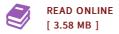


Eating and Drinking; The Alkalinity of the Blood, the Test of Food and Drink in Health and Disease

By Albert Harris Hoy

Theclassics.Us, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1896 edition. Excerpt: .a little can do no harm, for fermentation is self-sustaining and, like fire, when once started, a small beginning may have a big ending. The bitter orange marmalade, owing to its bitter principle, excites the secretion of the gastric juice and it also has ferment-retarding properties, which render it acceptable to almost any stomach when eaten with food as a relish. Orange marmalade is well adapted for use at lunches, particularly for school children. Pineapple marmalade is also a very wholesome and desirable relish, having, as has been seen, a digestive power of its own. Guava jelly is very rich in pectine and contains no free acid. It is very nourishing, does not easily ferment, and may be permitted to children. A fine variety of jams, marmalades and jellies is prepared in California, which contain nothing but the fruit and pure sugar, and hence...



## Reviews

Very good e book and helpful one. it was writtern quite properly and helpful. I am quickly could possibly get a enjoyment of looking at a composed book. -- Connor Lowe IV

This published publication is wonderful. Of course, it is actually engage in, still an interesting and amazing literature. It is extremely difficult to leave it before concluding, once you begin to read the book. -- Vickie Wolff