

LIQUID BREAD.

THERE is perhaps no preparation to which the name "Liquid Bread" can be so fitly given as to Wyeth's Liquid Malt Extract, containing as it does the elements which are in the "Staff of Life," but it is much more than a bread. When bread is taken into the stomach the starch in it (wheat flour contains about 70 per cent. of starch) must be changed into sugar before it can be used up in the body, whereas our Malt Extract, owing to the process it has gone through, is at once taken up by the system without taxing the digestive organs in the least, and the active principle in it, which is called by chemists "Diastase" acts at once on other food, changing it into the form whereby it can be readily absorbed, and go towards enriching the blood and repairing the waste which is continually going on.

As the Winter Tonic "par excellence" we do not hesitate to designate Wyeth's Liquid Malt Extract; it is particularly beneficial in Winter in that it promotes circulation, assists digestion, and is in itself a grateful food to patients who can hardly tolerate other diet, thus it increases vitality and aids the formation of fat to help withstand the severity of the season.

As a food for consumptives, many physicians find it to be about the only thing that some idiosyncratic patients can touch at all.

As to its advantages, during lactation this claim has been so fully substantiated by thousands of practitioners throughout America that the article has now become almost an essential requisite for mothers nursing, because of the large percentage of nutritive matter with the very small percentage of alcohol it contains; in the usual dose of a wine-glassful three or four times daily it excites a copious flow of milk, improves it in quality and supplies strength to meet the great strain upon the system at that period, nourishing the infant and sustaining the mother at the same time

Yours respectfully,

JOHN WYETH & BRO.,

per **DAVIS & LAWRENCE CO., Ltd.,** Gen'l. Agents.