
with his torefinger.

A
丸゙ narrow, telltale fingers. Steinmectz, b
it noted, had an inflite capacity fo They mounted their horses and rod away without looking back, but they
did not speak, as if each were eveep in
his own thought. Materinl had fndeed
been afforded them, for who could tell They were left in a state of hopeless
curiosity, as who having picked up a
page with "FInis" written upon it falls gathering at the French embassy, and
the mot had gone the round of the black
$y$ res-


# DR.PRICES Gream Baking Powder 

## A PURE, WHOLESOME, RELIABLE CREAM OF TARTAR BAKING POWDER

## Its superiority is unquestioned

 Its fame world-wideIts use a protection and a guarantee against alum food
Cream of tartar is derived from grapes. It is used in Dr Price's Baking Powder in the exact form and composition in which it occurs in that luscious, healthful fruit. A pound of rich, ripe grapes contains a quantity of cream of tartar equivalent to that required to make baking powder sufficient to raise a dozen ordinary-sized hot tea biscuit. The healthfulness of Dr. Price's Cream Baking Powder is beyond question.

Alum Baking Powders are Condemned by Physicians
Fifty-two different brands of alum and alum-phosphate baking powders were recently analyzed by an official chemist. In every one of these fitty-two different brands suliphurric acid was reported in large quantities, frequently greater than twentyfive per cent of the whole weight of the baking powder !

Chemical tests show that a portion of the alum from alum baking powder remains as such and unaltered in the bread.

Alum baking powders are extravagant. They cost but two cents a pound to make, yet they are sold at twenty-five cents a pound, or twenty-five ounces for venty-five cents.

But, can the housewife afford, no matter at what price, to use a baking powder which puts alum and sulphuric acid in her food?


