

DIET IN TYPHOID.—Dr. Thomas A. Clayton, in the *Medical Record*, advocates a more liberal diet in typhoid fever. He says all food which is properly prepared and digested reaches the ileum, the most common seat of greatest inflammation, in a more or less fluid form. It should be free from strings and stones and skin and bones. We have twice as much to fear from the inability of the patient to withstand the severity of the infection as we have from the intestinal lesions, therefore the strength should be supported by proper food, the patient being kept in the best possible condition to withstand the ravages of disease. Milk and broths are given until the more acute symptoms subside. As soon as the patient is hungry a soft-boiled or poached egg is allowed, then jelly or blanc mange, custard, soft-toast, the carefully selected soft part of baked apple, and rice which has been boiled for four hours. At last scraped beef, or scraped chop, very finely divided chicken and baked potato, the latter only when digestion seems especially good. This diet is not advocated for indiscriminate use, but is advised for careful trial. Milk alone often causes tympanitis, leaves a large residue after digestion, and is more apt to cause impaction than any other food. Hunger should not be permitted to cause discomfort.

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FORMALDEHYDE DISINFECTION.—The *Medical Record* says: "The Illinois State Board of Health has been conducting a series of experiments in its laboratory in formaldehyde disinfection, and as a result the board now feels justified in recommending formaldehyde for use in disinfection after contagious diseases, if employed with potassium permanganate, and with 40 per cent. aqueous solution of formaldehyde. It believes that in properly sealed rooms positive and reliable disinfection can be secured by the use of three and one-half ounces of potassium permanganate and one pint of formaldehyde solution to each 1,000 cubic feet of air space."

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FISH MEAT.—The *New York Medical Journal* in a synopsis of an article in *Zentralblatt Fuer Innere Medizin* says: "Rosenfeld concludes from his studies that the meat of fish makes as much muscular work possible as beef. It contains a greater percentage of proteids than beef and causes as long a feeling of satisfaction as the latter. It causes as much or less, but not more, urea as half. It is, therefore, to be recommended as a food, as well as beef, to peasants, athletes, and persons in the army and navy."