

Beware of Fake Baking Powder Tests

Do not be taken in by them. Tell the party who tries to mislead you that you know all about them.

WARNING.

Sometimes canvassers (male or female) representing some poor alum brand, endeavor to cause people to infer they are working in the interest of some Pure Food organization, and make claims they have no right to make. Pay no attention to these people and their claims. Their principal fake scheme is known as "The Glass Test."

In Bulletin No. 360, issued by Inland Revenue Department, Ottawa, the Chief Analyst, Mr. A. McGill, has the following to say in reference to Use of Albumen in Baking Powder:

ALBUMEN IN BAKING POWDER.

"The addition of albumen to a baking powder would evidently increase its value, provided that the amount of albumen added was at all considerable. As a matter of fact, albumen to the amount of about 15/100 of 1 per cent. of the weight of the powder has been found in some baking powders. It is inconceivable that such an addition can have any appreciable value, as rendering the article superior in baking. It is contended