

Where and How Insulin is Made

Tucked away in an obscure corner of the University of Toronto grounds, overshadowed by the new electrical engineering building and flanked by a row of venerable elms, stands a two-storey, red-brick building formerly occupied by the University Y.M.C.A. A year or two ago it was planned to remove the building, as it was not suitable for any university purpose. To-day, however, as it does, the only "insulin laboratory" in Canada, the building, together with its recently installed equipment, is worth upwards of \$35,000.

The Insulin laboratory is one of the latest chapters in the romance of insulin. It stands as a confirmation of the success of the research of Dr. F. G. Banting and his fellow-investigators, Mr. Best, M.A. Its management and operation are in the capable hands of Mr. Best, who has, from the beginning, been in charge of the large-scale production of insulin. The laboratory is operated as a division of the famous Connaught Anti-Toxin laboratories, of which Dr. J. G. Fitzgerald is director and Dr. R. D. Defries, associate director. The business administration is in charge of Dr. Fitzgerald and Dr. Defries. Mr. Best is assisted in the new laboratories by D. A. Scott, M.A., an assistant director, and a staff of twenty-six people working night and day shifts. With the exception of three trained chemical technicians, under direction of Mr. Arthur Wall, who was the first technician to assist Mr. Best when the manufacture of insulin was begun, and four chemists, the staff is largely technically untrained. During the summer months five medical students were employed in the laboratories and during the winter, two students are engaged in part-time work.

The erection of such a completely equipped plant was made possible through the Ontario Government's grant of \$25,000, the remaining \$10,000 to \$15,000 being secured from funds of the laboratory and from private donations. The plant is now producing in the neighborhood of 250,000 units a week for distribution throughout Canada, Ireland, South Africa, Central and South America, New Zealand, Australia, and other countries where plants have not been established. The average dosage for the diabetic patients for whom such a large quantity of insulin is being prepared varies from 15 to 20 units a day.

The price for which insulin is distributed is, as with other products of the Connaught Laboratories, governed entirely by costs of material and of production. The Connaught Laboratories are not engaged in commercial business but constitute a department of the University of Toronto. Mr. Best has called attention to the gradual fall in the price of insulin. In May, 1923, the material was sold at 5 cents per unit; in June at 3 cents per unit and now at 2 cents per unit. The distribution of insulin is effected through two channels. The first is hospitals which have organized departments for the administration of insulin. The second is through physicians trained in the use of insulin. For these latter a special short course of instruction was given at the University of Toronto last July under the direction of Professor Duncan Graham.

The preliminary stages in the preparation of the health-giving extract

are conducted in a large laboratory in the north-east corner of the insulin building where beef and pork pancreas (sweetbreads), fresh from the abattoirs, are first minced in a large meat-grinder, dissolved in vats of alcohol, and then placed in a large basket centrifuge. The liquid is drawn off from the centrifuge and further clarified by filtration through paper in glass funnels. This liquid, containing the soluble constituents of the pancreas, is reduced to a small volume by evaporation of the alcohol and water content in a large vacuum still. The residue contains the insulin. The solution is purified in two chemical laboratories, one on the main floor and one on the second floor, by chemical procedures known as "fractional precipitations." The purified product is then sterilized, standardized, and filled into vials for distribution by the Connaught Laboratories.

But the equipment of the Insulin Laboratory embraces more than the mere processes necessary to produce the serum. A distilling room on the main floor contains a large rectifying still, vacuum pumps, and condensers by which the used alcohol is reclaimed. An oil-burning furnace in the basement supplies steam for the vacuum still and a refrigeration machine cools the alcohol condenser and manufactures cakes of ice for small refrigerators. A large electric fan is kept running continuously to ventilate the laboratories and clear the air of alcohol fumes.

On the second floor, in addition to the purification laboratory, there is a laboratory in which two chemists are employed on research work in connection with insulin. Clean, well-ventilated rooms are provided for the animals used and a small operating room is near at hand.

