

C O N T E N T S

Pages.

Part I

<u>Introduction and object of the study:</u>	1 - 22
(A) <u>Introduction:</u>	1-22
Historical pp.1-8; Structure of the stomach in relation to its function pp.3-9; Gastric function pp.9-16; Normal course of secretion of gastric juice pp.16-22.				
(B) <u>Object of the study:</u>	22-23

Part II

<u>Materials and methods of work:</u>	29 - 53
(1) <u>Selection of subjects and general outline of work:</u>				29-30
(2) <u>Methods:</u>	30-53
Introduction and the choice of the method of fractional analysis pp.30-37; Examination of the samples of the stomach contents pp.37-46; Examination of the extracts in water of the articles of food pp.46-48; Examination of the samples of the articles of food pp.48-53.				

Part III

<u>Experimental, results, discussions, summary and conclusions:</u>				54 -124
(1) <u>Alcohol meal:</u>	54-61
Experimental and results p.54; discussions pp.54-61; summary and conclusions p.61.				
(2) <u>Milk and milk preparations:</u>	62-75
Experimental and results pp.62-64; Discussions pp.64-75; Summary and conclusions pp.75-73.				
(3) <u>Preparations of rice, wheat and other cereals, pulses, potatoes, etc.:</u>	79-98
Experimental and results pp.79-84; Discussions pp.84-94; Summary and conclusions p.94-93.				
(4) <u>Eggs and their preparations:</u>	99-113
Experimental and results pp.99-100; Discussions pp.100-107; Conclusions pp.107-111; Summary pp.111-113.				
(5) <u>Some other non-vegetarian preparations:</u>	114-124
Experimental and results pp.114-116; Discussions pp.116-122; Summary and conclusions pp.122-124.				

(6) Drinks and some fruit juices: 125-132

Experimental and results pp.125-126; Discussions
pp.126-131; Summary and conclusions pp.131-132.

(7) Hickory meal: 133-136

(8) Chemical composition of some cooked and uncooked
articles of food: 137-139

Concluding remarks: 139-143

Appendix: 1 - 37

Tables: 1-31

Bibliography: 32-37

Acknowledgment:
