

of one small specialty hospital have made to provide adequate training for their nurses. Where one leads, others will follow, and it is sincerely to be hoped that the interchange of pupils between the large general schools and the small specialty hospitals will rapidly grow to be the rule; but the still better plan would seem to be the one advocated for some years past, to have the large general schools accept all probationers and to arrange with one or more varieties of small specialty hospitals to furnish them with the required number of pupil-nurses for stated periods, during that time the pupil to receive a thorough training in the particular branch of medicine or surgery that the small hospital represents, under a capable superintendent and efficient teacher and in accordance with a prescribed curriculum.—ED.]

ADULTERATION OF FOOD IN SWITZERLAND

A COMMUNICATION to the State Department from the American Consul, M. De Boise, at St. Gall, Switzerland, declares the adulteration of food general in Europe, and in Switzerland legislation has had to be made against it. The chocolate, the consumption of which the slot machines have increased, is adulterated with mutton-tallow, sawdust, and potato meal. The chief ingredients of honey are syrup, meal, and corn-starch; Swiss cheese is mixed with potatoes ground to a powder; butter is adulterated with carrot juice. Bread, which furnishes seventy per cent. of the nourishment of the people of the Swiss Republic, is mixed with potato meal, and the dough is soaked heavily with water to add to the weight of each loaf. With coffee, tanbark, sawdust, stove rust, and chicory are mixed; and as adulterants for tea, linden, sage, and strawberry-leaves are used. It is proved by analysis that in beer the following ingredients are added as substitutes for malt and hops: potash, vitriol of iron, alum, licorice, linseed, solution of tartar, poppy heads, guinea grains, chamomile, pine sprouts, chicory, henbane, and wild cherries. Some of the wine which is freely consumed, he declares, has never contained a drop of grape juice, since potato syrup dissolved in rain water makes a salable beverage, and the desired color and bouquet are obtained by mixing wine acids with cream of tartar.