The preparation of insulin is controlled by patents applied for in various countries of the world by the original investigators. These patents have been assigned to the University of Toronto and a committee appointed by the Board of Governors, is responsible for the administration of patent and other rights and for the promotion of efficient production and distribution of insulin in all countries of the world. The original investigators, Dr. Banting and Mr. Best, receive no financial benefit from the patent but desired to prevent the filing of other patents which might restrict the preparation of insulin. In Great Britain complete patent rights have been assigned to the British Medical Research Council, and in the United States the Ely Lilly Company of Indianapolis has been licensed by the University of Toronto to manufacture insulin. The licensing of other firms in the United States is at present under consideration. Rights in all countries except Great Britain have been retained by the University of Toronto. The patents for insulin have been obtained largely through the efforts of C. H. Riches, a patent lawyer of Toronto, who has given his services to the University without charge.

In addition to carrying out his duties as director of the Insulin Laboratory, Mr. Best is continuing the fifth year of his course in Medicine, which he interrupted in 1921 to collaborate with Dr. F. G. Banting in the researches which led to the discovery of the insulin treatment of diabetes.

KING GEORGE'S SONS TO BE CREATED DUKES

Younger Members of Royal Household to Succeed to Ancient Titles

A despatch from London says:—King George will create two more royal dukes in the persons of his younger sons, Prince Henry and Prince George, it is stated by some court intimates. This step has been urged for some time, as there have been royal dukes in England since the days of George III, whose ample family supplied seven holders of dukedoms.

This number gradually dwindled until in the latter part of Queen Victoria's reign they were confined to her three sons, and at the coronation of George V, there were only two—the Prince of Wales as Duke of Cornwall, and the Duke of Connaught. At present this has only been supplemented by the creation of Prince Albert in 1920 as Duke of York, and the existing number is barely sufficient to officiate at the opening of bazaars and the uncapping of monuments and to attend to the other duties which fall upon royal shoulders.

Current rumors have opened up speculation as to the titles which will be chosen from the list of those which have been connected generally with the royal family. The title of Duke of Edinburgh is a concession to Scottish pride and for several centuries has always fallen upon some royal son. This title probably will be chosen for Prince Henry. It was last borne by the second son of Queen Victoria and discarded when he assumed the German title of his father, the Duke of Saxe-Cobourg-Gotha.

The titles Duke of Kent and Duke of Sussex, which were borne by Queen Victoria's father and uncle respectively, and Duke of Gloucester and Duke of Clarence, all of which are now in abeyance, are expected to furnish the necessary appellation for Prince George, unless his Majesty decides to break new ground with a hitherto unused name for his youngest son.

Earl of Cavan

Chief of the Imperial General Staff, who is leaving for a visit to Singapore and on his return will be a visitor at several Canadian cities.

Fifty Elected by Acclamation to British Parliament

London, Nov. 26.—Fifty candidates were elected to the British Parliament by acclamation to-day, as follows:

CONSERVATIVES	23
LIBERALS	11
LABORITES	3
NATIONALIST	1
Total	50

The odds quoted in financial quarters are 4 to 1 against a Liberal victory and 14 to 1 against Labor. There seems to be a general view that the Government will be returned by a majority of at least forty or fifty.

The production of lumber in British Columbia for the first eight months of 1923 was twenty per cent higher than the best previous record. This will easily be the best year in the history of the lumber industry in the province.



THE ALLIED DEBTS

"You have often proclaimed that the payment of debts is a matter of national honor."

"True, my dear fellows. But I was speaking always of Germany, never of France."

(The United States and Britain may shortly press for the payment of the French war debts.)

TAKING BIG PART IN ELECTION CAMPAIGN

Most of the Canadian Candidates in Field Having a Hard Fight.

A despatch from London says:—S. J. Farmer, Labor, was re-elected Mayor of Winnipeg on Friday by a majority of 4,899. The unsuccessful candidate was Robert Jacob. The contest was fought on variety of issues including the record of Mr. Farmer as Mayor during the past year, the platform of the Independent Labor party, which endorsed his candidacy, the policy and personnel of the Winnipeg Civic Association which brought Mr. Jacob into the field, the alleged intentions of the Winnipeg Electric Railway in the matter of their city franchise, and the general question of public utilities and the city Hydro system in particular.

S. J. Farmer Re-elected Mayor of Winnipeg

Weekly Market Report

TORONTO

Manitoba wheat—No. 1 Northern, \$1.04 1/2; oats—No. 3 CW, 42 1/2¢; No. 1 extra feed, 41¢; Manitoba barley—Nominal.

