

st, as we understand
in the body and act
meat. It is clearly
r," IT IS MEAT WITH
with tea and coffee,
those who would
ad again: "Let its
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is necessary for nu-

nal Scientific Series,
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says:—"There is but
sh it really possesses
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nutritious matters
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Times," state, that
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d Society of Upsala,
8.

the nutritive power
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Were it possible to
meat combining in
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FLUID BEEF.—"The
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new preparation is
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tains may be absorbed by the system. With the lean of animal food this change is effected in the stomach by the action of the gastric juice, but when this juice is deficient in quality, or quantity, it is incapable of affecting the centre of the morsels of food presented to it, and they in this unprepared state leave the stomach, bearing with them the causes of dyspepsia and its train of concomitant evils.

The theory of JOHNSTON'S FLUID BEEF has however solved the hitherto insurmountable difficulty, and furnishes all the desirable results of meat diet to those who are otherwise unable to digest animal food. In its manufacture the albumen and fibrine (or rather the entire lean of beef) is by a special process desiccated and mechanically pulverised to such a minute degree of subdivision that it is almost imperceptible in water. By this means the entire surface of every microscopic atom is presented to the direct action of the solvent juice, which, acting chemically and in combination with the digestive properties of meat essence, at once prepares the food for assimilation, and with the least possible expenditure of vital force, furnishes to the blood all that is necessary to impart tone to the nerves and substantial food for brain, bone and muscle.

CHEMICAL ANALYSES.

By WM. HARKNESS, F.C.S., L., Analytical Chemist to the British Government.—Laboratory, Somerset House, London, England.—I have made a very careful chemical analysis and microscopical examination of Johnston's Fluid Beef, and find it to contain in every 100 parts:

Albumen and Gelatine	21.82	Flesh-forming Food.	Ash or Mineral Matter	14.57
Fibrine in a readily soluble form	37.48		Moisture	26.74

The mineral matter is rich in phosphates. The microscopical examination shows the Fluid Beef to contain good, sound beef, ground to a very fine powder. There is not the slightest trace of fungus, spores, or any other organism which would tend to produce decomposition. I consider this a most valuable preparation, combining as it does, a concentrated extract of beef with the solid beef itself, the latter being in a form easily digested. It is also free from the burnt flavor so much objected to in ordinary extracts of meat. IT IS ONE OF THE MOST PERFECT FOODS I HAVE EVER EXAMINED.

By Dr. J. BAKER EDWARDS, Ph. D., S.C., L.; F.C.S., Professor of Chemistry and Inland Revenue Food Analyst, Montreal.—I hereby certify that I have made a careful analysis of the proximate constituents of "Johnston's Fluid Beef," and find it to contain:

Salts of Flesh and Moisture, Beef Tea Food	33.30	Fibrin or Meat Food	35.50
Albumen or Egg Food	22.50	Mineral or Bone Food	1.70

I consider this an invaluable preparation, containing as it does, in addition to the well-known Liebig's Extract—which has been aptly named "Wine of Meat," the nutritive value of EGG diet and MEAT diet in a form readily soluble in the gastric juice. It is therefore a more complete and perfect food for children and invalids than Meat Extract alone; and moreover, having inspected the process of manufacture, I am satisfied that it may be relied upon as a uniform and very superior preparation.

By STEVENSON MACADAM, Ph. D., F.R.S.C., F.C.S., Lecturer on Chemistry.—Analytical Laboratory, Surgeons' Hall, Edinburgh, 6th March, 1873. I have made a careful chemical analysis of a sample of Beef Powder, manufactured by J. L. Johnston, and find it contains as follows:

Albuminous or Flesh Matter	63.38	Moisture	13.23
Ash or Saline Matter	20.62	Oils and Fatty Matter	12.77

This is a highly nutritious article of diet, contains all the elements of Flesh Food in a concentrated form, is very palatable and easily digested, and is eminently suited for dietetic purposes, especially for invalids.

Extract from "Papers on Health," by Professor KIRK, Edinburgh.—"Suppose we take such a substance as Johnston's Fluid Beef, which we feel sure must become a most popular food for invalids. This readily passes into the circulation, and is changed into the actual living substances that make up the body of man. It does not cause accumulation of fat, for instance. Those who, to our knowledge, have been strengthened by its use, have got firm in muscle and nerve, but less stout than before they used it.

In submitting the following extracts from the letters of our leading local physicians, we feel justified in stating that few if any of the gentlemen named have ever before given a certificate for any proprietary article. Unsolicited testimonials from medical men reach us daily.

Dr. NICHOLS, 681 Spruce Street, Philadelphia, says:—"I have used it in a case of a child suffering from extreme debility after an attack of cholera infantum, the child began to improve immediately, and is still taking the Fluid Beef. I find it very palatable and nourishing, easily digested, and am satisfied that the contained fibrine is perfectly assimilated by the tissues of the body, as shown by a great gain of strength, &c. I feel assured it will meet with general favor."

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— SIDE ELEVATION. —