

mothers and matrons of infants' asylums. They simply tied the flour in a bag and kept it in boiling water for several days, the result being a similar product to that analysed, but, of course, the conditions necessary to the production of a similar result could not be controlled. One of the great advantages connected with this mode of preparing flour was the coagulation of the albuminoid constituents in a finely granular state.

This reprint is presented with the compliments of

W. A. DYER & CO.,

Manufacturers of Dyer's Improved Food for Infants.

A preparation of pure Pearl Barley manufactured in accordance with suggestions found in this lecture "On Infants' Food."

This Improved Food we prepare with the aid of machinery specially designed by us for this purpose, and at all times the Profession can rely upon its being uniform in composition.

We claim for this Food :

- 1st—That only the best Pearl Barley is used for preparing the flour.
- 2nd—Uniformity of composition.
- 3rd—Our process is so regulated that the starch is not converted into any form of sugar.
- 4th—Reasonableness of price. Notwithstanding the time and expense incurred in its manufacture, we have decided to offer it to the public at such a price that it can be within the means of all.