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## Health in the Bread.

Perfect food is that which, while prepared in the most appetizing form, is also the most wholesome and nutritious, It should never be necessary to sacrifice the wholesomeness of an'article in order to make it more palatable, nor, as is too often the case, should we be compelled to take our bread or calke bereft of its most appetixing qualities in order to avoid injury to our digestive organa

The Royal Baking Powder possesses a peculiar quality not poseneed by any other leavening agent, that applies direotly to this subject. It provides bread, biscuit, cake, muffing, or rolls which may be enten when hot without inconvenience by persons of the most; delicate digestive organs. With moitt persons it is necessary that bread raised with yeast ahould lose its freshness or become stale before it can be eaten with safety. The same distressing results follgw from eating bisceit, calke, pastry, etco, raised by the cheap, inferior baking powders that contain lime, alum, or other adulterants. The hot roll and muffin and the delidious hot griddle cakes raised by Royal Baking Powder are ar wholesome and digestible as warm soup, meat, or any other food.

Another greatly superior quality possessed by the Royal Baking Powder is that by which the preservation of important elements of the flour is effected in raising the bread by the mechanical operation of the gas without faer mentation. Yeast, and all baking powders that produce the leavening gas by fermentation, as is well known, destroy a portion of the nutritive elements of the flour, and particu larly those which are the most healthful and the greatest aids to a perfect assimilation of the food. The Royal Baking Powder, while perfectly leavening, eretains without change or impairment all those elements which were in tended by nature, when combined in our bread, to make if literally the "staff of life."

No leavening agent or baking powier, except the Boyd Baling Powder, poseesses these great qualifications





## Hartu Collegist Iemient

ACADIA SEMINARY
WOLFVILLE, N.
WEDNESDAY Sopt 10


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