

BAKING POWDERS.

Inspector's Report. (Is not an expression of opinion).	RESULTS OF ANALYSIS.			Character of Powder.	No of Sample.	Remarks and opinion of the Chief Analyst.
	Carbon Dioxide.					
	Available	Residual	Total.			
J. F. POWER, INSPECTOR—Continued.						
	p. c.	p. c.	p. c.			
Cream of tartar, tartaric acid, bicarbonate of soda and starch.	11.80	7.61	12.41	Cream of Tartar	38230	
.....	12.35	1.46	13.81	Alum Phosphate.	38231	
Always reliable,	7.04	1.50	8.54	"	38232	Below standard.
Put up for Main's grocery	7.34	1.71	9.05	"	38233	"
Best in the world,	7.27	.98	8.25	"	38234	"
D. O'SULLIVAN, INSPECTOR.						
Hygienic,	11.19	3.36	14.55	Alum Phosphate.	47661	
Pioneer, pure cream of tartar baking powder.	11.42	2.14	13.56	Cream of Tartar, but contains both alum and phosphates.	47662	
St. George,	8.76	1.30	10.06	Cream of Tartar	47663	Below standard.
Royal,	11.94	.69	12.63	"	47664	
Dr. Price's cream,	12.30	.60	12.90	Cream of Tartar & a little phosphate	47665	
Shilling's best,	11.70	1.40	13.10	Cream of Tartar.	47666	
Feather light,	12.63	.85	13.48	Alum Phosphate.	47667	
Blue Ribbon,	7.17	.98	8.16	"	47668	Below standard.
Crescent,	5.87	.12	5.99	Phosphate with a little alum.	47669	"
Magic,	12.87	.60	13.47	Phosphate.	47670	