 ON STAIE ROOAS AT PANAMA FAR $\mathbb{N}$ LOS ANGEESS FOR PUBLICGOOO WTH HER CREW


## WHY FAMOUS PASTRY COOKS USE IKG Baking Powder

The patrons of our first class hotels and restaurants are exact.
. t . they demand the best. Women fo where the pastry and cakes are noted for their exellence. Men are attrected by hot bread and
biscuits-when fresh and moist and light. The pastry cook with a reputation uses K C Baking Powder
because he knows that results are certain; every time everything
 Then, too, with K C Baking Powder he can mix the various
隹 Kinds of batter betore the rush of the meal begins and bake as
needed so that every order goes to the table fresh and hot, yet the active. Dough or batter will remain in a partially will come condition for hours, and when put in the oven, as if mixed a moment before For cookies, pancakes, doushnuts and the like,
which cannot ail be baked at once, K C is indispensaFollou the crample of the proffswional
cook and your bating urill be pqual to to tien


