

Farwell & Rhines' diabetic food, and gluten flour : for sale in the United Kingdom and on the European continent / by H. H. Warner & Co., Ltd.

Contributors

H.H. Warner & Co.
Farwell & Rhines (Firm)

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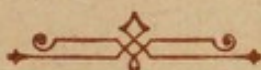
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FARWELL & RHINES'

DIABETIC FOOD,

AND

GLUTEN FLOUR.



For Sale in the

United Kingdom

and on the

European Continent

—BY—

H. H. Warner & Co., Ltd,

86 Clerkenwell Road,

LONDON, E. C.

OF IMPORTANCE.

WATERTOWN, N. Y., U. S. A.

No invalid, we are sure, seeks for a suitable diet with more anxiety than the victim of Diabetes. "What may I eat?" is a vital question, for, without proper food, in this disease, no medicine will avail. We have faithfully and honestly striven to answer it in our "Special Diabetic Food," which is prepared with the advice of experienced and practical physicians and chemists. This, and our Gluten Flour, are pronounced by very high authorities to be unrivalled—in America or Europe—for relief of Diabetes and Dyspepsia. Do not confound them with any other flours, or be misled into accepting any other, claimed to be "just as good." Be sure you get the genuine, made by Farwell & Rhines.

Knowing the value of our Foods and Flours, and desiring at all times the careful scrutiny and co-operation of the Medical Profession, we invite their special attention to our offer on page 13, of Free Samples. The unsolicited, unqualified and grateful endorsement which has followed their use generally, proves their reliability. No flour that will make bread fit to eat can be entirely free from starch. Even bran, which is unfit for human food, contains quite a percentage of starch. "Pure Gluten" will make gum, *not* Bread. Our claim is that, because of careful elimination of objectionable elements, and skillful combination of the vital properties of the cereal, in the manufacture of our Special Diabetic Food and Gluten Dyspepsia Flour—Bread, Biscuit, Gems, Griddle Cakes, etc., made from these goods are reliable and nutritious in the highest degree, free from deleterious, indigestible matter, and as nearly free from starch as practicable to make such products. The invalid does not tire of their use.

In price, quality and results they are unequaled. A fair trial will prove it. We think no Diabetic or Dyspeptic can afford to tamper with other flours.

Our goods are for sale in the principal cities of the United States, the Provinces, and in Europe, by Grocers and Druggists of high standing. Please write us for address of the dealer nearest you.

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N 28 f

Farwell & Rhines

Manufacturers.

38197.846

STRONG ENDORSEMENT.

Replying to a letter of inquiry from an English friend, concerning Messrs. Farwell & Rhines' production in the line of Health Foods, Col. the Hon. Albert D. Shaw, late U. S. Consul at Manchester, Eng., wrote as follows:—

Watertown. N. Y., June 24th, 1891.

My Dear Sir:

I have your letter of inquiry in regard to the various kinds of health foods prepared by Messrs. Farwell & Rhines, of my native city, and can assure you that the character of this firm and their food products are first class. They stand very high with us, and their business is a large one and constantly increasing. Great care is taken to furnish pure articles of food, and of their rare value in a wide range of uses there can be no doubt. They have made a specialty in this line, and their success is gratefully acknowledged by a large number who have been benefited by their use.

They become both a luxury and a necessity when once used. I can strongly recommend their productions, for they are undoubtedly all they claim for them. A test, however, will make this clear, and, in fact, this sort of proof will be more satisfactory than any extended words of mine.

Yours faithfully,

ALBERT D. SHAW.

FARWELL & RHINES,

GENTLEMEN:

We desire to say that your Diabetic Food and Gluten Flour have been sold by us during the past ten years with uniform satisfaction to all customers suffering from Diabetes or kindred diseases, who speak of your goods in the highest terms.

C. JEVNE & CO.,

110 and 112 Madison St., Chicago, Ill.

For the past ten years we have been selling Farwell & Rhines' Watertown, N. Y., Gluten and Diabetic Flours with great success. It has given us great pleasure to hear many of our patrons speak in such high terms of them, as having been the means of restoring them to health. We could secure a basket full of testimonials from those who have tried them. We expect a very large trade on the Barley Crystals.

JOHNSTON BROS., Grocers,

Cor. Flatbush Ave. and Nevins St.,

Brooklyn, N. Y.



22501246675

SPECIAL DIABETIC FOOD.

See Offer of Free Samples on Page 13.

