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There is everything

in Peptonised Milk

that is contained in raw milk, with the immense advantage gained for the sick, that the casein is physiologically altered into a soluble form—the milk cannot curdle, remains a real fluid after ingestion. Casein curd cohering in compact masses is by far the most refractory to digestion of any form of proteid. Many years of clinical experience have proven that nothing is lost (and surely much gained) by beginning with peptonised milk and avoiding the always possible and often realised complications and relapses due to the accumulation of indigestible food in the intestinal tract.

Milk is peptonised easily with Fairchild's Peptonising Tubes—cold or hot process.

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