

administered in some cases food alone, and in other cases food plus Angier's Petroleum Emulsion to both persons and dogs, and then extracted the stomach contents for purposes of comparison. It was found that in the cases in which food alone was given, digestion was less rapid and less complete than in those cases to which were administered food plus petroleum. It was further noted in the above experiments that petroleum administered in ten times the regular dose, did not in a single instance induce eructations, gastric distress or toxic symptoms of any kind. These experiments prove that petroleum facilitates and expedites digestion without producing a single symptom indicative of gastric irritation or toxic infection.

*Effect of Absorption.*—Absorption is the *sine qua non* of nutrition. Food is of no value unless it is absorbed. The process of absorption is, however, a complicated one and embraces several distinct factors. Experiments to determine the effect of Angier's Petroleum Emulsion on absorption are hereby briefly recorded. In the first place, any agent that influences absorption must behave in a certain manner towards food products, digested and undigested. It has already been shown that petroleum has solvent properties possessed by few if any other agents. Peptones, for instance, the finished product of the digestion of albuminous substances, are completely dissolved by mixture with this petroleum emulsion. The mixture thus obtained is held in combination, is more rapidly diffusible through water and fluids of lesser density, and the individual particles rendered more mobile.

Another series of experiments with an important class of food stuffs, fats, showed that butter, lard, and even clear bacon fat are immediately dissolved and emulsified: the fat particles become more mobile and freely miscible with water and other fluids, and the solution of fats in petroleum pours out of the vessel without clinging to the sides, and the glass may be then rinsed clean with cold water. *These experiments prove that the effect of petroleum emulsion on fats is exactly similar to that produced by the combined effects of the bile and pancreatic juice; they explain one important step of the universally attested effect of Angier's Petroleum Emulsion on nutrition, i.e., the perfect preparation of food stuffs for absorption.*

As to the effect of petroleum on the process of absorption itself, the following experiments are conclusive. Two large dogs were fed, one with peptone solution, the second with peptone solution plus petroleum emulsion. Ligatures were then placed around the esophageal end of the stomach and around the duodenum just below the exit of the pancreatic duct, thus completely isolating the stomach. In the dog to which had been given peptone plus petroleum emulsion, absorp-