**None Genuine without this Brand Printed
in Red and Blue.**

TRADE MARK REGISTERED

A Bread and Gem Flour, more palatable than any Glucose, Imported or Domestic, invaluable in cases of Diabetes, Kidney & Liver diseases and Dyspepsia. None Genuine without Proprietors' signature on the Brand.

FARWELL & RHINES'

DIABETIC FOOD

Farwell & Rhines

WATERTOWN, N. Y.

For Bread, use about one-half teaspoon yeast to one quart water, stir in flour sufficient to make a sponge somewhat thinner than that from ordinary flour; knead the dough only enough to form the loaf. This makes two loaves. See circular.

AS A DIABETIC FLOUR IT DEFIES COMPETITION

PRICES OF

"Special Diabetic Food." Carriage Not Paid.

Per bbl. (180 lbs.)	97s 6d		Per Quarter bbl.	26s 3d
Half bbl.	50s 8d		" Eighth bbl.	14s
Per pound 7½d.				

A DISCOUNT TO THE TRADE.

DIABETIC FLOUR.

A Medical Authority and Author of International repute, writes as follows, from New York :

Messrs. Farwell & Rhines:

"While abroad this summer, I made a special study of Diabetes Mellitus, and I was astonished to find that the noted "Diabetic Bread" in use at a celebrated watering place in Europe, and which has such a reputation, was made from your flour.

"One of the physicians from there is now here, and I have shown him the bread made from your "Special Diabetic Food" and he could hardly believe it possible to make such bread from the edible grains containing so little starch. It certainly makes excellent bread and cakes, and a Diabetic patient fed on your "Special Diabetic Food" has had no return of sugar in the urine, during the three months he has been using it."

Messrs. Farwell & Rhines:

Gentlemen:—Please send me by express, 25 lbs. of your Special Diabetic Food. We are well pleased with the result of the Food, sugar entirely disappeared with no medication whatever.

DR. H. MCKENNAN,
Paris, Ill.

MESSRS. FARWELL & RHINES:

Gentlemen:—Your Diabetic and Gluten Flours are a great boon to Glycosuria patients—in fact, they would prove a remedial "saving ordinance" to a host of miserable dyspeptics were their value known generally. I have several times ordered your flours, and have found them exceedingly reliable, and consider them the best foods for diabetic patients I have ever employed. Please express me $\frac{1}{8}$ bbl.

Respectfully,
FRANKLIN BURRITT, M. D.,
Fredonia, N. Y.

**BEWARE OF HARMFUL IMITATIONS
AND MISREPRESENTATION
OF OUR GOODS.**

DIABETIC FOOD.

From the treatment circular of Messrs. H. H. Warner & Co., Rochester, N. Y., Proprietors of the widely-known and celebrated "Warner's Safe Diabetes Cure," "Warner's Safe Cure," and other valuable remedies.

"In our correspondence with many Diabetic patients throughout the country we have been advised of the very grateful change in diet afforded by the "Diabetic Flour" put up by Farwell & Rhines, at Watertown, Jeff. Co., N. Y., U. S. A. "From the many favorable notices received, and personal knowledge, we have no hesitation in recommending it as a valuable addition to the very meagre diet allowed to sufferers from this fearful disease."

I unhesitatingly proclaim the value of your "Special Diabetic Food," and extol it. Have spoken of it in warm terms to hundreds who have consulted me from the Army and Navy, and among civilians. You can repeat all I say without reserve, and refer any Diabetic sufferers to me.

Yours very sincerely,

THEODORE C. HEYL, M. D.,

No. 243 South 41st Street,

Philadelphia, Pa.

Messrs. Farwell & Rhines.

Gentlemen—Herewith find draft for \$7.50, in payment for one-half barrel S. D. Flour. The Flour gives elegant satisfaction to those who are required to use it, and what a blessing it is that such a food has been discovered for the sufferers of Diabetes.

Respectfully,

DANIEL G. ILGEN,

Cedarville, Ill.

Enclosed please find cheque for one barrel of "Special Diabetic Food." Please send at once. What I have used of it in my practice has given splendid results.

GEO. H. OLIVER, M. D.,

Dickinson Center, N. Y.

ANALYTICAL.

Having obtained through the usual retail channel a packet of Farwell & Rhines' Diabetic Food, I submitted it to a careful analysis, and from the result can speak very highly of its value; indeed, it is equal to any of the Foods prepared specially for Diabetic Patients, that I know of, and from a Diabetic point of view, superior to any I have analyzed.

