

THE USE OF

Stearns' Wine of Cod Liver Oil

HAS SPREAD FROM THE DETROIT HOSPITALS TO
THE END OF THE EARTH

Stearns' Wine of Cod Liver Oil

Is one of the most popular remedies
in the physician's armamentarium.

Stearns' Wine of Cod Liver Oil

Is not a fatty food, but a metabolic
stimulant.

Stearns' Wine of Cod Liver Oil

Improves the appetite and digestion,
and by stimulating the cell activity
of the tissues eliminates poisonous
materials from the system and builds
new tissues from good food.

All Authorities Admit

That the "alterative" virtue of Cod
Liver Oil resides in the extractive, not
in the fat. STEARNS' WINE OF
COD LIVER OIL contains the ex-
tracts, not the fat.

The Fresh Liver of the Cod

Is the source of the extractive. It
exists in the oil only to the extent
that oil is a solvent for it. STEARNS'

WINE OF COD LIVER OIL is
prepared from carefully selected *fresh*
livers containing the oil, by a process
of elimination by which the nauseous
fatty matter is rejected and the active
principles are retained.

Any Fat is as Good as Cod Liver Oil Fat.

If you want fat use the fat of milk
(butter) or of prime beef. They are
fully as nutritious, and not so liable
to interfere with the digestion. Take
STEARNS' WINE OF COD LIVER
OIL with it to assist their assimila-
tion.

Beware of Using Fat in Wasting Diseases.

It inhibits the metabolism of the pro-
teid molecule. Therefore, when used
in large amounts, slows the process of
tissue building, and causes the pro-
ducts of tissue decomposition result-
ing from the disease to accumulate in
the body of the patient and poison
the system.

SEND FOR LITERATURE.

FREDERICK STEARNS & CO.

Manufacturing Pharmacists

Detroit, Mich. London, Eng.
New York City.

... WINDSOR, ONT.