Does Your Baking Powder Contain Alum?

Prof. Geo. F. Barker, University of Penna.: "All the constituents of alum remain (from alum baking powders) in the bread, and the alum itself is reproduced to all intents and purposes when the bread is dissolved by the gastric juice in the process of digestion. I regard the use of alum as highly injurious."

Dr. Alonso Clark: "A substance (alum) which can be

drawn from baking powder is:

Prof. W. G. Tucker, New York State Chemist: "I believe it (alum) to be decidedly injurious when used as a constituent of food articles."

Prof. S. W. Johnson, Yale College: "I regard their (alum and soluble salts) introduction into baking powders as most dangerous to health."

In view of such testimony as this, every care must be exercised by the housewife to exclude the over and condemned cheap, alum baking powders from the food.

Baking powders made from cream of tarar, which is highly refined grape acid, are promotive of health, and more efficient. No other kind at a leading learning.

Powder is the highest example of a pure cream of tarar powder.

ROYAL BAKING POWDER CO., NEW YORK.