It fully justifies the claims made for it, and is above the standard of excellence demanded by physician specialists in Diabetic cases.

J. A. ELWOOD, F. C. S., A. I. C.,
Analytical and Consulting Chemist.

Kerswell, Cavendish Road,
Harringay, London, N., Eng. }

GENTLEMEN:

Please send me, at once, 50 lbs. of your Gluten Flour, as I am out. I have been using this and your Special Diabetic Food for the last eighteen months, and I think I can say it is the only safe food, made from the cereals, for Diabetics. We have made analysis of the Special Diabetic Food, and find that it contains less than 4 per cent. convertible into sugar.

Yours very truly,

GEO. W. MOORE, M. D.,
74 E. High St., Springfield, Ohio.

I have prescribed Farwell & Rhines' "Special Diabetic Food" in Diabetes for several years in preference to any other. Patients relish it, digestion or assimilation being uninterrupted, and a marked diminution of sugar invariably occurs after a short period of its use.

A. J. BENEDICT, M. D.,
73 The Lawn, Uxbridge Road, London, W., Eng.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Enclosed find the money for one-eighth bbl. more of your "Special Diabetic Food." It works nicely. A State assayer who has analyzed it says: "This is the best bread food for Diabetic persons that I have ever seen.

REV. T. S. PERRY,
Cumberland Centre, Maine.

GLUTEN FLOUR

For Dyspepsia, Constipation, Obesity and Mild Cases of Diabetes.

Sufferers from Indigestion, Acidity or Flatulence will find no Bread, Biscuit, Gems, or Griddle Cakes, to compare in value with those made from this Flour.

None Genuine without this Brand Printed in Red and Blue.

TRADE MARK.

A Bread and Gem Flour, *superior* for *Diabetics*. Indispensable to Sufferers from DIABETES, DYSPEPSIA, and all who need a Tonic and Waste Repairing Food. None Genuine without Proprietors' signature on the Brand.

FARWELL & RHINES'

GLUTEN

Farwell & Rhines

FLOUR.

WATERTOWN, N. Y.

For Bread, use about one-half teaspoon yeast to one quart water, stir in flour sufficient to make a sponge somewhat thinner than that from ordinary flour; knead the dough only enough to form the loaf. This makes two loaves. No circular.

Absolutely Free from Bran.

FOR

Bread, Gruel or Puddings

CAN BE USED IN MILD CASES OF DIABETES.

PRICES OF GLUTEN FLOUR.

Carriage Not Paid.

<p>Per bbl. (196 lbs) 81s 8d</p> <p>“ Half bbl. 43s</p>	<p>Per Quarter bbl. 22s 6d</p> <p>“ Eighth bbl. 12s 3d</p> <p style="text-align: center;">Per pound, 6d.</p>
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GLUTEN FLOUR.

This is a Brain, Nerve, Bone and Muscle Building Flour, specially prepared for the invalid, and particularly for that large class who suffer from weak digestion, acidity of the stomach and constipation. It contains to the fullest extent the life-giving and nutritive elements of three kinds of the best wheat, only a small part of the kernel being used in its manufacture, yet at a price within the reach of most people requiring such Flour.

Too much cannot be said of its value as a Food for Children and Nursing Mothers, and when simply prepared with milk in the form of porridge or pudding, it is a delicate and acceptable nutriment in severe stomach and intestinal troubles.

It has also been found a highly important aid in the practice of Scientific Dentists, strengthening the teeth and promoting the health and growth of the gums.

It is absolutely free from bran, and the limited amount of Starch which it contains is so treated, in combination with the Gluten and the Phosphates, that bread made from it is safe, palatable and enjoyable in daily use. The majority of Diabetics find it just what they need, but for severe cases of this disease our "Special Diabetic Food" should be used

KINDLY NOTE THAT

Messrs. Farwell & Rhines' preparations are not new and untried ones. They have been before the medical profession of the United States, Canada, Europe and the Colonies for nearly twenty years, and their merits are well-known and acknowledged.

To Diabetics who have heretofore been restricted to almond bread, bran bread, cakes and other indigestible substitutes, the "staff of life," as offered to them in our "Special Diabetic Food" and "Gluten Flour," is a vital necessity. They contain all the elements of repair; patients thrive on them, and, above all, do not tire of their use.

