

A MANUAL OF DIETETICS

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A Manual of Dietetics by J. Milner Fothergill

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J. MILNER FOTHERGILL

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OF DIETETICS**

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MANUAL OF DIETETICS

BY

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"WHAT IS ONE MAN'S FOOD IS ANOTHER MAN'S POISON."

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1886

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Felix W. Bendish

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To

FORDYCE BARKER, M.D., LL.D., EDIN.,

AN ACKNOWLEDGED LEADER IN MEDICINE,

THIS WORK

IS AFFECTIONATELY DEDICATED

BY

THE AUTHOR.

PREFACE.

The day of Dietetics has arrived.

Modern advances in our knowledge of the physiology of digestion have been accompanied by a like progress in the preparation of foods. The value of predigested carbohydrates in acute disease and malassimilation among adults, as well as children, is now being gradually realised. The digested albuminoids are making their way; while oil emulsions have established themselves on a firm footing. The many evils of a dietary too rich in albuminoids are now being generally recognised. The time indeed is at hand when systematic lectures on Food will be a part of Medical education; while the value of feeding in disease is admitted to be as important as the administration of medicines.

8, HENRIETTA STREET,
CAVENDISH SQUARE,
LONDON, W.



Figure 1: A 3D scatter plot showing the distribution of 1000 simulated data points in a 3D space. The axes are labeled x, y, and z. The points are clustered in a roughly spherical shape centered around the origin. A small black dot is visible at the top of the z-axis.

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