Maybe You
Were One of Them

Were You Cheated
into believing that because a baking powder foamed up over the top of a glass when water was added, that it was a good, pure and strong baking powder?

It foams because it contains ALBUMEN (sometimes called the white of egg.)

ALBUMEN in baking powder is no help in the baking.

It does not make a stronger or better baking powder.

It deceives the consumer when she sees it foam in the glass.

State after state has ruled that baking powder mixed with ALBUMEN is illegal and has stopped the sale of the stuff.

United States Government authorities have declared that the water glass test is a fraud, and that albumen does not help the baking.

Food commissioners North, South, East and West have denounced the albumen fraud.

DO NOT LET FAKE BAKING POWDER FOOL YOU.

The manufacturers of K C BAKING POWDER have never found it necessary to resort to such fraudulent methods.

K C BAKING POWDER
Contains No Albumen

It is a pure food baking powder, sold at an honest price and no better can be bought at any price.

25 Ounces for 25 Cents—ASK YOUR GROCER

The Last Word
in comfort and convenience expressed in the service precluding this hotel.

For those desiring of eliminating the discomforts of housekeeping during the summer months a splendid home awaits in the Nortonia Hotel

11th, just off Wash.

LADIES' SUITS

AT 1/2

Our already moderate prices. All woolen Suits in fancy shades in this exclusive stock at one-half price. These garments are individual, nothing like them can be seen elsewhere. Every garment selected with that existing taste which has given this house its established reputation for originality and exclusiveness.

C. E. Holliday Co.
355 Alder St., Cor. of Park