**PRESCRIBED BY THE MEDICAL
PROFESSION.**

GLUTEN FLOUR.

MESSRS. FARWEL & RHINES, Watertown, N. Y.

I hasten to bear my unsolicited testimony to the excellence of your "Gluten Flour." After several months of sickening effort to live on bran and other detestible kinds of bread, the luxury of eating that and biscuit made from your Flour must be experienced to be appreciated. I wish I could convey information of the relief and help I have obtained to every Diabetic sufferer in the land.

I. S. KALLOCH,
Ex-Mayor San Francisco, Cal

It gives me pleasure to recommend so wholesome a Flour as your "Gluten." For children during dentition, and particularly if they are scrofulous subjects, it is most important that they should be fed on it. It is a most valuable aid to their healthful development.

E. M. ELLIS, D. D. S.,
117 Goldhawk Road, London, W., Eng.

I am exceedingly pleased with your "Gluten Flour." I have used several hundredweight of it in my own family, and can heartily endorse all you have said of it.

I consider it a great help in my practice, and those of my patients who have tried it are united in its praise. It is exceedingly rich in the phosphatic and nutritive elements of the wheat, and meets a great want.

A. W. LOZIER, M. D.,
103 W. 48th St., New York.

I am so pleased with your "Gluten Flour" that I am recommending it to all my patients, especially to those suffering from nervous prostration, liver and kidney affections. I think it the finest article of food for invalids I know of.

L. YOUNGHUSBAND, M. D., LL.D.,
Detroit, Mich.

ANALYTICAL.

Kerswell, Cavendish Road,
Harringay, London, N., Eng. }

I have examined a packet of Farwell and Rhines' "Gluten Flour," obtained by me from a retail establishment, and was struck with the excellent nature of the same.

It is very rich in Gluten and other flesh-forming constituents; excess of starch is removed, this feature making it specially suitable for infants and invalids.

It is absolutely pure, and either used alone or mixed with ordinary Flour, would make an excellent domestic Flour, possessing the advantages, without the objections of ordinary brown Flour, yet at the same time being as palatable as white, and far more nourishing.

J. A. ELLWOOD, F. S. C., A. I. C.,
Analytical and Consulting Chemist.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

I have used and tested your "Gluten Flour" for the past year, and for Diabetes (mild cases), Kidney Diseases and ailments of the Digestive Organs it supplies a long-felt desideratum, being palatable, nutritious, and practically free from starch.

In a case of a Diabetic of three years, I have had the pleasure to note a decrease of sugar in the secretions, from 5 grains to 1 grain per ounce, with your Flour.

FRANK L. MORRIS,
Analytical Chemist, Christalene Co.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Dear Sirs:—I find that I have only "Special Diabetic Food enough to last me about twelve days and must make another order. I am much better. An analysis shows there has been a decrease of sugar from 10 grains to one grain per ounce. I must still keep on dieting. Please ship immediately 100 lbs.

Yours truly,

W. C. LONG, McFall, Mo.

**THE EMINENTLY
SUCCESSFUL TREATMENT**

RECOGNIZED BY

Medical Authorities

FOR THE

CURE

OF

Sugar or Insipid Diabetes,

IS

WARNER'S

SAFE DIABETES CURE.

IT IS GRATIFYING

**To us to be able to state that the well-
known firm of**

H. H. WARNER & CO., Ltd.,

WHO HAVE THE

WORLD RENOWNED

SUCCESSFUL TREATMENT

FOR THE CURE OF

SUGAR DIABETES

SO STRONGLY RECOMMEND OUR

GLUTEN FLOUR

AND

DIABETIC FOOD

DO NOT THINK

That it is necessary to starve on *Bran Bread*; do not be persuaded to try it.

That Bran is free from Starch, for besides containing quite a percentage, its use cannot benefit you.

That pure Gluten will make Bread—It will not, nor could it be eaten, digested or assimilated, if it would.

That Farwell & Rhines "Gluten" is not a good Family Flour—a trial will show you that it is.

That "Special Diabetic Food" is expensive. Our price is the lowest in the world for a standard Flour for Diabetes.

DO NOT FAIL

To notice the decrease of sugar after two weeks' use of "Special Diabetic Food."

To notice the increased strength and relief from thirst, also, while using it.

To notice how much better you rest at night—all due to eating bread made from F. & R.'s "Diabetic Food."

FREE SAMPLES

On application to Messrs. H. H. Warner & Co, Ltd., 86 Clerkenwell Road, London, E. C., one pound of our Special Diabetic Food, or one pound of our Gluten Flour, will be sent free for trial to persons suffering from Diabetes, Dyspepsia, Constipation, Obesity, or wasting diseases, who are unacquainted with our goods and who will pay carriage thereon, and will purchase them if satisfactory.

3d. in stamps, to cover postage, should accompany the application for a lb. sample.

Please show this offer to your Physician.

**Look for pamphlet, with directions for use,
in each package.**

A FOREIGN TRIBUTE.

Praise for the product of a Watertown Enterprise from a Leading English Medical Journal.

Health," a leading weekly journal of domestic and sanitary science, published in London, England, recent issue, has the following interesting statement in reference to a Watertown establishment which stands so well at home as to merit all that has been said of it anywhere :

We have received samples of Messrs. Farwell & Rhines "Diabetic Food," manufactured at Watertown, (N. Y.) U. S. A. The attention which of late years has been given to food in relation to the cure of diabetes, and to the production of diet articles in which the quantities of sugar and starchy matters are reduced to a minimum, has evidently animated Messrs. Farwell & Rhines in the production of the preparation under notice. In the form of a flour it can be readily used, not only to make bread itself, but to manufacture many other kinds of tasty articles; so that the diabetic patient is presented with a staple and fundamental form of food, at a most reasonable cost, and one which can be utilized at pleasure, instead of confining him to one article of diet. Chemical examination of this food shows that it is very rich in gluten, and that its proportion of saccharin matter is extremely limited. These are precisely the characters to be looked for in a typical diabetic food. By using Messrs. Farwell & Rhines' Food, a true and palatable bread is made, such as any one may eat with pleasure and nutritive profit. Medical experience of this preparation has fully endorsed its chemical excellence, and we should say that for dyspeptics, in whose cases starch and sugar cause the ailment from which they suffer, this "Diabetic Food" will also be found most suitable. It can be made into rolls and pancakes with ease, and can also be used to thicken soups. Samples of Farwell & Rhines' "Diabetic Food" or "Gluten Flour," will be forwarded free on application.

H. H. WARNER & CO.,

86 Clerkenwell Road,

London, E. C.

PROPRIETORS OF

Warner's "Safe" Diabetes Cure.

TESTIMONIALS.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Gentlemen:—Please send me by freight $\frac{1}{2}$ bbl. of your "Special Diabetic Food." This is the fourth barrel I have ordered from you. It is indeed a God-send to all suffering from diabetes, and I find I cannot possibly do without it.

Yours most gratefully,

JOSEPH HANLON,
Franklin, Cal.

Messrs. Farwell & Rhines,

Some four months since we began using your Gluten Flour for our boy, afflicted with Diabetes Mellitus. Its use has been attended with most valuable results. We have noticed a marked decrease in the amount of sugar in his urine, together with an increase in his weight, he having gained six pounds in the past two months. He is stronger in every way, and we have great hopes of his complete recovery. We think the Gluten Flour is just the thing for such cases.

Very truly,

FRANK S. HALLETT,
Town Clerk,
Ellisburgh, N. Y.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Dear Sirs:—Please send me by American express at once $\frac{1}{8}$ th bbl. Diabetic Flour. Enclosed find money for same. It is certainly very necessary for those suffering from diabetes.

Very truly,

DR. BUNKER,
Winslow, Ill.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Dear Sirs:—Enclosed please find check for another half barrel of Gluten Flour, which may be sent to me at Daytona, Fla. When you fail to get my regular order for half a barrel of Gluten Flour, you may be sure I have passed over. My health is very good, no indication of diabetes remaining, owing to the use of your Gluten Flour and Special Diabetic Food. With thanks I remain as ever,

Yours truly,

JESSE OREN,
Mt. Auburn, Iowa.

MESSRS. FARWELL & RHINES,

Your "Gluten Flour" is the finest cereal food I know of, and I gladly write to inform you of my continued and increased appreciation of it after long use in my own family, and among my patients.

Yours sincerely,

DR. L. BARNICOAT, Boston, Mass.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Dear Sirs:—I am again out of Diabetic Flour. Enclosed find draft on New York, for which please send me half a barrel soon, as I am in need of it and cannot get along without it.

Very truly yours,

J. L. PARKINSON,

Moundsville, W. Va.

FARWELL & RHINES, Watertown, N. Y.

