come immune, due to the injections, would, like the guinea pigs, lose their immunity in about nine months or whether the active immunity would be replaced by natural immunity just as in the majority of infants the stage of lack of immunity is followed by antitoxic immunity. We have found, in infants, two years after successful immunization that the great majority have remained immune, not over 6 per cent. losing their immunity. We have a right, therefore, to hope that the stimulated immunity has been replaced in the very great majority by a natural immunity and that this will hold for life. The facts that the protection lasts and that the injections are harmless make the active immunization of infants appear to be a practical measure of eliminating diphtheria.

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The composition of dried vegetables with special reference to their nitrogen and calcium content.

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Some of the common vegetables have been dried on steam-heated radiators at 65° C. to 70° C. The loss of water by this method of drying has been found to correspond to the water content of these materials as determined by Atwater and Bryant. Detailed analyses of these will soon be published.

Such dried green vegetables as swiss chard, beet tops, and celery have a high content of inorganic constituents, particularly calcium. Their content in mineral components decidedly preponderates over that of such plant products as carrots, cabbage, sweet potatoes, and potatoes. Attention is called to the possible loss of mineral constituents in preparing vegetables for drying when they are first cooked in water which is discarded.

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