

During the Past Year

We placed Maltine and several of its compounds in the hands of one hundred leading Physicians of the United States, Europe, Australia and India with a request that they thoroughly test it in comparison with other remedies which are generally used as constructives in Pulmonary Phthisis and other wasting diseases.

From the tone of the seventy reports already received, fifteen of which are upon comparative tests with the principal Extracts of Malt in the market, we are fully justified in making the following claims, viz :

FIRST :—That Maltine (Plain) increases weight and strength far more rapidly than Cod Liver Oil or other nutritive agents.

SECOND :—That Maltine, Maltine with Peptones, and Maltine with Pepsin and Pancreatine rapidly correct imperfect digestion and mal-nutrition in wasting diseases.

THIRD :—That Maltine is the most important constructive agent now known to the Medical Profession in Pulmonary Phthisis.

Fourth :—That Maltine causes an increase in weight and strength one and a half to three times greater than any of the Extracts of Malt.*

LIST OF MALTINE PREPARATIONS.

MALTINE—plain.

MALTINE with Hops.

MALTINE with Alteratives.

MALTINE with Beef and Iron.

MALTINE with Cod Liver Oil.

MALTINE with Cod Liver Oil and Iodide of Iron.

MALTINE with Cod Liver Oil and Pancreatine.

MALTINE with Cod Liver Oil and Phosphates.

MALTINE with Cod Liver Oil and Phosphorus.

MALTINE with Hypophosphites.

MALTO-YERBINE.

MALTINE with Iodides.

MALTINE with Peptones.

MALTINE with Pepsin and Pancreatine.

MALTINE with Phosphates.

MALTINE with Phos. Iron and Quinia.

MALTINE with Phos. Iron, Quinia and Strychnia.

MALTINE Ferrated.

MALTINE WINE.

MALTINE WINE with Pepsin and Pancreatine

MALTINE with Petroleum

* MALTINE is a concentrated extract of malted Barley, Wheat and Oats. In its preparation we employ not to exceed 150 deg. Fahr., thereby retaining all the nutritive and digestive agents unimpaired. Extracts of Malt are made from Barley alone, by the German process which directs that the mash be heated to 212 deg. Fahr., thereby coagulating the Albuminoids and almost wholly destroying the starch digestive principle, Diastase.

We guarantee that MALTINE will keep perfectly in any climate, or at any season of the year.

Faithfully yours,

REED & CARNRICK, NEW YORK

LOWDEN NEILL & Co.,
WHOLESALE DRUGGISTS,

Wholesale Agents for the Dominion.

32 Yonge St., Toronto, Ont.