

The Boudja Manoli Yaghourt Co. (1911) : as supplied to hospitals and nursing homes : sole makers of the genuine yaghourt preparations for life prolonging : 22, Great Chapel Street, (corner of 101-103 Oxford St.) Oxford Street, W.1., London / Boudja Manoli Yaghourt Co. (1911).

Contributors

Boudja Manoli Yaghourt Co.

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**THE
BOUDJA MANOLI
YAGHOURT CO.
(1911.)**

As
supplied
to



Hospitals
and Nursing
Homes.

**Sole Makers of the
Genuine Yaghourt Preparations
for Life Prolonging.**

22, GREAT CHAPEL STREET,

(Corner of 101-103, Oxford St.)

**OXFORD STREET, W. 1.,
LONDON.**

YAGHOURT Your continuous Good Health and Longevity depends on the amount of Pure and Genuine Yaghourt daily consumed by you!

☪ There are good Germs and bad Germs.

☪ The good Germs cause fermentation and form harmless acids.

☪ The bad Germs cause putrefaction and form virulent poisons, toxins and ptomaines.

☪ Nature plants good germs (*Bacillus Acidophilus* and *Bacillus Bulgaricus*) in the infant's intestine to protect it.

By ERRORS in Diet and Constipation we lose the good Germs and get bad Germs in their place, putrefactive Germs, (*B. Coli*, *B. Putrificus*, etc.). The bad Germs cause "biliousness," headache, colitis, gallstones, appendicitis, skin disease, nervousness, "auto-intoxication," coated tongue, hardened arteries, many chronic maladies, and premature old age. Get rid of the bad Germs and restore the good Germs, Yaghourt will help you to do this by replanting the original protective Germs.

What is Yaghourt?—Yaghourt is made from pure full cream milk with the protective Germs, *Bacillus Acidophilus* and *Bacillus Bulgaricus*.

But the most important of all is the *Bacillus Acidophilus*, which is the principal constituent of Yaghourt. This Germ is native to the human intestine and is the most important of all protective germs discovered.

Biology of YAGHOURT :

MAN from the beginning of time has, by the aid of soured milk been carrying out what at the present day is deemed the desideratum for well-being and long life, buttermilk or soured milk is mentioned in the Bible (vide Genesis, xviii, 8, and Deut. xxxii, 14.

EGYPTIAN "Leben Raib," soured milk from the milk of Buffaloes, Kine or Goats, is as old, or older than the Pyramids. **Yaghourt** is the equivalent of this to all the peoples of the Balkan Peninsular.

PROFESSOR METCHNIKOFF of the Pasteur Institute de Paris, in his book "The Prolongation of Life," urges the importance of **Yaghourt** as an article of diet. He says "*that if it is time that our precocious and unhappy old age is due to poisoning of the tissues (the greater part of the poison coming from the large intestine, inhabited by numberless microbes), it is clear that agents which arrest intestinal putrefaction must at the same time postpone and ameliorate old age.*"

This **Yaghourt** does, and taken as a regular article of diet, forming part of and not an adjunct to it (for it is a food and not a medicine), great benefit will be experienced by it. It raises the tone of the system, gives a delightful clearness and

feeling of well-being, to old and young alike. There are thousands of cases of elderly people who live entirely on **Yaghourt**. Infants with gastric disorders from eight to nine months old improve in weight and general condition. It takes about two-and-a-half months for the system to become impregnated with this valuable Bacillus.

Yaghourt prevents the continual absorption of poisons from the alimentary canal and greatly contributes to the prolongation of life.

Yaghourt can be depended upon to exert a directly curative influence upon the following conditions :

1. All catarrhal conditions of alimentary system, amongst which may be enumerated Gastritis and Indigestion, Appendicitis and Colitis, as well as Jaundice and Congestion of the Liver.

2. Gout, Rheumatism and allied conditions, due to insufficient elimination of waste products.

3. Diseases of the Skin, due to impurities in the blood, resulting from unhealthy conditions of the digestive tract.

4. In all affections of Digestive organs : Gastro-Enteritis, Infantine-Diarrhœa, Enterocolitis, Tropical Diarrhœa, Dysentery, Tuberculosis of the Intestines, Typhoid Fever.

5. In all cases in which it is necessary or intended to reduce to a minimum the sources of toxication of the organism such as: Cirrhosis of the Liver, Chronic Nephritis, Affections of the Heart, Pulsation and Arterio-Sclerosis.

6. In all diseases caused directly by abnormal and improper fermentations in the intestines (Dermatose) such as Eczema, Nettlerash, Furmiculosis, Hernial and Pto-sique troubles, Dyspepsia and Acidities.

7. In all diseases caused by a trouble in the secretion of bile and pancreatque juice: Lithiasis (Gall Stones), and Diabetes.

8. In certain ailments such as Grovelle, Arthritis.

9. In all such cases where the patients are submitted to a special diet, and therefore liable to excessive intestinal fermentations: Overfeeding with meat food in cases of Tuberculosis.

10. The feeding of infants with quantities of sterilized or non-sterilized milk from the bottle, instead of human breast-milk.

Yaghourt being a preparation of milk in its most nutritious form, should not be taken in addition to, but should form a portion of the ordinary diet.


Yaghourt is prepared in three forms:—

YAGHOURT CREAM.

YAGHOURT "PRIMA-FLORA" CHEESE.

YAGHOURT "PRIMA-FLORA" TABLETS.

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Direction for use of - 
YAGHOURT CREAM.


At least one pot should be consumed daily in one or two portions, and as part of the principal meals. It can be taken during or after meals. For medicinal purposes the food is better taken in two portions, first thing in the morning and last thing at night, and at least for three months. The general properties of the Yaghourt are greatly improved by the addition of sugar; it is delicious taken with fruit, honey or preserves.

Important.

Yaghourt Cream should be kept on ice or in a cold place, and under such conditions will keep fresh for a long time.

Notice.

Sometimes people are scared when they open Yaghourt Cream and find discolouration on top. Just remove this, the underneath is perfectly good.

Direction for use of - - 
YAGHOURT TABLETS.

Dissolve four tablets in a glass of lukewarm milk or water, three times a day and take before meals, for three months.

P.S.—Every tablet being stamped with the words "Yaghourt-Prima-Flora." None will be genuine without.