## Does Your Baking Powder Contain Alum?

Prof. Geo. F. Barker, M. D., University of Penn.: "all the constituents of alum remain (from alum baking powders) the bread, and the alum itself is reproduced to all intents and purposes when the bread is dissolved by tue gastric ely injurious.' process of digestion. I regard the use of alum as highly<br>Dr. Alonzo Clark: "A substance (alum) which can he stomach should not be tolerated in baking powder."<br>Prof. W. G. Tucker, New York State Chemist : "I believe it (alum) to be decidedly injurious when used as a constituent of food articl<br>Prof. S. W. Johnson, Yale College: "I regard their (alum and soluble alumina salts), introduction into baking powas most dangerous to health.

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

Baking powders made from cream of tartar, which is highly refined grape caid, raec promonoteo of health, ned more efficicnt. No<br>No other kind should be used in leavening food. Royal Baking Powder is the highest cxample of a pure cream of tararar powder.




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