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 ; 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 In its manufacture the albumen and fibrine (or rather the entire lean of beef) is by a special process dessicated 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.

CREMICAL 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: Fluid Beef, and find it to contain in every 100 parts:

Albumen and Gelatine Ash or Mineral Matter 14'57 Moisture 26'14 Albumen and Geiatine - 21.81 Flesh-forming Food.

Fibrine in a readily soluble form - 37.48 [resh-forming Floot.] Moisture - 26.14

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 heef 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:

it to contain:
Salts of Flesh and Moisture, Beef Tea Food - 33:30 Fibrin or Meat Food - Mineral or Bone Food -

Albumen or legy Food

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 superfor preparation.

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

ston, and find it contains as follows:

Albuminous or Flesh Matter - 63/38 Ash or Saline Matter - 10/62 Moisture . . . Oils and Fatty Matter . .

As no ratios Matter

This is a highly nutritious article of diet, contains all the elements of Flesh Road 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. before they used it

Dr. NICHOLS, 631 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 Phild Beef. I find it very palatable and nourishing, easily discreted, and am satisfied that the contained fibrine is perfectly assimilated by the tiz-new 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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