


## The Alarming Increase in Baking Powder Adulterations.

Among recent important discoveries by the food analysts is that by Prof. Motr, U. S. Government Chemist, of large amounts of lime and alum in the cheap baking powders. It is a startling fact that of over one hundred different brands of baking powder so far analyzed, comprising all those sold in this vicinity, not one, with the single exception of Royal Baking Powder, was found free from both lime and alum.

The use of alum is to produce a cheap baking powder. It costs less than two cents a pound, whereas pure cream of tartar costs forty. Its effect upon the system has been ascer tained to be poisonous, and overdoses have been attended with fatal results. Lime is the most useless adulterant yet found in baking powders. It is true that when subjected to heat a certain amount of carbonic acid gas is given off, but a quicklime is left, a caustic so powerful that it is used by tanners to eat the hair from lides of animils, and in dissecting rooms to more quickly rot the flesh from the bones of dead subjects.

The effect of lime upon the delicate membranes of the stomach, intestines and lidness, more particularly of infants and children, and especially when taken into the system day after day, and with almost every meal, is pernicious in the extreme, and is said by physicians to be one of the chief causes of indigestion, dyspepsia, and diseases of the lidneys. Chemists have found 12 per cent., or one-eighth of the weight, of some of the baking powders prominently sold in this ricinity, to be lime. The wickedness of this adulteration is apparent.
The absolute purity and wioiesomeness of the Royal Baking Powder-now affirmed by every chemist and food analyst of prominence, and conceded by all manufacturers of other brands-arises from the exclusive use of cream of tartar the limo and all other impurities. These facilities are possessed by no other manufacturer. The Chemist of the Department oî Health of Brooklyn, N. Y., in which city the works of the Royal Baking Powder Company are situated, after recent numerous exporiments, reports
"I subjected sereral samples of the Royal Baking Powder, purchased from dealers in Brooklyn, to chemical unalysis, and I take pleasure in stating that this powder has attained a most remarkable purity. I am unable to detect the slightest trace of lime tartrate in it, while all its constituents are pure and of the highest quality. The 'Royal' is a baking powder undoubtedly of the greatest leavening power, and perfectly wholesome.

Dr. O. GROTHE,