Gentlemen:—In answer to an inquiry from California I have told a friend of mine there of your Diabetic Food, and of how much good I think it has done me. He, with one or two others there, will undoubtedly want to receive their supplies direct from you. I consider it much better than any other.

Yours truly,

DAY K. SMITH,

Calumet Construction Co.,

Duluth Transfer Ry.,

Duluth, Minn.

FARWELL & RHINES, Watertown, N. Y.

Gentlemen:—I think very highly of your Gluten Flour; I have gained a pound a week since using it, and I greatly enjoy the taste of it. I have commended it to my family physician, and he is prescribing it.

Most sincerely yours,

Rev. J. H. HARTMAN, Ph. D.,

Pastor Willson Ave. Baptist Church,

Cleveland, O.

Gentlemen:—The Gluten Flour has been fully tested in my family, and I find it wholesome, highly nutritious, easily digested, and in fact containing all the qualities you claim for it as a health food. My grocer will send you an order, and I shall take pleasure in recommending it to my friends and patients.

Very truly yours,

E. S. GAYLORD, M. D.,

New Haven, Conn.

MESSRS. FARWELL & RHINES,

Gentlemen:—I have used your excellent Gluten Flour in my family, and have prescribed it for my patients for some time. I can cheerfully endorse it, and am never without it on my own table. Will you kindly send me half a barrel at once?

Very truly,

Dr. A. B. CLAYTON,

628 Chicago Ave.,

Evanston, Ill.

TESTIMONIALS.

GENTLEMEN :

Upon my application two weeks ago for a sample of your "Diabetic Flour" I received an order on Yerra Bros. & Co., Minneapolis, and through them the desired sample of four pounds. Thinking it may interest you to know what one of my patients who used it has to say, I copy from his letter as follows: "The flour I got from you was very nice, and I think it will do more good than all the medicine, so if you will send for that and the Gluten Flour I will take twenty-five lbs. of each." I am convinced of the effectiveness of the flour, and will order a supply from Minneapolis or St. Paul.

Yours respectfully,

DR. H. STEIN,

Deadwood, South Dakota.

Carlsbad, Bohemia.

MESSRS. FARWELL & RHINES,

Have you an agency for your "Diabetic Food" in Germany? If not, please give me the address in England or France. I have been here six times, and am confident they have nothing so good as your flour. Several thousand Diabetic patients visit Carlsbad yearly, and large quantities of this flour will be used if found as desirable as I think it. I have told the doctors here about it, and if you will send me some of your printed matter, I will take pleasure in presenting it to them.

Yours truly,

M. COOMBS,

of Fort Wayne, Indiana.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Dear Sirs: I enclose three dollars, for which please send me one quarter barrel "Gluten Flour," with as little delay as possible. You may remember that you sent me some a few weeks ago, and I must say it has acted remarkably well on the patient for whom I obtained it. Although at that time very low from Diabetes, he is now working ten hours a day, and says he is constantly gaining strength.

Very truly,

J. CLARKE, M. D.,

Peterboro, Ont., Canada.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Gentlemen: Enclosed find my check for a half-barrel of your "Gluten Flour," which please ship at once. I find your flour invaluable in cases of Dyspepsia.

Truly yours,

FRANK B. MASSER, M. D.,

Sunbury, Pa.

MESSRS. FARWELL & RHINES, Watertown, N. Y.

Gentlemen: Four years ago I began experimenting with your "Gluten Flour" in my family, and in following up its use, facts were developed which were simply wonderful. Scientific analysis of this flour shows that it contains the Brain, Nerve and Bone forming materials so essential to the building up of a perfect human body, for want of which most people of the present day suffer. To the lack of these elements we may also ascribe the early loss of the natural teeth. If your "Gluten Flour" was generally used in place of fine flours in the rearing of children, or for the food of the adult, I think many of the Doctors and Dentists would be obliged to seek other fields of labor. I speak from positive knowledge, my own vitality and endurance having been doubled since commencing its use. I could not well do without it.

Yours truly,

W. E. DUNN, D. D. S.,

381 Lexington Ave., New York.

MESSRS. FARWELL & RHINES,

Dear Sirs: I am especially pleased with your "Gluten Flour." I consider it almost indispensable in the treatment of Diabetes. It supplies a long-felt want, being palatable, nutritious and nearly free from starch.

DR. D. MONROE, Auburn, N. Y.