All the above, track bay port-American corn—Track, Toronto.

No. 2 yellow, \$1.17.

Ontario barley—58 to 60¢.

Buckwheat—No. 2, 72 to 75¢.

Ontario rye—No. 2, 73 to 75¢.

Peas—Sample, \$1.50 to \$1.65.

Millet—Del., Montreal freights

bags included: Bran, per ton, \$27;

shorts, per ton, \$30; middlings, \$36;

good flour, \$2.05.

Ontario wheat—No. 2 white, 94 to

96¢ outside.

Ont. No. 2 white oats—38 to 40¢.

Ontario corn—Nominal.

Ontario flour—Ninety per cent pat-

in jute bags, Montreal, prompt ship-

ment, \$4.75; Toronto basis, \$4.75;

bulk, seaboard, \$4.25.

Manitoba flour—1st pats, in jute

sacks, \$6.30 per bbl.; 2nd pats, \$5.80.

Hay—Extra No. 2 timothy, per ton,

track, Toronto, \$14.50 to \$15; No. 2,

\$14.50; No. 3, \$12.50; mixed, \$12.

Straw—Car lots, per ton, \$9.

Cheese—New, large, 12¢ to 24¢;

twins, 2¢ to 25¢; triplets, 2¢ to 26¢;

Stiltons, 2¢ to 25¢. Old, large, 30 to

31¢; twins, 31 to 32¢.

Butter—Finest creamy, prints, 41

to 43¢; No. 1 creamery, 38 to 40¢; No.

2, 36 to 38¢.

Eggs—Extras, fresh, in cartons, 70

to 74¢; extras, storage, in cartons, 45

to 47¢; extras, 42 to 48¢; firsts, 38

to 39¢; seconds, 30 to 32¢.

Live poultry—Spring chickens, 4

lbs. and over, 25¢; chickens, 3 to 4

lbs., 22¢; hens, over 5 lbs., 22¢, to 4

to 5 lbs., 15¢; do, 3 to 4 lbs., 15¢

roosters, 15¢; ducklings, over 5 lbs.,

20¢; do, 4 to 5 lbs., 18¢; turkeys,

young, 10 lbs. and up, 28¢.

Dressed poultry—Spring chickens, 4

lbs. and over, 33¢; chickens, 3 to 4

lbs., 30¢; hens, over 5 lbs., 28¢; do,

to 5 lbs., 24¢; do, 3 to 4 lbs., 18¢

roosters, 18¢; ducklings, over 5 lbs.,

28¢; do, 4 to 5 lbs., 25¢; turkeys,

young, 10 lbs. and up, 33¢.

Beans—Canadian hand-picked, lb.

peas, 6 1/2¢.

Maple products—Syrup, per pint,

gal., \$2.50; per 5 gal. tin, \$2.40 per

lb.; maple sugar, 25¢.

Honey—60-lb. tins, 12 to 18¢ per

lb.; grassers, \$3; hogs, thick smooths

\$10; butchers, \$8.50; sows, \$6.50 to \$7.

Montreal

Oats, Can. West, No. 2, 55¢; No. 3,

extra No. 1, feed, 52 1/2¢; No. 2

local white, 51 1/2¢. Flour, Man. spring

wheat pats, 1st, \$6.80; 2nd, \$6.80;

strong bakers, \$6.60; winter pats,

choice, \$5.75 to \$5.85. Rolled oats,

bags, 10 lbs., \$3.05; Bran, \$2.75.

Shorts, \$30.25. Middlings, \$36.25.

Hay, No. 2, per ton, car lots \$15 to

\$16.

Cheese, finest westerns, 19¢ to

19 1/2¢; finest easters, 18 1/2¢ to 18 3/4¢.

Butter, No. 1 creamery, 38 to 38 1/2¢.

Eggs, extras, 40 to 41¢; No. 1 stock,

36 to 37¢; No. 2 stock, 30 to 32¢.

Canners, \$1.40; cutters, \$2 to \$2.25;

bulbs, \$2.25 to \$2.75; good veal calves,

\$10; grassers, \$3; hogs, thick smooths

\$10; butchers, \$8.50; sows, \$6.50 to \$7.

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