

The indigestibility of caseine is now universally recognized as the chief obstacle to the employment of cows' milk as a food for infants. Modern investigation of the comparative composition and properties of cows' and human milk discloses the fact that cows' milk contains twice as much albuminoids, caseine, etc., and that these are for the greater part coagulable, and form firm masses of curd in the stomach ; whilst most of the albuminoids of mothers' milk are soluble, and those coagulable form minute, soft, flocculent particles in the stomach. Thus science explains and confirms common experience. Further, there appear definite and significant differences in the relative proportion, as well as total amount of nutritive substances in the two milks, clearly in accordance with their destination.

By means of the Peptogenic Milk Powder and process, cows' milk is so modified as to conform remarkably in every particular to normal mothers' milk, thus affording a food for infants exactly suited to the functions of infant digestion, calling forth the natural digestive powers of the stomach and supplying every element of nutrition competent for the nutrition and development of the nursing infant.

## DIRECTIONS.

Peptogenic Milk Powder	-	-	One Measure.
Cold Water	-	-	Half Pint.
Cold Fresh Milk -	-	-	Half Pint.
Cream	-		Four Tablespoonfuls.
Heat the mixture with con	stan	t stirring	until it comes
to the boil in	ten	minutes	· · · · ·

Average of Analyses	Water.	Fat.	Milk Sugar.	Albuminoids.	Ash.			
80 samples of Womans' Milk.	86.73	4.13	6.94	2.	0.2			
Analysis of Milk pre- pared with Peptogenic Milk Powder.	86.2	4.5	7.	2.	0.3			
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## **PEPTOGENIC MILK POWDER**

Originated and Tiede FAIRCHILD BROS. & FOSTER, New York.