

GARDNER'S BAKING POWDER

IN
1 lb. PACKETS
FOR
25 cts.



AND
6 PACKETS
FOR
\$1.25.

TEN REASONS

WHY it should be used in PREFERENCE to all others:—

1st.—Bread or Cakes made with it are MORE WHOLESOME than if made with yeast or any other process.

2nd.—Its PURITY is such that it will stand the test of the most perfect analysis.

3rd.—After having been extensively used for the last 14 years, in NOT ONE instance has it failed to give ENTIRE SATISFACTION.

4th.—Families that have used it pronounce it THE BEST, and will use no other.

5th.—It contains no SALERATUS, nor does it impair the digestive organs like those powders where SODA or an excess of ALKALI predominates.

6th.—It never gives to Bread or Cakes an unpleasant ALKALINE or MAWKISH taste.

7th.—The ingredients that form its composition are more BENEFICIAL than otherwise.

8th.—Dyspeptic subjects can eat HOT Bread and Rolls made with it, and derive BENEFIT by its use.

9th.—Every packet contains its full weight. One pound packets weigh SIXTEEN OUNCES.

10th.—It is ALL that it is represented to be, namely:

"UNRIVALLED FOR PURITY AND CHEAPNESS."

DEPOT AND MANUFACTORY:

**375 NOTRE-DAME STREET,
MONTREAL.**

FOR SALE BY GROCERS EVERYWHERE.

J. GARDNER, Chemist,

Sole Proprietor and Manufacturer.