Cancer of the Womb.—In this affection I have had great satisfaction in using the peroxide in its purity as a cleanser, deodorizer, and stimulator of healing in that portion of the ulceration probably dependent upon the irritating effect of accumulated purulent matter. The gratification and comfort to patient and attendants secured by the application well repaid its use. One who has never observed the horrible stench in the room of a neglected cancer of the womb can have no conception of the value of the drug in this connection. Dr. Joseph Grindon, a dermatologist of St. Louis, informs me that he has used the agent to remove pigment spots from the skin. This is the main remedy furnished by dealers to weak-minded women for blinding the hair.

It is needless for me to continue to cite cases and conditions where the peroxide of hydrogen will prove of value. I think it worthy of trial in gonorrhœa.

After a six months' trial of the peroxide of hydrogen, considering the nature of the agent and its effect upon purulent matter and bacteria, I feel justified in concluding:

1. The peroxide of hydrogen is a most efficient means of cleansing purulent surfaces, deep cavities and sinuses, and stimulating the healing process in ulcerating parts.

As a destroyer of microbes it is of great value as a local application in diphtheria and scarlet fever, ozæna, coryza and whooping-cough.

3. For the above reasons it should prove of value in gonorrhœa, hay fever, and similar disturbances probably dependent upon specific germs.

FACTS IN RELATION TO EMACIATION.

Abstract of Paper read before the Medical Society of the District of Columbia.

BY THOMAS TAYLOR, M.D.,
OF WASHINGTON.

For several years past I have devoted much of my time to the crystallography of animal fats, and have examined, crystallized and photographed the fats of several hundred animals, and a few vegetable oils. In the prosecution of this inquiry I observed incidentally, that the fats of several monkeys, victims of consumption, when rendered, strained and cooled, at a temperature of about 70° F. according to my usual method of treating fats in order to crystallize them, exhibited but a trace of the solid fats; the mass consisted principally of olein. From this fact my attention was directed to the consideration of the fat of human beings, subjects of emaciating diseases, from whatever cause. I have tested the fats of three consumptives who were greatly emaciated. The fats were crystallized in the usual manner—boiled, strained and cooled, at 70° F.—and, when examined, were found to be nearly destitute of solid fats, olein largely predominating.

While the cases cited are insufficient data for determining what may be the invariable condition of the fats of emaciation, I deem the facts thus far observed, worthy of attention, and I propose to continue these

researches in order to ascertain whether the conditions I have stated are constant. If in the animal economy, it can be shown that there is a greater tendency to oxidize the solid fats than the oil, in cases of high temperatures and emaciation, valuable information will be gained.

With regard to the composition of fats in general, they consist of three distinct fats, viz: olein, palmitin and stearin. These are known as glycerides of the fatty acids oleic, palmitic, and stearic. Early chemists applied the term margarin to a substance they believed to be a simple fat, but modern chemistry has demonstrated that this substance is merely a combination of palmitin and stearin. It has been demonstrated that the fat of milk and butter contains but a trace of stearin, and that it is composed mostly of palmitin and olein, and it is also stated on high authority, that the fat of man is of similar composition.

In my investigations relating to the forms of animal fat, I have observed that the crystals of human fat have a marked resemblance to crystals of milk-butter, suggesting the importance of the use of milk-butter as the proper form of fat for man, and superior to fats which consist largely of stearin, such as some oleomargarines I have tested.

According to modern chemistry stearin requires a temperature of 144° F. to melt it, and in each succeeding fusion a still higher temperature is required. For this reason the common fats cannot be as well adapted for the sick as butter, which melts at blood-heat. Therefore I think it might be well to test the value of pure butter as a substitute for other forms of fat now in use in cases of emaciation. In this case I would suggest that butter used for this purpose be boiled and strained to remove its casein, the casein of milk frequently proving very indigestible and unbearable to a weak stomach.

Milk, the natural food of man, contains all the essential proximate principles necessary to build up a perfectly healthy human being; but the butter fat of milk contains but a small proportion of nitrogenous matter as compared with the milk from which it is made; therefore, butter of itself does not afford sufficient nitrogenous matter to sustain life but for a limited period. As it is desirable to make sure that the diet contains a proper amount of nitrogenous matter, in an acceptable form, I recommend the use of peptonized beef, in other words, digested beef, in connection with butter so treated. Such a combination would build up the vital tissues.

As the solid fats of butter contain a larger amount of carbon than is found in the same amount of oil, the oxidation of these solid fats would contribute more animal heat than would the oxidation of the oil. In this process water would be formed, the elimination of which would lower the temperature of the body, thus tending to arrest the destruction of the tissues.

The "Revue Médico-Pharmaceutique" is the title of a new journal recently begun in Constantinople, and edited by M. Apéry.