

WHAT IS SUGAR OF MILK?

Sugar of Milk is the substance which gives the sweetish taste to milk. It is found in varying proportions in the milk of all mammals, but most largely in woman's milk. It is left in the whey remaining after the manufacture of cheese, and it is from this source that it has always been made. Until recently it has been principally made in Switzerland, but thanks to Prof. Sabin its successful manufacture is now established by the American Milk Sugar Co., whose headquarters are at Burlington, Vt., and whose supplies are drawn from the choicest dairying sections of that State. It will undoubtedly add not a little to the importance of the dairying industry of that region, especially when its importance as an addition to the food of infants and invalids is understood.

By its incorporation in Lactated Food, its use, which on account of its high price has been confined to the wealthy, is now available to all classes, and it will prove an important aid in the treatment of infants deprived of their natural nutriment.

What Physicians say of Lactated Food:

EDWARD S. PECK, M. D., 51 West 50th St., N. Y., Surgeon in the St. Elizabeth's and Charity Hospitals, New York City, etc.:—"I am glad to give an unqualified commendation to Lactated Food. I have given it a careful trial with several infants with most satisfactory results. I was especially pleased with the good effects on the character of the excretions and the corrections of constipation. I shall be glad to recommend it in all instances where artificial feeding is necessary, believing that it meets all the hygienic needs of the system."

HENRY T. BOYLE, M. D., 419 West 40th St., New York:—"I have used Lactated Food in the case of a child three months old, who had been fed on other food, which had produced convulsions and other symptoms of indigestion. Since using the Lactated Food all abnormal symptoms have ceased, and the child is now doing well."

J. D. MCGILL, M. D., Jersey City, N. J.:—"I have had occasion to use Lactated Food in my own family, and the result has been very gratifying. If it continues to act as well as it has hitherto, I shall prescribe it to the exclusion of all other foods. In the case of my own child, it has become indispensable."

G. H. SIMMONS, M. D., Lincoln, Neb.:—"I have been using Lactated Food for some time, and have found no case as yet where it did not agree with the little patients, and twice I feel that I have gained the blessing of parents in having saved their little ones with Lactated Food. Once in a case of cholera infantum, and once in a case where no artificial food could be found to agree."

F. F. FAINE, M. D., Comanche, Texas:—"Lactated Food proves to be the most satisfactory of any food I have been able to procure for invalids, either infant or adult. I have used it in a case of typhoid fever in an adult, and I am now using it in the case of an infant unable to digest the mother's milk. I assure you I esteem it very highly."

A FOOD FOR INVALIDS.



One of the chief considerations in the selection of a food for invalids is the fitness in quality and composition, for the purpose intended. An invalid, who has been reduced by the struggle with disease, is not in condition to assimilate ordinary food, the stomach being so weakened that its effort to digest such food is often attended with serious results. An invalid's food should be capable of digestion and assimilation without taxing the strength of the stomach, thus giving it time to recuperate by nature's grand restorer—rest. Judged by these standards Lactated Food takes precedence of all others. In dyspepsia or convalescence from acute disease, the greatest obstacle to rapid recovery is the difficulty of procuring proper food; that is, food that can be easily assimilated and will invigorate the system, instead of bringing on the long train of symptoms so well known as signs of indigestion. The Lactated Food has been tested in such cases by physicians in all parts of the country, and the unanimous report is "superior to anything I have ever used."

As an article of diet for scrofulous and consumptive patients and in those cases where formerly cod liver oil was prescribed, it possesses undoubted advantages.

It has been used very successfully in the vomiting of pregnancy and in the dyspepsia of old people.

It is also of great value in cases of ulceration or inflammation of the stomach or intestines, both on account of the tendency to subdue inflammation and because of the character of the excretions.

In sick headache it is a most admirable diet, the stomach quickly regaining its normal condition. If taken regularly once a day by those liable to attacks of sick or bilious headache, it will act as an efficient preventive, and this most distressing malady will be a thing of the past.

It is in a form, when properly prepared, for direct assimilation, is very nourishing, and is tolerated by the weakest stomach.

(30)

Glit-edged Butter all the year round is the result of using Wells, Richardson & Co.'s Improved Butter Color.