

EVERY GENUINE BOTTLE OF

CAMPBELL'S QUININE WINE

Bears a label of which the following is a fac simile in miniature.

The great Invigorating Tonic, being a specific in Dyspepsia, Low Spirits, Fever and Ague, Debility, Loss of Appetite, and a sure fortifier of the System against Fevers and infectious diseases.



No dull spirits, no dull speeches, even in parliament, no legislative crossness, often born of imperfect digestion; no dyspeptic horrors can stand the magic of Campbell's Quinine Wine.

IMPORTANT CAUTION.

See that you get only *Campbell's Quinine Wine*. The following analysis proves the necessity of this caution.

Report from Dr. J. Baker Edwards, Ph. D. D.C.L. F.C.S., Professor of Chemistry and Microscopy.

I hereby certify that I have carefully analysed the samples of "Quinine Wine" submitted to me by Messrs. Kenneth Campbell & Co., with the following result:

No. 1.—Dark in color and turbid, deposits a muddy sediment on standing, has a sweet and acid taste, Orange Flavor, and scarcely bitter, yields on evaporation a thick syrup of inverted sugar, contains only a *microscopic trace* of *Quinine* and *Quinidine*. Is made with Orange Wine.

Sample X.—Dark color, with muddy deposit on standing, has an acid and slightly bitter taste, contains *Cinchonine* but *no Quinine*. Is made with an *acid wine, not sherry*.

No. 3, Campbell's.—Light color, clear, with no deposit, contains Disulphate of Quinine in the proportion of 1 grain to 2 fluid ounces. Is made with *sound sherry wine*.

N. B.—The latter [Campbell's] is the only genuine "Quinine Wine" of the three samples examined.

Signed,

JOHN BAKER EDWARDS, Ph. D. D.C.L. F.C.S.

—Professor of Chemistry and Microscopy, Bishops' College and College of Industry, Montreal.

MESSRS. KENNETH CAMPBELL & Co., MONTREAL.