

# A SCIENTIFIC FOOD

For Infants and Invalids.

Wells, Richardson & Co.'s  
**LACTATED FOOD.**

## FREE FROM STARCH.

Lactated Food when cooked is entirely free from starch, as proved by the iodine test. Young infants cannot digest starch.

## HIGHEST VALUE IN NUTRIENTS.

Lactated Food possesses the highest percentage of any artificial food on the true nutritive principles of wheat, barley, and oats, the three perfect cereals.

## IDENTICAL IN EFFECT TO MOTHER'S MILK.

Sugar of Milk being the basis of Lactated Food, the effect of the food in young infants is identical with mother's milk. It can be used in alternate feedings with mother's milk, when the latter is deficient, without the slightest disturbance.

## EASILY ASSIMILATED.

By reason of the process of manufacture, and the constituents of its composition, Lactated Food when prepared has already gone through the first processes of digestion, and is ready for direct assimilation. For this reason it is never rejected by the most delicate stomach of infant or invalid.

Eminent Physicians, from Maine to California, who have given it a trial, endorse Lactated Food as superior to all other artificial foods. It is especially recommended as

- A perfect food for infants,
- A corrective in irritation of stomach or bowels,
- An article of diet when solid food cannot be used,
- A preventive of sick headache,
- A great aid in treating dyspepsia in any form,
- Of great value in convalescence after acute disease.

Three Sizes, 25 cts., 50 cts., \$1.00.

SOLD BY DRUGGISTS.

WELLS, RICHARDSON & CO.,

Proprietors,

BURLINGTON, . . . . VT.

## INFANTS' FOOD.



The most commonly used substitute for mother's milk, is cow's milk, but in the vast majority of cases it is an unwelcome substitute, being hard for the infant to digest, and so giving insufficient nourishment. If we look at the causes of this we find that the solids and casein in cow's milk are largely in excess of these constituents in human milk, but that the sugar is in the largest proportion in the woman's milk. But the mere difference in the proportion of its constituents is not the chief obstacle. A more important difference is the denseness of the curd of cow's milk. Dilution with water does not affect this property. Under the action of the gastric juice, the particles of casein will run together into a solid, compact lump. This is shown by the masses of hard curd, which a child fed exclusively upon cow's milk often passes from the bowels. Human milk forms a light, loose flocculent curd, which is readily disintegrated and digested in the stomach.

The great object to be attained is the production of a food which shall contain nutritive properties sufficient to develop the child's bone, muscle, and fat, and which shall be digestible from the time of birth until the milk set of teeth are completed.

The most important advance in the search for a food of this character was made when the successful manufacture of sugar of milk was established by the American Milk-Sugar Company, under the direction of Prof. Sabin.

Taking their pure product as a basis, it has been found possible to combine in our LACTATED FOOD the soluble, digestible elements of the three staple grains, wheat, barley, and oats, with all the saline elements of the milk, so as to form an artificial food that will meet every requirement.

LACTATED FOOD has all these properties to the highest extent. It has moreover, the very valuable quality of correcting irritability of the stomach and bowels, and overcoming constipation. It far surpasses all other foods in these important points. No mother should fail to use it if unable to give her infant its natural food.

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Dresses, cloaks, coats, stockings and all garments can be colored successfully with the Diamond Dyes. Fashionable colors. Only 10 cents.