GENTLEMEN:

I procured some of your "Gluten Flour" and used it in our Medical Institute, and am fully satisfied that it is the best and healthiest food for invalids and children of a nervous temperament that I have had. I have for thirty years been testing the coarser products of grain in my practice, and I think this "Gluten Flour" is the best that I have tried. Our patients like it, and I shall use it freely. Every family ought to have it.

Yours truly,

R. HAMILTON, M. D.,

Medical Institute, Saratoga Springs, N. Y.

MESSRS. FARWELL & RHINES,

Having eaten some of your "Barley Crystals" I am delighted with it. Please express me four cans, and samples of your other Health Foods.

Very truly yours,
REV. C. W. DOCKHAM, Sugar Hill, N. H.

GENTLEMEN:

Please send, promptly, five dollars' worth of "Special Diabetic Food." I am nearly out of it and cannot afford to be without it one day.

Yours, etc.,
E. B. HALE, M. D., Morristown, Tenn.

MESSRS. FARWELL & RHINES,

Please forward, one-half bbl. of your "Special Diabetic Food."

Your food is just the article for my patient, who has improved wonderfully under its use.

Yours very truly,
JAS. C. MOODY, M. D.,
Windsor, Nova Scotia.

MESSRS. FARWELL & RHINES,

Dear Sirs: The "Special Diabetic Food" you kindly sent me, through your agents, I used in a case of Diabetes with great success.

Yours, etc.,
WM. E. CONROY, M. D.,
Saginaw, Mich.

MESSRS. FARWELL & RHINES,

Gentlemen:—Several years ago my son Henry, when fourteen years of age, began to lose flesh and strength, and became very weak and thin. We did not know what to lay it to, and called in our family physician, who, after an examination, pronounced his trouble Diabetes. He took very little medicine, but for some time lived entirely on bread, biscuits, &c., made from your "Gluten Flour."

In a few weeks he completely recovered his health and strength, and has had no return of the disease.

You will only tell the truth if you speak as strongly as you choose of the value of your "Gluten Flour" in his case.

Respectfully,

H. V. CADWELL,
Watertown, N. Y.

MESSRS. FARWELL & RHINES,

Enclosed please find P. O. order, two dollars, for which send me, by express, $\frac{1}{8}$ bbl. of "Special Diabetic Food."

I find it the most satisfactory food for Sugar Diabetes that I have ever known.

Respectfully,

S. COOK, Minneapolis, Minn.

MESSRS. FARWELL & RHINES,

Dear Sirs: I bought a few lbs. of your "Gluten Flour" the other day, and you do not know what comfort it gave me, as I had been suffering with Diabetes, and shut off from use of bread for about a year. Enclosed find three dollars, for which please send $\frac{1}{4}$ bbl. at once.

O. S. DELAPLAIN, Concordia, Kan.

Messrs. Farwell & Rhines.

Sirs:—Enclosed find postal order, for which please send one-eighth barrel of "Special Diabetic Food." Please attend to this order right away, as I cannot be without your Flour.

Thanking you very much for your prompt attention to my other order, I am,

Respectfully,

MRS. A. L. FRASER,
30 N. Spring Street,
Pensacola, Florida.

Messrs. Farwell & Rhines.

Gentlemen:—Will you ship me one-quarter barrel of your "Gluten Flour" to Seattle, Washington? My wife has to use it for bread, as she has Sugar Diabetes. We became acquainted with it at the Rural Health Retreat, St. Helena, Cal., where we have been for treatment.

(REV.) G. W. DAVIS,
Maple Valley,
Washington.

Messrs. Farwell & Rhines.

Dear Sirs:—Will you please send me, without delay, by express, one-eighth barrel of "Gluten Flour?" I ordered some a few weeks ago for my daughter, who was very low with Diabetes, and I must say it has done remarkably well in her case.

GEORGE BENTLEY,
Short Tract, N. Y.

Messrs. Farwell & Rhines.

Please send me, C. O. D., one-half barrel of your "Special Diabetic Flour." A member of my family has used it for six months.

We find it indispensable and earnestly recommend it to sufferers from Sugar Diabetes.

M. J. SLATER,
Lanexa, Va.

Messrs. Farwell & Rhines.

Gentlemen:—I am very much pleased with the "Gluten Flour" I got from you two months ago, and think it has done me good; at any rate I can say I almost live on it, and my children are always glad to get biscuit or bread made of it.

Yours respectfully,
JOHN A. BRINSDON,
Charleston, S. C.

