The Original and the Best "MILK MIXTURE."

The scientific tendency of infant feeding, the influence of Physiological Chemistry, is strongly shown in the prevalence of the "milk mixture." The very idea of the milk mixture suggests the elimination of substances foreign to milk.

The first use of this term "milk mixture" was made by Fairchild (1884), in the description of the Peptogenic Milk Powder process, as consisting of two distinct steps:

First, to prepare a milk mixture, identical in chemical composition with human milk, in total nutrient contents and in the percentage of each constituent. Then, to convert the albuminoids into the soluble and minutely coagulable form, characteristic of human milk albuminoids, by means of a proteolytic ferment, the ferment being destroyed by heat in the final step of the process.

The action of the ferment was termed the "pivotal feature" of the process, on the ground that the differences in physiological properties, behavior and digestibility of cows' milk and human milk are directly dependent upon the character of their albuminoids.

If the action of the ferment is not desired, then the Peptogenic Milk Powder may be mixed first with HOT water, which instantly destroys the ferment, and then with the milk. This milk mixture will even then be more like human milk than any other milk mixture ever proposed. The milk mixture, prepared by the Peptogenic Milk Powder and process, yields a food for infants which in every particular approximates more closely to the composition of normal human milk than that obtained by any other known product or process.

FAIRCHILD BROTHERS & FOSTER, New York.