REGULATION BY PLEBISCITE


## ROYAL BAKING POWDER AbsolutelyPure

Comparative digestibility of food made with different baking powders: An equal quantity of bread (biscuit) was made with each of three differ ent kinds of baking powder-cream of tartar, phosphate, and alum-and submitted separately to the action of the digestive fluid, each for the same length of time.

The percentage of the food digested is shown as follows
Bread made with Royal
Cream of Tartar Powder

## 99 Per Cent. Digeoted

## Bread made with

phosphate powder:
C7\% Per Cant. Digoeted
Bread made with
alum powder:


Royal Baking powder raised food is shown to be of greatly superior digestibility and healthfulness.


The Frost and Carban Proof OiL.
"It is the best automobile bil we know how to make,"

## Standard Oil Company