Messrs. Farwell & Rhines.

Gentlemen:—I repeat the request I have made of you a good many times for the past twelve or thirteen years: Send one-half barrel of your Gluten Flour. My health is delicate and I touch no bread but "Gluten Rolls" made from this you send me. I feel rich with a half barrel of your flour in our house, and I know I am better able to continue to labor for the Master.

Thanking you for past favors, I am

Most respectfully,
REV. WATSON THATCHER,
787 Walnut Street,
Chicago, Ill.

DIRECTIONS FOR USE.

Bread from Gluten Flour.—Into about two quarts of Gluten Flour, put a little salt, a cup two-thirds full of yeast, or about two-thirds of a cake of dry yeast. Before going to bed set the sponge with about one and one-half pints milk or water; in the morning knead the sponge and put in about one tablespoon of sugar and one of lard, and a quarter teaspoon soda; keep in a warm place, and when it becomes light knead again and put in pans to raise; [use your judgment about kneading;) when it becomes light in the pans put it in a moderately heated oven and bake from three-fourths of an hour to an hour. This will make two large loaves. *It works equally well without the sugar, lard and soda, and for Diabetics sugar must be omitted.*

Bread from Special Diabetic Food.—Use about one-half teacup of yeast to one quart of water; stir in flour sufficient to make sponge somewhat thinner than that from ordinary flour; knead the dough only enough to form the loaf. This makes two loaves. Bake about one hour. *Raise this as you would other flours.* "Gluten Flour" can be used in the same way.

FOR BISCUIT OR ROLLS.—With each quart of flour mix thoroughly, by sifting, two or three teaspoons of Baking Powder; then add one-half teaspoon salt, one teaspoon shortening, and sufficient sweet milk or cold water to make as soft a dough as you can roll; knead as little as possible; cut into biscuit of the desired size; put them immediately into an oven hot enough to bake them in from 10 to 15 minutes.

GRIDDLE OR PAN CAKES.—Into one and a half pints sweet milk put one or two eggs, well beaten, and one teaspoon salt; then with one pint Gluten Flour, mix thoroughly two heaping teaspoons Baking Powder, and stir this into the milk. Bake on well-heated griddle.

FOR GRUEL, PORRIDGE, ETC., ETC.—Use as you would ordinary flour.

Steamed Pudding.—Three-fourths of a cup of milk three-fourths of a cup of sugar, two eggs, two cups "Gluten Flour, two teaspoons Baking Powder and a little salt. Steam two and a half hours. Serve with a liquid sauce.

Plain Cake.—One cup "Gluten Flour," one cup white sugar, a little salt, one heaping teaspoon Baking Powder, one egg, one tablespoon melted butter one-half cup sweet milk. Flavor to suit the taste. *Bake in a moderate oven.*

If sweet milk disagrees, use sour milk or buttermilk with soda.

Warming over in oven makes stale Biscuit, Rolls or Gems like new.

Sufferers from Diabetes Must Not Use Sugar.

FARWELL & RHINES' GOODS,

Unlike other preparations of Wheat, Keep Anywhere, as well as other family flours. All flours should be stored in a cool, dry place, free from all strong odors, and flour boxes and barrels watched to avoid must and bugs.

Remittances can be made by Cheque, P. O. Order, Money Order, or Registered Letter.

When ordering any of our goods please write full name of the article wanted, and your name and address plainly.

We do not expect our Gluten Flour and Special Diabetic Food to work quite so white as ordinary flour, we aim only at sanitary value.

Beware of harmful imitations and misrepresentation of our goods.

CAUTION!

OUR BRANDS ARE OUR PROPERTY, AND FULLY PROTECTED BY PATENTS OR TRADE MARKS, AND ALL PERSONS ARE HEREBY WARNED AGAINST MAKING OR SELLING GOODS, IMITATING OR INFRINGING UPON THEM.

If you or any of your friends suffer from Diabetes, Dyspepsia, Debility, Obesity, Constipation, or any wasting disease, it will pay you well to read this little pamphlet carefully, and will confer a favor upon us.

If our goods are not sold in your town, and you induce a good, reliable dealer to order them, we shall take pleasure in sending you orders for baking samples, as offered on page 13 herein, and we shall appreciate the courtesy. Respectfully,

Fawell & Rice

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FOR SALE BY

H. H. WARNER & Co., Ltd.,
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 LONDON, E. C.