrystallization under the same circumstances; but when used in the manufacture of confectionary they chrystallize, their nature are thereby changed, and on mastication lodge in the defective parts of the teeth and cause mischief by fermentation. Particcles of bread or substances of the same character saturated with molasses or other liquid sugars, also lodge during mastication in defective parts of the grinding surfaces of molars and bicuspsids, and between closely set teeth, and act by fermentation.

Confectionary may be divided into three distinct classes, viz.: First, that coloured with certain mineral substance. Secondly, that coloured with vegetable substances. Thirdly, that which is colourless, or the natural colour of the sugar after it has been boiled.

[To be Continued.]