

depends on the material of which the nurse is made. In every line of life experience, added to good natural abilities, adds much to capability.

But this is no argument in favour of short training, far less that the present standard of short training should be lowered. "Rural" midwifery is quite as arduous work as urban midwifery.

It appears from Dr. Brown's letter that the nurses receive their entire maternity, or midwifery training, in the work carried on by the Home, but he does not state from what board of examiners they receive certificates qualifying them to practice as midwives. This is a most important point.

It is a grave responsibility which rests on the Executive Committee of such a training home as the Govan Cottage Nurses' Training Home, and it is also a grave responsibility which rests on the shoulders of country associations or private charitable individuals, who employ or support nurses of a low standard of training to work among the sick poor or mothers of our land.

I am, Madam, yours, etc.,

E. A. STEVENSON.

[Philanthropists with the best intentions, and the least possible expert knowledge, are casting a net of inferior nursing standards all over the country, and they fight hotly over whether a nurse shall be considered "trained" after six or nine months insufficient instruction! We are informed "the doctors are quite satisfied." In Govan, happily, that is not so. The fundamental feudalism in the supposition that because a person is poor and ignorant—an ignorant sick attendant is sufficient for his needs—is just one of those remnants of barbarism which needs drastic legislation. It is a case of the blind leading the blind.—Ed.]

Comments and Replies.

Schwester Eva, Folkestone; Miss Eden, Kingston; and Miss Elston, Bordeaux.—When the Transactions of the Conference are ready we will notify you.

Home Sister, London.—"Lisle's" article is a very strong indictment of White Bread. Home-made bread made of whole meal should be provided in every institution. It is best and cheapest.

NOTICE.

We regret that the name of Mary McLaren was last week included in the list of midwives whose certificate was cancelled by the Board. The charges formulated against her were withdrawn.

Notices.

THE SOCIETY FOR THE STATE REGISTRATION OF TRAINED NURSES.

All those desirous of helping on the important movement of this Society to obtain an Act providing for the Legal Registration of Trained

Nurses can obtain all information concerning the Society and its work from the Hon. Secretary, 431, Oxford Street, London, W.

OUR PRIZE PUZZLE.

Rules for competing for the Pictorial Puzzle Prize will be found on Advertisement page xii.

"Little White-Faced Mite!"

BUT GOOD FOOD MAKES HER PLUMP AND BONNY.

This is what a grateful mother writes from Shaftesbury, Dorset:

"I must tell you of the good our little three-year-old girl has derived from Grape-Nuts. Some months ago she pined and fretted and would eat scarcely any food. Even after a thin piece of bread and butter she would cry and scream with pain in her stomach. The doctor told us she had acute indigestion, so we decided to try her with Grape-Nuts.

"For the first time for many weeks she seemed to have no pain after eating, and from that day she much preferred this food to any other. Everyone now wonders at the great change in her. She has grown into a rosy-faced, plump little girl, very different from the little white-faced mite she was four months ago. And she has practically lived on Grape-Nuts."

Name given by the Grape-Nuts Co., Ltd., 66 and 67, Shoe Lane, London, E.C.

White bread is a common cause of indigestion because its starch is difficult to digest, especially when the system is reduced by illness. But in Grape-Nuts the process of manufacture, consisting of prolonged cooking time and moisture, changes the starch of the barley and wheat into energising grape-sugar, which is easily assimilated by the delicate digestive organs of child and adult. Then, too, the valuable phosphates are all retained in Grape-Nuts, making it a complete nerve and brain rebuilding food as well.

7d. per packet. Your grocer sells it. It's worth while to order it.

WARNING.—Imitations of Grape-Nuts are on the market, paying the retail grocer a special profit to push the sale.

If you really want a skilfully and scientifically made brain food insist upon getting Grape-Nuts. Most grocers will promptly supply genuine articles without attempt to palm off something "just as good."

If your grocer tries to substitute some imitation "Nuts" for genuine Grape-Nuts, perhaps the other grocer down the street might serve you more faithfully.

If you find Grape-Nuts food a bit soft from the late damp weather, put it in an oven with the door left open and dry until crisp. Then add a sprinkle of sugar and some milk enriched with cream and there you are, the finest breakfast food extant.—Advt.

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