

Peptogenic Milk Powder and "Directions"

AFFORD A SIMPLE AND NATURAL MEANS OF ADAPTING COWS' MILK TO A CORRESPONDENCE WITH MOTHERS' MILK

- FIRST: A mixture of Peptogenic Milk Powder, pure water, fresh milk and cream gives the quantitative composition of average normal mothers' milk—the same percentage of fat, proteids, carbohydrates and ash.
- **SECOND:** The application of heat at body temperature for a certain length of time gives the qualitative composition, by making the proteids soluble and non-coagulable like the albumnoids of mothers' milk, through the action of the enzyme of the Peptogenic Milk Powder—one of Nature's own agents.
- **THIRD**: Raising the heat to boiling point, or to only 165-170 degrees F., destroys the active principle of the Peptogenic Powder and at the same time makes the food sterile.

By this simple process cows' milk is adapted to an almost absolute correspondence with mothers' milk in physical properties, chemical composition, and the physiological condition of each element; is also made digestible to the same degree as mothers' milk and equally competent for the nutrition of an infant all through the nursing period.

PEPTOGENIC MILK POWDER was originated, and is made, by

FAIRCHILD BROS. & FOSTER

Samples and literature to physicians upon request.

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