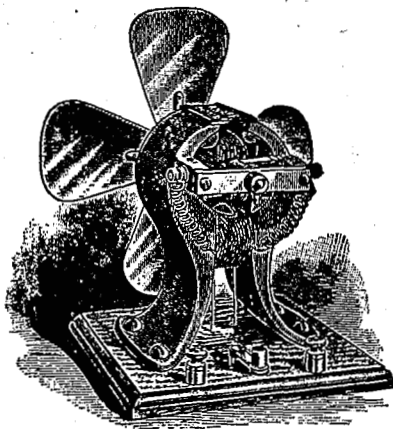


## New Preparations, Inventions, etc.

### THE PEERLESS ELECTRIC FAN.

We have pleasure in directing attention to the Peerless Electric Fan Motors, supplied by the Improved Electric Glow Lamp Co., Ltd., 103, Queen Victoria Street, E.C. These fans, which are the latest modern improvement on the hand pulled punkah, have attained to a high degree of mechanical excellence. Where electricity is already installed they can be attached to the ordinary fittings, but where no electric current is available a battery can be supplied, and one charge will run for 150 hours. The fan will, we feel sure, prove a great boon, not only in hospital wards in this country, but on board ship, and in tropical countries its value will be extreme. In hot climates it is most necessary to keep the air of rooms, and more especially of hospital wards, constantly stirring. Not only because the breeze thus



occasioned is most grateful to the patient, but also because mosquitoes keep away from places where the air is in motion. Thus, not only is a patient saved the irritation and suffering caused by their attacks, but in the light of recent knowledge the gain is great, for we now know that it is by the bite of mosquitoes malaria is conveyed, and, consequently, the constant use of the electric fan must be a great safeguard against malaria in countries where it exists. The same result may, it is true, be achieved in a clumsier fashion by a hand pulled punkah, but as all residents in the tropics know the punkah puller is apt to drop off to sleep at intervals. Before he is awakened, the mosquito, which has been watching its opportunity, may have attacked the patient, and the mischief be done. The advantages of a mechanical contrivance, which can be constantly kept in motion night and day, are, therefore, obvious. The cost of these fans is from £3 10s. upwards.

### CHELTINE.

The Cheltine Foods deserve to be better known by trained nurses than is at present the case. We have given them careful trial for some months past, and are very well satisfied with the results.

The preparations now made are described as Food, Biscuits, and Bread for Diabetic, for Anæmic, and for Dyspeptic patients; and the same for Invalids and Infants.

The diabetic foods are extremely palatable, so that patients do not tire of their exclusive use, a fact of which every nurse will realise and approve the great importance. They are highly nutritious; all the important properties of the germ of the varieties of grain composing them have been utilised by special and original methods of manufacture. Although the starch of the cereals used still exists in the completed preparations as starch, the object aimed at has been to so treat the starch during the processes of manufacture, that in the body of the diabetic it should behave differently to ordinary starch, under the various physiological conditions and processes which meet it in the passage from food to tissue, and that it should serve its normal purpose in the nutrition of the body instead of being excreted as diabetic sugar. The great practical result is that diabetic patients greatly improve under this dietary.

The special food as designed for the anæmic is a highly nitrogenous and nutritious food, which is extremely easy of digestion, and contains at the same time, small amounts of iron and manganese in an organic state. The amount of iron (about half a grain to the ounce) is insufficient to interfere with medical treatment, but from its intimate combination with the ingredients of the foods is the more readily assimilated.

The dyspeptic and invalid foods are also most valuable, the materials composing the former have been selected and manufactured with a view not only to produce a food which shall be easily digested and highly nutritious, but also a food which shall be bland and unirritating to the most delicate digestive organs. Flatulence and acid fermentation in the stomach have been specially provided against, and can hardly occur when this food is used alone; whilst these preparations have been retained in cases of vomiting when other foods of the kind have been rejected.

The ingredients of the invalids' food exist in a physiologically perfect form and proportion; it is an ideal food from the scientific and medical point of view, is most easy of digestion, completely cooked and contains only 0.58 per cent. of indigestible matter. The biscuits contain more fat and are somewhat richer than the food. Both preparations are well suited to the aged, as well as invalids of all ages. The Cheltine preparations can be obtained through any grocer, or direct from the Worth's Food Syndicate, of Cheltenham.

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