amph

Kounciss.

Oaklands Jersey Lairy

KOUMISS

has been known to and used by the inhabitants of certain parts of Russia for

MORE THAN A CENTURY.

Koumiss as made by the Nomad Tribes of Southern and South-eastern Russia was manufactured from Mares' milk. Of late years

COWS' MILK

has been substituted for that of Mares in the manufacture of Koumiss in many parts of Europe and on this Continent.

Mares' milk differs from Cows' milk in containing more milk-sugar and less caseine. By increasing the milk-sugar and decreasing the caseine in Cows' milk, it possesses almost the same chemical composition as Mares' milk. Dr. E. F. Brush, of Mount Vernon, N. Y., gives an analysis of Koumyss made from Cows' milk two days old as follows:—Alcohol 1.23 per cent.; Fat 0.52; Sugar 1.77; Lactic Acid 0.63; Caseine 3.08; Salt 0.63: Carbonic Acid ?; (whole quantity of solids 7.67.) All the Sugar is not changed at this time but later on is changed into Carbonic Acid alcohol. Koumyss 5 months old analyzed as follows:—Alcohol 3.23; Fat 1.01; Carbonic Acid 1.86; Sugar 0.00; Lactic Acid 2.92; Caseine and Salts 1.21; (whole quantity of solids 5.14.)

As far back as 1784 Dr. John Griev, a Scotch Surgeon in the Russian Army addressed a communication to the Royal Society of England on the subject of "Koumiss," in which he remarks : "From the time I had heard of "Koumiss" I had conceived an opinion of its importance in the cure of certain diseases, I judged that a preparation of Milk which would

NOT BE CURDLED BY THE JUICES OF THE STOMACH, WHILE AT THE SAME TIME IT POSSESSED ALL ITS NUTRITIVE QUALITIES

with the superaddition of a fermented spirit might be of essential service in all those disorders where the

BODY IS DEFECTIVE IN NOURISHMENT OR STRENGTH."

In 1858 an establishment was started at Samara (on the River Volga), for the treatment of